



MODEL INFORMATION

EAN 13	8421661010771
(W) Width (CM)	32.5
(D) Depth (CM)	17.6
(H) Height (CM)	6.5
Weight (KG)	0.53
Construction Material	Stainless Steel
Material Type	Metals
Case Lot	1

Article: **P130652**

Product Family: **GN Pro Stainless Steel**

Perforated GN PRO 1/3 65 mm deep stainless steel with perforated bottom

Perfect for steaming foods or draining liquids, fats and juices while cooking, the perforated steam table pan by Pujadas is a versatile, reliable choice. Thanks to the heavy-duty stainless steel construction, 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 small inner radii increase capacity and allow this pan to be stacked for convenient storage, making this NSF-certified pan an exceptional choice for any commercial kitchen.

Features & Benefits

- 18/10 stainless steel construction promises impressive durability and longevity
- Thick design and reinforced edges resist dings and dents
- Bottom features consistent perforations for even steaming or draining
- Small inner radii increase capacity and allow stacking for convenient storage
- 65-millimeter-deep design
- NSF-certified
- Designed for steaming foods or draining liquids, fats and juices during cooking