

# WMF combiNation *buffet*

Making every buffet simply more beautiful

## WMF combiNation buffet

PROFESSIONAL  
HOTEL  
EQUIPMENT



*buffet*

We get your buffet on rack

[www.wmf-hotel.de](http://www.wmf-hotel.de)

WMF Hotel  
Eine Marke der proHeq GmbH  
A brand of proHeq GmbH  
Carl-Benz-Straße 10  
D-75217 Birkenfeld, Germany  
☎ +49 (0) 72 31 / 4885 500  
Fax +49 (0) 72 31 / 4885 590  
info@wmf-hotel.de, www.wmf-hotel.de



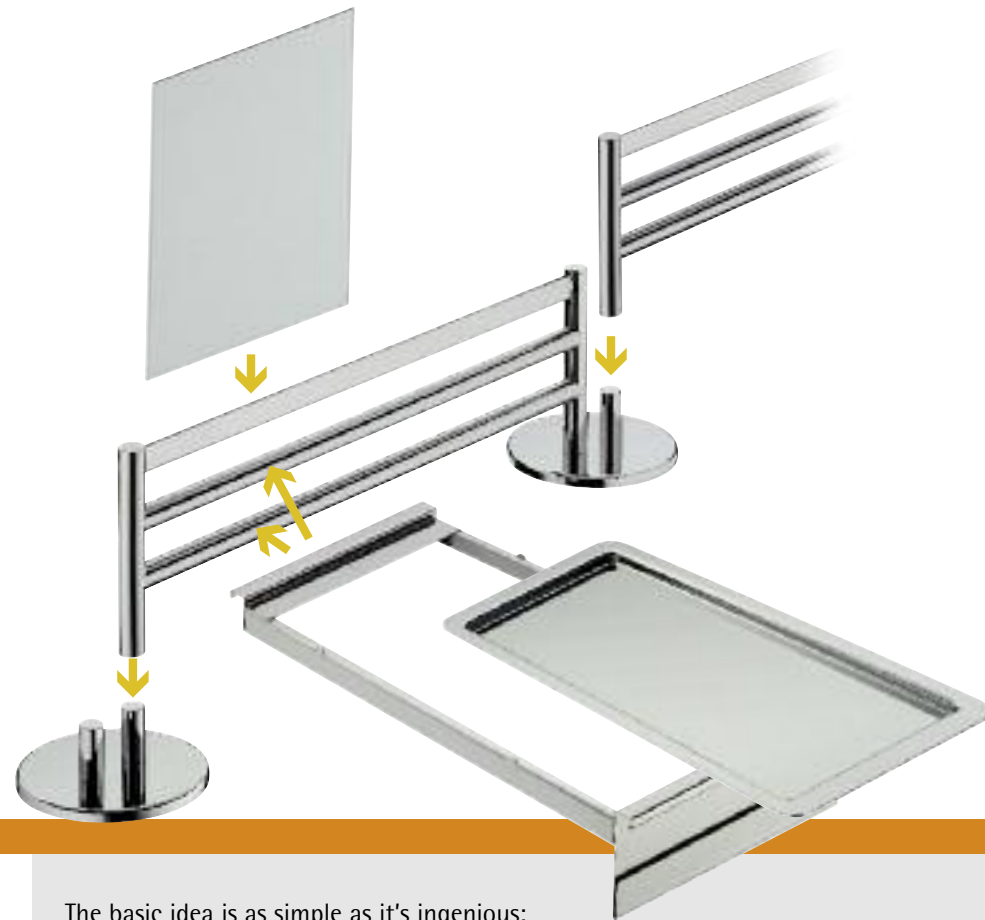
WMF Hotel is certified  
in accordance with DIN  
EN ISO 9001 – 2008.





## WMF combiNation buffet – simply beautiful

We have given the conventional buffet a makeover and redesigned it with practicality in mind. The result is the WMF combiNation buffet.



The basic idea is as simple as it's ingenious:  
The whole buffet is suspended on rails.

