



**More Info**



Data sheet

---

## GN insert tray 2/3 041

**The Gastronorm insert tray.**

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 2/3 041



## TECHNICAL SPECIFICATIONS

Dimensions	352 x 325 x 40 mm
Material	stainless steel 1.4301 (CNS)
Weight	0,853 kg
Ambient temperature	-40°C to +280°C
Material thickness	0,8 mm
GN-Norm	GN 2/3
GN depth	40 mm

**Order number** **84 10 01 08**

## 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.