



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

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!

1 Choose your Foundation Units



2 Add on your Interchangeable Components



3 Now... Accessorize!



**Your Strata Buffet Collection grows with your requirements.**





# chafe

Clamshell Inserts

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.





**ST11602114K**  
Rectangular Clamshell Insert  
with Glass Lid Kit  
Kit includes items listed below



**ST11602118K**  
Round Clamshell Insert  
with Glass Lid Kit  
Kit includes items listed below



**ST11602114**  
Rectangular Clamshell Insert  
with Glass Lid  
23¼" x 16½" x 7⅝"  
2½" food pans included\*



**ST11602118**  
Round Clamshell Insert  
with Glass Lid  
16½" x 16½" x 6⅜"  
2½" food pans included\*



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



**ST11602116**  
Deck Unit Square  
with Protective Case  
16½" x 16½" x 5¼"



**ST11602111**  
Base Unit Rectangular  
with Protective Case  
24¼" 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.

\*Details for additional individual food pans listed on page 23  
Individual items available for purchase — see page 23 for details



# chafe

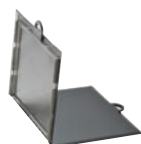
Metal Lids

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.





**ST11209113K**  
Chafe Rectangular Kit\*  
Kit includes items listed below



**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



**ST11702126**  
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  
11¾" x 15½" X ¾"



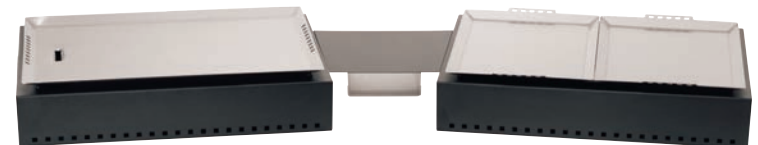
**ST11302013**  
Caddy Drawer for Rectangular  
& Wedge Stage  
9½" x 7"



# griddle

Canned Fuel or  
Electric Heat

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'oeuvres, the griddle spreads and holds heat to present a long-lasting culinary exhibition.





**ST11702011K**  
Grill Rectangular Kit  
Kit includes items listed to the right

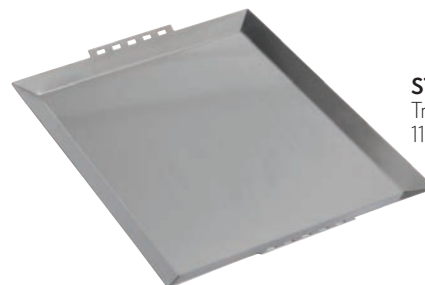


**ST11702011**  
Grill Top Rectangular  
with Drip Cup  
23½" x 15½" X ¾"

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

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buffet collection accessories



**ST11712015**  
Tray 1/2 Rectangular  
11¾" x 15½"



# sauté

Butane Fuel

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"



**ST11302013**  
Caddy Drawer for Rectangular  
& Wedge Stage  
9½" x 7"



## sauté

Canned Fuel

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 skillet of your choice. Canned fuel is hidden in a drawer within the base unit that allows for greater flexibility for outdoor settings.





**ST11702012K**  
Sauté Double Rectangular Kit  
Kit includes items listed below



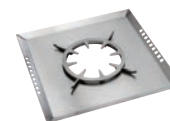
**ST11702012**  
Sauté Double Top Grate  
23½" x 15½" X ¾"



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



**ST11702014K**  
Sauté Single Square Kit  
Kit includes items listed below



**ST11702014**  
Single Sauté Top Grate  
15½" x 15½" x ¾"



**ST11602115**  
Base Unit Square  
with Protective Case  
16½" x 16½" x 5¼"

“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!”

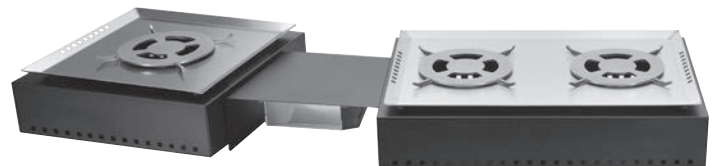
Chef Mark Quitney  
Sheraton Hotels



## warm

Canned Fuel

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.







**ST11702013K**  
Warm Double Rectangular Kit  
Kit includes items listed below



**ST11702013**  
Warm 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



**ST11702015**  
Single Warm Top Grate  
15½" x 15½" x ¾"



**ST11602115**  
Base Unit Square  
with Protective Case  
16½" x 16½" x 5¼"



## 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.





**ST11712014K**  
Rectangular Serve Tray Kit  
Kit includes items listed below



**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

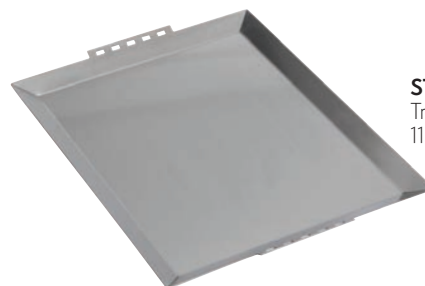


**ST11712016**  
Square Tray  
15½" x 15½" x ¾"



**ST11602116**  
Deck Unit Square  
with Protective Case  
16½" x 16½" x 5¼"

buffet collection accessories

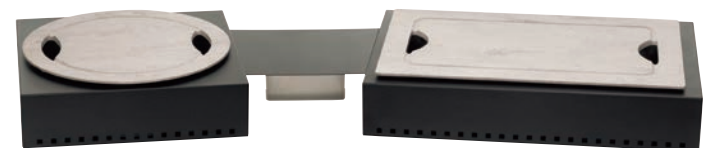


**ST11712015**  
Tray 1/2 Rectangular  
11¾" x 15½"



## 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.





**ST11209111K**  
Carving Board Rectangular Corian® Kit  
Kit includes items listed below



**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



**ST11201111**  
Carving Board/Display Tray Rectangular HDPE  
23½" x 13½" X ½"



**ST11602112**  
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"

# 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!



ST1102001 Stack/Storage Cart

# reference guide

Strata Buffet Collection



**ST11209113K**  
Chafe Rectangular Kit



**ST11602117K**  
Chafe Round Kit



**ST11602114K**  
Rectangular Clamshell Insert  
with Glass Lid Kit



**ST11602118K**  
Round Clamshell Insert  
with Glass Lid Kit



**ST11702011K**  
Grill Rectangular Kit



**ST11702126K**  
Hammered Chafe  
Rectangular Kit



**ST11702124K**  
Hammered Serve & Chill  
Tray Rectangular Kit



**ST11702013K**  
Warm Double  
Rectangular Kit



**ST11702015K**  
Warm Single Square Kit



**ST11602129**  
Sauté Cooker Rectangular  
with 2 Butane Stoves



**ST11602130**  
Sauté Cooker Square  
with 1 Butane Stove



**ST11702012K**  
Sauté Double  
Rectangular Kit



**ST11702014K**  
Sauté Single Square 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



**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 Adaptor 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

ST11402011	Magnetic Ink Jet Labels (25 sheets)
ST11610010	Magnetic Stabilizers for Inserts (for use with Induction Units ST11602121)
ST11610110	Storage Case (Rectangular)
ST11610111	Storage Case (Square)
ST11612109	Touch Up Kit



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