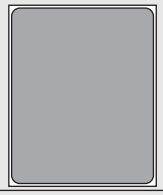
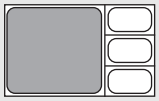
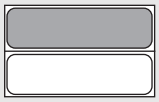
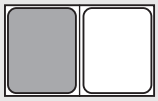
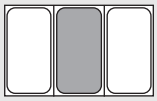
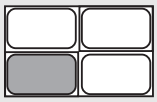
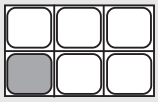
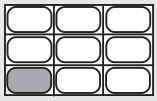
CONTENITORI GN - *FOOD PANS*

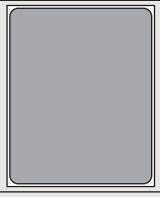
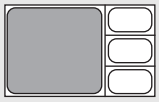
Inox, alluminio, policarbonato, polipropilene e porcellana
Stainless steel, aluminum, polycarbonate, polypropylene and porcelain

BACINELLE GASTRONORM, INOX
FOOD PANS, STAINLESS STEEL

	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 14103-04 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 325x265 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			

INOX - STAINLESS STEEL

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 325x265 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.*

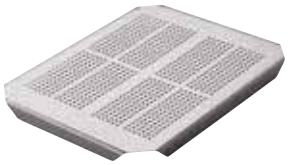
TEGLIE/BACINELLE
BAKING SHEETS/PANS

	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 325x265 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 Handles + ladle	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 325x265 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	-	-	-	-	-

CONTENITORI GN INOX STAINLESS STEEL FOOD PANS



Falso fondo forato
Drainer plate
Abtropfplatte
Plateau double fond perforé
Fondo perforado

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

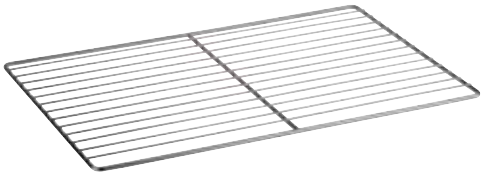
Separatore
Adaptor bar
Stege
Barrette de composition
Perfiles divisorios

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, emalliert
Bac GN 1/1 émaillé
Cubeta GN 1/1, esmaltada

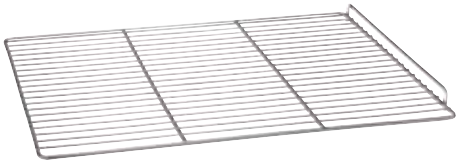
art.	dim. cm.	h.
44322-02	53x32,5	2,0
44322-04	53x32,5	4,0
44322-06	53x32,5	6,5

Smalto applicato a 800°C dopo un lavaggio chimico che ne permette una perfetta adesione. Ottima resistenza a shock termici - *Enamel applied at 800°C after a chemical wash, for perfect adherence. Great resistance to thermal shocks.*



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
44412-00	1/2
44423-00	2/3



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

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.

Griglia smaltata
Grid enamelled
Roste, emalliert
Grille émaillé
Rejilla esmaltada

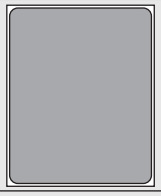
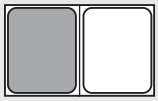
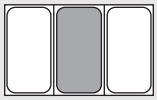
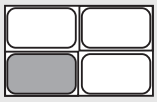
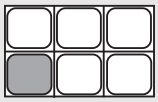
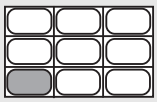
art.	mod./size	dim. cm.
11760-11	1/1	53x32,5

La grigliatura degli alimenti è uno dei metodi di cottura più antichi: è semplice, veloce e dona alle pietanze un sapore caratteristico, ottimale per tutte le preparazioni, carne, pesce e verdure. Ideale per le preparazioni in grande quantità per catering e nella banchettistica, party/feste open-air. Quando la carne viene posta sulla griglia, il calore accumulato fa sì che i pori si chiudano immediatamente, garantendo così una perdita di succhi e peso molto limitata.
Grilling food is one of the oldest methods of cooking, simple and fast it gives a distinctive flavor to dishes, suitable for all preparations, whether meat, fish or vegetables. Ideal for preparation in large quantities for catering and banquets, meals/open-air festivals. When the meat is placed on the grid, the heat stored immediately closes the pores, thus guaranteeing a very poor loss of juice and weight.

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 +100°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 resistant, not harmed by food acids, oils or alcohol. Temperature range: -100°C to + 100°C. With metric graduation. Stackable, ideal for storage, transportation and serving display.

