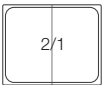




















DIMENSIONS:

	 650 x 530	 325 x 530	 325 x 352	 325 x 265	 325 x 176	 325 x 131	 108 x 176	 162 x 530	 162 x 265	 162 x 176
 200	55 l	26 l	15.3 l	10.9 l	6.6 l	5.6 l	-	-	5 l	2.8 l
 150	41 l	18.4 l	11.8 l	8.4 l	4.9 l	3.9 l	-	8.4 l	3.6 l	2.1 l
 100	27 l	11.7 l	7.4 l	5.3 l	3.3 l	2.6 l	0.7 l	5.3 l	2.3 l	1.4 l
 65	17 l	7 l	4.3 l	3.3 l	2 l	1.3 l	0.5 l	3.3 l	1.5 l	0.9 l
 55	-	5.6 l	3.2 l	2.6 l	-	-	-	-	-	-
 40	10 l	3.4 l	2.4 l	1.7 l	1 l	-	-	1.7 l	-	-
 20	-	-	-	-	-	-	-	-	-	-

HISTORY:

Who brought Gastronorm into the commercial kitchen?

In 1964, Rieber introduced the Gastronorm (GN) standard in Europe. Presenting a wide range of GN products, Rieber paved the way for uniform working and set the most important standard in professional kitchens which is still valid today.

The Gastronorm advantages are manifold: increased production efficiency, higher stacking volumes in smaller areas, maximum utilisation of the available space, use of the same unit for transport and storage (in the meantime also for production), easier in-house transport and standardised dimensions for use with machines and appliances.

This is why the answer is: **Rieber**



"1964: The complete Normset GN range from Rieber, Reutlingen, comes onto the market. The basis for the standard lies, among others, with the Swiss Association for Community Food Service." (GVmanager 6/2009)