

“Making the best even better”.

Today, 140 years after the company was founded, this maxim of founder Friedrich Küppersbusch is still the benchmark for all the company's actions.





# ONE HUNDRED FORTY

YEARS



# AN ESTABLISHED BRAND CELEBRATES ITS 140TH ANNIVERSARY

**1875** Friedrich Küppersbusch founded the world's first stove factory "F. Küppersbusch & Söhne" in the Gelsenkirchen district of Schalke and launched his handcrafted coalburning stoves.

**1880** Küppersbusch products went into series production with 12 employees, and the company expanded its product range.

**1898** The automatic telephone exchange was patented. Küppersbusch had three telephone connections and communicated via a single telegram address.

**1913** Küppersbusch became Europe's biggest specialist factory with 2,500 employees who produced 350 stoves and ovens a day.

**1918** After the necessary switch to field kitchens and ovens during World War I, Küppersbusch began producing ovens for household use again. Due to the high demand, Küppersbusch switched to industrial manufacture.

**1935** The plant experienced an explosion in demand and there was a constant increase in the number of employees. Küppersbusch opened a second production plant for coalburning stoves. In addition, this boom led to the acquisition of a second plant in Austria. Küppersbusch was once again a globally renowned company.

**1954** The VW Beetle was not the only representative of the economic miracle. Küppersbusch adverts featured the high-speed hotplate, the seven-position switch and the indicator light.

**1962** From the gas stove to the cooker hood to the fully enamelled fridge: what began with the oven had now developed into an entire product range.

**1973** The 1970s: the built-in kitchen was welcomed into German households. Küppersbusch was one of the first producers to make this kitchen's built-in appliances.

**1985** The birth year of the ökotherm®. A catalytic converter for ovens and cookers – ecology meets perfect food. The only one of its kind and only from Küppersbusch.

**1993** Since 1993, Küppersbusch has been a successful participant in design competitions. Bundespreis, Red Dot Award, iF design award, Platinum Award for Design Excellence ADEX: to date, more than 60 products such as ovens, stoves, hobs and cooker hoods have been awarded both national and international prizes.

**1999** In order to be able to serve the premium quality global kitchen segment, the Teka Group merged with Küppersbusch Hausgeräte GmbH and Küppersbusch Großküchentechnik GmbH & Co. KG. This company had more than 5,000 employees worldwide.

**2008–2010** The design company from Gelsenkirchen launched the Platinum White Edition and the Black Chrome Edition and set new benchmarks on the built-in appliances market.

**2013/2014** Küppersbusch presented the new "Individual" design concept. Even the first "Meisterstück" created a stir and impressively conveyed the company's brand values: design, quality, innovation, function and healthy food.

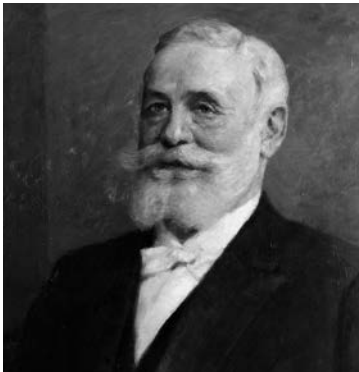
**2015** The company celebrates its 140th anniversary with numerous innovations at the international trade fair LivingKitchen in Cologne, Germany.

Küppersbusch is being appointed a foundation member of the German Design Council in March.



# ONE HUNDRED FORTY

YEARS



DESIGN

QUALITY

FUNCTIONALITY

INNOVATION

HEALTHY

ENJOYMENT



## **Küppersbusch – For kitchens with style**

The brand values of design, quality, function, innovation and healthy food are part of the Küppersbusch brand claim “Für Küchen mit Stil”. This claim is used internationally in German, thus emphasising the fact that the established company's key competencies and roots are in Germany.

### **Design “Made in Germany”**

For more than 40 years, the German designer Klaus Keichel has been responsible for the design of Küppersbusch products. During this time, he repeatedly proved his creativity and has been the recipient of more than 60 design prizes to date. The continuity of his design and his decision to distance himself from short-lived trends are the basis of Küppersbusch's success. In 2015, Küppersbusch is being appointed a foundation member of the German Design Council.

### **Quality: International standards**

All innovation processes are coordinated in Germany, which means that the company's own departments of design, product management, function and quality assessment are closely linked. We are referring to a coordinated innovation process which is supervised by the German headquarters. They are the driver of new designs and innovative products and remain in constant contact to the international plants and branches.

