

GN Operating System

Rieber is one the world's largest manufacturer of GN pans.

Rieber invented the Gastronorm (GN) Operating System to maximise efficiency and make the best use of space during cooking, transporting, storage and service.





OPERATING SYSTEM gastronorm360



GN containers



thermoplastes®



GN lids



This catalogue details the majority of Rieber GN containers, Thermoplastes and GN lids, of all sizes... but don't forget to **contact us to find out more about the following:**















eatTAINABLE reusable GN operating system. A combination of smart phone and Rieber's QR code labels, stainless steel GN containers and non-spill lids, the eatTAINABLE digital multi-cycle system is easy to use and provides a traceable transport service for all types of caterer.





Anti-spill GN lids Rieber makes anti-spill lids; vacuum seal lids; flat stacking lids; lids with handles; hinged lids; lids with cutouts; dispenser lids and polycarbonate lids.

'NO NESTLE' STACKING LUG

The GN-ONE stacking lug, an embossed stacking lug on corners means pans no longer get stuck!

Rieber Normset Gastronorm container range

			Closed stainless steel GN containers						Polycarbonate containers		
Material											
Version			Without handles		With recessed handles		GN containers with vacuum function		For example, for salads, cold dishes		
											
GN size	Depth	Capacity l	Type	Order no.	Type	Order no.	Type	Order no.	Capacity l	Type	Order no.
2/1  650 x 530 mm	200	55	21 200	84010101							
	150	41	21 150	84010102							
	100	27	21 100	84010103							
	65	17	21 065	84010104							
	40	10	21 040	84010105							
	20	-	21 020	84010106							
1/1  325 x 530 mm	200	26	11 200	84010107	11 200 f	84010201			21	K 11 200	84210101
	150	18.4	11 150	84010108	11 150 f	84010202			16.5	K 11 150	84210102
	100	11.7	11 100	84010109	11 100 f	84010203			10.3	K 11 100	84210103
	65	7	11 065	84010110	11 065 f	84010204			5.3	K 11 065	84210104
	55	5.6	11 055	84010159	11 055 f	84010259					
	40	3.4	11 040	84010111							
2/3  325 x 352 mm	200	15.3	23 200	84010113	23 200 f	84010205					
	150	11.8	23 150	84010114	23 150 f	84010206					
	100	7.4	23 100	84010115	23 100 f	84010207					
	65	4.3	23 065	84010116	23 065 f	84010208					
	55	3.2	23 055	84010197							
	40	2.4	23 040	84010117							
1/2  325 x 265 mm	200	10.9	12 200	84010119	12 200 f	84010209			10.3	K 12 200	84210109
	150	8.4	12 150	84010120	12 150 f	84010210	12 150 Vacuum	84010199	7.8	K 12 150	84210110
	100	5.3	12 100	84010121	12 100 f	84010211	12 100 Vacuum	84010198	5.1	K 12 100	84210111
	65	3.3	12 065	84010122	12 065 f	84010212	12 065 Vacuum	84010195	2.7	K 12 065	84210112
	55	2.6	12 055	84010160	12 055 f	84010260					
	40	1.7	12 040	84010123							
1/3  325 x 176 mm	200	6.6	13 200	84010125	13 200 f	84010213			5.8	K 13 200	84210105
	150	4.9	13 150	84010126	13 150 f	84010214			4.5	K 13 150	84210106
	100	3.3	13 100	84010127	13 100 f	84010215	13 100 Vacuum	84010127	3	K 13 100	84210107
	65	2	13 065	84010128	13 065 f	84010216	13 065 Vacuum	84010183	1.7	K 13 065	84210108
	40	1	13 040	84010129							
	20	-	13 020	84010130							
1/4  162 x 265 mm	200	5	14 200	84010131	14 200 f	84010217					
	150	3.6	14 150	84010132	14 150 f	84010218			3.2	K 14 150	84210113
	100	2.3	14 100	84010133	14 100 f	84010219			2.1	K 14 100	84210114
	65	1.5	14 065	84010134	14 065 f	84010220			1.3	K 14 065	84210115
	20	-	14 020	84010135							
	2/8  325 x 131 mm	200	5.6	28 200	84010163	28 200 f	84010242				
150		3.9	28 150	84010136	28 150 f	84010221			3.6	K 28 150	84210123
100		2.6	28 100	84010137	28 100 f	84010222			2.3	K 28 100	84210122
65		1.3	28 065	84010138	28 065 f	84010223					
20		-	28 020	84010139							
2/4  162 x 530 mm		150	8.4	24 150	84010158	24 150 f	84010240			7.4	K 24 150
	100	5.3	24 100	84010157	24 100 f	84010239			4.9	K 24 100	84210120
	65	3.3	24 065	84010156	24 065 f	84010238			3	K 24 065	84210121
	40	1.7	24 040	84010155	24 040 f	84010237					
	20	-	24 020	84010154							
	1/6  162 x 176 mm	200	2.8	16 200	84010140	16 200 f	84010224			2	K 16 200
150		2.1	16 150	84010141	16 150 f	84010225			1.4	K 16 150	84210117
100		1.4	16 100	84010142	16 100 f	84010226	16 100 Vacuum	84010142	0.8	K 16 100	84210118
65		0.9	16 065	84010143	16 065 f	84010227	16 065 Vacuum	84010143			
1/9  108 x 176 mm	100	0.7	19 100	84010144	19 100 f	84010228					
	65	0.5	19 065	84010145	19 065 f	84010229					
										Transparent, for storing, preparing, serving food, without handles. Compatible with stainless steel GN containers. Not resistant to alkaline lyes, amines, concentrated acids and lyes, methanol, aromatic and halogenated hydrocarbons and hot water (constant exposure). Appropriate cleaning agent and detergent required.	

