

# BUFFET & CATERING



## COOLING PLATES



PROFESSIONAL  
BAKEWARE  
BY  
TABLECRAFT



## COOLING PLATES



COLD HOLDING NATURAL DOWN TO -28°C

Keep food perfectly chilled for up to 3 hours on your buffet line. For best results, prechill cooling plates in the freezer for 8-12 hours prior to use. Cooling plates can be placed on buffet tables or gastronorm trays to retain condensation.



a



b



c

Item #	Description	Min Order
<b>COOLING PLATES-STAINLESS STEEL, BRUSHED FINISH</b>		
a. CW60100	Gastronorm 1/1, 53 x 32.5 x 4.5cm	1/4
b. CW60101	Gastronorm 1/2, 32.5 x 26.5 x 4.5cm	1/6
c. CW60103	Gastronorm 1/2 Long Size, 53 x 16 x 4.5cm	1/8

