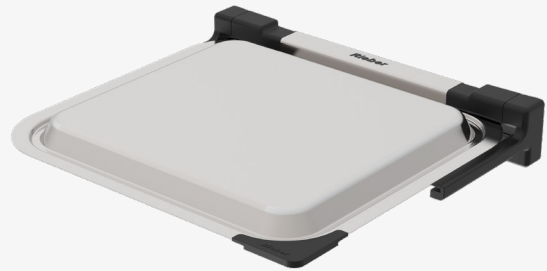




More Info



Data sheet

Buffet lid 2/3 stainless steel low.func.

The buffet lid with convenient lowering function for optimal handling.

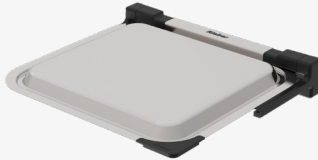
The stainless steel buffet lid - suitable for storage, regeneration, and hot & cold serving. With non-slip plastic corner at the front right for easy gripping, as well as a firmly attached hinge with integrated self-retention in the open position. The additional automatic lowering function - ideal for perfect handling at the buffet.

Efficient use in combination with thermoplates® C cooking containers on the K|POT®, available in GN sizes 1/1, 1/2, and 2/3, starting from a depth of 65mm.

The buffet lids are secured by folding hinges on the longitudinal side of the thermoplates®, thus no additional space is required for laying them down when opened. Easy opening and closing are ensured by the automatic and slow lowering function. With rounded corners for a perfect appearance in combination with the rounded thermoplates® C and the K|POT®.

TECHNICAL SPECIFICATIONS

Buffet lid 2/3 stainless steel low.func.



TECHNICAL SPECIFICATIONS

Dimensions	356 x 335 x 49 mm
Material	stainless steel 1.4301 (CNS)
Weight	1,03 kg
Dishwasher safe	Yes
Material thickness	0,8 mm
GN-Norm	GN 2/3
Order number	84 01 21 13

BENEFITS

Automatic lowering function for optimal handling of the buffet lid.

Self-retention in the open position by a firmly attached folding hinge.

With plastic corner for ideal grip and easy opening.

Ideal for storage, regeneration, and hot & cold serving.

Convenient usage with an integrated plastic corner for easy gripping and automatic lowering function.

Dishwasher-proof.