



Made in Germany since 1925



1.

GN-System

The robust GN container – ideal for hygienic and standardized storage, preservation, transport, and serving of food – available in almost every size and depth, fully compatible across all GN systems and products.

By combining it with the GN lid range, the container gains process-specific functionality. From high-performance options like the waterproof plug lid for absolutely secure storage and transport, the vaculid® lid for vacuum sealing, to flat and plug lids for hygienic protection.

Gastronorm-Container

Program Overview



Stainless steel GN container | GNONE® without handles with 1 or 4 QR Codes

Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal air circulation, GNONE® models with 4 corner stacking lugs for easy unstacking (1/1, 2/3, 1/2 from 55-200mm & 1/3 from 65-200mm).

- + GNONE® unique Rieber innovation - for a smooth unstacking process without wedging, also possible automatically, due to our special stacking noses



Stainless steel GN containers | GNauto® without handles with 1 or 4 QR Codes

The classic stainless steel version in a conical design for space-saving, efficient destacking and singling in all automation programs. Trouble-free and practical fully automated handling – hygienic, food-safe, odor-neutral, and antibacterial. The conical GN container offers highly functional options, and the tightly designed corner radii provide increased stability and volume. One side is marked with a laser-engraved QR code for identifying and linking physical products with digital services.

- + GNauto for 60% space savings in storage and 100% smooth destacking, also possible automatically via robots/machines



Stainless steel GN container | GNONE® with retractable handles

Optimal portability, hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal air circulation, GNONE® models with 4 corner stacking lugs for easy unstacking (1/1, 1/2 from 55-200mm & 2/3, 1/3 from 65-200mm).

- + The universal classic for every use - handy & efficient, thanks to the retractable drop handles for easy insertion, insertion, extraction and carrying



Stainless steel GN container for vacuuming with 1 or 4 QR Codes

Without handles in use with vacuum GN lid, for longer food shelf life without disposable bags. Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal stackability & air circulation.

- + Vacuuming without disposable plastic bags, sustainable directly in the food-safe GN container - applicable with all vacuum pumps (hand/chamber/hose pump)

Container tracking - Digital returnable system

Our special QR codes, easy to retrofit on all GN containers, for digital tracking & organisation via our reusable system. Robustly usable in commercial kitchens, as dishwasher-safe, food-certified & temperature-resistant.



The reusable QR codes also track their
one-way savings | Order no. 94010132

SWISS|PLY



GN container with multilayer bottom

For transporting, cooking, frying and serving. The SWISS|PLY multilayer base turns the conventional GN container into an energy-efficient cooking pot. Suitable for direct contact heat (Ceran/Induction). Transport temperature of the container in the plastic thermoport® max. +85 °C. Available with drop handles.



Efficient & energy-saving use thanks to the conductive SWISS-PLY multilayer base - on all ceramic/induction hobs with direct contact heat



Polycarbonate GN container made of transparent plastic

The transparent polycarbonate container, without handles - for storing or presenting cold foods, such as salad, vegetables, fruit, dessert or cheese, as well as for preparation in the kitchen. Recommended cleaning only with suitable means. Hygienically sealable in use with matching polycarbonate lids & other GN lids.



Visually appealing storage, preparation & presentation of cold foods such as salads, vegetables, fruit or dry foods



Stainless steel GN container perforated not for insertion

Perforated stainless steel container not for insertion - optimal for rinsing, washing, pouring or draining food. Absolutely hygienic, food-safe, odorless, antibacterial, stainless, dishwasher-safe, as well as enormously heat-, cold- and acid-resistant and thus universally applicable.



Ideal for rinsing, washing, pouring off, draining food or dishes and the like - universally applicable, as well as enormously heat, cold and acid resistant



Stainless steel GN container perforated for insertion - without handles

Perforated design for insertion into closed GN containers - ideal for cooking, steaming & blanching vegetables or for draining. The perforation allows for shortened cooking time, as well as faster cooling, dishwasher safe.



Our continuous perforation also in the corner radii shortens their cooking & cooling time - ideal for cooking, steaming & blanching vegetables & food or for draining

Gastronorm-Container

Program Overview



Stainless steel GN container perforated for insertion - with stacking folding handles

Perforated & with stacking folding handle, for easy insertion into closed GN containers, ideal for cooking, steaming & blanching vegetables & for draining, with perforation for shortened cooking time & faster cooling. Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, as well as enormously heat, cold and acid resistant.

- + Our continuous perforation also in the corner radii shortens their cooking & cooling time - ideal for cooking, steaming & blanching vegetables & food or for draining



GN-microwave

GN tray made of stainless steel with which food/side dishes can be heated quickly in a standard microwave oven. Optimum size for individual portioning in GN size 1/6, filling volume 0.9 L. Hygienic, food-safe, odourless, antibacterial, close corner radii for more stability & volume, high-quality stacking shoulder for perfect stackability & air circulation.

- + Our innovation - reusable stainless steel box for quick heating of food in the standard microwave - for single portioning (0.9 L)



Container tracking - Digital returnable system

Our special QR codes, easy to retrofit on all GN containers, for digital tracking & organisation via our reusable system. Robustly usable in commercial kitchens, as dishwasher-safe, food-certified & temperature-resistant.



The reusable QR codes also track their
one-way savings | Order no. 94010132



Rieber

Stainless steel GN container | GNONE® without handles


Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal air circulation, GNONE® models with 4 corner stacking lugs for easy unstacking (1/1, 2/3, 1/2 from 55-200mm & 1/3 from 65-200mm).




More info




	GN-Norm	Depth mm	Capacity L	Order no.
  650 x 530 mm	GN 2/1	200	55,0	84010101
		150	41,0	84010102
		100	27,0	84010103
		65	17,0	84010104
		40	10,0	84010105
		20	-	84010106
	GN-Norm	Depth mm	Capacity L	Order no.
  325 x 530 mm	GN 1/1	200	26,0	84010107
		150	18,4	84010108
		100	11,7	84010109
		65	7,0	84010110
		55	5,6	84010159
		40	3,4	84010111
		20	-	84010112
	GN-Norm	Depth mm	Capacity L	Order no.
  325 x 352 mm	GN 2/3	200	15,3	84010113
		150	11,8	84010114
		100	7,4	84010115
		65	4,3	84010116
		55	3,2	84010197
		40	2,4	84010117
		20	-	84010118

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2  325 x 265 mm	200	10,9	84010119
	150	8,4	84010120
	100	5,3	84010121
	65	3,3	84010122
	55	2,6	84010160
	40	1,7	84010123
	20	-	84010124




GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3  325 x 176 mm	200	6,6	84010125
	150	4,9	84010126
	100	3,3	84010127
	65	2,0	84010128
	55	1,7	84010162
	40	1,0	84010129
	20	-	84010130



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/4  162 x 265 mm	200	5,0	84010131
	150	3,6	84010132
	100	2,3	84010133
	65	1,5	84010134
	20	-	84010135




GN-Norm	Depth mm	Capacity L	Order no.
GN 2/8  325 x 131 mm	200	5,6	84010163
	150	3,9	84010136
	100	2,6	84010137
	65	1,3	84010138
	20	-	84010139



GN-Norm	Depth mm	Capacity L	Order no.
GN 2/4  162 x 530 mm	150	8,4	84010158
	100	5,3	84010157
	65	3,3	84010156
	40	1,7	84010155
	20	-	84010154



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/6  162 x 176 mm	200	2,8	84010140
	150	2,1	84010141
	100	1,4	84010142
	65	0,9	84010143
	55	0,9	84010153





GN-Norm	Depth mm	Capacity L	Order no.
GN 1/9	100	0,7	84010144
 108 x 176 mm	65	0,5	84010145

Rieber



Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01.08.2025.

Stainless steel GN container | GNONE® without handles, with 4 QR Codes

Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal air circulation, GNONE® models with 4 corner stacking lugs for easy unstacking (1/1, 2/3, 1/2 from 55-200mm & 1/3 from 65-200mm). Laser-engraved QR codes on all four sides enable automated data capture.



More info



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1  325 x 530 mm	200	26,0	84011401
	150	18,4	84011402
	100	11,7	84011403
	65	7,0	84011404
	55	5,6	84011405



GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3  325 x 352 mm	200	15,3	84011409
	150	11,8	84011410
	100	7,4	84011411
	65	4,3	84011412
	55	3,2	84011413




GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2  325 x 265 mm	200	10,9	84011415
	150	8,4	84011416
	100	5,3	84011417
	65	3,3	84011418
	55	2,6	84011419




GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3  325 x 176 mm	200	6,6	84011423
	150	4,9	84011424
	100	3,3	84011425
	65	2,0	84011426
	55	1,7	84011427






GN-Norm	Depth mm	Capacity L	Order no.
GN 1/4 	200	5,0	84011451
	150	3,6	84011452
	100	2,3	84011453
	65	1,5	84011454
	55	-	84011455



GN-Norm	Depth mm	Capacity L	Order no.
GN 2/8 	65	1,3	84011460



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/6 	200	2,8	84011430
	150	2,1	84011431
	100	1,4	84011432
	65	0,9	84011433
	55	0,9	84011434







Stainless steel GN containers | GNauto® without handles

The classic stainless steel version in a conical design for space-saving, efficient destacking and singling in all automation programs. Trouble-free and practical fully automated handling – hygienic, food-safe, odor-neutral, and antibacterial. The conical GN container offers highly functional options, and the tightly designed corner radii provide increased stability and volume. One side is marked with a laser-engraved QR code for identifying and linking physical products with digital services.



