



**More Info**



Data sheet

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## **GNONE<sup>®</sup> container 1/3 100**

**The easy to unstack stainless steel Gastronorm operating system.**

The robust GN container – with “GN-ONE stacking lugs” for easy unstacking & separation of the GN standard container system. The physical optimisation of the standard GN container makes it practical and efficient to handle, both manually and with machines/automatically.

Ideal for the hygienic and standardised storage, holding, transport and serving of food. With practical knobbles on all 4 corners, available in size GN 1/1, 2/3, 1/2 and 1/3 and depths 55, 65, 100, 150 and 200 mm, with or without drop handles, completely compatible in 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<sup>®</sup> 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<sup>®</sup> cubic sinks, space-saving cooling in a gastropolar<sup>®</sup> system refrigerator, temperature-resistant transportation in a thermoport<sup>®</sup>, as well as presenting and serving in buffet solutions and mobile appliances.

## TECHNICAL SPECIFICATIONS

GNONE® container 1/3 100



## TECHNICAL SPECIFICATIONS

Dimensions	325 x 176 x 100 mm
Material	stainless steel 1.4301 (CNS)
Sheet metal	2R-sheet
Capacity	3,3 L
Weight	0,7 kg
Ambient temperature	-40°C to +280°C
Dishwasher safe	Yes
Material thickness	0,8 mm
GN-Norm	GN 1/3
GN depth	100 mm

**Order number** **84 01 01 27**

## BENEFITS

High quality 18/10 stainless steel, rustproof, heat resistant, food safe, antibacterial & hygienic.

Highest dimensional stability in ovens/combi steamers, due to tightly designed corner & bottom radii, also more filling capacity.

Perfectly stackable due to well-defined stacking shoulder.

Optimum air circulation via special corner design.

GNONE® with 4 embossed corner stacking lugs without wedging for easy unstacking.

Standardized system in 1/1 basic size fits in and on all kitchen appliances (further divisions/doubles in other GN sizes).

Square arrangement system offers up to 30% space saving compared to round containers/pots.

Compatibility with versch. GN lid variants (storage, transport, cooking & serving).

Retrofittable QR code for digital returnable tracking.

Sturdy, durable & dishwasher safe.