GASTRONORM

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gastronorm stainless steel pans

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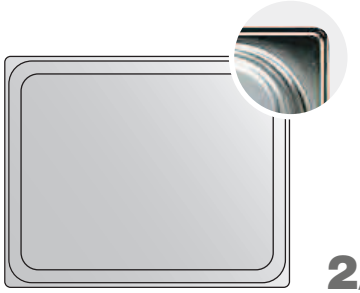
Bacinelle gastronorm inox

Stainless steel gastronorm food containers

Acciaio inox AISI 304 18/10. Sovrapponibili.
Stainless steel AISI 304 18/10. Stackable.

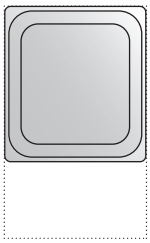


2/1 GN - 650x530 mm

cod.	mm h.	l
BA21020	20	
BA21040	40	10,2
BA21065	65	18,8
BA21100	100	28,9
BA21150	150	43,1
BA21200	200	58,4

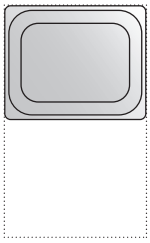
1/1 GN - 530x325 mm

cod.	mm h.	l
BA11020	20	
BA11040	40	5,1
BA11065	65	9,2
BA11100	100	14,2
BA11150	150	21,3
BA11200	200	28,4



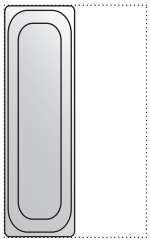
2/3 GN - 353x325 mm

cod.	mm h.	l
BA23020	20	
BA23040	40	3,1
BA23065	65	5,6
BA23100	100	9,1
BA23150	150	13,2
BA23200	200	18,3



1/2 GN - 325x265 mm

cod.	mm h.	l
BA12020	20	
BA12040	40	2,0
BA12065	65	4,1
BA12100	100	6,6
BA12150	150	9,7
BA12200	200	12,7

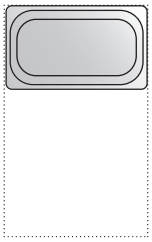


2/4 GN - 530x162 mm

cod.	mm h.	l
BA24020	20	
BA24040	40	
BA24065	65	3,8
BA24100	100	6,0
BA24150	150	9,0

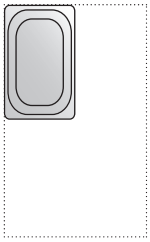
cod.	mm h.	l
BA13020	20	
BA13040	40	1,5
BA13065	65	2,5
BA13100	100	4,1
BA13150	150	5,8
BA13200	200	7,9

1/3GN - 325x175 mm



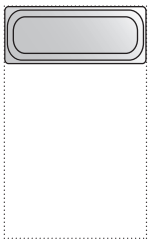
BA14020	20	
BA14040	40	
BA14065	65	1,8
BA14100	100	2,8
BA14150	150	4,1
BA14200	200	5,6

1/4GN - 265x162 mm



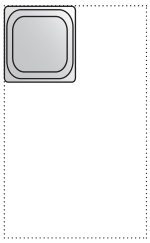
BA28065	65	1,5
BA28100	100	2,8
BA28150	150	4,3

2/8GN - 325x132 mm



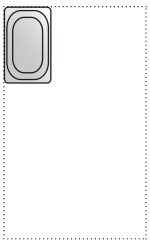
BA16040	40	0,6
BA16065	65	1,0
BA16100	100	1,6
BA16150	150	2,4
BA16200	200	3,5

1/6GN - 176x162 mm



BA19065	65	0,6
BA19100	100	1,0

1/9GN - 176x108 mm



Maniglie rientranti e verticali disponibili su richiesta: contattare il nostro ufficio commerciale.

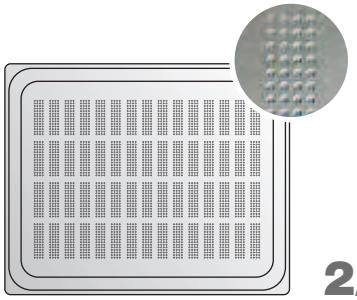
Dropping and vertical handles, available upon request.

Bacinelle forate gastronorm inox

Stainless steel gastronorm perforated food containers

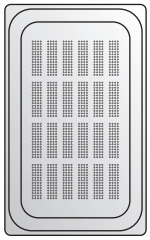
Acciaio inox AISI 304 18/10. Sovrapponibili. Foratura fondo per le altezze 20, 40 e 65 mm.* foratura lati e fondo per le altezze 100, 150 e 200 mm. Maniglie disponibili su richiesta: contattare il nostro ufficio commerciale.

Stainless steel AISI 304 18/10. Stackable. Perforation on the bottom for GN 20-40-65 mm depth. Perforation on sides and bottom for GN 100-150-200 mm depth. Handles available upon request.*



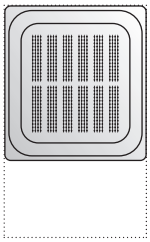
2/1GN - 650x530 mm

cod.	mm h.	l
BF2102000	20	
BF2104000	40	10,2
BF2106500	65	18,8
BF2110000	100	28,9
BF2115000	150	43,1
BF2120000	200	58,4



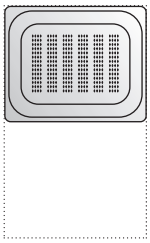
1/1GN - 530x325 mm

cod.	mm h.	l
BF1102000	20	
BF1104000	40	5,1
BF1106500	65	9,2
BF1106500L*	65	9,2
BF1110000	100	14,2
BF1115000	150	21,3
BF1120000	200	28,4



