araven

FOOD SAFETY INNOVATION

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araven

FOOD SAFETY INNOVATION

Innovation at the service of **food safety**

ARAVEN is an international company engaged in the design, manufacture, marketing and sale of equipment for food service professionals.

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.

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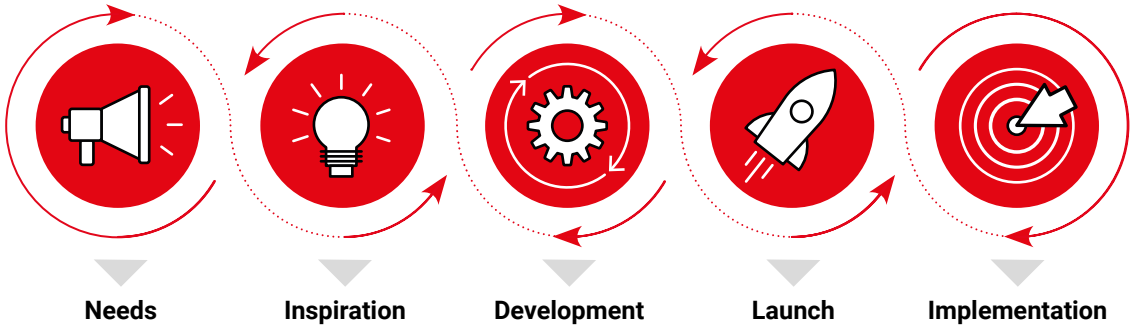
Innovation

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 a**nd 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. 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 durable products 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.

Food Safety

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

ARAVEN, S.L. has its Quality Management System certified under the ISO 9001:2015 standard

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 regarding materials and objects intended for food contact. Technical-Health Regulations for plastic materials for food use: Reg. (EC) 1935/2004 Reg. (EC) 10/2011 Reg (EC) 1907/2006 (REACH).

All our plastic products are manufactured with 100% recyclable raw materials.

The company is affiliated to the Ecoembes Integrated Management System for compliance with regulations on packaging and packaging waste, Directive 94/62/EC and 2004/12/EC.

APPCC / HACCP

Hazard Analysis and Critical Control Points, is a systematic preventive process to guarantee food safety.

Araven's products are designed with rounded edges that are easy to clean, with no sharp parts or hollows where the remains of food or dirt may harbour. They also incorporate elements such as the ColorClip and built-in traceability labels to maintain a high level of food safety and help in complying with regulations and self-management systems (HACCP).
The products marketed by ARAVEN are designed following recommendations of the International Food Standards Commission (CODEX ALIMENTARIUS)

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 airtight containers hold NSF certification and they are therefore on the NSF list of products. www.nsf.org/Certified/Food/

MIGRATION

Regulations on migration establish limits on the migration of substances in plastic materials and apply to plastics that are intended to come into contact with food.
ARAVEN complies with ALL Migration Regulations: Directive 2005/79/EU, Directive 2007/19/EU, Directive 2008/39/EU and Directive 2011/10/UE.

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

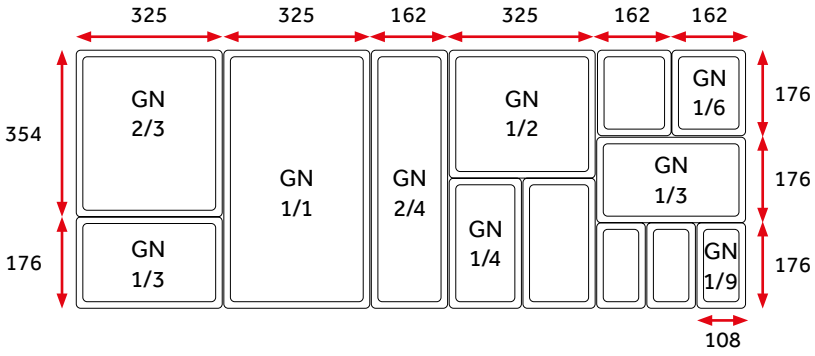
The catering equipment industry uses standard-size products to ensure all equipment, appliances and containers adapt to each other in kitchens, cold chambers and display areas. The GastroNorm standard allows space to be optimised in the various preservation, handling and cooking circuits. This simplifies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

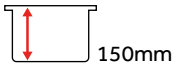
ARAVEN adopts standard GastroNorm measurements as the main norm for the sizes it uses for its products. EN 631.1 Standard of the European Committee for Standardisation.

