


**abbt**  
MADE IN ITALY  
18/10

**GASTRONORM**  
***CONTAINERS***



I contenitori **Gastronorm** sono studiati e realizzati in conformità alla normativa UNI EN 631-1. Realizzati in AISI 304 (1.4301) per garantire un'ottima resistenza alla corrosione; l'AISI 304 è un acciaio austenitico che può essere utilizzato a contatto con gli alimenti secondo il decreto 21 dicembre 2010 Nr. 258.

I nostri contenitori vengono sottoposti a un trattamento di **Elettrolucidatura**, che aumenta la resistenza alla corrosione e all'abrasione, incrementa la resistenza a fatica, diminuisce la formazione di depositi e limita la proliferazione batterica.

Il processo prevede l'asportazione selettiva di materiale dalla superficie, attraverso il passaggio di corrente elettrica, mentre il pezzo è immerso come polo anodico in una soluzione elettrolitica, che consente un progressivo livellamento dei picchi di rugosità, ottenendo una superficie omogenea, perfettamente levigata e brillante.

***Gastronorm** containers are designed and manufactured in compliance with UNI EN 631-1 regulation. Made of AISI 304 (1.4301) to ensure an excellent corrosion resistance; AISI 304 is an austenitic steel that can be used in contact with food according to the Decree of 21 December 2010 No. 258.*

*Our containers are submitted to an **Electropolishing** treatment, which increases corrosion and abrasion strength, intensifies fatigue resistance, reduces deposit formation and limits bacterial growth.*

*This process requires selective superficial material removal, through electrical current passage, while the container is immersed in electrolytic solution like an anodic pole, which allows a progressive roughness peaks reduction, thus obtaining an even surface, perfectly smooth and polished.*



**ACCIAIO INOX**  
***STAINLESS STEEL***

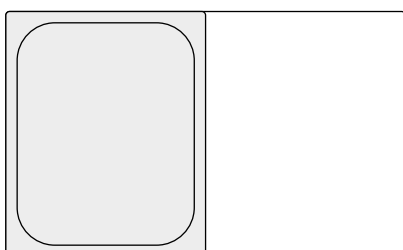




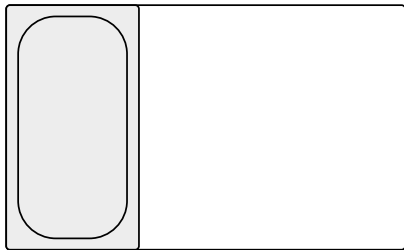
MOD.	COD.	H	SP.
<b>1/1</b> 530 x 325 mm	V010572G11	20 mm	0,7 mm
	V010572G11A	40 mm	0,7 mm
	V010572G11B	65 mm	0,7 mm
	V010572G11C	100 mm	0,7 mm
	V010572G11D	150 mm	0,7 mm
V010572G11E	200 mm	0,7 mm	



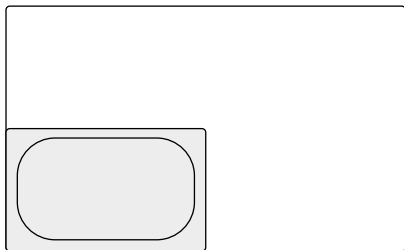
MOD.	COD.	H	SP.
<b>2/3</b> 355 x 325 mm	V010572G23	20 mm	0,7 mm
	V010572G23A	40 mm	0,7 mm
	V010572G23B	65 mm	0,7 mm
	V010572G23C	100 mm	0,7 mm
	V010572G23D	150 mm	0,7 mm
V010572G23E	200 mm	0,7 mm	



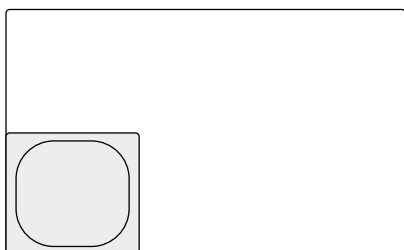
MOD.	COD.	H	SP.
<b>1/2</b> 325 x 265 mm	V010572G12	20 mm	0,7 mm
	V010572G12A	40 mm	0,7 mm
	V010572G12B	65 mm	0,7 mm
	V010572G12C	100 mm	0,7 mm
	V010572G12D	150 mm	0,7 mm
V010572G12E	200 mm	0,7 mm	



