



Data sheet

Heating pellet CNS GN 1/2 - asymmetrical

Stainless steel GN hot plate for pre-tempering & passive holding.



More Info

The asymmetrical GN hot plate - ideal for keeping food passively warm, as in the case of prolonged transport or even direct serving. This helps to avoid a rapid drop in temperature.

The warming plate available in GN sizes 1/1 and 1/2. Before use, heat for approx. 90 minutes at a maximum temperature of 120 degrees Celsius in the oven or combi steamer to generate the best possible use.

Ideally suited for various uses - pre-tempering food or for passive keeping warm in various mobile devices such as the Thermoport® or the hybrid kitchen.

TECHNICAL SPECIFICATIONS

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TECHNICAL SPECIFICATIONS

Material	stainless steel 1.4301
Dimensions	323 x 263 x 12,5 mm
Weight	1,437 kg
Ambient temperature	+20°C to +120°C
GN-Norm	GN 1/2

Order number **89 08 01 71**

BENEFITS

Space-saving, as much thinner than the conventional hot plates.

Optimum adaptability to the different types of containers (thermoplates® / GN containers).

The asymmetrical structure allows the containers used to be placed exactly on top for ideal temperature conductivity.

Enables optimal passive heat exchange.

Compatible with all Rieber products.

Stable, robust and dishwasher-safe.