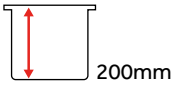
We help you to select the size and capacity of GastroNorm food pans

		65mm					100mm				
		5 PP	7 ABS	7 ABS	7 PC	7 PC	5 PP	7 ABS	7 ABS	7 PC	7 PC
0,5L - 4L	GN 1/9	03020 0,6L	74010 0,6L	44010 0,6L	-	94010 0,6L	03021 1L	74011 0,9L	44010 0,6L	-	94011 0,9L
	GN 1/6	03023 1,1L	07796 1L	-	09796 1L	94015 1L	03024 1,7L	07797 1,5L	47797 1,5L	09797 1,5L	94016 1,6L
	GN 1/4	03026 1,8L	07816 1,6L	-	09816 1,6L	94019 1,7L	03027 2,8L	07817 2,6L	-	09817 2,6L	94020 2,6L
	GN 1/3	03029 2,5L	07808 2,35L	-	09808 2,35L	94025 2,4L	03030 4L	07819 3,7L	47819 3,7L	09819 3,7L	94026 3,7L
4L - 9L	GN 1/4	-	-	-	-	-	-	-	-	-	-
	GN 1/3	-	-	-	-	-	-	-	-	-	-
	GN 1/2	03032 4L	07821 3,9L	-	09821 3,9L	94034 4L	03033 6,5L	07822 5,95L	47822 5,95L	09822 5,95L	94035 6,2L
	GN 2/4	-	-	-	-	-	-	-	-	-	94051 5,7L
	GN 1/1	03044 8,3L	07826 8,35L	47826 8,35L	09826 8,35L	94058 8,6L	-	-	-	-	-
9L - 15L	GN 1/2	-	-	-	-	-	-	-	-	-	-
	GN 2/3	-	-	-	-	-	03469 9L	-	-	-	-
	GN 2/4	-	-	-	-	-	-	-	-	-	-
	GN 1/1	-	-	-	-	-	03036 13,7L	07827 13L	47827 13L	09827 13L	94059 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	PC	PC	PP	ABS	ABS	PC	PC
0,5L - 4L	GN 1/9	03022 1,5L	-	-	-	94012 1,2L	-	-	-	-	-
	GN 1/6	03025 2,6L	07798 2,15L	47798 2,15L	09798 2,15L	94017 2,3L	-	-	-	-	-
	GN 1/4	-	07818 3,7L	-	09818 3,7L	94021 3,8L	-	-	-	-	-
	GN 1/3	-	-	-	-	-	-	-	-	-	-
4L - 9L	GN 1/4	03028 4,3L	-	-	-	-	-	-	-	-	-
	GN 1/3	03031 6L	07820 5,4L	47820 5,4L	09820 5,4L	94027 5,5L	-	07831 6,7L	-	09831 6,7L	-
	GN 1/2	-	-	-	-	94036 8L	-	-	-	-	-
	GN 2/4	-	-	-	-	-	-	-	-	-	-
	GN 1/1	-	-	-	-	-	-	-	-	-	-
9L - 15L	GN 1/2	03034 10L	07823 9L	47823 9L	09823 9L	-	03035 12,5L	07834 11,35L	47835 11,35L	09834 11,35L	94037 11,8L
	GN 2/3	00470 14L	-	-	-	-	-	-	-	-	-
	GN 2/4	-	-	-	-	94052 10,8L	-	-	-	-	-
	GN 1/1	-	-	-	-	-	-	-	-	-	-
15L - 25L	GN 2/3	-	-	-	-	-	00471 19L	-	-	-	-
	GN 1/1	03037 20,5L	07828 19,6L	47828 19,6L	09828 19,6L	94060 20L	03038 27,5L	07835 26,1L	47835 26,1L	09835 16,1L	94061 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.

Polycarbonate PC

PC SAFE | +99°C | +210°F | -40°C | -40°F | 7 PC

High impact resistance.
Very robust and durable. Optimal behaviour at very low temperatures and withstands high temperatures, including bain marie processes.
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.

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. Safe
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 | +90°C | +194°F | -40°C | -40°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

Preservation

16 - 81

Handling

84 - 111

Serving and display

112 - 149

Transport

148 - 157

Cleaning

158 - 167

Logistical data

168 - 190

PP Airtight containers 22 - 25
ABS Food pans and airtight containers 26 - 29
Cold counter ABS food pans 30 - 33
PC Food pans and airtight containers 34 - 37
PC food pans 38 - 41
Perforated PC food pans 42 - 44
Drain trays 45
Airtights and contact lids 46 - 49
Identification system 50 - 51
Anti-allergen 52 - 55
GastroNorm 2/1 Food Boxed 56 - 59
Defrost system 60 - 61
Ingredient bins 62 - 65
Square containers 66 - 67
Other food storage containers 68 - 69
GastroNorm 1/1 Trolley 70 - 71
GastroNorm towers for containers 72 - 75
Shelving 76 - 81

Non-slip cutting boards 86 - 89
Sauce dispenser 90 - 95
Grain dispenser 96
Sauce dispenser organisers 97
Sauce dispensers 97 - 99
Tap for liquids and measuring cup 102 - 103
Containers without lid 106 - 107
Bowls and colanders 108 - 109
Round silicone lids 110-11