Enamelled GN containers			Perforated stainless steel GN containers							
For example, for baking			Not for insertion			For insertion in closed GN containers				
						Without handles		With stackable hinged handle		
										
Capacity l	Type	Order no.	Capacity l	Type	Order no.	Depth mm	Type	Order no.	Type	Order no.
			55	21 204	84020101					
			41	21 154	84020102					
			27	21 104	84020103					
			17	21 064	84020104					
			10	21 044	84020140					
			-	21 024	84020137					
						190	11 194	84020105	11 194 K	84020205
11.7	11 100 E	84010417				140	11 144	84020106	11 144 K	84020206
7.0	11 065 E	84010410				90	11 094	84020107	11 094 K	84020207
						55	11 054	84020108	11 054 K	84020208
3.5	11 040 E	84010411				20	11 024	84020136		
	11 020 E	84010412								
			15.3	23 204	84020109	90				
			11.8	23 154	84020110	55				
			7.4	23 104	84020111					
			4.3	23 064	84020112					
			3.2							
2.4	23 040 E	84010414	2.4	23 044	84020113					
	23 020 E	84010415	-							
						190	12 194	84020119	12 194 K	84020209
5.3	12 100 E	84010420				140	12 144	84020120	12 144 K	84020210
3.3	12 065 E	84010419				90	12 094	84020121	12 094 K	84020211
						55	12 054	84020122		
1.7	12 040 E	84010418								
			6.6	13 204	84020114	90	13 094	84020127		
			4.9	13 154	84020115	55	13 054	84020126		
			3.3	13 104	84020116					
			2	13 064	84020117					
			1	13 044	84020118					
			-	13 024	84020139					
			5.6							
			3.9							
			2.6							
			1.3	28 064	84020150*					
			-							
			8.4							
			5.3							
			3.3							
			1.7							
			-							
			2.8							
			2.1							
			1.4							
			0.9							
			0.7							
			0.5							

* GN 2/8 container for climate pellet.

Rieber lid range for GN containers

Flat lids with handle, recessed handle. Flat lids without handle, two halves, can be folded. Low temperature loss when only half-opened. Press-in lid without sealing lip, stackable, for potatoes, rice. Press-in watertight lids with sealing lip. For soups and sauces (suitable for use with convectomats).