POLICARBONATO - POLYCARBONATE
BACINELLE GASTRONORM
GN FOOD PANS

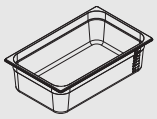
	Serie Size	Profondità Depth mm.	lt.	Bacinella Pan	Coperchio Lid	Coperchio con silicone Lid silicone sealing	Griglia Grid
	2/1 650x530 mm	150 200	42 52	14561-15 14561-20	14571-00 **Senza traversino** **No handle**		14591-00
	1/1 530x325 mm	65 100 150 200	8 12 18 24	14562-06 14562-10 14562-15 14562-20	14572-00		14592-00
	1/2 325x265 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		

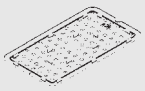
Realizzati con materiali approvati FDA. Studiati e realizzati in ottemperanza alla normativa UNI EN 631-1. Ottima resistenza agli urti. Eccellente trasparenza (0,6 HAZE). Pareti completamente lisce per permettere di identificare facilmente il contenuto e per agevolare il lavaggio. Dotati di scala graduata sia secondo sistema metrico che americano. Gradino di sovrapponibilità che consente agevole impilaggio. Utilizzabili nel microonde ma non per tempi prolungati. Sopportano temperature da -40°C a +110°C. Fondo esternamente foto-inciso anti-graffio. AVVERTENZE - I contenitori in policarbonato non sono raccomandati per l'uso su tavole a vapore; evitare il contatto con sapone di Marsiglia. Per il lavaggio si consiglia l'utilizzo di detergenti con PH neutro e, in ogni caso, con PH inferiore a 11. L'utilizzo di detergenti fortemente alcalini (PH>11) o a base di alcool, solventi clorurati, ammoniaca e l'impiego di spugne abrasive potrebbe danneggiare irrimediabilmente i prodotti.

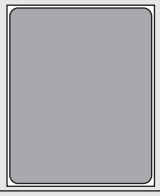
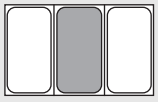
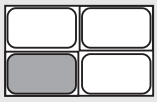
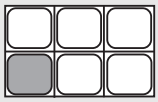
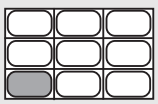
Made with FDA approved materials. Designed and manufactured in compliance with UNI EN 631 1. Excellent resistance to shocks. Excellent transparency (HAZE 0.6). Walls completely smooth to allow easy identification of content and easy cleaning. Graduated scale according to both metric and American system. Nest for easy storage. Can be used in microwave ovens but not for prolonged times. Withstands temperatures from -40°C to +110°C. External bottom photo etched anti scratch. WARNING - Polycarbonate containers are not recommended for use on steam tables, avoid contact with soap. For cleaning we recommend detergents with neutral pH and, in any case , with a pH less than 11. The use of detergents strongly alkaline (pH>11) or alcohol, chlorinated solvents, ammonia and abrasive pads may irreparably damage the product.

POLICARBONATO - POLYCARBONATE
BACINELLE GASTRONORM
GN FOOD PANS

N





	Serie Size	Profondità Depth mm.	lt.	Bacinella Pan	Coperchio Lid	Coperchio ermetico Hermetic lid	Mestolo Ladle	Falso fondo Drainer
	2/1 650x530 mm	200	55,5	14801-20	14811-00		14821-00	14851-00
	1/1 530x325 mm	65 100 150 200	9,0 13,3 20,0 26,4	14802-06 14802-10 14802-15 14802-20	14812-00	14832-00	14822-00	14852-00
	1/2 325x265 mm	65 100 150 200	4,0 6,1 9,0 11,9	14805-06 14805-10 14805-15 14805-20	14815-00	14835-00	14825-00	14855-00
	1/3 325x175 mm	65 100 150 200	2,5 3,8 5,5 7,1	14807-06 14807-10 14807-15 14807-20	14817-00	14837-00	14827-00	
	1/4 264x162 mm	65 100 150 200	1,7 2,6 3,8 4,8	14808-06 14808-10 14808-15 14808-20	14818-00	14838-00	14828-00	
	1/6 176x162 mm	65 100 150 200	1,0 1,6 2,3 2,8	14809-06 14809-10 14809-15 14809-20	14819-00	14839-00	14829-00	
	1/9 176x108 mm	65 100	0,6 0,9	14810-06 14810-10	14820-00	14840-00	14830-00	

I coperchi della serie 14800 policarbonato e 14600 Tritan sono intercambiabili.
Coperchi ermetici, NON a tenuta stagna.

The lids of the series 14800 polycarbonate and 14600 Tritan are interchangeable.
Hermetic lids, NOT water-tight.

