



Individual buffet solutions.

Functional and always combinable.



Your buffet - from A to Z.

From space-saving to extensive, from breakfast to dinner, from small hotels to service catering: WMF offers combination solutions for every situation. As varied as your culinary creations. And as clever, functional and good quality as you expect from us. All included: Chafing dishes, pans, dispensers and accessories for the stylish buffet. Perfect team players for long days of catering.

A

**ALL
DAY
LONG**

Whether it is a small breakfast buffet or a large one in the evening, a lunch or a coffee break: Here, you can find the perfect solution for a perfect setting. For every space and every occasion.

Q

QUADRO



Aesthetic, modular, stackable to save space and with a total of 72 parts in various GN size - in short, a buffet system with unlimited possibilities. » p. 13



D

DRINKS



Refined cooling elements, functional juice and milk dispensers, heated coffee urns - everything you need for hot and cold drinks. » p. 41

C

CHAFING DISHES



Cleverly thought out and easy to use: The WMF Chafing Dishes for induction, heating elements and fuel make for an impressive range. » p. 29

A

ACCESSORIES



With perfect design and functionality for your buffet: Our accessories, from Silit pans to heating elements to serving cutlery. » p. 49



Breakfast.

A perfect start to the day.
Fresh, crispy, varied - with new
arrangements all the time.





Lunch.

Pure temptation.
Perfect for presenting all menu ideas, with lots of functional details.



Coffee break.

Pick-me-up time.
Little treats presented beautifully.





Dinner.

Presentation with perspective.
A feast for all the senses, from starters to dessert.



Q

Quadro: Present
your buffet in style.
Different every time.

A buffet system which allows perfect presentation for every occasion and every space. The stylish WMF Quadro collection in GN format is everything many people in the hotel and catering industries have wanted for a long time. Ergonomic, with an eye for detail and all sorts of different combinations. Individually tailored to your requirements.







One system. Countless possibilities. The new dimension of buffet presentation.

Modular design on the example of GN 1/1:

The ice pan. Optional. 5.5 cm or 10 cm height.

The frame. Made of grinded Cromargan®. 8 cm or 13 cm height.



The inserts. Made of white porcelain. 2 cm or 6.5 cm height. Plates in wood, wood finish, smoked glass or satin finish glass. Bread basket insert. 8 cm height.

The adapter frame. Made of polished Cromargan®. With optional LEDlight adapter made of translucent plastic.

Quality materials, clear forms, dynamic design: The WMF Quadro buffet system is impressive at the very first glance. And convincing from its very first use. Every element meets standardised GN formats, from the inserts to the plates.

There are no limits on the combination options, with bridges and serving stands taking your buffet landscapes to new levels. Elegant, space-saving and winner of the German Design Award 2019.

Advantages

- **72 components in GN format:** Presentation, cooling, stacking and serving in all sorts of new creative ways.
- **Easy to use:** all modules can be combined intuitively, altered quickly and have special feet for easy, space-saving stacking.
- **Increased usable space** thanks to special formats such as the refined bridge or the serving stands with three levels.
- **LED lighting:** The LEDlight unit leaves the modules shine in many dimmable light colors.
- **High-quality materials:** grinded stainless steel, glass, wood and ceramics underline the stylish design.
- **Buffet configuration app** tailored buffet planning in 3D with quick and individual adjustment.



The frame. Made of grinded Cromargan®. Reflection-free for considerably reduced cleaning times. In four GN formats and two heights.



The bridge Creates themed culinary islands. With rounded edges and designs from a single mould. Inserts: Various options.



The serving stand. Allows elegant presentation of food in a vertical plane. Simple to set up, lightweight and compact. Can also be fitted with wood look or glass plates.



Generate height: Frame combined with optional top frame.

The three basic elements. Form, height, look: Quadro fits in with your ideas.

With just three basic modules in different heights and formats, WMF Quadro lays the foundations for maximum flexibility when it comes to buffet presentation. The frame with top frames in two sizes, a bridge and a serving stand with three levels increase the usable space and create themed culinary islands.

Options include consoles, plates and bowls in a range of GN formats and materials, perfectly adaptable for every occasion, every buffet size and every décor. Timelessly beautiful, with quality processing and outstanding versatility.



Award-winner
as the most attractive way of
conjuring up more usable space.

The German Design Award is among the most prestigious international awards for ground-breaking product design. WMF Quadro impressed the jury in every respect.

What sets the buffet system apart is its real aesthetic appeal and functionality, extraordinary adaptability for requirements on all scales and the successful expansion of the usable area using the bridge and serving stand.

From restaurants to service catering to 3-star hotels: Quadro is the perfect solution for all buffet situations. Morning, noon and night.





