HENDI
Tools for Chefs

GN 1/2 container, perforated code: 818145

Made of high-grade AISI 304.
Thickness: 0.8 mm.
Strong edges with the same 0.8 mm thickness for extra rigidity.
Solid design with smooth edges.
Excellent resistance to corrosion.
Suitable for convection ovens, refrigerators, bain-marie systems, and chafing dishes.
Temperature range: -40°C to 300°C.
Food-contact compliant. Perforated bottom.
Containers with a depth of 100 mm or more have perforated sides in addition to the base.
Optimised internal corner radius increases usable capacity.
Stackable.

- Consistent 0.8 mm thickness, including the top edge, ensures enhanced strength and shape retention.
- Perforated design allows quick draining and rinsing.
- Wide temperature range from -40°C to 300°C.





Code	Liter	Height (W)
818145	4	65