



More Info



Data sheet

thermoplates® 1/1 040 nano - handles

The GN cooking container.

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 watertight press-in lid for completely safe storage and transport, the vaculid® lid for vacuum sealing and low temperature cooking through to the press-in lid for hygienic protection.

Also available with fixed handles for easy insertion, removal and carrying. 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.



SWISS | PLY
material

TECHNICAL SPECIFICATIONS

thermoplates® 1/1 040 nano - handles



TECHNICAL SPECIFICATIONS

Dimensions	530 x 324 x 40 mm
Material	SWISS-PLY multi-layer material
Volume	2,5 L
Weight	2,59 kg

Order number **84 01 09 03**

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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