Stainless steel flat lids



Hinged flat lids made of stainless steel












Press-in lids made of stainless steel



Press-in watertight lids made of stainless steel



GN size	Cut-outs for spoons	handles	Type	Order no.	Type	Order no.	Type	Order no.	Type	Order no.
1/1 	•	•	111	84030101	113	84040101	116	84090101	115	84080101
			1111	84030201	1131	84040201				
			111a	84030301	113a	84040301	116a	84090201		
			1111a	84030401	1131a	84040401				
2/3 	•	•	231	84030102			236	84090102	235	84080102
			2311	84030202						
			231a	84030302			236a	84090202		
			2311a	84030402						
1/2 	•	•	121	84030103	123	84040102	126	84090103	125	84080103
			1211	84030203	1231	84040202				
			121a	84030303	123 a	84040302	126a	84090203		
			1211a	84030403	1231a	84040402				
1/3 	•	•	131	84030104			136	84090104	135	84080104
			1311	84030204						
			131a	84030304			136a	84090204		
			1311a	84030404						
1/4 	•	•	141	84030105			146	84090105	145	84080105
			1411	84030205						
			141a	84030305						
			1411a	84030405						
2/8 	•	•	281	84030123			286	84090106	285	84080106
			2811	84030217						
			281a	84030317			286a	84090206		
			2811a	84030423						
2/4 	•	•	241	84030108						
			2411	84030208						
			241a	84030308						
			2411a	84030408						
1/6 	•	•	161	84030106			166	84090107	165	84080107
			1611	84030206						
			161a	84030306			166a	84090207		
			1611a	84030406						
1/9 	•	•	191	84030107			196	84090108		85022016
			1911	84030207						
			191a	84030307			196a	84090208		
			1911a	84030407						

Note: Not suitable for thermoplates®.

Note: Not suitable for thermoplates®.

Note: Not suitable for GN containers with depths of 20 mm and 40 mm. Not suitable for thermoplates®, GN size 1/1.




Note: Not suitable for GN containers with depths of 20 mm and 40 mm. Also available in a transparent version for GN containers 1/6. Please feel free to contact us.



GN lid with cut-out for spoons



GN lid with cut-out for handles

<p>Transparent flat lids made of polycarbonate, compatible with stainless steel and polycarbonate GN containers.</p> 		<p>vaculid® – gives food a longer storage life Vacuum-sealing lid (stainless steel or transparent plastic) for storing, transporting and cooking food (transparent plastic lid up to 95°C). Stainless steel lid with red silicone seal, compatible with Gastronorm containers without drop handles in GN 1/2, 1/3 and 1/6 up to a maximum depth of 100 mm and thermoplates® without handles in GN 1/2, 1/3 and 1/6. Lid made of transparent plastic, compatible with Gastronorm containers without drop handles in GN 1/6 up to a maximum depth of 100 mm.</p> 		<p>Dosing dispenser lids</p> <p>For serving ketchup, mustard, mayonnaise, sauces, smoothies etc. in a multi-cycle system.</p> <p>Pump attachment can be adjusted to two container depths.</p> <p>Compatible with Gastronorm containers 1/2 and 1/3 with depths of 150 mm and 200 mm.</p> 	
Type	Order no.	Order no.	Order no.	Order no.	Order no.
K 111	84200105				
K 231	84200114				
K 121	84200106	84011045		84011022	
K 131	84200107	84011042		84011023	
K 141	84200108				
K 281	84200112				
K 241	84200111				
K 161	84200109	84011041			
		84200165 (Transparent plastic lid)			
K 191	84200113				

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

Note: vaculid® – vacuuming with professional vacuum pumps (chamber or tube pump).

*vaculid® transparent only available in size GN 1/6.

Shelf inserts, grilles, stacking shelves






Shelf inserts for insertion in closed GN containers. Grilles for insertion into cupboards with GN dimensions. Stacking shelves with profiles, stackable, for insertion in GN containers 1/1, 200 mm deep.



Perforated shelf inserts with a finger hole, edge height 18 mm






Grille made of stainless steel L = lightweight version

GN size	Type	Dimensions	Order no.	Type	Dimensions	Order no.
2/1 	219	579 x 474 mm	84130101	22	650 x 530 mm	84140101
				22 L	650 x 530 mm	84140106
1/1 	119	475 x 274 mm	84130102	12	325 x 530 mm	84140102
				12 L	325 x 530 mm	84140105
2/3 				23	325 x 352 mm	84140138
1/2 	129	274 x 210 mm	84130104			
1/3 	139	274 x 125 mm	84130105			

Perforated polycarbonate shelf inserts for insertion in closed polycarbonate containers, transparent. Not resistant to alkaline lyes, amines, concentrated acids and lyes, methanol, aromatic and halogenated hydrocarbons and hot water (constant exposure).



Perforated shelf inserts for polycarbonate containers

GN size	Type	Dimensions	Order no.
1/1 	K 119		84220101
1/2 	K 129		84220102
1/3 	K 139		84220103

Bridge pieces




Bridge pieces for the division of heated wells so that smaller containers (e.g. GN 1/4) can be inserted.

