



**BACINELLE GASTRONORM**  
**GASTRONORM**

69



## GASTRONORM INOX STEEL GASTRONORM



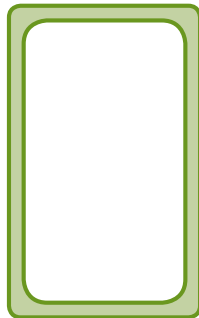
Prodotta interamente in acciaio AISI 304, con gradino per la sovrapposibilità, approvata dalla NS, la costruzione rispetta le misure internazionali della comunità europea EN631-1, edizione 07/1993.

*Produced entirely with AISI 304 steel, with a step for cross-over, approved by the NS, the construction complies with the international measures of the European community EN631-1, edition 07/1993.*



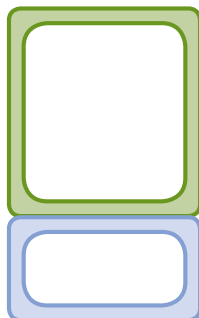
### 2/1 GN 650 x 530 mm

<b>GNTG21020AC</b>	H 20 mm	5,6 l
<b>GNTG21040AC</b>	H 40 mm	11,7 l
<b>GNTG21065AC</b>	H 65 mm	19,2 l
<b>GN21100AC</b>	H 100 mm	29,5 l
<b>GN21150AC</b>	H 150 mm	44,2 l
<b>GN21200AC</b>	H 200 mm	59,0 l



### 1/1 GN 530 x 325 mm

<b>GNTG11020AC</b>	H 20 mm	2,7 l
<b>GNTG11040AC</b>	H 40 mm	5,6 l
<b>GN11065AC</b>	H 65 mm	9,1 l
<b>GN11100AC</b>	H 100 mm	13,9 l
<b>GN11150AC</b>	H 150 mm	20,8 l
<b>GN11200AC</b>	H 200 mm	28,0 l

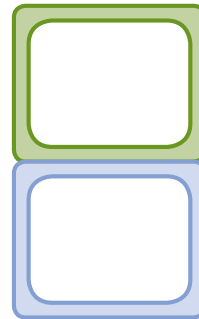


### 2/3 GN 353 x 325 mm

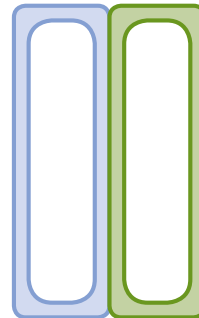
<b>GNTG23020AC</b>	H 20 mm	1,7 l
<b>GN23065AC</b>	H 65 mm	5,8 l
<b>GN23100AC</b>	H 100 mm	9,2 l
<b>GN23150AC</b>	H 150 mm	13,3 l
<b>GN23200AC</b>	H 200 mm	18,4 l


**1/2 GN 325 x 265 mm**

<b>GNTG12020AC</b>	H 20 mm	1,2 l
<b>GNTG12040AC</b>	H 40 mm	2,5 l
<b>GN12065AC</b>	H 65 mm	4,1 l
<b>GN12100AC</b>	H 100 mm	6,4 l
<b>GN12150AC</b>	H 150 mm	9,4 l
<b>GN12200AC</b>	H 200 mm	12,4 l

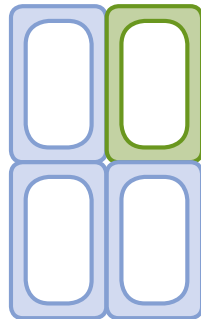

**2/4 GN 530 x 162 mm**

<b>GNTG24020AC</b>	H 20 mm	1,1 l
<b>GNTG24040AC</b>	H 40 mm	2,3 l
<b>GN24065AC</b>	H 65 mm	3,8 l
<b>GN24100AC</b>	H 100 mm	6,0 l
<b>GN24150AC</b>	H 150 mm	9,0 l


