



More Info

Data sheet

GN dish cont.1/6 60mm + press-in lid

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.

TECHNICAL SPECIFICATIONS

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Dimensions	159,5 x 146 x 63,5 mm
Capacity	0,9 L
Weight	0,33 kg
Ambient temperature	-40°C to +180°C
GN-Norm	GN 1/6
GN depth	60 mm

Order number **85 02 20 91**

BENEFITS

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

With narrow corner radii for more stability and volume.

High-quality stacking shoulder for perfect stackability and air circulation.

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

Stable, robust and dishwasher-safe