

Important note on the use of vaculid[®] lids

When heating food in Gastronorm (GN) containers with lids in combi steamers or ovens – especially in airtight models or previously vacuum-sealed contents – please note the following:

- **Pressure build-up:** Exposure to heat causes air and water vapor inside the container to expand, resulting in internal overpressure.
- **Lids:** The lid may lift uncontrollably, allowing hot steam to escape.
- **Jamming:** A lid lifted by internal pressure can become wedged in the lateral guide rails (corrugations) of the cooking chamber.
 - **Consequence:** This makes it difficult to remove the container.
 - **Risk:** Sudden, jerky release can lead to the spilling of hot liquids and cause severe burns.

