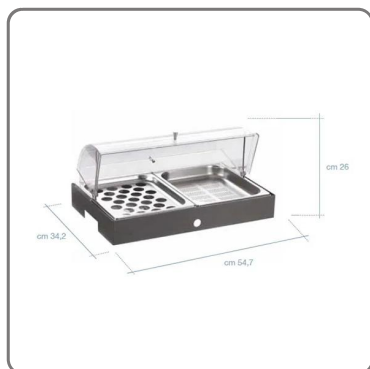


**ACCESSORY REFRIGERATED EGG TRAY - BUTTER WITH
TRANSPARENT DOME - without base - CALEIDO**



vedi prodotto online

CODICE: 0720104172830
FAMIGLIA: PINTINOX BUFFET LINEA CALEIDO



SOLUZIONI FOODSERVICE

Dimensions: cm. 54.7x34.2 H26

This refrigerated tray is an essential accessory for breakfast buffets in hotels, restaurants and hospitality establishments. Designed to keep eggs, butter and other temperature-sensitive foods fresh, it is the ideal solution for ensuring a neat and hygienic presentation.

Composition:

- 1 GN 1/2 Egg Tray: Designed to hold and present eggs in a practical and aesthetically pleasing way.
- 1 GN 1/2 H 40 Perforated Container: Perfect for storing butter or other foods, the perforated container ensures correct drainage and aeration.
- 2 GN PC 1/2 H 65 containers: Ideal for holding other foods such as butter, cheese or eggs, these polycarbonate containers are resistant and hygienic.
- 2 Perforated False Bottoms GN PC 1/2: They ensure better management of the contents, keeping the food raised from the bottom for optimal conservation.
- 4 Gel Packs (20 x 9.8 cm): Included to maintain fresh temperature, essential to prolong the life of food during buffet service.
- 1 Opening Plastic Dome: The transparent dome protects food from external contamination, keeping it fresh and always visible.

Functionality: The refrigerated system allows you to keep butter, eggs and other fresh products at the right temperature throughout the service, maintaining the hygiene and quality of the food.

Ergonomic Design: The opening dome ensures quick and easy access to food, optimizing buffet management during busy times.

High-Quality Materials: The tray and bowls are made of durable materials, such as stainless steel and polycarbonate, to ensure durability and easy cleaning.

Versatility: Ideal for displaying eggs, butter and other breakfast products, this accessory is perfect for breakfast rooms and buffets, combining aesthetics and functionality.

This refrigerated egg and butter tray is an indispensable addition to improve the quality and efficiency of your buffet service, maintaining the freshness and presentability of your food.