More info



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1  325 x 530 mm	65 55	7,0 5,6	84010428 84010427
GN 1/2  325 x 265 mm	65 55	3,3 2,6	84010148 84010422
GN 1/3  325 x 176 mm	65 55	2,0 1,7	84010424 84010423
GN 1/4  162 x 265 mm	55	1,4	84010426









Stainless steel GN containers | GNauto® without handles, with 4 QR Codes

The classic stainless steel version in a conical design for space-saving, efficient destacking and singling in all automation programs. Reliable and practical fully automated handling – hygienic, food-safe, odor-neutral, and antibacterial. The conical GN container offers highly functional options, with tightly designed corner radii providing increased stability and volume. Laser-engraved QR codes on all four sides enable automated data capture.



More info



	GN-Norm	Depth mm	Capacity L	Order no.
  325 x 530 mm	GN 1/1	55	5,6	84011442
	GN-Norm	Depth mm	Capacity L	Order no.
  325 x 265 mm	GN 1/2	65	3,3	84011440
		55	2,6	84011438
	GN-Norm	Depth mm	Capacity L	Order no.
  325 x 176 mm	GN 1/3	65	2,0	84011441
		55	1,7	84011439



Stainless steel GN container | GNONE® with retractable handles

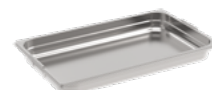
Optimal portability, hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal air circulation, GNONE® models with 4 corner stacking lugs for easy unstacking (1/1, 1/2 from 55-200mm & 2/3, 1/3 from 65-200mm).



More info




GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1  325 x 530 mm	200	26,0	84010201
	150	18,4	84010202
	100	11,7	84010203
	65	7,0	84010204
	55	5,6	84010259




GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3  325 x 352 mm	200	15,3	84010205
	150	11,8	84010206
	100	7,4	84010207
	65	4,3	84010208




GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2  325 x 265 mm	200	10,9	84010209
	150	8,4	84010210
	100	5,3	84010211
	65	3,3	84010212
	55	2,6	84010260




GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3  325 x 176 mm	200	6,6	84010213
	150	4,9	84010214
	100	3,3	84010215
	65	2,0	84010216






GN-Norm	Depth mm	Capacity L	Order no.
GN 1/4  162 x 265 mm	200	5,0	84010217
	150	3,6	84010218
	100	2,3	84010219
	65	1,5	84010220



GN-Norm	Depth mm	Capacity L	Order no.
GN 2/8  325 x 131 mm	200	5,6	84010242
	150	3,9	84010221
	100	2,6	84010222
	65	1,3	84010223




GN-Norm	Depth mm	Capacity L	Order no.
GN 2/4  162 x 530 mm	150	8,4	84010240
	100	5,3	84010239
	65	3,3	84010238
	40	1,7	84010237



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/6  162 x 176 mm	200	2,8	84010224
	150	2,1	84010225
	100	1,4	84010226
	65	0,9	84010227



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/9  108 x 176 mm	100	1,0	84010228
	65	1,0	84010229


Stainless steel GN container for vacuuming

Without handles in use with vacuum GN lid, for longer food shelf life without disposable bags. Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal stackability & air circulation.




More info




GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2  325 x 265 mm	150	8,4	84010199
	100	5,3	84010198
	65	3,3	84010195



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3  325 x 176 mm	100	3,3	84010127
	65	2,0	84010183



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/6  162 x 176 mm	100	1,4	84010142
	65	0,9	84010143









Stainless steel GN container for vacuuming with 4 QR Codes

Without handles in use with vacuum GN lid, for longer food shelf life without disposable bags. Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal stackability & air circulation. Laser-engraved QR codes on all four sides enable automated data capture.



More info

	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/2  325 x 265 mm	150 100	8,4 5,3	84011476 84011477
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/3  325 x 176 mm	100 65	3,3 2,0	84011425 84011428
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/6  162 x 176 mm	100 65	1,4 0,9	84011432 84011433




GN container with multilayer bottom

For transporting, cooking, frying and serving. The SWISS|PLY multilayer base turns the conventional GN container into an energy-efficient cooking pot. Suitable for direct contact heat (Ceran/Induction). Transport temperature of the container in the plastic thermoport® max. +85 °C. Available with drop handles.



More info



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1	200	26,0	99030212
 325 x 530 mm	150	18,4	99030219
	100	11,7	99030220









Polycarbonate GN container made of transparent plastic


The transparent polycarbonate container, without handles - for storing or presenting cold foods, such as salad, vegetables, fruit, dessert or cheese, as well as for preparation in the kitchen. Recommended cleaning only with suitable means. Hygienically sealable in use with matching polycarbonate lids & other GN lids.




More info




	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/1	200	21,0	84210101
		150	17,0	84210102
		100	10,0	84210103
		65	5,0	84210104
	325 x 530 mm			
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/2	200	10,0	84210109
		150	8,0	84210110
		100	5,0	84210111
		65	3,0	84210112
	325 x 265 mm			
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/3	200	6,0	84210105
		150	5,0	84210106
		100	3,0	84210107
		65	2,0	84210108
	325 x 176 mm			
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/4	150	3,0	84210113
		100	2,0	84210114
		65	1,0	84210115
	162 x 265 mm			

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/8	150	4,0	84210123
 325 x 131 mm	100	2,0	84210122



GN-Norm	Depth mm	Capacity L	Order no.
GN 2/4	150	7,0	84210119
 162 x 530 mm	100	5,0	84210120
	65	3,0	84210121



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/6	150	2,0	84210116
 162 x 176 mm	100	1,0	84210117
	65	1,0	84210118






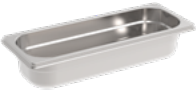

Stainless steel GN container perforated not for insertion

Perforated stainless steel container not for insertion - optimal for rinsing, washing, pouring or draining food. Absolutely hygienic, food-safe, odorless, antibacterial, stainless, dishwasher-safe, as well as enormously heat-, cold- and acid-resistant and thus universally applicable.



More info



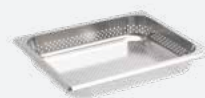
	GN-Norm	Depth mm	Capacity L	Order no.
	 650 x 530 mm	204	55,0	84020101
		154	41,0	84020102
		104	27,0	84020103
		64	17,0	84020104
		44	10,0	84020140
		24	-	84020137
	GN-Norm	Depth mm	Capacity L	Order no.
	 325 x 352 mm	204	15,3	84020109
		154	11,8	84020110
		104	7,4	84020111
		64	4,3	84020112
		44	2,4	84020113
	GN-Norm	Depth mm	Capacity L	Order no.
	 325 x 176 mm	204	6,6	84020114
		154	4,9	84020115
		104	3,3	84020116
		64	2,0	84020117
		44	1,0	84020118
		24	-	84020139
	GN-Norm	Depth mm	Capacity L	Order no.
	 325 x 131 mm	64	1,3	84020150


Stainless steel GN container perforated for insertion - without handles

Perforated design for insertion into closed GN containers - ideal for cooking, steaming & blanching vegetables or for draining. The perforation allows for shortened cooking time, as well as faster cooling, dishwasher safe.




More info




GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1  325 x 530 mm	194	26,0	84020105
	144	18,4	84020106
	94	11,7	84020107
	54	7,0	84020108
	24	-	84020136



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2  325 x 265 mm	194	10,9	84020119
	144	8,4	84020120
	94	5,3	84020121
	54	3,3	84020122



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3  325 x 176 mm	94	6,6	84020127
	54	4,9	84020126



Stainless steel GN container perforated for insertion - with stacking folding handles

Perforated & with stacking folding handle, for easy insertion into closed GN containers, ideal for cooking, steaming & blanching vegetables & for draining, with perforation for shortened cooking time & faster cooling. Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, as well as enormously heat, cold and acid resistant.



More info



GN-Norm

Depth

Capacity

Order no.

GN 1/1



325 x 530 mm

mm

L

194

26,0

144

18,4

94

11,7

54

7,0

[84020205](#)

[84020206](#)

[84020207](#)

[84020208](#)



GN-Norm

Depth

Capacity

Order no.

GN 1/2



325 x 265 mm

mm

L

194

10,9

144

8,4

94

5,3

[84020209](#)

[84020210](#)

[84020211](#)



GN-microwave

GN tray made of stainless steel with which food/side dishes can be heated quickly in a standard microwave oven. Optimum size for individual portioning in GN size 1/6, filling volume 0.9 L. Hygienic, food-safe, odourless, antibacterial, close corner radii for more stability & volume, high-quality stacking shoulder for perfect stackability & air circulation.



More info



GN side dish 1/6 60mm microwave

GN bowl made of stainless steel - for food / side dishes to be heated in a standard microwave in individual portions (0,9 L). Hygienic, food-safe, odorless, antibacterial, tight corner radii for more stability and volume, high-quality stacking shoulder for perfect stackability and air circulation.



Dimensions	Weight	Order no.
mm	kg	
159,5 x 146 x 60	0,2	85022097

Set GN side dish 1/6 microwave+dome lid

GN bowl made of stainless steel including waterproof poly dome lid - for food / side dishes to be heated in a standard microwave in individual portions (0,9 L). Hygienic, food-safe, odorless, antibacterial, tight corner radii for more stability and volume, high-quality stacking shoulder for perfect stackability and air circulation.



