

BLANCO

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Gastronorm Containers

Intelligent quality

Gastronorm – it's all in the name

The Gastronorm standard (a combination of the words "gastro" and "norm") describes a precisely defined size that is used for food service equipment all over Europe.

DIN EN 631 exactly identifies the exterior dimensions of the basic

model, the 1/1 Gastronorm container, as 530 x 325 mm. In addition, it defines all sizes into which a 1/1 Gastronorm container can be divided, such as GN 1/2, GN 1/3, etc.

Gastronorm containers are indispensable elements of each professional

kitchen. They rationalise workflow and make handling conspicuously easier. All receptacles, equipment, and containers into which Gastronorm containers may be inserted also comply with this standard.

Unique variety for every demand – the BLANCO Gastronorm containers

BLANCO distinguish themselves with an **incredibly extensive product range** that fulfils any demands imaginable. Our customers can choose between more than **200 different models** in all current sizes, designed to meet their every need.

GN containers are available in various materials:

- stainless steel
- synthetic
 - polycarbonate, especially for use with cold food
 - Ultem, for use with hot and cold food



Brilliant to the smallest detail – the multi-function corner

New
BLANCO
Innovation
2002

The new corner profile of our stainless steel GN containers not only increases their **stability** and makes them **last much longer**, but also considerably improves their looks and **handling**. This results in:

- **all-over stability** due to the unique, drop-shaped design,
- improved **pouring**,
- **exact positioning**, e.g. in Bain-marie wells,
- **extreme shock resistance**, especially of the corners and edges,
- **appealing design**.

All-round stacking shoulder

All GN containers are equipped with an **all-round stacking shoulder**:

- **even stacking** and easy **unstacking** of containers,
- **no jamming**,
- containers can be **easily separated** any time.

Corner and base radii

All of our Gastronorm containers feature **extremely large corner and base radii**.

- The food can be **optimally ladled** or **poured out**.

- The containers can be **ladled out** completely.

Reinforced edge

In addition, the containers' edges have **all-around reinforcing profiles**, which considerably increase their overall **stability** and **rigidity**.

Gastronorm lids

Suitable lids made of **stainless steel**, **polycarbonate**, or **amber-coloured Ultem** are available for all containers.

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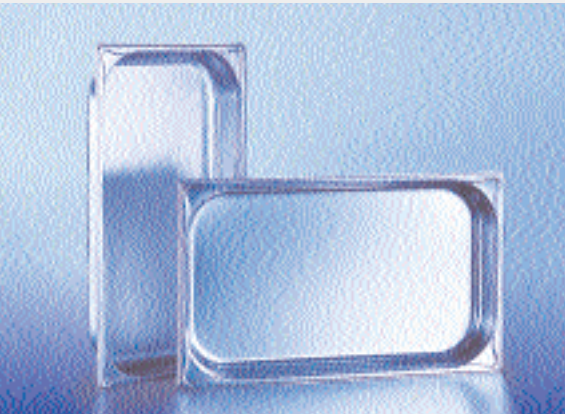
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Stainless steel Gastronorm containers

The measure of all things: the Gastronorm container basic model – GN

The basic model GN of 18/10 chrome nickel steel is the basis for all other models and variations:

- with various different handles,
- with or without perforation,
- in various sizes and depths, ranging from 2/1 to 1/9.



Always have a good grasp on things: Gastronorm containers with top handles – GN-O

When the basic model is equipped with two upright fixed top handles, the result is a Gastronorm container, type GN-O. Advantages:

- The containers can be **handled optimally** when they are inserted or removed into or from Bain maries.
 - There is an extensive product range available in sizes 2/1 to 1/6.
- The containers can be **held, lifted,** and **transported** more conveniently.



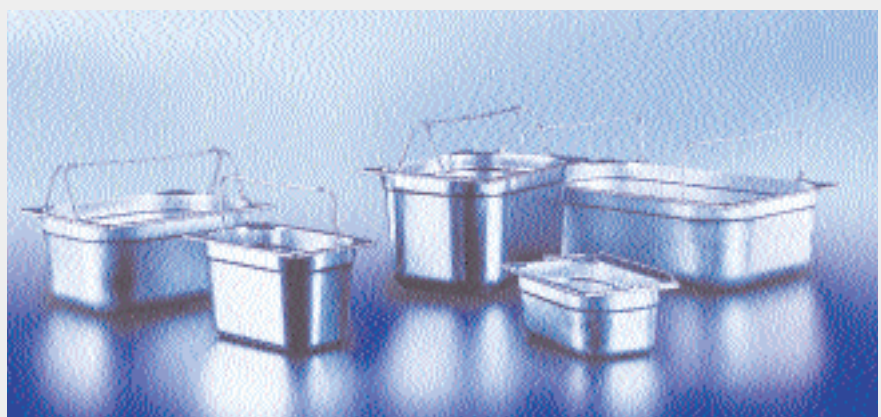


Patently designed: Gastronorm containers with U-handles – GN-B

A most useful invention are the **Gastronorm containers with U-handles**. These patented handles, which were developed especially by BLANCO, combine a **maximum number of advantages** in one single container model:

- The filled containers can be inserted **without problems**.
- Even heavy-weight containers can be **easily lifted and carried with just one hand**.
- **Two containers can be carried at a time**.
- There is **no danger of tilting** when containers are **lifted or taken out** of the cooking equipment.
- Food can be effortlessly **poured out or transferred into another container**.
- The containers can be **stacked even when full**.
- The handles do not absorb heat – hot containers can be **taken out safely without the risk of scalding**.

Our product range includes various sizes and depths, from 1/1 to 1/6.



For a healthier way of cooking: perforated Gastronorm containers – GN-P

When the basic model is fitted with holes, the result is the perforated Gastronorm container, type **GN-P**. Depending on its depth, it is either perforated in the base only, or in its side walls, too. It is ideal for

- **combination-steamer** cooking,
- **steaming** of vegetables,
- **cooking, and draining.**



Just the right thing to top it all off: Gastronorm lids – GD

For every BLANCO Gastronorm container, we offer a **suitable Gastronorm lid**. There are plenty of models available:

- **all sizes** from 1/1 to 1/9,
- **with handle cut-outs** (for containers with top or U-handles),
- all sizes and variations are also available with a **practical ladle cut-out**.

Strong and safe:

- Their **special profile** gives the lids excellent **stability**.
- Due to a recess beneath the handle, the lid can be **lifted easily** without risk of **scalding**.

