



B. PRO

GASTRONORM CONTAINERS

Irreplaceable – and simply always perfect.

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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 Tritan. 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: with these Gastronorm containers, any food puts on a great performance – regardless of whether it's fresh salad and cool deserts 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



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

NEW

Clear perspectives – Transparent B.PRO GN containers made of Tritan make everything clear.

It's clear at a glance where the salad is and which container the vegetables are in. There's no need to waste time searching.

Additional practical benefits:

- Lightweight
- Impact-resistant and dimensionally stable
- Suitable for deep-freezing (–40 °C) and brief heating up to +90 °C, for example in the microwave
- Odourless and has no taste
- Manufactured without the use of bisphenol A (BPA)
- Available in sizes 1/1 to 1/9 and in various depths



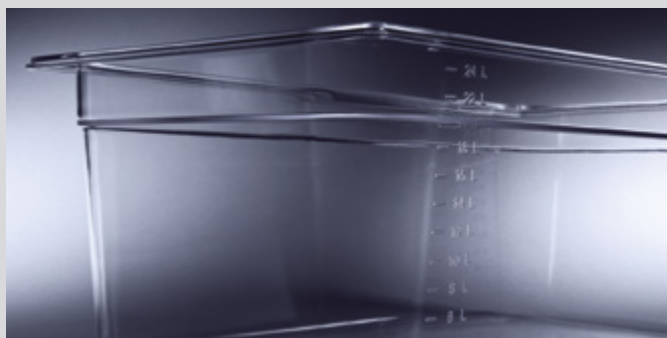
GN-K 1/3-100 Gastronorm container, Tritan



GD-KL 1/3 Gastronorm lid, Tritan

Keep an eye on quantities.

All synthetic GN containers feature a litre scale.



Flexible combination options.

The transparent Tritan lids also fit all sizes of B.PRO stainless steel GN container.



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,
Tritan



G-ELB 1/1 insert base,
stainless steel

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

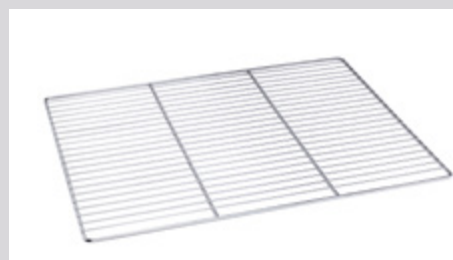
GN support bars connect smaller GN containers to the size 1/1.

Insert bases made of stainless steel or Tritan 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 Rilsan 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.

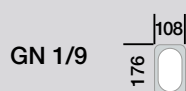
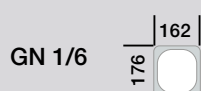
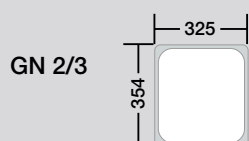
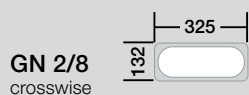
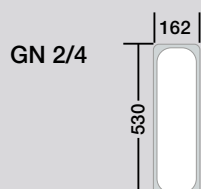
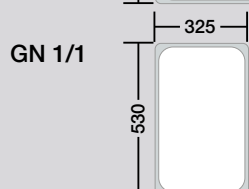
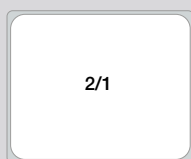
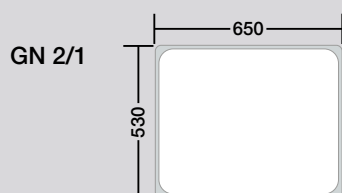
- Individual text or logo
- Easy to read, high-quality laser marking
- Permanent and dishwasher-safe
- For all GN containers and lids
- From as little as 1 piece



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.

20 mm

40 mm

55 mm

65 mm

100 mm

150 mm

200 mm

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 ¹⁾ (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

¹⁾ 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 ¹⁾ (litres)	Order No.
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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

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

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

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

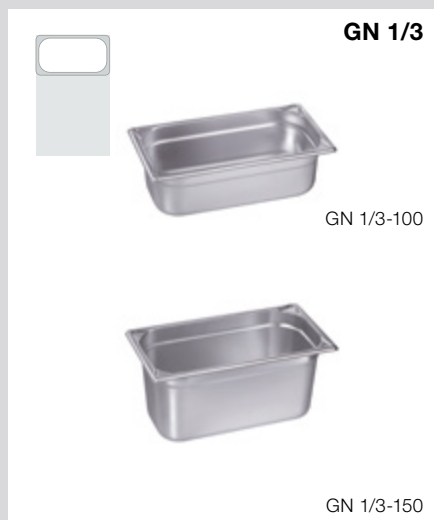
All Gastronorm containers comply with the European standard EN 631

¹⁾ 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 ¹⁾ (litres)	Order No.
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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

