



Data sheet

GN lid 1/3 with fresh membran

The waterproof GN press-in lid with innovative Fresh Membrane for longer shelf life and quality of food.



More Info

The special Fresh Membrane enhances the shelf life and quality of „breathing“ foods such as salads, fruits, vegetables, or even coffee by allowing the membrane to release the gases produced, mainly CO₂. As a result of the hermetically sealed Fresh Membrane, oxidation by atmospheric oxygen is avoided. Fresh goods can thus be stored, transported, and served directly in the GN container reusable system.

For optimal exchange of carbon and oxygen as well as secure sealing of GN containers and GN thermoplates®, except for GN depths of 20 and 40 mm.

Optimal protection, long-lasting freshness, and quality thanks to the reliable sealing lip of the lid and the innovative Fresh Membrane, which together offer comprehensive application possibilities. Space-efficient cooling in the gastropolar® system refrigerator, ideal serving options at the buffet, transporting in the thermoport® and other mobile devices.

TECHNICAL SPECIFICATIONS

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Material	stainless steel 1.4301
Dimensions	325 x 176 mm
Weight	0,4 kg
Ambient temperature	-40°C to +180°C
Dishwasher safe	Yes
Material thickness	0,8 mm
GN-Norm	GN 1/3
Order number	84 01 10 32

BENEFITS

Stainless steel, absolutely food-safe, odor-neutral, antibacterial, and hygienic.

Sealing lip made of silicone rubber, food-safe and temperature-resistant.

Fresh Membrane for longer shelf life and quality of products.

No dirt gaps, as the sealing lip is vulcanized all around.

Ensures maximum shloshing safety and extends the shelf life of food.

Durable seal even when dropped.

Stable, robust, and dishwasher-proof.