





More Info

Data sheet

GN press-in lid 1/1 - handle, stackable

The stackable GN press-in lid.

The GN press-in lid - ideally suitable for predominantly dry food or solid dishes, the steam produced can escape optimally, secure cover for the GN container.

For secure covering, available with/without handle cut-out, in up to eight different GN sizes, except for depths 20 and 40mm.

The stackable GN press-in lid for secure covering is ideal for space-efficient cooling in the gastropolar[®] system refrigerator, 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 GN press-in lid 1/1 - handle, stackable



TECHNICAL SPECIFICATIONS

Material	stainless steel 1.4301
Dimensions	325 x 530 x 11 mm
Weight	1,118 kg
Ambient temperature	-40°C to +280°C
Dishwasher safe	Yes
Material thickness	0,8 mm
GN-Norm	GN 1/1
Order number	84 09 02 01

BENEFITS

Stainless steel, absolutely food-safe, odour-free, anti- bacterial and hygienic.
Secure cover for the GN container.
Robust, handy and stackable.
Ideal for storing food.
Any steam that arises can escape easily.
Stable, robust and dishwasher-safe.

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