

# THERMOMETERS FOR LIFE

# SOME OF OUR CUSTOMERS

# YOUR ONE-STOP-SHOP FOR ALL HACCP TEMPERATURE INSTRUMENTS ACROSS THE MIDDLE EAST, AFRICA & INDIA



Dishwashing Thermometer to determine rinse temperature achieved



Infrared Food Thermometer with platinum needle probe



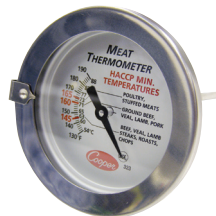
Thermocouple instrument with micro needle probe



Waterproof Pocket Test Chef's Thermometer



Refrigerator/Freezer Dry Store Thermometer



Meat Thermometer



All of the above instruments include a calibration certificate to NIST standard

## ARMANI HOTEL DUBAI

Specified: Emaar Hospitality Group LLC

## ATLANTIS, THE PALM

Specified: Humble Arnold Associates UK

## ALOFT ABU DHABI HOTEL

Specified: TRICON Foodservice Consultants PLC

## ANANTARA: QASR AL SARAB RESORT & SPA

Specified: MCTS

## THE ADDRESS HOTELS+RESORTS

Specified: Alan Clayton/SHW-CKRC Dubai

## ASWAAQ SUPERMARKETS

Specified: Ebtesam Al Khaja/Quality and Food Safety Manager

## CROWNE PLAZA DUBAI

Specified: Sebastian Castelot/Executive Chef

## DUBAI MARRIOTT HARBOUR HOTEL & SUITES

Specified: Pascal Carrion/Facilities Manager

## FOUR SEASONS DOHA

Specified: Kenji Salz/Executive Chef

## HILTON DUBAI JUMEIRAH

Specified: Steven Benson-Flower/ Executive Chef

## THE YAS HOTEL

Specified: TRICON Foodservice Consultants PLC

## HYATT REGENCY DUBAI

Specified: Piyush Verma/Hygiene Officer

## GRAND HYATT DUBAI

Specified: Peter Fulton/Regional Director of Hyatt Hotels

## JUMEIRAH BEACH HOTEL

Specified: Alan Clayton/SHW-CKRC Dubai

## INTERCONTINENTAL HOTEL ABU DHABI

Specified: Jaques Rossel/Executive Chef

## RADISSON BLU DUBAI

Specified: Uwe Micheel/President Emirates Culinary Guild/Director of Kitchens

## THE PALACE HOTEL - THE OLD TOWN

Specified: Emaar Hospitality Group LLC

## THE WESTIN HOTEL

Specified: Stephane Buchholzer/ Exec. Sous Chef

## FERRARI WORLD ABU DHABI YAS ISLAND

Specified: MCTS

.....and many more

For further information on how we can help, contact Catherine Peralta on +971 4 330 9071 or fax +971 4 330 9072 Alternatively you can email [catherine@mgk.ae](mailto:catherine@mgk.ae) [www.mgk.ae](http://www.mgk.ae)



# FLYING THE FOOD SAFETY FLAG

**Food safety** has come under scrutiny recently with reports of mishaps in various F&B outlets across the region, but suppliers such as Mobile Gastro Konzepte are working to promote best practice in hotels with their tailored product ranges.

In partnership with well-known manufacturers like Cooper Atkins, USA and JohnsonDiversey, Mobile Gastro Konzepte is the main supplier of temperature monitoring equipment for HACCP compliance in the MEA region; from simple gadgets such as pocket test Digital Chef's Thermometers to the fully-automated, wireless Temptrak temperature monitoring system.

Our aim is to educate the public and to raise awareness of how safe food should be stored, what temperatures are important, appropriate hygiene standards and so forth. Our focus will involve working with industry experts such as hygiene directors and consultants for food safety.

“ Failure is NOT an option ”

## About Mobile Gastro Konzepte's Managing Director

Mirco Beutler joined the hospitality industry in Germany as a management trainee at the Kempinski Hotel Airport, Munich before moving to Hotel Vier Jahreszeiten Kempinski Munich.

Beutler spent the next five years working across Hilton and Sheraton hotels in London. He then moved to Dubai to join Jumeirah Emirates Towers' F&B team and left in 2000 to set up Mobile Gastro Konzepte.



# GO WIRELESS

## Temptrak Wireless Temperature Recording System

Wireless technology products are the most exciting thing to happen in the food service industry today especially when relating to food safety.

Imagine taking temperatures and humidity readings of your equipment every **5 MINUTES (24/7)** without lifting a finger, or receiving an alert that the cooler door is open and has been for the last 15 minutes. Better yet, you don't even have to be at the **MONITORING LOCATION** to know what is going on!

Use the same system that hundreds of the largest Healthcare & Hotel Institutions have used for years to monitor temperature of food, medicine and blood. These systems monitor thousands of temperature points over multiple locations.



### Temptrak features

- 24/7 Temperature Monitoring / Wireless / Paperless
- Hot & Cold Temperatures
- Temperature Range - 29°C to 149°C
- Instantaneous Alerts / Simplifies Compliance
- HACCP / Health Department / FDA
- Reduces Foodborne Illness Risk

# WE STAND STRONG YOU STAND OUT

**JohnsonDiversey** are a leading global provider of cleaning and hygiene systems and solutions. With sales in over 160 countries, they serve institutional and industrial end-users such as the in-flight catering and inside airplane cleaning industry, food service providers, lodging establishments, food and beverage processing, building service contractors, retail outlets and healthcare facilities.

They offer everything required to enhance reputations, protect brands and maintain the highest standards of safety, efficiency and cleanliness.

JohnsonDiversey's advantage is their ability to deliver, everyday, everywhere, consistent, reliable systems and solutions to the industry. Their commitment to innovation is determined a critical focus on customisation, creation and development of unique solutions to specific customer requirements.

JohnsonDiversey partner with industry leading businesses to develop strategic alliances in the market place. The strategic alliance with Temptrak diversifies our portfolio, extends our value proposition to our customers and raises the professional standard in the market place.

