BLANCO

PROFESSIONAL

BLANCO GN containers
Perfect in every dimension.

gastronorm
containers

Contents

Product overview

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More than just "good enough": BLANCO GN containers.

More for you.

Selection, quality, price and performance: With BLANCO Gastronorm containers, everything just slots into place. For a smooth process, from receiving to serving.

More selection.

BLANCO offers a complete Gastronorm system with over 200 containers, lids, trays and cooking inserts made of stainless steel or polycarbonate in all the common sizes, depths and for every area of use in the catering industry.

More quality.

BLANCO serves you for life. Thanks to their outstanding quality, GN containers remain in top form throughout the life of the kitchen. They pay for themselves again and again.

More experience.

In 1955, BLANCO became the first manufacturer in Germany to produce Gastronorm containers made of stainless steel.
Our outstanding experience and ultra-modern production facilities offer tried-and-tested "made in Germany" quality.

Minimum order of one item and super fast delivery!

Profit from top-notch professional delivery service. At BLANCO, you receive your GN containers right from the warehouse and can order as little as one item. Where else can you do that these days?

added **value**

sparklers

Stainless-steel GN containers:
They'll serve you for a lifetime.

BLANCO Gastronorm containers made of stainless steel (CNS, material No. 1.4301) offer decisive advantages for a long service life and optimum handling:

- Rugged and dimensionally stable
- Extra stable thanks to the circumferential edge stamping
- First-class finish with burr-free edges
- Dishwasher-safe
- Temperature-resistant from –40 °C to +280 °C
- Taste-free and odourless
- Corrosion-resistant
- Easy cleaning and optimum hygiene thanks to the smooth, non-porous surface and large corner and floor radii

And here's a little extra feature with a big effect: The universal U-handles from BLANCO.

- Two containers can be carried at the same time without tipping either
- Heavy containers are easy to carry
- Filled containers are easy to hook in
- Effortless food transfer
- Safe removal of hot containers
- Stackable, even when full

Gastronorm containers
Available in all common sizes and depths and for every area of use

**Gastronorm containers
GN 1/1-65**
Stainless steel

**Gastronorm containers
with U-handles GN-B 1/1-100**
Stainless steel

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BLANCO Gastronorm containers:
Superb down to the smallest detail.

**It's all stocked at the warehouse
and available right away!**

- A huge GN selection with more than 200 containers, lids, trays and cooking inserts
- All GN products ready to ship from the warehouse
- Immediate shipment of your order
- Minimum order: just one item

"Made in Germany" quality
For an extra-long service life in extra-tough everyday kitchen use: Over 50 years of experience in the manufacturing of GN containers vouch for BLANCO's excellent quality.

A mark of quality
Important product features are etched with a laser. The size, depth, volume, standard and date of manufacture can be found on the back. The quality seal is located on the front corner stamp: BLANCO.

Super easy stacking
No wedging, no binding: Thanks to the stacking collars and precise corner finishing, GN containers from BLANCO are especially easy to stack and unstack.
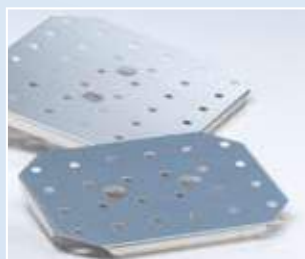
Innovative sealed lid
Only from BLANCO: The innovative sealing lid made of stainless steel with a silicone seal for slosh-proof transport of your food (see Page 8).

More convenience with depths of 40 mm and up
For greater everyday kitchen convenience, BLANCO offer the circumferential stacking collar on all 40 mm and deeper containers.

Extensive range of accessories
BLANCO have the right GN accessories for any challenge (see Page 9).

Get a good "grip" on your food with the universal U-handle from BLANCO
The clever U-handle from BLANCO makes your work easier. The GN containers with U-handle can easily be carried with one hand. Even heavy containers can be lifted and removed with the help of both handles. Since the handles don't heat up, you don't have to worry about getting burned. Stackable? – You bet! Even when filled!

peek inside

Cooking, steaming, roasting, baking, presenting:
The ideal solution for every use.

Perforated GN containers (GN-P) and cooking inserts in GN sizes (G-KEN) are perfect for energy-saving cooking, blanching, steaming, straining and draining.

- Perforations ensure shorter cooking times and quick cooling
- Side perforations from a depth of 65 mm for quick cooking, even in larger containers

GN trays (BZG) enable appetising and attractive presentation of food and feature an extra-smooth edge for even better hygiene.

Specially annealed GN trays (BZG-G) are characterised by their exceptional stability and temperature resistance. Perfect for the combination steamer, for example. First prepare food 'au gratin' and then move right to the tray for serving – It doesn't get any better or easier.

Granite-enamelled GN trays with a black surface (GN-E) ensure that all the food is nicely crisp and crusty when roasting and baking.

- Excellent heat transmission
- Special surface ensures optimum browning effect from above and below
- Extremely smooth surface for easy cleaning
- Ideal for the combination steamer

Gastronorm container, perforated GN-P 1/1-40
Stainless steel
For cooking, steaming and straining

Gastronorm tray BZG 1/1-40
Stainless steel
For food presentation

Gastronorm cooking insert G-KEN 1/1-145
Stainless steel
For hanging in GN containers

Gastronorm tray GNE 1/1-40
Stainless steel, granite-enamelled
For roasting and baking

Synthetic GN containers.
Gain insight and get a clear view.

