



Hot news – warmly recommended

Tasty warm snacks, a new team member and holiday feeling at the hotel buffet – these are the topics waiting for you in the following. But what has this got to do with modern, energy efficient induction technology? Find out now and enjoy reading.



Savoury pizza and crispy pastry can now be presented and kept warm directly on the stone or glass surface of the display – without any dishes! The invisibly installed InductPlate® system makes it possible. With this technology the warming counter becomes an appealing design piece and saves up to 90 % of energy.

[Read more about it](#)



Enhancement

Since 1st of March 2019 Patrick Nollmann is joining our team as Sales Director and will be focused especially on the markets of Middle and Far East. The skilled electronic engineer holds the Swiss federal diploma as Sales Director. He brings along 18 years of international technical and commercial experiences.

[>> The Gastros Sales Team](#)



Announcement

After supporting the FCSI actively since a couple of years, we are happy to let you know: Gastros Switzerland now is also a member of the VdF - the biggest German association of technical planners for professional kitchens.

[>> Overview of our partners](#)

InductWarm® reference project

These recently taken pictures from the breakfast buffet of Zurich's Crowne Plaza Hotel whet the appetite for vacation – and for modern looking buffet counters with InductWarm® food warming systems. Elegant, clean counter design, easy handling and highest energy efficiency by Gastros Switzerland.



[See more references](#)



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