

Technical data sheet

Product features



GN container perforated GN 1/2 - 200 stainless steel

Model	SAP Code	00001242
GND 1/2-200	A group of articles - web	Food containers

– Material: AISI 304



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Technical drawing



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Product benefits

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1

Stainless steel AISI 304

sanitary integrity

- hygienic safety of prepared products
- very easy to maintain thanks to the material and rounded corners

2

Thickness 1mm

robustness

- very long service life even under heavy use and rough handling
- no warping higher safety during handling

3

Perforated

perforated body of the gastro container

- perfect steam permeability suitable for steaming vegetables and food

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Technical parameters



GN container perforated GN 1/2 - 200 stainless steel

Model	SAP Code	00001242
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1. SAP Code:

00001242

8. Gross Height [mm]:

300

2. Net Width [mm]:

325

9. Gross Weight [kg]:

1.38

3. Net Depth [mm]:

265

10. Material:

AISI 304

4. Net Height [mm]:

200

11. Exterior color of the device:

Stainless steel

5. Net Weight [kg]:

1.08

12. GN device depth:

200

6. Gross Width [mm]:

350

13. GN / EN size in device:

GN 1/2

7. Gross depth [mm]:

540

14. Material thickness of device [mm]:

0,7