araven

FOOD SAFETY INNOVATION

2026 | CFS BRANDS









Innovation at the service of **food safety**

ARAVEN is an international company engaged in the design, development, production management and marketing of products for professionals in the hospitality industry.

We have been part of **CFS Brands**, a global leader in foodservice, health, and cleaning solutions. Together, we deliver quality and comprehensive service for an efficient and profitable purchasing experience.

Ever since 1976 we have been developing versatile, convenient, easy-to-use work tools that provide full food hygiene guarantees and help catering professionals to comply with the regulations and perform their daily work in the kitchen.

We offer assessment and training on products, conditions of use and regulatory compliance. Our team of professionals guarantee personalized service and attention worldwide.

ARAVEN collaborates with prestigious culinary schools, associations and renowned national and international chefs. Our Innovation Department works in close contact with professionals to discover the needs that arise in their daily work and develop new products that adapt to them. We also contribute to the training of future chefs and to equipping their kitchens via our support plan for the hospitality sector.

Our aim is to develop our customers' business and the industry, ensuring efficiency in kitchens and maximum food quality during all of its processes.



INSTITUT Lyfe

basque culinary center

gasma
GASTRONOMY & MANAGEMENT UNIVERSITY CAMPUS

Fundación Cruzcampo

wkc
Westminster Kingsway
central London's College

araven

FOOD SAFETY INNOVATION

EN

2026



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PARIS

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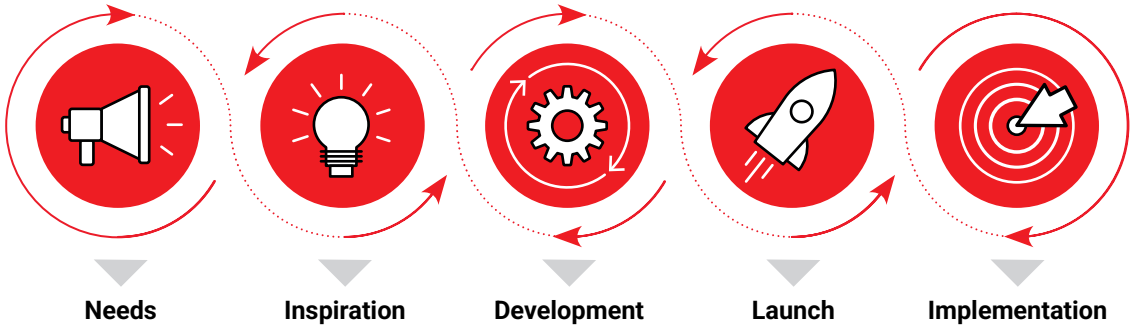
LA JA MADA





Innovation

ARAVEN is committed to innovation: it is at the core of value creation. We work constantly to excel in what we do and to help build the industry by developing products that generate greater value for our customers and end users. Our products incorporate all the latest advances in materials, production processes and manufacturing systems.



Products developed by and for chefs. **Our goal is to generate new concepts that provide top functionality for hospitality professionals.** We partner up with expert food safety advisers and with chefs from all over the world who share their experience and knowledge to ensure that the design of our products is aligned with the most demanding needs and tasks. Together with our research into food safety, our new product developments are based on the comments passed on by kitchen professionals and our in situ observations of their processes.

ARAVEN seeks to offer professionals unique products, placing users at the core of our developments, with solutions that guarantee the preservation and handling of food, compliance with food hygiene regulations and operational excellence.

1. **How to optimise space?**
2. **How to speed up work in the kitchen?**
3. **How to comply with health regulations?**
4. **How to offer something unique that helps professionals?**

If you are a food service professional we want to simplify your daily work in the kitchen with easy-to-use, convenient, versatile tools that fully guarantee food hygiene. We provide products that help to comply with regulations and to carry out daily work with total safety and confidence.
We have patents and registered products in more than 25 countries that protect our most innovative developments.





What are the benefits of our products for professionals at each phase of food management?

ARAVEN focuses all of its efforts on innovating in food preservation and handling processes, which are the most demanding areas in compliance with food safety regulations.

Storage and preservation

ARAVEN pioneered the incorporation of a permanent label and ColorClip system in its airtight containers to identify the food to be stored and to prevent cross contamination.
ARAVEN's airtight containers provide full food hygiene guarantees for preserving foodstuffs. They reduce microbial loads and oxidation of food, prolonging its useful life and preserving the optimal organoleptic properties of products (colour, smell, taste, texture ...). Ingredient bins are ideal for optimal storage and correct preservation of products in different temperature conditions.

Handling and preparation

ARAVEN's products help prevent, reduce or eliminate potential hazards at different stages of food preparation and handling.

Service and display

ARAVEN has an extensive range of products for serving and displaying food, which have been carefully designed with functionality in mind and to respond to the needs of both serving and kitchen staff.

Transport

ARAVEN preserves food at the correct temperature during transport, maintaining the cold chain to prevent the growth and multiplication of microorganisms that could affect food quality and safety.

Cleaning

ARAVEN's waste bins are essential partners in implementing HACCP systems in cleaning processes.



Sustainability and commitment to the future

All of us at ARAVEN are committed to sustainability as the pathway to the future.

Our basic principles are:

1. **To comply with the established requirements** in all the work we carry out, and coordinate them with those of our customers and suppliers.

2. **To prevent pollution and the impact on the environment** by correctly managing all aspects arising from our processes and activities.

3. **To minimise** consumption **and the generation of emissions and waste** in production, management and recycling processes.

4. **To promote and further our environmental** commitment among our suppliers, to engage them in it.

5. To seek the continuous improvement of our current activities **thus ensuring the least environmental impact possible**.

6. **Reducing our Carbon Footprint** (Greenhouse Gas Emissions – GHG) across Scopes 1, 2 and 3 as a strategic objective of ARAVEN S.L.U.

7. **To proactively involve all Company personnel** in fulfilling the above points and in managing the environmental value of our activities.

ARAVEN's Environmental Policy is everyone's responsibility, it has General Management's total backing, and its fulfilment is considered to be a top priority.

This concept of responsibility does not just include the environment but also core social and economic issues. At ARAVEN we consider **Sustainability to be a mandatory project.** A commitment to our planet, to the current society and to the future generations, which as citizens of the world we must accept. This is a strategic project that must become our standard way of working.

Respect for the environment is an essential attribute of our innovation process. ARAVEN seeks to provide durableproducts made with materials and processes that are efficient and environment-friendly.

The 3Rs Rule

Reduce

At the design phase our studies determine the ideal thickness of parts in order to use the minimum material to produce the part without adversely affecting its quality or functionality.
We analyse the environmental effects of materials and whether they can be replaced by "greener" solutions. We examine the whole production process to minimise impacts by making processes more efficient and reducing consumption.

Reuse

ARAVEN does not develop disposable or so-called "single-use" products. All ARAVEN's articles are designed to have a long useful life in conditions of intensive use, in professional environments. We promote the use of reusable products in all food service processes and carry out awareness-raising campaigns among professionals.

Recycle

All **ARAVEN Food Service products are made with recyclable materials**. We try to manufacture products in just one material or, if this is not possible, we try to **facilitate sorting of materials and components** of multi-material products to make recycling easier. We have a zero waste strategy, with the aim to reuse any remaining material from our production processes in our products or in those of our partners.

Sustainability in the kitchen

Our **solutions for preserving food help businesses to be more sustainable** by providing alternatives to the use of plastic film or aluminium foil and thereby reducing the waste generated. Our containers have an integrated label and do not need any other sticky labels to identify the food to be preserved.
Cost savings and continuous improvements can be achieved in all areas of food management, including food preservation. The quantities of food that are thrown away due to poor management not only generate a problem of sustainability but also entail a considerable additional cost for businesses.

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.

tritan™ RENEW from Eastman

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



Food Safety

Guaranteeing food safety and hygiene are a restaurant's top priority. Just like the food industry as a whole, the Horeca sector applies the Hazard Analysis and Critical Control Points (HACCP) principles as a way of managing food risks and innocuity.

Food safety does not only depend on the state of the food and the type of process that it is subjected to. The materials that food comes into contact with are also very important. ARAVEN products comply and help to comply with all the required regulations regarding food hygiene. We can guarantee food safety in all food preparation processes up-to service, providing best practice and hygiene are observed.

ARAVEN pays particular attention to all hygiene and health regulations, guaranteeing "peace of mind" for our customers.



Heath Authorities check that the products used in catering establishments comply with regulations.

Manufacturers must certify to their customers that they comply with regulations so that this certification can also be applied to the catering establishments.

1. Health Authorities
2. Catering establishments
3. Requirement for compliance
4. Manufacturers
5. Catering distributors
6. Certification of compliance

Food Safety Regulations are our work guide and source of inspiration for developing new products.

ARAVEN's products, designed on the basis of the CODEX Alimentarius, help hospitality establishments to apply Correct Hygiene Practices to prevent, reduce or eliminate possible hazards during the different stages of food preparation, handling and preservation. These work tools have been designed to minimise the risk of food contamination. They are made of corrosion-resistant materials that are easy to clean and disinfect.

Their use, together with a hygienic environment and good practices, ensure food safety at all stages of the process, from receipt of the product to the moment it is served. In the HORECA sector, the following phases in food management and processing in the kitchen can be identified:

Receipt of goods → **Food storage and preservation** → **Food handling and preparation** → **Food presentation or serving**

Certification

CERTIFIED ISO 9001 ISO 14001

ARAVEN, S.L.U. has a quality and environmental management system certified by Bureau Veritas in accordance with the ISO 9001:2015 and ISO 14001:2015 standards.

Registered in the General Food Health Register of the Spanish Agency of Food Health and Nutrition. R.D. 191/2011. (R.G.S.A. 39.04328/Z).

Compliance with all European regulations on materials and articles intended to come into contact with food, such as: Reg. (EC) No 1935/2004, Reg. (EC) No 2023/2006, Reg. (EC) No 1907/2006 (REACH) and Reg. (EC) No 10/2011, as amended.

Most of our plastic products are manufactured from 100% recyclable raw materials.

Company affiliated with Ecoembes' Extended Producer Responsibility Scheme (SCRAP) to comply with packaging and packaging waste regulations: Royal Decree 1055/2022 and EU Regulation 2025/40.

APPCC / HACCP

Hazard Analysis and Critical Control Points, is a systematic preventive process to guarantee food safety.
All equipment and utensils used in food storage and handling areas that come into contact with food products must be made from a material that does not transmit toxic substances, smells or flavours; is not absorbent; resists corrosion and withstands repeated cleaning and disinfection. Surfaces must be smooth and free from chips and cracks.
All of ARAVEN's products are dishwasher-safe and made with rounded corners for easy cleaning and without sharp corners or spaces where impurities can accumulate. What's more, features such as ColorClip and built-in traceability labels help maintain high food safety levels and ensure compliance with regulations and self-monitoring systems.

All of these products meet the highest food hygiene and safety standards (HACCP), which were devised in collaboration with consultants that are experts in the field.

NSF

The National Sanitation Foundation is an independent organization that carries out tests to certify compliance with established criteria in relation to design, construction and evaluation of the materials and performance tests.ARAVEN's products are NSF-certified and as such are included in the list of NSF products published on the organisation's website at www.nsf.org/Certified/Food/.

The NSF mark provides consumers, wholesalers and regulators with assurance that the products have undergone a rigorous analysis and meets all the requirements.

MIGRATION

The Migration Regulations set limits on the migration of substances from plastic materials and apply to plastic materials that come into contact with food. ARAVEN complies with all Migration Regulations: Directive 2005/79/EU, Directive 2007/19/EU, Directive 2008/39/EU and Regulation 10/2011/EU and their respective 18 amendments, including No. 18: Reg. 2024/3190 (specific to bisphenols).

TRACEABILITY

Traceability refers to the ability to follow the route of food, or objects that are intended for contact with food, from production to consumption – covering all the steps of the supply chain. We supply tools for compliance with Traceability Regulations Reg (CE) 852/2004 and Reg(CE) 178/2002 in relation to food. The integrated labels on ARAVEN food containers, used together with HORECA marker pens, are the only integrated system that ensures correct hygiene practice and helps with compliance with these regulations.

ARAVEN incorporates identification systems in its products to comply with Regulation Reg (EC) 1935/2004 relating to utensils in contact with food.







GastroNorm sizes

The catering equipment industry uses standard-size products to ensure all equipment, appliances and containers adapt to each other in kitchens, cold chambers and display areas. The GastroNorm standard allows space to be optimised in the various preservation, handling and cooking circuits. This simplifies internal organisation in restaurants and ensures compatibility between different systems and equipment, such as work tables, transport equipment or display tables.

ARAVEN adopts standard GastroNorm measurements as the main norm for the sizes it uses for its products. EN 631.1 Standard of the European Committee for Standardisation.

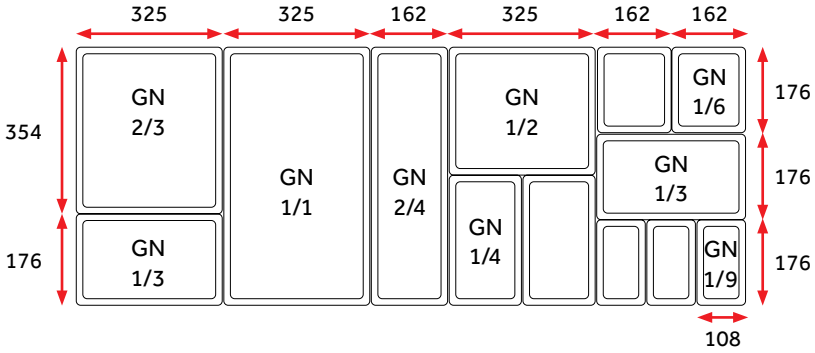
We help you to select the size and capacity of GastroNorm food pans

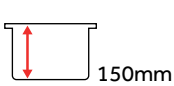
		65mm					100mm				
		5 PP	7 ABS	7 ABS	7 TRITAN	5 PP	5 PP	7 ABS	7 ABS	7 TRITAN	5 PP
0,5L - 4L	GN 1/9	03020 0,6L	74010 0,6L	14010 0,6L	05836 0,6L	04010 0,6L	03021 1L	74011 0,9L	14011 0,9L	05837 0,9L	04011 0,9L
	GN 1/6	03023 1,1L	07796 1L	-	05796 1L	04015 1L	03024 1,7L	07797 1,5L	44016 1,6L	05797 1,5L	04016 1,6L
	GN 1/4	03026 1,8L	07816 1,6L	-	05816 1,6L	04019 1,7L	03027 2,8L	07817 2,6L	-	05817 2,6L	04020 2,6L
	GN 1/3	03029 2,5L	07808 2,35L	-	05808 2,35L	04025 2,4L	03030 4L	07819 3,7L	44026 3,7L	05840 3,7L	04026 3,7L
4L - 9L	GN 1/4	-	-	-	-	-	-	-	-	-	-
	GN 1/3	-	-	-	-	-	-	-	-	-	-
	GN 1/2	03032 4L	07821 3,9L	-	05821 3,9L	04034 4L	03033 6,5L	07822 5,95L	44035 6,2L	05822 5,95L	04035 6,2L
	GN 2/4	-	-	-	-	-	-	-	-	-	-
	GN 1/1	03044 8,3L	07826 8,35L	44058 8,6L	05826 8,35L	04058 8,6L	-	-	-	-	-
9L - 15L	GN 1/2	-	-	-	-	-	-	-	-	-	-
	GN 2/3	-	-	-	-	-	03469 9L	-	-	-	-
	GN 2/4	-	-	-	-	-	-	-	-	-	-
	GN 1/1	-	-	-	-	-	03036 13,7L	07827 13L	44059 13,4L	05827 13L	04059 13,4L
15L - 25L	GN 2/3	-	-	-	-	-	-	-	-	-	-
	GN 1/1	-	-	-	-	-	-	-	-	-	-

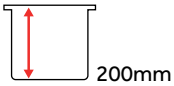




GN 1/9: 176x108 mm
GN 1/6: 176x162 mm
GN 1/4: 265x162 mm
GN 1/3: 325x176 mm
GN 1/2: 325x265 mm
GN 2/3: 354x325 mm
GN 2/4: 530x162 mm
GN 1/1: 530x325 mm







		PP	ABS	ABS	TRITAN	PP	PP	ABS	ABS	TRITAN	PP
0,5L - 4L	GN 1/9	03022 1,5L	-	14012 1,2L	05838 1,2L	04012 1,2L	-	-	-	-	-
	GN 1/6	03025 2,6L	07798 2,15L	44017 2,3L	05839 2,15L	04017 2,3L	-	-	-	-	-
	GN 1/4	-	07818 3,7L	-	095818 3,7L	04021 3,8L	-	-	-	-	-
	GN 1/3	-	-	44026 3.7L	-	-	-	-	-	-	-
4L - 9L	GN 1/4	03028 4,3L	-	-	-	-	-	-	-	-	-
	GN 1/3	03031 6L	07820 5,4L	44027 5,5L	05820 5,4L	04027 5,5L	-	07831 6,7L	-	05841 6,7L	-
	GN 1/2	-	-	-	-	04036 8L	-	-	-	-	-
	GN 2/4	-	-	-	-	-	-	-	-	-	-
	GN 1/1	-	-	-	-	-	-	-	-	-	-
9L - 15L	GN 1/2	03034 10L	07823 9L	44036 8L	05842 9L	-	03035 12,5L	07834 11,35L	44037 11,8L	05843 11,35L	04037 11,8L
	GN 2/3	00470 14L	-	-	-	-	-	-	-	-	-
	GN 2/4	-	-	-	-	-	-	-	-	-	-
	GN 1/1	-	-	-	-	-	-	-	-	-	-
15L - 25L	GN 2/3	-	-	-	-	-	00471 19L	-	-	-	-
	GN 1/1	03037 20,5L	07828 19,6L	44060 20L	05844 19,6L	04060 20L	03038 27,5L	07835 26,1L	44061 26,2L	05845 16,1L	04061 26,2L

Materials

Polypropylene PP

BPA FREE | +95°C | +203°F | -40°C | -40°F | 5 PP

Transparency allows you to identify food.
A perfect balance of strength and weight, along with the sturdiness and thermal characteristics of this plastic, make it the most commonly used solution for preserving food among hospitality professionals.

High resistance to heat: 95ºC. Good behaviour at low temperatures -40ºC. Good balance between rigidity and toughness. Strength, hygiene, durability...

Dishwasher safe.

Resistant to chemicals and surface corrosion.

BPA Free products.



TRITAN™ RENEW

25% Certified Recycled Material* | BPA FREE | +90°C | +194°F | -40°C | -40°F | 7 TRITAN

Tritan™ Renew is a **new copolyester material** that provides an alternative to polycarbonate. It is **BPA-free**. 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.

High impact resistance.
Very robust and durable.Maximum transparency allowing food and its state to be quickly seen.

Dishwasher-proof.
Stability with regard to chemical agents, does not stain.



