



Buffet to your own beat.

WMF Quadro. The new buffet system.



WMF Professional

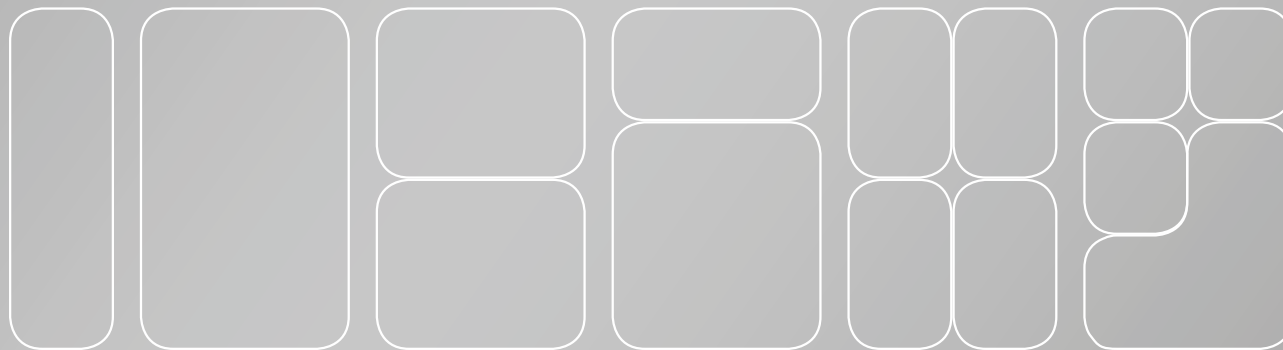
A black and white photograph of a busy kitchen. In the foreground, a chef in a white uniform and hat is focused on a task, possibly stirring a pot. To his left, another chef is blurred, suggesting movement. In the background, other kitchen staff are visible, also blurred. A large stainless steel range hood is positioned above the cooking area. The overall atmosphere is one of professional precision and synchronized activity.

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.

Your miracle
of GN format.

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

Every-
thing
made
easier.

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



An eye-catcher
in any situation.

A range of
surfaces



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



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.





GN in an
all-new look.

Entire buffet land-
scapes. 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 break-
fast, lunch, dessert or
evening buffets.



Fits perfectly
into your pro-
cess chain.

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

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

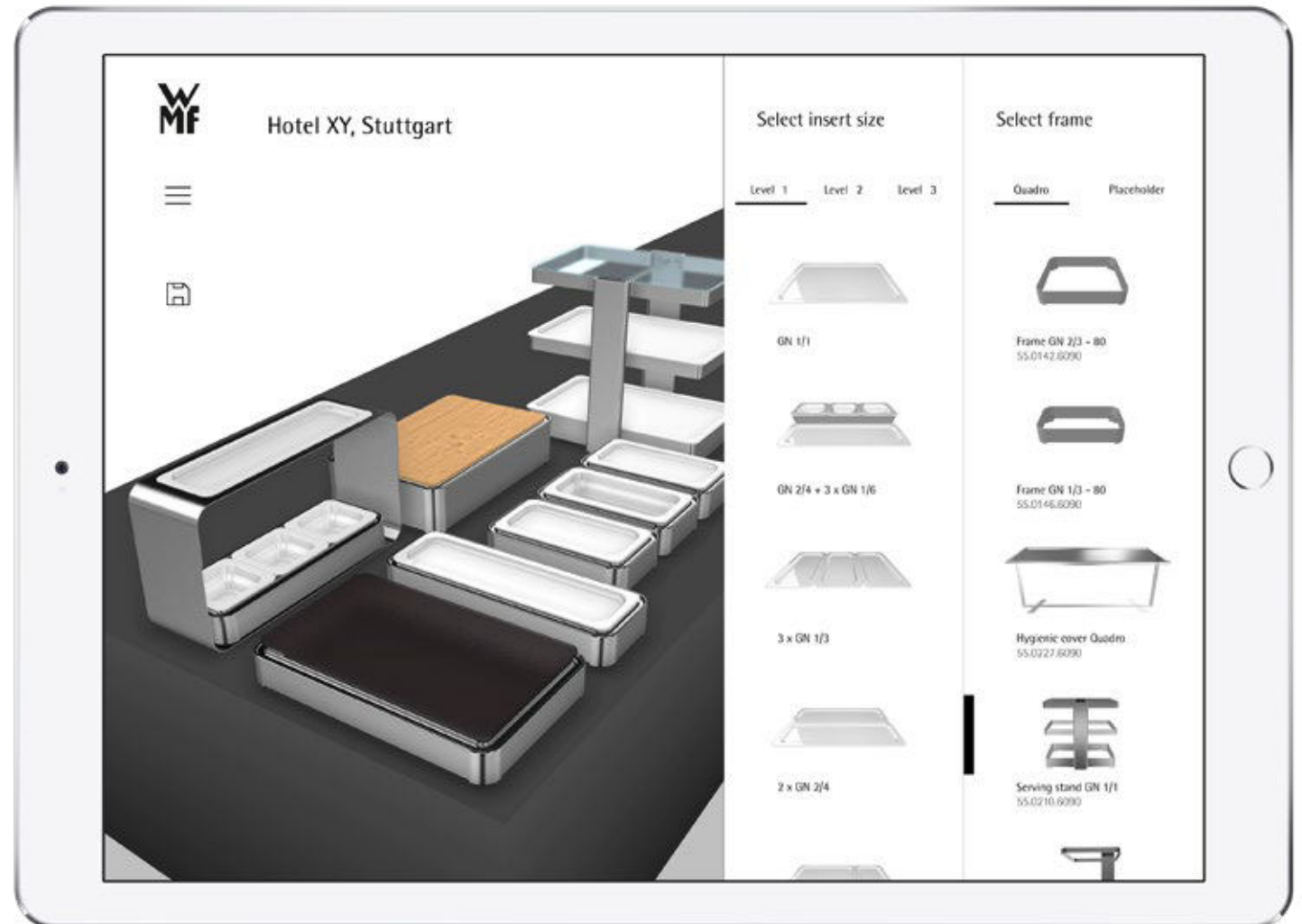
Easy for staff to use: set up modules indi-
vidually or in preferred combinations.
For buffets, large and small. Functional,
individual and intuitive.