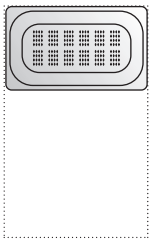
2/3GN - 353x325 mm

cod.	mm h.	l
BF2302000	20	
BF2304000	40	3,1
BF2306500	65	5,6
BF2310000	100	9,1
BF2315000	150	13,2
BF2320000	200	18,3



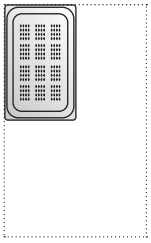
1/2GN - 325x265 mm

cod.	mm h.	l
BF1202000	20	
BF1204000	40	2,0
BF1206500	65	4,1
BF1210000	100	6,6
BF1215000	150	9,7
BF1220000	200	12,7



1/3GN - 325x175 mm

cod.	mm h.	l
BF1306500	65	1,8
BF1310000	100	2,8
BF1315000	150	4,1
BF1320000	200	5,6



1/4GN - 265x162 mm

cod.	mm h.	l
BF1406500	65	1,8
BF1410000	100	2,8
BF1415000	150	4,1
BF1420000	200	5,6

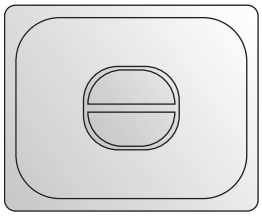
Coperchi gastronorm - *Gastronorm lids*

Acciaio inox AISI 304 18/10. - *Stainless steel AISI 304 18/10.*

cod.	GN dim.
CO11000	1/1
CO12000	1/2
CO13000	1/3
CO14000	1/4
CO16000	1/6
CO19000	1/9
CO23000	2/3
CO24000	2/4
CO28000	2/8

coperchio normale
perfettamente piano per una sicura sovrapponibilità
incavo di presa, comodo e di facile pulizia.

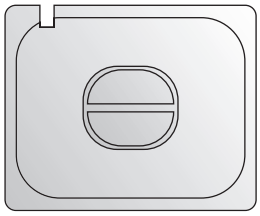
standard lid
perfectly flat for a safe stackability
grip notch, easy to clean.



CO11SME	1/1
CO12SME	1/2
CO13SME	1/3
CO14SME	1/4
CO16SME	1/6
CO23SME	2/3
CO24SME	2/4
CO28SME	2/8

coperchio con spacco mestolo
per mestoli o altri utensili.

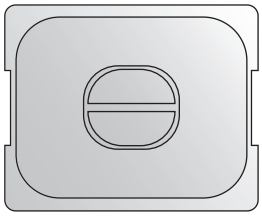
lid with splits
for spoon or others utensils.



CO11SMA	1/1
CO12SMA	1/2
CO13SMA	1/3
CO14SMA	1/4
CO16SMA	1/6
CO23SMA	2/3
CO24SMA	2/4
CO28SMA	2/8

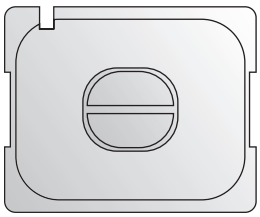
coperchio con spacchi maniglie
per bacinelle con maniglie verticali e rientranti a caduta.

lid with splits for handles
for pans with vertical or dropping handles.



CO11SMM	1/1
CO12SMM	1/2
CO13SMM	1/3
CO14SMM	1/4
CO16SMM	1/6
CO23SMM	2/3
CO24SMM	2/4
CO28SMM	2/8

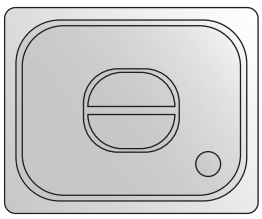
coperchio con spacchi maniglie e spacco mestolo
lid with splits for handles and spoon



CT11000	1/1
CT12000	1/2
CT13000	1/3
CT14000	1/4
CT16000	1/6
CT23000	2/3

coperchio a tenuta
con guarnizione in silicone per bacinelle normali.

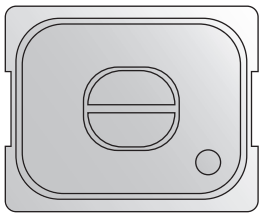
lid with gasket
with silicone gasket for food containers.



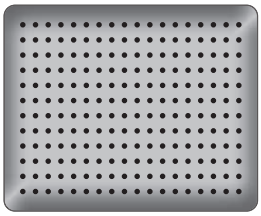
CT11SMA	1/1
CT12SMA	1/2
CT13SMA	1/3
CT14SMA	1/4
CT16SMA	1/6
CT23SMA	2/3

coperchio a tenuta con spacchi maniglie
con guarnizione in silicone per bacinelle con maniglie.

lid with gasket with splits for handles
with silicone gasket for food containers with handles.



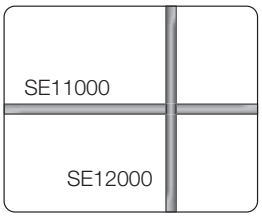
Accessori Gastronorm
Gastronorm accessories



falsi fondi forati
Particolarmente robusti, favoriscono lo sgocciolamento dei cibi salvaguardandone la fragranza nel rispetto della massima igiene.

drainer plates
Particulary strong, they promote food drainages keeping freshness and flavour in full respect of all the hygiene requirements.

cod.	GN dim.	mm dim.
FF11000	1/1	
FF12000	1/2	
FF13000	1/3	
FF21000	2/1	
FF23000	2/3	



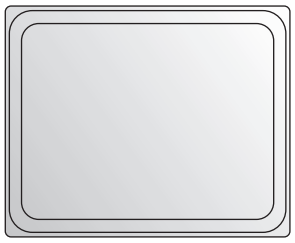
separatori
Permettono di realizzare qualsiasi composizione dei contenitori serie gastronorm.

adapter bars
They let you make any possible combination with all the various models of gastronorm.

