

GN container, 1/2, D65, perforated



Description

Perforated GN container 1/2 GN, 65 mm deep, 4 litres – 18/10 stainless steel, EN 631 standard, Top Line series. Perforations for draining and steaming. Stackable. For combi-ovens, bain-maries and saladettes where liquids need to drain away without affecting the product.

Features

• Content:	4 litre(s)
• Stackable:	Yes
• Design:	With perforation (holes)
• Reinforced edge:	No
• Properties:	-
• Surface:	High-gloss
• Depth container:	65 mm
• Series:	Top Line
• Norm:	EN 631
• Gastronorm:	1/2 GN
• Material:	CNS 18/10
• Important information:	-
• Size:	W 325 x D 265 x H 65 mm
• Weight:	0.65 kg

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Intermediate bar, 325 mm



- Important information: -
- Size: W 330 x D 20 x H 35 mm
- Weight: 0.1 kg

Code-No. A120601
GTIN 4016098101181

Intermediate bar, 530 mm



- Important information: -
- Size: W 530 x D 20 x H 35 mm
- Weight: 0.15 kg

Code-No. A120602
GTIN 4016098101198

GN tray, 1/2 with reinforced rim



- Content: 1.6 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: Yes
- Properties: -
- Surface: Silk matt
- Depth container: 20 mm

Code-No. A101190
GTIN 4015613271750