SOLUZIONIFOODSERVICE

ACCESSORY REFRIGERATED TRAY PLATE GN 1/1 WITH TRANSPARENT DOME - without base - CALEIDO

REFRIGERATED COLD CUTS TRAY - BUFFET







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Dimensions: cm. 54.7x34.2 H26

The refrigerated cold cuts tray is an essential accessory for breakfast buffets in hotels, restaurants and other accommodation facilities, ideal for keeping cold cuts and sliced meats fresh and presentable.

Composition:

- 1 Stainless Steel Tray GN 1/1: Made of high-quality stainless steel, this tray ensures strength and durability, as well as excellent thermal conductivity to keep cold cuts fresh. The polished finish gives it a sleek, professional look.
- 1 Opening Plastic Dome: Designed to cover cold cuts, the dome helps maintain freshness and hygiene, protecting food from external contamination and maintaining clear visibility of the contents.
- Ergonomic Design: The opening dome facilitates access to the sliced meats, allowing for quick and effortless service, ideal for crowded buffets. The design is studied to optimize space and ensure an orderly display of the food.
- Versatility: Perfect for a variety of meats, cheeses and other deli items, this tray is an essential element for a well-organized and curated buffet.
- Easy to Clean: Thanks to the materials used, the tray and dome are easy to clean and maintain, ensuring hygienic and practical use over time.

This refrigerated cold cuts tray is an elegant and functional solution to enhance the gastronomic offer of your buffet, ensuring freshness and quality in every service.

