



FOOD SAFETY INNOVATION



ARAVEN TRITAN™ RENEW COLLECTION

25% RECYCLED MATERIAL*

* Recycled material allocated through a mass balance system



ARAVEN TRITAN™ RENEW COLLECTION

Renewed professional food preservation

The new ranges of **Gastronorm food pans** and **square containers** made from Tritan™ Renew meet the different needs of professional kitchens, offering high resistance and optimal food storage. They uphold the **high standards and reliability** that characterise Araven's professional food storage solutions.

What is **tritan**™ RENEW?

from Eastman

Tritan™ Renew is a **new copolyester material** that provides an alternative to polycarbonate. It is **BPA-free** and suitable for food contact. Tritan™ Renew uses molecular recycling technology to **recover hard-to-recycle plastic waste** and transform it into new raw materials, thereby reducing the use of fossil-based resources.

Developed to reduce environmental impact



Made with 25% recycled content*

Every Araven GN food pan, support lid and square container made from Tritan™ Renew contains at least 25% recycled material.

*Araven ranges made from Tritan™ Renew contain at least 25% recycled material allocated through a mass balance system.

Developed to last



High impact resistance

A virtually unbreakable, durable material suitable for intensive use. It withstands breakage, cracks and deformation, even in cold environments. It retains its strength and durability during cleaning.



Food safety

Its high resistance to breakage reduces the risk of fragments coming into contact with food during preparation.



Developed to save



Extended service life

With intensive use in a professional environment, it maintains its original condition without changes to its appearance or shape, including its transparency.



Lower replacement costs

Compared with other materials, less equipment replacement is required in the restaurant, saving operating time and money.

Designed to meet the demands of your kitchen



Maximum transparency

Its crystal-clear finish allows food to be quickly identified and its condition to be easily assessed.



Suitable for cold storage and freezing

It retains its strength at low temperatures without cracking or splintering. It withstands cold drop tests, both empty and when loaded.



Thermal versatility

Food can be heated and reheated directly in the container at temperatures of up to 90°C, either in the microwave or in a bain-marie.



Designed to maintain hygiene



Stain resistant and does not absorb odours

It does not become stained when in contact with sauces or acidic foods, retaining its original appearance. After washing, it does not retain odours from previously stored food or preparations.



Suitable for industrial dishwashers

It withstands intensive industrial dishwasher cycles, with a maximum temperature of 92°C during the rinse cycle.



Chemical resistance

It retains its properties when exposed to commonly used chemicals, without surface deterioration, microcracks or loss of transparency.

GASTRONORM TRITAN FOOD PANS



The new range of Gastronorm food pans made from Tritan™ Renew combines the advantages of the GN format with the performance of a strong, durable, BPA-free and highly transparent material.

Their **standardised dimensions ensure compatibility** with the different Gastronorm systems used in professional kitchens, facilitating integration and optimising space. In addition, features such as the **traceability label** and **high transparency** make it easier to identify and monitor food, contributing to safer and more efficient day-to-day operations.

GN 1/9

6x



Ref. **05836** / 0,6L
176x108xh65 mm



Ref. **05837** / 0,9L
176x108xh100 mm



Ref. **05838** / 1,2L
176x108xh150 mm

GN 1/6

6x



Ref. **05796** / 1L
176x162xh65 mm



Ref. **05797** / 1,5L
176x162xh100 mm



Ref. **05839** / 2,15L
176x162xh150 mm

GN 1/4

6x



Ref. **05816** / 1,6L
265x162xh65 mm



Ref. **05817** / 2,6L
265x162xh100 mm



Ref. **05818** / 3,7L
265x162xh150 mm



__836 __837 __838 __796 __797 __839
__816 __817 __818 __808 __840 __820
__841 __821 __822 __842 __843 __826
__827 __844 __845



Box

TRITAN

NSF 0.5



GN 1/3

6x



Ref. **05808** / 2,35L
325x176xh65 mm



Ref. **05840** / 3,7L
325x176xh100 mm



Ref. **05820** / 5,4L
325x176xh150 mm



Ref. **05841** / 6,7L
325x176xh200 mm

GN 1/2

6x



Ref. **05821** / 3,9L
325x265xh65 mm



Ref. **05822** / 5,95L
325x265xh100 mm



Ref. **05842** / 9L
325x265xh150 mm



Ref. **05843** / 11,35L
325x265xh200 mm

GN 1/1

6x



Ref. **05826** / 8,35L
530x325xh65 mm



Ref. **05827** / 13L
530x325xh100 mm



Ref. **05844** / 19,6L
530x325xh150 mm



Ref. **05845** / 26,1L
530x325xh200 mm

GASTRONORM LIDS



Airtight lid

For storing protein-rich foods such as meat and fish. The container's airtight seal prevents air from entering, reducing food oxidation.



Support lid

For storing vegetables. close the container with a non-airtight support lid to prevent condensation from forming on the container walls.



Notched support lid

Protects food from environmental exposure and prevents the risk of external contamination in food display areas (display cases, buffets, hot serving counters, etc.).



04014 09852 09853 09854 09855 09856
44013 44018 44022 44029 44038 44062



GN 1/9
176x108 mm
6x



Ref. **04014**



Ref. **44013**



Ref. **14013**

GN 1/6
176x162 mm
6x



Ref. **09852**



Ref. **44018**



Ref. **13018**

GN 1/4
265x162 mm
6x



Ref. **09853**



Ref. **44022**



Ref. **14022**

GN 1/3
325x176 mm
6x



Ref. **09854**



Ref. **44029**



Ref. **14029**

GN 1/2
325x265 mm
6x



Ref. **09855**



Ref. **44038**



Ref. **14038**

GN 1/1
530x325 mm
6x



Ref. **09856**



Ref. **44062**



Ref. **14062**

TRITAN SQUARE CONTAINERS



The new range of square containers made from Tritan™ Renew is ideal for **transporting and storing sauces and liquids**, as the material does not stain or absorb odours.

It is also particularly **suitable for dry foods** that are sensitive to ambient humidity and loss of aroma. Finally, its square shape **maximises storage space**, leaving no unused gaps.



_1851 _1852 _1853 _1854
_1855 _1856 _1857



6x
Ref. **51851** / 2L
195x195xh100 mm



6x
Ref. **51852** / 4L
195x195xh190 mm



6x
Ref. **51853** / 6L
235x235xh190 mm



6x
Ref. **51854** / 8L
235x235xh230 mm



6x
Ref. **51855** / 12L
290x290xh210 mm



6x
Ref. **51856** / 18L
290x290xh320 mm



6x
Ref. **51857** / 22L
290x290xh400 mm



OUR BRANDS [CFS BRANDS] IN EMEA

