



WMF HOTEL



WMF Chafing Dish HOT & FRESH

More freshness, more flexibility,
more function... inductive!





Chafing Dish HOT & FRESH BASIC, round fitting for inserts up to depth 10 cm / 4 in. Cromargan®, inductive, electrically and sterno heating possible, glass lid with brake removable, bow handle height 19 cm / 7½ in. Ø 39 cm / 15¼ in. Ø bottom 29 cm / 11½ in.

55.0001.6040



What do you expect from your chafing dishes? An attractive design? Top quality? Perfect handling?

The WMF HOT & FRESH range offers you perceptibly more. The encapsulated Transtherm® base, the transparent glass lid and an intelligent condensation recirculating system will convince you; whether in GN 2/3 or round.

Universal

Doing one thing doesn't exclude another.

WMF HOT & FRESH chafing dishes not only meet the demand for chafing dishes suitable for induction systems but also perform well with standard heat sources; hotplates and sterno systems. With a consistently high quality which means your food remains hot and appetising throughout. Your customers will be satisfied.



As well as outstanding flexibility and a high level of functionality, WMF HOT & FRESH chafing dishes also have other product benefits, including heat-resistant handles, catering-grade material and an extensive range of accessories. This way, you can raise the quality of your buffet to a new level, but still match your current style as the products coordinate perfectly with the WMF CHANGE Collection!



Chafing Dish HOT & FRESH BASIC, GN $\frac{2}{3}$
fitting for inserts up to depth 10 cm / 4 in.
Cromargan®, inductive, electrically and
sterno heating possible, glass lid with brake
removable, bow handle
width 37 x depth 45 x height 19 cm
(14½ x 17¾ x 7½ in.)
inclusive brake and handle
bottom 27 x 27 cm

55.0002.6040





BASIC



MANHATTAN



PALAST

Chafing Dish HOT & FRESH CHANGE, round (without stand)

fitting for inserts up to depth 10 cm / 4 in., Cromargan®, inductive, electrically and sterno heating possible, glass lid with brake removable
height 19 cm / 7½ in., Ø 39 cm / 15¼ in.
Ø bottom 29 cm / 11½ in.

BASIC	bow handle	55.0001.6040
MANHATTAN	handle profile 4-cornered, satin finished	55.0020.6040
PALAST	handle gold plated	55.0026.6210



Buffet stand HOT & FRESH CHANGE, round (without chafing dish)

height 24 cm / 9½ in., Ø 47 cm / 18½ in.
height inclusive chafing dish 37 cm / 14½ in.



BASIC



MANHATTAN



PALAST

BASIC	feet profile round	55.0007.6040
MANHATTAN	feet profile 4-cornered, satin finished	55.0008.6040
PALAST	feet gold plated	55.0011.6210



WMF HOTEL



Chafing Dish HOT & FRESH CHANGE, GN 2/3 (without stand)

fitting for inserts up to depth 10 cm / 4 in., Cromargan®, inductive, electrically and sterno heating possible, glass lid with brake removable (w x d x h) 37 x 45 x 19 cm / 14 1/2 x 17 3/4 x 7 1/2 in. inclusive brake and handle handles please see page 4

BASIC	bow handle	55.0002.6040
MANHATTAN	handle profile 4-cornered, satin finished	55.0021.6040
PALAST	handle gold plated	55.0027.6210

Buffet stand HOT & FRESH CHANGE, GN 2/3 (without chafing dish)

(w x d x h) 44 x 40 x 24 cm / 17 1/4 x 15 3/4 x 9 1/2 in. height inclusive chafing dish 37 cm / 14 1/2 in. feet please see page 4

BASIC	feet profile round	55.0012.6040
MANHATTAN	feet profile 4-cornered, satin finished	55.0013.6040
PALAST	feet gold plated	55.0016.6210



Buffet stand HOT & FRESH (without chafing dish)

Buffet stand HOT & FRESH, round
Cromargan®.
height 17 cm / 6 3/4 in., Ø 39 cm / 15 1/4 in.
height inclusive chafing dish 30 cm / 11 3/4 in.
55.0005.6040

Buffet stand HOT & FRESH, GN 2/3
Cromargan®.
(w x d x h) 37 x 40 x 17 cm / 14 1/2 x 15 3/4 x 6 3/4 in.
height inclusive chafing dish 30 cm / 11 3/4 in.
55.0006.6040

Smooth operation. Over and over again.

German-made quality:
the lid solution makes opening and
closing the chafing dish a pleasure.

Every WMF HOT & FRESH chafing dish
is equipped with a transparent glass
lid. That provides a clear view of the
food, even when closed. It's so easy
to open, and it engages at various
opening angles. Closing it is even
easier: the lid movement is controlled
by a long-life brake mechanism
developed in Germany and therefore
the noise is dampened.



