



**B.PRO**  
CATERING SOLUTIONS

# GASTRONORM CONTAINERS

**Irreplaceable – and simply always perfect.**

**GASTRO ECONOMY**

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# ADDED VALUE

**More than just “standard”:** GN containers by B.PRO Catering Solutions.

## **More benefits.**

Selection, quality, price and performance: With B.PRO Gastronorm containers, everything fits. And from goods receipt to food serving, everything runs like clockwork with them.

## **More selection.**

The entire Gastronorm system from B.PRO offers more than 200 containers, lids, trays and cooking inserts. In stainless steel or polycarbonate. In all common sizes and depths. And for all application cases in the catering industry.

## **More quality.**

Quality from B.PRO remains in form for the life of a kitchen. And more than pays for itself.

## **More experience.**

As the first German manufacturer, with approximately 60 years of experience, B.PRO produces first-class Gastronorm containers. Always on state-of-the-art systems. Always with quality made in Germany.

**Immediately  
available  
from stock.  
From 1 piece.**





# HIGHLIGHTS

**B.PRO stainless-steel Gastronorm containers** – last for the life of a kitchen.

**That makes them so strong:**

- Rugged and dimensionally stable, made of stainless steel (AISI 304)
- Extra stable thanks to the circumferential edge stamping
- First-class finish with burr-free edges
- Dishwasher-safe
- Temperature-resistant from -40 °C to +280 °C
- Tasteless and odourless

- Corrosion-resistant
- Easy cleaning and optimum hygiene thanks to the smooth, non-porous surface and large corner and bottom radii

**And especially practical:**

Each part can be ordered directly from stock from a quantity of 1 and is available in an extremely short time.

**Gastronorm containers.**

In all common sizes and depths.  
For all applications.





## Ingeniously practical. Down to the last detail.



### Quality made in Germany.

Approximately 60 years of manufacturing experience is the best guarantee for particular quality.



### Unmistakeable.

Important features are burned in on the back with a laser: size, depth, volume, standard and date of manufacture. And on the front in the corner the B.PRO seal of quality.



### Easy to stack.

Exact corner finishing and the stacking collars prevent jamming and wedging during stacking and destacking.



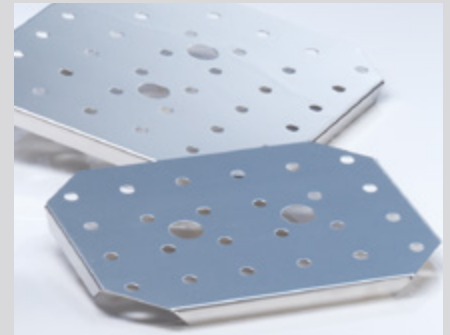
### Leak-tight. Innovative.

The stainless-steel sealing lid with a silicone seal prevents spilling during transport.



### More comfort.

The all-round stacking collar is already standard from a container depth of 40 mm.



**Extensive accessories** – the right solution for any requirement (from page 11).



### GN-B 1/1-100, stainless steel

Gastronorm containers with U-handles



### Small extra – big effect: the universal U-handles.

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

# CHIC & STYLISH

The **B.PRO Buffet Line** sets the right scene for delicious food.



On elegant black or clear white: with these Gastronorm containers, any food puts on a great performance – regardless of whether it's fresh salad and cool desserts or savoury roasts and fine vegetables.

**Accustomed great variety:**

The containers are available in 15 Gastronorm sizes matched to the presentation of cold and hot food.

**Accustomed high quality:**

The satin-finish enamelled surface is absolutely harmless for all food and foodstuffs.

The stacking collars enable easy stacking and destacking. Without wedging and jamming.

The most important product information is burned in on the back with a laser. And the corner bears the seal of quality on the front: B.PRO.



**Extraordinary advantages:**

- Easy cleaning due to the extremely smooth surface
- Suitable for the combination steamer thanks to high temperature resistance
- Up to 50% lighter than GN containers made of porcelain
- Little danger of breakage – reduced replacement costs
- Particularly colour-fast surface, still attractive after many uses
- Simple insertion into shelf trolleys or tray racks due to thinner material

**Extraordinarily practical:**

Food can be stored and regenerated, transported and presented in the combination steamer in one and the same B.PRO Buffet Line container. Completely without transferring and additional handling.





# ENTHUSIASM

**Cooking, roasting, steaming, baking and presenting – the right solution for any use.**



**Perforated GN-P containers and G-KEN cooking inserts in the GN format** – exactly right for energy-saving cooking, blanching, and steaming, for straining and draining.

- The perforation shortens the cooking and cooling times
- Side perforations are available from a depth of 65 mm – for quick cooking in larger containers

**GN trays (BZG) with extra-smooth edge:** appetising, attractive presentation of food – with smooth edge for extra hygiene.

**Specially annealed GN trays (BZG-G):** extra-sturdy and temperature-resistant for the combination steamer.

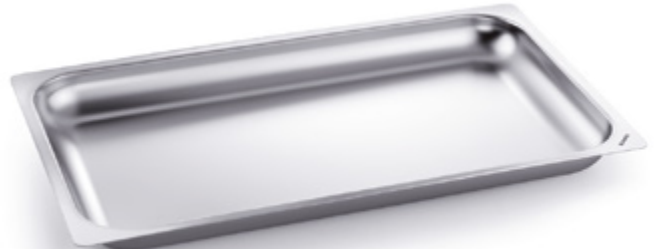
First gratinate and then serve directly on the tray – it's easy for you.

**Granite-enamelled GN trays with black surface (GN-E)** – so that everything turns out nice and crispy/crunchy when roasting and baking:

- Excellent heat transmission
- Special surface ensures optimum browning from above and below
- Easy cleaning due to extremely smooth surface
- Ideal for the combination steamer



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



**BZG 1/1-40 Gastronorm tray, stainless steel.**  
For food presentation



**G-KEN 1/1-145 Gastronorm cooking insert, stainless steel.**  
For hooking into GN containers



**GN-E 1/1-40 Gastronorm tray, black sheet metal, granite-enamelled.** For roasting and baking

## Complete overview – the transparent polycarbonate B.PRO GN containers provide an overview.

It is clear at a glance where the salad is and which container the vegetables are in. Without searching for long.