Where were the prawns?
And what about the salad?
Transparent GN containers from BLANCO make work easier in every kitchen. It's clear to see why.

- See-through: Contents are easy to recognize
- Lightweight, yet extremely stable
- Can be used at temperatures from –40 °C to +100 °C
- Odourless and taste-free
- Break-proof, rugged and dimensionally stable
- Tough circumferential pedestal base for good stability
- All sizes from 1/1 to 1/9 and various depths

**Gastronorm container
GN-K 1/1-150**
Synthetic

**Gastronorm lid
GD-KL 1/1**
Synthetic

See what's in there!
Transparent GN lids let you see what's inside.
The best: All sizes of the see-through polycarbonate lids fit the BLANCO stainless-steel GN containers.

Save what you can!
Saves rinse water: The special cut-out at the corners of the containers and lids prevent unnecessary water diversion in the dishwasher, which is good for the environment and your wallet.

See how much is in there!
All synthetic GN containers from BLANCO feature a litre scale. This lets you see how much is inside, from the outside.

top of the class

Stainless-steel Gastronorm lids: Perfect for any application.

There's a "lid for every pot" in high quality from BLANCO:

- In all sizes from 1/1 to 1/9
- Outstanding stability thanks to special stamping
- Easy to grip and manoeuvre thanks to the large ergonomic handles
- Stackable
- All stainless-steel lids also feature a practical ladle cut-out
- Reduces heat loss: The universal hinged lid for opening either side
- Perfect for Cook & Chill: Especially flat lid without handle

GN lid with handle GD 1/1
Stainless steel

GN lid without handle GD-F 1/1
Stainless steel

GN lid for GN container with U-handles GD-B 1/1
Stainless steel

Hinged GN lid GDS-U 1/1
Stainless steel

Masters every curve without spilling!

GN lids with seal (GDD)
from BLANCO provide considerably better security while transporting food.

The innovative, permanent bond between the silicone seal and stainless-steel lid is achieved through a unique mechanical form fit. The seal stays on the lid and won't fall into the food, ensuring secure food transport without spilling, even with soups and sauces.

A BLANCO innovation:
The mechanical form fit between the seal and lid: long lasting and heat resistant.

Gastronorm lid with seal, GDD
Stainless steel

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Complete with
first-class accessories.

The BLANCO Gastronorm system also features a comprehensive range of accessories:

GN support bars
Using the GN support bars, a variety of smaller GN containers can be combined to fill the 1/1 size.

Insert bases
Insert bases are used as spacers between the container floor and the food. This allows the water from washed salad or fruit to drip into the container, preventing the food

becoming limp or soggy, for example. The insert bases are available in stainless steel or polycarbonate.

GN grates
These allow you to store and transport bowls, plates and cups in a Gastronorm-compliant way. Thanks to the temperature resistance up to +280 °C, you can even use the stainless-steel grates for grilling. GN grates from BLANCO are also available with a non-slip Rilsan coating.

GN support bar ST 3
Stainless steel
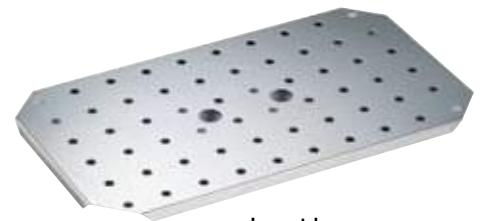
**Insert base
G-ELB 1/1**
Stainless steel

The stainless-steel GN lid with silicone seal (GDD):

- For BLANCO stainless steel GN containers in sizes 1/1 to 1/6
- Temperature-resistant from –40 °C to +180 °C
- Easier removal of the lids thanks to a ventilation hole (allows pressure compensation)
- Non-slip effect of the seal on the top of the lid minimises the risk of accidents when stacking covered GN containers

**Insert base
G-KELB 1/2**
Polycarbonate

Grate GR 2/1
Stainless steel

GN 2/1 — 650 × 530

GN 1/1 — 325 × 530

GN 1/2 — 325 × 265

GN 2/4 — 162 × 530

GN 1/4 — 162 × 265

GN 2/8 crosswise — 325 × 132

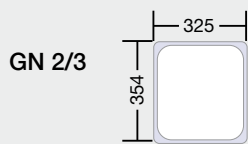**GN 2/3** — 325 × 354

GN 1/3 — 325 × 176

GN 1/6 — 162 × 176

GN 1/9 — 108 × 176
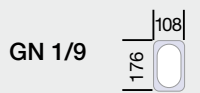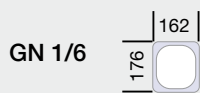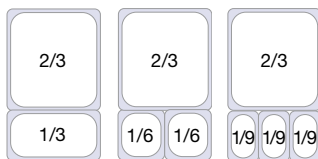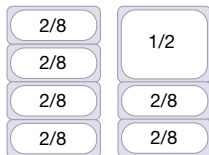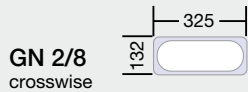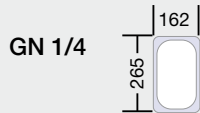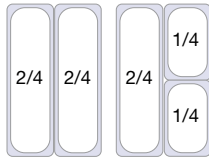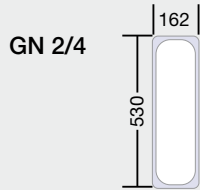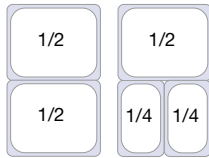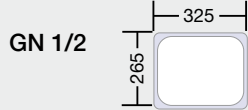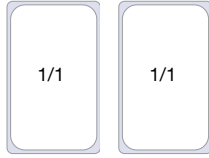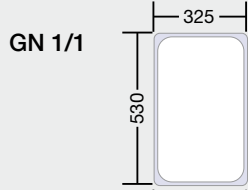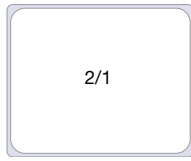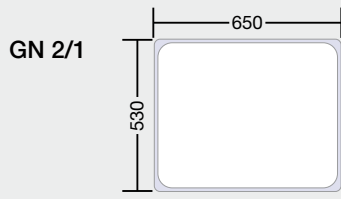
GN depths

