

**2-STATION HEATED TUREEN ACCESSORY - without base
- CALEIDO**



vedi prodotto online

CODICE: **0720044175556**
RCA: **PINTINOX BUFFET LINEA CALEID**



SOLUZIONI FOODSERVICE

Dimensions: cm. 57x36,7 H35,5

This 2-station heated soup bowl is an essential buffet accessory for hotels, restaurants and breakfast rooms. Designed to keep soups, broths and other liquid dishes warm and ready to serve, it is perfect for providing impeccable service during breakfast or lunch buffets.

Composition:

- 1 Bain-marie GN 1/1 H 110 C/Hooks: Perfect for heating via bain-marie, it guarantees uniform heat distribution, keeping soups at the optimal temperature.
- 1 Soup Bowl Lid: Designed to cover and protect the soup bowl, maintaining heat and hygiene.
- 2 x 5-litre soup bowls (Ø 22 cm): Designed to hold soups or broths, each bowl has a capacity of 5 litres, ideal for large buffets.
- 2 Soup Bowl Lids (Ø 22 cm): The soup bowl lids help keep the contents warm and protected, ensuring always hygienic service.
- 2 Stainless Steel Burners: These burners allow you to maintain constant heat during service, being efficient and easy to use.
- Provision for Electric Resistance with Regulator: The chafing dish is designed for the insertion of an electric resistance with regulator, offering the possibility of electric heating for greater convenience and temperature control.
- Reheating Functionality: The bain-marie system allows you to keep soups and other hot foods at the right temperature, ideal for continuous or long-lasting buffets.
- Practical and Elegant Design: The design is designed to optimize space and ensure a tidy and professional presentation. The stainless steel finish gives an elegant look, perfect for high-quality buffets.
- Versatility: This accessory can be used not only for soups, but also for sauces, creams or other liquid foods, making it a versatile element for any type of buffet service.
- Easy to Clean and Maintain: High-quality materials ensure easy cleaning and long-lasting use.

This 2-station heated soup bowl is the ideal solution for providing a high-quality buffet service, keeping food warm and ready to be served in an elegant and professional manner.