

WARMING

COOLING

COOKING



Dry Chafer for induction®

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
DRY CHAFER FOR INDUCTION WITH ST. ST. COVER 2/3 GN*	TAV057038	40,5 x 40,5 h 15
DRY CHAFER FOR INDUCTION WITH TRANSPARENT COVER 2/3 GN*	TAV057037	40,5 x 40,5 h 17

*without ceramic food pans



Dry Chafer®
for induction



IDEAL FOR

DEEP FRIED FOOD, TEMPURA, ROASTS, BAKED OR GRILLED VEGETABLES

FEATURES

- » Stainless Steel 18/10 mirror finish base and handles
- » Transparent cover reinforced with St.St. frame with "Oven" effect
- » Uniform temperature distribution
- » Two mechanical hinges
- » Easily replaceable transparent cover
- » Works with non induction-ready ceramic food pans

USER GUIDELINES

The full food pans can be easily placed on and removed from the unit.
The absence of water/steam is optimal for warm holding of dry food.
Place the Dry Chafer over induction plate, place filled food pans in the chafer.

PATENT

Dry Chafer for Induction® is protected by international patents issued and/or currently pending.

Spare parts

DESCRIPTION	CODE	SIZE (cm)
Transparent cover for Induction Dry Chafer 2/3 GN, w/o frame	TAV044026	40,5 x 40,5 h 15

Food pans

GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS			HEIGHT (cm)	CAP. (l)
	WHITE	CHERRY	BLACK		
1/3 GN	TAV341705	TAV341733	TAV341771	h 6,5	1,8
2/3 GN	TAV342305	TAV342333	TAV342371	h 6,5	3,4