Detailed information on volumes and fill amounts can be found on Page 23.

- 20 mm
- 40 mm
- 55 mm
- 65 mm
- 100 mm
- 150 mm
- 200 mm

2/1

1/1 · 1/1

1/2 · 1/2

1/2 · 1/4 1/4

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BLANCO GASTRONORM CONTAINERS
Stainless steel

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume[1] (litres)	Order No.
2/1 Gastronorm containers					
GN 2/1-20	20	650 x 530 mm	625 x 505 mm	Bowl	1 550 566
GN 2/1-40	40	650 x 530 mm	625 x 505 mm	11.0 L	1 550 065
GN 2/1-65	65	650 x 530 mm	625 x 505 mm	18.4 L	1 550 593
GN 2/1-100	100	650 x 530 mm	625 x 505 mm	28.9 L	1 550 594
GN 2/1-150	150	650 x 530 mm	625 x 505 mm	43.4 L	1 550 595
GN 2/1-200	200	650 x 530 mm	625 x 505 mm	57.7 L	1 550 596
1/1 Gastronorm containers					
GN 1/1-20	20	530 x 325 mm	505 x 300 mm	Bowl	1 550 565
GN 1/1-40	40	530 x 325 mm	505 x 300 mm	5.1 L	1 550 064
GN 1/1-55	55	530 x 325 mm	505 x 300 mm	7.2 L	1 565 845
GN 1/1-65	65	530 x 325 mm	505 x 300 mm	8.5 L	1 550 589
GN 1/1-100	100	530 x 325 mm	505 x 300 mm	13.3 L	1 550 590
GN 1/1-150	150	530 x 325 mm	505 x 300 mm	20.0 L	1 550 591
GN 1/1-200	200	530 x 325 mm	505 x 300 mm	26.5 L	1 550 592
1/2 Gastronorm containers					
GN 1/2-20	20	325 x 265 mm	300 x 240 mm	Bowl	1 550 563
GN 1/2-40	40	325 x 265 mm	300 x 240 mm	2.3 L	1 550 063
GN 1/2-55	55	325 x 265 mm	300 x 240 mm	3.2 L	1 565 844
GN 1/2-65	65	325 x 265 mm	300 x 240 mm	3.8 L	1 550 581
GN 1/2-100	100	325 x 265 mm	300 x 240 mm	6.0 L	1 550 582
GN 1/2-150	150	325 x 265 mm	300 x 240 mm	8.9 L	1 550 583
GN 1/2-200	200	325 x 265 mm	300 x 240 mm	11.7 L	1 550 584

GN 2/1

GN 2/1-20

GN 2/1-100

GN 1/1

GN 1/1-20

GN 1/1-65

GN 1/1-100

GN 1/2

GN 1/2-65

GN 1/2-100

All Gastronorm containers comply with the European standard EN 631
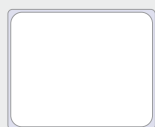[1] Other fill amount specifications on Page 23

BLANCO GASTRONORM CONTAINERS
Stainless steel

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume[1] (litres)	Order No.
2/4 Gastronorm containers					
GN 2/4-20	20	530 x 162 mm	505 x 137 mm	Bowl	1 564 367
GN 2/4-40	40	530 x 162 mm	505 x 137 mm	2.3 L	1 555 821
GN 2/4-65	65	530 x 162 mm	505 x 137 mm	4.0 L	1 555 822
GN 2/4-100	100	530 x 162 mm	505 x 137 mm	6.0 L	1 555 823
GN 2/4-150	150	530 x 162 mm	505 x 137 mm	9.0 L	1 555 824
1/4 Gastronorm containers					
GN 1/4-20	20	265 x 162 mm	240 x 137 mm	Bowl	1 550 561
GN 1/4-65	65	265 x 162 mm	240 x 137 mm	1.7 L	1 550 573
GN 1/4-100	100	265 x 162 mm	240 x 137 mm	2.7 L	1 550 574
GN 1/4-150	150	265 x 162 mm	240 x 137 mm	4.0 L	1 550 575
GN 1/4-200	200	265 x 162 mm	240 x 137 mm	5.2 L	1 550 576
2/8 Gastronorm containers					
GN 2/8-65	65	325 x 132 mm	300 x 106 mm	1.7 L	1 555 827
GN 2/8-100	100	325 x 132 mm	300 x 106 mm	2.7 L	1 555 828
GN 2/8-150	150	325 x 132 mm	300 x 106 mm	3.8 L	1 555 829
2/3 Gastronorm containers					
GN 2/3-20	20	354 x 325 mm	329 x 300 mm	Bowl	1 550 564
GN 2/3-40	40	354 x 325 mm	329 x 300 mm	3.3 L	1 550 066
GN 2/3-65	65	354 x 325 mm	329 x 300 mm	5.4 L	1 550 585
GN 2/3-100	100	354 x 325 mm	329 x 300 mm	8.5 L	1 550 586
GN 2/3-150	150	354 x 325 mm	329 x 300 mm	12.7 L	1 550 587
GN 2/3-200	200	354 x 325 mm	329 x 300 mm	16.7 L	1 550 588