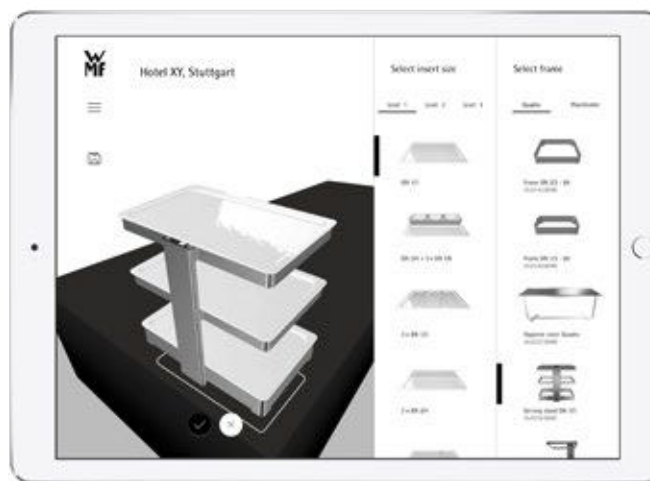
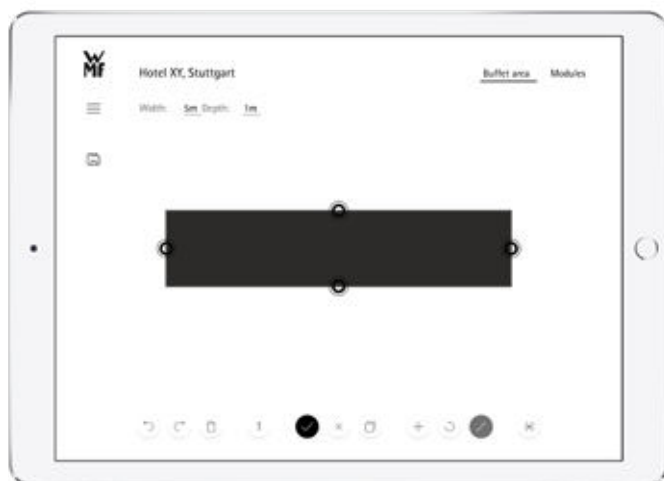
Its own buffet stage.

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.

