



Data sheet

---

## GN dish cont.1/6 32mm + press-in lid

The stainless steel gastro norm operating system.



More Info

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.

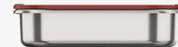
Ideal in combination with a wide range of GN lids, such as the waterproof push-in lid for absolutely safe storage and transport, the vaculid® lid for vacuuming, to transparent and waterproof polycarbonate dome lids for hygienic protection and an optimal view of the food.

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.

## TECHNICAL SPECIFICATIONS

GN dish cont.1/6 32mm + press-in lid



## TECHNICAL SPECIFICATIONS

|                     |                        |
|---------------------|------------------------|
| Material            | stainless steel 1.4301 |
| Dimensions          | 159,5 x 146 x 35,5 mm  |
| Capacity            | 0,6 L                  |
| Weight              | 0,33 kg                |
| Ambient temperature | -40°C to +180°C        |
| Material thickness  | 0,6 mm                 |
| GN-Norm             | GN 1/6                 |
| GN depth            | 32 mm                  |

**Order number** **85 02 20 01**

## 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