

# WHY CHOOSE INDUCTION FOR BUFFET: TOP 10 TIPS

InductWarm by Gastros can save money, look elegant, be tailored to each individual site's needs and even be used in areas without power, therefore the manufacturer is in the perfect position to give the essential guide to choosing induction-heated buffet warmers.



- 1. Cost savings:** Traditional chafing dishes incur considerable labour and energy costs compared to InductWarm by Gastros. Studies have calculated a saving of £40 for one buffet station with 10 devices used for 3 hours per day (using the InductWarm 130+ model). That produces a cost saving of £1,200 per month or £14,400 per annum.
- 2. Return on investment:** Based upon the cost savings above, the time to reach return on investment is 178 buffets or 6 months.
- 3. Advantages of induction:** Highly energy efficient with fast and accurate power control. Safety and HACCP compliance is enhanced as there is no open flame or hot water. No additional hot water is needed during service and no need for ongoing consumable costs for burning paste.
- 4. Elegant buffet solutions:** The InductWarm by Gastros range includes elegant and compact tabletop, built-in and undercounter models. Invisible buffet solutions that allow for modern, individually designed buffets to keep food warm are on trend, the 130+ model perfectly fits with this trend as it can be fitted under a choice of surface materials. The DPC (Dynamic Power Control) detects the quality of the inductive layer in the dish and adjusts its power.
- 5. Configuration to meet your buffet and design requirements:** Multiple 130+ models can be configured to suit your buffet requirements, the control panel can either control individual or multiple devices and devices can be connected either directly by a power cable or indirectly by a power chain cable. The optional infrared remote control makes changing the power levels during service easy. Remote support via a USB-stick is available to update data or programme power levels.
- 6. Choice of display dishes for flexibility:** The InductWarm range of inductive porcelain dishes are available in gastronorm sizes with optional stainless-steel lids. Alternatively, other inductive dishes such as cast iron can also be used, as the 130+ model is field induction, which means multiple dishes can be placed within or even up to 50% outside the induction zone. The 200 series tabletop or built-in models have six induction coils across three zones which allow for up to six dishes. The InductPlate model allows food to be placed directly on the surface.
- 7. For food service in an area without power:** With the InductWarm battery module all the benefits of induction are combined with the flexibility of a battery. Once charged the battery module can be used anywhere including for room service, care catering or terraces for example. This is a customisable technology for your own OEM solution.
- 8. Ease of use:** All InductWarm models are instantly ready for use, easy to set up and clean.
- 9. High food quality:** Keep food warm gently with no deterioration when using InductWarm porcelain. Realise different food concepts by selecting the ideal power level for each individual dish.
- 10. Highest energy efficiency:** Low level of energy consumption, saves up to 90% compared to other warming systems.



*InductWarm by Gastros is a brand of buffet induction hobs and undercounter solutions developed by Gastros Switzerland. Gastros products, using the InductWarm technology, are perfect for front-of-house operations where space is at a premium and flexibility is required. Signature FSE represents InductWarm by Gastros in the UK. For more information contact [info@signature-fse.com](mailto:info@signature-fse.com) or visit [www.signature-fse.com](http://www.signature-fse.com)*