

Article: P22087

Product Family: GN Containers

Steam table pan 2/4-size gastronorm 20 millimeter deep melamine in white

With its classic white color, this steam table pan by Pujadas fits any establishment. It's made of durable, lightweight melamine, which is a synthetic resin that becomes hardened and formed after heating. This heat- and corrosion-resistant pan has a temperature range of -20°C to 70°C (-4°F to 158°F), and the nontoxic, odorless construction is SGS-certified for food contact. It features a 20-millimeter depth, strong corners that resist dents and a smooth interior for quick cleaning. Offering a reliable performance, this 2/4-size gastronorm pan is a valuable addition to any foodservice establishment including restaurants, catering operations, hotels, bars, cafés and more.

MODEL INFORMATION

EAN 13	8421661220873
(W) Width (CM)	53
(D) Depth (CM)	16.2
(H) Height (CM)	2
Weight (KG)	0.5666667
Construction Material	Melamine
Material Type	Polymers
Case Lot	6

Features & Benefits

- Melamine construction is durable, lightweight, and heat- and corrosion-resistant
- White color creates a classic look
- Nontoxic, odorless construction
- Temperature range of -20°C to 70°C (-4°F to 158°F)
- 2/4-size gastronorm steam table pan
- SGS-certified for food contact
- Not recommended for microwave, oven, direct flame, oil products or chemical products

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