



PROFESSIONAL DESCRIPTION

GASTRO-NORM 1/2 BOWL (325x265 mm), in BLACK MELAMINE, COMPLETE RANGE with height from 20 mm to 100 mm:

- melamine is a synthetic resin that hardens and takes shape after a heating process;
- it is a recommended material and used for Table and Buffet services;
- suitable for contact with food SGS certification;
- working temperature from 20 ° C to + 70 ° C;
- heat resistant to corrosion, non-toxic, odorless, light and non-deformable, it carries little heat;
- not recommended for use in microwaves, oven, over direct fire, oils and chemicals.

CE marking

AVAILABLE MODELS

KR-MPGN12020N



Technochef - GN 1/2 CONTAINER in BLACK MELAMINE, H 20 mm, Mod.MPGN12020N
Gastronorm basin 1/2 in black melamine,
dim.mm.325x265x20h

€ 8,30
VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

KR-MPGN12040N



Technochef - GN 1/2 CONTAINER in BLACK MELAMINE, H 40 mm, Mod.MPGN12040N
Gastronorm 1/2 basin in black melamine,
dim.mm.325x265x40h

€ 14,95
VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

KR-MPGN12065N



TechnoChef - GN 1/2 CONTAINER in BLACK MELAMINE, H 65 mm, Mod.MPGN12065N

Gastronorm 1/2 basin in black melamine,
dim.mm.325x265x65h

€ 17,60

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

KR-MPGN12100N



TechnoChef - GN 1/2 CONTAINER in BLACK MELAMINE, H 100 mm, Mod.MPGN12100N

Gastronorm 1/2 tray in black melamine,
dim.mm.325x265x100h

€ 22,35

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days