

InductWarm[®]

for efficient community catering



EFFICIENT FOOD- WARMING TECHNOLOGY

Whether for employee or students restaurants, in shop catering or for the distribution of meals in hospitals and care facilities: With innovative induction technology from Gastros Switzerland, food can not only be kept warm efficiently, but also presented in an appealing way.

Depending on the model, InductWarm® induction units can be installed flush in or completely invisible underneath surfaces made of various materials. The result is modern, multifunctional furniture that perfectly matches the ambience of the room.

To keep the food warm, choose any induction-compatible dish or tableware in the style of your interior design. This not only whets guests' appetite, but also helps to optimize the work processes when serving food. The dishes can be filled, cleared and rinsed quickly and easily. The flat counter surfaces, tables or food serving carts can be cleaned thoroughly in a very short time. If the induction units are switched off, the furniture can be used for other purposes is no time at all. The performance of the InductWarm® induction system can be precisely regulated at the push of a button. In addition, keeping food warm without hot water baths improves the overall room climate. This creates an all-round ambience in which guests feel comfortable and enjoy having their meals.



Tables with InductWarm® undercounter units in an employee restaurant of a company in London.

COUNTERS WITH INDUCTWARM® UNDERCOUNTER UNITS



FLEXIBILITY & COMFORT WITH DECENTRALIZED SOLUTIONS

Decentralized food serving solutions are key to manage the flow of guests during main dining hours more efficient and to reduce waiting times at the serving counter. These solutions not only counteract mass processing in large canteens. They are also responding to the desire of guests to consume food in a flexible manner of time and location. Guests of community catering are comfortably catered where they are: in a certain company department, university building or on their hospital floor.

The implementation of decentralized solutions can be realized successfully with compact, mo-

bile counters and carts for serving food, equipped with InductWarm® induction devices. These are available in different versions as tabletop, built-in or undercounter units, wired or battery-powered.

Thanks to the most modern induction technology, the devices keep food warm at the ideal temperature at the touch of a button – efficiently, visually attractive and, of course, HACCP-compliant. Another benefit: With induction technology the food is kept warm by using its own moisture. Therefore, the food quality remains high without being diluted by hot water.



Food serving cart with InductWarm® undercounter units below a surface of artificial stone



Mobile ROCAM Omnia 2 counter with InductWarm® undercounter units below a surface of glass

«One Dish Concept»



Meals are pre-portioned directly in the dish, kept warm on the counter and presented to the guest as attractive single portions. Guests only have to grab and go. This concept allows an appealing food presentation even in smallest spaces. Induction units of the series InductWarm® 200 are ideal for keeping food warm in this way. With six induction coils and three warming zones each unit is able to hold up to six pre-portioned meals at the best possible temperature.



SAVE ENERGY & COSTS

InductWarm® combines flexible design options with unbeatable benefits: Compared to conventional warming methods (e.g., chafing dish with burning paste, "Bain-Marie" or resistive systems), induction technology is much easier, safer and, above all, cheaper to use.

When the food is kept warm with induction, the heat is not transferred from a heating element to the food via the dish. Instead, the energy generated by an electromagnetic field is converted into heat directly in the bottom of the dish. The heat is generated where it is needed – directly at the food, without any loss of energy or radiant heat into the area around the buffet.

Another energy saving advantage of the InductWarm® induction devices is the low power consumption level of only 800W (for InductWarm® 130+) or 1000W (for InductWarm® 200). Depending on the type of fuse protection, two to three devices can be easily operated with a conventional socket. After switching on, they are immediately ready for use without a long preheating period.

In addition, power is only generated when there is inductive dish set in the area above the induction device. If the dishes are removed, InductWarm® devices automatically switch to standby mode after a pre-programmed time. This minimizes the actual operating time and saves energy and costs.

InductWarm® technology saves more than 90% of energy* compared with "Bain-Marie" systems and 70% compared with the widespread method of keeping food warm by using burning paste and chafing dishes.



WHY INDUCTWARM®?



BEST FOOD QUALITY

- ✓ Keeps food gently warm
- ✓ No dilution with InductWarm® porcelain
- ✓ No smell of burning paste
- ✓ Various food concepts can be realized



USER-FRIENDLY

- ✓ Easy operation and cleaning
- ✓ Select the ideal power level for any kind of food
- ✓ Instantly ready to use
- ✓ Remote service



ALL-ROUND SAFETY

- ✓ HACCP compliant (hazard analysis and critical control points)
- ✓ No risk of open fire or hot water



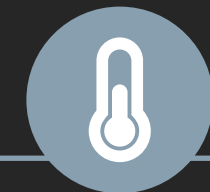
HIGHEST ENERGY EFFICIENCY

- ✓ Low level of energy consumption
- ✓ Turns off automatically when removing the dishes



DESIGN & QUALITY

- ✓ Elegant Design
- ✓ Invisible technology
- ✓ High-quality material
- ✓ Swiss made



DYNAMIC POWER CONTROL

- ✓ DPC detects the quality of the inductive dish and adjusts power accordingly

ABOUT GASTROS SWITZERLAND

Buffets should not only be functional, but also attractive and efficient. This belief has driven the success story of Gastros Switzerland, headquartered in Zurich/Switzerland, since 2010. With our label «InductWarm®» based on the most modern induction technology we redefine the way of how food can be kept warm.

We offer a genuine alternative for professionals from the catering industry who like to feed their guests at modern, multi-functional and individually designed buffets. Our solutions are not only attractive regarding the buffet's look – furthermore, they are economical, energy-efficient, hygienic, and easy to handle. Therefore, we were able to establish our company successfully in the market of fully invisible

undercounter solutions for hot holding and we are about to consolidate and expand our position frequently. This interesting task is managed by our skilled and motivated team in Zurich, hand in hand with a growing international network of qualified distribution partners.

We are convinced to be on the right track regarding product development and innovation which is confirmed by numerous awards we proudly received during the last years – as well as the considerable list of reference projects we realized worldwide so far.

To get more information please do not hesitate to visit our website www.gastros.swiss.



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