



GenWare
Gastronorm

What is Gastronorm

European Gastronorm (**GN**) is a standard size for kitchenware and containers, it is found worldwide throughout the catering and professional food industry. *Please note, other countries GN sizes will be slightly different sizes.*

Products that use GN sizes are made to exact specifications, making it easy to maximize space within kitchen storage, ovens, refrigerators or on a display (buffet or coffee shop).

GN Sizes allow for a larger assortment of product materials and colours, providing users with a range of items to suit their needs.

As Gastronorm sizes use fractions, they are easily combinable. If you are using a GN 1/1 size space, in the same space you can use 2 x 1/2 GN size or 1 x 1/2 GN pan and 2 x 1/4 GN pans.



What are GN Sizes?

All GN size products must conform to the below sizes, regardless of material. GN depths can alter dependent on the usage.

All pans will be **20mm, 40mm, 65mm, 100mm, 150mm** or **200mm** deep.

GN Size	Description	Millimeters (mm)
1/1	Full	530 x 325
1/2	Half	325 x 265
1/3	Third	325 x 176
1/4	Quarter	265 x 163
1/6	Sixth	176 x 162
1/9	Ninth	108 x 176
2/1	Double	650 x 530
2/3	Two thirds	354 x 325
2/4	Long Half	530 x 162



Types of Gastronorm

The Checklist

Neville's offers a range of GN sized products from storage containers to chaffing dishes, baking trays to porcelain dishes and lids.

Ensure you check the GN pan will fit the space you require it for, including the depth.

Check the material can be used in the space. Some materials can only be used for display, whereas some can be used for cooking and refrigerating.

Do you need a lid for the pan?

If you do need a lid, ensure it is the correct size and material. Some lids do have cut outs for ladles and other kitchen utensils.

Polycarbonate

Polycarbonate is robust, durable, and rigid plastic, which is often transparent in appearance, ideal for cold food storage and display. Polycarbonate can be found in buffet areas, salad bars and are great within kitchen food storage as they are dishwasher safe (up to 100°C).



Polypropylene

Polypropylene is a flexible plastic which can provide a great value alternative to polycarbonate and is often marked out by its translucent appearance. Polypropylene storage containers are available with compatible air-tight lids and can be stacked and labelled, ideal for all kitchen environments. Temperature of polypropylene must not exceed 70°C.



Stainless Steel

Stainless steel is a fantastic metal that can provide years of regular service and offers excellent value.

Generally used for cooking or keeping food warm, stainless steel is also used for display products enabling users to maximise usage of space.



Enamel

Neville's GenWare enamel baking trays are designed to provide excellent baking results. Their GN sizing allows for them to maximise the oven space within a commercial or home kitchen.



Porcelain

Porcelain can be used to cook, display, and serve with an oven, microwave, and dishwasher safe product. Ideal for carveries or hot buffets, lids are available but not necessary as food is visible for self-serve.





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