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Chilled and perfectly arranged

WMF Hotel's platter stands put your cold foods centre stage

The new stainless steel dish stands from WMF Hotel are a hit with gastronomers and hoteliers alike thanks to their excellence of form and design. When it comes to creative spreads and ease of usability it is not just about the adaptability in terms of material and cooling, but also the different height platforms which sit securely on two levels. The space-saving construction is also complimented by the exciting visual accents of the individual pieces.

When it comes to professional presentation of cold platters, lasting freshness is key - whether for seafood bites, meat and cheese platters, or antipasti spreads. Flexible cooling options are the perfect solution. Easily interchangeable cooling batteries compliment the classic crushed ice option in the new WMF Hotel platter stands. The individualised solutions are a favourite among gastronomers and caterers alike, especially when it comes to the materials. Whether it's simply the classic stainless steel and porcelain serving platters, the feather-light plastic version, or an eye-catching Corian variant, the buffet pieces from WMF Hotel are the perfect way to present your culinary concepts. The different 12cm and 18cm height variants can easily be used together, thus highlighting the flexibility and ease of use of the new platter stands (51cm in length, 30cm in width). Thanks to the optional second presentation level, even the tightest of buffet surfaces can be fully exploited for the convenience of the guests and serving staff.

The WMF platter stands also boast two different plastic cover solutions that are both robust and transparent. Where one variant features side-mounted handles and keeps canapés and dessert glasses well-protected, the other option has a hinged lid which makes light work of retrieving food using cutlery. This means you are not limited when it comes to creativity in the kitchen. However, there are more reasons to whistle while you work: the stainless steel body of the platter stands is quick and easy to clean. Moreover, each frame can be effectively and space-savily stacked and stored away, meaning they are always conveniently on hand for the next occasion.

Photo request

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



Additional information:

WMF Group GmbH
 Thomas Dix, press spokesman
 Eberhardstraße - 73309 Geislingen
 Tel.: +49 73 31 25 8386
 Fax: +49 73 31 25 8061
 thomas.dix@wmf.de – www.wmf.de

Press and public relations

WMF press agency
 c/o Press'n'Relations GmbH
 Vanessa Klein and Monika Nyendick
 Magirusstrasse 33 – D-89077 Ulm, Germany
 Tel.: +49 731 96287-30 – Fax: +49 731 96287-97
 wmf@press-n-relations.de – www.press-n-relations.de

About the WMF Group

WMF 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.