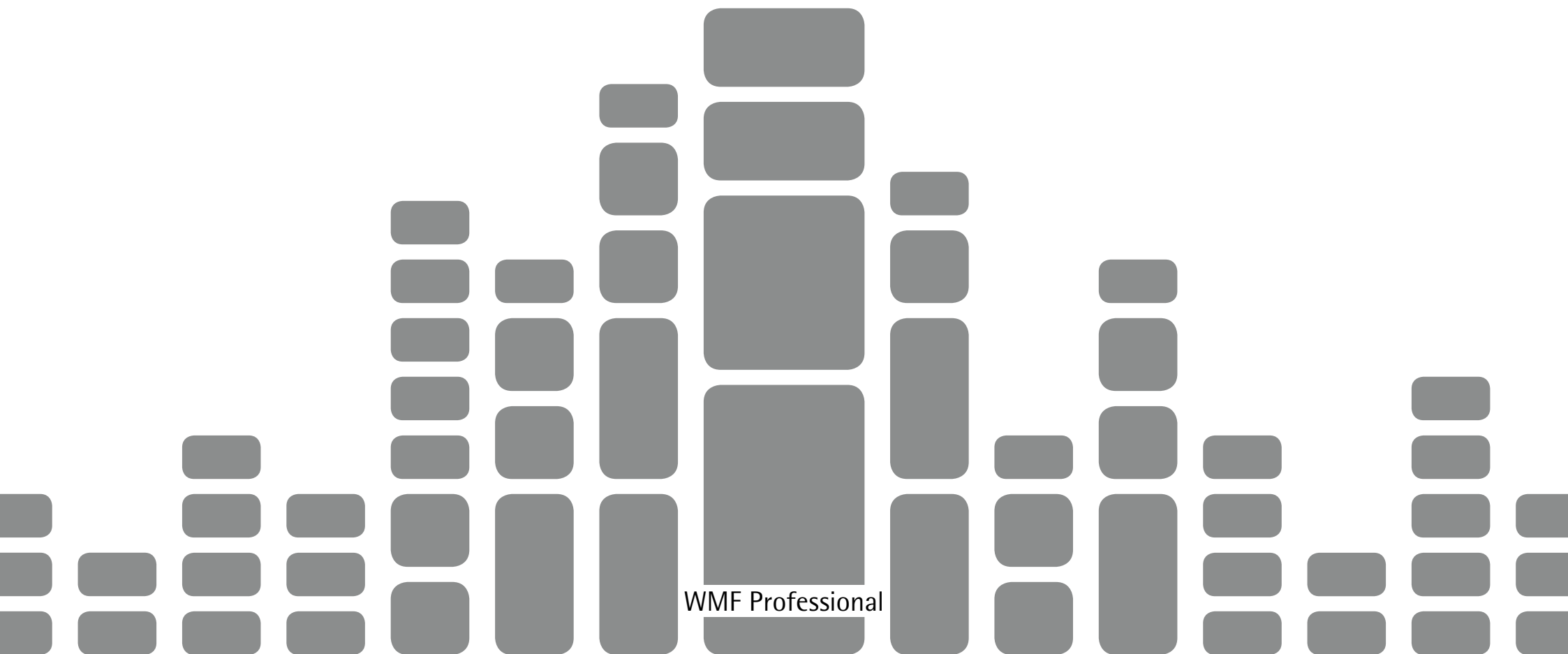




Buffet to your own beat.

WMF Quadro. The new buffet system.



WMF Professional



Create a masterpiece with perfectly synchronized processes.
By WMF Quadro.



Entirely in GN format. For endless possibilities.

No buffet is like another. That is why WMF Quadro has rethought the buffet presentation. The key to individuality lies in consistent implementation of the GN standard: anything is possible, since all modules are functional. Intuitive. Modular. This opens up new opportunities for your system. Your beat. Your own, distinctive, overall buffet composition.



Harmony in all formats: culinary know-how
meets technical perfection.



5-star hotel? Catering chain? Restaurant? The modular WMF Quadro Buffet allows selectable configurations that are tailored precisely to your workflow: food preparation, cooking, set-up, modification, downsizing or cooling.

Breakfast? Lunch? Dinner? WMF Quadro adapts to all tasks large or small ... and even those you wouldn't immediately have thought of.

