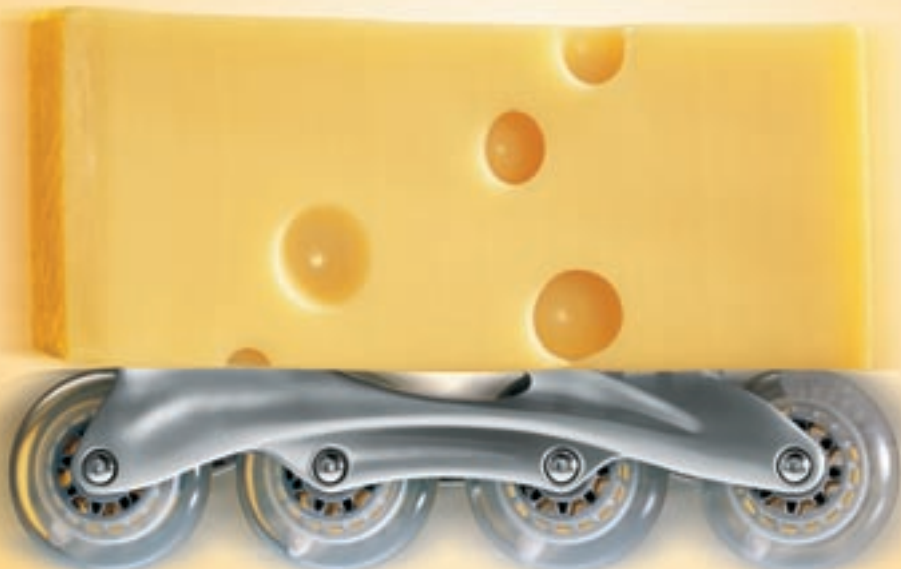




**Buffetto**  
**Mobile Element Cafeteria**



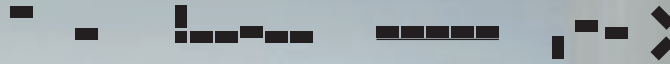
[ *Universal buffet system* ]





***When requirements grow quickly:  
Welcome to the Buffetto market place***

Buffetto allows you lots of opportunities to realise your creative ideas when designing a dispensing system plus the security of tried-and-tested, well thought-through solutions.



Modular design for solo, line or free flow arrangements.



***The Buffetto concept:  
Winning more customers  
thanks to mobility***



***Taking flexibility literally:***

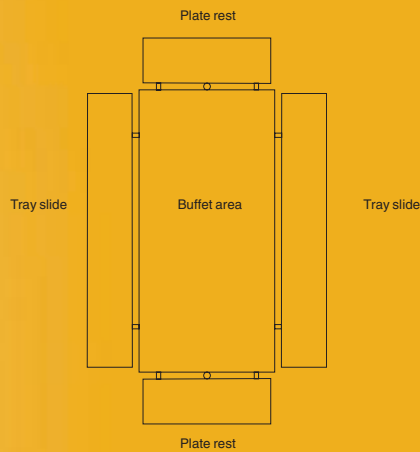
We have revised and improved our popular buffet system: it is now accessible from all sides and easy to move in all

directions. Conceived along strict culinary lines, with as much technology as necessary, but as uncomplicated as possible. The

modules have a light functional design and the colour can be adapted to match requirements. Buffettos are made of materials

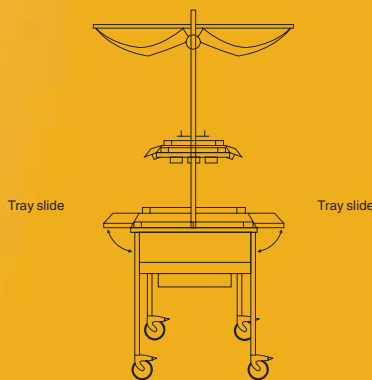


**E**



Each Buffet element is like an island – easily accessible from all sides thanks to the all-round rests. Guests can simply place their plates on the long tray slides.

The shelves on the face sides are optional and are ideal for holding dressings, porcelain or cutlery.



The standard tray slides can all be folded down. When folded down, the Buffet elements are only 712 mm wide for easy passage through normal doors.

that are sturdy enough to cope with everyday use and are easy to clean. The mobile buffets from the Buffetto range will not weigh

you down as their lightweight construction and optimised size means you can use them any-time, anywhere. The power

supply plug requires 230 V and fits into every socket. Also, all elements can be used indoors or outdoors – weather

permitting of course (optionally with a canopy to protect against the sun).



***Piece by piece:  
The whole system  
at a glance***

*Universal*

*Bay*

*Bain-Marie Well*

*Bain-Marie Sink*

*Cool + Fresh*

*Warm Top*

*Warm or Cold*



***The Buffetto variants:***

Buffetto – this comprises a series of seven culinary islands. For designing a complete buffet or for adding to existing facilities. Buffetto is very simple to use and tailor-made for the gastronomy field.

***Universal***

Universal is neutral and non-specific, for beverages, fruit, baked goods or non-refrigerated breakfast items.