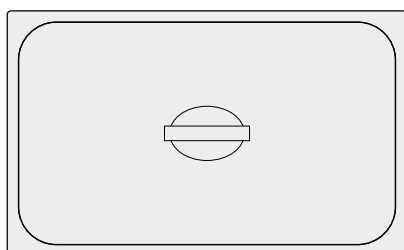
MOD.	COD.	H	SP.
1/3 325 x 175 mm	V010572G13	20 mm	0,7 mm
	V010572G13A	40 mm	0,7 mm
	V010572G13B	65 mm	0,7 mm
	V010572G13C	100 mm	0,7 mm
	V010572G13D	150 mm	0,7 mm
	V010572G13E	200 mm	0,7 mm



MOD.	COD.	H	SP.
1/4 264 x 162 mm	V010572G14	20 mm	0,7 mm
	V010572G14A	40 mm	0,7 mm
	V010572G14B	65 mm	0,7 mm
	V010572G14C	100 mm	0,7 mm
	V010572G14D	150 mm	0,7 mm
	V010572G14E	200 mm	0,7 mm

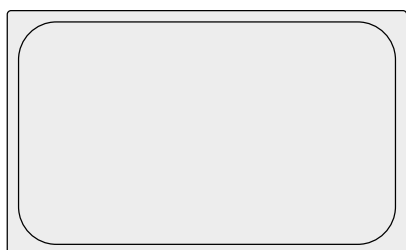


MOD.	COD.	H	SP.
1/6 176 x 162 mm	V010572G16	20 mm	0,7 mm
	V010572G16A	40 mm	0,7 mm
	V010572G16B	65 mm	0,7 mm
	V010572G16C	100 mm	0,7 mm

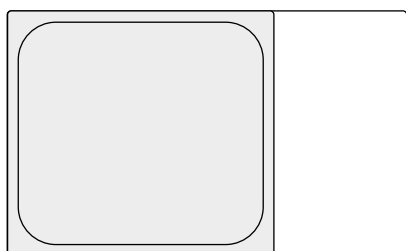


**COPERCHIO STANDARD - STANDARD LID**

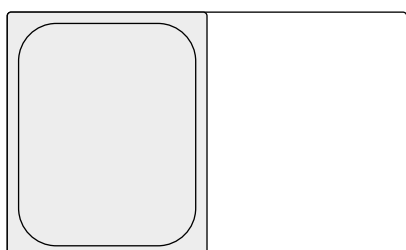
MOD.	COD.	SP.
1/1 - 530 x 325 mm	V010515G11	0,7 mm
2/3 - 355 x 325 mm	V010515G23	0,7 mm
1/2 - 325 x 265 mm	V010515G12	0,7 mm
1/3 - 325 x 175 mm	V010515G13	0,7 mm
1/4 - 264 x 162 mm	V010515G14	0,7 mm
1/6 - 176 x 162 mm	V010515G16	0,7 mm



MOD.	COD.	H	SP.
<b>1/1</b> 530 x 325 mm	V010526G11	20 mm	0,7 mm
	V010526G11A	40 mm	0,7 mm
	V010526G11B	65 mm	0,7 mm



MOD.	COD.	H	SP.
<b>2/3</b> 355 x 325 mm	V010526G23	20 mm	0,7 mm
	V010526G23A	40 mm	0,7 mm
	V010526G23B	65 mm	0,7 mm



MOD.	COD.	H	SP.
<b>1/2</b> 325 x 265 mm	V010526G12	20 mm	0,7 mm
	V010526G12A	40 mm	0,7 mm
	V010526G122B	65 mm	0,7 mm



I contenitori **Gastronorm in Policarbonato** sono studiati e realizzati in conformità alla normativa UNI EN 631-1. Realizzati con materiali approvati FDA.

Grazie alla tipologia dei materiali e gli spessori usati per i contenitori, è garantita un'ottima resistenza agli urti: non si ammaccano in caso di cadute accidentali. L'eccelsa trasparenza permette di identificare facilmente il contenuto al proprio interno. Le pareti completamente lisce sono facilmente lavabili e sanificabili.

Utilizzabili nel Freezer senza che diventino freddi al tatto al momento dell'estrazione, e nel microonde ma non per tempi prolungati. Sopportano temperature da  $-40^{\circ}\text{C}$  a  $+110^{\circ}\text{C}$ .