BACINELLE GASTRONORM, TRITAN - GN FOOD PANS, TRITAN
COPOLIMERO - COPOLYMER - BPA FREE -40°C+90°C

	Serie Size	Profondità Depth mm.	lt.	Bacinella Pan	Coperchio Lid	Coperchio ermetico Hermetic lid	Falso fondo Drainer
	2/1 650x530 mm	200	55,5	14661-20	14671-00		14691-00
	1/1 530x325 mm	65 100 150 200	9,0 13,3 20,0 26,4	14662-06 14662-10 14662-15 14662-20	14672-00	14682-00	14692-00
	1/2 325x265 mm	65 100 150 200	4,0 6,1 9,0 11,9	14665-06 14665-10 14665-15 14665-20	14675-00	14685-00	14695-00
	1/3 325x175 mm	65 100 150 200	2,5 3,8 5,5 7,1	14667-06 14667-10 14667-15 14667-20	14677-00	14687-00	
	1/4 264x162 mm	65 100 150 200	1,7 2,6 3,8 4,8	14668-06 14668-10 14668-15 14668-20	14678-00	14688-00	
	1/6 176x162 mm	65 100 150 200	1,0 1,6 2,3 2,8	14669-06 14669-10 14669-15 14669-20	14679-00	14689-00	
	1/9 176x108 mm	65 100	0,6 0,9	14670-06 14670-10	14680-00	14690-00	

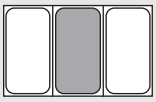
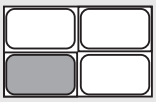
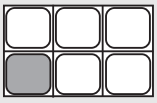
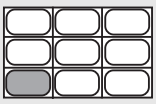
I coperchi della serie 14800 policarbonato e 14600 Tritan sono intercambiabili.
Coperchi ermetici, NON a tenuta stagna.

The lids of the series 14800 polycarbonate and 14600 Tritan are interchangeable.
Hermetic lids, NOT water-tight.

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.

POLIPROPILENE - POLYPROPYLENE
BACINELLE GASTRONORM
FOOD PANS

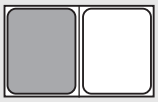
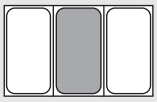
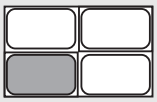
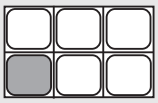
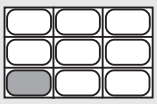
	Serie Size	Profondità Depth mm.	lt.	Bacinella Pan	Griglia Grid	Coperchio - Lid Neutro - Clear	Coperchio - Lid Blu - Blue	Coperchio - Lid Rosso - Red	Coperchio - Lid Giallo - Yellow	Coperchio - Lid Verde - Green
	1/1 530x325 mm	65 100 150 200	8 12 18 24	14702-06 14702-10 14702-15 14702-20	14712-00	14722-99	14722-00	14722-11	14722-22	14722-33
	1/2 325x265 mm	65 100 150 200	3 6 8 11	14705-06 14705-10 14705-15 14705-20	14715-00	14725-99	14725-00	14725-11	14725-22	14725-33
	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	14727-99	14727-00	14727-11	14727-22	14727-33
	1/4 265x160 mm	65 100 150	1,5 2,5 3,5	14708-06 14708-10 14708-15	14718-00	14728-99	14728-00	14728-11	14728-22	14728-33
	1/6 176x160 mm	65 100 150	0,7 1,2 2,0	14709-06 14709-10 14709-15	14719-00	14729-99	14729-00	14729-11	14729-22	14729-33
	1/9 176x110 mm	65 100	0,5 0,7	14710-06 14710-10		14730-99	14730-00	14730-11	14730-22	14730-33

N

Realizzati con materiali approvati FDA. Eccellente soluzione economica per la preparazione, esposizione e conservazione dei cibi. Ottima resistenza agli urti a temperatura ambiente. Buona trasparenza che permette di identificare facilmente il contenuto al proprio interno. Sopportano temperature da -40°C a +80°C. Dotati di scala graduata sia secondo sistema metrico che americano. Gradino disovrapponibilità che consente agevole impilaggio. Disponibili con coperchi ermetici trasparenti o colorati. AVVERTENZE: I contenitori in polipropilene non sono indicati per l'uso su tavole a vapore.

Made with FDA approved materials. Excellent economical solution for the preparation, display and storage of foods. Excellent impact resistance at room temperature. Good transparency that allows to easily identify the contents. Withstands temperatures from -40°C to +80°C. With both metric and American graduated scale. Nest for easy storage. Available clear or colored airtight lids. WARNING: polypropylene containers are not suitable for use on steam tables.