***Bay***

For holding extra units or serving from soup terrines or similar.

***Bain-Marie Well***

Designed for keeping food served in Gastronorm containers piping hot.

***Bain-Marie Sink***

The sinks can be regulated individually and are also suitable for holding Gastronorm containers.

***Cool + Fresh***

For cooled fresh food such as salads or fruit which can be served in Gastronorm containers. Also suitable as a beverage station.

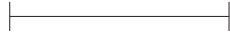
***Warm Top***

Thanks to the hot plate, cooked dishes such as gratins or fresh baked goods can be kept warm.

***NEW: Warm or Cold***

A buffet for two: This unit is a highlight of the Buffetto program as it can be used optionally for heating or cooling food in one module.

Width: all modules 680 mm



Width: with a tray slide 907 mm,  
Folded-down tray slide 696 mm



Width: with two tray slides 1134 mm,  
Folded-down tray slides 712 mm

Lengths (without accessories): 877 mm 1202 mm 1523 mm 1851 mm



**Looking good:  
Decoration panels**

Version: 4-sided, mounted to the stainless steel carcass. Corners protected with stainless steel. Decoration panels in light beech, lacquered, Resopal or similar. Please enquire about other colours and designs from the Resopal collection.

**Nice and easy:  
Fold-down tray slides**

Version: Multiplex beech board with beech veneer except on face sides, treated with 3 coats of DD lacquer. Upper edge chamfered. Tray slide can be locked into a horizontal position and folded down vertically. 2 tray slides can be attached to each Buffetto element (optional: when used in solo). Standard delivery includes one tray slide.

**Anything else?  
The options**

- ① Buffetto rest incl. gallery
  - ② Buffetto rest, small
  - ③ Buffetto rest with three cutlery holders
  - ④ Decoration board, transparent at eye level, no wording
  - ⑤ Canopy as sun protection for use outdoors and/or as decoration.
- Made of highly fireproof material, can be adjusted to 7 settings.

**Module sizes**

Buffetto is available in 4 different lengths: 877 mm, 1202 mm, 1523 mm and 1851 mm.

All Buffettos are 680 mm wide regardless of the length. The maximum transportation width with two folded-down tray slides is only 712 mm.

**Combine  
as you like.**



### ***A variety of combinations***

The Buffetto modules allow you to be very flexible. You have a choice of four carcass lengths. Each carcass can be combined with different functions and tops.

The available combination options satisfy all requirements and can be easily integrated into every hotel / gastronomy plan. All modules can be used on their

own or in combination with others. The proven and easy-to-use technology is housed in a closed switchbox.

Buffetto is designed for self-service with plates; it is not suitable for the tray system.





You can design the module you require in three simple steps.

- Step 1**  
Select the required function.
- Step 2**  
Select the required carcass length.

- Step 3**  
Select the matching top (option, for a surcharge; please state order number separately)

We also have an extensive range of accessories.



Picture shows: Buffetto Universal  
Option: Top light/heat, decoration panel

## ***Buffetto Universal (Neutral buffet)***

This Buffetto module is the basis for your flexible dispensing system. As a neutral buffet, Universal is not dedicated to one specific

function but can be used for serving a variety of foods, for example for breakfast, for beverages, for fruit or baked goods.

When a light/heat shelf is mounted, the unit can also be used for keeping food warm.

***Buffetto Universal without top = basic version***



***Buffetto Universal – operating elements***



Buffetto Universal with neutral stainless steel top. 1 tray slide on guest side. Closed, ground matt stainless steel substructure with 4 welded tubular feet, on request with decoration panel on 4 sides, covered from below with stainless steel. Mounted below, a closed stainless steel switchbox with 1 earthed socket 230 V, with spiral cable 2.5 m long with earthed plug and plug holder as well as ON/OFF switch(es) for the top (optional). Rated voltage 1N AC 230 V 50 Hz, 16 A. Mobile with 4 swivel casters with brake.

Type	Version	Worktop L x W	Length	Order No.
<b>BU04-GNB-2</b>	Neutral worktop	817 x 620 mm	877 mm	71 20 01 01
<b>BU04-GNB-3</b>	Neutral worktop	1142 x 620 mm	1202 mm	71 20 02 01
<b>BU04-GNB-4</b>	Neutral worktop	1463 x 620 mm	1523 mm	71 20 03 01
<b>BU04-GNB-5</b>	Neutral worktop	1791 x 620 mm	1851 mm	71 20 04 01

## Accessories on request for a surcharge

### Buffetto tray slide, on operating side, width 250 mm (can also be retrofitted)

Model	Length	Order No.
BU04-ZT-2	2	71 40 01 01
BU04-ZT-3	3	71 40 02 01
BU04-ZT-4	4	71 40 03 01
BU04-ZT-5	5	71 40 04 01

### Buffetto decoration panel, 4-sided

Model	Length	Order No.
BU04-ZDB4-2	2	71 40 01 02
BU04-ZDB4-3	3	71 40 02 02
BU04-ZDB4-4	4	71 40 03 02
BU04-ZDB4-5	5	71 40 04 02

### Buffetto top with light

Model	Length	Connected load	Order No.
BU04-AL-2	2	40 Watt	71 35 01 01
BU04-AL-3	3	60 Watt	71 35 02 01
BU04-AL-4	4	60 Watt	71 35 03 01
BU04-AL-5	5	60 Watt	71 35 04 01

### Buffetto universal rest, on face side, below

Model	Order No.
BU04-ZAU-U	71 41 01 01

Rest is hung into the Buffetto's frame; only for free-standing Buffettos.

