

## Gastronorm containers and trays



- STAINLESS STEEL
- INTERNATIONAL STANDARD SYSTEM
- MODULAR AND STACKABLE
- WIDE RANGE
- EASY TO CLEAN
- COMPLIES WITH EN 631

These containers and trays are based on the international GastroNorm system for optimal and complete large scale galleys function, flow, flexibility and convenient hand-ling, all the way from storing, preparation and production to hot/warm keeping and serving. All items are made of stainless steel. The containers have drop-down handles.

Thanks to the high-polished finish and to the carefully covered corners, the cleaning is very easy.

The GastroNorm system offers an almost infinite modular combining and the design allows stacking.

For further specification of the containers, trays and lids, please see following pages.

### **LOIPART AB**

P.O. Box 694  
SE 441 18 Alingsås, Sweden  
Phone +46 322 66 83 60  
Telefax +46 322 63 77 47  
E-mail loipart@loipart.se

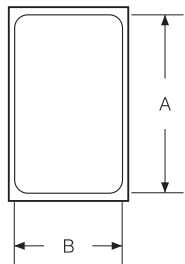
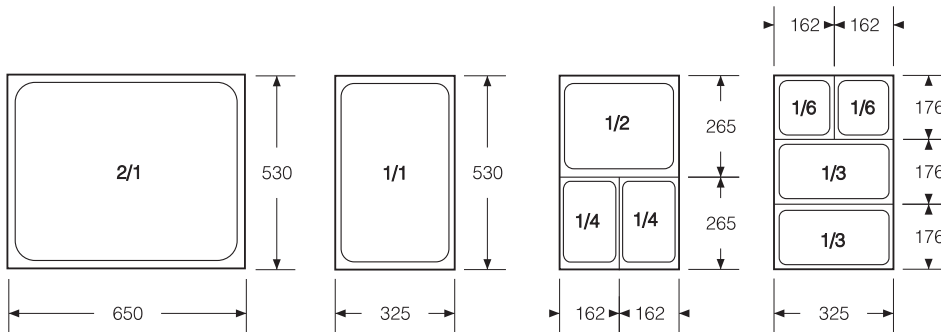
*Exclusive Sales of*  
**Electrolux** *Marine Equipment*

# 16-210

DOC.NO. 16-210L  
EDITION 5 03.09

# GASTRONORM CONTAINERS AND TRAYS

Scale 1:20  
Dimensions mm



Suspension mounting of containers-  
mounting openings in table top

Container GN	A mm	B mm
1/1	490	302
1/3	302	138
1/2	302	228
1/4	228	138
1/6	152	138

## Specification

Model	Description	Size mm	Depth mm	Capacity litres
16 90 04	Container *	2/1-020	20	-
16 90 05	Container *	2/1-040	40	-
16 90 06	Container *	2/1-065	65	20
16 90 07	Container *	2/1-100	100	31
16 90 08	Container, perf. *	2/1-040	40	-
16 90 09	Container, perf. *	2/1-065	65	20
16 90 10	Container, perf. *	2/1-100	100	31
514 08	Tray	2/1-020	20	-
514 09	Tray	2/1-040	40	-
514 06	Container *	1/1-020	20	-
16 90 11	Container *	1/1-040	40	-
16 90 12	Container *	1/1-050	50	-
16 90 13	Container *	1/1-065	65	9,0
16 90 14	Container *	1/1-100	100	13.5
16 90 15	Container *	1/1-150	150	20.5
16 90 16	Container *	1/1-200	200	27
16 90 17	Container, perf. *	1/1-020	20	-
16 90 18	Container, perf. *	1/1-040	40	-
16 90 19	Container, perf. *	1/1-050	50	-
16 90 20	Container, perf. *	1/1-065	65	9.0
16 90 21	Container, perf. *	1/1-100	100	13.5
16 90 22	Container, perf. *	1/1-150	150	20.5
16 90 23	Container, perf. *	1/1-200	200	27
514 07	Container	1/1-040	40	-
16 90 24	Container	1/1-050	50	-
514 10	Container	1/1-065	65	9.0
514 11	Container	1/1-100	100	13.5
514 12	Container	1/1-150	150	20.5
514 13	Container	1/1-200	200	27
16 90 25	Container, perf.	1/1-040	40	-
16 78 33	Container, perf.	1/1-050	50	-
514 40	Container, perf.	1/1-065	65	9.0
514 14	Container, perf.	1/1-100	100	13.5
514 15	Container, perf.	1/1-150	150	20.5
514 16	Container, perf.	1/1-200	200	27
16 78 31	Tray	1/1-010	10	-
514 18	Tray	1/1-020	20	-
514 19	Tray	1/1-040	40	-
16 88 16	Container, granitenam.	1/1-020	20	-
16 88 17	Container, granitenam.	1/1-040	40	-
16 88 18	Container, granitenam.	1/1-065	65	9.0
16 90 26	Container *	2/3-020	20	-
16 90 27	Container *	2/3-040	40	-
16 90 28	Container *	2/3-065	65	6.1
16 90 29	Container *	2/3-100	100	8.5
16 90 30	Container *	2/3-150	150	13
16 90 31	Container *	2/3-200	200	17.5
16 90 32	Container, perf. *	2/3-040	40	-
16 90 33	Container, perf. *	2/3-065	65	6.1
16 90 34	Container, perf. *	2/3-100	100	8.5
16 90 35	Container, perf. *	2/3-150	150	13
16 90 36	Container, perf. *	2/3-200	200	17.5
514 29	Container	2/3-040	40	-
514 20	Container	2/3-065	65	6.1
514 21	Container	2/3-100	100	8.5
514 22	Container	2/3-150	150	13
514 23	Container	2/3-200	200	17.5
16 90 37	Container, perf.	2/3-040	40	-
514 45	Container, perf. *	2/3-065	65	6.1
514 24	Container, perf. *	2/3-100	100	8.5
514 25	Container, perf. *	2/3-150	150	13
514 26	Container, perf. *	2/3-200	200	17.5