5 Compartment food tray 114 - 115
5 Compartments food tray trolley 117
Serving and display trays 118 - 120
Trays cart 121
Display trays 121 - 123
GN display tray/cases 124-125
Plate cover and bowls 125
Catering ware 126 - 129
Tumblers and pitchers 130 - 135
Buffet service products 136 - 137
Pitcher 138 - 141
Tableware 142
Cutlery holder 143
Service cart and accessories 144 - 147
Organizers 147 - 149

Insulated food GN 150 - 151
HDPE Insulated food server GN 152
Insulated beverage dispenser 153
GastroNorm Dolly 154
Food storage containers with lid 154 - 155
Food Bacs 156 - 157

Waste bins 160 - 165
Cleaning and hygiene 166
Multipurpose organisation 167

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 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.

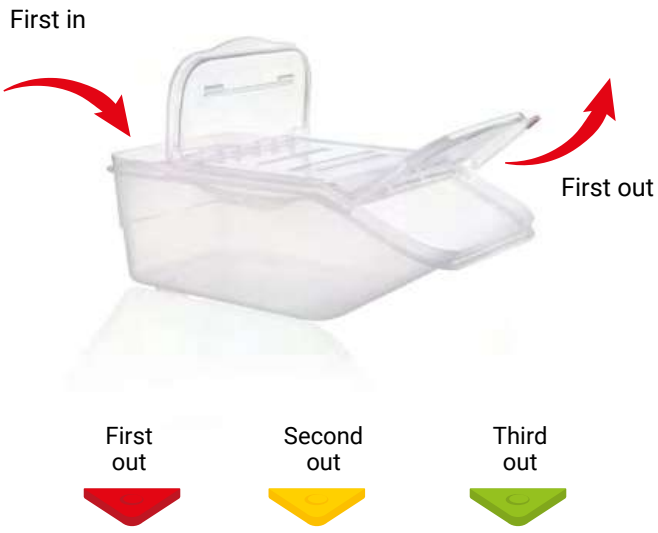
FIFO system

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 store-room or cold chamber to be the first to be consumed, thus avoiding unwanted wastage.

Araven's colorclips in red, yellow and green help you to class foods according to their order of coming IN and going OUT.



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:

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

araven
GASTRONORM
-40°C/-40°F
+95°C/+203°F
Prod. Item:
Fecha Dat.:
Empl.:
Caducidad Use by:
Trazabilidad Traceability:
AM
PM
NSF
HACCP APPCC
Sin BPA BPA Free
MON
TUE
WED
THU
FRI
SAT
SUN

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.

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

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

PP

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. 51

Drain tray GastroNorm
Page. 45

araven
GASTRONORM
HACCP / APPCC

ABS Food pans and airtight containers

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

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

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.

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

_4010 _4011 __796 __797 __798 __808 __816
__817 __818 __819 __820 __821 __822 __823
__825 __826 __827 __828 __831 __834 __835

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

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. 51

Drain tray GastroNorm
Page. 45

Airtightness lids
Page. 46-47

Contact Lids
Page. 48-49

araven

Cold counter ABS food pans

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

Range of ABS GastroNorm(BPA-FREE) containers with integrated label 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.

Cold counter ABS 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.

_4010 _4011 __797 __798 __819 __820
__822 __823 __826 __827 __828 __834 __835

+80°C | +176°F
-40°C | -40°F

ABS

BPA FREE

65 mm | 100 mm | 150 mm | 200 mm

GN 1/9
176x108 mm

Ref. **44010** / 0,6 L

Ref. **44011** / 0,9 L

GN 1/6
176x162 mm

Ref. **47797** / 1,5 L

Ref. **47798** / 2,15 L

GN 1/3
325x176 mm

Ref. **47819** / 3,7 L

Ref. **47820** / 5,4 L

GN 1/2
325x265 mm

Ref. **47822** / 5,95 L

Ref. **47823** / 9 L

Ref. **47834** / 11,35 L

GN 1/1
530x325 mm

Ref. **47826** / 8,35 L

Ref. **47827** / 13 L

Ref. **47828** / 19,6 L

Ref. **47835** / 26,1 L

Merchanical pencil
Page. 51

Drain tray GastroNorm
Page. 45

Airtight lids
Page. 46-47

Contact Lids
Page. 48-49

araven
GREEN
araven
NARANJAS

PC Food pans and airtight containers

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.

