

**BLANCO**  
GERMANY

**BLANCO GN containers**  
Perfect in every dimension.

gastronorm  
containers

BLANCO

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## More than just "good enough": BLANCO GN containers.

### More for you.

Selection, quality, price and performance: With BLANCO Gastronorm containers, everything just slots into place. For a smooth process, from receiving to serving.

### More selection.

BLANCO offers a complete Gastronorm system with over 200 containers, lids, trays and cooking inserts made of stainless steel or polycarbonate in all the common sizes, depths and for every area of use in the catering industry.

### More quality.

BLANCO serves you for life. Thanks to their outstanding quality, GN containers remain in top form throughout the life of the kitchen. They pay for themselves again and again.

### More experience.

In 1955, BLANCO became the first manufacturer in Germany to produce Gastronorm containers made of stainless steel. Our outstanding experience and ultra-modern production facilities offer tried-and-tested "made in Germany" quality.



# added value

### Minimum order of one item and super fast delivery!

Profit from top-notch professional delivery service. At BLANCO, you receive your GN containers right from the warehouse and can order as little as one item. Where else can you do that these days?





# sparklers

## Stainless-steel GN containers: They'll serve you for a lifetime.

**BLANCO Gastronorm containers made of stainless steel (CNS, material No. 1.4301)** offer decisive advantages for a long service life and optimum handling:

- Rugged and dimensionally stable
- Extra stable thanks to the circumferential edge stamping
- First-class finish with burr-free edges
- Dishwasher-safe
- Temperature-resistant from  $-40\text{ }^{\circ}\text{C}$  to  $+280\text{ }^{\circ}\text{C}$
- Taste-free and odourless
- Corrosion-resistant
- Easy cleaning and optimum hygiene thanks to the smooth, non-porous surface and large corner and floor radii

### And here's a little extra feature with a big effect: The universal U-handles from BLANCO.

- 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 food transfer
- Safe removal of hot containers
- Stackable, even when full



**Gastronorm containers**  
Available in all common sizes and depths  
and for every area of use



**Gastronorm containers  
GN 1/1-65**  
Stainless steel



**Gastronorm containers  
with U-handles GN-B 1/1-100**  
Stainless steel

## BLANCO Gastronorm containers: Superb down to the smallest detail.

It's all stocked at the warehouse  
and available right away!

- A huge GN selection with more than 200 containers, lids, trays and cooking inserts
- All GN products ready to ship from the warehouse
- Immediate shipment of your order
- Minimum order: just one item



### "Made in Germany" quality

For an extra-long service life in extra-tough everyday kitchen use: Over 50 years of experience in the manufacturing of GN containers vouch for BLANCO's excellent quality.



### A mark of quality

Important product features are etched with a laser. The size, depth, volume, standard and date of manufacture can be found on the back. The quality seal is located on the front corner stamp: BLANCO.



### Super easy stacking

No wedging, no binding: Thanks to the stacking collars and precise corner finishing, GN containers from BLANCO are especially easy to stack and unstack.



### Innovative sealed lid

Only from BLANCO: The innovative sealing lid made of stainless steel with a silicone seal for splash-proof transport of your food (see Page 8).



### More convenience with depths of 40 mm and up

For greater everyday kitchen convenience, BLANCO offer the circumferential stacking collar on all 40 mm and deeper containers.



### Extensive range of accessories

BLANCO have the right GN accessories for any challenge (see Page 9).



### Get a good "grip" on your food with the universal U-handle from BLANCO

The clever U-handle from BLANCO makes your work easier. The GN containers with U-handle can easily be carried with one hand. Even heavy containers can be lifted and removed with the help of both handles. Since the handles don't heat up, you don't have to worry about getting burned. Stackable? – You bet! Even when filled!



# peek inside

**Cooking, steaming, roasting, baking, presenting:**  
The ideal solution for every use.

**Perforated GN containers (GN-P) and cooking inserts in GN sizes (G-KEN)** are perfect for energy-saving cooking, blanching, steaming, straining and draining.

- Perforations ensure shorter cooking times and quick cooling
- Side perforations from a depth of 65 mm for quick cooking, even in larger containers

**GN trays (BZG)** enable appetising and attractive presentation of food and feature an extra-smooth edge for even better hygiene.

**Specially annealed GN trays (BZG-G)** are characterised by their exceptional stability and temperature resistance. Perfect for the combination steamer, for example. First prepare food 'au gratin' and then move right to the tray for serving – It doesn't get any better or easier.

