

GERMAN PERFORMANCE

SCENARIO^{GN}
Style with a system



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A NEW BUFFET CONCEPT

A NEW ANGLE ON STANDARDISED FUNCTIONALITY



Anyone who is involved with catering kitchens and buffets will be familiar with Gastronorm dishes. Thanks to their standardised sizes based on a measuring system which is valid throughout the world, these containers are ideal for holding hot and cold food and are easily interchangeable. Although highly practical, crockery of this type has always tended to be functional rather than aesthetically appealing – up until now, that is.

Working on behalf of Schönwald, the multi-award-winning designer Carsten Gollnick has further developed the standardised buffet idea and come up with SCENARIO^{GN}. This modular system based on three harmonious components opens up a wealth of new possibilities when it comes to presenting food at buffets and other modern catering events. With its fascinating design, this integrated buffet concept reinterprets traditional Gastronorm dishes in porcelain and complements them with an original plate and finger-food concept. The third component is the innovative buffet architecture which provides caterers with a wide range of design options.

The first-ever designer Gastronorm dishes:

The SCENARIO^{GN} porcelain dishes will surprise guests with their unusual design.

Whilst traditional Gastronorm dishes have a purely functional appearance, the asymmetrical porcelain dishes from Schönwald make a bold design statement with their wide, profiled rims.



NEW WAYS OF PRESENTING YOUR FOOD

AN IMPOSING BACKDROP FOR AESTHETIC FREEDOM

Eye-catching: The various heights and tilt angles as well as the combination of porcelain dishes and contrasting materials such as wooden presenters or woven bread baskets tempt guests and bring variety to the buffet.

SCENARIO^{GN} not only creates an aesthetically new material and design language based on the familiar basic model. Inspired by an integrated modular approach, this unusual buffet concept also displays a special sense of dramaturgy with various actors performing on different stages.

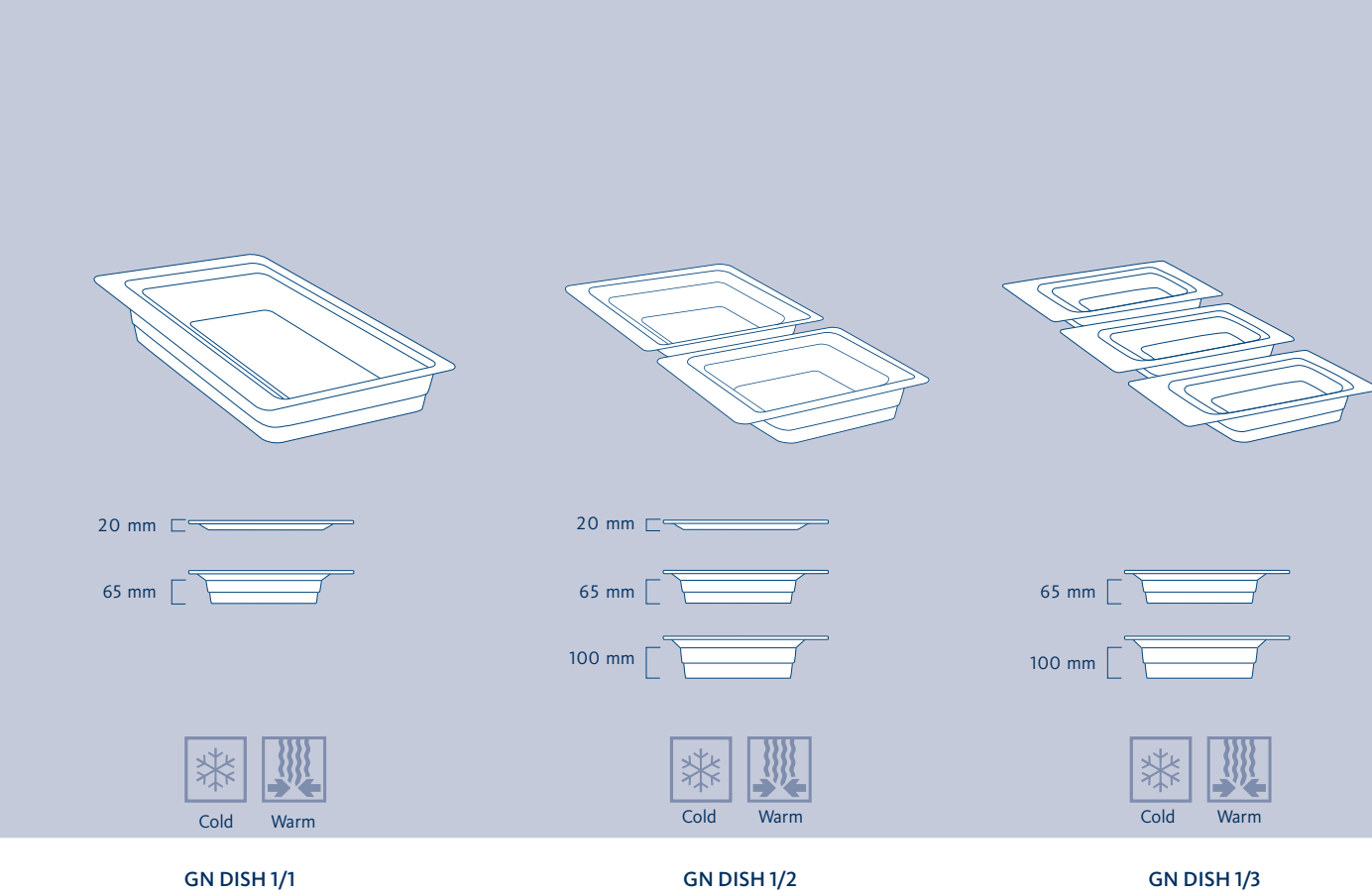
In restaurants or hotels, at unusual events, or even in the everyday setting of a company canteen, SCENARIO^{GN} brings a sense of entertainment to a buffet. When “on stage”, the standardised containers interact entertainingly with unusual porcelain plates and finger-food articles in a range of different sizes.