WMF Quadro. The miracle of standard format. To your own working beat.

Buffets require precise timing. With quick and accurate transitions. More precise workflow management. Maximum synchronization to a perfect, well-established rhythm. WMF Quadro takes up this rhythm. It provides a modular stage with a highly efficient design for your cooking.

Consistent from the first step to the last. Thoroughly in GN format. And consistently in the high-quality WMF design that our customers have come to expect.

A range of surfaces



In white porcelain or wood finish; satin or smoked glass.







An eye-catcher in any situation.

Grinded metal: no reflections, less visible fingerprints, easier to clean.

Your cleanest solution.

The whole buffet range is dishwasher safe. No matter whether stainless steel frames, trays with a wooden finish or glass elements.

Your miracle of GN format.

Entirely in GN format. To the beat of your processes: preparing, cooling, storing, steaming.

Everything made easier.

Lightweight and compact. Quick to set up, dismantle and modify.

Fits perfectly into your process chain.

For all catering tasks. From 5-star hotels to catering chains, making culinary presentation easy, wherever you are.

Your modular tool that can be combined in any number of ways.

Easy for staff to use: set up modules individually or in preferred combinations. For buffets, large and small. Functional, individual and intuitive.

GN in an all-new look.

Entire buffet landscapes. Modular in height, depth and breadth.

Your space solution.

Stackable thanks to the specially designed feet, also includes integrated inserts.

Minimalist, high-quality design.

Distinct forms and structures allow the food to take center stage.

Does the hard work for you.

Always ready to go, whether early or late. Can be used for breakfast, lunch, dessert or evening buffets.

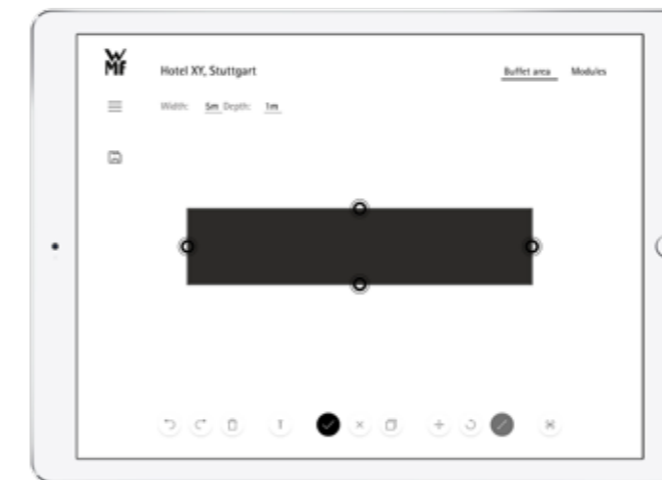
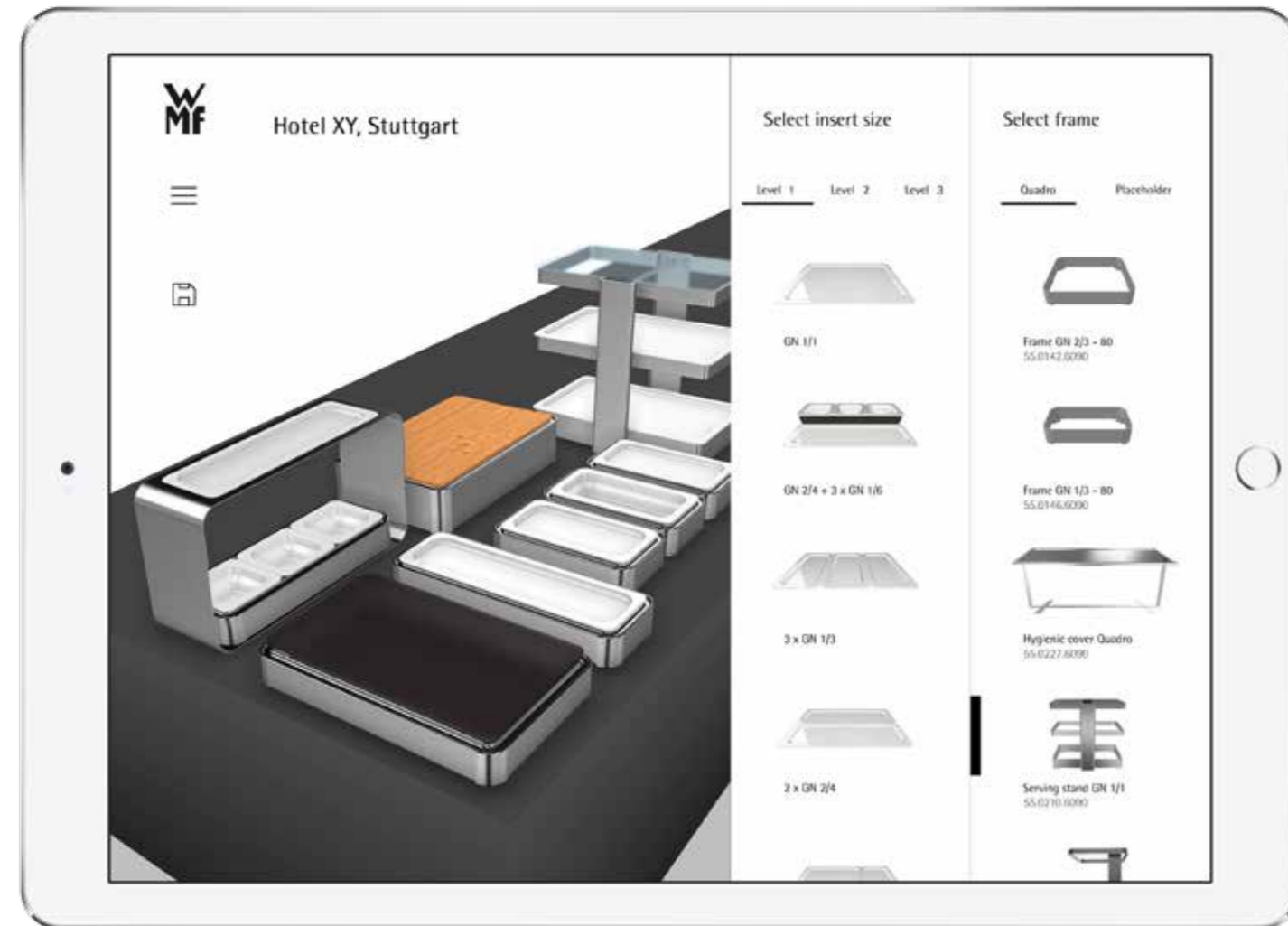


