



## Press release

Birkenfeld, February 2, 2014

### **Hepp Upgrades the Buffet Range: Harmonious Design and Functional All-Round Solutions**

Dispenser and new plate rack round off the product range

**Whether you want classically elegance or smart individuality – Hepp’s buffet solutions have something for everyone. In the last few years, Hepp has been constantly expanding its product range to offer restaurateurs and hoteliers a consistent overall concept with maximum creative freedom. The most recent innovations are elegant cereal and juice dispensers for the “Excellent” and “Arte” design ranges, as well as large plate racks to display cold meals at breakfast, lunch and dinner. The plate racks come in various heights for lavish arrangements over two levels. Appropriately sized cold packs can be used instead of crushed ice and are perfect for GN 1/1 stainless steel or porcelain platters. The new dispensers are a harmonious combination of stainless steel 18/10 and acrylic glass; perfect for displaying cereals and drinks in a stylish and hygienic fashion. Thanks to their compact size, they need only the smallest of spaces at the buffet. In combination with Excellent and Arte products, such as chafing dishes or coffee urns, they conjure up a tasteful ensemble on any buffet. Hepp’s refined eye-catchers such as “TipTop” or “Fleur” lend these an additional extravagant touch.**

Whether on expansive surfaces in large hotels or charmingly quaint tables in smaller establishments – Hepp’s buffet products always look great and offer everyone the right solution. The “Induction Plus” chafing dishes are sensibly sized and technically innovative. They allow the high-quality food warmers to be used with chafing dish fuel, hot-plates, or an induction system depending on your needs – always guaranteeing a quick and even heat distribution. Much like their classical cousins, the induction chafing dishes are available in different designs and the shape ensures a good fit in all appropriate dispensers and shelves.

#### **That little bit extra in the traditional buffet**

A stunning design exception is the “TipTop” Flying Buffet solution. It not only provides a real boost in the presentation of finger food, creams and other tasty treats at a stand-up reception, it is also a true eye-catcher at a classic buffet. The key element is the conical stainless steel frame which surrounds a porcelain or glass cup and is held by a large presentation unit. Small spoons and forks can be hung directly on the frame so that the guests have everything they need immediately to hand. “Fleur” also offers hoteliers and restaurateurs something out of the ordinary: the buffet concept is based, above all, on bringing to life existing items that gastronomers already have in their



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restaurants. A stainless steel 18/10 floral foot raises bowls, dishes and plates to 3 different levels. In so doing, Fleur brings order and clarity to small spaces; it increases ease-of-use and provides highlights and variety to large buffets. Almost every standard piece of crockery can be placed safely and securely thanks to silicone nodules. Bowls can even be inclined toward the guest if needs be.

### Photo request

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