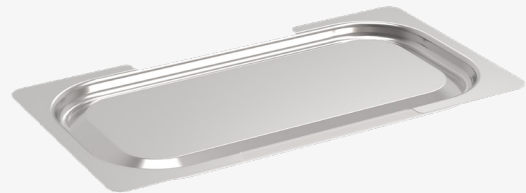




More Info



Data sheet

GN press-in lid 1/3 - handle, stackable

The stackable GN press-in lid.

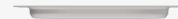
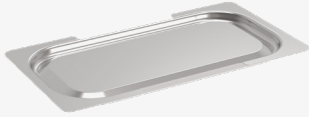
The GN press-in lid - ideally suitable for predominantly dry food or solid dishes, the steam produced can escape optimally, secure cover for the GN container.

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 1/3 - handle, stackable



TECHNICAL SPECIFICATIONS

Dimensions	mm
Material	stainless steel 1.4301 (CNS)
Sheet metal	2R-sheet
Weight	0,369 kg
Ambient temperature	-40°C to +280°C
Dishwasher safe	Yes
Material thickness	0,8 mm
GN-Norm	GN 1/3

Order number **84 09 02 04**

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.