



Data sheet

EU container GN 1/1 060 - handles

The stainless steel Gastronorm operating system.



More Info

The robust GN container – ideal for the hygienic and standardised storage, holding, transportation and serving of food – in almost any size and depth, completely compatible with all GN systems and products.

The GN container takes on a function dependent on the process step through the combination with the GN lid range. From highly functional options, such as the water-tight press-in lid for completely safe storage and transport, the vaculid® lid for vacuum sealing through to the flat and press-in lid for hygienic protection.

Also available with recessed drop handles to enable easy and space-saving insertion, removal and carrying. The versions from a depth of 55 mm have a high, well shaped offset stacking shoulder, which enables tight stacking and easy unstacking and also defines the maximum filling height* so that the lid can be sealed neatly and securely on the container.

For universal applications – preparations in waterstation® cubic sinks, space-saving cooling in a gastropolar® system refrigerator, temperature-resistant transportation in a thermoport®, as well as presenting and serving in buffet solutions and mobile appliances.

TECHNICAL SPECIFICATIONS

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TECHNICAL SPECIFICATIONS

Material	stainless steel 1.4301
Dimensions	325 x 560 x 60 mm
Weight	1,256 kg
Ambient temperature	-40°C to +280°C
Material thickness	0,8 mm
GN-Norm	GN 1/1
GN depth	60 mm
Order number	84 01 03 01

BENEFITS

Stainless steel, completely food-safe, odour-free, anti-bacterial and hygienic.

With tight corner radii for greater stability and volume.

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

A space gain of approx. 30% compared to round containers thanks to the square organisation system.

Optimal insertion in the version with retractable drop handles.

Sturdy, robust and dishwasher-safe.