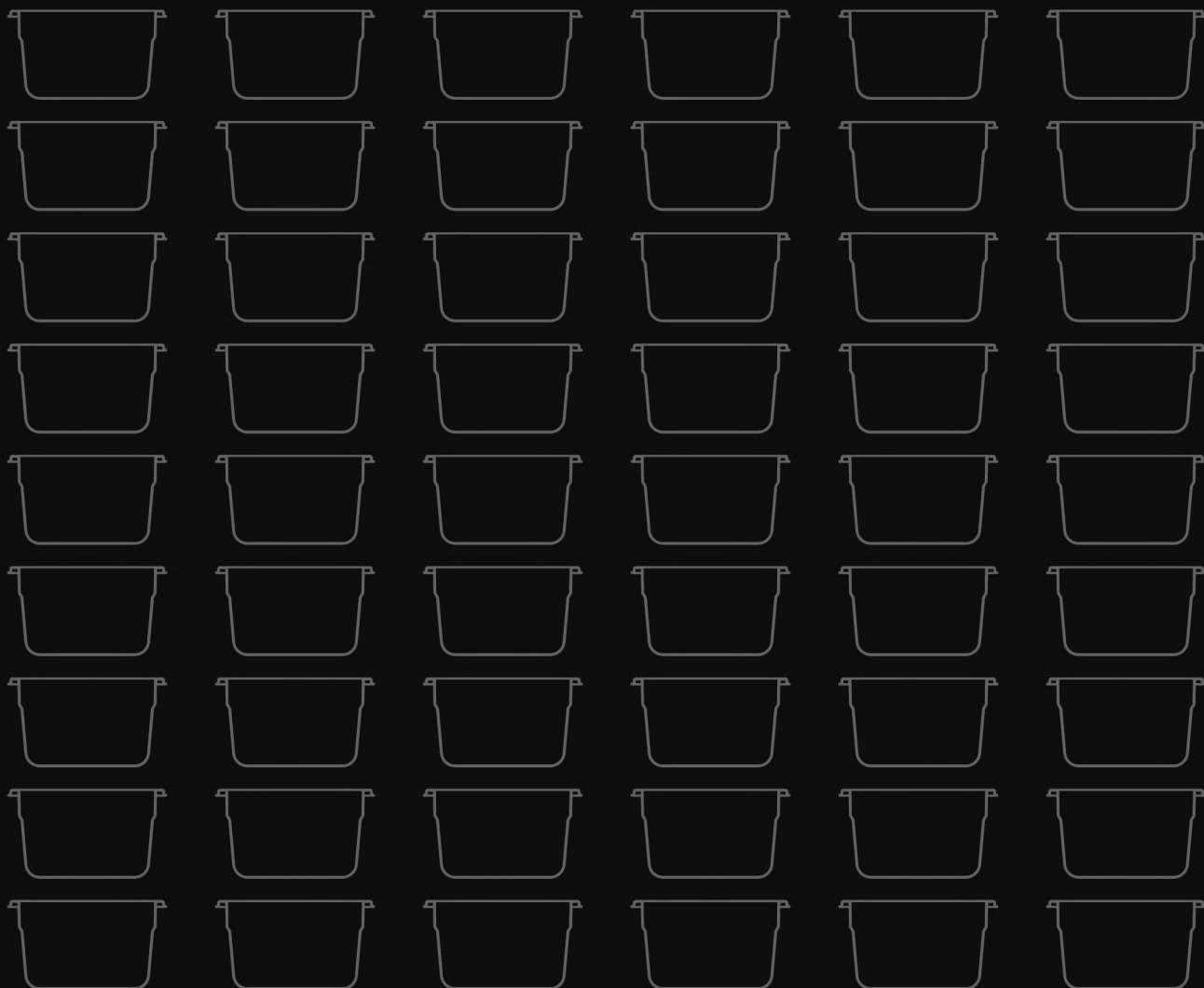


# Gastronorm Containers Premium Line



**MORI2A**

Stainless Steel  
Premium  
Gastronorm Containers

**MORI2A**

# Stainless Steel Premium Gastronorm Containers



  
WASH

  
STACKABLE

  
OVEN

  
MICROWAVE

  
of compliance

**GASTRONORM**  
PREMIUM



MADE in ITALY

**MORI2A**

**HIGH QUALITY**  
STAINLESS STEEL  
AISI 3041.4301

  
UNI EN  
631-1

  
GMP

  
RECYCLED

  
WARRANTY

**MORI2A**

# Stainless Steel Premium Gastronorm Containers

- Laser-marked MORI 2A LOGO
- QR CODE to download declarations of compliance and product datasheets
- BARCODE for batch traceability
- Made out of AISI 304 (1.4301) stainless steel
- Stainless Steel with HIGH NICKEL CONTENT
- REDUCED RADII to provide maximum capacity
- THICKNESSES specifically studied in order to grant better resistance and avoid shape alterations
- Subject to PICKLING, PASSIVATION AND TUMBLING TREATMENTS
- REDUCED SURFACE ROUGHNESS allows easy cleaning
- Manufactured according to GMP (Good Manufacturing Practices) procedures