### Buffetto element connection, straight

Model	Order No.
BU04-EV	71 41 01 04

Hung into the Buffetto's frame for connecting 2 Buffettos.

### Version on request, lower price

Without tray slide on guest side.

### Buffetto top with light/heat

Model	Length	Connected load	Order No.
BU04-ALW-2	2	405 Watt	71 36 01 01
BU04-ALW-3	3	805 Watt	71 36 02 01
BU04-ALW-4	4	790 Watt	71 36 03 01
BU04-ALW-5	5	1190 Watt	71 36 04 01

Further accessories can only be used in connection with a top, for example top glass shelf, universal rest above, rest with three cutlery holders, canopy and decoration board.



Picture shows: Buffetto Bay  
Option: Top light/heat, universal rest on face side below, rest with three cutlery holders, decoration panel, soup terrine

## Buffetto Bay

Buffetto Bay is also very flexible if your dispensing system faces new challenges every day.

Buffetto Bay is excellently suited for holding extra units such as e.g. a crêperie or a deep-fat

fryer. It is also ideal for holding soup terrines etc. Other available options include special tops with

light or heat/light bridges.

*Buffetto Bay – basic version*



*Buffetto Bay – operating elements*



Buffetto Bay with sub-counter fitted niche for holding extra units. 1 tray slide on guest side. 3-sided closed, ground matt, stainless steel substructure with 4 welded tubular feet, on request with decoration panel on 4 sides, covered from below with stainless steel. Mounted below, a closed stainless steel switchbox with 2 earthed sockets 230 V, with spiral cable 2.5 m long with earthed plug and plug holder, as well as ON/OFF switch(es) for top (optional). Rated voltage 1N AC 230 V 50 Hz, 16 A. Mobile with 4 swivel casters with brake.

Type	Version L x W x D	Length	Order No.
<b>BU04-GB-2</b>	Fitted niche 566 x 553 x 260 mm	877 mm	71 21 01 01
<b>BU04-GB-3</b>	Fitted niche 891 x 553 x 260 mm	1202 mm	71 21 02 01
<b>BU04-GB-4</b>	Fitted niche 1212 x 553 x 260 mm	1523 mm	71 21 03 01
<b>BU04-GB-5</b>	Fitted niche 1540 x 553 x 260 mm	1851 mm	71 21 04 01

## Accessories on request for a surcharge

### Buffetto universal rest, on face side, below

Model	Order No.
BU04-ZAU-U	71 41 01 01

Rest is hung into the Buffetto's frame; only for free-standing Buffettos.

### Buffetto element connection, straight

Model	Order No.
BU04-EV	71 41 01 04

Hung into the Buffetto's frame for connecting 2 Buffettos.

### Version on request, lower price

Without tray slide on guest side.

### Buffetto decoration panel, 4-sided

Model	Length	Order No.
BU04-ZDB4-2	2	71 40 01 02
BU04-ZDB4-3	3	71 40 02 02
BU04-ZDB4-4	4	71 40 03 02
BU04-ZDB4-5	5	71 40 04 02

### Buffetto top with light

Model	Length	Connected load	Order No.
BU04-AL-2	2	40 Watt	71 35 01 01
BU04-AL-3	3	60 Watt	71 35 02 01
BU04-AL-4	4	60 Watt	71 35 03 01
BU04-AL-5	5	60 Watt	71 35 04 01

### Buffetto top with light/heat

Model	Length	Connected load	Order No.
BU04-ALW-2	2	405 Watt	71 36 01 01
BU04-ALW-3	3	805 Watt	71 36 02 01
BU04-ALW-4	4	790 Watt	71 36 03 01
BU04-ALW-5	5	1190 Watt	71 36 04 01

**Buffetto Bay is only available with a top.**

**Further accessories can only be used in connection with a top, such as top glass shelf, universal rest above, rest with 3 cutlery holders, canopy and decoration panel.**



Picture shows: Buffetto Bain-Marie  
Option: Top light/heat, universal rest  
on face side below, rest with three  
cutlery holders, decoration panel,  
Gastronorm containers

## Buffetto Bain-Marie “Well” and “Sink”

**For keeping warm food hot in Gastronorm containers.**

Bain-Marie “Well”: The well can be divided using long and cross

frames for placement of Gastronorm containers. There is one temperature setting for all containers.

Bain-Marie “Sink”: The sink can be regulated individually for different temperatures.

