

Buffet service

In hotels, buffet service needs solutions that can handle a busy pace without interfering with hygiene, temperature, or presentation. Stainless steel, used in trays, serving stations, hot modules, and mobile structures, has what it takes to be perfect for this kind of professional use.

AISI 304 and AISI 316 are the most common alloys used in this context. Both offer excellent corrosion resistance thanks to their chromium and nickel content. In the case of AISI 316, the addition of molybdenum improves performance in more aggressive environments, such as those where salt, organic acids or constant humidity are present. This behaviour allows the equipment to retain its structural and aesthetic properties even after intensive cleaning or exposure cycles.

In prolonged service, the ability of stainless steel to maintain stable temperatures acquires clear operational value. In hot modules, it withstands continuous contact with heat sources without deforming, which prevents leaks, loss of performance, or deterioration of the furniture. In cold areas, its low conductivity compared to other metals, facilitates internal insulation. This thermal stability contributes to comply with the temperature ranges required by health regulations.

Stainless steel also offers advantages in terms of food safety. Its non-porous surface prevents accumulation of residues and facilitates quick cleaning between shifts, reducing the risk of contamination.

The design of buffet elements takes into account details that improve efficiency and user experience. We can see that some include hinged lids that control condensation, rounded edges to prevent residue build-up, joints without sharp edges and continuous surfaces that can be cleaned without dismantling. All of this contributes to uninterrupted operation.



Its clean, understated finish blends easily into different presentation styles, from minimalist designs to more classical settings. Beyond aesthetics, its consistent performance under intensive use makes stainless steel an essential element in the technical performance of the buffet.