



MODEL INFORMATION

EAN 13	8421661010344
(W) Width (CM)	32.5
(D) Depth (CM)	17.6
(H) Height (CM)	15
Capacity (L)	5.6
Weight (KG)	0.74
Construction Material	Stainless Steel
Material Type	Metals
Case Lot	6
Case Width	35.5
Case Height	32

Article: P131501

Product Family: GN Pro Stainless Steel

GN PRO 1/3 150 mm deep stainless steel

Offering an exceptional performance, the 1/3-size gastronorm steam table pan by Pujadas is made for busy commercial kitchens. Thanks to the heavy-duty 18/10-grade stainless steel, thick design and reinforced edges, this pan is highly resistant to dings and dents. It features a unique corner design that increases usable surface area and allows this pan to be stacked for convenient storage. It's 150 millimeters deep, offering a 5 3/5-liter capacity. The versatile design is ideal for cooking, transporting, storing and presenting in hot or cold buffets, making this NSF-certified steam table pan the best choice for nearly any establishment. Pujadas offers a whole collection of accessories for this line of steam table pans, including lids, dividers, perforated bases, presentation trays and more.

Features & Benefits

- 18/10-grade stainless steel promises impressive durability and longevity
- Thick design and reinforced edges resist dings and dents
- Unique corner design increases usable surface area and allows stacking for convenient storage
- Smooth interior is easy to clean
- 150-millimeter-deep design
- 5 3/5-liter capacity
- NSF-certified
- Designed for cooking, transporting, storing, presenting in hot or cold buffets and more
- Compatible with Pujadas line of stainless steel accessories