



Retention pans

Retention pans are designed to collect accidental or regular spills: exudates from meat, fish and fresh produce; chemical spills such as detergents, disinfectants, oils and solvents; or water from defrosting, washing or condensation.

Retention pans combine robustness and lightness: they consist of two stainless steel hooks on the rack side rails and a flat-bottomed aluminium sliding collection tray (four hooks and two trays for useful lengths of 1010 mm or more).

Useful length of the shelf (mm)	Depth 400 mm	Depth 500 mm	Depth 560 mm (GN)
608	500 701	500 721	500 741
708	500 702	500 722	500 742
808	500 703	500 723	500 743
910	500 704	500 724	500 744
1010	500 705	500 725	500 745
1110	500 706	500 726	500 746
1210	500 707	500 727	500 747
1312	500 708	500 728	500 748
1412	500 709	500 729	500 749
1512	500 710	500 730	500 750
1612	500 711	500 731	500 751
1714	500 712	500 732	500 752

Please note: for lengths of 1010 mm and above, the code includes two retention pans.



Additional slide sets for corner shelving

The height of the sliding on one side of the shelving unit must be adjusted so that each pan can be removed easily when the units are arranged in an L or U shape. Tournus provides a set of two additional slides for this purpose.

Description	Depth	Reference
Set of 2 slides	400	500 761
Set of 2 slides	500	500 762
Set of 2 slides	560	500 763