

Container GN 1/1 perforated

802205

Made of high grade stainless steel 18/10. Very solid design. Smooth edges, easy to clean. Can be used in convection ovens, refrigerators, bain-marie systems and chafing dishes.

Perforated bottom. Perforated sides with a height of 100mm or higher.



Specifications

Suitable for	: Food Contact, Oven, Dishwasher, Bain-Marie
Temp resistance from (°C)	: -40°C
Temp resistance to (°C)	: 300°C
Nestable	: Yes
Materials	: 18/10 Stainless steel
Packed per	: 1
Packaging type	: Sticker
Length (mm)	: 530
Width (mm)	: 325
Height (mm)	: 200
Thickness (mm)	: 0.8
GN size	: GN 1/1
Maximum volume (L)	: 28
Usable volume (L)	: 28
Measurements	: (H)200

Transport specifications

EAN	: 8711369802205
Intrastat code	: 90
Gross weight (kg)	: 2.08
Net weight (kg)	: 2.08
Sales units per pallet	: 260

HENDI B.V.
 Innovatielaan 6
 6745 XW De Klomp, The Netherlands
 T: +31 (0)317 681 040
 E: info@hendi.eu

HENDI Polska Sp. z o.o.
 ul. Firmowa 12
 62-023 Robakowo, Poland
 T: +48 61 6587000
 E: info@hendi.pl

HENDI GmbH
 Ehrling 15
 5112 Lamprechtshausen, Austria
 T: +43 (0) 6274 200 10 0
 E: office.austria@hendi.eu

HENDI S.R.L.
 Str. 13 decembrie 94A, Hala 14
 Braşov, 500164, Romania
 T: +40 268 320330
 E: office@hendi.ro

PKS HENDI South East Europe SA
 5 Metsovou Str.
 18346 Moschato, Athens, Greece
 T: +30 210 4839700
 E: info@pks-hendi.com

HENDI Italia S.R.L.
 Via Leonardo da Vinci 4
 39100 Bolzano (BZ), Italy
 T: 800 727 438
 E: office.italy@hendi.eu