

**ATLANTIC BUFFET SYSTEM**  
**DESIGN, INNOVATION AND QUALITY**  
**FOR BUFFET & BANQUETING**  
DESIGN, INNOVAZIONE E QUALITA' PER BUFFET & BANQUETING

**sambonet**

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# YOUR PERFECT SYSTEM

Conceived and designed in the round and rectangular versions with different opening systems to meet any need ABS-Atlantic Buffet System chafing dishes combine contemporary flexibility and functionality. All the parts of these simple-shaped, stackable, 100% stainless steel hygienic items can be easily taken apart for thorough cleaning. The line comes from the expertise that only Sambonet can offer to top catering services.

Pensati e ideati nelle versioni rotonde, rettangolari con aperture differenziate per soddisfare ogni esigenza, gli scaldavivande ABS-Atlantic Buffet System interpretano la funzionalità e la flessibilità contemporanea. Semplici nella forma, impilabili, igienici poiché realizzati in acciaio inox, facilmente smontabili in tutte le loro parti per una pulizia impeccabile, gli elementi appartenenti alla linea nascono dall'expertise che solo Sambonet è in grado di garantire alla ristorazione d'eccellenza.

A COLLECTION OF CHAFING DISHES WHOSE FORM AND CONTENT ARE AN EXPRESSION OF MODERNITY.

UNA COLLEZIONE DI SCALDAVIVANDE CHE, NELLA FORMA E NEI CONTENUTI, ESPRIME LA SUA MODERNITÀ.



## SMOOTH MOVEMENT AND TRANSPARENCY

The lid is equipped with a new, transparent window made of unbreakable glass that lets you see the delicacies held in the chafing dishes. The gradual closing mechanism and the special lid removal method make the whole System even more effective.

Grazie alla trasparenza del nuovo oblò in vetro temperato, i coperchi offrono visibilità alla prelibatezza dei contenuti degli scaldavivande. Il meccanismo di chiusura graduale e lo speciale metodo di rimozione dei coperchi rende ancora più performante l'intero Sistema.



## ABS ROUND

NEW  
WITH  
GLASS

## Ø 30

Ø 30 cm - h. 15 cm - 2,75 L  
Ø 11" - h. 5¾" - 0,73 gal.

**58176-30**  
ACCIAIO 18-10  
STAINLESS STEEL



## Ø 36

Ø 36 cm - h. 15 cm - 5 L  
Ø 14" - h. 5¾" - 1,32 gal.

**58176-36**  
ACCIAIO 18-10  
STAINLESS STEEL

## Ø 40

Ø 40 cm - h. 17 cm - 7,8 L  
Ø 15¾" - h. 6¾" - 2,1 gal.

**58176-40**  
ACCIAIO 18-10  
STAINLESS STEEL

## Ø 24

Ø 24 cm - h. 15 cm - 2 L  
Ø 9½" - h. 5¾" - 0,73 gal.

**58166-24**  
ACCIAIO 18-10  
STAINLESS STEEL

## Ø 30

Ø 30 cm - h. 15 cm - 2,75 L  
Ø 11" - h. 5¾" - 0,73 gal.

**58166-30**  
ACCIAIO 18-10  
STAINLESS STEEL

## Ø 36

Ø 36 cm - h. 15 cm - 5 L  
Ø 14" - h. 5¾" - 1,32 gal.

**58166-36**  
ACCIAIO 18-10  
STAINLESS STEEL

## Ø 40

Ø 40 cm - h. 17 cm - 7,8 L  
Ø 15¾" - h. 6¾" - 2,1 gal.

**58166-40**  
ACCIAIO 18-10  
STAINLESS STEEL

## STAND ABS ROUND

**58166-AA** - Ø 24 cm  
ACCIAIO 18-10  
STAINLESS STEEL

**58166-AM** - Ø 30 cm  
ACCIAIO 18-10  
STAINLESS STEEL

**58166-AB** - Ø 36 cm  
ACCIAIO 18-10  
STAINLESS STEEL

**58166-AC** - Ø 40 cm  
ACCIAIO 18-10  
STAINLESS STEEL



## ABS RECTANGULAR

NEW  
WITH  
GLASS

57x47 cm - h. 18 cm - 10 L  
22½"x 18½" - ht. 6¾" - 2,65 gal.

