



Willms
Cuisine



A BRAND OF WILLMS GROUP GERMANY

Willms Fleisch GmbH is a medium-sized enterprise. Today, it is in second generation family-owned and operated. Production technology has constantly been developed further, whereas the family company's values remained the same: reliability, continuity and quality distinguish Willms Fleisch GmbH since it has been established.



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OUR FIVE SITES

WIEHL-BOMIG

The site in Wiehl-Bomig exclusively produces harvest-freshly cooled and fully cooked convenience food. For preparation we use meat from our own slaughtering and homemade sauces.

BOCHUMER FLEISCHHANDEL

DÜRINGER FLEISCHKONTOR

WEISSWASSER

RUPPICHTEROTH

REGENERATION INSTRUCTIONS

For heating or regenerating you can choose among a number of different options.
Caution: after heating, there is a risk of burns with all products.

Regeneration times for products filled in trays:



Convection oven/combi steamer

Please keep the tray sealed! Heat it with steam or in a combi-steamer.

🔥 100 °C ⌚ 35 – 45 minutes



Water bath

Place the unopened bowl in hot water – do not boil it.

🔥 90 °C ⌚ 60 minutes



Fan-assisted oven

Transfer the bowl's contents into a gastronorm container. Close it with a lid and heat the food. If necessary, stir several times during heating.

🔥 90 °C ⌚ 60 minutes



Microwave

Transfer the contents of the bowl to a microwavable container. Cover it with a lid and heat.

🔥 60 °C ⌚ 3 – 5 minutes

Regeneration times for the side dishes:

Mashed potatoes: place in a combi steamer and close the tray with a lid. Heat with steam.

Potato gratin: transfer to gastronorm container and heat in the combi steamer at 180 °C without steam.

Cooking potatoes: heat with steam in the combi steamer with closed bag.

Roast potatoes: transfer roast potatoes to gastronorm container with perforations and heat without steam at 180 °C for at least 20 minutes.

Egg spaetzle: place the egg spaetzle on a gastronorm baking tray and heat without steam.

Spiral noodles: cook in a pasta stove or water bath in a perforated basket for a maximum of 2 minutes.

Spaghetti: in the pasta stove or water bath in the perforated basket for a maximum of 2 minutes.

Mixed rice: heat with the bowl closed in a combi steamer for a maximum of 45 minutes.

LARGE CONSUMER TRAYS

Sturdy opaque bowl with a transparent top film: 2,7 kg, 2,8 kg and 5 kg capacity



2,8 kg, low
310 × 240 × 49 mm



2,7 kg, deep
303 × 120 × 112 mm



5,0 kg, deep
310 × 240 × 90 mm

Your benefits:

- ✓ Partial withdrawal possible
- ✓ Quick preparation
- ✓ Short preparation time
- ✓ Energy-saving
- ✓ Calculation accuracy
- ✓ Top hygiene standards
- ✓ Simplest handling