Buffet Equipment Buyer's Guide



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food presentation solutions

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A Guide to Stylish & Efficient Food Presentation

Top Shelf Concepts has created a concise **Buyer's Guide to Setting Up a Buffet**—packed with expert tips and practical suggestions to help you make informed, stress-free purchasing decisions. Need more details? We're always here to answer any questions, big or small!



In today's competitive market, a basic buffet no longer gives businesses an edge. To stand out, buffets must be streamlined, temperature-controlled, and designed to minimise waste with airtight solutions. At Top Shelf Concepts, we offer versatile equipment, expert tips, and innovative techniques to help you create a stylish, efficient, and customer-friendly buffet setup—within minutes.

Buffets are a staple in hotels, conference centers, and event venues, often themed around meal periods, special occasions, or cultural influences. A well-planned buffet enhances guest experience, reinforces the event's theme, and maximises profitability.

Menu selection should align with the season, guest expectations, and overall ambiance, ensuring both functionality and appeal.

From corporate events and galas to hotel breakfast bars and specialty buffets, a thoughtfully executed buffet drives engagement and revenue. Whether it's an elegant brunch, interactive food stations, or quick-service options, the right approach ensures a seamless dining experience.

Stay ahead in food presentation—let us help you elevate your buffet!



WHAT MAKES A BUFFET SUCCESSFUL?

Enhance Presentation & Experience

Create a fresh, clean, and visually appealing buffet that elevates the overall customer experience.

Optimise Flow & Efficiency

Design a streamlined layout that allows guests to move smoothly while preventing congestion.

Strategic Food Arrangement

Ensure food is easy to see, reach, and serve with a logical, well-sequenced display.

Boost Customer Engagement

Build rapport and trust for customers, to keep coming back with attractive, fresh appealing displays

Fast & Seamless Setup

Implement quick, quiet service with easy replenishment to maintain a polished buffet.

Balance Visual Impact & Cost Efficiency

Create a stunning buffet setup while maximising cost-effectiveness.

Reduce Waste & Control Costs

Minimise food waste with efficient portioning and airtight solutions.

Flexible & Customisable Setup

Adapt to any event size or budget with a versatile, fully customisable buffet layout.



How the Banqueting and F&B Team Benefits from Exceptional Food Presentation

- **Build Instant Trust & Rapport**

Impress guests with visually appealing, high-quality displays that create a lasting first impression.

- **Effortless Guest Experience**

Make food selection seamless and inviting, ensuring an easy and enjoyable dining experience.

- **Fast & Efficient Setup**

Quickly assemble buffets and event structures to meet operational goals with ease.

- **Seamless, Quiet Service**

Create a streamlined, professional service that enhances guest comfort and satisfaction.

- **Cost Savings & Waste Reduction**

Minimise food waste with smart portioning and airtight solutions, improving profitability.

- **Maximise Space Efficiency**

Use compact, elevated setups to enhance food visibility and optimise buffet layouts.

- **Strengthen Brand Identity**

Showcase your business as an expert in food presentation and hospitality.

- **Win More Contracts & Increase Sales**

A standout buffet experience attracts more clients, boosting revenue and growth.

Why do businesses have a strong emphasis on food presentation?

- A well-organised buffet creates a seamless, enjoyable dining experience for guests.
- Impress clients and prospects with structured, visually appealing buffets and food stations.
- Maintain hygiene standards and avoid fines by following health authority regulations.
- Keep food fresh longer with airtight solutions, preventing unnecessary spoilage.
- Easy-to-maintain setups save time for both your staff and clients.
- People eat with their eyes first—make every dish irresistible with stunning presentation.

Why Should You Choose a Buffet?

Types of buffets

Fork & sit-down buffet

Smorgasboard buffet

Single point buffet

Meal period buffet

Scrambled buffet

Action station buffet

Buffet styles and concepts

Buffets are generally faster and more efficient than table service, using multiple buffet lines to accommodate the guests quickly and efficiently.

