

**The Gastronorm Containers**



[ *Universal food container systems* ]





*Incoming goods...*



*... Storage...*

*... Preparation ...*

***Easy handling thanks to our Gastronorm containers ...***



*... boiling, simmering, steaming ...*



*... serving.*

*Developed in accordance with the Gastro standard DIN 66075 and the European NORM EN 631, our Gastronorm container system satisfies the requirements for standardised uniform containers.*

*The diversity of our program combined with the well-known Rieber quality help make your meal distribution chain a success.*



# The Rieber Gastronorm System: multi-purpose

## Transparent Gastronorm container and lid:

Fully compatible with the stainless steel containers, made of clear impact resistant polycarbonate, approved for use with foodstuffs, available in 8 sizes from 0.9 to 26 litres.

See page 18

## Gastronorm containers made of stainless steel:

Standard equipment for every canteen, made of tough stainless steel, available in 9 sizes from 0.5 to 55 litres.

See page 10

## Perforated Gastronorm containers made of stainless steel:

Ideal for draining food and cooking, simmering, steaming in combi-steamer through 4 mm perforations, also there are no blind corners in the radii, simmers evenly with shorter simmering times, for use in closed Gastronorm containers (with a few exceptions), made of tough stainless steel, in 5 sizes.

See page 11



## Watertight press-in lid:

See page 13



## Press-in lid:

See page 13

## Flat lid:

See page 12

## Hinged flat lid:

See page 12

**GreenVac Gastronorm containers with vacuum technology:**

Vacuuming without bags in Gastronorm containers, ideal for keeping food fresh, available in 4 sizes from 1.4 to 26 litres.

See page 22

**LUX Gastronorm trays:**

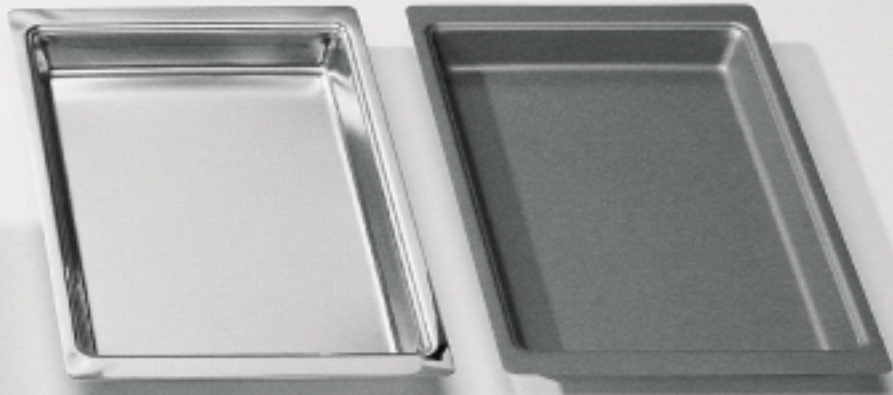
Premium quality made of 1.25 mm thick stainless steel with wide-shouldered highly polished edge for presentations in the party and catering field, for top quality self-service. Optionally with non-stick coat.

See page 26

**Enamelled Gastronorm trays:**

Ideal for baking and roasting, requires practically no grease, high non-stick properties due to sturdy and scratch-resistant surface, reradiation of container base to the underneath of product – good heat effect for browning, available in 3 sizes and in 3 depths.

See page 24



**Transparent lid:**  
See page 13



[ ... and variable.





***Empty or full: You'll love the benefits  
of our design ....***

*Everyday life in a canteen is hectic. Being able to rely on your equipment and your kitchen staff is imperative. Rieber Gastronorm containers stand out thanks to their clever details and are always the right choice whether full or empty.*

**Stacking function:**

The high, well formed stacking shoulder allows the Gastronorm containers to be deeply stacked, saves space and ensures safety when handling. The stacking shoulder clearance to the next container is 26 mm.

**Sturdy design**

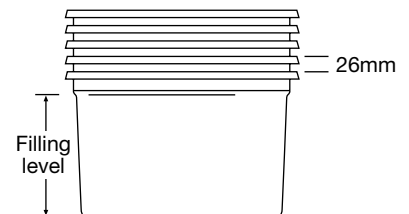
Gastronorm containers take a lot of wear. For this reason, the containers are elaborately drawn in narrow radii resulting in a stiffer base.

In conjunction with the stepped edge, this means that the contours are very sturdy.

**Filling level:**

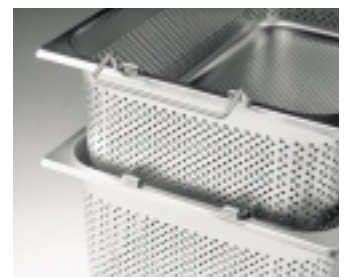
At Rieber, the litre specifications are based on practical experience of filling the GN containers i.e. not up to the upper edge but only up to the stacking shoulder so that the lid placed on top does not lie on the food or in the sauce.

