



**Time and cost pressure.
Staff shortages.
Optimum hygiene.**

Easy.

Catering and
food service



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 technically mature cutlery polishing machines, cutlery wrapping 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 to meet the highest of standards more efficiently?

Our catering and food service solutions make it much easier for you to comply with increasingly stringent requirements of hygiene, sustainability and service quality.

The automation of laborious manual processes such as sorting, polishing and wrapping cutlery saves you a lot of time and money every day. At the same time, you reliably satisfy all hygiene standards, minimise errors, avoid plastic waste and can assign staff who are in short supply to other tasks. Discover the easy way to more efficiency.



Cutlery wrapping machine

Hygienic cutlery wrapping – without any packaging waste? Easy.

Are hygienically packaged cutlery and the avoidance of plastic waste important to you? Our TD 800 cutlery wrapping machine allows you to combine both – as well as saving time and costs. It automatically wraps up to 800 sets of cutlery per hour in napkin paper to create a visually appealing result that offers all-round protection against bacteria and viruses. The napkin is closed with an embossed seal that is very simple to reopen.



Use of our cutlery wrapping machine is this easy

1. Insert

Place the cutlery set pieces (max. 4–5) into the feed chute.

2. Wrap

The machine automatically wraps the cutlery set in our original DÖRR napkin paper.

3. Ready

The wrapped cutlery is then automatically deposited into the cutlery basket. The filling quantity can be individually programmed.



Our cutlery wrapping machine

TD 800

- Maximum cutlery length: 220 mm
- Dimensions (W x H x D): 190 x 127 x 80 cm
- Housing: stainless steel panelling

The cutlery wrapping machine is operated with household voltage (100/240 V - 50/60 Hz).



Your benefits

- Automatic wrapping of cutlery sets in napkin paper
- Approx. 3 times faster than manual wrapping
- The cutlery sets can be prepared for wrapping at a different time
- The wrapped cutlery is protected against bacteria and viruses
- A single hand movement is all it takes – nothing slips
- No plastic waste



The cutlery is packaged in the napkin itself and can be easily removed.



Designed for your machine: Original DÖRR napkin paper – hard-wearing and absorbent, in attractive designs and individually printable by request.

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



Cutlery sorting machine

Automatic cutlery sorting? Easy.

Every day your dish-washing area handles large quantities of dirty cutlery that has to be sorted by hand. This is a time-consuming task that naturally also costs money. Our fully automated cutlery sorting machine polishes, sorts and counts cutlery. It frees up additional time on a daily basis when staff can be assigned to other tasks. And the more cutlery you have in circulation, the faster your investment will pay for itself.



Use of our cutlery sorting machine is this easy

1. Insert

The unsorted cutlery pieces are either inserted manually or fed in directly from the conveyor dishwasher's cutlery lane.

2. Sort

With the help of a specially developed camera system, the cutlery is identified by size and shape and sorted into baskets according to the direction of the handle

3. Change basket

Once the pre-set filling capacity has been reached the replace basket light comes on and the basket is replaced manually.



Our cutlery sorting machine

- Capacity: approx. 3,000 pieces per hour
- Housing: stainless steel panelling
- No. of sorting baskets expandable

Model with cutlery polishing machine

- Dimensions (W x H x D):
488.5 x 190.1 x 89.5 cm



Model with conveyor belt

Dimensions and connected load vary depending on model. Details upon request.

The cutlery sorting machine is operated with household voltage (220/240 V - 50/60 Hz).

Your benefits

- Fully automated, single-variety counting and sorting of cutlery
- Significant time and personnel savings
- Simple operation with intuitive touch display and rollers for flexible use

Two models for even more efficiency

Polishing and sorting

The rinsed and wet cutlery is tipped onto a chute straight from the dishwasher baskets. It is then automatically sorted and positioned in the cutlery polishing machine without the need for further intervention by personnel. The cutlery polishing machine automatically transfers the dried and polished cutlery onto the sorting machine's cutlery separating belts.

Connection to the dishwasher

The cutlery is transferred in a rinsed and wet state directly from the cutlery conveyor or tipped out of dishwasher baskets onto a feed belt. The feed belt automatically transports the unsorted items of cutlery to the sorting belts in the cutlery sorting machine.

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



Cutlery polishing machines

Perfectly polished cutlery in no time at all? Easy.

As a caterer or commercial kitchen operator, 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 8000

- Capacity: 8,000 pieces per hour
- Dimensions (W x H x D): 75 x 79 x 67 cm



TD 8000 FILL&GO

- Capacity: 8,000 pieces per hour
- Dimensions (W x H x D):
Lengthwise position 80 x 106 x 81 cm
Crosswise position 81 x 106 x 78 cm



TD 8000 flat

- Capacity: 8,000 pieces per hour
- Dimensions (W x H x D): 75 x 55 x 69 cm



TD 8000 flat connected to the cutlery conveyor

Cutlery conveyor

- Dimensions (W x H x D): 148 x 146 x 529 cm
- Connection to dishwasher or TD 8000 flat



The cutlery polishing machine is operated with household voltage (220/240 V - 50/60 Hz).

Your benefits

- Dries and polishes up to 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



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 polishing and cutlery wrapping machines. You only buy them if you're 100% convinced.



Lease / Rent / Hire purchase

Are you interested in our products – and financing options? 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.



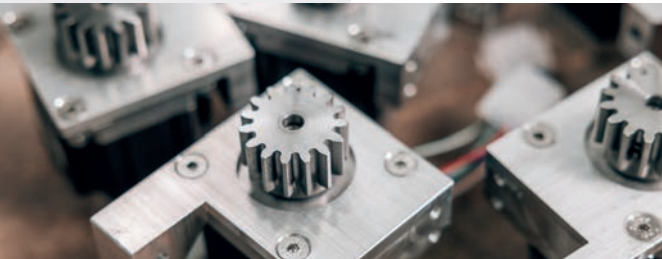
Maintenance agreement? Worth it.

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.

Contact



Any questions?

Call us or send us an email:

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