Benefits of a Buffet

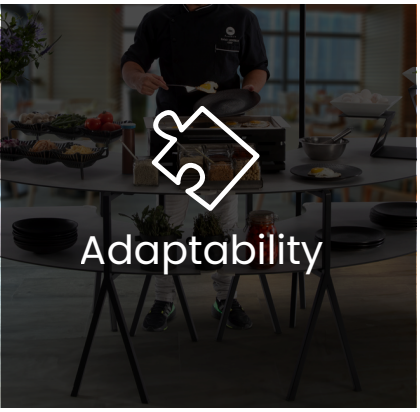
- Reduced table service
- Accommodates more guests
- Less labour and resource costs
- Profitable as many served in a shorter span of time
- Diverse menu options
- Enhanced guest experience by providing diners with more variety
- Relaxed and social atmosphere
- Control possible use of portions
- Showcases food in an appealing, creative way, enhancing the overall dining experience



3 Reasons for Popularity of Buffets







Sit down buffet

- Less limitation on menu items
- Comfort for diners
- Can serve wine and spirits with ease
- Proper table layout and aesthetic presentation
- Several courses and cuisines can be offered for variety
- Entertainment can be coupled with meal service
- Create elegance
- Offer the appeal of quick service
- Decrease monotony
- Stimulate menu planner

Buffet service and staff

- Comparison of staff skills
- Number of pax
- One waiter should handle 5-7 items

Types of buffet set ups

- Two sides straight line buffet
- Centralised buffet set up
- 2 sided breakfast bar buffet
- Circular

Meal periods for buffets

- Breakfast Lunch
- Brunch/In-between
- Reception or Conferences

  e.g. Morning tea

  /Afternoon tea
- Dinner Cocktail
- Events
- Product launch
- Corporate events

Buffet attendants should have thorough knowledge of:

- **Food and ingredients**
- Solution - use buffet signs
- **Utensils and service ware to facilitate portion size**
- Solution - use disposable portioned solutions
- **Presentation technique/ service method**
- Solution - use equipment to make this a 'walk in the park'

A successful buffet stays fresh and well-stocked, even during slow periods, to maintain an inviting presentation.

No guest wants the last lonely item. Stations should appear full and vibrant, while at least six feet of walking space ensures smooth flow and a better guest experience.

Beyond functionality, buffets should excite and engage diners. Offering diverse menu options can transform a standard buffet into a dynamic, interactive experience.

Whether you're upgrading an or designing a brand-new buffet, it must not only comply with food safety standards but also create a visually compelling display that encourages repeat business.

Buffet and serving equipment is a major investment, making it essential to choose solutions that maximise longevity and efficiency.

Opting for equipment that is easy to set up and reconfigure ensures a streamlined service. In food service, ease of use and standout presentation are key to delivering an unforgettable dining experience.

Look to the future

When working through this checklist of points, consider key factors influencing your purchase to ensure a strong return on investment. Plan for how your food presentation needs may evolve over the next 2–3 years.

What is your buffet?

Different spaces, different events all have varied serving requirements.

Modular and customisable, buffet equipment are every chef's LEGO! Whether crafting grand centerpieces or compact stations, changing surface colours for different events enhances versatility. Some functions require cooling solutions, while others need multi-chef warming stations to maintain optimal temperatures.

A clean, well-organised buffet reflects an establishment's commitment to excellence, boosting its reputation. Foods like bread, pastries, fruits, and continental meats benefit from airtight covers to maintain freshness and compliance with food safety standards. Having the right equipment ensures seamless service across diverse events.

Investing in airtight bakery cases, cereal dispensers, and beverage dispensers minimise waste and reduces turnover, allowing bulk purchasing for cost savings. Cereal dispensers keep products fresh, while beverage dispensers cut down on staff replenishment, improving efficiency and service flow.

What surface area do you have for your buffet?

Modular, flexible buffet equipment will be required for a vast area. On the other hand organisations located in smaller premises benefit from our space saving risers, and surfaces. Make a note of the dimensions of your buffet, table, or conferencing area, so that this factor can be considered when deciding what equipment you need.

If your space is tight, more compact buffet equipment will be beneficial. Manoeuvrability may also play a key part in your final choice. The provision to store the equipment is another advantage.

