



MODEL INFORMATION

EAN 13	8421661010672
(W) Width (CM)	35.3
(D) Depth (CM)	32.5
(H) Height (CM)	15
Weight (KG)	1.23
Construction Material	Stainless Steel
Material Type	Metals
Case Lot	6
Case Width	33
Case Height	29.5
Case Length	37

Article: **P231502**

Product Family: **GN Pro Stainless Steel**

Perforated GN PRO 2/3 150 mm deep stainless steel with perforated bottom and sides

Perfect for steaming foods or draining liquids, fats and juices while cooking, the 2/3-size gastronorm 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, while the bottom and sides feature 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
- Bottom and sides feature consistent perforations for even steaming or draining
- Small inner radii increase capacity and allow stacking for convenient storage
- 150-millimeter-deep design
- NSF-certified
- Designed for steaming foods or draining liquids, fats and juices during cooking