





Data sheet

GN press-in lid 1/6 for dish tray

The stainless steel gastro norm operating system.

The robust GN box for single portions - ideal for hygienic and standardized storage, storage, transport and consumption of food. In different GN sizes and depths, space-saving, stackable, compatible and efficient, whether for togo, delivery meals or universal catering up to meals on wheels.

Ideal in combination with a wide range of GN lids, such as the waterproof push-in lid for absolutely safe storage and transport, the vaculid[®] lid for vacuuming, to transparent and waterproof polycarbonate dome lids for hygienic protection and an optimal view of the food.

For universal use - space-efficient cooling & storage in the multipolar[®] & gastropolar[®] system refrigerator, temperature-resistant transport in the thermoport[®], as well as for togo, delivery meals.

Can be easily organized in the reusable system using the retrofittable eatTAINABLE QR code sticker, digitally traceable.

+49 7121-518 0 info@rieber.de rieber.systems



TECHNICAL SPECIFICATIONS GN press-in lid 1/6 for dish tray



TECHNICAL SPECIFICATIONS

85 02 20 07
GN 1/6
0,176 kg
mm

BENEFITS

Stainless steel, absolutely food-safe, odorless, antibacterial and hygienic.

Due to the angular arrangement system, approx. 30% space gain compared to around

Stable, robust and dishwasher-safe

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