Now you can transform the **LOOK**, the **FLEXIBILITY**, and the **GUEST EXPERIENCE** of your buffet.
What Strata is...

It's an entire buffet solution based on low-profile, light-weight, foundation units which host interchangeable, drop-in serving components and accessories.

It puts the focus on the food... **NOT** the equipment!
What Strata offers...

**Flexibility**
- Able to **grow and adapt** to the specific needs of a property
- Offers **multiple serving and action functions** that are easily interchangeable
- Can utilize several **different heating elements** including canned fuel, electric heat, induction, and butane

**Easy Mobility**
- All components are **easily transported** to a location on a convenient, wheeled **storage cart**
- All system components are **lightweight** and **ergonomically staff-friendly** for easy set-up and tear-down

**Ingenious Storage**
- Features a unique, wheeled **storage cart** that compactly holds and organizes all of your components when not in use
- The cart, with all the components onboard, **easily moves to and from your serving location** for set-up and tear-down

**Cost Savings**
- The system components are comparably **less expensive** than traditional buffetware
- Interchangeable components allow multiple functions

**Labor Savings**
- Because of the convenient **storage cart and lightweight components**, transportation set-up, and tear-down **require minimal staffing support**
How Strata works...

1. **Foundation Units - Bases and Decks**
   - Basic building blocks of the system
   - Host for all the interchangeable components

2. **Interchangeable Components**
   - Grills, saute and warming trays, carving boards, chilling trays and bins
   - Drop into foundation units to create different stations that perform different functions

3. **System Accessories**
   - Trays, risers, stands, shelves, domes and lids, and implement caddies
   - Pulls the system together with visually coordinated tools that enhance the overall presentation
What Strata does...

It provides every buffet function in one attractive, coordinated system
Oneida Strata

Sautéed Ingredients
Chafes
Carves
What Strata does...

It replaces all traditional buffetware equipment

No more...
- High cost, heavy weight chafing dishes
- Mis-matched elements
- Inflexible serving apparatus
- Improvised display stands
- Regular maintenance
- Cumbersome storage and transportation of equipment
What Strata does...

It revolutionizes **set-up, tear-down, and storage**

- **Its custom storage cart** makes transportation, set-up, or tear-down of the lightweight and durable components easy.

- The cart conveniently **slides under your buffet table** when in use and **stores compactly** in the back of the house when not.

- **Collision-absorbing cases**

- **Components are easy to clean**
Where Strata works...

It is the prefect solution for almost **ANY foodservice operation**

- Full Service Hotels/Resorts
- Limited Service Hotels/Motels
- Corporate/Campus Dining
- Convention/Conference Centers
- On-Site Events Facilities
- On-Site/Off-Site Caterers
- Country/City/Social Clubs
- Stadiums/Arenas
Where Strata works...

It adapts to almost any setting.

- Indoors
- Outdoors
- Traditional or contemporary décor
- High volume dining
- Intimate lounge settings
When Strata works...

It functions in EVERY meal set.

[Diagram of clock faces]
“Ever since we departed from presenting our hot food selections for our buffets in chafing dishes, there was still a missing component in the overall presentation. Though the hot bricks and stone worked for keeping food warm, it did not give us the clean presentation we were looking for.

**Strata eliminated that issue and brought our buffet presentation to a new level.**

It’s clean, modern and efficient. In addition to the food warming capability, the other units for carving, sauté, and chilling gave us a complete, unique look.

The ease in set up and storage is what the staff looks for and they enjoy using the system.

Most of all, our guest feedback has been positive on the great look it presents.”

- **David Didzunas**  
  Executive Chef  
  Hyatt Regency Orlando Intl Airport
Isn’t it time Strata transformed your buffet?