

# Container GN 1/2 perforated

802441

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)	: 325
Width (mm)	: 265
Height (mm)	: 40
Thickness (mm)	: 0.7
GN size	: GN 1/2
Maximum volume (L)	: 2
Usable volume (L)	: 2
Measurements	: (H)40

## Transport specifications

EAN	: 8711369802441
Intrastat code	: 73239300
Gross weight (kg)	: 0.536
Net weight (kg)	: 0.53
Sales units per pallet	: 880
Plastic packaging (gram)	: 6

### 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

Ehring 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