



More Info



Data sheet

GN press-in lid 2/3 - stackable

The stackable GN press-in lid.

The GN press-in lid - ideally suitable for predominantly dry food or solid dishes, the steam produced can escape optimally, secure cover for the GN container.

For secure covering, available with/without handle cut-out, in up to eight different GN sizes, except for depths 20 and 40mm.

The stackable GN press-in lid for secure covering is ideal for space-efficient cooling in the gastropolar® system refrigerator, transport in the thermoport® and other mobile appliances, as well as for a wide variety of preparations in the navioven, thermomat®, hybrid kitchen® and combi steamers.

TECHNICAL SPECIFICATIONS

GN press-in lid 2/3 - stackable



TECHNICAL SPECIFICATIONS

| | |
|---------------------|------------------------------|
| Dimensions | mm |
| Material | stainless steel 1.4301 (CNS) |
| Sheet metal | 2R-sheet |
| Weight | 0,771 kg |
| Ambient temperature | -40°C to +280°C |
| Dishwasher safe | Yes |
| Material thickness | 0,8 mm |
| GN-Norm | GN 2/3 |

Order number **84 09 01 02**

BENEFITS

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

Secure cover for the GN container.

Robust, handy and stackable.

Ideal for storing food.

Any steam that arises can escape easily.

Stable, robust and dishwasher-safe.