## STORAGE

How to choose the right container for you?


1 Do you need them to be compatible with an item with Gastronorm measurements?


If so, use...

containers

GastroNorm establishes internationally standardised dimensions for containers and other types of storage to ensure complete compatibility in all professional kitchens (EN 631-1 standard).


## (2) What kind of food do you need to store?

For proteins (meat and fish) we recommend using:


## GASTRONORM

containers
HORIZONTAL Storage


Prevent food from spoiling as a result of being squashed by other products on top.

Prevent juices from products stored above from falling on those below.

Keep prepared foods in the best condition.

For dry foods in bulk we recommend using:


Store non-perishable foods that are susceptible to oxidation, environmental humidity and loss of aroma.


Optimise storage space.


Prevent humidity from entering and damaging the food.

## 3 What type of container do you need for storing liquids?

For liquids we recommend using square containers because:


Their square shape adds additional stability during handling and transportation.

Their rounded edges and side handles make it easier to pour liquids.


The built-in measuring scale means it is easier to manage and control the content.



## Discover our range of SQUARE CONTAINERS




