

ABSTRACT

Dish warmers or chafing dishes are working aids used by food service businesses in serving buffet dishes. Aside from being its main function as a dish container, chafing dishes are specifically used to maintain the warmth of food in order to minimize bacterial development. The use of electrical energy in chafing dish products is a more practical and safer product development. The use of electrical energy can reduce the waste produced and can minimize the risk of fire. On the operational side of the work will greatly maximize the workflow. It is through this basis that the writer develops a chafing dish product as a food warmer designed with the appearance of the product adjusting the concept of a buffet in the Bandung area. System and visual aspects are very influential in the design of this product because it is very influential on the functional product to warm the dish and provide product characteristics is also a concern of this design process.

Keywords: *chafing dish, catering, buffet, systems and visuals*