



Data sheet

vaculid® lid 1/3 red

The spill-proof GN lid suitable for vacuum-sealing.



More Info

The 100% spill-proof GN vaculid® made of stainless steel - for a longer food storage life, sustainable vacuuming & sous vide cooking directly in the stainless steel GN container, ideal for storing, preparing and transporting.

The stainless steel lid suitable for vacuum-sealing, for storing, transporting and cooking food, compatible with thermoplates® and GN containers with vacuum function without drop handles in GN sizes 1/2, 1/3 and 1/6 up to a max. depth of 100mm, except for GN size 1/2, which is available up to a depth of 150mm.

The spill-proof sealing lip seals the GN system for universal use - space-efficient cooling in the gastropolar® system refrigerator, temperature-resistant transport in the thermoport® and other mobile appliances, as well as for a wide variety of preparations in the navioven®, thermomat®, hybrid kitchen® and combi steamers.

TECHNICAL SPECIFICATIONS

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Material	stainless steel 1.4301
Dimensions	325 x 176 mm
Weight	0,571 kg
Ambient temperature	-40°C to +180°C
Dishwasher safe	Yes
Material thickness	1,0 mm
GN-Norm	GN 1/3
for vacuuming	100%

Order number 84 01 10 42

BENEFITS

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

Sealing lip made of silicone rubber, food-safe and temperature-resistant.

No dirt gaps, as the sealing lip is vulcanised around it.

Ensures highest sloshing safety.

Durable sealing even when dropped.

Stable, robust and dishwasher-proof.