**Note:** Litre specifications by other manufacturers are always based on filling right up to the top rim.



**Recessed handles**

Handles are required so that full or hot Gastronorm containers can be moved safely. Our recessed handles allow the container to be inserted or removed easily.



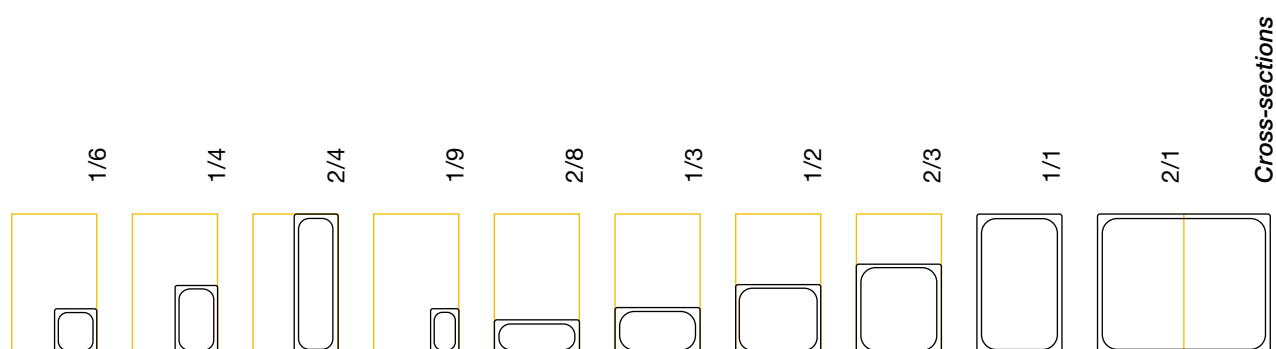
**Fold-away stacking handle**

Also available, a fold-away stacking handle.





**Designed to meet your needs:  
An overview of all sizes and depths**

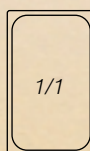


**The Gastronorm grid system:**

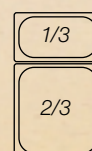
The basic system model is the 1/1 container (530 x 325 mm).  
All other sizes such as 2/1, 2/3, 1/2, 1/3, 1/4, 2/4, 2/8, 1/6, 1/9 are divisions or multiplications of this basic size. This allows you to select the system sizes which best suit your requirements.

**Common combinations**

The examples shown here, are typical applications used in large catering facilities.

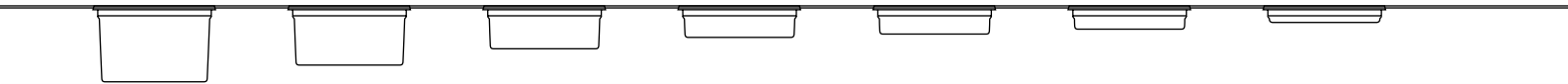


The GN 1/1 with a height of 65 mm holds 7 litres.  
This equates to e.g. 14 portions lasagne



The GN 1/3, 200 mm, e.g. for 44 portions of sauce and the GN 2/3 200 mm for 46 side dish portions.





200  
**Depth in mm**

150

100

65

55

40

20

*Storage capacity (for 1/1):*

26 litres

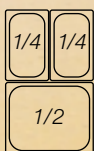
18.4 litres

11.7 litres

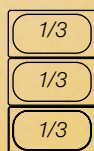
7 litres

5.6 litres

3.4 litres



**The GN 1/4 200 mm**  
e.g. for 15 portions of  
vegetables, 33  
portions of sauce and  
the GN 1/2 200 mm for  
33 side dish portions.



**The GN 1/3 200 mm**  
e.g. 44 portions of  
meat, for 44 portions of  
sauce and 20 side  
dish portions



**The GN 1/4 200 mm**  
e.g. for 25 portions of  
soup, 15 side dish  
portions, 33 portions  
of sauce and 15  
portions of vegetables.



**Closed**











**GN containers:**

**No other program is  
as complete**

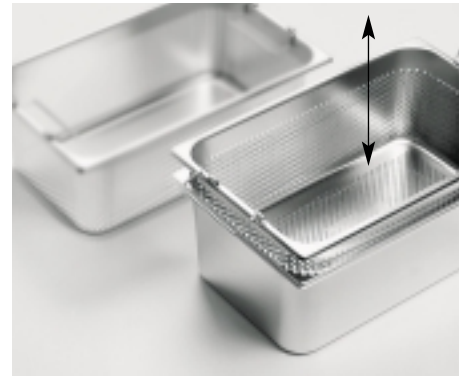
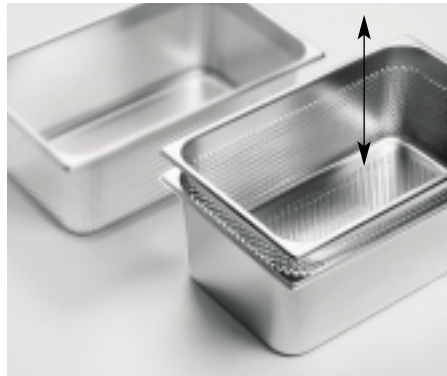


