Gastron®

Catering & Institutions
Companies, health and education

The Gastron® range is the solution for functional, resistant ceramic adapted to intensive use in mass catering. The range consists of GN pans and containers dedicated to buffet presentations – Gastron® allows warm presentation in self service and emphasizes food in all standardized equipments.

MADE IN FRANCE SINCE 1850

Gastron® containers

Rectons® are the only containers made from ceramic which conform to international standards. Perfectly adapted to your standardized equipment (hot or cold counters, chafing dish, oven), they offer an **attractive presentation** for self-service which tempts your guests. The range of Rectons consists of 7 sizes in 65 mm - 2.5" depth. The 1/2, 1/3 and 1/4 sizes are also available in 100 mm - 4" depth.

Self-service bain-marie

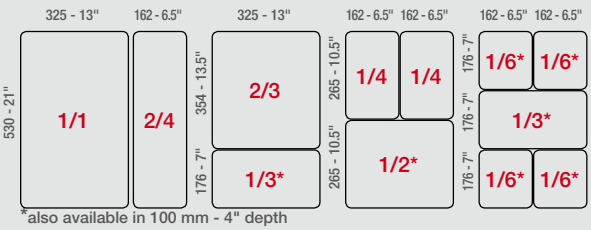
Buffet islands on hot plates

Cold Buffet

Self-service toppings

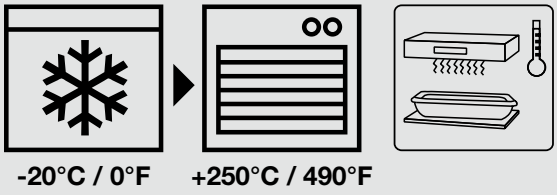
ADVANTAGES

Guaranteed Gastronorm !



Each Recton® produced by Emile Henry passes a test to check its dimensions and that the sides are perfectly straight. All 7 sizes are conform to the norm 631.1 to ensure that they can be exchanged without problem, fit inside one another, and are perfectly straight and stackable.

Thermal resistance



All items in the Gastron® range resist to low (-20°C/0°F) and high temperatures (+250°C/490°F). You can be confident that you are using dishes which are thermal resistant in cold liaison and which will retain the heat in hot liaison. All items can move from one temperature to another without being damaged.

Bolon®

Cold Buffet

These salad bowls are used for cold buffets, **as ceramic remains cold for longer.** The food thus remains appetizing throughout the service. The 3 sizes (Ø 22, 26.5 and 30.5 cm - Ø 8.5, 10.5, 12") nestle perfectly in crushed ice and adapt to all types of buffet presentations. The 3 bright colours offer an attractive presentation and enhance the food served in them.

Hexagons and Plaron

The hexagonal dishes can be presented side by side without wasting space. They are perfect for buffet counters to present salads, taboulé or starters in an attractive environment. Available in 2 sizes, these dishes are ideal for the start and end of service.

The Plaron (Ø 35 cm - Ø 14") keeps starters hot without drying out. The resistant glaze will not scratch when cutting with a pizza cutter or using a cake slice.

Hexagon

Plaron

ADVANTAGES

Resistant to mechanical shocks

The specific design of the Bolons® ensures mechanical resistance on the upper edge to an equivalent of 1800 millijoules. **It does not chip** and your bowls remain presentable for longer.

Maintains temperature

Emile Henry's HR ceramic® is an excellent diffuser and **maintains the cold** for 30% longer than plastic containers. The temperature is evenly and rapidly diffused all over the surface of the bowl, and the food remains fresh and appetizing, even on the surface.

Emile Henry's HR ceramic® - Professional ceramic, long-lasting

Emile Henry's HR ceramic® is adapted to professional use. Controlled by ISO 9001, our production is regularly checked and the quality consistent to offer you a safe, resistant and reliable product.

Designed for professional use

- Reinforced upper edge
- Perfectly stackable

Transparent glazes

- Resistant to industrial detergents
- Resistant to sharp knives
- The colours remain bright

Chip resistant

Lead and cadmium free glazes

- Respects the Californian norm 65
- Food safe*

Perfectly flat base

- Rapid, even heat diffusion

* certified by an outside organisation.

THE ADVANTAGES OF Emile Henry's HR CERAMIC®

Mechanical resistance

The long lifetime of the Gastron® range is also due to the design and mechanical resistance of the base. It resists a steel ball dropped repeatedly from 400 mm - 15.6" high.

Industrial dishwashers

before after

Resistant to industrial dishwashers

The exclusive production process of our HR ceramic® offers an excellent resistance to industrial detergents and dishwashers, beyond the recommended 2000 cycles.

More colour options with special production

A choice of colours to enhance and personalise your service. Possibility to choose your own colour* for only 250 pieces per shape.