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

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

¹⁾ 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 ¹⁾ (litres)	Order No.
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1/1 Gastronorm containers with U-handles



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

1/2 Gastronorm containers with U-handles



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

2/4 Gastronorm containers with U-handles



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

1/4 Gastronorm containers with U-handles



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

¹⁾ 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 ¹⁾ (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

¹⁾ 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

All Gastronorm containers comply with the European standard EN 631

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



GD-BL

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



GDD-B

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

Universal hinged lid

GDS-U 1/1	566 910
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GDS-UL

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	- For the correct storage, drying, transport and dispensing of Gastronorm lids with GDD and GDD-B form-fitting seal - Suitable for SW 10 x 6-2 serving trolley - Top-mounted frame can also be used without serving trolley - Dimensions (L x W x H): 963 x 496 x 231 mm	30 lids for GN 1/1 or 60 lids for GN 1/2 or 90 lids for GN 1/3	574 167

All Gastronorm containers comply with the European standard EN 631

B.PRO GASTRONORM CONTAINERS, **TRITAN**

NEW

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



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

1/2 Gastronorm containers



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

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

1/4 Gastronorm containers



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

1/3 Gastronorm containers



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

All Gastronorm containers comply with the European standard EN 631

¹⁾ Other filling amount specifications on page 26

B.PRO GASTRONORM CONTAINERS, **TRITAN**

NEW

Model	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Volume ¹⁾ (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

¹⁾ Other filling amount specifications on page 26

B.PRO GASTRONORM LIDS, **TRITAN**

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 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 ¹⁾ (litres)	Order No.
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2/1 Gastronorm containers, perforated



GN-P 2/1-20 * specially annealed	20	650 x 530 mm	625 x 505 mm	Bowl	1 565 993
GN-P 2/1-40 * specially annealed	40	650 x 530 mm	625 x 505 mm	11.0 l	1 565 789
GN-P 2/1-65 ** specially annealed	65	650 x 530 mm	625 x 505 mm	18.4 l	1 565 790
GN-P 2/1-100 **	100	650 x 530 mm	625 x 505 mm	28.9 l	1 565 791

1/1 Gastronorm containers, perforated



GN-P 1/1-20 * specially annealed	20	530 x 325 mm	505 x 300 mm	Bowl	1 565 994
GN-P 1/1-40 *	40	530 x 325 mm	505 x 300 mm	5,1 l	1 565 794
GN-P 1/1-65	65	530 x 325 mm	505 x 300	8,5 l	1 266 386

2/3 Gastronorm containers, perforated



GN-P 2/3-40 *	40	354 x 325 mm	329 x 300 mm	3,3 l	1 565 799
GN-P 2/3-65 **	65	354 x 325 mm	329 x 300 mm	5,4 l	1 565 800
GN-P 2/3-100 **	100	354 x 325 mm	329 x 300 mm	8,5 l	1 565 801
GN-P 2/3-150 **	150	354 x 325 mm	329 x 300 mm	12,7 l	1 565 802
GN-P 2/3-200 **	200	354 x 325 mm	329 x 300 mm	16,7 l	1 565 803

1/3 Gastronorm containers, perforated



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

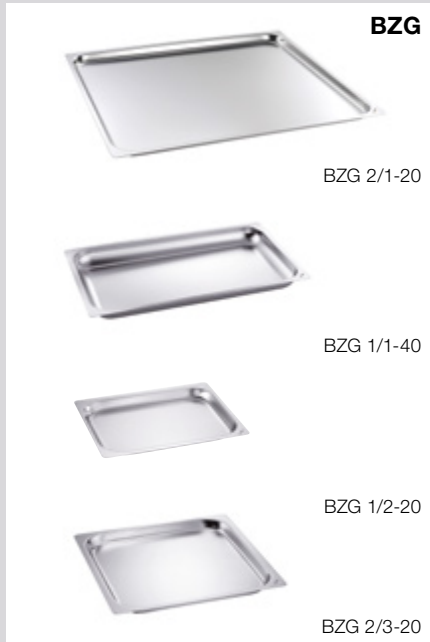
** Base and sides perforated

¹⁾ 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 ¹⁾ (litres)	Order No.
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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 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

GN trays, smooth rim, specially annealed, stainless steel



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

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

¹⁾ 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 ¹⁾ (litres)	Order No.
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1/1 Gastronorm cooking 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

1/2 Gastronorm cooking inserts, perforated



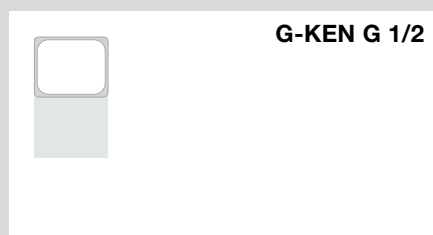
G-KEN 1/2-60 **	60	325 x 265 mm	295 x 235 mm	3.5 l	550 488
G-KEN 1/2-95 ***	95	325 x 265 mm	295 x 235 mm	5.5 l	550 502
G-KEN 1/2-145 ***	145	325 x 265 mm	295 x 235 mm	8.3 l	550 557
G-KEN 1/2-195 ***	195	325 x 265 mm	295 x 235 mm	11.0 l	550 558