**58172-54**  
ACCIAIO 18-10  
STAINLESS STEEL



68,5x35,5 cm - h. 18 cm - 10 L  
27"x14" - ht. 6¾" - 2,65 gal.

**58172-56**  
ACCIAIO 18-10  
STAINLESS STEEL



57x47 cm - h. 18 cm - 10 L  
22½"x 18½" - ht. 6¾" - 2,65 gal.

**58162-54**  
ACCIAIO 18-10  
STAINLESS STEEL

68,5x35,5 cm - h. 18 cm - 10 L  
27"x14" - ht. 6¾" - 2,65 gal.

**58162-56**  
ACCIAIO 18-10  
STAINLESS STEEL



## STAND ABS RECTANGULAR

**58162-AA**  
ACCIAIO 18-10  
STAINLESS STEEL



## INDUCTION? READY TO GO!

ABS-Atlantic Buffet System chafing dishes can be used on any heat source\*, including gas, electric and glass-ceramic cooktops and induction hobs, for which Sambonet free-standing (58162-RA) and built-in (58162-RB) cookers are recommended. As a matter of fact, Sambonet induction cookers are ideal for any buffet where food should be kept at a specific temperature to preserve flavours.

Gli scaldavivande ABS-Atlantic Buffet System sono ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione\* per la quale si raccomanda l'utilizzo delle piastre proposte dall'azienda, disponibili sia nella versione da appoggio art. 58162-RA sia da incasso art. 58162-RB. I piani induzione Sambonet sono infatti l'ideale per tutti i buffet ove indispensabile mantenere i cibi ad una temperatura ottimale per la conservazione dei sapori.



INDUCTION COOKER,  
TO BE BUILT INTO COUNTER  
Piastra ad induzione, da incasso

**58162-RB**  
36X38 cm - h. 12,5 cm  
14¼"x14¼" - h. 4¾"



INDUCTION COOKER  
Piastra ad induzione

**58162-RA**  
30X37 cm - h. 10 cm  
11¾"x14½" - h. 3¾"

\* NON UTILIZZABILI SU PIANI AD INDUZIONE CON RICONOSCIMENTO DI FREQUENZA  
NOT SUITABLE FOR INDUCTION COOKTOPS WITH FREQUENCY IDENTIFICATION

ACCESSORIES

FOOD PAD GN STAINLESS STEEL  
RECTANGULAR



FOOD PAN GN 1/3  
Bacinella GN 1/3  
**14107-06**  
32,5x17,5 cm - h. 6,5 cm - 3 L  
12¾"x6¾" - h. 2½" - 0,80 gal.



FOOD PAN GN 1/4  
Bacinella GN 1/4  
**14108-06**  
26,5x16,2 cm - h. 6,5 cm - 2 L  
10½"x6¼" - h. 2½" - 0,52 gal.



FOOD PAN GN 2/3  
Bacinella GN 2/3  
**14103-06**  
35,3x32,5 cm - h. 6,5 cm - 6 L  
13¾"x12¾" - h. 2½" - 1,58 gal.



FOOD PAN GN 1/2  
Bacinella GN 1/2  
**14105-06**  
32,5x26,5 cm - h. 6,5 cm - 4 L  
12¾"x10½" - h. 2½" - 1,06 gal.



FOOD PAN GN 1/1  
Bacinella GN 1/1  
**14102-04**  
53x32,5 cm - h. 4 cm - 7 L  
20¾"x12¾" - h. 1½" - 1,84 gal.  
**14102-06**  
53x32,5 cm - h. 6,5 cm - 10 L  
20¾"x12¾" - h. 2½" - 2,64 gal.

FOOD PAD GN STAINLESS STEEL  
ROUND



VEGETABLE DISH  
Legumiera  
**58166-EG**  
Ø 24 cm - Ø 9½"  
**58166-EM**  
Ø 30 cm - Ø 11"  
**58166-EH**  
Ø 36 cm - Ø 14"  
**58166-EI**  
Ø 40 cm - Ø 15¾"

FOOD PAD GN PORCELAIN GN  
RECTANGULAR



FOOD PAN GN 1/3  
Bacinella GN 1/3  
**44337-06**  
32,5x17,5 cm - h. 6,5 cm - 3 L  
12¾"x6¾" - h. 2½" - 0,80 gal.



