

Datasheets

Perforated container, stainless steel



Article number

6015.1165



Description

Versatile, robust and durable accessory for steaming vegetables or for your buffet. Maximum perforation means the food is evenly steamed, and retains its colours and nutrients.

Intended use

This product is only intended for commercial use, such as in restaurant kitchens or catering operations for schools, hospitals, or delis. Any other use runs counter to its intended purpose, and could be dangerous. Any other use runs counter to its intended purpose, and could be dangerous.

Features

- Better stability with double flange and thick material
- Better grip
- Optimal steaming due to maximum perforation and large hole diameter
- Long service life

Capacity

1/1 GN (325 x 530 mm)	Perforated container	55 mm deep
-----------------------	----------------------	------------

Dimensions and weights

Width (W):	325 mm
Height (H):	55 mm
Depth (D):	530 mm
Weight:	1,2 kg

Material

Rust-free stainless steel (CNS 1.4301/AISI 304)