Tight and spill-proof: the sealed Gastronorm lid-GDD

- GDD, the special **sealed lid with vulcanised silicon gaskets**, provides for **spill-safe transport** of liquid food (food resistant),
- temperature range - 40°C to +100°C,
- also suitable for use in combination steamer.

Lets food out – keeps heat in: The universal hinged lid GDS-U

- **optimises food serving processes**
- **helps to avoid heat loss**, since only one half of the hinged lid needs to be opened at a time

The “special-task” lid: GN-F

This **extremely flat lid** is primarily used with Cook & Chill.

- Since it has no handle, it ensures that even flat containers can be **filled completely**.







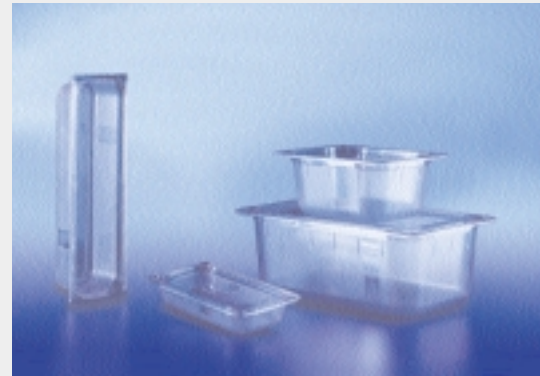
Synthetic Gastronorm containers

Transparent featherweights that give you deep perspectives: Gastronorm containers of polycarbonate – GN-K

They will definitely help you get a better look at what's cooking – **Gastronorm containers of polycarbonate**. Those containers have mainly been designed for use with cold food: They are

- suitable for temperatures between **-40°C and +100°C**,
- absolutely odourless and tasteless,

- available in all sizes from 1/1 to 1/9 in various depths,
- **transparent** to clearly reveal their contents,
- **lightweight**, but at the same time **extremely stable**,
- **break-proof, robust, inherently stable**, and **long-lasting**,
- Non-tip base for extra stability.



For an unobstructed view – polycarbonate Gastronorm lids – GD-K

The lid to suit our transparent polycarbonate Gastronorm containers guarantees you an unobstructed view also

from the top. Another advantage: the lids **fully compatible** with all chrome nickel steel containers.

Warmly recommended: Ultem Gastronorm containers – GN-U

Our GN-U Gastronorm containers are made of **Ultem**, a high-quality synthetic material with extraordinary qualities.

They can be used in:

- microwave cooking,
- combination-steamer cooking,
- infrared-radiation cooking,
- food regeneration (Cook & Chill),
- and with cold food.

Advantages:

- temperature-resistant from **-40 to +190°C**,
- container edge does not get hot (the containers can be removed easily and safely from the cooking equipment without gloves),
- **time-saving** (only one container required for all steps from preparing to portioning),
- **resistant against acidic foods** (e.g. tomato juice),

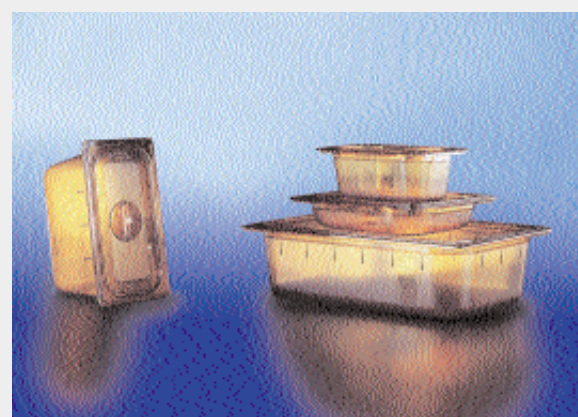
- absolutely odourless and tasteless,
- unobstructed view on contents due to **transparent, amber-coloured** material,
- **lightweight**, but at the same time **extremely stable** as well as **shock and scratch resistant**,
- Non-tip base for extra stability.

Our product range includes the sizes 1/1 to 1/6.

Obviously flexible: Ultem Gastronorm lids – GD-U

The see-through, amber-coloured lids have been designed to suit not only all Ultem Gastronorm containers, but

also those made of polycarbonate or stainless steel. All lids can be stacked onto each other.



Help yourself to a veritable buffet: Gastronorm trays – BZG

Our **stainless steel Gastronorm trays with smooth edges** are ideal platforms for **aesthetic food presentation**, e.g. on a buffet. They offer

- **optimum stability** as reinforced or specially annealed models.

Ideal for roasting and browning:
the **granite-enamelled Gastronorm trays – GNE**

With our granite-enamelled Gastro-

norm trays you can be sure that your roasted food becomes perfectly crisp and golden-brown. Advantages:

- **browning** from top and bottom due to granite-enamelled, black surface,
- excellent **heat transfer** to the roasted or baked food,
- easy and thorough **cleaning** thanks to smooth, non-porous surface.



To make sure your food won't be left out in the cold: Bain-marie wells – G-BM

Bain-marie wells are an optimum means of keeping prepared hot food at **servicing temperature over a longer period of time**. This is achieved by filling the Bain-marie wells with hot water and then putting GN food containers inside them.

