



Press release

Birkenfeld, February 1, 2014

Cereal and Juice/Milk Dispensers by Hepp – For More Style at Your Breakfast Buffet

Their compact design saves space at the buffet

Hepp presents the new dispenser solution in its range; a perfect combination of stainless steel and acrylic glass. Cereals and drinks can be laid out on the buffet in a stylish, hygienic and space-saving fashion. Both the linear and the carousel cereal dispenser hold three containers, which are compactly arranged in the smallest possible space. The guest simply has to rotate the knob in the direction indicated to begin service. The robust and transparent acrylic glass allows the guest to see the food contained within the dispenser, which makes choosing a favourite cereal conveniently simple. With a mere twist of the wrist the guest gets a measured portion in their cereal bowl. The dispenser is also very easy for staff to use; the container is dishwasher-safe, fits easily into the holder, and is straightforward to refill. For restaurateurs and hoteliers who do not want to mount a stand, Hepp also offers wall-mounted holders for one or two dispensers.

The high-quality stainless steel 18/10 is available in either a matted or a high-gloss finish depending on the design – either the popular “Excellent” or the much liked “Arte” design. The cereal and juice/milk dispensers fit so well into Hepp’s buffet range that they make not only an ideal starting point for new additions to the range, but also bring items restaurateurs know and trust into a coherent ensemble. The linear and carousel dispensers are perfectly compact: at a total height of almost 60 cm, all three of the cereal dispensers contain 3.5 litres of breakfast deliciousness. With a base of 39 by 25 cm (linear design) and a diameter of almost 36 cm (carousel), both models require the smallest of spaces at the buffet.

If the juice dispenser with a capacity of 6.5 litres is used exclusively for milk, there is also a white, opaque model available, which can be used instead of the acrylic glass model. In order to minimise splash when pouring, the restaurateur can adjust the pre-set height of the dispenser depending on the height of the glasses. The spout is drip-free so that the drip tray remains dry and clean after use. An additional feature is the stainless steel ice tube which matches the dispenser perfectly. When filled with crushed ice, it elegantly cools juice, water and milk during the summer months or when placed in a warm room. If the ice tube is used, the capacity of the juice dispenser is reduced to 5 litres.



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Photo request

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



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About Hepp

HEPP is a brand of proHeq GmbH based in Birkenfeld close to Pforzheim, and is an international leader in table service and for buffet articles. Using highly specialised manufacturing processes, the company produces a world-leading range of table and serving utensils, including cutlery, coffee pots etc., as well as chafing dishes and food portioning systems. Material and craftsmanship are key, but Hepp products also lead the way in design, quality, and usability. As early as 1863, brothers Carl and Otto Hepp founded the company on these ideals, and are also rightly regarded as the founders of hotel silver. Traditional values, such as reliability and quality are just as important today, combining strong innovation, the development of new processes and products, and flexible manufacture to create the basis of the company's success. Hepp is among the world's preferred suppliers to leading hotels, hotel chains and restaurants, as well as the quality conscious volume caterers, international ferry crossings, airlines and train operators.