Its own buffet stage. The WMF buffet configurator.



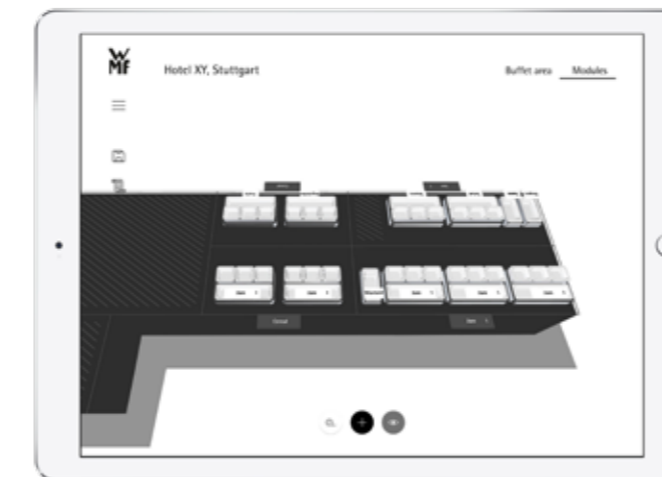
WMF Quadro makes everything easier. Getting to know it is even simpler: your WMF partner can provide the best services regarding your buffet concept by using the WMF buffet configurator.

The rest takes no time at all: defining the size and shape of your buffet station, specifying the 3D buffet elements, combining and modifying as desired, exporting the data – and that's it, you're done!

