



Manager Dietrich Lampe



„We of Caterers friend

develop high-quality **premium-products** for catering companies. What makes us

UNIQUE: our products originate in our **own** development, are made out of **high-quality** materials and correspond to the **highest safety standards.**

We want to transmit the **passion,** with which we as gastronomes daily create **THE BEST** for our guests directly to the customers.“





QUALITY STARTS WITH A WARM PLATE

Customer satisfaction needs a maximum of quality. This is important not only for the ingredients, but also for the technology that we use. Because a cold plate takes up to 40% of the meals' temperature, we developed a solution for an adaptable and quick way of warming the dishes: the **Warm Plate** is easy to transport, simple to use, energy-efficient and it even looks great. By the elegant design our novelty – made in Germany – inserts itself into every buffet. An individual embroidering of the warming-hood with your company's logo additionally increases the recognition by your customers.

Gastronomes of 13 different countries trust the additional value of the Warm Plate: whether in your own rooms or somewhere outside, the **Warm Plate** guarantees an optimum use of space and an adaptable application in every surrounding. Even famous TV cooks will not renounce on this extra service

Meister Lampes Warm Plate was awarded with the "Gastro Vision Conveyor Prize 2010"

TECHNOLOGY, THAT CONVINCES.

- variable application: suitable for up to 29 / 40 / 80 / 120 plates, also cups, tureens and bowls
- Individual embroidering of the warming-hood increases the recognition by the customers
- Quick and steady warming by safety-tested temperature sensor technology
- Easy to handle: only 5 kg of weight
- Energy-efficient radial airing system