SOLUZIONIFOODSERVICE

CHAFING DISH ROUND GLASS LID diameter cm. 39x27 lt.3,5

ROUND FOOD WARMER IN STAINLESS STEEL FOR BUFFETS WITH MOBILE GLASS LID AND VENT diameter cm.39 height cm.27 capacity lt.5





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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 for hot food contains hot water (bain-marie heating), for cold food it contains ice, cold water and/or cooling elements. 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 have a base underneath to support solid alcohol or candles, used to keep the hot water at the right temperature during service.

