



HENDI

Tools for Chefs

Tray CONVECTOMAT CLASSIC GN 2/3 code: 890332

Made of enamelled steel.

20 mm outer rim on each side.

Non-stick layer.

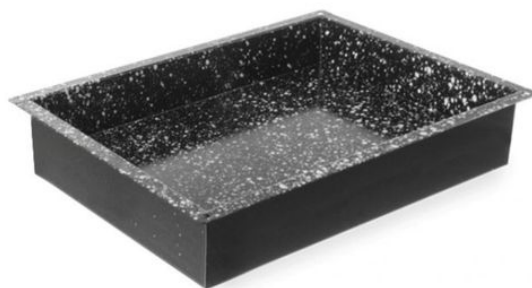
No toxins released when baking

Cadium, nickle lead and BPA free.

Up to 90% in fat reduction.

Temperature resistance: up to 300°C.

- + The tray (its chamber) has right angles allowing for maximum use of the finished product and easier food cost estimation, which translates into profit enabling exact portion sizes and higher return on investment
- + Fit&non stick layer – the marble effect coating prevents sticking
- + Made of odourless enamelled steel – no odour emissions at high temperature ranges and heat-resistance up to 300°C
- + Bottom and outer walls with increased thickness of 1 mm guarantee temperature stability on the entire surface of the tray. No uneven heat distribution
- + 20 mm outer rim around all four sides – allows placing the tray in point of sale displays – promotion and sale of products “directly from the tray”



Code	GN	LxWxH (W)
890332	GN 2/3	354x325x(H)60