VARIETY AT PLAY

DIFFERENT ACTORS ON DIFFERENT STAGES

GASTRONORM DISHES



GN DISH 1/1

GN DISH 1/2

GN DISH 1/3

PLATES AND FINGER-FOOD ARTICLES

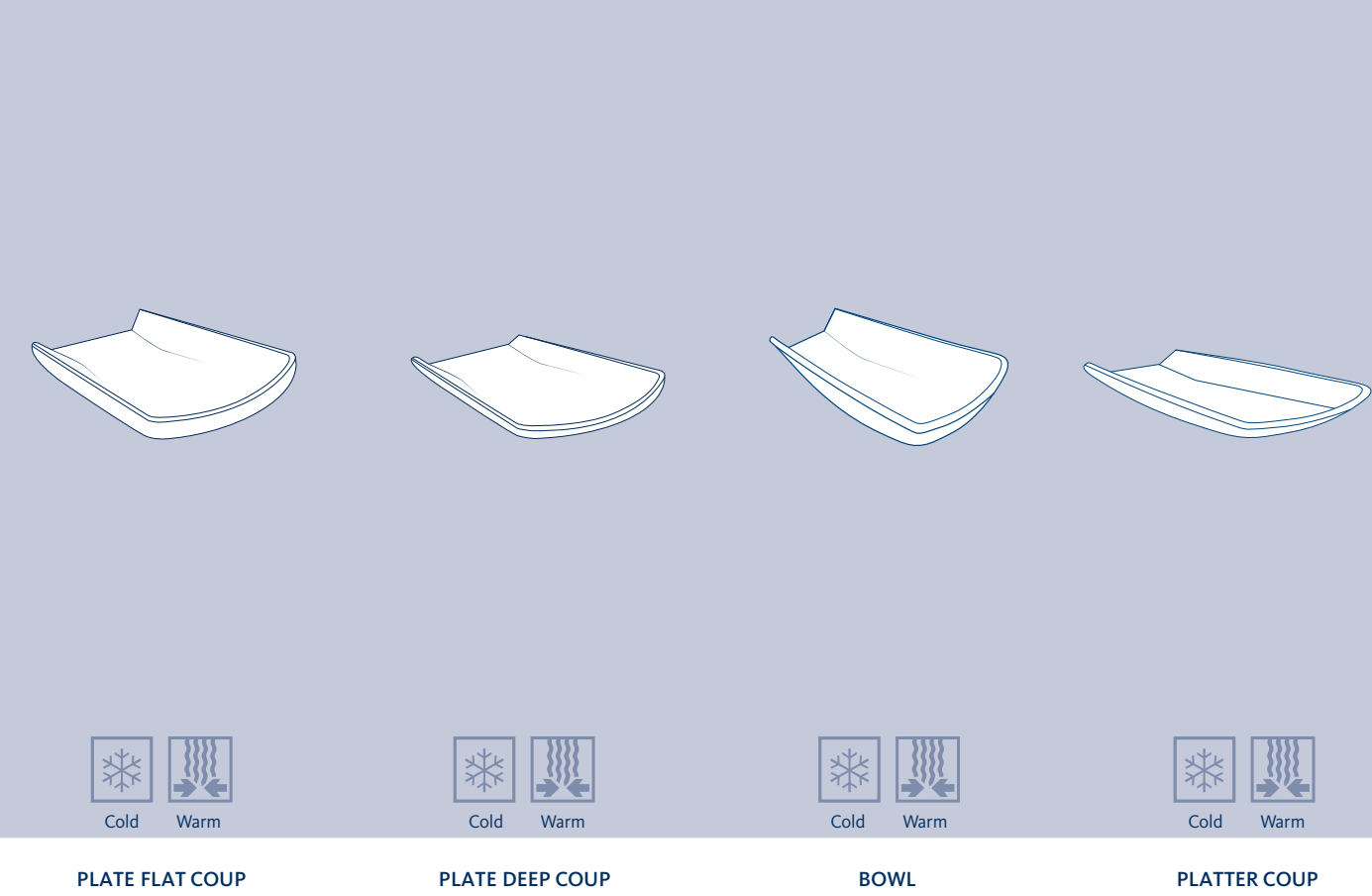


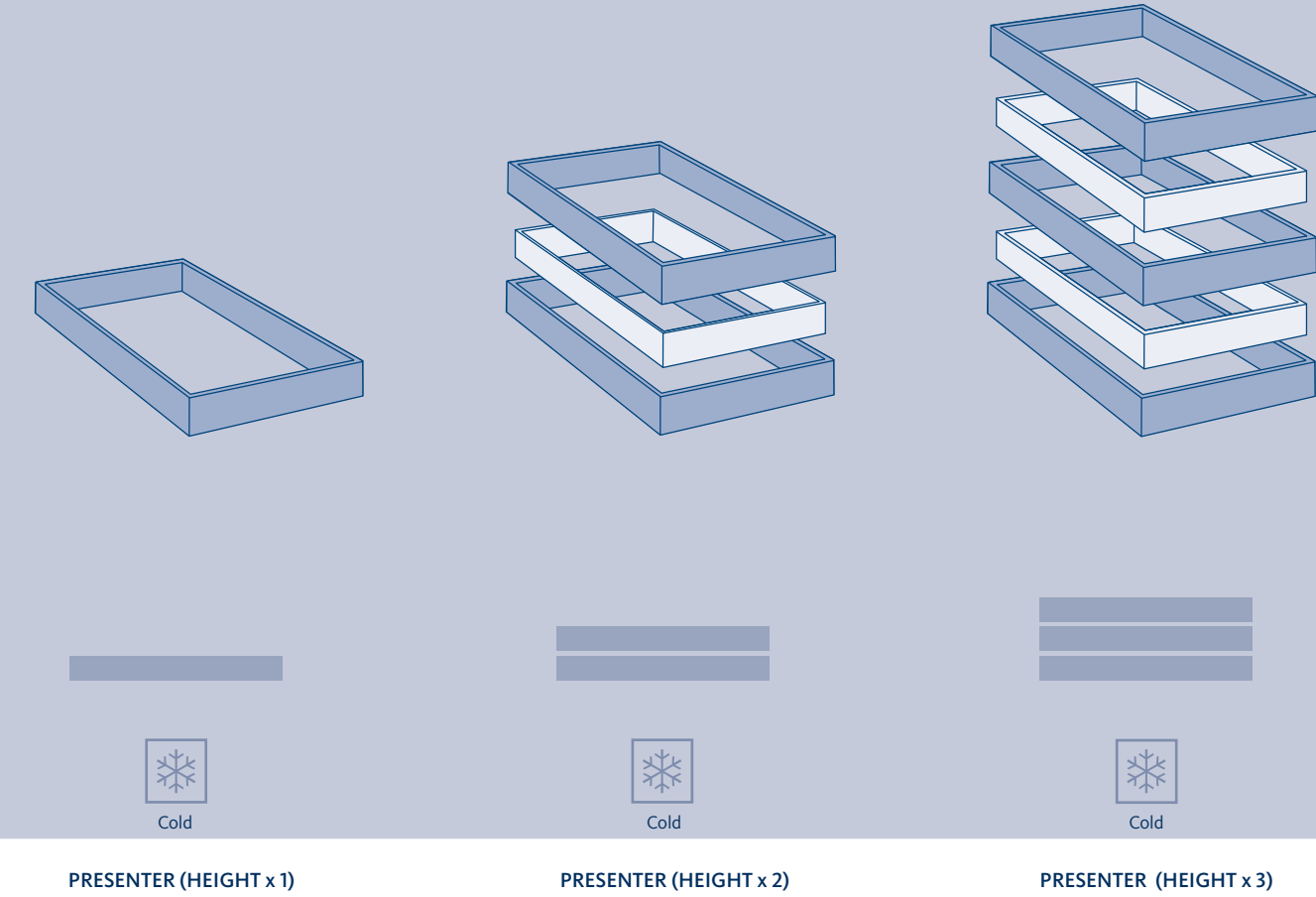
PLATE FLAT COUP

PLATE DEEP COUP

BOWL

PLATTER COUP

WOODEN PRESENTERS

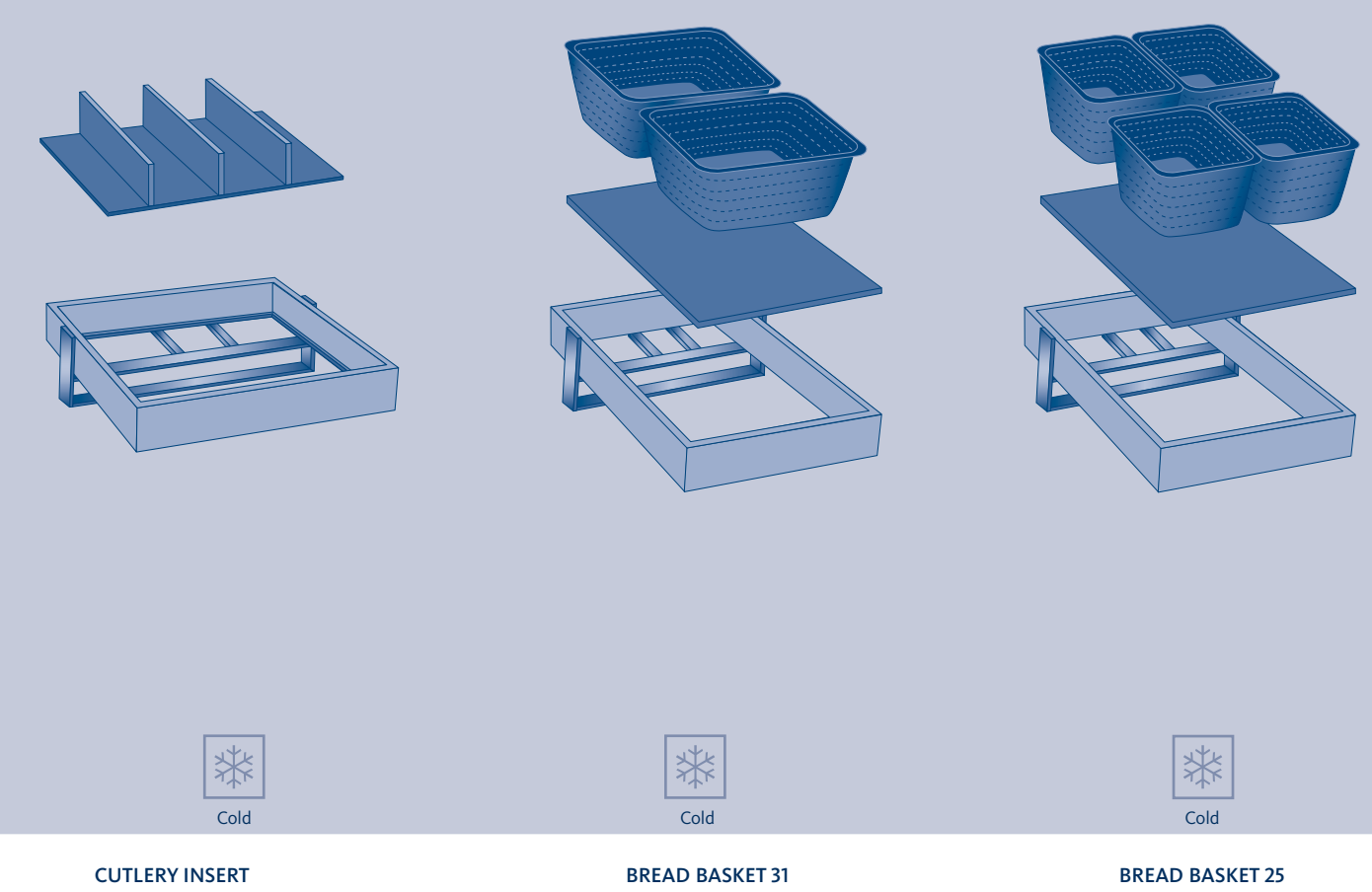


PRESENTER (HEIGHT x 1)

PRESENTER (HEIGHT x 2)
+ 1 STACKING ELEMENT

PRESENTER (HEIGHT x 3)
+ 2 STACKING ELEMENTS

ACCESSORIES



CUTLERY INSERT
+ PRESENTER