Dimensions	Weight	Order no.
mm	kg	
159,5 x 146 x 82	0,3	85022744

Set GN-dish cont.1/6 microwave+WD

GN tray made of stainless steel including waterproof plug-in lid - for food/supplements for heating in the commercial microwave in single portioning (0,9 L). Hygienic, food safe, odorless, antibacterial, tight corner radii for more stability & volume, high quality stacking shoulder for perfect stackability & air circulation.



Dimensions	Weight	Order no.
mm	kg	
159,5 x 146 x 82	0,3	85022745

Set GN-Beilagensch.1/6 microwave+vaculid

GN tray made of stainless steel including vaculid® lid - for food/supplements for heating in the commercial microwave in single portioning (0,9 L). Hygienic, food safe, odorless, antibacterial, tight corner radii for more stability & volume, high quality stacking shoulder for perfect stackability & air circulation.



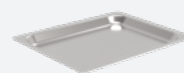
Dimensions	Weight	Order no.
mm	kg	
159,5 x 146 x 82	0,3	85022746

GN accessories

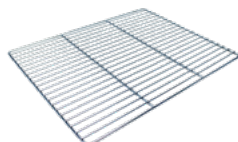
Practical additions to your GN container system - from universal slide-in trays, special cutlery and spice containers, matching shelves, robust grids to crosswise and lengthwise dividers so that smaller GN sizes can also be used.



More info



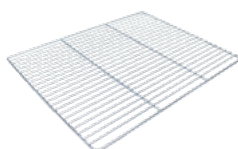
Rieber



Stainless steel grid GN 2/1 530x650mm

The GN grill - for insertion into cabinets / carts / compartments in Gastronorm dimensions made of stainless steel.

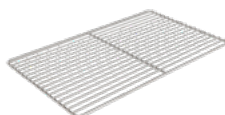
GN-Norm	Weight kg	Order no.
GN 2/1	2,1	84140101



Stainless steel grid GN 2/1 L - 530x650

The GN grill in lightweight design - for insertion into cabinets / carts / compartments in Gastronorm dimensions made of stainless steel.

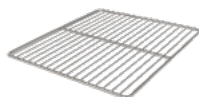
GN-Norm	Weight kg	Order no.
GN 2/1	1,4	84140106



Stainless steel grid GN 1/1 325x530mm

The GN grill - for insertion into cabinets / carts / compartments in Gastronorm dimensions made of stainless steel.

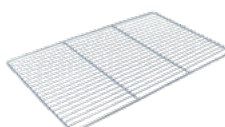
GN-Norm	Weight kg	Order no.
GN 1/1	1,3	84140102



Stainless steel grid GN 2/3 352x325mm

The GN grill - for insertion into cabinets / carts / compartments in Gastronorm dimensions made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 2/3	0,6	84140138



Stainless steel grid GN 1/1 L - 325x530

The GN grill in lightweight design - for insertion into cabinets / carts / compartments in Gastronorm dimensions made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/1	0,7	84140105

Made in Germany

1/1 False bottom slotted Polycarbonate

The perforated GN shelf insert made of polycarbonate - for insertion in closed GN containers made of polycarbonate.

GN-Norm	Weight kg	Order no.
GN 1/1	0,4	84220101



1/2 False bottom slotted Polycarbonate

The perforated GN shelf insert made of polycarbonate - for insertion in closed GN containers made of polycarbonate.

GN-Norm	Weight kg	Order no.
GN 1/2	0,2	84220102



1/3 False bottom slotted Polycarbonate

The perforated GN shelf insert made of polycarbonate - for insertion in closed GN containers made of polycarbonate.

GN-Norm	Weight kg	Order no.
GN 1/3	0,1	84220103



EU container GN 1/1 060 - handles

The stainless steel EG container with no edge support, with handles, for optimal space-saving stacking.

GN-Norm	Weight kg	Order no.
GN 1/1	1,3	84010301



GN-CUTLERY BOX 1/4 with lid

The GN cutlery compartment for insertion in a worktop cutout or for placement on a worktop - made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/4	0,7	84180101

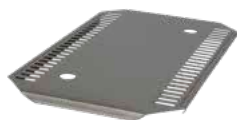


GN shelf insert 2/1 perforated

The perforated GN shelf insert - with a finger hole for insertion in closed GN containers made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 2/1	2,9	84130101





GN shelf insert 1/1 perforated

The perforated GN shelf insert - with a finger hole for insertion in closed GNcontainers made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/1	0,8	84130102



GN shelf insert 1/2 perforated

The perforated GN shelf insert - with a finger hole for insertion in closed GNcontainers made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/2	0,4	84130104



GN shelf insert 1/3 perforated

The perforated GN shelf insert - with a finger hole for insertion in closed GNcontainers made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/3	0,2	84130105



GN insert tray 2/3 041

The Gastronorm insert tray - with smooth stainless steel edge.

GN-Norm	Weight kg	Order no.
GN 2/3	0,9	84100108



GN insert tray 2/1 021

The Gastronorm insert tray - with smooth stainless steel edge.

GN-Norm	Weight kg	Order no.
GN 2/1	2,7	84100101



GN insert tray 1/1 066

The Gastronorm insert tray - with smooth stainless steel edge.

GN-Norm	Weight kg	Order no.
GN 1/1	1,4	84100106

GN insert tray 1/2 041

The Gastronorm insert tray - with smooth stainless steel edge.

GN-Norm	Weight kg	Order no.
GN 1/2	0,6	84100111



GN insert tray 1/1 041

The Gastronorm insert tray - with smooth stainless steel edge.

GN-Norm	Weight kg	Order no.
GN 1/1	1,2	84100105



GN insert tray 2/3 021

The Gastronorm insert tray - with smooth stainless steel edge.

GN-Norm	Weight kg	Order no.
GN 2/3	0,7	84100107



GN insert tray 1/1 021

The Gastronorm insert tray - with smooth stainless steel edge.

GN-Norm	Weight kg	Order no.
GN 1/1	1,1	84100104



GN insert tray 1/2 021

The Gastronorm insert tray - with smooth stainless steel edge.

GN-Norm	Weight kg	Order no.
GN 1/2	0,6	84100110



GN spice container 1/6 with lid

The GN spice container for insertion in a worktop cutout or spice trolley.

GN-Norm	Weight kg	Order no.
GN 1/6	0,6	84170101



GN spice shaker 1/6

The GN spice shaker - for placement or insertion on a guide shelf made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/6	0,5	84160101





GN spice shaker 1/9

The GN spice shaker - for placement or insertion on a guide shelf made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/9	0,3	84160102



GN longitudinal bridge piece - 528mm

Longitudinal support for dividing 1/1 bain-maries or refrigeration wells - to accommodate smaller GN sizes.

GN-Norm	Weight kg	Order no.
-	0,2	84190101



GN bridge piece - 325mm

Cross support with a spring for dividing 1/1 bain-maries or refrigeration wells - to accommodate smaller GN sizes.

GN-Norm	Weight kg	Order no.
-	0,1	84190201



GN bridge piece - thermoport® 50K/100K

Cross support without a spring for dividing thermoport® 50/100K - to accommodate smaller GN sizes.

GN-Norm	Weight kg	Order no.
-	0,1	84190202





customized GN with
YourLogo

GN cooking pot thermoplates®

Program Overview



SWISS | PLY



GN cooking pot thermoplates® nano square - without handles with 1 or 4 QR Codes

With nano non-stick surface, robust & scratch resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multilayer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + Square corners, precise fit in editions, no temperature loss via gaps & can be used in production on electric/ceran/induction/gas & combi ovens

SWISS | PLY



GN cooking pot thermoplates® nano square - with handles

Optimally portable, with nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + Square corners, precise fit in editions, no temperature loss via gaps & can be used in production on electric/ceran/induction/gas & combi ovens

SWISS | PLY



GN cooking pot thermoplates® nano square - with handles

Optimally portable, with nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + Square corners, precise fit in editions, no temperature loss via gaps & can be used in production on electric/ceran/induction/gas & combi ovens

SWISS | PLY



thermoplates®eco SWISS | PLY - without handles with 1 or 4 QR Codes

The stackable & patented cooking container in GN size made of conductive SWISS-PLY multilayer material - for energy-saving preparation (minimum 10 % kWh saving), through very fast & even heat/cold distribution. Can also be used with direct contact heat (gas, ceramic, induction, electric) for universal cooking. Throughout the process in and on all kitchen appliances, without spilling over when preparing, chilling, regenerating, keeping warm. With robust & scratch-resistant nano surface for adherence and high-quality stacking shoulder for easy unstacking.

- + Save up to 30 % energy, time & costs, due to the eco multilayer material - compared to GN containers made of pure stainless steel

Your energy-saving cooking pot in GN format

SWISS | PLY multilayer material, for energy-efficient cooking. Up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used in all appliances & on all cooking zones. Uniform conductivity even at the edges.



Faster & more efficient - energy-saving & better food quality at the same time



SWISS | PLY



thermoplates®eco SWISS | PLY - with drop handle

The stackable & patented cooking container in GN size made of conductive SWISS-PLY multilayer material - for energy-saving preparation (minimum 10 % kWh saving), through very fast & even heat/cold distribution. Can also be used with direct contact heat (gas, ceramic, induction, electric) for universal cooking. Throughout the process in and on all kitchen appliances, without spilling over when preparing, chilling, regenerating, keeping warm. With robust & scratch-resistant nano surface for adherence and high-quality stacking shoulder for easy unstacking.