**Granite-enamelled GN trays with a black surface (GN-E)** ensure that all the food is nicely crisp and crusty when roasting and baking.

- Excellent heat transmission
- Special surface ensures optimum browning effect from above and below
- Extremely smooth surface for easy cleaning
- Ideal for the combination steamer



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



**Gastronorm tray BZG 1/1-40**  
Stainless steel  
For food presentation



**Gastronorm cooking insert G-KEN 1/1-145**  
Stainless steel  
For hanging in GN containers



**Gastronorm tray GNE 1/1-40**  
Stainless steel, granite-enamelled  
For roasting and baking



**Synthetic GN containers.  
Gain insight and get a clear view.**

Where were the prawns?  
And what about the salad?  
Transparent GN containers from BLANCO  
make work easier in every kitchen. It's clear  
to see why.

- See-through: Contents are easy to recognize
- Lightweight, yet extremely stable
- Can be used at temperatures from -40 °C to +100 °C
- Odourless and taste-free
- Break-proof, rugged and dimensionally stable
- Tough circumferential pedestal base for good stability
- All sizes from 1/1 to 1/9 and various depths



**Gastronorm container  
GN-K 1/1-150**  
Synthetic



**Gastronorm lid  
GD-KL 1/1**  
Synthetic



**See what's in there!**  
Transparent GN lids let you see what's inside.  
The best: All sizes of the see-through polycarbonate lids fit the BLANCO stainless-steel GN containers.



**Save what you can!**  
Saves rinse water: The special cut-out at the corners of the containers and lids prevent unnecessary water diversion in the dishwasher, which is good for the environment and your wallet.



**See how much is in there!**  
All synthetic GN containers from BLANCO feature a litre scale. This lets you see how much is inside, from the outside.



# top of the class

## Stainless-steel Gastronorm lids: Perfect for any application.

There's a "lid for every pot" in high quality from BLANCO:

- In all sizes from 1/1 to 1/9
- Outstanding stability thanks to special stamping
- Easy to grip and manoeuvre thanks to the large ergonomic handles
- Stackable
- All stainless-steel lids also feature a practical ladle cut-out
- Reduces heat loss:  
The universal hinged lid for opening either side
- Perfect for Cook & Chill: Especially flat lid without handle



**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



**Hinged GN lid  
GDS-U 1/1**  
Stainless steel



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

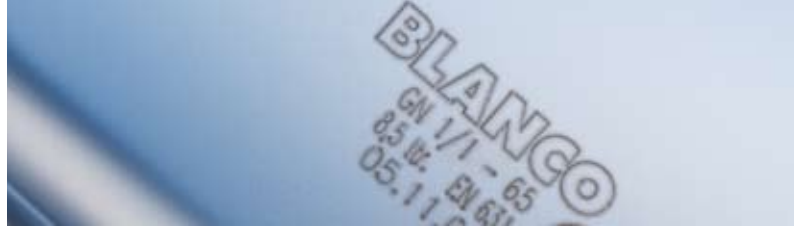
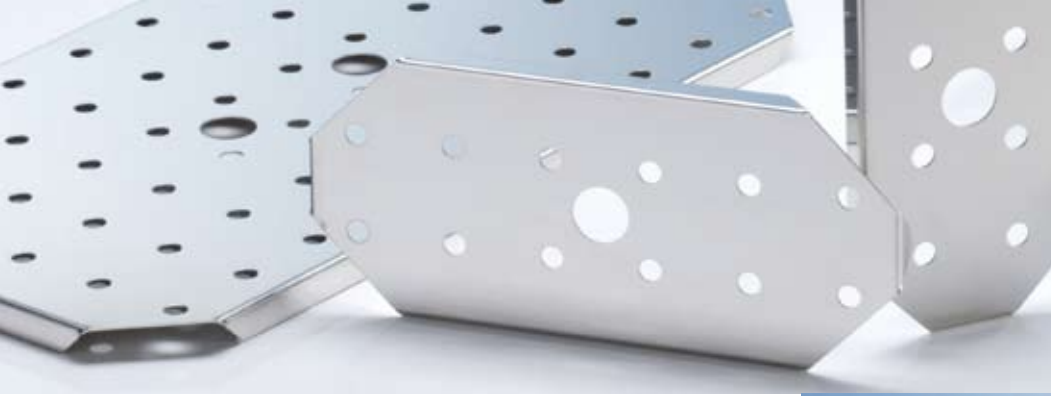
**A BLANCO innovation:**  
The mechanical form fit between the seal and lid: long lasting and heat resistant.