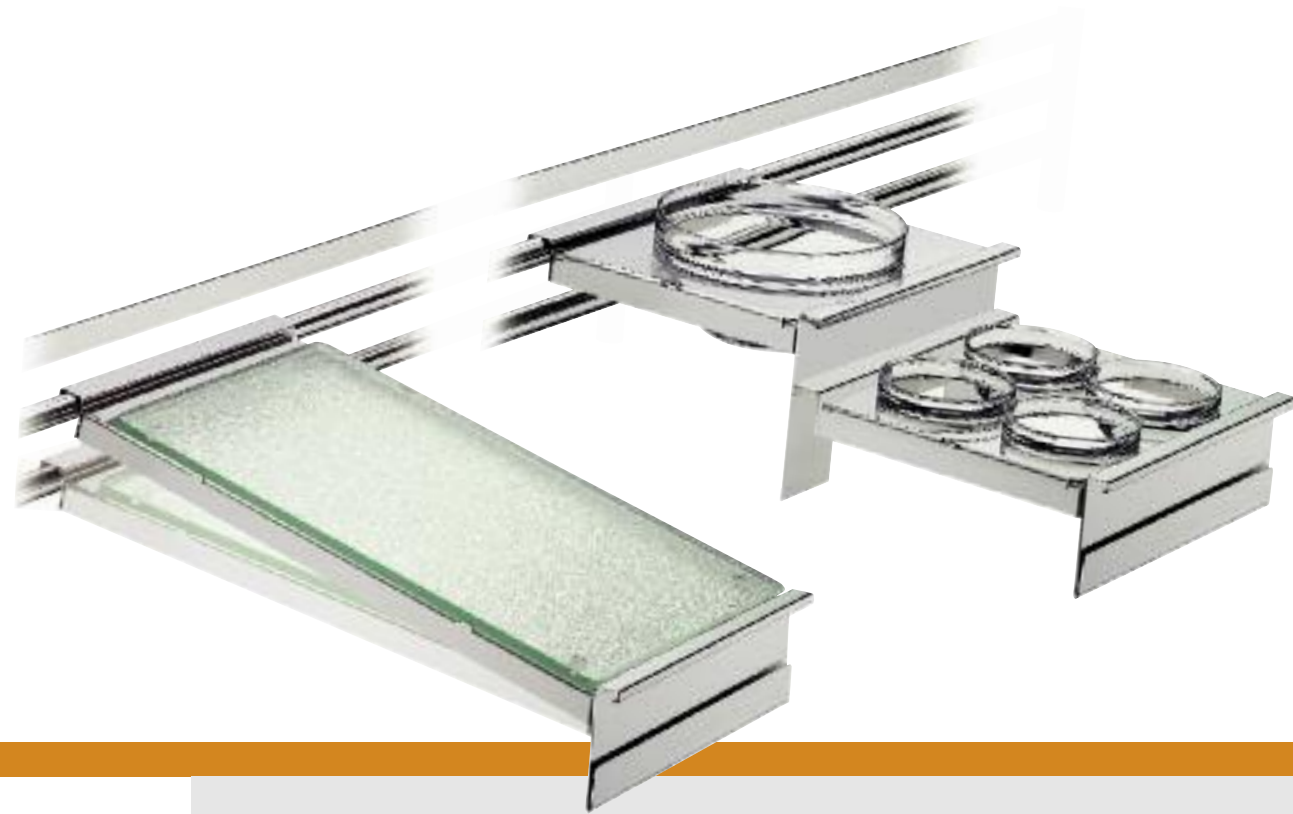
That makes setting up a perfectly laid out buffet child's play, even for the unpractised, as well as saving time and space. With different levels and slants, integral picture labels and a variety of inserts, this heralds a new era in buffet presentation.

The WMF combiNation buffet thus offers you maximum versatility combined with total ease of use. Mistakes in setting up are almost impossible, as everything fits together and everything fits in. What's more, it's all based on the Gastronorm standard, so you can use your existing GN containers and trays without any problems.

The WMF combiNation buffet is designed for the catering service of the future – your future.



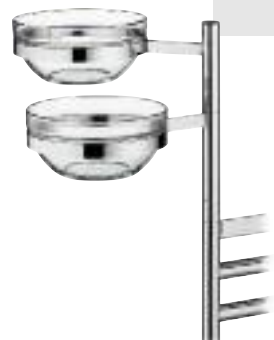




The WMF combiNation buffet is the variable basis that offers unlimited scope for your creativity. You can turn your ideas into presentations, at different levels and slants, with a variety of inserts and trays. And without any need for laborious underlaying, lining and improvising.