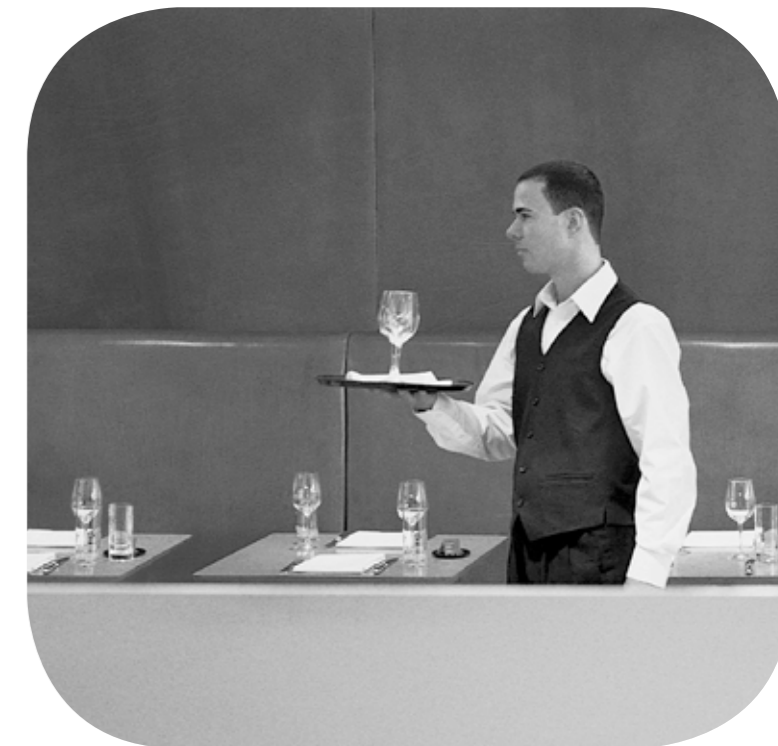


The WMF Buffet Configurator at a glance:

- Can be used directly with your WMF partner
- Can be quickly configured, modified and added by the touch of a button
- Photorealistic 3D display
- Easy to export all images and lists



One team. One beat.
One timing. Everything
works in harmony.



Form follows food. Your culinary concept staged to perfection.



WMF Quadro is deliberately understated. Three components: frame, bridge and serving stand. With a distinct, minimalist design. The food presentation: ultimate quality.

The culinary experience: ultimate perfection. The set-up: ultimate simplicity and speed.



The frame.

Made of high-quality grinded Cromargan®. Free from reflections for very easy cleaning. In four GN formats and two heights.



The bridge.

Creates islands with different culinary themes. With rounded edges and an integrated design. Inserts: can be variably equipped.



The serving stand.

Allows elegant vertical food presentation. Easy to set up, lightweight and compact. Can also be equipped with trays in a wood and glass finish.

Easy to configure. Easy to set up. Easy to impress.

WMF Quadro offers your team all they need for a buffet composition that is entirely individual.

With each element matching the rest: frames, inserts and top frames. Finishes, surfaces and materials. Everything looks good together. And everything works well together too – with the high production quality from WMF.



For breakfast, lunch, dessert or evening buffets: WMF Quadro makes setting things up particularly easy. Individual modules and combinations can be immediately replicated and are ready to use in just a few simple steps.



The inserts. Made of white porcelain. Height: 2 cm / ¾ in or 6.5 cm / 2 ½ in. In a wood finish, smoked glass or satin glass. Bread basket insert, height: 8 cm / 3 ⅛ in.



The adapter frame. Made of Cromargan®. Optionally as an LEDlight adapter made of translucent plastic.



The frames. Made of Cromargan®, grinded. Height: 8 cm / 3 ⅛ in or 13 cm / 5 ⅛ in.



The top frames and consoles. Optional. In a range of sizes.

The ice pan. Optional. Height: 5.5 cm / 2 ⅛ in or 10 cm / 4 in.

All in one:
flexible, intuitive, structured.



You decide the beat. WMF Quadro will make it happen. All buffet elements comply with standardized GN formats.

This means any configurations you can dream of will slot seamlessly into your workflow.

The result: 100 % control over the workflow. And everything just how it should be.

