

InductWarm®

enables unique buffet counter designs



INDIVIDUAL LOOK, INVISIBLE TECHNOLOGY

A feast for the eyes! This applies not only in à-la-carte business but also at the buffet. Therefore, it is not the technology that should be on the focus of guests' attention, but delicious food and attractive buffet furniture.

Innovative induction technology of manufacturer Gastros Switzerland can be installed fully invisible underneath surfaces made from various materials such like artificial stone, glass, or wood. They allow to design unique, multi-functional counters which are able to keep food warm and perfectly match the room's ambience. Materials, structures and colours of the counter can be chosen according to your individual ideas and requirements.

The controls of the induction units are designed to be visually unobtrusive or can also be hidden from guests' eyes by clever positioning, e.g. in the plate rack or in drawers that harmoniously complement the design.

To present warm dishes attractively, you can use all types of induction-compatible dishes and tableware in combination with InductWarm® induction technology. The InductWarm® product line includes fine, elegant, white porcelain bowls. But other crockery, pots and pans in every conceivable style are also suitable for keeping food warm with this induction system in an efficient and visually appealing way – if they are suitable for induction.





FLEXIBILITY & COMFORT WITH DECENTRALIZED SOLUTIONS

Induction units of the series InductWarm® 200 are available in two versions: as built-in unit for flush installation in surfaces of various materials and as a portable tabletop device for flexible use wherever its needed. The look of both of them is elegant as well as modern due to the glossy black glass-ceramic top with an integrated touch panel for easy controlling.

The built-in units can also be retrofitted into existing buffet furniture. It is the easiest way to turn simple counters into unique, multifunctional state-of-the-art items on which you can efficiently keep food warm and present it according to your ideas.

With its three warming zones the InductWarm® 200 induction units are also ideally suited to implement the «One Dish» concept for warm food. Meals are pre-portioned directly in the dish by the kitchen staff, kept warm on the counter and presented to the guest as attractive single portions. This grab & go solution reduces the time guests spend at the serving counter and allows an appealing food presentation even in smallest spaces.



COUNTERS WITH INDUCTWARM® UNDERCOUNTER UNITS



COUNTERS WITH INDUCTWARM® BUILT-IN UNITS





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.



*For more information visit www.gastros.swiss

WHY INDUCTWARM®?



DESIGN & QUALITY

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



HIGHEST ENERGY EFFICIENCY

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



USER-FRIENDLY

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



BEST FOOD QUALITY

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



ALL-ROUND SAFETY

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



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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