

Datasheets

Granite-enamelled container, 2/1 GN, 40 mm



Article number

6014.2104

Description

Very good heat conductivity ensures uniform browning. Fully contoured corners on containers so that even corner pieces can be served. Especially suitable for tray cakes, sponge mixtures and tray pizzas.

Intended use

This product is intended exclusively for professional use, such as in restaurant kitchens or catering operations for schools, hospitals, or delis. Any other use runs counter to its intended purpose, and could be dangerous. RATIONAL AG assumes no liability for consequences of improper use.

Variants

Article number	Model	Depth (mm)
6014.2102	2/1 GN (650 x 530 mm)	20
6014.2104	2/1 GN (650 x 530 mm)	40
6014.2106	2/1 GN (650 x 530 mm)	60

Features

- Corners are fully formed
- Excellent heat conductivity
- Outstanding baking instinct (crumb)
- Better baking quality - no greasy base
- Prevents sticking
- Minimal use of fat

Dimensions and weights

Width (W):	650 mm
Height (H):	40 mm
Depth (D):	530 mm
Weight:	4,7 kg

Special characteristics

No portion losses due to fully formed corners

Material

Steel, granite-enamelled