Oak wood



Plastic mesh for bread basket



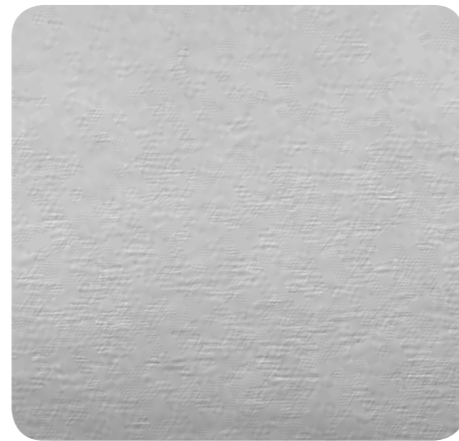
Melamine, wood look oak



Satin finish glass



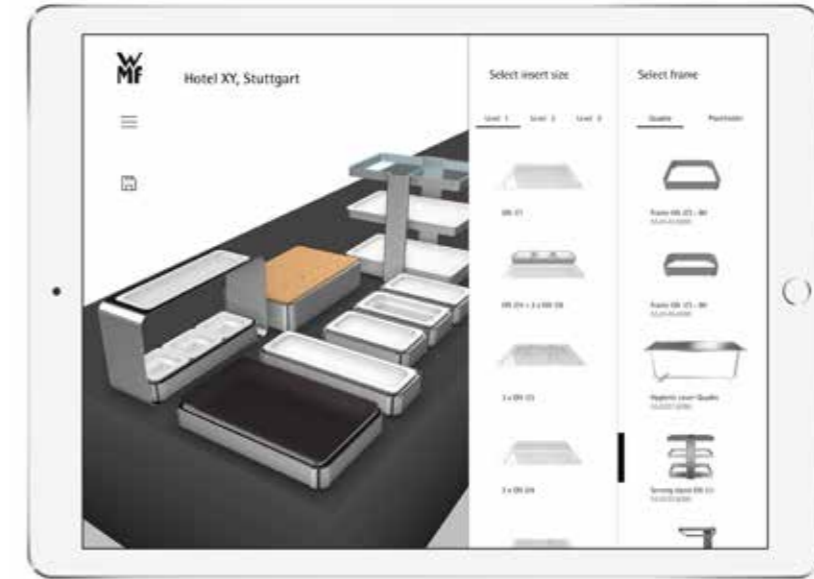
Smoked glass



Cromargan®, grinded

Materials, structures, colours: Quadro looks different every time.

Plates made of wood, melamine, smoked glass and satin finish glass, woven-look bread baskets - the varied materials in your buffet system have one thing in common. They look great, are easy to clean and fingerprints do not stand a chance. And change the overall look in the blink of an eye.



Find the right solution with every buffet - with the 3D Configurator.

Whether it is large buffet or a small one, several times a day or for special occasions: The innovative 3D Configurator for Quadro helps you find the exact combination to meet your requirements. Together with your WMF partner, you can design table sizes and shapes where you need them and select the buffet elements you need.

You can change dimensions, materials and positioning with a single click until you have put together exactly the design you want. In photo-realistic 3D with a list of the products you need. Your advisor will be happy to drop in for a non-binding presentation.

Show example buffets: Follow the QR code to watch a video of what the Configurator has to offer.



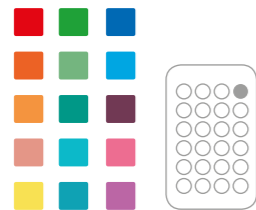
Extra highlight: the LEDlight unit for the light mood you choose.

Light plays an important role in presenting a buffet successfully. The little LEDlight unit conjures up subtle lighting islands on the table to create a really special atmosphere at the buffet.

How does it work? It's simple. The dimmable LEDlight unit, powered by a battery, is placed in the frame and subtly lights from underneath. There is a remote control for easy adjustment of the colour and brightness. Optional accessories: LEDlight adapter made of translucent plastic, for another, great lighting effect along the inserts. Available in four sizes to fit the frame.

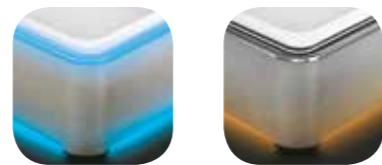


Colours



Adapter

With LEDlight adapter With Cromargan® adapter





WMF Quadro: One solution for every buffet situation.



Frame and consoles in four sizes, stackable



Label holder plastic, transparent



Bread basket insert in five sizes



Two heights: frame in height of 8 cm or 13 cm



Plates in various shapes and three materials



C

Chafing dishes.
A combination
of enjoyment and
convenience.

