

ONEIDA strata

BUFFET COLLECTION





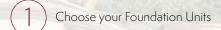
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the ultimate buffet

The Strata Buffet Collection offers an alternative to the limitations of traditional chafing dishes. From warming to chilling, sautéing to carving, the Strata Collection delivers flexibility, versatility and creativity for any buffet. The interchangeable components and accessories allow you to customize your culinary theater with canned fuel, butane or induction heat.

It is as easy as 1-2-3!







2 Add on your Interchangeable Components

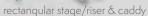






(3) Now... Accessorize!







wedge stage/riser & caddy

Your Strata Buffet Collection grows with your requirements.







Entertain your guests with a full display using beautifully crafted clamshell inserts. The glass lids allow for a visual culinary experience. These chafers can be used with canned fuel, electric heat or induction heat, making them truly versatile for any buffet location.



strata™





ST11602114

with Glass Lid Kit

Rectangular Clamshell Insert with Glass Lid 23¼" x 16½" x 75/8" 2½" food pans included*

Kit includes items listed below



ST11602112

Deck Unit Rectangular with Protective Case 24¼" x 16½" x 5¼"



ST11602111

Base Unit Rectangular with Protective Case 24¼" x 16½" x 5¼"



ST11602118K

Round Clamshell Insert with Glass Lid Kit

Kit includes items listed below



ST11602118

Round Clamshell Insert with Glass Lid 16½" x 16½" x 6¾"

2½" food pans included*



ST11602116

Deck Unit Square with Protective Case 16½" x 16½" x 5¼"



ST11602115

Base Unit Square with Protective Case 16½" x 16½" x 5¼"

buffet collection accessories



ST11610013

Induction Warming Unit

Magnetically attached induction heating unit. Control pad included. Programmable for range of 200-600 watts. Operate up to 6 units from a 20 amp circuit.



ST11610014

Magnetic Adaptor Plate

Use with non-magnetic water pans to make them induction compatible.



ST11702022

Electric Coil Heating Unit

Magnetically attached coil heating unit. 4 amps/110V.





The flexibility of the Strata Buffet Collection allows for indoor and outdoor guest experiences. This chafing option allows the chef to showcase his/her culinary expertise with a simple, yet elegant solution. Depending on the choice of water pans, canned fuel, induction heat or electric heat may be used.







ST11602113

Rectangular Hinged Lid 24½" x 14¾"



ST11602112

Deck Unit Rectangular with Protective Case 24¼" x 16½" x 5¼"



ST11602111

Base Unit Rectangular with Protective Case 24¼" x 16½" x 5¼"

*Food pans not included; accommodates most water and food pans



ST11602117K

Chafe Round Kit* Kit includes items listed below



ST11602117

Round Hinged Lid 15¾" Diameter



ST11602116

Deck Unit Square with Protective Case 16½" x 16½" x 5¼"



ST11602115

Base Unit Square with Protective Case 16½" x 16½" x 5¼"

*Food pans not included; accommodates most water and food pans

We use it regularly for a wide range of food presentations. Just this week, Strata was the star of our appetizer and dessert seminar with multiple stations that included carving, searing, steaming and chilling. With the Strata System, we were able to steam buns and keep seafood cold at the same time, all without bulky and unattractive chafing dishes or raw bars. The feedback from seminar participants was very positive and they were just as interested in the Strata System as the gourmet food it helped to serve!

John Tritone Corporate Chef, Sysco Boston



hammered collection

Elevate the traditional buffet from functional to fashionable.

The modern, satin hammered finish enhances the presentation of any food display. The texture shows virtually no scratching or fingerprints, ensuring your buffet service looks polished and new from morning until night. Mix and match with all components offered within the Strata Buffet Collection.







ST11702126K

Hammered Chafe Rectangular Kit Kit includes items listed below



Hammered Rectangular Lid 24½" x 14¾"

ST11702122

Hammered Rectangular Deck with Protective Case 24½" x 16½" x 5¼"

ST11702121

Hammered Rectangular Base with Protective Case 24½" x 16½" x 5¼"

Food pans not included; accommodates most water and food pans

ST11702124K

Hammered Serve & Chill Tray Rectangular Kit

Kit includes items listed below

ST11702124

Hammered Tray Full Rectangular 23½" x 15½" X ¾"



ST11702122

Hammered Rectangular Deck with Protective Case 24¼" x 16½" x 5¼"

Food pans not included; accommodates most water and food pans

buffet collection accessories



ST11702120 Hammered Stage/ Riser Rectangular, without Caddy 12" x 10" x 5"



ST11702125 Hammered Tray 1/2 Rectangular 1134" x 15½" X 34"



ST11302013 Caddy Drawer for Rectangular & Wedge Stage 91/2" x 7"





Sights, sounds and aromas... The Strata griddle allows the chef to create an irresistible presentation of food.

From vegetables to shellfish, sliders to hors d'oeurvres, the griddle spreads and holds heat to present a long-lasting culinary exhibition.