* Recycled material allocated through a mass balance process

Acrylonitrile butadiene styrene ABS

BPA FREE | +80°C | +176°F | -40°C | -40°F | 7 ABS

High impact resistance.
Very robust and durable. Optimal behaviour at very low temperatures and mid-range temperatures. Maximum transparency allowing food and its state to be quickly seen.

Dishwasher-proof.
High dimensional stability.
Very low absorption of humidity.
Stability with regard to chemical agents, does not stain.

BPA Free products.



Polyethylene HDPE

BPA FREE | +90°C | +194°F | -40°C | -40°F | 2 HDPE

White without colouring agents.

Good resistance to impact, high resistance to corrosion. Good performance at freezing temperatures and prevents passage of moisture. Good dimensional stability without being a rigid material.

Dishwasher-proof.
BPA Free products.



Polyethylene LDPE

BPA FREE | +90°C | +194°F | -40°C | -40°F | 4 LDPE

Translucent without colouring agents.

Very flexible. It is soft and elastic; it has a very high elastic limit and recovers its shape after deformation.
Good mechanical and optical properties.

Dishwasher-proof.
BPA Free products.



Silicone

BPA FREE | +200°C | +392°F | -40°C | -40°F

It is a synthetic polymer used in different utensils, containers and moulds for the kitchen.
Does not leave residues.
No wear. No ageing.
Non corrosive. It does not oxidise like metal.
It does not deform; it recovers its usual state.
It does not break like glass.
It does not alter the taste of food. Does not leave a taste.
It does not act as a medium for bacterial growth. Innocuous.
Water repellent.
Do not use with sharp utensils.
Resistant to extreme temperatures.
Dishwasher-proof.
BPA Free products.



Acrylonitrile Estyrene SAN

BPA FREE | +90°C | +194°F | -40°C | -40°F | 7 SAN

A highly transparent material when not coloured, offering great visibility and gloss. Its appearance is enhanced when mixed with a colouring agent.

It is rigid but much more brittle than the other materials.

Dishwasher-proof.
BPA Free products.



Polystyrene PS

BPA FREE | +80°C | +176°F | -20°C | -4°F | 6 PS

Material with an excellent appearance, gloss and surface finish.

Dishwasher-proof.
BPA Free products.



Other materials:

Expanded polypropylene: +120°C | +248°F | -40°C | -40°F | 5 EPP

Polyamide nylon: +70°C | +158°F | -40°C | -40°F | 7 PA

Polymethylmethacrylate: +70°C | +158°F | -40°C | -40°F | 7 PMNA

Aluminium: +150°C | +302°F | -25°C | -13°F | 41 ALU



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Preservation

A good container for preserving food is an indispensable item in a kitchen; the properties of good food can deteriorate if not kept in the right container. The correct preservation of food must meet two objectives:

1. Ensure optimum health-hygiene quality.

2. Reduce the level of wastage due to food deterioration.

Correct preservation of protein-rich foods is essential for several reasons:

• It guarantees hygiene and food safety and the health of diners as well as compliance with regulations. It prevents the risk of bacterial contamination, which in the case of proteins can be serious.

• It reduces wastage of this type of food that, in general, is the most expensive food kept in store in a kitchen.

• It guarantees the quality of preparations and the end result. It maintains all the organoleptic properties of the food (colour, taste, texture...) so that after preparation it is in perfect conditions for serving to customers.

Aspects such as optimization of space in food preservation, control of packing date, preparation or prepreparation, as well as food identification are key elements for implementing the HACCP system and managing it effectively.





In this aspect, ARAVEN provides tools such as:

Shelving made of non-porous materials that are not affected by damp: plastic and anodised aluminium. Shelves are perforated, to facilitate air circulation.

Containers with a large variety of capacities to adjust the size of the container to the usual amounts consumed.

Methods for placing foods correctly, according to their group and type and to avoid cross-contamination.

Containers with permanent traceability labels, so the origin of the food, preparation, expiry date, etc. can be recorded.

Systems that facilitate organised food rotation: first in, first out. Systems to separate exudates, for correct preservation of raw meat and fish.

Containers with lid to prevent cross contamination between different types of food. This system is more sustainable than using plastic film or aluminium foil. It also prevents foods from drying out or absorbing or giving off odours that could affect their quality.

ARAVEN's products incorporate elements aimed at operational excellence, making it easy to manage stored raw materials and ensure that foods maintain all of their organoleptic properties in optimal conditions.



Permanent IML label

Marking containers used for preserving and storing foods with all the necessary information to guarantee the traceability of all products.

ARAVEN's containers have a **permanent traceability label integrated** in the food pan so that its contents can be identified and information on their origin can be preserved. You can record the origin of the food, the type of product, preparation, preservation conditions, best-before date, etc.

The permanent label incorporated in ARAVEN's food containers is the **only integrated system that ensures correct hygiene practices**. It enables kitchen professionals to identify contents and keep track of information on the origin of food and to record information such as: where the food has come from, its preparation, best-before date, etc.

In food preservation it is crucial to keep track of packing dates and to correctly identify foods in order to implement HACCP systems and ensure efficient management. Better organisation means better control of raw materials, which in turn entails less waste and more cost savings.

Savings: No inconvenient and costly replacing of labels. No need to stick and tear off paper labels.

Easy and convenient to use: just jot down the details on the label, using the ARAVEN marker pen.

Hygiene: The integrated label does not leave any marks and comes out as new after each wash in the dishwasher.



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.

- Lower environmental impact
- Greater transparency and strength
- Greater durability and savings
- Better performance and hygiene in your kitchen

ARAVEN TRITAN™ RENEW COLLECTION

25% RECYCLED MATERIAL*

* Recycled material allocated through a mass balance process

BPA FREE



ColorClip

7 Colorclips that facilitate food management in the kitchen based on different criteria such as:

Classification by type of food: ARAVEN containers, thanks to their Colorclip identification system, help prevent cross-contamination, ensuring that the contents of a container are always the same type of food: poultry, red meat, vegetables/ fruit or fish. Two new colours have been added to the identification system: white for dairy products and brown for processed meat and cold meats.



Fish | Poultry | Red meat | Prepared meat | Vegetables | Dairy | Anti-allergic

Classification by dates: 7 identifying Colorclips to organise the food prepared on each day of the week. Processed and cold meats.



Monday | Tuesday | Wednesday | Thursday | Friday | Saturday | Sunday



Classification by restaurant operations: Contents are quickly identified and accessed. Reducing the time it takes to supply workstations and prep tables. To help you in menu prepping and reducing response times.

Seven colours to identify raw materials for a particular menu. Example:



Lisboa Burger | London Burger | N.Y. Burger | MX Burger | BCN Burger | Madrid Burger | L.A. Burger

Classification by operational line and work areas by process: System for classifying and organising proteins in storage based on the date they were stored, processed, defrosted, etc.



Cold line | Hot line | Processed food | Semi-processed food | Raw food | Batch of starters | Batch of first courses | Batch of second courses


araven
GASTRONORM
Prod. Item:
Fecha Dut.:
Empl.:
Caducidad Use by:
Trazabilidad Traceability:
AM
PM
NSF

PP Airtight containers

+95°C | +203°F
-40°C | -40°F

PP

BPA FREE









ARAVEN's airtight containers enable foods to be preserved with the maximum hygiene-food safety guarantees, preventing any harmful deterioration and protecting them from cross-contamination.

ARAVEN's containers, thanks to their airtight seal, prolong the useful life of food by up to 25%*.

Prolong the useful life of food:

1. Select the ARAVEN container in the GastroNorm size that best adapts to the volume of raw food to be preserved. The fuller the container the less oxygen there is inside.

2. When you close the container press the centre of the lid to remove part of the air inside. **Press the lid** in the centre and gradually close it in the direction in which the air is expelled. This way **the air inside is partially removed**, improving food preservation.

The lid has a groove which allows the air inside the container to be partially expelled, reducing food oxidation.





*Study conducted by the plant origin foods research group of the University of Zaragoza.

PP Airtight containers







Airtight: Double airtight seal for total protection of the food. The lid is made of LDPE, a more flexible material, which allows a better fit to the base.

Integrated label: The permanent label enables catering professionals to identify the contents and record information relating to its origin, thus contributing to compliance with Traceability Regulations Reg. (EC) 852/2004 and Reg. (EC) 178/2002 regarding food.

ColorClip: Colour coding to avoid cross-contamination. ARAVEN containers, thanks to their ColorClip identification, help to prevent cross-contamination, ensuring that the contents of the container are always of the same type: Poultry, red meat, vegetables/fruit or fish.







Measuring scale: Measuring scale and GastroNorm size indicator.

Easy to Open The container has a tab on the lid for easy opening.

GastroNorm sizes: Products designed and manufactured according to sizes and specifications established in EN 631.1 standard. Select the ARAVEN container in the GastroNorm size that best adapts to the volume of raw food to be preserved. The fuller the container the less oxygen there is inside.

Stackable with a lid and nestable when empty.

Easy to clean: Rounded edges: The special design avoids the accumulation of food remains and facilitates cleaning.

NSF 3020 3021 3022 3023 3024 3025 3026 3027 3028 3029 3030
3031 3032 3033 3034 3035 3036 3037 3038 3044 470 471 3469

+95°C | +203°F
-40°C | -40°F

5 PP

BPA FREE

65mm | 100mm | 150mm | 200mm

GN 1/9
176x108 mm


Ref. **03020** / 0,6 L


Ref. **03021** /1 L


Ref. **03022** /1,5 L

GN 1/6
176x162 mm


Ref. **03023** / 1,1 L


Ref. **03024** /1,7 L


Ref. **03025** /2,6 L

GN 1/4
265x162 mm


Ref. **03026** / 1,8 L


Ref. **03027** / 2,8 L


Ref. **03028** / 4,3 L

GN 1/3
325x176 mm


Ref. **03029** / 2,5 L


Ref. **03030** / 4 L


Ref. **03031** / 6 L

GN 1/2
325x265 mm


Ref. **03032** / 4 L


Ref. **03033** / 6,5 L


Ref. **03034** / 10 L


Ref. **03035** / 12,5 L

GN 2/3
354x325 mm


Ref. **03469**/ 9 L


Ref. **00470** / 14 L


Ref. **00471** / 19 L

GN 1/1
530x325 mm


Ref. **03044** / 8,3 L

Ref. **03036** / 13,7 L

Ref. **03037** / 20,5 L

Ref. **03038** / 27,5 L

HORECA marker
Page. 53



Drain tray GastroNorm
Page. 47


PANES

Universal Polypropylene Food Pans











Along with the surface printing on the piece and with the use of the ARAVEN Horeca Marker in order to write on this part of the container, we can identify the content, preserving the information associated with its origin or its handling.

On their upper edge the containers are printed with the days of the week and time, so that at the handling table the operator can know the time and day of the expiration of the food marked during its preparation. The measuring strip in the containers allows the checking of the quantity of the contained liquids.

Universal Polypropylene Food pans



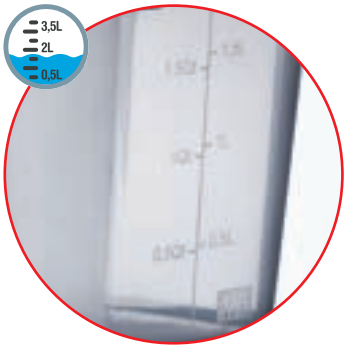




Engraved label: allows easy identification of the content and recording of food safety information such as preparation and use by date. We recommend use with the ARAVEN Marker Pen.

Use-by date marking: Stamped into the top opposite edges are the options to mark either a day of the week (Monday to Sunday) or time AM / PM. This is particularly useful for use in cold or ambient counters where strict use by time rules apply.

Airtight Lid: Bi-injection lid with a rubber seal to ensure maximum protection of food, even in large containers.







Measuring scale: Measuring scale and GastroNorm size indicator.

Easy to clean: Rounded edges: The special design avoids the accumulation of food remains and facilitates cleaning.

Ergonomic: Ergonomic edges make the container easy to handle.

GastroNorm sizes: Products designed and manufactured according to sizes and specifications established in EN 631.1 standard. Select the ARAVEN container in the GastroNorm size that best adapts to the volume of raw food to be preserved. The fuller the container the less oxygen there is inside.

Universal Polypropylene Food pans

_4010 _4011 _4012 _4015 _4016 _4017 _4019 _4020 _4021 _4025
_4026 _4027 _4034 _4035 _4036 _4037 _4058 _4059 _4060 _4061

+95°C | +203°F
-40°C | -40°F

5 PP

NSF 0

6x

65mm | 100mm | 150mm | 200mm

GN 1/9
176x108mm



Ref. **04010** / 0,6L

Ref. **04011** / 0,9L

Ref. **04012** / 1,2L

GN 1/6
176x162mm



Ref. **04015** / 1L

Ref. **04016** / 1,6L



Ref. **04017** / 2,3L

GN 1/4
265x162mm



Ref. **04019** / 1,7L



Ref. **04020** / 2,6L



Ref. **04021** / 3,8L

GN 1/3
325x176mm

Ref. **04025** / 2,4L



Ref. **04026** / 3,7L



Ref. **04027** / 5,5L

GN 1/2
325x265mm



Ref. **04034** / 4L



Ref. **04035** / 6,2L



Ref. **04036** / 8L



Ref. **04037** / 11,8L

GN 1/1
530x325mm



Ref. **04058** / 8,6L



Ref. **04059** / 13,4L



Ref. **04060** / 20L



Ref. **04061** / 26,2L

48x

Horeca Marker



Ref. **00393** / 138x19 mm



Universal ABS GN Food Pans





Range of ABS GastroNorm (BPA-FREE) containers for displaying food in cold counters.

On the operational side these containers allow “mirroring” of handling/cold counter areas and storage/cold cabinet areas to facilitate prepping, batching, serving, adjustment of a container to the type of food contained and to production or consumption batches.



Universal ABS GN Food Pans



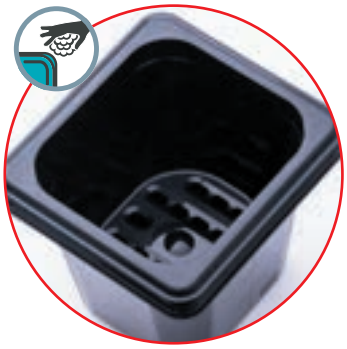




Engraved label: allows easy identification of the content and recording of food safety information such as preparation and use by date. We recommend use with the ARAVEN Marker Pen.

Versality: Enables one container to be used to cover another. It is possible to close one container with another to adapt to the capacity required at any given time. Dual-purpose lid. The lid is also a tray (GN 1/1 and GN 1/2). Just by turning over the lid, it becomes a tray with GastroNorm sizes.

Airtight Lid: Bi-injection lid with a rubber seal to ensure maximum protection of food, even in large containers.







Easy to clean: Rounded edges: The special design avoids the accumulation of food remains and facilitates cleaning.

Ergonomic: Ergonomic edges make the container easy to handle.

GastroNorm sizes: Products designed and manufactured according to sizes and specifications established in EN 631.1 standard. Select the ARAVEN container in the GastroNorm size that best adapts to the volume of raw food to be preserved. The fuller the container the less oxygen there is inside.

+92°C | +80°C | +176°F | -40°C | -40°F | ABS | BPA FREE | NSF 1/4

65 mm | 100 mm | 150 mm | 200 mm

GN 1/9
176x108 mm



Ref. **14010** · 0,6 L



Ref. **14011** · 0,9 L



Ref. **14012** · 1,2 L

GN 1/6
176x162 mm



Ref. **44016** · 1,6 L



Ref. **44017** · 2,3 L

GN 1/3
325x176 mm



Ref. **44026** · 3,7 L



Ref. **44027** · 5,5 L

GN 1/2
325x265 mm



Ref. **44035** / 6,2L



Ref. **44036** / 8L



Ref. **44037** / 11,8L

GN 1/1
530x325 mm



Ref. **44058** · 8,6 L



Ref. **44059** · 13,4 L



Ref. **44060** · 20 L



Ref. **44061** · 26,2 L

GN Universal lids
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Merchanical pencil
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Drain tray GastroNorm
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Airtight lids
Page. 48



Contact Lids
Page. 50-51

Universal Polypropylene Contact Lids

NSF 04013 04018 04022 04029 04038 04062 · BPA FREE · GN · +95°C | +203°F · -40°C | -40°F · 5 PP







Enables the covering of most of the GastroNorm containers with different materials. Provided with a handle for easy opening. Stacking with cover, base notch and lid. Notched version to accommodate a spoon or utensil in the service area with the lid positioned in the container.

6x



Ref. **04013** · GN 1/9
176x108xh13 mm



Ref. **04018** · GN 1/6
176x162xh27 mm



Ref. **04022** · GN 1/4
265x162xh27 mm



Ref. **04029** · GN 1/3
325x176xh27 mm



Ref. **04038** · GN 1/2
325x265xh27 mm



Ref. **04062** · GN 1/1
530x325xh27 mm

Notched version

5 PP · BPA FREE

6x



Ref. **34013** · GN 1/9
176x108xh13 mm



Ref. **34018** · GN 1/6
176x162xh27 mm



Ref. **34022** · GN 1/4
265x162xh27 mm



Ref. **34029** · GN 1/3
325x176xh27 mm



Ref. **34038** · GN 1/2
325x265xh27 mm



Ref. **34062** · GN 1/1
530x325xh27 mm

Polypropylene lids

NSF _7390 _7391 _7392 _7393 _7394 _7395 · BPA FREE · GN · +95°C | +203°F · -40°C | -40°F · 5 PP · NSF 0





6x



Ref. **07390** · GN 1/9
176x108xh20 mm



Ref. **07391** · GN 1/6
176x162xh22 mm



Ref. **07392** · GN 1/4
265x162xh22 mm



Ref. **07393** · GN 1/3
325x176xh22 mm



Ref. **07394** · GN 1/2
325x265xh22 mm



Ref. **07395** · GN 1/1
530x325xh22 mm

ColorClip

7 Colorclips that facilitate food management in the kitchen based on different criteria





16x

Ref. **03019**
165x100xh6 mm
Set 14 (2 x colour)


araven

ABS Food pans and airtight containers





Line of airtight food pans made of ABS, a BPA-free alternative to polycarbonate, providing high impact resistance. The highly transparent blue colour still enables the contents to be seen, to quickly identify foods and their state.







Built-in label to comply with traceability regulations: Reg (CE) n.852/2004 Reg (CE) n.178/2002. The Permanent label enables professional chefs to identify contents and keep information on the food origin, thus helping to comply with Traceability Regulations Reg (EC) 852/2004 and Reg (EC) 178/2002 regarding food

Versality: Smart desin enables one container to be used to cover another. It is possible to close one container with another to adapt to the capacity required at any given time. Dual-purpose lid. The lid is also a tray (GN 1/1 and GN 1/2). Just by turning over the lid, it becomes a tray with GastroNorm sizes.

Airtight: Optional Bi-injection lid with a rubber seal to ensure maximum protection of food, even in large containers.







