

Mobile Buffet Systems



**Innovative Systems that Deliver
Unbeatable Performance**



FOOD DELIVERY

Mobile Buffet Systems

SICO® have introduced an innovative and exciting **NEW range of Mobile Buffet Systems** that deliver unbeatable performance.

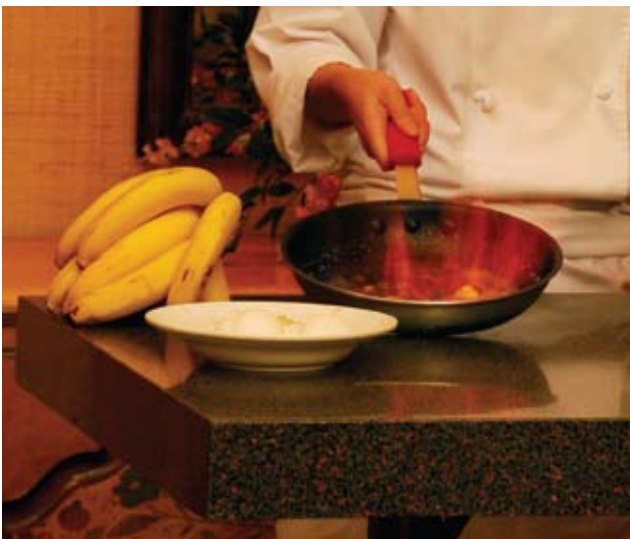
Take advantage of the Show Cooking trend - pick up on the huge interest in professional cooking and celebrity chefs and differentiate your facility by offering exciting Show Cooking that brings the action of the kitchen in front of your customers!

Stylish Contemporary Design and Functionality - utilising new materials, shapes and technologies the SICO® Mobile Buffet Systems effectively combine style and practical functionality. These units were designed by experts to ensure that they do the job.

Flexible and modern mobile buffets - move away from expensive and old fashioned linens and take advantage of modern SICO® styling. The high quality units support your company image and the tough and robust design ensures high performance in use.

Latest Induction Cooking Technology - a very economical, energy efficient and safe way to cook. Induction cooking is fast, giving shorter preparation times and increased guest satisfaction. There are no dangerous open flames and cleaning is quick and easy.

Reduce labour set-up and take-down costs - wheel the SICO® units in and out of service on heavy duty non marring casters.



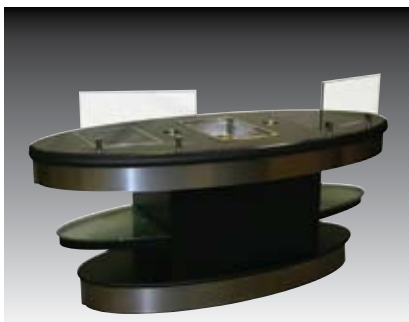
One day. One room. Multiple uses.



New

Ovation Series - The Perfect Balance of Style & Function

- Ovation Buffet Stations are ready to move in and out of action on six heavy-duty casters.
- NSF approved quartz composite top.
- Flexibility of design allows units to be used in multiple configurations or individually.
- Designed by and for Executive Chefs.
- Eliminate the cost and waste of white linens - with our eco-friendly, beautiful NSF (National Sanitation Foundation) approved quartz stone composite top design.
- Stand above the competition - perfect for all of your upscale events! Works anywhere where style is key, but performance matters.
- Increase future sales and gain profits with a system that creates an inspired buffet presentation.
- Utilises the latest induction cooking technology.
- Built-in 3/8" thick frosted glass plate shelves with LED lighting for guest convenience.
- Decorative brushed stainless steel fascia.
- Storage space in cabinet.



Ovation Cooking Station.

- Two induction cooking units.
- Removable stainless steel tray.
- Two removable stainless steel utensil holders.



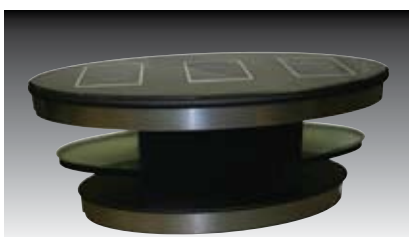
Ovation Food & Beverage Display Station.