Longitudinal bridge piece for combinations












Crosswise bridge piece for combinations









GN size	Length mm	Order no.	GN size	Length mm	Order no.
1/1 	530	84190101	1/1 	325	84190201
					Bridge piece with spring
			1/1 	325	84190202
					Bridge piece without spring for thermoport ® 100/50 K
				325	84190205
					Bridge piece for varithek ®

The bridge pieces are inserted as edge support for smaller containers within the combination of 2/1 or 1/1 either in length or width. An integrated spring ensures that the frames sit safely.

Insert trays, EG Gastronorm containers

<i>Insert trays with smooth edge, made of stainless steel, for preparing, finishing and serving food.</i>			Insert trays 		<i>EG Gastronorm container with recessed stainless steel handles, suitable for stacking in thermoport® 50/100 K/KB, 105 L.</i>		EG Gastronorm container 		EG Gastronorm lid 	
GN size	Depth in mm	External dimensions in mm	Type	Order no.	GN size	Depth in mm	Type	Order no.	Type	Order no.
2/1	20	650 x 530	21 021	84100101						
										
1/1	20 40 65	325 x 530	11 021 11 041 11 066	84100104 84100105 84100106	1/1	60	11 060 EG	84010301	111 EG	84090210
										
2/3	20 40 65	325 x 352	23 021 23 041 23 066	84100107 84100108 84100109						
										
1/2	20 40	325 x 265	12 021 12 041	84100110 84100111						
										
										 Cooking & transporting with thermoport® and EG containers

Gastronorm containers for spices and cutlery

<i>Stainless steel spice shakers suitable for placement on worktop or for insertion in guide shelf. Cutlery box made of stainless steel for insertion in cutlery frame, worktop cut-out or for placement on worktop. Sloped base with hinged hygienic lid made of acrylic glass. Spice container for insertion in worktop cut-out or spice trolley.</i>							
		Spice shakers made of stainless steel for insertion		Cutlery box made of stainless steel for insertion/placement on worktop		Spice container for insertion	
GN size	Depth in mm	Order no.	Order no.	Order no.	Order no.	Order no.	Order no.
1/4	150			84180101			
				With a sloped base and hinged hygienic lid made of acrylic glass.			
1/6	150 100	84160101				84170101	
	Guide shelf	84160201				With a hinged hygienic lid made of acrylic glass.	
1/9	100	84160102					
	Guide shelf	84160202					

The cooking pot in GN format

Rieber thermoplates® range with square corners (from -20°C to +220°C)

thermoplates® with a material thickness of 2.6 mm for preparing food with liquids: cooking (e.g. preparing soups), simmering, steaming (e.g. vegetables), wokking (max. +220°C at the base, approx. +140°C at the sides) as well as cold holding and serving.

Material thickness 2.6 mm,
nano surface-treated



	GN size	Depth	Capacity l	Without handles	With handles
	GN 1/1	100	10	84010801	84010901
		65	6	84010802	84010902
		40	2.5	84010803	84010903
	GN 2/3	100	7	84010805	84010905
		65	4	84010806	84010906
		40	2	84010807	84010907
	GN 1/2	100	5	84010809	84010909
		65	3	84010810	84010910
		40	1.5	84010811	84010911
	GN 1/3	100	3	84010831	84010946
		65	2	84010841	84010941
		40	1	84010840	84010940
		20	-	84010839	84010939

Material thickness 2.6 mm,
coated



	GN size	Depth	Capacity l	Without handles	With handles
	GN 1/1	100	10	84010820	84010920
		65	6	84010821	84010921
		40	2.5	84010822	84010922
	GN 2/3	100	7	84010824	84010924
		65	4	84010825	84010925
		40	2	84010826	84010926
	GN 1/2	100	5	84010828	84010928
		65	3	84010829	84010929
		40	1.5	84010830	84010930
	GN 1/3	100	3	84010845	84010945
		65	2	84010844	84010944
		40	1	84010843	84010943
		20	-	84010842	84010942

thermoplates® with a material thickness of 4 mm for grilling, frying, braising, preparing sauces, fast frying as well as cold holding and serving.