**GN containers without handles**

**GN containers with recessed handles**



GN size	Dimensions mm		Content in litres	Model no.	Order no.	Model no.	Order no.	
	Depth	Clearance	External dimensions					
2/1 	200	600x500	650x530	55	21 200	84 01 01 01		
	150			41	21 150	84 01 01 02		
	100			27	21 100	84 01 01 03		
	65			17	21 065	84 01 01 04		
	40			10	21 040	84 01 01 05		
	20				21 020	84 01 01 06		
1/1 	200	300x505	325x530	26	11 200	84 01 01 07	11 200 f 84 01 02 01	
	150			18.4	11 150	84 01 01 08	11 150 f 84 01 02 02	
	100			11.7	11 100	84 01 01 09	11 100 f 84 01 02 03	
	65			7	11 065	84 01 01 10	11 065 f 84 01 02 04	
	55			5.6	11 055	84 01 01 59	11 055 f 84 01 02 59	
	40			3.4	11 040	84 01 01 11		
2/3 	200	300x327	325x352	15.3	23 200	84 01 01 13	23 200 f 84 01 02 05	
	150			11.8	23 150	84 01 01 14	23 150 f 84 01 02 06	
	100			7.4	23 100	84 01 01 15	23 100 f 84 01 02 07	
	65			4.3	23 065	84 01 01 16	23 065 f 84 01 02 08	
	40			2.4	23 040	84 01 01 17		
	20				23 020	84 01 01 18		
1/2 	200	300x240	325x265	10.9	12 200	84 01 01 19	12 200 f 84 01 02 09	
	150			8.4	12 150	84 01 01 20	12 150 f 84 01 02 10	
	100			5.3	12 100	84 01 01 21	12 100 f 84 01 02 11	
	65			3.3	12 065	84 01 01 22	12 065 f 84 01 02 12	
	55			2.6	12 055	84 01 01 60	12 055 f 84 01 02 60	
	40			1.7	12 040	84 01 01 23		
1/3 	200	300x151	325x176	6.6	13 200	84 01 01 25	13 200 f 84 01 02 13	
	150			4.9	13 150	84 01 01 26	13 150 f 84 01 02 14	
	100			3.3	13 100	84 01 01 27	13 100 f 84 01 02 15	
	65			2	13 065	84 01 01 28	13 065 f 84 01 02 16	
	40			1	13 040	84 01 01 29		
	20				13 020	84 01 01 30		
1/4 	200	137x240	162x265	5.0	14 200	84 01 01 31	14 200 f 84 01 02 17	
	150			3.6	14 150	84 01 01 32	14 150 f 84 01 02 18	
	100			2.3	14 100	84 01 01 33	14 100 f 84 01 02 19	
	65			1.5	14 065	84 01 01 34	14 065 f 84 01 02 20	
	20				14 020	84 01 01 35		
	2/8 	200	300x106	325x131	5.6	28 200	84 01 01 63	28 200 f 84 01 02 42
150				3.9	28 150	84 01 01 36	28 150 f 84 01 02 21	
100				2.6	28 100	84 01 01 37	28 100 f 84 01 02 22	
65				1.3	28 065	84 01 01 38	28 065 f 84 01 02 23	
55				1	28 055	84 01 01 61		
20					28 020	84 01 01 39		
2/4 	150	137x505	162x530	8.4	24 150	84 01 01 58	24 150 f 84 01 02 40	
	100			5.3	24 100	84 01 01 57	24 100 f 84 01 02 39	
	65			3.3	24 065	84 01 01 56	24 065 f 84 01 02 38	
	40			1.7	24 040	84 01 01 55	24 040 f 84 01 02 37	
	20				24 020	84 01 01 54		
	1/6 	200	137x151	162x176	2.8	16 200	84 01 01 40	16 200 f 84 01 02 24
150				2.1	16 150	84 01 01 41	16 150 f 84 01 02 25	
100				1.4	16 100	84 01 01 42	16 100 f 84 01 02 26	
65				0.9	16 065	84 01 01 43	16 065 f 84 01 02 27	
1/9 		100	83x151	108x176	0.7	19 100	84 01 01 44	19 100 f 84 01 02 28
		65			0.5	19 065	84 01 01 45	19 065 f 84 01 02 29

**Perforated  
GN containers  
for insertion**



**Perforated, for insertion, without handles**

**Perforated, for insertion, with stackable hinged handles**




For GN size	Dimensions mm			Model no.	Order no.	Perforation			Model no.	Order no.	Perforation		
	Depth	Clearance	External dimensions			A	B	C			A	B	C
	190	295 x 500	325 x 530	11 194	84 02 01 05				11 194 K	84 02 02 05			
	140			11 144	84 02 01 06				11 144 K	84 02 02 06			
	90			11 094	84 02 01 07				11 094 K	84 02 02 07			
	55			11 054	84 02 01 08				11 054 K	84 02 02 08			
	20			11 024	84 02 01 36		•						
	190	295 x 235	325 x 265	12 194	84 02 01 19				12 194 K	84 02 02 09			
	140			12 144	84 02 01 20				12 144 K	84 02 02 10			
	90			12 094	84 02 01 21				12 094 K	84 02 02 11			
	55			12 054	84 02 01 22								
	20			12 024	84 02 01 38		•						

