



Data sheet

thermoplates® C 1/1 040 coated

The energy-saving GN cooking pot in catering design.



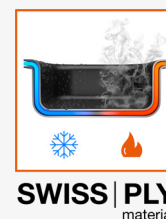
More Info

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 stylish cooking and buffet lid for hygienic protection. Cooking and buffet lids specially designed to fit thermoplates® C, with rounded corners for an appealing catering look.

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 thermoport®, and presentation and serving in buffet solutions and mobile units. Here, the most stylish and functional catering solution - thermoplates® C in combination with the KPOT.



TECHNICAL SPECIFICATIONS

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	SWISS-PLY multi-layer
Material	material
Dimensions	324 x 530 x 40 mm
Capacity	2,5 L
Weight	2,31 kg
Ambient temperature	-20°C to +220°C
Dishwasher safe	Yes
	multislide® DURAPEK® coating (PFO and PFOA-free)
Coating	ting (PFO and PFOA-free)
Material thickness	2,6 mm
GN-Norm	GN 1/1
GN depth	40 mm
Order number	84 01 08 62

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.

Excellent non-stick effect, high-quality coating (PFO and PFOA-free).

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

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.

Coating is easy to clean and dishwasher safe.



SWISS | PLY
material