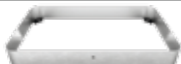


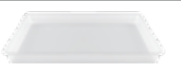
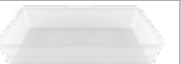










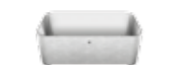



















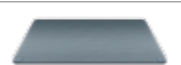
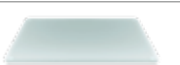





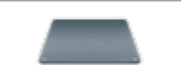

























	Frame Height: 8 cm / 3 1⁄8 in Cromargan®, grinded	Frame Height: 13 cm / 5 1⁄8 in Cromargan®, grinded	Adapter Cromargan®	Ice pan Height: 5.5 cm / 2 1⁄8 in Plastic PMMA, transparent	Ice pan Height: 10 cm / 4 in Plastic PMMA, transparent	Porcelain insert Height: 2 cm / 3⁄4 in Porcelain	Porcelain insert Height: 6.5 cm / 2 1⁄2 in Porcelain
GN 1/1	 55.0140.6090 56.2 x 35.7 cm 22 1⁄4 x 14 1⁄2 in	 55.0141.6090 56.2 x 35.7 cm 22 1⁄4 x 14 1⁄2 in	 55.0164.6040 56.6 x 36.1 cm 22 1⁄2 x 14 1⁄2 in	 55.0152.9900 51.9 x 31.4 cm 20 1⁄4 x 12 5⁄8 in	 55.0153.9900 51.9 x 31.4 cm 20 1⁄4 x 12 5⁄8 in	 60.3053.9990 53 x 32.5 cm 20 3⁄4 x 12 3⁄4 in	 60.3044.9990 53 x 32.5 cm 20 3⁄4 x 12 3⁄4 in
GN 2/3	 55.0142.6090 38.6 x 35.7 cm 15 x 14 1⁄2 in	 55.0143.6090 38.6 x 35.7 cm 15 x 14 1⁄2 in	 55.0165.6040 39 x 36.1 cm 15 3⁄4 x 14 1⁄2 in	 55.0154.9900 34.3 x 31.4 cm 13 x 12 5⁄8 in	 55.0155.9900 34.3 x 31.4 cm 13 x 12 5⁄8 in	 60.3056.9990 35.4 x 32.5 cm 14 x 12 3⁄4 in	 60.3046.9990 35.4 x 32.5 cm 14 x 12 3⁄4 in
GN 1/3	 55.0146.6090 20.8 x 35.7 cm 8 7⁄8 x 14 1⁄2 in	 55.0147.6090 20.8 x 35.7 cm 8 7⁄8 x 14 1⁄2 in	 55.0167.6040 21 x 36.2 cm 8 1⁄4 x 14 1⁄4 in	 55.0158.9900 31.4 x 16.5 cm 12 5⁄8 x 6 in	 55.0159.9900 31.4 x 16.5 cm 12 5⁄8 x 6 in	 60.3055.9990 17.5 x 32.5 cm 7 x 12 3⁄4 in	 60.3047.9990 17.5 x 32.5 cm 7 x 12 3⁄4 in
GN 2/4	 55.0144.6090 56.2 x 19 cm 22 1⁄4 x 7 in	 55.0145.6090 56.2 x 19 cm 22 1⁄4 x 7 in	 55.0166.6040 56.6 x 19.4 cm 22 1⁄2 x 7 1⁄2 in	 55.0156.9900 51.9 x 15.1 cm 20 x 5 1⁄2 in	 55.0157.9900 51.9 x 15.1 cm 20 x 5 1⁄2 in	 60.3057.9990 16 x 53 cm 6 1⁄4 x 20 3⁄4 in	 60.3048.9990 16 x 53 cm 6 1⁄4 x 20 3⁄4 in
GN 3/6						 55.0219.9800 35.4 (17.4) x 32.5 (16.2) cm 14 (7) x 12 3⁄4 (6 1⁄2) in	 55.0220.9800 35.4 (17.4) x 32.5 (16.2) cm 14 (7) x 12 3⁄4 (6 1⁄2) in
GN 1/6							 55.0222.9800 16.2 x 17.5 cm 6 1⁄3 x 7 in
GN 1/2						 60.3054.9990 26.5 x 32.5 cm 10 1⁄2 x 12 3⁄4 in	 60.3045.9990 26.5 x 32.5 cm 10 1⁄2 x 12 3⁄4 in
GN 1/4							 55.0226.9800 26.5 x 16.2 cm 10 1⁄2 x 6 5⁄8 in