SE11000	1/1	530
SE12000	1/2	325

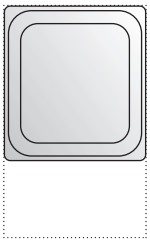
Teglie gastronorm inox - *Stainless steel gastronorm pans*

Acciaio inox AISI 304 18/10 - *Stainless steel AISI 304 18/10*



2/1GN - 650x530 mm

cod.	mm h.
TI21020	20
TI21040	40
TI21065	65

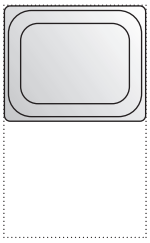


2/3GN - 353x325 mm

cod.	mm h.
TI23020	20
TI23040	40
TI23065	65

1/1GN - 530x325 mm

cod.	mm h.
TI11020	20
TI11040	40
TI11065	65



1/2GN - 325x265 mm

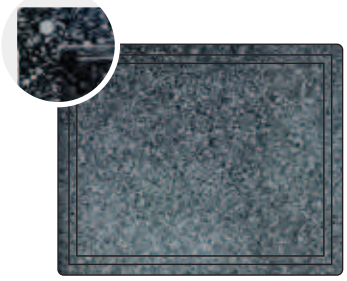
cod.	mm h.
TI12020	20
TI12040	40
TI12065	65

Teglie gastronorm smaltate
Gastronorm baking pans

Teglia piegata in acciaio inox AISI 304 18/10 smaltata, la finitura granito permette una più facile pulizia della teglia. Resistenti ad altissime temperature queste teglie sono l'ideale per tutti quei tipi di cottura in cui sono necessari tempi lunghi e temperature elevate.

Baking sheet folded stainless steel AISI 304 18/10 glazed, the granite finish allows easy cleaning of the pan. Resistant to high temperatures these trays are ideal for all those types of cooking that requires long lead times and high temperatures.

TP teglia piegata - *TP bent pan*



2/1GN - 650x530 mm

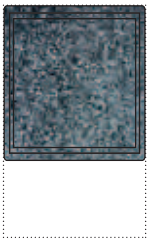
cod.	mm h.
TP21020	20
TP21040	40
TP21065	65

1/1GN - 530x325 mm

cod.	mm h.
TP11020	20
TP11040	40
TP11065	65

600x400x20 mm

cod.	mm h.
TP604020	20



2/3GN - 353x325 mm

cod.	mm h.
TP23020	20
TP23040	40
TP23065	65

TS teglia stampata - *TS moulded pan*

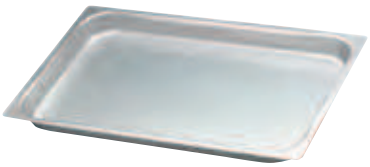
1/1GN - 530x325 mm

cod.	mm h.
TS11020	20
TS11040	40
TS11065	65

Teglie gastronorm alluminio
Aluminium gastronorm baking pans

Realizzate per soddisfare la crescente richiesta circa l'utilizzo di teglie gastronorm per quelle cotture per le quali si rende necessaria una perfetta conduzione termica. La lega utilizzata è la 3003, che oltre essere ottima conduttrice di calore resiste ad alte temperature senza deformarsi.

Realized to satisfy the increasing market demand of gastronorm baking pans realized for a special cooking, requiring a perfect isothermal conduction. The applied materia Alloy 3003, has strong isothermal features and it withstands hight temperatures without any alteration of the original shape.



cod.	mm h.
TAL11020	20
TAL11040	40
TAL11065	65

1/1GN - 530x325 mm

1/1GN - 530x325 mm

cod.	mm h.
TAL11020F	20

teglie bordo piano in alluminio antiaderente
aluminium baking pans with non-stick coating

Spessore 1,5 mm. Rivestimento antiaderente rinforzato triplo strato marmorizzato. *Thickness 1.5 mm. Non-stick marbled coating, triple layer reinforced.*

cod.	mm h.
TAS11020	20
TAS11040	40
TAS11065	65

1/1GN - 530x325 mm
con antiaderente - *silverstone*

1/2GN - 325x265 mm

cod.	mm h.
TAS12020	20
TAS12040	40
TAS12065	65

cod.	mm h.
TAS23020	20
TAS23040	40
TAS23065	65

2/3GN - 353x325 mm

griglie porta polli 8 posizioni acciaio inox
stanless steel 8 position chicken grid

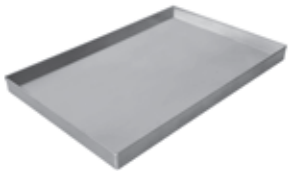
cod.
GR11P8

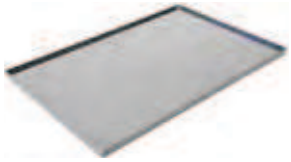
1/1GN - 530x325 mm

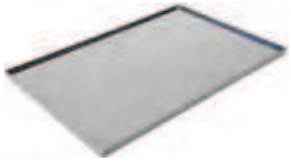
Teglie alluminio per pasticceria, pizzeria e panificazione

