

Chafing dish 1/1 "COOL + HOT"



Description

One unit - two functions: optionally cold or hot.
Ideal for space-saving presentation of hot or cold food/cold beverages e.g. for buffets, catering or party services.

Features

- | | |
|--------------------------|---|
| • Material: | Stainless steel
Steel plate
Painted |
| • Power load: | 0,7 kW 230 V 50 Hz |
| • Content: | 9 litre(s) |
| • Heating type: | Electro |
| • Important information: | - |
| • Lid properties: | Transparent
Roll-top |
| • Temperature range: | -5 °C to 75 °C |
| • Stackable: | No |
| • Colour: | Silver |
| • Control unit: | Electronic
Knob |
| • With handle(s): | Yes |
| • GN-capable: | Yes |
| • Control lamp: | Heating up |

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- ▶ Cooling up to -5 °C
- ✓ Ideal for salad, dessert, fish etc.



- ▶ Keeping warm up to +75 °C
- ✓ Ideal for vegetables, meat, casseroles etc.



- ▶ Contents: 9 litres
- ✓ Including: 1 GN container 1/1 GN, 65 mm deep



- ▶ Practical roll-top lid
- ✓ Made of plexiglas

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- Control lamp:
 - Digital display:
 - Material handle(s):
 - Material lid:
 - Including:
 - Functions:
 - Properties:
 - Gastronorm:
 - Coolant:
 - Depth GN container max.:
 - Size:
 - Weight:
- Cooling
Yes
Stainless steel
Polycarbonate
1 GN container 1/1 GN 65 mm deep, stainless steel
Cooling
Keeping warm
-
1/1 GN
R134a
65 mm
W 610 x D 360 x H 450 mm
15.3 kg

