



More Info

Data sheet



## GN container 1/6 150

The Gastronorm stainless steel operating system

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 watertight 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® 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

GN container 1/6 150





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## TECHNICAL SPECIFICATIONS

Order number

| Dimensions          | 162 x 176 x 150 mm           |
|---------------------|------------------------------|
| Material            | stainless steel 1.4301 (CNS) |
| Capacity            | 2,1 L                        |
| Weight              | 0,472 kg                     |
| Ambient temperature | -40°C to +280°C              |
| Dishwasher safe     | Yes                          |
| Material thickness  | 0,7 mm                       |
| GN-Norm             | GN 1/6                       |
| GN depth            | 150 mm                       |
|                     |                              |

## 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.

Optimal air circulation via special corner design.

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.