The Gastronorm Containers

[Universal food container systems]
Easy handling thanks to our Gastronorm containers...
Developed in accordance with the Gastro standard DIN 66075 and the European NORM EN 631, our Gastronorm container system satisfies the requirements for standardised uniform containers. The diversity of our program combined with the well-known Rieber quality help make your meal distribution chain a success.
The Rieber Gastronorm System: multi-purpose

Transparent Gastronorm container and lid:

Fully compatible with the stainless steel containers, made of clear impact resistant polycarbonate, approved for use with foodstuffs, available in 8 sizes from 0.9 to 26 litres. See page 18

Gastronorm containers made of stainless steel:

Standard equipment for every canteen, made of tough stainless steel, available in 9 sizes from 0.5 to 55 litres. See page 10

Perforated Gastronorm containers made of stainless steel:

Ideal for draining food and cooking, simmering, steaming in combi-steamer through 4 mm perforations, also there are no blind corners in the radii, simmers evenly with shorter simmering times, for use in closed Gastronorm containers (with a few exceptions), made of tough stainless steel, in 5 sizes. See page 11

Flat lid:

See page 12

Press-in lid:

See page 13

Hinged flat lid:

See page 12

Watertight press-in lid:

See page 13
GreenVac Gastronorm containers with vacuum technology:
Vacuuming without bags in Gastronorm containers, ideal for keeping food fresh, available in 4 sizes from 1.4 to 26 litres.
See page 22

LUX Gastronorm trays:
Premium quality made of 1.25 mm thick stainless steel with wide-shouldered highly polished edge for presentations in the party and catering field, for top quality self-service. Optionally with non-stick coat.
See page 26

Enamelled Gastronorm trays:
Ideal for baking and roasting, requires practically no grease, high non-stick properties due to sturdy and scratch-resistant surface, reradiation of container base to the underneath of product – good heat effect for browning, available in 3 sizes and in 3 depths.
See page 24

... and variable.
Empty or full: You’ll love the benefits of our design ….

Everyday life in a canteen is hectic. Being able to rely on your equipment and your kitchen staff is imperative. Rieber Gastronorm containers stand out thanks to their clever details and are always the right choice whether full or empty.
Recessed handles
Handles are required so that full or hot Gastronorm containers can be moved safely. Our recessed handles allow the container to be inserted or removed easily.

Fold-away stacking handle
Also available, a fold-away stacking handle.

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

Sturdy design
Gastronorm containers take a lot of wear. For this reason, the containers are elaborately drawn in narrow radii resulting in a stiffer base.
In conjunction with the stepped edge, this means that the contours are very sturdy.

Filling level:
At Rieber, the litre specifications are based on practical experience of filling the GN containers i.e. not up to the upper edge but only up to the stacking shoulder so that the lid placed on top does not lie on the food or in the sauce.
Note: Litre specifications by other manufacturers are always based on filling right up to the top rim.

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

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

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

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

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

Depth in mm

| 200 | 150 | 100 | 65 | 55 | 40 | 20 |

Storage capacity (for 1/1):

| 26 litres | 18.4 litres | 11.7 litres | 7 litres | 5.6 litres | 3.4 litres |

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

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

The GN 1/4 200 mm e.g. for 25 portions of soup, 15 side dish portions, 33 portions of sauce and 15 portions of vegetables.
## Closed GN containers:
*No other program is as complete*

### GN containers without handles

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### GN containers with recessed handles
Perforated GN containers for insertion

Perforated GN containers (not for insertion)

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Perforation: A: only base; B: base and sides; C: whole (also corner radius)
The right lid for all situations …

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

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

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

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<td>K 191</td>
<td>84 20 01 13</td>
</tr>
</tbody>
</table>

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

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

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

<table>
<thead>
<tr>
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<th>Order no.</th>
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</table>

*Note: Not suitable for GN containers with depths 20 mm and 40 mm*
**We've thought of everything...**

<table>
<thead>
<tr>
<th>GN size</th>
<th>Dimensions mm</th>
<th>Model no.</th>
<th>Order no.</th>
</tr>
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<tr>
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</tr>
<tr>
<td><strong>Depth</strong></td>
<td><strong>Clearance</strong></td>
<td><strong>External</strong></td>
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<tr>
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<td>11 021</td>
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<td>40</td>
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<td>11 066</td>
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<tr>
<td>2/3</td>
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<td>327 x 300</td>
<td>23 021</td>
</tr>
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<td>352 x 325</td>
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<td></td>
<td>40</td>
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<td>23 041</td>
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<td></td>
<td>23 066</td>
</tr>
<tr>
<td>1/2</td>
<td>20</td>
<td>300 x 240</td>
<td>12 021</td>
</tr>
<tr>
<td></td>
<td></td>
<td>325 x 265</td>
<td></td>
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<td></td>
<td>40</td>
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<td>12 041</td>
</tr>
<tr>
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<td>12 066</td>
</tr>
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</table>

