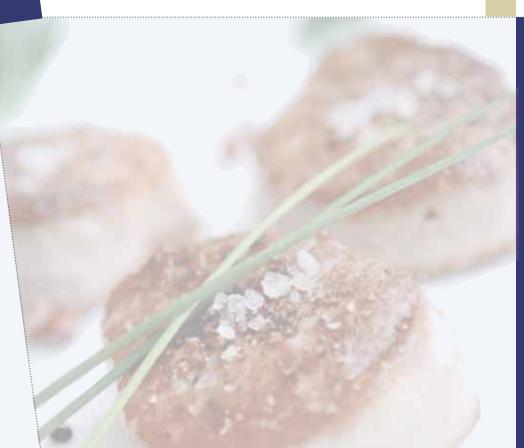


Kölling

Architects

Experts in the field of production facilities:

- foodstuffs crafts
- foodstuffs industry







Dirk Kölling Graduate Engineer and Architect

Expert planner for production facilities

Services

- Planning and realisation consistent with EU law of production rooms, areas for storage, warehousing and logistics, canteen kitchens, personnel rooms and paths
- Master planning for industrial production with gradual diversification / extension
- National and international project realisation in collaboration with renowned cooperation partners from the areas of hygiene, law, technology and engineering
- Specific planning, structural implementation, governmental coordination to maintain current standards, certifications, permits



Reference projects:

- ★ Master plan Gütersloh, Germany
- ▲ Master plan Romania







A successful concept from A to Z

Our main focal point is the planning and construction of production facilities for the food industry. This area is steadily being further developed, and in the meantime it has — with competent cooperation partners — grown to a full-service package.

This is how we can offer special knowledge around this focal point, as for example:

- Location and project development
- Building law, approval procedure
- European hygiene law
- Food law
- EU licensing procedure
- Process optimisation flow of goods/production

- Hygiene training HACCP
- Building consulting and realisation of national and international projects
- Installation, for example, of IFS / BRC standards





Kölling Architects

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