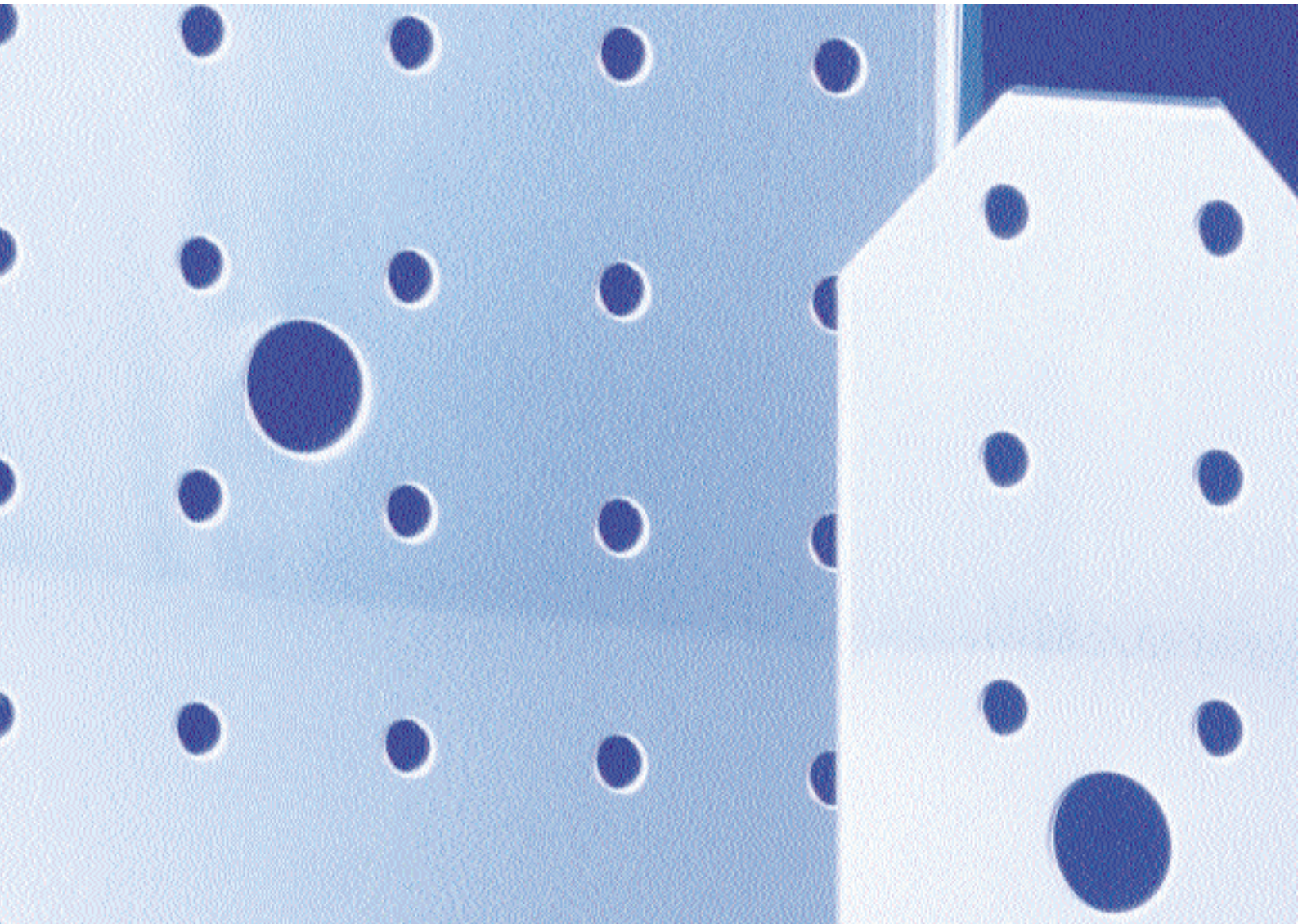
Bain marie wells are available in the current sizes GN 2/1 and GN 1/1 as well as in various, commonly required depths.



Putting things in place: Gastronorm cooking inserts – G-KEN

Our cooking inserts are designed to be **suspended inside Gastronorm containers**. They are ideal for **cooking or blanching** vegetables in combination-steamers and for **draining** foods.





Useful assistants – accessories for GN containers

Make more of small containers: bars

Support bars are useful when it comes to combining several small GN containers to size 1/1. They are available in different lengths, to be inserted sideways and lengthwise.

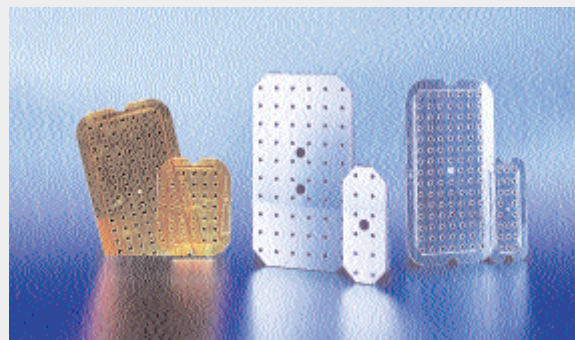
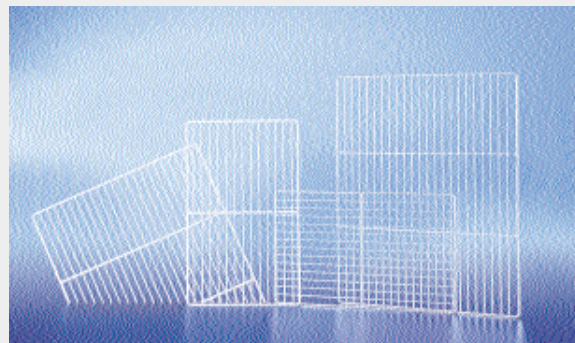
Double-layered bottom inserts that keep your food dry: insert bases

Insert bases for thoroughly draining freshly washed food, like salad, are available in various sizes. They are placed inside Gastronorm containers and create a space between the bottom of the container and the food.

Insert bases are available in chrome nickel steel, polycarbonate, and Ultem.







Make it comply with the standard: Gastronorm grids

Gastronorm grids are practical accessories that help you use and transport all kinds of containers whose dimensions do not comply with the GN standard. The grids are simply inserted into rack trolleys, food serving trolleys, or banquet trolleys.



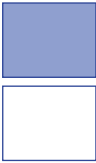
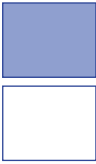
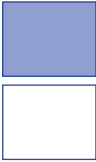