*Buffetto Bain-Marie “Well”  
– basic version*



*Buffetto Bain-Marie “Well”  
– operating elements*



*Buffetto Bain-Marie “Sink”  
– operating elements*



Buffetto Bain-Marie “Well” with seamlessly drawn well in the worktop, 210 mm deep (for wet heating), with ball drainage cock 1/2”. Heating installed under the base. 1 tray slide on guest side. Closed, ground matt, stainless steel substructure with 4 welded tubular feet, on request with decoration panel on 4 sides, covered from below with stainless steel. Mounted below, a closed stainless steel switchbox with spiral cable 2.5 m long with earthed plug and plug holder, with 1 main switch and thermostat for the heated well, as well as ON/OFF switch(es) for top (optional). Rated voltage 1N AC 230 V 50 Hz, 16 A. Mobile with 4 swivel casters with brake. Heated well can be regulated with thermostat from +30° to +110 °C.

Type	Version	Bain-Marie	Length	Connected load	Order No.
<b>BU04-GWB-211-2</b>	Bain-Marie Well	2 x GN 1/1	877 mm	416 Watt	71 24 01 01
<b>BU04-GWB-311-3</b>	Bain-Marie Well	3 x GN 1/1	1202 mm	832 Watt	71 24 02 01
<b>BU04-GWB-411-4</b>	Bain-Marie Well	4 x GN 1/1	1523 mm	1248 Watt	71 24 03 01
<b>BU04-GWB-511-5</b>	Bain-Marie Well	5 x GN 1/1	1851 mm	1664 Watt	71 24 04 01

Buffetto Bain-Marie “Sink” like Bain-Marie “Well”, however with deep-drawn sink, size GN 1/1 respectively, 210 mm deep, fitted into the worktop, with ball drainage cock 1/2” in each sink. 1 heating unit installed under the base of each sink. Each sink can be regulated individually. Heated sinks can be regulated with a thermostat from +30° to +110 °C.

Type	Version	Bain-Marie	Length	Connected load	Order No.
<b>BU04-GWB-2</b>	Bain-Marie Sink	2 x GN 1/1	877 mm	832 Watt	71 25 01 01
<b>BU04-GWB-3</b>	Bain-Marie Sink	3 x GN 1/1	1202 mm	1248 Watt	71 25 02 01
<b>BU04-GWB-4</b>	Bain-Marie Sink	4 x GN 1/1	1523 mm	1664 Watt	71 25 03 01
<b>BU04-GWB-5</b>	Bain-Marie Sink	5 x GN 1/1	1851 mm	2080 Watt	71 25 04 01

## Accessories on request for a surcharge

### Buffetto tray slide, on operating side, (can also be retrofitted)

Model	Length	Order No.
BU04-ZT-2	2	71 40 01 01
BU04-ZT-3	3	71 40 02 01
BU04-ZT-4	4	71 40 03 01
BU04-ZT-5	5	71 40 04 01

### Buffetto universal rest, on face side, below

Model	Order No.
BU04-ZAU-U	71 41 01 01

Rest is hung into the Buffetto's frame; only for free-standing Buffettos.

### Buffetto element connection, straight

Model	Order No.
BU04-EV	71 41 01 04

Hung into the Buffetto's frame for connecting 2 Buffettos.

### Cross frame

Order No.	
325 mm long, for subdivision of the well	84 19 02 01

### Long frame

Order No.	
530 mm long, for subdivision of the well	84 19 01 01

### Version on request, lower price

Without tray slide on guest side.

### Buffetto decoration panel, 4-sided

Model	Length	Order No.
BU04-ZDB4-2	2	71 40 01 02
BU04-ZDB4-3	3	71 40 02 02
BU04-ZDB4-4	4	71 40 03 02
BU04-ZDB4-5	5	71 40 04 02

### Buffetto top with light

Model	Length	Connected load	Order No.
BU04-AL-2	2	40 Watt	71 35 01 01
BU04-AL-3	3	60 Watt	71 35 02 01
BU04-AL-4	4	60 Watt	71 35 03 01
BU04-AL-5	5	60 Watt	71 35 04 01

### Buffetto top with light/heat

Model	Length	Connected load	Order No.
BU04-ALW-2	2	405 Watt	71 36 01 01
BU04-ALW-3	3	805 Watt	71 36 02 01
BU04-ALW-4	4	790 Watt	71 36 03 01
BU04-ALW-5	5	1190 Watt	71 36 04 01

Buffetto Bain-Marie is only available with a top. Further accessories can only be used in connection with a top, such as top glass shelf, universal rest above, rest with 3 cutlery holders, canopy and decoration board.



Picture shows: Buffetto Cool + Fresh  
 Option: Top with light, universal rests  
 on face side below, rest with three cutlery  
 holders, decoration panel, Gastronorm  
 containers

## **Buffetto Cool + Fresh**

Every modern cafeteria needs a refrigerated counter.

Cold food, such as salads or prepared fruit, can be served

reliably thanks to the Cool + Fresh function.

The design possibilities with differently sized Gastronorm

containers can be increased when long and cross frames are used.

Also suitable as a beverage station.

