HENDI
Tools for Chefs

Chiller UNIQ code: 272084

The UNIQ line is a selection of products for the modern buffet, catering, restaurant, and hotel industries.
Award-winning collection designed by Dutch designer Robert Bronwasser.
It blends contemporary design with high-quality craftsmanship.
Timeless colour palette that complements food and beverage presentation on buffets.
Its unique construction and attention to detail make it an eye-catching addition to any buffet. Body made of durable, food-grade polypropylene.
Removable stainless steel GN 1/1 container, 40 mm deep.
Tempered glass lid with insulated handle and aluminium hinge.
Integrated card holder on the lid for product labels.
Two-part lid design.
Thermoelectric cooling system.
3 cooling settings:
- Setting 1: 12–15°C
- Setting 2: 8–12°C
- Setting 3: 4–8°C (approx. 40 minutes required to reach the target temperature).

Note: Actual cooling time depends on the ambient temperature and the selected setting. Lower temperature settings take longer to reach the target temperature.
Not suitable for freezing.
Black rubber feet.
Accessories included: GN 1/1 container (40 mm deep), transparent card holder, and detachable power cord.
Suitable for chilled food presentation and serving.
Suitable for sushi, salads, desserts, raw fish, and chilled dishes.

- Modern UNIQ design by Robert Bronwasser creates an eye-catching buffet presentation.
- Controlled cooling helps maintain serving temperature for chilled dishes.
- Removable stainless steel container supports convenient cleaning and refilling.
- Two-part lid design helps reduce temperature loss during serving.
- Integrated card holder supports organised buffet presentation.

Code	Colour	V	W	LxWxH (W)
272084	Blue	220-240	120	607x398x(H)248