Chafing dishes from WMF are impressive from the first time you open them. Not only because they perfectly preserve the heat, smell and aroma of the dishes. But also because everything has been thought of, from stepless opening and closing to a condensation return system. A pleasure for both guests and staff.





GN 1/1

WMF HOT & FRESH. Perspective along the whole line.

Easy to use, elegant design and hot, flavoursome food served onto plates at all times, the various variants in the HOT & FRESH chafing dish range are there to be seen. And can be combined with all other WMF buffet items.

Large glass lids give a clear view of the delicious contents and can easily be opened and closed with one hand. The encapsulated TransTherm® bases are suitable for all heat sources.

Advantages

- **Hot and fresh for longer** Transparent glass lids reduce the frequent opening of chafing dishes and save energy.
- **Suitable for induction hobs:** WMF TransTherm® bases ensure perfect heat distribution on induction and heating elements or with fuel.
- **User-friendliness:** The lid is child's play to open, fix in any position and gently close.
- **Neutral taste and low-maintenance,** made of quality Cromargan®, dishwasher-safe.

Product variants

"BASIC" design, round, HOT & FRESH



"MANHATTAN" design

"BASIC" design, GN 2/3, HOT & FRESH



"MANHATTAN" design

"BASIC" design, GN 2/1, HOT & FRESH



"MANHATTAN" design

Frames



"BASIC" design



"MANHATTAN" design



"NEUTRAL" design



Condensation return system



Round or rectangular, with inserts to fit.



Large glass lids to give a clear view of the food.



Stepless lid opening thanks to quality brakes.



Encapsulated TransTherm® bases, which are suitable for induction hobs, for perfect heat distribution on different heat sources.



Versatile combinations with wide range of accessories.



Frittata



WMF CHANGE Chafing Dish: Lots of options, maximum user-friendliness.

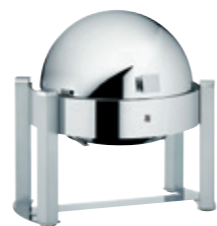
The WMF CHANGE chafing dishes are available in two sizes and three designs, in round and GN formats for heating elements or fuel. We have thought of everything: The roll-top lids can easily be operated with one hand, are fully retractable and have a built-in condensation return system.

The extensive range of accessories includes products for heating, soup presentation and the appropriate serving cutlery, cutlery rests and stainless steel or porcelain inserts from our buffet range.

Product variants



GN 1/1



Round

Advantages

- The stand, frame, lid and water bath tank are all the same design and can be combined in any way.
- With condensation return system: No drips or water marks on the table.
- Heat source: with heating elements or fuel
- Dishwasher-safe
- Stackable depending on the variant

Versions

"BASIC" design



"MANHATTAN" design



"METROPOLITAN" design





D

Drinks: hot or ice-cold and elegantly presented.

Milk or juices for breakfast, hot coffee with cake or ice-cold drinks in the evening: There is a wide selection of exclusive solutions for your buffet. From the heated coffee urn to the stylish DIVA beverage cooler and the elegant decanters, dispensers and coffee pots. There is something for everyone.





Beverage cooler DIVA: A pair that go perfectly together.

The DIVA beverage cooler is elegant and stylish: made up of two different elements, the beverage cooler made of double walled stainless steel and the cooling element with cooling core for freezing. The stainless steel bodies can also be used separately, filled with crushed ice, for example. The clever triangular design means the coolers can easily be lined up in a row or arranged in a circle, whichever you prefer.

The beverage cooler and cooling element have space for three large decanters or bottles or six small bottles. Ideal for conferences, buffets and tasteful table decorations.

- **The Cromargan® beverage cooler** is double-walled, insulating and prevents condensation
- **Stackable to save space**
- **Cooling element with cooling core** for freezing, keeps cold for at least three hours



Stackable



Lighting in different colours with the LEDlight unit.



Circular arrangement



Coffee urns for 10 or 15 litres, can be heated electrically or with fuel. Cromargan®, dishwasher-safe.



Vacuum jug with double-walled AROMA STEEL® thermal core made of stainless steel. Single-handed operation, exact portions. Up to 12 hours hot / 24 hours cold.



Juice dispenser in two designs, drip-free and with individual height adjustment. With cooling option.



Milk dispenser with opaque container.

Clever cooling ideas, dispensers and much more.

In the conference room or at the buffet: WMF makes stylish drinks presentation easy. For example, when you need to present drinks in a space-saving way and keep them cool or hot.

The range includes: decanters, dispensers, bottle coolers, coffee urns and vacuum jugs.



PURE punch bowl for stylish presentation of cool drinks.



MOTION decanter: The lid opens and closes automatically. For water, juice and soft drinks.