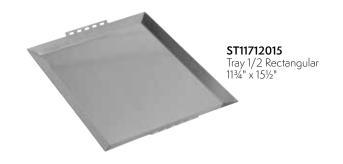


ST11702011 Grill Top Rectangular with Drip Cup 23½" x 15½" X ¾"



ST11602111 Base Unit Rectangular with Protective Case 24¼" x 16½" x 5¼"

buffet collection accessories







The chef's freshly prepared food becomes the star of the buffet using the butane sauté station. Whether preparing omelets or a stir fry, it offers fast, controlled cooking for custom-made menu items. Set the stage with pans or skillets of your choice for showmanship and style.







ST11602129 Sauté Cooker Rectangular with 2 Butane Stoves 24¼" x 16½" x 6"



ST11602130 Sauté Cooker Square with 1 Butane Stove 16½" x 16½" x 6"

buffet collection accessories



ST11302111 Stage/Riser Rectangular, without Caddy 12" x 10" x 5"



ST11302112 Stage/Riser Wedge, without Caddy 12" x 10" x 5"



ST11302013Caddy Drawer for Rectangular & Wedge Stage 9½" x 7"





From large buffets to intimate dinners for two, maximizing the versatility of the Strata Buffet Collection can be done in style and with ease. Warm or sauté with pans or skillets of your choice. Canned fuel is hidden in a drawer within the base unit that allows for greater flexibility for outdoor settings.









ST11702012 Sauté Double Top Grate 23½" x 15½" X ¾"

Kit includes items listed below



ST11602111
Base Unit Rectangular with Protective Case 24¼" x 16½" x 5¼"



ST11702014K Sauté Single Square Kit Kit includes items listed below



ST11702014Single Sauté Top Grate
15½" x 15½" x ¾"



ST11602115Base Unit Square with Protective Case 16½" x 16½" x 5½"

Acquiring five complete Strata buffet and banquet sets from Oneida had a HUGE impact on our Banquet Operations from the moment we started using them. During a four-day conference of 750 hotel managers from around the world, we transitioned from our old banquetware to the Strata system with ease. Our staff embraced the change and enjoyed the challenge of working with a new system. Our clients were blown away, giving the event full marks as "the best conference and food ever." All I can say is WOW! Everyone fell in love with the ease and versatility of set-ups and changes. We love the Strata system and look forward to our next purchase and to integrating it into our process for even larger banquet events. Thanks to Strata, we have moved light years ahead in the banquet corner!





Caterers and buffet managers appreciate the simplicity and ease of this Strata warming tray. Warm and present delicate sauces and soups; keep them fresh and ready to serve.









ST11702013Warm Double Top Grate 23½" x 15½" X ¾"



ST11602111 Base Unit Rectangular with Protective Case 24¼" x 16½" x 5¼"



ST11702015K Warm Single Square Kit Kit includes items listed below



ST11702015Single Warm Top Grate 15½" x 15½" x ¾"



ST11602115
Base Unit Square
with Protective Case
16½" x 16½" x 5½"

warm 17



chill and serve

The chef will keep his cool with the Strata Buffet Collection's chilling capabilities. Serve cold beverages and display fresh fruit using ice-filled pans or chill trays to design the perfect customized buffet for every culinary creation.









ST11712014 Rectangular Tray 23½" x 15½" X ¾"



ST11602112 Deck Unit Rectangular with Protective Case 24¼" x 16½" x 5¼"



ST11712016K Square Serve Tray Kit Kit includes items listed below



ST11712016 Square Tray 15½" x 15½" x ¾"



ST11602116 Deck Unit Square with Protective Case 16½" x 16½" x 5½"

buffet collection accessories





carve

Create an entertaining serving experience with round or rectangular carving boards in classic white finish or beautiful stone-grained Corian[®]. Both options snap into the food pans, with openings that allow the chef to keep the service area clean and attractive.









ST11209111

Carving Board/Display Tray Rectangular Corian® 23½" x 13½" X ½"



ST11602112

Deck Unit Rectangular with Protective Case 24¼" x 16½" x 5¼"

ST11201111K

Carving Board Rectangular HDPE Kit Kit includes items listed below



Carving Board/Display Tray Rectangular HDPE 23½" x 13½" X ½"



Base Unit Rectangular with Protective Case 24¼" x 16½" x 5¼"





ST11209112K

Carving Board Round Corian® Kit Kit includes items listed below



ST11209112

Carving Board/Display Tray Round Corian® 15¾" x 15¾" x ½"



ST11602116

Deck Unit Square with Protective Case 16½" x 16½" x 5¼"

CARVE 21 Individual items available for purchase — see page 23 for details



the strata buffet collection

The Strata Buffet Collection boasts a multitude of unique options for the professional epicure. Creative freedom tops the list of attributes, staging a true performance of culinary theater. Functionality and flexibility lend themselves to the overall benefits of this buffet collection by allowing for complete customization. **Interchangeable Foundation Units, Components,** and **Accessories** give the chef the ability to add creative menu items. Any meal, any setting, any audience — the Strata Collection performs and pleases every time.



