

Dear Max Mustermann

You know better than we do: Currently, the catering industry has to rethink. As a supplier we notice with pleasure that many companies master this challenge and are able to re-invent their business – despite adverse conditions. We would like to support you with **smart solutions** which meet the new **hygienic regulations** as well as **distance rules**, but also guarantee real added value in the long term.

Flexible buffet solutions with InductWarm®



If the capacity of your breakfast room or serving area is not sufficient because of new distance rules, there is need for flexible solutions. Manage the guest flow peak by turning existing spaces (e.g. lounges, meeting rooms) into new catering areas – by using mobile counters, which [read more...](#)



The compact and mobile ROCAM Omnia 2 buffet is equipped with two InductWarm® 130+ units, which are installed invisibly under 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 from 40° C till 95° C.

[More about InductWarm® 130+](#)

Single serving meals for hot food



One Dish concepts, popular for salads and desserts, now become also relevant for hot dishes with InductWarm® – e.g. for breakfast buffet, in restaurants or outdoor. The meals are pre-portioned in dishes in the kitchen and kept warm with induction technology on the counter. Guests [read more...](#)



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.

[More about InductWarm® 200](#)

Easy to clean and to disinfect



Buffets and counters with InductWarm® undercounter and built-in solutions as well as the InductWarm® table-top device with touchpanel offer a maximum of even surfaces without gaps or edges. These surfaces are easy to clean and to disinfect. This is the way to optimize [read more...](#)

Get in contact



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