- Two low watt accent lights.
- Built-in drainage for melting ice.
- Decorative ice bin.



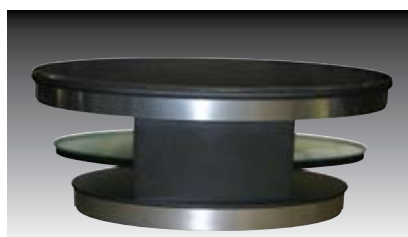
Ovation Carving Station with Induction Warming.

- Two induction warming units.
- Heated carving tray.
- Two 250 watt heat lamps.



Ovation Induction Warming Station.

- Three induction warming units.



Ovation Multi-Purpose Station.

- Duplex recessed power receptacles.
- Large serving/display surface.

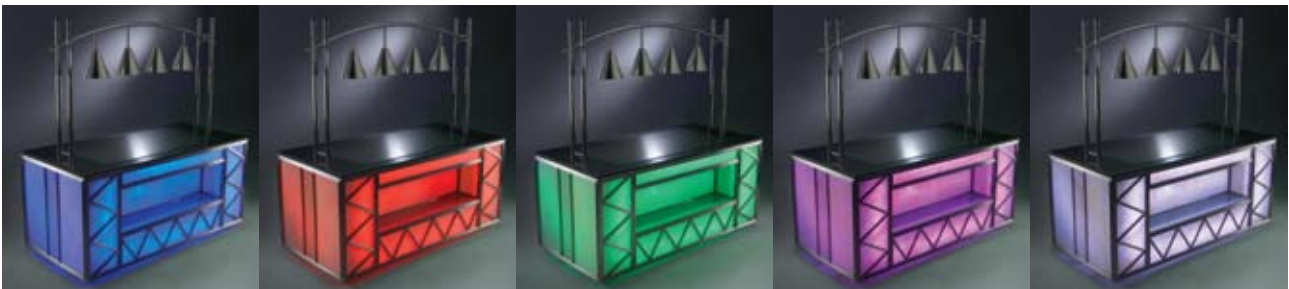


FOOD DELIVERY

DECO Buffet Stations

DECO Series - A Revolution in Buffet Service

- Mobile DECO Buffet Stations are ready to move in and out of action.
- Utilises the latest induction cooking technology.
- Built-in plate shelf for guest convenience.
- Flexibility of design allows units to be used in multiple configurations or individually.
- Designed by and for Executive Chefs.
- Two decorative appearances either laminate or acrylic.
- An optional decorative and eco-friendly LED lighting package sets the mood by rotating through a countless array of colours. They can also be set to match the theme of a specific room or event.
- Eliminate the cost and waste of white linens - with our eco-friendly, beautiful NSF (National Sanitation Foundation) approved quartz stone composite top design.
- Reduce labour set-up and take-down costs - wheel the SICO® units in and out of service on 6 heavy-duty non-marring castors.
- Stand above the competition - perfect for all of your upscale events! Works anywhere where style is key, but performance matters.
- Increase future sales and gain profits with a system that creates an inspired buffet presentation.



One day. One room. Multiple uses.

DECO Buffet Station



- DECO Cooking Station.**
- Two induction cooking units.
 - Two stainless steel utensil holders.
 - Glass splash guards.



- DECO Carving Station with Induction Warming Units.**
- Heated carving tray.
 - Two 250 watt heat lamps.
 - Two induction warming units.



- DECO Induction Warming Station.**
- Three induction warming units.



- DECO Hot Plate Warming Station.**
- One 1,125 watt heat plate.
 - Four 250 watt heat lamps.



- DECO Induction Warming & Hot Plate Station.**
- Two induction warming units.
 - One 420 watt heat plate.
 - Two 250 watt heat lamps.



- DECO Food & Beverage Display Station.**
- Decorative "broken glass" ice bin.
 - Two lamps for lighting the ice bin.
 - Plastic drip tray.



- DECO Bar Station.**
- Ice bin.
 - Storage underneath.



- DECO Multi Purpose Station.**
- Duplex recessed power receptacles.
 - Large serving / display surface.
 - Storage underneath.



