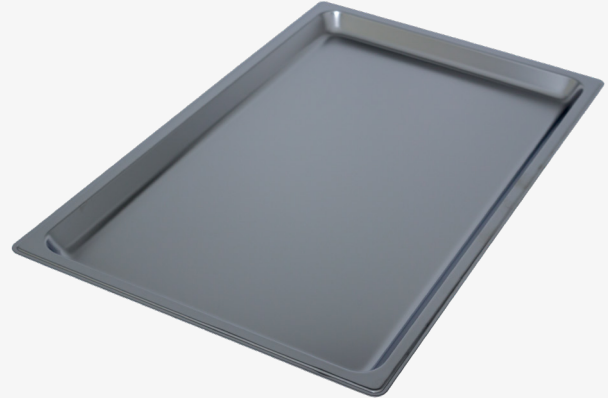




Data sheet

GN insert tray 1/1 021

The Gastronorm insert tray.



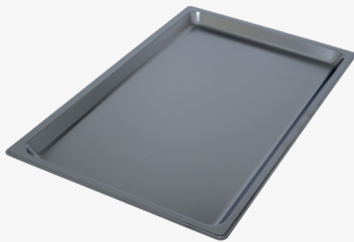
More Info

The GN insert tray for easy handling, ideal for food preparation and serving. Available in various GN sizes including 2/1, 1/1, 2/3, and 1/2, and in depths of 20, 40, or 65mm.

For versatile applications, including use in conjunction with our front-loading Thermoports® for transporting and storing food. Ideal for presenting food at catering events.

TECHNICAL SPECIFICATIONS

GN insert tray 1/1 021



TECHNICAL SPECIFICATIONS

Material	stainless steel 1.4301
Dimensions	325 x 530 x 20 mm
Weight	1,08 kg
Ambient temperature	-40°C to +280°C
Material thickness	0,8 mm
GN-Norm	GN 1/1
GN depth	20 mm

Order number **84 10 01 04**

BENEFITS

Optimally suited for food preparation and cooking in the oven.

Ideal for presenting dishes and for insertion into our Thermoport®.

Stable and robust, dishwasher-proof.