*Buffetto Cool + Fresh*  
 – basic version



*Buffetto Cool + Fresh*  
 – operating elements





Buffetto Cool + Fresh with seamlessly drawn well in the worktop, 210 mm deep, with ball drainage cock 1/2". The well is reeded and insulated with CFC-free PU foam. 1 tray slide on guest side. Closed, ground matt, stainless steel substructure with 4 welded tubular feet, on request with decoration panel on 4 sides, covered from below with stainless steel. Mounted below, a stainless steel case with refrigeration machine, fitted with plug and ready for operation, with digital thermostat with integrated light switch and spiral cable 2.5 m long with earthed plug and plug holder. Rated voltage 1N AC 230 V 50 Hz, 16 A. Mobile with 4 swivel casters with brake.

Refrigeration output: 230 Watt at evap. temp –10 °C, refrigerant R 134 a, refrigeration range: +2° to +10 °C

Type	Version	Refrigerated well	Length	Order No.
<b>BU04-GKB-2</b>	Refrigerated well	2 x GN 1/1	877 mm	71 23 01 01
<b>BU04-GKB-3</b>	Refrigerated well	3 x GN 1/1	1202 mm	71 23 02 01
<b>BU04-GKB-4</b>	Refrigerated well	4 x GN 1/1	1523 mm	71 23 03 01
<b>BU04-GKB-5</b>	Refrigerated well	5 x GN 1/1	1851 mm	71 23 04 01

## Accessories on request for a surcharge

### Buffetto tray slide, on operating side, (can also be retrofitted)

Model	Length	Order No.
BU04-ZT-2	2	71 40 01 01
BU04-ZT-3	3	71 40 02 01
BU04-ZT-4	4	71 40 03 01
BU04-ZT-5	5	71 40 04 01

### Buffetto universal rest, on face side, below

Model	Order No.
BU04-ZAU-U	71 41 01 01

Rest is hung into the Buffetto's frame; only for free-standing Buffettos.

### Buffetto element connection, straight

Model	Order No.
BU04-EV	71 41 01 04

Hung into the Buffetto's frame for connecting 2 Buffettos.

Cross frame	Order No.
325 mm long, for subdivision of the well	84 19 02 01

Long frame	Order No.
530 mm long, for subdivision of the well	84 19 01 01

### Version on request, lower price

Without tray slide on guest side.

### Buffetto decoration panel, 4-sided

Model	Length	Order No.
BU04-ZDB4-2	2	71 40 01 02
BU04-ZDB4-3	3	71 40 02 02
BU04-ZDB4-4	4	71 40 03 02
BU04-ZDB4-5	5	71 40 04 02

### Buffetto top with light

Model	Length	Connected load	Order No.
BU04-AL-2	2	40 Watt	71 35 01 01
BU04-AL-3	3	60 Watt	71 35 02 01
BU04-AL-4	4	60 Watt	71 35 03 01
BU04-AL-5	5	60 Watt	71 35 04 01

**Buffetto Cool + Fresh is also available without a top as a bottled drinks station. Other accessories can be used in connection with a top such as top glass shelf, universal rest above, rest with 3 cutlery holders, canopy and decoration board.**



Picture shows: Buffetto Warm Top  
Option: Top with light, universal rest  
on face side below, decoration panel,  
Gastronorm containers

## Buffetto Warm Top

An ideal complement to every dispensing system, the Warm Top function allows you to keep gratins or freshly baked goods in

self-service systems appetisingly warm for longer periods of time. The hot plates made of non-breakable float glass are flush-

mounted making them easy to keep clean and hygienic.

*Buffetto Warm Top*  
– basic version



*Buffetto Warm Top*  
– operating elements



Buffetto Warm Top with 1 (2,3) hot plates made of float glass flush-mounted into the worktop, with attached foil heating 230 V. 1 tray slide on guest side. Closed, ground matt, stainless steel substructure with 4 welded tubular feet, on request with decoration panel on 4-sides, covered from below with stainless steel.

Mounted below, a closed stainless steel switchbox with spiral cable 2.5 m long with earthed plug and plug holder, with control lamp(s) red and energy control(s), as well as ON/OFF switch(es) for top (optional).

Rated voltage 1N AC 230 V 50 Hz, 16 A. Mobile with 4 swivel casters with brake.

Type	Version L x W	Length	Connected load	Order No.
<b>BU04-GWHB-2</b>	Hot plate 650 x 530 mm	877 mm	400 Watt	71 22 01 01
<b>BU04-GWHB-3</b>	Hot plate 650 x 530 mm, 325 x 530 mm	1202 mm	600 Watt	71 22 02 01
<b>BU04-GWHB-4</b>	Hot plate 2/650 x 530 mm	1523 mm	800 Watt	71 22 03 01
<b>BU04-GWHB-5</b>	Hot plate 2/650 x 530 mm, 325 x 530 mm	1851 mm	1000 Watt	71 22 04 01

## Accessories on request for a surcharge

### Buffetto tray slide, on operating side, (can also be retrofitted)

Model	Length	Order No.
BU04-ZT-2	2	71 40 01 01
BU04-ZT-3	3	71 40 02 01
BU04-ZT-4	4	71 40 03 01
BU04-ZT-5	5	71 40 04 01

### Buffetto universal rest, on face side, below

Model	Order No.
BU04-ZAU-U	71 41 01 01

Rest is hung into the Buffetto's frame; only for free-standing Buffettos.