- + **Save up to 30 % energy, time & costs, due to the eco multilayer material - compared to GN containers made of pure stainless steel**

SWISS | PLY



GN cooking pot thermoplates® nano C - rounded corners - without handle with 1 or 4 QR Codes

Round corners suitable in application on K|POT®, with nano non-stick surface, robust & scratch resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multilayer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used universally in all appliances & on all cooking zones. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + **Round corners design for a stylish look and use on our K|POT® for an optimal & energy-saving buffet solution**

SWISS | PLY



GN cooking pot thermoplates® nano teppanyaki plate - without handles

With nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceramic/induction/gas. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking surfaces. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + **The mobile teppanyaki GN grill plate can be changed in seconds without having to remove the cooking appliance/stove top. Time-saving cleaning as dishwasher-safe**

SWISS | PLY



GN cooking pot thermoplates® nano teppanyaki plate - with handles

Optimally portable, with nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceramic/induction/gas. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking surfaces. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

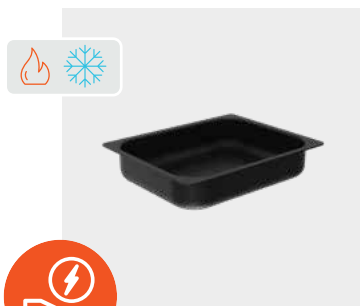
- + **The mobile teppanyaki GN grill plate can be changed in seconds without having to remove the cooking appliance/stove top. Time-saving cleaning as dishwasher-safe**

GN cooking pot thermoplates®

Program Overview



SWISS | PLY

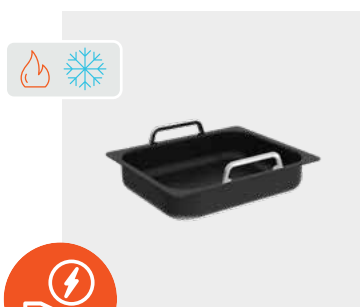


GN cooking pot thermoplates® coated square - without handles

Non-stick coated for direct contact heat on electric/ceran/induction & in combi steamer. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces, except gas. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + Angular corners for precise fitting in editions, no temperature loss via gaps & can be used in production on electric/ceran/induction & combi steamers

SWISS | PLY

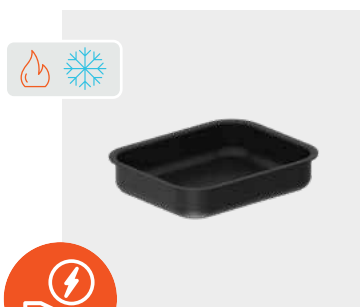


GN cooking pot thermoplates® coated square - with handles

Optimally portable, non-stick for direct contact heat on electric/ceran/induction & in combination steam. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces, except gas. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + Angular corners for precise fitting in editions, no temperature loss via gaps & can be used in production on Electric/Ceran/Induction & combi ovens

SWISS | PLY

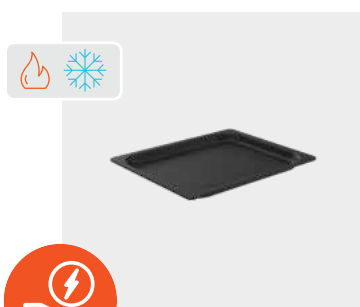


GN cooking pot thermoplates® coated C - rounded corners - without handles

Round corners suitable in application on K|POT®, with non-stick surface for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multi-layer material, for energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used universally in all appliances & on all cooking zones. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + Round corners design for a stylish look and use on our K|POT® for an optimal & energy-saving buffet solution

SWISS | PLY



GN cooking pot thermoplates® coated teppanyaki plate - without handles

Non-stick coated for direct contact heat on electric/ceramic/induction. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking zones. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + The mobile teppanyaki GN grill plate can be changed in seconds without having to remove the cooking appliance/hob. Time-saving cleaning as dishwasher-safe

Your energy-saving cooking pot in GN format

SWISS | PLY multilayer material, for energy-efficient cooking. Up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used in all appliances & on all cooking zones. Uniform conductivity even at the edges.



Faster & more efficient - energy-saving & better food quality at the same time

SWISS | PLY



GN cooking pot thermoplates® coated teppanyaki plate - with handles

Optimally portable, non-stick for direct contact heat on electric/ceramic/induction. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking zones. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.



The mobile teppanyaki GN grill plate can be changed in seconds without having to remove the cooking appliance/hob. Time-saving cleaning as dishwasher-safe



GN cooking pot thermoplates® nano square - without handles

With nano non-stick surface, robust & scratch resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multilayer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.



More info



	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/1	100	10,0	84010801
		65	6,0	84010802
	325 x 530 mm	40	2,5	84010803
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 2/3	100	7,0	84010805
		65	4,0	84010806
	325 x 352 mm	40	2,0	84010807
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/2	100	5,0	84010809
		65	3,0	84010810
	325 x 265 mm	40	1,5	84010811
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/3	100	3,0	84010831
		65	2,0	84010841
	325 x 176 mm	40	1,0	84010840





GN cooking pot thermoplates® nano square - without handles with 4 QR Codes

With nano non-stick surface, robust & scratch resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multilayer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe. Laser-engraved QR codes on all four sides enable automated data capture.



More info



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1  325 x 530 mm	100 65 40	10,0 6,0 2,5	84011501 84011502 84011503
GN 2/3  325 x 352 mm	100 65 40	7,0 4,0 2,0	84011510 84011511 84011512
GN 1/2  325 x 265 mm	100 65 40	5,0 3,0 1,5	84011506 84011505 84011504
GN 1/3  325 x 176 mm	100 65 40	3,0 2,0 1,0	84011509 84011508 84011507



GN cooking pot thermoplates® nano square - with handles

Optimally portable, with nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.



More info

	GN-Norm	Depth mm	Capacity L	Order no.
  325 x 530 mm	GN 1/1	100	10,0	84010901
		65	6,0	84010902
		40	2,5	84010903
	GN-Norm	Depth mm	Capacity L	Order no.
  325 x 352 mm	GN 2/3	100	7,0	84010905
		65	4,0	84010906
	GN-Norm	Depth mm	Capacity L	Order no.
  325 x 265 mm	GN 1/2	100	5,0	84010909
		65	3,0	84010910
		40	1,5	84010911
	GN-Norm	Depth mm	Capacity L	Order no.
  325 x 176 mm	GN 1/3	100	3,0	84010946
		65	2,0	84010941
		40	1,0	84010940


GN cooking pot thermoplates® nano square - with handles

Optimally portable, with nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.




More info



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1	100	10,0	84011301
 325 x 530 mm	65	6,0	84011302



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2	65	3,0	84011308
 325 x 265 mm			







thermoplates®eco

SWISS | PLY - without handles

The stackable & patented cooking container in GN size made of conductive SWISS-PLY multilayer material - for energy-saving preparation (minimum 10 % kWh saving), through very fast & even heat/cold distribution. Can also be used with direct contact heat (gas, ceramic, induction, electric) for universal cooking. Throughout the process in and on all kitchen appliances, without spilling over when preparing, chilling, regenerating, keeping warm. With robust & scratch-resistant nano surface for adherence and high-quality stacking shoulder for easy unstacking.



More info

  GN 1/1 325 x 530 mm	GN-Norm	Depth mm	Capacity L	Order no.
		100	10,0	84010869
		65	6,0	84010868
  GN 1/2 325 x 265 mm	GN-Norm	Depth mm	Capacity L	Order no.
		100	5,0	84010864
		65	3,0	84010849



thermoplates®eco

SWISS | PLY - without handles


with 4 QR Codes

The stackable & patented cooking container in GN size made of conductive SWISS-PLY multilayer material - for energy-saving preparation (minimum 10 % kWh saving), through very fast & even heat/cold distribution. Can also be used with direct contact heat (gas, ceramic, induction, electric) for universal cooking. Throughout the process in and on all kitchen appliances, without spilling over when preparing, chilling, regenerating, keeping warm. With robust & scratch-resistant nano surface for adherence and high-quality stacking shoulder for easy unstacking. With 4 QR Codes.




More info



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1	100	10,0	84011569
 325 x 530 mm	65	6,0	84011568



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2	100	5,0	84011564
 325 x 265 mm	65	3,0	84011549



thermoplates®eco

SWISS | PLY - with drop handle

The stackable & patented cooking container in GN size made of conductive SWISS-PLY multilayer material - for energy-saving preparation (minimum 10 % kWh saving), through very fast & even heat/cold distribution. Can also be used with direct contact heat (gas, ceramic, induction, electric) for universal cooking. Throughout the process in and on all kitchen appliances, without spilling over when preparing, chilling, regenerating, keeping warm. With robust & scratch-resistant nano surface for adherence and high-quality stacking shoulder for easy unstacking.



More info



GN-Norm

Depth

Capacity

Order no.

GN 1/1

100

10,0

[84010819](#)

65

6,0

[84010818](#)



325 x 530 mm



GN-Norm

Depth

Capacity

Order no.