And those are by no means all advantages.

- Lightweight, yet extremely stable
- Can be used from -40 °C to +100 °C
- Odourless and tasteless
- Break-proof, rugged and dimensionally stable
- All sizes from 1/1 to 1/9 and various depths



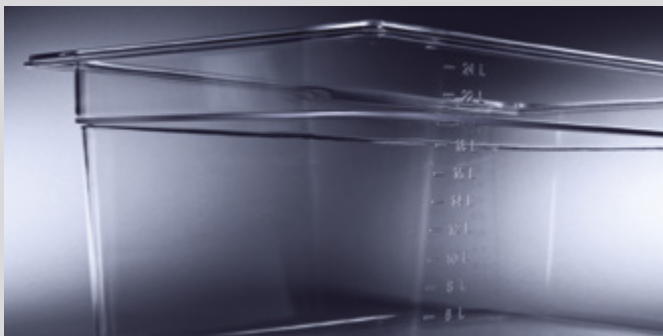
**GN-K 1/3-100 Gastronorm container, polycarbonate**



**GD-KL 1/3 Gastronorm lid, polycarbonate**

### See how much is in there.

All synthetic GN containers feature a litre scale.



### See what's in there.

And the best thing is: the transparent polycarbonate lid. They also fit on the stainless-steel GN containers from B.PRO Catering Solutions in all sizes.



# CLEAN. CLOSED.

**Stainless-steel lids** are the ideal addition to any GN container.

## They simply fit:

- In all sizes from 1/1 to 1/9
- Outstanding stability thanks to special stamping
- Easy reaching in and safe handling due to large, ergonomically shaped handles
- Stackable
- All stainless-steel lids also feature a practical ladle cut-out
- The universal hinged lid for opening on both sides reduces heat loss
- Especially flat lid without handle – ideal for Cook & Chill



**GN lid with handle**  
GD 1/1, stainless steel



**GN lid without handle**  
GD-F 1/1, stainless steel



**GN lid for GN container with U-handles**  
GD-B 1/1, stainless steel



**GN lid with hinge**  
GDS-U 1/1, stainless steel

## Takes every curve without spilling.

### GN lids with seal (GDD):

Due to the innovative mechanical form fit of the GN lids with seal (GDD), the silicone seal and stainless-steel lid remain permanently connected. As a result, the lid remains firmly on the edge of the container and does not fall into the food – even if it is transported swiftly around the corner. Even with soups and sauces.

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

- For B.PRO stainless-steel GN containers in sizes 1/1 to 1/6
- Food-safe and temperature-resistant from -40 °C to +180 °C
- Easier removal thanks to ventilation hole for pressure compensation
- Minimisation of the risk of accidents when stacking closed containers thanks to the slip-resistant effect of the seal on the top of the lid

### A B.PRO innovation:

The mechanical form fit between the seal and lid – long lasting and heat resistant.



**Gastronorm lid with GDD seal,** stainless steel





**ST 3 GN support bar,**  
stainless steel



**G-KELB 1/1 insert base,**  
polycarbonate



**G-ELB 1/1 insert base,**  
stainless steel

## Even better – thanks to first-class accessories for practical every-day use.

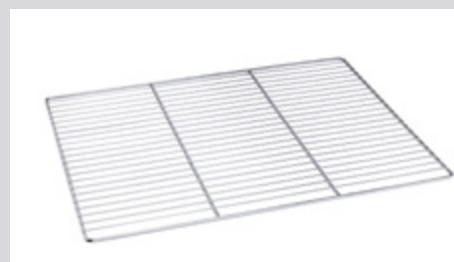
**GN support bars** connect smaller GN containers to the size 1/1.

**Insert bases** made of stainless steel or polycarbonate create distance between food and the bottom of the container. Water can drip off into the container and washed lettuce or fruit does not become limp or soggy.

**GN grates** for Gastronorm-compatible storing and transporting bowls, dishes,

cups and plates – also with non-slip Ril-san coating. Stainless-steel GN grates are temperature-resistant up to +280 °C and suitable for grilling.

**Basic equipment for the combination steamer:** We have put together three sets suitable for all common units, which are a perfect fit for all standard tasks at an especially advantageous set price.



**GR 2/1 grate,**  
stainless steel



## Confusion is not possible: B.PRO GN container with individual company name or logo.

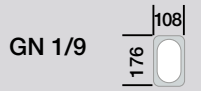
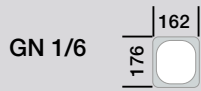
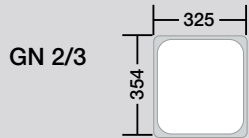
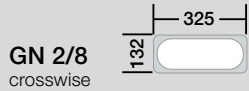
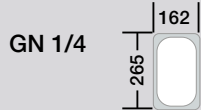
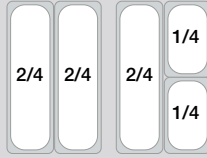
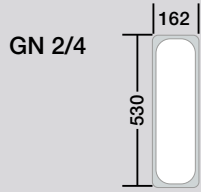
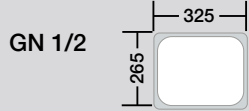
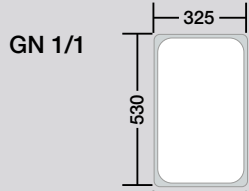
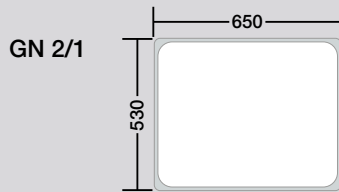
- Individual text or logo
- Easy to read, high-quality laser marking
- Permanent and dishwasher-safe
- For all GN containers and lids
- From as little as 1 piece



## Storage and transport for Gastronorm lids with seal.

The GDD top-mounted frame is the ideal solution for the correct storage, drying, transport and dispensing of Gastronorm lids with form-fitting seal. It can hold up to 30 GN 1/1 Gastronorm lids or a large variety of smaller lids.