**Perforated  
GN containers  
(not for insertion)**



**Perforated GN containers without handles**

**Perforated GN containers with stackable hinged handles**

GN size	Dimensions mm			Model no.	Order no.	Perforation			Model no.	Order no.	Perforation		
	Depth	Clearance	External dimensions			A	B	C			A	B	C
	200	600 x 500	650 x 530	21 204	84 02 01 01				21 204 K	84 02 02 01			
	150			21 154	84 02 01 02				21 154 K	84 02 02 02			
	100			21 104	84 02 01 03				21 104 K	84 02 02 03			
	65			21 064	84 02 01 04				21 064 K	84 02 02 04			
	40			21 044	84 02 01 40								
	20			21 024	84 02 01 37		•						
	200	300 x 327	325 x 352	23 204	84 02 01 09								
	150			23 154	84 02 01 10								
	100			23 104	84 02 01 11								
	65			23 064	84 02 01 12								
	40			23 044	84 02 01 13								
	200	300 x 151	325 x 176	13 204	84 02 01 14								
	150			13 154	84 02 01 15								
	100			13 104	84 02 01 16								
	65			13 064	84 02 01 17								
	40			13 044	84 02 01 18								
	20			13 024	84 02 01 39		•						

Perforation: A: only base; B: base and sides; C: whole (also corner radius)



**The right lid  
for all situations ...**



**Flat lid**

For solid food, available in all GN sizes (except 2/1), stackable, optionally with handle cut-out, without cut-out, with spoon cut-out or with cut-out for handles and spoon.



**Hinged flat lid**

For serving sauces and soup, low temperature loss due to opening on one half of container, available in 3 sizes, with handle cut-outs for safety handles, optionally with handle cut-out, without cut-out, with cut-out for spoon or with cut-out for handles and spoon.

GN size	Cut-outs for	Model no.	Order no.	Model no.	Order no.
<b>Spoon Handles</b>					
1/1		111	84 03 01 01	113	84 04 01 01
	•	1111	84 03 02 01	1131	84 04 02 01
	• •	111a	84 03 03 01	113a	84 04 03 01
	• •	1111a	84 03 04 01	1131a	84 04 04 01
2/3		231	84 03 01 02		
	•	2311	84 03 02 02		
	• •	231a	84 03 03 02		
	• •	2311a	84 03 04 02		
1/2		121	84 03 01 03	123	84 04 01 02
	•	1211	84 03 02 03	1231	84 04 02 02
	• •	121a	84 03 03 03	123a	84 04 03 02
	• •	1211a	84 03 04 03	1231a	84 04 04 02
1/3		131	84 03 01 04	133	84 04 01 03
	•	1311	84 03 02 04	1331	84 04 02 03
	• •	131a	84 03 03 04	133a	84 04 03 03
	• •	1311a	84 03 04 04	1331a	84 04 04 03
1/4		141	84 03 01 05		
	•	1411	84 03 02 05		
	• •	141a	84 03 03 05		
	• •	1411a	84 03 04 05		
2/8		281	84 03 01 23		
	•	2811	84 03 02 17		
	• •	281a	84 03 03 17		
	• •	2811a	84 03 04 23		
2/4		241	84 03 01 08		
	•	2411	84 03 02 08		
	• •	241a	84 03 03 08		
	• •	2411a	84 03 04 08		
1/6		161	84 03 01 06		
	•	1611	84 03 02 06		
	• •	161a	84 03 03 06		
	• •	1611a	84 03 04 06		
1/9		191	84 03 01 07		
	•	1911	84 03 02 07		
	• •	191a	84 03 03 07		
	• •	1911a	84 03 04 07		

GN lid  
with cut-out for handles



GN lid  
with cut-out for spoon





**Watertight press-in lid**

*Ideal for safe hygienic transportation of sauces and soups, patented with durable physiologically safe silicon seal, suitable for operation in convectomats, available in all GN sizes (except 2/1 and 2/4).*

*Model no.    Order no.*

115	84080101
235	84080102
125	84080103
135	84080104
145	84080105
285	84080106
165	84080107

*Note: Not suitable for GN containers with depths 20 mm and 40 mm*



**Press-in lid**

*For potatoes, vegetables or rice, available in all GN sizes (except 2/1 and 2/4), stackable with/without handle cut-outs for safety handles.*

*Model no.    Order no.*

116	84090101
116a	84090201
236	84090102
236a	84090202
126	84090103
126a	84090203
136	84090104
136a	84090204
146	84090105
146a	84090205
286	84090106
286a	84090206
166	84090107
166a	84090207
196	84090108
196a	84090208