Having equipment that is easy to set up, by your changing hospitality team, makes life a lot easier. You don't need complex configurations. Our buffet systems feature flexible, modular, multi-level configurations that are easily adaptable for any space.

Know your environment

If the outside environment is by the salt water, you need equipment that will last the distance. High grade stainless steel will last forever and with it's special finish to stop finger marks, it's a breeze to keep clean.





Steps on Building your Buffet

Decide on a budget

- Plan your buffet table early with the finance team to secure CAPEX approval or allocate monthly OPEX funds
- Cheap, ineffective buffet equipment leads to higher long-term expenses
- A realistic budget is key—if cash flow is tight, flexible financing over 1–5 years can help

Safety first

- Reliable buffet equipment helps in maintaining a safe and clean hospitality environment
- Invest in dependable machinery to ensure hygienic food service and health control
- A streamlined design reduces trip hazards, crucial for high-traffic areas

Noise

- Excessive noise can disrupt staff and diminish the guest experience.
- In sensitive environments like healthcare, quiet operations support patient recovery.
- In educational settings, reduced noise aids concentration and learning.

Hygiene

- Using separate utensils, trays, and clear labeling helps maintain food hygiene
- Maintain optimal food temperature at all times to avoid spoilage
- Have an organised storage area with sealed containers to avoid the spread of contaminants

Talk to the experts

Buffet equipment providers bring valuable expertise to help you research, shortlist, and select the right solutions for your space. Reputable companies often offer no-obligation consultations, tailoring recommendations to your specific needs. Take advantage of this guidance, but stay focused on your priorities—don't be swayed by sales pitches.

Buffet setup guide

Recommended Breakfast Buffet Set Up

1 Plates

2 Juice

3 Yoghurt

4 Fruit

5 Cereal

6 Hot foods

7 Bread & butter

8 Preserves & honey

9 Flatware

10 Napkins

11 Hot beverages

12 Danishes & Pastry



Recommended Lunch & Dinner Buffet Set Up



1 Plates



2 Main Course



3 Hot food



4 Cold food



5 Salad



6 Bread rolls



7 Butter dish



8 Flatware



9 Napkins



10 Beverages



Let us help you easily comply with all the regulations

Successful buffets from Top Shelf Concepts are more efficient, streamlined, and make replenishing stress-free. You can control costs through portion control, limiting food waste, with the ability to have any configuration fully customisable – totally flexible for your specific needs for any budget and event size!



Station Setup Tips for Meals

Arrange the station in this order: plates and bowls first, followed by food, then silverware, and napkins last.

For double-sided stations, ensure both sides are set up as mirror images for consistency and smooth flow.

Avoid overly long stations — they can confuse guests and disrupt the service flow.

If necessary, break up the station into logical sections: cold items, hot items, and desserts.

Each setup should have the required number of plates, silverware, and napkins at all times. This allows food runners to focus on maintaining cleanliness and replenishing food rather than restocking essentials.

For serviced meals, allocate a minimum of one buffet attendant per 25 guests to ensure efficient service. Action stations (e.g., carving, pasta, or soup stations) should follow the same setup principles for consistency and ease of service.



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Setup Tips for Beverage Stations

- All catered events must include a minimum of one (1) spa water stocked with reusable glasses which are easy to access.
- Coffee and tea cups should face down with handles to the right for convenience, and never be stacked more than two high for safety.
- Creamers should directly follow the last airpot (as 8 out of 10 people drink coffee and add creamer(s)), followed by tea bags, sugars, honey/lemon pinwheels.
- Place a trash bin next for wrapper disposal, followed by teaspoons for stirring after condiments are added.
- Napkins should be last.
- Beverage stations should be separate from food stations. In the event of space limitations, ensure ample space is given between coffee station and food/beverage station.



