

## Overview

Gastronorm is a measurement system used worldwide in catering and food processing. The use of standardised sizes makes it possible to exchange food pans.

The basic size of the Gastronorm (GN) 1/1 is 530mm x 325mm (20.9x12.8")

Gastronorm Items are available in different depths and a breakdown of various other sizes.

Gastronorm containers have a code system for sizing, length and width of pan are represented by the codes.

A full size pan is coded 1/1 gn. There are six options of depth available.

Due to the sizing system, pans of differing sizes are interchangeable.

Moffat units designed around the gastronorm pan system, for example an oven or a bain-marie well based on a 1/1GN capacity can accommodate different combinations such as three 1/3 GN or two 1/2GN.

### Modules dimensions in mm (outside flange)

2/1 gn: 530 x 650 (double size pan)

2/3 gn: 354 x 325 (two thirds size pan)

1/3 gn: 176 x 325 (one third size pan)

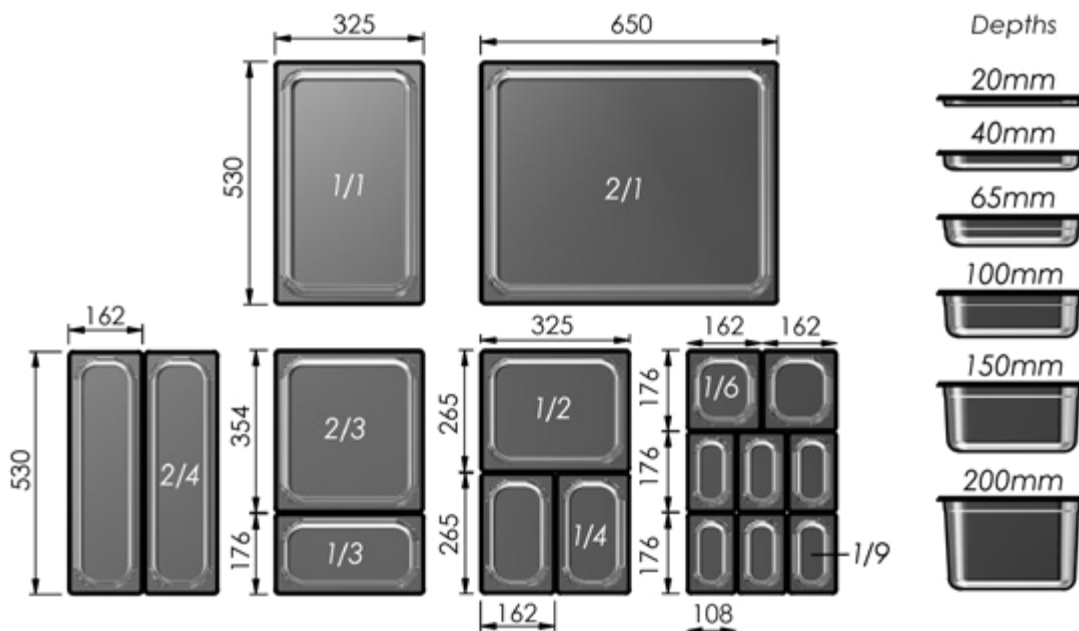
1/6 gn: 176 x 162 (one sixth size pan)

1/1 gn: 530 x 325 (full size pan)

1/2 gn: 265 x 325 (half size pan)

1/4 gn: 265 x 162 (one quart size pan)

1/9 gn: 176 x 108 (ninth size pan)



Stainless Steel Gastronorm Pans (GN Pan) are usually used for cooking and chilling. They are durable and excellent in conducting heat and can even be used in the oven.



MADE IN BRITAIN

E&R Moffat Ltd.  
Bonnybridge  
FK4 2BS  
Scotland

Find us on:



www.ermoffat.co.uk  
+44 (0) 1324 812272  
sales@ermoffat.co.uk