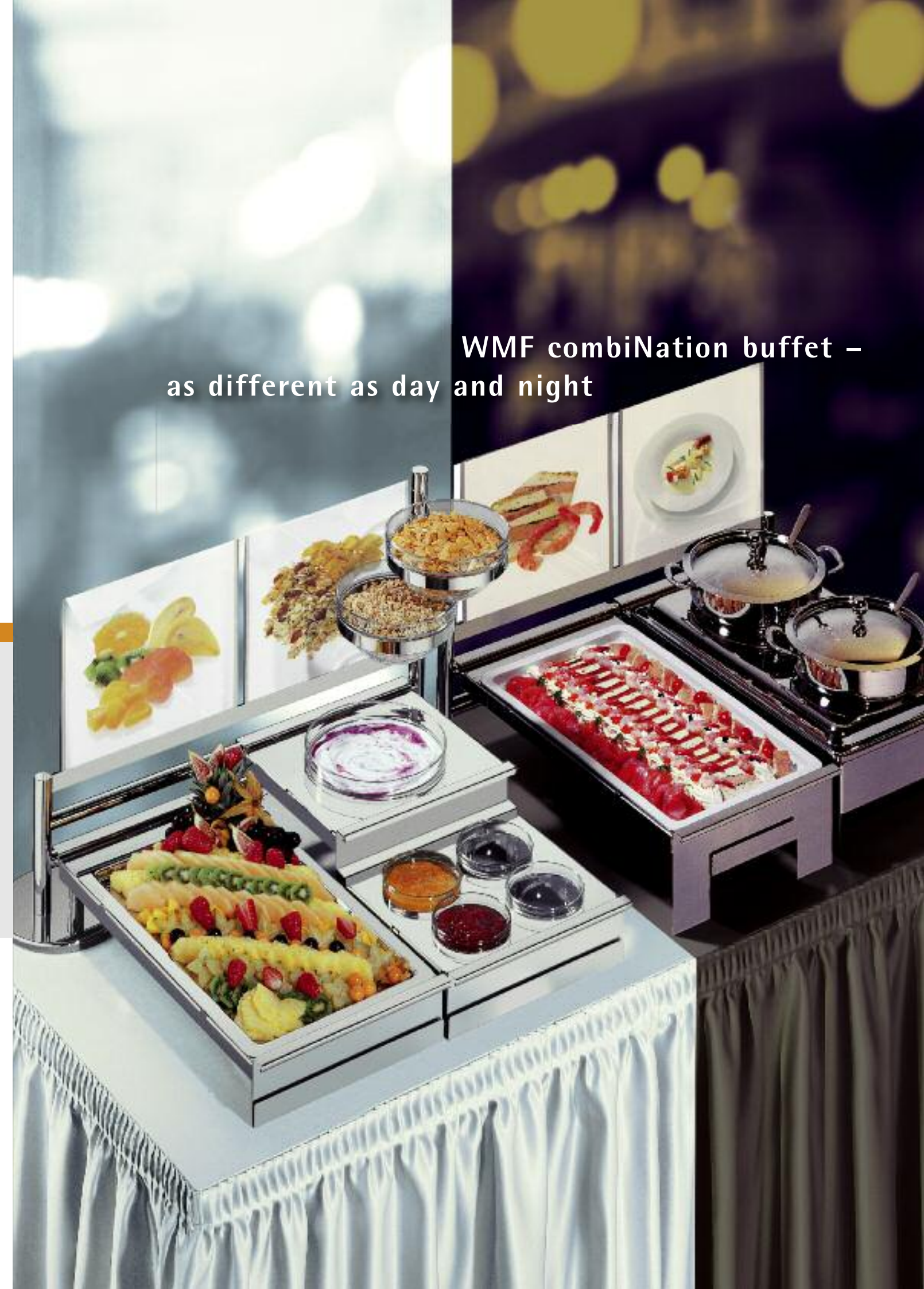
The basic layout is provided by the rails. By simply slotting in inserts, you can set up a buffet in a matter of minutes, in front of your guests if necessary. For breakfast, brunch, lunch or dinner – even at peak times, your buffet continues to perform efficiently.

Speed and attractive appearance are essential, and that particularly applies to your mobile service. The WMF combiNation buffet can be set up and converted easily and swiftly, leaving you more time for the important aspects of a creative buffet.



The clip-on étagère creates an additional food level.

WMF combiNation buffet –  
as different as day and night





WMF combiNation buffet – the first system to integrate both chafing dishes and cooling elements so cleverly and harmoniously

The chafing dishes fit neatly into the line, contributing to the harmonious overall impression.

The optimised arrangement makes for a huge space saving compared to freestanding and transverse chafing dishes. Even when the lid is closed, the picture label tells your guests what's inside.



Clever thinking, down to the details: the chafing dish lid stays open by itself. Diners have their hands free to help themselves to the food.

Presentation of chilled foods has also been revamped and improved. A range of inserts and trays fit the GN 1/1 format plastic ice tray, which is quick and easy to fill and swap over. That allows really everything that needs to be chilled, whether solid or liquid, to be presented to best effect.

Food keeps fresh longer, retaining its taste and visual attractiveness. Complying with the hygiene regulations (HACCP!) is easier. Furthermore, commodity consumption is considerably reduced and your staff's time and work on replacing foods is significantly cut. That makes the WMF combiNation buffet the perfect system for "cool customers".



The cooling theme runs right through the system: the base element is a plastic ice tray.





