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The Gastronom container is an indispensable part of any catering kitchen. You can never have enough GN containers in your professional kitchen. Gastronom is short for GN and is a worldwide standard for the dimensions and depth of containers. The great advantage of GN containers is that, thanks to the same dimensions, you can use them in combination with many catering appliances. This GN container is extremely suitable for use in ovens, refrigerators, freezers, saladettes, refrigerated counter fridges, tray trolleys, showcases, bain maries and chafing dishes.

Safe to use and stackable

This GN container has folded edges and rounded corners for extra sturdiness, making them easy and safe to use. Using the same size GN containers makes the work in the kitchen a lot more efficient. As the GN containers are stackable, they are perfect for storage and take up little space in freezers and refrigerators, for example. In addition, the GN container meets the European food safety requirements.

Easy to clean in the dishwasher

Thanks to the high quality stainless steel with a thickness of 0.6mm, the GN container is suitable for professional use in the catering kitchen. The Gastronom size is engraved on each container and bowl. Furthermore, the GN container can easily withstand temperatures between -40 and 300°C. Before cleaning the GN container, empty it first and rinse off any food residue. Stubborn dirt can be loosened in soapy water. Then put the container in the dishwasher. It is important to dry the GN container thoroughly after cleaning before stacking or using it again.

- Suitable for ovens, fridges, bain-maries and chafing dishes
- Easy to clean due to the smooth finish
- Folded edges and rounded corners for extra strength
- Easy and safe to use due to finished corners and edges
- Perfect to store thanks to the possibility to stack the GN containers
- Complies with European food safety requirements
- High quality stainless steel 0.6 mm, suitable for professional use
- Gastronom size engraved on the product
- Can withstand temperatures from -40 ° C to 300 ° C
- This product is dishwasher safe

- Gastronom size: 1/1 GN
- Dimensions: 530 x 325 mm
- Depth: 200 mm
- Content: 27.0L

GN containers and lids of different materials are not interchangeable.

- Gastronom size: 1/1 GN
- Dimensions: 53 x 32.5cm
- Depth: 20cm
- Capacity: 27L

€38,92 excl. VAT
 €47.09 incl. VAT

1

Ordered today, delivered in 5 working days

This 1/1 GN container is 20cm deep and has a capacity of 27L. With a size of 53 x 32.5cm, the stainless steel GN container is stackable and dishwasher proof. You can use this GN container in all kinds of catering equipment such as the oven or bain marie. [Read more](#)

- ✓ Free shipping from €100 excl. VAT
- ✓ Highest quality, low prices
- ✓ Personal service via chat, phone and email
- ✓ 100 day return guarantee

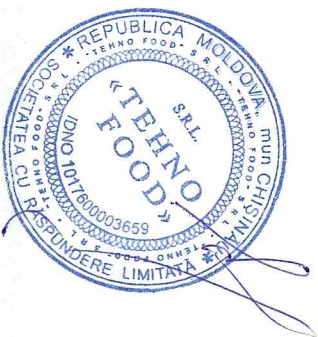
Extra accessories

- 0 Gastronom Lid - 1/1 GN - Stainless Steel €19.42
- 0 Gastronom Lid - 1/1 GN - Stainless Steel - with Recess €19.42

[View all accessories](#)

Need help?

Contact one of our specialists



TECNIA COLORE

Paring Knife

Category ● Fruits and vegetables

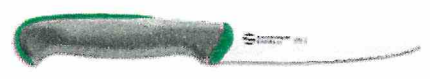
Description

Blade

Handle

This new handle has a PP core, strongly connected with the stainless steel, coated with a thick layer of a softer SEBS. The two parts are moulded together to form a perfectly solid handle and the external grey layer has ergonomic protruding dots to enhance anti-slip properties, for the maximum comfort and efficiency.

SHARE



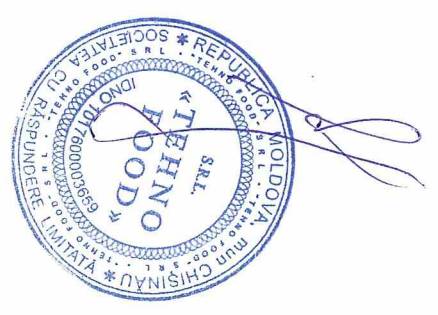
TECNIA COLORE

Lame

Paring Knife is available in these blade variants:

Code T682.0116

Blade 11 cm



TECNA COLORE

Paring Knife

Category ● Fruits and vegetables

Description

Blade

Handle

The blade is manufactured in special nitrogen stainless steel Nitro-B for better performances, sharpened with high precision and laser-controlled.

