



WORLD CLASS DESIGN  
BUFFET SERVING SYSTEM

**ONEIDA**<sup>®</sup>  
s t r a t a<sup>™</sup>

# Introducing Strata by Oneida...

**T**he Strata Serving System offers an alternative to the limitations of chafing dishes and outdated serving equipment. It provides grilling, warming, sautéing, carving, chafing, chilling, risers, trays and a host of buffet and action stations. It provides options of canned fuel, electric heat, butane and induction.

Strata is based on a visually and functionally coordinated system of interchangeable components and accessories that provide enormous flexibility to chefs, F&B directors and caterers.

Think of it in terms of "Culinary Theatre"... providing specialized sets and stages, each designed to enhance the experience of the audience, your guests. It allows you to present creative, fresh, healthy and irresistible foods... making the food, not the equipment, the star! It is adaptable to a wide variety of events, themes and menus. It allows you to "serve your guests with style".

## **Easy as 1-2-3...Plus!**

There are three basic elements.

### 1. Foundation Units:

Bases and Decks

These are the basic building blocks of the system. They host the interchangeable components.

They are light, sturdy and easy to clean, store and maintain.

### 2. Interchangeable Components:

Grills, sauté and warming trays, carving boards, chilling trays/bins, and others...

The components drop onto Bases and/or Decks to create a variety of stations and configurations...in seconds!

### 3. Accessories

Trays, stages, stands, implement caddies, magnetic signage and more...

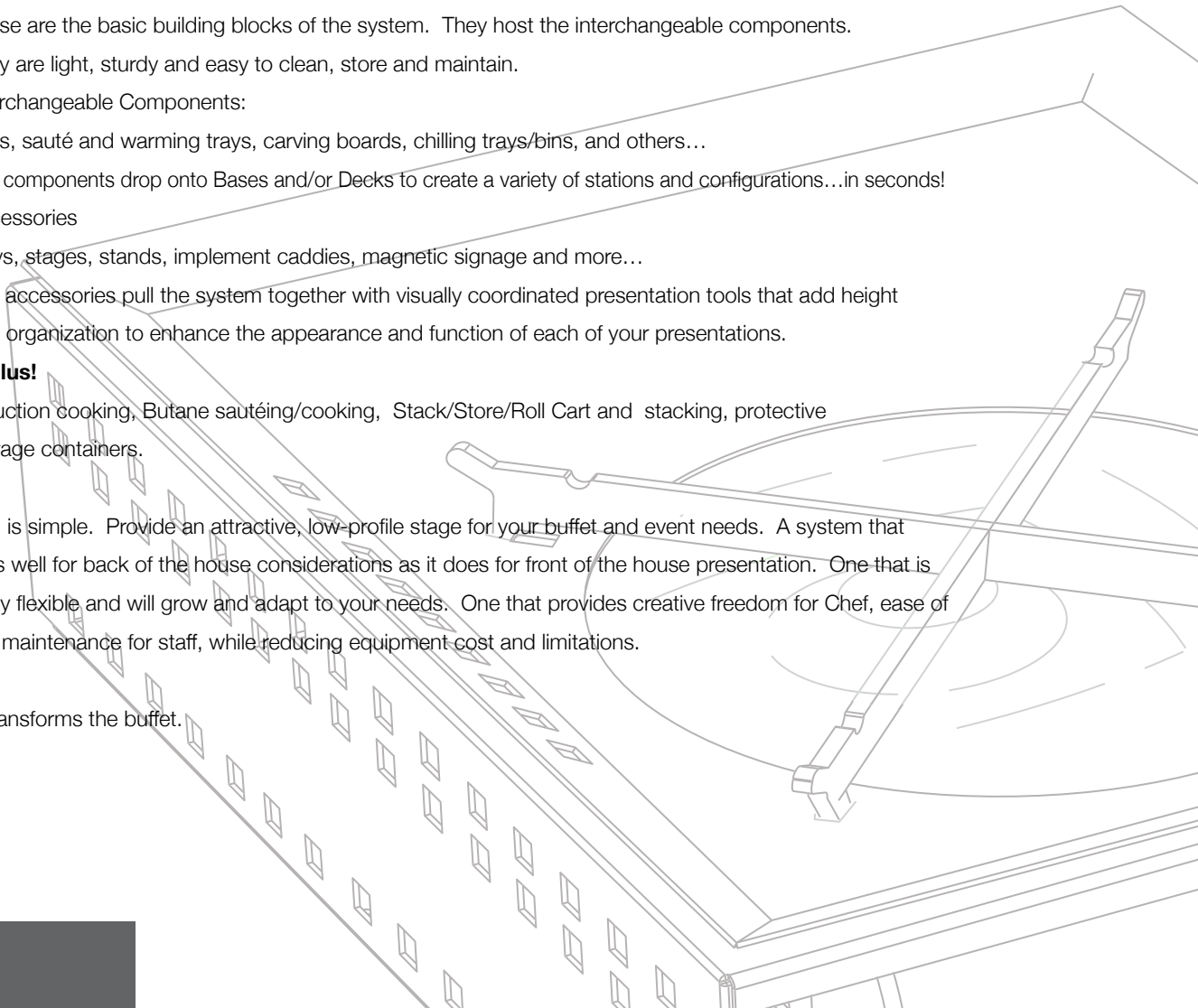
The accessories pull the system together with visually coordinated presentation tools that add height and organization to enhance the appearance and function of each of your presentations.

