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Redesign for 'Barock' line from WMF

Modern nuances weave their spell around the traditional cutlery collection

Barock, the well-proven cutlery line from WMF Professional, has a new silhouette. So now this subtly composed flatware in classic design complies even more closely with the modern-day requirements of quality table culture. The main innovations are adaptations in proportion and size: the flatware is longer – particularly the items for the main course and dessert – and the material itself is now perceptibly thicker. So the visuals will appeal to guests, and so too will the haptics. And the Barock range now numbers 20 items instead of the former 19 – the newcomer is a steak-knife in sturdy monobloc build. Naturally, the design retains its subtle and filigree, baroque-style workmanship and the long, droplet-ended handles that show to such good effect amid the wealth of shapes regaling a festive table.

Placed proudly for a chosen sequence of dishes and set within elegant table arrangements, the tradition-conscious beauty of Barock accentuates the culinary enjoyment whenever guests are seated at table. Along with all the usual items such as bread/butter knives, fish knives and fish forks and dessert forks, the Barock line also includes two different knives for entrées and two table knives. Both these items are available in monobloc design or as stainless-steel hollow-shank knives with insert blade made of knife-grade steel – the latter boasting extra-longlasting sharpness. The collection is also perfect for fine dining, and a gourmet spoon forms part of the line. Hotel and catering specialists have a choice of two materials: polished 18/10 stainless steel or silver plating. And last but not least, in familiar WMF style the Barock series boasts high-quality workmanship and robustness.

Photo request

You will find images for download on our media portal <http://press-n-relations.amid-pr.com> search term „WMF-Barock“. We will also be pleased to send you this file by e-mail on request. Contact: wmf@press-n-relations.de.

**Additional information:**

WMF Group GmbH
Thomas Dix, press spokesman
Eberhardstraße - 73309 Geislingen
Tel.: +49 73 31 25 8386
Fax: +49 73 31 25 8061
thomas.dix@wmf.de – www.wmf.de

Press and public relations:

WMF press agency
c/o Press'n'Relations GmbH
Vanessa Klein and Monika Nyendick
Magirusstrasse 33 – D-89077 Ulm, Germany
Tel.: +49 731 96287-30 – Fax: +49 731 96287-97
wmf@press-n-relations.de – www.press-n-relations.de

About the WMF Group

WMF Professional Business Unit Hotel is one of the leading suppliers of professional hotel, catering and hospitality equipment. Stylish, high-quality complete solutions for every aspect of the art of presenting and serving food and beverages is the hallmark of the long-established brand. The extensive range includes cutlery and glassware, serving trolleys, buffet equipment and table-top decorations of every complexion.

For more than 160 years, the brands that make up the WMF Group have represented the best in cooking, drinking and dining. Every day, hundreds of millions of people around the world use WMF, Silit and Kaiser products to prepare food, cook, bake, eat and drink in the comfort of their own home. And when they are not doing that, they are enjoying coffee specialities and foods prepared by the hotel and catering industry using products from WMF, Schaefer or Hepp. Our employees are passionate about bringing people together, whether at home, on the move or at high-end restaurants, in order to give them shared moments that are both precious and delicious. This is all possible thanks to our products, whose exceptional design, perfect functionality and highest quality provide wonderful culinary experiences. Our company has a proud tradition, and was founded in Geislingen an der Steige in Germany back in 1853. Almost 6,000 employees provide culinary joy at more than 40 locations worldwide. The WMF Group achieved sales of EUR 1,024.3 million in 2014.