# B.PRO GASTRONORM CONTAINERS. DIMENSIONS AND COMBINATIONS



### GN depths

Detailed information on volumes and filling amounts can be found on page 26.



All Gastronorm containers comply with the European standard EN 631

## B.PRO GASTRONORM CONTAINERS, STAINLESS STEEL

Model	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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### 2/1 Gastronorm containers



GN 2/1-20	20	650 x 530 mm	625 x 505 mm	Bowl	1 550 566
GN 2/1-40	40	650 x 530 mm	625 x 505 mm	11.0 l	1 550 065
GN 2/1-65	65	650 x 530 mm	625 x 505 mm	18.4 l	1 550 593
GN 2/1-100	100	650 x 530 mm	625 x 505 mm	28.9 l	1 550 594
GN 2/1-150	150	650 x 530 mm	625 x 505 mm	43.4 l	1 550 595
GN 2/1-200	200	650 x 530 mm	625 x 505 mm	57.7 l	1 550 596

### 1/1 Gastronorm containers



GN 1/1-20	20	530 x 325 mm	505 x 300 mm	Bowl	1 550 565
GN 1/1-40	40	530 x 325 mm	505 x 300 mm	5.1 l	1 550 064
GN 1/1-55	55	530 x 325 mm	505 x 300 mm	7.2 l	1 565 845
GN 1/1-65	65	530 x 325 mm	505 x 300 mm	8.5 l	1 550 589
GN 1/1-100	100	530 x 325 mm	505 x 300 mm	13.3 l	1 550 590
GN 1/1-150	150	530 x 325 mm	505 x 300 mm	20.0 l	1 550 591
GN 1/1-200	200	530 x 325 mm	505 x 300 mm	26.5 l	1 550 592

### 1/2 Gastronorm containers



GN 1/2-20	20	325 x 265 mm	300 x 240 mm	Bowl	1 550 563
GN 1/2-40	40	325 x 265 mm	300 x 240 mm	2.3 l	1 550 063
GN 1/2-55	55	325 x 265 mm	300 x 240 mm	3.2 l	1 565 844
GN 1/2-65	65	325 x 265 mm	300 x 240 mm	3.8 l	1 550 581
GN 1/2-100	100	325 x 265 mm	300 x 240 mm	6.0 l	1 550 582
GN 1/2-150	150	325 x 265 mm	300 x 240 mm	8.9 l	1 550 583
GN 1/2-200	200	325 x 265 mm	300 x 240 mm	11.7 l	1 550 584

All Gastronorm containers comply with the European standard EN 631

<sup>1)</sup> Other filling amount specifications on page 26



## B.PRO GASTRONORM CONTAINERS, **STAINLESS STEEL**

Model	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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### 2/4 Gastronorm containers



<b>GN 2/4-20</b>	20	530 x 162 mm	505 x 137 mm	Bowl	<b>1 564 367</b>
<b>GN 2/4-40</b>	40	530 x 162 mm	505 x 137 mm	2.3 l	<b>1 555 821</b>
<b>GN 2/4-65</b>	65	530 x 162 mm	505 x 137 mm	4.0 l	<b>1 555 822</b>
<b>GN 2/4-100</b>	100	530 x 162 mm	505 x 137 mm	6.0 l	<b>1 555 823</b>
<b>GN 2/4-150</b>	150	530 x 162 mm	505 x 137 mm	9.0 l	<b>1 555 824</b>

### 1/4 Gastronorm containers



<b>GN 1/4-20</b>	20	265 x 162 mm	240 x 137 mm	Bowl	<b>1 550 561</b>
<b>GN 1/4-65</b>	65	265 x 162 mm	240 x 137 mm	1.7 l	<b>1 550 573</b>
<b>GN 1/4-100</b>	100	265 x 162 mm	240 x 137 mm	2.7 l	<b>1 550 574</b>
<b>GN 1/4-150</b>	150	265 x 162 mm	240 x 137 mm	4.0 l	<b>1 550 575</b>
<b>GN 1/4-200</b>	200	265 x 162 mm	240 x 137 mm	5.2 l	<b>1 550 576</b>

### 2/8 Gastronorm containers



<b>GN 2/8-65</b>	65	325 x 132 mm	300 x 106 mm	1.7 l	<b>1 555 827</b>
<b>GN 2/8-100</b>	100	325 x 132 mm	300 x 106 mm	2.7 l	<b>1 555 828</b>
<b>GN 2/8-150</b>	150	325 x 132 mm	300 x 106 mm	3.8 l	<b>1 555 829</b>

### 2/3 Gastronorm containers



<b>GN 2/3-20</b>	20	354 x 325 mm	329 x 300 mm	Bowl	<b>1 550 564</b>
<b>GN 2/3-40</b>	40	354 x 325 mm	329 x 300 mm	3.3 l	<b>1 550 066</b>
<b>GN 2/3-65</b>	65	354 x 325 mm	329 x 300 mm	5.4 l	<b>1 550 585</b>
<b>GN 2/3-100</b>	100	354 x 325 mm	329 x 300 mm	8.5 l	<b>1 550 586</b>
<b>GN 2/3-150</b>	150	354 x 325 mm	329 x 300 mm	12.7 l	<b>1 550 587</b>
<b>GN 2/3-200</b>	200	354 x 325 mm	329 x 300 mm	16.7 l	<b>1 550 588</b>