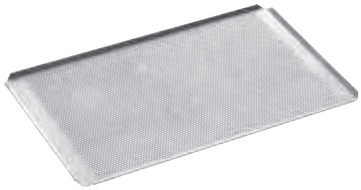
Bakery, pastry and pizzeria aluminium pans

cod.	mm dim.	
TREPL	600x400xh20	**teglia rettangolare in lamiera alluminata** ***rectangular alumised sheet baking pan*** 4 bordi con spigoli saldati e bordo con risvolto antitaglio. Ideale per pizza e focaccia. *4 rimmed pan with moduled anticutting edges. Good for pizza and focaccia.*
TREPL40	600x400xh40	
TREPLT	600x400xh20	**teglia teflonata -** ***tefloned pan*** praticità d'uso e facile pulizia *pratical use and easy cleaning*
TREPLU	600x400xh40	
TREPAS	660x460xh20	**teglia lamiera alluminata bluita** ***aluminised bluita sheet pan*** ottima per cottura e colorazione del prodotto *good for cooking and crispy products*
TREPLB	600x400xh20	
TREPL28	Ø280 h20	**teglia rotonda in lamiera alluminata 8/10** ***alumised sheetsteel 8/10 round baking pan***
TREPL32	Ø320 h20	
TALF6040	600x400xh20	**teglia alluminio microforata** ***round baking pan*** ottima per completamento cottura di prodotti surgelati e precotti *good for completation of frozen and pre-cooked product*
TREPA	600x400xh20	**teglia rettangolare in alluminio** ***rectangular aluminium baking pan*** spessore 12/10 - *12/10 thickness* 4 bordi con spigoli saldati e bordo con risvolto antitaglio. Ideale per la pasticceria. *4 rimmed pan with moduled anticutting edges. Ideal for pastry.*
TREPAN	600x400xh40	
TROPA 28	Ø280 h30	**teglia rotonda in alluminio** ***round baking pan - aluminium*** spessore 12/10 - *12/10 thickness*
TROPA 32	Ø320 h30	
TROPA 50	Ø500 h60	
TREPAB5	5 canali 60x40	**teglia baguette** ***baguette pan***
TREPAB4	4 canali 53x32	







	cod.	mm dim.
teglia 2/3 forata alluminio *perforated tray 2/3 aluminium* fori Ø 3 mm con 4 bordi inclinati, spessore 1,5 mm *Ø 3 mm holes with 4 inclined edge, 1,5 mm thick* **2/3GN** - 353x325 mm - kg 0,36	100414	354x325
 **teglia 1/1 forata alluminio** *perforated tray 2/3 aluminium* fori Ø 3 mm con 4 bordi inclinati, spessore 1,5 mm *Ø 3 mm holes with 4 inclined edge, 1,5 mm thick* **1/1GN** - 530x325 mm - kg 0,54	100403	530x325
teglia 1/1 forata inox per frittura *gastronorm 1/1 fried pan* **1/1GN** - 530x325 mm	TFR11	530x325
teglia alluminio per frittatine Ø12 cm *aluminium omelet baking pans Ø 12 cm* **1/1GN** - 530x325 mm	TF11020	530x325
teglia alluminio per frittatine Ø12 cm *aluminium omelet baking pans Ø 12 cm* **2/1GN** - 650x530 mm	TF21020	650x530
silverstone per griglia *silverstone aluminium pan for grill* **1/1GN** - 530x325 mm Realizzata in lega di alluminio pressofuso garantisce una perfetta ed uniforme distribuzione del calore. *Made of pressed aluminum ensures perfect and uniform heat distribution.*	TSGR11	530x325
new **teglia griglia doppio uso rigata/liscia in alluminio antiaderente "double face"** *grill pan double use grooved/smooth aluminium non stick "double face"* La parte alta presenta rigature in rilievo per grigliare bistecche, verdure e pesce. Il retro, essendo liscio, permette un appoggio ed una trasmissiaone termica ottimale per pizze surgelate o fresche. *The top presents stripes in relief for grilling steaks, vegetables and fish. Theback, being smooth, allows a support and an optimal heat transfer to fresh or frozen pizzas.*	GRLR11	530x325
new **griglia in lega All 3003 antiaderente per grigliare** *non stick All 3003 grid for grill*	GR11ALL	530x325

Griglie gastronorm acciaio inox AISI 304 per forno

Gastronorm S/S AISI 304 oven grids

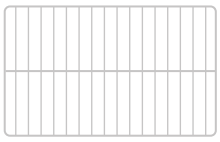
Griglie ripiano per forni industriali in acciaio inox 304 brillantato.
Misure standard gastronorm 2/3-1/1-2/1 o 600x400.

Rack shelves for industrial ovens polished stainless steel 304.
Available in standard gastronorm measures 2/3, - 1/1 - 2/1 or 600 x 400.

cod.

GR6040AI

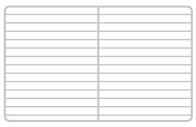
600x400 mm
kg 1,3



struttura Ø 7 mm; 16 fili Ø 4 mm; 1 traversa Ø 7 mm
structure Ø 7 mm; 16 wires Ø 4 mm; 1 bar Ø 7 mm

GR11AI

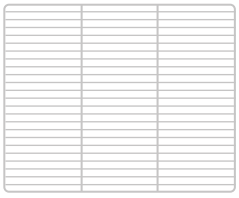
1/1 GN - 530x325 mm
kg 1,15



struttura Ø 7 mm; 13 fili Ø 4 mm; 1 traversa Ø 7 mm
structure Ø 7 mm; 13 wires Ø 4 mm; 1 bar Ø 7 mm

cod.