Stainless steel Gastronorm containers

All Gastronorm containers comply with European standard EN 631

Product	Model	Depth mm	Internal dims. mm	Ext. dims mm	Capacity litres	Order No.	
 GN 2/1	GN 2/1-20	20	625 x 505	650 x 530	–	1550 566	
	GN 2/1-40	40	625 x 505	650 x 530	11.0	1550 065	
	GN 2/1-65	65	625 x 505	650 x 530	18.4	1550 593	
	GN 2/1-100	100	625 x 505	650 x 530	28.9	1550 594	
	GN 2/1-150	150	625 x 505	650 x 530	43.4	1550 595	
	GN 2/1-200	200	625 x 505	650 x 530	57.5	1550 596	
 GN-O 2/1 with top handles	GN-O 2/1-65	65	625 x 505	650 x 530	18.4	1564 952	
	GN-O 2/1-100	100	625 x 505	650 x 530	28.9	1564 953	
	GN-O 2/1-150	150	625 x 505	650 x 530	43.4	1564 954	
	GN-O 2/1-200	200	625 x 505	650 x 530	57.7	1564 955	
 GN 1/1	GN 1/1-20	20	505 x 300	530 x 325	–	1550 565	
	GN 1/1-40	40	505 x 300	530 x 325	5.1	1550 064	
	GN 1/1-55	55	505 x 300	530 x 325	7.2	1565 845	
	GN 1/1-65	65	505 x 300	530 x 325	8.5	1550 589	
	GN 1/1-100	100	505 x 300	530 x 325	13.3	1550 590	
	GN 1/1-150	150	505 x 300	530 x 325	20.0	1550 591	
	GN 1/1-200	200	505 x 300	530 x 325	26.5	1550 592	
	GD 1/1	lid with handle					550 658
	GD-L 1/1	lid with ladle cut-out					550 677
	GD-F 1/1	lid without handle					564 956
	GDD 1/1	lid with seal					550 663
	GDS-U 1/1	universal hinged lid					566 910
	GDS-UL 1/1	universal hinged lid with ladle cut-out					566 911
 GN-O 1/1 with top handles	GN-O 1/1-65	65	505 x 300	530 x 325	8.5	1564 947	
	GN-O 1/1-100	100	505 x 300	530 x 325	13.3	1564 948	
	GN-O 1/1-150	150	505 x 300	530 x 325	20.0	1564 949	
	GN-O 1/1-200	200	505 x 300	530 x 325	26.5	1564 950	
	GD-G 1/1	lid with handle cut-out					550 670
	GD-GL 1/1	lid with handle and ladle cut-out					550 683
	GDD-G 1/1	lid with handle cut-out and seal					556 564
	GDS-U 1/1	universal hinged lid					566 910
	GDS-UL 1/1	universal hinged lid with ladle cut-out					566 911
	 GN-B 1/1 with universal U-handles Patented 	GN-B 1/1-65	65	505 x 300	530 x 325	8.5	1555 953
GN-B 1/1-100		100	505 x 300	530 x 325	13.3	1555 952	
GN-B 1/1-150		150	505 x 300	530 x 325	20.0	1555 951	
GN-B 1/1-200		200	505 x 300	530 x 325	26.5	1555 950	
GD-B 1/1		lid					550 086
GD-BL 1/1		lid with ladle cut-out					550 093
GDD-B 1/1		lid with seal					550 075
GDS-U 1/1		universal hinged lid					566 910
GDS-UL 1/1		universal hinged lid with ladle cut-out					566 911

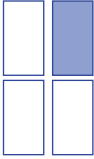
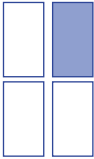
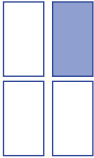

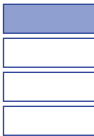

Stainless steel Gastronorm containers

All Gastronorm containers comply with European standard EN 631

Product	Model	Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.	
 <p>GN 1/2</p>	GN 1/2-20	20	300 x 240	325 x 265	–	1550 563	
	GN 1/2-40	40	300 x 240	325 x 265	2.3	1550 063	
	GN 1/2-55	55	300 x 240	325 x 265	3.2	1565 844	
	GN 1/2-65	65	300 x 240	325 x 265	3.8	1550 581	
	GN 1/2-100	100	300 x 240	325 x 265	6.0	1550 582	
	GN 1/2-150	150	300 x 240	325 x 265	8.9	1550 583	
	GN 1/2-200	200	300 x 240	325 x 265	11.7	1550 584	
	GD 1/2	lid with handle					550 656
	GD-L 1/2	lid with ladle cut-out					550 675
	GD-F 1/2	lid without handle					564 957
GDD 1/2	lid with seal					550 661	
 <p>GN-O 1/2 with top handles</p>	GN-O 1/2-65	65	300 x 240	325 x 265	3.8	1564 932	
	GN-O 1/2-100	100	300 x 240	325 x 265	6.0	1564 933	
	GN-O 1/2-150	150	300 x 240	325 x 265	8.9	1564 934	
	GN-O 1/2-200	200	300 x 240	325 x 265	11.7	1564 935	
	GD-G 1/2	lid with handle cut-out					550 668
	GD-GL 1/2	lid with handle and ladle cut-out					550 681
	GDD-G 1/2	lid with handle cut-out and seal					556 562
 <p>GN-B 1/2 with universal U-handles</p> 	GN-B 1/2-65	65	300 x 240	325 x 265	3.8	1555 943	
	GN-B 1/2-100	100	300 x 240	325 x 265	6.0	1555 942	
	GN-B 1/2-150	150	300 x 240	325 x 265	8.9	1555 941	
	GN-B 1/2-200	200	300 x 240	325 x 265	11.7	1555 940	
	GD-B 1/2	lid					550 084
	GD-BL 1/2	lid with ladle cut-out					550 091
	GDD-B 1/2	lid with seal					550 073
 <p>GN 2/4</p>	GN 2/4-20	20	505 x 137	530 x 162	–	1564 367	
	GN 2/4-40	40	505 x 137	530 x 162	2.3	1555 821	
	GN 2/4-65	65	505 x 137	530 x 162	4.0	1555 822	
	GN 2/4-100	100	505 x 137	530 x 162	6.0	1555 823	
	GN 2/4-150	150	505 x 137	530 x 162	9.0	1555 824	
	GD 2/4	lid					556 538
	GD-L 2/4	lid with ladle cut-out					564 902
 <p>GN-O 2/4 with top handles</p>	GN-O 2/4-150	150	505 x 137	530 x 162	9.0	1564 939	
	GD-G 2/4	lid with handle cut-out					564 901
	GD-GL 2/4	lid with handle and ladle cut-out					564 903
 <p>GN-B 2/4 with universal U-handles</p> 	GN-B 2/4-65	65	505 x 137	530 x 162	4.0	1564 908	
	GN-B 2/4-100	100	505 x 137	530 x 162	6.0	1564 909	
	GN-B 2/4-150	150	505 x 137	530 x 162	9.0	1564 910	
	GD-B 2/4	lid					564 904
	GD-BL 2/4	lid with ladle cut-out					564 906














