



MODEL INFORMATION

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|-----------------------|-----------------|
| EAN 13 | 8421661110105 |
| (W) Width (CM) | 53 |
| (D) Depth (CM) | 32.5 |
| (H) Height (CM) | 10 |
| Capacity (L) | 14.2 |
| Weight (KG) | 3.4 |
| Construction Material | Stainless Steel |
| Material Type | Metals |
| Case Lot | 1 |

Article: P1110F1

Product Family: GN Pro Stainless Steel

Sandwich bottom GN PRO 1/1 100 mm deep stainless steel induction-ready

Take your GN Container lineup to the next level with this GN Container by Pujadas. Featuring a patented sandwich-base design, this induction-ready GN Container creates powerful, consistent heat. It can also be used with gas, electric and vitroceramic heat, or even in ovens. Thanks to the heavy-duty stainless steel, thick design and reinforced edges, this pan is highly resistant to dings and dents. The smooth interior promises quick cleaning and boasts a 14,2 -liter capacity. The versatile design is ideal for cooking, transporting, storing and serving, making this NSF-certified GN Container the best choice for nearly any type of establishment.

Features & Benefits

- 18/10-grade stainless steel promises impressive durability and longevity
- Patented sandwich-base design allows induction compatibility and ensures powerful, consistent heat
- Thick design and reinforced edges resist dings and dents
- Smooth interior is easy to clean
- 100-millimeter-deep design
- 14,2-liter capacity
- NSF-certified
- Compatible with induction, gas, electric and vitroceramic heat, as well as ovens
- Designed for cooking, transporting, storing, serving lines and more