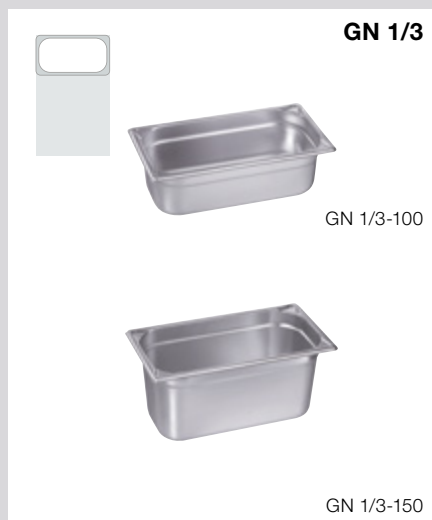
All Gastronorm containers comply with the European standard EN 631

<sup>1)</sup> Other filling amount specifications on page 26

## B.PRO GASTRONORM CONTAINERS, **STAINLESS STEEL**

Model	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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### 1/3 Gastronorm containers



<b>GN 1/3-20</b>	20	325 x 176 mm	300 x 151 mm	Bowl	<b>1 550 562</b>
<b>GN 1/3-40</b>	40	325 x 176 mm	300 x 151 mm	1.4 l	<b>1 550 067</b>
<b>GN 1/3-55</b>	55	325 x 176 mm	300 x 151 mm	2.0 l	<b>1 565 846</b>
<b>GN 1/3-65</b>	65	325 x 176 mm	300 x 151 mm	2.4 l	<b>1 550 577</b>
<b>GN 1/3-100</b>	100	325 x 176 mm	300 x 151 mm	3.8 l	<b>1 550 578</b>
<b>GN 1/3-150</b>	150	325 x 176 mm	300 x 151 mm	5.5 l	<b>1 550 579</b>
<b>GN 1/3-200</b>	200	325 x 176 mm	300 x 151 mm	7.5 l	<b>1 550 580</b>

### 1/6 Gastronorm containers



<b>GN 1/6-65</b>	65	176 x 162 mm	151 x 137 mm	1.0 l	<b>1 550 569</b>
<b>GN 1/6-100</b>	100	176 x 162 mm	151 x 137 mm	1.6 l	<b>1 550 570</b>
<b>GN 1/6-150</b>	150	176 x 162 mm	151 x 137 mm	2.2 l	<b>1 550 571</b>
<b>GN 1/6-200</b>	200	176 x 162 mm	151 x 137 mm	3.0 l	<b>1 550 572</b>

### 1/9 Gastronorm containers



<b>GN 1/9-65</b>	65	176 x 108 mm	151 x 83 mm	0.6 l	<b>1 550 567</b>
<b>GN 1/9-100</b>	100	176 x 108 mm	151 x 83 mm	0.9 l	<b>1 550 568</b>

All Gastronorm containers comply with the European standard EN 631

<sup>1)</sup> Other filling amount specifications on page 26

## B.PRO GASTRONORM CONTAINERS WITH U-HANDLES, STAINLESS STEEL

Model	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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### 1/1 Gastronorm containers with U-handles



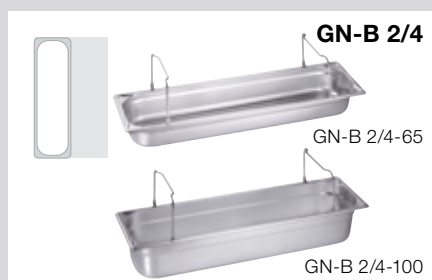
<b>GN-B 1/1-65</b>	65	530 x 325 mm	505 x 300 mm	8.5 l	<b>1 555 953</b>
<b>GN-B 1/1-100</b>	100	530 x 325 mm	505 x 300 mm	13.3 l	<b>1 555 952</b>
<b>GN-B 1/1-150</b>	150	530 x 325 mm	505 x 300 mm	20.0 l	<b>1 555 951</b>
<b>GN-B 1/1-200</b>	200	530 x 325 mm	505 x 300 mm	26.5 l	<b>1 555 950</b>

### 1/2 Gastronorm containers with U-handles



<b>GN-B 1/2-65</b>	65	325 x 265 mm	300 x 240 mm	3.8 l	<b>1 555 943</b>
<b>GN-B 1/2-100</b>	100	325 x 265 mm	300 x 240 mm	6.0 l	<b>1 555 942</b>
<b>GN-B 1/2-150</b>	150	325 x 265 mm	300 x 240 mm	8.9 l	<b>1 555 941</b>
<b>GN-B 1/2-200</b>	200	325 x 265 mm	300 x 240 mm	11.7 l	<b>1 555 940</b>

### 2/4 Gastronorm containers with U-handles



<b>GN-B 2/4-65</b>	65	530 x 162 mm	505 x 137 mm	4.0 l	<b>1 564 908</b>
<b>GN-B 2/4-100</b>	100	530 x 162 mm	505 x 137 mm	6.0 l	<b>1 564 909</b>
<b>GN-B 2/4-150</b>	150	530 x 162 mm	505 x 137 mm	9.0 l	<b>1 564 910</b>

### 1/4 Gastronorm containers with U-handles



<b>GN-B 1/4-65</b>	65	265 x 162 mm	240 x 137 mm	1.7 l	<b>1 555 934</b>
<b>GN-B 1/4-100</b>	100	265 x 162 mm	240 x 137 mm	2.7 l	<b>1 555 933</b>
<b>GN-B 1/4-150</b>	150	265 x 162 mm	240 x 137 mm	4.0 l	<b>1 555 932</b>
<b>GN-B 1/4-200</b>	200	265 x 162 mm	240 x 137 mm	5.2 l	<b>1 555 931</b>

All Gastronorm containers comply with the European standard EN 631

<sup>1)</sup> Other filling amount specifications on page 26

## B.PRO GASTRONORM CONTAINERS WITH U-HANDLES, STAINLESS STEEL

Model	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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### 2/3 Gastronorm containers with U-handles



