



Professional chafing dish GN 2/3 h887_15

Fuel-powered chafing dish with lid equipped with friction brake. Dimensions: W. 39.5 x D. 43 x H. 29 cm.

The **professional chafing dish** is the solution for keeping freshly prepared dishes at the right temperature. Ideal for professional kitchens in hotels, restaurants, canteens, and snack bars wishing to offer self-service or buffet services. This product is made of **durable stainless steel** and features a **lid with a friction brake**, remaining in the position where it is left. The lid can be removed for **easy cleaning**. To ensure a **correct temperature** at all times, the products are equipped with a **special removable water pan** and **fuel holder**.

Technical features:

- Material: stainless steel
- Finish: satin
- Dimensions: W. 39.5 x D. 43 x H. 29 cm
- Lid with stop
- Equipped with water pan
- Fuel holder
- Weight: 6.04 Kg
- Capacity: 6 L
- Tray size: GN 2/3 - depth 65 mm

INFORMATION

- Form quadrata
- Opening Type coperchio basculante
- Punti di forza Scaldavivande a Combustibile
- Height in millimeters 290.000000
- Width in millimeters 395.000000
- Profondità in millimetri 430.000000