Material thickness 4 mm,
nano surface-treated







	GN size	Depth	Capacity l	Without handles	With handles
	GN 1/1	20	-	84010836	84010935
		20	-	84010837	84010936
		20	-	84010838	84010937

Material thickness 4 mm,
coated



	GN size	Depth	Capacity l	Without handles	With handles
	GN 1/1	20	-	84010832	84010932
		20	-	84010833	84010933
		20	-	84010834	84010934

Rieber thermoplastes® accessories (for thermoplastes® with square corners)

Accessories	GN 1/1	GN 2/3	GN 1/2	GN 1/3	GN 1/6
 <p>Flat polycarbonate lids Order no.</p>	84200105	84200114	84200106	84200107	–
 <p>Waterproof press-in lids, stainless steel Order no.</p>	84080101	84080102	84080103	84080104	–
 <p>Press-in lids, stackable, stainless steel, with handle cut-out Order no.</p>		84090202	84090203	84090204	84090207
 <p>vaculid® – gives food a longer storage life Stainless steel lids, suitable for vacuum sealing, storing, transporting and cooking food. With red silicone seal.</p>			84011045	84011042	84011041

The cooking pot in GN format

Rieber thermoplates® C Buffet range - with rounded corners!

thermoplates® with a material thickness of 2.6 mm for preparing food with liquids: cooking (e.g. soups), simmering, steaming (e.g. vegetables), wokong (max. 220°C on base, approx. +140°C at sides) **as well as** cold holding and serving.

thermoplates® – coated
Material thickness 2.6 mm



	GN size	Depth	Capacity l	Order no.	
	GN 1/1	100	10	84010860	
		65	6	84010861	
		40	2.5	84010862	
	GN 2/3	100	7	84010865	
		65	4	84010866	
		40	2	84010867	
	GN 1/2	100	5	84010870	
		65	3	84010871	
		40	1.5	84010872	
	GN 1/3	100	3	84010847	
		65	2	84010846	
		40	1	84010848	

thermoplates® nano surface-treated with a material thickness of 2.6 mm or 1.5 mm for preparing food with liquids: cooking (e.g. soups), simmering, steaming (e.g. vegetables), wokong (max. 220°C on base, approx. +140°C at sides) **as well as** cold holding and serving.

thermoplates® – nano surface-treated
Material thickness 2.6 mm



	GN size	Depth	Capacity l	Order no.	
	GN 1/1	100	10	84010887	
		65	6	84010888	
		40	2.5	84010889	
	GN 2/3	100	7	84010894	
		65	4	84010895	
		40	2	84010896	
	GN 1/2	100	5	84010897	
		65	3	84010898	
		40	1.5	84010899	
	GN 1/3	100	3	84010857	
		65	2	84010858	
		40	1	84010859	

thermoplates® nano surface-treated with a material thickness of 1.5 mm

	GN 1/6	100	1.2	84010856	
		65	0.7	84010855	
		40	0.4	84010854	


thermoplates® coated with a material thickness of 1.5 mm






	GN 1/6	100	1.2	84010875	
		65	0.7	84010874	
		40	0.4	84010873	

thermoplates® nano surface-treated on the inside, coated on the outside, with a material thickness of 1.5 mm

	GN 1/6	100	1.2	on request	
		65	0.7	on request	
		40	0.4	on request	


Rieber thermoplastes® C Buffet range - with rounded corners!
Lid range accessories







GN size	Stainless steel cooking lids with fixed handle Order no.	Stainless steel cooking lids with handle cut-out and fixed handle Order no.	Watertight press-in lids Order no.	Flat poly-carbonate lids Order no.	vaculid® – gives food a longer storage life Order no.
 GN 1/1	84012131	84012135	84080101	84200105	–
 GN 2/3	84012132	84012136	84080102	84200114	–
 GN 1/2	84012133	84012137	84080103	84200106	84011045
 GN 1/3	84012134	84012138	84080104	84200107	84011042
 GN 1/6	–	84090207	84080107	84200109	84011041

Rieber thermoplastes® C Buffet range - with rounded corners!
Lid range accessories – Buffet lid with firmly connected hinges made of stainless steel and plastic

Suitable for storage, regeneration and hot/cold serving



GN size	Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding Order no.	Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding Order no.	Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding Order no.	Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding Order no.	Buffet lid made of plastic, transparent with a corner for holding and a firmly connected hinge to enable folding Order no.
 GN 1/1	84012101				84011090
 GN 2/3		84012102			84011060
 GN 1/2			84012103		84011063
 GN 1/3				84012104	84011074


Buffet lids only suitable for thermoplastes® with depths of 65 mm and 100 mm.

Note: Only suitable for cold serving.