Stainless steel Gastronorm containers

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Product	Model	Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.
 <p>GN 1/4</p>	GN 1/4-20	20	240 x 137	265 x 162	–	1550 561
	GN 1/4-65	65	240 x 137	265 x 162	1.7	1550 573
	GN 1/4-100	100	240 x 137	265 x 162	2.7	1550 574
	GN 1/4-150	150	240 x 137	265 x 162	4.0	1550 575
	GN 1/4-200	200	240 x 137	265 x 162	5.2	1550 576
	GD 1/4	lid				550 654
	GD-L 1/4	lid with ladle cut-out				550 673
	GDD 1/4	lid with seal			550 659	
 <p>GN-O 1/4 with top handles</p>	GN-O 1/4-65	65	240 x 137	265 x 162	1.7	1564 917
	GN-O 1/4-100	100	240 x 137	265 x 162	2.7	1564 918
	GN-O 1/4-150	150	240 x 137	265 x 162	4.0	1564 919
	GN-O 1/4-200	200	240 x 137	265 x 162	5.2	1564 920
	GD-G 1/4	lid with handle cut-out				550 666
	GD-GL 1/4	lid with handle and ladle cut-out				550 679
	GDD-G 1/4	lid with handle cut-out and seal				556 560
 <p>GN-B 1/4 with universal U-handles</p> <p>Patented</p> 	GN-B 1/4-65	65	240 x 137	265 x 162	1.7	1555 934
	GN-B 1/4-100	100	240 x 137	265 x 162	2.7	1555 933
	GN-B 1/4-150	150	240 x 137	265 x 162	4.0	1555 932
	GN-B 1/4-200	200	240 x 137	265 x 162	5.2	1555 931
	GD-B 1/4	lid				550 082
	GD-BL 1/4	lid with ladle cut-out				550 089
	GDD-B 1/4	lid with seal				550 071
 <p>GN 2/8</p>	GN 2/8-65	65	300 x 106	325 x 132	1.7	1555 827
	GN 2/8-100	100	300 x 106	325 x 132	2.7	1555 828
	GN 2/8-150	150	300 x 106	325 x 132	3.8	1555 829
	GD 2/8	lid				550 076
	GD-L 2/8	lid with ladle cut-out				550 078
	GDD 2/8	lid with seal			565 716	
 <p>GN-O 2/8 with top handles</p>	GN-O 2/8-100	100	300 x 106	325 x 132	2.7	1564 923
	GN-O 2/8-150	150	300 x 106	325 x 132	3.8	1564 924
	GD-G 2/8	lid with handle cut-out				550 077
	GD-GL 2/8	lid with handle and ladle cut-out				550 079
	GDD-G 2/8	lid with handle cut-out and seal				565 717



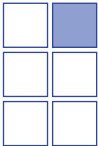
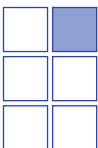
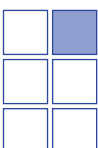

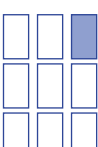
Stainless steel Gastronorm containers

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  GN 2/3	GN 2/3-20	20	329 x 300	354 x 325	–	1550 564	
	GN 2/3-40	40	329 x 300	354 x 325	3.3	1550 066	
	GN 2/3-65	65	329 x 300	354 x 325	5.4	1550 585	
	GN 2/3-100	100	329 x 300	354 x 325	8.5	1550 586	
	GN 2/3-150	150	329 x 300	354 x 325	12.7	1550 587	
	GN 2/3-200	200	329 x 300	354 x 325	16.7	1550 588	
	GD 2/3	lid				550 657	
	GD-L 2/3	lid with ladle cut-out				550 676	
	GDD 2/3	lid with seal				550 662	
	  GN-O 2/3 with top handles	GN-O 2/3-100	100	329 x 300	354 x 325	8.5	1564 943
GN-O 2/3-150		150	329 x 300	354 x 325	12.7	1564 944	
GN-O 2/3-200		200	329 x 300	354 x 325	16.7	1564 945	
GD-G 2/3		lid with handle cut-out				550 669	
GD-GL 2/3		lid with handle and ladle cut-out				550 682	
GDD-G 2/3		lid with handle cut-out and seal				556 563	
  GN-B 2/3 with universal U-handles Patented 		GN-B 2/3-65	65	329 x 300	354 x 325	5.4	1555 948
	GN-B 2/3-100	100	329 x 300	354 x 325	8.5	1555 947	
	GN-B 2/3-150	150	329 x 300	354 x 325	12.7	1555 946	
	GN-B 2/3-200	200	329 x 300	354 x 325	16.7	1555 945	
	GD-B 2/3	lid				550 085	
	GD-BL 2/3	lid with ladle cut-out				550 092	
	GDD-B 2/3	lid with seal				550 074	
	   GN 1/3	GN 1/3-20	20	300 x 151	325 x 176	–	1550 562
		GN 1/3-40	40	300 x 151	325 x 176	1.4	1550 067
		GN 1/3-55	55	300 x 151	325 x 176	2.0	1565 846
GN 1/3-65		65	300 x 151	325 x 176	2.4	1550 577	
GN 1/3-100		100	300 x 151	325 x 176	3.8	1550 578	
GN 1/3-150		150	300 x 151	325 x 176	5.5	1550 579	
GN 1/3-200		200	300 x 151	325 x 176	7.5	1550 580	
GD 1/3		lid with handle				550 655	
GD-L 1/3		lid with ladle cut-out				550 674	
GD-F 1/3		lid without handle				564 961	
GDD 1/3		lid with seal				550 660	
   GN-O 1/3 with top handles	GN-O 1/3-65	65	300 x 151	325 x 176	2.4	1564 927	
	GN-O 1/3-100	100	300 x 151	325 x 176	3.8	1564 928	
	GN-O 1/3-150	150	300 x 151	325 x 176	5.5	1564 929	
	GN-O 1/3-200	200	300 x 151	325 x 176	7.5	1564 930	
	GD-G 1/3	lid with handle cut-out				550 667	
	GD-GL 1/3	lid with handle and ladle cut-out				550 680	
	GDD-G 1/3	lid with handle cut-out and seal				556 561	