GR21AI



2/1 GN - 650x530 mm
kg 2,13

struttura Ø 7 mm; 22 fili Ø 4 mm; 2 traverse Ø 7 mm
structure Ø 7 mm; 22 wires Ø 4 mm; 2 bars Ø 7 mm

GR23AI

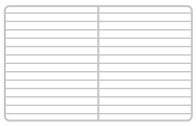
2/3 GN - 353x325 mm
kg 0,65

struttura Ø 7 mm; 12 fili Ø 3 mm; 1 traversa Ø 7 mm
structure Ø 7 mm; 12 wires Ø 3 mm; 1 bar Ø 7 mm

Griglie rilsan bianco per frigorifero

White rilsan refrigerator grids

GR6040RI	600x400 mm
GR21RI	650x530 mm
GR11RI	530x325 mm
GR23RI	353x325 mm



Griglie per frigoriferi industriali in ferro plastificato in polietilene. Disponibilità di misure standard gastronorm 2/3-1/1-2/1 o 600x400.

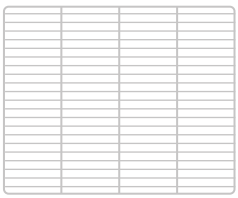
Industrial refrigerator grills plastic coated with ethylene resin. Available in standard gastronorm measures 2/3, - 1/1 - 2/1 or 600 x 400.

Griglie leggere acciaio amagnetico AISI 201

S/S 201 amagnetic light grids

GR21AIL

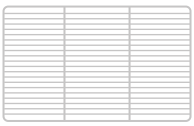
2/1 GN - 650x530 mm
kg 1,9



struttura Ø 7 mm; 20 fili Ø 3 mm; 3 traverse Ø 7 mm
structure Ø 7 mm; 20 wires Ø 3 mm; 3 bars Ø 7 mm

GR11VAIL

1/1 GN - 530x325 mm
kg 0,9



struttura Ø 5 mm; 20 fili Ø 2 mm; 2 traverse Ø 5 mm
structure Ø 5 mm; 20 wires Ø 2 mm; 2 bars Ø 5 mm

GR11AIL

1/1 GN - 530x325 mm
kg 0,86

struttura Ø 6 mm; 20 fili Ø 3 mm; 1 traversa Ø 6 mm
structure Ø 6 mm; 20 wires Ø 3 mm; 1 bar Ø 6 mm

GR6040AIL

600x400 mm
kg 0,85

struttura Ø 5 mm; 29 fili Ø 2 mm; 2 traverse Ø 5 mm
structure Ø 5 mm; 29 wires Ø 2 mm; 2 bars Ø 5 mm

GR8060AIL

800x600 mm
kg 2,53

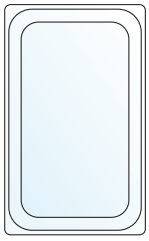
struttura Ø 6 mm; 30 fili Ø 4 mm; 3 traverse Ø 7 mm
structure Ø 6 mm; 30 wires Ø 4 mm; 3 bars Ø 7 mm

Contenitori gastronorm polipropilene
Gastronorm polypropylene food containers

Grazie alla loro chiusura ermetica, i contenitori in polipropilene, sono la soluzione ideale ed economica per lo stoccaggio dei cibi e la surgelazione. I contenitori ed i relativi coperchi, sono di colore bianco traslucido, lavabili in lavastoviglie, e consentono un utilizzo da -40 °C a +80 °C.

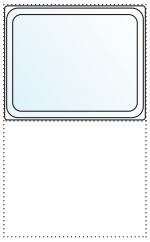
Thanks to the tight sealing, these polypropylene containers are the best solution and even the most economic for food storage and freezing. The complete line of food containers and lids are realized in colour traslucent white, they withstand temperatures from -40 °C to +80 °C. Dishwasher safe.

1/1GN - 530x325 mm



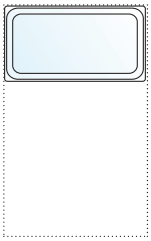
cod.	mm h.
PP11065	65
PP11100	100
PP11150	150
PP11200	200

1/2GN - 325x265 mm



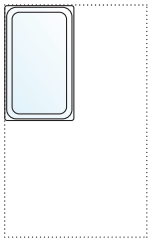
cod.	mm h.
PP12065	65
PP12100	100
PP12150	150
PP12200	200

1/3GN - 325x175 mm



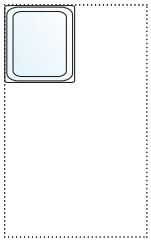
cod.	mm h.
PP13065	65
PP13100	100
PP13150	150
PP13200	200

1/4GN - 265x162 mm



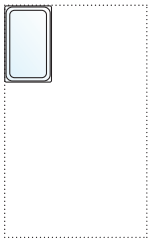
cod.	mm h.
PP14065	65
PP14100	100
PP14150	150
PP14200	200

1/6GN - 176x162 mm



cod.	mm h.
PP16065	65
PP16100	100
PP16150	150
PP16200	200

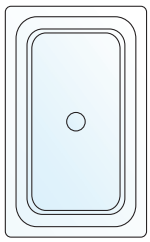
1/9GN - 176x108 mm



cod.	mm h.
PP19065	65
PP19100	100

Coperchi e accessori polipropilene
Polypropylene lids and accessories

coperchi - *lids*

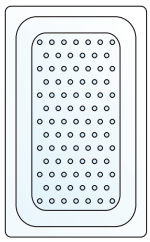


cod.	GN dim.
CPP11000	1/1
CPP12000	1/2
CPP13000	1/3
CPP14000	1/4
CPP16000	1/6
CPP19000	1/9