Easy to clean: Rounded edges: The special design avoids the accumulation of food remains and facilitates cleaning.

Measuring scale: Measuring scale and GastroNorm size indicator.

GastroNorm sizes: Products designed and manufactured according to sizes and specifications established in EN 631.1 standard. Select the ARAVEN container in the GastroNorm size that best adapts to the volume of raw food to be preserved. The fuller the container the less oxygen there is inside.

Ergonomic: ergonomic edges make the container easy to handle.

ABS Food pans and airtight containers

65 mm | 100 mm | 150 mm | 200 mm

GN 1/9
176x162 mm


Ref. **74010** / 0,6 L


Ref. **74011** /0,9 L

GN 1/6
176x162 mm


Ref. **07796** / 1 L


Ref. **07797** /1,5 L


Ref. **07798** /2,15 L

GN 1/4
265x162 mm


Ref. **07816** / 1,6 L


Ref. **07817** / 2,6 L


Ref. **07818** / 3,7 L

GN 1/3
325x176 mm


Ref. **07808** / 2,35 L


Ref. **07819** / 3,7 L


Ref. **07820** / 5,4 L


Ref. **07831** / 6,7 L

GN 1/2
325x265 mm


Ref. **07821** / 3,9 L


Ref. **07822** / 5,95 L


Ref. **07823** / 9 L


Ref. **07834** / 11,35 L

GN 1/1
530x325 mm


Ref. **07826** / 8,35 L

Ref. **07827** / 13 L

Ref. **07828** / 19,6 L

Ref. **07835** / 26,1 L

Perforated food pan

For perfect preservation, enables the separation of exudates from the food itself.
Other uses, pasta and vegetable strainer.


Ref. **07825** / 17,5L

NSF _4010 _4011 __796 __797 __798 __808 __816 __817 __818 __819 __820 __821 __822 __823 __825 __826 __827 __828 __831 __834 __835 04014 09582 09583 09854 09855 09856

PP | +80°C | +176°F | -40°C | -40°F | ABS | BPA FREE | NSF 7 / 0 7

65 mm | 100 mm | 150 mm | 200 mm

GN 1/9
176x108 mm


Ref. **77784** / 0,4 L


Ref. **77785** /0,7 L

GN 1/6
176x162 mm


Ref. **07781** / 0,75 L


Ref. **07782** /1,25 L


Ref. **07783** /1,9 L

GN 1/4
265x162 mm


Ref. **07767** / 1,2 L


Ref. **07768** / 2,2 L


Ref. **07769** / 3,3 L

GN 1/3
325x176 mm


Ref. **07770** / 1,65 L


Ref. **07771** / 3 L


Ref. **07772** / 4,7 L


Ref. **07786** / 6 L

GN 1/2
325x265 mm


Ref. **07773** / 2,8 L


Ref. **07774** / 4,85 L


Ref. **07775** / 7,9 L


Ref. **07776** / 10,25 L

GN 1/1
530x325 mm


Ref. **07777** / 6,25 L


Ref. **07778** / 10,9 L


Ref. **07779** / 17,5 L


Ref. **07780** / 24 L

HORECA marker
Page. 53



Drain tray GastroNorm
Page. 47

Airtightness lids
Page. 48



Contact Lids
Page. 50-51




araven
tritan
RENEW
+90°C | +194°F
+40°C | -40°C
Prod. Item:
Empl.:
Fecha Dat.:
Caducidad Use by:
HACCP APPCC
NSF
Sin BPA BPA Free

TRITAN™ RENEW GN 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.



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.

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.



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.

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

TRITAN™ RENEW GN Food pans











Built-in label to comply with traceability regulations: Reg (CE) n.852/2004 Reg (CE) n.178/2002. The Permanent label enables professional chefs to identify contents and keep information on the food origin, thus helping to comply with Traceability Regulations Reg (EC) 852/2004 and Reg (EC) 178/2002 regarding food.

Versality: Enables one container to be used to cover another. It is possible to close one container with another to adapt to the capacity required at any given time. Dual-purpose lid. The lid is also a tray (GN 1/1 and GN 1/2). Just by turning over the lid, it becomes a tray with GastroNorm sizes.

Airtight: Bi-injection lid with a rubber seal to ensure maximum protection of food, even in large containers.







Easy to clean: Rounded edges: The special design avoids the accumulation of food remains and facilitates cleaning.

Measuring scale: Measuring scale and GastroNorm size indicator.

Ergonomic: Ergonomic edges make the container easy to handle.

GastroNorm sizes: Products designed and manufactured according to sizes and specifications established in EN 631.1 standard. Select the ARAVEN container in the GastroNorm size that best adapts to the volume of raw food to be preserved. The fuller the container the less oxygen there is inside.

NSF __836__837__838__796__797__839__816__817__818
__808__840__820__841__821__822__842__843__826
__827__844__845

+92°C | +90°C | +194°F | -40°C | -40°F | TRITAN

NSF 05

65 mm | 100 mm | 150 mm | 200 mm

GN 1/9
176x108 mm


Ref. **05836** / 0,6L


Ref. **05837** / 0,9L


Ref. **05838** / 1,2L

GN 1/6
176x162 mm


Ref. **05796** / 1L


Ref. **05797** / 1,5L


Ref. **05839** / 2,15L

GN 1/4
265x162 mm


Ref. **05816** / 1,6L


Ref. **05817** / 2,6L


Ref. **05818** / 3,7L

GN 1/3
325x176 mm


Ref. **05808** / 2,35L


Ref. **05840** / 3,7L


Ref. **05820** / 5,4L


Ref. **05841** / 6,7L

GN 1/2
325x265 mm


Ref. **05821** / 3,9L


Ref. **05822** / 5,95L


Ref. **05842** / 9L


Ref. **05843** / 11,35L

GN 1/1
530x325 mm


Ref. **05826** / 8,35L


Ref. **05827** / 13L


Ref. **05844** / 19,6L


Ref. **05845** / 26,1L

HORECA marker
Page. 53



Drain tray GastroNorm
Page. 47

Airtightness lids
Page. 48



Contact Lids
Page. 50-51





Universal Perforated food pans

+80°C | +176°F
-40°C | -40°F
ABS









For the correct preservation of foods that release liquids perforated food pans must be used. They keep exudates separate from the food itself, this way reducing levels of product wastage.

After washing fresh vegetables drain them and dry them quickly using the perforated food pan before preserving or preparing them.

After cooking, drain excess liquid from vegetables/cooked pasta, using the perforated food pan.

After chopping or slicing fresh vegetables or fruit, such as tomatoes for salads on handling tables and before plating, we recommend placing them in a perforated food pan to ensure that the liquids released do not come into contact with the vegetable/fruit, this way slowing down the process of spoilage.



Universal Perforated food pans

NSF _4073 _4075 _4076 _4078 | BPA FREE | GN | +95°C | +203°F | -40°C | -40°F | 5 PP NSF 0 | +80°C | +176°F | -40°C | -40°F | 7 ABS NSF 1





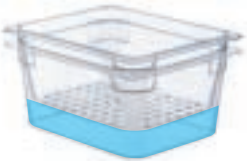
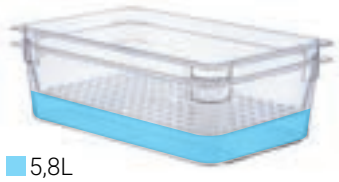


Optimum shape The ridged design allows liquids to drain to the base pan much more quickly. This means faster thawing times too. There is sufficient space under the perforated base to ensure that liquids never come into contact with food.

Ergonomic: Ergonomic edges make the container easy to handle.

Easy to clean: Its special design prevents the accumulation of remnants and facilitates cleaning.

GastroNorm sizes: Products designed and manufactured according to dimensions and specifications established in EN 631.1 standard.

	6x	130mm	130mm	
GN 1/6 176x162mm		 Ref. **04073** / 1,9L	 Ref. **14073** / 1,9L	 0,53L
GN 1/3 325x176mm		 Ref. **04075** / 4,6L	 Ref. **14075** / 4,6L	 1,35L
GN 1/2 325x265mm		 Ref. **04076** / 7,8L	 Ref. **14076** / 7,8L	 2,3L
GN 1/1 530x325mm		 Ref. **04078** / 17,2L	 Ref. **14078** / 17,2L	 5,8L

Airtight lids Page. 52-53



Contact Lids Page. 54-55



Drain trays

NSF 00241 00242 00243 00254 00256 01923

+90°C | +194°F
-40°C | -40°F





GastroNorm drain trays are essential elements in any kitchen where food preservation takes place.

They are used in the preservation of foods that release juices, reducing the amount of losses due to spoilage. Fresh meat and fish release a liquid called residual liquid. It contains nutrients and water that can encourage the proliferation of bacteria, with a resulting potential health hazard.

Correct preservation of this type of food requires the use of drain trays that separate the exudate from the food. The drain trays used for this purpose must be high enough to avoid the exudate flowing over the drain trays and their design must avoid sharp edges, corners and nooks where the exudate can accumulate. The drain tray is placed in the bottom of the container and encourage drainage to the bottom, thus avoiding contact between the liquid and the food and reducing the risk of proliferation of bacteria.



Optimum shape: Designed to correctly evacuate exudates. High enough to separate exudates from food. Complies with hygiene and health regulations that recommend avoiding contact between food and exudates (2 cm).

Rounded edges: A special design that avoids accumulation of food remains and makes cleaning easier.

GastroNorm sizes: Products designed and manufactured according to dimensions and specifications established in EN 631.1 standard.

Ergonomic: An ergonomic edge to facilitate handling of the grille.

GN 1/6
120x106 mm
Ref. **00254**



GN 1/4
208x100 mm
Ref. **00243**

GN 1/3
260x115 mm
Ref. **00242**

GN 1/2
260x205 mm
Ref. **00241**

GN 2/3
312x283 mm
Ref. **01923**

GN 1/1
470x265 mm
Ref. **00256**

Airtight lids

+95°C | +203°F
-40°C | -40°F

PP

BPA FREE









The range of ARAVEN bi-injection airtight lids with a rubber seal close the container hermetically and ensure maximum food protection.

The airtight lid prevents food from drying out or absorbing or giving off odours that could affect its quality. Airtight lids guarantee that liquid contents do not spill out of the container during preservation and transport.



GN 1/9
176x108 mm



Ref. **04014**

GN 1/6
176x162 mm



Ref. **09852**

GN 1/4
265x162 mm



Ref. **09853**

GN 1/3
325x176 mm



Ref. **09854**

GN 1/2
325x265 mm



Ref. **09855**

GN 1/1
530x325 mm



Ref. **09856**

NSF 04014 09852 09853 09854 09855 09856

GastroNorm Silicone lids







ARAVEN's totally airtight silicone lids help keep food fresh for longer.

ARAVEN's totally airtight silicone lids help keep food fresh for longer. Low microbiological load, low levels of oxidation and keeping the texture, aroma and flavor of food are their main advantages.

Thanks to the flexibility of this material these lids are universal and can be used for all types of containers of the same GN size regardless of the material with which they are made. They can be used with polycarbonate, polypropylene, melamine, porcelain, stainless steel, etc. Their transparency allows the food stored inside to be identified.

They are apt for use in ovens at temperatures up to 200ºC and are also microwave-safe, reducing cooking costs. Safe for use in a freezer up to -40ºC.



GN 1/9
176x108 mm
Ref. **91811**

GN 1/6
176x162 mm
Ref. **91812**

GN 1/4
265x162 mm
Ref. **91813**

GN 1/3
325x176 mm
Ref. **91814**

GN 1/2
325x265 mm
Ref. **91815**

GN 2/3
336x309 mm
Ref. **91816**

GN 1/1
530x325 mm
Ref. **91817**

Universal contact lids

BPA FREE | +92°C | +90°C | +194°F | -40°C | -40°F | 7 TRITAN







ARAVEN's universal contact lid covers most GastroNorm food pans in different materials.

Equipped with a handle for easy opening.
Airtight containers should not be used to preserve raw vegetables with a high water content, instead use a food pan with a contact lid. Fresh fruit and vegetables have a high water content, this characteristic is crucial for their correct preservation as, over time, they lose moisture which can condense on the walls and at the bottom of the food container, encouraging the growth of mould and speeding up the process of spoilage of vegetables.



NSF 44013 44018 44022 44029 44038 44062

GN 1/9
176x108 mm
Ref. **44013**



GN 1/6
176x162 mm
Ref. **44018**



GN 1/4
265x162 mm
Ref. **44022**



GN 1/3
325x176 mm
Ref. **44029**



GN 1/2
325x265 mm
Ref. **44038**



GN 2/4
530x162 mm
Ref. **44054**



GN 1/1
530x325 mm
Ref. **44062**

Universal contact lids with notch





ARAVEN's universal contact lid covers most GastroNorm food pans in different materials.

It has a notch to rest a spoon or utensil in serving areas, with the lid positioned on the food pan.

In the buffet zone this type of lid protects food from external contamination while on display until it is served. The lid has a handle for easy opening.



GN 1/9
176x108 mm
Ref. **14013**

GN 1/6
176x162 mm
Ref. **13018**

GN 1/4
265x162 mm
Ref. **14022**

GN 1/3
325x176 mm
Ref. **14029**

GN 1/2
325x265 mm
Ref. **14038**

GN 2/4
530x162 mm
Ref. **14054**

GN 1/1
530x325 mm
Ref. **14062**


arnven

Identification system





Savings: Does away with inconvenience and cost of having to replace labels. No need to stick and peel off paper labels.

Easy to use & convenient: A label that provides all the information required by health authorities, just write the information on the label with an ARAVEN marker.

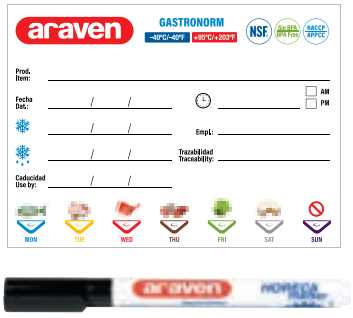
Hygienic: Integrated label; leaves no traces; as good as new after washing in a dishwasher.



HORECA Marker:

Specially designed by ARAVEN to help catering professionals comply with traceability regulations.

To facilitate the use of labelled containers, ARAVEN presents its HORECA marker with permanent water-based ink that can be washed off in a dishwasher. Just write the information on the label and when the container is washed, the writing can be rinsed off with water or will disappear by gently rubbing it under a flow of hot water.





Ref. **00393**



Ref. **00394**

Mechanical pencil:

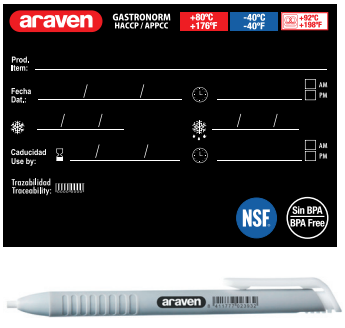
Non-permanent, soluble, dry writing mechanical pencil.

White writing: Ideal for opaque, dark and transparent surfaces.

Suitable for almost all surfaces : plastic, glass, leather, fabric, stone, metal and wood.

Water-soluble, does not dry out, odourless.

Refillable (Refill ref. 02395)





Ref. **02393**



Ref. **02395**

ColorClip:

7 Colorclips that facilitate food management in the kitchen based on different criteria.



16x

Ref. **03019**
165x100xh6 mm


araven
ALLERGEN-ALÉRGENO-ALLERGÈNE

Anti-allergen airtight containers

+95°C | +203°F
-40°C | -40°F
5 PP
BPA FREE

Identify and separate meals specially prepared for customers with food allergies.

The purple ARAVEN airtight containers are designed to visually separate food for customers with allergies or food intolerances, protecting it from possible contamination that could trigger an allergic reaction.

Fast, fool-proof and safe identification of food with allergens is key in prevention of inadvertent intake by the risk group. The permanent integrated label lists 9 of the most common food allergens, making it easier and faster to record/mark the contents with the ARAVEN Marker Pen.

The special permanent label is to identify the allergen on ARAVEN's airtight container, preserving food with every guarantee for customers who suffer food allergies or intolerances. In addition to the leak proof closure of these airtight containers, they are specially designed to preserve and protect foods from any risk of contagion and cross-contamination by food allergens.



Purpose
Pursuant to the new EU Food Information (Allergens) Regulation 1169/2011 on food information for consumers, it is mandatory to provide information on possible allergens that are present in dishes or products so that consumers know what they can and cannot eat without having to indicate that they have a food allergy or food intolerance and without having to ask for special treatment.

When did it come into force?
From 13 December 2014 all food companies are obliged to provide information on the allergenic ingredients used in food that is sold or supplied. With these new regulations if a consumer suffers an allergic reaction or intolerance the restaurant,that served the food, is responsible and may face fines and sanctions.

What catering establishments are affected by these regulations?
• Serve food, such as bars, restaurants or catering services.

• Sell unpacked foods or food that is packed at the consumer's request (cold meats, bread, ready-prepared food or food that is sold loose).

• Sell or supply unpacked food to other establishments such as schools, hospitals, residences.

How to provide this information?
Information on allergens must be clear, legible and available orally or in writing on a medium such as a menu, board, website, catalogue or a sign near to the food.

What allergens must be indicated?

- Milk and products thereof including lactose
- Crustaceans and products thereof
- Sesame and products thereof
- Celery and products thereof
- Eggs and products thereof
- Soybeans and products thereof
- Molluscs and products thereof
- Lupin and products thereof
- Fish and products thereof
- Gluten and products thereof
- E-X Sulphur dioxide at concentrations of more than 10 mg/kg
- Peanuts and products thereof
- Mustard and products thereof
- Nuts (almonds, hazelnuts, walnut, pistachios and products thereof)

Anti-allergen airtight containers







Purple identification: It identifies and differentiates from the rest of the containers, food for a customer with a food allergy or intolerance, so that it can be separated and protected from possible contamination by substances that may trigger an allergic reaction.

Airtight: Double airtight lid to preserve food with safety guarantee for customers with food allergies or intolerances.

Integrated label: The permanent label allows cooking professionals to identify the contents and keep information on the origin, aiding compliance with food Traceability Regulations Reg (CE) 852/2004 and Reg (CE) 178/2002 .

GastroNorm sizes: Products designed and produced according to the sizes and specifications established by EN 631.1 standard.

150 mm

GN 1/6
176x162 mm



Ref. **61390** /2,6 L

GN 1/4
265x162 mm



Ref. **61392** / 4,3 L

GN 1/3
325x176 mm



Ref. **61393** / 6 L

GN 1/2
325x265 mm



Ref. **61391** / 10 L

GN 1/1
530x325 mm



Ref. **61397** / 20,5 L

NSF 61390 61391 61397 61392 61393

HORECA marker
Page. 57



Food storage container and anti-allergen set

+90°C | +194°F
-40°C | -40°F
HDPE
BPA FREE

Large capacity, 30-litre, polypropylene food storage container with lid for food transport and anti-allergen utensils. Thanks to their purple colour the utensils can be quickly identified by staff.