GN 1/2

100

5,0

[84010877](#)

65

3,0

[84010876](#)



325 x 265 mm




GN cooking pot thermoplates® nano C - rounded corners - without handle

Round corners suitable in application on K|POT®, with nano non-stick surface, robust & scratch resistant for direct contact heat on electric/ceran/ induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multilayer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used universally in all appliances & on all cooking zones. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.




More info




GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1  325 x 530 mm	100	10,0	84010887
	65	6,0	84010888
	40	2,5	84010889




GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3  325 x 352 mm	100	7,0	84010894
	65	4,0	84010895
	40	2,0	84010896




GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2  325 x 265 mm	100	5,0	84010897
	65	3,0	84010898
	40	1,5	84010899



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3  325 x 176 mm	100	3,0	84010857
	65	2,0	84010858
	40	1,0	84010859





GN-Norm	Depth mm	Capacity L	Order no.
GN 1/6	100	1,2	84010856
 162 x 176 mm	65	0,7	84010855

Rieber



Made in Germany


GN cooking pot thermoplates® nano C - rounded corners - without handle, with 4 QR Codes

Round corners suitable in application on K|POT®, with nano non-stick surface, robust & scratch resistant for direct contact heat on electric/ceran/ induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multilayer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used universally in all appliances & on all cooking zones. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe. Laser-engraved QR codes on all four sides enable automated data capture.




More info




GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1  325 x 530 mm	100	10,0	84011475
	65	6,0	84011474
	40	2,5	84011589




GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3  325 x 352 mm	100	7,0	84011480
	65	4,0	84011481
	40	2,0	84011482



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2  325 x 265 mm	100	5,0	84011473
	65	3,0	84011472
	40	1,5	84011479



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3  325 x 176 mm	100	3,0	84011471
	65	2,0	84011470
	40	1,0	84011478






GN cooking pot thermoplates® nano Teppanyaki plate - without handles

With nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceramic/induction/gas. Made of 4.00mm SWISS | PLY mul-tilayer material, for pinpoint grilling results on all cooking surfaces. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacteri-al, stainless & dishwasher safe.



More info



	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/1  325 x 530 mm	20	-	84010836
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 2/3  325 x 352 mm	20	-	84010837
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/2  325 x 265 mm	20	-	84010838






GN cooking pot thermoplates® nano teppanyaki plate - with handles

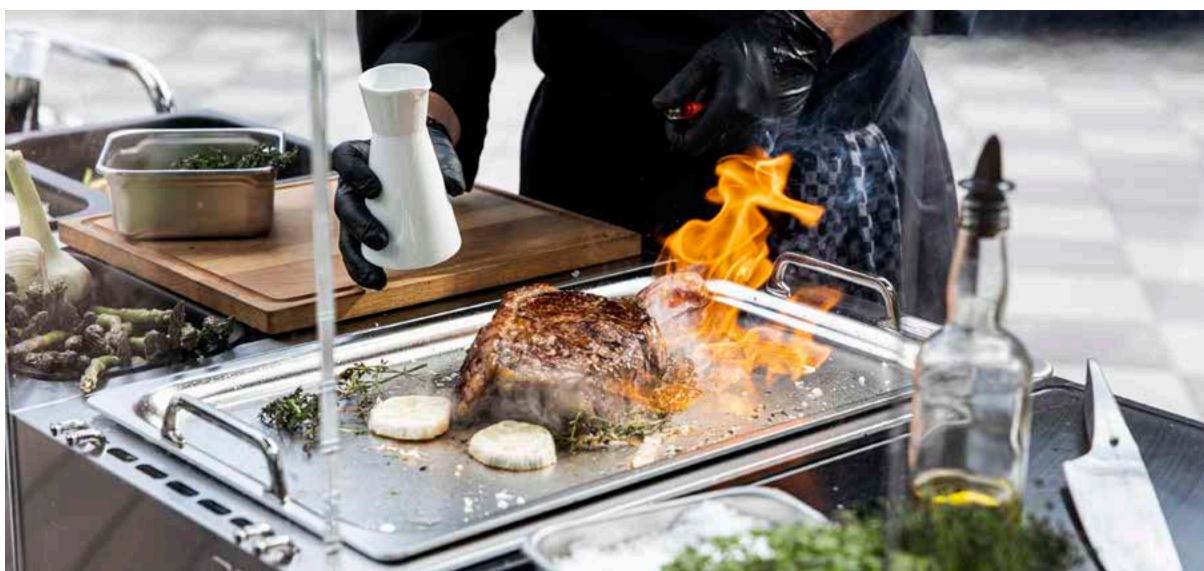
Optimally portable, with nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceramic/induction/gas. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking surfaces. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.



More info



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1  325 x 530 mm	20	-	84010935
GN 2/3  325 x 352 mm	20	-	84010936
GN 1/2  325 x 265 mm	20	-	84010937



GN cooking pot thermoplates® coated square - without handles

Non-stick coated for direct contact heat on electric/ceran/induction & in combi steamer. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces, except gas. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.



More info



	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/1  325 x 530 mm	100	10,0	84010820
		65	6,0	84010821
		40	2,5	84010822
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 2/3  325 x 352 mm	100	7,0	84010824
		65	4,0	84010825
		40	2,0	84010826
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/2  325 x 265 mm	100	5,0	84010828
		65	3,0	84010829
		40	1,5	84010830
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/3  325 x 176 mm	100	3,0	84010845
		65	2,0	84010844
		40	1,0	84010843






GN cooking pot thermoplates® coated square - with handles

Optimally portable, non-stick for direct contact heat on electric/ceran/in-
duction & in combination steam. Made of 2.6mm SWISS | PLY multi-layer
material, for energy-efficient cooking due to up to 10x faster & more even
heat/cold conductivity, compared to pure stainless steel. Universal use in
all appliances & on all cooking surfaces, except gas. Hygienic, food safe,
odorless, antibacterial, stainless & dishwasher safe.



More info



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1  325 x 530 mm	100	10,0	84010920
	65	6,0	84010921
	40	2,5	84010922
			
GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3  325 x 352 mm	100	7,0	84010924
	65	4,0	84010925
	40	2,0	84010926
			
GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2  325 x 265 mm	100	5,0	84010928
	65	3,0	84010929
	40	1,5	84010930
			
GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3  325 x 176 mm	100	3,0	84010945
	65	2,0	84010944
	40	1,0	84010943
			



GN cooking pot thermoplates® coated C - rounded corners - without handles


Round corners suitable in application on K|POT®, with non-stick surface for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multi-layer material, for energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used universally in all appliances & on all cooking zones. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.



More info



	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/1  325 x 530 mm	100	10,0	84010860
		65	6,0	84010861
		40	2,5	84010862
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 2/3  325 x 352 mm	100	7,0	84010865
		65	4,0	84010866
		40	2,0	84010867
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/2  325 x 265 mm	100	5,0	84010870
		65	3,0	84010871
		40	1,5	84010872
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/3  325 x 176 mm	100	3,0	84010847
		65	2,0	84010846
		40	1,0	84010848

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/6	100	1,2	84010875
	65	0,7	84010874









GN cooking pot thermoplates® coated teppanyaki plate - without handles

Non-stick coated for direct contact heat on electric/ceramic/induction. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking zones. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.



More info



	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/1  325 x 530 mm	20	-	84010832
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 2/3  325 x 352 mm	20	-	84010833
	GN-Norm	Depth mm	Capacity L	Order no.
	GN 1/2  325 x 265 mm	20	-	84010834




GN cooking pot thermoplates® coated teppanyaki plate - with handles

Optimally portable, non-stick for direct contact heat on electric/ceramic/induction. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking zones. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.




More info




GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1  325 x 530 mm	20	-	84010932



GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3  325 x 352 mm	20	-	84010933



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2  325 x 265 mm	20	-	84010934



GN cooking pot thermoplates® C

Buffet range accessories

Matching accessories for the corresponding thermoplates® GN sizes, such as the practical stainless steel handles, for safe carrying of all hot thermoplates® without handles, as well as trivets with heat protection for direct serving on the table. Also the matching stainless steel cooling & heating pellets, for placing/transporting the thermoplates® for passive cold & warm keeping.



More info

Handle 1/1 - for thermoplates®

For easy, safe transport & storage of hot/cold GN-thermoplates®.



GN-Norm	Weight kg	Order no.
GN 1/1	0,7	84190405

Handle 2/3 - for thermoplates®

For easy, safe transport & storage of hot/cold GN-thermoplates®.



GN-Norm	Weight kg	Order no.
GN 2/3	0,5	84190402

Handle 1/2 - for thermoplates®

For easy, safe transport & storage of hot/cold GN-thermoplates®.



GN-Norm	Weight kg	Order no.
GN 1/2	0,5	84190403

Handle 1/3 - for thermoplates®

For easy, safe transport & storage of hot/cold GN-thermoplates®.



GN-Norm	Weight kg	Order no.
GN 1/3	0,4	84190404

GN cooling pellet CNS 1/2 - 12,5mm

Stainless steel GN 1/2 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoplate® models, can be inserted horizontally on the support rails.



GN-Norm	Weight kg	Order no.
GN 1/2	1,6	85012012

Heating pellet CNS GN 1/2 - asymmetrical

The stainless steel heating plate GN 1/2 for pre-tempering and passive keeping warm via the food transport in Rieber thermoport® models can be inserted horizontally via the support ledges.



