

InductWarm[®]

for stylish buffets in restaurants & hotels



INVISIBLE FOOD- WARMING 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. With innovative induction technology of Gastros Switzerland food can be kept warm efficiently and presented attractively.

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 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 set up tableware can be filled, cleared and rinsed quickly and easily. The flat counter surfaces, tables or food serving carts can be cleaned easily and thoroughly in a very short time. If the induction units are switched off, the furniture can be used for other purposes in no time at all. The power level 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.



Counter with InductWarm® undercounter units
at restaurant Ginger of the hotel PARKROYAL on
Beach Road Singapore

Photo courtesy of hotel PARKROYAL on Beach Road Singapore

COUNTERS WITH INDUCTWARM® UNDERCOUNTER UNITS



COUNTERS WITH INDUCTWARM® BUILT-IN UNITS



FLEXIBILITY & COMFORT WITH DECENTRALIZED SOLUTIONS

Decentralized food serving solution not only prevent long lines at the central counter. They enable you to turn unused spaces of your location into innovative, individually designed catering stations where you can present food in a stylish and modern way. Furthermore, guests will appreciate more flexibility and freedom in self-service at the buffet stations – for pleasant moments full of culinary delights without standing in line.

Compact, mobile counters and carts for serving food, equipped with InductWarm® induction devices offer decentralized solutions, which are

available in different versions as tabletop, built-in or undercounter units, wired or battery-powered. This allows you to set up buffet stations on demand, quickly and easily, at the desired place in every area of your location. Thanks to the most modern induction technology, you can keep food warm at the best temperature at the touch of a button – efficiently, visually attractive and, of course, HACCP-compliant.

By the way: InductWarm® induction devices can also be retrofitted into existing buffet furniture.



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.



*For more information visit: www.gastros.swiss

WHY INDUCTWARM®?



DESIGN & QUALITY

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



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



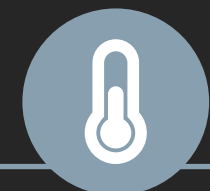
ALL-ROUND SAFETY

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



HIGHEST ENERGY EFFICIENCY

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



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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