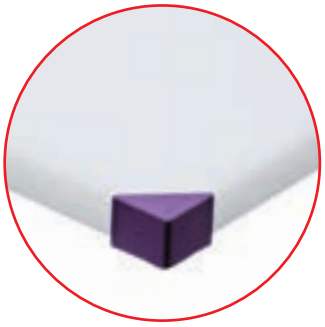
Allows raw materials classed as potential allergens to be stored with full guarantees, preventing cross-contamination. Allows safe storage of all the utensils that are used exclusively for handling potentially allergenic foods.



Dispenser with marks to adapt the nozzle diameter to the flow required.



Side handles, with fasteners for easy handling and transport. Stackable with a lid and nestable when empty.



Non-slip supports, safety at work: The board does not slide, thus providing maximum safety when cutting.





Ref. **61376** / 35 cl
ø60xh230 mm



Cap



Ref. **60103**
304x204xh19 mm



Ref. **60102**
404x304xh24 mm



Ref. **61172** / 30 L
530x396xh159 mm



Ref. **60101**
504x304xh34 mm



Anti-allergic Kit
Ref. **68001**

\+

Ref. **61172**
Ref. **61376**
Ref. **60102**



Ref. **60858**
604x404xh24 mm



Ref. **60859**
604x404xh34 mm


araven

GastroNorm 2/1 Food Boxes

+80°C | +176°F
-40°C | -40°F
ABS

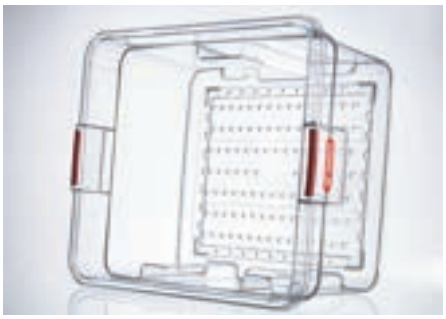
+90°C | +194°F
-40°C | -40°F
HDPE
BPA FREE





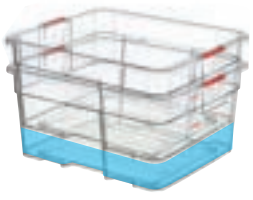






GN 2/1 Food Boxes are ideal for storage, preservation and transportation of large volumes of food. The modular system with two height options of 300mm and 400mm include boxes, lids and perforated boxes ideal for defrosting.

Double position of the food box:

	1. Nested	2. Stackable without lid
300 mm	 17 L	 49 L
380 mm	 17 L	 68 L

GastroNorm 2/1 Food Boxes







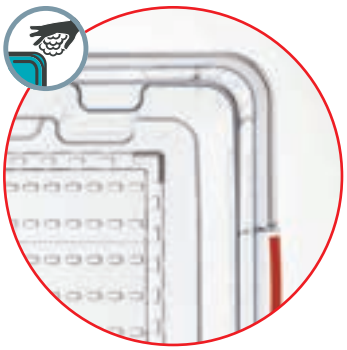
ColorClip. Color coding system at the bottom of the handle area for efficient food management and prevention of cross-contamination.

Food identification systems: Permanent Integrated Labels in solid boxes and engraved label on perforated boxes for recording food safety information and easy contents identification.

Ergonomic and resistant **sturdy**. Measuring scale.







Double position of the food box: Nested position and stackable position without lid.

Optimum design: Wavy base.

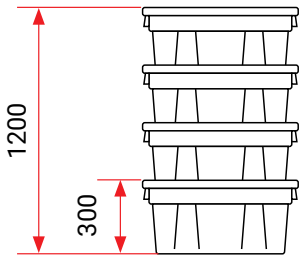
Easy cleaning: No sharp edges, round corners to prevent accumulation of residual liquid.

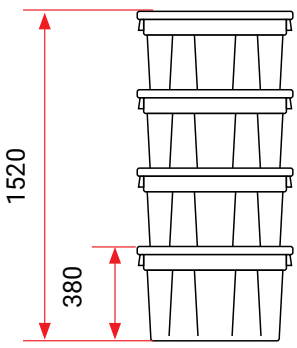
GastroNorm sizes: Products designed and manufactured according to dimensions and specifications established in EN 631.1 standard. Select the ARAVEN container in the GastroNorm size that best adapts to the volume of raw food to be preserved. The fuller the container the less oxygen there is inside.

Recommended load

MAX 280kg — Food box: h300mm
70kg x 4u.

MAX 360kg — Food box: h380mm
90kg x 4u.





NSF _4069 _4070 _4071 _4079 _4080

+80°C | +176°F
-40°C | -40°F
ABS
BPA FREE
NSF 7

300 mm

380 mm

Contact lid

GN 2/1
650x530 mm



Ref. **74069**/ 70 L



Ref. **74070** / 90 L



Ref. **74071**

Perforated
Food box



Ref. **74079**/ 70L



Ref. **74080** / 90L

+90°C | +194°F
-40°C | -40°F
HDPE
BPA FREE
NSF 0

GN 2/1
650x530 mm



Ref. **04069**/ 70 L



Ref. **04070** / 90 L



Ref. **04071**

Perforated
Food box



Ref. **04079**/ 70L



Ref. **04080** / 90L



HORECA
Marker
Page. 57



Defrost Kit
GN2/1
Page. 67


araven

Defrost system

NSF 01260 _1828 01829

+90°C | +194°F
-40°C | -40°F

HDPE 2

BPA FREE





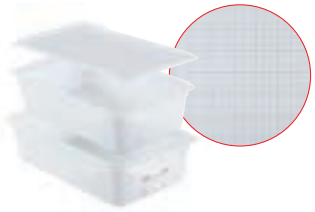


Perforated food pan. The ridged base is specially designed to ensure the least possible contact area with food.

The perforated base helps the liquid released by food (exudate) during the thawing process to drain off. The thawing process takes less time as the liquid released from foodstuffs, especially meat and fish, drains through the holes without accumulating in the contact area.

Foodstuffs are placed inside the perforated food pan that fits into solid food pan which collects the liquid released from the food, preventing dripping and contamination of other nearby foods during thawing (exudate or glaze/coverage liquid). To prevent contamination food should be protected with a lid.







Ref. **01828** / 17,5 L
530x325xh200 mm

4,4 L







Ref. **01260** / 35 L
530x396xh285 mm

6,8 L









Ref. **01829** / 70 L
650x530xh318 mm

17 L

49 L


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Dough box 60x40

+95°C | +203°F
-40°C | -40°F
5 PP
BPA FREE





Container for proving pizza dough and for the transport and storage of finished products.

Tower stack	Aerated stack	Cross stack
		
Box on box stack. The base of the box acts like a lid for the one below, preventing the dough balls contained inside from drying out.	When the dough requires aeration or to release part of the gas.	After washing, air is allowed to circulate between the stacked boxes for fast and correct drying.

Rounded corners for **easy cleaning**, without sharp corners or spaces for impurities to attach.

Side grips for **easy handling** and carrying.



4 coloured tags to identify and manage doughs and food products.

The thickness of the unit and side reinforcement provide added strength to **guarantee durability.**



The lid has a clean surface for additional use as a tray.

Dough box 60x40

Drop-on lid



The lid adjusts to the edge of the box to protect its contents against environmental exposure and prevent the risk of external contamination.

Engraved label



Use the Araven Horeca Marker pen to write on this part of the box and identify the contents by indicating information on their source or handling.

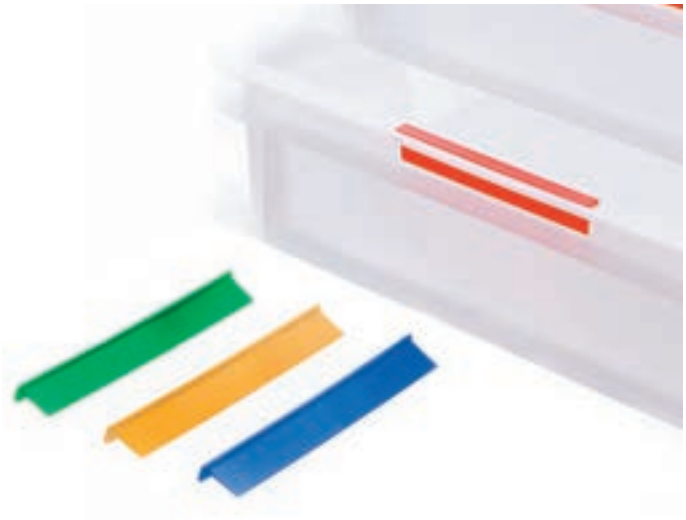
Reinforced edge



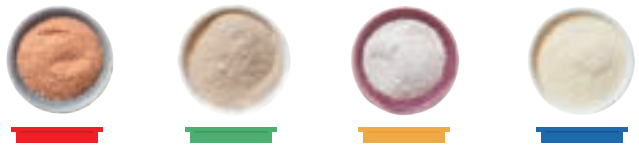
Side grips for easy handling and carrying.



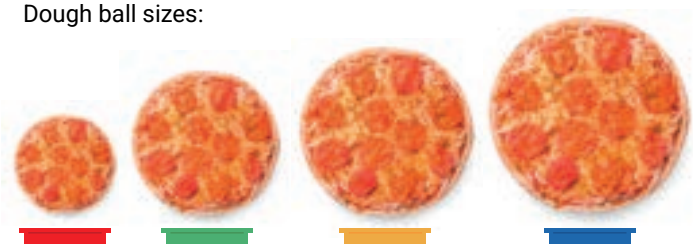
4 coloured tags to identify and manage doughs and food products.



Types of dough: depending on the basic ingredients used to make the dough:



Dough ball sizes:



Distribution: made in a central kitchen and sent to different premises.



Expiry: Classify the product for pre-defined periods: Pizza dough preparation 12h 24h 48h.



+95°C | +203°F
-40°C | -40°F

PP

BPA FREE





12L



5x

Ref. **06042**
600x400x75 mm

18L



5x

Ref. **06041**
600x400x100 mm

27L



5x

Ref. **06043**
600x400x150 mm



5x

Ref. **06040**
600x400x23,5 mm

8L



5x

Ref. **06044**
400x300x100 mm



5x

Ref. **06045**
400x300x24 mm

60x40 Trolley

INOX













INOX



MAX 112kg

1x

Ref. **61226**
620x460xh1840 mm









3 PVC

1x

Ref. **61227**
695x485xh1660 mm

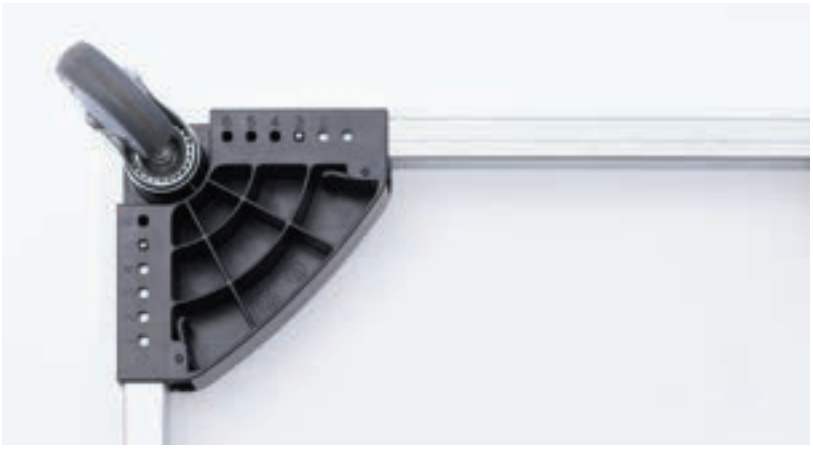
Extandable Carrier Dolly

INOX























MAX 200kg

1x

Ref. **47670**

620x460mm/487x314 mm



Ingredient bins

+95°C | +203°F
-40°C | -40°F
PP
BPA FREE







These accessible containers optimize space by using efficient food storage methods, helping to reduce waste and improving stock rotation.

Accessible containers are ideal for storing food with very low levels of humidity (dry pulses, nuts, pasta, rice...) as they can be closed so the contents are protected without having to be airtight, avoiding the humidity getting in and spoiling the contents.

All you have to do then is to find a suitable place to store the container, which should be a dry and well-ventilated, away from sources of heat and damp and isolated from very damp environments.

Regardless of the preservation temperature (chilled, frozen or at room temperature) we recommend managing foods according to the FIFO - First in, First out system, in an orderly manner and separated in the right containers.

ARAVEN has containers with systems that help to ensure the orderly rotation of foods (FIFO).

This system allows the first food that enters your storeroom or cold chamber to be the first to be consumed, thus avoiding unwanted wastage.

FIFO SYSTEM

Greater stock control

Accessible Container 1/1 is designed with the FIFO system (first in-first out) with a lid for filling and another for removing food. HACCP recommendation.
Facilitates correct rotation of food. Separate filling and removing in GN 1/1 to facilitate control of contents.



Ingredient bins



Easy access: You can access the contents of any of the stacked containers without having to unstack them - a very significant advantage to save time and keep everything tidy.
The lid remains raised in an open position without needing to hold it. It can be completely opened even with another container stacked on it and when it is on the shelf. Container height that adapts to the gap between shelves.

Permanent traceability label: Thanks to the Permanent label, kitchen staff can quickly identify the content and easily access all information regarding its origin, which in turn helps ensure compliance with EU food traceability legislation, including Regulations (EC) 852/2004 and 178/2002.

Translucent: The front lid, integrated label and transparency of this product enable the food to be identified at a glance.

Side handles: Make the boxes easier to handle and move.

GastroNorm: Apt for GastroNorm sizes: GN 1/3, GN 2/3, GN 1/1.

Rounded edges: A special design that avoids accumulation of food remains and facilitates cleaning.

ColorClip: Colour coding to avoid cross-contamination of food. ARAVEN's colorclips in red, yellow and green help you to class foods according to their order of coming IN and going OUT.







Ref. **09308** / 14 L
480x230x227 mm



GN 1/3
395x200 mm

Ref. **09146**/ 7 L



GN 2/3
415x340 mm

Ref. **09145**/ 16 L



Ref. **07457** / 18cl
250x80x55 mm



GN 1/1
565x340 mm

FIFO SYSTEM
Ref. **09144**/ 22,65 L

FIFO SYSTEM
Ref. **00918**/ 50 L

Ingredient bins

NSF 00919 00920

+90°C | +194°F
-40°C | -40°F

HDPE

BPA FREE







The ingredient bins are designed for perfect storage, optimum food preservation with maximum hygiene and the strictest control of raw materials.

Increased efficiency in handling and storage processes. Large capacity containers specially designed to store dry, non-perishable or bulk foodstuffs that do not require refrigeration, in correct conditions of temperature and humidity.

They facilitate correct transfer and labelling of foodstuffs ensuring correct preservation and reducing the level of waste.

When dry products (legumes, pasta, rice, etc.) are delivered in bulk or in large sacks and transferred to the company´s plastic containers, the new container must be marked with the information on the original label (product brand, batch number, opening date and expiration date or best-by date), thereby ensuring the traceability of the raw material.



Tough polyamide **wheels** for the 80L and 100L sizes to facilitate transport.



Permanent traceability label: Allows the origin of the food, its preparation date, expiry date etc. to be recorded.



Ref. **00919** / 80 L
655x435x560 mm



Ref. **00920** / 100 L
705x465x580 mm



7 ABS

Ref. **07469** / 190cl
330x150x140 mm



7 ABS

Ref. **07459** / 95cl
280X120X120 mm


araven

Square containers

+90°C | +194°F
-40°C | -40°F
TRITAN
+95°C | +203°F
-40°C | -40°F
PP
BPA FREE







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.

For the storage of non-perishable food with low humidity such as legumes, pasta, rice, etc., we recommend the use of containers with closable, not necessarily hermetically sealed, lids, thereby preventing moisture from infiltrating the container and spoiling the food.Side handles on the outside to facilitate handling and transport.

Stackable with lid or nestable inside each other when empty, reducing the space used, easy to remove thanks to the support lines.

Ideal for bulk dry food storage (pulses, pasta, nuts, rice, etc.) Its tight seal allows sauces, creams and other liquids to be properly stored and transported.



Square containers







ColorClip: Colour coded to avoid cross-contamination. ARAVEN containers, thanks to their ColorClip identification, help to prevent cross-contamination, ensuring that the contents of the container is always of the same type: Poultry, red meat, vegetables/fruit or fish.

Side handles: Making them easier to handle and move.

Measuring scale for perfect control of stocks.







Texturized on corners and base to protect from abrasion and impact.

Rounded edges: A special design that avoids accumulation of food remains and facilitates cleaning. Rounded corners make pouring liquids easy.

Stackable with lid **and nestable** when empty.







Water-tight seal: Double seal for total food protection. For a correct seal, press down on the four sides of the lid until you hear a click.

Easy to Open The container has a tab on the lid for easy opening.

Integrated label: The permanent label enables catering professionals to identify the contents and record information relating to its origin.

TRITAN™ RENEW
Square containers

+92°C | +90°C | +194°F | -40°C | -40°F | TRITAN 7 | BPA FREE | LDPE 4 Lid | NSF 5

NSF _1851 _1852 _1853 _1854 _1855 _1856 _1857



195 mm



Ref. **51851**
h100 mm / 2 L



Ref. **51852**
h190 mm / 4 L

235 mm



Ref. **51853**
h190 mm / 6 L



Ref. **51854**
h230 mm / 8 L

290 mm



Ref. **51855**
h210 mm / 12 L



Ref. **51856**
h320 mm / 18 L



Ref. **51857**
h400 mm / 22 L

Polypropylene
Square Containers

+95°C | +203°F | -40°C | -40°F | PP 5 | BPA FREE | LDPE 4 Lid

NSF 11851 11852 11853 11854 11855 11856 11857



195mm



Ref. **11851**
h100 mm / 2 L



Ref. **11852**
h190 mm / 4 L

235mm



Ref. **11853**
h190 mm / 6 L



Ref. **11854**
h230 mm / 8 L

290mm



Ref. **11855**
h210 mm / 12 L



Ref. **11856**
h320 mm / 18 L



Ref. **11857**
h400 mm / 22 L

Other food storage containers







GN egg containers enable eggs to be stored with a lid on, guaranteeing food safety and correct visibility of container contents.

+95°C | +203°F
-40°C | -40°F
5 PP
BPA FREE
GN



Ref. **70378** · GN 2/3
354x325xh200 mm
| + 4 trays
30 eggs per tray



Ref. **73056** · GN 2/3
290x290xh40 mm

Replacing the suppliers' original packaging avoids introducing new sources of contamination into the cold chamber.

In the case of eggs, this practice is especially important as eggs are traditionally the source of transmission of Salmonella (both the egg and the egg boxes), therefore it is a good idea to change the container.

Porous materials such as wood or cardboard are not authorised by regulations for use in cold chambers as they are totally unhygienic, they must be replaced by other materials such as plastic. It is also recommendable to have different rooms for different types of food and to store eggs in the vegetable cold chamber.