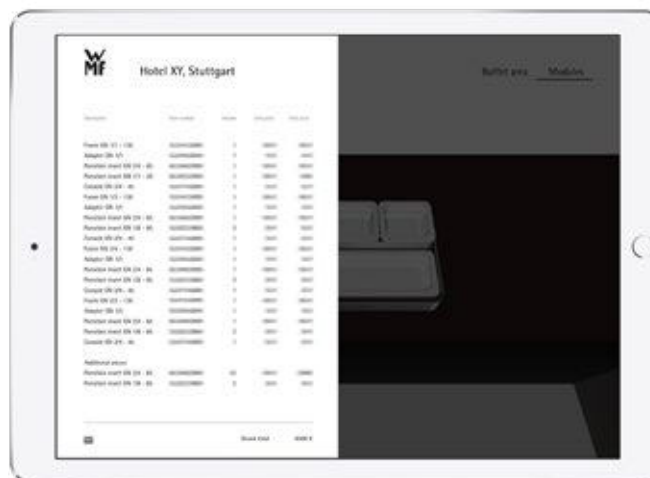
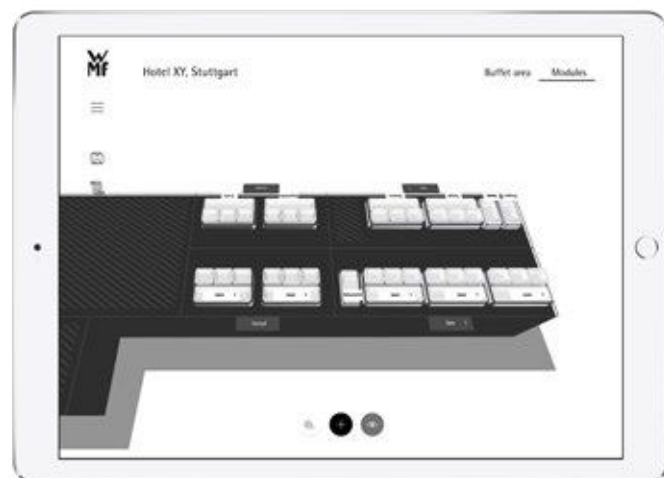
The rest takes no time at all: defining the size and shape of your buffet station, specifying the 3D buffet elements, combining and modifying as desired, exporting the data – and that's it, you're done!





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 / $\frac{3}{4}$ in or 6.5 cm /
2 $\frac{1}{2}$ in. Plates in a wood finish,
smoked glass or satin glass. Bread
basket insert, height: 8 cm / 3 $\frac{1}{8}$ in.



The adapter frame. Made of Cromargan®.
Optionally as an LED*light* adapter made
of translucent plastic.



The frames. Made of Cromargan®,
grinded. Height: 8 cm / 3 $\frac{1}{8}$ in or
13 cm / 5 $\frac{1}{8}$ in.

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

The ice pan.
Optional. Height: 5.5 cm / 2 $\frac{1}{8}$ 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 1/3 x 14 1/5 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 1/5 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 1/3 x 7 2/5 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 1/2 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 2/5 in

	Plate Melamine Wood look	Plate Smoked glass	Plate Satin glass	Bread basket Height: 8 cm / 3 1/8 in Synthetic woven material	Bread cutting board Wood Oak	Console Height: 4.5 cm / 1 3/4 in Cromargan®, grinded	Top frame Cromargan®, grinded	Bridge Cromargan®, grinded	Serving stand Cromargan®, grinded	LEDlight 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 1/2 x 14 1/2 in	 55.0211.9900 56.5 x 36.1 cm 22 1/4 x 14 1/4 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 1/2 x 14 1/4 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 3/4 x 12 5/8 in	 55.0207.6090 34.1 x 16.1 cm 13 1/2 x 6 3/8 in			 55.0214.9900 21.2 x 36.1 cm 8 1/4 x 14 1/4 in
GN 2/4	 55.0182.9900 53 x 16.2 cm 21 x 6 3/8 in	 55.0181.9900 53 x 16.2 cm 21 x 6 3/8 in	 55.0183.9900 53 x 16.2 cm 21 x 6 3/8 in	 55.0204.9900 53 x 16.2 cm 21 x 6 3/8 in		 55.0174.6090 52.5 x 15.6 cm 20 5/8 x 6 1/8 in		 55.0208.6090 64 x 20 cm 25 x 8 in		 55.0213.9900 56.5 x 19.6 cm 22 1/4 x 7 3/4 in
GN 3/6	 55.0194.9900 35.4 (17.4) x 32.5 (16.2) cm 14 (7) x 13 (6 3/8) in	 55.0193.9900 35.4 (17.4) x 32.5 (16.2) cm 14 (7) x 13 (6 3/8) in	 55.0195.9900 35.4 (17.4) x 32.5 (16.2) cm 14 (7) x 13 (6 3/8) in			 55.0170.6090 35 (17) x 32.1 (15.8) cm 13 3/4 (6 3/4) x 12 5/8 (6 1/4) in				
GN 1/6						 55.0171.6090 17.2 x 15.9 cm 6 3/4 x 6 1/4 in 55.0173.6090* 17.2 x 15.9 x 9.7 cm 6 3/4 x 6 1/4 x 3 7/8 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 1/2 x 9 7/8 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



Example of use, Module GN 1/3

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.

