



‘WE’RE A CENTRE THAT FOSTERS ENCOUNTERS
THAT ALWAYS WELCOMES VISITORS AND GUESTS.’



PFLEGEZENTRUM WÄGELWIESEN

8304 Wallisellen, Switzerland

Interview with Adrian Biland, head of the food service department
Picture: Frank Linde, Sous Chef

What is special about Pflegezentrum Wägelwiesen care centre?

Wägelwiesen Alters- und Pflegezentrum AG is ideally situated in a vibrant residential quarter at the centre of the Wallisellen municipality near Zurich. We offer our residents quality of life, autonomy and safety and security, and treat them with respect. We are a centre that fosters encounters and that always welcomes visitors and guests.

What special requirements does a retirement home kitchen have?

One major challenge is meeting the different wishes and expectations of various stakeholders at the nursing home, as well as those of guests at our bistro, of employees and the institutional food services. We offer a varied menu and involve our residents in the planning process. Regular exchange is very important, after all they are our focus.

How did you decide to use the BioMaster®?

During renovation of the retirement home in 2016, an BioMaster® was also installed. It's better for the environment, we have about 90 % fewer waste runs and produce only 80 % of our usual volume. Thanks to the BioMaster®, we save materials and we do our part for a clean future with the energy recovered from the biomass.

DATA SHEET

Residents:	110
Seats:	85 in the public bistro
Guests:	Varies daily
Meals:	Approx. 200 lunches/day 110 breakfasts/day 110 dinners/day
Closing days:	Open 365 days

Product:	BioMaster® 4 Highline
In use since:	05/2016

Greatest added value of the BioMaster®:	Good for the environment, generates clean energy and saves material costs.
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