



More Info



Data sheet

GN cont. 1/2 094 perforated, hing.handle

The stainless steel Gastronorm operating system.

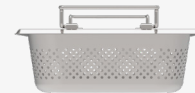
The robust, perforated GN container – ideal for use in the sink (e.g. cleaning fruit and vegetables), for cooking in a combi steamer or for insertion in closed GN containers (depending on the version) – in virtually any size and depth, completely compatible in all GN systems and products.

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.

TECHNICAL SPECIFICATIONS

GN cont. 1/2 094 perforated, hing.handle



TECHNICAL SPECIFICATIONS

| | |
|---------------------|------------------------------|
| Dimensions | 325 x 176 x 90 mm |
| Material | stainless steel 1.4301 (CNS) |
| Sheet metal | 2R-sheet |
| Capacity | 5,3 L |
| Weight | 0,778 kg |
| Ambient temperature | -40°C to +280°C |
| Dishwasher safe | Yes |
| Material thickness | 0,8 mm |
| GN-Norm | GN 1/2 |
| GN depth | 90 mm |

Order number 84 02 02 11

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.

Handy stacking folding handle for easy insertion of perforated into closed GN containers.

Strong, robust and dishwasher-safe.