- DECO Trapezoid Side Station.**
- Offers additional workspace or food & beverage presentations.
 - Single point 15 amp connection.



- DECO Trapezoid Side Station with Ice Bin.**
- Plastic drip tray with stainless trim, glass ice bin.
 - Single point 15 amp connection.
 - Internal 8 gallon holding tank.

FOOD DELIVERY

Sophisticate Plus Catering Table

Perfect for rolling into any buffet setting for use as a cooking, warming or ambient station. The Sophisticate Plus makes for a great addition to any hotel, convention centre, stadium, arena, university, culinary school, military institution or country club. Use them for front of house, catering functions or chef demonstrations.

- **Utilises the latest induction cooking technology** - more energy efficient, cleaner, and cost effective than gas or electric units.
- **Warming and cooking units** - can be configured with one, two or three warming units per top, one or two cooking units per top or one cooking and one warming unit per top.
- **Granite composite tabletop** - NSF certified, choice of colour options.
- **Easy to clean** - durable completely sealed top surface.
- **Superior scratch, stain, and impact resistance** - cut directly on the table surface.
- **Heat resistant** - set hot items up to 260°C (500°F) directly on the surface without scalding.
- **Versatile & mobile** - rolls smoothly and quietly into and out of service.
- **Tabletop folds/nests for storage** - less space when not in use.
- **Powder coated oval tubular understructure** - adds style and strength to the table.
- **Warranty** - 3-Year Warranty on the mechanism. Lifetime Warranty on welds. Induction units protected by a 1 Year Warranty.



Sophisticate Catering Table

Style, mobility, and durability in one high quality table. So elegant it doesn't require linen or skirting. Whether you use them front of house, for catering functions or chef demonstrations.

Allows a high quality presented service to be completely set up in the kitchen, then rolled into use by one person. No need to double-handle, labour costs and set-up times can be significantly reduced.

- **Granite composite tabletop** - NSF certified, choice of colour options.
- **Easy to clean** - tough and durable completely sealed top surface.
- **Superior scratch, stain, and impact resistance** - cut directly on the table surface.
- **Heat resistant** - set hot items up to 260°C (500°F) directly on the surface without scalding.
- **Large variety of high-pressure laminate tops.**
- **Attractive laminate & wood trims.**
- **Choice of sizes** - 82cm (32") wide x 183cm 72" long. Heights of 91cm (36") or 82cm (32").
- **Powder coated oval tubular understructure** - adds style and strength to the table.
- **Dual-wheel castors** - easily roll table into and out of service.
- **Tabletop folds/nests for storage** - less space when not in use.
- **Warranty** - 3-year Warranty on the mechanism. Lifetime warranty on welds.

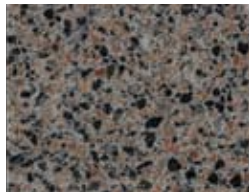


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NSF Approved Granite Composite Top Options - Sophisticate Plus/Sophisticate



Nero Galaxy



Cristal Rose



Karra Orro



Sachi



Bianco Modena

NSF Approved Quartz Composite Top Options - DECO/Ovation



Ebony Pearl

Laminate Options



Wild Cherry



Bannister Oak



SICO Nepal Teak



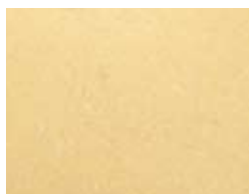
Grey Nebula



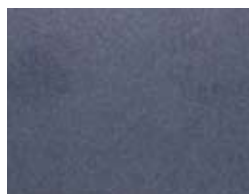
Graphite Nebula



Windswept



Saffron Tigris



Navy Legacy



Karratha Brush



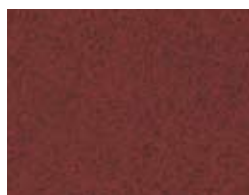
Maroochy Brush



Woolamai Brush



Radium EV



Mission Glaze



ALSO AVAILABLE FROM SICO®

BANQUET TABLES | STAGES | DANCE FLOORS | MOBILE BEDS |

LUGGAGE CARTS | ROOM SERVICE TABLES |

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