



FROSTFIRE

Food safety is your No. 1 priority. That's why APS Germany developed Frostfire, cast aluminum bowls and trays that allow you to serve safely in any setting. This collection is ideal for use in refrigerated displays or under heat lamps, ensuring that hot foods stay hot and cold foods stay cold. Its dark and speckled non-stick finish complements your tabletop and saves cleanup time, making it a versatile and reliable buffet and hospitality option.



GN 1/1 Tray
Item No. APS 30500
L20⁷/₈" x W12³/₄" H1¹/₄"
5 pcs.
SCC B268883

FEATURES & BENEFITS

- Bowls and trays made from cast aluminum conduct heat and retain cold temperatures
- Use in refrigerated displays or under heat lamps to reliably keep ready-to-serve food warm or cold for temperatures approximately -86° F to 392° F
- Dark color with speckles creates versatile yet beautiful buffet and tabletop presentations
- Features non-stick coating that makes dishwashing easy
- Durable and dishwasher-safe
- Many APS Germany products come in standard GN (gastronorm) sizes, which are of comparable dimensions and usually interchangeable with U.S. food/table pan sizes of the corresponding fraction. This lets you use them with your existing collections. For example, a 1/1 GN roughly corresponds to a 1/1 U.S. food pan.



GN 1/1 Tray
Item No. APS 30500
L20⁷/₈" W12³/₄" H1¹/₄"
5 pcs.
SCC B268883



GN 1/2 Tray
Item No. APS 30501
L12³/₄" W10¹/₂" H1¹/₈"
10 pcs.
SCC B468894



GN 2/4 Tray
Item No. APS 30502
L20⁷/₈" W6³/₈" H1¹/₄"
10 pcs.
SCC B468900



128¹/₂ oz Bowl
Item No. APS 30504
128.5 oz.
L9⁷/₈" W9⁷/₈" H4³/₄"
5 pcs.
SCC B268920



64¹/₄ oz Bowl
Item No. APS 30015
64.25 oz.
L10¹/₂" W10¹/₂" H4³/₄"
10 pcs.
SCC B467262