

# GN container 1/2, perforated

P/N: 0132642HF | BGN 1/2-200 PF

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## Technical data

|                  |        |
|------------------|--------|
| <b>Capacity:</b> | 12.5 l |
| <b>Weight:</b>   | 1 kg   |
| <b>Width:</b>    | 325 mm |
| <b>Depth:</b>    | 265 mm |
| <b>Height:</b>   | 204 mm |

*Similar to illustration, technical modifications reserved. Without decoration.*

GN container for storage, transport, distribution and delivery of hot and cold meals.

Deep-drawn container in hygienic design, made of high-quality 0.03" (0.8 mm) stainless steel with robust chest handles. Side panels and base with  $\varnothing$  0.12" (3 mm) hole pattern. Container as per Gastronorm EN 631 und DIN 66075.

The Hupfer GN container BGN 1/2-200 PF provides options for use in food preparation, e.g. for pressure cooking and steaming, as well as a hygienic transport, storage, distribution unit, as well as for handing out warm and hot foods of all types.

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*All information / dimensions are approximate, technical changes reserved. © Hupfer*