



quality commercial
catering equipment

BUFFET Chafers

Induction, solid fuel and electric element

Whatever method of heating you choose to use on the buffet, we can provide not only the heating option, but the appropriate chafers, inserts and accessories to suit, in a wide range of styles.



www.gibpat.com

1300 558 668 Australia Wide



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Chafers

Since chafers are the showpieces for hot food on the buffet, it's so important to have stunning yet functional items on display, especially if you've invested considerably in the buffet finish itself. Smooth lines for ease of cleaning and that classy look, and tough clutch mechanisms and finishes that will stand up to the every day wear and tear and still look great, are essential.

Our main supplier of induction chafers, Hepp Germany, are the undisputed masters of all of the above. The chafing dishes feature a specially developed condensation dispersal system which means food quality is not compromised. Our personal favourite is the round chafer with the glass lid, after all, less opening of lids equals less heat loss. We can also offer a mid range choice of chafers if you prefer. If you are planning to cook with induction on the buffet, Hepp also have an induction wok, and you could also consider a gorgeous cast iron alternative for some extra pizzazz.

Solid fuel chafers and chafers heated by an electric element are still a great option, especially as extras for busy times. There is a huge range available, starting of course with the king of chafers, Hepp. The designs (especially the Arte collection), are stunning. Choose from roll top or lift top lids in round or rectangle, and don't forget soup stations. You can even get round and rectangle chafers that drop into your counter. We also go right through to a mid priced range.



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