Nitro-B

SHARE



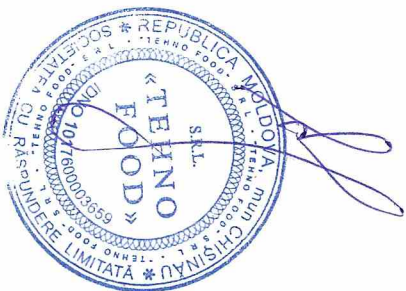
TECNA COLORE

Lame

Paring Knife is available in these blade variants:

Code T682.011G

Blade 11 cm



TECNA COLORE

Paring Knife

Category ● Fruits and vegetables

| Description | Blade | Handle |
|-------------|-------|--------|
|-------------|-------|--------|

Innovative range of professional knives with handles made of two different materials and blades manufactured with special NITRO-B stainless steel with nitrogen (1.4916).

This new handle has a PP core, strongly connected with the stainless steel, coated with a thick layer of a softer SEBS. The two parts are moulded together to form a perfectly solid handle and the external grey layer has ergonomic protruding dots to enhance anti-slip properties, for the maximum comfort and efficiency.

All materials are non-toxic, sterilizable, dishwasher safe, resistant to high and low temperatures and complying with the most updated EU regulations for items intended to be in contact with food.



SHARE

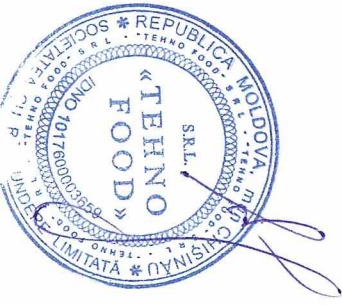


TECNA COLORE

Lame

Paring Knife is available in these blade variants:

| | |
|-------|-----------|
| Code | T682.0116 |
| Blade | 11 cm |



SUPRA COLORE

Falcetta Macellaio

Categoria ● Carne cruda

Disponibile anche ● ● ●

| Descrizione | Lama | Manico |
|-------------|------|--------|
|-------------|------|--------|

Linea di coltelleria professionale con manico a doppio stampaggio. Le lame sono prodotte con acciaio speciale all'azoto NITRO-B (1.4916). Il manico in SEBS è ergonomico, antiscivolo e resistente all'abrasione. La perfetta aderenza tra lama e manico garantisce la massima igiene e solidità.

Tutti i materiali utilizzati sono atossici, sterilizzabili, adatti al lavaggio in lavastoviglie, resistenti alle alte e basse temperature e conformi alle normative vigenti in tema di igiene e sicurezza alimentare.



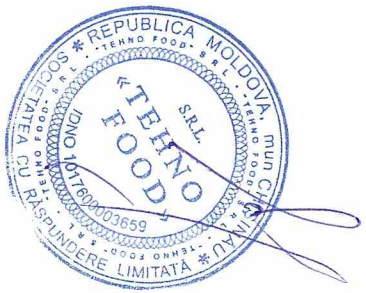
CONDIVIDI

SUPRA COLORE

Lame

Falcetta Macellaio è disponibile in queste varianti di lama:

| Codice | Lama |
|-----------|-------|
| SQ37.019R | 18 cm |



SUPRA COLORE

Falcetta Macellaio

SUPRA COLORE

Lame

Falcetta Macellaio è disponibile in queste varianti di lama:

Categoria ● Carne cruda

Codice SQ37.019R

Disponibile anche ● ● ●

Lama 18 cm

| Descrizione | Lama | Manico |
|-------------|------|--------|
| | | |

Lama semilucida in acciaio inossidabile NITRO-B (1.4916). Affilatura finale di ogni singolo pezzo con controllo del profilo al laser. Marcatura al laser precisa ed indelebile, con codice prodotto e numero di lotto.

NitroB

CONDIVIDI

