

GN container, 2/3, D150, perforated



Description

Perforated GN container 2/3 GN, 150 mm deep, 13 litres – CNS 18/10, Top Line Series. Perforations for steaming and draining. Stackable. For combi-ovens, Bain Marie and production facilities that serve evenly cooked and drained food directly.

Features

• Content:	13 litre(s)
• Stackable:	Yes
• Design:	With perforation (holes)
• Reinforced edge:	No
• Properties:	-
• Surface:	High-gloss
• Depth container:	150 mm
• Series:	Top Line
• Norm:	EN 631
• Gastronorm:	2/3 GN
• Material:	CNS 18/10
• Important information:	-
• Size:	W 354 x D 325 x H 150 mm
• Weight:	1 kg

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GN tray 2/3

CNS
18/10



- Content: 2.3 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: Yes
- Properties: -
- Surface: Silk matt
- Depth container: 20 mm

Code-No. A101195
GTIN 4015613271781

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