GN-B 2/3-65	65	354 x 325 mm	329 x 300 mm	5.4 l	1 555 948
GN-B 2/3-100	100	354 x 325 mm	329 x 300 mm	8.5 l	1 555 947
GN-B 2/3-150	150	354 x 325 mm	329 x 300 mm	12.7 l	1 555 946
GN-B 2/3-200	200	354 x 325 mm	329 x 300 mm	16.7 l	1 555 945

### 1/3 Gastronorm containers with U-handles



GN-B 1/3-65	65	325 x 176 mm	300 x 151 mm	2.4 l	1 555 938
GN-B 1/3-100	100	325 x 176 mm	300 x 151 mm	3.8 l	1 555 937
GN-B 1/3-150	150	325 x 176 mm	300 x 151 mm	5.5 l	1 555 936
GN-B 1/3-200	200	325 x 176 mm	300 x 151 mm	7.5 l	1 555 935

### 1/6 Gastronorm containers with U-handles



GN-B 1/6-65	65	176 x 162 mm	151 x 137 mm	1.0 l	1 555 930
GN-B 1/6-100	100	176 x 162 mm	151 x 137 mm	1.6 l	1 555 929
GN-B 1/6-150	150	176 x 162 mm	151 x 137 mm	2.2 l	1 555 928
GN-B 1/6-200	200	176 x 162 mm	151 x 137 mm	3.0 l	1 555 927

All Gastronorm containers comply with the European standard EN 631

<sup>1)</sup> Other filling amount specifications on page 26



## B.PRO GASTRONORM LIDS, **STAINLESS STEEL**

Model	Order No.
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### Lids with handle



GD 1/1	550 658
GD 1/2	550 656
GD 2/4	556 538
GD 1/4	550 654
GD 2/8	550 076
GD 2/3	550 657
GD 1/3	550 655
GD 1/6	550 653
GD 1/9	550 652



### Lids with handle and ladle cut-out

GD-L 1/1	550 677
GD-L 1/2	550 675
GD-L 2/4	564 902
GD-L 1/4	550 673
GD-L 2/8	550 078
GD-L 2/3	550 676
GD-L 1/3	550 674
GD-L 1/6	550 672
GD-L 1/9	550 671



### Lids with form-fitting seal

GDD 1/1	1 550 663
GDD 1/2	1 550 661
GDD 1/4	1 550 659
GDD 2/3	1 550 662
GDD 1/3	1 550 660
GDD 1/6	1 550 664



### Lids without handle

GD-F 1/1	564 956
GD-F 1/2	564 957
GD-F 1/3	564 961



### Lids with handle for Gastronorm containers with U-handles

GD-B 1/1	550 086
GD-B 1/2	550 084
GD-B 2/4	564 904
GD-B 1/4	550 082
GD-B 2/3	550 085
GD-B 1/3	550 083
GD-B 1/6	550 081

## B.PRO GASTRONORM LIDS, STAINLESS STEEL



Model	Order No.
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### Lids with handle and ladle cut-out for Gastronorm containers with U-handles

GD-BL 1/1	550 093
GD-BL 1/2	550 091
GD-BL 2/4	564 906
GD-BL 1/4	550 089
GD-BL 2/3	550 092
GD-BL 1/3	550 090
GD-BL 1/6	550 088



### Lids with form-fitted seal for Gastronorm containers with U-handles

GDD-B 1/1	1 550 075
GDD-B 1/2	1 550 073
GDD-B 1/4	1 550 071
GDD-B 2/3	1 550 074
GDD-B 1/3	1 550 072
GDD-B 1/6	1 550 070



### Universal hinged lid

GDS-U 1/1	566 910
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### Universal hinged lid with ladle cut-out

GDS-UL 1/1	566 911
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### GDD top-mounted frame

Model	Designation	Capacity	Order No.
GDD top-mounted frame	<ul style="list-style-type: none"> <li>- For the correct storage, drying, transport and dispensing of Gastronorm lids with GDD and GDD-B form-fitting seal</li> <li>- Suitable for SW 10 x 6-2 serving trolley</li> <li>- Top-mounted frame can also be used without serving trolley</li> <li>- Dimensions (L x W x H): 963 x 496 x 231 mm</li> </ul>	30 lids for GN 1/1 or 60 lids for GN 1/2 or 90 lids for GN 1/3	574 167

## B.PRO GASTRONORM CONTAINERS, **POLYCARBONATE**

Model	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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### 1/1 Gastronorm containers



<b>GN-K 1/1-65</b>	65	530 x 325 mm	502 x 297 mm	9.0 l	<b>1 551 426</b>
<b>GN-K 1/1-100</b>	100	530 x 325 mm	502 x 297 mm	13.3 l	<b>1 551 427</b>
<b>GN-K 1/1-150</b>	150	530 x 325 mm	502 x 297 mm	20.0 l	<b>1 551 428</b>
<b>GN-K 1/1-200</b>	200	530 x 325 mm	502 x 297 mm	26.4 l	<b>1 551 429</b>

### 1/2 Gastronorm containers



<b>GN-K 1/2-65</b>	65	325 x 265 mm	297 x 237 mm	4.0 l	<b>1 551 430</b>
<b>GN-K 1/2-100</b>	100	325 x 265 mm	297 x 237 mm	6.2 l	<b>1 551 431</b>
<b>GN-K 1/2-150</b>	150	325 x 265 mm	297 x 237 mm	9.0 l	<b>1 551 432</b>
<b>GN-K 1/2-200</b>	200	325 x 265 mm	297 x 237 mm	11.9 l	<b>1 551 433</b>

### 2/4 Gastronorm containers



<b>GN-K 2/4-65</b>	65	530 x 162 mm	502 x 134 mm	3.4 l	<b>568 227</b>
<b>GN-K 2/4-100</b>	100	530 x 162 mm	502 x 134 mm	5.3 l	<b>568 228</b>