+ STAND FOR PRESENTER 54

BREAD BASKET 31
+ BOARD INSERT
+ PRESENTER
+ STAND FOR PRESENTER 33

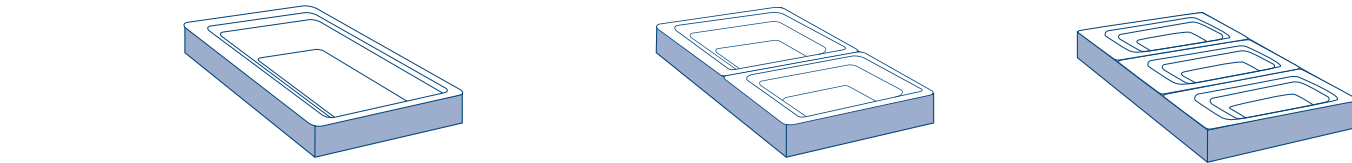
BREAD BASKET 25
+ BOARD INSERT
+ PRESENTER
+ STAND FOR PRESENTER 33

Gastronorm dishes

The SCENARIO^{GN} Gastronorm dishes for hot and cold food are available in three different sizes and various depths. They offer a number of compelling advantages:

- they comply with Gastronorm requirements
- they have an unusual, attractive design
- they offer perfect stackability
- their peripheral outer rim which is wider on one side not only makes them easy to grip and safe when serving food but also allows inscriptions

- they offer all the familiar properties of hard porcelain such as resistance to chipping and a good heat storage capacity
- they are compatible with most conventional Gastronorm accessories
- they are ideal also for serving small amounts of food: the smaller volume gives an impression of fullness and makes them perfect for use during quieter periods.