GN 2/4

GN 2/4-65

GN 2/4-100

GN 1/4

GN 1/4-150

GN 1/4-200

GN 2/8

GN 2/8-65

GN 2/3

GN 2/3-65

GN 2/3-40

All Gastronorm containers comply with the European standard EN 631
[1] Other fill amount specifications on Page 23

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BLANCO GASTRONORM CONTAINERS
Stainless steel

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume[1] (litres)	Order No.
1/3 Gastronorm containers					
GN 1/3-20	20	325 x 176 mm	300 x 151 mm	Bowl	1 550 562
GN 1/3-40	40	325 x 176 mm	300 x 151 mm	1.4 L	1 550 067
GN 1/3-55	55	325 x 176 mm	300 x 151 mm	2.0 L	1 565 846
GN 1/3-65	65	325 x 176 mm	300 x 151 mm	2.4 L	1 550 577
GN 1/3-100	100	325 x 176 mm	300 x 151 mm	3.8 L	1 550 578
GN 1/3-150	150	325 x 176 mm	300 x 151 mm	5.5 L	1 550 579
GN 1/3-200	200	325 x 176 mm	300 x 151 mm	7.5 L	1 550 580
1/6 Gastronorm containers					
GN 1/6-65	65	176 x 162 mm	151 x 137 mm	1.0 L	1 550 569
GN 1/6-100	100	176 x 162 mm	151 x 137 mm	1.6 L	1 550 570
GN 1/6-150	150	176 x 162 mm	151 x 137 mm	2.2 L	1 550 571
GN 1/6-200	200	176 x 162 mm	151 x 137 mm	3.0 L	1 550 572
1/9 Gastronorm containers					
GN 1/9-65	65	176 x 108 mm	151 x 83 mm	0.6 L	1 550 567
GN 1/9-100	100	176 x 108 mm	151 x 83 mm	0.9 L	1 550 568

All Gastronorm containers comply with the European standard EN 631
[1] Other fill amount specifications on Page 23

GN 1/3

GN 1/3-100

GN 1/3-150

GN 1/6

GN 1/6-150

GN 1/6-200

GN 1/9

GN 1/9-65

BLANCO GASTRONORM CONTAINERS with U-handles
Stainless steel

GN-B 1/1

GN-B 1/1-100

GN-B 1/1-150

GN-B 1/2

GN-B 1/2-65

GN-B 1/2-150

GN-B 2/4

GN-B 2/4-65

GN-B 2/4-100

GN-B 1/4

GN-B 1/4-100

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume[1] (litres)	Order No.
1/1 Gastronorm containers with U-handles					
GN-B 1/1-65	65	530 x 325 mm	505 x 300 mm	8.5 L	1 555 953
GN-B 1/1-100	100	530 x 325 mm	505 x 300 mm	13.3 L	1 555 952
GN-B 1/1-150	150	530 x 325 mm	505 x 300 mm	20.0 L	1 555 951
GN-B 1/1-200	200	530 x 325 mm	505 x 300 mm	26.5 L	1 555 950
1/2 Gastronorm containers with U-handles					
GN-B 1/2-65	65	325 x 265 mm	300 x 240 mm	3.8 L	1 555 943
GN-B 1/2-100	100	325 x 265 mm	300 x 240 mm	6.0 L	1 555 942
GN-B 1/2-150	150	325 x 265 mm	300 x 240 mm	8.9 L	1 555 941
GN-B 1/2-200	200	325 x 265 mm	300 x 240 mm	11.7 L	1 555 940
2/4 Gastronorm containers with U-handles					
GN-B 2/4-65	65	530 x 162 mm	505 x 137 mm	4.0 L	1 564 908
GN-B 2/4-100	100	530 x 162 mm	505 x 137 mm	6.0 L	1 564 909
GN-B 2/4-150	150	530 x 162 mm	505 x 137 mm	9.0 L	1 564 910
1/4 Gastronorm containers with U-handles					
GN-B 1/4-65	65	265 x 162 mm	240 x 137 mm	1.7 L	1 555 934
GN-B 1/4-100	100	265 x 162 mm	240 x 137 mm	2.7 L	1 555 933
GN-B 1/4-150	150	265 x 162 mm	240 x 137 mm	4.0 L	1 555 932
GN-B 1/4-200	200	265 x 162 mm	240 x 137 mm	5.2 L	1 555 931

All Gastronorm containers comply with the European standard EN 631
[1] Other fill amount specifications on Page 23

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BLANCO GASTRONORM CONTAINERS <u>with U-handles</u>
Stainless steel

