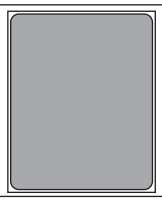
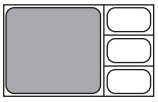
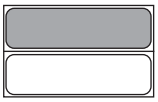
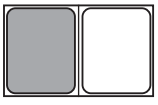
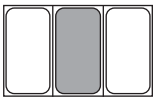
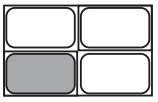
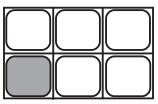
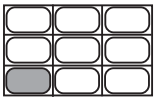
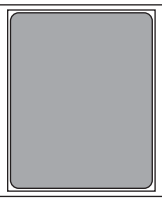
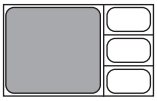
CONTENITORI GN FOOD PANS

Inox, alluminio, policarbonato, polipropilene e porcellana
Stainless steel, aluminium, polycarbonate, polypropylene and porcelain

Bacinelle Gastronorm
Food Pans

	Serie Size	Profondità Depth mm.	lt.	Standard	Maniglie fisse Fixed handles	Maniglie interne Internal handles	Maniglie rientranti Retractable handles
	2/1 650x530 mm	20 40 65 100 150 200	- - 19 31 46 56	14101-02 14101-04 14101-06 14101-10 14101-15 14101-20			- - - 14151-10 14151-15 14151-20
	1/1 530x325 mm	20 40 65 100 150 200	- - 10 15 22 28	14102-02 14102-04 14102-06 14102-10 14102-15 14102-20	- - - 14112-10 14112-15 14112-20	- - - 14142-10 14142-15 14142-20	- - 14152-06 14152-10 14152-15 14152-20
	2/3 353x320 mm	20 40 65 100 150 200	- - 6 9 14 18	14103-02 14101-04 14103-06 14103-10 14103-15 14103-20			
	2/4 162x530 mm	65 100 150	4 6 10	14104-06 14104-10 14104-15			
	1/2 320x265 mm	20 40 65 100 150 200	- - 4 6 10 13	14105-02 14105-04 14105-06 14105-10 14105-15 14105-20	- - - 14115-10 14115-15 14115-20	- - - 14145-10 14145-15 14145-20	- - - 14155-10 14155-15 14155-20
	1/3 325x180 mm	65 100 150 200	3 4 6 8	14107-06 14107-10 14107-15 14107-20	- 14117-10 14117-15 14117-20	- 14147-10 14147-15 14147-20	- 14157-10 14157-15 14157-20
	1/4 265x160 mm	65 100 150 200	2 3 5 6	14108-06 14108-10 14108-15 14108-20	- 14118-10 14118-15 14118-20	- 14148-10 14148-15 14148-20	- 14158-10 14158-15 14158-20
	1/6 176x160 mm	65 100 150 200	1,0 2,0 2,5 3,0	14109-06 14109-10 14109-15 14109-20	- 14119-10 14119-15 -		- 14159-10 14159-15 14159-20
	1/9 176x110 mm	65 100	0,6 1,0	14110-06 14110-10			

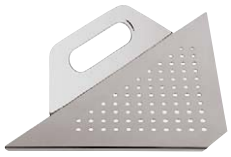
BACINELLE GASTRONORM FORATE
PERFORATED FOOD PANS

	Serie Size	Profondità Depth mm.	lt.	Standard	Maniglie snodate Folding handles
	2/1 650x530 mm	20 40 65 100 150 200	- - - - - -	14201-02 14201-04 14201-06 14201-10 14201-15 14201-20	
	1/1 530x325 mm	20 40 65 100 150 200	- - - - - -	14202-02 14202-04 14202-06 14202-10 14202-15 14202-20	- - 14252-06 14252-10 14252-15 14252-20
	2/3 353x320 mm	65 100 150 200	- - - -	14203-06 14203-10 14203-15 14203-20	
	1/2 320x265 mm	20 40 65 100 150 200	- - - - - -	14205-02 14205-04 14205-06 14205-10 14205-15 14205-20	- - 14255-06 14255-10 14255-15 14255-20