**1/3 GN 325 x 175 mm**

<b>GN13065AC</b>	H 65 mm	2,6 l
<b>GN13100AC</b>	H 100 mm	3,3 l
<b>GN13150AC</b>	H 150 mm	5,8 l
<b>GN13200AC</b>	H 200 mm	7,6 l

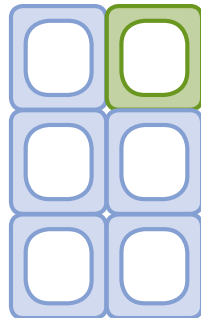


**1/4 GN 265 x 162 mm**

<b>GN14100AC</b>	H 100 mm	2,8 l
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<b>GN14150AC</b>	H 150 mm	5,8 l
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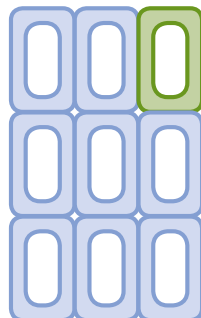
<b>GN14200AC</b>	H 200 mm	7,6 l
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**1/6 GN 176 x 162 mm**

<b>GN16065AC</b>	H 65 mm	1,1 l
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<b>GN16100AC</b>	H 100 mm	1,8 l
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<b>GN16150AC</b>	H 150 mm	2,5 l
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**1/9 GN 176 x 108 mm**

<b>GN19065AC</b>	H 65 mm	0,6 l
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<b>GN19100AC</b>	H 100 mm	0,9 l
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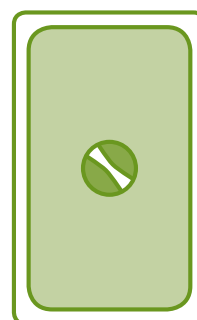
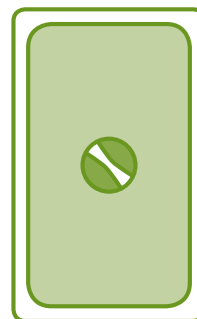


#### COPERCHI GASTRONORM INOX | STEEL GASTRONORM LIDS

<b>GNC11AC</b>	1/1
<b>GNC12AC</b>	1/2
<b>GNC13AC</b>	1/3
<b>GNC14AC</b>	1/4
<b>GNC16AC</b>	1/6
<b>GNC19AC</b>	1/9
<b>GNC23AC</b>	2/3

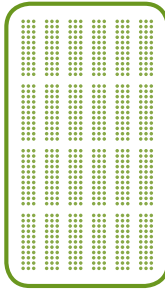
#### COPERCHI A TENUTA GASTRONORM INOX ERMETIC STEEL GASTRONORM LIDS

<b>GNC11SIAC</b>	1/1
<b>GNC12SIAC</b>	1/2
<b>GNC13SIAC</b>	1/3
<b>GNC14SIAC</b>	1/4
<b>GNC16SIAC</b>	1/6



Per tutte le bacinelle  
possibilità di aggiunta maniglie.  
*For all the basins  
it is possible to add handles.*





#### FALSI FONDI FORATI | INSERT GRIDS

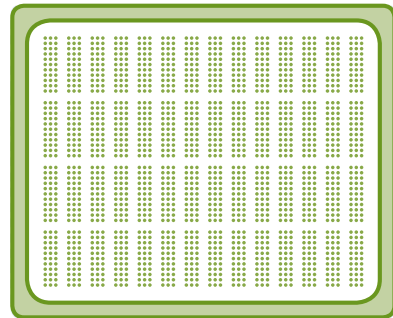
<b>GNFFF11AC</b>	1/1
<b>GNFFF12AC</b>	1/2
<b>GNFFF13AC</b>	1/3
<b>GNFFF23AC</b>	2/3





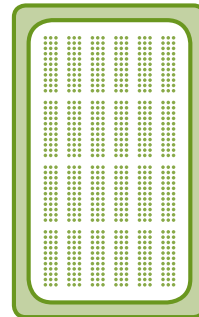
#### BACINELLE FORATE 2/1 | 2/1 PERFORATED BASINS