### **Function: Intuitive and user-friendly**

The focus is placed on the perfect balance of form and function. The result is what the users experience with the Küppersbusch products. The top priorities are intuitive user guidance, ease of use and uncomplicated care. To ensure all appliances meet the highest demands, they are tested by experienced nutritionists and chefs prior to the market launch.

### **Innovation: New and creative ideas since 1875**

Since the company was founded in 1875, Küppersbusch has stood out due to its innumerable innovations and creative ideas. The first electric cooker is an excellent example of this, as is the unique ökotherm® catalytic converter. The company also focuses on the topic of customisation: In 2013, the Küppersbusch Individual Concept was launched, which enables the customer to tailor the appliance to suit their needs. Küppersbusch Meisterstück offers even more individual options. A professional gourmet cooking centre, geared towards the individual needs and preferences of ambitious lovers of cooking.

### **Healthy Enjoyment**

Küppersbusch always realised that they should take an integrative approach to the topic of cooking. Today, the company is still dedicated to continuing this tradition. In special cooking courses, experienced restaurant chefs and nutritionists demonstrate healthy and modern preparation methods. The Küppersbusch experts compile instructions and recipe books for private households. And the Gelsenkirchen site even holds cooking courses for children in their training kitchen. Particularly in the era of fast food, the motto is: teach budding gourmets from an early age.



# AWARDED DESIGN

## **Andrea Heiner-Kruckas, Marketing Director:**

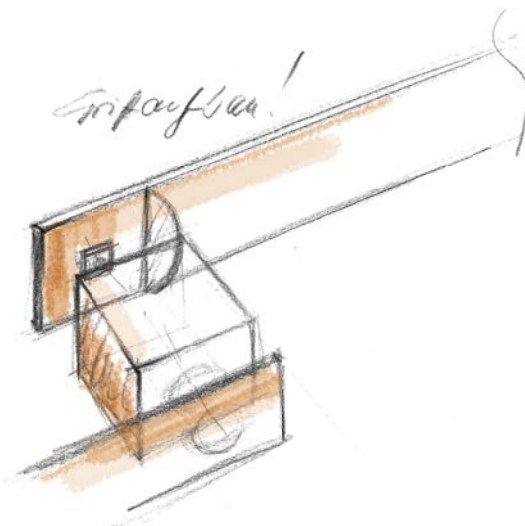
„Three years ago, I decided to switch to the Küppersbusch company and I didn't regret it: due to its long-standing tradition and many experienced employees, this brand has incredible potential. I've always been inspired by the topic of kitchens because the kitchen was and still is the gathering place in my family's home. This is where we meet, chat, cook, eat and enjoy life together.

Living spaces are increasingly merging in today's society. This particularly applies to the kitchen and the living room. As a result, it's becoming increasingly important for many people to customise these areas to suit their needs. We are reacting to this development. We are focusing on new appliances and functions as much as new colours and an extraordinary mix of materials. Because for 140 years, the Küppersbusch company has represented excellent design. This is why we are delighted to have been appointed a member of the German Design Council in the year of our anniversary. For us, this membership is confirmation and at the same time an incentive to continue to pursue consistently the path we have chosen.”

## **Klaus Keichel, Küppersbusch Product Designer:**

„I've been in charge of the design of Küppersbusch Hausgeräte for more than 40 years. Our design continuity and our decision to distance ourselves from short-lived trends have always been the focus of my design strategy for the Küppersbusch brand.

I regard aesthetic, functional and technical quality as an inseparable unity. Globalisation and the increasing comparability of products on the market require high individuality with brand-defining details, which make the Küppersbusch products highly recognisable and greatly define the brand's appearance. In the past decades, more than 60 awards are a testament to our strategy's success and sustainability. These include Germany's most prestigious awards: the Red Dot Award “best of the best”, the German Design Award and the iF design award. Numerous international prizes prove that our design is also very successful worldwide. Today, we are working together on ideas for further, innovative new products in the typical Küppersbusch design.”



Member of



**Rat für Formgebung**  
German Design Council







# KÜPPERSBUSCH HIGH-Q



## HIGH-Q COOKING



Küppersbusch ovens and hobs do not only look nice, but they have also many intelligent features to make cooking a unique experience.

Küppersbusch

## HIGH-Q STEAMING



Küppersbusch steam ovens – for easy, convenient cooking experience. Their smart technology also guarantees extremely gentle cooking, especially for healthy enjoyment.