GN-B 2/3

GN-B 2/3-200

GN-B 1/3

GN-B 1/3-150

GN-B 1/6

GN-B 1/6-150

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume[1] (litres)	Order No.
2/3 Gastronorm containers with U-handles					
GN-B 2/3-65	65	354 x 325 mm	329 x 300 mm	5.4 L	1 555 948
GN-B 2/3-100	100	354 x 325 mm	329 x 300 mm	8.5 L	1 555 947
GN-B 2/3-150	150	354 x 325 mm	329 x 300 mm	12.7 L	1 555 946
GN-B 2/3-200	200	354 x 325 mm	329 x 300 mm	16.7 L	1 555 945
1/3 Gastronorm containers with U-handles					
GN-B 1/3-65	65	325 x 176 mm	300 x 151 mm	2.4 L	1 555 938
GN-B 1/3-100	100	325 x 176 mm	300 x 151 mm	3.8 L	1 555 937
GN-B 1/3-150	150	325 x 176 mm	300 x 151 mm	5.5 L	1 555 936
GN-B 1/3-200	200	325 x 176 mm	300 x 151 mm	7.5 L	1 555 935
1/6 Gastronorm containers with U-handles					
GN-B 1/6-65	65	176 x 162 mm	151 x 137 mm	1.0 L	1 555 930
GN-B 1/6-100	100	176 x 162 mm	151 x 137 mm	1.6 L	1 555 929
GN-B 1/6-150	150	176 x 162 mm	151 x 137 mm	2.2 L	1 555 928
GN-B 1/6-200	200	176 x 162 mm	151 x 137 mm	3.0 L	1 555 927

All Gastronorm containers comply with the European standard EN 631
[1] Other fill amount specifications on Page 23

BLANCO GASTRONORM LIDS
Stainless steel

GD

GD 1/1

GD-L

GD-L 1/1

GDD

GDD 1/1

GD-F

GD-F 1/1

Model	Order No.
Lids with handle	
GD 1/1	550 658
GD 1/2	550 656
GD 2/4	556 538
GD 1/4	550 654
GD 2/8	550 076
GD 2/3	550 657
GD 1/3	550 655
GD 1/6	550 653
GD 1/9	550 652
Lids with handle and ladle cut-out	
GD-L 1/1	550 677
GD-L 1/2	550 675
GD-L 2/4	564 902
GD-L 1/4	550 673
GD-L 2/8	550 078
GD-L 2/3	550 676
GD-L 1/3	550 674
GD-L 1/6	550 672
GD-L 1/9	550 671
Lids with form-fitting seal	
GDD 1/1	1 550 663
GDD 1/2	1 550 661
GDD 1/4	1 550 659
GDD 2/3	1 550 662
GDD 1/3	1 550 660
GDD 1/6	1 550 664
Lids without handle	
GD-F 1/1	564 956
GD-F 1/2	564 957
GD-F 1/3	564 961

All Gastronorm containers comply with the European standard EN 631

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BLANCO GASTRONORM LIDS
Stainless steel

GD-B

GD-B 1/1

GD-BL

GD-BL 1/1

GDD-B

GDD-B 1/1

GDS-U

GDS-U 1/1

GDS-UL

GDS-UL 1/1

Model	Order No.
Lids with handle **for Gastronorm containers with U-handles**	
GD-B 1/1	550 086
GD-B 1/2	550 084
GD-B 2/4	564 904
GD-B 1/4	550 082
GD-B 2/3	550 085
GD-B 1/3	550 083
GD-B 1/6	550 081
Lids with handle and ladle cut-out **for Gastronorm containers with U-handles**	
GD-BL 1/1	550 093
GD-BL 1/2	550 091
GD-BL 2/4	564 906
GD-BL 1/4	550 089
GD-BL 2/3	550 092
GD-BL 1/3	550 090
GD-BL 1/6	550 088
Lids with form-fitted seal **for Gastronorm containers with U-handles**	
GDD-B 1/1	1 550 075
GDD-B 1/2	1 550 073
GDD-B 1/4	1 550 071
GDD-B 2/3	1 550 074
GDD-B 1/3	1 550 072
GDD-B 1/6	1 550 070
Universal hinged lid	
GDS-U 1/1	566 910
Universal hinged lid with ladle cut-out	
GDS-UL 1/1	566 911

All Gastronorm containers comply with the European standard EN 631

BLANCO GASTRONORM CONTAINERS
Polycarbonate

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume[1] (litres)	Order No.
1/1 Gastronorm containers					
GN-K 1/1-65	65	530 x 325 mm	502 x 297 mm	7.3 L	551 426
GN-K 1/1-100	100	530 x 325 mm	502 x 297 mm	11.8 L	551 427
GN-K 1/1-150	150	530 x 325 mm	502 x 297 mm	18.0 L	551 428
GN-K 1/1-200	200	530 x 325 mm	502 x 297 mm	24.4 L	551 429
1/2 Gastronorm containers					
GN-K 1/2-65	65	325 x 265 mm	297 x 237 mm	3.3 L	551 430
GN-K 1/2-100	100	325 x 265 mm	297 x 237 mm	5.2 L	551 431
GN-K 1/2-150	150	325 x 265 mm	297 x 237 mm	7.9 L	551 432
GN-K 1/2-200	200	325 x 265 mm	297 x 237 mm	10.6 L	551 433
2/4 Gastronorm containers					
GN-K 2/4-65	65	530 x 162 mm	502 x 134 mm	3.4 L	568 227
GN-K 2/4-100	100	530 x 162 mm	502 x 134 mm	5.3 L	568 228
1/4 Gastronorm containers					
GN-K 1/4-65	65	265 x 162 mm	237 x 134 mm	1.5 L	551 438
GN-K 1/4-100	100	265 x 162 mm	237 x 134 mm	2.3 L	551 439
GN-K 1/4-150	150	265 x 162 mm	237 x 134 mm	3.4 L	551 440
1/3 Gastronorm containers					
GN-K 1/3-65	65	325 x 176 mm	297 x 148 mm	2.0 L	551 434
GN-K 1/3-100	100	325 x 176 mm	297 x 148 mm	3.2 L	551 435
GN-K 1/3-150	150	325 x 176 mm	297 x 148 mm	4.7 L	551 436
GN-K 1/3-200	200	325 x 176 mm	297 x 148 mm	6.4 L	551 437