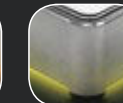
LEDlight unit
55.0230.9900
Diameter: 9.3 cm / 3 1/2 in
Height: 2.6 cm / 1 in



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
Frame MANHATTAN



55.0137.6040
Frame NEUTRAL



55.0130.6040
Frame BASIC, GN 1/1, HOT & FRESH



55.0021.6040
Chafing Dish MANHATTAN



55.0002.6040
Chafing Dish BASIC, GN 2/3, HOT & FRESH



55.0013.6040
Frame MANHATTAN



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
Chafing Dish MANHATTAN



55.0001.6040
Chafing Dish BASIC, round, HOT & FRESH



55.0008.6040
Frame MANHATTAN



55.0007.6040
Frame BASIC, round, HOT & FRESH



55.0006.6040
Frame NEUTRAL, GN 2/3



55.0005.6040
Frame NEUTRAL, 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
Chafing Dish MANHATTAN



06.3330.6041
Chafing Dish METROPOLITAN



06.3333.6041
Chafing Dish BASIC, GN 1/1



06.3945.6041
Chafing Dish MANHATTAN



06.1940.6041
Chafing Dish METROPOLITAN, round



06.3306.6040
Chafing Dish METROPOLITAN, round



06.3322.6230
Chafing Dish, conventional
standard cover



06.3324.6230
Chafing Dish ECONOMY, GN 1/1, rolltop cover



06.3539.6040 Cutlery holder
60.3540.9990 Porcelain bowl



Soup tureens
Detailed information can be found in our main catalog
on pages 224-226.

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



06.3135.6040
Juice dispenser MANHATTAN



06.3130.6040
Juice dispenser BASIC



06.3390.6040
Milk dispenser BASIC



06.3395.6040
Milk dispenser MANHATTAN



06.1520.6040 (10 Ltr. / 338 oz.) / 06.1525.6040 (15 Ltr. / 507 oz.)
Coffee urn BASIC



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



06.3645.6040
Cereal dispenser MANHATTAN, in-line



06.3640.6040
Cereal dispenser BASIC



06.0471.6040
Punch bowl PURE

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



Sales offices in Germany

Birkenfeld

Carl-Benz-Straße 10
75217 Birkenfeld
Tel. +49 (0) 72 31 / 4885 500
Fax +49 (0) 72 31 / 4885 590
info@wmf-professional.de

Frankfurt

Otto-Volger-Straße 5
65843 Sulzbach
Tel. +49 (0) 61 96 / 7500 07
Fax +49 (0) 61 96 / 7488 2
verkaufsbuero.sulzbach@wmf.de

Berlin

Am Borsigturm 15
13507 Berlin
Tel. +49 (0) 30 / 4966 511
Fax +49 (0) 30 / 4969 806
verkaufsbuero.berlin@wmf.de

Hamburg

Mönckebergstraße 13
20095 Hamburg
Tel. +49 (0) 40 / 2303 21
Fax +49 (0) 40 / 2368 7731
verkaufsbuero.hamburg@wmf.de

Munich

Sonnenstraße 19
85764 Oberschleißheim
Tel. +49 (0) 72 31 / 4885 500
Fax +49 (0) 72 31 / 4885 590
info@wmf-professional.de

Subsidiaries

WMF in Österreich GmbH

Etrichgasse 13
6020 Innsbruck
Austria
Tel. +43 512 33 02 - 0
Fax +43 512 33 02 - 97
gastro@wmf.at

WMF Schweiz AG

Bernstraße 90
8953 Dietikon
Switzerland
Tel. +41 43 322 93 33
Fax +41 43 322 93 99
gastro@wmf.ch

WMF Española, S.A.

Avda. Llano Castellano, 15
28034 Madrid/Spain
Tel. +34 91 334 12 15/14
Fax +34 91 729 32 22
hotel@wmf.es

WMF France S.A.R.L.

13/15 rue Nicolas Ledoux
94000 Creteil
France
Tel. +33 1 49 80 80 10
Fax +33 1 49 80 70 90
info@wmf.fr

WMF United Kingdom Ltd.

31 Riverside Way
Uxbridge
Middlesex UB8 2YF
United Kingdom
Tel. +44 1895 816 100
Fax +44 1895 816 105
tableware@wmf.uk.com

WMF Japan Corp. K.K.

23-5, Nishishinbashi 3-Chome Minato-ku
Tokyo 105-0003
Japan
Tel. +81 3 5408 3301
Tel. +81 3 5408 3302 (hotel)
Fax +81 3 5408 3311
info@wmf-japan.co.jp
wmfj@wmf-japan.co.jp

WMF Shanghai Co. Ltd.

1101-1102 International
Capital Plaza
1318 North SiChuan Road
Hongkou District
Shanghai 200086
P.R. China
Tel. +86 21 5515 5212
Fax +86 21 5515 5220
info@wmf-china.com

proHeq GmbH

WMF Professional

Carl-Benz-Straße 10 · 75217 Birkenfeld · Germany
Phone: +49 7231 4885 500 · Fax: +49 7231 4885 590
info@wmf-professional.de · www.wmf-professional.de

63.8919.0691 · Printed in Germany 04.18

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