

Inox-Bázis Kft.

Design and manufacture of stainless kitchen appliances
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INSTRUCTIONS FOR USE AND CLEANING

GN CONTAINERS AND GN LIDS



Dear Customer!
First of all, thank you for choosing us and honoring us with your trust!
We hope that you found everything in ideal condition
and are satisfied with the product!

Before using the product, make sure
 that there are no damages resulting from the transport.

ABOUT THE GN CONTAINERS AND GN LIDS

With their reliable, robust design and aesthetic appearance, deep-drawn containers are essential accessories for a kitchen.

The Gastro-Norm standard system enables maximum utilization during the preparation, transport and storage of food. GN containers are standard-sized, safe and extremely practical containers that have many areas of application. With the help of GN-sized thermoboxes, food can be transported with minimal loss of space and can also maintain the correct temperature. With the help of stackable GN trays in the cold kitchen, food can be stored and transported while maintaining its texture and aesthetic quality. The smallest containers are perfect for storing dressings and sauces, and they are also suitable for storing cutlery. The series is suitable for any food industry, catering, food delivery use, in cold or hot baking environments. The materials used meet both European and international regulations applicable to contact with food.

GN containers can be made from several types of materials:

- The most common is AISI201 stainless steel, which is suitable for transporting and storing extremely cold or hot food.
- Containers made of polypropylene are perfect for storing raw materials.
- Pots made of polycarbonate offer a perfect aesthetic experience.
- In all cases, the material quality complies with the food safety regulations of the European Union.

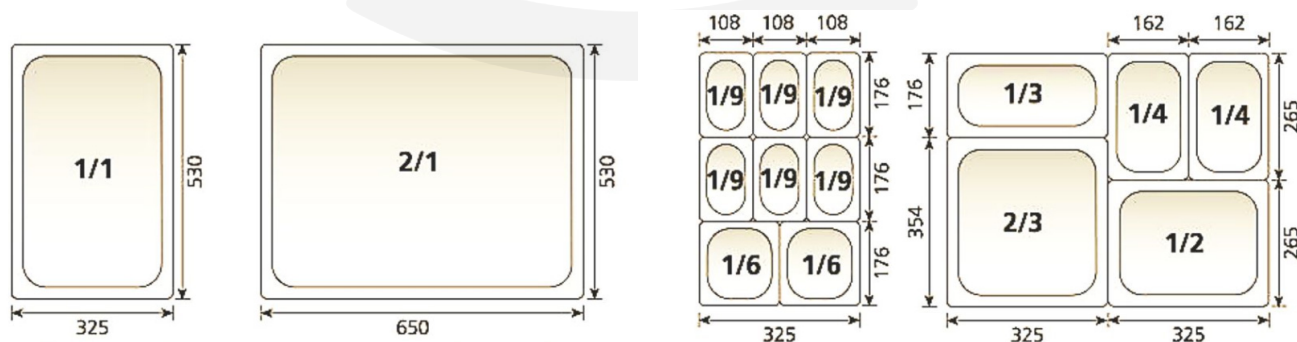
GUARANTEE

The manufacturer has a 1-year guarantee and warranty obligation. The manufacturer is not responsible for damages resulting from unprofessional, improper use and improper cleaning.



WASTE MANAGEMENT

The product is made of recyclable metal. Please protect the environment and when you are no longer using the product, ensure that it is properly recycled. You can find out about the relevant waste management regulations from the local authorities.



GN size	Actual size
1/1	325 x 530 mm (basic module)
1/2	325 x 265 mm
1/3	176 x 325 mm
1/4	162 x 265 mm
1/6	162 x 176 mm
1/9	108 x 176 mm
2/1	650 x 530 mm
2/3	354 x 325 mm
2/4	530 x 162 mm
2/8	325 x 132 mm
1/12	88 x 162 mm
1/18	88 x 108 mm
2/24	132 x 132 mm

Standard depths of kitchen GN containers:

- 20 mm,
- 40 mm,
- 65 mm,
- 100 mm,
- 150 mm,
- 200 mm.



CLEANING

It is washed in the dishwasher or by hand.

Avoid overdosing on chemicals when washing dishes, and never pour undiluted chemicals, acids, or alkalis directly onto the dish. In case of stubborn dirt, clean with hot water and a higher water jet, do not use a scratchy scrubbing sponge or knife.

This material is water resistant. Certain acids, alkalis, and salts can damage the surface, so always follow the instructions for use on the information sheet of the chemicals!

The polypropylene dishes can be washed in a dishwasher or by hand, but with detergent water at a maximum temperature of 70 Celsius. It cannot be used for heating food in an oven or microwave. Its heat capacity is between -40 Celsius and +70 Celsius.

