

## #RestartGastro with induction systems for flexible buffet solutions

Currently, the gastronomy sector has to rethink existing food serving concepts. It is a must to avoid queues at buffets, to reduce contact between staff and guests and to realize hygienic regulations to the fullest extent. As a supplier of this sector we notice with pleasure that many restaurants, hotels, and caterers master the challenge and are able to re-invent themselves – despite adverse conditions. Therefore, we want to support the gastronomy with smart solutions which meet the new requirements, and which also guarantee real added value in the long term.

### **Single serving meals: with InductWarm® also possible for hot food**

The concept of single serving is already established for cold food like salads or desserts. With InductWarm® induction devices this solution also becomes relevant for hot dishes in various gastronomical fields: whether pancakes, omelets, or baked beans at the breakfast buffet, whether pasta or Shepherd's Pie at the restaurant or typical regional classics at the beer garden.



*Pre-portioned dishes kept warm with InductWarm® induction devices.*

Within this concept, the meals are pre-portioned in induction-compatible dishes by the kitchen staff, kept warm on the counter with InductWarm® technology and presented to the guest as attractive single portions. Guests only have to grab. A feasible solution with many advantages: There is no contact between staff and guests. The grab & go concept reduces the time guests spend at the serving counter (e.g. at the breakfast buffet or in the beer garden) and avoids waiting times. Furthermore, it allows an appealing food presentation even in smallest spaces.

Ideal for keeping the single servings warm is the induction unit InductWarm® 200 – available as portable [tabletop device](#) or as [built-in model](#). Each induction unit of this series comes with six induction coils; hence six pre-portioned meals can be kept warm with one unit. The device provides four power levels. There is one warming zone of a maximum size of GN 1/1 that can be split in three warming zones of size GN 1/3. It is up to you to choose a power level for the whole warming zone of GN 1/1 or to control the three zones separately.



*Portable: InductWarm® 200 tabletop device for hot holding.*

### **Mobile, compact buffet counters with InductWarm® devices**

If the capacity of your breakfast room or serving area in outdoor gastronomy is currently not sufficient because of new social distancing regulations, there is need for simple, flexible solutions. Many hotels, for example, manage the guest flow peak at the breakfast buffet with decentralization – which means they turn different rooms like conference and meeting rooms, lobby, and lounge areas into separate breakfast rooms. This is possible with mobile, compact buffet furniture, equipped with induction technology by Gastros Switzerland, that can keep food warm in an efficient, appealing, and HACCP-conform way.

An example is the mobile ROCAM Omnia 2 buffet with two [InductWarm® 130+](#) units, which are installed invisible underneath the counter-top. 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. Due to its small size and the compact design this buffet is extremely versatile and can be used inside and outside as well.



*ROCAM Omnia 2 counter with InductWarm® undercounter units.*

### **Easy to clean and to disinfect**

Without gaps or edges that are hard to clean: buffets and counters with InductWarm® undercounter and built-in solutions as well as the InductWarm® table-top device with touch panel offer a maximum



of absolutely even surfaces, which is easy to clean and to disinfect – a benefit of high value for gastronomy in the current situation but surely also for the future. This is the way to optimize hygienically relevant workflows and to make periodical cleaning routines more efficient.

*Easy to clean and to disinfect:  
counter with InductWarm® 200  
built-in units*

More information about InductWarm® solutions for hot holding are available on the [website of Gastros Switzerland](#).