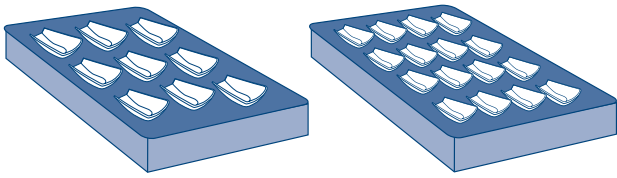


Plates and finger-food articles

SCENARIO^{GN} brings a sense of entertainment to a buffet. The Gastronorm dishes are complemented by an original plate and finger-food concept:

- all plates, platters and bowls are made of high-quality hard porcelain and are stackable
- they are ideal for serving appetising portions which can easily be transported or eaten while standing

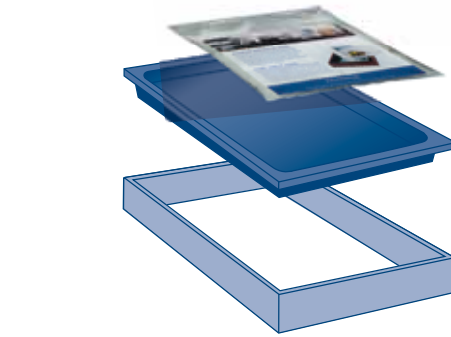
- they allow food to be attractively presented on platter inserts in the wooden presenter
- they are ideal for use with finger food
- they tempt guests to sample the food and help to relieve some of the burden on service staff
- the visual highlights are also effective when used on their own during à la carte meals



Wooden presenters

The well-thought-out wooden presenters are extremely easy to use and feature a unique connecting system:

- they are available in the colours brown, dark brown and light brown
- they are suitable for individual buffet creations, whether small or large
- they can be stacked to any desired height
- they have a wipe-clean surface
- conventional cooling equipment can be placed in the drip tray in order to cool the food
- the plastic drip tray catches any condensation
- the stacking elements are a practical aid when it comes to storage



Wooden presenter with drip tray (plastic) and cooling pad

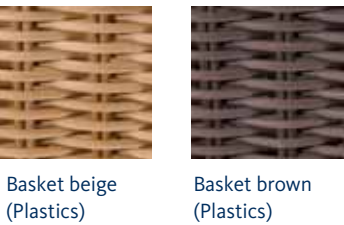


Accessories

SCENARIO^{GN} is complemented by a comprehensive range of practical accessories:

- special high-quality stainless-steel stands
- the wooden presenters are placed inside them and then tilted slightly towards the guests
- matching wooden cutlery trays with four compartments

- board inserts for the wooden presenters hold the baskets and also act as elegant stands for the finger-food articles
- the attractive baskets made of Saleen are heat-resistant, dishwasher-proof, food-safe and UV-resistant
- they are available in two sizes and in the colours beige and brown



THE PERFECT STAGE WHEN PRESENTING A BUFFET

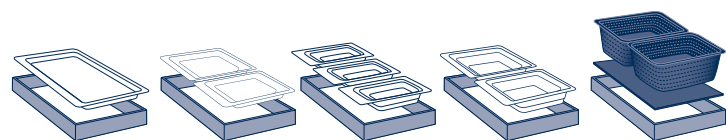


A tempting prospect: the wooden presenters can easily be placed inside the stainless-steel stands. The angled position invites guests to help themselves.



Beneath the high-quality appearance of the range lies a well-thought-out connecting system which is extremely easy to use. It allows caterers to create their own personal “landscape” on the buffet. The wooden presenters are simply placed in the special stainless-steel stands and angled slightly so that they tilt towards the guests. Concealed stacking components allow the height to be varied. This versatile buffet architecture creates new appetising opportunities.

Many different types of food need to be kept as cool as possible. This applies to breakfast buffets in exactly the same way as it does to desserts at the end of a dinner. To ensure freshness during a buffet, SCENARIO^{GN} allows you to place concealed cooling gel pads in the attractive wooden presenters. A plastic drip tray catches any condensation which forms.



THE BUFFET BECOMES A LANDSCAPE



Even at evening buffets, SCENARIO^{GN} permits attractive and unusual presentations. Thanks to its elegant design and its innovative buffet architecture, the new buffet concept deliberately defies expectations as to how a typical buffet should look.

The fact that caterers can present food at various heights and in dishes of varying sizes gives them new freedom to create their own individual highlights. This is possible simply by placing the porcelain dishes inside the wooden presenters. The dishes can also be combined with conventional equipment used to keep food warm, for example chafing dishes.

Thanks to their well-thought-out connecting system and stacking elements, the wooden presenters can be stacked on top of each other to produce various heights. The presenters can accommodate the porcelain dishes in various sizes in exactly the same way as they take the cutlery trays or bread baskets.