<b>GNFT21065AC</b>	H 65 mm	19,2 l
<b>GNFT21100AC</b>	H 100 mm	29,5 l
<b>GNFT21150AC</b>	H 150 mm	44,2 l



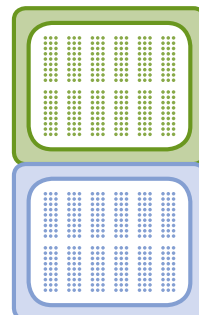
#### BACINELLE FORATE 1/1 | 1/1 PERFORATED BASINS

<b>GNFT11065ACC</b>	H 65 mm	9,1 l
<b>GNFT11100AC</b>	H 100 mm	13,9 l
<b>GNFT11150AC</b>	H 150 mm	0,8 l



#### BACINELLE FORATE 1/2 | 1/2 PERFORATED BASINS

<b>GNFT12065AC</b>	H 65 mm	4,1 l
<b>GNFT12100AC</b>	H 100 mm	6,4 l
<b>GNFT12150AC</b>	H 150 mm	9,4 l



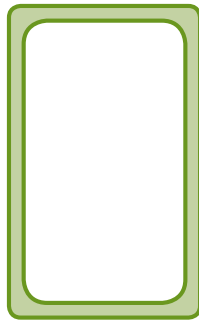


## GASTRONORM POLIPROPILENE

## POLYPROPYLENE GASTRONORM

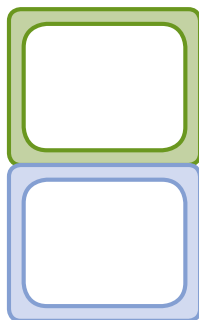
Offre la soluzione economicamente migliore per la conservazione dei cibi, sopportano temperature comprese tra i -40°C e +71°C, la superficie liscia aderente facilita il servizio dei cibi e la pulizia.

*Offers the best cost-effective solution for storing food, withstanding temperatures between -40°C and +71°C, the smooth adherent surface facilitates the cleaning of food.*



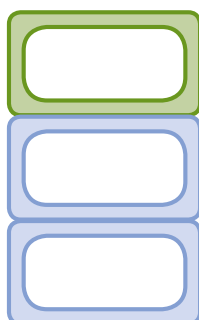
### 1/1 GN 530 x 325 mm

<b>GN11100PP</b>	H 100 mm	13,0 l
<b>GN11150PP</b>	H 150 mm	19,5 l
<b>GN11200PP</b>	H 200 mm	24,5 l



### 1/2 GN 325 x 265 mm

<b>GN12100PP</b>	H 100 mm	5,9 l
<b>GN12150PP</b>	H 150 mm	8,9 l
<b>GN12200PP</b>	H 200 mm	13,4 l



### 1/3 GN 325 x 175 mm

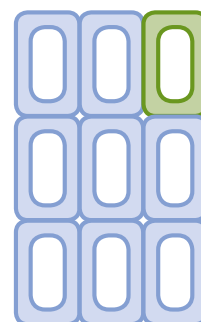
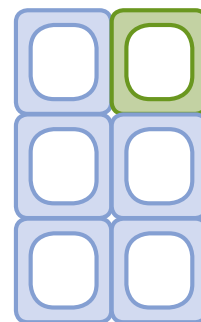
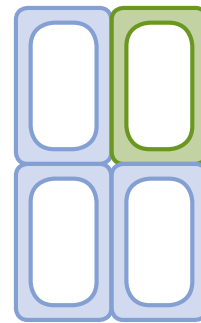
<b>GN13100PP</b>	H 100 mm	3,6 l
<b>GN13150PP</b>	H 150 mm	5,3 l

