



We've designed our Touch Free concept to present food beautifully and hygienically.

Streamline the serving process with pre-plated meals on premium German porcelain. It's no coincidence that porcelain has always been the choice for food service. Its ability to withstand the rigors of catering makes it perfect for professional applications.

Lowers food costs and waste by giving you more control of portions



Lids are textured to disguise wear marks



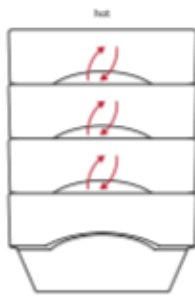
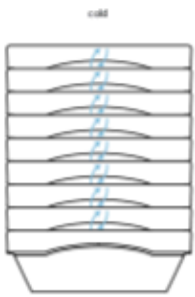


Peak performance
every day



- **Storage:** Designed with stackability in mind to save space
- **Kitchen:** Food can be pre-plated, stored on trays, re-thermalized, and then put into service on the same trays
- **Distribution:** Porcelain retains heat for optimal temperature maintenance over long distances with properly fitting, stable plastic lids for first-class hygienic protection
- **Dishwashing:** Smooth, easy-to-clean surfaces with an extra-hard glaze that resists scratching and chipping

airflow



The curved recess grips create a narrow vent in the stacking edge when stacked. This allows for easier air exchange and support's faster heating, cooling, and drying while in storage.

\updownarrow = air exchange

ensures fast drying

easy grip



striking aesthetic goes hand-in-hand with function and ergonomic design

