

Birkenfeld, February 18, 2014

The WMF Trendcollection 2014/2015 presents Table Top, Buffet and Fine Dining Solutions for Any Occasion

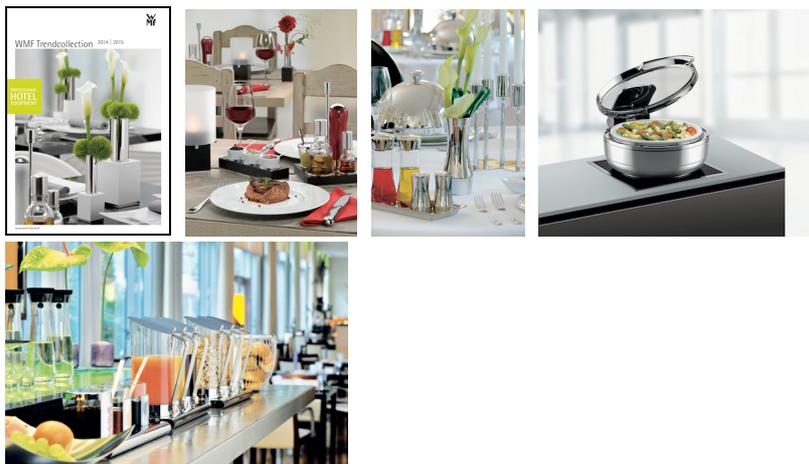
The popular Trend Catalogue goes to the next round

Creating the greatest variety of moods with existing equipment is a black art of gastronomy and the hotel business. WMF Hotel's 2014/2015 Trendcollection shows how innovations and product highlights from its range can make this happen. The brochure presents everything the restaurateur could desire, from celebratory table designs or a refined buffet experience, to sophisticated technology, special designs and designer collections. Cutlery, glasses and table top collection are all presented in their full glory. As in the previous edition, some of the products are new to the market, while others have taken pride of place in gastronomy for some time. Of course, all WMF products represent the best possible quality, first-class design, and high functionality.

Timeless items with subtle design, which also demonstrate durability and practical use, are fundamental to ensuring that hoteliers and restaurateurs have maximum flexibility. This means not only are budget restrictions catered for, but there is also a basis for a coherent ambience in which the guest feels at ease. The WMF Hotel Trendcollection provides the perfect foundation for such a model. This catalogue gives not only an overview of some particular highlights in the WMF range, but also shows examples of how the products can be creatively implemented thanks to informative example images. The cutlery displayed in the selection runs from classic to modern with a subtle charm that support different decoration styles - as is the case with the featured glasses from the WMF 'First Glass' model. If one combines these, for example, with the newest 'Pure Exclusiv Colour' table top collection in bordeaux, or gleaming vases, candlesticks and champagne coolers by Jette Joop, the table transforms into a celebratory ensemble for special occasions. The Trendcollection also features different varieties of buffet cereal and juice dispensers and chafing dishes. The 'Hot & Fresh' chafing dishes are the technical highlight of the selection, and can be used with chafing dish fuel, hotplates or induction systems. The lid retention system and the water condensation recirculating system are technical triumphs. Colourful cookware made of Silargan can be used to present the food thanks to special porcelain inserts. These also add a cheerful and colourful accent to the buffet.

Photo request

You will find images for download on our media portal <http://press-n-relations.amid-pr.com> using the search term „Trendcollection 2014“. 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 WMF Group

WMF Hotel is one of the internationally 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. The creations of designers of international repute, the collections from WMF Hotel are crafted using state-of-the-art manufacturing technologies. The overriding standard in terms of innovation, quality and functionality is invariably set by the requirements of the various target groups from the hotel and gastronomy sectors, catering and group food services.

The WMF Group GmbH, located in Geislingen/Steige, is one of the leading premium manufacturers of cutlery, tableware and kitchen products as well as professional coffee machines. The Group offers its customers high-quality, innovative products that are distinguished by their sophisticated design and outstanding functionality. The company sets standards with its many innovations and is an important source of inspiration within the market. It is an organisation with a long tradition, having been founded in 1853 and now operates on an international scale with 6,000 employees at more than 40 locations. With its brands Boehringer Gastro Profi GmbH, Hepp, Kaiser, Schaerer, Silit und WMF the company generated a turnover of 1,024 million euros during the financial year 2014.