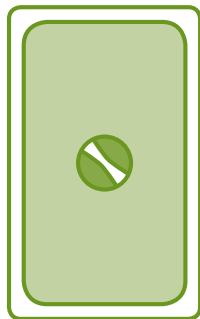

**1/4 GN 265 x 162 mm**
**GN14100PP** H 100 mm 2,5 l

**GN14150PP** H 150 mm 3,7 l

**1/6 GN 176 x 162 mm**
**GN16100PP** H 100 mm 1,5 l

**GN16150PP** H 150 mm 2,2 l

**1/9 GN 176 x 108 mm**
**GN19100PP** H 100 mm 0,85 l




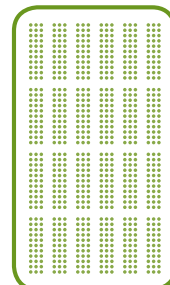
#### COPERCHI POLIPROPILENE | POLYPROPYLENE LIDS

<b>GNC11PP</b>	1/1
<b>GNC12PP</b>	1/2
<b>GNC13PP</b>	1/3
<b>GNC14PP</b>	1/4
<b>GNC16PP</b>	1/6
<b>GNC19PP</b>	1/9



#### FALSI FONDI FORATI | INSERT GRIDS

<b>GNFFF11PP</b>	1/1
<b>GNFFF12PP</b>	1/2
<b>GNFFF13PP</b>	1/3
<b>GNFFF14PP</b>	1/4
<b>GNFFF16PP</b>	1/6
<b>GNFFF19PP</b>	1/9



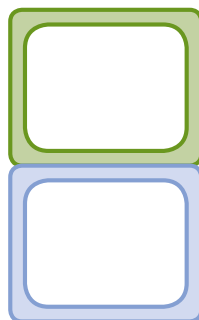
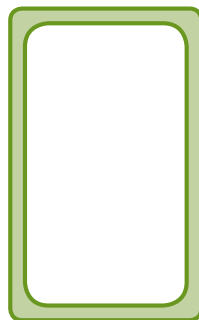
## GASTRONORM POLICARBONATO

## POLYCARBONATE GASTRONORM



Materiale praticamente infrangibile, non si incrina, piegano o ammaccano. Sopportano temperature da  $-40^{\circ}\text{C}$  a  $+99^{\circ}\text{C}$  e hanno scale graduate del sistema metrico e americano. La larghezza uniforme del bordo 1,27 cm garantisce l'inserimento nei tavoli di preparazione e sulle guide.

*Material practically unbreakable, they do not crack, bend or dent. They withstand temperatures from  $-40^{\circ}\text{C}$  to  $+99^{\circ}\text{C}$  and have graduated metric and American scales. The uniform width of the 1,27 cm edge guarantees insertion in the preparation tables and on the guides.*



### 1/1 GN 530 x 325 mm

<b>GN11065PO</b>	H 65 mm	8,5 l
<b>GN11100PO</b>	H 100 mm	13,0 l
<b>GN11150PO</b>	H 150 mm	19,5 l
<b>GN11200PO</b>	H 200 mm	25,6 l

### 1/2 GN 325 x 265 mm

<b>GN12065PO</b>	H 65 mm	3,9 l
<b>GN12100PO</b>	H 100 mm	5,9 l
<b>GN12150PO</b>	H 150 mm	8,9 l
<b>GN12200PO</b>	H 200 mm	11,7 l

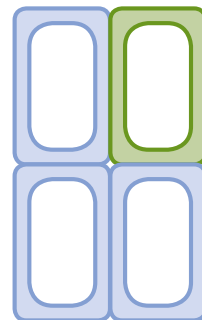
### 1/3 GN 325 x 175 mm

<b>GN13065PO</b>	H 65 mm	2,4 l
<b>GN13100PO</b>	H 100 mm	3,6 l
<b>GN13150PO</b>	H 150 mm	5,3 l
<b>GN13200PO</b>	H 200 mm	6,9 l

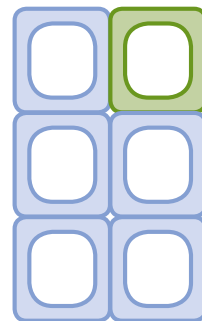



**1/4 GN 265 x 162 mm**

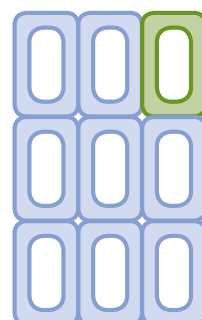
<b>GN14065PO</b>	H 65 mm	1,7 l
<b>GN14100PO</b>	H 100 mm	2,5 l
<b>GN14150PO</b>	H 150 mm	3,7 l