POLIPROPILENE - POLYPROPYLENE
BACINELLE GASTRONORM
FOOD PANS

	Serie Size	Profondità Depth mm.	lt.	Bacinella Pan	Falso fondo Drainer plate	Coperchio ermertico Hermetic Lid Neutro - Clear	Coperchio ermertico Hermetic Lid Blu - Blue	Coperchio ermertico Hermetic Lid Rosso - Red	Coperchio ermertico Hermetic Lid Giallo - Yellow	Coperchio ermertico Hermetic Lid Verde - Green
	1/1 530x325 mm	65 100 150 200	9,0 13,3 20,0 26,4	14902-06 14902-10 14902-15 14902-20	14912-00	14922-99	14922-00	14922-11	14922-22	14922-33
	1/2 325x265 mm	65 100 150 200	4,0 6,1 9,0 11,9	14905-06 14905-10 14905-15 14905-20	14915-00	14925-99	14925-00	14925-11	14925-22	14925-33
	1/3 325x175 mm	65 100 150 200	2,5 3,8 5,5 7,1	14907-06 14907-10 14907-15 14907-20		14927-99	14927-00	14927-11	14927-22	14927-33
	1/4 264x162 mm	65 100 150 200	1,7 2,6 3,8 4,8	14908-06 14908-10 14908-15 14908-20		14928-99	14928-00	14928-11	14928-22	14928-33
	1/6 176x162 mm	65 100 150 200	1,0 1,6 2,3 2,8	14909-06 14909-10 14909-15 14909-20		14929-99	14929-00	14929-11	14929-22	14929-33
	1/9 176x108 mm	65 100	0,6 0,9	14910-06 14910-10		14930-99	14930-00	14930-11	14930-22	14930-33

I coperchi della serie 14900 polipropilene e 15100 polipropilene IML sono intercambiabili.
Coperchi ermetici, NON a tenuta stagna.

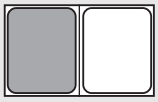
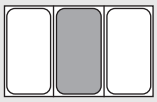
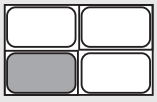
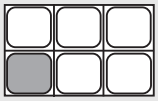
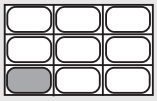
The lids of the series 14900 polypropylene and 15100 polypropylene IML are interchangeable.
Hermetic lids, NOT water-tight.

N CONTENITORI GN POLIPROPILENE IML IML POLYPROPYLENE FOOD PANS

Realizzati con materiali approvati FDA. Con etichetta permanente grazie alla tecnologia IML che consente di avere un'etichetta costampata, niente più etichette adesive che tendono a lasciare residui appiccicosi richiedendo poi operazioni di raschiatura. I contenitori in polipropilene IML aiutano a garantire la sicurezza e l'igiene degli alimenti secondo la normativa HACCP. Sono disponibili sia con coperchi colorati che con coperchi trasparenti con sede per COLOR CLIPS per evitare la contaminazione tra i vari alimenti. Per scrivere sull'etichetta è disponibile un pennarello specifico che viene rimosso con il semplice lavaggio in lavastoviglie. Ottima resistenza agli urti a temperatura ambiente. Buona trasparenza che permette di identificare facilmente il contenuto al proprio interno. Sopportano temperature da -40°C a +80°C. Dotati di scala graduata sia secondo sistema metrico che americano. Gradino di sovrapponibilità che consente agevole impilaggio. AVVERTENZE - I contenitori in polipropilene non sono indicati per l'uso su tavole a vapore.

Made with FDA approved materials. With permanent label thanks to the IML technology that allows you to obtain an in molded label. No more labels that leave sticky residue requiring scraping operations. The IML polypropylene containers help ensure the safety and hygiene of food according to HACCP standards. They are available with colored lids or transparent lids with COLOR CLIPS to prevent contamination between different foods. To write on the label there is a specific marker that can be removed by simply washing in the dishwasher. Excellent impact resistance at room temperature. Good transparency that allows you to easily identify the contents. Withstands temperatures from -40°C to +80°C. With both metric and American graduated scale. Nest for easy storage. WARNING: polypropylene containers are not suitable for use on steam tables.