**EG Gastronorm containers**

<table>
<thead>
<tr>
<th>GN size</th>
<th>Depth</th>
<th>Model no.</th>
<th>Order no.</th>
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</thead>
<tbody>
<tr>
<td>1/1</td>
<td>35 mm</td>
<td>11035 EG</td>
<td>84 01 03 02</td>
</tr>
<tr>
<td></td>
<td>60 mm</td>
<td>11060 EG</td>
<td>84 01 03 01</td>
</tr>
</tbody>
</table>

Matching lid 111 EG 84 09 02 10

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

<table>
<thead>
<tr>
<th>GN size</th>
<th>Depth</th>
<th>Order no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/6</td>
<td>100 mm</td>
<td>84 16 01 01</td>
</tr>
<tr>
<td></td>
<td>Guiding tray</td>
<td>84 16 02 01</td>
</tr>
<tr>
<td>1/9</td>
<td>100 mm</td>
<td>84 16 01 02</td>
</tr>
<tr>
<td></td>
<td>Guiding tray</td>
<td>84 16 02 02</td>
</tr>
</tbody>
</table>

- **Spice shaker**, in stainless steel for assembly under the wall board
- **Cutlery box**, in stainless steel, for insertion/placement on top
- **Spice container**, in stainless steel, for insertion

<table>
<thead>
<tr>
<th>GN size</th>
<th>Depth</th>
<th>Order no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4</td>
<td>150 mm</td>
<td>84 18 01 01</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/6</td>
<td>150 mm</td>
<td>84 17 01 01</td>
</tr>
</tbody>
</table>

- with sloping base and hinged hygiene lid made of acrylic glass.
- with hinged hygiene lid made of acrylic glass.

- **Spice shaker**, in stainless steel for assembly under the wall board
- **Cutlery box**, in stainless steel, for insertion/placement on top
- **Spice container**, in stainless steel, for insertion
Focus on details: more accessories

**Perforated shelf**  
with finger hole, edge height 18 mm

**Grille, stainless steel**

**Stacking shelves**

<table>
<thead>
<tr>
<th>GN size</th>
<th>Model no.</th>
<th>Dimensions</th>
<th>Order no.</th>
</tr>
</thead>
<tbody>
<tr>
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<td>219</td>
<td>579 x 474 mm</td>
<td>84130101</td>
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<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>1/1</td>
<td>119</td>
<td>475 x 274 mm</td>
<td>84130102</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2/3</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>129</td>
<td>274 x 210 mm</td>
<td>84130104</td>
</tr>
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<tr>
<td>1/3</td>
<td>139</td>
<td>274 x 125 mm</td>
<td>84130105</td>
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**Dimensions**  
<table>
<thead>
<tr>
<th>Model no.</th>
<th>Dimensions</th>
<th>Order no.</th>
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</thead>
<tbody>
<tr>
<td>22</td>
<td>650 x 530 mm</td>
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</tr>
<tr>
<td>22 L</td>
<td>650 x 530 mm</td>
<td>84140106</td>
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<tr>
<td>12</td>
<td>325 x 530 mm</td>
<td>84140102</td>
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<tr>
<td>12 L</td>
<td>325 x 530 mm</td>
<td>84140105</td>
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<tr>
<td>23</td>
<td>325 x 325 mm</td>
<td>84140138</td>
</tr>
<tr>
<td>474 x 272 mm</td>
<td>84130202</td>
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<tr>
<td>84140101</td>
<td>84140106</td>
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<td></td>
</tr>
<tr>
<td>84140138</td>
<td>84130202</td>
<td></td>
</tr>
</tbody>
</table>

*L = light version*

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

<table>
<thead>
<tr>
<th>GN size</th>
<th>Dimensions</th>
<th>Order no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2/1</td>
<td>650 x 530 mm</td>
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</tr>
<tr>
<td>1/1</td>
<td>325 x 530 mm</td>
<td>84 19 16 01</td>
</tr>
</tbody>
</table>

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

### Long frame for combinations

<table>
<thead>
<tr>
<th>GN size</th>
<th>Length</th>
<th>Order no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/1</td>
<td>530 mm</td>
<td>84 19 01 01</td>
</tr>
</tbody>
</table>

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

### Cross frame for combinations

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<tr>
<td>1/1</td>
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</tr>
<tr>
<td>1/1</td>
<td>325 mm</td>
<td>84 19 02 02</td>
</tr>
</tbody>
</table>

Cross frame without spring for Thermoport® 100 K.
Clear benefits:

Combinations with transparent Gastronorm containers...

