

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

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