Round and square food storage containers

+90°C | +194°F
-40°C | -40°F
2 HDPE
BPA FREE



Ref. **00446** / 30 L
ø 385xh385 mm



Ref. **00448** / 60 L
415x415xh500 mm

GastroNorm food storage containers with covers

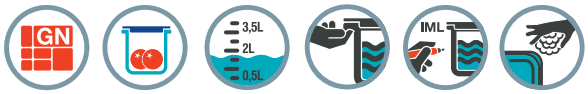
+95°C | +203°F
-40°C | -40°F
5 PP
BPA FREE







GastroNorm food storage containers with covers have multiple options for closing and stacking.



The containers offer the possibility of fitting one container on top of another and thus achieving greater capacity if needed. The cover has two options for closing: one with the clip lid and another by resting another container on top, which provides greater safety in the case of stacking. The GN size cover is dual-purpose as it can also be used as a tray.

The **permanent label** enables catering professionals to identify contents and record information related to their origin, thus contributing to compliance with Traceability Regulations Reg. (EC) 852/2004 and Reg. (EC) 178/2002 regarding food.

Measuring scale for perfect control of stocks. **Translucent**: Enables the food contained to be identified. **Ergonomics**: Ergonomic edges make the container easy to handle. **Rounded edges**: A special design that avoids accumulation of food remains and facilitates cleaning.

65 mm

100 mm

GN 1/2
325x265 mm



Ref. **09297** / 6 L

HORECA Marker
Page. 57



GN 1/1
530x325 mm



Ref. **09292** / 9 L



Ref. **09293** / 13 L

Drain tray GastroNorm
Page. 51

4 Compartment food box with lid

+95°C | +203°F
-40°C | -40°F
5 PP
BPA FREE

100 mm



GN 1/1
530x325 mm

Ref. **99863** / 2 L x 4 compartment




araven

GastroNorm 1/1 Trolley

INOX









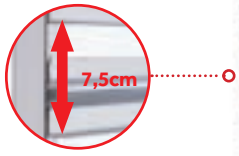




	GN 1/3	GN 1/2	GN 1/1
	h65 mm x 54 u.	h65 mm x 36 u.	h65 mm x 18 u.
	h100 mm x 24 u.	h100 mm x 16 u.	h100 mm x 8 u.
	h150 mm x 24 u.	h150 mm x 16 u.	h150 mm x 8 u.
	h200 mm x 18 u.	h200 mm x 12 u.	h200 mm x 6 u.









MAX 112kg

1x

Ref. **61222**
550x380xh1745 mm



3 PVC







1x

Ref. **61228**
600x400xh1565mm



GastroNorm towers for containers

+95°C | +203°F
-40°C | -40°F
5 PP
BPA FREE







Maximum hygiene, the design allows the food temperature to be lowered quickly by enabling the circulation of cold air around the outside of the food storage container.

GastroNorm food storage container towers, in contrast to stacked containers, allow air to circulate around the containers.

This way food is cooled more quickly and preserved in better conditions, reducing the risk of proliferation of bacteria and reducing energy consumption.



ARAVEN food storage container towers ensure optimum preservation of food containing humidity (fruit and vegetables).

Fresh fruit and vegetables have a high water content. This must be taken into account for correct preservation, as over time they release water that can condense on the walls and accumulate at the bottom of the container, causing food to rot.

To prevent this, the containers used to store this type of food should not be airtight but rather have a ventilation system enabling the elimination of evaporated water so as to avoid condensation.

The structure of the tower acts as a cover for the container, therefore the container does not need an additional lid. This provides the tower with ventilated areas so that the flow of air can cool the food quickly, maintaining it at the correct temperature and avoiding the accumulation of water inside the containers, preventing mould from developing. Additionally, the use of ARAVEN's GastroNorm grilles at the bottom of the container also enables air circulation inside, avoiding water condensation.

ARAVEN GastroNorm towers allow containers with lids to be stored, optimizing storage space.

Maximum use is made of space by allowing vertical storing, increasing storage capacity.

Easy to stack and totally accessible: The stacked container with a lid can be reached without having to take off the top containers. You can remove the airtight container without having to move any other container. Storage spaces are kept tidy, speeding up and facilitating work flow.

Maximum food protection. Designed to house GastroNorm containers with lid.

Versatility. Suitable for the 1/1 and 1/2 GastroNorm airtight container range, 100 mm height, as well as stainless steel containers with lid.

GastroNorm trolley. Safety latch is provided for containers placed in the GastroNorm tower, which can be fitted with wheels for transport.

GastroNorm towers for containers



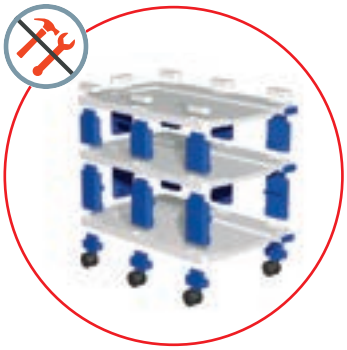




Enhanced food accessibility: The food storage containers act as pull-out drawers allowing easy access to contents.

GastroNorm: Apt for GastroNorm sizes. Enables GN 1/1 and GN 1/2 containers to be placed inside,100 mm high.

Integrated label: To comply with traceability regulations: Reg. (EC) n.852/2004 and Reg. (EC) n.178/2002. Eliminates the awkward and costly need to replace the label as you no longer have to stick and unstick paper labels.







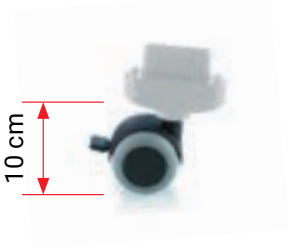
Easy to assemble and dismantle for cleaning: No tools are needed.

Equipped with a safety latch.

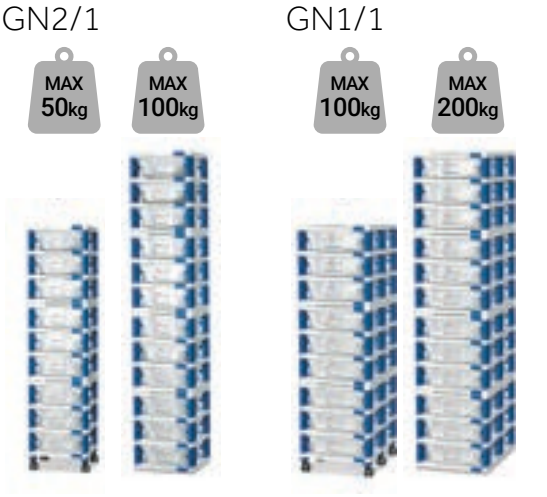
Optimization of space in different locations: The tower can be adapted to the space available between shelves. Wheels can be fitted to turn it into a trolley.

Recommended load

The wheels to fit GastroNorm Storage Container Towers raise the tray 10cm above floor level, thus allowing access underneath for cleaning.







+95°C | +203°F
-40°C | -40°F

PP

BPA FREE

397 mm

GN 1/2
357x312 mm



Ref. **18862**



Ref. **19862** + 3x Ref. 03033



Ref. **18237** + 3x GN 1/2 h100 mm

Food pans



Ref. **03033**
Page. 25



Ref. **07822 | 07774**
Page. 28-29



Ref. **09822 | 09774**
Page. 36-37



Ref. **94035**
Page. 41



Ref. **09297**
Page. 68

GN 1/1
562x372 mm



Ref. **18861**



Ref. **19861** + 3x Ref. 03036



Ref. **18227** + 3x GN 1/1 h100 mm

Cutlery tray

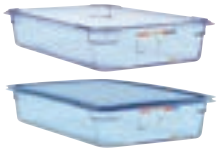


Ref. **41128**
Pág. 137

Food pans



Ref. **03036**
Page. 25



Ref. **07827 | 07778**
Page. 28-29



Ref. **09827 | 09778**
Page. 36-37



Ref. **94059**
Page. 41



Ref. **09293**
Page. 68

Kit 4 wheels



Ref. **18240**

HORECA Marker
Page. 57



GastroNorm Drain tray
Page. 51



Organize the cold room correctly





Correct organisation of the cold room, with food located correctly according to type and nature, will comply not only with the target of improving productivity in the kitchen, but will also reduce health and hygiene hazards.

Cross-contamination is a process by which food comes into contact with other substances, generally harmful for health.

Avoid cross-contamination. To avoid cross-contamination it is essential to always separate cooked food or ready to eat food, and whenever possible, establish areas according to types of food in separate cold rooms. If stored in the same room, containers with the raw food should be kept at the bottom, to avoid any possible dripping to prepared, ready to eat food. Always remember to use airtight containers to preserve freshness for longer and prevent cross contamination.

Non-perishable food can be stored at ambient temperature, in large capacity containers with lids (e.g. dry pulses, pasta, canned products, cereals, etc.), needing no special conditions for storage, just a cool, dry and well-ventilated location.

Cold rooms should be at temperature of between 0° and 8°C, depending on the type of product. Ideal refrigerating temperatures are between 0 °C and +4 °C, but a cold room in which various products are stored should kept at the temperature of the product that requires the coldest temperature.
Freezer chambers must be at a temperature of below -18 °C.

Organize the cold room correctly

Correct organisation of cold storage/freezer helps lessen any hygiene and health risks as well as improving productivity in the kitchen, and implementing an HACCP and efficient management system.



Top shelves. Containers with prepared, ready to eat food must be covered and placed on upper shelves. This prevents potential cross contamination from food scraps falling on another food product that has already undergone thermal processing. If scraps of a prepared food product were to fall on top of a raw food product, however, the bacteria would be eliminated when the raw product undergoes thermal processing, thus reducing the risk of contamination.

Middle shelves. Raw meat and fish should be placed on the middle shelves of cold rooms.

Bottom shelves. Raw fruit and vegetables for cooking, roasting, steaming can be placed on the lower shelves.

Fruit and vegetables for consumption in raw state, like lettuce, tomatoes, carrots etc, must be stored in a separate area to eliminate risk of cross contamination. If space is an issue, always keep raw eating vegetables properly covered and protected on top shelves.

Measures that must be taken into account in storage rooms



1. The interior of the storage rooms must be clean and dry.
2. The capacity of the storage should not be exceeded.
3. Properly separate the foods to facilitate the circulation of air.
4. Record the temperature of the storage rooms to ensure their proper operation.
5. Identify the products with labels that indicate their name, origin, entry date into the storage, weight, etc.
6. Do not leave food containers resting directly on the ground.

Under shelf support

+70°C | +158°F
-40°C | -40°F

PA

BPA FREE

GN

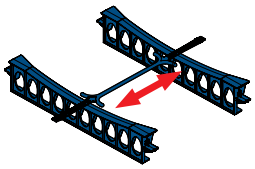




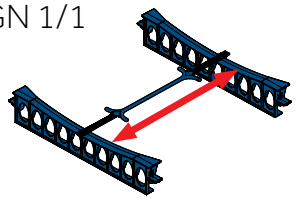
Under shelf support for shelving creates a new additional food storage housing.

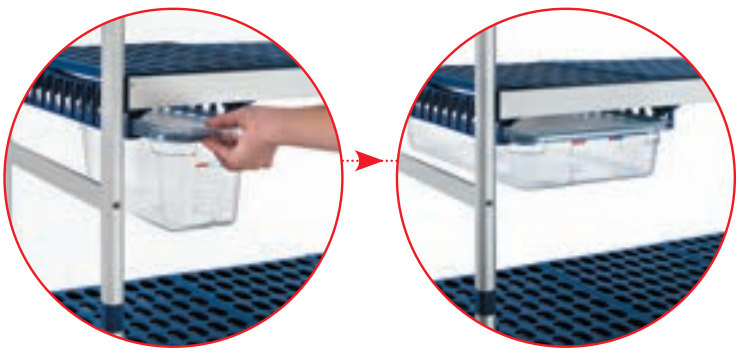
It can be located anywhere along the shelf, adapting to any GN measurement. The guide rails allow you to easily remove containers while keeping them flat, eliminating the need to stack containers.

GN 1/9



GN 1/1





1 2 3

7

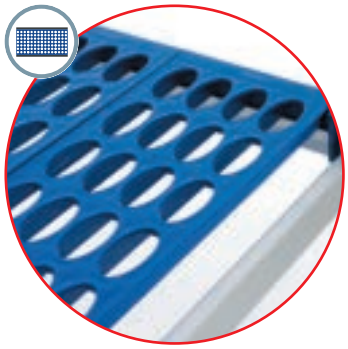
PA

Under shelf support

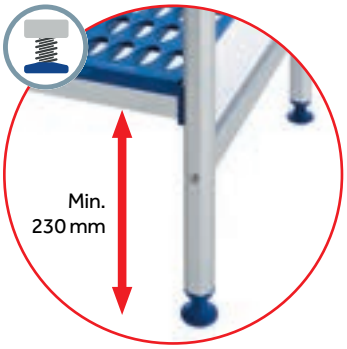


Ref. **00952**
465x40xh70 mm

Shelving







Shelves perforated for air circulation. Material used for the shelves: PP Shelves can be totally dismantled for easy cleaning.

Distributed load storage, from 120kg to 150kg per level, according to the model.

Easy to assemble and dismantle for maintenance, cleaning, disinfection and control... No tools are needed for assembly.

The shelves can be washed in the dishwasher.

Anodised aluminium structure of high mechanical strength and resistant to corrosion. Stainless steel nuts and bolts. Height-adjustable shelves, every 150 mm...

Adjustable feet for perfect stability.





Ref. **03406**
97,5x47,5xh170 cm

x4
MAX
150kg

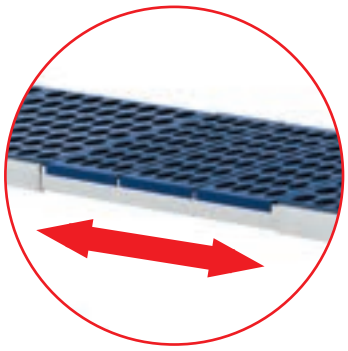
+150°C | +302°F
-25°C | -13°F
ALU
+95°C | +203°F
-40°C | -40°F
PP
BPA FREE

Extendable shelving

ARAVEN extendable shelving with telescopic shelf rails cover different sizes ranging from 89cm to 180cm.

The main advantage of the system is that the shelving adapts to the space available with no need for made to measure solution – optimising your space and reducing costs.

The easy to assemble and dismantle system is supplied flat packed for easy storage and transportation. No assembly tools are required.





89 cm
100 cm
120 cm
135 cm

1x
Ref. **00950**
89/135x48xh167 cm
x4 MAX 140kg



139 cm
153 cm
169 cm
184 cm

1x
Ref. **00951**
139/184x48xh167 cm
x4 MAX 140kg

Extendable corner shelves





00960 + 00950
00960 + 00951
00960 + 03406

1x
Ref. **00960**
89/135x48xh167 cm
x4 MAX 140kg



00961 + 00950
00961 + 00951
00961 + 03406

1x
Ref. **00961**
139/184x48xh167 cm
x4 MAX 140kg





Handling





All equipment and utensils used in food handling areas that may come into contact with food must be made of materials that do not transmit toxic substances, odors or tastes; it must be impervious, corrosion-resistant and able to withstand repeated cleaning and disinfecting cycles. The surfaces must be smooth, without dents or cracks.

ARAVEN's products help catering establishments comply with Correct Hygiene practices, encouraging prevention, reduction or elimination of possible hazards in the different phases of food preparation and handling.

They have been designed to reduce, as much as possible, the risk of food contamination. In addition, these work tools that come into contact with food are manufactured with materials that are resistant to corrosion and easy to clean and disinfect.

Special care must be taken when handling meat and fish to ensure they remain outside the temperature danger zone (8 ºC/46 ºF to 65 ºC/149 ºF).

They must be kept cold or be cooked as soon as possible. Avoid working with meat and fish in excessively hot environments.

Always separate raw food from cooked food and from food that has been cleaned and is ready to be eaten raw.

Raw food work zones should always be separate from cooked and pre-cooked food work zones.

Use different kitchen utensils (forks, knives, plates, chopping boards, etc.) to work with raw foods. Using different chopping boards for each food type prevents cross contamination.

ARAVEN's chopping boards with different coloured corners identify the type of food for which they are used. These fixed coloured corners identify chopping surfaces according to food groups to prevent cross contamination.


araven

Non-slip cutting boards

+90°C | +194°F
-40°C | -40°F
HDPE
BPA FREE








Dairy


Red meat


Fish


Poultry


Vegetables


Prepared meat


Anti-allergic

ARAVEN cutting boards are fundamental in the implementation of HACCP systems in handling processes, ensuring that the cutting, filleting, etc. processes are always carried out with the same type of product: Meat, fish, vegetables, dairy products, cured sausage products.

When in use, cutting boards, either through wear or due to other causes, often do not rest correctly on work surfaces and food handlers place cloths or other items under them, which end up being a source of contamination because of food liquids.

An ARAVEN cutting board sits firmly on in the work surface thanks to its permanent corners made of injected rubber. These supports stop the board from sliding on the work surface, providing greater safety in the work processes. Work surfaces in direct contact with food must be solid, durable and easy to clean, maintain and disinfect. They must be made of smooth, non-absorbent and non-toxic material, inert to food, detergents and disinfectants used in normal working conditions.

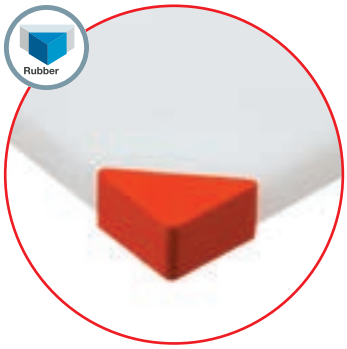
The use of wood and other materials that cannot be properly cleaned and disinfected should be avoided, unless you are certain that their use will not be a source of contamination.

ARAVEN cutting boards are made of high-density PE, a plastic material highly resistant to corrosion and that impedes the passage of moisture. Its surface is white, which does not conceal dirt, as occurs in the case of colored boards.

Patented

Non-slip cutting boards







Color coding: The colored corner of the board identifies the type of food to be handled. ARAVEN cutting boards have permanent colored corners that enable the work surfaces to be identified according to the groups of food to be handled, thus avoiding cross-contamination. This differentiation is especially important to distinguish between raw and prepared food.

Permanent injected corners: includes non-detachable rubber corners. The rubber corner pieces are permanently bonded to the PE body.

Non-slip supports, safety at work: The board does not slide, thus providing maximum safety when cutting. No need to use a cloth under the board to stop it sliding, eliminating a possible source of contamination.







Reversible: Both sides are useable, prolonging the useful life of the cutting board.

Hygiene: A clean colour that does not conceal dirt, as occurs when using coloured boards. Can be washed in a dishwasher.

Tidiness: The boards can be stored vertically without any additional rack.

