

Lacher – specialised in

Property furnishing | Industrial kitchen technology | Food service and catering

Hotels

Restaurant

Health & Care

Industrial catering



Lacher
German know-how for your success

our Performances

We are a competent partner when it comes to property furnishing, institutional kitchen technology, food service and catering equipment.

Profound sector knowledge and the cooperation with famous brand manufacturers stand for quality, innovation and sustainability.

Property furnishing

- innovative concepts
- functional design
- high quality in execution

Industrial kitchen technology

- equipment of sustainable value
- optimized working processes
- energy saving kitchen technology

Food service & catering equipment

- approved quality
- committed advisory services
- Individualized internet-shops for clients

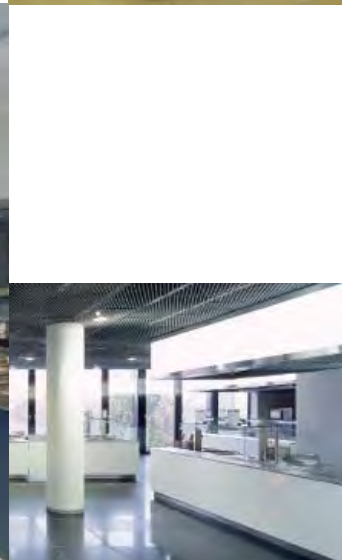


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our Clients

Lacher creates professional restaurant interior design as well as front cooking and backstage kitchens. Trust in Lacher when it comes to professional committed advisory services and equipment for food preparation. Also in the special demand of health care processes we are professionals.

Hotel	Restaurant	Health & Care	Industrial catering
<ul style="list-style-type: none"> • Bar • Lounge area • Banquet systems • À-la-carte-cuisine • Buffet equipment 	<ul style="list-style-type: none"> • Front cooking station • Event catering • System catering • Backstage kitchen • Food logistics • Cool and storage rooms 	<ul style="list-style-type: none"> • Hospital kitchen • Distribution systems • Home boarding • Canteen in educational institutions 	<ul style="list-style-type: none"> • Free-Flow-Restaurant • Front Cooking Systems • Coffee Corner • Industrial kitchen arrangements



our Products

We provide the complete property furnishing and equipment for kitchen and dining area. Order your catering equipment at www.lacher.de, via catalogue or in your individualized internet-shop. Just as you prefer it.

Gastroshop24

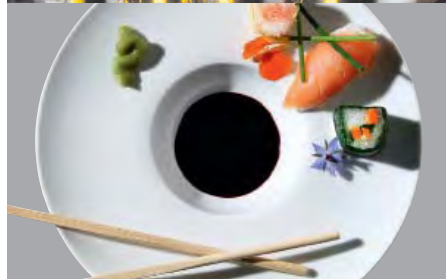
High quality – low priced, fast and comfortable shopping

Complete catalogue

- Tableware and Tabletop
- Kitchen accessories
- approved kitchen equipment and industrial kitchen technology

Thermoplan

- Coffee specialties of highest quality
- Swiss Quality Coffee Equipment



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www.lacher.de

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Lacher
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Lacher Großküchen GmbH, Hilpertstr. 14, 64295 Darmstadt, Germany (LGK)

Arisen in August 1980 from the sole proprietorship Eugen Lacher
(Founded 1920 by Eugen Lacher)

Beginning of the financial year: 1st of May of each year
End of the financial year: 30th of April of each year

Lacher Service GmbH, Hilpertstr. 14, 64295 Darmstadt, Germany (LSE)

Arisen from Lacher Großküchen GmbH and founded 1st of May 2005.
Lacher Service GmbH summarises maintenance as well as property installation.

Lacher corporate groups: sales and employees:

Sales 2005/2006:	11,6 mil. € (16,5 mil. US \$)
Sales 2006/2007:	13,5 mil. € (19,2 mil. US \$)
Sales 2007/2008:	13,0 mil. € (18,5 mil. US \$)
Sales 2008/2009:	17,6 mil. € (25,0 mil. US \$)
Sales 2009/2010:	17,5 mil. € (24,9 mil. US \$)
Sales 2010/2011:	20,0 mil. € (28,5 mil. US \$)

Lacher corporate group: 70 employees and 7 Trainees

of it:

Lacher Großküchen GmbH: 41 employees

of it:

7 project manager sales & marketing
3 construction manager
4 technical draftsmen
2 architects, 1 interior designer
8 project manager / support
16 employees sales industrial kitchen technology,
small electrical devices

Lacher Service GmbH: 13 employees

of it:

8 customer service technicians
specialised in service and maintenance

Lacher Zentrale Dienste: 16 employees

of it:

logistics and administration



The shareholders of Lacher Großküchen GmbH and Lacher Service GmbH are the brothers Martin Lacher (engineering degree in architecture – University of Technology, Darmstadt) and Rudolf Lacher (business management – University of Münster). They are also in charge of the executive board.