coperchi colorati - *colored lids*

cod.	GN dim.
CPP11000C	1/1
CPP12000C	1/2
CPP13000C	1/3
CPP14000C	1/4
CPP16000C	1/6
CPP19000C	1/9

falsi fondi forati
drainer plates



FFPP11000	1/1
FFPP12000	1/2
FFPP13000	1/3
FFPP16000	1/6

new

Contenitori polipropilene IML HACCP

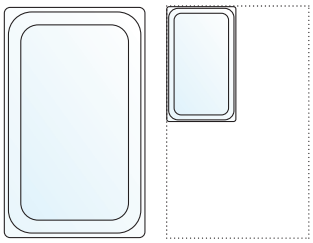
Polypropylene IML HACCP containers

Realizzati con materiali approvati FDA seguendo i requisiti generali stabiliti dal regolamento europeo CE1935/2004 in ottemperanza al regolamento UE 10/2011 e al decreto ministeriale 21/03/73
Realizzati con etichetta permanente grazie alla tecnologia IML che consente di avere un'etichetta costampata
L'etichetta dei nostri contenitori è la migliore soluzione ai problemi creati dalle tradizionali etichette adesive che tendono a lasciare residui appiccicosi richiedendo poi operazioni di raschiatura
Per scrivere sull'etichetta viene fornito un pennarello specifico che viene rimosso con il semplice lavaggio in lavastoviglie
Ottima resistenza agli urti a temperatura ambiente
Sopportano temperature da -40 °C a +80 °C
Dotati di scala graduata sia secondo sistema metrico che americano

Made with FDA-approved materials following the general requirements of the Regulation (CE) CE1935/2004 in compliance with the regulation UE 10/2011 and with the DM 21.03.73
Made with a permanent label thanks to the IML technology that allows a molded label
The labeling of containers is the best solution for problems arising from the traditional adhesive label that leaves sticky residuals which need constant scraping
A specific marker for writing on the label is given which can be removed by simply washing in the dishwasher
Excellent shock resistance at room temperature
Can withstand temperatures from -40 °C to +80 °C
Equipped with a graded scale according to both the metric and American systems.

cod.	mm h.
PPIML11065	65
PPIML11100	100
PPIML11150	150
PPIML11200	200

1/1GN - 530x325 mm

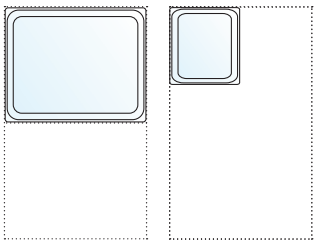


cod.	mm h.
PPIML14065	65
PPIML14100	100
PPIML14150	150
PPIML14200	200

1/4GN - 265x162 mm

cod.	mm h.
PPIML12065	65
PPIML12100	100
PPIML12150	150
PPIML12200	200

1/2GN - 325x265 mm

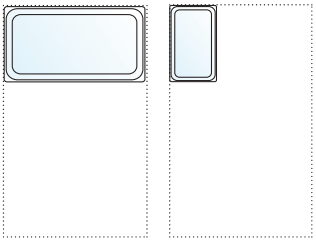


cod.	mm h.
PPIML16065	65
PPIML16100	100
PPIML16150	150
PPIML16200	200

1/6GN - 176x162 mm

cod.	mm h.
PPIML13065	65
PPIML13100	100
PPIML13150	150
PPIML13200	200

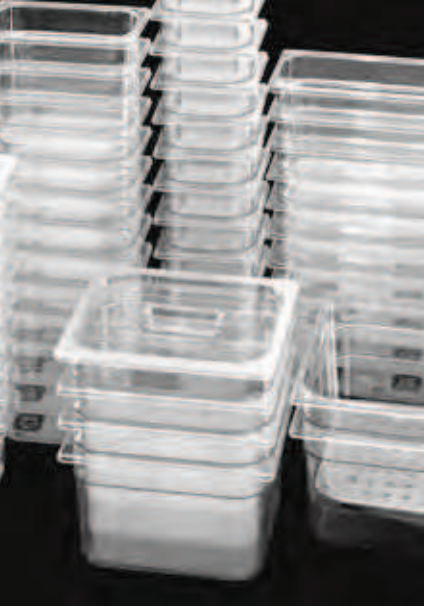
1/3GN - 325x175 mm



cod.	mm h.
PPIML19065	65
PPIML19100	100

1/9GN - 176x108 mm

PNIML	**pennarello** - *pen*
CLPIML	**clip color**



Bacinelle gastronorm policarbonato

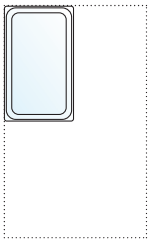
Gastronorm polycarbonate food containers

Progettata anch'essa nel pieno rispetto delle normative vigenti, mantiene inalterate tutte le caratteristiche costruttive del sistema in acciaio inox con la possibilità di una identificazione immediata del prodotto contenuto. Questi contenitori infatti si prestano particolarmente per tutte quelle operazioni di stoccaggio dove la visione del prodotto, attraverso scale graduate stampate in rilievo, consente un'agevole gestione dell'inventario. Il materiale utilizzato sopporta variazioni di temperatura da -40 °C a +110 °C. È indeformabile, particolarmente robusto e piacevole al tatto. Perfettamente intercambiabile con le bacinelle in acciaio inox.

Completely desined according to the standards of conformity, this line of products has all the same technical and manufacturing features of the stainless steel gastronorm food containers. Furthermore, they allow the immediate identification of the content. The metric graduation moulded on the containers makes the storage easier. They can withstand temperatures from -40 °C to + 110 °C. They are extremely strong, they don't bend or dent. The material applied and the manifacturing make this product easy to handle and nice to touch. Their dimensions and shape are perfectly compatible with the stainless steel food containers.