GN-K 1/1

GN-K 1/1-150

GN-K 1/2

GN-K 1/2-200

GN-K 2/4

GN-K 2/4-65

GN-K 1/4

GN-K 1/4-150

GN-K 1/3

GN-K 1/3-100

All Gastronorm containers comply with the European standard EN 631
[1] Other fill amount specifications on Page 23

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BLANCO GASTRONORM CONTAINERS
Polycarbonate

GN-K 1/6

GN-K 1/6-150

GN-K 1/9

GN-K 1/9-100

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume[1] (litres)	Order No.
1/6 Gastronorm containers					
GN-K 1/6-65	65	176 x 162 mm	148 x 134 mm	0.9 L	551 441
GN-K 1/6-100	100	176 x 162 mm	148 x 134 mm	1.3 L	551 442
GN-K 1/6-150	150	176 x 162 mm	148 x 134 mm	1.9 L	551 443
1/9 Gastronorm containers					
GN-K 1/9-65	65	176 x 108 mm	148 x 80 mm	0.5 L	551 444
GN-K 1/9-100	100	176 x 108 mm	148 x 80 mm	0.8 L	551 445

All Gastronorm containers comply with the European standard EN 631
[1] Other fill amount specifications on Page 23

BLANCO GASTRONORM LIDS
Polycarbonate

GD-K

GD-K 1/2

GD-KL

GD-KL 1/1

Model	Order No.
Lids with handle	
GD-K 1/1	551 446
GD-K 1/2	551 447
GD-K 2/4	568 923
GD-K 1/4	551 449
GD-K 1/3	551 448
GD-K 1/6	551 450
GD-K 1/9	551 451
Lids with handle and ladle cut-out	
GD-KL 1/1	551 452
GD-KL 1/2	551 453
GD-KL 2/4	568 922
GD-KL 1/4	551 455
GD-KL 1/3	551 454
GD-KL 1/6	551 456

BLANCO GASTRONORM CONTAINERS, perforated
Stainless steel

GN-P 2/1

GN-P 2/1-65

GN-P 2/1-100

GN-P 1/1

GN-P 1/1-20

GN-P 2/3

GN-P 2/3-40

GN-P 2/3-200

GN-P 1/3

GN-P 1/3-65

GN-P 1/3-150

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume[1] (litres)	Order No.
2/1 Gastronorm containers, perforated					
GN-P 2/1-20 * specially annealed	20	650 x 530 mm	625 x 505 mm	Bowl	1 565 993
GN-P 2/1-40 * specially annealed	40	650 x 530 mm	625 x 505 mm	11.0 L	1 565 789
GN-P 2/1-65 ** specially annealed	65	650 x 530 mm	625 x 505 mm	18.4 L	1 565 790
GN-P 2/1-100 **	100	650 x 530 mm	625 x 505 mm	28.9 L	1 565 791
GN-P 2/1-150 **	150	650 x 530 mm	625 x 505 mm	43.4 L	1 565 792
GN-P 2/1-200 **	200	650 x 530 mm	625 x 505 mm	57.7 L	1 565 793
1/1 Gastronorm containers, perforated					
GN-P 1/1-20 * specially annealed	20	530 x 325 mm	505 x 300 mm	Bowl	1 565 994
GN-P 1/1-40 *	40	530 x 325 mm	505 x 300 mm	5.1 L	1 565 794
2/3 Gastronorm containers, perforated					
GN-P 2/3-40 *	40	354 x 325 mm	329 x 300 mm	3.3 L	1 565 799
GN-P 2/3-65 **	65	354 x 325 mm	329 x 300 mm	5.4 L	1 565 800
GN-P 2/3-100 **	100	354 x 325 mm	329 x 300 mm	8.5 L	1 565 801
GN-P 2/3-150 **	150	354 x 325 mm	329 x 300 mm	12.7 L	1 565 802
GN-P 2/3-200 **	200	354 x 325 mm	329 x 300 mm	16.7 L	1 565 803
1/3 Gastronorm containers, perforated					
GN-P 1/3-40 *	40	325 x 176 mm	300 x 151 mm	1.4 L	1 565 813
GN-P 1/3-65 **	65	325 x 176 mm	300 x 151 mm	2.4 L	1 565 814
GN-P 1/3-100 **	100	325 x 176 mm	300 x 151 mm	3.8 L	1 565 815
GN-P 1/3-150 **	150	325 x 176 mm	300 x 151 mm	5.5 L	1 565 816
GN-P 1/3-200 **	200	325 x 176 mm	300 x 151 mm	7.5 L	1 565 817

All Gastronorm containers comply with the European standard EN 631
* Base perforated only
** Base and sides perforated
[1] Other fill amount specifications on Page 23

