



Data sheet

thermoplates® 1/1 065 nano - handles

The energy-saving GN cooking pot.



More Info

Thanks to the conductive SWISS-PLY multilayer material, the GN standard can be used in an energy-saving & multifunctional way - cooking, steaming, woks, grilling, frying, deep-frying, baking, storing, transporting, serving and keeping cool throughout the entire process - without having to transfer food. The sandwich construction with an aluminium core between two stainless steel layers, combines the thermal advantages of aluminium with the hygienic advantages of stainless steel for maximum energy savings and at the same time the best food quality - consistently compatible in all systems and products.

In combination with our GN lid range, the thermoplates® can be securely closed, depending on the application. Our number one, the 100% waterproof plug-in lid for absolutely safe storage and transport, the vaculid® lid for vacuuming and low-temperature cooking, through to the plug-in lid for hygienic protection.

To allow easy insertion, removal and carrying, also available with permanently mounted handles. The coated surface version, with very good non-stick properties, is suitable for electric, ceramic and induction hobs, as well as in combi steamers and ovens. Only thermoplates® with a nano surface are suitable for use on gas hobs.

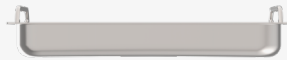
For universal applications - preparation in waterstation® cubic sinks, space-efficient cooling in the gastropolar® system refrigerator, temperature-resistant transport in the thermoport®, as well as presentation and serving in buffet solutions and mobile units.



SWISS | PLY
material

TECHNICAL SPECIFICATIONS

thermoplates® 1/1 065 nano - handles



TECHNICAL SPECIFICATIONS

	SWISS-PLY multi-layer
Material	material
Dimensions	530 x 324 x 65 mm
Capacity	6 L
Weight	2,895 kg
Ambient temperature	-20°C to +220°C
Dishwasher safe	Yes
Material thickness	2,6 mm
GN-Norm	GN 1/1
GN depth	65 mm
Order number	84 01 09 02

BENEFITS

Aluminium core inside for up to 10 times better conductivity (cold/hot) compared to pure stainless steel.

Outside 2 stainless steel layers, food-safe and hygienic.

Robust & scratch-resistant nano-surface with non-stick effect.

Patented GN cooking container, energy-saving, can be used directly on induction, ceramic, electric & gas.

Very fast & even heat/cold distribution to all corners & edges.

Due to the angular arrangement system, approx. 30% more space is saved compared to round pots.

No more transferring - continuous use throughout the process.

Nano surface is easy to clean, also dishwasher safe.



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