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See and experience the Latest Innovations for Inductive Food Warming

*Restrained elegance at the buffet, in the lounge or the event catering:
Optimal food warming is an essential factor for the satisfaction of the
guest. But also the visual aspect should not be neglected, since food
presentation shall be a feast for the eyes. For this, the InductWarm®
systems are the perfect companion. If as a Built-in, an Undercounter or a
Tabletop modell - our induction system will meet your warming needs at
best food quality.*



NEW: Inductive, mobile, battery powered Food Distribution Station

Gastros proudly announces the worldwide first mobile, battery powered, inductive food distribution station. Based on a customized cart, the battery-powered system is keeping food warm for up to 90 minutes. The warming zones are individually adjustable and are compatible with any inductive tableware. There is no 'bain-marie' or water run-off needed and has a long-lasting and food-safe stone decor surface.



**NEW: InductPlate®
Inductive Warmed Stone Surface**

Our brand new heating system is made for heating up an artificial stone surface/buffet surface from 40 up to 90 degrees Celsius. No inductive pan needed. The right technology to display and distribute hot food on stone directly. Based on the InductWarm® technology, the induction elements save a lot of energy compare to standard, resistive heating systems while keeping your food warm. Simple to install, simple to use – the latest innovation of Gastros Switzerland.

InductWarm® 130 Untercounter

With the InductWarm® 130 we offer individuality and flexibility of the best in hospitality and private households. No matter if it is stone, wood or glass - our InductWarm® 130 System was designed to be integrated almost invisible under every counter (12...20mm) and therefore can be used for all kind of occasions: as conference table, as serving table etc. Simply remove the dishes from the buffet and you will be left with an elegant, clean and modern counter. With your choice of material, color, size and number of InductWarm® 130 elements, this system gives you complete freedom in presentation and implementation of your buffets.



InductWarm® 130 TableTop

The InductWarm® 130 TableTop model, made from brushed stainless steel, offers you the highest level of flexibility. A single model allows you to present dishes up to a maximum size of GN 2/3. Whether for fitted buffet systems or in catering use, the InductWarm® tabletop model can be placed anywhere within your buffet area. Should your requirements change at short notice, the fact that the InductWarm® system can be operated immediately, will be especially useful - the InductWarm® TableTop devices can be very quickly set up and are then ready for keeping dishes warm straightaway.



InductCook® 330

The InductCook® 330 is a compact hob – with small dimensions but plenty of power and an elegant design. This small induction hob is especially designed for cooking with one pan and for aesthetic perfection. It delivers high power in only a few seconds and, as you would expect, distributes it in the optimum fashion, whether you're flash frying or cooking large quantities. For successful front cooking that impresses your customers, you need more than just culinary expertise. You have to have elegance from every angle – and especially from the perspective of your guests – which makes your InductCook® the ideal choice when cooking for an audience.



InductWarm® 200 Tabletop

With its precious, compact, stainless steel frame and its embedded glass-ceramic top, the InductWarm® 200 Tabletop sets a new standard for efficiency and safety as well as design. Having received the international certifications CE, UL and ETL Sanitation (NSF) the InductWarm® 200 brings that to proof.

Further a multi-segmented field induction in the size of GN 1/1, which can be controlled both as a whole and in three partitioned warming zones with the size of GN 1/3, offers an exceedingly even-tempered heat distribution for any induction-compatible pot. The combination with our InductWarm® porcelain lends your food presentation an even more premium touch. In addition to the familiar remote control the InductWarm® 200 can be controlled with the integrated touch panel.



InductWarm® 200 Built-in

Besides the mentioned advantaged of the IndcutWarm® 200 Tabeltop, the InductWarm® 200 Built-in impresses with its full integration in buffet systems. In this way it brings your kept warm dishes to aesthetic perfection. In the interplay with induction-compatible pots, such as our InductWarm® porcelain, your dishes come, through black opaque glass, into its own. In addition modest marks define the optimal position for your induction-compatible pots.

Similar to the Tabletop model you can control the three warming zones individually by using either the touch panel or the InductWarm® remote control, guaranteeing the right temperature for any of your dishes. LEDs will indicate the current operating status at any given time.



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