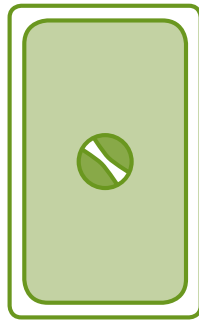

**1/6 GN 176 x 162 mm**

<b>GN16065PO</b>	H 65 mm	1,0 l
<b>GN16100PO</b>	H 100 mm	1,5 l
<b>GN16150PO</b>	H 150 mm	2,2 l

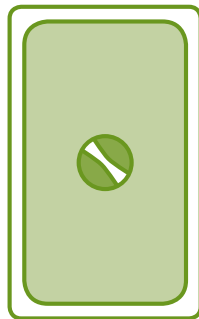

**1/9 GN 176 x 108 mm**

<b>GN19065PO</b>	H 65 mm	0,57 l
<b>GN19100PO</b>	H 100 mm	0,85 l




**COPERCHI POLICARBONATO | POLYCARBONATE LIDS**

<b>GNCH11PO</b>	1/1
<b>GNCH12PO</b>	1/2
<b>GNCH13PO</b>	1/3
<b>GNCH14PO</b>	1/4
<b>GNCH16PO</b>	1/6
<b>GNCH19PO</b>	1/9

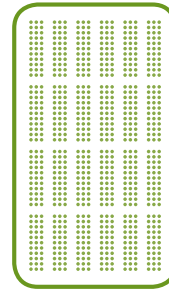

**COPERCHI POLICARBONATO A TENUTA  
ERMETIC POLYCARBONATE LIDS**

<b>GNCGL11PO</b>	1/1
<b>GNCGL12PO</b>	1/2
<b>GNCGL13PO</b>	1/3
<b>GNCGL16PO</b>	1/6



## FALSI FONDI FORATI | INSERT GRIDS

<b>GNFFF11PO</b>	1/1
<b>GNFFF12PO</b>	1/2
<b>GNFFF13PO</b>	1/3
<b>GNFFF14PO</b>	1/4
<b>GNFFF16PO</b>	1/6
<b>GNFFF19PO</b>	1/9





**GASTRONORM  
MELAMINA**

**MELAMINE  
GASTRONORM**



**BACINELLA MELAMINA COLORE NERO**  
**FOOD PANS MELAMINE BLACK**

<b>PD44878-11</b>	1/1	H 65 mm
<b>PD44878B11</b>	1/1	H 100 mm
<b>PD44878-24</b>	2/4	H 65 mm
<b>PD44878B24</b>	2/4	H 100 mm
<b>PD44878-12</b>	1/2	H 65 mm
<b>PD44878B12</b>	1/2	H 100 mm
<b>PD44878-13</b>	1/3	H 65 mm
<b>PD44878B13</b>	1/3	H 100 mm
<b>PD44878-14</b>	1/4	H 65 mm
<b>PD44878B14</b>	1/4	H 100 mm
<b>PD44878-16</b>	1/6	H 65 mm
<b>PD44878B16</b>	1/6	H 100 mm

**BACINELLA MELAMINA COLORE BIANCO**  
**FOOD PANS MELAMINE WHITE**

<b>PD44877-11</b>	1/1	H 65 mm
<b>PD44877B11</b>	1/1	H 100 mm
<b>PD44877-24</b>	2/4	H 65 mm
<b>PD44877B24</b>	2/4	H 100 mm
<b>PD44877-12</b>	1/2	H 65 mm
<b>PD44877B12</b>	1/2	H 100 mm
<b>PD44877-13</b>	1/3	H 65 mm
<b>PD44877B13</b>	1/3	H 100 mm
<b>PD44877-14</b>	1/4	H 65 mm
<b>PD44877B14</b>	1/4	H 100 mm
<b>PD44877-16</b>	1/6	H 65 mm
<b>PD44877B16</b>	1/6	H 100 mm