*Note: Not suitable for GN containers with depths 20 mm and 40 mm*



**Flat lid, transparent**

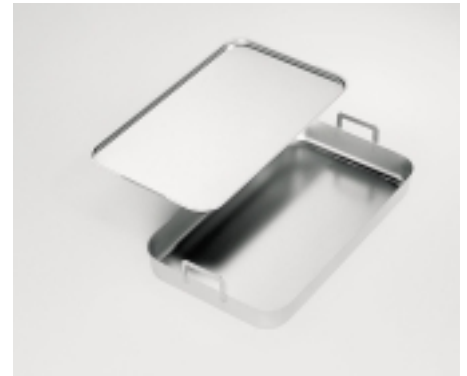
*Made of clear, impact-resistant polycarbonate, approved for use with foodstuffs, recessed handle.*

*Model no.    Order no.*





K 111	84200105
K 121	84200106
K 131	84200107
K 141	84200108
K 281	84200112
K 241	84200111
K 161	84200109
K 191	84200113

*Note: Not suitable for GN containers with depths 20 mm and 40 mm*


**We've thought of everything...**



**Shelf inserts with smooth edges**

GN size	Dimensions mm			Model no.	Order no.
	Depth	Clearance	External dimen.		
2/1	20	625 x 505	650 x 530	21 021	84 10 01 01
					
1/1	20	300 x 505	325 x 530	11 021	84 10 01 04
	40			11 041	84 10 01 05
	65			11 066	84 10 01 06
					
2/3	20	327 x 300	352 x 325	23 021	84 10 01 07
	40			23 041	84 10 01 08
	65			23 066	84 10 01 09
					
1/2	20	300 x 240	325 x 265	12 021	84 10 01 10
	40			12 041	84 10 01 11
	65			12 066	84 10 01 12
					

**EG Gastronorm containers**

GN size	Depth	Model no.	Order no.
1/1	35 mm	11035 EG	84 01 03 02
	60 mm	11060 EG	84 01 03 01
Matching lid		111 EG	84 09 02 10



*The Gastronorm container with rigid handles. Particularly suitable for stacking in Thermoport 50/100 K. Available in 2 depths. Also available: matching lid.*





**Spice shaker,**


*in stainless steel for assembly under the wall board*

GN size	Depth	Order no.
1/6	100 mm	84 16 01 01
	Guiding tray	84 16 02 01
1/9	100 mm	84 16 01 02
	Guiding tray	84 16 02 02



**Cutlery box,**


*in stainless steel, for insertion/placement on top*

GN size	Depth	Order no.
1/4	150 mm	84 18 01 01
		
<i>with sloping base and hinged hygiene lid made of acrylic glass.</i>		



**Spice container,**

*in stainless steel, for insertion*

GN size	Depth	Order no.
1/6	150 mm	84 17 01 01
		
<i>with hinged hygiene lid made of acrylic glass.</i>		

**Focus on  
details:  
more  
accessories**








**Perforated shelf**

with finger hole, edge height 18 mm

**Grille, stainless steel**

**Stacking shelves**



GN size	Model no.	Dimensions	Order no.	Model no.	Dimensions	Order no.	Dimensions	Order no.
2/1 	219	579 x 474 mm	84 13 01 01	22 22 L	650 x 530 mm 650 x 530 mm	84 14 01 01 84 14 01 06		
1/1 	119	475 x 274 mm	84 13 01 02	12 12 L	325 x 530 mm 325 x 530 mm	84 14 01 02 84 14 01 05	474 x 272 mm	84 13 02 02
2/3 				23	325 x 325 mm	84 14 01 38		
1/2 	129	274 x 210 mm	84 13 01 04					
1/3 	139	274 x 125 mm	84 13 01 05					

L = light version

For meals which should not be stored directly above one another, we recommend our profiled stacking shelves for use in 1/1 Gastronorm containers. Max. 3 stacking shelves can be placed above each other (at depth 200 mm). Max. stacking space 59 mm.




**Chopping board** for use in GN containers

GN size	Dimensions	Order no.
2/1	650 x 530 mm	84 19 16 02
		
1/1	325 x 530 mm	84 19 16 01
		

Made of polyethylene (PE), with groove for juices and handle hole.





**Long frame** for combinations

GN size	Length	Order no.
1/1	530 mm	84 19 01 01
		

The frames are placed across the length or breadth of the combinations 2/1 and/or 1/1 to support smaller containers. An integrated spring ensures that the frames sit safely.



**Cross frame** for combinations

GN size	Length	Order no.
1/1	325 mm	84 19 02 01
		
1/1	325 mm	84 19 02 02
		

Cross frame without spring for Thermoport® 100 K





**Clear benefits:**

**Combinations with transparent Gastronorm containers...**

One advantage of the transparent Gastronorm container and lid made of polycarbonate (Makrolon 2458 clear from Bayer) is that you can see the content from the outside. As ideal storage and cold food containers, these transparent containers are also fully compatible with Rieber GN containers and lids made of stainless steel. The transparent containers are sturdy, stackable, odour and taste neutral and approved for use with foodstuffs.

**Drainage shelf**

Hygienic storage of food with perforated drainage platform. Available in 3 sizes.