## Masters every curve without spilling!

### GN lids with seal (GDD)

from BLANCO provide considerably better security while transporting food.

The innovative, permanent bond between the silicone seal and stainless-steel lid is achieved through a unique mechanical form fit. The seal stays on the lid and won't fall into the food, ensuring secure food transport without spilling, even with soups and sauces.



## Complete with first-class accessories.

The BLANCO Gastronorm system also features a comprehensive range of accessories:

### GN support bars

Using the GN support bars, a variety of smaller GN containers can be combined to fill the 1/1 size.

### Insert bases

Insert bases are used as spacers between the container floor and the food. This allows the water from washed salad or fruit to drip into the container, preventing the food

becoming limp or soggy, for example. The insert bases are available in stainless steel or polycarbonate.

### GN grates

These allow you to store and transport bowls, plates and cups in a Gastronorm-compliant way. Thanks to the temperature resistance up to +280 °C, you can even use the stainless-steel grates for grilling. GN grates from BLANCO are also available with a non-slip Rilsan coating.



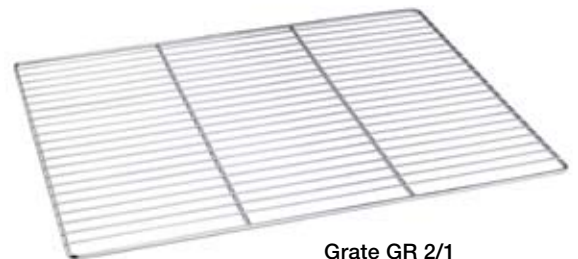
**GN support bar ST 3**  
Stainless steel



**Insert base G-ELB 1/1**  
Stainless steel



**Insert base G-KELB 1/2**  
Polycarbonate



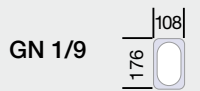
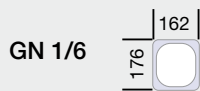
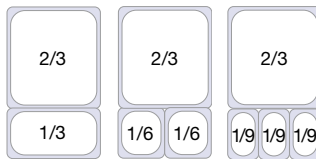
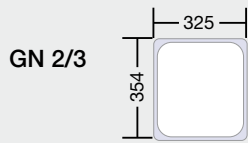
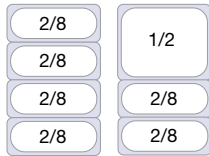
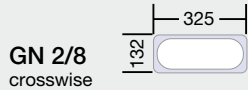
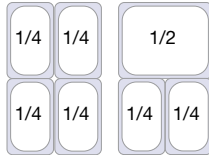
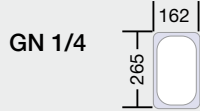
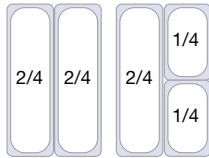
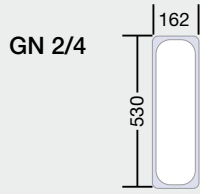
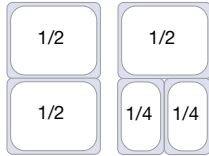
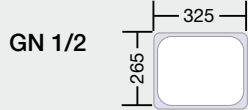
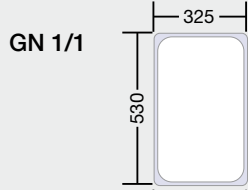
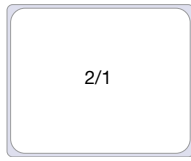
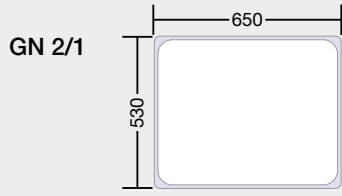
**Grate GR 2/1**  
Stainless steel

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

- For BLANCO stainless steel GN containers in sizes 1/1 to 1/6
- Temperature-resistant from -40 °C to +180 °C
- Easier removal of the lids thanks to a ventilation hole (allows pressure compensation)
- Non-slip effect of the seal on the top of the lid minimises the risk of accidents when stacking covered GN containers

# BLANCO GASTRONORM CONTAINERS – Sizes and possible combinations

All Gastronorm containers comply with the European standard EN 631



## GN depths

Detailed information on volumes and fill amounts can be found on Page 23.