Lacher Company is member of Pentagast eG where Rudolf Lacher is member of the supervisory board.

Lacher Company is member of the professional association GGKA e.V. where Rudolf Lacher is CEO.

Martin Lacher and Rudolf Lacher are members of the VfF (the German association of architects and planners) and owner of the certificate 'proof of the expert knowledge'.



All offered services are rendered by Lacher Großküchen GmbH and Lacher Service GmbH under own management.

In times of shortage of capacity the work of subcontractors is employed under the management of the customer service or the project management of Lacher corporate group.

Our clients:

- Bars, Lounge area
- Restaurants, System catering
- Industrial catering, Front cooking
- Health & Care (Hospital kitchen, Cook & Chill-Kitchen)
- Canteen in educational institutions
- Catering, Event catering



Performance profile:

Industrial kitchen technology, property furnishing, food service and catering equipment

- **Advisory skills:**
Concept creation, execution and installation arrangement

- **Execution skills:**
Ventilation systems, cooling and storage rooms, small refrigeration, industrial kitchen technology, dishes transporting systems, sculleries and disposal systems, free-flow-restaurants, front-cooking-systems, coffee corners, bars and lounge areas, as well as food distribution systems in the health & care sector. Technical clarification, installation drawing, construction management

- **Small electrical devices and table ware skills:**
Tableware, kitchen inventory small electrical devices, table and kitchen laundry, detergent and consumable supplies

Lacher Service GmbH:

- Sturgeon service
- Maintenance service
- 24 hour /365-days-Hotline
- Montage and rebuildings



Extract from our references – hotel section:



- Steigenberger Hotel, Bad Homburg

Cooking stove, buffets



- Maritim Konferenzhotel, Darmstadt

Kitchen, scullery, cold room storage



- Fleming's Deluxe Hotel, Frankfurt
Fleming's Hotel, Frankfurt
Hamburger Allee

Kitchen, scullery, cold room storage,
Cooling and dispensing installation, Bar



- Mövenpick Hotel Hamburg

Kitchen, scullery, Restaurant kitchen,
Bar, coffee- and banquet station



- Favorite Parkhotel, Mainz

Kitchen, scullery, cold room storage



- Schlosshotel Bad Wilhelmshöhe, Kassel

Small kitchen inventory



Extract from our references – hotel section:



- Nassauer Hof, Wiesbaden

Kitchen, cooking stove, table ware



- Villa Kennedy, Frankfurt

Table ware



- Lufthansa TCC, Frankfurt

Industrial kitchen, cooling system, cold room storage, ventilation ceilings, scullery, restaurant, bar



- Le Meridien Parkhotel, Frankfurt

Table ware



- The Westin Grand, Frankfurt

Table ware



- Hessischer Hof, Frankfurt

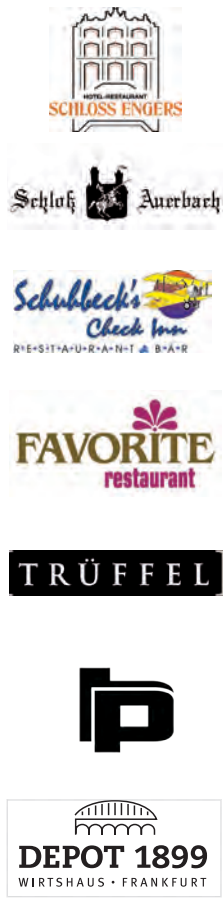
Table ware



- Schloßhotel Kronberg

Table ware

Extract from our references – restaurant section:



- Restaurant Schloss Engers, Neuwied Kitchen, cooking stove
- Schloss Auerbach, Bensheim Kitchen, restaurant bar
- Schuhbeck's Check Inn, Egelsbach Kitchen, scullery, cold room storage, ventilation systems, front cooking area, dispensing installation
- Restaurant Favorite, Mainz Cooking stove, show kitchen, stainless steel furniture
- Trüffel GmbH, Wiesbaden Kitchen, scullery, cold room storage, ventilation systems
- Plan B, Winterthur Kitchen, scullery, bar
- Depot 1899, Frankfurt Table ware, small kitchen inventory, storage racks

Extract from our references – restaurant section:



• Hambacher Schloss, Neustadt

Table ware, small kitchen inventory, project planning



• Alter Haferkasten, Neu-Isenburg

Kitchen, cooking stove, cold room storage, ground renovation



• Emma Metzler, Frankfurt

Table ware



• Das Waben, Darmstadt

Kitchen, bar system, cold room storage, cooling technology



• Tigerpalast Varieté Theater, Frankfurt

Table ware



• Metzgerei Becker, Seligenstadt

Industrial kitchen technology, small kitchen inventory



• Incontro, Mainz

Table ware

