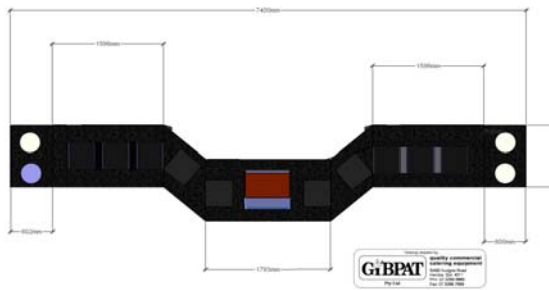
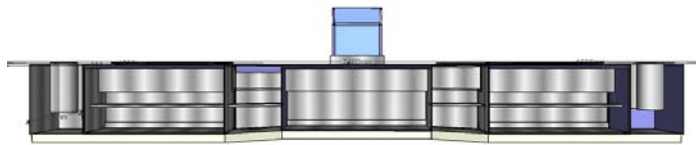
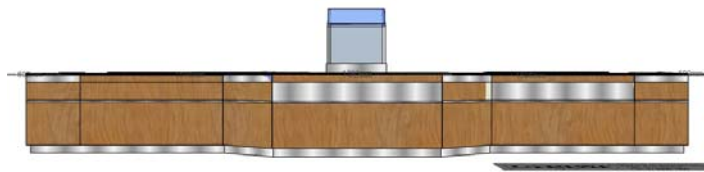
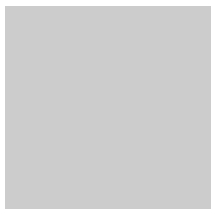
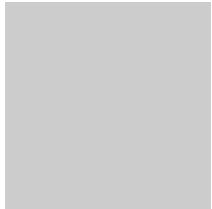




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# BUFFET

## Design & Build



### Designing and plans

As well as all things hot, we can help you cool things down, warm plates, check your food safety and make sure everything has it's own nook. We will make sure the buffet flows smoothly and there is enough room and flexibility for continuing menu changes. To assist with visualisation, our in house design service will not only produce the usual array of plans, but we can also show you what your finished buffet will look like from any angle you need (examples on left).

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#### Induction: 'stealth' and drop in

The demand for induction has skyrocketed. And why not. It's safer with no flames or other hot surrounds, there are no worries about solid fuel running out, no fussing with solid fuels to get the right heat levels to keep food at a safe temperature, minimal heat emitted into the serving and dining space, it's easier and faster to set up and clean up, and the 'new' technology and clean lines help convey a sense of increased food safety and hygiene.

We've also noticed a big increase in enquiries about our famous Stealth Systems. By Stealth Systems, we mean the induction units are placed underneath a single sheet of material, and the chafing dishes go directly on top of that, so the effect is seamless and therefore very stealthy and extremely cool looking (top two photos). And without giving away our secrets, yes, our Stealth Systems do work, but this style of induction is so easy to get wrong. GIBPAT are the pioneers and market leaders in all things stealth, stunning, and induction. Others try, but still can't match our legendary expertise and practical experience in this specialist area. Even the manufacturers come to us for advice now because we know so much through our own research and development.

Prefer the look of drop in units? These can look equally as stunning as our Stealth Systems. Just have a look at the photo (bottom). As well as this stunning contrast, we've also installed these on black marble, to give the appearance of stealth. Take advantage of the FREE advice we offer to help you decide.

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### Cold and ambient spaces

Because we've had years of experience designing, building and installing buffets, we can help you get all the little 'zones' on your buffet just right. It may be an integrated hot, cold and ambient buffet in one area, or smaller areas of ambient and cold away from the hot that works best in your space. You could even go for mobile units (pictured above). We can help you with food safety advice so you can make sure your cold food stays cold too.



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### **Build and install**

We will be with you throughout the whole design, build and install process, and of course the all important backup. We will be onsite to make sure everything works properly and you are completely satisfied. If you have any queries, we are only a phone call away. We're a company that goes that extra mile to make sure everything runs smoothly for you.



A couple of photos of buffets being built.

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