

Article: P22051

Product Family: GN Containers

GN pan 1/1 20 mm deep melamine in black



MODEL INFORMATION

| | |
|-----------------------|---------------|
| EAN 13 | 8421661220514 |
| (W) Width (CM) | 53 |
| (D) Depth (CM) | 32.5 |
| (H) Height (CM) | 2 |
| Weight (KG) | 0.89 |
| Construction Material | Melamine |
| Material Type | Polymers |
| Case Lot | 6 |

With its sleek black color, this steam table pan by Pujadas fits any establishment. It's made of durable, lightweight melamine, which is a synthetic resin that becomes hardened and formed after heating. This heat- and corrosion-resistant pan has a temperature range of -20°C to 70°C (-4°F to 158°F), and the nontoxic, odorless construction is SGS-certified for food contact. It features a 20-millimeter depth, strong corners that resist dents and a smooth interior for quick cleaning. Offering a reliable performance, this 1/1-size gastronorm pan is a valuable addition to any foodservice establishment including restaurants, catering operations, hotels, bars, cafés and more.

Features & Benefits

- Melamine construction is durable, lightweight, and heat- and corrosion-resistant
- Black color creates sleek look
- Nontoxic, odorless construction
- Temperature range of -20°C to 70°C (-4°F to 158°F)
- 1/1-size gastronorm steam table pan
- SGS-certified for food contact
- Not recommended for microwave, oven, direct flame, oil products or chemical products