

**CHAFING DISH COPERCHIO MOBILE INOX cm.56x35,5x31**



# SOLUZIONI FOODSERVICE

Chafing dishes are essential tools for working with buffets and banquets. They perform a double function: they keep hot food hot and cold food fresh. They are equipped with an internal tank, which contains hot water for hot foods (bain-marie heating), ice, cold water and/or cooling elements for cold foods. They have a lid that can be removable or sliding; sliding lids open 180 or 90°; in the first case the lid slides completely under the upper shelf, in the second case it remains half above. The chafing dishes with 180° opening allow for easier service, are more practical, but have greater heat dispersion; those that open 90 degrees can usually open to either side. Almost all of them have a base underneath to support solid alcohol or candles, used to keep the hot water at the right temperature during service.