**MORI 2A**

# Stainless Steel Premium Gastronorm Containers



**MORI2A**

# Additional Information

- Studied and made according to UNI 631-1 standard
- Made out of AISI 304 (1.4301) stainless steel to grant an outstanding corrosion resistance
- AISI 304 is an austenitic steel which can be used for food contact according to Italian regulation dated 21/03/1973 and further modifications
- Made out of stainless steel with a nickel content higher than the standard value, they grant an even higher corrosion resistance
- Thicknesses are specifically studied in order to grant better resistance and avoid shape alterations
- Reduced radiuses grant maximum capacity
- They come with stacking edges to allow optimal stacking
- Calibrated edge flatness allows best aesthetics and bending resistance
- Grinding operations are performed by anthropomorphic robots in order to avoid any cutting edges
- Containers are submitted to an annealing treatment which heats them up to a temperature of 1000-1050°C, in order to completely remove alterations and tensions due to the molding process and to keep them at such a temperature for long enough a time to solute all carbons; and then to cool them down quickly enough to prevent precipitation of said carbons
- They further undergo pickling, passivation and tumbling treatments as well, which are necessary to remove any traces of residues due to the production process, promote the formation of the passive layer, reach the requested finishing condition, according to the aesthetic requests and to further enhance corrosion resistance. Corrosion tests performed on salty vapors conditions for over 1500 hours confirm the finished containers do not get corroded at all
- All containers are thoroughly washed by use of super-demineralized water
- Different types of accessories are available drainers, handles, lids with or without handles, dome-covers, lids with slots, etc.
- Different customer-specific finishing can be accommodated upon request
- PVD (Physical Vapor Deposition) or antimicrobial (ABACO® JIS Z 2801/A12012) treatments are available
- Reduced surface roughness allows easy cleaning
- Manufactured according to GMP (Good Manufacturing Practices) procedures, as stated by the European Regulation CE N. 1935/2004 issued by the European Parliament, and by the European Regulation CE N. 2023/2006
- Containers do respect migration limits (total and specific) for Nickel, Chrome, and Manganese according to the following test parameters:
  - Simulating agent: acetic alcohol 3% P/V
  - Time and temperature: 30 minutes at 100°C – repeated contact
  - Ref.: Italian regulation DM 21/03/1973 and modifications
- Containers are manufactured according to procedures that permit full lot tracking, according to Italian Regulation N. 2023/2006 GMP (Good Manufacturing Practices)

**WARNING** - Avoid exposure to direct flames  
- Heating over 280°C may cause deformation or dulling



# Polypropylene Premium Containers

**MORI2A**



Polypropylene Premium Containers





# Polypropylene Premium Containers

- MORI 2A LOGO included in the IML label
- QR CODE to download declarations of compliance and product datasheets
- Possibility of entering the FOOD BATCH NUMBER
- Use of a SPECIFIC MARKER for writing on the label
- Containers with IML help to ensure food safety and hygiene in compliance with HACCP standards
- Immediate identification of the content thanks to COLOURED ICONS
- Made with a PERMANENT LABEL thanks to the IML technology
- BPA-FREE material
- GOOD TRANSPARENCY allowing easy identifications of the contents



# Polypropylene Premium Containers



**MORI2A**

# Additional Information

- Made of materials that follow the general requirements of the (CE) CE1935/2004 Regulation in compliance with the UE 10/2011 Regulation and with the DM 21.03.73 and further updates
- Made with a permanent label thanks to the IML technology that allows a in-molded label
- IML labelling is the best solution to the problems arising from traditional adhesive labelling, which leaves sticky residues and is subject to scraping off.
- Containers made of polypropylene with IML help to ensure food safety and hygiene in compliance with HACCP standards
- To avoid food contamination, both colored lids and transparent ones with seat for COLOR CLIPS are available. The colored lids and the clips are available in yellow, blue, red, green, brown, white and violet. Any other color is available upon request
- A specific marker for writing on the label is supplied and can be removed by simply washing in the dishwasher
- Excellent shock resistance at room temperature
- Good transparency allows easy identification of the contents
- Containers can withstand temperatures from -40°C to +80°C for repeated and prolonged use
- Equipped with a graded scale according to both the metric and American systems.
- They come with edges for easy stacking
- Tested for microwave use Standard/Method: MHTH0037 Rev.0 2018 BS EN 15284:2007
- Tested for dishwasher resistance Standard/Method: UNI EN 12875-1:2005, UNI EN 12875-2:2002, MHTH036 rev.0 2018

**WARNING** - The containers made of polypropylene are not recommended to be used on steam tables

