



**Time and cost pressure.
Staff shortages.
Perfect service.**

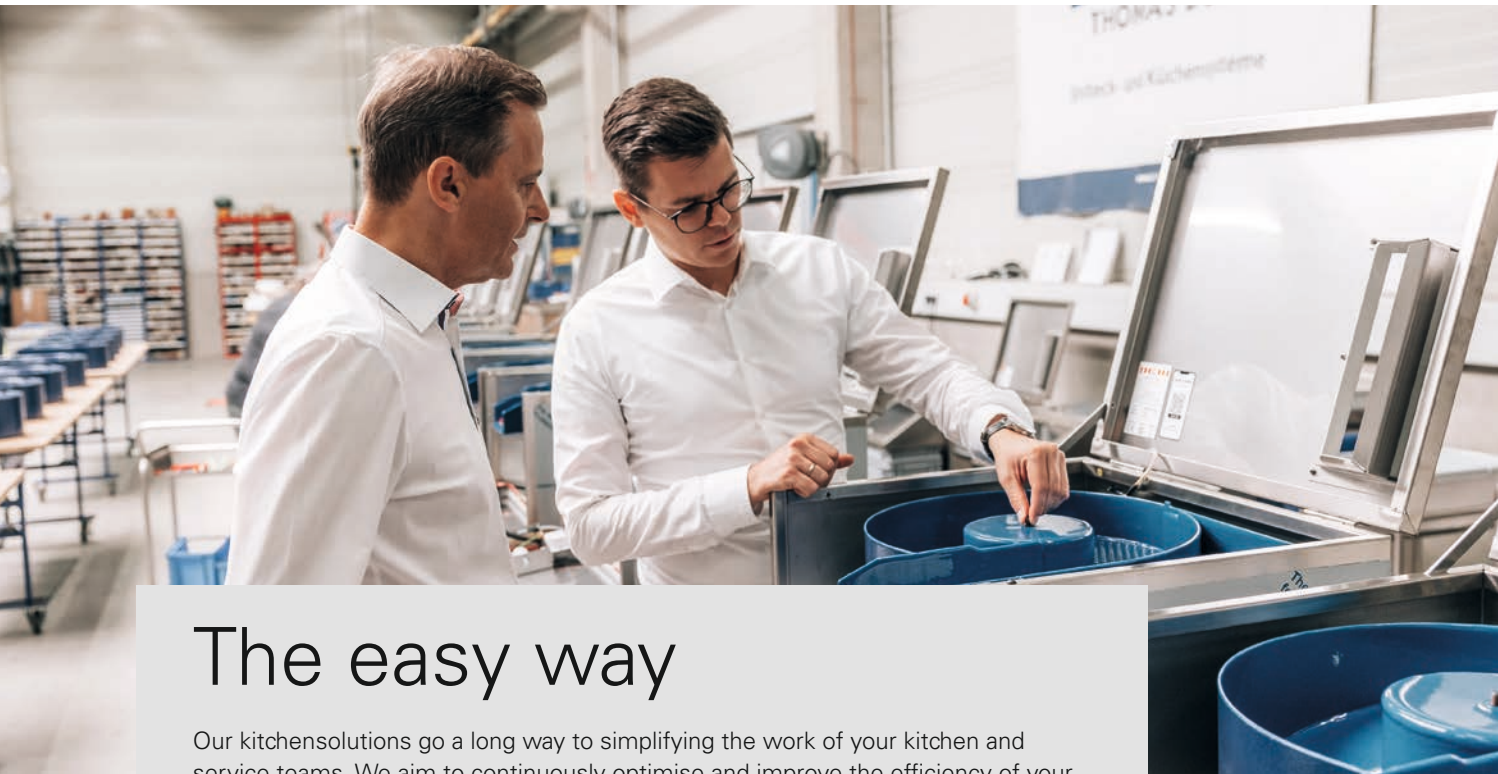
Easy.

Hospitality



THOMAS DÖRR
KITCHENSOLUTIONS

the easy way



The easy way

Our kitchensolutions go a long way to simplifying the work of your kitchen and service teams. We aim to continuously optimise and improve the efficiency of your workflows. Our focus on driving automation and digitalisation helps you to achieve perfect results, cut down on staff expenditure, as well as saving time, costs and resources in the long term.

We are a family-owned and managed company in the third generation. For more than 20 years, our kitchensolutions have combined over five decades of experience in plant engineering with innovative ideas to solve the special challenges facing commercial kitchens and the catering trade.