**Fully compatible**









Can be combined as required: e.g. transparent GN containers and flat lids or press-in lids made of stainless steel or vice versa.

**A variety of possibilities**

There are seven different sizes and up to 4 depths to choose from to accommodate your taste and application requirements.





GN size	Dimensions mm				Container without a lid		Flat lid for container		Shelf insert, perforated	
	Depth	Clearance	External	Content in l dimensions	Model no.	Order no.	Model no.	Order no.	Model no.	Order no.
1/1 	200	300 x 505	325 x 530	26	K 11 200	84210101	K 111	84200105	K 119	84220101
	150			18.4	K 11 150	84210102				
	100			11.7	K 11 100	84210103				
	65			7	K 11 065	84210104				
1/2 	200	300 x 240	325 x 265	10.9	K 12 200	84210109	K 121	84200106	K 129	84220102
	150			8.4	K 12 150	84210110				
	100			5.3	K 12 100	84210111				
	65			3.3	K 12 065	84210112				
1/3 	200	300 x 151	325 x 176	6.6	K 13 200	84210105	K 131	84200107	K 139	84220103
	150			4.9	K 13 150	84210106				
	100			3.3	K 13 100	84210107				
	65			2	K 13 065	84210108				
1/4 	150	137 x 240	162 x 265	3.6	K 14 150	84210113	K 141	84200108		
	100			2.3	K 14 100	84210114				
	65			1.5	K 14 065	84210115				
2/8 	150	300 x 106	325 x 131	3.9	K 28 150	84 210123	K 281	84200112		
	100			2.6	K 28 100	84 210122				
1/6 	150	137 x 151	162 x 176	2.1	K 16 150	84210116	K 161	84200109		
	100			1.4	K 16 100	84210117				
	65			0.9	K 16 065	84210118				
2/4 	150	137 x 505	162 x 530	8.4	K 24 150	84210119	K 241	84200111		
	100			5.3	K 24 100	84210120				
	65			3.3	K 24 065	84210121				
1/9 							K 191	84200113		



***Take out the air ...***

***keep in the taste:***



*A sign of good taste:  
The GreenVac safety valve.*



## The GreenVac Vacuum Technology

*Gastronorm containers with vacuum technology are ideally suited for keeping fresh raw foods such as salads, sausage, meat, fish or other finished products. The Gastronorm containers function without bags which means more efficiency. The food is packed hygienically without pressure points. Furthermore, there is less waste and cut losses.*

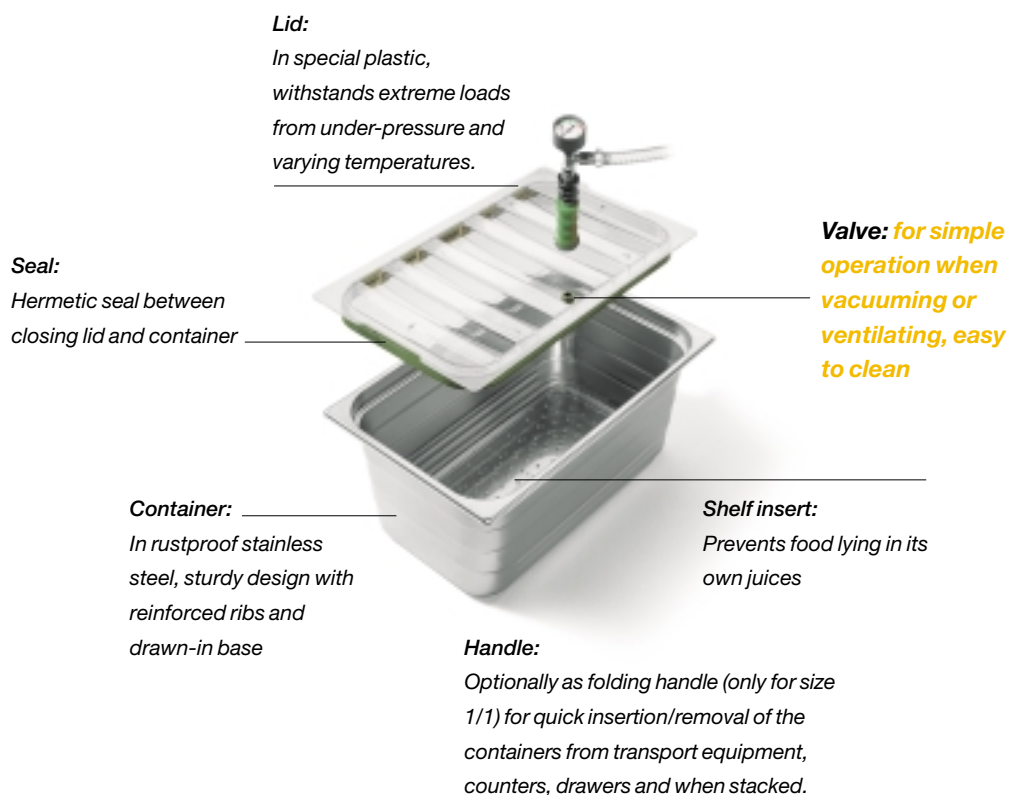
The GreenVac system allows quick and easy handling which is important for preparation of large amounts of foods in canteens or for modern cooking techniques such as "cook and chill".