GN-Norm	Weight kg	Order no.
GN 1/2	1,4	89080171



Gastronorm-Lids

Program Overview



Our Nr. 1



GN lid watertight stainless steel - with sealing lip & recessed grip with 1 or 4 QR Codes

100% slosh-proof transport, with heat-resistant & food-safe sealing lip, surrounding vulcanized, absolutely hygienic without dirt joints. For use in combi steamers, navioven, hybrid kitchen as well as other preparation devices. Robust & dishwasher safe - in use with all GN containers & thermoplates® (not suitable for depths 20, 40mm).

- + Our No. 1, for 100% slosh-proof transport with heat-resistant (up to +180 °C), food-safe sealing lip - ideal for all liquid foods such as soups & sauces

Our Nr. 1



GN lid watertight made of stainless steel - with Fresh membrane with 1 or 4 QR Codes

The 100% spill-proof GN lid with a heat-resistant sealing lip and Fresh membrane extends the shelf life of food through optimal gas exchange. Salads, fruit, vegetables, and coffee stay fresh as CO₂ can escape while atmospheric oxygen is blocked. In combination with GN containers and thermoplates®, it is ideal for storage and transport in reusable systems. Order no. for valve: 54190909

- + Our No. 1, for 100% slosh-proof transport with heat-resistant (up to +180 °C), food-safe sealing lip - ideal for all liquid foods such as soups & sauces



GN lid vaculid®- for vacuuming with sealing lip with 1 or 4 QR Codes

The vacuumable GN lid for storing, transporting and cooking. Allows easy & reliable vacuum with chamber/ peristaltic pump, robust & dishwasher safe, protects food in GN reusable system & makes it last longer - in use with stainless steel GN containers/thermoplates® without handles in sizes 1/2, 1/3 & 1/6 up to max. 100mm depth.

- + Vacuuming, without disposable bags, directly in 100 % food-safe stainless steel GN system, suitable for professional hand/chamber/hose pumps



GN plug-in lid Stainless steel with 1 or 4 QR Codes

The stackable stainless steel GN plug-in lid, practical, robust & dishwasher-safe, for hygienic covering of food/meals - in use with stainless steel GN containers (not suitable for depths 20, 40mm & thermoplates® in GN size 1/1).

- + Optimal for solid & thick dishes such as potatoes, porridge, pasta or rice

Lid tracking - Digital returnable system

Our special QR codes, easy to retrofit on all GN lids, for digital tracking & organisation via our digital reusable system. Robustly usable in commercial kitchens, as dishwasher-safe, food-certified & temperature-resistant.



The reusable QR codes also track their one-way savings | Order no. 94010132



GN flat lid Stainless steel with 1 or 4 QR Codes

The GN flat lid made of stainless steel, for hygienic covering of food / dishes - handy with practical recessed grip, dishwasher safe - in use with all stainless steel GN containers, not suitable for GN-thermo-plates®.

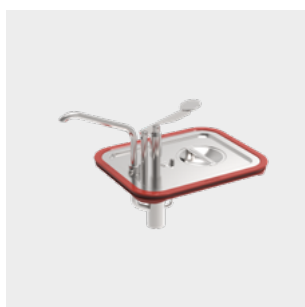
- + Optimal air & steam circulation for crispy food (fries/chops etc.)



GN hinge flat lid Stainless steel

The center hinged GN flat lid, made of stainless steel. Allows minimal temperature loss when opening, as it can only be opened halfway, practical in use and easy to clean, dishwasher safe - in use with all stainless steel GN containers, not suitable for GN-thermo-plates®.

- + Optimum energy-efficient output, due to lower temperature loss through half-opening



GN lid with dispenser function & sealing lip

Made of stainless steel with sealing lip & dosing dispenser function through integrated pump attachment (adjustable to 2 GN depths) & swiveling spout. For dispensing ketchup, mustard, mayonnaise, sauces, etc. in GN reusable. Precisely adjustable up to max. 40 g per pumping operation - in use compatible with GN containers in sizes 1/2 & 1/3, in depths 150 & 200mm.

- + With practical pump attachment for dispensing ketchup, mustard, sauces etc., directly from 100 % food-safe stainless steel GN containers



GN flat lid made of polycarbonate

The transparent GN flat lid made of polycarbonate - optimal for hygienic storage or presentation of cold foods, such as salad, vegetables/fruit. For cleaning polycarbonate use only suitable means (not acid resistant) - in application with stainless steel/polycarbonate GN containers (not suitable for GN containers with depths 20, 40mm).

- + Ideal for cold dishes such as salads, vegetables and fruit

Gastronorm-Lids

Program Overview



GN lid Dome lid for hand vacuum

The transparent GN dome lid made of Tritan™ copolyester with black circumferential waterproof sealing lip and vent plug, for easy opening of a natural hand vacuum. For airtight & watertight storage, transport & attractive presentation of food in a GN 1/6 tray (available in various depths), made of hygienic & food-safe stainless steel - perfect for togo food.

- + Absolutely watertight and with the practical vent plug, the natural hand vacuum can be easily opened for airtight & watertight storage & transport**



GN cooking lid made of stainless steel - with fixed handle

The cooking GN lid made of stainless steel, optimal in handling, centered with firm handle and rounded corners. Flexible use for preparing food, optimally suitable in use with cooking container thermoplates® C on the K|POT®.

- + Exact fit on thermoplates® with round/cornered corners, as well as GN containers**



GN buffet lid made of stainless steel - with automatic lowering function

The serving GN lid made of stainless steel, for hygienic protection of hot/cold food in GN thermoplates® - with automatic lowering function for optimal handling at the buffet - perfectly suitable in application with cooking container thermoplates® C on the K|POT®.

- + For self-service & serving and for regenerating & presenting hot and cold food. With automatic lowering function for optimal handling at the buffet**



GN buffet lid made of polycarbonate - with automatic lowering function

The transparent serving GN lid made of polycarbonate, for hygienic protection & presentation of cold foods in GN thermoplates® - with automatic lowering function for optimal handling at the buffet - perfectly suitable in application with thermoplates® C on the K|POT® cool/passive.

- + For self-service & serving and for presenting cold dishes. With automatic lowering function for optimal handling at the buffet**

Lid tracking - Digital returnable system

Our special QR codes, easy to retrofit on all GN lids, for digital tracking & organisation via our digital reusable system. Robustly usable in commercial kitchens, as dishwasher-safe, food-certified & temperature-resistant.



The reusable QR codes also track their
one-way savings | Order no. 94010132



GN lid watertight stainless steel - with sealing lip & recessed grip

100% slosh-proof transport, with heat-resistant & food-safe sealing lip, surrounding vulcanized, absolutely hygienic without dirt joints. For use in combi steamers, navioven, hybrid kitchen as well as other preparation devices. Robust & dishwasher safe - in use with all GN containers & thermoplates® (not suitable for depths 20, 40mm).



More info



GN-Norm

Order no.

GN 1/1	84080101
GN 1/2	84080103
GN 1/3	84080104
GN 1/4	84080105
GN 1/6	84080107
GN 1/9	85022016
GN 2/3	84080102
GN 2/8	84080106



GN lid watertight stainless steel - with sealing lip & recessed grip, with 4 QR Codes

100% slosh-proof transport, with heat-resistant & food-safe sealing lip, surrounding vulcanized, absolutely hygienic without dirt joints. For use in combi steamers, navioven, hybrid kitchen as well as other preparation devices. Robust & dishwasher safe - in use with all GN containers & thermoplates® (not suitable for depths 20, 40mm). Marked with four laser-engraved QR codes for automated capture.