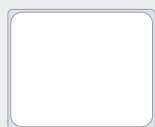


# BLANCO GASTRONORM CONTAINERS

Stainless steel

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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## GN 2/1



GN 2/1-20



GN 2/1-100

### 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

## GN 1/1



GN 1/1-20



GN 1/1-65



GN 1/1-100

### 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

## GN 1/2



GN 1/2-65



GN 1/2-100

### 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 fill amount specifications on Page 23

# BLANCO GASTRONORM CONTAINERS

Stainless steel

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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## GN 2/4



GN 2/4-65



GN 2/4-100

### 2/4 Gastronorm containers

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

## GN 1/4



GN 1/4-150



GN 1/4-200

### 1/4 Gastronorm containers

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

## GN 2/8



GN 2/8-65

### 2/8 Gastronorm containers

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

## GN 2/3



GN 2/3-65



GN 2/3-40

### 2/3 Gastronorm containers

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

All Gastronorm containers comply with the European standard EN 631

<sup>1)</sup> Other fill amount specifications on Page 23

# BLANCO GASTRONORM CONTAINERS

Stainless steel

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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## GN 1/3



GN 1/3-100



GN 1/3-150

### 1/3 Gastronorm containers

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

## GN 1/6



GN 1/6-150



GN 1/6-200

### 1/6 Gastronorm containers

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

## GN 1/9



GN 1/9-65

### 1/9 Gastronorm containers

GN 1/9-65	65	176 x 108 mm	151 x 83 mm	0.6 L	1 550 567
GN 1/9-100	100	176 x 108 mm	151 x 83 mm	0.9 L	1 550 568

All Gastronorm containers comply with the European standard EN 631

<sup>1)</sup> Other fill amount specifications on Page 23

# BLANCO GASTRONORM CONTAINERS with U-handles

Stainless steel

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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## GN-B 1/1



GN-B 1/1-100



GN-B 1/1-150

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

## GN-B 1/2



GN-B 1/2-65



GN-B 1/2-150

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

## GN-B 2/4



GN-B 2/4-65



GN-B 2/4-100

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

## GN-B 1/4



GN-B 1/4-100

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

All Gastronorm containers comply with the European standard EN 631

<sup>1)</sup> Other fill amount specifications on Page 23

# BLANCO GASTRONORM CONTAINERS with U-handles

Stainless steel

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume <sup>1)</sup> (litres)	Order No.
-------	------------	---------------------------	-------------------	-------------------------------	-----------

## GN-B 2/3



GN-B 2/3-200

### 2/3 Gastronorm containers with U-handles

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

## GN-B 1/3



GN-B 1/3-150

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

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

## GN-B 1/6



GN-B 1/6-150

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

<b>GN-B 1/6-65</b>	65	176 x 162 mm	151 x 137 mm	1.0 L	1 555 930
<b>GN-B 1/6-100</b>	100	176 x 162 mm	151 x 137 mm	1.6 L	1 555 929
<b>GN-B 1/6-150</b>	150	176 x 162 mm	151 x 137 mm	2.2 L	1 555 928
<b>GN-B 1/6-200</b>	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 fill amount specifications on Page 23

# BLANCO GASTRONORM LIDS

Stainless steel

## GD



GD 1/1

Model	Order No.
-------	-----------

### 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

## GD-L



GD-L 1/1

### 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

## GDD



GDD 1/1

### 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

## GD-F



GD-F 1/1

### Lids without handle

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

All Gastronorm containers comply with the European standard EN 631

# BLANCO GASTRONORM LIDS

Stainless steel

## GD-B



GD-B 1/1

Model	Order No.
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### 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

## GD-BL



GD-BL 1/1

### 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

## GDD-B



GDD-B 1/1

### 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

## GDS-U



GDS-U 1/1

### Universal hinged lid

GDS-U 1/1	566 910
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## GDS-UL



GDS-UL 1/1

### Universal hinged lid with ladle cut-out

GDS-UL 1/1	566 911
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All Gastronorm containers comply with the European standard EN 631

# BLANCO GASTRONORM CONTAINERS

Polycarbonate

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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## GN-K 1/1