Buffet Concepts

Breakfast



Hot Meal



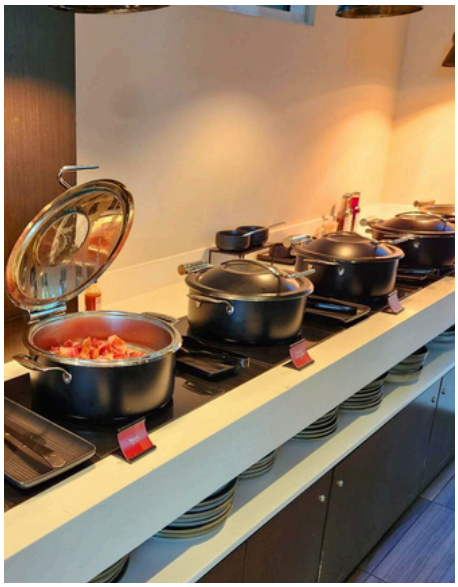
Beverage Station

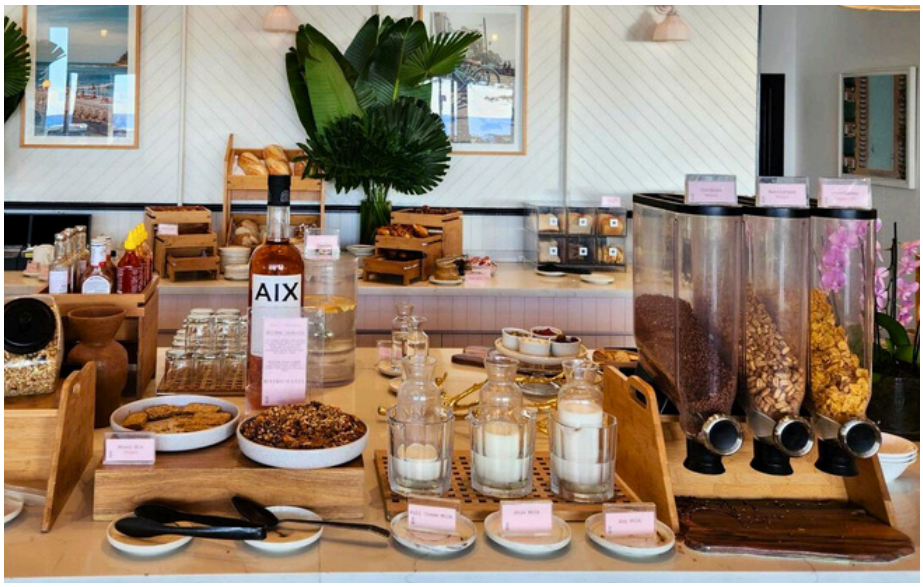


More Buffet Concepts













Streamlining your buffet

A well-organised buffet should flow smoothly, keeping guests moving efficiently without backtracking or congestion. Buffet layout follows a psychology—items should be arranged logically to prevent bottlenecks and obstacles. Ensure food is visible, accessible, and easy to reach. Plan the traffic flow for a seamless, comfortable, and enjoyable experience.



Arrange the room for the best flow

To ensure a smooth buffet experience, start by arranging the room for optimal flow. Decide whether to use individual serving stations—accessible from one or both sides—or a continuous buffet setup. A well-planned layout prevents congestion and keeps lines moving efficiently.

Consider whether a separate beverage table is practical, ideally placed away from the main buffet to allow guests to set their plates down before pouring drinks, reducing spills and preventing bottlenecks. Guest capacity and seating should align with the venue's layout and available space to maintain comfort and accessibility. Allocate sufficient service time to prevent crowding and ensure a relaxed dining experience.

Organise food in a logical sequence—starting with dry items, followed by moist, then bland to spicy, and finishing with savory before sweet—to guide guests seamlessly through the selection process.

Finally, use buffet signs to clearly label dishes, simplifying service and minimising the need for staff assistance.

Buffet layout

A smooth traffic flow at breakfast is key for creating a harmonious atmosphere. It is of great importance that the logistics are planned well, both in the dining room and at the buffet. If the buffet layout is well managed, costs per guest will come down as guest satisfaction goes up!



Simple layout & overview

When a guest comes into your buffet, it must be easy to get a quick overview of the dishes and see where it starts. Design buffet layout from your guest's viewpoint.

Start with the layout plan of the dining room and take into account the effect this has on the overall flow of your buffet. The right flow will have a positive effect on the guests, staff and breakfast costs.

Guests should always see a well filled buffet. When accommodating families, consider establishing a special children's buffet.



