



More Info

Data sheet



vaculid[®] lid 1/2 red

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

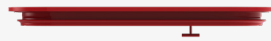
The 100% spill-proof GN vaculid[®] made of stainless steel - for a longer food storage life, sustainable vacuuming & sous vide cooking directly in the stainless steel GN container, ideal for storing, preparing and transporting.

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

vaculid® lid 1/2 red



TECHNICAL SPECIFICATIONS

Dimensions	162 x 176 mm
Material	stainless steel 1.4301 (CNS)
Sheet metal	2R-sheet
Weight	0,977 kg
Ambient temperature	-40°C to +180°C
Dishwasher safe	Yes
Material thickness	1,3 mm
GN-Norm	GN 1/2

Order number **84 01 10 45**

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.