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WMF Quadro: “Buffet to your own beat.”

New GN-format buffet collection from WMF Professional offers limitless possibilities

As a specialist for well thought-out catering solutions, WMF Professional is setting a new standard at the Internorga 2017: WMF Quadro matches the individual rhythm of restaurateurs and hoteliers from the outset. Whether it’s for a five-star hotel, the fast food industry or a restaurant, this modular system efficiently sets the scene for any meal, whether breakfast, lunch or dinner. The key to individuality lies in elements in GN format that can be scaled as much as possible coupled with a high-quality look, feel and material properties. The individual modules of the approximately 50-piece collection are ready to use in an instant and can be recombined in fresh new ways with little effort. During the product development stage, the designers at WMF Professional paid particular attention to the emotive character of this collection: Natural surface textures in wood and glass have been successfully paired with the elegance of grinded stainless steel and precious porcelain. And yet the basic geometric form with its soft radii is the essence of the buffet’s formal language, which is emphasized in different colors by the optional *LEDlight*.

No buffet is like any other. That’s why pinpoint pacing with precise transitions forms the quintessence of WMF Quadro. Peter Ramminger, a product designer at proHeq GmbH, developed the collection in accordance with the following creed: “‘Form follows function’ is passé. Good design is self-evident, emotive, functional and has a long-lasting quality.” In line with this demand, WMF Quadro meets the basic demands of any professional buffet system: functionality and flexibility. From cooling, stacking and combining to arrangement on several levels. High-quality materials also produce an unmistakable overall composition. The underlying structure of polished stainless steel avoids reflections, minimizes visible fingerprints and facilitates cleaning. It can be combined in any way you like, whether with porcelain inserts, smoked glass platters, satin-finish glass and wood-look melamine or with basket-look bowls. The optical highlight is provided by *LEDlight* adapters, which are available for all four frames. Together with the *LEDlight* unit, which comprises a remote control and rechargeable battery, they shine in a range of dimmable colors.

For all buffet concepts, whether large, small or unimaginable

Thanks to a variety of sizes and formats, the frames, consoles, plates, bowls and bread baskets ensure there’s no limit to the creative presentation of your dishes. Attachments in two sizes, a bridge as well as a three-level stand add extra height and create culinary themed islands. Ice baths in four variations also keep cold dishes at the optimal temperature, while the wide range of chafing dishes from WMF Professional helps ensure that warm buffets are no problem whatsoever. Last but not least, all the items in the WMF Quadro collection are dishwasher safe, which guarantees you don’t need to worry about hygiene.

www.wmf-professional.de

Image request

Images can be found in the folder labeled "02-Bildmaterial" and can be downloaded from our media portal, <http://press-n-relations.amid-pr.com>. Just search for "WMF-Quadro."



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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.