GN-K 1/1-150

### 1/1 Gastronorm containers

GN-K 1/1-65	65	530 x 325 mm	502 x 297 mm	7.3 L	551 426
GN-K 1/1-100	100	530 x 325 mm	502 x 297 mm	11.8 L	551 427
GN-K 1/1-150	150	530 x 325 mm	502 x 297 mm	18.0 L	551 428
GN-K 1/1-200	200	530 x 325 mm	502 x 297 mm	24.4 L	551 429

## GN-K 1/2



GN-K 1/2-200

### 1/2 Gastronorm containers

GN-K 1/2-65	65	325 x 265 mm	297 x 237 mm	3.3 L	551 430
GN-K 1/2-100	100	325 x 265 mm	297 x 237 mm	5.2 L	551 431
GN-K 1/2-150	150	325 x 265 mm	297 x 237 mm	7.9 L	551 432
GN-K 1/2-200	200	325 x 265 mm	297 x 237 mm	10.6 L	551 433

## GN-K 2/4



GN-K 2/4-65

### 2/4 Gastronorm containers

GN-K 2/4-65	65	530 x 162 mm	502 x 134 mm	3.4 L	568 227
GN-K 2/4-100	100	530 x 162 mm	502 x 134 mm	5.3 L	568 228

## GN-K 1/4



GN-K 1/4-150

### 1/4 Gastronorm containers

GN-K 1/4-65	65	265 x 162 mm	237 x 134 mm	1.5 L	551 438
GN-K 1/4-100	100	265 x 162 mm	237 x 134 mm	2.3 L	551 439
GN-K 1/4-150	150	265 x 162 mm	237 x 134 mm	3.4 L	551 440

## GN-K 1/3



GN-K 1/3-100

### 1/3 Gastronorm containers

GN-K 1/3-65	65	325 x 176 mm	297 x 148 mm	2.0 L	551 434
GN-K 1/3-100	100	325 x 176 mm	297 x 148 mm	3.2 L	551 435
GN-K 1/3-150	150	325 x 176 mm	297 x 148 mm	4.7 L	551 436
GN-K 1/3-200	200	325 x 176 mm	297 x 148 mm	6.4 L	551 437

All Gastronorm containers comply with the European standard EN 631

<sup>1)</sup> Other fill amount specifications on Page 23

## BLANCO GASTRONORM CONTAINERS

Polycarbonate

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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### GN-K 1/6



GN-K 1/6-150

#### 1/6 Gastronorm containers

GN-K 1/6-65	65	176 x 162 mm	148 x 134 mm	0.9 L	551 441
GN-K 1/6-100	100	176 x 162 mm	148 x 134 mm	1.3 L	551 442
GN-K 1/6-150	150	176 x 162 mm	148 x 134 mm	1.9 L	551 443

### GN-K 1/9



GN-K 1/9-100

#### 1/9 Gastronorm containers

GN-K 1/9-65	65	176 x 108 mm	148 x 80 mm	0.5 L	551 444
GN-K 1/9-100	100	176 x 108 mm	148 x 80 mm	0.8 L	551 445

All Gastronorm containers comply with the European standard EN 631

<sup>1)</sup> Other fill amount specifications on Page 23

## BLANCO GASTRONORM LIDS

Polycarbonate

Model	Order No.
-------	-----------

### GD-K



GD-K 1/2

#### 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	551 449
GD-K 1/3	551 448
GD-K 1/6	551 450
GD-K 1/9	551 451

### GD-KL



GD-KL 1/1

#### 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	551 455
GD-KL 1/3	551 454
GD-KL 1/6	551 456

# BLANCO GASTRONORM CONTAINERS, perforated

Stainless steel

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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## GN-P 2/1



GN-P 2/1-65

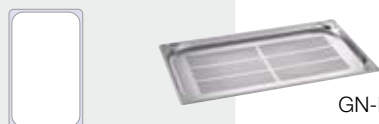


GN-P 2/1-100

### 2/1 Gastronorm containers, perforated

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

## GN-P 1/1



GN-P 1/1-20

### 1/1 Gastronorm containers, perforated

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

## GN-P 2/3



GN-P 2/3-40



GN-P 2/3-200

### 2/3 Gastronorm containers, perforated

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

## GN-P 1/3



GN-P 1/3-65



GN-P 1/3-150

### 1/3 Gastronorm containers, perforated

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

All Gastronorm containers comply with the European standard EN 631

\* Base perforated only

\*\* Base and sides perforated

<sup>1)</sup> Other fill amount specifications on Page 23

# BLANCO GASTRONORM TRAYS

Stainless steel or enamelled

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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## BZG