Guest communication

Signs and sign holders are a simple yet effective tool for elevating buffet presentations. They provide clear communication, helping guests navigate your buffet with ease.

Lighting

Lighting plays a crucial role in setting the ambiance and functionality of any dining or buffet setup. Consider incorporating a mix of cordless LED lamps, heat lamps, and other strategic lighting solutions to enhance both aesthetics and practicality.



Make it streamlined

Here are our tips for minimising pile-up and maximising enjoyment at the buffet table:



Beginning and end table

Place plates, napkins, and utensils at the start of the buffet to guide guests smoothly. Stack napkins with seams facing out for easy grabbing. For large events, use multiple plate stacks to keep the line moving efficiently.



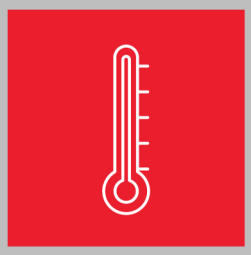
Smaller plates

Smaller plates encourage smaller portions, reducing waste. Guests can always return for seconds if needed.



Big ticket food

Place items served in greater quantity like salad and bread first, and pricier foods like meat or fish later to prevent overfilling.



Temperature

Start with cold foods and place hot mains last to keep them warm until guests are seated.



Pre-portioning food

Pre-portioning food helps the line move, and more importantly, is easy to style attractively.



Waste

Make sure you have plenty of outlets for waste bins, particularly if you are serving in disposable vessels or plates.

Portion and cost control

Create flexible menus
Simplify your menu to save time, costs, and training. Use versatile ingredients to create multiple dishes while keeping creativity intact.

Smaller pre-plated portions
Pre-plating popular items like desserts, sushi, pasta, and salads gives chefs control over portions, reduces waste, and adds elegance.

Reduce serving spoon size
Large serving utensils lead to larger portions and higher food costs.

Small trays and platters
Food served on smaller trays or platters need frequent refilling but encourage mindful portions and allow for more variety.

Maximise leftovers
Repurpose leftovers for staff meals or next-day use when possible, reducing waste. Discard items that sit too long.

Arrange food by cost
Start with salad stations to encourage balanced portions. Place plentiful, low-cost items first and pricier ones last.

Track food waste
Weigh and record daily food waste to determine if an item should be removed or adjusted.

Improve service strategy
It can make the difference between profit and loss. Offer larger water glasses to fill diners faster or serve bread once seated.







Design

A well-designed buffet is not just about function—it's about creating a visually appealing and adaptable setup that suits different environments and space constraints while maintaining a cohesive theme.

Versatile modular systems in square, rectangular, round, and hexagonal shapes offer multi-level and side connectivity, allowing seamless customisation.

Whether setting up on a round table, a long banquet table, or within a narrow or expansive space, these adaptable systems ensure a perfect fit.

Easily transform the look by swapping surface colors, enabling a fresh aesthetic from morning to evening—all while using the same base setup.

Quality

Quality comes at a price, but investing in premium, durable buffet equipment pays off in the long run. The fast-paced nature of hospitality demands sturdy, long-lasting setups that withstand continuous use without losing their fresh and inviting appearance.

Opt for top-quality materials like **304 stainless steel (or 309 for warmer grill tops)** in **heavy-duty thick gauges** with **lifetime-guaranteed welding** for strength and durability. Look for **fingerprint-proof coatings** to maintain a polished look over time. High-grade crystal-clear acrylics and strong **vacuum-formed accessories** also enhance longevity.

Instead of replacing equipment, build on a solid foundation. If budget is a concern, start with a **starter kit**—mix and match essential pieces like **risers** or **coolers**, then expand with **beverage dispensers, warmers, or additional risers** as your business grows.

Functionality

A well-designed buffet ensures seamless flow, eliminating backtracking while maximising both space and creativity. Investing in **modular, multifunctional equipment** allows you to transform a single product into a **warmer, chafer, cooler, or riser** with simple accessory changes.

HAND IN HAND WITH THE CONCEPT OF FUNCTION IS INTEGRATION.

A fully integrated system—**risers, beverage dispensers, bakery cases, warmers, and coolers**—creates a cohesive, adaptable setup. This flexibility not only enhances efficiency but also sets you apart from competitors. A clean, intuitive layout keeps guests engaged and encourages repeat business.