Küppersbusch

## HIGH-Q AIR TECHNOLOGY



Küppersbusch cooker hoods are among the most powerful hoods on the market – and the quietest! Their innovative filter technology ensures that the air is always clean.

Küppersbusch



## HIGH-Q COOLING



Küppersbusch refrigerators guarantee that high-quality food can be optimally stored – with clever cooling and convenience features and impressively low power consumption.

**Küppersbusch**

## HIGH-Q CLEANING



Küppersbusch dishwashers very gently produce brilliant results – thanks to intelligent, energy-efficient cleaning functions.

**Küppersbusch**

## For highest demands

Friedrich Küppersbusch founded his company under the maxim of “Make the best even better”. Nowadays, “High-Q” stands for this maxim with Küppersbusch. Whether cooking, cooling or washing, particularly clever technical solutions always guarantee better results, better energy efficiency and more convenience.

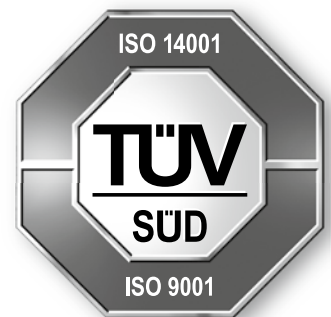
High-Q cooking, High-Q steaming, High-Q air technology, High-Q cooling and High-Q cleaning all stand for forward-looking technology, perfect functions and unconditional standards. Our specialists' knowledge and expertise – and experience gained over many years – are incorporated in each built-in appliance. So do expect a little more when you decide in favour of Küppersbusch.

# QUALITY



**Küppersbusch is a guarantee of quality with its DIN ISO 9001 quality management system, providing customers with the added value the company has set itself as a target.**

Clear, structured processes and defined responsibilities make the quality management system a vital component of integrated management – custom-made especially for a company and thus focusing on customer satisfaction. Besides, the requirement of the standard is the basis for a learning, consistently improving company, with sustained development being the basis for enhancing customer satisfaction and guaranteeing a company's own future.



**One extremely important topic, especially in the customer service, is quality. Norbert Kirchmair is one who really knows what it is about.**

He has been working in customer service since 1978, so that makes 37 years. During this time, he worked as a sales force technician for more than 20 years and had lots of contact with the customers. For 16 years now, he has been working in the "Technical Support" department and is in charge of the education and training of new technicians.

All technician appointments contribute to improving the quality of the Küppersbusch products. By direct contact with the end users, we are given unfiltered feedback on our household appliances. We regularly pass on this important information to the product management and production departments.





## The quality lab

Küppersbusch has its own quality lab to ensure that all its products meet the standards and requirements of a premium brand. Below are only three examples from the comprehensive area of responsibility:

**The induction hob test and heat measurement:** the lab tests the performance of the hob with difference cookware so that best results can be achieved with all the pots and pans on the market. The heating-up times, the flatness of the surfaces and the impermeability of the worktop are also tested in order to guarantee that only quality of the highest standard leaves the company.

**The electronic test:** the check includes control precision, the heating-up time and heat distribution.

**The test kitchen:** our in-house test kitchen carries out extensive baking and cooking tests to make dishes taste even better. The recipes tested are available on the Küppersbusch website.

# KITCHENS WITH STYLE







Puristic classy kitchen, romantic country-house look or one of the many options in between the two – this is a matter of personal taste. Küppersbusch leaves choosing the design of your built-in appliances up to you – and you can also make your personal wishes come true when it comes to their features. Make your choice to suit your own personal taste.

## Profession+

Many professional cooking innovations and product features distinguish these built-in appliances. Of an unconditional standard and perfect in their functions, they meet the highest demands. An outstanding example of this is the Meisterstück Profession+.

## Premium+

Clever technical details and features are perfect for supporting and enriching the work you do in the kitchen. With their extremely high standard in terms of function and quality, these built-in appliances are the ideal equipment for sophisticated kitchens.

## Comfort+

Comfort+ built-in appliances provide you with a lot of convenience and many practical features. Easy handling and clear functions give you all the freedom you need in your passion for cooking and meet your high standards.

Whatever you decide on, you'll be delighted.



# FUNCTIONALITY

“As a pro, functionality is my top priority. First-class results are only possible with perfect tools. It goes without saying that I am always open to innovations and expect good design.”

