



YOUR SPECIALIST FOR SOLUTIONS IN STAINLESS STEEL

KUGEL - that's us:

We offer stainless steel solutions from individual parts to highly complex systems; from development through construction to production - EVERYTHING FROM A SINGLE SOURCE.

RAILWAY

Equipment for
On-board restaurants,
On-board bistros
and Catering areas.

Save space with System:

Partner of well-known national and international manufacturers and operators of high-speed trains. Cooperation partner for local public transport.



KUGEL Know-how means:

- Exclusively rail-approved „KUGEL“ - dishwasher
 - High shelf
 - Uniquely functioning heat recovery (almost without steam)
 - POKA YOKE by the "blue operating concept"
 - Dosing lines made of stainless steel
 - CORONA - Hygiene certificate
- Exclusively rail-approved "KUGEL" - combi steamer
 - Highest quality in the smallest space
 - Individual usability for the user



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IRIS Certified:

With KUGEL you have a high, sustainable SECURITY for your products, confirmed by the IRIS certification.

Future-oriented and according to requirements:

- Further rail-approved equipment in certification
- „KUGEL“ - lightweight kitchen in planning
- Alternative refrigerant being tested