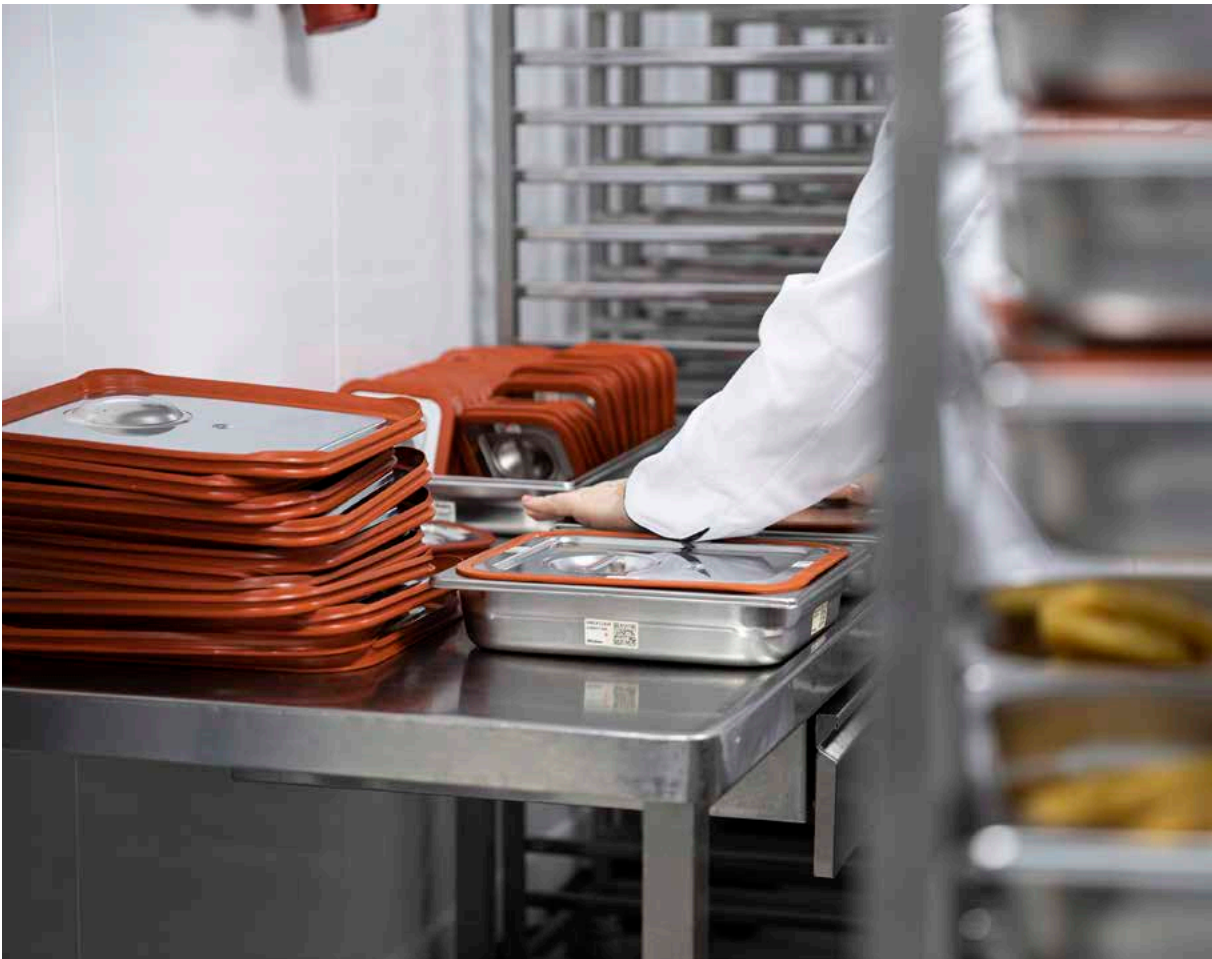
More info



GN-Norm

Order no.

GN 1/1	84050611
GN 1/2	84050613
GN 1/3	84050614
GN 1/4	84050615
GN 1/6	84050617
GN 2/3	84050612
GN 2/8	84050616



GN lid watertight made of stainless steel - with Fresh membrane

The 100% spill-proof GN lid with a heat-resistant sealing lip and Fresh membrane extends the shelf life of food through optimal gas exchange. Salads, fruit, vegetables, and coffee stay fresh as CO₂ can escape while atmospheric oxygen is blocked. In combination with GN containers and thermoplates®, it is ideal for storage and transport in reusable systems. Order no. for valve: 54190909



More info

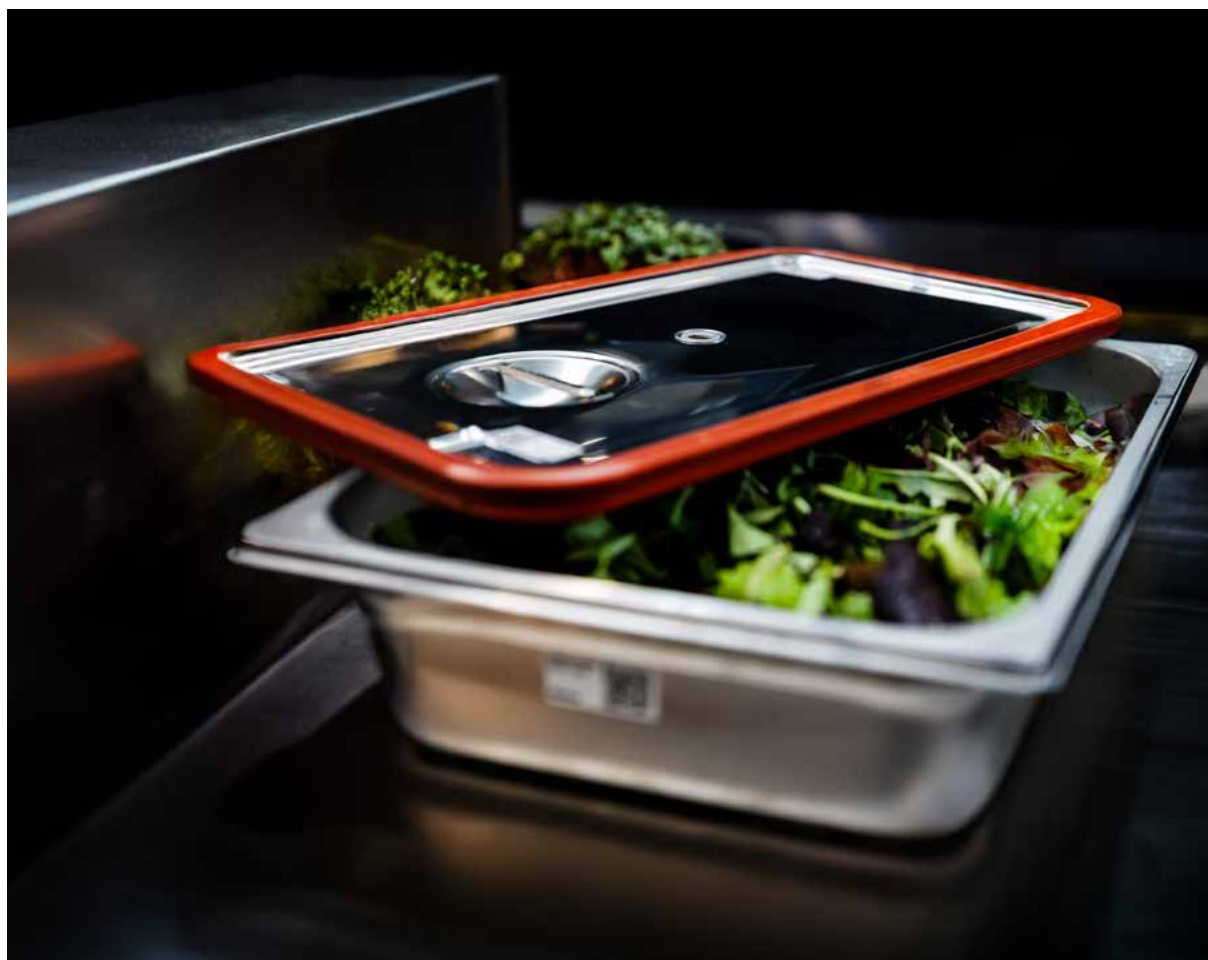


GN-Norm

GN 1/1
GN 1/2
GN 1/3

Order no.

[84011030](#)
[84011031](#)
[84011032](#)



GN lid watertight made of stainless steel - with Fresh membrane and 4 QR Codes

The 100% slosh-proof GN lid features a heat-resistant, food-safe sealing lip and an integrated Fresh membrane that optimizes carbon and oxygen exchange, extending shelf life and maintaining food quality. Ideal for GN containers and thermoplates®, it provides optimal protection for breathing foods like salads, fruit, vegetables, or coffee, allowing CO2 to escape while preventing oxidation. Fresh produce can thus be stored, transported, and served directly in the reusable GN container system. Order no. for valve: 54190909. Laser-engraved QR codes on all four sides enable automated data capture.



More info



GN-Norm

Order no.

GN 1/1

[84050619](#)



GN lid vaculid®- for vacuuming with sealing lip

The vacuumable GN lid for storing, transporting and cooking. Allows easy & reliable vacuum with chamber/ peristaltic pump, robust & dishwasher safe, protects food in GN reusable system & makes it last longer - in use with stainless steel GN containers/thermoplates® without handles in sizes 1/2, 1/3 & 1/6 up to max. 100mm depth.



More info



GN-Norm	Material	Order no.
GN 1/2	stainless steel 1.4301	84011045
GN 1/3	stainless steel 1.4301	84011042
GN 1/6	stainless steel 1.4301	84011041
GN 1/6	Tritan™ Copolyester	84200165



GN lid vaculid®- for vacuuming with sealing lip with 4 QR Codes

The vacuumable GN lid for storing, transporting and cooking. Allows easy & reliable vacuum with chamber/ peristaltic pump, robust & dishwasher safe, protects food in GN reusable system & makes it last longer - in use with stainless steel GN containers/thermoplates® without handles in sizes 1/2, 1/3 & 1/6 up to max. 100mm depth. Marked with four laser-engraved QR codes for automated capture.



More info



GN-Norm	Material	Order no.
GN 1/2	stainless steel 1.4301	84050633
GN 1/3	stainless steel 1.4301	84050631
GN 1/6	stainless steel 1.4301	84050632



GN plug-in lid Stainless steel

The stackable stainless steel GN plug-in lid, practical, robust & dishwasher-safe, for hygienic covering of food/meals - in use with stainless steel GN containers (not suitable for depths 20, 40mm & thermoplates® in GN size 1/1).