BZG 2/1-65



BZG 1/1-40



BZG 1/2-20



BZG 2/3-20

### GN trays with smooth rim, reinforced version, stainless steel

BZG 2/1-20	20	650 x 530 mm	623 x 503 mm	Bowl	550 625
BZG 2/1-40	40	650 x 530 mm	623 x 503 mm	11.0 L	550 626
BZG 2/1-65	65	650 x 530 mm	623 x 503 mm	17.6 L	550 627
BZG 1/1-20	20	530 x 325 mm	501 x 296 mm	Bowl	550 628
BZG 1/1-40	40	530 x 325 mm	501 x 296 mm	4.6 L	550 629
BZG 1/1-65	65	530 x 325 mm	501 x 296 mm	8.0 L	550 630
BZG 1/2-20	20	325 x 265 mm	300 x 240 mm	Bowl	550 631
BZG 1/2-40	40	325 x 265 mm	300 x 240 mm	2.3 L	550 632
BZG 1/2-65	65	325 x 265 mm	300 x 240 mm	4.0 L	550 633
BZG 2/3-20	20	354 x 325 mm	329 x 300 mm	Bowl	550 634
BZG 2/3-40	40	354 x 325 mm	329 x 300 mm	3.3 L	550 635
BZG 2/3-65	65	354 x 325 mm	329 x 300 mm	5.5 L	550 636

## BZG-G



BZG-G 2/1-20

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

BZG-G 2/1-20	20	650 x 530 mm	623 x 503 mm	Bowl	550 505
BZG-G 2/1-40	40	650 x 530 mm	623 x 503 mm	11.0 L	550 506
BZG-G 2/1-65	65	650 x 530 mm	623 x 503 mm	17.6 L	556 082
BZG-G 1/1-20	20	530 x 325 mm	501 x 296 mm	Bowl	550 503
BZG-G 1/1-40	40	530 x 325 mm	501 x 296 mm	4.6 L	550 504
BZG-G 1/1-65	65	530 x 325 mm	501 x 296 mm	8.0 L	556 081

## GNE



GNE 2/1-20



GNE 1/1-40



GNE 2/3-65

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

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

All Gastronorm containers comply with the European standard EN 631

<sup>1)</sup> Other fill amount specifications on Page 23

# BLANCO GASTRONORM COOKING INSERTS, perforated

Stainless steel

Model	Depth (mm)	Exterior dims. L x W (mm)	Inside dims. (mm)	Volume <sup>1)</sup> (litres)	Order No.
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## G-KEN 1/1



G-KEN 1/1-145

### 1/1 Gastronorm cooling inserts, perforated

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

## G-KEN 1/2



G-KEN 1/2-60

### 1/2 Gastronorm cooling inserts, perforated

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

## G-KEN G 1/1



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

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

## G-KEN G 1/2



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

G-KEN G 1/2-60 **	60	325 x 265 mm	295 x 235 mm	3.5 L	550 966
G-KEN G 1/2-95 ***	95	325 x 265 mm	295 x 235 mm	5.5 L	550 967
G-KEN G 1/2-145 ***	145	325 x 265 mm	295 x 235 mm	8.3 L	550 968
G-KEN G 1/2-195 ***	195	325 x 265 mm	295 x 235 mm	11.0 L	550 969

All Gastronorm containers comply with the European standard EN 631





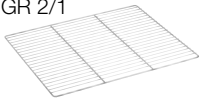
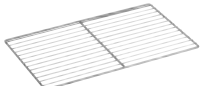
\* Base perforated only