Stainless steel Gastronorm containers











All Gastronorm containers comply with European standard EN 631

Product	Model	Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.	
 <p>GN-B 1/3 with universal U-handles</p> <p>Patented</p> 	GN-B 1/3-65	65	300 x 151	325 x 176	2.4	1555 938	
	GN-B 1/3-100	100	300 x 151	325 x 176	3.8	1555 937	
	GN-B 1/3-150	150	300 x 151	325 x 176	5.5	1555 936	
	GN-B 1/3-200	200	300 x 151	325 x 176	7.5	1555 935	
	GD-B 1/3	lid				550 083	
	GD-BL 1/3	lid with ladle cut-out				550 090	
	GDD-B 1/3	lid with seal				550 072	
	 <p>GN 1/6</p>	GN 1/6-65	65	151 x 137	176 x 162	1.0	1550 569
		GN 1/6-100	100	151 x 137	176 x 162	1.6	1550 570
GN 1/6-150		150	151 x 137	176 x 162	2.2	1550 571	
GN 1/6-200		200	151 x 137	176 x 162	3.0	1550 572	
GD 1/6		lid				550 653	
GD-L 1/6		lid with ladle cut-out				550 672	
GDD 1/6		lid with seal				550 664	
 <p>GN-O 1/6 with top handles</p>		GN-O 1/6-65	65	151 x 137	176 x 162	1.0	1564 912
		GN-O 1/6-100	100	151 x 137	176 x 162	1.6	1564 913
	GN-O 1/6-150	150	151 x 137	176 x 162	2.2	1564 914	
	GN-O 1/6-200	200	151 x 137	176 x 162	3.0	1564 915	
	GD-G 1/6	lid with handle cut-out				550 665	
	GD-GL 1/6	lid with handle and ladle cut-out				550 678	
	GDD-G 1/6	lid with handle cut-out and seal				556 565	
	 <p>GN-B 1/6 with universal U-handles</p> <p>Patented</p> 	GN-B 1/6-65	65	151 x 137	176 x 162	1.0	1555 930
		GN-B 1/6-100	100	151 x 137	176 x 162	1.6	1555 929
GN-B 1/6-150		150	151 x 137	176 x 162	2.2	1555 928	
GN-B 1/6-200		200	151 x 137	176 x 162	2.0	1555 927	
GD-B 1/6		lid				550 081	
GD-BL 1/6		lid with ladle cut-out				550 088	
GDD-B 1/6		lid with seal				550 070	
 <p>GN 1/9</p>		GN 1/9-65	65	151 x 83	176 x 108	0.6	1550 567
		GN 1/9-100	100	151 x 83	176 x 108	0.9	1550 568
	GD 1/9	lid				550 652	
	GD-L 1/9	lid with ladle cut-out				550 671	
	GDD 1/9	lid with seal				565 363	

Stainless steel Gastronorm lids










Product	Flat lid			Flat lid with ladle cut-out			Flat lid with vulcanised silicone seal (ins.)		
	Model	Order No.		Model	Order No.		Model	Oder No.	
 <p>Flat lid with recessed handle, for Gastronorm containers without handles</p>	GD 1/1	550 658		GD-L 1/1	550 677		GDD 1/1	550 663	
	GD 1/2	550 656		GD-L 1/2	550 675		GDD 1/2	550 661	
	GD 2/4	556 538		GD-L 2/4	564 902				
	GD 1/4	550 654		GD-L 1/4	550 673		GDD 1/4	550 659	
	GD 2/8	550 076		GD-L 2/8	550 078		GDD 2/8	565 716	
	GD 2/3	550 657		GD-L 2/3	550 676		GDD 2/3	550 662	
	GD 1/3	550 655		GD-L 1/3	550 674		GDD 1/3	550 660	
	GD 1/6	550 653		GD-L 1/6	550 672		GDD 1/6	550 664	
	GD 1/9	550 652		GD-L 1/9	550 671		GDD 1/9	565 363	
 <p>Flat lid with handle cut-out for Gastronorm containers with top handles</p>	GD-G 1/1	550 670		GD-GL 1/1	550 683		GDD-G 1/1	556 564	
	GD-G 1/2	550 668		GD-GL 1/2	550 681		GDD-G 1/2	556 562	
	GD-G 2/4	564 901		GD-GL 2/4	564 903				
	GD-G 1/4	550 666		GD-GL 1/4	550 679		GDD-G 1/4	556 560	
	GD-G 2/8	550 077		GD-GL 2/8	550 079		GDD-G 2/8	565 717	
	GD-G 2/3	550 669		GD-GL 2/3	550 682		GDD-G 2/3	556 563	
	GD-G 1/3	550 667		GD-GL 1/3	550 680		GDD-G 1/3	556 561	
	GD-G 1/6	550 665		GD-GL 1/6	550 678		GDD-G 1/6	556 565	
 <p>Flat lid for Gastronorm containers with universal U-handles</p>	GD-B 1/1	550 086		GD-BL 1/1	550 093		GDD-B 1/1	550 075	
	GD-B 1/2	550 084		GD-BL 1/2	550 091		GDD-B 1/2	550 073	
	GD-B 2/4	564 904		GD-BL 2/4	564 906				
	GD-B 1/4	550 082		GD-BL 1/4	550 089		GDD-B 1/4	550 071	
	GD-B 2/3	550 085		GD-BL 2/3	550 092		GDD-B 2/3	550 074	
	GD-B 1/3	550 083		GD-BL 1/3	550 090		GDD-B 1/3	550 072	
	GD-B 1/6	550 081		GD-BL 1/6	550 088		GDD-B 1/6	550 070	
 <p>GDS-UL 1/1 Universal flat hinged lid with ladle cut-out for all Gastronorm containers, size 1/1</p>	GDS-U 1/1	566 910		GDS-UL 1/1	566 911				
<p>Flat lid without recessed handle, for Gastronorm containers without handles</p>	GD-F 1/1	564 956							
	GD-F 1/2	564 957							
	GD-F 1/3	564 961							

Synthetic Gastronorm containers of polycarbonate – transparent, temperature-resistant from -40° to +100°C. All Gastronorm containers comply with European standard EN 631




