

Olympia 1/2 GN Induction Chafer

1/2GN. Colour: Silver

Code : FT038

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27% OFF Sale

£340.00

£246.99 / exc vat

£296.39 / inc vat

Select Shipping Method

- Next Working Day Delivery

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

Looking to keep your freshly cooked dishes warm during buffet services? Then the 1/2 GN, induction chafer from Olympia is ideal for you. Designed for use with electric induction plates (FD059 - sold separately), the chafer is able to efficiently keep food at its desired temperature, without relying on less reliable forms of heating - such as chafing fuel. Not only does this ensure that food is bursting with flavour - even hours after cooking - but also that it's kept at safe and hygienic temperatures to reduce the risk of illness for your guests.

Plus, heat-insulating lid allows you to keep food warm for longer, whilst the glass window lets your guests browse each of your buffet options without needing to open their lid - maintaining your food's temperature!

Size

Unit	Height	Width	Depth
Mm	180	377	400
Cm	18	37.7	40
Inches (approx)	7	14	15

- Compatible with induction plates for efficient and reliable heating
- Water return system ensures that condensation flows back to water pan instead of your food
- Lid opens up to maximum 90 degrees but stays open at 60°
- Induction heating locks-in freshness and flavour
- Lid boasts excellent insulation for excellent heat retention
- Glass window allows your guests to view food before needing to open the lid
- Material : Stainless Steel