



MODEL INFORMATION

EAN 13	8421661010740
(W) Width (CM)	32.5
(D) Depth (CM)	26.5
(H) Height (CM)	20
Weight (KG)	1.12
Construction Material	Stainless Steel
Material Type	Metals
Case Lot	6
Case Width	27.5
Case Height	35
Case Length	34.5

Article: **P122002**

Product Family: **GN Pro Stainless Steel**

Perforated GN PRO 1/2 200 mm deep stainless steel with perforated bottom and sides

Perfect for steaming foods or draining liquids, fats and juices while cooking, the 1/2-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, while the bottom and sides feature 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 and sides feature consistent perforations for even steaming or draining
- Unique corner design increases usable surface area and allows stacking for convenient storage
- 200-millimeter-deep design
- NSF-certified
- Designed for steaming foods or draining liquids, fats and juices during cooking