### 1/4 Gastronorm containers



<b>GN-K 1/4-65</b>	65	265 x 162 mm	237 x 134 mm	1.7 l	<b>1 551 438</b>
<b>GN-K 1/4-100</b>	100	265 x 162 mm	237 x 134 mm	2.6 l	<b>1 551 439</b>
<b>GN-K 1/4-150</b>	150	265 x 162 mm	237 x 134 mm	3.8 l	<b>1 551 440</b>

### 1/3 Gastronorm containers



<b>GN-K 1/3-65</b>	65	325 x 176 mm	297 x 148 mm	2.5 l	<b>1 551 434</b>
<b>GN-K 1/3-100</b>	100	325 x 176 mm	297 x 148 mm	3.8 l	<b>1 551 435</b>
<b>GN-K 1/3-150</b>	150	325 x 176 mm	297 x 148 mm	5.6 l	<b>1 551 436</b>
<b>GN-K 1/3-200</b>	200	325 x 176 mm	297 x 148 mm	7.1 l	<b>1 551 437</b>

All Gastronorm containers comply with the European standard EN 631

<sup>1)</sup> Other filling amount specifications on page 26

## B.PRO GASTRONORM CONTAINERS, **POLYCARBONATE**

Model	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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### 1/6 Gastronorm containers



GN-K 1/6-65	65	176 x 162 mm	148 x 134 mm	1.1 l	1 551 441
GN-K 1/6-100	100	176 x 162 mm	148 x 134 mm	1.6 l	1 551 442
GN-K 1/6-150	150	176 x 162 mm	148 x 134 mm	2.3 l	1 551 443

### 1/9 Gastronorm containers



GN-K 1/9-65	65	176 x 108 mm	148 x 80 mm	0.6 l	1 551 444
GN-K 1/9-100	100	176 x 108 mm	148 x 80 mm	0.9 l	1 551 445

All Gastronorm containers comply with the European standard EN 631

<sup>1)</sup> Other filling amount specifications on page 26

## B.PRO GASTRONORM LIDS, **POLYCARBONATE**

Model	Order No.
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### Lids with handle



GD-K 1/1	551 446
GD-K 1/2	551 447
GD-K 2/4	568 923
GD-K 1/4	1 551 449
GD-K 1/3	1 551 448
GD-K 1/6	1 551 450
GD-K 1/9	1 551 451

### Lids with handle and ladle cut-out



GD-KL 1/1	551 452
GD-KL 1/2	551 453
GD-KL 2/4	568 922
GD-KL 1/4	1 551 455
GD-KL 1/3	1 551 454
GD-KL 1/6	1 551 456



## B.PRO GASTRONORM CONTAINERS, PERFORATED, STAINLESS STEEL

Model	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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### 2/1 Gastronorm containers, perforated



<b>GN-P 2/1-20 * specially annealed</b>	20	650 x 530 mm	625 x 505 mm	Bowl	<b>1 565 993</b>
<b>GN-P 2/1-40 * specially annealed</b>	40	650 x 530 mm	625 x 505 mm	11.0 l	<b>1 565 789</b>
<b>GN-P 2/1-65 ** specially annealed</b>	65	650 x 530 mm	625 x 505 mm	18.4 l	<b>1 565 790</b>
<b>GN-P 2/1-100 **</b>	100	650 x 530 mm	625 x 505 mm	28.9 l	<b>1 565 791</b>
<b>GN-P 2/1-150 **</b>	150	650 x 530 mm	625 x 505 mm	43.4 l	<b>1 565 792</b>
<b>GN-P 2/1-200 **</b>	200	650 x 530 mm	625 x 505 mm	57.7 l	<b>1 565 793</b>



### 1/1 Gastronorm containers, perforated

<b>GN-P 1/1-20 * specially annealed</b>	20	530 x 325 mm	505 x 300 mm	Bowl	<b>1 565 994</b>
<b>GN-P 1/1-40 *</b>	40	530 x 325 mm	505 x 300 mm	5.1 l	<b>1 565 794</b>



### 2/3 Gastronorm containers, perforated

<b>GN-P 2/3-40 *</b>	40	354 x 325 mm	329 x 300 mm	3.3 l	<b>1 565 799</b>
<b>GN-P 2/3-65 **</b>	65	354 x 325 mm	329 x 300 mm	5.4 l	<b>1 565 800</b>
<b>GN-P 2/3-100 **</b>	100	354 x 325 mm	329 x 300 mm	8.5 l	<b>1 565 801</b>
<b>GN-P 2/3-150 **</b>	150	354 x 325 mm	329 x 300 mm	12.7 l	<b>1 565 802</b>
<b>GN-P 2/3-200 **</b>	200	354 x 325 mm	329 x 300 mm	16.7 l	<b>1 565 803</b>



### 1/3 Gastronorm containers, perforated

<b>GN-P 1/3-40 *</b>	40	325 x 176 mm	300 x 151 mm	1.4 l	<b>1 565 813</b>
<b>GN-P 1/3-65 **</b>	65	325 x 176 mm	300 x 151 mm	2.4 l	<b>1 565 814</b>
<b>GN-P 1/3-100 **</b>	100	325 x 176 mm	300 x 151 mm	3.8 l	<b>1 565 815</b>
<b>GN-P 1/3-150 **</b>	150	325 x 176 mm	300 x 151 mm	5.5 l	<b>1 565 816</b>
<b>GN-P 1/3-200 **</b>	200	325 x 176 mm	300 x 151 mm	7.5 l	<b>1 565 817</b>

All Gastronorm containers comply with the European standard EN 631

\* Base perforated only

\*\* Base and sides perforated

<sup>1)</sup> Other filling amount specifications on page 26

## B.PRO GASTRONORM TRAYS, **STAINLESS STEEL OR ENAMELLED**

Model	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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### GN trays with smooth rim, reinforced version, stainless steel



