



#### MODEL INFORMATION

|                       |                 |
|-----------------------|-----------------|
| EAN 13                | 8421661011433   |
| (W) Width (CM)        | 32.5            |
| (D) Depth (CM)        | 17.6            |
| Weight (KG)           | 0.2             |
| Construction Material | Stainless Steel |
| Material Type         | Metals          |
| Case Lot              | 1               |
| Case Width            | 80              |
| Case Height           | 63              |

Article: **P135000**

Product Family: **GN Pro Stainless Steel**

## Perforated false bottom GN PRO 1/3 stainless steel for GN PRO pan

This perforated false bottom by Pujadas is the easiest way to prevent soggy or oversaturated foods in your steam table pan. It features perforations that allow excess liquid to drain away and elevates the food items for improved visibility and easier serving. The stainless steel provides impressive durability and longevity, and the smooth design ensures quick cleaning. This NSF-certified perforated false bottom improves food quality, making it the perfect companion to your 1/3-size gastronorm steam table pan, and can be used in serving lines, storage areas, prep areas and more.

### Features & Benefits

- Stainless steel provides impressive durability and longevity
- Perforations allow liquid to drain, preventing soggy or oversaturated foods
- Added height improves visibility and makes food items easier to reach
- Sleek design ensures quick cleaning
- NSF-certified
- Designed for 1/3-size gastronorm steam table pans
- Can be used in serving lines, storage areas, prep areas and more