

Hotel breakfast buffet

Heated displays, refrigerated counters, juice and coffee — the breakfast service that runs without an attendant.

Generated	2026-07-21 14:27 UTC
Web	https://ecaterstore.com/solutions/hotel-breakfast
Setup tiers	3
Workflow zones	4

Overview

Hotel breakfast is a presentation challenge: 50-300 guests through a 90-minute window, hot food held safely above 63°C, cold below 5°C, refreshed every 15 minutes. Our kit — bain-maries, chafing dishes, heated displays, refrigerated counters, juice dispensers — handles the service. Modular, easy to reset between sittings, dishwasher-safe.

Setup tiers

Small hotel (?50 guests)

€ 6 000 – 14 000

Chafing dishes + 2-section bain-marie, refrigerated cold counter, juice dispenser. Reset between 2 sittings.

Equipment categories: Chafing dishes, Bain maries, Refrigerated counters, Beverage dispensers

Business hotel (50-150 guests)

€ 18 000 – 38 000

Heated displays + dedicated cold display, multi-section bain-marie, juice/coffee dispensers, glasswasher.

Equipment categories: Heated displays, Cold displays, Bain maries, Beverage dispensers, Glasswashers

Luxury / high-capacity (150-300+ guests)

€ 42 000 – 90 000

Multi-zone presentation: hot station, cold station, live cooking (induction), pastry display, dishwashing line.

Equipment categories: Heated displays, Cold displays, Bain maries, Display refrigeration, Induction equipment

Workflow zones

Hot food station. Heated bain-maries, chafing, induction live cooking, heated displays.

Cold food station. Refrigerated displays, cold counters, salad bars, charcuterie.

Beverage station. Juice dispensers, coffee machines, water + glasses.

Backstage support. Plate warming, glasswashing, prep refrigeration for refills.

Frequently asked

How long can hot food hold safely?

HACCP requires hot held above 63°C indefinitely. In practice, quality drops after 30-45 minutes — best to refresh from back-of-house every 15-20 min during peak. Our bain-maries hold +85°C; chafing dishes +75°C with sterno fuel.

Plate warmer separate or integrated?

For ~80 guests an integrated heated display with plate compartment is enough. Beyond that, a dedicated plate warming cart (300+ plates) is more practical — staff replenish during quiet moments.

What's the realistic refill cycle?

Bain-marie inserts (1/1 GN, 100 mm deep) hold ~6 portions of eggs or hot dishes. Plan one refill per 15 minutes during peak occupancy >80%. Stock 3x the bain-marie capacity in refrigerated back-prep.

Generated by ecaterstore — Commercial Kitchen Equipment Ireland

Web: <https://ecaterstore.com> · Submittal package for Hotel breakfast buffet

Prices indicative — request a formal quote at <https://ecaterstore.com/quote-request?solution=hotel-breakfast>