Birkenfeld, May 7th 2018

**Slosh-proof food distribution for soup and other hot components**

New soup bowl set in compact design from HEPP HOSPITALA

**HEPP HOSPITALA is expanding its product range for professional food distribution with a new, slosh-proof soup bowl set. The new products with a capacity of 0.35 litres are designed to go with porcelain dishes, and are the smaller counterpart to the well-established set with a capacity of 0.43 litres. They make it possible to serve soup, mashed food, sauces or side dishes and hot desserts in even more individualised portions while still keeping them warm. Furthermore, since the new set is narrower in size and can still be stacked, it makes them even more space-saving. The sophisticated construction means food can be served to residents and patients without any spillages and at the optimum temperature, even when transporting outside the facility. The porcelain dish remains securely in the base part and cannot slip off, while the cover is designed in such a way that the contents always end up safely back in the bowl even during vigorous movement. Despite this, inserting and removing the soup bowl by hand is simple. Another benefit is that the thermal cover has a red-brown colour on the inside and is therefore protected against discolouration – for example from carrot soup. For the outer part, customers can choose between 12 different colour options. The set is suitable for distribution times of up to 75 minutes – or even longer depending on the type of transport trolley used.**

The trip to the hospital, care home or retirement home doesn’t need to be a long one. One thing which any distribution trolley must be able to do is distribute liquid food into the insulating set or even onto the tray – to say nothing of surviving the transport in the delivery lorry intact. The slosh-proof soup bowl set from HEPP HOSPITALA is the ideal solution to help you master this challenge when it comes to distributing food. The all-round reinforced insulating foam of the soup bowl set ensures that the food will retain its heat for as long as possible. But the compact set doesn’t just impress with its practical functionality but also with its proven HEPP quality. The cover and base part are both dishwasher safe, double-walled, insulated and homogeneously welded. This stable processing guarantees a long service life and a high-quality look and feel. The set is available in the colours blue, lilac and grey for an even more attractive appearance.

**www.hepp-hospitala.de**

**Image request**

You can download images from our media portal <http://press-n-relations.amid-pr.com> by searching for “HEPP-Hospitala-Suppenschalenset18”.

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**About HEPP HOSPITALA**

More than 40 years of experience make HEPP HOSPITALA one of the world’s leading manufacturers of cookware and cutlery for the catering industry and food distribution in hospitals, clinics, retirement and care homes. The products combine functionality with aesthetics, traditional craftsmanship with innovative technologies, and quality with design. This includes pioneering achievements such as the internally-developed innovative Variomet Wax heat retention technology or the slosh-proof insulated soup set in plastic. As a HEPP business area, part of the WMF Group and proHeq GmbH brand, HEPP HOSPITALA has extraordinary know-how and unique experience in the area of serving pieces and cutlery.

HEPP – Professional Hotel Equipment, proHeq GmbH – with its headquarters in Birkenfeld near Pforzheim is one of the world’s leading suppliers for the perfectly laid table. The company manufactures the broadest range of tableware and serving pieces anywhere in the world – from coffee pots and chafing dishes to food distribution systems. The focus is on the materials and processing, but HEPP products also meet the highest of requirements in terms of design, quality and usability. It was with this in mind that brothers Carl and Otto Hepp first founded the company in 1863 and can rightly be considered as the inventors of hotel silverware. Since late 2016, HEPP – Professional Hotel Equipment, proHeq GmbH has belonged to the French company Groupe SEB.