### **...Plus!**

Induction cooking, Butane sautéing/cooking, Stack/Store/Roll Cart and stacking, protective storage containers.

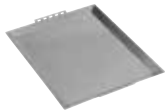
Our goal is simple. Provide an attractive, low-profile stage for your buffet and event needs. A system that works as well for back of the house considerations as it does for front of the house presentation. One that is extremely flexible and will grow and adapt to your needs. One that provides creative freedom for Chef, ease of use and maintenance for staff, while reducing equipment cost and limitations.

Strata transforms the buffet.





**Grill Rectangular Kit**  
Includes Grill Top  
23½" x 15½" x 2"  
Base Unit  
24½" x 16½" x 5¼"  
ST11702011K



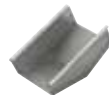
**Tray ½ Rectangular**  
11¾" x 15½"  
ST11712015



**Magnetic Heat Unit**  
4 amp/110V  
ST11702022



**Stage Wedge, w/o Caddy**  
12" x 9" x 5"  
ST11302112



**Caddy**  
For Rectangular & Wedge Stage  
9½" x 7"  
ST11302013

The sound, aroma and irresistible appeal of vegetables, shellfish, tacos, sliders and a host of enticing hors d'oeuvres choices, on your Strata grill, provide an exciting alternative to food pans. Aluminum bonded to brushed stainless steel, spreads and holds heat. Use canned fuel or two electric heating elements....drawing only 4 amps each. Stainless drip cup that snaps into canned fuel drawer is included.

Put It All Together



Individual items available for purchase- see page 11 for details



# Sauté



## Butane Fuel

Show off sizzling hot dishes in copper, stainless steel or colorful enamel skillets and pans using rectangular and square butane stations. Omelet stations, sauté stations....anything requiring showmanship and fast, controlled cooking is a natural for these units.



**Sauté Cooker Rectangular**  
w/2 Butane Stoves  
24½" x 16½" x 6"  
ST11602129



**Sauté Cooker Square**  
w/1 Butane Stoves  
16½" x 16½" x 6"  
ST11602130



**Stage Wedge, w/o Caddy**  
12" x 9" x 5"  
ST11302112



**Caddy**  
For Rectangular & Wedge Stage  
9½" x 7"  
ST11302013

## Induction Heat Unit



**Induction Unit 110V**  
ST11-602121  
23½" x 23½" x 8¼"  
1800 Watts of Cooking Power

## Put It All Together



Individual items available for purchase- see page 11 for details

# Sauté



## Canned Fuel

Prepare hot portions in skillets and pans with showmanship style. Canned fuel can easily be used to sauté with open grates. A convenient drawer provides easy and safe access to fuel cans and makes it ideal to use outdoors as it provides a built in windscreen.



**Sauté Double Rectangular Kit**  
Double Sauté Top w/Grates  
23½" x 15½" x ¾"  
Base Unit  
24½" x 16½" x 5¼"  
ST11702012K



**Sauté Single Square Kit**  
Single Sauté Tops w/Grates  
15½" X 15½" x ¾"  
Base Unit  
16½" x 16½" x 5¼"  
ST11702014K



**Stage Rectangular, w/o Caddy**  
12" x 10" x 5"  
ST11302111



**Caddy**  
For Rectangular & Wedge Stage  
9½" x 7"  
ST11302013

## Put It All Together



Individual items available for purchase- see page 11 for details



# Warm

# Strata Buffetware



## Canned Fuel

Present and replenish smaller, fresher portions in a heart-beat...even delicate sauces and cream soups, using warmer trays and their solid center grates. Canned fuel is easily accessed via our safety drawer.



