

Tray Range Rational Production





Technical Specifications

Description	Unit	GN* 50/50	EXT** 50/50	EN*** 50/50	GN Flat	GN 63/37
Dimensions	mm	530x325 mm	565x332,5 mm	530x370 mm	530x325 mm	530x325 mm
Weight	g	720	770	770	740	720
Fixed Partition (hot / cold)		✓	✓	✓		✓
Slideability (hot to cold)					✓	
Temperature resistance	°C			-50 / +150		
Description	<p>Construction in compliance with ISO standards and CE Food Contact Regulations Suitable for contact with dishes and related food as under EC standards, certified CFP-98 019. Shockproof, one-piece construction Reinforced corners to provide corner and edge protection and strengthen the tray Stacking lugs to allow free air circulation for fast drying and perfect stacking High chemical and UV factor resistance Product 100% recyclable</p>					
Cleaning	Dishwasher safe					
Materials	Polyester resin, fiberglass					

Equipment Compatibility ****

Product	GN 50/50	EXT 50/50	EN 50/50	GN Flat	GN 63/37
Unitray 3	✓	✓		✓	✓
Proserv XS, S, L	✓	✓	✓	✓	
Proserv 3T	✓	✓		✓	
Waitingtray 2	✓	✓	✓	✓	✓

Colour Availability

Colour	GN 50/50	EXT 50/50	EN 50/50	GN Flat	GN 63/37
Cappuccino 	✓	✓	✓		✓
Grey 	✓	✓	✓	✓	✓

* GN – Gastronorm ** EXT – Extended *** EN – Euronorm

**** Product compatibility has to be considered as potential. Once manufactured, the equipment is compatible only with the required tray.