



**More Info**



Data sheet

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## GN container 1/2 065 polycarbonate

**The polycarbonate gastro standard operating system.**

The sturdy polycarbonate container - ideal for standardized storage, presentation, preparation, storage and serving of cold foods - available in seven different sizes and up to four depths, without handles, matching the transparent poly lid and compatible with stainless steel GN containers and lids throughout.

The transparent polycarbonate container gets the process step-dependent function in combination with the matching poly lid as well as the compatibility with the stainless steel GN containers and lids. From highly functional options, such as absolutely safe storage and transport in combination with the waterproof plug-in lid, the vaculid® lid for vacuuming, to the flat and plug-in lid for hygienic protection. High stability is achieved by the poly container in combination with a small corner radius. Space-saving stacking and easy unstacking is made possible by high, well-defined and offset stacking shoulders, which at the same time define the maximum fill height so that the lid can be neatly and securely closed on the container.

The transparent polycarbonate container, for storing/presenting cold foods, such as salad, vegetables/fruit as well as for preparation, without handles, cleaning only with suitable means - in use with matching poly lid & other GN lids.

## TECHNICAL SPECIFICATIONS

GN container 1/2 065 polycarbonate



## TECHNICAL SPECIFICATIONS

Dimensions	325 x 265 x 65 mm
Material	polycarbonat
Capacity	3 L
Weight	0,491 kg
Ambient temperature	-20°C to +100°C
GN-Norm	GN 1/2
GN depth	65 mm

**Order number** **84 21 01 12**

## BENEFITS

Polycarbonate, absolutely food safe, crystal clear, impact resistant, hygienic, odorless and tasteless.

With tightly designed corner radii for more stability and volume.

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

Square classification system saves approx. 30% space compared to round.

High transparency allows optimal presentation of cold dishes.

Stable, robust and transparent.