

Specification/Data sheet

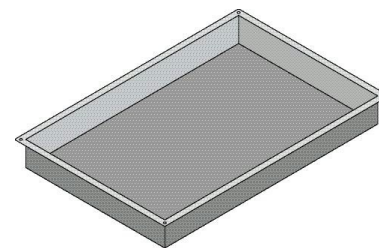
6014.xxxx Container, granite-enamelled



Article number: 6014.xxxx

Variants

- 6014.1202, 1/2 GN (325 x 265 mm), 20 mm deep
- 6014.1204, 1/2 GN (325 x 265 mm), 40 mm deep
- 6014.1206, 1/2 GN (325 x 265 mm), 60 mm deep
- 6014.2302, 2/3 GN (325 x 354 mm), 20 mm deep
- 6014.2304, 2/3 GN (325 x 354 mm), 40 mm deep
- 6014.2306, 2/3 GN (325 x 354 mm), 60 mm deep
- 6014.2310, 2/3 GN (325 x 354 mm), 100 mm deep
- 6014.1102, 1/1 GN (325 x 530 mm), 20 mm deep
- 6014.1104, 1/1 GN (325 x 530 mm), 40 mm deep
- 6014.1106, 1/1 GN (325 x 530 mm), 60 mm deep
- 6014.1110, 1/1 GN (325 x 530 mm), 100 mm deep
- 6014.2102, 2/1 GN (650 x 530 mm), 20 mm deep
- 6014.2104, 2/1 GN (650 x 530 mm), 40 mm deep
- 6014.2106, 2/1 GN (650 x 530 mm), 60 mm deep
- 6014.1002, baker's standard (400 x 600 mm), 20 mm deep
- 6014.1004, baker's standard (400 x 600 mm), 40 mm deep
- 6014.1006, baker's standard (400 x 600 mm), 60 mm deep



Description

- Corners are fully formed
- Better heat conductivity
- Better drive (crumbing, crust)
- Better baking quality - no greasy base
- Prevents sticking
- Minimal use of fat

Special feature/equipment

- No portion losses due to fully formed corners

Material

- Steel, granite-enamelled

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