

# SPECIFICATIONS

## ARTICLE

Designation : **Gastro black food pan**

Code bobet : *See table below*

Selling Unit : **Unit**



*Non-contractual pictures*

Code	Description	Code	Description	Code	Description
25057	GN 1/1, H.50 mm	20125	GN 1/4, H.50 mm	20016	GN 2/7, H.80 mm
20124	GN 1/2, H.50 mm	20015	GN 1/4, H.80 mm	20017	GN 2/5, H.40 mm
20013	GN 1/2, H.80 mm	25054	GN 1/6, H.50 mm	20126	GN 4/7, H.50 mm
20014	GN 1/3, H.50 mm	25056	GN 2/7, H.40 mm	20018	GN 4/7, H.80 mm
25053	GN 1/3, H.80 mm	25254	GN 2/7, H.40 mm MATTE	20410	GN 5/4, H.40 mm

## CHARACTERISTICS



Grille égouttoir noir BAC GN 1/2 (code 25066) ou BAC GN 2/7 (code 25262)  
vendus séparément

Black drip grid food pan GN 1/2 (code 25066) or food pan GN 2/7 (code 25262)  
sold separately

Gastronorm pan in plexi (PMMA), black

- High resistance to shocks
- Inalterable brilliant
- Dishwasher safe
- Working temperature : from -20°C to +80°C
- Do not use in ovens, microwave ovens nor bain-marie

Dimensions :

- Code 25057 : GN 1/1, 530 X 325 X H. 50 mm
- Code 20124 : GN 1/2, 325 x 265 x H. 50 mm
- Code 20013 : GN 1/2, 325 x 265 x H. 80 mm
- Code 20014 : GN 1/3, 325 x 176 x H. 50 mm
- Code 25053 : GN 1/3, 325 x 176 x H. 80 mm
- Code 20125 : GN 1/4, 265 x 162 x H. 50 mm
- Code 20015 : GN 1/4, 265 x 162 x H. 80 mm
- Code 25054 : GN 1/6, 176 x 162 x H. 50 mm
- Code 25055 : GN 1/9, 108 x 176 x H. 50 mm
- Code 25056 : GN 2/7 (=1/5), 265 x 200 x H. 40 mm
- Code 25254 : GN 2/7 (=1/5), 265 x 200 x H. 40 mm (MATTE BLACK)
- Code 20016 : GN 2/7 (=1/5), 265 x 200 x H. 80 mm

- Code 20017 : GN 3/7 (=2/5), 200 x 530 x H. 40 mm
- Code 20126 : GN 4/7 (=3/4), 487 x 265 x H. 50 mm
- Code 20018 : GN 4/7 (=3/4), 487 x 265 x H. 80 mm
- Code 20410 : GN 5/4, 810 x 265 x H. 40 mm

N.B.: Clear lid GN 1/2 (sold separately - code 20179) for the pans code 20124 and 20013

Black drip grid GN 1/2 (sold separately - code 25066) for containers code 20124 and 20013

Black drip grid GN 2/7 (sold separately - code 25262) for containers code 25056, 25254 and 20016

## **STANDARDS :**

In compliance with the regulation of products in contact with foodstuffs.

