

GN 1/2 container code: 818329

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. Optimised internal corner radius increases usable capacity.

Stackable.

-  Consistent 0.8 mm thickness, including the top edge, ensures enhanced strength and shape retention.
-  Wide temperature range from -40°C to 300°C.
-  Durable and easy to clean.



Code	Liter	Height (W)
818329	12.5	200