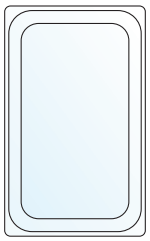
2/1GN - 650x530 mm

cod.	mm h.	l
GP21200	200	58,4



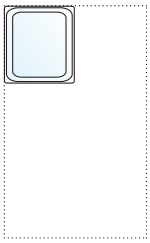
1/4GN - 265x162 mm

cod.	mm h.	l
GP14065	65	1,8
GP14100	100	2,8
GP14150	150	4,1
GP14200	200	5,6



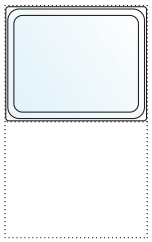
1/1GN - 530x325 mm

cod.	mm h.	l
GP11065	65	9,2
GP11100	100	14,2
GP11150	150	21,3
GP11200	200	28,4



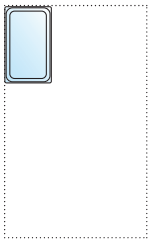
1/6GN - 176x162 mm

cod.	mm h.	l
GP16065	65	1,0
GP16100	100	1,6
GP16150	150	2,4
GP16200	200	3,5



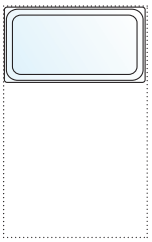
1/2GN - 353x265 mm

cod.	mm h.	l
GP12065	65	4,1
GP12100	100	6,6
GP12150	150	9,7
GP12200	200	12,7



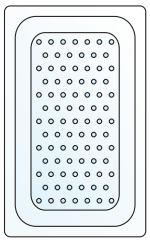
1/9GN - 176x108 mm

cod.	mm h.	l
GP19065	65	0,6
GP19100	100	1



1/3GN - 325x175 mm

cod.	mm h.	l
GP13065	65	2,5
GP13100	100	4,1
GP13150	150	5,8
GP13200	200	7,9

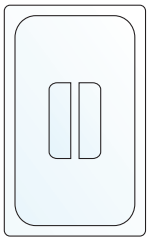


falsi fondi forati - ***drainer plates***

cod.	mm h.	l
FFP21000	2/1	
FFP11000	1/1	
FFP12000	1/2	
FFP13000	1/3	
FFP16000	1/6	

Coperchi in policarbonato
Polycarbonate lids

cod.	GN dim.
CP21000	2/1
CP11000	1/1
CP12000	1/2
CP13000	1/3
CP14000	1/4
CP16000	1/6
CP19000	1/9



coperchi presa maniglia
lids with handle

coperchio a tenuta
liquid tight lids

cod.	GN dim.
CPT11000	1/1
CPT12000	1/2
CPT13000	1/3
CPT14000	1/4
CPT16000	1/6
CPT19000	1/9

Gastronorm Tritan Copoliestere BPA Free new
Gastronorm Tritan Copolyester BPA Free

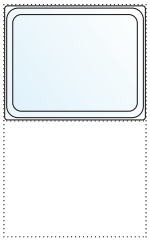
Il Tritan è un copoliestere di nuova generazione della EASTMAN CHEMICAL che come caratteristica principale ha quella di essere esente da Bisfenolo A (BPA-FREE). A oggi è senza dubbio la migliore alternativa al policarbonato. Sopportano temperature da -40°C a +90°C

The Tritan is new generation copolyester developed by the EASTMAN CHEMICAL company the main feature of which is to be Bisphenol A free (BPA-FREE). As used today, it iswithout doubt the best alternative to polycarbonate. Can withstand temperatures from -40°C a +90°C

cod.	mm h.	*l*
TGP21200	200	58,4
TGP11065	65	9,2
TGP11100	100	14,2
TGP11150	150	21,3
TGP11200	200	28,4
TGP12065	65	4,1
TGP12100	100	6,6
TGP12150	150	9,7
TGP12200	200	12,7

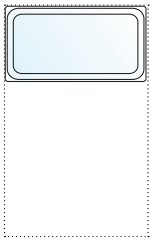
2/1GN - 650x530 mm

1/1GN - 530x325 mm

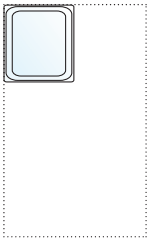


1/2GN - 353x265 mm

cod.	mm h.	l
TGP13065	65	2,5
TGP13100	100	4,1
TGP13150	150	5,8
TGP13200	200	7,9



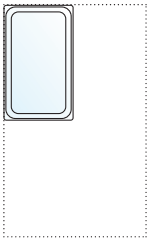
1/3GN - 325x175 mm



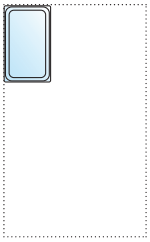
1/6GN - 176x162 mm

cod.	mm h.	l
TGP16065	65	1,0
TGP16100	100	1,6
TGP16150	150	2,4
TGP16200	200	3,5

TGP14065	65	1,8
TGP14100	100	2,8
TGP14150	150	4,1
TGP14200	200	5,6



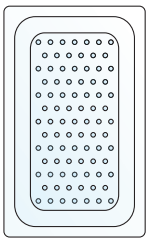
1/4GN - 265x162 mm



1/9GN - 176x108 mm

TGP19065	65	0,6
TGP19100	100	1,0

TFFP21000	2 / 1
TFFP11000	1 / 1
TFFP12000	1 / 2
TFFP13000	1 / 3
TFFP16000	1 / 6

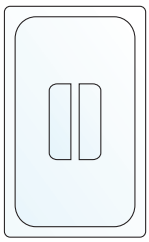


falsi fondi forati
drainer plates

Coperchi gastronorm Tritan Copoliestere BPA Free

Gastronorm Tritan Copolyester BPA Free lids

cod.	GN dim.
TCP21000	2/1
TCP11000	1/1
TCP12000	1/2
TCP13000	1/3
TCP14000	1/4
TCP16000	1/6
TCP19000	1/9



