

Data sheet

Buffet lid 2/3 stainless steel low.func.

The buffet lid with convenient lowering function for optimal handling.



More Info

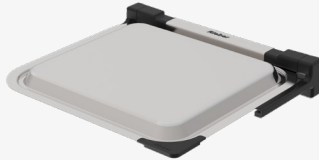
The stainless steel buffet lid - suitable for storage, regeneration, and hot & cold serving. With non-slip plastic corner at the front right for easy gripping, as well as a firmly attached hinge with integrated self-retention in the open position. The additional automatic lowering function - ideal for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

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TECHNICAL SPECIFICATIONS

Material	stainless steel 1.4301
Dimensions	356 x 335 x 49 mm
Weight	1,03 kg
Ambient temperature	-20°C to +150°C
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.