



More Info



Data sheet

## GN flat lid 1/2

The practical GN flat lid.

The stackable GN flat lid - enables optimum air and steam circulation, ideal for covering crispy food such as chips or schnitzel, with practical recessed handle suitable for stainless steel GN containers.

For covering food, available without cut-out, with handle and/or spoon cut-out, in up to nine different GN sizes.

The sturdy and handy GN flat lid 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.



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## TECHNICAL SPECIFICATIONS GN flat lid 1/2



Order number

## TECHNICAL SPECIFICATIONS

Dimensions	325 x 265 x 19 mm
Material	stainless steel 1.4301 (CNS)
Sheet metal	2R-sheet
Weight	0,562 kg
Ambient temperature	-40°C to +280°C
Dishwasher safe	Yes
Material thickness	0,8 mm
GN-Norm	GN 1/2

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## BENEFITS

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

Lid lying flat all-around on container rim.

Robust, handy and stackable.

Ideal for storing food.

Optimum air and steam circulation.

Stable, robust and dishwasher-safe.