### Buffetto element connection, straight

Model	Order No.
BU04-EV	71 41 01 04

Hung into the Buffetto's frame for connecting 2 Buffettos.

### Version on request, lower price

Without tray slide on guest side.

### Buffetto decoration panel, 4-sided

Model	Length	Order No.
BU04-ZDB4-2	2	71 40 01 02
BU04-ZDB4-3	3	71 40 02 02
BU04-ZDB4-4	4	71 40 03 02
BU04-ZDB4-5	5	71 40 04 02

### Buffetto top with light

Model	Length	Connected load	Order No.
BU04-AL-2	2	40 Watt	71 35 01 01
BU04-AL-3	3	60 Watt	71 35 02 01
BU04-AL-4	4	60 Watt	71 35 03 01
BU04-AL-5	5	60 Watt	71 35 04 01

### Buffetto top with light/heat

Model	Length	Connected load	Order No.
BU04-ALW-2	2	405 Watt	71 36 01 01
BU04-ALW-3	3	805 Watt	71 36 02 01
BU04-ALW-4	4	790 Watt	71 36 03 01
BU04-ALW-5	5	1190 Watt	71 36 04 01

**Buffetto Warm Top is only available with a top. Other accessories can be used in connection with a top, such as top glass shelf, universal rest above, rest with 3 cutlery holders, canopy and decoration board.**



Picture shows: Buffetto Warm or Cold Option: Top with light/heat (heat function is blocked when refrigeration is on), universal rest on face side below, decoration panel, Gastronorm containers

## ***New: Buffetto Warm or Cold, Cold or Warm in one unit***

Proudly presenting the highlight of the Buffetto series: Two buffets in one. Buffetto Warm or Cold provides you with even more

flexibility when designing your dispensing system. The unique feature of this buffet module is that you have the choice of

heating or cooling food. And so that nothing can go wrong, the functions are mutually blocked.

***Buffetto Warm or Cold – basic version***



***Buffetto Warm or Cold – operating elements***



Buffetto Warm/Cold with seamlessly drawn well in the worktop, 210 mm deep, with ball drainage cock 1/2" in each sink. **The well can either be used as a heated well for wet heating or as a refrigerated well (with still refrigeration).** The well is reeded and insulated with CFC-free foam; mounted under the bottom of the well are the heating units. Heating and refrigeration can be controlled via a selection switch. Heating and refrigeration are mutually blocked and the top light/heat is also blocked when the refrigerated well is on so that the infrared spots cannot be turned on when the well is cooled. 1 tray slide on guest side. Closed, ground matt, stainless steel substructure with 4 welded tubular feet, on request with decoration panel on 4-sides, covered below with stainless steel. Mounted under the well, stainless steel case with refrigeration machine, ready for operation, with spiral cable 2.5 m long with earthed plug and plug holder, with 1 main switch, with 1 selection switch (Warm/Cold), control lamp red und thermostat, digital thermostat und control lamp white, as well as ON/OFF switch(es) for top (optional). Rated voltage 1N AC 230 V 50 Hz, 16 A. Can be driven, with 4 swivel casters. Heated well can be regulated with a thermostat from +30° to +110 °C. As a refrigerated well, refrigeration range from +2° to +10 °C. Refrigeration output: 230 Watt at evap. temp –10 °C, refrigerant R 134 a.

Type	Version	Warm/refrigerated well	Length	Connected load	Order no.
<b>BU04-GWKB-3</b>	Warm/refrigerated well	3 x GN 1/1	1202 mm	290 (cold)/832 (warm) Watt	71 26 02 01
<b>BU04-GWKB-4</b>	Warm/refrigerated well	4 x GN 1/1	1523 mm	290 (cold)/1248 (warm) Watt	71 26 03 01

## Accessories on request for a surcharge

### Buffetto tray slide, on operating side, (can also be retrofitted)

Model	Length	Order No.
BU04-ZT-3	3	71 40 02 01
BU04-ZT-4	4	71 40 03 01

### Buffetto universal rest, on face side, below

Model	Order No.
BU04-ZAU-U	71 41 01 01

Rest is hung into the Buffetto's frame; only for free-standing Buffettos.

### Buffetto element connection, straight

Model	Order No.
BU04-EV	71 41 01 04

Hung into the Buffetto's frame for connecting 2 Buffettos.

Cross frame	Order No.
325 mm long, for subdivision of the well	84 19 02 01

Long frame	Order No.
530 mm long, for subdivision of the well	84 19 01 01

### Version on request, lower price

Without tray slide on guest side.

