

Chafing dish 1/1 1000 E



- ▶ Temperature range 30°C – 85°C
- ✓ 8 control stages
- ✓ Control: Electronic | Knob

Volume: 13.5 litres

- ▶ Suitable for:
 - ✓ 1/1 GN up to 100 mm deep
 - ✓ 2x 1/2 GN up to 100 mm deep
 - ✓ 3x 1/3 GN up to 100 mm deep
- ▶ With lid holder:
 - ✓ For easy handling at buffets
 - ✓ Detachable lid holder

Description

Reliably keep food warm – for family-friendly catering or for longer periods in self-service areas. The electrically heated chafing disk reliably keeps food warm without requiring an open flame. It offers capacity for 1/1 GN containers up to 100 mm deep.

Features

• Depth GN container max.:	100 mm
• Gastronorm:	1/1 GN
• Temperature control:	8 levels
	Thermostatic
• Digital display:	No
• Control lamp:	Heat up
• Control unit:	Electronic
	Toggle
• Temperature range:	30 °C to 85 °C
• Power load:	1 kW 230 V 50/60 Hz
• Colour:	Silver
• Material lid:	Chrome-nickel steel
• Material handle(s):	Chrome-nickel steel
• GN-capable:	Yes
• With handle(s):	Yes
• Stackable:	No
• Lid properties:	Detachable, with handle

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Chafing dish 1/1 1000 E

- Heating type: Electro
- Content: 13.5 litre(s)
- Functions: Keeping warm
- Properties: -
- Including: 1 lid holder
- 1 GN container
- Material: Chrome-nickel steel
- Important information: -
- Size: W 625 x D 360 x H 285 mm
- Weight: 8.3 kg