**AVVERTENZE** - I contenitori in policarbonato non sono raccomandati per l'uso su tavole a vapore; evitare il contatto con sapone di Marsiglia. Per il lavaggio degli articoli in Policarbonato si consiglia l'utilizzo di detersivi con pH neutro, e, in ogni caso, con pH inferiore a 11. L'utilizzo di detersivi fortemente alcalini ( $\text{pH} > 11$ ) o a base di alcool, solventi clorurati, ammoniaca e l'impiego di spugne abrasive potrebbe danneggiare in modo irreparabile i prodotti.

*Polycarbonate Gastronorm containers are designed and manufactured in compliance with UNI EN 631-1 regulation. Made of FDA-approved materials.*

*The type of materials and thicknesses of these containers guarantee an excellent shock-resistance; they cannot easily be dented in case of accidental fall. The excellent transparency allows to see the content easily. Completely smooth walls are easy to clean and sanitizable.*

*They can be stored in freezer without getting cold to the touch when taken out and put in the microwave, but not for long periods of time. Product temperature from  $-40^{\circ}\text{C}$  up to  $+110^{\circ}\text{C}$ .*

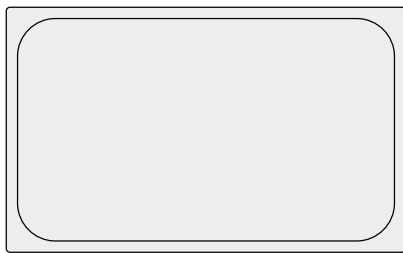
**WARNING** - Polycarbonate containers are not recommended to be used on steam tables; avoid contact with Marseille soap. For the washing of items, polycarbonate ph-neutral detergents are recommended and in any case with Ph lower than 11. The use of strongly alkaline ( $\text{pH} > 11$ ) or alcohol detergents, chlorinated solvents, ammonia and the use of abrasive sponges could irreparably damage the products.



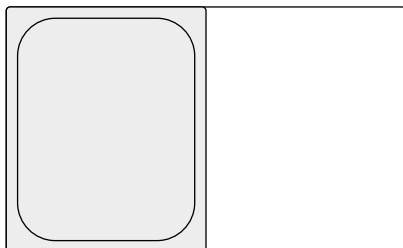


**POLICARBONATO**  
***POLYCARBONATE***

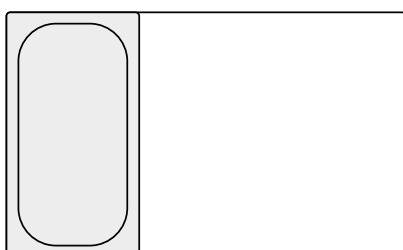
**CONTENITORI**  
**CONTAINERS**



MOD.	COD.	H	SP.
1/1 530 x 325 mm	V01PC72G11B	65 mm	1,90 / 2,20 mm
	V01PC72G11C	100 mm	1,90 / 2,20 mm
	V01PC72G11D	150 mm	1,90 / 2,20 mm
	V01PC72G11E	200 mm	1,90 / 2,20 mm

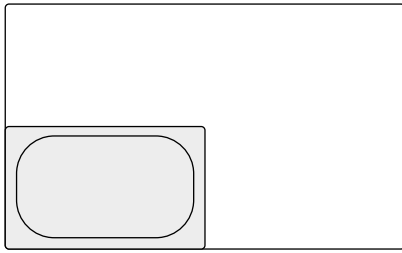


MOD.	COD.	H	SP.
1/2 325 x 265 mm	V01PC72G12B	65 mm	1,90 / 2,20 mm
	V01PC72G12C	100 mm	1,90 / 2,20 mm
	V01PC72G12D	150 mm	1,90 / 2,20 mm
	V01PC72G12E	200 mm	1,90 / 2,20 mm

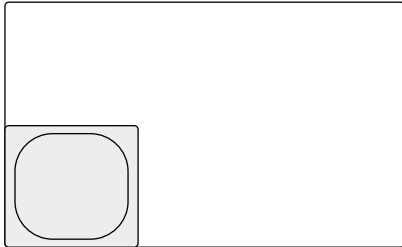


MOD.	COD.	H	SP.
1/3 325 x 175 mm	V01PC72G13B	65 mm	1,90 / 2,20 mm
	V01PC72G13C	100 mm	1,90 / 2,20 mm
	V01PC72G13D	150 mm	1,90 / 2,20 mm