Product	Model		Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.	
	GN-K 1/1-65	GN-K 1/1	65	502 x 297	530 x 325	7.1	551 426	
	GN-K 1/1-100		100	502 x 297	530 x 325	11.6	551 427	
	GN-K 1/1-150		150	502 x 297	530 x 325	17.8	551 428	
	GN-K 1/1-200		200	502 x 297	530 x 325	24.2	551 429	
	GN-K 1/2-65	GN-K 1/2	65	297 x 237	325 x 265	3.2	551 430	
	GN-K 1/2-100		100	297 x 237	325 x 265	5.1	551 431	
	GN-K 1/2-150		150	297 x 237	325 x 265	7.8	551 432	
	GN-K 1/2-200		200	297 x 237	325 x 265	10.5	551 433	
	GN-K 2/4-65	GN-K 2/4	65	502 x 134	530 x 162	3.3	568 227	
	GN-K 2/4-100		100	502 x 134	530 x 162	5,2	568 228	
	GN-K 1/4-65	GN-K 1/4	65	237 x 134	265 x 162	1.5	551 438	
	GN-K 1/4-100		100	237 x 134	265 x 162	2.3	551 439	
	GN-K 1/4-150		150	237 x 134	265 x 162	3.4	551 440	
	GN-K 1/3-65	GN-K 1/3	65	297 x 148	325 x 176	2.0	551 434	
	GN-K 1/3-100		100	297 x 148	325 x 176	3.2	551 435	
	GN-K 1/3-150		150	297 x 148	325 x 176	4.7	551 436	
	GN-K 1/3-200		200	297 x 148	325 x 176	6.4	551 437	
	GN-K 1/6-65	GN-K 1/6	65	148 x 134	176 x 162	0.9	551 441	
	GN-K 1/6-100		100	148 x 134	176 x 162	1.3	551 442	
	GN-K 1/6-150		150	148 x 134	176 x 162	1.9	551 443	
	GN-K 1/9-65	GN-K 1/9	65	148 x 80	176 x 108	0.5	551 444	
	GN-K 1/9-100		100	148 x 80	176 x 108	0.8	551 445	
	GD-K 1/1	lid with handle GD-K 100% compatible with Gastronorm containers made of CNS					551 446	
	GD-K 1/2						551 447	
	GD-K 2/4						568 923	
	GD-K 1/3						551 448	
	GD-K 1/4						551 449	
	GD-K 1/6						551 450	
	GD-KL 1/1	lid with handle and ladle cut-out GD-KL					551 452	
	GD-KL 1/2					551 453		
	GD-KL 2/4					568 922		
	GD-KL 1/3					551 454		
	GD-KL 1/4					551 455		
	GD-KL 1/6					551 456		
	G-KELB 1/1	Insert base, perforated G-KELB					551 457	
	G-KELB 1/2					551 458		
	G-KELB 1/3					551 459		
	G-KELB 1/6					551 460		

Synthetic Gastronorm containers of Ultem, transparent, amber-coloured, temperature-resistant from -40° to +190°C, microwave-tolerant

All Gastronorm containers comply with European standard EN 631

Product	Model		Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.	
	GN-U 1/1-65	GN-U 1/1	65	502 x 297	530 x 325	7.1	568 141	
	GN-U 1/1-100		100	502 x 297	530 x 325	11.6	568 142	
	GN-U 1/1-150		150	502 x 297	530 x 325	17.8	568 143	
	GN-U 1/1-200		200	502 x 297	530 x 325	24.2	568 144	
	GN-U 1/2-65	GN-U 1/2	65	297 x 237	325 x 265	3.2	568 145	
	GN-U 1/2-100		100	297 x 237	325 x 265	5.1	568 146	
	GN-U 1/2-150		150	297 x 237	325 x 265	7.8	568 147	
	GN-U 1/2-200		200	297 x 237	325 x 265	10.5	568 148	
	GN-U 2/4-65	GN-U 2/4	65	502 x 134	530 x 162	3.3	568 995	
	GN-U 2/4-100		100	502 x 134	530 x 162	5.2	568 996	
	GN-U 1/4-65	GN-U 1/4	65	237 x 134	265 x 162	1.5	568 153	
	GN-U 1/4-100		100	237 x 134	265 x 162	2.3	568 154	
	GN-U 1/4-150		150	237 x 134	265 x 162	3.4	568 155	
	GN-U 1/3-65	GN-U 1/3	65	297 x 148	325 x 176	2.0	568 149	
	GN-U 1/3-100		100	297 x 148	325 x 176	3.2	568 150	
	GN-U 1/3-150		150	297 x 148	325 x 176	4.7	568 151	
	GN-U 1/3-200		200	297 x 148	325 x 176	6.4	568 152	
	GN-U 1/6-65	GN-U 1/6	65	148 x 134	176 x 162	0.9	568 156	
	GN-U 1/6-100		100	148 x 134	176 x 162	1.3	568 157	
	GN-U 1/6-150		150	148 x 134	176 x 162	1.9	568 158	
	GD-U 1/1	lid with handle GD-U 100% compatible with Gastronorm containers made of CNS					568 159	
	GD-U 1/2						568 160	
	GD-U 2/4						568 997	
	GD-U 1/3						568 161	
	GD-U 1/4						568 162	
	GD-U 1/6						568 163	
	GD-UL 1/1	lid with handle and ladle cut-out GD-UL					568 931	
	GD-UL 1/2					568 927		
	GD-UL 2/4					568 998		
	GD-UL 1/3					568 928		
	GD-UL 1/4					568 929		
	GD-UL 1/6					568 930		
	G-UELB 1/1	Insert base, perforated G-UELB					568 164	
	G-UELB 1/2					568 165		
	G-UELB 1/3					568 166		
	G-UELB 1/6					568 167		

Gastronorm trays and Bain-marie wells



Product	Model		Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.	
 <p>BZG 1/1-40</p>	BZG 2/1-20	Gastronorm trays with smooth edge, reinforced model	20	630 x 505	650 x 530	5.0	550 625	
	BZG 2/1-40		40	630 x 505	650 x 530	11.0	550 626	
	BZG 2/1-65		65	630 x 505	650 x 530	17.6	550 627	
	BZG 1/1-20		20	511 x 305	530 x 325	2.3	550 628	
	BZG 1/1-40		40	511 x 305	530 x 325	5.0	550 629	
	BZG 1/1-65		65	511 x 305	530 x 325	8.0	550 630	
	BZG 1/2-20		20	305 x 245	325 x 265	1.0	550 631	
	BZG 1/2-40		40	305 x 245	325 x 265	2.3	550 632	
	BZG 1/2-65		65	305 x 245	325 x 265	4.0	550 633	
	BZG 2/3-20		20	334 x 305	354 x 325	1.4	550 634	
	BZG 2/3-40		40	334 x 305	354 x 325	3.3	550 635	
	BZG 2/3-65		65	334 x 305	354 x 325	5.5	550 636	
	BZG-G 2/1-20	Gastronorm trays with smooth edge, reinforced model, specially annealed	20	630 x 505	650 x 530	5.0	550 505	
	BZG-G 2/1-40		40	630 x 505	650 x 530	11.0	550 506	
	BZG-G 2/1-65		65	630 x 505	650 x 530	17.6	556 082	
BZG-G 1/1-20		20	510 x 305	530 x 325	2.3	550 503		
BZG-G 1/1-40		40	510 x 305	530 x 325	5.0	550 504		
BZG-G 1/1-65		65	510 x 305	530 x 325	8.0	556 081		
 <p>GNE 1/1-40</p>	GNE 2/1-20	Gastronorm trays with smooth edge, granite-enamelled	20	630 x 505	650 x 530	5.0	550 022	
	GNE 2/1-40		40	630 x 505	650 x 530	11.0	550 023	
	GNE 2/1-65		65	630 x 505	650 x 530	17.6	550 024	
	GNE 1/1-20		20	511 x 305	530 x 325	2.3	550 025	
	GNE 1/1-40		40	511 x 305	530 x 325	4.0	550 026	
	GNE 1/1-65		65	511 x 305	530 x 325	8.0	550 027	
	GNE 2/3-20		20	334 x 305	354 x 325	1.4	550 046	
	GNE 2/3-40		40	334 x 305	354 x 325	3.3	550 047	
	GNE 2/3-65		65	334 x 305	354 x 325	5.5	550 048	
 <p>G-BM 1/1-210</p>	G-BM 2/1-220	Bain-marie wells	220	630 x 510	660 x 540		564 450	
	G-BM 2/1-240		240	630 x 510	660 x 540		567 141	
	G-BM 1/1-160		160	510 x 305	540 x 335		550 643	
	G-BM 1/1-210		215	510 x 305	540 x 335		550 644	

