



HENDI

Tools for Chefs

GN 1/2 container, perforated code: 818152

Made of high-grade AISI 304.

Thickness: 0.8 mm.

Strong edges with the same 0.8 mm thickness for extra rigidity.

Solid design with smooth edges.

Excellent resistance to corrosion.

Suitable for convection ovens, refrigerators, bain-marie systems, and chafing dishes.

Temperature range: -40°C to 300°C.

Food-contact compliant. Perforated bottom.

Containers with a depth of 100 mm or more have perforated sides in addition to the base.

Optimised internal corner radius increases usable capacity. Stackable.

-  Consistent 0.8 mm thickness, including the top edge, ensures enhanced strength and shape retention.
-  Perforated design allows quick draining and rinsing.
-  Wide temperature range from -40°C to 300°C.

Code	Liter	Height (W)
818152	2	40