



LID POSITION
opens up to a maximum of 90°
stays open from 70° to 90°
to close: simply press down gently
cover opens easily and effortlessly

WATER RETURN SYSTEM
condensation flows back to the water
pan instead of the food

HYDRAULIC HINGE
for smooth opening
and closing lid

**ADJUSTABLE LEVEL
SUPPORT**
when perfectly level
placement is required

NOTCH
changing food
pan easily

CAPSULED BOTTOM
capsule-sandwich
induction base for fast
and even heating



CHAFERS

Bon Chef's **Magnifico Induction Chafers** feature a beautiful all glass lid for a modern design with a Hydraulic Hinge that is unmatched in function. Our condensation management system captures excess water and channels it away from the food and back into the water pan. Use together with our Low-Profile Induction stand for a beautiful Modern presentation or with our Stackable Sterno Stands whenever electricity is not available.



22000 with 22000ST



FEATURES & BENEFITS:

All Glass Lid

Modern design & practical function. The All Glass design allows your guests to see what's inside.

Hydraulic Hinge

Smooth Opening & Closing Lid (1 Year Warranty)

Lid Position

Opens to maximum 90°, Stays open from 70° - 90°, Gently closes once pressed down

Condensation Management

Innovative condensation management system flows water from the lid back to the water pan instead of the food.

Adjustable Level Support

For a perfectly level placement when required.

Induction Bottom

Magnetic induction bottom ensures compatibility with all induction stove manufacturers.

Low Profile or Sterno Base Available with a low-profile induction base or a Stackable Sterno base

Add Color

Available in Nero, Bianco, Powercoat Evolution, or custom colors upon request.

MORE CHAFER SIZES AND SHAPES



22001



22002



22003



22004

LOW PROFILE INDUCTION STANDS



22000SI



22001SI



22003SI

INDUCTION STOVE



22100

STANDS (STERNO OR INDUCTION)



22000ST



22001ST



22002ST



22003ST



22004ST

JUICE AND CEREAL DISPENSERS



22030



22031



22032



22020



22021



22022

Simply **Magnifico.**

ITEM #	Description	Dimensions (in)
22000	MAGNIFICO LINE, ALL GLASS LID, INDUCTION CHAFER, RECTANGLE, FULL SIZE	23.03 x 18.30 x 7.086
22000ST	MAGNIFICO LINE, STAND FOR 22000 - STERNO OR INDUCTION	23.03 x 15.15 x 6.811
22000SI	MAGNIFICO LINE, LOW PROFILE INDUCTION STAND FOR 22000	22.83 x 16.73 x 2.755
22003	MAGNIFICO LINE, ALL GLASS LID, INDUCTION CHAFER, 2/3 SIZE	18.50 x 19.88 x 7.086
22003ST	MAGNIFICO LINE, STAND FOR 22003 - STERNO OR INDUCTION	16.22 x 15.03 x 6.811
22003SI	LOW PROFILE INDUCTION FRAME FOR 22003	16.92 x 15.94 x 2.755
22002	MAGNIFICO LINE, ALL GLASS LID, INDUCTION CHAFER, HALF SIZE	18.30 x 12.40 x 7.086
22002ST	MAGNIFICO LINE, STAND FOR 22002 - STERNO OR INDUCTION	15.03 x 12.67 x 6.811
22001	MAGNIFICO LINE, ALL GLASS LID, INDUCTION CHAFER, ROUND, FULL SIZE	20.74 x 17.59 x 7.086
22001ST	MAGNIFICO LINE, STAND FOR 22001 - STERNO OR INDUCTION	18.70 x 18.70 x 6.811
22001SI	MAGNIFICO LINE, LOW PROFILE INDUCTION STAND FOR 22001, 22002, 22004	19.48 x 17.32 x 2.755
22004	MAGNIFICO LINE, ALL GLASS LID, INDUCTION SOUP CHAFER, 11L	18.11 x 17.00 x 11.02
22004ST	MAGNIFICO LINE, STAND FOR 22004 - STERNO OR INDUCTION	15.98 x 15.98 x 6.811
22030	MAGNIFICO LINE, SINGLE JUICE DISPENSER, 18/8 STAINLESS STEEL, CLEAR ACRYLIC, 5L	13.77 x 9.055 x 11.69
22031	MAGNIFICO LINE, SINGLE JUICE DISPENSER, 18/8 STAINLESS STEEL, CLEAR ACRYLIC, 8L	6.889 x 6.889 x 23.03
22032	MAGNIFICO LINE, SINGLE JUICE DISPENSER, 18/8 STAINLESS STEEL, CLEAR ACRYLIC, 12L	7.992 x 7.992 x 23.22
22020	MAGNIFICO LINE, CEREAL DISPENSER, 18/8 STAINLESS STEEL, CLEAR ACRYLIC, 5L	6.771 x 4.921 x 23.62
22021	MAGNIFICO LINE, CEREAL DISPENSER, 18/8 STAINLESS STEEL, CLEAR ACRYLIC, 8L	7.874 x 6.102 x 24.01
22022	MAGNIFICO LINE, CEREAL DISPENSER, 18/8 STAINLESS STEEL, CLEAR ACRYLIC, 12L	9.055 x 7.322 x 24.29
22100	MAGNIFICO LINE, INDUCTION STOVE, 500W / 110V / 4.54AMPS	9.645 x 2.559
22030	MAGNIFICO LINE, SINGLE JUICE DISPENSER, 18/8 STAINLESS STEEL, CLEAR ACRYLIC, 5L	5.905 x 5.905 x 23.03

Bon Chef, Inc. has been dedicated to manufacturing and supplying the most durable products available to the food service industry since 1972.

We consider it our personal mission to offer our customers the widest range of presentation choices possible. All of our products use the finest materials combined with specialized construction to create pieces that work long and hard, meeting both practical and aesthetic needs.

Please call **1-800-331-0177** toll-free to discuss any special needs. We'll help you put it all together beautifully.



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