Specification/Datasheet

Strainer model L

Article number

60.75.975



Description

Holds back loose cooked products when you drain off liquids. To do this, the strainer is placed at the front end of the pan and the liquid is emptied through the integrated pan valve or decanted by tilting the pan.

Intended use

This product is intended 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 the consequences of improper use.

Features

- Cleaning: Dishwasher-safe

Dimensions and weights

Width (W):	8 7/8 in (226 mm)
Height (H):	11 1/4 in (285 mm)
Depth (D):	1 1/2 in (37 mm)
Weight:	0.9 lb (0.4 kg)

Material

Stainless steel (CNS 1.4301/AISI 304)

Note

Additional accessories:

60.74.663	Pan base rack model 2-S, L, XL
60.70.107	VarioMobil® 2/1 GN model L, XL