*amongst the 13 Emile Henry collections for 2012 .

Ref.	Item	Material	Size	Capacity	Weight	P.P.C	Blanc (05)	Cerise (33)	Noir (71)
34 01	RECTON N 1/1 65 mm 2.5 "	HR HIGH RESISTANCE OVEN CERAMIC	53 x 32,5 cm 21 x 13 "	5 l 5.5 QT.	4,27 kg 9.5 lbs	2			
34 42	RECTON N1/2 40 mm 1.6 "	HR HIGH RESISTANCE OVEN CERAMIC	32,5 x 26,5 cm 13 x 10.5 "	1,1 l 1.2 QT.	2,09 kg 4.7 lbs	4			
34 26	RECTON N 1/2 65 mm 2.5 "	HR HIGH RESISTANCE OVEN CERAMIC	32,5 x 26,5 cm 13 x 10.5 "	2,3 l 2.5 QT.	2,31 kg 5.1 lbs	3			
34 62	RECTON N 1/2 100 mm 4 "	HR HIGH RESISTANCE OVEN CERAMIC	32,5 x 26,5 cm 13 x 10.5 "	4,4 l 4.5 QT.	2,98 kg 6.6 lbs	2			
003426	GN 1/2 COPOLYESTER LID		32 x 26 cm 12.5 x 10 "	-	0,23 kg 0.6 lbs	3			
34 17	RECTON N 1/3 65 mm 2.5 "	HR HIGH RESISTANCE OVEN CERAMIC	32,5 x 17,5 cm 13 x 7 "	1,8 l 2 QT.	1,58 kg 3.5 lbs	3			
34 63	RECTON N 1/3 100 mm 4 "	HR HIGH RESISTANCE OVEN CERAMIC	32,5 x 17,5 cm 13 x 7 "	2,5 l 2.5 QT.	2,31 kg 5.1 lbs	3			
34 16	RECTON N 1/4 65 mm 2.5 "	HR HIGH RESISTANCE OVEN CERAMIC	26,5 x 16 cm 10.5 x 6.5 "	0,85 l 1 QT.	1,19 kg 2.7 lbs	3			
34 86	RECTON N 1/6 65 mm 2.5 "	HR HIGH RESISTANCE OVEN CERAMIC	17,5 x 16 cm 7 x 6.5 "	0,5 l 17 oz.	0,82 kg 1.9 lbs	3			
34 66	RECTON N 1/6 100 mm 4 "	HR HIGH RESISTANCE OVEN CERAMIC	17,5 x 16 cm 7 x 6.5 "	1 l 1.1 QT.	1,11 kg 2.5 lbs	3			
34 23	RECTON N 2/3 65 mm 2.5 "	HR HIGH RESISTANCE OVEN CERAMIC	34,5 x 32,5 cm 13.5 x 13 "	3,4 l 3.5 QT.	2,98 kg 6.6 lbs	2			
34 02	RECTON N 2/4 65 mm 2.5 "	HR HIGH RESISTANCE OVEN CERAMIC	53 x 16 cm 21 x 6.5 "	2 l 2.2 QT.	2,6 kg 5.8 lbs	4			
34 20	BOWL	HR HIGH RESISTANCE OVEN CERAMIC	Ø 22 cm H 9,5 cm Ø 8.5 - H 3.5 "	2 l 2.2 QT.	1,01 kg 2.3 lbs	3			
34 24	BOWL	HR HIGH RESISTANCE OVEN CERAMIC	Ø 26,5 cm H 12 cm Ø 10.5 - H 4.5 "	2,9 l 3 QT.	1,62 kg 3.6 lbs	3			
34 28	BOWL	HR HIGH RESISTANCE OVEN CERAMIC	Ø 30,5 cm H 13,5 cm Ø 12 - H 5.5 "	4,5 l 5 QT.	2,09 kg 4.7 lbs	2			
34 22	HEXAGON	HR HIGH RESISTANCE OVEN CERAMIC	31 x 27 cm H 7 cm 12 x 10.5 x H 3 "	2 l 2.2 QT	1,44 kg 3.2 lbs	3			
34 27	HEXAGON	HR HIGH RESISTANCE OVEN CERAMIC	26,5 x 23,5 cm H 6,5 cm 10.5 x 9.5 x H 2.5 "	1,2 l 1.3 QT.	1,11 kg 2.5 lbs	3			
34 32	PLARON	HR HIGH RESISTANCE OVEN CERAMIC	Ø 35,5 / 33,5 cm Ø 14 / 13 "	-	1,32 kg 3 lbs	3			
87 13	USTENSIL HOLDER	HR HIGH RESISTANCE OVEN CERAMIC	Ø 13 cm H 15 cm Ø 5 - H 6 "	1,3 l 1.5 QT.	0,81 kg 1.8 lbs	2			