Perforated stainless steel Gastronorm containers

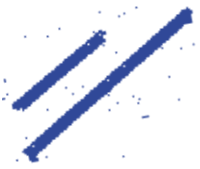



Product	Model	Perforated Gastronorm containers 4 mm holes Ø, without handles	Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.	
 GN-P 2/1	GN-P 2/1-20	base perforated only	20	625 x 505	650 x 530	–	1565 993	
	GN-P 2/1-40	base perforated only	40	625 x 505	650 x 530	11.8	1565 789	
	GN-P 2/1-65	base and sides perforated	65	625 x 505	650 x 530	19.2	1565 790	
	GN-P 2/1-100	base and sides perforated	100	625 x 505	650 x 530	29.8	1565 791	
	GN-P 2/1-150	base and sides perforated	150	625 x 505	650 x 530	44.0	1565 792	
	GN-P 2/1-200	base and sides perforated	200	625 x 505	650 x 530	58.6	1565 793	
		Models GN-P 2/1-20, GN-P 2/1-40, and GN-P 2/1-65 are specially annealed						
 GN-P 1/1	GN-P 1/1-20	base perforated only	20	505 x 300	530 x 325	–	1565 994	
	GN-P 1/1-40	base perforated only	40	505 x 300	530 x 325	5.5	1565 794	
		Model GN-P-1/1 with a depth of 20 mm is specially annealed						
 GN-P 2/3	GN-P 2/3-40	base perforated only	40	329 x 300	354 x 325	3.5	1565 799	
	GN-P 2/3-65	base and sides perforated	65	329 x 300	354 x 325	5.6	1565 800	
	GN-P 2/3-100	base and sides perforated	100	329 x 300	354 x 325	8.7	1565 801	
	GN-P 2/3-150	base and sides perforated	150	329 x 300	354 x 325	12.8	1565 802	
	GN-P 2/3-200	base and sides perforated	200	329 x 300	354 x 325	17.0	1565 803	
 GN-P 1/3	GN-P 1/3-40	base perforated only	40	300 x 151	325 x 176	1.6	1565 813	
	GN-P 1/3-65	base and sides perforated	65	300 x 151	325 x 176	2.5	1565 814	
	GN-P 1/3-100	base and sides perforated	100	300 x 151	325 x 176	4.0	1565 815	
	GN-P 1/3-150	base and sides perforated	150	300 x 151	325 x 176	5.7	1565 816	
	GN-P 1/3-200	base and sides perforated	200	300 x 151	325 x 176	7.6	1565 817	

All deliveries are subject to our general conditions of sales,
delivery, and payment.

Gastronorm cooking inserts

Product	Model		Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.		
 <p>G-KEN 1/1-200</p>	G-KEN 1/1-50	Gastronorm cooking inserts, base, sides, and corner radii perforated, 4 mm holes Ø, without handles	* 55	500 x 295	530 x 325	7.0	565 940		
	G-KEN 1/1-60		* 60	500 x 295	530 x 325	8.0	550 487		
	G-KEN 1/1-100		95	500 x 295	530 x 325	12.5	550 407		
	G-KEN 1/1-150		145	500 x 295	530 x 325	19.0	550 486		
	G-KEN 1/1-200		195	500 x 295	530 x 325	25.0	550 490		
	G-KEN 1/2-60		* 60	295 x 235	325 x 265	3.5	550 488		
	G-KEN 1/2-100		95	295 x 235	325 x 265	5.5	550 502		
	G-KEN 1/2-150		145	295 x 235	325 x 265	8.3	550 557		
	G-KEN 1/2-200		195	295 x 235	325 x 265	11.0	550 558		
	 <p>G-KENG 1/1-200</p>		G-KEN G 1/1-60	Gastronorm cooking inserts, base, sides, and corner radii perforated, 4 mm holes Ø, with handles	* 60	500 x 295	530 x 325	8.0	550 970
G-KEN G 1/1-100		95	500 x 295		530 x 325	12.5	550 971		
G-KEN G 1/1-150		145	500 x 295		530 x 325	19.0	550 972		
G-KEN G 1/1-200		195	500 x 295		530 x 325	25.0	550 973		
G-KEN G 1/2-60		* 60	295 x 235		325 x 265	3.5	550 966		
G-KEN G 1/2-100		95	295 x 235		325 x 265	5.5	550 967		
G-KEN G 1/2-150		145	295 x 235		325 x 265	8.3	550 968		
G-KEN G 1/2-200		195	295 x 235		325 x 265	11.0	550 969		
			* corners not perforated						

Accessoires

Product		Model	Order No.	
	Bars for combining small-size containers			
	325 mm long 530 mm long with spring lock	ST 3 ST 5	550 650 550 651	
	Insert base, perforated, 10 mm Ø holes	G-ELB 1/1	550 645	
		G-ELB 1/2	550 647	
		G-ELB 1/4	550 649	
		G-ELB 2/3	550 646	
		G-ELB 1/3	550 648	
	Gastronorm grids of 18/10 chrome nickel steel			
		Size: 650 x 530 mm	GR 2/1	550 266
		Size: 530 x 325 mm	GR 1/1	550 267
	Gastronorm grids, Rilsan-coated			
		Size: 650 x 530 mm	GRR 2/1	550 268
		Size: 530 x 325 mm	GRR 1/1	550 269

Unlimited variety

Since we want to be highly flexible and react as quickly as possible, we always have all Gastronorm products available for delivery ex stock.

Please direct your order to our E-mail address, gv@blanco.de, or give us a ring at ++49 (0)7045 44 - 198.

Your BLANCO team is looking forward to your call!

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