Why choose THOMAS DÖRR kitchensolutions?

High efficiency

Our cutlery and glass polishing machines and other solutions quickly pay for themselves because they give your productivity an immediate boost and reduce your costs in the long term.

Fair partnership

We listen carefully to your needs, offer targeted advice and simplify your purchasing decision – with no-obligation product trials and financing options.

Quality made in Gemmingen

Our products are manufactured at our facility in Gemmingen to exacting standards of quality to ensure their reliability and long service lives.

Sustainability

Our systems are designed to conserve resources and protect the environment. For example, they save energy, reduce packaging material requirements and use renewable raw materials.

Reliable service

Our technical service team is at your service whenever you need them; ensuring your machine is always in good working order.

Do you want your guests to enjoy perfect service every day?

We make it easier for you to meet this high standard with our products: even if the future means less time, increasingly scarce good service personnel and tighter budgets.

Discover the quick and easy way to achieve perfectly polished cutlery and glasses and our practical solution for hygienically portioned butter at the touch of a button.



Cutlery polishing machines

Perfectly polished cutlery in no time at all? Easy.

As a company in the hospitality business, you know how important it is to have perfectly polished cutlery. But you simply don't have time to dry and polish every individual piece by hand. With our cutlery polishing machines, you can eliminate time-consuming and costly manual work steps – irrespective of whether your cutlery is chrome, stainless steel or silver.



Our cutlery polishing machines are this easy to use

- 1. Fill**
Fill the machine with clean, wet cutlery.
- 2. Dry & polish**
The cutlery is passed through a high-quality, sterile granulate before it is dried and polished.
- 3. Sterilise**
A special UVC lamp sterilises the cutlery and the granules, so that you can be sure of compliance with strict EU hygiene regulations.
- 4. Ready!**
The cutlery is ready for table laying. Regular use of the machine also ensures a lasting shine.



Our models

TD 2000

- Capacity: 2,000 pieces per hour
- Dimensions (W x H x D): 50 x 44 x 43 cm



TD 3000L

- Capacity: 3,000 pieces per hour
- Dimensions (W x H x D): 60 x 40.5 x 54 cm



TD 4000

- Capacity: 4,000 pieces per hour
- Dimensions (W x H x D): 60 x 45.5 x 53.5 cm



TD 8000

- Capacity: 8,000 pieces per hour
- Dimensions (W x H x D): 75 x 79 x 69 cm



All cutlery polishing machines are operated with household voltage (220/240 V - 50/60 Hz).

TD 8000 FILL&GO

- Capacity: 8,000 pieces per hour
- Side chute (W x H x D): 80 x 106 x 81 cm
- Front chute (W x H x D): 81 x 106 x 78 cm



Your benefits

- Dries and polishes between 2,000 and 8,000 pieces of cutlery per hour in one step.
- Low regular operating costs and a marked reduction in time and labour requirements.
- The cutlery looks like new and is sterile thanks to a UVC lamp.
- High-quality materials and a robust construction for lasting quality.
- Easy and safe to use thanks to a well-thought-out design.



Our original DÖRR polishing granulate: This all-organic product is free from dust, air-tight packaged and sterilised. The filling quantity is always tailored to your machine model.

Detailed information and accessories at:
www.t-td.de/en/products/cutlery-polishing-machines



Glass polishing machines

Perfectly polished glasses in no time at all? Easy.

Guests will only enjoy their experience to the full if their wine, beer, cocktails or mineral water is served in flawlessly polished glasses. Our glass polishing machines make it easy for you to achieve sparkling results. Fine, washable brushes thoroughly and gently dry and polish all types of glasses to a high shine – and glass breakage is no longer an issue for you.



Use of our glass polishing machines is this easy

1. Polish

Insert the washed, slightly wet glasses into the polishing brushes, moving them up and down and rotating them slightly.

2. Dry

Fine brushes dry and polish your glasses to a high shine. The integrated heating element prevents the polishing brushes from getting too wet and leaving streaks on the glasses.

3. Done!

Your glasses are flawlessly polished.



Our models

TD 500

- Capacity: 500 glasses per hour
- Dimensions (W x H x D): 26.5 x 47 x 40 cm



TD 1000

- Capacity: 1,000 glasses per hour
- Dimensions (W x H x D): 60.5 x 47 x 30 cm



All glass polishing machines are operated with household voltage (220/240 V - 50/60 Hz).