FOOD PAN GN 2/3  
Bacinella GN 2/3  
**44333-06**  
35,3x32,5 cm - h. 6,5 cm - 6 L  
13¾"x12¾" - h. 2½" - 1,58 gal.



FOOD PAN GN 1/2  
Bacinella GN 1/2  
**44335-06**  
32,5 x 26,5 cm - h. 6,5 cm - 4 L  
12¾"x 10½" - h. 2½" - 1,06 gal.



FOOD PAN GN 1/1  
Bacinella GN 1/1  
**44332-06**  
53x32,5 cm - h. 6,5 cm - 10 L  
20¾"x12¾" - h. 2½" - 2,64 gal.

FOOD PAD GN PORCELAIN GN  
ROUND



PORCELAIN INSERT  
Inserto Porcellana  
**58166-ED**  
Ø 36 cm - Ø 14"  
**58166-EF**  
Ø 40 cm - Ø 15¾"



PORCELAIN INSERT  
Inserto Porcellana  
**58166-EA**  
Ø 24 cm - Ø 9½"  
**58166-EL**  
Ø 30 cm - Ø 11"  
**58166-EC**  
Ø 36 cm - Ø 14"  
**58166-EE**  
Ø 40 cm - Ø 15¾"

ELECTRIC HEATING UNIT  
RECTANGULAR



**58162-KE**  
EUROPEAN STANDARD 220V 380W  
20 x 25 cm - 7¾"x9¾"  
**58162-KU**  
US STANDARD 110V 450W  
20 x 25 cm - 7¾"x9¾"  
**58132-KE**  
EUROPEAN STANDARD 220V 380W  
20 x 25 cm - 7¾"x9¾"  
**58132-KU**  
US STANDARD 110V 450W  
20 x 25 cm - 7¾"x9¾"

FUEL HOLDER  
KIT FOR ABS



FUEL HOLDER KIT FOR ABS  
Set portacombustibile solido per ABS  
**58136-KA**  
Ø 40 cm - Ø 15¾"

SERVING ITEMS  
LIVING



VEGETABLE / MEAT TONG  
Molla per carne e verdure  
**52550**  
ACCIAIO 18-10 / STAINLESS STEEL  
**-69** 26 cm - 10¼"  
**-70** 30 cm - 11¾"



LADLE  
Mestolo  
**52550-01**  
ACCIAIO 18-10 / STAINLESS STEEL  
25,5 cm - 10"



RICE LADLE  
Cucchiaio Risotto  
**52550-16**  
ACCIAIO 18-10 / STAINLESS STEEL  
28 cm - 11"

ELECTRIC HEATING UNIT  
ROUND



**58166-KE**  
EUROPEAN STANDARD 220V 200W  
20 x 25 cm - 7¾"x 9¾" - Ø 30 cm - 11"  
**58166-KU**  
US STANDARD 110V 240W  
20 x 25 cm - 7¾"x 9¾" - Ø 36 cm - Ø 14"  
**58166-KP**  
EUROPEAN STANDARD 220V 180W  
20 x 21 cm - 7¾"x 8¼" - Ø 40 cm - Ø 15¾"



**58136-KE**  
EUROPEAN STANDARD 220V 200W  
20 x 25 cm - 7¾"x 9¾"  
**58136-KU**  
US STANDARD 110V 240W  
20 x 25 cm - 7¾"x 9¾"



FUEL HOLDER KIT FOR ABS  
Set portacombustibile solido per ABS  
**58136-KA**  
Ø 24 cm - Ø 9½"  
Ø 30 cm - Ø 11"  
Ø 36 cm - Ø 14"



SERVING SPOON  
Cucchiaio servire  
**52550**  
ACCIAIO 18-10 / STAINLESS STEEL  
**-13** 30 cm - 11¾"  
**-22** 39 cm - 15½"



SERVING FORK  
Forchetta servire  
**52550**  
ACCIAIO 18-10 / STAINLESS STEEL  
**-12** 26 cm - 10½"  
**-23** 39 cm - 15½"

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