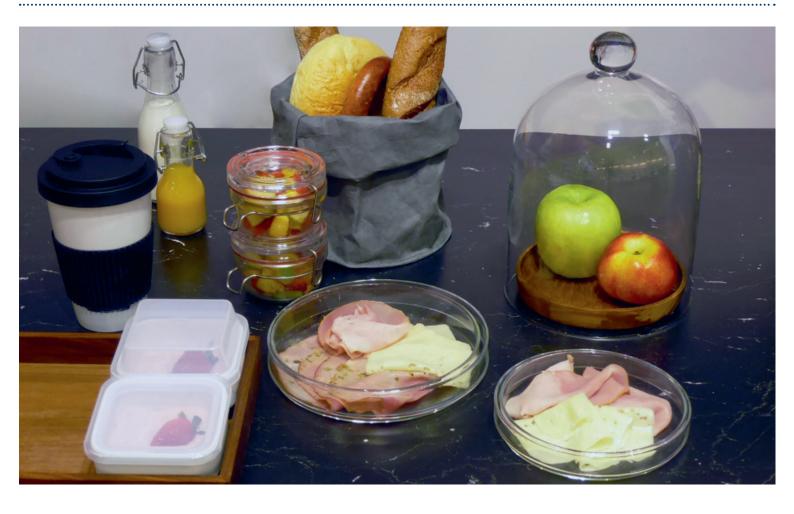


#### GERMAN PERFORMANCE



### SMART HYGIENIC SOLUTIONS FOR FOOD SERVICE

In view of demanding hygiene standards that need to be complied with to fulfill all legal regulatory requirements, porcelain and glass are ideal materials. Hard porcelain by SCHÖNWALD is fired at 1.400° C and characterized by a very smooth, homogenous and dense surface, which is easy to clean and does not give bacteria and viruses the possibility to settle.

Replacing buffets single portions can be attractively and neatly presented with different lids and covers. Whether plastic, glass or porcelain: those sustainable materials can be used in a number of ways, are environmentally friendly and will still be useful after the corona virus pandemic is over.

Guests will feel pampered and well taken care of if breakfast is delicious and the presentation has been elevated with some trendy accessories.

The SCHÖNWALD collections offer you a big variety of stylish items in different shapes and forms. No matter whether you want to cover cups or mugs, dishes or bowls, plates or platters, plastic lids or covers are available for many of our porcelain items - round and square, in different materials and various colours from transparent to semi transparent to grey or brown.

Our sales team is at your service to support you in finding the perfect solution that suits your needs. We want your guests to feel safe!

Please contact us at:

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Phone: ++49 9287 56-0

E-Mail: schoenwald@schoenwald.com www.schoenwald.com

#moods4food

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#### Small Breakfast

The stylish Coffee 2 Go mug by SCHÖNWALD combined with a glass jar with clip lid and disposables from our PLAYGROUND collection. A quick hotel breakfast presented on a square PLAYGROUND ANANTI tray. Your guests will be delighted about an uncomplicated, hygienically served breakfast.



# Business breakfast for people in a hurry

Coffee, milk, juice, yoghurt or fruit salad: everything is safe and hygienically served in covered dishes.

A material mix of porcelain and glass is the basis for a hotel breakfast in times of the corona pandemic

All items can be used multiple times and are designed with sustainability in mind. A compact breakfast that doesn't leave anything to be desired!

#### GERMAN PERFORMANCE



HEALTHY, QUICK, HYGIENIC

#### Numerous attractive solutions

Even when things are hectic most people don't want to do without a healthy first meal of the day.

For a vast variety of food and beverage items we are offering hygienic dishes in various sizes.



WHETHER IN A HOTEL, A GUESTHOUSE OR IN A BISTRO

## Plated, cosy breakfast for two

Using your existing dinnerware in combination with some accessories from our trend collection PLAYGROUND you can create an attractive breakfast setting. Pre-plated portions are served as eye catchers in glass jars with clip lid or the AMUSE-TOWER. Fruit, pastries or ham and cheese are presented on an appealing three-tiered stand.



## Our vast collection for hotels and restaurants

With this QR code you get information on our extensive range of products or just get in touch with our sales team!







### Hard Porcelain is hygienic and safe

Observing hygiene regulations has always played an extremely important role in hotels, restaurants and large-scale catering establishments. In times of Covid-19 this topic gets even more attention.

Due to the production process and the chemical composition hard porcelain has a virtually scratch and abrasion resistant, completely sealed hygienic surface. In addition the high firing temperature of more than 1.400°C results in an extremely hard glaze, whose resistance to abrasion is superior to other materials like vitreous china, bone china or stoneware. Hard porcelain tableware is easy to clean and offers thus excellent hygienic properties because of its long lasting very smooth and non-adhesive glaze surface.

In contrast to open porous materials like stoneware for instance, porcelain with its low porosity offers the possibility to remove deposits of germs or bacteria easily and quickly, as they cannot "hide" in pores.

On top of that porcelain's heat conductivity is low due to its density and mineralogical compositon. Neither tempered glass nor metal can store prewarmed heat as long as porcelain. The formation of heat-sensitive viruses is curbed, whereas they would survive longer at lower temperatures.

It is not a coincidence that hard porcelain has always been the material predominantly used in food service, because durability and resistance are not the only characteristics that make hard porcelain the perfect choice for the hospitality industry.

Although funcionality plays a very important role, we are putting equally great emphasis on design. Porcelain by SCHÖNWALD, made in Germany and designed for professional use, has been awarded various internationally renowned design prizes.