POLIPROPILENE - POLYPROPYLENE BACINELLE GASTRONORM FOOD PANS

	Serie Size	Profondità Depth mm.	lt.	Bacinella Pan	Falso fondo Drainer plate	Coperchio ermetico Hermetic Lid Neutro - Clear	Coperchio ermetico Hermetic Lid Blu - Blue	Coperchio ermetico Hermetic Lid Rosso - Red	Coperchio ermetico Hermetic Lid Giallo - Yellow	Coperchio ermetico Hermetic Lid Verde - Green
	1/1 530x325 mm	65 100 150 200	9,0 13,3 20,0 26,4	15101-06 15101-10 15101-15 15101-20	14912-00	14922-99	14922-00	14922-11	14922-22	14922-33
	1/2 325x265 mm	65 100 150 200	4,0 6,1 9,0 11,9	15105-06 15105-10 15105-15 15105-20	14915-00	14925-99	14925-00	14925-11	14925-22	14925-33
	1/3 325x175 mm	65 100 150 200	2,5 3,8 5,5 7,1	15107-06 15107-10 15107-15 15107-20		14927-99	14927-00	14927-11	14927-22	14927-33
	1/4 264x162 mm	65 100 150 200	1,7 2,6 3,8 4,8	15108-06 15108-10 15108-15 15108-20		14928-99	14928-00	14928-11	14928-22	14928-33
	1/6 176x162 mm	65 100 150 200	1,0 1,6 2,3 2,8	15109-06 15109-10 15109-15 15109-20		14929-99	14929-00	14929-11	14929-22	14929-33
	1/9 176x108 mm	65 100	0,6 0,9	15110-06 15110-10		14930-99	14930-00	14930-11	14930-22	14930-33

ACCESSORI ACCESSORIES

	Clips Giallo - Yellow	Clips Blu - Blue	Clips Rosso - Red	Clips Verde - Green	Set 2 pennarelli Kit 2 markers
	15100-01	15100-02	15100-03	15100-04	15100-AA
	u. pack 12 pz/pcs	u. pack 12 pz/pcs	u. pack 12 pz/pcs	u. pack 12 pz/pcs	u. pack 2 pz/pcs

I coperchi della serie 14900 polipropilene e 15100 polipropilene IML sono intercambiabili. Coperchi ermetici, NON a tenuta stagna.

The lids of the series 14900 polypropylene and 15100 polypropylene IML are interchangeable. Hermetic lids, NOT water-tight.

MF **BACINELLE GN -** FOOD PANS	Serie Size **HIGH-LINE**	Profondità Depth mm.	lt.	Bacinella Pan
	1/1 530x325 mm	65 100	7,10 11,00	44883-11 44879-11
	2/3 350x325 mm	65	4,60	44883-23
	2/4 160x530 mm	65	3,00	44883-24
	1/2 325x265 mm	65 100	3,40 5,50	44883-12 44879-12
	1/3 325x175 mm	65 100	2,00 3,15	44883-13 44879-13
	1/4 265x160 mm	65 100	1,35 2,20	44883-14 44879-14
	1/6 175x160 mm	65 100	0,80 1,25	44883-16 44879-16

MF **BACINELLE GN -** FOOD PANS	Serie Size **ECO-LINE**	Profondità Depth mm.	lt.	Bacinella Pan
	1/1 530x325 mm	65 100	7,10 10,60	44878-11 44878B11
	2/4 160x530 mm	65 100	3,00 4,30	44878-24 44878B24
	1/2 325x265 mm	65 100	3,40 4,70	44878-12 44878B12
	1/3 325x175 mm	65 100	2,00 2,70	44878-13 44878B13
	1/4 265x160 mm	65 100	1,35 1,90	44878-14 44878B14
	1/6 175x160 mm	65 100	0,80 1,00	44878-16 44878B16

GN PORCELLANA PORCELAIN FOOD PANS	Serie Size	Profondità Depth mm.	Bacinella bianca White pan		Bacinella nera Black pan
	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 325x265 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.

GN PORCELLANA INDUZIONE PORCELAIN FOOD PANS INDUCTION READY	Serie Size	Profondità Depth mm.	Bacinella Pan
	1/1 530x325 mm	65	44342-06❍ 44342B06● 44342G06● 44342O06● 44342R06● 44342Y06●
	2/3 350x320 mm	65	44343-06❍ 44343B06● 44343G06● 44343O06● 44343R06● 44343Y06●
	2/4 162x530 mm	65	44344-06❍ 44344B06● 44344G06● 44344O06● 44344R06● 44344Y06●
	1/2 325x265 mm	65	44345-06❍ 44345B06● 44345G06● 44345O06● 44345R06● 44345Y06●
	1/4 265x162 mm	65	44346-06
	1/3 325x176 mm	65	44347-06❍ 44347B06● 44347G06● 44347O06● 44347R06● 44347Y06●