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New Chafing Dish Hot & Fresh Induction GN 1/1

WMF Professional expands its portfolio of efficient buffet solutions

The right technical equipment is an absolute must for special culinary highlights. The new Chafing Dish Hot & Fresh Induction GN 1/1 from WMF Professional gives caterers and restaurateurs considerably more flexibility in presenting hot dishes. The device proves its worth when it comes to buffets, combining quality with maximum variety. Reliable induction technology ensures optimal temperature regulation for dishes due to evenly distributed heat of the base. The chafing dish is an eye-catcher. Made from high-quality stainless steel and fitted with a transparent glass lid, it gives any buffet an elegant touch.

The Hot & Fresh Induction GN 1/1 provides a clear view of the food inside. As a consequence, guests don't need to remove the lid to decide what to eat for breakfast, lunch or dinner. That saves energy and underpins the quality on both hands. Heat-resistant handles and the Neutral, Basic and Manhattan buffet stands complete the advantages which this low-maintenance, robust novelty can boast of. Finally, other products for heating or presenting soups as well as serving cutlery and stainless steel or porcelain inserts complete WMF Professional's buffet portfolio.

www.wmf-professional.de

Image request

Images can be downloaded from our media portal, <http://press-n-relations.amid-pr.com>. Just search for "WMF-HotFresh."





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About the WMF Group

WMF Professional's Hotel business unit is one of the leading providers of professional equipment for hotels and the catering industry. The key strength of this long-established brand is its innovative, painstakingly crafted and stylish all-in-one solutions covering every aspect of food and drink, from preparation to serving. The extensive product range includes cutlery and glassware, serving and buffet equipment and table decorations in every color.

For more than 160 years, the brands that make up the WMF Group have stood for the best in cooking, drinking and dining. Every day, more than 100 million people around the world use products from WMF, Silit and Kaiser to prepare, cook, bake, eat and drink in their homes. And when they are not doing that, they are enjoying coffee specialties and foods prepared by the hotel and catering industry using WMF, Schaerer or HEPP products. Our employees are passionate about bringing people together, whether at home, on the move or at fine-dining establishments, to give them shared moments that are both precious and delicious. All this with products that have an outstanding design, perfect functionality and excellent quality, which makes every culinary experience a real joy. Our tradition-rich company was founded in Geislingen an der Steige in 1853. Nearly 6,000 employees provide culinary pleasure at over 40 locations worldwide.