Bacinelle profondità mm. 20 e 40 forate solo sul fondo - *Containers depth mm. 20 and 40 only bottom perforated*

Falso fondo forato
Drainer plate
Abtropfplatte
Plateau double fond perforé
Reja para cubetas

art.	mod./size
14402-00	1/1
14405-00	1/2
14407-00	1/3



Griglia di colaggio
Pan strainer
Abgießhilfe
Passoire pour bacs
Colador para cubetas

art.	dim. cm.	h.
44401-00	23x38,5	6

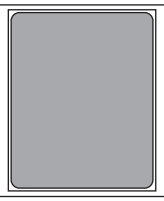
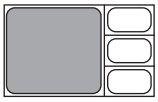
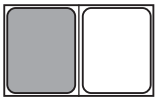
Separatore
Adaptor bar
Stege
Barrette de composition
Barra adaptadora

art.	mod./size	h. mm.
14409-01	1/1	325
14409-02	2/1	530

Teglia GN 1/1 smaltata
GN 1/1 pan, enamelled
GN 1/1-Ofenblech, emailliert
Bac GN 1/1 émaillé
Cubeta GN 1/1, esmaltada

art.	dim. cm.	h.
44322-02	53x32,5	2,0
44322-04	53x32,5	4,0
44322-06	53x32,5	6,5

TEGLIE/BACINELLE
BAKING SHEETS/PANS

	Serie Size	Profondità Depth mm.	Bacinella inox antiaderente S/S non stick pan	Teglia inox S/S baking pan	Teglia inox antiaderente S/S non stick baking pan	Teglia alluminio Aluminium baking pan	Teglia alluminio antiaderente Aluminium non stick baking pan
	2/1 650x530 mm	20 40 65		14301-02 14301-04 14301-06			
	1/1 530x325 mm	20 40 65	14162-02 14162-04 14162-06	14302-02 14302-04 14302-06	14362-02 14362-04 14362-06	16302-02 16302-04 16302-06	16362-02 16362-04 16362-06
	2/3 353x320 mm	20 40 65		14303-02 14303-04 14303-06		16303-02 16303-04 16303-06	16363-02 16363-04 16363-06
	1/2 320x265 mm	20 40 65	14165-02 14165-04 14165-06	14305-02 14305-04 14305-06	14365-02 14365-04 14365-06	16305-02 16305-04 16305-06	16365-02 16365-04 16365-06

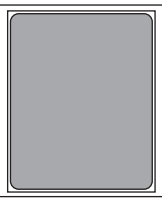
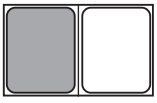
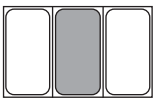
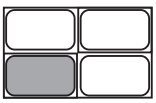
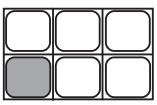
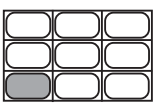
COPERCHI GN
LIDS

Serie Size	Standard	Maniglie Handles	Mestolo Ladle	Maniglie + mestolo Ladle + handles	Guarnizione Trimming	Guarnizione + maniglie Trimming + handles
1/1 530x325 mm	14502-00	14512-00	14522-00	14532-00	14542-00	14552-00
2/3 353x320 mm	14503-00	-	14523-00	-	14543-00	-
2/4 162x530 mm	14504-00	-	-	-	-	-
1/2 320x265 mm	14505-00	14515-00	14525-00	14535-00	14545-00	14555-00
1/3 325x180 mm	14507-00	14517-00	14527-00	14537-00	14547-00	14557-00
1/4 265x160 mm	14508-00	14518-00	14528-00	14538-00	14548-00	14558-00
1/6 176x160 mm	14509-00	14519-00	14529-00	14539-00	14549-00	14559-00
1/9 176x110 mm	14510-00	-	-	-	-	-

In policarbonato, trasparente ed infrangibile. La superficie liscia dell'interno facilita la pulizia. Resistenti alle macchie, non attaccabili dagli acidi dei cibi, da oli o da alcol. Termoresistenti da -100°C a +120°C. Con scala graduata in litri. Impilabili, sono ideali per la conservazione, trasporto ed esposizione.