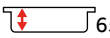
Easy to clean: Rounded edges: The special design avoids the accumulation of food remains and facilitates cleaning

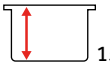
Measuring scale: Measuring scale and GastroNorm size indicator

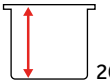
Ergonomic: ergonomic edges make the container easy to handle

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

PC Food pans and airtight containers







GN 1/6
176x162 mm

Ref. **09796** / 1 L

Ref. **09797** / 1,5 L

Ref. **09798** / 2,15 L

GN 1/4
265x162 mm

Ref. **09816** / 1,6 L

Ref. **09817** / 2,6 L

Ref. **09818** / 3,7 L

GN 1/3
325x176 mm

Ref. **09808** / 2,35 L

Ref. **09819** / 3,7 L

Ref. **09820** / 5,4 L

Ref. **09831** / 6,7 L

GN 1/2
325x265 mm

Ref. **09821** / 3,9L

Ref. **09822** / 5,95 L

Ref. **09823** / 9 L

Ref. **09834** / 11,35 L

GN 1/1
530x325 mm

Ref. **09826** / 8,35 L

Ref. **09827** / 13 L

Ref. **09828** / 19,6 L

Ref. **09835** / 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. **09825** / 17,5L

__796 __797 __798 __808 __816 __817 __818
__819 __820 __821 __822 __823 __824 __825
__826 __827 __828 __829 __831 __834 __835

PP | +99°C | +99°F | -40°C | -40°F | PC | PC SAFE

65 mm | 100 mm | 150 mm | 200 mm

GN 1/6
176x162 mm

Ref. **09781** / 0,75 L

Ref. **09782** / 1,25 L

Ref. **09783** / 1,9 L

GN 1/4
265x162 mm

Ref. **09767** / 1,2 L

Ref. **09768** / 2,2 L

Ref. **09769** / 3,3 L

GN 1/3
325x176 mm

Ref. **09770** / 1,65 L

Ref. **09771** / 3 L

Ref. **09772** / 4,7 L

Ref. **09786** / 6 L

GN 1/2
325x265 mm

Ref. **09773** / 2,8 L

Ref. **09774** / 4,85 L

Ref. **09775** / 7,9 L

Ref. **09776** / 10,25 L

GN 1/1
530x325 mm

Ref. **09777** / 6,25 L

Ref. **09778** / 10,9 L

Ref. **09779** / 17,5 L

Ref. **09780** / 24 L

Contact lids

GN 1/2
Ref. **09824**

GN 1/1
Ref. **09829**

HORECA marker
Page. 51

Drain tray GastroNorm
Page. 45

Airtight lids
Page. 46-47

Contact Lids
Page. 48-49

araven

Polycarbonate food pans

+99°C | +99°F
-40°C | -40°F
PC
PC SAFE

The extensive range of ARAVEN polycarbonate food pans. Wide range of GastroNorm sizes and great variety of capacities to match usual consumption quantities

Glass-effect transparency to quickly identify foods in cold rooms.

Does not stain. The polycarbonate material used has a barrier effect that prevents food colourings or dyes in certain foods or spices (tomato, mustard, turmeric, curry...) from penetrating and staining the container walls.

The optimal performance of this material at very low temperatures means that it can withstand freezing processes. It also withstands high temperatures and can be used in buffet counters, in bain marie....

Which lid system should I choose?

Airtight lid

To preserve protein-rich foods (meat and fish). The tightness of the container prevents air from entering and thus reduces food oxidation.

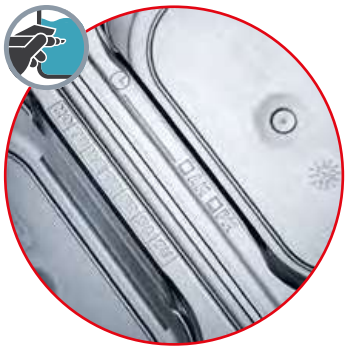
Contact Lids

To preserve vegetables, use a contact lid rather than an airtight lid to prevent condensation from forming on the container walls.

Contact lid with notch

It protects against ambient exposure, avoiding the risk of external contamination in food display areas (display counters, buffet, hot serving tables ...).

Polycarbonate 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.

_4010 _4011 _4012 _4015 _4016 _4017 _4019 _4020 _4021 _4025
_4026 _4027 _4034 _4035 _4036 _4037 _4051 _4052 _4058 _4059
_4060 _4061