	Plate Melamine Wood look	Plate Smoked glass	Plate Satin glass	Bread basket Height: 8 cm / 3 ⅛ in Synthetic woven material	Bread cutting board Wood Oak	Console Height: 4.5 cm / 1 ¾ in Cromargan®, grinded	Top frame Cromargan®, grinded	Bridge Cromargan®, grinded	Serving stand Cromargan®, grinded	LED/light adapter Translucent plastic
GN 1/1	 55.0176.9900 53 x 32.5 cm 21 x 13 in	 55.0175.9900 53 x 32.5 cm 21 x 13 in	 55.0177.9900 53 x 32.5 cm 21 x 13 in	 55.0202.9900 53 x 32.5 cm 21 x 13 in	 55.0198.9900 53 x 32.5 cm 21 x 13 in				 55.0210.6090 51.7 x 36 cm 20 ½ x 14 ½ in	 55.0211.9900 56.5 x 36.1 cm 22 ¼ x 14 ¼ in
GN 2/3	 55.0179.9900 35.4 x 32.5 cm 14 x 13 in	 55.0178.9900 35.4 x 32.5 cm 14 x 13 in	 55.0180.9900 35.4 x 32.5 cm 14 x 13 in	 55.0203.9900 35.4 x 32.5 cm 14 x 13 in						 55.0212.9900 39 x 36.1 cm 15 ⅓ x 14 ¼ in
GN 1/3	 55.0185.9900 17.6 x 32.5 cm 7 x 13 in	 55.0184.9900 17.6 x 32.5 cm 7 x 13 in	 55.0186.9900 17.6 x 32.5 cm 7 x 13 in	 55.0205.9900 17.6 x 32.5 cm 7 x 13 in		 55.0172.6090 17.2 x 32.1 cm 6 ¾ x 12 ⅝ in	 55.0207.6090 34.1 x 16.1 cm 13 ½ x 6 ⅝ in			 55.0214.9900 21.2 x 36.1 cm 8 ¼ x 14 ¼ in
GN 2/4	 55.0182.9900 53 x 16.2 cm 21 x 6 ⅝ in	 55.0181.9900 53 x 16.2 cm 21 x 6 ⅝ in	 55.0183.9900 53 x 16.2 cm 21 x 6 ⅝ in	 55.0204.9900 53 x 16.2 cm 21 x 6 ⅝ in		 55.0174.6090 52.5 x 15.6 cm 20 ⅝ x 6 ⅞ in		 55.0208.6090 64 x 20 cm 25 x 8 in		 55.0213.9900 56.5 x 19.6 cm 22 ¼ x 7 ¾ in
GN 3/6	 55.0194.9900 35.4 (17.4) x 32.5 (16.2) cm 14 (7) x 13 (6 ⅝) in	 55.0193.9900 35.4 (17.4) x 32.5 (16.2) cm 14 (7) x 13 (6 ⅝) in	 55.0195.9900 35.4 (17.4) x 32.5 (16.2) cm 14 (7) x 13 (6 ⅝) in			 55.0170.6090 35 (17) x 32.1 (15.8) cm 13 ¾ (6 ¾) x 12 ⅝ (6 ¼) in				
GN 1/6						 55.0171.6090 17.2 x 15.9 cm 6 ¾ x 6 ¼ in  55.0173.6090 * 17.2 x 15.9 x 9.7 cm 6 ¾ x 6 ¼ x 3 ⅞ in				
GN 1/2				 55.0209.9900 26.5 x 32.5 cm 7 x 13 in			 55.0206.6090 34.1 x 25 cm 13 ½ x 9 ⅞ in			
GN 1/4										

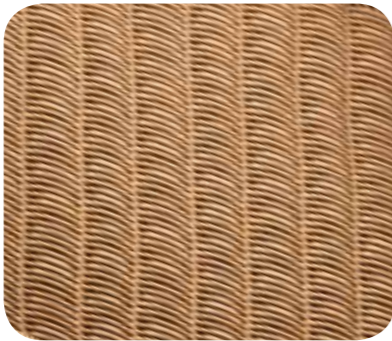
*With feet

Materials that match the buffet composition perfectly.

The high-quality materials are much more than just visual refinements. Above all, they are highly functional in their day-to-day use: easy to clean, no reflections, less visible fingerprints.



Oak wood



Plastic mesh



Melamine, wood look oak



Satin glass



Smoked glass



Cromargan®, grinded



Lend a special note to your beat: WMF Quadro accessories.

Compact accessories that complement the range add a stylish touch while expanding the options available to you. For optimized hygiene and easy labeling. Or simply for a special, unique look.