1/1 Gastronorm cooking 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

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



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

¹⁾ Other filling amount specifications on page 26

B.PRO GASTRONORM CONTAINERS, **BUFFET LINE**

Model	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Volume ¹⁾ (litres)	Order No.
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1/1 Buffet Line Gastronorm containers



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

1/2 Buffet Line Gastronorm containers



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

2/4 Buffet Line Gastronorm containers



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

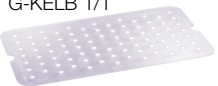
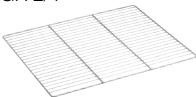
1/3 Buffet Line Gastronorm containers



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

Additional colours are available on request.

B.PRO GASTRONORM CONTAINERS, ACCESSORIES

Product	Model	Designation	Dimensions (mm)	Order No.
	ST 3	Stainless-steel support bar for container combination	Length: 325 mm, width: 22 mm	550 650
	ST 3F	Stainless-steel support bar for container combination, with spring lock	Length: 325 mm, width: 22 mm	566 254
	ST 5	Stainless-steel support bar for container combination, with spring lock	Length: 530 mm, width: 22 mm	550 651
	G-ELB 1/1	Insert base, stainless steel perforated, perforation: 10 mm dia.	470 x 265 x 15 mm	550 645
	G-ELB 1/2		265 x 205 x 15 mm	550 647
	G-ELB 1/4		205 x 102 x 15 mm	550 649
	G-ELB 2/3		294 x 265 x 15 mm	550 646
	G-ELB 1/3		256 x 116 x 15 mm	550 648
	G-KELB 1/1	Insert base, Tritane perforated, perforation: 10 mm dia. Temperature range from -40 °C to +100 °C	470 x 265 x 15 mm	1 551 457
	G-KELB 1/2		265 x 205 x 15 mm	1 551 458
	GR 2/1	Grate made of stainless steel	650 mm x 530 mm	550 266
	GR 1/1		530 mm x 325 mm	550 267
	GR 2/3		354 mm x 325 mm	550 049

FILLING AMOUNTS IN PRACTICE

GN stainless steel

Depth	40		55		65		100		150		200	
GN dim.												
GN 2/1	5.7	11	-	-	13.1	18.4	23.3	28.9	37.5	43.4	51	57.7
GN 1/1	2.7	5.1	4.7	7.2	6	8.5	10.8	13.3	17.1	20	23.1	26.5
GN 1/2	1.2	2.3	2.1	3.2	2.7	3.8	4.7	6	7.5	8.9	10	11.7
GN 2/4	1.2	2.3	-	-	2.7	4	4.8	6	7.4	9	-	-
GN 1/4	-	-	-	-	1.2	1.7	2.2	2.7	3.3	4	4.3	5.2
GN 2/8	-	-	-	-	1.2	1.7	2	2.7	3.1	3.8	-	-
GN 2/3	1.7	3.3	-	-	3.8	5.4	6.8	8.5	10.7	12.7	14.4	16.7
GN 1/3	0.7	1.4	1.3	2	1.7	2.4	3	3.8	4.8	5.5	6.2	7.5
GN 1/6	-	-	0.7	1	1.3	1.6	1.9	2.2	2.5	3	-	-
GN 1/9	-	-	-	-	0.4	0.6	0.7	0.9	-	-	-	-



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 Tritan

Depth	65		100		150		200	
GN dim.								
GN 1/1	6.4	9.0	10.8	13.3	17.8	20.0	23.6	26.4
GN 1/2	2.7	4.0	5.0	6.2	7.8	9.0	10.6	11.9
GN 2/4	2.3	3.4	4.2	5.3	-	-	-	-
GN 1/4	1.2	1.7	2.0	2.6	3.2	3.8	-	-
GN 1/3	1.7	2.5	3.0	3.8	4.7	5.6	6.3	7.1
GN 1/6	0.7	1.1	1.2	1.6	1.9	2.3	-	-
GN 1/9	0.4	0.6	0.7	0.9	-	-	-	-

GN cooking inserts

[illegible]

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	--	573 438
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	--	573 439
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	--	573 440
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 each one, we concentrate our skills, abilities and capacities under the strong B.PRO brand.

This includes products and systems for professional commercial catering, as well as solutions tailored to the diverse requirements of our customers.

B.PRO hold DIN EN ISO 9001:2015 certification, which guarantees a high level of reliability and customer orientation.

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The logo consists of the text "B.PRO" in a bold, sans-serif font. The "B" and "P" are significantly larger and more prominent than the "O" and "R". The letters are dark grey or black.