With taste and style, the elegant porcelain
and Cromargan® WMF utensil rack is the per-
fect complement to the WMF HOT & FRESH
chafing dish. Just slot it in, place the serving
spoon on top and that's it!



Tray/cutlery holder
Cromargan®
06.3539.6040

Porcelain bowl
porcelain, white
60.3540.9990





Chafing dish spoon
hollow-handled
Cromargan®
length 32 cm / 12½ in.
12.8381.6041



Heating element
for stands GN 2/3 and round
230 V / 700 W heat adjustable
25 x 20 cm / 9¾ x 8 in.
06.3286.6046



Chafing dish fork
hollow-handled
Cromargan®
length 32 cm / 12½ in.
12.8381.6042



Solid alcohol
large package 36 pcs.
each tin 0,2 l / 7 oz.
60.3002.0690



Burner holder
for stands GN 2/3 and round
Cromargan®
26 x 20 x 8 cm / 10¼ x 8 x 3¼ in.
06.3322.6039



Tongs
Cromargan®
length 31 cm / 12¼ in.
12.8341.6040

Visual pleasure.

Even the best product needs the right accessories to set it off to perfection.
The WMF Chafing Dish HOT & FRESH range has all the right accessories.

Soup Tureen fitting
for chafing dish GN 2/3
stainless 18/10

Ø 34 cm / 13½ in.
cap. ltr. 9 / 315 oz.

pot with cover 06.3297.6040
ring 06.2087.6044



Ø 34 cm / 13½ in.
cap. ltr. 4,5 / 157 oz.

pot 06.2007.9991
cover 06.2098.6042
ring 55.0068.6040

Soup Tureen fitting
for chafing dish round
stainless 18/10

Ø 36 x 33 cm / 14½ x 13 in.
cap. ltr. 9 / 315 oz.

pot with cover 06.3297.6040
ring 06.2094.6044



Ø 36 x 33 cm / 14½ x 13 in.
cap. ltr. 4,5 / 157 oz.

pot 06.2007.9991
cover 06.2098.6042
ring 06.3301.6044



Insert Cromargan® round
depth 80 mm / 3¼ in.
06.2083.6034

depth 100 mm / 4 in.
06.2083.6033



Porcelain insert round
depth 70 mm / 2¾ in.
Ø 33,5 cm / 13¼ in.
60.3072.9990



Porcelain insert round, divided
depth 70 mm / 2¾ in.
Ø 33,5 cm / 13¼ in.
60.3073.9990



Porcelain insert GN

GN 1/3 depth 20 mm / ¾ in. 60.3055.9990
GN 1/3 depth 65 mm / 2½ in. 60.3047.9990
GN 2/3 depth 20 mm / ¾ in. 60.3056.9990
GN 2/3 depth 65 mm / 2½ in. 60.3046.9990



Insert Cromargan® GN

GN 1/3 depth 65 mm / 2½ in. 19.9955.0577
GN 1/3 depth 100 mm / 4 in. 19.9955.0578
GN 2/3 depth 65 mm / 2½ in. 19.9955.0585
GN 2/3 depth 100 mm / 4 in. 19.9955.0586





WMF HOTEL

The fresher the better ...

... as your customers indeed know: food deteriorates when kept warm for too long. So it's not surprising that there is a movement in catering towards smaller portions and on demand preparation, with the emphasis on freshness and flavour. A trend which – naturally – will encompass the buffet too.

The clear glass lids allow a view of the contents and help diners choose faster. And if the handy lid holder is used as well, customers have both hands free to serve themselves and the lid is neatly "stowed" close at hand.

The restaurateur will be delighted by these Chafing Dishes too, for the quality materials such as stainless steel 18/10, glass and porcelain are impressive not only in terms of their fine appearance but also their durability. They are easy to clean, as well – just pop them into the dishwasher.



The extra-thick ferromagnetic TransTherm® base suitable for all hobs provides excellent, even heat distribution and ensures that all the advantages of the inductive process can be utilised at the buffet.

Because your customers have taste.



Basic pan

17 7024 6041 17 7028 6041
Ø 24 cm Ø 28 cm
TransTherm®, universal base



Glass lid

07 9624 6380 07 9628 6380
Ø 24 cm Ø 28 cm



Baking dish, round

17 7924 9801 17 7928 9801
Ø 24 cm, 2,0 l Ø 28 cm, 3,5 l



Lid holder

(for 17 7024 6041) (for 17 7028 6041)
Ø 24 cm Ø 28 cm
06 8232 6040 06 8233 6040

Wok Macao
07 9256 6040
Ø 36 cm, TransTherm®,
universal base.
Set with glass lid,
rack, steaming insert



WMF Vitalis Aroma steaming system

17 4005 6040
35 x 21,5 x 10 cm
with Aroma steaming rack,
stay-cool handles



WMF Vitalis Aroma steaming system

17 4002 6040
41 x 27 x 10 cm
with Aroma steaming rack,
stay-cool handles

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