PLATES AND FINGER-FOOD ARTICLES COMPLEMENT THE CONCEPT

THE IDEAL COMBINATION WHEN PRESENTING FOOD



Trendsetters: When on a table, the unusual plates and finger-food articles are effective on their own. Their asymmetrical design mirrors the character of the Gastronorm dishes. They inspire caterers to pick up on the trend and offer a wide variety of food formats in a tempting manner.



These days, more and more people are choosing to eat out. They expect to be offered a wide choice of food which is as healthy as possible and does not take too long to eat. It is therefore important to come up with new ideas which take into account established trends such as freshness, new serving formats (e.g. finger food) or having a selection of starters and actually put these trends into practice in an original, functional manner.

The plates and finger-food articles in the SCENARIO^{GN} range complement the traditional, existing range of buffet items. They are ideal for use at receptions and other catering events. After all, the appetising portions can easily be transported or eaten while standing. The articles are easy to grip and can be effortlessly combined with the stands. When set out on platters, they are perfect for serving attractively arranged treats. They encourage guests to sample the food and help to relieve some of the burden on service staff.



REDISCOVERING SWEET SEDUCTION

SAVE THE BEST TILL LAST

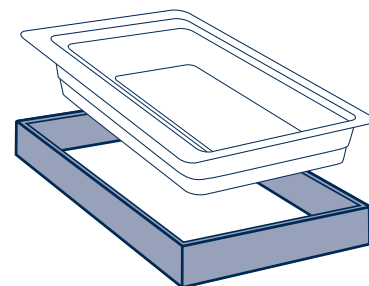


As a fitting end to a good meal or simply as a sweet snack, a dessert is an indispensable part of dining. Modern buffets are no exception to this rule. All types of sweet creations – from a fruit salad rich in vitamins to a sophisticated culinary masterpiece – offer an ideal opportunity to spoil guests' palates.

Whatever is served, be it tempting cakes, light and airy creams, fresh fruit or sweet treats, the SCENARIO^{GN} plates and bowls inspire caterers to follow the trend and present a wide variety of food formats in an appetising manner.

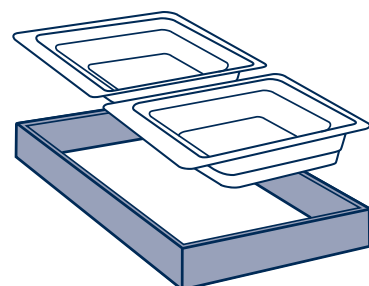
A DISTINCTIVE PROFILE

The SCENARIO^{GN} porcelain dishes will surprise guests with their unusual design. Whilst traditional Gastronorm dishes have a purely functional appearance, the asymmetrical porcelain dishes from Schönewald make a bold design statement with their wide, profiled rims. The 1/1 Gastronorm dishes are available in two depths.



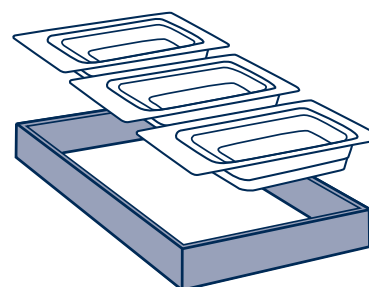
THE PERFECT PAIR

The 1/2 Gastronorm dishes are available in three depths and produce an attractive visual effect when combined. They can easily be used in SCENARIO^{GN} wooden presenters or with conventional equipment used to keep food warm, for example chafing dishes. The durable porcelain with the familiar Schönewald quality brings a sense of glamour to a buffet and is also able to withstand rough handling in catering kitchens.



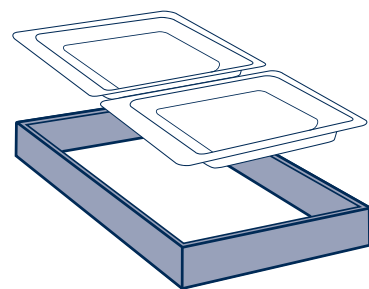
A PRACTICAL THREESOME

The narrow 1/3 Gastronorm dishes are available in two different depths. Three of the dishes can be positioned next to each other on the trays. This allows the caterer to visually separate the food, provide alternatives or offer smaller portions as necessary. An open invitation to play with ideas when presenting food.



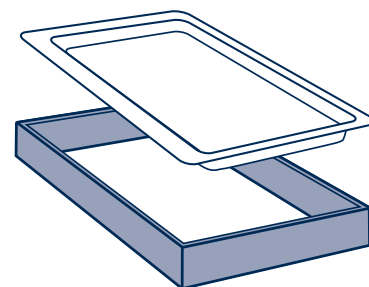
CULTURAL VARIETY

Starter buffet are experiencing a veritable boom. Guests nowadays love the fact that they have a choice and can get themselves in the mood for the rest of their meal by enjoying a variety of different starters. By combining two SCENARIO^{GN} dishes on one tray, caterers can present various options side by side in an appetising manner. The buffet becomes a showcase for their creativity.



