

FROM STORAGE AND TRANSPORT CONTAINER...

...TO THE COOKING POT.



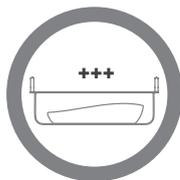
## THE FIRST COOKING POT IN GN FORMAT.

Gastronorm ensures that we only use as much space and energy as is actually necessary for the particular task at hand. Different sizes and different depths give us the freedom we need. Rieber has developed the classic storage and transport container into a saucepan. The patented SWISS-PLY® multilayer material ensures that the heat and refrigeration is distributed up to 10 times more efficiently than with conventional stainless steel units. The internal aluminium core ideally conducts the energy (heat and refrigeration) and the stainless steel layers guarantee maximum hygiene. The Rieber thermoplates® can be used with Ceran, induction and electric hobs, and the nano surface-treated cookware can also be used with gas stoves. This way it is now possible to transfer the food from the hob into the oven and from there to its serving destination without having to change containers.

### BENEFITS AT A GLANCE:



TEMPERATURE-RESISTANT  
UP TO 220 °C



EXCELLENT NON-STICK  
EFFECT



DISHWASHER-SAFE



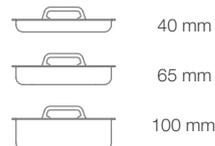
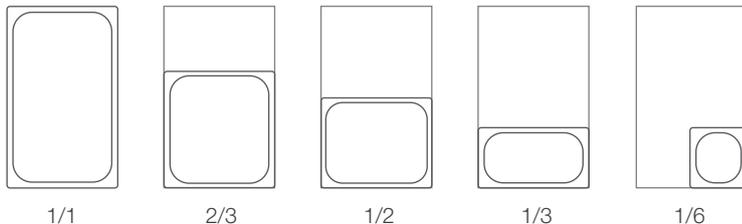
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Erster Innovationspreis der Welt®



material  
award



DESIGN+  
TECHNOLOGY  
AWARD  
MATERIALICA 2007



Available in 5 sizes:  
GN 1/1, GN 2/3, GN 1/2, GN 1/3 and  
GN 1/6 as well as in different depths  
with and without handle.

## SPECIFICATIONS

System cookware coated or nano surface-treated, 2.6 mm material thickness, depths 40/65/100 mm, made from patented multilayer material (stainless steel 1.4301, ferritic stainless steel, aluminium, ferritic stainless steel, stainless steel 1.4301). Extremely high energy conductivity (chilling and heating), excellent energy transfer to the food, temperature range from -20 °C to +220 °C (nano surface-treated up to +400 °C). Dishwasher-safe. The recommended usage temperature for coated cookware is +220 °C. In principle, thermoplastes® can be used with the following heat sources: Induction hob, Ceran hob, electric hob, Ceran hot-holding hob and oven (nano surface-treated cookware can also be used on a gas stove).

**SPECIFICATIONS**

**Material thickness 2.6 mm, coated, without handle**

| GN size                          | Depth mm | Capacity l | Order no.   |
|----------------------------------|----------|------------|-------------|
| GN 1/1                           | 100      | 10         | 84 01 08 60 |
|                                  | 65       | 6          | 84 01 08 61 |
|                                  | 40       | 2.5        | 84 01 08 62 |
| GN 2/3                           | 100      | 7          | 84 01 08 65 |
|                                  | 65       | 4          | 84 01 08 66 |
|                                  | 40       | 2          | 84 01 08 67 |
| GN 1/2                           | 100      | 5          | 84 01 08 70 |
|                                  | 65       | 3          | 84 01 08 71 |
|                                  | 40       | 1.5        | 84 01 08 72 |
| GN 1/3                           | 100      | 3          | 84 01 08 47 |
|                                  | 65       | 2          | 84 01 08 46 |
|                                  | 40       | 1          | 84 01 08 48 |
| GN 1/6 material thickness 1.5 mm | 100      | 1.2        | 84 01 08 75 |
|                                  | 65       | 0.7        | 84 01 08 74 |
|                                  | 40       | 0.4        | 84 01 08 73 |

**With wing handles**

|        |     |   |             |
|--------|-----|---|-------------|
| GN 2/3 | 100 | 7 | 84 01 08 04 |
|        | 65  | 4 | 84 01 08 08 |
|        | 40  | 2 | 84 01 08 50 |

**With pan handle**

|        |    |     |             |
|--------|----|-----|-------------|
| GN 1/2 | 40 | 1.5 | 84 01 08 90 |
| GN 1/3 | 40 | 1   | 84 01 08 91 |

**Griddle embossing**

|                        |    |     |             |
|------------------------|----|-----|-------------|
| GN 2/3 without handles | 40 | 2   | 84 01 08 81 |
| GN 2/3 wing handles    | 40 | 2   | 84 01 08 83 |
| GN 1/2 without handles | 40 | 1.5 | 84 01 08 82 |
| GN 2/3 pan handle      | 40 | 1.5 | 84 01 08 85 |
| GN 1/2 pan handle      | 40 | 1.5 | 84 01 08 86 |

**SPECIFICATIONS**

**Material thickness 2.6 mm, nano surface-treated, without handle**

| GN size                          | Depth mm | Capacity l | Order no.   |
|----------------------------------|----------|------------|-------------|
| GN 1/1                           | 100      | 10         | 84 01 08 87 |
|                                  | 65       | 6          | 84 01 08 88 |
|                                  | 40       | 2.5        | 84 01 08 89 |
| GN 2/3                           | 100      | 7          | 84 01 08 94 |
|                                  | 65       | 4          | 84 01 08 95 |
|                                  | 40       | 2          | 84 01 08 96 |
| GN 1/2                           | 100      | 5          | 84 01 08 97 |
|                                  | 65       | 3          | 84 01 08 98 |
|                                  | 40       | 1.5        | 84 01 08 99 |
| GN 1/3                           | 100      | 3          | 84 01 08 57 |
|                                  | 65       | 2          | 84 01 08 58 |
|                                  | 40       | 1          | 84 01 08 59 |
| GN 1/6 material thickness 1.5 mm | 100      | 1.2        | 84 01 08 56 |
|                                  | 65       | 0.7        | 84 01 08 55 |
|                                  | 40       | 0.4        | 84 01 08 54 |

**With pan handle**

|        |    |     |             |
|--------|----|-----|-------------|
| GN 1/2 | 40 | 1.5 | 84 01 08 92 |
| GN 1/3 | 40 | 1   | 84 01 08 93 |

**Material thickness 1.5 mm, coated on the outside, the inside is nano-treated**

|        |     |     |            |
|--------|-----|-----|------------|
| GN 1/6 | 100 | 1.2 | On request |
|        | 65  | 0.7 | On request |
|        | 40  | 0.4 | On request |

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For further information regarding the full thermoplastes® range as well as matching lids and further accessories please visit us on [www.riber.de](http://www.riber.de) or see the price list.

Safety Instructions: Saucepan may show signs of use after usage. Most signs of usage can be removed using cleaning agents.