coperchi presa maniglia
lids with handle

coperchio a tenuta
liquid tight lids

cod.	GN dim.
TCPT11000	1/1
TCPT12000	1/2
TCPT13000	1/3
TCPT14000	1/4
TCPT16000	1/6
TCPT19000	1/9

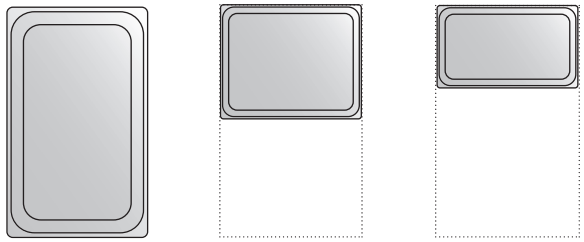
Bacinelle inox e coperchi a tenuta per sottovuoto

Stainless steel vacuum pans and lids with gasket

Le bacinelle per la conservazione in sottovuoto sono la soluzione ideale per sughi, legumi, insalate, pesce, piatti cucinati e ogni altro prodotto che finora non poteva essere messo sottovuoto con i normali sacchetti. La particolare conformazione dei bordi e del fondo ed il grande spessore dell'acciaio la rende solida e di grande durata. Il coperchio in policarbonato, grazie alla particolare nervatura, resiste alle pressioni esterne e permette di individuare facilmente il prodotto all'interno. La valvola si rivela semplice e sicura sia nel momento del vuoto sia al momento dell'apertura.
AVVERTENZE - Si consiglia l'utilizzo di una pompa con portala massima non superiore ai 12 m³.

Vacuum food containers are particularly suitable for the preservation of sauces, vegetables, salads, cooked meals and for any other product which cannot be vacuum preserved in normal sacks. The specific design of the rims and of the bottom, the higher thickness of the stainless steel make these containers extremely strong and resistant. The polycarbonate lid, realized with a special ribbing, withstands external pressions and makes a very easy and prompt identification of the content inside the food container. The valve is extremely easy and safe to handle during both the vacuum and the opening phase.
***WARNINGS** - We recommend the use of a pump with maximum capacity of 12 m³.*

cod.	mm h.	GN dim.	
VAC11100B	100	1/1	**bacinella acciaio per sottovuoto** *stainless steel vacuum food container*
VAC11150B	150	1/1	
VAC11200B	200	1/1	
VAC12100B	100	1/2	
VAC12150B	150	1/2	
VAC13100B	100	1/3	
VAC13150B	150	1/3	
VAC11000C		1/1	**coperchio in tritan con guarnizione** *tritan lid with gasket*
VAC12000C		1/2	
VAC13000C		1/3	
VAC11000CI		1/1	**coperchio acciaio con guarnizione vulcanizzata** *stainless steel vacuum lid with gasket*
VAC12000CI		1/2	
VAC11000G		1/1	**guarnizioni** - *gasket*
VAC12000G		1/2	
VAC13000G		1/3	
VAC-V			**valvola** - *valve*

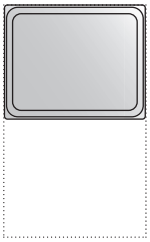


Bacinelle gastronorm Inox con fondo diffusore per Induzione

new

Sandwich bottom Gastronorm stainless steel pan

cod.	mm h.
BAIND12040	40
BAIND12065	65
BAIND12100	100
BAIND12150	150



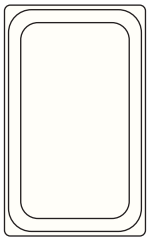
1/2GN - 325x265 mm

Teglie gastronorm porcellana
Gastronorm porcelain baking pans

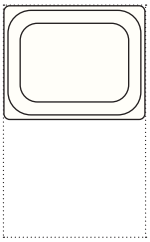
Porcellana bianca alta resistenza per forno - *White porcelain high resistance to oven*

cod.

BP11065



1/1GN - 530x325 mm - h. 65 mm



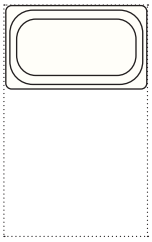
cod.

BP12065

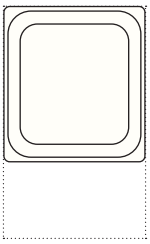
1/2GN - 325x265 mm - h. 65 mm

cod.

BP13065



1/3GN - 325x175 mm - h. 65 mm



cod.

BP23065

2/3GN - 353x325 mm - h. 65 mm

Vasche da invaso inox - *Stainless steel sinks*

Consegna 4-5 settimane. Altre dimensioni a richiesta.

Delivery 4-5 weeks. Other dimensions on request.

cod.	mm dim.
VA605030	600x500x300
VA604530	600x450x300
VA505030	500x500x300
VA505025	500x500x250
VA504030	500x400x300
VA504025	500x400x250
VA504020	500x400x200

cod.	mm dim.
VA454525	450x450x250
VA404030	400x400x300
VA404025	400x400x250
VA404020	400x400x200
VA344025	340x400x250
VA344020	340x400x200
VA294020	290x400x200