# GASTRONORM CONTAINERS AND TRAYS

## Specification

Model	Description	Size mm	Depth mm	Capacity litres
16 90 38	Container *	1/2-020	20	-
16 90 39	Container *	1/2-040	40	-
16 90 40	Container *	1/2-065	65	4
16 90 41	Container *	1/2-100	100	6
16 90 42	Container *	1/2-150	150	9
16 90 43	Container *	1/2-200	200	12
16 90 44	Container, perf. *	1/2-040	40	-
16 90 45	Container, perf. *	1/2-065	65	4
16 90 46	Container, perf. *	1/2-100	100	6
16 90 47	Container, perf. *	1/2-150	150	9
16 90 48	Container, perf. *	1/2-200	200	12
16 90 49	Container	1/2-040	40	-
514 30	Container	1/2-065	65	4
514 31	Container	1/2-100	100	6
514 32	Container	1/2-150	150	9
514 33	Container	1/2-200	200	12
16 90 50	Container, perf.	1/2-040	40	-
514 38	Container, perf.	1/2-065	65	4
514 34	Container, perf.	1/2-100	100	6
514 35	Container, perf.	1/2-150	150	9
514 36	Container, perf.	1/2-200	200	12
16 78 32	Tray	1/2-010	10	-
16 90 51	Container *	2/4-020	20	-
16 90 52	Container *	2/4-040	40	-
16 90 53	Container *	2/4-065	65	4
16 90 54	Container *	2/4-100	100	6
16 90 55	Container	2/4-040	40	-
16 90 56	Container	2/4-065	65	4
16 90 57	Container	2/4-100	100	6
16 90 58	Container *	1/3-020	20	-
16 90 59	Container *	1/3-040	40	-
16 90 60	Container *	1/3-065	65	2.5
16 90 61	Container *	1/3-100	100	3.5
16 90 62	Container *	1/3-150	150	5.5
16 90 63	Container *	1/3-200	200	7.5
16 90 64	Container	1/3-040	40	-
16 90 65	Container	1/3-065	65	2.5
514 41	Container	1/3-100	100	3.5
514 42	Container	1/3-150	150	5.5
514 43	Container	1/3-200	200	7.5
16 90 66	Container *	1/4-065	65	1.8
16 90 67	Container *	1/4-100	100	2.7
16 90 68	Container *	1/4-150	150	4.0
16 90 69	Container *	1/4-200	200	4.7
16 90 70	Container	1/4-065	65	1.8
514 51	Container	1/4-100	100	2.7
514 52	Container	1/4-150	150	4.0
514 53	Container	1/4-200	200	4.7
16 90 71	Container *	2/8-065	65	1.8
16 90 72	Container *	2/8-100	100	2.7
16 90 75	Container *	1/6-065	65	0.8
16 90 76	Container *	1/6-100	100	1.5
16 90 77	Container *	1/6-150	150	2.5
16 90 78	Container *	1/6-200	200	3
16 90 79	Container	1/6-065	65	0.8
514 61	Container	1/6-100	100	1.5
514 62	Container	1/6-150	150	2.5
16 90 85	Container	1/6-200	200	3

514 17	Lid	1/1	
514 27	Lid	2/3	
514 37	Lid	1/2	
514 47	Lid	1/3	
514 57	Lid	1/4	
16 90 74	Lid	2/8	
514 67	Lid	1/6	
16 90 83	Lid	1/9	
514 80	Bar, L=325 mm **		
514 81	Bar, L=530 mm **		

\* without handles

\*\* Required for smaller containers (1/4 and 1/6) for suspension in well GN 1/1.

