

Cold Wave - Bowls & Platters

Proper Use & Care Instructions

Bon Chef Cold Wave Bowls and Platters are the most innovative products to enter the table top arena in years. Designed with two chambers the inner chamber is filled with a special gel to keep food cold for hours and the outer chamber provides an air barrier to prevent condensation.

- Always pre-freeze all Cold Wave Bowls & Platters overnight. This will help maintain safe food temperatures for up to 8 hours on the bowls and several hours on the platters.
- Never place your Cold Wave Bowl in an oven, microwave or any heat source, damage may occur.
- Dishwasher safe and/or hand wash in hot water.
- Never use abrasive scouring pads or cleansers.
- When your Cold Wave Bowl is filled with food, you may have to occasionally stir the contents to prevent freezing.
- Always add food that is pre-chilled to proper temperatures.

Colored Cold Wave Bowls

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Bon Chef's Colored Cold Wave Bowls come with a 3-year warranty against lifting and are available in five vibrant colors including Red, Lime, Yellow, Caribbean Blue, & Cobalt Blue.

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