

Fresh Solutions, Fit for You



Putting the heat where it belongs, directly into the pans

Induction buffets, events and banqueting



Trusted induction technology paired with Delfield's quality serving solutions, take your serving into the next century.

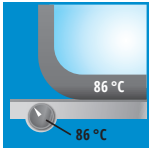
Induction Serving Solutions

Ideal for buffets, events and banqueting the Built-In Hold-Line hobs provides constant directed temperature.



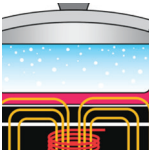
GREEN HEAT INDUCTION

No pan, no heat. Heat is transferred directly to the pan and no where else. Safe for schools and low ambient heat in the serving environment as all the heat is transferred directly to the pans.



RTCSMP - REALTIME TEMPERATURE CONTROL

Induction RTCSmp with multiple sensor points offers the most precise heat retention, detection and better protection against overheating.



TRUSTED INDUCTION TECHNOLOGY

The induction technology you know and trust with the integration into a Delfield full serving solution.



NSF AND UL APPROVED

All units are NSF and UL approved for regulatory and safety.



CONTACT YOUR LOCAL DELFIELD REP FOR MORE INFO ON INDUCTION INTEGRATED SERVING