+90°C | +194°F
-40°C | -40°F
HDPE
BPA FREE



○ Ref. **00**_ _ _ ● Ref. **02**_ _ _ ● Ref. **03**_ _ _ ● Ref. **05**_ _ _ ● Ref. **07**_ _ _ ● Ref. **22**_ _ _ ● Ref. **60**_ _ _

19mm



Ref. _ _**103**
304x204xh19 mm

24mm



Ref. _ _**102**
404x304xh24 mm

34mm



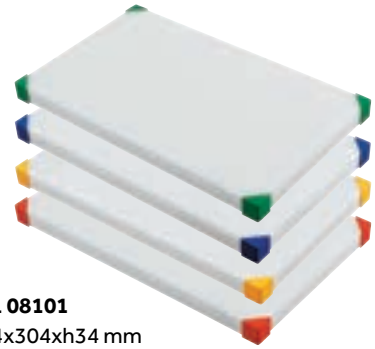
Ref. _ _**101**
504x304xh34 mm



Ref. **08103**
304x204xh19 mm



Ref. **08102**
404x304xh24 mm

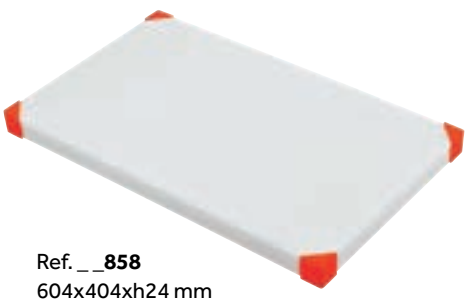


Ref. **08101**
504x304xh34 mm



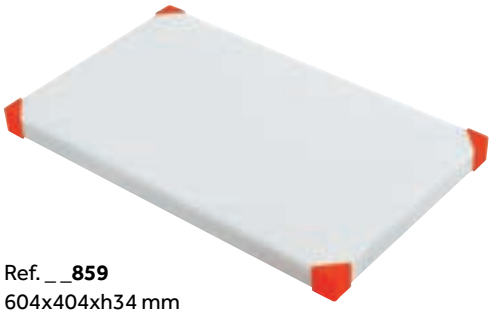
○ Ref. **00**_ _ _ ● Ref. **22**_ _ _ ● Ref. **03**_ _ _ ● Ref. **05**_ _ _ ● Ref. **07**_ _ _ ● Ref. **32**_ _ _ ● Ref. **60**_ _ _

24 mm



Ref. _ _**858**
604x404xh24 mm

34 mm



Ref. _ _**859**
604x404xh34 mm



Sauce dispenser

+90°C | +194°F
-40°C | -40°F
LDPE
BPA FREE

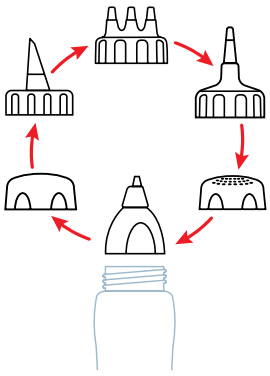








ARAVEN sauce dispensers are ideal for all kinds of dressings, whatever their consistency, and for oils, sauces, reductions, syrups... They enable clean, precise decoration of a dish, to dress a salad with just the right amount, or to use for any other type of preparations. Keep a wide variety of dressings on hand, in a totally safe manner.



Interchangeable nozzles

Interchangeable nozzles



Sauce dispenser







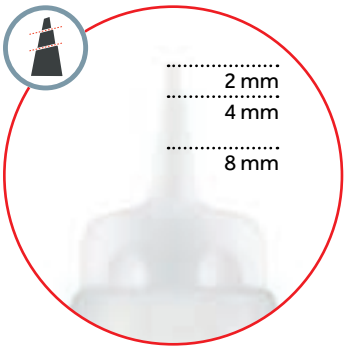
Ergonomic: Measuring scale in two positions. **Traceability:** Area for recording traceability information.

Ergonomic grip area. Enables the flow to be controlled by the pressure exerted so that just the right amount of dressing can be applied.

Easy filling: Wide-mouthed bottle for easy filling and cleaning.



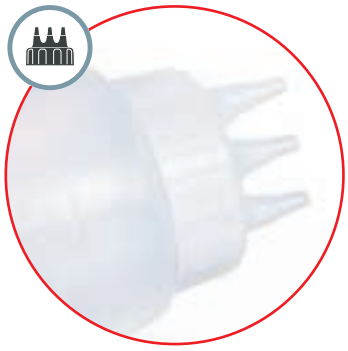




Sauce dispenser with a silicon **non-drip valve**. The non-drip system stops it getting blocked and ensures that no remains of sauce accumulate at the outlet opening. Closure valve: Sauces can be kept in the dispenser itself, the valve serves as the cap.

Oils dispenser. Surplus liquid that drains out of the nozzle goes back to the bottle through the inlet on the cap base. The inlet also regulates the flux of the liquid when dispensing.

Dispenser with marks to adapt the nozzle diameter to the flow required for all types of light or thick dressings to suit customers' needs. The nozzle tip allows precise, clean, decoration of dishes. Sealing cap.







The 3-nozzle configuration allows more even sauce dispensing and makes the process easy by dispensing the sauce more quickly. For decorating dishes during plating.

Nozzle

+90°C | +194°F
-40°C | -40°F

LDPE 4 | HDPE 2 | BPA FREE

	35 cl ø70xh193 mm	50 cl ø70xh233 mm	75 cl ø75xh273 mm	100 cl ø80xh312 mm
Non-drip	Ref. **02554**	Ref. **02555**	Ref. **02556**	Ref. **02557**
	Ref. **05554**	Ref. **05555**	Ref. **05556**	Ref. **05557**
	Ref. **00554**	Ref. **00555**	Ref. **00556**	Ref. **00557**
Precise dispenser	Ref. **01376**	Ref. **01377**	Ref. **01378**	Ref. **01379**
	Ref. **51376**	Ref. **51377**	Ref. **51378**	Ref. **51379**
	Ref. **01376**	Ref. **01377**	Ref. **01378**	Ref. **01379**



Squeeze mini bottle

Nozzle

+90°C | +194°F
-40°C | -40°F

LDPE HDPE BPA FREE





Reusable, easy filling and cleaning

A solution for **concentrated or high-cost sauces by allowing smaller measures t**o be dispensed. They dispense the exact amount required when plating dishes. Precision and reliable twist cap with fast closure.



9 cl
Ø 48x110 mm

15 cl
Ø 50 x 138 mm

25 cl
Ø 56 x 167 mm

Precision dispenser

Ref. **01373**



Ref. **01374**

Ref. **01375**



Ref. **41373**



Ref. **41374**



Ref. **41375**


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araven
araven

Non-drip Sauce dispenser

2 HDPE Nozzle

4 LDPE Bottle

SI Non-drip





When it comes to fast food restaurants, solutions for achieving operational excellence are in high demand. Key factors include a high-level operations, kitchen efficiency, standardised menus, and food prep that focuses on reducing time and costs, crucial for fast delivery and competitive pricing.



- **Light**
- **Measuring scale**
- **Traceability**
- **Easy filling**
- **Easy to clean**
- **Ergonomic**





6x

Ref. **00957**

Ø65x40 mm



16x

45 cl

Ref. **00954**

Ø70xh206 mm



16x

70 cl

Ref. **00955**

Ø75xh246 mm



16x

95 cl

Ref. **00956**

Ø75xh286 mm





6 (set 6)x

Ref. **00958**

Ø57x18 mm



Squeeze sauce bottle 3 nozzles

2 HDPE Nozzle

4 LDPE Bottle





When it comes to fast food restaurants, solutions for achieving operational excellence are in high demand. Key factors include a high-level operations, kitchen efficiency, standardised menus, and food prep that focuses on reducing time and costs, crucial for fast delivery and competitive pricing.

- **Light**
- **Measuring scale**
- **Traceability**
- **Easy filling**
- **Easy to clean**
- **Ergonomic**





16x

50 cl

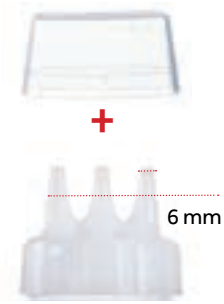
Ref. **03377**
Ø60xh235 mm



16x

75 cl

Ref. **03378**
Ø75xh225 mm



Grain dispenser





ARAVEN's fine grain dispenser is ideal for salt, pepper, icing sugar or flour while the coarse grain dispenser is perfect for spices.

The **fine grain** dispenser has **2 mm diameter** holes. The **spice/herb dispenser** has **4 mm** diameter holes. **Ergonomic**: **Measuring scale** in two positions. **Traceability**: Area for recording traceability information. **Ergonomic grip** area. Enables the flow to be controlled by the pressure exerted so that just the right amount of dressing can be applied. **Easy filling**: Wide-mouthed bottle for easy filling and cleaning.

	350 gr Ø 60xh162 mm	500 gr Ø 60 xh212 mm	100 cl Ø 75xh311 mm
Ø 2 mm	Ref. **01380**	Ref. **01381**	Liquid bottle Ref. **00847**
Ø 4 mm	Ref. **71280**	Ref. **71281**	

Oil Dispenser

16x	16x	16x	16x
35 cl	50 cl	75 cl	100 cl
Ref. **71276** ø60xh203 mm	Ref. **71277** ø60xh261 mm	Ref. **71278** ø75xh251 mm	Ref. **71279** ø75xh311mm

Sauce dispenser organisers





Keep food handling areas neat and tidy with the easy to move and store GastroNorm sized organisers.

These can be filled with ice cubes or hot water to help maintain the desired temperature and preserve the sauces fresher for longer.

100 mm

GN 1/3
325x176 mm



Ref. **01473** + Ref. **01376** / 35 cl

5x 35 cl · 5x 50 cl



150 mm

GN 1/3
325x176 mm



Ref. **01472** + Ref. **01378** / 75 cl

3x 50 cl
3x 75 cl · 3x 100 cl



100 mm

GN 1/2
325x265 mm



Ref. **01474** + Ref. **01378** / 75 cl

8x 35 cl · 8x50 cl
3x 75 cl · 3x 100 cl




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Sauce dispensers

+95°C | +203°F
-40°C | -40°F
PP
BPA FREE

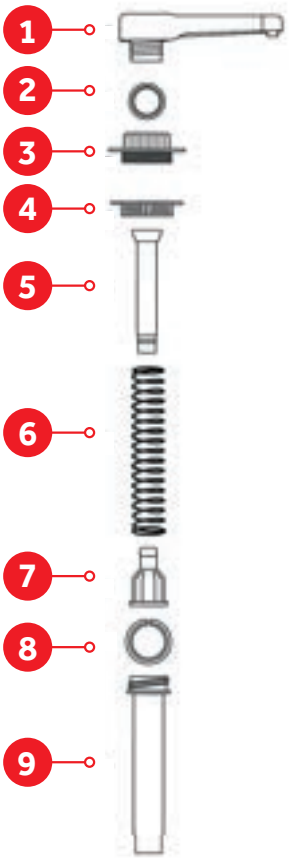






Popular for storage and dispensing of sauces, dressings, syrups...

Easy to fill - reduce waste levels by pumping out only the amount required.
Optimization of space: Take up very little space and can be kept in the kitchen or made available directly to consumers.
Suitable for front of the house self-service areas.
Enhance the presentation of sauces in serving and display areas. Available with organisers useful for carrying the dispensers to their storage place.



Dismantlable for cleaning





Sauce dispensers







Vertical dispenser: Greater user convenience, no accidental spills.

Shutoff valve keeps the pumping circuit closed, improving preservation of product in the container, even in cold storage.

Double airtight seal for total protection of the food. The lid is made of LDPE, a more flexible material, which allows a better fit to the base.







Measuring scale for perfect control of stocks.

ColorClip: Colour coding to avoid cross-contamination. ARAVEN containers, thanks to their ColorClip identification, help to prevent cross-contamination, ensuring that the contents of the container are always of the same type: Poultry, red meat, vegetables/fruit or fish.

Integrated label: The permanent label enables catering professionals to identify the contents and record information relating to its origin, thus contributing to compliance with Traceability Regulations Reg. (EC) 852/2004 and Reg. (EC) 178/2002 regarding food.

GastroNorm sizes: Products designed and manufactured according to dimensions and specifications established in the EN 631.1 standard.

+95°C | +203°F
-40°C | -40°F
PP
BPA FREE

	GN 1/9 176x108xh190 mm	GN 1/6 176x162xh190 mm	GN 1/4 265x162xh190 mm
x1 · 10 ml	 Ref. **03784**	 Ref. **03785**	 Ref. **03786**	 Ref. **03787**
x1 · 30 ml	 Ref. **02784**	 Ref. **01362**	 Ref. **01367**	 Ref. **01358**



Ref. **01363**
380x225xh195 mm
✚ 3 Ref. **01362**



Ref. **01361**
380x225xh195 mm
✚ 2 Ref. **01367**



Ref. **01360**
354x325xh195 mm
✚ 3 Ref. **01362**



Ref. **01359**
354x325xh195 mm
✚ 2 Ref. **01367**


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Tap for liquids

+95°C | +203°F
-40°C | -40°F
PP
BPA FREE





Its measuring scale provides information on consumption and allows products to be mixed directly in the container

Maximum control when dispensing liquids: adjustable tap to control flow.

Side grips make handling and carrying easy.



Ref. **01368** / 18L
285x285xh320 mm



Ref. **02368**
85x55xh45 mm

Measuring cup

+95°C | +203°F
-40°C | -40°F
PP
BPA FREE





1L
ø116xh164 mm



Ref. **02364**

2L
ø147xh215 mm



Ref. **02365**

3L
ø157xh243 mm



Ref. **02366**


araven

Containers & deep trays without lid

+95°C | +203°F
-40°C | -40°F
PP
+90°C | +194°F
-40°C | -40°F
HDPE
BPA FREE







Containers without lids for use in handling processes. They are made of polyethylene which is highly resistant to impacts and has an optimal behaviour at low temperatures. The extra thickness of the containers makes them highly robust and endows them with excellent mechanical behaviour.

It is recommended for food to be thawed without its original packaging - the ARAVEN containers will help to speed up the thawing process.

To prevent cross contamination from the liquid released during defrosting, the use of a drain tray is recommended so that you can separate the liquid from the food product.

During defrosting, food must be placed on a drip tray at a height that ensures that the liquid does not come into contact with the food product, as the liquid contains humidity and nutrients that speed up the formation of bacteria that spoil food products.

Our grills should be used to ensure that residual liquids are kept separate from the thawing food. This will prevent growth of bacteria, cross contamination and food spoilage.



Containers & deep trays without lid







Optimal shape: Design and height that allow correct drainage and compliance with the hygiene-health regulations to prevent food cross contamination.

Rounded edges: Special design that avoids the accumulation of food remains; easier to clean.

Ergonomics: Their ergonomic edges make handling easier. The deep containers have side handles.

GastroNorm Containers without lid

+90°C | +194°F
-40°C | -40°F
HDPE
GN

65 mm

100 mm

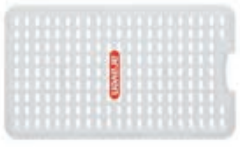
GN 1/1
530x325 mm



Ref. **00282** / 9 L



Ref. **00283** / 13 L



Ref. **00256** / 470x265xh20

Flouring tray with lid



Ref. **00290**

NSF 03171 01170 01171

+95°C | +203°F
-40°C | -40°F
5 PP

+90°C | +194°F
-40°C | -40°F
2 HDPE

BPA FREE

2 L | 3 L | 5 L | 8 L | 10 L



Ref. **14129**
300x205xh60 mm

Ref. **14130**
345x235xh75 mm

Ref. **14131**
435x285xh80 mm

Ref. **75132**
485x335xh80 mm

Ref. **75133**
540x385xh80 mm



Ref. **01129**
300x205xh60 mm

Ref. **01130**
345x235xh75 mm

Ref. **01131**
435x285xh80 mm

Ref. **01132**
485x335xh80 mm

Ref. **01133**
540x385xh80 mm



Ref. **01179**
370x215xh10 mm

Ref. **01180**
416x262xh10 mm

20 L | 25 L | 35 L



Ref. **01134**
440x350xh160 mm

Ref. **01170**
530x396xh139 mm

Ref. **01171**
530x396xh205,5 mm



Ref. **01182**
375x300xh12 mm

Ref. **01178**
432x332xh12 mm

Ref. **03171**
530x396xh205,5 mm


araven
Jesús Almagro

Bowls and colanders

+95°C | +203°F
-40°C | -40°F

5 PP

BPA FREE







Bowls are an indispensable tool for food handling in the kitchen.

ARAVEN versatile bowls are available in a wide variety of sizes 0.5 litre - 11 litres. Matching colanders and strainers complete this range that is indispensable for any busy kitchen environment.

Made of polypropylene, these robust, highly durable and temperature resistant bowls have a super smooth surface that makes them one our best sellers.

Bowls and colanders

+95°C | +203°F
-40°C | -40°F
PP
BPA FREE







Rounded edges: Special design that avoids the accumulation of food remains; easier to clean. Dishwasher safe.

Ergonomics: Their ergonomic edge makes handling easier. **Nestable.**

0,5L	1L	2,5L	4,5L	7L	11L
					
Ref. **01070** ø 130xh60 mm	Ref. **01071** ø 170xh80 mm	Ref. **01072** ø 235xh110 mm	Ref. **01073** ø 280xh140 mm	Ref. **01074** ø 325xh160 mm	Ref. **01075** ø 380xh180 mm



Ref. **91072**
ø 235xh110 mm



Ref. **91073**
ø 280xh140 mm



Ref. **91074**
ø 325xh160 mm



Ref. **91075**
ø 380xh180 mm



Ref. **01082**
ø 235xh105 mm



Ref. **01076**
ø 235xh120 mm



Ref. **01083**
ø 280xh123 mm



Ref. **00483**
ø 380xh172 mm

+90°C | +194°F
-40°C | -40°F
HDPE
BPA FREE



Ref. **01121**
298x228xh112 mm



Ref. **01123**
400x298xh130 mm



Ref. **00679** / 12L
ø 290xh290 mm



Ref. **00252** / 5L
ø 310xh120 mm



Ref. **00253** / 8L
ø 355xh140 mm

Round silicone lids

+200°C | +392°F
-40°C | -40°F







The lid material is extremely flexible which means that it adapts to different surfaces and materials.

ARAVEN round silicone lids allow food to be preserved with all the necessary food hygiene guarantees. Thanks to their vacuum effect, air can be partially removed from the container for better food protection, prolonging the useful life of food. The lid is stretched tight, meaning that containers can be stacked.

The lid can be used to cover all types of containers: bowls, pans, plates, etc. in polypropylene, polycarbonate, steel, porcelain, glass... The lid adjusts to the rim of the bowl, pan, etc., providing tight fit. It can be used for cooking, heating up or defrosting in a conventional oven or a microwave oven. Temperature resistant up to 200ºC/392ºF, it can help to reduce cooking times and allowing energy savings.



