





More Info

Data sheet

GN shelf insert 1/2 perforated

The stainless steel Gastronorm operating system.

The GN shelf insert - ideal for use in combination with GN containers to prevent food from sitting in its own juices and to ensure optimal ventilation of the food from below.

The 16mm high GN shelf inser, available in conjunction with our closed containers, in GN sizes 2/1, 1/1, 1/2, and 1/3.

For versatile applications - efficient cooling in the gastropolar® system refrigerator, cooking, temperature-resistant transport in the thermoport® and other mobile devices.

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Made in Germany



TECHNICAL SPECIFICATIONS GN shelf insert 1/2 perforated



TECHNICAL SPECIFICATIONS

Dimensions	274 x 210 x 18 mm
Material	stainless steel 1.4301 (CNS)
Weight	0,366 kg
Ambient temperature	-40°C to +280°C
GN-Norm	GN 1/2
GN depth	18 mm
Order number	84 13 01 04

BENEFITS

For use in combination with closed GN containers.

Equipped with two centrally offset finger holes for easy handling.

Food does not sit in its own liquids.

Ideal ventilation for the food placed on top from below.

Stable, robust, and dishwasher-proof.

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