

Article: P22094

Product Family: GN Containers

Steam table pan 1/3-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. The 65-millimeter depth offers impressive capacity, the strong corners resist dents, and the smooth interior ensures quick cleaning. This 1/3-size gastronorm pan provides reliable performance, making it a valuable addition to restaurants, catering operations, hotels, bars, cafés and more.

MODEL INFORMATION

EAN 13	8421661022941
(W) Width (CM)	32.5
(D) Depth (CM)	17.6
(H) Height (CM)	2
Weight (KG)	0.45
Construction Material	Melamine
Material Type	Polymers
Case Lot	3

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)
- 1/3-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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