



More Info



Data sheet

thermoplastes® 1/2 100 coated - handles

The energy-saving GN cooking pot.

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 thermoplastes® 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 thermoplastes® 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® 1/2 100 coated - handles



TECHNICAL SPECIFICATIONS

Dimensions	324 x 265 x 100 mm SWISS-PLY multi-layer
Material	material
Capacity	5 L
Weight	1,926 kg
Ambient temperature	-20°C to +220°C
Dishwasher safe	Yes
Coating	multislide® DURAPEK® coating (PFO and PFOA-free)
Material thickness	2,6 mm
GN-Norm	GN 1/2
GN depth	100 mm
Order number	84 01 09 28

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.



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