



More Info



Data sheet

GN cont.1/1 200,hand-les-SWISS-PLY base

The stainless steel Gastro-Norm operating system with Swiss-Ply base.

The robust GN container – ideal for the hygienic and standardised storage, holding, transportation and serving of food – in almost any size and depth, completely compatible with all GN systems and products.

The GN container takes on a function dependent on the process step through the combination with the GN lid range. From highly functional options, such as the watertight press-in lid for completely safe storage and transport, the vaculid® lid for vacuum sealing through to the flat and press-in lid for hygienic protection.

Also available with recessed drop handles to enable easy and space-saving insertion, removal and carrying. The versions from a depth of 55 mm have a high, well shaped offset stacking shoulder, which enables tight stacking and easy unstacking and also defines the maximum filling height* so that the lid can be sealed neatly and securely on the container.

For universal applications – preparations in waterstation® cubic sinks, space-saving cooling in a gastropolar® system refrigerator, temperature-resistant transportation in a thermoport®, as well as presenting and serving in buffet solutions and mobile appliances.

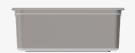




TECHNICAL SPECIFICATIONS GN cont.1/1 200, handles-SWISS-PLY base







TECHNICAL SPECIFICATIONS

Dimensions	325 x 530 x 200 mm
Material	stainless steel 1.4301 (CNS)
Capacity	26 L
Weight	4,5 kg
GN-Norm	GN 1/1
GN depth	200 mm

Order number 99 03 02 12

BENEFITS

High-quality 18/10 stainless steel, rustproof, heat-resistant, food-safe, antibacterial & hygienic.

Highest dimensional stability in ovens/combi steamers, due to tightly designed corner & base radii, also more filling capacity.

Perfectly stackable due to well-defined stacking shoulder.

Optimum air circulation thanks to special corner design.

Integrated SWISS-PLY multi-layer base for energy-efficient cooking with direct contact heat (Ceran/Induction).

Standardised system in 1/1 basic size fits in and on all kitchen utensils (further divisions/doubles in other GN sizes).

Square arrangement system offers up to 30% space saving compared to round containers/pots.

Compatible with various GN lid versions. GN lid versions

Retrofittable QR code for digital reusable tracking.

Handy insertion, insertion, extraction as well as carrying, due to the retractable drop handles.

Stable, robust, durable & dishwasher safe.