

1/1 Size European Gastronorm Pan, 150mm Deep

This is a 1/1 size Gastronorm pan with a 150mm depth, designed to meet European Gastronorm standards. It is made from stainless steel to ensure durability and resistance to corrosion.



Overview

Professional Grade Gastronorm Pan

This 1/1 size European Gastronorm pan is designed for high-volume commercial kitchens, buffet lines, and catered events. Built with reinforced corners to prevent warping and breakage, it offers exceptional durability and a professional appearance. Its versatile design allows for the efficient storage and service of both hot and cold food items.

Key Metrics

Primary Dimensions

1 1/1

GN Size

150 mm

Depth

Design & Construction

Material	High-quality stainless steel
Corner Design	Sturdy reinforced corners for increased strength and longevity
Stacking Feature	Yes

Usage & Maintenance

Dishwasher Safe

Commercial Grade • Dishwasher Safe

Temperature Suitability

- Hot food holding
- Cold food storage
- Efficient heating and cooling

Compliance & Compatibility

Standards	European Gastronorm Standard, GN 1/1
System Compatibility	Compatible with standard Gastronorm racking systems and equipment