

## Datasheets

### Granite-enamelled container, 2/3 GN, 40 mm

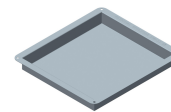


#### Article number

6014.2304

#### 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) |
|----------------|-----------------------|------------|
| 6014.2302      | 2/3 GN (325 x 354 mm) | 20         |
| 6014.2304      | 2/3 GN (325 x 354 mm) | 40         |
| 6014.2306      | 2/3 GN (325 x 354 mm) | 60         |
| 6014.2310      | 2/3 GN (325 x 354 mm) | 100        |

#### 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):  | 325 mm |
| Height (H): | 40 mm  |
| Depth (D):  | 354 mm |
| Weight:     | 1,4 kg |

#### Special characteristics

No portion losses due to fully formed corners

#### Material

Steel, granite-enamelled