



More Info



Data sheet

thermoplates® C 1/2 100 coated

The GN cooking container in a catering design.

Thanks to the SWISS-PLY multi-layer material, the GN standard is suitable for multifunctional use – cooking, steaming, wokking, grilling, frying, deep-frying, baking, storage, transport, serving and keeping food cold across the entire process without having to transfer the food. The multi-layer material with an aluminium core between two stainless steel layers combines the thermal properties of aluminium with the hygienic properties of stainless steel for the best food quality – completely compatible in all systems and products.

The thermoplates® takes on a function dependent on the process step through a combination with the GN lid range. From highly functional options, such as the water-tight press-in lid for completely safe storage and transport, the vaculid® lid for vacuum sealing and low temperature cooking through to the stylish cooking and buffet lids for hygienic protection. Cooking and buffet lids particularly suitable for the thermoplates® C, with rounded corners for the appealing catering look.

The coated surface variant, with a very good non-stick effect, is suitable for electric, Ceran glass-ceramic and induction hobs, as well as for in a combi steamer and oven. Only thermoplates® with a nano-surface are suitable for use on gas hobs.

For universal applications – preparations in waterstation® cubic sinks, space-saving cooling in a gastropolar® system refrigerator, temperature-resistant transportation in a thermoport®, as well as presenting and serving in buffet solutions and mobile appliances. The most stylish and functional catering solution – thermoplates® C in combination with the KPOT.



SWISS | PLY
material

TECHNICAL SPECIFICATIONS

thermoplates® C 1/2 100 coated



TECHNICAL SPECIFICATIONS

Dimensions	265 x 324 x 100 mm
Material	SWISS-PLY multi-layer material
Volume	5 L
Weight	1,8 kg

Order number **84 01 08 70**

BENEFITS

SWISSSWISS-PLY multi-layer material: Aluminium with up to 10 times better conductivity (cold/hot) than pure stainless steel.

Stainless steel, completely food-safe, odour-free, anti-bacterial and hygienic.

Excellent non-stick effect.

High-quality coating (PFO and PFOA-free).

Patented GN cooking container, energy-efficient, also suitable for induction cooking.

Energy-saving preparations and uniform heat/cooling distribution.

A space gain of approx. 30% compared to round containers thanks to the square organisation system.

No more decanting – continuous use across the process.

The coating is very easy to clean and also dishwasher-safe.



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