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"Triomphe" from WMF: traditional cutlery re-interpreted

Classic lines meet modern-day design

With "Triomphe", the new cutlery model, WMF Professional has successfully infused modern spirit into its traditional "Augsburger Faden" pattern. The re-interpreted design keeps the much-loved forms and style-shaping elements of the classical period, but dispenses with the older, more ponderous undertones. And so when it comes to meeting modern-day expectations for classic cutlery in terms of expression and elegance, Triomphe is a crowning success right down the line. Of the generous lengths these days required by quality table culture and perfectly capable of ranging alongside porcelainware of modern sizes and forms, all the items in this cutlery range have handles with all-round decorative tendril edging. Other characteristic features of the collection are the sophisticated design work at the bolster and the voluptuous but harmonic proportions.

Triomphe has both the looks and the feel that underscore traditional values. All the cutlery in this line is made of thick material and in combination with precision machining this makes for a high-quality table ambience and a wonderful feel for the hand. The table knives and the knives for the entrée dishes are available in two different versions: There is the classic hollow-shank version, but the specialists from hotel and catering also have the choice of a monobloc alternative. In total there are 20 items in the Triomphe range – all available in either high-gloss polished 18/10 stainless steel or with a silver-plate finish – to meet any set of requirements through to the high end of the hotel and catering industry.

Photo request

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



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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, Schaerer 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.