WMF combiNation buffet – a picture paints a thousand words



The WMF combiNation buffet offers you a unique opportunity to further enhance your buffets with pictures and menu cards. The illustrations and names are intended primarily as a guide and to whet your guests' appetites. In catering use, your logo or a photo of your chef can be used as a promotional tool.

Incidentally, the design of the presentation elements is simplicity itself. Just insert a print or photoprint into the acrylic cover, and write on the plastic boards with chalk or a special pen. Then slot it back into the rails – that's it!

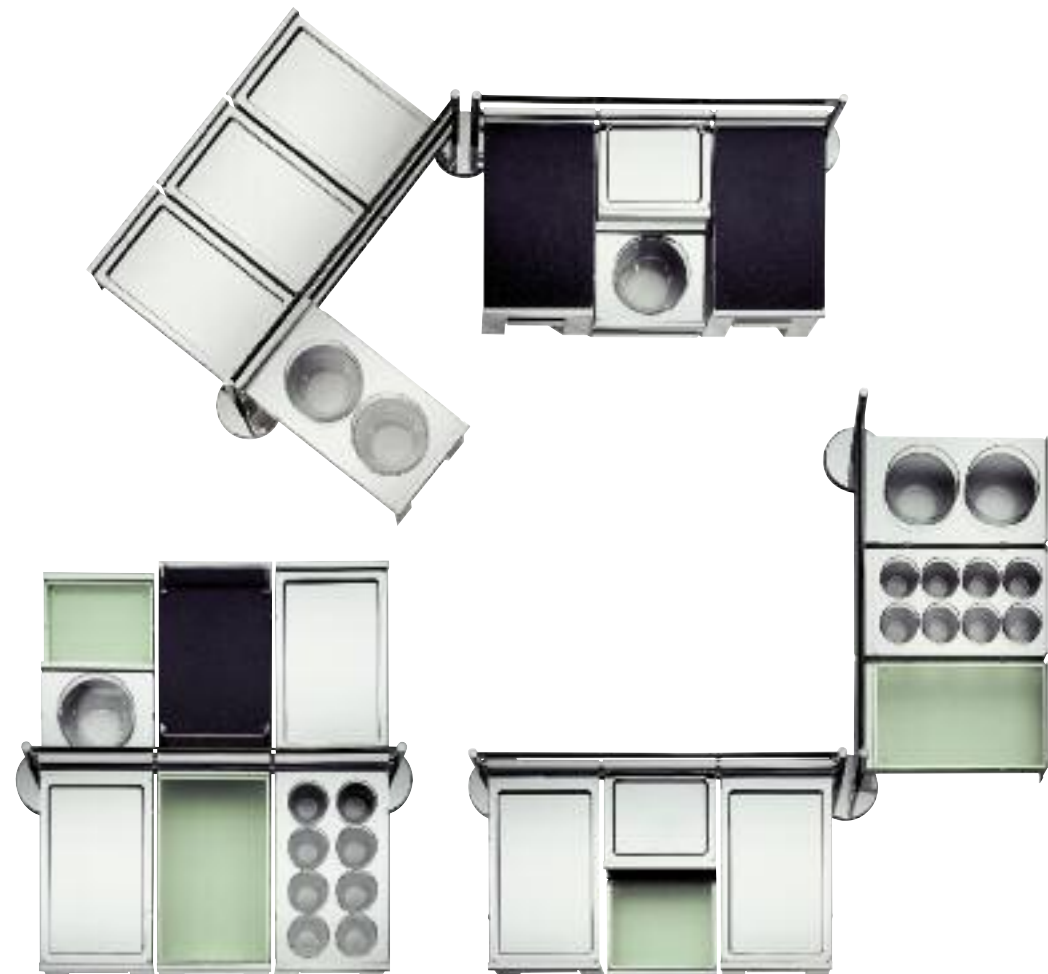


All ready for you to use: a starter set of 21 high-quality colour motifs of everyday foods is available from WMF Hotel.





WMF combiNation buffet – combining systematically



You can set up the WMF combiNation buffet in a straight line of any length, round a corner, in all sorts of angles, or for access from both sides. No matter how you do it, this is always a clever, space-saving solution.

From breakfast to dinner, from the muesli étagère to the chafing dish to the table lantern, we've thought of everything you need for an attractive buffet presentation.

We will be pleased to work out a customised concept specially for your individual requirements with you. Your existing equipment can also be included, and your redesigned buffet will soon be ready for use, offering some entirely new possibilities.



As always with WMF Hotel, the quality is impeccable: all metal parts, even the heavy solid base, are made of hygienic non-rusting Cromargan® stainless steel 18/10.



WMF combiNation buffet –

“It won't fit” doesn't work any more!



... take a look at our homepage – that's not all yet. There are still more possibilities!