

Data sheet

GN press-in lid 1/3 - stackable

The stackable GN press-in lid.



More Info

The GN plug-in lid - ideal for predominantly dry food or solid food, the resulting steam can escape optimally, secure cover of the GN container. Equipped with 4 studs, it allows for easy destacking and separation, as well as convenient and efficient manual, mechanical and automated handling.

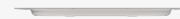
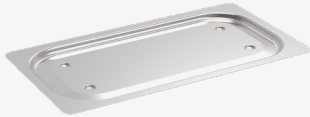
For secure coverage, available with/without handle cut-out, in up to eight different GN sizes, with the exception of depths of 20 and 40mm.

The stackable GN plug-in lid for secure cover is ideal for space-efficient cooling in the gastropolar® system refrigerator, transport in the thermoport® and other mobile devices, as well as for a wide variety of preparations in the navioven, thermomat®, hybrid kitchen® and combi steamers.

The lid is marked on one side with a QR code (laser engraved), an international standard (GS1) for identifying and linking physical products to digital services.

TECHNICAL SPECIFICATIONS

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Material	stainless steel 1.4301
Dimensions	325 x 174 x 8 mm
Weight	0,275 kg
Ambient temperature	-40°C to +280°C
Dishwasher safe	Yes
Material thickness	0,6 mm
GN-Norm	GN 1/3

Order number **84 09 01 04**

BENEFITS

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

Secure cover of the GN container.

Ideal for automatic stacking.

Robust, handy and stackable.

Ideal for storing food.

Any steam that arises can escape easily.

Stable, robust and dishwasher-safe.