Polycarbonate, clear and unbreakable. Smooth surface is easy to clean. Stain resistand, not harmed by food acids, oils or alcohol. Temperature range: -100°C to + 120°C. With metric graduation. Stackable, ideal for storage, transportation and serving display.

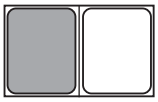
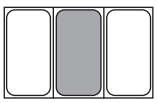
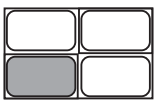
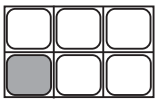
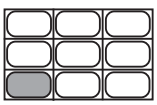
BACINELLE GASTRONORM
GN FOOD PANS

	Serie Size	Profondità Depth mm.	lt.	 Bacinella Pan	 Coperchio Lid	 Coperchio con silicone Lid silicone sealing	 Griglia Grid
	2/1 650x530 mm	150 200	42 52	14561-15 14561-20	14571-00		14591-00
	1/1 530x325 mm	65 100 150 200	8 12 18 24	14562-06 14562-10 14562-15 14562-20	14572-00		14592-00
	1/2 320x265 mm	65 100 150 200	3 6 8 11	14565-06 14565-10 14565-15 14565-20	14575-00	14585-00	14595-00
	1/3 325x180 mm	65 100 150 200	2,0 3,5 5,0 6,5	14567-06 14567-10 14567-15 14567-20	14577-00		14597-00
	1/4 265x160 mm	65 100 150 200	1,5 2,5 3,5 4,5	14568-06 14568-10 14568-15 14568-20	14578-00		14598-00
	1/6 176x160 mm	65 100 150 200	0,7 1,2 2,0 2,5	14569-06 14569-10 14569-15 14569-20	14579-00		14599-00
	1/9 176x110 mm	65 100	0,5 0,7	14570-06 14570-10	14580-00		

Traslucide e resistenti, impilabili, leggere e maneggevoli. Realizzate in polipropilene alimentare, conformi alle normative alimentari internazionali. Non si impregnano di odori e sapori. Lavabili a mano o in lavastoviglie con normali detersivi. Non utilizzare pagliette d'acciaio o ruvide, evitare l'uso di sostanze abrasive. Termoresistenti da -40°C a +100°C. Scala di graduazione in litri per un controllo istantaneo della quantità. Coperchio resistente per una perfetta chiusura stagna. Utilizzabili per la refrigerazione, lo stoccaggio, trasporto,esposizione e distribuzione di tutti i tipi di alimenti.

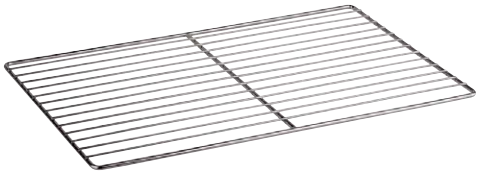
Made in polypropylene, full compliance with food contact sanitation requirements, light, odourless, transparent, dish-washer safe, unbreakable. Cold resistant up to -40°C - Heat resistant up to +100°C. Easily cleanable, designed to allow for nesting empty containers within one another and stacking bottoms a top of lids. Provided with metric graduation. Lids tightly fitting. Ideal for commercial food processing and handling facilities. Can be used in all public places where food is prepared, hot/cold stored or served, for holding and display.

Bacinelle Gastronorm
Food Pans

	Serie Size	Profondità Depth mm.	lt.	 Bacinella Pan	 Griglia Grid
	1/1 530x325 mm	65 100 150 200	8 12 18 24	14702-06 14702-10 14702-15 14702-20	14712-00
	1/2 320x265 mm	65 100 150 200	3 6 8 11	14705-06 14705-10 14705-15 14705-20	14715-00
	1/3 325x180 mm	65 100 150 200	2,0 3,5 5,0 6,5	14707-06 14707-10 14707-15 14707-20	14717-00
	1/4 265x160 mm	65 100 150	1,5 2,5 3,5	14708-06 14708-10 14708-15	14718-00
	1/6 176x160 mm	65 100 150	0,7 1,2 2,0	14709-06 14709-10 14709-15	14719-00
	1/9 176x110 mm	65 100	0,5 0,7	14710-06 14710-10	