Ref. **09985**
ø 133xh22 mm



Ref. **91003**
ø 235xh30 mm



Ref. **91004**
ø 285xh33 mm



Ref. **91005**
ø 332xh35 mm



ø133mm - ø153 mm



ø239mm - ø259 mm



ø286mm - ø306 mm



ø332,5mm - ø352,5 mm

PP Bowls



Ref. **01070**



Ref. **01072**



Ref. **01073**



Ref. **01074**

PP Bowls



Ref. **01072**



Ref. **01073**



Ref. **01074**





Serving and display





ARAVEN offers a wide range of products for serving and displaying food. Great care has been taken with the design and functionality in order to satisfy the expectations of both serving and kitchen staff. ARAVEN trays can be used for any type of food as they come in different capacities with a great variety of sizes and finishes:

• High-shine, high-transparency display trays for an excellent presentation of foods.

• Strong, robust serving trays designed for quick, easy cleaning.

• GastroNorm display trays and display cases to optimize space.

• Reusable catering ware with a modern, innovative, attractive design. These items have an excellent aesthetic appearance in line with the very latest cuisine trends in the catering sector.

• Our glasses and jugs: high shine, transparent and very light; are reusable, durable and recommended for outdoor use - patios, gardens, pool areas as well as for catering for groups. Customisation service with client logo is available subject to minimum order quantity.

Protect all processed foods from environmental exposure until the time of their consumption. The application of a thermal treatment to a food does not guarantee that there will be no subsequent contamination.

• Keep the processed foods at a temperature equal to or higher than 65 ºC / 149 ºF. Check the temperature regularly.

• The time spent in heated storage must not exceed 3 hours.

• If the temperature of the heated storage system is less than 65ºC / 149ºF, the processed foods must be reheated at a temperature higher than 75ºC / 167ºF and the equipment must be reviewed.

• It is recommended to use lids or items that avoid spillages of the processed foods into the isothermal storage equipment/ containers, which may cause a subsequent contamination.

• The time that the processed products that are going to be consumed cold and are stored at room temperature must be minimised (maximum of 30 minutes).

Maintain the cold chain of processed foods until they are cooked, reheated, or served.


amaven

5 Compartment food tray

+95°C | +203°F
-40°C | -40°F
PP
BPA FREE
+80°C | +176°F
-40°C | -40°F
ABS









The serving tray has spaces for different foods so there is no need for plates.

Five compartments: two large ones for main dishes, two small ones for dessert, fruit, bread, a glass… with a rectangular space in the centre for cutlery.

Food compartments have notches to rest the cutlery on while in use and to stop them from sliding into the spaces.

The side grips on the tray makes it easy to hold and carry, even for children. Indeed, the tray containing food can be covered by an empty inverted tray to protect the food until it is ready to be eaten.



A · x2 · 617 cl

B · x2 · 197 cl

C · x1

5 Compartment food tray






Ergonomic design. **Cutlery holder** in use. Allows to **cover tray with tray**. **Stackable**.

200x150xh12 mm

+80°C | +176°F
-40°C | -40°F
ABS


Ref. **31054**


Ref. **01054**



A · x2 · 617cl
B · x2 · 197cl
C · x1

+95°C | +203°F
-40°C | -40°F
5 PP
BPA FREE


Ref. **41050**


Ref. **61050**

Contact lid


Ref. **31050**


Ref. **21050**

Ref. **91050**


Ref. **81050**

5 Compartments food tray trolley

INOX

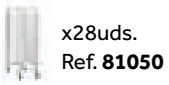










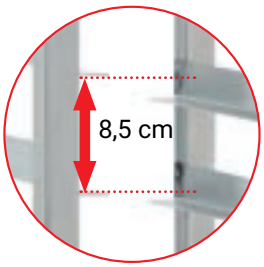


x28uds.
Ref. **81050**

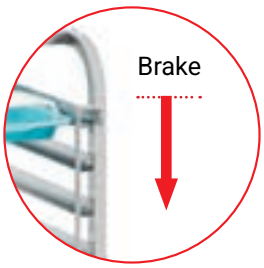


x28uds.
Ref. **__052 / __050**











MAX
112kg

Ref. **61224**
750x430xh1540 mm



Serving and display trays

+95°C | +203°F
-40°C | -40°F
5 PP
BPA FREE







Trays to suit every need

ARAVEN serving trays are made of polypropylene, a highly resistant material which makes them ideal for quick-service, self-service restaurants and group catering services.

These trays have a textured surface to prevent the contents from sliding. They are nestable with support points which allow air to circulate between the trays when stacked for speedy drying.

ARAVEN flat, deep and display tray range offers great variety of sizes and finishes suitable for any food display needs. They are made in SAN, a very transparent material - rigid but more fragile than the rest of materials. When not coloured it has high visibility and shine. Adding colouring agent provides the high-profile finish essential for food display purposes. It is rigid, although it is more fragile than the other materials. This range of products is perfect for displaying any type of food product and is available in a wide variety of sizes and finishes.

Diswasher safe - all the trays are designed with round edges to make cleaning easier.

Fast Food

+95°C | +203°F
-40°C | -40°F

PP

BPA FREE

NSF __046 __047 __048 __049







Trays are nestable and have support points that **allow air to circulate between the trays** when stacked, which helps them to dry correctly. Trays have a textured Surface to **prevent** the contents from **sliding**. **Customizable with silk-screen printing.**







350x270xh20 mm	Ref. **18046**	Ref. **19046**	Ref. **17046**	Ref. **41046**	Ref. **61046**	Ref. **22046**	—
416x305xh22 mm	Ref. **18047**	Ref. **19047**	Ref. **17047**	Ref. **41047**	Ref. **61047**	Ref. **22047**	—
458x355xh25 mm	Ref. **18048**	Ref. **19048**	Ref. **17048**	Ref. **41048**	Ref. **61048**	Ref. **22048**	—
530x370xh25 mm	Ref. **79049**	Ref. **59049**	Ref. **39049**	Ref. **49049**	Ref. **69049**	Ref. **29049**	Ref. **19049**

Trays cart

INOX















Fast food



x28 uds.
Ref. __**046**



x14 uds.
Ref. __**048**



x14 uds.
Ref. __**049**



x14 uds.
Ref. __**052** / __**050**



MAX
112kg

Ref. **61216**
550x430xh1845 mm







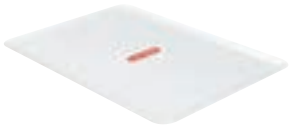
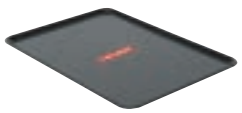
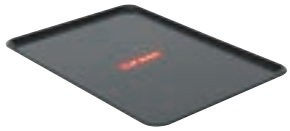




Display trays



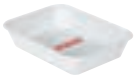
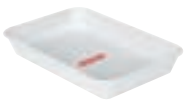
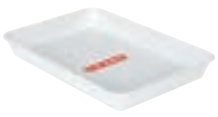
Flat trays

200x150xh12 mm	280x190xh12 mm	350x240xh12 mm	420x300xh12 mm	500x360xh12 mm
				
Ref. **01021**	Ref. **01022**	Ref. **01023**	Ref. **01024**	Ref. **01225**
				
Ref. **41021**	Ref. **41022**	Ref. **14023**	Ref. **14024**	Ref. **41225**

Display trays

280x200xh15 mm	350x250xh20 mm	420x300x25 mm
		
Ref. **01016**	Ref. **01017**	Ref. **01018**
		
Ref. **14016**	Ref. **14017**	Ref. **14018**

Deep trays

200x150xh40 mm	280x190xh40 mm	350x240xh40 mm
		
Ref. **01040**	Ref. **01041**	Ref. **01042**
		
Ref. **41040**	Ref. **41041**	Ref. **41042**

GastroNorm display tray

+90°C | +194°F
-40°C | -40°F





One-step “display to storage” trays with protective lid for easy stacking and transportation

Closes with a clip: The clip lid allows an outstanding food preservation. **Optimization of space:** Trays stack with lid**. Quick-dry supports.** They **allow air to circulate freely** between trays**,** speeding up drying**. Stackables expo-trays.** The expo-tray includes **a transparent lid for easy content identification.**





GN 1/1
530x325xh36 mm

Ref. **00291** / 2+2 L

GastroNorm display cases

+90°C | +194°F
-40°C | -40°F

ARAVEN GN 1/2 and GN 1/1 display cases have a base and protective cover for one-step display to storage.



GN 2/1
325x265xh118 mm

Ref. **00288** / 1+6 L





GN 1/1
530x325xh82 mm

Ref. **00289** / 2+9 L

Plate cover





In self-service establishments food on display must be protected from direct contamination that could possibly derive from the proximity or actions of consumers.

ARAVEN's polypropylene plate cover is unbreakable and protects food from possible external contamination by covering food until it is served. Furthermore, several plates can be stacked to optimize kitchen space until food is served. ARAVEN plate covers allow food to be kept hot until it is served. The plate cover has a centre hole to prevent condensation and to facilitate opening. High transparency means that food can be seen at a glance.

Five models to adapt to different plate contours: Ø 215 to Ø 315.

+95°C | +203°F
-40°C | -40°F
5 PP
BPA FREE

Ref. **99484**
ø 215xh67 mm

Ref. **99485**
ø 240xh67 mm

Ref. **99486**
ø 265xh67 mm

Ref. **99891**
ø 290xh67 mm

Ref. **99892**
ø 315xh67 mm



Catering ware

+90°C | +194°F
-40°C | -40°F







Modern, innovative and highly attractive catering ware ... these are the key features of the NATURE and WAVE Catering system by ARAVEN. Products with a carefully-studied design and excellent aesthetic finish in line with the very latest cuisine trends in the catering sector.

Made of high-density polystyrene (PS). 100% recyclable; material with an excellent aspect, shine and surface finish characteristic of a top-class catering service.

The range is presented in three colour proposals: transparent, white and black. Each piece achieves a perfect balance with the food it displays offering an impeccable presentation that will highlight the originality of the most avant-garde culinary creations.

Suitably dimensioned to taste food in one or two mouthfuls; their rounded shapes allow access to all of their contents.

ERGONOMIC AND VERSATILE

The items in the range offer numerous possibilities for combining colors and shapes (glass fits on to plate so that both can be held in one hand. Small flat plate with deep flat plate...).
Easy stacking to optimize empty spaces, in whole product family.



Catering ware

+90°C | +194°F
-40°C | -40°F







Ref.
◯ Ref. **01** _ _ _
● Ref. **41** _ _ _
▨ Ref. **91** _ _ _



wave
CATERING SYSTEM



Ref. _ _**770**
90x22xh4 mm



Ref. _ _**769**
121x42xh20 mm



Ref. **91760** / 5cl
51x51xh33 mm



Ref. _ _**761** / 9cl
51x51xh55 mm



Ref. _ _**763** / 7cl
70x70xh23 mm



Ref. _ _**765**/ 25cl
107x107xh35 mm



◯ Ref. _ _**762**
● Ref. _ _**762**
80x80xh15 mm



Ref. _ _**764**
127x127xh15 mm



Ref. _ _**766**
280x280xh15 mm



Ref. _ _**768**
200x70xh8 mm



Ref. _ _**767**
480x240xh17 mm

Catering ware







Ref.
Ref. **01** _ _ _
Ref. **41** _ _ _
Ref. **91** _ _ _



nature
catering system



Ref. _ _**739**
98x20xh11 mm



Ref. _ _**734**
119x40xh20 mm



Ref. **91735** / 5cl
56xh43 mm



Ref. _ _**736** / 9cl
60xh64 mm



Ref. _ _**745** / 8 cl
90x84xh32 mm



Ref. _ _**744**
97x79xh15 mm



Ref. _ _ **743**
104x160xh18 mm



Ref. **91742**
340x209xh19 mm



Tumblers and pitchers



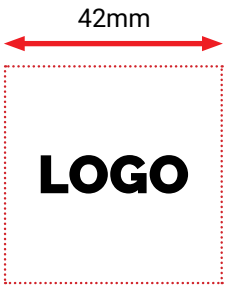


Perfect for collective use in festivals, swimming pools and tourist accommodation establishments where the use of unbreakable tableware is recommended.

ARAVEN's tumblers come in a wide range of capacities. Unbreakable, transparent, easy to handle. They are reusable, minimising the impact on the environment due to less waste compared to disposable tumblers. Unbreakable – glass free and safer for public areas use. Their design is in line with the latest trends for catering tableware with a visual effect similar to glass.

Customization

ARAVEN tumblers can be customized by screenprinting or engraving. There is also the possibility of combining customized engraved designs with screen-printing.



LOGO:
Size Max. 42xh42mm
Max. 2 color
Min. 200 units









Tumblers

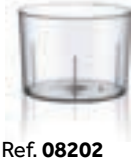






+90°C | +194°F
-40°C | -40°F

SAN

25cl. ø71xh98 mm	40cl. ø82xh114 mm	56cl. ø92xh127 mm	25cl. ø 82xh62 mm	40cl. ø 85xh90 mm	56cl. ø 89xh119 mm	33cl. ø81xh142 mm	30cl. ø59xh154,5 mm
							
Ref. **08321**	Ref. **08322**	Ref. **08323**	Ref. **08202**	Ref. **08203**	Ref. **08204**	Ref. **08497**	Ref. **41645**

+95°C | +203°F
-40°C | -40°F

5 PP

BPA FREE

25cl. ø71xh98 mm	40cl. ø82xh114 mm	56cl. ø92xh127 mm	25cl. ø 82xh62 mm	40cl. ø 85xh90 mm	56cl. ø 89xh119 mm	33cl. ø81xh142 mm	30cl. ø59xh154,5 mm
							
Ref. **02321**	Ref. **02322**	Ref. **02323**	Ref. **02202**	Ref. **02203**	Ref. **02204**	Ref. **02497**	Ref. **02645**

x 9

Set of 9 units



Ref. **04322**

x 6

Set of 6 units



Ref. **04203**

x 8

Set of 8 units



Ref. **04645**

Tumblers and pitchers













Tumblers and pitchers





+90°C | +194°F
-40°C | -40°F

SAN

BPA FREE

6cl. ø47x76 mm	42cl. ø87xh97 mm	54cl. ø77xh157 mm	45cl. ø 80x256 mm	60cl. ø 82x150 mm	70cl. ø 86xh255 mm	70cl. ø145x104xh155 mm
						
Ref. **41660**	Ref. **41643**	Ref. **41642**	Ref. **41661**	Ref. **41662**	Ref. **41641**	Ref. **41659**

+90°C | +194°F
-40°C | -40°F

SAN

BPA FREE

28cl. ø79xh188 mm	33cl. ø84xh212 mm	18cl. ø67,7xh222 mm	30cl. ø119xh169 mm	78cl. ø117xh210 mm
				
Ref. **41646**	Ref. **41647**	Ref. **41648**	Ref. **41644**	Ref. **41649**


araven

Stackable Pitchers











Practical, safe solutions for serving drinks

ARAVEN's stackable pitchers are nestable without a lid to optimise storage space when not in use. In addition to protecting contents from external contamination, the exclusive lid design has two positions to allow the pitcher to be: opened with a mesh to prevent solids such as ice cubes or fruit from splashing when pouring liquids.



NSF _1400 _1401 _1402 _1403

ABS PP
NSF 7/5/9 0/1









Lids 119x119x41 mm



Ref. **01400**



Ref. **21400**

2 HDPE

5 PP BPA FREE
+95°C | +203°F
-40°C | -40°F

7 ABS BPA FREE
+80°C | +176°F
-40°C | -40°F

1L
167x119x130 mm



Ref. **01401** Ref. **11401**



Ref. **51401** Ref. **91401** Ref. **71401**

1,4L
167x119x180 mm

Ref. **01402** Ref. **11402**



Ref. **51402** Ref. **91402** Ref. **71402**

1,8L
167x119x232 mm



Ref. **01403** Ref. **11403**



Ref. **51403** Ref. **91403** Ref. **71403**





Pitcher made to avoid taking any unnecessary risks in dining rooms where large groups of people are served.

1,4L
ø115xh200 mm

1,8L
ø130xh200 mm

2L
230x110xh260 mm





ABS

Ref. **91006**



ABS

Ref. **91007**



SAN

Ref. **02080**

Tableware







2 HDPE

Ref. **01068**
ø97xh137 mm



5 PP

Ref. **01475**
325x265xh150 mm



5 PP

Ref. **01064**
156x81xh131 mm



5 PP

Ref. **01037**
366x297xh60 mm



5 PP

Ref. **02038**
ø115xh140 mm



2 HDPE

Ref. **01010**
280x110xh48 mm



7 ABS 7 SAN

Ref. **02077**
160x130xh105 mm



6 PS

Ref. **02037**
ø112xh25 mm

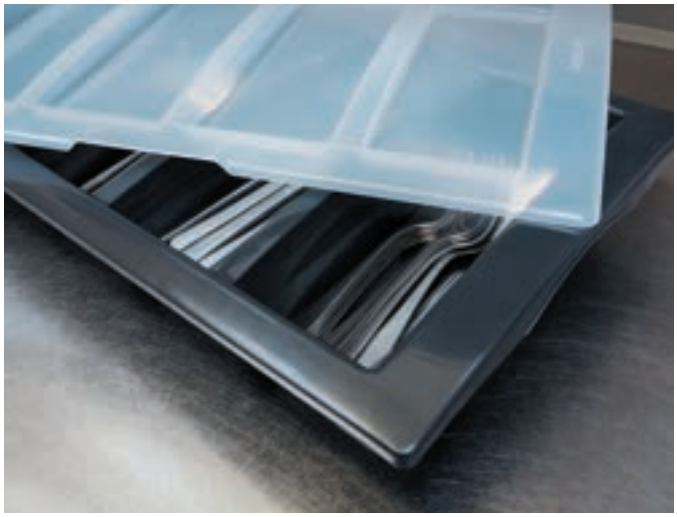


5 PP

Ref. **01049**
212x138xh21 mm

Cutlery holder

+95°C | +203°F
-40°C | -40°F
PP
BPA FREE





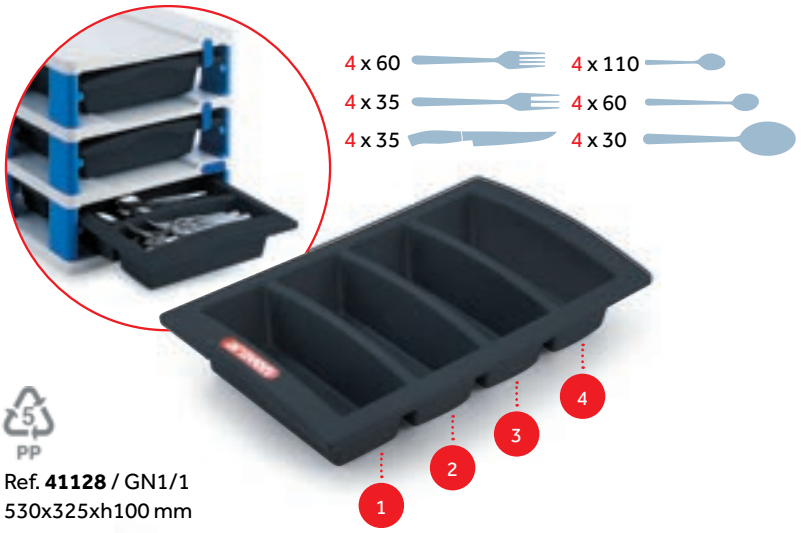
The cutlery holder keeps cutlery tidy and clean after washing and drying, right up to the time they are placed on the table.