Buffet categories



Risers

Multi-level risers are essential for modern buffet presentations, maximising space while creating visually dynamic displays. Unlike flat, single-level setups, they add depth and variety, accommodating more food in an eye-catching way. Designed with diverse heights, they come in various materials, finishes, and price points to suit different needs.

Beyond presentation, proper storage and transport are just as important. A designated cart for risers and surfaces streamlines setup and teardown, preventing damage from improper stacking. For venues with storage rooms far from banquet areas, a well-organised cart saves time and effort, making operations more efficient.



Cereal dispensers

Perfect for breakfast buffets and dessert stations, cereal dispensers let guests customise their mix of cereals, granolas, oats, and toppings—a hit with millennial guests and travelers.

Designed for Freshness & Efficiency:

- **Sealed Freshness**

The portion wheel prevents air exposure, keeping contents fresh for up to 30 days.

- **FIFO Dispensing**

Ensures continuous rotation, reducing waste and maintaining freshness.

- **Better Inventory Control**

Measured portions prevent overuse and allow accurate forecasting.

- **Hygienic & Touch-Free**

No hands or shared utensils, eliminating cross-contamination.

- **Health Inspector Approved:**

Meets high sanitation standards worldwide.



Surfaces

Surfaces are the foundation of Rosseto® products, enhancing versatility across buffet stations. Available in a wide range of colors, materials, shapes, and sizes, they seamlessly integrate with risers, warmers, coolers, bakery cases, and beverage dispensers—creating cohesive, multi-level food displays.

Look for adaptable designs that transition effortlessly from cooler to centerpiece, riser, and warmer. Our collection includes shallow ice baths with textured trays, deep ice tubs with dome covers, and beverage dispensers designed to complement the line. Add a grill top and burner holder, and it becomes a warmer.

With risers available in various elegant finishes, three sizes, and an array of accessories, this is the ultimate creative and cost-effective food presentation solution



Beverage dispensers

Opt for a beverage dispenser with a self-chilling mechanism or a floating ice chamber to keep drinks cool and fresh as the ice melts. Available in various shapes, materials, and capacities, these dispensers can be customised to match your display theme—whether bamboo, black gloss, stainless steel, square, pyramid, or round tower designs.

Look for crystal-clear acrylic panels, a sturdy, weighted lid, and an NSF-certified faucet for durability and hygiene. For added versatility, choose a model that seamlessly connects with other pieces to create a cohesive and visually striking beverage station.

You need:

Easy to clean: You need products that not only look good, but are easy to maintain. Minimal parts helps you keep your customers safe, and health inspections worry-free.

Connectability: All Rosseto products are designed to work together – choose from a range of materials, sizes to create endless combinations of display designs. Building buffets has never been so easy!

Stackability: Keep products looking new longer. Stackable design makes storage easy.

Portion control technology: Control food cost and save money.



Bakery cases / bakery drawers

Choose elegant yet durable display cases with crystal-clear panels to showcase breads, muffins, and pastries at breakfast or dessert stations. Maximise space with a compact footprint while displaying more products. For added flexibility, combine with functional items like condiment trays—stack drawers or place them side by side, then top with a tray for butter, jams, and napkins. This modular design lets you customise your station effortlessly.



Coolers

Coolers provide an elegant way to showcase cheeses, sushi, individual beverages, fruits, and other chilled items. Best of all, these options seamlessly integrate with the rest of your buffet setup, enhancing the overall presentation.

Look for a product that can be used in at least 4 ways:

1. Use the frame alone as a riser.
2. Add an ice bath for chilling beverages or seafood.
3. Place ice under the textured tray for a cold serving surface.
4. Top it with a lid for a sneeze guard or extra freshness. Plus, with three accessory depth options, you can customise it to suit different needs.



Warmers

Warmers remain a top category, offering stylish alternatives to traditional chafing dishes. These premium, durable designs enhance food presentation while ensuring reliability. Some models can even connect with risers or additional warmers for a seamless setup.

