

Dear Max Mustermann

The field of company catering is facing a new challenge! The time has come to implement new food serving solutions - smart concepts that will help to manage the guest flow during peak-times more efficient, to reduce waiting times and to realize hygienic regulations easier. But how do these concepts look like to meet the new requirements and to guarantee real added value in the long term?

As a supplier of this industry we like to present two solutions with high potential for the future.

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### Decentralized Food Serving



Instead of one large company canteen there are various smaller catering areas in the company, e.g. in different departments or on different floors. Their style is inspired by Bistros or modern Delis with freestanding buffet counters of manageable size. This solution supports the already existing trend [read on...](#)



Gastros Switzerland has shown such a buffet counter at Intergastra trade fair 2020 in Stuttgart, Germany – the Rocam Omnia 2 with two undercounter induction units InductWarm® 130+. Each induction unit keeps food warm in dishes up to size GN 1/1. It offers four power levels to keep food warm on temperatures between 40° C and 95° C.

[More about InductWarm® 130+](#)

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**Reducing Waiting Times**



Within the innovative concept of the *One Dish Counter* the meals are pre-portioned directly in the dish by kitchen staff, kept warm and presented to the guest as appealing single portions at the counter. Guests only have to grab and go. This solution reduces [read on...](#)



The device that is ideal for keeping food warm at the *One Dish Counter* is the induction unit InductWarm® 200 – available as table top unit or as built-in device. Each induction unit of this series comes with six induction coils, hence six pre-portioned meals can be kept warm with one unit.

[More about InductWarm® 200](#)

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**Easy to clean and to disinfect**



The InductWarm® units are mounted whether fully invisible underneath or flush into the counter top. Therefore, the surface of the counter is absolutely even without gaps or edges and is totally easy to clean and to disinfect. A benefit of high value in the current situation and also for the future as this helps to optimize hygienically relevant workflows and to make cleaning routines more efficient.

[Get in contact](#)



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