+99°C | +99°F
-40°C | -40°F

PC

PC SAFE

65 mm | 100 mm | 150 mm | 200 mm

GN 1/9
176x108 mm

Ref. **94010** / 0,6 L

Ref. **94011** / 0,9 L

Ref. **94012** / 1,2 L

GN 1/6
176x162 mm

Ref. **94015** / 1 L

Ref. **94016** /1,6 L

Ref. **94017** /2,3 L

GN 1/4
265x162 mm

Ref. **94019** / 1,7 L

Ref. **94020** / 2,6 L

Ref. **94021** / 3,8 L

GN 1/3
325x176 mm

Ref. **94025** / 2,4 L

Ref. **94026** / 3,7 L

Ref. **94027** / 5,5 L

GN 1/2
325x265 mm

Ref. **94034** / 4 L

Ref. **94035** / 6,2 L

Ref. **94036** / 8 L

Ref. **94037** / 11,8 L

GN 2/4
530x162 mm

Ref. **94051** / 5,7 L

Ref. **94052** / 10,8 L

GN 1/1
530x325 mm

Ref. **94058** / 8,6 L

Ref. **94059** / 13,4 L

Ref. **94060** / 20 L

Ref. **94061** / 26,2 L

HORECA marker
Page. 51

Drain tray GastroNorm
Page. 45

Airtight lids
Page. 46-47

Contact Lids
Page. 48-49

Polycarbonate perforated food pans

+99°C | +99°F
-40°C | -40°F
PC
PC SAFE

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.

Perforated food pans

+99°C | +99°F
-40°C | -40°F

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.

130 mm

GN 1/6
176x162 mm

Ref. **94073** / 1,9 L

+ Ref. **94017** 0,53 L

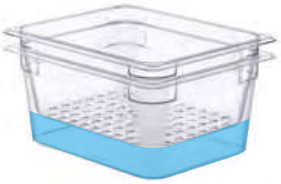
GN 1/3
325x176 mm

Ref. **94075** / 4,6 L

+ Ref. **94027** 1,35 L

GN 1/2
325x265 mm

Ref. **94076** / 7,8 L



+ Ref. **94036** 2,3 L

GN 1/1
530x325 mm

Ref. **94078** / 17,2 L

+ Ref. **94060** 5,8 L

Airtight lids
Page. 46-47

Contact Lids
Page. 48-49

NSF _4073 _4075 _4076 _7048

Drain trays

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.

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 200°C and are also microwave-safe, reducing cooking costs. Safe for use in a freezer up to -40°C.

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

+99°C | +99°F
-40°C | -40°C

PC

PC SAFE

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

94013 94018 94022
94029 94038 94062

GN 1/9
176x108 mm

Ref. **94013**

GN 1/6
176x162 mm

Ref. **94018**

GN 1/4
265x162 mm

Ref. **94022**

GN 1/3
325x176 mm

Ref. **94029**

GN 1/2
325x265 mm

Ref. **94038**

GN 2/4
530x162 mm

Ref. **94054**

GN 1/1
530x325 mm

Ref. **94062**

Universal contact lids with notch

+99°C | +99°F
-40°C | -40°F

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. **84013**
GN 1/6	176x162 mm	Ref. **84018**
GN 1/4	265x162 mm	Ref. **84022**
GN 1/3	325x176 mm	Ref. **84029**
GN 1/2	325x265 mm	Ref. **84038**
GN 2/4	530x162 mm	Ref. **84054**
GN 1/1	530x325 mm	Ref. **84062**

araven

Identification system

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

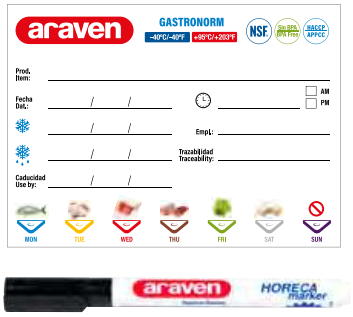
Easy to use & convenient: A label that provides all the information required by health authorities, just write the information on the label with an ARAVEN marker.

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:

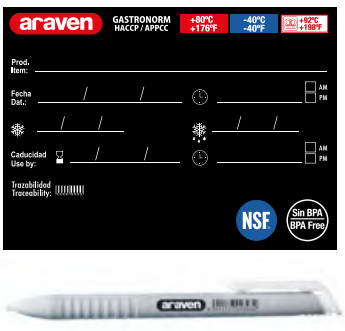
Non-permanent, soluble, dry writing mechanical pencil.

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**

araven
ALLERGEN-ALÉRGENO-ALLERGÈNE
Tree Nuts
Nueces
Noix
Fish
Pescado
Poisson
Soy
Soja
Soja
Peanuts
Cacahuetes
Cacahuètes
Eggs
Huevos
Oeufs
Gluten
Shellfish
Marisco
Fruits de mer
Dairy
Lácteos
Laitiers
Wheat
Trigo
Blé
Other:
Prod. Item:
Fecha Dat.
Caducidad Use by:
Trazabilidad Traceability:
NSF

Anti-allergen airtight containers

+95°C | +203°F
-40°C | -40°F
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. 51

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.