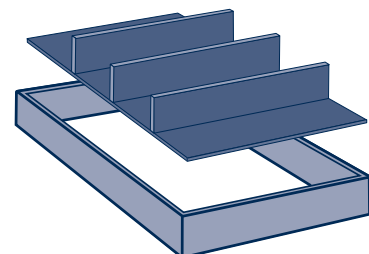
HELP YOURSELF IN A CASUAL AMBIANCE

From crunchy bruschetta to Asian wan-tans, finger food is sure to be high up on the list of guests' favourites. When arranged on the shallow SCENARIO^{GN} porcelain dishes, the appetising snacks radiate an easy-going flair.



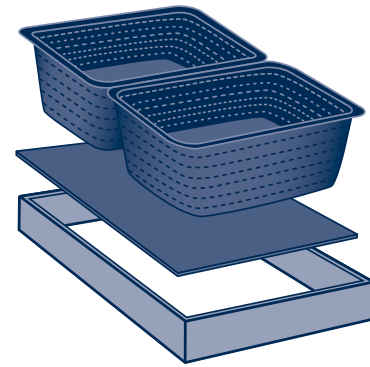
KEEPING ORDER

Well-thought-out multifunctionality is an important part of the SCENARIO^{GN} concept. The attractive wooden cutlery boxes fit inside the new presenters and complement the look of a buffet.



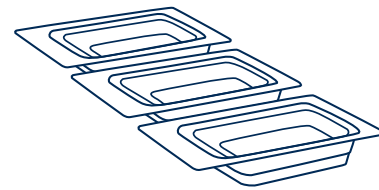
MORE THAN JUST SLICED BREAD

Spoiling guests with carefully chosen varieties of fresh bread is a popular way of enhancing a buffet. The pretty woven bread baskets made of a dishwasher-proof material provide visual variety and fit perfectly on the wooden presenters.



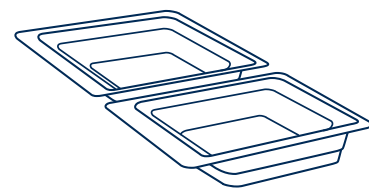
ALL GOOD THINGS COME IN THREES

A combination of three dishes provides a perfect way of offering guests a selection of accompaniments. Discerning guests can then choose a number of healthy side options or stick to their own personal favourite. The dishes can also be combined with most conventional equipment used to keep food warm, for example chafing dishes.



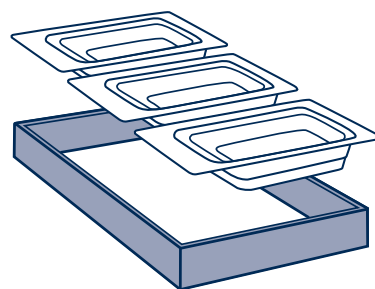
MULTITASKERS

Dividing food between two dishes not only makes it possible to offer a wider selection and smaller portions. It also ensures better order and freshness. If one dish is empty, it can easily be replaced by another containing fresh food. In order to ensure that food is kept as warm as possible, the dishes fit inside standardised chafing dishes.



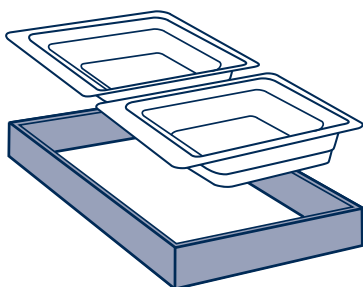
PICTURES FROM AN EXHIBITION

The trio of dishes from the SCENARIO^{GN} range cuts a good figure on the dessert buffet too. The wide rims on the porcelain dishes enclose the creations like picture frames and turn the various desserts on offer into colourful works of art.



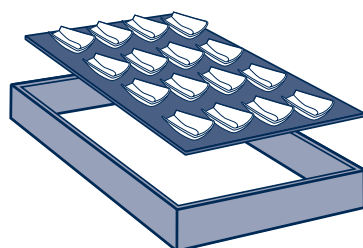
THE IDEAL COMBINATION

Pastries, strudel or cakes are guaranteed to look good in the beautiful designer dishes. The containers' various sizes and depths allow caterers to use their imagination when presenting their food.



PRIME EXAMPLES

Why not tempt your guests by offering a small selection of sweet temptations? The distinctive finger-food bowls are arranged together on a presenter with a wooden tray. An aesthetic combination which is sure to impress guests.

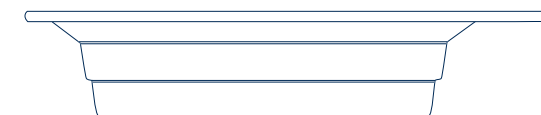




LESS IS MORE
IDEAS ON A
RANGE OF LEVELS








For the first time ever, SCENARIO^{GN} has reinvented standardised crockery but without making it any less functional. The elegant porcelain dishes are easy to handle, stackable and compatible with the majority of GN devices and accessories available on the market.






