



Data sheet

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## GN container 1/1 024 base perforated



More Info

The stainless steel Gastronorm operating system.

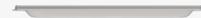
The robust, perforated GN container – ideal for use in the sink (e.g. cleaning fruit and vegetables), for cooking in a combi steamer or for insertion in closed GN containers (depending on the version) – in virtually any size and depth, completely compatible in all GN systems and products.

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 watertight press-in lid for completely safe storage and transport through to the flat and press-in lid for hygienic protection. Also available with stackable hinged handles to enable easy and space-saving insertion, removal and carrying.

For universal applications – preparations in waterstation® cubic sinks, space-saving cooling, 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 530 x 24 mm
Weight	1,014 kg
Ambient temperature	-40°C to +280°C
Dishwasher safe	Yes
Material thickness	0,8 mm
GN-Norm	GN 1/1
GN depth	24 mm

**Order number** **84 02 01 36**

## 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.

Optimum insertion in the version with stackable hinged handles.

Strong, robust and dishwasher-safe.