



More Info



Data sheet

GNauto container 1/3 055 conical 4x QR

The space-saving, conical stainless steel Gastronorm operating system.

The robust GN container for practical and efficient handling, both manually and fully automated, through the physical optimization of the standard GN container. Ideal for hygienic and standardized storage, transportation, and serving of food. Available in sizes GN 1/2 and 1/3 in depths of 55 and 65mm, fully compatible with all GN systems and products.

In combination with the range of GN lids, the GN container acquires process-step-dependent functionality. With the waterproof press-in lid for secure transportation, flat and press-in lids for hygienic protection, and seamless, automated handling, the GN container offers highly functional options. One side marked with a laser-engraved QR code for identification and linking physical products with digital services.

For universal applications - practical, fully automated handling, preparation in wa-terstation® cubic sinks, space-efficient cooling in gastropolar® system refrigerators, temperature-resistant transportation in thermoport®, as well as presenting and serving in buffet solutions and mobile devices.

Laser-engraved QR codes on all four sides for identification and linking of physical products with digital services. This allows for seamless automated scanning from all sides, similar to a scanner bridge.

TECHNICAL SPECIFICATIONS

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TECHNICAL SPECIFICATIONS

Material	stainless steel 1.4301
Dimensions	325 x 176 x 55 mm
Capacity	1,7 L
Weight	0,513 kg
Ambient temperature	-40°C to +280°C
Dishwasher safe	Yes
Material thickness	0,6 mm
GN-Norm	GN 1/3
GN depth	55 mm

Order number **84 01 14 39**

BENEFITS

High-quality stainless steel 18/10, rustproof, heat-resistant, food-safe, antibacterial & hygienic.

Low stacking height and space-saving due to conical design.

Efficient, fully automated handling through perfect stackability without jamming and problem-free destacking.

Highest dimensional stability in ovens/combination steamers, due to tight corner & bottom radii, as well as increased filling capacity.

Square organizational system offers up to 30% space savings compared to round containers/pots.

Simplified, automated data capture from all sides.

Compatibility with various GN lid variants (storage, transportation, cooking & serving).

Robust, durable & dishwasher-proof.