stack, store and roll

Stack up to eight Strata Collection bases and decks in their interlocking, protective cases on top of the cart. **Store** between 9-12 trays, cooktops and carving boards in the lower section on their edges (total weight estimate 200 pounds). **Roll** the cart directly to the buffet table and set up in minutes. **Store** the cart beneath the table, lock the wheels in position for safety, then take it down in minutes. **Roll** back to kitchen and store everything on the cart. Fast, safe, and efficient!



reference Strata Buffet Collection



ST11702011K Grill Rectangular Kit

ST11702126K Hammered Chafe

Rectangular Kit

ST11702124K

ST11702013K

Warm Double

Rectangular Kit

ST11702015K

Hammered Serve & Chill

Tray Rectangular Kit



ST11209111K Carving Board Rectangular Corian® Kit



ST11209112K Carving Board Rectangular HDPE Kit



ST11209112K Carving Board Round Corian® Kit



ST11712014K Rectangular Serve Tray Kit





ST11712016K Square Serve Tray Kit



ST11602113K Chafe Rectangular Kit

ST11602117K

ST11602114K

with Glass Lid Kit

ST11602118K Round Clamshell Insert

with Glass Lid Kit

Rectangular Clamshell Insert

Chafe Round Kit



ST11602129 Sauté Cooker Rectangular with 2 Butane Stoves

Warm Single Square Kit



ST11602130 Sauté Cooker Square with 1 Butane Stove





ST11702012K Sauté Double Rectangular Kit



ST11702014K Sauté Single Square Kit



ST11302111 Stage/Riser Rectangular, without Caddy



ST11302112 Stage/Riser Wedge, without Caddy



ST11302013 Caddy Drawer for Rectangular & Wedge Stage



ST11612109 Touch Up Kit

Accessories and Individual Items

ST11102001	Stack/Storage Cart
ST11201111	Carving Board (Rectangular) HDPE
ST11209111	Carving Board (Rectangular) Corian®
ST11209112	Carving Board (Round) Corian®
ST11302013	Caddy Drawer for Rectangular & Wedge Stage
ST11302111	Stage/Riser Rectangular, without Caddy
ST11302112	Stage/Riser Wedge, without Caddy
ST11602111	Base (Rectangular) w/Storage Case
ST11602112	Deck (Rectangular) w/Storage Case
ST11602113	Lid (Rectangular) Hinged
ST11602114	Rectangular Clamshell Insert with Glass Lid
ST11602115	Base (Square) w/Storage Case
ST11602116	Deck (Square) w/Storage Case
ST11602117	Lid (Square) Hinged
ST11602118	Round Clamshell Insert with Glass Lid
ST11602129	Double Butane Stove and Top
ST11602130	Single Butane Stove and Top
ST11610000	Food Pan - Round Clamshell Insert 2.5" Deep
J0060001FA	Food Pan - Rectangular 2.5" Deep
ST11610011	Rectangular Clamshell Glass Rplcmnt Set
ST11610012	Round Clamshell Glass Rplcmnt Set
ST11610013	Induction Unit for Chafers w/ Controller
ST11610014	Magnetic Adpator Plate for Induction
ST11702011	Grill Top (Rectangular) w/Drip Cup
ST11702012	Sauté Top w/Grates (Double)
ST11702013	Warming Top w/Grates (Double)
ST11702014	Sauté Top w/Grate (Single)
ST11702015	Warming Top w/Grate (Single)
ST11702022	Electric Coil Heat Unit 4 amp/110V
ST11702120	Hmrd Stage/Riser Rectangular, without Caddy
ST11702121	Hmrd Rectangular Base
ST11702122	Hmrd Rectangular Deck
ST11702124	Hmrd Tray Full Rectangular
ST11702125	Hmrd Tray Half Rectangular
ST11702126	Hmrd Rectangular Lid
ST11712014	Tray (Rectangular)
ST11712015	Tray (1/2 Rectangular)
ST11712016	Tray (Square)
Accessories	

Accessories

ST11402011	Magnetic Ink Jet Labels (25 sheets)	
ST11610010	Magnetic Stabilizers for Inserts (for use with Induction Units ST1160212	1)
ST11610110	Storage Case (Rectangular)	
ST11610111	Storage Case (Square)	
ST11612109	Touch Up Kit	23

World Headquarters

519 N. Pierce Avenue Lancaster, OH 43130 USA

Phone: 1.740.681.6900 Fax: 1.740.681.6838

Canada

391B Matheson Blvd. East Mississauga, ON L4Z 2H2 Canada

> Phone: 1.905.890.9847 Fax: 1.905.890.2136

Latin America

Edificio WTC Montecito 38, Piso 27 Oficina 37 Colonia Nápoles, Delegación Benito Juárez 03810, Mexico, D.F

Phone: +5255.90004175

Asia Pacific

Room 2309-10, Goldlion Digital Network Center, 138 Tiyu Road. East, Tianhe Guanzhou

P.R. China Phone: 86.20.38780612

Customer Service:

Phone: 1.800.828.7033 Fax: 1.315.361.3745

International: 1.315.361.3000