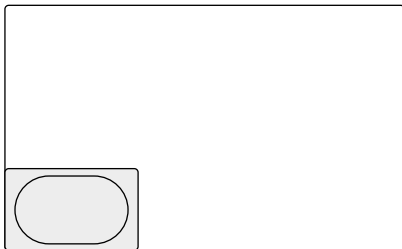
# CONTENITORI E COPERCHI CONTAINERS AND LIDS



MOD.	COD.	H	SP.
<b>1/4</b> 264 x 162 mm	V01PC72G14B	65 mm	<b>1,90 / 2,20 mm</b>
	V01PC72G14C	100 mm	<b>1,90 / 2,20 mm</b>
	V01PC72G14D	150 mm	<b>1,90 / 2,20 mm</b>



MOD.	COD.	H	SP.
<b>1/6</b> 176 x 162 mm	V01PC72G16B	65 mm	1,90 / 2,20 mm
	V01PC72G16C	100 mm	1,90 / 2,20 mm
	V01PC72G16D	150 mm	1,90 / 2,20 mm



MOD.	COD.	H	SP.
<b>1/9</b> 176 x 108 mm	V01PC72G19B	65 mm	1,90 / 2,20 mm
	V01PC72G19C	100 mm	1,90 / 2,20 mm
	V01PC72G19D	150 mm	1,90 / 2,20 mm



## VASCHETTA GELATO GN - GN ICE CREAM BASIN

MOD.	COD.	H	SP.
355 x 170 mm	V01PC72GGE	115 mm	1,90 / 2,20 mm

## COPERCHIO GN - GN LID




MOD.	COD.	H	SP.
<b>1/1</b> - 530 x 325 mm	V01PC15G11	coperchio	1,90 / 2,20 mm
<b>1/2</b> - 325 x 265 mm	V01PC15G12	coperchio	1,90 / 2,20 mm
<b>1/3</b> - 325 x 175 mm	V01PC15G13	coperchio	1,90 / 2,20 mm
<b>1/4</b> - 264 x 162 mm	V01PC15G14	coperchio	1,90 / 2,20 mm
<b>1/6</b> - 176 x 162 mm	V01PC15G16	coperchio	1,90 / 2,20 mm
<b>1/9</b> - 176 x 108 mm	V01PC15G19	coperchio	1,90 / 2,20 mm

## COPERCHIO ERMETICO - HERMETIC LID



MOD.	COD.	H	SP.
<b>1/1</b> - 530 x 325 mm	V01PC15GE11	coperchio	1,90 / 2,20 mm
<b>1/2</b> - 325 x 265 mm	V01PC15GE12	coperchio	1,90 / 2,20 mm





I contenitori **Gastronorm in Polipropilene** sono realizzati con materiali approvati FDA. Sono un'eccellente soluzione economica per la preparazione, esposizione e conservazione dei cibi.

Hanno un'ottima resistenza agli urti a temperatura ambiente. La buona trasparenza che permette di identificare facilmente il contenuto al proprio interno. Sopportano temperature da  $-40^{\circ}\text{C}$  a  $+80^{\circ}\text{C}$ .

AVVERTENZE - I contenitori in polipropilene non sono indicati per l'uso su tavole a vapore.

*Polypropylene Gastronorm containers are made of FDA-approved materials. They are an excellent economical solution for the preparation, display and storage of food.*

*They have excellent shock resistance at room temperature. Good transparency allows to see the content easily. Product temperature from  $-40^{\circ}\text{C}$  up to  $+80^{\circ}\text{C}$ .*

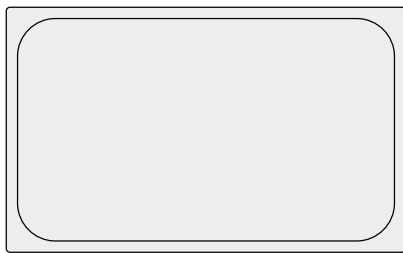
*WARNING - The containers made of polypropylene are not recommended to be used on steam tables.*



