



**More Info**

Data sheet



## GN dish cont.1/9 32mm + press-in lid

**The stainless steel gastro norm operating system.**

The robust GN box for single portions - ideal for hygienic and standardized storage, storage, transport and consumption of food. In different GN sizes and depths, space-saving, stackable, compatible and efficient, whether for togo, delivery meals or universal catering up to meals on wheels.

Ideal in combination with a wide range of GN lids, such as the waterproof push-in lid for absolutely safe storage and transport, the vaculid® lid for vacuuming, to transparent and waterproof polycarbonate dome lids for hygienic protection and an optimal view of the food.

For universal use - space-efficient cooling & storage in the multipolar® & gastropolar® system refrigerator, temperature-resistant transport in the thermoport®, as well as for togo, delivery meals.

Can be easily organized in the reusable system using the retrofittable eatTAINABLE QR code sticker, digitally traceable.

## TECHNICAL SPECIFICATIONS

GN dish cont.1/9 32mm + press-in lid



## TECHNICAL SPECIFICATIONS

Dimensions 159,5 x 92 x 35 mm

Capacity 0,3 L

Weight 0,25 kg

Ambient temperature -40°C to +180°C

GN-Norm GN 1/9

GN depth 32 mm

**Order number 85 02 20 24**

## BENEFITS

Stainless steel, absolutely food-safe, odorless, antibacterial and hygienic.

Due to the angular arrangement system, approx. 30% space gain compared to around

Stable, robust and dishwasher-safe