Alexandro Pape, Michelin star chef



**As chef of the Sylt-based restaurant „Fährhaus“, Alexandro Pape has achieved something many of his colleagues can only dream of: two Michelin stars and 17 out of 20 possible points in the Gault Millau restaurant guide.**

But this still isn't enough for the father of two children. He had a vision: sea salt from Germany. After seven years of preparation, the time has come in 2014. For the first time ever, he presented his “Fleur de Sylt” to lovers of cooking at the Eat & Style in Cologne and Munich. He was supported by Küppersbusch. Also on the LivingKitchen in Cologne Alexandro Pape conjured up culinary delights for the trade fair visitors with Küppersbusch products.

The celebrity chef waxes lyrical about the cooperation: “How wonderful that I was able to immediately convince Küppersbusch to provide me with the appliances for the presentation of my salt. As I also use Küppersbusch appliances for my personal cooking, I am very familiar with them.”





#### Küppersbusch gourmet tips:

There are three restaurants in „Fährhaus Sylt“: the „Mara Sand“, the restaurant for hotel guests. The „Käpt'n Selmer Stube“, named after the company founder. And the Restaurant „Fährhaus“, the gourmet restaurant that has been awarded two Michelin stars, 17 points in the Gault Millau and 4 (out of five possible) FEINSCHMECKER points.

For home use: Passionate chefs and fans of the North Sea island should definitely try Alexandro Pape's Sylt sea salt!

<http://www.faehrhaus-hotel-collection.de>

<http://www.sylter-meersalz.de>



# ART MEETS KITCHEN

## Christian Nienhaus

As an artist, Christian Nienhaus practices freestyle painting and kinetic object art and is known for his unconventional ideas. Since 2013, he has been working with Küppersbusch in his studio in Gelsenkirchen, Germany, to offer a new and unique form of presentation – not just of his art, but also of other creative ideas. “ART MEETS KITCHEN”: a unique show kitchen that fulfils all your dreams is now a part of artist Nienhaus's studio. Since its inception, renowned celebrity chefs have been supporting the project and the first TV filming has also taken place in the studio. For more information on this see:

<http://www.artmeetskitchen.com>







**The show kitchen:** an open-plan kitchen with direct access to the studio. The centrepiece is a 1.70 x 4.00-metre Küppersbusch modular cooking system, fitted completely according to the personal wishes of Christian Nienhaus. The artist's design details make the Palmarium unique. Christian Nienhaus says: "I worked many night shifts to decorate the whole panel with drawings associated with the Ruhr Area." Küppersbusch Hausgeräte

GmbH and its affiliate Küppersbusch Großküchentechnik GmbH pooled their strengths in this special project. And the other features are also well worth looking at: from its 90-cm wide oven to its combined steam oven, microwave oven, built-in coffee machine, dishwasher, wine chiller and free-standing refrigerator – this kitchen leaves nothing to be desired.

For a good cause: Küppersbusch is auctioning off a one-of-a-kind Meisterstück painted by artist Christian Nienhaus.



A new "Art and Kitchen" partnership project was launched to mark the occasion of the 140th anniversary of Küppersbusch. Christian Nienhaus designed a Küppersbusch Meisterstück. The gourmet cook centre is an intricately painted, one-of-a-kind piece, which is now being auctioned off for a good cause. The auction ends on 15 May 2015 – exactly 140 years after Küppersbusch was founded. The Meisterstück is signed by the founder of the Manuel Neuer Kids Foundation in Gelsenkirchen because the proceeds are being donated to his foundation.

"The foundation mainly focuses on offers for children from the region. As our roots are in the Ruhr Area, more precisely in Gelsenkirchen, supporting young people from here is something that is very important to us", emphasises Küppersbusch Marketing Director Andrea Heiner-Kruckas.

For more information on this see:

<http://www.kueppersbusch.de/charity>



# COOKING IS PASSION

## Studio 't Pannehuis, Netherlands [www.pannehuis.nl](http://www.pannehuis.nl)



In 2005, 't Pannehuis was converted into the most modern cooking studio in the Netherlands. Equipped with Küppersbusch's first-class kitchen technology, the modern studio holds informative themed workshops and cooking events. The professional Pannehuis team combines long-standing experience with healthy food. Unique cooking enjoyment.

## Seefischkochstudio Bremerhaven [www.seefischkochstudio.de](http://www.seefischkochstudio.de)



Chef Ralf Harms (right) with an employee

The Seefischkochstudio was founded more than 90 years ago as "Seefisch-Lehrküche" („sea fish teaching kitchen"). Its principle goal was to familiarise young women with how to prepare fish.

Today, the cooking studio still focuses on the preparation of delicious fish, but in past decades, there has been quite a bit of change, not just with regard to the target group.