ARAVEN's 4-compartment, GastroNorm 1/1 size cutlery holder is compatible with the rest of the installations at the establishment. The cutlery holder with cover protects cutlery from ambient exposure in the dining room until it is used.



PP

Ref. **09863** / GN1/1
530x325xh100 mm



PP

Ref. **41128** / GN1/1
530x325xh100 mm

Silicone pot handle holder

+200°C | +392°F
-40°C | -40°F
BPA FREE

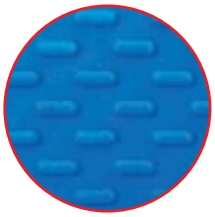


Ref. **31213**
153x124xh71 mm

Box Display
309,5x217xh333 mm



Ref. **31211**
153x124xh71 mm



Textured interior for easy grip that protects from high temperatures


araven
araven
araven

Service cart and accessories

+150°C | +302°F
-25°C | -13°F
ALU
+95°C | +203°F
-40°C | -40°F
PP
BPA FREE







Setting the tables is one of the key aspects of service at restaurants.

The dining room is the place where diners are going to spend most time during their visit to the restaurant so it is very important to take care of every last detail. There are two parts to the task of setting tables at a restaurant: preparation/checking all of the items and then the actual process of setting the tables. Normally these tasks are done at the same time and using a serving trolley to assist saves a great deal of time because dining room staff do not have to move around as much as all that they need is on hand. Another of the advantages of serving trolleys is that they prevent workplace accidents because staff do not have to carry heavy items such as dishes or cutlery.

A serving trolley is not only very useful for setting tables. Its versatility means that it is also of great use for clearing tables and for logistics tasks, such as the reception and distribution of goods, transporting items within the establishment or as a waiter's trolley for room service.



MAX 150kg

Ref. **61217**
1070x500xh980 mm





MAX 150kg

Ref. **61221**
950x500xh945 mm

Accesories

+95°C | +203°F
-40°C | -40°F
PP
BPA FREE





Black containers for table waste, dirty utensils, transport cutlery or to collect dishes and glasses.

When clearing tables the black colour conceals waste in containers from diners.
ARAVEN recommends using either grey or black containers for this purpose to distinguish them from the white or clear containers used in the kitchen. This way we can differentiate the containers for setting or clearing tables in the dining room from those that are in contact with food, adhering to optimal health and hygiene standards.

The black container for waste and the container for dirty cutlery can be placed on the four outer sides of the trolley to empty the contents of plates into them.

9,5 L



Ref. **61218**
330x230xh175 mm

28,5 L



Ref. **61219**
330x230xh560 mm

20 L



Ref. **71134**
440x350xh160 mm

25 L



Ref. **71170**
530x396xh139 mm

35 L



Ref. **71171**
530x396xh205,5 mm

Organizers

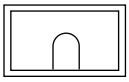


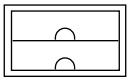




Drawers to keep everything neat and tidy

ARAVEN's stackable drawers keep carts tidy and because they are translucent, equipment or utensils can be spotted quickly.







Ref. **07500**
350x260xh145 mm



Ref. **07498**
350x260xh145 mm



Ref. **07499**
350x260xh145 mm

Ref. **07501**
450x349xh195 mm



Ref. **07502**
450x349xh195 mm



Ref. **07503**
450x349xh195 mm



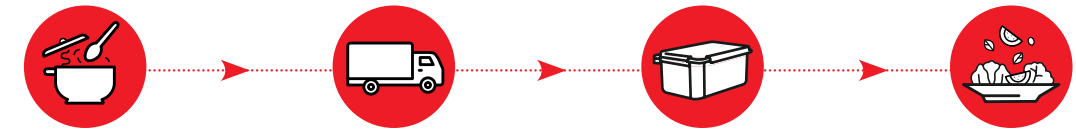


Transport





The cold chain, a key element in food safety. The cold chain is a series of steps that have to be taken after the food cooling or freezing process to ensure food reaches the consumer in a safe condition. It includes a set of elements and activities necessary to guarantee food quality and safety, from the point of origin to its final consumption.



Objective: To protect food, preserving it at the correct temperature during transport, in order to avoid multiplication of microorganisms that could affect the quality and safety of the products.

Frozen products
-18ºC

Fresh products
6ºC

A loss of the optimum cooling or freezing temperature at any of the stages will affect the safety and quality of food.
When food has to reach its destination at serving temperature (65º), it can be transported hot. In this case it will be important to keep the food at the same temperature with the minimum temperature fluctuation during its commercial life. Transport will be in vehicles or special means equipped to maintain the temperature of the product with the minimum variation.

Insulated food transport containers GastroNorm





Transport of prepared or pre-prepared products with absolute control of the cold or hot chain.

Transport of prepared or pre-prepared products: guaranteeing maintenance of optimum temperature conditions during transport.

ARAVEN insulated food transport containers are light and tough, protecting the food from tem- perature changes and guaranteeing an absolute control of cold and hot chains.



Keeping food hot: Temperature drops 2°C every one hour.



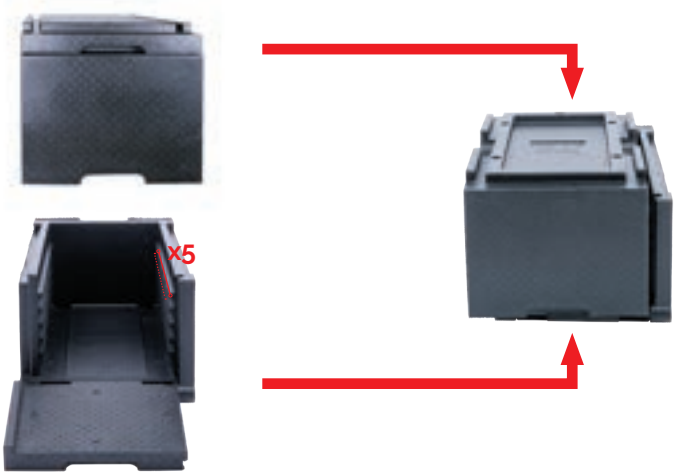
Keeping food cold: Temperature increases 0.5° every one hour.

Optimization of space

Stacking between modules with lid.



Optimization of space when stored empty



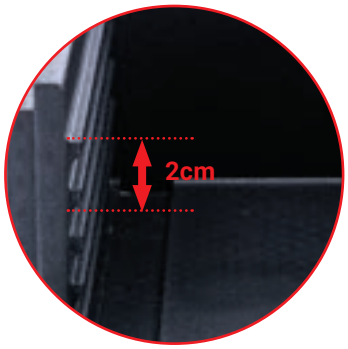
+120°C | +248°F
-40°C | -40°F
EPP
BPA FREE





Twofold accessibility: Top and front opening, allowing maximum accessibility, convenience and speed when loading and unloading. **Fold down front door** even with several stacked containers. **Easy stacking**. Side handles. Side grip areas.





Can be dismantled for easy cleaning in a dishwasher. Side housing for transport straps. Inside guides and housing for GastroNorm food storage containers.



GN 1/1

x3 65 mm

x2 100 mm

x1 150 mm

x1 200 mm



Ref. **41500** / 48 L
657x420xh379 mm
INT. 550x330xh239 mm

Insulated food transport container GastroNorm

+90°C | +194°F
-40°C | -40°F
HDPE
BPA FREE
GN











Steam valve to evacuate steam and prevent condensation from forming. **Plastic top handles** for secure closure and transport. **Highly resistant closure** with rubber gasket that seals the container hermetically. **Stackable**. **Inside guides** and housing for GastroNorm food storage containers.



GN 1/1

x6
65 mm

x4
100 mm

x3
150 mm

x2
200 mm



Ref. **41819** / 90 L
680x477xh620 mm
INT. 533x335xh480 mm

2h 1° **Keeping food hot:** Temperature drops 1°C. every two hours.

2h 1° **Keeping food cold:** Temperature increases 1°C every two hours.

Insulated beverage dispenser

+90°C | +194°F
-40°C | -40°F
HDPE 2
BPA FREE







Keep drinks cold or hot for hours. Moulded, integrated handles. Stackable. 4 side fasteners. Non-drip drink dispenser tap with two positions: 1.Continuous flow. 2. Adjustable flow.



Ref. **01810** / 9,4 L
420x230xh470 mm

GastroNorm Dolly

+90°C | +194°F
-40°C | -40°F
HDPE 2
BPA FREE
GN

Wheeled base to move GastroNorm food transport containers quickly and with the greatest of ease.



Includes securing strap.



Includes two wheels with brake.





MAX 150kg

Wheeled base

Ref. **41818**
760x530xh220 mm

Food storage containers with lid













Integrated label: Permanent label for easy content identification and recording of food safety information in compliance with Regulations: (EC) 852/2004 and (EC) 178/2002 in relation to food.

ColorClip: Colour-coding to avoid cross contamination. ARAVEN containers, thanks to their ColorClip identification, help to prevent cross contamination, ensuring that the contents of the container is always the same type of food: Poultry, red meat, vegetables/fruit or fish.

Stackable with a lid and **nestable** when empty. **Side handles**, with fasteners for easy handling and transport.



\+ Ref. **03171**
Ref. _ _**173** 6,8 L



\+ Ref. **03171**
Ref. _ _**183** 23 L

+95°C | +203°F
-40°C | -40°F
PP

+90°C | +194°F
-40°C | -40°F
HDPE

BPA FREE

HORECA
Marker
Page. 57



Boxcolander
Page. 121

Ref. **03171**



Drain trays
Page. 51



Ref. **01178**



Ref. **01178**



Ref. **01180**

30L

40L

60L



Ref.
◯ Ref. **01** _ _ _
▨ Ref. **91** _ _ _

Ref. _ _**172**
530x396xh159 mm



Ref. _ _**173**
530x396xh225,5 mm



Ref. _ _**183**
530x396xh378,5 mm

Food storage containers with lid

+95°C | +203°F
-40°C | -40°F
PP

BPA FREE

40L



◯ Ref. **00545**
830x460xh180 mm



Ref. **91184** / 9 L
380x265xh155 mm



Ref. **91185** / 14 L
380x265xh230 mm

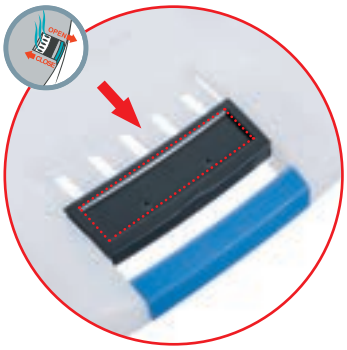


Lid side fasteners.
Side handles to facilitate handling and transport.

Food Bacs











Ventilation: Ventilation hatch for food with high water content: fruit and vegetables. Guarantees circulation of air during food transportation and prevents build-up of condensation.

Recess for content **identifying label**.

ColorClip: Colour-coding to avoid cross-contamination.







Nestable without lid, optimising space when empty. **Stackable with lid.**

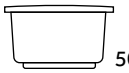
Tough polyamide wheels for the 70L and 90L sizes to facilitate transport.

Metal side fasteners for the 70L and 90L sizes to ensure the lid stays closed.

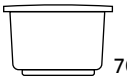
+90°C | +194°F
-40°C | -40°F
HDPE
BPA FREE



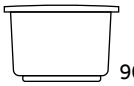




50L



70L



90L



Ref. **01850**
600x395xh410 mm



Ref. **01870**
655x435xh455 mm



Ref. **01890**
705x465xh480 mm





Cleaning





In the kitchen the rubbish bin can be a possible source of contamination and proliferation of bacteria.
To avoid food safety hazards in the workplace where food is handled, rubbish bins with non-manual opening lids must be used. They must be located in areas especially designed for the purpose, avoiding contact with food products. Waster containers must be built of tough materials, easy to clean and to disinfect to guarantee the required state of hygiene.

ARAVEN's bins are fundamental allies in the implementation of HACCP systems in cleaning processes. A pedal-operated lid enables you to deposit rubbish without touching the bin with your hands, helping to prevent contamination of other work areas or food handled afterwards. In addition, the rubbish bin is made of tough material and can be cleaned and disinfected if necessary, to maintain the waster disposal area correctly and preventing any proliferation of bacteria.

ARAVEN has specific bins for every type of waste so that rubbish can be sorted for eco friendly disposal in accordance with EU regulations to this effect. ARAVEN's range of rubbish bins covers 22 litre to 120 litre capacities, adapting to needs, according to the volume of waste generated by kitchen activities.


100%

Recycled bins

+95°C | +203°F
-40°C | -40°F

5 PP

BPA FREE





Bins manufactured from the waste plastic generated by our production processes.
The waste plastic generated in our factories is 100% recycled and turned into new products without losing any of its properties. This action allows us to minimise environmental pollution.

1

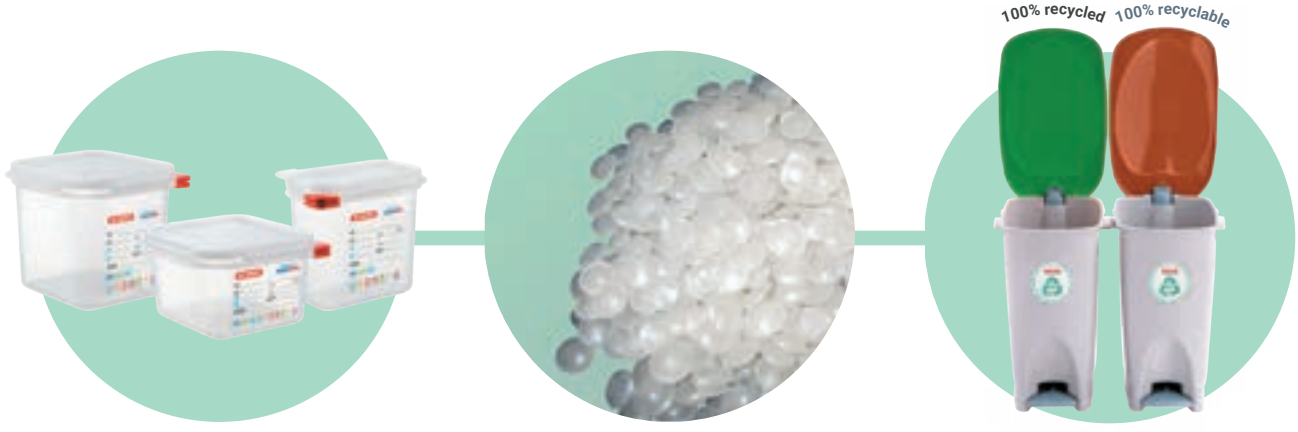
Recovery and processing of the waste plastic from our production

2

Manufactured by reusing 100% waste plastic

3

We create new products from 100% recycled material



Recycled bins

+95°C | +203°F
-40°C | -40°F

PP

BPA FREE













22L



Ref. **40400** / 22L
424x262xh420mm



Ref. **45400** / 22L
424x262xh420mm



Ref. **47400** / 22L
424x262xh420mm



Ref. **46400** / 22L
424x262xh420mm



Ref. **43400** / 22L
424x262xh420mm

22L



Ref. **44400** / 22L
310x335xh420mm



+95°C | +203°F
-40°C | -40°F

5 PP

BPA FREE

25L



Ref. **40271** / 25L
310x335xh420mm



Ref. **45271** / 25L
310x335xh420mm



Ref. **47271** / 25L
310x335xh420mm



Ref. **46271** / 25L
310x335xh420mm



Ref. **43271** / 25L
310x335xh420mm

25L



Ref. **44271**/ 25L
310x335xh420mm



5 PP

25L

Ref. **08271** / 25L
310x335xh420mm

40L



Ref. **40275** / 40L
435x300h635mm



Ref. **45275** / 40L
435x300h635mm



Ref. **47275** / 40L
435x300h635mm



Ref. **46275** / 40L
435x300h635mm



Ref. **43275** / 40L
435x300h635mm

40L



Ref. **44275**/ 40L
310x335xh420mm



Waste bins











Reinforced, robust plastic pedal: eliminates the risk of contact with the waste inside when opening and closing the bin.

Total accessibility. The lid opens right back folding neatly behind the bin making emptying easy.

Bins with **large rubber wheels**, making them easier to transport.







Ergonomic handle for easy manipulation.

Colour-coding for selective waste collection and **recycling**.

Made of high-density polyethylene (HDPE) to **guarantee strength**.

+90°C | +194°F
-40°C | -40°F
HDPE
BPA FREE







Ref. **71215** / 50 L
467x435xh620 mm



Ref. **31215** / 50 L
467x435xh620 mm



Ref. **51215** / 50 L
467x435xh620 mm

Ref. **03** _ _ _ Ref. **05** _ _ _ Ref. **07** _ _ _ Ref. **06** _ _ _



Ref. _ _**403** / 80 L
490x520xh655 mm



Ref. _ _**404** / 100 L
490x530xh800 mm



Ref. _ _**405** / 120 L
490x560xh940 mm

Cleaning and hygiene

+95°C | +203°F
-40°C | -40°F
PP
100%



6x
Ref. **40249** / 15L
370x383xh370mm



6x
Ref. **40250** / 12L
ø290xh290mm

+95°C | +203°F
-40°C | -40°F
PP



6x
Ref. **14660** / 15L
370x383xh370mm



6x
Ref. **14661** / 12L
ø290xh290mm



10x
Ref. **61220**
210x300xh630mm

+95°C | +203°F
-40°C | -40°F
PP



6x
Ref. **42865** / 15L
370x383xh370mm



6x
Ref. **42866** / 12L
ø290xh290mm

+95°C | +203°F
-40°C | -40°F
PP



6x
Ref. **88249** / 15L
370x383xh370mm



6x
Ref. **88250** / 12L
ø290xh290mm

Multipurpose organisation



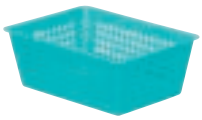
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265x180xh185 mm



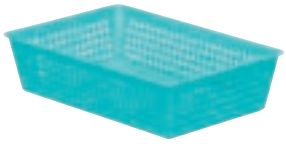
Ref. **00303**
265x180xh185 mm

Ref. **00301**
350x250xh190 mm

Ref. **00300**
350x250xh280 mm



Ref. **81090**
162x119xh58 mm



Ref. **81091**
238x160xh58 mm



Ref. **81092**
326x240xh58 mm



Ref. **81093** / 9L
380x265xh155 mm



Ref. **81094** / 14L
380x265xh230 mm



Ref. **08317** / 17L
530x396xh242 mm



Ref. **03315**/ 60L
830x460xh180 mm



Ref. **91177** / 60L
530x396xh378,5 mm

araven

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