<b>BZG 2/1-20</b>	20	650 x 530 mm	623 x 503 mm	Bowl	<b>550 625</b>
<b>BZG 1/1-20</b>	20	530 x 325 mm	501 x 296 mm	Bowl	<b>550 628</b>
<b>BZG 1/1-40</b>	40	530 x 325 mm	501 x 296 mm	4.6 l	<b>550 629</b>
<b>BZG 1/1-65</b>	65	530 x 325 mm	501 x 296 mm	8.0 l	<b>550 630</b>
<b>BZG 1/2-20</b>	20	325 x 265 mm	300 x 240 mm	Bowl	<b>550 631</b>
<b>BZG 1/2-40</b>	40	325 x 265 mm	300 x 240 mm	2.3 l	<b>550 632</b>
<b>BZG 1/2-65</b>	65	325 x 265 mm	300 x 240 mm	4.0 l	<b>550 633</b>
<b>BZG 2/3-20</b>	20	354 x 325 mm	329 x 300 mm	Bowl	<b>550 634</b>
<b>BZG 2/3-40</b>	40	354 x 325 mm	329 x 300 mm	3.3 l	<b>550 635</b>
<b>BZG 2/3-65</b>	65	354 x 325 mm	329 x 300 mm	5.5 l	<b>550 636</b>

### GN trays, smooth rim, specially annealed, stainless steel



<b>BZG-G 2/1-20</b>	20	650 x 530 mm	623 x 503 mm	Bowl	<b>550 505</b>
<b>BZG-G 1/1-20</b>	20	530 x 325 mm	501 x 296 mm	Bowl	<b>550 503</b>
<b>BZG-G 1/1-40</b>	40	530 x 325 mm	501 x 296 mm	4.6 l	<b>550 504</b>
<b>BZG-G 1/1-65</b>	65	530 x 325 mm	501 x 296 mm	8.0 l	<b>556 081</b>

### GN trays, smooth rim, granite-enamelled



<b>GNE 2/1-20</b>	20	650 x 530 mm	623 x 503 mm	Bowl	<b>550 022</b>
<b>GNE 2/1-40</b>	40	650 x 530 mm	623 x 503 mm	11.0 l	<b>550 023</b>
<b>GNE 2/1-65</b>	65	650 x 530 mm	623 x 503 mm	17.6 l	<b>550 024</b>
<b>GNE 1/1-20</b>	20	530 x 325 mm	501 x 296 mm	Bowl	<b>550 025</b>
<b>GNE 1/1-40</b>	40	530 x 325 mm	501 x 296 mm	4.6 l	<b>550 026</b>
<b>GNE 1/1-65</b>	65	530 x 325 mm	501 x 296 mm	8.0 l	<b>550 027</b>
<b>GNE 2/3-20</b>	20	354 x 325 mm	329 x 300 mm	Bowl	<b>550 046</b>
<b>GNE 2/3-40</b>	40	354 x 325 mm	329 x 300 mm	3.3 l	<b>550 047</b>
<b>GNE 2/3-65</b>	65	354 x 325 mm	329 x 300 mm	5.5 l	<b>550 048</b>

All Gastronorm containers comply with the European standard EN 631

<sup>1)</sup> Other filling amount specifications on page 26

## B.PRO GASTRONORM COOKING INSERTS, PERFORATED, STAINLESS STEEL

Model	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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### 1/1 Gastronorm cooking inserts, perforated



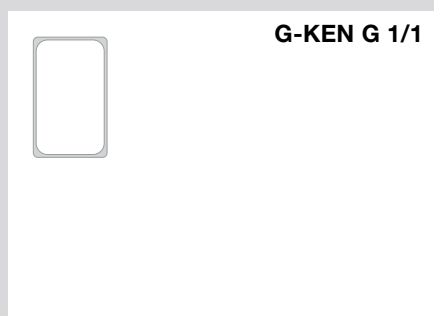
<b>G-KEN 1/1-50 **</b>	50	530 x 325 mm	500 x 295 mm	7.0 l	<b>565 940</b>
<b>G-KEN 1/1-60 **</b>	60	530 x 325 mm	500 x 295 mm	8.0 l	<b>550 487</b>
<b>G-KEN 1/1-95 ***</b>	95	530 x 325 mm	500 x 295 mm	12.5 l	<b>550 407</b>
<b>G-KEN 1/1-145 ***</b>	145	530 x 325 mm	500 x 295 mm	19.0 l	<b>550 486</b>
<b>G-KEN 1/1-195 ***</b>	195	530 x 325 mm	500 x 295 mm	25.0 l	<b>550 490</b>

### 1/2 Gastronorm cooking inserts, perforated



<b>G-KEN 1/2-60 **</b>	60	325 x 265 mm	295 x 235 mm	3.5 l	<b>550 488</b>
<b>G-KEN 1/2-95 ***</b>	95	325 x 265 mm	295 x 235 mm	5.5 l	<b>550 502</b>
<b>G-KEN 1/2-145 ***</b>	145	325 x 265 mm	295 x 235 mm	8.3 l	<b>550 557</b>
<b>G-KEN 1/2-195 ***</b>	195	325 x 265 mm	295 x 235 mm	11.0 l	<b>550 558</b>

### 1/1 Gastronorm cooking inserts, perforated, with folding handles



<b>G-KEN G 1/1-60 **</b>	60	530 x 325 mm	500 x 295 mm	8.0 l	<b>550 970</b>
<b>G-KEN G 1/1-95 ***</b>	95	530 x 325 mm	500 x 295 mm	12.5 l	<b>550 971</b>
<b>G-KEN G 1/1-145 ***</b>	145	530 x 325 mm	500 x 295 mm	19.0 l	<b>550 972</b>
<b>G-KEN G 1/1-195 ***</b>	195	530 x 325 mm	500 x 295 mm	25.0 l	<b>550 973</b>