More info



Versions	GN-Norm	Order no.
without cutouts	GN 1/1	84090101
	GN 1/2	84090103
	GN 1/3	84090104
	GN 1/4	84090105
	GN 1/6	84090107
	GN 1/9	84090108
	GN 2/3	84090102
	GN 2/8	84090106



Versions	GN-Norm	Order no.
with handle cutouts	GN 1/1	84090201
	GN 1/2	84090203
	GN 1/3	84090204
	GN 1/6	84090207
	GN 2/8	84090206

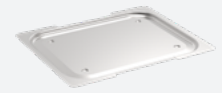


GN plug-in lid Stainless steel, with 4 QR Codes

The stackable stainless steel GN plug-in lid, practical, robust & dishwasher-safe, for hygienic covering of food/meals - in use with stainless steel GN containers (not suitable for depths 20, 40mm & thermoplates® in GN size 1/1). Marked with four laser-engraved QR codes for automated capture.



More info



Versions	GN-Norm	Order no.
with 4 QR-Codes GS1 Digital Link - without cutouts	GN 1/1	84050621
	GN 1/2	84050623
	GN 1/3	84050624
	GN 1/4	84050625
	GN 1/6	84050627
	GN 2/3	84050622
	GN 2/8	84050626



GN flat lid Stainless steel

The GN flat lid made of stainless steel, for hygienic covering of food / dishes - handy with practical recessed grip, dishwasher safe - in use with all stainless steel GN containers, not suitable for GN-thermoplates®.



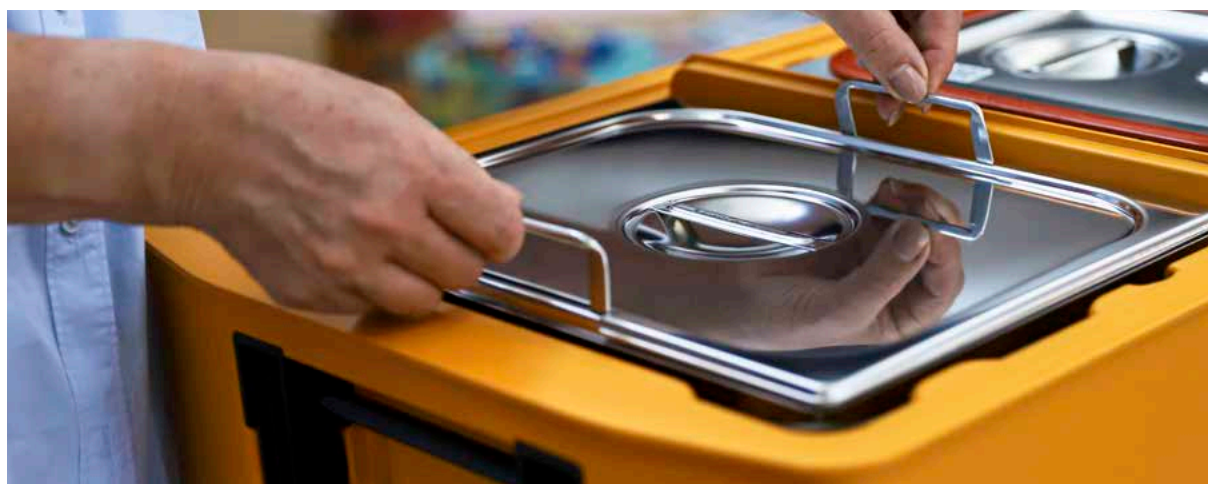
More info



Versions	GN-Norm	Order no.
without cutouts	GN 1/1	84030101
	GN 1/2	84030103
	GN 1/3	84030104
	GN 1/4	84030105
	GN 1/6	84030106
	GN 1/9	84030107
	GN 2/1	84030124
	GN 2/3	84030102
	GN 2/4	84030108
	GN 2/8	84030123



Versions	GN-Norm	Order no.
with spoon cutout	GN 1/1	84030201
	GN 1/2	84030203
	GN 1/3	84030204
	GN 1/4	84030205
	GN 1/6	84030206
	GN 1/9	84030207
	GN 2/3	84030202
	GN 2/4	84030208
	GN 2/8	84030217



Versions	GN-Norm	Order no.
with handle cutouts	GN 1/1	84030301
	GN 1/2	84030303
	GN 1/3	84030304
	GN 1/4	84030305
	GN 1/6	84030306
	GN 1/9	84030307
	GN 2/3	84030302
	GN 2/4	84030308
	GN 2/8	84030317



Versions	GN-Norm	Order no.
with handle & spoon cut-out	GN 1/1	84030401
	GN 1/2	84030403
	GN 1/3	84030404
	GN 1/4	84030405
	GN 1/6	84030406
	GN 1/9	84030407
	GN 2/3	84030402
	GN 2/4	84030408
	GN 2/8	84030423



GN flat lid

Stainless steel, with 4 QR Codes

The GN flat lid made of stainless steel, for hygienic covering of food / dishes - handy with practical recessed grip, dishwasher safe - in use with all stainless steel GN containers, not suitable for GN-thermoplates®. Marked with four laser-engraved QR codes for automated capture.



More info



Versions	GN-Norm	Order no.
with 4 QR-Codes GS1 Digital Link - without cutouts	GN 1/1	84050601
	GN 1/2	84050603
	GN 1/3	84050604
	GN 1/4	84050605
	GN 1/6	84050606
	GN 2/3	84050602

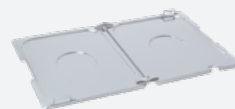


GN hinge flat lid Stainless steel

The center hinged GN flat lid, made of stainless steel. Allows minimal temperature loss when opening, as it can only be opened halfway, practical in use and easy to clean, dishwasher safe - in use with all stainless steel GN containers, not suitable for GN-thermoplates®.



More info



Versions	GN-Norm	Order no.
without cutouts	GN 1/1 GN 1/2	84040101 84040102



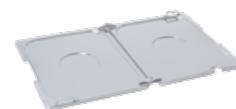
Versions	GN-Norm	Order no.
with spoon cutout	GN 1/1 GN 1/2	84040201 84040202



Versions	GN-Norm	Order no.
with handle cutouts	GN 1/1 GN 1/2	84040301 84040302



Versions	GN-Norm	Order no.
with handle & spoon cut-out	GN 1/1 GN 1/2	84040401 84040402



GN lid with dispenser function & sealing lip

Made of stainless steel with sealing lip & dosing dispenser function through integrated pump attachment (adjustable to 2 GN depths) & swiveling spout. For dispensing ketchup, mustard, mayonnaise, sauces, etc. in GN reusable. Precisely adjustable up to max. 40 g per pumping operation - in use compatible with GN containers in sizes 1/2 & 1/3, in depths 150 & 200mm.



More info



GN-Norm

GN 1/2
GN 1/3

Order no.

[84011022](#)
[84011023](#)



GN flat lid made of polycarbonate

The transparent GN flat lid made of polycarbonate - optimal for hygienic storage or presentation of cold foods, such as salad, vegetables/fruit. For cleaning polycarbonate use only suitable means (not acid resistant) - in application with stainless steel/polycarbonate GN containers (not suitable for GN containers with depths 20, 40mm).



More info



Versions	GN-Norm	Order no.
without cutouts	GN 1/1	84200105
	GN 1/2	84200106
	GN 1/3	84200107
	GN 1/4	84200108
	GN 1/6	84200109
	GN 1/9	84200113
	GN 2/3	84200114
	GN 2/4	84200111
	GN 2/8	84200112

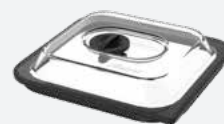


GN lid Dome lid for hand vacuum

The transparent GN dome lid made of Tritan™ copolyester with black circumferential waterproof sealing lip and vent plug, for easy opening of a natural hand vacuum. For airtight & watertight storage, transport & attractive presentation of food in a GN 1/6 tray (available in various depths), made of hygienic & food-safe stainless steel - perfect for togo food.



More info



GN-Norm	Material	Order no.
GN 1/6	Tritan™ Copolyester	84200166



GN cooking lid made of stainless steel - with fixed handle

The cooking GN lid made of stainless steel, optimal in handling, centered with firm handle and rounded corners. Flexible use for preparing food, optimally suitable in use with cooking container thermoplates® C on the K|POT®.



More info



Versions	GN-Norm	Order no.
without cutouts	GN 1/1	84012131
	GN 1/2	84012133
	GN 1/3	84012134
	GN 2/3	84012132



Versions	GN-Norm	Order no.
with handle cutouts	GN 1/1	84012135
	GN 1/2	84012137
	GN 1/3	84012138
	GN 2/3	84012136









GN buffet lid made of stainless steel - with automatic lowering function

The serving GN lid made of stainless steel, for hygienic protection of hot/ cold food in GN thermoplates® - with automatic lowering function for optimal handling at the buffet - perfectly suitable in application with cooking container thermoplates® C on the K|POT®.



More info

GN-Norm		Order no.
	GN 1/1	84012111
	 325 x 530 mm	
	GN 2/3	84012113
	 325 x 352 mm	
	GN 1/2	84012115
	 325 x 265 mm	



GN buffet lid made of polycarbonate - with automatic lowering function

The transparent serving GN lid made of polycarbonate, for hygienic protection & presentation of cold foods in GN thermoplates® - with automatic lowering function for optimal handling at the buffet - perfectly suitable in application with thermoplates® C on the K|POT® cool/passive.



More info



GN-Norm

Order no.

GN 1/1

[84012112](#)



325 x 530 mm



GN-Norm

Order no.

GN 2/3

[84012114](#)



325 x 352 mm



GN-Norm

Order no.

GN 1/2

[84012116](#)



325 x 265 mm