Made from solid stainless steel, our grill accessories, square, round, and hexagonal warmers feature thick-gauge 309 stainless steel grill tops that resist bending under high heat. With frames in multiple heights and finishes, they're perfect for modern action stations—one of the hottest trends in food presentation.



Table Systems

Elevate your buffet with Rosseto's innovative designs.

Covering a wide range of versatile tables that can be transformed to action stations, these table systems are tailored to meet hospitality demands, especially in buffet setups during banquets or events. Whether cooking, cooling, or warming, these modular food presentation systems offer effortless functionality and seamless integration.

Engineered for durability and efficiency, our table systems thrive under heavy-duty use, all while maintaining a sophisticated, refined look. These action stations are designed to enhance both performance and presentation, making them every chef's ideal choice!



Carts and Trolleys

Our carts and trolleys are an easy and simple way to elevate your food service. Offering a customisable components for different needs, these carts are perfect for venues, events, and catering. They fit seamlessly into any setting, thanks to their classic designs and unparalleled functionality.

With their modular design, your team can effortlessly reposition shelves to accommodate different food and drink displays. These carts and trolleys are designed to withstand frequent use in busy, high-traffic environments. Additionally, they are equipped with swivel wheels to ensure easy navigation for a smoother service.

Highlights

- The best value for money: versatile, durable pieces that are built to be expanded, not replaced
- The advantage of multiple functions and constant innovation that adds to the functionality of a given item.
- Products for all standard sections of food service
- A wide range of buffet equipment that speak the same design language
- Multiple finishes and materials that allow for various price points and countless creative possibilities.

Summary

It's important to remember that every organisation is unique, and the factors influencing buffet equipment purchases will vary from one company to another. Seeking expert advice from industry peers, trade journals, and equipment providers is essential. Ultimately, the key is to invest in high-quality, long-lasting equipment that aligns with the specific needs of your business.

Consider your supplier as a true partner in hospitality food presentation, one that will support your business as it grows and evolves. Responsible suppliers aim to build long-term, value-driven relationships that extend well beyond the initial purchase.

They play a vital role in enhancing the flexibility of your food presentation strategy, helping you consistently maintain the highest standards and stay ahead of the competition.

Freshness, presentation, reputation

We understand how hectic breakfast buffets, corporate lunches, evening cocktails, and events can be. Modern buffet equipment technology makes cleanliness and maintenance effortless for you and your staff. Elegant systems not only display food beautifully but also offer high functionality and efficiency. The flexibility of food presentation is maximised without sacrificing quality.

It's the complete experience that guests enjoy—starting from the moment they walk in, see the buffet, and serve with ease. With so many buffet options, maintaining consistency and hygiene is key to creating a memorable experience that drives recommendations and repeat business.



Additional support

Don't overlook the essential consumables needed for serving food, such as pine food boats, disposable cutlery, beverage ware, toothpicks, and wax food paper. When planning your setup, consider the overall aesthetic you want to achieve, as well as the longevity of the products. Investing in high-quality items means less frequent replacements. Choose a versatile serving system with interchangeable pieces that can transform an ordinary buffet into a visually stunning experience.

Look for the following:

1. Easily connect a shelving surface to a riser, cooler, warmer or beverage dispenser and instantly create countless action stations.
2. Ability to change and connect into countless configurations (always has a fresh and new look).
3. Choice of materials, finishes and heights
4. Choices for individual budgets and space — go the extra mile to take advantage of your table space.
5. Expandable collection
6. Durable and solid construction, yet light expression, with protective coating for commercial use.
7. Support your buffet and display system with our variety of options that free up your table space by holding plates, silverware, condiments and more in an organised and stylish fashion.





EASY STEPS TO ORDER

Contact

Contact us by phone, email or website enquiry. Order online at **topshelfconcepts.com**.

Order online

Consult

Our consultants can meet you on site or in our showroom to gain a full understanding of your requirements and objectives. We will then provide recommendations tailored to your business.

Proposal

We always aim to provide you with a proposal within 24 hours. Once you are ready to approve your estimate, just email, phone, or fax our office, or submit a Purchase Order for account clients. If changes are needed we can adapt your proposal as required.

Fulfill

We will despatch your goods.

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