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

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

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

A variety of possibilities
There are seven different sizes and up to 4 depths to choose from to accommodate your taste and application requirements.
## Transparent GN containers

### Container without a lid

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<td>K11 84 20 01 05</td>
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<td>150 18.4</td>
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<td>K13 150</td>
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<td>65 3.3</td>
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</tr>
</tbody>
</table>
Take out the air ...

keep in the taste:

A sign of good taste:
The GreenVac safety valve.
The GreenVac Vacuum Technology

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

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

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

See page 22.

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

Please contact us, we will be happy to help.

Lid:
In special plastic, withstands extreme loads from under-pressure and varying temperatures.

Seal:
Hermetic seal between closing lid and container

Valve: for simple operation when vacuuming or ventilating, easy to clean

Container:
In rustproof stainless steel, sturdy design with reinforced ribs and drawn-in base

Shelf insert:
Prevents food lying in its own juices

Handle:
Optionally as folding handle (only for size 1/1) for quick insertion/removal of the containers from transport equipment, counters, drawers and when stacked.
GreenVac: The compressed details...

**Sturdy design**

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

**Shelf inserts with distances bolts.**

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

**Label plate**

This exchangeable label plate allows clear labelling of the stored food and the date of storage.
<table>
<thead>
<tr>
<th>GN size</th>
<th>Dimensions mm</th>
<th>Container without lid</th>
<th>GreenVac lid</th>
<th>Shelf insert, perforated</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>with handles</td>
<td>with drop handle</td>
<td>incl. seal/valve</td>
</tr>
<tr>
<td></td>
<td>Depth</td>
<td>Clearance</td>
<td>External</td>
<td>Content in l dimen.</td>
</tr>
<tr>
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<td>200</td>
<td>11200 GV</td>
<td>8423 0104</td>
<td>11200 GV</td>
</tr>
<tr>
<td></td>
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<td>11100 GV</td>
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<tr>
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<td>8423 0107</td>
<td>12150 GV</td>
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<td>100</td>
<td>12100 GV</td>
<td>8423 0106</td>
<td>12100 GV</td>
</tr>
<tr>
<td>1/3</td>
<td>150</td>
<td>13150 GV</td>
<td>8423 0111</td>
<td>13150 GV</td>
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<td>100</td>
<td>13100 GV</td>
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<tr>
<td>1/6</td>
<td>150</td>
<td>16150 GV</td>
<td>8423 0115</td>
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<td>100</td>
<td>16100 GV</td>
<td>8423 0114</td>
<td>16100 GV</td>
</tr>
</tbody>
</table>

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

Vacuum pump complete with suction device VACOMAT G-VAC1 for GreenVac Gastronorm containers, rated voltage 1 N AC 230 V 50 Hz, suction pipe length 2 m, size 330 x 330 x 250 mm, weight approx. 22 kg. Pressure display above tube spring manometer on the suction supports, pump output 0.55 kW. Transfer output 16 m³/h. Casing in stainless steel with carrying handle.
Nothing sticks:
Enamelled Gastronorm trays

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

Scratch-resistance

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

Easy to clean

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

<table>
<thead>
<tr>
<th>GN size</th>
<th>Dimensions mm</th>
<th>Depth</th>
<th>Clearance</th>
<th>Extern. dimen.</th>
<th>Content in l</th>
<th>Model no.</th>
<th>Order no.</th>
</tr>
</thead>
<tbody>
<tr>
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<td>65 600 x 500 650 x 530</td>
<td>65</td>
<td>17.0</td>
<td>21065 E 840104 04</td>
<td></td>
<td></td>
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</tr>
<tr>
<td></td>
<td>40 10.0</td>
<td>21040 E 840104 05</td>
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<tr>
<td></td>
<td>20</td>
<td>21020 E 840104 06</td>
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<td></td>
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<tr>
<td>1/1</td>
<td>65 300 x 505 325 x 530</td>
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<td>7.0</td>
<td>11065 E 840104 10</td>
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<tr>
<td></td>
<td>40 3.5</td>
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<tr>
<td></td>
<td>20</td>
<td>11020 E 840104 12</td>
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<tr>
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<td>23040 E 840104 14</td>
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</tr>
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<td>23020 E 840104 15</td>
<td></td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>
Gastronorm trays Lux and Lux non-stick –
look good enough to eat!

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

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

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

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

**Stability**
Lux trays are particularly stable and ideal for table presentations, thanks to the top quality workmanship.
<table>
<thead>
<tr>
<th>GN size</th>
<th>Dimensions mm</th>
<th>Model no.</th>
<th>Order no.</th>
<th>Model no.</th>
<th>Order no.</th>
</tr>
</thead>
<tbody>
<tr>
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<td>84 11 01 04</td>
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<tr>
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<td>84 11 04 02</td>
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<td>12 021 LUX</td>
<td>84 11 04 01</td>
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<tr>
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<td>20</td>
<td>13 021 LUX</td>
<td>84 11 03 01</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Just contact us, we will be happy to help...

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2-*** and 3-*** class