



More Info



Data sheet

Heating pellet CNS GN 1/2 - asymmetrical

Stainless steel GN hot plate for pre-tempering & passive holding.

The asymmetrical GN hot plate - ideal for keeping food passively warm, as in the case of prolonged transport or even direct serving. This helps to avoid a rapid drop in temperature.

The warming plate available in GN sizes 1/1 and 1/2. Before use, heat for approx. 90 minutes at a maximum temperature of 120 degrees Celsius in the oven or combi steamer to generate the best possible use.

Ideally suited for various uses - pre-tempering food or for passive keeping warm in various mobile devices such as the Thermoport® or the hybrid kitchen.

TECHNICAL SPECIFICATIONS

Heating pellet CNS GN 1/2 - asymmetrical



TECHNICAL SPECIFICATIONS

Dimensions 323 x 263 x 12,5 mm

Material stainless steel 1.4301 (CNS)

Weight 1,437 kg

Ambient temperature +20°C to +120°C

Dishwasher safe Yes

GN-Norm GN 1/2

Order number 89 08 01 71

BENEFITS

Space-saving, as much thinner than the conventional hot plates.

Optimum adaptability to the different types of containers (thermoplates® / GN containers).

The asymmetrical structure allows the containers used to be placed exactly on top for ideal temperature conductivity.

Enables optimal passive heat exchange.

Compatible with all Rieber products.

Stable, robust and dishwasher-safe.