



More Info



Data sheet

## thermoplates®eco 1/1 100 nano

The energy-saving GN cooking container with stacking shoulder.

SWISS-PLY multi-layer material allows the stackable GN cooking pot to be used in an energy-saving & multifunctional way - chilling, boiling, steaming, woking, grilling, frying, deep-frying, baking, storing, transporting, serving, keeping warm & cool throughout the process - without transferring. Achieves minimum 10% energy savings (kWh) compared to a conventional stainless steel GN container (up to 30% depending on use/application). Multilayer material with an aluminum core between two stainless steel layers, combines the thermally efficient properties of gAluminum with the hygienic properties of stainless steel for best food quality - consistently compatible in all systems and products. Can also be used with direct contact heat (gas, ceramic, induction, electric.

By combining with the GN lid range, the thermoplates® obtains the process step-dependent function. From highly functional options, such as the waterproof plug-in lid for absolutely safe storage and transport, the vaculid® lid for vacuuming and low-temperature cooking, to the plug-in lid for hygienic protection.

The robust & scratch-resistant nano surface variant, with very good non-stick properties, is suitable for gas, electric, ceramic and induction hobs, as well as in the combisteamer and oven.

For universal applications - preparation in waterstation® cubic sinks, space-efficient cooling in the gastropolar® system refrigerator, temperature-resistant transport in thermoport®, and presentation and serving in varithek® & buffet solutions and mobile units.





## TECHNICAL SPECIFICATIONS thermoplates®eco 1/1 100 nano



Order number



Dimensions	530 x 324 x 100 mm
	SWISS-PLY multi-layer
Material	material
Capacity	10 L
Weight	2,2 kg
Ambient temperature	-20°C to +220°C
Dishwasher safe	Yes
Material thickness	1,5 mm
GN-Norm	GN 1/1
GN depth	100 mm

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## BENEFITS

SWISS-PLY material: aluminum core up to 10x better conductivity (cold/hot) vs. pure stainless steel.

High stacking shoulder, for easy unstacking & optimal air circulation.

Excellent non-stick properties.

Highest dimensional stability in ovens/combi steamers.

Can be used with direct contact heat on gas, ceramic, induction, electric.

Minimum 10% energy saving (kWh), up to 30% in all processes (preparation/chilling/regeneration) & even heat/cold distribution.

Square arrangement saves approx. 30% space compared to round.

No repouring - continuous use throughout the process. Very easy to clean, also dishwasher safe.

