



Article: **P132001**

Product Family: **GN Pro Stainless Steel**

## Steam table pan 1/3-size gastronorm 200 millimeter deep stainless steel

### MODEL INFORMATION

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### UNIT DIMENSIONS

(W) Width (CM)	32.5
(D) Depth (CM)	17.6
(H) Height (CM)	20

### VOLUME

Capacity (L)	7.3
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### WEIGHT

Weight (KG)	0.922
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### CONSTRUCTION

Construction Material	Stainless Steel
Material Type	Metals

### CASE LOT MEASUREMENT

Offering an exceptional performance, the 1/3-size gastronorm steam table pan by Pujadas is made for busy commercial kitchens. Thanks to the heavy-duty 18/10-grade stainless steel, thick design and reinforced edges, this pan is highly resistant to dings and dents. It features a unique corner design that increases usable surface area and allows this pan to be stacked for convenient storage. It's 200 millimeters deep, offering a 7 3/10-liter capacity. The versatile design is ideal for cooking, transporting, storing and presenting in hot or cold buffets, making this NSF-certified steam table pan the best choice for nearly any establishment. Pujadas offers a whole collection of accessories for this line of steam table pans, including lids, dividers, perforated bases, presentation trays and more.

### FEATURES & BENEFITS

- 18/10-grade stainless steel promises impressive durability and longevity
- Thick design and reinforced edges resist dings and dents
- Unique corner design increases usable surface area and allows stacking for convenient storage
- Smooth interior is easy to clean
- 200-millimeter-deep design

Case Lot	12
Case Width	42
Case Height	36

- 7 3/10-liter capacity
- NSF-certified
- Designed for cooking, transporting, storing, presenting in hot or cold buffets and more
- Compatible with Pujadas line of stainless steel accessories

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