4 LDPE

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

Ref. **60858**
604x404xh24 mm

Ref. **60859**
604x404xh34 mm

Anti-allergic Kit
Ref. **68001**

\+

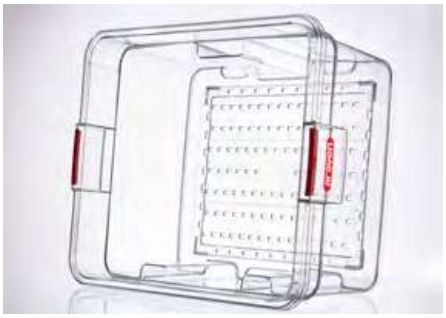
Ref. **61172**
Ref. **61376**
Ref. **60102**

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:

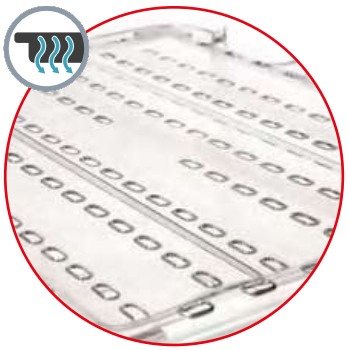
	1. Nested	2. Stackable without lid
300 mm	17 L	49 L
380 mm	17 L	68 L

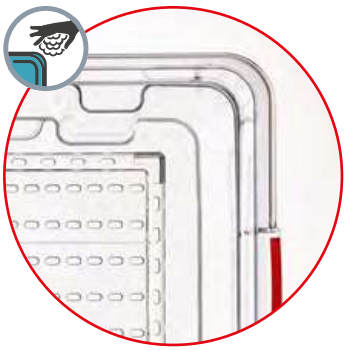
GastroNorm 2/1 Food Boxes

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

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

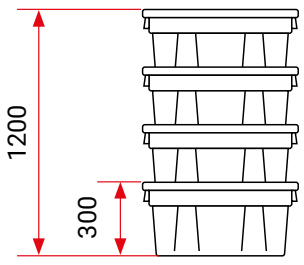
GastroNorm sizes: Products designed and manufactured according to dimensions and specifications established in EN 631.1 standard.

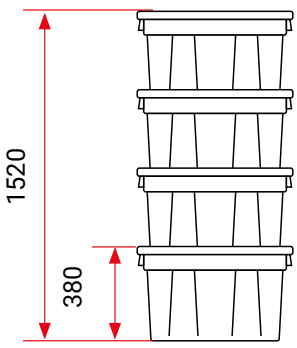
Recommended load

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

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

MAX 200kg Carrier dolly x 2 food box





Ø75mm Castors with rubber tyres

_4069 _4070 _4071 _4079 _4080

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

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

GN 2/1
650x530 mm

Ref. **04069**/ 70 L

Ref. **04070** / 90 L

Ref. **04071**

Perforated
Food box

Ref. **04079**/ 70L

Ref. **04080** / 90L

GN 2/1
Carrier
dolly

Ref. **61223**
580x490xh140mm

HORECA
Marker
Page. 51

Defrost Kit
GN2/1
Page. 61

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

Ingredient bins

+95°C | +203°F
-40°C | -40°F
5 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.

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

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

ColorClip: Colour coding to avoid cross-contamination of food.

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.

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

	200 mm	400 mm
GN 1/3 395x200 mm	 Ref. **09146**/ 7 L	
GN 2/3 415x340 mm	 Ref. **09145**/ 16 L	
GN 1/1 565x340 mm	 FIFO SYSTEM Ref. **09144**/ 22,65 L	 FIFO SYSTEM Ref. **00918**/ 50 L

Ref. **09457** / 18 cl
250x80x55 mm

Ref. **09265** / 60 cl
126x110x120 mm

Ingredient bins

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

Ref. **09459** / 95 cl
280x120x120 mm

Ref. **09469** / 190 cl
330x150x140 mm

araven

Square containers

+99°C | +99°F
-40°C | -40°F
7 PC
PC SAFE

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

The square shape optimises use of space when storing, without any wasted gaps.

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 su- pport 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.

_1851 _1852 _1853 _1854 _1855_1856 _1857

+99°C | +99°F
-40°C | -40°F
PC
PC SAFE

195 mm

Ref. **31851**
h100 mm / 2 L

Ref. **31852**
h190 mm / 4 L

235 mm

Ref. **31853**
h190 mm / 6 L

Ref. **31854**
h230 mm / 8 L

290 mm

Ref. **31855**
h210 mm / 12 L

Ref. **31856**
h320 mm / 18 L

Ref. **31857**
h400 mm / 22 L

NSF 11851 11852 11853 11854 11855 11856 11857

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

195mm

Ref. **11860**
h100 mm / 2 L

Ref. **11861**
h190 mm / 4 L

235mm

Ref. **11862**
h190 mm / 6 L

Ref. **11863**
h230 mm / 8 L

290mm

Ref. **11864**
h210 mm / 12 L

Ref. **11865**
h320 mm / 18 L

Ref. **11866**
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

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

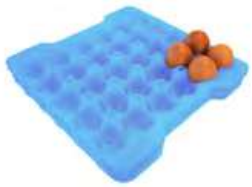
In the case of eggs, this practice is especially important as eggs are traditionally the source of transmission of Salmonella (both the egg and the egg boxes), therefore it is a good idea to change the container.

