



MODEL INFORMATION

EAN 13	8421661010528
(W) Width (CM)	65
(D) Depth (CM)	53
(H) Height (CM)	4
Weight (KG)	2.18
Construction Material	Stainless Steel
Material Type	Metals
Case Lot	1

Article: P210402

Product Family: GN Pro Stainless Steel

Perforated GN PRO 2/1 40 mm deep stainless steel with perforated bottom

Perfect for steaming foods or draining liquids, fats and juices while cooking, the 2/1-size gastronorm perforated steam table pan by Pujadas is a versatile, reliable choice. Thanks to the heavy-duty 18/10-grade stainless steel, thick design and reinforced edges, this pan is highly resistant to dings and dents, and the bottom features consistent perforations for even steaming or draining. The unique corner design increases usable surface area and allows this pan to be stacked for convenient storage, making this NSF-certified pan an exceptional choice for any commercial kitchen.

Features & Benefits

- 18/10-grade stainless steel promises impressive durability and longevity
- Thick design and reinforced edges resist dings and dents
- Bottom features consistent perforations for even steaming or draining
- Unique corner design increases usable surface area and allows stacking for convenient storage
- 40-millimeter-deep design
- NSF-certified
- Designed for steaming foods or draining liquids, fats and juices during cooking