Rieber thermoplastes® C Buffet range - with rounded corners!
Accessories



GN size	Pellet	Order no.
	Heat pellet, GN 1/2, stainless steel	89080171
	Cooling pellet, GN 1/2, stainless steel	85012012





thermoplastes® handles – for the safe transport, handling and presentation of food

GN size	Order no.
GN 1/1	84190405
GN 2/3	84190402
GN 1/2	84190403
GN 1/3	84190404

Qitchenware containers – the second skin for your food



For storing and presenting food in hygienic, food-safe, odour-free and dishwasher-proof stainless steel containers. The containers can be combined with various lids (see below). The size and shape comply with Gastronorm. The preservability of the food can be extended by vacuuming with the vacuuld®.



GN size		»Sushi tray«	GN size		»Menu trays«
	GN 1/9	Side dish tray GN 1/9, 32 mm, matt (without lid)		GN 1/6	Stainless steel tray GN 1/6, in depths of 32, 48, 60 and 91 mm, matt (without lid)
Order no. 85022066 32 mm: 0.3 l			Order no. 85022022 32 mm: 0.4 l Order no. 85022035 48 mm: 0.7 l Order no. 85022092 60 mm: 0.9 l Order no. 85022009 91 mm: 1.4 l		

Qitchenware lid range



GN size	Flat lids made of polycarbonate for the safe storage of food	Domed lids made of polypropylene for the presentation of food (without silicone lip)	Storage/domed lids Storage/domed lids made of polycarbonate with a silicone lip for the storage and presentation of food	Stainless steel storage/ transport lids Storage/transport lids made of stainless steel with a silicone lip for the storage and presentation of food	Transparent storage/ transport lid Storage/transport lid made of polypropylene with a silicone lip for the storage and presentation of food
	Colour Order no.	Colour Order no.	Colour Order no.	Colour Order no.	Colour Order no.
	GN 1/9 transparent 84200113	transparent 84200102 orange 84200158 green 84200157 black 84200159		stainless steel 85022016	
	GN 1/6 transparent 84200109	transparent 84200101 orange 84200155 green 84200154 black 84200156	transparent 84200129 orange 84200160 green 84200161 black 84200162	stainless steel 85022007	transparent 84200163

Kitchenware lid range

The **vaculid®** is a significant innovation in the modern preservation, preparation and transport of food. The **vaculid®** allows the vacuum sealing of GN containers in order to safely store food over long periods of time – including pressure-sensitive food, such as vegetables, fruit and fish. This procedure ensures that freshness, taste and nutrients are almost fully retained.



GN size

vaculid® transparent
Vacuum-sealing, transparent plastic lid for storing, transporting and cooking food (up to 95 °C).

Hand pump for vaculid®

Casing made from impact-resistant plastic.
Suction power 1.3 litres per minute,
vacuum: 500 mbar,
weight approx. 400 kg,
pump dimensions 20 x 14 x 5 cm.
1 N AC 230 V 50/60 Hz, 15 watts,
mains cable length approx. 1.5 m.

Order no.

84200165









Order no.

84191409

GN 1/6



Overview of Rieber Kitchenware sets

Set	Order no.	Qty.	Set comprising:	Set
	84300102	2	Side dish tray 1/6, 48 mm deep, matt Multi-portion tray 1/6, 91 mm deep, matt Storage/domed lid 1/6 PC orange with silicone lip Storage/domed lid 1/6 PC green with silicone lip Storage/domed lid 1/6 PC transparent with silicone lip	
	84300103	1	GN container 1/3, 65 mm deep GN shelf insert 1/3, perforated vaculid® GN 1/3, with red silicone seal Vacuum pump for vaculid® lid	
	84300104	1	thermoplates® 1/2, 65 mm deep, coated, with round corners GN container 1/2, 55 mm deep, perforated Lid for cooking vessel 1/2	
	84300110	1	thermoplates® 1/1, 20 mm deep, with handle, nano surface-treated	
	84300111	1	thermoplates® 1/2, 20 mm deep, with handle, nano surface-treated	
	84300205	1	GN container 1/3, 65 mm deep, closed Flat polycarbonate lid 1/3	
	84300210	1	GN container 1/3, 65 mm deep GN container 1/3, 55 mm deep, perforated Flat stainless steel lid 1/3	
	84300206	1	GN container 2/3, 65 mm deep Flat polycarbonate lid 2/3	

If you have a need for
GN containers... call the experts

Call: 01225 704470
Email: sales@bglrieber.co.uk

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