

# GN container 1/3, perforated

P/N: 0133002H | BGN 1/3-040 P

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## Technical data



|                  |          |
|------------------|----------|
| <b>Capacity:</b> | 1.5 l    |
| <b>Weight:</b>   | 0.367 kg |
| <b>Width:</b>    | 325 mm   |
| <b>Depth:</b>    | 175 mm   |
| <b>Height:</b>   | 40 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. Base with  $\varnothing$  0.12" (3 mm) hole pattern, side panels without hole pattern. Container as per Gastronorm EN 631 und DIN 66075.

The Hupfer GN container BGN 1/3-40 P 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*