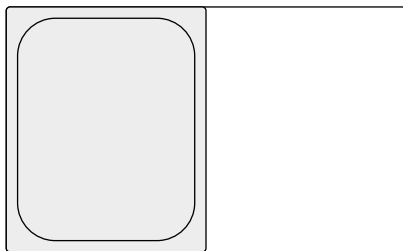


**POLIPROPILENE**  
***POLYPROPYLENE***

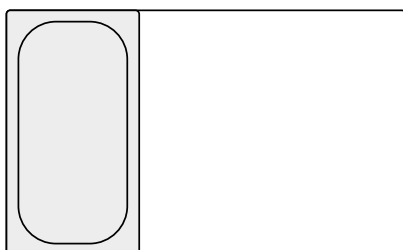
**CONTENITORI**  
**CONTAINERS**



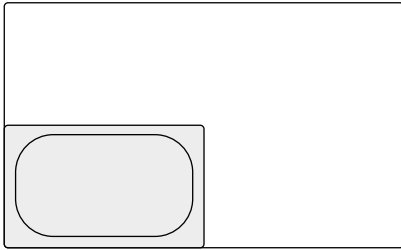
MOD.	COD.	H	SP.
1/1 530 x 325 mm	V01PP72G11B	65 mm	1,90 / 2,30 mm
	V01PP72G11C	100 mm	1,90 / 2,30 mm
	V01PP72G11D	150 mm	1,90 / 2,30 mm
	V01PP72G11E	200 mm	1,90 / 2,30 mm



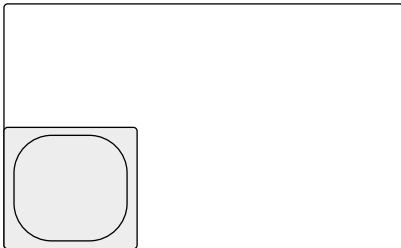
MOD.	COD.	H	SP.
1/2 325 x 265 mm	V01PP72G12B	65 mm	1,90 / 2,30 mm
	V01PP72G12C	100 mm	1,90 / 2,30 mm
	V01PP72G12D	150 mm	1,90 / 2,30 mm
	V01PP72G12E	200 mm	1,90 / 2,30 mm



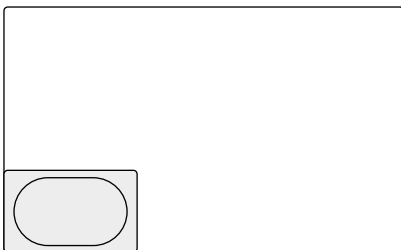
MOD.	COD.	H	SP.
1/3 325 x 175 mm	V01PP72G13B	65 mm	1,90 / 2,30 mm
	V01PP72G13C	100 mm	1,90 / 2,30 mm
	V01PP72G13D	150 mm	1,90 / 2,30 mm



MOD.	COD.	H	SP.
<b>1/4</b> 264 x 162 mm	V01PP72G14B	65 mm	1,90 / 2,30 mm
	V01PP72G14C	100 mm	1,90 / 2,30 mm
	V01PP72G14D	150 mm	1,90 / 2,30 mm



MOD.	COD.	H	SP.
<b>1/6</b> 176 x 162 mm	V01PP72G16B	65 mm	1,90 / 2,30 mm
	V01PP72G16C	100 mm	1,90 / 2,30 mm
	V01PP72G16D	150 mm	1,90 / 2,30 mm



MOD.	COD.	H	SP.
<b>1/9</b> 176 x 108 mm	V01PP72G19B	65 mm	1,90 / 2,30 mm
	V01PP72G19C	100 mm	1,90 / 2,30 mm
	V01PP72G19D	150 mm	1,90 / 2,30 mm



**VASCHETTA GELATO GN - GN ICE CREAM BASIN**

MOD.	COD.	H	SP.
355 x 170 mm	V01PP72GGE	115 mm	1,90 / 2,30 mm

**COPERCHIO GN - GN LID**



MOD.	COD.	H	SP.
<b>1/1</b> - 530 x 325 mm	V01PP15G11	coperchio	1,90 / 2,30 mm
<b>1/2</b> - 325 x 265 mm	V01PP15G12	coperchio	1,90 / 2,30 mm
<b>1/3</b> - 325 x 175 mm	V01PP15G13	coperchio	1,90 / 2,30 mm
<b>1/4</b> - 264 x 162 mm	V01PP15G14	coperchio	1,90 / 2,30 mm
<b>1/6</b> - 176 x 162 mm	V01PP15G16	coperchio	1,90 / 2,30 mm
<b>1/9</b> - 176 x 108 mm	V01PP15G19	coperchio	1,90 / 2,30 mm



**abert**<sup>®</sup>

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