

Transparent flat lids made of polycarbonate , compatible with stainless steel and polycarbonate GN containers.

vaculid® – gives food a longer storage life

storage life
Vacuum-sealing lid (stainless steel
or transparent plastic) for storing,
transporting and cooking food
(transparent plastic lid up to 95°C).
Stainless steel lid with red silicone seal,
compatible with Gastronorm containers
without drop handles in GN 1/2, 1/3 and
1/6 up to a maximum depth of 100 mm
and thermoplates® without handles in GN
1/2, 1/3 and 1/6. Lid made of transparent
plastic, compatible with Gastronorm
containers without drop handles in GN 1/6
up to a maximum depth of 100 mm.



For serving ketchup, mustard, mayonnaise, sauces, smoothies etc. in a multi-cycle system.

Pump attachment can be adjusted to two container depths.

Compatible with Gastronorm containers 1/2 and 1/3 with depths of 150 mm and 200 mm





6.6		
Туре	Order no.	

Туре	Order no.	Order no.	Order no.
K 111	84 20 01 05		
1/ 221	04200114		
K 231 84 20 0	84 20 01 14		
K 121	84 20 01 06	84 01 10 45	84 01 10 22
K 131	84 20 01 07	84 01 10 42	84 01 10 23
0420	54 20 01 07	04 01 10 42	04011023
K 141 8	84 20 01 08		
K 281	84 20 01 12		
K 241	84 20 01 11		
K 161	84 20 01 09	84 01 10 41	
		84 20 01 65	
	04.20.01.12	(Transparent plastic lid)	
K 191	84 20 01 13		

Note: Not suitable for GN containners with depths of 20 mm and 40 mm.

Note: vacu lid - vacuuming with professional vacuum pumps (chamber or tube pump).

*vaculid * transparent only available in size GN 1/6.