WMF Divine Color water glass in four trendy colours.



A

Accessories: Other team players at your buffet.

The arrangement of the food and drinks, the optimum utilisation of the available space, the harmonious overall impression: For a buffet to be successful, every detail has to be right. WMF has the right accessories for this. Quality design, clever handling.



A successful start to the day: WMF CHANGE cereal dispenser.

Arranged in an orderly row or in a rotating circle to save space: The WMF CHANGE cereal dispenser makes creating delicious cereal options a piece of cake. A portion is automatically added to the bowl with a simple twist.

The quality Cromargan® of the WMF CHANGE cereal dispenser can have either a matt or a polished finish. The clear containers are easy to refill, hygienic and completely dishwasher-safe.

Advantages

- **Excellent user-friendliness:** Easy portion control simply by twisting the knob.
- **Simple to refill:** The hygienic plastic containers are easy to remove and refill.
- **Space-saving:** Either in a row or as a rotating version for small spaces (BASIC).
- **In two design options** to match the milk and juice dispensers.



"MANHATTAN" design: In a row, with three containers, capacity of 3.5 l each, clear height 9.5 cm.



"BASIC" design: Either in a row or rotating, with three containers, capacity of 3.5 l each, clear height 9.5 cm.



Silit pans the unique functional ceramics for the full flavour.

Silit cookware made of Silargan® has long been a fixture on professional catering shelves. The non-porous sealed functional ceramic retains all flavours and aromas, and has excellent heat retention properties to keep food hot for a long time.

Available in a range of colours, styles and sizes, with see-through lid and oven-proof handles. For induction, gas and contact heat.

Advantages

- **Natural taste:** The extremely hard, smooth, cut-resistant and non-abrasive surface only emits heat when cooking. Flavours and aromas are not masked.
- **Energy-saving:** The Silargan® steel core absorbs heat quickly, conducts heat across the base and retains it perfectly.
- **Functional:** The pans are stackable to save space, have oven-proof, all-metal handles and are dishwasher-safe.



Suitable for all kinds of hobs. Induction, gas and contact heat.



With see-through lid made from heat-resistant glass with stainless steel edging.



Oven-proof, all-metal handles



NUOVA cheese set, 2-piece



NUOVA soup ladle



NUOVA serving spoon, perforated



NUOVA pasta serving spoon



NUOVA salad server



NUOVA pasta tongs



NUOVA universal tongs



NUOVA asparagus tongs



NUOVA serving tongs, perforated

The NUOVA collection - serving pieces with that little extra.

Even with our serving pieces, enjoying food is the priority. The NUOVA designer collection is a perfect example. It combines timeless aesthetics with real functionality: from the stylish cheese set to the elegant perforated serving spoons and serving tongs to allow excess marinade, fat or water to drop through. Made of Cromargan® 18/10 stainless steel.

Rust-free, keeps its shape, dishwasher-safe, acid-resistant and hard-wearing!



Cromargan® chafing dish cutlery.



Card holder in different designs.



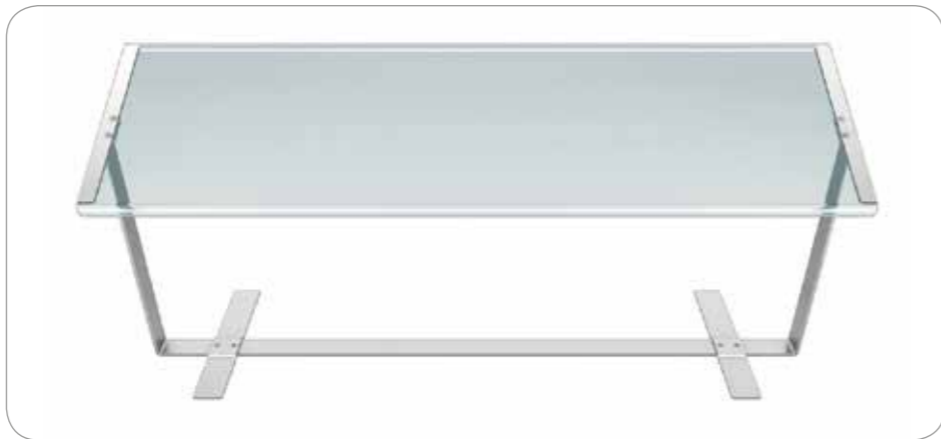
Utensil rack



Utensil rack



Tray stands in various heights.



Hygienic cover

WMF. When all the details fit together perfectly.

Always an

inspiration.

Discover our comprehensive product range for the hotel industry and gastronomy. On our website www.wmf-professional.com or via your WMF contact in the region.



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