### 1/2 Gastronorm cooking inserts, perforated, with folding handles



<b>G-KEN G 1/2-95 ***</b>	95	325 x 265 mm	295 x 235 mm	5.5 l	<b>550 967</b>
<b>G-KEN G 1/2-145 ***</b>	145	325 x 265 mm	295 x 235 mm	8.3 l	<b>550 968</b>
<b>G-KEN G 1/2-195 ***</b>	195	325 x 265 mm	295 x 235 mm	11.0 l	<b>550 969</b>

All Gastronorm containers comply with the European standard EN 631

\* Base perforated only

\*\* Base and sides perforated

\*\*\* Base, corners and sides perforated

<sup>1)</sup> Other filling amount specifications on page 26

## B.PRO GASTRONORM CONTAINERS, BUFFET LINE

Black model	Order No.	White model	Order No.	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Volume <sup>1)</sup> (litres)
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### 1/1 Buffet Line Gastronorm containers



GN-BUF 1/1-20 black	573 908	GN-BUF 1/1-20 white	573 923	20	530 x 325 mm	501 x 296 mm	Bowl
GN-BUF 1/1-40 black	573 909	GN-BUF 1/1-40 white	573 924	40	530 x 325 mm	501 x 296 mm	5.1 l
GN-BUF 1/1-65 black	573 910	GN-BUF 1/1-65 white	573 925	65	530 x 325 mm	501 x 296 mm	8.5 l
GN-BUF 1/1-100 black	573 911	GN-BUF 1/1-100 white	573 926	100	530 x 325 mm	501 x 296 mm	13.3 l

### 1/2 Buffet Line Gastronorm containers



GN-BUF 1/2-20 black	573 912	GN-BUF 1/2-20 white	573 927	20	325 x 265 mm	300 x 240 mm	Bowl
GN-BUF 1/2-40 black	573 913	GN-BUF 1/2-40 white	573 928	40	325 x 265 mm	300 x 240 mm	2.3 l
GN-BUF 1/2-65 black	573 914	GN-BUF 1/2-65 white	573 929	65	325 x 265 mm	300 x 240 mm	3.8 l
GN-BUF 1/2-100 black	573 915	GN-BUF 1/2-100 white	573 930	100	325 x 265 mm	300 x 240 mm	6.0 l

### 2/4 Buffet Line Gastronorm containers



GN-BUF 2/4-20 black	573 916	GN-BUF 2/4-20 white	573 931	20	530 x 162 mm	505 x 137 mm	Bowl
GN-BUF 2/4-40 black	573 917	GN-BUF 2/4-40 white	573 932	40	530 x 162 mm	505 x 137 mm	2.3 l
GN-BUF 2/4-65 black	573 918	GN-BUF 2/4-65 white	573 933	65	530 x 162 mm	505 x 137 mm	4.0 l
GN-BUF 2/4-100 black	573 919	GN-BUF 2/4-100 white	573 934	100	530 x 162 mm	505 x 137 mm	6.0 l

### 1/3 Buffet Line Gastronorm containers



GN-BUF 1/3-20 black	573 920	GN-BUF 1/3-20 white	573 935	20	325 x 176 mm	300 x 151 mm	Bowl
GN-BUF 1/3-40 black	573 921	GN-BUF 1/3-40 white	573 936	40	325 x 176 mm	300 x 151 mm	1.4 l
GN-BUF 1/3-65 black	573 922	GN-BUF 1/3-65 white	573 937	65	325 x 176 mm	300 x 151 mm	2.4 l

Additional colours are available on request.





## B.PRO GASTRONORM CONTAINERS, SETS

### Gastronorm MINI set for combination steamers with 6 x 2/3 insert (14-piece)



Pc.	Model	Designation	Depth (mm)	Order No.
4	GR 2/3	Gastronorm grate	--	<b>573 438</b>
2	GN 2/3-20	Gastronorm container	20	
1	GN 2/3-40	Gastronorm container	40	
2	GN 2/3-65	Gastronorm container	65	
2	GN-P 2/3-40	Gastronorm container, perforated	40	
2	GN-P 2/3-65	Gastronorm container, perforated	65	
1	GNE 2/3-20	Gastronorm tray, granite-enamelled	20	

### Gastronorm STARTER set for combination steamers with 6 x 1/1 insert (20-piece)



Pc.	Model	Designation	Depth (mm)	Order No.
6	GR 1/1	Gastronorm grate	--	<b>573 439</b>
3	GN 1/1-20	Gastronorm container	20	
2	GN 1/1-40	Gastronorm container	40	
3	GN 1/1-65	Gastronorm container	65	
3	G-KEN 1/1-60	Gastronorm cooking insert, perforated	60	
2	G-KEN 1/1-95	Gastronorm cooking insert, perforated	95	
1	GNE 1/1-20	Gastronorm tray, granite-enamelled	20	

### Gastronorm CLASSIC set for combination steamers with 10 x 1/1 insert (33-piece)



Pc.	Model	Designation	Depth (mm)	Order No.
10	GR 1/1	Gastronorm grate	--	<b>573 440</b>
4	GN 1/1-20	Gastronorm container	20	
3	GN 1/1-40	Gastronorm container	40	
4	GN 1/1-65	Gastronorm container	65	
1	GN 1/1-100	Gastronorm container	100	
4	G-KEN 1/1-60	Gastronorm cooking insert, perforated	60	
4	G-KEN 1/1-95	Gastronorm cooking insert, perforated	95	
2	GNE 1/1-20	Gastronorm tray, granite-enamelled	20	
1	GNE 1/1-40	Gastronorm tray, granite-enamelled	40	

## THE B.PRO GROUP

Our customers are as diverse and varied as our portfolio. To ensure we do our very best for every client, we concentrate our skills, abilities and capacities in two highly specialised business units: B.PRO Catering Solutions – Products and systems for professional commercial kitchens. ENOXX Engineering – Custom-made high-precision pieces using stainless steel, aluminium or synthetics for industry.

All business units of B.PRO hold DIN EN ISO9001:2015 certification, guaranteeing a high standard of reliability and customer orientation.

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