When you opt for SCENARIO^{GN}, you also opt for an improved standard of design and aesthetics when presenting a buffet. Its modular concept with asymmetrical dishes and a combination of various materials breaks new ground and redefines the standards for buffets in the field of modern catering. Take advantage and enjoy the new degree of freedom which SCENARIO^{GN} offers.





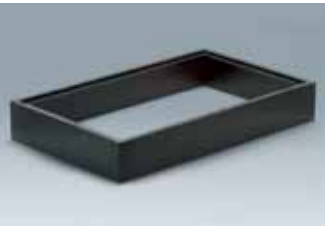

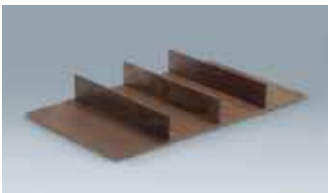



The range

Line range

	Article	Code			Weight 1 pc.	Ø	Height 1 pc.	Height 11 pcs.
				Inch/Oz	Gramme	mm	mm	mm
	GN dish 1/1	20	9375800	20.6"	3045	530x325	20	150
		65	9375802	135 oz	4100	530x324	65	415
L:/W:								
	GN dish tinted glass black 1/1	20	9376100	20.6"	2590	530x325	19	130
L:/W:								
	GN dish 1/2	20	9375810	12.6"	1360	322x262	22	132
		65	9375812	54 oz	1890	322x262	65	385
		100	9375813	101 oz	2300	323x261	102	415
	GN dish glass 1/2**	20	9376130	12.6"	1295	325x265	19	–
L:/W:								
	GN dish 1/3	65	9375822	30 oz	1360	325x176	65	385
		100	9375823	54 oz	1730	325x176	100	662
L:/W:								
	GN dish tinted glass black 1/3	20	9376110	12.6"	840	325x179	19	115
L:/W:								
	GN dish tinted glass black 2/4	20	9376120	20.6"	1340	530x168	19	130
L:/W:								

Article	Code			Weight 1 pc.	Ø	Height 1 pc.	Height 11 pcs.
			Inch/Oz	Gramme	mm	mm	mm
	Plate flat coup square	20 9371520	8.2"	450	L:/W: 209x203		28 140
		25 9371525	9.8"	735	249x243		33 150
	Plate deep coup square	24 9371624	22 oz	690	L:/W: 238x230		47 155
	Bowl	12 9373212	1.7 oz	125	L:/W: 117x79		35 137
		20 9373220	12 oz	400	204x149		51 175
	Platter coup square	12 9372312	4.5"	80	L:/W: 117x80		20 90
		20 9372320	7.9"	310	204x138		33 123
	Basket beige (plastics)	25 9377900	9.8"	170	L:/W: 252x154		85 -
	Basket brown (plastics)	25 9377901	9.8"	170	L:/W: 252x154		85 -
	Basket beige (plastics)	31 9377905	12.1"	285	L:/W: 310x270		120 -

The range

	Article	Code					
			Inch/Oz	Weight 1 pc. Gramme	Ø mm	Height 1 pc. mm	Height 11 pcs. mm
	Basket brown (plastics)	31 9377906	12.1"	285	L:/W: 310x270		120 –
	Presenter * brown (wood)	53x32 9377910	20.6"	1000	L:/W: 531x326		80 –
	Presenter * dark brown (wood)	53x32 9377911	20.6"	1200	L:/W: 531x326		80 –
	Presenter * light brown (wood)	53x32 9377912	20.6"	1040	L:/W: 530x325		80 –
	Cutlery insert * brown (wood)	9377920	19.6"	1300	L:/W: 503x298		57 –
	Cutlery insert * dark brown (wood)	9377921	19.6"	1330	L:/W: 503x298		57 –
	Cutlery insert * light brown (wood)	9377922	19.6"	1280	L:/W: 501x298		57 –
	Board insert * brown (wood)	9377930	19.6"	1080	L:/W: 503x298		10 –

	Article	Code					
			Inch/Oz	Weight 1 pc. Gramme	Ø mm	Height 1 pc. mm	Height 11 pcs. mm
	Board insert * dark brown (wood)	9377931	19.6"	1150	L:/W: 503x298		10 –
	Board insert * light brown (wood)	9377932	19.6"	1170	L:/W: 503x298		10 –
	Stacking element * (wood)	9377940	19.7"	1040	L:/W: 505x300		72 –
	Drip tray (plastics)	9377950	19.4"	270	L:/W: 501x294		22 –
	Stand for presenter	33 9377960	12.9"	780	L:/W: 334x50		144 –
	(stainless steel)	54 9377961	21.1"	1280	L:/W: 539x50		112 –
	Cooling pad *	23 9377970		836	240x225		20 –

* This item is not dishwasher safe.
Please only clean wood with a damp cloth
without using any corrosive cleaning agents.

** 015706 Cappuccino



We express our thanks to the Hotel Ellington,
Berlin for their kind support.

All dimensions and weights are subject to
the usual tolerances in the china production.



extraordinary hardness

high chipping resistance

resistant glaze

precise stackability

guaranteed dishwasher-proof

inglaze decor patterns