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BLANCO GASTRONORM TRAYS
Stainless steel or enamelled

BZG

BZG 2/1-65

BZG 1/1-40

BZG 1/2-20

BZG 2/3-20

BZG-G

BZG-G 2/1-20

GNE

GNE 2/1-20

GNE 1/1-40

GNE 2/3-65

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume[1] (litres)	Order No.
GN trays with smooth rim, reinforced version, stainless steel					
BZG 2/1-20	20	650 x 530 mm	623 x 503 mm	Bowl	550 625
BZG 2/1-40	40	650 x 530 mm	623 x 503 mm	11.0 L	550 626
BZG 2/1-65	65	650 x 530 mm	623 x 503 mm	17.6 L	550 627
BZG 1/1-20	20	530 x 325 mm	501 x 296 mm	Bowl	550 628
BZG 1/1-40	40	530 x 325 mm	501 x 296 mm	4.6 L	550 629
BZG 1/1-65	65	530 x 325 mm	501 x 296 mm	8.0 L	550 630
BZG 1/2-20	20	325 x 265 mm	300 x 240 mm	Bowl	550 631
BZG 1/2-40	40	325 x 265 mm	300 x 240 mm	2.3 L	550 632
BZG 1/2-65	65	325 x 265 mm	300 x 240 mm	4.0 L	550 633
BZG 2/3-20	20	354 x 325 mm	329 x 300 mm	Bowl	550 634
BZG 2/3-40	40	354 x 325 mm	329 x 300 mm	3.3 L	550 635
BZG 2/3-65	65	354 x 325 mm	329 x 300 mm	5.5 L	550 636
GN trays, smooth rim, specially annealed, stainless steel					
BZG-G 2/1-20	20	650 x 530 mm	623 x 503 mm	Bowl	550 505
BZG-G 2/1-40	40	650 x 530 mm	623 x 503 mm	11.0 L	550 506
BZG-G 2/1-65	65	650 x 530 mm	623 x 503 mm	17.6 L	556 082
BZG-G 1/1-20	20	530 x 325 mm	501 x 296 mm	Bowl	550 503
BZG-G 1/1-40	40	530 x 325 mm	501 x 296 mm	4.6 L	550 504
BZG-G 1/1-65	65	530 x 325 mm	501 x 296 mm	8.0 L	556 081
GN trays, smooth rim, granite-enamelled					
GNE 2/1-20	20	650 x 530 mm	623 x 503 mm	Bowl	550 022
GNE 2/1-40	40	650 x 530 mm	623 x 503 mm	11.0 L	550 023
GNE 2/1-65	65	650 x 530 mm	623 x 503 mm	17.6 L	550 024
GNE 1/1-20	20	530 x 325 mm	501 x 296 mm	Bowl	550 025
GNE 1/1-40	40	530 x 325 mm	501 x 296 mm	4.6 L	550 026
GNE 1/1-65	65	530 x 325 mm	501 x 296 mm	8.0 L	550 027
GNE 2/3-20	20	354 x 325 mm	329 x 300 mm	Bowl	550 046
GNE 2/3-40	40	354 x 325 mm	329 x 300 mm	3.3 L	550 047
GNE 2/3-65	65	354 x 325 mm	329 x 300 mm	5.5 L	550 048

All Gastronorm containers comply with the European standard EN 631
[1] Other fill amount specifications on Page 23

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BLANCO GASTRONORM COOKING INSERTS, perforated
Stainless steel

G-KEN 1/1

G-KEN 1/1-145

G-KEN 1/2

G-KEN 1/2-60

G-KEN G 1/1

G-KEN G 1/2

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume[1] (litres)	Order No.
1/1 Gastronorm cooling inserts, perforated					
G-KEN 1/1-50 *	50	530 x 325 mm	500 x 295 mm	7.0 L	565 940
G-KEN 1/1-60 **	60	530 x 325 mm	500 x 295 mm	8.0 L	550 487
G-KEN 1/1-95 ***	95	530 x 325 mm	500 x 295 mm	12.5 L	550 407
G-KEN 1/1-145 ***	145	530 x 325 mm	500 x 295 mm	19.0 L	550 486
G-KEN 1/1-195 ***	195	530 x 325 mm	500 x 295 mm	25.0 L	550 490
1/2 Gastronorm cooling inserts, perforated					
G-KEN 1/2-60 **	60	325 x 265 mm	295 x 235 mm	3.5 L	550 488
G-KEN 1/2-95 ***	95	325 x 265 mm	295 x 235 mm	5.5 L	550 502
G-KEN 1/2-145 ***	145	325 x 265 mm	295 x 235 mm	8.3 L	550 557
G-KEN 1/2-195 ***	195	325 x 265 mm	295 x 235 mm	11.0 L	550 558
1/1 Gastronorm cooling inserts, perforated, with folding handles					
G-KEN G 1/1-60 **	60	530 x 325 mm	500 x 295 mm	8.0 L	550 970
G-KEN G 1/1-95 ***	95	530 x 325 mm	500 x 295 mm	12.5 L	550 971
G-KEN G 1/1-145 ***	145	530 x 325 mm	500 x 295 mm	19.0 L	550 972
G-KEN G 1/1-195 ***	195	530 x 325 mm	500 x 295 mm	25.0 L	550 973
1/2 Gastronorm cooling inserts, perforated, with folding handles					
G-KEN G 1/2-60 **	60	325 x 265 mm	295 x 235 mm	3.5 L	550 966
G-KEN G 1/2-95 ***	95	325 x 265 mm	295 x 235 mm	5.5 L	550 967
G-KEN G 1/2-145 ***	145	325 x 265 mm	295 x 235 mm	8.3 L	550 968
G-KEN G 1/2-195 ***	195	325 x 265 mm	295 x 235 mm	11.0 L	550 969