Cleaner.
The hygienic cover.

Quadro hygienic cover
55.0227.6090
115 x 30.4 x 52 cm
45 1/4 x 12 x 20 1/2 in
Cromargan®, grinded and Plastic, transparent



More transparent.
Labeling.

Label holder rear
55.0229.9900
8.0 x 4.6 cm
3 1/8 x 1 3/4 in
Plastic, transparent



Label holder front
55.0228.9900
8.0 x 4.8 cm
3 1/8 x 1 7/8 in
Plastic, transparent



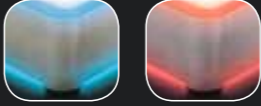
Even more extraordinary.
The LEDlight set.

Simply replace the Cromargan® adapter with LEDlight versions. With the LEDlight unit, the module lights up in your chosen color.

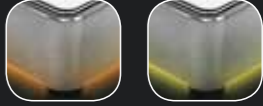
LEDlight unit
55.0230.9900
Diameter: 9.3 cm / 3 1/2 in
Height: 2.6 cm / 1 in



With LEDlight adapter



With Cromargan® adapter



The perfect set of
tools for a perfectly
coordinated team.



And there's more. A team player that complements the rest of the range perfectly.



There's no limit to perfection at your buffets. The new HOT & FRESH induction GN 1/1 Chafing Dish, as well as other WMF Chafing Dishes and buffet stands, combine premium quality with outstanding variety. They lend your buffet even more flexibility, freshness and function.

New



55.0128.6040
Chafing Dish BASIC, GN1/1, HOT & FRESH

New



55.0129.6040
Chafing Dish MANHATTAN, GN1/1, HOT & FRESH

New



55.0131.6040

55.0137.6040



55.0130.6040
Frame BASIC, GN 1/1 HOT & FRESH



55.0021.6040



55.0002.6040
Chafing Dish, "Basic", GN 2/3, HOT & FRESH



55.0013.6040



55.0012.6040
Frame, "Basic", GN 2/3, HOT & FRESH

Other buffet presentation products for heating and soup presentation, serving cutlery, stainless steel or porcelain inserts and more can be found in the latest catalog.

As well as online: www.wmf-professional.de



55.0020.6040



55.0001.6040
Chafing Dish, "Basic", round, HOT & FRSH



55.0008.6040
Seite 181 Katalog



55.0007.6040
Frame, "Basic", round, HOT & FRESH



55.0006.6040



55.0005.6040
Frame, round, HOT & FRESH



Our Chafing Dishes save time and guarantee your buffet flows smoothly. They impress with their ease of use as well as hygienic and sophisticated design. This way, you'll have every buffet completely under control. With them, you will have a hand free for plates and dishes, since the rolltop cover is particularly easy to slide open and shut.



06.3335.6041



06.3330.6041



06.3333.6041
Chafing Dish, "Basic", CHANGE



06.3945.6041



06.1940.6041
Chafing Dish, "Metropolitan", CHANGE



06.3306.6040
Chafing Dish



06.3322.6230



06.3324.6230
Chafing Dish, rolltop cover, ECONOMY



06.3539.6040 Cutlery holder
60.3540.9990 Porcelain bowl



Soup tureens
Detailed information can be found in our main catalog
on pages 220-222.

A fresh supply in a sophisticated design.
For indulgence without limits.



WMF dispensers and beverage coolers are great sources of energy at your buffets – not just for guests, but for staff too. They combine elegant form with function while also taking up very little space, allowing you to supplement your buffet with a few more successful items.



55.0125.9990
Cooling element DIVA



55.0124.6040
Beverage cooler DIVA



06.3130.6040



06.3135.6040
Juice dispenser, "Manhattan", CHANGE



06.3395.6040



06.3390.6040
Milk dispenser, "Basic", CHANGE



06.1524.6040 (10 Ltr. / 338 oz.)
06.1529.6040 (15 Ltr. / 507 oz.)



06.1520.6040 (10 Ltr. / 338 oz.) / 06.1525.6040 (15 Ltr. / 507 oz.)
Coffee urn, "Basic", CHANGE



06.3640.6040



06.3645.6040
Cereal dispenser, in-line "Manhattan", CHANGE



06.0471.6040
Punch bowl

Bring your buffet in line with the beat. And get in touch today.



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