**Warm Double Rectangular Kit**  
Warm Double Top w/Grates  
23½" x 15½" x ¾"  
Base Unit  
24½" x 16½" x 5¼"  
ST11702013K



**Warm Top**  
Warm Single Top w/Grates  
15½" X 15½" x ¾"  
w/Protective Case  
16½" x 16½" x 5¼"  
ST11702015K



**Stage Wedge, w/o Caddy**  
12" x 9" x 5"  
ST11302112



**Caddy**  
For Rectangular & Wedge Stage  
9½" x 7"  
ST11302013

Put It All Together



Individual items available for purchase- see page 11 for details



**Carving Board** Rectangular Corian  
Carving Board Tray Corian  
23½" x 13½" x ½"  
Deck Unit  
24½" x 16½" x 5¼"  
ST11209111K

**Carving Board** Rectangular  
High Density Polyethylene  
Carving Board Tray HDPE  
23½" x 13½" x ½"  
Deck Unit  
24½" x 16½" x 5¼"  
ST11201111K



**Carving Board** Round Corian  
Carving Board Tray Corian  
15¾" x ½"  
Deck Unit  
16½" x 16½" x 5¼"  
ST11209112K

**Carving Board** Round  
High Density Polyethylene  
Carving Board Tray HDPE  
15¾" x ½"  
Deck Unit  
16½" x 16½" x 5¼"  
ST11201112K

**C**reate an entertaining serving experience with round or rectangular carving boards in beautiful stone grained Corian® or in serviceable white HDPE. Both shapes snap into the top of food pans and direct juices and scrap through channels and holes into the pan below. Illuminate the carving area with standard heat lamps to provide heating.

## Put It All Together



Individual items available for purchase- see page 11 for details

# Chafe

# Strata Buffetware



**Chafe Rectangular Kit**  
 Rectangular Hinged Lid  
 24½" x 14¾"  
 Deck Unit  
 24½" x 16½" x 5¼"  
 Base Unit  
 24½" x 16½" x 5¼"  
 ST11602113K



**Chafe Round Kit**  
 Round Hinged Lid  
 15¾" diameter  
 Deck Unit  
 16½" x 16½" x 5¼"  
 Base Unit  
 16½" x 16½" x 5¼"  
 ST11602117K

**S**trata provides a versatile way for Chafing.

For Traditional chafing stack a deck unit with dripless water pan on top of a base unit using either canned fuel or magnetic heat unit. Hinged, low profile lids return condensation to water pans and vent steam 360 degrees.



Put It All Together



**Rectangle Clamshell Insert with Glass Lid Kit**  
 Oblong Insert Clamshell Chafer 8Q  
 23¼"  
 Deck Unit  
 24½" x 16½" x 5¼"  
 Base Unit  
 24½" x 16½" x 5¼"  
 ST11602114K



**Round Clamshell Insert with Glass Lid Kit**  
 Round Insert Clamshell Chafer 4Q  
 16⅞" diameter  
 Deck Unit  
 16½" x 16½" x 5¼"  
 Base Unit  
 16½" x 16½" x 5¼"  
 ST11602118K

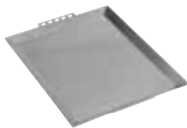
Individual items available for purchase- see page 11 for details



# Chill & Serve



**Serve Rectangular Kit**  
 Rectangular Tray  
 23½" x 15½"  
 Deck Unit  
 24½" x 16½" x 5¼"  
 ST11712014K



**Tray ½ Rectangular**  
 Can be used in conjunction  
 with Full Rectangular Tray  
 11¾" x 15½"  
 ST11712015



**Serve Square Kit**  
 Square Tray  
 15½" x 15½"  
 Deck Unit  
 16½" x 16½" x 5¼"  
 ST11712016K



**Stage Rectangular, w/o caddy**  
 12" x 10" x 5"  
 ST11302111



**Caddy**  
 For rectangular & wedge stage  
 9 ½" x 7"  
 ST11302013

**L**ots of ways to be cool. Use pans, bowls, or trays. Position items like yogurt and juices in shaved ice or fill a beverage pan with ice cubes for beer, soda or wines. Serve shrimp cocktail, cheeses and pate's on a stainless tray resting just above an ice filled pan.