All Gastronorm containers comply with the European standard EN 631
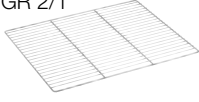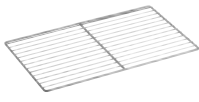* Base perforated only
** Base and sides perforated
*** Base, corners and sides perforated
[1] Other fill amount specifications on Page 23

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Product	Model	Designation	Dimensions	Order No.
ST 3	ST 3	**Support bar** made of CNS 18/10 (AISI 304) for container combination	Length: 325 mm, Width: 22 mm	550 650
	ST 3F	**Support bar** made of CNS 18/10 (AISI 304) for container combination, with spring lock	Length: 325 mm, Width: 22 mm	566 254
ST 5	ST 5	**Support bar** made of CNS 18/10 (AISI 304) for container combination, with spring lock	Length: 530 mm, Width: 22 mm	550 651
G-ELB 1/2	G-ELB 1/1	**Insert base, stainless steel** perforated, 10 mm dia. holes	470 x 265 x 15 mm	550 645
	G-ELB 1/2		265 x 205 x 15 mm	550 647
	G-ELB 1/4		205 x 102 x 15 mm	550 649
	G-ELB 2/3		294 x 265 x 15 mm	550 646
	G-ELB 1/3		256 x 116 x 15 mm	550 648
G-KELB 1/1	G-KELB 1/1	**Insert base, polycarbonate** perforated, 10 mm dia. holes Temperature range from –40 °C to +100 °C	470 x 265 x 15 mm	551 457
	G-KELB 1/2		265 x 205 x 15 mm	551 458
	G-KELB 1/3		265 x 116 x 15 mm	551 459
	G-KELB 1/6		111 x 97 x 15 mm	551 460
GR 2/1	GR 2/1	**Grate** of CNS	650 mm x 530 mm	550 266
	GR 1/1		530 mm x 325 mm	550 267
	GR 2/3		354 mm x 325 mm	550 049
GRR 2/1	GRR 2/1	**Grate** Rilsan-coated	650 mm x 530 mm	550 268
	GRR 1/1		530 mm x 325 mm	550 269

Fill amounts in practice

GN stainless steel

| GN dimension \ Depth (mm)	40		55		65		100		150		200	
GN 2/1	5,7	11	-	-	13,1	18,4	23,3	28,9	37,5	43,4	51	57,7
GN 1/1	2,7	5,1	4,7	7,2	6	8,5	10,8	13,3	17,1	20	23,1	26,5
GN 1/2	1,2	2,3	2,1	3,2	2,7	3,8	4,7	6	7,5	8,9	10	11,7
GN 2/4	1,2	2,3	-	-	2,7	4	4,8	6	7,4	9	-	-
GN 1/4	-	-	-	-	1,2	1,7	2,2	2,7	3,3	4	4,3	5,2
GN 2/8	-	-	-	-	1,2	1,7	2	2,7	3,1	3,8	-	-
GN 2/3	1,7	3,3	-	-	3,8	5,4	6,8	8,5	10,7	12,7	14,4	16,7
GN 1/3	0,7	1,4	1,3	2	1,7	2,4	3	3,8	4,8	5,5	6,2	7,5
GN 1/6	-	-	0,7	1	1,3	1,6	1,9	2,2	2,5	3	-	-
GN 1/9	-	-	-	-	0,4	0,6	0,7	0,9	-	-	-	-

Fill height up to 20 mm below the rim of the GN container, e.g. for the transport of liquid foods with lids.

Fill height up to 3 mm below the rim of the GN container, e.g. for the direct distribution of food. The volumes on the previous pages are specified for this fill height.

GN polycarbonate

GN dimension \ Depth (mm)	65		100		150		200	
GN 1/1	5,1	7,3	9,6	11,8	15,7	18	22,2	24,4
GN 1/2	2,2	3,3	4,2	5,2	6,8	7,9	9,5	10,6
GN 2/4	2,3	3,4	4,2	5,3	-	-	-	-
GN 1/4	1	1,5	1,8	2,3	2,9	3,4	-	-
GN 1/3	1,4	2	2,5	3,2	4,1	4,7	5,9	6,4
GN 1/6	0,6	0,9	1,1	1,3	1,6	1,9	-	-
GN 1/9	0,3	0,5	0,6	0,8	-	-	-	-

GN cooking inserts

GN dimension \ Depth (mm)	50		60		95		145		195	
GN 1/1	4,6	7	5,3	8	10	12,5	16,3	19	22,3	25
GN 1/2	-	-	2,4	3,5	4,4	5,5	7,1	8,3	9,5	11
GN 2/4	-	-	-	-	-	-	-	-	-	-
GN 1/4	-	-	-	-	-	-	-	-	-	-
GN 1/3	-	-	-	-	-	-	-	-	-	-
GN 1/6	-	-	-	-	-	-	-	-	-	-
GN 1/9	-	-	-	-	-	-	-	-	-	-

All volumes in litres

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