The heart of the cooking studio, which was fully renovated in 2014, is the large show kitchen – fully equipped with Küppersbusch appliances – and space for more than 100 people.

## Villa Martha cooking and event lounge, Ratzeburg [www.villa-martha.de](http://www.villa-martha.de)

The Villa Martha Culinary School was erected in the style of Jugendstil architecture in 1914. The school is located right on Küchensee ("Lake Kitchen") in Ratzeburg. Hans-Jörg Rautenberg turned his passion for good food into his profession when he opened the small, exclusive culinary school. Villa Martha Culinary School is located on its own lakeside property. It has a sauna at the lake, a conservatory and seven stylish rooms. The private surroundings and very special personal care make Villa Martha Culinary School an ideal location for a unique cooking holiday – this is why many guests have already become friends of the school.

Cookery courses in Villa Martha Culinary School are held in small groups in a kitchen fitted with Küppersbusch appliances where cooks pass on their knowledge of award-winning cuisine – and their enjoyment of cooking – to those taking part.





Küppersbusch's integrative view of the topic of cooking has a long-standing tradition. In cooperation with a wide range of cooking schools, experienced restaurant chefs demonstrate how to practice healthy, modern and gentle preparation methods.

**Düsseldorf/Cologne Culinary School** [www.duesseldorfer-kochschule.de /](http://www.duesseldorfer-kochschule.de/)  
[www.koelner-kochschule.de](http://www.koelner-kochschule.de)

Culinary school proprietor Marc Gerbermann, head cook Marc Espig and other renowned cooks invite cooking enthusiasts to join them at the cooker in their "red kitchen" at two different locations, introducing them to the big and small secrets of a world of enjoyment. On areas covering 170/200 m<sup>2</sup> – fully equipped with Küppersbusch built-in appliances – the impressive show kitchens in Cologne and Düsseldorf offer lots of space in an elegant surrounding as well as everything one needs to enjoy cooking at its best.



**Contemporary Food Lab (CFL), Berlin** [www.contemporaryfoodlab.com](http://www.contemporaryfoodlab.com)



At the CFL in Berlin's city centre, everything is about the topic of food and nutrition. The CFL offers an extraordinary platform for talks, workshops, symposia and exhibitions – for everyone who is interested in new and innovative approaches to the topic of food. When the CFL was expanded to become an event location in April 2014, founder Ludwig von Cramer-Klett decided to use built-in kitchen appliances from Küppersbusch: "We were in search of a competent partner to equip our kitchen who ideally also knew a lot about the topic of food. Küppersbusch not only convinced us with their built-in appliances, but, above all, by its many years of dedication to the topic of healthy food."



# HEALTHY ENJOYMENT

For Küppersbusch, it has always gone without saying that cooking is something that needs to be handled in its entirety. We still feel committed to this tradition today. Experienced restaurant chefs and nutritionists show healthy, modern and gentle cooking methods in our courses. There are any number of helpful hints regarding the efficient use of our products, as well as unforgettably delicious moments.



# This is where little gourmets cook



Another focus of our „cooking courses“ is our cooking events for children, especially because the motto in times of fast food is: only early practice makes a healthy connoisseur.

In our own event kitchen in Gelsenkirchen, nutritionists teach children – with parents also being most welcome – how to cook and have fun, giving them lots of interesting information on food, a healthy diet and how to handle kitchen appliances properly.



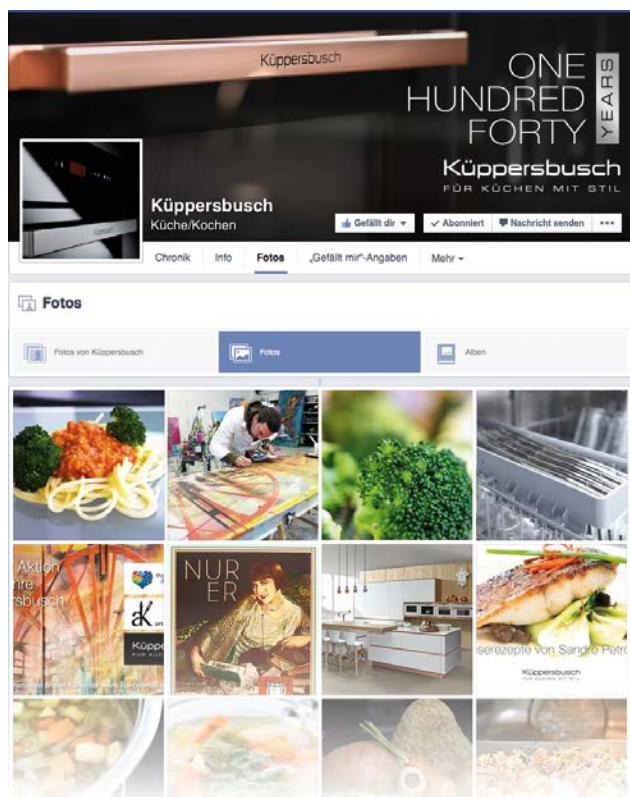
# Discover the Küppersbusch culinary world.