### Buffetto decoration panel, 4-sided

Model	Length	Order No.
BU04-ZDB4-2	2	71 40 01 02
BU04-ZDB4-3	3	71 40 02 02
BU04-ZDB4-4	4	71 40 03 02
BU04-ZDB4-5	5	71 40 04 02

### Buffetto top with light

Model	Length	Connected load	Order No.
BU04-AL-3	3	60 Watt	71 35 02 01
BU04-AL-4	4	60 Watt	71 35 03 01

### Buffetto top with light/heat

Model	Length	Connected load	Order No.
BU04-ALW-3	3	805 Watt	71 36 02 01
BU04-ALW-4	4	790 Watt	71 36 03 01

**Buffetto Warm/Cold is only available with a top. Other accessories can be used in connection with a top with light or light / heat such as top glass shelf, universal rest above, rest with 3 cutlery holders, canopy and decoration board.**

## Our accessories: How to make your Buffetto even more complete



### Buffetto tray slide

(can also be retrofitted)

Smooth, 250 mm wide, can be clicked into position horizontally and folded down, surfaces covered with Resopal (beech decor), No. 4306-60 (Global Beech). Face sides and back long edge with solid wood edge, front long edge with 45 mm solid wood edge, underneath at 30° angle, front edge rounded at top, in beech, DD-lacquered. Screwed to each face side a bracket made of stainless steel flat material, 4 mm.

Model	Length	Order No.
BU04-ZT-2	2	71 40 01 01
BU04-ZT-3	3	71 40 02 01
BU04-ZT-4	4	71 40 03 01
BU04-ZT-5	5	71 40 04 01

Version on request: Chipboard (Resopal or similar.), in colour of choice. Solid wood edge, type of wood as requested.



### Buffetto top with light

On face side vertical poles made of round stainless steel tubing Ø 30 mm, closed above, fed through centre of worktop and attached. Stainless steel shelf 150 mm wide, halogen spots, swivelling, mounted, each 20 Watt, ON/OFF switch in substructure of the Buffetto. Shelf with brackets for germ guard. Upper edge of shelf 470 mm above Buffetto worktop. Germ guard glass ESG 8 mm, 15° tilted, serving hatch approx. 400 mm. Rated voltage 1N AC 230 V 50 Hz, 16 A.

Model	Length	Connected load	No. of spots	Order No.
BU04-AL-2	2	40 Watt	2 x 20 Watt	71 35 01 01
BU04-AL-3	3	60 Watt	3 x 20 Watt	71 35 02 01
BU04-AL-4	4	60 Watt	3 x 20 Watt	71 35 03 01
BU04-AL-5	5	60 Watt	3 x 20 Watt	71 35 04 01

Warning: All tops with germ guard are designed so that the operator can remove the top himself in accordance with DIN 18865. Both for in-line and also solo arrangements.



### Buffetto top with light/heat

On face side vertical poles made of round stainless steel tubing Ø 30 mm, closed at top, fed through centre of worktop and attached. Stainless steel shelf 150 mm wide, halogen spots, swivelling and infrared spots with touch protection, mounted, ON/OFF switch in substructure of the Buffetto. Shelf with brackets for germ guard. Upper edge of shelf 470 mm above Buffetto worktop. Germ guard glass ESG 8 mm, 15° tilted, serving hatch approx. 400 mm. Rated voltage 1N AC 230 V 50 Hz, 16 A. Light and heat are separated and can be switched together.

Model	Length	Connected load	No. of spots	No. of infrared spots	Order No.
BU04-ALW-2	2	405 Watt	2 x 20 Watt	1 x 365 Watt	71 36 01 01
BU04-ALW-3	3	805 Watt	2 x 20 Watt	1 x 765 Watt	71 36 02 01
BU04-ALW-4	4	790 Watt	3 x 20 Watt	2 x 365 Watt	71 36 03 01
BU04-ALW-5	5	1190 Watt	3 x 20 Watt	each 1 x 365, 765 Watt	71 36 04 01

## Other accessories



### **Buffetto canopy plain beige**

Suitable for Buffetto tops for insertion on the round tubular poles of the Buffetto top.

Material canopy is stretched over the stainless steel frame and affixed with a Velcro strap; can be removed for washing. Canopy can be adjusted to 7 settings to a maximum incline of 45°. Round tubular poles and canopy frame in stainless steel, can be dismantled (for transportation) with tools. Canopy fabric with plain beige stripes, polyacrylic, UV-resistant, rot resistant, retains shape and size (other colours and versions available on request for a surcharge). Very colour fast, impregnated for water and dirt repellence. Water-repellent in accordance with DIN 53888 (+/- 30 mbar). High upper edge of canopy from ground level if inserted onto Buffetto: approx. 2204 mm. (Only available in connection with a Buffetto top.)

Model	Length	Order No.
BU04-ZBK-2	2	71 40 01 04
BU04-ZBK-3	3	71 40 02 04
BU04-ZBK-4	4	71 40 03 04
BU04-ZBK-5	5	71 40 04 04

Version on request:

Canopy fabric plain beige (standard colour).

Version on request for a surcharge:

other colours and versions for canopy on request.

Buffetto decoration board for canopy (assembled in factory).