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.

Ref. **00378** · GN 2/3
354x325xh200 mm
+ 8 trays
30 eggs per tray

Ref. **00959** · GN 2/3
290x290xh40 mm

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



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

Round and square food storage containers

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

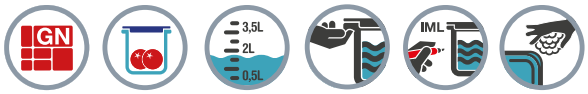
Ref. **00446** / 30 L
ø 385xh385 mm

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. 51

GN 1/1
530x325 mm

Ref. **09292** / 9 L

Ref. **09293** / 13 L

Drain tray GastroNorm
Page. 45

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

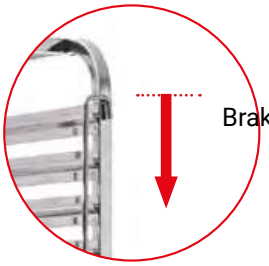
araven

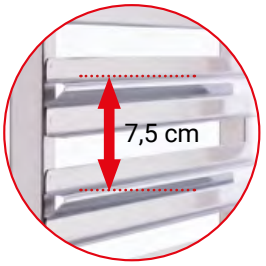
GastroNorm 1/1 Trolley

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.

Ref. **61222**
550x380xh1745 mm





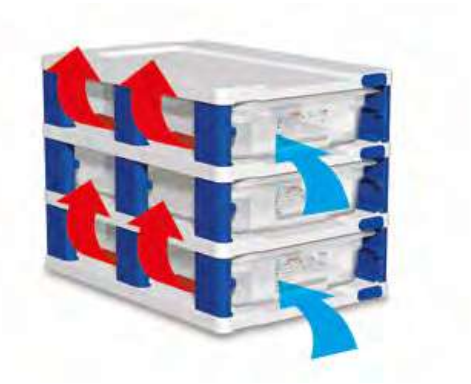
GastroNorm towers for containers

+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.

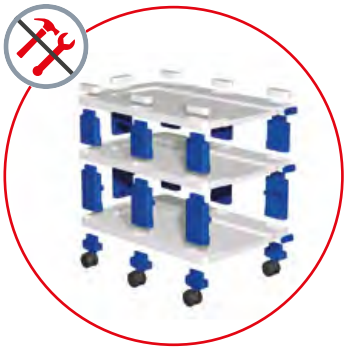
GastroNorm trolley. Safety latch is provided for containers placed in the GastroNorm tower, which can be fitted with wheels for transport.

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.



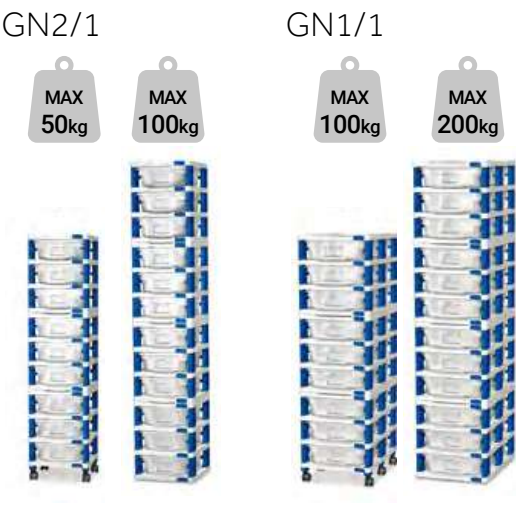
Easy to assemble and dismantle for cleaning: No tools are needed.

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

x2 x2

Ref. **18240**

HORECA Marker
Page. 51

GastroNorm Drain tray
Page. 45

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 will prevent cross contamination of thermally treated food by raw food that still needs to be cooked to eliminate harmful bacteria.

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

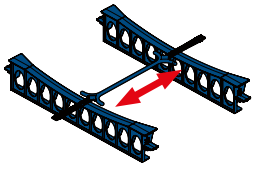
+70°C | +158°F
-40°C | -40°F

PA

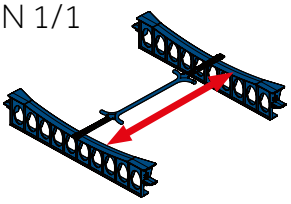
Under shelf support for shelving creates a new additional food storage housing.

Guide system enabling easy horizontal container extraction. Avoiding stacking. It can be located anywhere along the shelf, adapting to any GN measurement.