## Visit us on facebook!

The Küppersbusch facebook site has been online since the end of 2013. Become a fan and discover the world of Küppersbusch, and be the first to find out about interesting innovations, events and company activities. You will also regularly find exceptional recipes and useful cooking suggestions.

[www.facebook.com/kuppersbuschcom](http://www.facebook.com/kuppersbuschcom)





### **The best recipes for home.**

The best recipes for stylish home cooking are available online in our recipe portal. Delicious recipes from starters to fancy main courses and desserts. You will also love the numerous suggestions for putting meals together under interesting themes such as 'American Style' or 'Culinary Journey to Mexico'. Whole recipe books are available for you in the download section. The best thing to do is to start browsing right away at [www.kuppersbusch.com](http://www.kuppersbusch.com).



# Inspiration in kitchen design

The response to the Küppersbusch Individual Concept has been most positive throughout – shown not least of all by the fact that renowned kitchen furniture manufacturers are presenting perfectly matching Küppersbusch appliances in their latest showroom and trade show kitchens.

Our examples here: exclusive kitchens for most sophisticated standards – equipped with the Küppersbusch Profession+ range.

## Profession+









# Individual for individualists

Kitchens are to be natural and light – Scandinavian-style with wood features. Küppersbusch is just the right company for anyone who has decided on this type of kitchen front and wants the built-in appliances to blend discretely into the overall impression of a kitchen. White appliances are harmoniously assimilated into the overall look. The design bars have simply been left out in this case.

A kitchen fitted with the Küppersbusch Premium+ range (plus a fully automatic coffee maker from the Profession+ section): clever technical details and features are perfect for supporting and enriching the work done in the kitchen.

## Premium+







# For cooking with joy

For example, those who are fitting out their first kitchen but do not want to do without convenience and quality will decide on this Küppersbusch range. Lots of convenience, many practical features, easy-to-handle and clear in function – this is what the Comfort+ built-in appliances offer. They give your passion for cooking a completely free rein and at the same time meet high standards.

This is what makes cooking fun!

## Comfort+





# KÜPPERSBUSCH WORLDWIDE



## Wuhan Tiandi – La Riva

Wuhan is the heart of China. And more still: in the coming few years, this town will become the original geographic transport location in the new coordination system of high-speed trains in China. The town is naturally well positioned as a diverse location for conferences and exhibitions, as a production and innovation location with outstanding universities, and also as a financial and business centre for the central region. New benchmarks for grand, luxurious living were set with the Wuhan Tiandi „La Riva“ residential complex comprising villas with an unparalleled view over the Yangtze River to picturesque Jiangtan Park. The kitchens are equipped with everything that the Küppersbusch „Profession+“ range has to offer.









# Upper Riverside Shanghai

One of the most luxurious apartment complexes in Shanghai: Upper Riverside with a stunning view over Huangpu River and directly adjacent to the financial district of Pudong. 97 residential units with floor spaces ranging from 85 to 477 square metres offer inhabitants a lifestyle of pure luxury. Furnished by Hirsch Bedner Associates (HBA), one of the most well-known interior design teams in the world, the residence features distinctive interior design, magnificent architecture with impressive 9-metre high ceilings in the entrance, Italian chandeliers hand-made by Barovier & Toso and first-class European kitchen equipment of the Poggenpohl and Küppersbusch brands.











# Ko Samui – Mandalay Samui Developments

Mandalay Samui Developments is an award-winning real-estate company founded in Ko Samui (Thailand) in 2007. The company focuses on the development of modern luxury properties. Interior designer Anita Fodor chose Küppersbusch built-in electrical appliances for the Mandalay Beach Resort. A compact oven, warming drawers, induction hob, Teppan Yaki grill and a fully automatic coffee machine all effortlessly meet sophisticated standards of living and of cooking.





