



Data sheet

GN shelf insert 1/3 perforated

The stainless steel Gastronorm operating system.



More Info

The GN shelf insert - ideal for use in combination with GN containers to prevent food from sitting in its own juices and to ensure optimal ventilation of the food from below.

The 16mm high GN shelf insert, available in conjunction with our closed containers, in GN sizes 2/1, 1/1, 1/2, and 1/3.

For versatile applications - efficient cooling in the gastropolar® system refrigerator, cooking, temperature-resistant transport in the thermoport® and other mobile devices.

TECHNICAL SPECIFICATIONS

GN shelf insert 1/3 perforated



TECHNICAL SPECIFICATIONS

Material	stainless steel 1.4301
Dimensions	274 x 125 x 18 mm
Weight	0,226 kg
Ambient temperature	-40°C to +280°C
GN-Norm	GN 1/3
GN depth	18 mm

Order number **84 13 01 05**

BENEFITS

For use in combination with closed GN containers.

Equipped with two centrally offset finger holes for easy handling.

Food does not sit in its own liquids.

Ideal ventilation for the food placed on top from below.

Stable, robust, and dishwasher-proof.