



Data sheet

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## GN container 2/1 020

The Gastronorm stainless steel operating system



More Info

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.

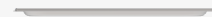
The GN container takes on a function dependent on the process step through the combination with the GN lid range. From highly functional options, such as the water-tight press-in lid for completely safe storage and transport, the vaculid® lid for vacuum sealing through to the flat and press-in lid for 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 container 2/1 020



## TECHNICAL SPECIFICATIONS

|                     |                        |
|---------------------|------------------------|
| Material            | stainless steel 1.4301 |
| Dimensions          | 650 x 530 x 20 mm      |
| Weight              | 2,77 kg                |
| Ambient temperature | -40°C to +280°C        |
| Dishwasher safe     | Yes                    |
| Material thickness  | 1,0 mm                 |
| GN-Norm             | GN 2/1                 |
| GN depth            | 20 mm                  |

**Order number** **84 01 01 06**

## 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 & bottom radii, also more filling capacity.

Perfectly stackable due to well-defined stacking shoulder.

Optimal air circulation via special corner design.

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

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

Compatibility with versch. GN lid variants (storage, transport, cooking & serving).

Retrofittable QR code for digital returnable tracking.

Sturdy, durable & dishwasher safe.