# GASTRONORM CONTAINERS AND TRAYS

## Gastronorm containers, polycarbonat



- INTERNATIONAL STANDARD SYSTEM
- DURABLE POLYCARBONATE
- EASY TO CLEAN
- MODULAR AND STACKABLE
- WIDE RANGE

These containers are based on the international GatroNorm system for optimal and complete large scale kitchen function, flow, flexibility and convenient handling – all the way from storing, preparation and production to hot/warm keeping and serving.

All items are made of clear, impact resistant polycarbonate with smooth surfaces for easy cleaning. The distortion-free sides of

the containers contribute to easy product identification and attractive exposure.

The carefully rounded edges allow vacuum packaging of food products in plastic bags according to “Sous Vide” food processing method.

The containers are stackable and withstand temperature from -40°C up to +100°C.

For further specifications of the different models, please see overleaf.

### LOIPART AB

P.O. Box 694  
SE 441 18 Alingsås, Sweden  
Phone +46 322 66 83 60  
Telefax +46 322 63 77 47  
E-mail loipart@loipart.se

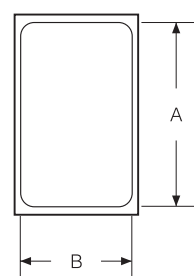
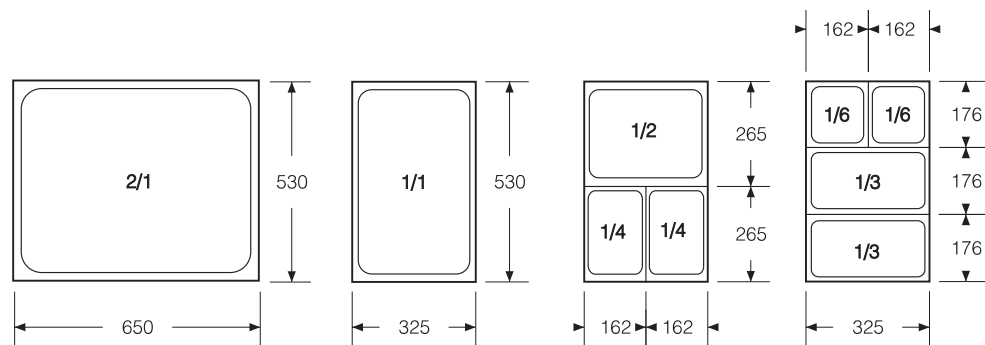
*Exclusive Sales of*  
 **Electrolux** *Marine Equipment*

# 16-220

DOC.NO. 16-220L  
EDITION 2 11.05

# GASTRONORM CONTAINERS, POLYCARBONATE

Scale 1:20  
Dimensions mm



Suspension mounting of containers  
– mounting openings on table top

Container GN	A mm	B mm
1/1	502	298
1/3	298	150
1/2	298	239
1/4	239	136
1/6	150	136

## Specification

Model	Description	Size mm	Depth mm	Capacity litres
16 91 77	Container	1/1-065	65	6.3
16 91 78	Container	1/1-100	100	11.7
16 91 79	Container	1/1-150	150	19
16 91 80	Container	1/1-200	200	23.2
16 91 83	Container	2/4-065	65	2.8
16 91 84	Container	2/4-100	100	5
16 91 86	Container	1/2-065	65	2.8
16 91 87	Container	1/2-100	100	5
16 91 88	Container	1/2-150	150	8.2
16 91 89	Container	1/2-200	200	10.9
16 91 92	Container	1/3-065	65	2.7
16 91 93	Container	1/3-100	100	3.7
16 91 94	Container	1/3-150	150	5.7
16 97 69	Container	1/3-200	200	7.7
16 91 97	Container	1/4-065	65	1.5
16 91 98	Container	1/4-100	100	2.5
16 91 99	Container	1/4-150	150	3.8
16 92 02	Container	1/6-065	65	0.8
16 92 03	Container	1/6-100	100	1.6
16 92 04	Container	1/6-150	150	2.3
16 92 06	Container	1/9-065	65	0.56
16 92 07	Container	1/9-100	100	0.95
16 91 81	Lid	1/1		
16 91 85	Lid	2/4		
16 91 90	Lid	1/2		
16 91 95	Lid	1/3		
16 92 00	Lid	1/4		
16 92 05	Lid	1/6		
16 92 08	Lid	1/9		
16 91 82	Drain shelf	1/1		
16 91 91	Drain shelf	1/2		
16 91 96	Drain shelf	1/3		
16 92 01	Drain shelf	1/4		
16 97 70	Drain shelf	1/6		