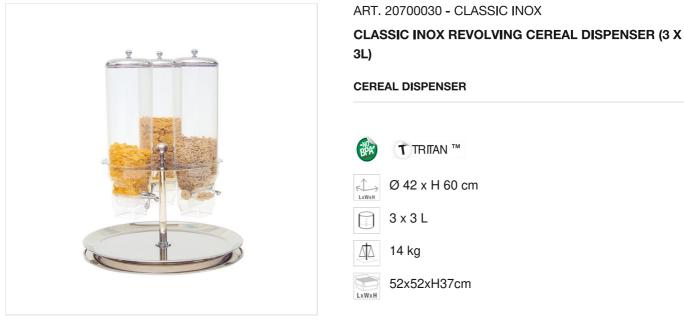
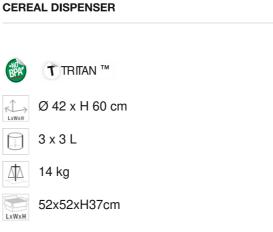
BUFFET ITEMS **CLASSIC INOX** 







✓ Safe and stable structure for three 360° rotation different types of cereal

Functional knobs for easy portioning

## **AVAILABLE COLORS**

stainless steel

# DESCRIPTION

Mirror polished 18/10 stainless steel structure base, drip trays, disc with three bowl-spaces and lids The stand revolves with ball bearing and is made of chromed steel . 3 liter tubes and monobloc cones manufactures by mold injection with "TRITAN" without glue, bisphenol A free. Rubber fans . Functional knobs for easy portioning. Food certified tubes, cones and fans. Maximum height of cups 9 cm.

### MATERIALS

Plastic TRITAN (foodsafe certified), resistant to 25% of alcohol, Plastic PMMA, Mirror-polished stainless steel 18/10, Chromed steel





# BUFFET ITEMS

**CLASSIC INOX** 



#### **CLEANING INSTRUCTIONS**

#### Plastik, PMMA, TRITAN

It is recommended to hand wash with neutral detergent and to dry it immediately.

### Mirror polished stainless steel

It is recommended to hand wash with a neutral detergent.

#### PE, porcelain, glass, satinated stainless steel, chromed steel and brass

All removable components can be washed in the dishwasher. If it is not removable, we recommend hand washing it with neutral detergent.

## **SPARE PARTS**



Round stainless steel lid for classic cereal dispenser (3L) with handle COPERCHIO 12



Round cereal container (3) MULINO PACK 3L

For manufacturing necessities, the mentioned specifications are not binding and could be changed without prior notice. Sales conditions are available upon request. Being wood a natural product, the shown colors are only indicative. Possible color and grain differences in comparison with samples and previous shipments are not reasons for claim. All parts and materials with direct food contact have been tested and approved for food contact according to the rules established by law. All rights reserved - ©Ze Pé.



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