



**Stainless steel and polycarbonate
Gastronorm containers**

- Meets EN 631-1 standard
- Unique “ramp” feature for ease of removal from well
- Reinforced corners and flat wide edges for better seal
- Corner spout for pouring
- Indentation / stacking lugs to prevent jamming and promote faster drying
- Capacity stamped on all pans
- All parts are interchangeable and “nestable”

Stainless steel Gastronorm containers are manufactured from 304 bright annealed stainless steel to resist pitting and corrosion. Available in GN 2/1, 1/1, 2/3, 1/2, 2/4, 1/3, 1/4, 1/6, 1/9 sizes and a range of depths from 20 mm to 200 mm.

Polycarbonate Gastronorm containers are suitable for temperature applications -40°C to +98.9°C. Available in GN 1/1, 1/2, 2/4, 1/3, 1/4, 1/6, 1/9 sizes and a range of depths from 65 mm to 200 mm.

Full schedule of sizes available on request.