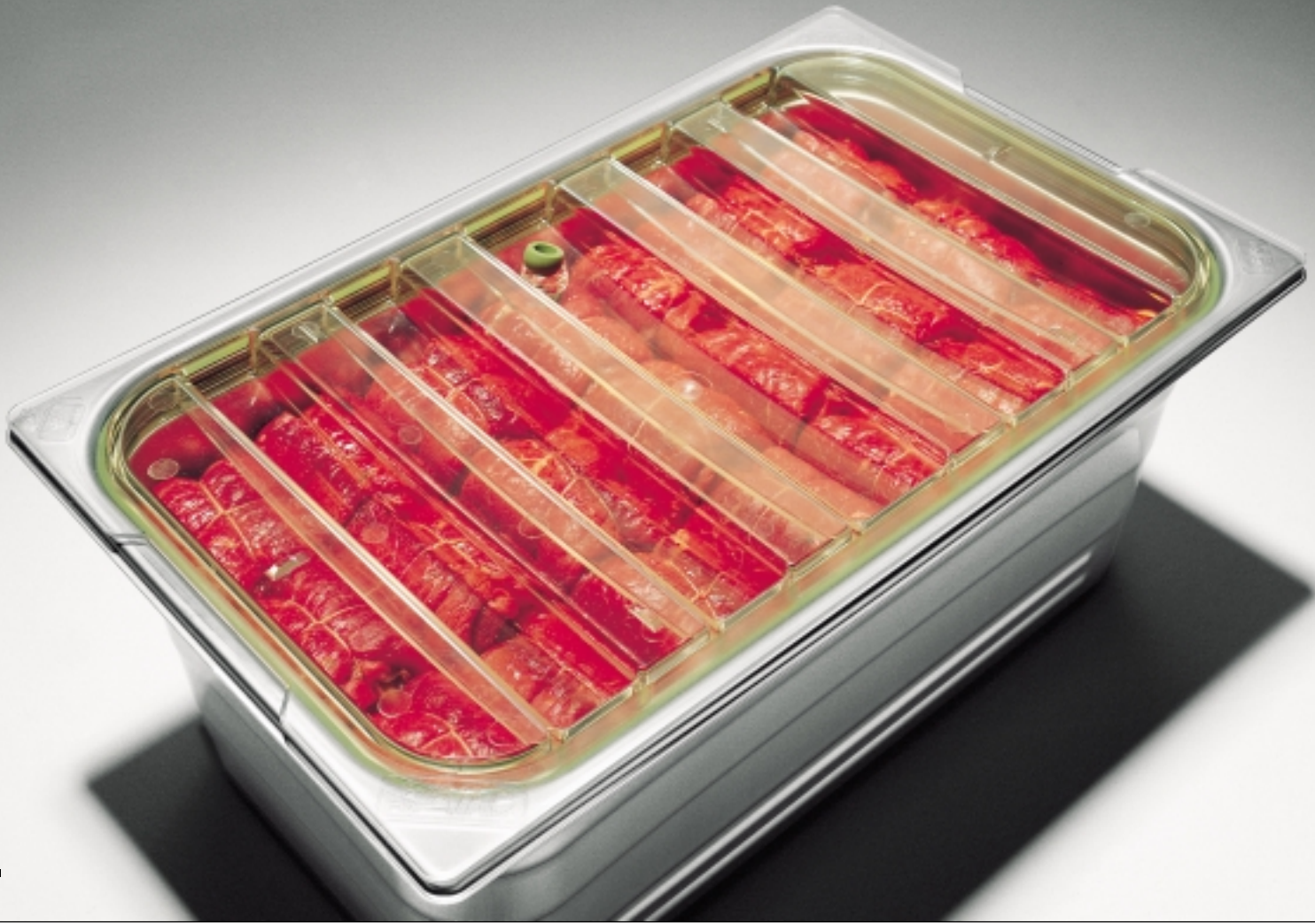
The GreenVac system comprises special Gastronorm containers in accordance with EN 631 in 4 sizes / 3 depths (only for 1/1 size, otherwise 2 depths) and matching lids and shelf inserts.

See page 22.

Thanks to a simple converter set, most vacuum machines can be used. Rieber also supplies a complete vacuum set.

**Please contact us, we will be happy to help.**





**GreenVac: The compressed details...**

**Sturdy design**

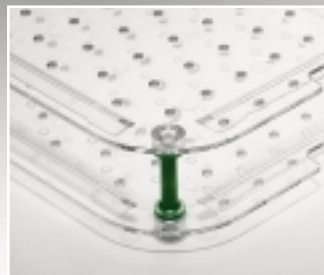
In conjunction with the high material thickness, the reinforced ribs give the container the extra stability which it requires.

**Shelf inserts with distances bolts.**

These prevent the meals lying in their own juices (optional).





**Label plate**





This exchangeable label plate allows clear labelling of the stored food and the date of storage.