\*\* Base and sides perforated

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






<sup>1)</sup> Other fill amount specifications on Page 23

# accessories

Product	Model	Designation	Dimensions	Order No.
	<b>ST 3</b>	<b>Support bar</b> made of CNS 18/10 (AISI 304) for container combination	Length: 325 mm, Width: 22 mm	550 650
	<b>ST 3F</b>	<b>Support bar</b> made of CNS 18/10 (AISI 304) for container combination, with spring lock	Length: 325 mm, Width: 22 mm	566 254
	<b>ST 5</b>	<b>Support bar</b> made of CNS 18/10 (AISI 304) for container combination, with spring lock	Length: 530 mm, Width: 22 mm	550 651
	<b>G-ELB 1/1</b>	<b>Insert base, stainless steel</b> perforated, 10 mm dia. holes	470 x 265 x 15 mm	550 645
	<b>G-ELB 1/2</b>		265 x 205 x 15 mm	550 647
	<b>G-ELB 1/4</b>		205 x 102 x 15 mm	550 649
	<b>G-ELB 2/3</b>		294 x 265 x 15 mm	550 646
	<b>G-ELB 1/3</b>		256 x 116 x 15 mm	550 648
	<b>G-KELB 1/1</b>	<b>Insert base, polycarbonate</b> perforated, 10 mm dia. holes Temperature range from -40 °C to +100 °C	470 x 265 x 15 mm	551 457
	<b>G-KELB 1/2</b>		265 x 205 x 15 mm	551 458
	<b>G-KELB 1/3</b>		265 x 116 x 15 mm	551 459
	<b>G-KELB 1/6</b>		111 x 97 x 15 mm	551 460
	<b>GR 2/1</b>	<b>Grate</b> of CNS	650 mm x 530 mm	550 266
	<b>GR 1/1</b>		530 mm x 325 mm	550 267
	<b>GR 2/3</b>		354 mm x 325 mm	550 049
	<b>GRR 2/1</b>	<b>Grate</b> Rilsan-coated	650 mm x 530 mm	550 268
	<b>GRR 1/1</b>		530 mm x 325 mm	550 269

## Fill amounts in practice

### GN stainless steel

Depth (mm)	40	55	65	100	150	200
<b>GN dimension</b>						
<b>GN 2/1</b>	5,7	11	-	13,1	18,4	23,3
<b>GN 1/1</b>	2,7	5,1	4,7	7,2	6	8,5
<b>GN 1/2</b>	1,2	2,3	2,1	3,2	2,7	3,8
<b>GN 2/4</b>	1,2	2,3	-	2,7	4	4,8
<b>GN 1/4</b>	-	-	-	1,2	1,7	2,2
<b>GN 2/8</b>	-	-	-	1,2	1,7	2
<b>GN 2/3</b>	1,7	3,3	-	3,8	5,4	6,8
<b>GN 1/3</b>	0,7	1,4	1,3	2	1,7	2,4
<b>GN 1/6</b>	-	-	0,7	1	1,3	1,6
<b>GN 1/9</b>	-	-	-	0,4	0,6	0,7











Fill height up to 20 mm below the rim of the GN container, e.g. for the transport of liquid foods with lids.



Fill height up to 3 mm below the rim of the GN container, e.g. for the direct distribution of food. The volumes on the previous pages are specified for this fill height.

### GN polycarbonate

### GN cooking inserts

Depth (mm)	65	100	150	200	50	60	95	145	195
<b>GN dimension</b>									
<b>GN 1/1</b>	5,1	7,3	9,6	11,8	15,7	18	22,2	24,4	4,6
<b>GN 1/2</b>	2,2	3,3	4,2	5,2	6,8	7,9	9,5	10,6	-
<b>GN 2/4</b>	2,3	3,4	4,2	5,3	-	-	-	-	-
<b>GN 1/4</b>	1	1,5	1,8	2,3	2,9	3,4	-	-	-
<b>GN 1/3</b>	1,4	2	2,5	3,2	4,1	4,7	5,9	6,4	-
<b>GN 1/6</b>	0,6	0,9	1,1	1,3	1,6	1,9	-	-	-
<b>GN 1/9</b>	0,3	0,5	0,6	0,8	-	-	-	-	-

All volumes in litres

## **Threefold market-orientated, simply sound.**

BLANCO CS GmbH + Co KG concentrates on the needs of professional target groups with its three business units Catering Systems, Medical Care Systems and Industrial Components.

Whether its for large kitchens and the catering industry, for hospitals and clinics and medical practices or for customers from industry – BLANCO CS develops, produces and markets high-quality products.

### **Quality à la maison.**

For many years, the Catering Systems area has set standards in the catering industry with innovative developments, proven product quality and excellent service.

The results are sensible solutions that enable efficient, quality-conscious kitchen and catering management.

### **At BLANCO CS, you take centre stage.**

All of BLANCO CS's divisions have DIN EN ISO 9001:2000 certification, guaranteeing a high standard of reliability and customer orientation.

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# **BLANCO**