**GASTRONORM  
PORCELLANA**

**PORCELAIN  
GASTRONORM**

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**1/1 GN 530 x 325 mm**

**MN9610530** H 65 mm bianco | *white*

**MN9610535** H 65 mm nero | *black*

**1/2 GN 325 x 265 mm**

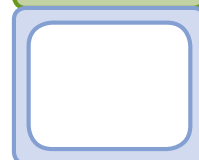
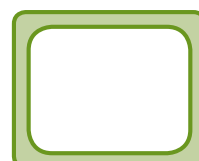
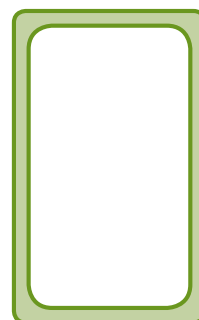
**MN9610320** H 65 mm bianco | *white*

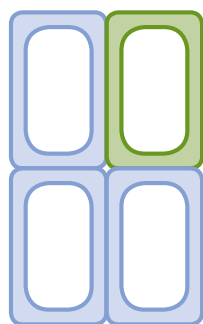
**MN9610325** H 65 mm nero | *black*

**1/3 GN 325 x 175 mm**

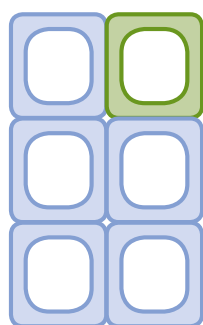
**MN9610170** H 65 mm bianco | *white*

**MN9610175** H 65 mm nero | *black*

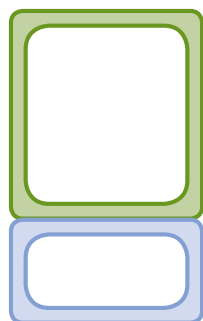


**1/4 GN 265 x 162 mm**

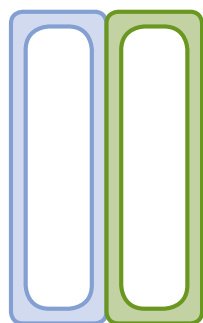
<b>MN9610260</b>	H 65 mm	bianco   <i>white</i>
<b>MN9610265</b>	H 65 mm	nero   <i>black</i>

**1/6 GN 176 x 162 mm**

<b>MN9610180</b>	H 65 mm	bianco   <i>white</i>
<b>MN9610185</b>	H 65 mm	nero   <i>black</i>

**2/3 GN 353 x 325 mm**

<b>MN9610350</b>	H 65 mm	bianco   <i>white</i>
<b>MN9610355</b>	H 65 mm	nero   <i>black</i>

**2/4 GN 530 x 162 mm**

<b>MN9610160</b>	H 65 mm	bianco   <i>white</i>
<b>MN9610165</b>	H 65 mm	nero   <i>black</i>



**GASTRONORM  
ALLUMINIO**

**ALUMINIUM  
GASTRONORM**

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Realizzate in alluminio in conformità alle normative, sono stampate a vassoio sulla cui superficie sono presenti involucri circolari di diametro 120 mm e profondità 18 mm. Per una temperatura massima 200°C.  
*Made of aluminum in compliance with the regulations, they are tray-shaped with a surface area of 120 mm diameter and 18 mm depth. For a maximum temperature of 200°C.*

**TEGLIA GASTRONORM ALLUMINIO ANTIADERENTE**  
**GASTRONORM NON-STICK ALUMINIUM BAKING TRAY**  
2/1 GN 650 x 530 mm

**FA200108012**

12 stampi | 12 molds | ø 12,5 cm



**TEGLIA GASTRONORM ALLUMINIO ANTIADERENTE**  
**GASTRONORM NON-STICK ALUMINIUM BAKING TRAY**  
1/1 GN 530 x 325 mm

**FA200108006**

6 stampi | 6 molds | ø 12,5 cm