Put It All Together

Individual items available for purchase- see page 11 for details

# introducing the new Hammered collection

This modern, satin hammered finish is perfect for any buffet presentation. It continues to look polished throughout the day or night, while showing virtually no scratching or fingerprints due to its 3-dimensional texture. The hammered collection is compatible with all buffet serving systems offered by Strata. It is sure to be a caterer's dream come true!



#### Hammered Serve & Chill Tray Rectangular Kit

ST11702124K  
Hammered Tray Full Rectangle  
23 1/2" x 15 1/2"  
ST11702124  
Hammered Rec Deck  
w/ Protective Case  
24 1/2" x 16 1/2" x 5 1/4"  
ST11702122



#### Hammered Tray 1/2 Rectangle

11 3/4" x 15 1/2"  
ST11702125



#### Hammered Chafe Rectangle Kit

ST11-702126K  
Hammered Rectangle Lid  
24 1/2" x 14 3/4"  
ST11702126  
Hammered Rec Deck  
w/ Protective Case  
24 1/2" x 16 1/2" x 5 1/4"  
ST11702122  
Hammered Rec Base  
w/ Protective Case  
24 1/2" x 16 1/2" x 5 1/4"  
ST11702121



#### Hammered Link Top Rect Riser

12" x 10" x 5"  
ST11702120

Individual items available for purchase- see page 11 for details

# Accessories and Individual Items



**S**tack, Store and Roll the entire Strata Buffet System. Stack up to eight bases and decks in their interlocking protective cases on top of the cart. Trays, cooktops, carving boards store safely underneath on their edges. Roll the cart directly to the buffet table. Set up in minutes. Store the cart beneath the table. Takedown is finished in minutes, too. Roll back to kitchen and store on the cart. Fast, safe, efficient and space saving...no more Queen Mary's, no more back strain, no more dropping heavy chafing dishes.

## Individual Items

ST11102001	Stack/Storage Cart	ST11702011	Grill Top (rectangle) w/drip cup
ST11201111	Carving Board (rectangle) HDPE	ST11702012	Sauté Top w/grates (double)
ST11201112	Carving Board (round) HDPE	ST11702013	Warming Top w/grates (double)
ST11209111	Carving Board (rectangle) Corian	ST11702014	Sauté Top w/grate (single)
ST11209112	Carving Board (round) Corian	ST11702015	Warming Top w/grate (single)
ST11302013	Caddy Drawer	ST11702022	Magnetic Heat Unit 4 amp/110V
ST11302111	Stage/Riser (rectangle)	ST11702120	Hmrd Link Top Rect Risers
ST11302112	Stage/Riser (wedge)	ST11702121	Hmrd Rectangle Base
ST11602111	Base (rectangle) w/storage case	ST11702122	Hmrd Rectangle Deck
ST11602112	Deck (rectangle) w/storage case	ST11702124	Hmrd Tray Full Rectangle
ST11602113	Lid (rectangle) hinged	ST11702125	Hmrd Tray half Rectangle
ST11602115	Base (square) w/storage case	ST11702126	Hmrd Rectangle Lid
ST11602116	Deck (square) w/storage case	ST11712014	Tray (rectangle)
ST11602117	Lid (square) hinged	ST11712015	Tray (1/2 rectangle)
ST11602121	Induction Unit 110V	ST11712016	Tray (square)
ST11602129	Double Butane Stove and Top Kit		
ST11602130	Single Butane Stove and Top Kit	<b>Accessories</b>	
ST11610000	Food Pan for Round Clamshell Insert 2.5" Deep	ST11402011	Magnetic Ink Jet Labels (25 sheets)
ST11610011	Oblong Clamshell Glass Rplcmnt Kit	ST11610010	Magnetic Stabilizers for Inserts (for use with Induction Units ST11602121)
ST11610012	Round Clamshell Glass Rplcmnt Kit	ST11610110	Storage Case (rectangle)
ST11610013	Induction Unit for Chafers w/ Controller	ST11610111	Storage Case (square)
ST11610014	Magnetic Adaptor Plate for Induction	ST11612109	Touch Up Kit



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**ONEIDA**  
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