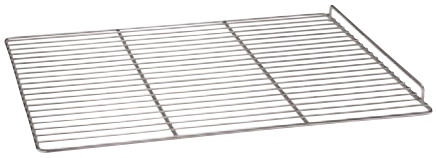
COPERCHI PP
PP LIDS

Serie Size	Neutro Clear	Blu Blue	Rosso Red	Giallo Yellow	Verde Green
1/1 530x325 mm	14722-99	14722-00	14722-11	14722-22	14722-33
1/2 320x265 mm	14725-99	14725-00	14725-11	14725-22	14725-33
1/3 325x180 mm	14727-99	14727-00	14727-11	14727-22	14727-33
1/4 265x160 mm	14728-99	14728-00	14728-11	14728-22	14728-33
1/6 176x160 mm	14729-99	14729-00	14729-11	14729-22	14729-33
1/9 176x110 mm	14730-99	14730-00	14730-11	14730-22	14730-33



Griglia in filo, inox
Wire grid, stainless steel
Gitter, Edelstahl Rostfrei
Grille, inox
Rejilla, inox

art.	mod./size
44421-00	2/1
44422-00	1/1



Griglia in filo con sponda, inox
Wire grid with edge, stainless steel
Roste mit Seitenwand, Edelstahl Rostfrei
Grille avec arrêt, inox
Rejilla con borde, inox

art.	mod./size	h. cm.
44432-21	2/1	3

Cesta per friggere, inox
Fry basket, stainless steel
Frittier-Korb, Edelstahl Rostfrei
Panier à frire, inox
Cesta escurrefrito, inox

art.	mod./size	dim. cm.	h.
11750-11	1/1	53x32,5	6

Griglia smaltata
Grid enamelled
Roste, emailliert
Grille émaillé
Rejilla esmaltada

art.	mod./size	dim. cm.
11760-11	1/1	53x32,5

Cesta per friggere da forno consente di cuocere in pochi minuti e senza grassi grandi quantità di cibi prefritti. La costruzione in filo consente al calore di cuocere facilmente garantendo una doratura uniforme. Una soluzione salutare che permette di eliminare i costi d'acquisto, conservazione e smaltimento degli oli e dei grassi.

This stainless steel oven fry basket is primarily used for cooking fried products in a convection oven. The wire construction allows the oven's dry heat to cook food easily and provides an evenly-browned and crispy finish to foods such as French fries. The basket's size makes it easy to cook large quantities at a time. This healthy alternative to deep-frying also saves space and costs, as it eliminates the need to purchase, store and dispose of oils.

TEGLIE GN PORCELLANA
PORCELAIN FOOD PANS

	Serie Size	Profondità Depth mm.	Bacinella bianca White pan	Bacinella nera Black pan N
	1/1 530x325 mm	20 65	44332-03 44332-06	44332B06
	2/3 353x320 mm	20 65	44333-03 44333-06	44333B06
	2/4 162x530 mm	20 65	44334-03 44334-06	
	1/2 320x265 mm	20 65	44335-03 44335-06	44335B06
	1/3 325x180 mm	20 65	44337-03 44337-06	44337B06
	1/4 265x160 mm	20 65	44338-03 44338-06	
	1/6 176x160 mm	20 65	44339-03 44339-06	

Per i professionisti del settore. Teglie gastronorm in porcellana con sistema induzione adatte per l'utilizzo su ogni generatore, per il mantenimento del caldo. L'induzione offre un preciso controllo della temperatura con minori consumi energetici e tempi di esercizio. La potenza consigliata per un perfetto utilizzo è di 800W.

For professionals. Porcelain hotel food pans with induction system are designed for use on each generator to maintain the heat. The induction provides precise temperature control with lower energy consumption and cooking times. The recommended power for a perfect use is 800W.

Teglie GN Porcellana Induzione
Porcelain Food Pans Induction Ready

	Serie Size	Profondità Depth mm.	Bacinella Pan
	1/1 530x325 mm	65	44342-06
	2/3 353x320 mm	65	44343-06
	2/4 162x530 mm	65	44344-06
	1/2 320x265 mm	65	44345-06
	1/3 325x180 mm	65	44347-06