

# cra'ster

**Heating and Cooling**

June 2021

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# Food & Beverage Heating & Cooling

Craster provides high end presentation product that is both beautiful and functional, helping food and beverage professionals to create unique and memorable experiences.

Craster's food and beverage ranges have been intelligently-designed as modular systems, enabling easy reconfiguration for a variety delivery solutions and crafted with exquisitely-engineered heating and cooling technology.

With these modular systems forming the backbone of Craster's F&B offering, initial investment may be at a property's discretion with an aim to grow and develop their offering in time while adhering to property standards.



# Buffet and Table Top

From small beverage satellite stations to full buffet displays with hot, cold and ambient food options and table top dining, Craster systems form elegant solutions.

Flow, Tilt and Alto suites of products allow for cuisine curation with a unique aesthetic and innovative interoperability.

The Craster suites have been intelligently-designed for reconfiguration and developed in modular systems for restaurants and hotels.





# Flow Hot and Cold Trolley

The Flow Hot and Cold Trolley delivers dual cooling and heating functionality in one compact, versatile display unit, enabling true functional flexibility from chilled breakfast juice stations to heated brunch displays and frosted evening desserts.

Designed specifically to withstand extreme temperature changes, the food-safe, durable top offers a wide temperature range from  $-5^{\circ}\text{C}$  to  $140^{\circ}\text{C}$ .

A cornerstone of the popular Flow range and compatible with the entirety of the suite, the trolley features multiple extending shelves angled slightly forward, giving added storage and maximising the merchandising effect for multi-height food display with easy access.

Available in oak or walnut with a choice of region plug type.

Voltage required: 1520 / 140 Watt | 230 / 115 V ~ 50/60 Hz

Number that can be daisy chained together: Null

Variable Temperature: from  $-5^{\circ}\text{C}$  to  $+140^{\circ}\text{C}$

Time needed to warm up / cool down: Approximately 30 minutes



# Flow Heating Trolley

The Flow Heating Trolley delivers heating functionality in one compact, versatile display unit, enabling elegant agility from ambient breakfast stations to heated brunch and warm canape displays.

Designed specifically to withstand extreme temperature changes, the food-safe, durable top offers a wide temperature range up to 140 °C. The trolley features multiple extending shelves angled slightly forward, giving added storage and maximizing the merchandising effect for multi-height food display with easy access.

Available in oak or walnut with a choice of region plug type.

Voltage required: 1520 / 140 Watt | 230 / 115 V ~ 50/60 Hz

Number that can be daisy chained together: Null

Variable Temperature: Up to 140 °C

Time needed to warm up / cool down: Approximately 30 minutes



# Flow Heating Unit

The fabulous Flow Heating Unit is a modern alternative to traditional chafing dishes. With a 1.1 Gastronorm footprint and formed from hardwoods, the Flow Heating Unit features a ceramic heating element technology and an easily adjustable, variable temperature control up to 140°C (284°F). Powered by an electric element, you have the flexibility to use any pan for display or sizzling service at the table.

Multiple units may be daisy chained together into a power outlet.

Available in walnut and natural or black-lacquered oak with a choice of region plug type.

Voltage required: 500Watt | 110 V ~ 50/60 Hz

Number that can be daisy chained together: Three units

Variable Temperature: from 20 °C to 140 °C

Time needed to warm up / cool down: Approximately 30 minutes



## Flow Cooling Unit

The Flow Cooling Trays allow for elegant display of chilled gastronomy. Consisting of an ABS liner tray, freezer cool pack, and food-safe slate, the trays offer a subtle addition to the Flow Range for chilled food presentation in a buffet or at the table.

Available in natural oak, walnut, black or white.





# Ice and Chilled Bottle and Drinks

## Glass Jars

Designed to fit with three different height Tilt frames, these three-litre jars are the perfect solution for elegant cereal, ice or dessert display. Matching turned walnut or oak lids can sit effortlessly on the edge of the jar for single-handed serving, adding a high-end feel to an existing or new buffet or an at-table bottle chiller.

## Troughs

Designed and developed to offer the Flow Range greater volume capacity, the Flow Oak Troughs trays are ideal for grab-and-go offerings. With an additional liner option these troughs are also perfect for chilled bottle service, fruits and breads.





# Bento

Flow consists of stacking trays available in natural walnut and white-washed, black lacquered and natural oak. Using a Gastronorm footprint, Flow trays enable a custom Bento solution in combination with your choice of ceramics.

Internal dividers allow for easy segmentation of Flow trays, enabling flexible and stylish cuisine display and service in larger trays.

Compatible with tall Flow trays and our lid liners and Bento lids. Available in 1.2 or 1.1 sizes.

Fixed dividers also available.



## Flow Sliding Lid

Designed for intuitive use, the Flow Sliding Lid provides a sleek aesthetic alternative to standard gastronorm lift-up sneeze guards. The lid has been carefully designed for single-handed use, providing easy access and a smooth self-serving experience.

The Flow Sliding Lid is compatible with 1.1 Flow trays.



## Flow Lid Liners

Flow Lid Liners can be used as a lid or a liner, enabling use as a liner for fresh ice display in Flow trays for drinks or yogurt pots, or to cover food back-of-house or in transport from kitchen to dining spaces.

The Flow Lid Liner is compatible with all 1.1 and 1.2 Tall Flow trays.

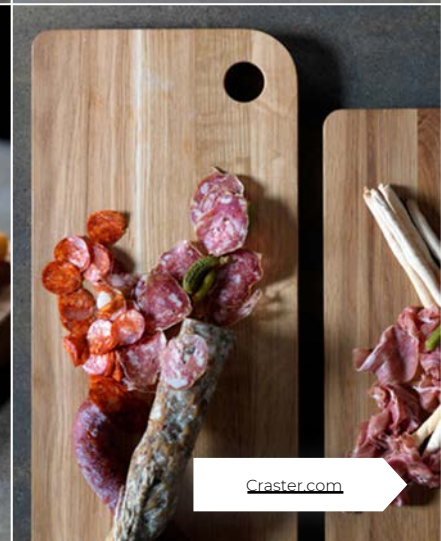




# Steakhouse

The Modern Board with Etched Recess has an intelligently-designed relief, perfect for holding Craster Large Pots or Shaker collection.

Craster's Cicchetti and serving boards offer elegant steak and small bites service on hardwoods.





# Room Service

From classic dining trays to intelligent systems engineered for contactless delivery, the in-room dining range has been designed to respond to the changing needs of a dynamic hospitality industry.

Craster is a supplier to the Royal Household and to Buckingham Palace, where the Queen's breakfast is served on these heritage pieces.



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