

CoffeeCulture



www.wmf-hotel.de



There are so many possibilities when it comes to preparing coffee that it's not sufficient just to offer two or three products on the beverages menu. WMF Coffee Culture International allows you to expand your range very easily, with the addition of a number of selected coffee specialities.

By offering new and varied coffee specialities, you will increase your customers' interest. What's more, you get ahead of competitors who fail to spot trends and do not react flexibly enough to changing customer demands.

In a very simple way, **WMF Coffee Culture** shows the direction of development for the world of coffee in hospitality. Trendy specialities, with presentation and serving suggestions, offer the potential for innovations and earnings to the winners in tomorrow's catering industry.

"Latte Macchiato, Caffè con Ghiacchio, Flavoured Coffee ..." these are some of the names that should appear on any beverages menu today. One good reason is that any of these products is far more lucrative than "just a coffee".

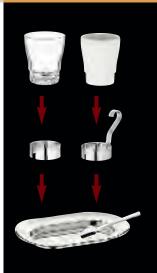




Expand your range to suit your requirements with these WMF »Coffee Culture« sets

Success in the hospitality industry is due to a number of factors, such as service, atmosphere, taste, quality and originality. Product presentation also naturally plays a part in the overall image.





The perfect combination: beautifully shaped porcelain cups or glasses, with a ring or a handle, coordinating spoon and serving tray made from Cromargan® stainless steel 18/10.

As befits espresso and other coffee specialities, the cups are made from exclusive hard porcelain. Clearly, coffee – and other products – are set off to best effect in the completely seamless glasses.

Complimented by a functional, decorative ring or handle made from high-grade stainless steel, the result is a visual combination that's hard to beat. The tray, also made of stainless steel, is just the right size to hold not only the beverage but also the stainless steel spoon (always the appropriate size), sugar sachet and a little something sweet to go with it.



6 serving trays + 6 glasses L printed with "Latte Macchiato" + 6 rings L + 6 mug spoons



Set of Latte Macchiato set 06 2516 6040



6 serving trays + 6 glasses L (unprinted) + 6 handles L + 6 mug spoons



Set of Caffè Latte set 06 2519 6040



6 serving trays + 6 porcelain cups S + 6 handles S + 6 glasses S + 6 rings S + 6 demi-tasse-spoons



Espresso set 06 2518 6040

Set of

6

6



6 serving trays + 6 espresso cups double + 6 handles S + 6 glasses S + 6 rings S + 6 demi-tasse-spoons Set of



Espresso double set 55 0043 6040



6 serving trays + 6 porcelain cups M + 6 handles M + 6 glasses S + 6 rings S + 6 tea/coffee spoons



Set of Café Crème set 06 2517 6040



6 serving trays + 6 milk coffee pots + 6 rings XL + 6 mug spoons



Café au lait set 06 2527 6040



New parts open up even more possibilities for combining

The versatility of the basic units not only saves you vast amounts of space and money, it also enables you to keep on surprising your customers over and over again. The secret is in the totally different effect that can be achieved with various combinations. Just a few parts – but lots of individuality!



The Coffee Culture classics in high-quality hard porcelain, fine glass and trusty stainless steel can now be mixed and matched according to your requirements.

The Coffee Culture classics have proven themselves umpteen thousand times and the new additional parts will make them even more flexible. Explore the new possibilities for combining and find out how much fun it is trying the different options.

For instance, the cream jug can also be used as an eggcup at breakfast time or as a tea light in the evening. With or without a spoon, handle or ring, you decide.

SINGLE ITEMS **INDIVIDUAL COMBINATIONS**





sugar and creamer set





espresso double cup and creamer) 06 2502 6040



creamer w. lid



creamer w/o lid



insert for eggs or tealights (for glass S, porcelain cup S, creamer) 55 0032 6040



handle S (fitting on glass S, cup S, espresso double cup and creamer) 06 2509 6040



glass w. lid







stand low



egg holder 3 + 6 + 2 + 12



creamer café creme 9 + 3 + 7 + 1 + 10 + 11 + 13



cap. 3,2 oz, height 3 in. 60 2506 9990



tray size 7½ x 4¾ x ¾ in. 06 2500 6040





tealight / flower vase



tealight



porcelain cup S



porcelain cup M





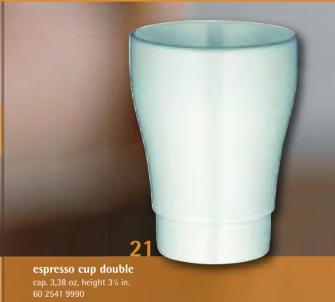
handle M (fitting on cup M) 06 2504 6040





demi-tasse spoon 4¼ in. 54 9901 6040





coffee spoon 51/4 in. 54 9902 6040



(fitting on glass L) 06 2503 6040



mug spoon 6¼ in. 54 9903 6040





creamer cap. 0,7 oz 06 3294 6040



ring XL fitting on milk coffee pot 06 2525 6040





The All-round set includes everything you need to stimulate coffee sales – from a wide variety of glasses and porcelain cups to professional marketing strategy.

The contents of the All-round set speak for themselves: every coffee set shown in this brochure can be combined in six different ways!

So, whichever hot or cold beverage you want to serve in authentic style, from coffee specialities to hot chocolate or tea, soft drinks, mineral water, fruit juice or spirits, you will always find an attractive container with a coordinating spoon and serving tray.



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