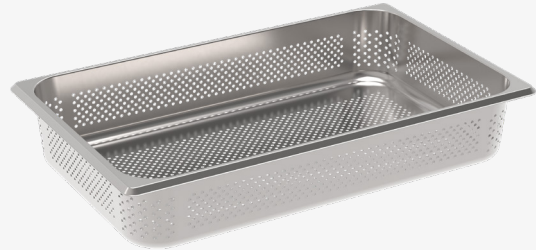**More Info**

Data sheet
—

GN container 1/1 094 perforated

The stainless steel Gastronorm operating system.

The robust, perforated GN container – ideal for use in the sink (e.g. cleaning fruit and vegetables), for cooking in a combi steamer or for insertion in closed GN containers (depending on the version) – in virtually any size and depth, completely compatible in 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 through to the flat and press-in lid for hygienic protection. Also available with stackable hinged handles to enable easy and space-saving insertion, removal and carrying.

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.

Made in Germany

Rieber

M E T A cooking

TECHNICAL SPECIFICATIONS

Dimensions	325 x 530 x 90 mm
Material	stainless steel 1.4301 (CNS)
Sheet metal	2R-sheet
Capacity	11,7 L
Weight	1,362 kg
Ambient temperature	-40°C to +280°C
Dishwasher safe	Yes
Material thickness	0,8 mm
GN-Norm	GN 1/1
GN depth	90 mm
Order number	**84 02 01 07**

BENEFITS

Stainless steel, completely food-safe, odour-free, anti-bacterial and hygienic.

With tight corner radii for greater stability and volume.

High-quality stacking shoulder for perfect stacking and air circulation.

A space gain of approx. 30% compared to round containers thanks to the square organisation system.

Optimum insertion in the version with stackable hinged handles.

Strong, robust and dishwasher-safe.

Made in Germany