### **Buffetto decoration board for canopy**

Made of acrylic glass, 8 mm thick, 200 mm high, clear glass. Edges ground and polished. Attached with glass brackets to the tubular poles of the canopy. Without wording. Only available with a canopy.

Model	Length	Order No.
BU04-ZDTB-2	2	71 40 01 05
BU04-ZDTB-3	3	71 40 02 05
BU04-ZDTB-4	4	71 40 03 05
BU04-ZDTB-5	5	71 40 04 05

Version on request for a surcharge:

Wording (print or foil), on request.



### **Buffetto decoration board for Buffetto top**

(Only available with a top)

Made of acrylic glass, 8 mm thick, 200 mm high, clear glass. Edges ground and polished. Attached with glass brackets to tubular poles. Tubular poles with attachment parts for inserting into the top. Without wording.

Model	Length	Order No.
BU04-ZDT-2	2	71 40 01 06
BU04-ZDT-3	3	71 40 02 06
BU04-ZDT-4	4	71 40 03 06
BU04-ZDT-5	5	71 40 04 06

Version on request for a surcharge:

Wording (print or foil), on request.

Further accessories can only be used in connection with a top, such as top glass shelf, universal rest above, rest with 3 cutlery holders, canopy and decoration board.



**Glass shelves for the Buffetto tops**

For placement on the tops light and/or light/heat. Comprises a glass shelf 200 mm wide, with one bore-hole on each face side. With gallery made of round stainless steel tubing on both long sides, 30 mm high. With clearance holders.

Model	Length	Order No.
BU04-ZABG-2	2	71 40 01 03
BU04-ZABG-3	3	71 40 02 03
BU04-ZABG-4	4	71 40 03 03
BU04-ZABG-5	5	71 40 04 03



**Buffetto rest, universal on face side, hung above into Buffetto top**

Made of Multiplex beech, 20 mm thick, DD-lacquered. Rounded corners. Gallery on top 35 mm high. Below with bracket with hanging strap. 1 rest can be hung on each face side per Buffetto. Can be hung in and out without tools.

Model	Length x width	Order No.
BU04-ZAU-O	180 x 420 mm	71 41 01 03

Version on request: Cherrytree wood effect.



**Buffetto rest, with 3 cutlery holders, on face side, hung above into Buffetto top**

Made of Multiplex beech, 20 mm thick, DD-lacquered. Rounded corners. With 3 bore-holes Ø 100 mm, one cutlery holder in each of these holes. Cutlery holders made of stainless steel, deep-drawn, perforated. Below with bracket with hanging strap. 1 rest can be hung on each face side per Buffetto. Can be hung in and out without tools.

Model	Length x width	Order No.
BU04-ZAB-O	180 x 420 mm	71 41 01 02

Version on request: Cherrytree wood effect.



**Buffetto rest, universal, on face side below, can be hung in**

Made of Multiplex beech, 20 mm thick, surfaces covered with Resopal (beech decor), No. 4306-60 (Global Beech), edges DD-lacquered. Rounded corners. Gallery on top 35 mm high. Below with bracket, flat. With 2 bore-holes for inserting the tubular poles of the Buffetto. Can be hung in and out without tools. 1 rest can be hung on each face side per Buffetto. Not possible for element connection Model BU04-EV.

Model	Length x width	Order No.
BU04-ZAU-U	380 x 700 mm	71 41 01 01

Version on request: Cherrytree wood effect.

Version on request for a surcharge:

Laminated board (Resopal), in colour of choice.





**Buffetto element connection, straight**

For firm connection of 2 or more Buffettos in a straight line. Made of Multiplex beech, 20 mm thick, surfaces covered with Resopal (beech decor), No. 4306-60 (Global Beech) DD-lacquered. Rounded corners.

With 4 bore-holes for hanging in the round tubular poles of the Buffetto. Can be hung in and out without tools. Space required for each connection: 250 mm. Large extra rest.

Model	Length x width	Order No.
BU04-EV	330 x 700 mm	71 41 01 04

Version on request: Cherrytree wood effect.



**Buffetto decoration panel on 4 sides**

4 single panels for 4 sides made of MDF 8 mm, visible sides and edges covered with Resopal (beech decor), No. 4306-60 (Global Beech).

Assembly ex-works.

Model	Length	Order No.
BU04-ZDB4-2	2	71 40 01 02
BU04-ZDB4-3	3	71 40 02 02
BU04-ZDB4-4	4	71 40 03 02
BU04-ZDB4-5	5	71 40 04 02

Version on request:

Visible sides and edges covered with Resopal (cherrytree wood decor), No. 4328-20 (Passion Cherry).

Version on request for a surcharge:

Laminated board (Resopal) or other materials, in colour of choice.

Beech decor



Cherrytree wood decor



Buffetto-decoration panel high, three-sided.

Assembly ex-works

**Hungry for more?  
We will be happy to advise you.**

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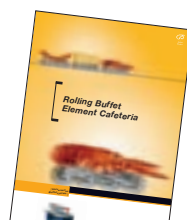
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