GN size	Dimensions mm			Container without lid				GreenVac lid		Shelf insert, perforated	
				without handles		with drop handle		incl. seal/valve		Order no.	
	Depth	Clearance	External	Content in l	Model no.	Order no.	Model no.	Order no.	Order no.		
1/1 	200				11 200 GV	84 23 01 04	11 200f-GV	84 23 02 04	111 GV	84 20 02 01	84 22 01 05
	150				11 150 GV	84 23 01 03	11 150f-GV	84 23 02 03			
	100				11 100 GV	84 23 01 02	11 100f-GV	84 23 02 02			
1/2 	150				12 150 GV	84 23 01 07			112 GV	84 20 02 02	84 22 01 06
	100				12 100 GV	84 23 01 06					
1/3 	150				13 150 GV	84 23 01 11			113 GV	84 20 02 03	84 22 01 07
	100				13 100 GV	84 23 01 10					
1/6 	150				16 150 GV	84 23 01 15			116 GV	84 20 02 04	
	100				16 100 GV	84 23 01 14					

GN size	Individual seals	Name plate	Distance bolts for shelf inserts	Ball valve	Vacuum pump
	Order no.	Width Order no.	Order no.	Order no.	Order no.
1/1 	84 19 08 01	75 mm 84 19 09 01	84 19 11 01 (4 part set)	84 19 10 01	84 19 14 04
1/2 	84 19 08 02				
1/3 	84 19 08 03				
1/6 	84 19 08 04				

Vacuum pump complete with suction device VACOMAT G-VAC 1 for GreenVac Gastronorm containers, rated voltage 1 N AC 230 V 50 Hz, suction pipe length 2 m, size 330 x 330 x 250 mm, weight approx. 22 kg. Pressure display above tube spring manometer on the suction supports, pump output 0.55 kW. Transfer output 16 m<sup>3</sup>/h. Casing in stainless steel with carrying handle.

Comments: All elements of the GreenVac system have been specially designed for vacuum applications. TÜV-GS approved. Certificate no. AL 951 024 693 001, SVT approved. Safety inspections. Report no. 9 531 016 dated 20.7.95.





## **Nothing sticks: Enamelled Gastronorm trays**

*Enamelled surfaces have high non-stick properties which allow e.g. baked products to be easily removed from the trays. The scratch-resistant surface is also ideal for baking and roasting in the Gastronorm containers and easy to clean.*

### **Scratch-resistance**

The scratch-resistant enamelled surface allows the baked goods to be directly cut to size with a knife and fork.




### **Easy to clean**

The high non-stick properties allow the trays to be quickly and simply cleaned, even in the dishwasher.





**Enamelled Gastronorm trays**

GN size	Dimensions mm				Model no.	Order no.
	Depth	Clearance	Extern. dimen.	Content in l		
2/1 	65	600 x 500	650 x 530	17.0	21 065 E	84 01 04 04
	40			10.0	21 040 E	84 01 04 05
	20				21 020 E	84 01 04 06
1/1 	65	300 x 505	325 x 530	7,0	11 065 E	84 01 04 10
	40			3.5	11 040 E	84 01 04 11
	20				11 020 E	84 01 04 12
2/3 	40	300 x 327	325 x 352	2.4	23 040 E	84 01 04 14
	20				23 020 E	84 01 04 15





## ***Gastronorm trays Lux and Lux non-stick – look good enough to eat!***

*Premium quality made of 1.25 mm thick stainless steel with wide-shouldered, highly polished edge for presentations in the party and catering field, for top quality self-service. Optionally with non-stick coat.*

### ***Gastronorm tray Lux non-stick***

On the inside, a scratch-resistant silver coloured non-stick coat ideal for baking and roasting. The outside has been treated with a glass pearl procedure making its appearance beautiful.

### ***For Front Cooking presentations***

The elegant Lux Gastronorm trays ideally complement the preparation and presentation of fresh food e.g. for Front Cooking.

### ***Stability***




Lux trays are particularly stable and ideal for table presentations, thanks to the top quality workmanship.





**Gastronorm tray Lux**

**Gastronorm tray Lux non-stick**

<i>GN size</i>	<i>Dimensions mm</i>		<i>Model no.</i>	<i>Order no.</i>	<i>Model no.</i>	<i>Order no.</i>
	<b>Depth Clearance</b>					
1/1	65	325 x 530	11 066 LUX	84 11 01 04	11 066 LUX AH	84 11 02 04
	40		11 041 LUX	84 11 01 02	11 041 LUX AH	84 11 02 02
	20		11 021 LUX	84 11 01 01	11 021 LUX AH	84 11 02 01
1/2	65	325 x 265	12 066 LUX	84 11 04 03		
	40		12 041 LUX	84 11 04 02		
	20		12 021 LUX	84 11 04 01		
1/3	65	325 x 176	13 066 LUX	84 11 03 03		
	40		13 041 LUX	84 11 03 02		
	20		13 021 LUX	84 11 03 01		



**Just contact us, we will be happy to help...**

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