Your benefits

- Drying and polishing in one step
- Significantly lower risk of glass breakage
- Less time and staff required
- Simple handling
- Polishes all kinds of glasses, even delicate handblown ones



The brushes are simply cleaned in the washing machine.



Water spots, streaks, lime and mineral residue are removed.

Detailed information and accessories at:
www.t-d.de/en/products/glass-polishing-machines



EasyButter Pro – the butter dispenser

Hygienic and perfectly portioned butter? Easy.

Do you want to make it as easy as possible for your guests to put the perfect portion of butter on their plate at the breakfast buffet – spreadable, hygienic and without individual packaging? Our EasyButter Pro makes all this possible at the touch of a button. The butter is presented in an appetising way behind a window and kept fresh by indirect cooling.* The machine can be filled with any standard 250 g block of butter.



The EasyButter Pro butter dispenser is this easy to use

- 1. Fill**
Fill the container with standard 250 g blocks of butter.
- 2. Present**
Place EasyButter Pro with integrated cool pack on your buffet.
- 3. Enjoy**
Perfectly portioned and spreadable butter at the touch of a button.
- 4. Store**
Unused butter can be easily stored in the Freshbox (available to purchase separately) until the next use.



Our EasyButter Pro

Butter dispenser

- Filling capacity: 6 x 250 g, corresponding to 150 portions of 10 g
- Dimensions (Ø x H): 29 x 57 cm
- Dishwasher-safe individual parts
- Also available in a Deluxe version (wood-panelled base)



EasyButter Pro is operated with household voltage (120/240 V - 50/60 Hz).

Your benefits

- No individual packaging, less waste
- The butter stays fresh, is spreadable and looks appetising
- EasyButter Pro enhances the appearance of the breakfast buffet



Butter is dispensed onto the guest's plate at the touch of a button.



The butter is hygienically located behind a window.

Detailed information and accessories at:
www.t-td.de/en/products/easybutterpro-butter-dispenser



Product trials and financing

We don't just want to make your work easier, we also want to make your decision to choose our products easier. That's why we offer you the chance to put our products through their paces and a choice of financing options to suit your needs.

No-obligation product trial

Would you like to test our products out in your facility? Easy. We offer you the opportunity to test our cutlery and glass polishing machines, as well as EasyButter Pro. You only buy them if you're 100% convinced



Lease / Rent / Hire purchase

Are you interested in our products – and financing options? Easy. We offer you a range of financing options – from leasing and rental to hire purchase. Let us advise you on the solution that best suits your objectives.



Interested in a product trial or a custom financing solution? Get in touch with your sales contact or with our head office.

All contacts at a glance? Easy.

The people to contact and their contact details are printed overleaf. Looking forward to talking with you!

Service and maintenance

THOMAS DÖRR kitchensolutions are known for their reliability and durability. The high quality standards we aspire to ensure that your machine performs consistently without any major effort or outlay. Our technical services, which are organised and implemented by our sister company MAX DÖRR, also contribute to the excellent performance of our products.

Technical services? Whenever you need them.

Our repair and maintenance services are fast, efficient and ensure that your machine keeps on running.



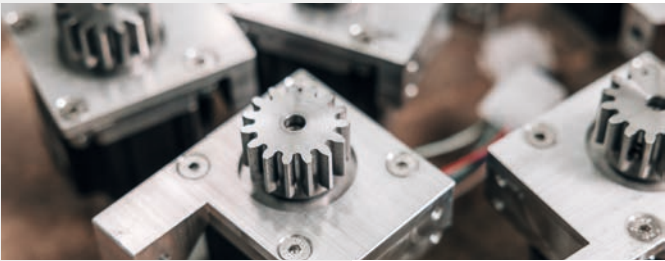
Maintenance agreement? Worth it.

By concluding a maintenance agreement, you ensure that your machine is professionally serviced and repaired as needed. Early detection of wear and tear helps to avoid expensive repairs and increases the product's service life. Use of trained specialists reduces downtime to a minimum. We also provide you with loaned machines for the duration of the maintenance or repair.



Replacement parts? We deliver.

We guarantee a 10-year availability of replacement parts and fast distribution to the necessary service partners.



Other brands? Sure.

Do you have machines from other manufacturers but aren't satisfied with their technical service? Get in touch with us! We are familiar with many competitor products and can offer you suitable spare parts and services.



Whether you need repairs, maintenance agreements, replacement parts or third-party product services, our technical service team is there to help you.

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