GN 1/9



GN 1/1

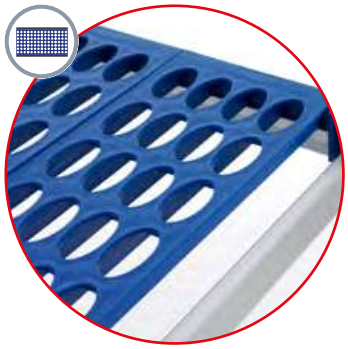


PA

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.

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

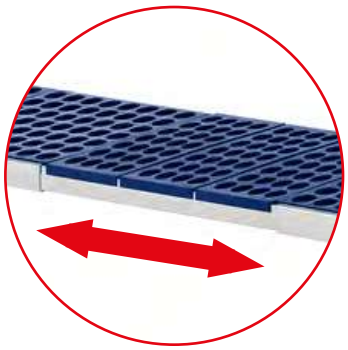
+150°C | +302°F
-25°C | -13°F
41 ALU
+95°C | +203°F
-40°C | -40°F
5 PP
BPA FREE

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

139 cm
153 cm
169 cm
184 cm

x4 MAX 140kg

Ref. **00950**
89/135x48xh167 cm

x4 MAX 120kg

Ref. **00951**
139/184x48xh167 cm

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.

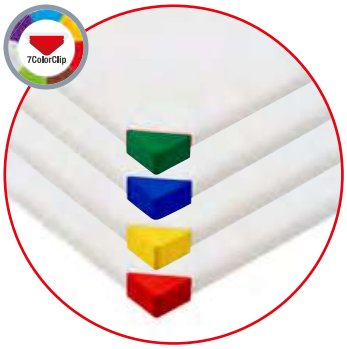
An Araven cutting board sits firmly on in the work surface thanks to its permanent corners made of injected rubber. These supports stop the board from sliding on the work surface, providing greater safety in the work processes. Work surfaces in direct contact with food must be solid, durable and easy 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 im- pedes 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

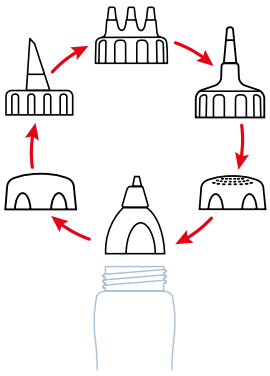
34 mm

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

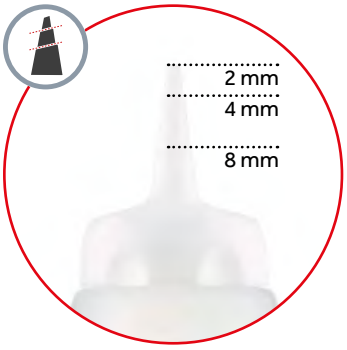
Anti-drip | Precise | Three nozzles | Oil dispenser | Airtight Cap | Coarse grain | Fine grain

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.

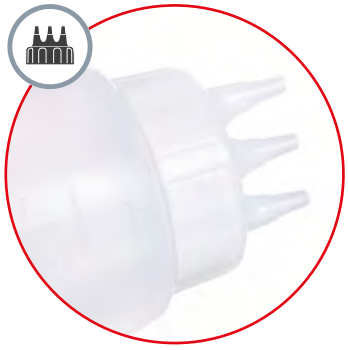
Easy filling: Wide-mouthed bottle for easy filling and cleaning.



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.



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 HDPE BPA FREE

	35 cl Ø 60xh203 mm	50 cl Ø 60 xh261 mm	75 cl Ø 75xh251 mm	100 cl Ø 75xh311 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**

Nozzle

+90°C | +194°F
-40°C | -40°F

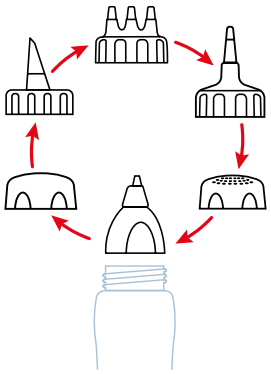
LDPE HDPE

BPA FREE

3 nozzles

Ref. **03377**

Ref. **03378**



35 cl
Ø 60xh203 mm

50 cl
Ø 60 xh261 mm

75 cl
Ø 75xh251 mm

100 cl
Ø 75xh311 mm

Oil dispenser

Ref. **02554**

Ref. **02555**

Ref. **02556**

Ref. **02557**

Squeeze mini bottle

+90°C | +194°F
-40°C | -40°F

LDPE

Nozzle
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.

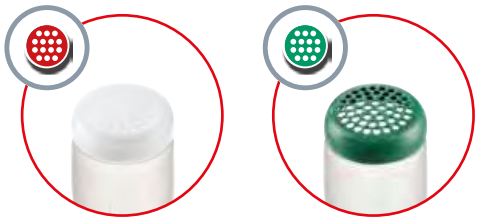
9 cl Ø 48x110 mm	15 cl Ø 50 x 138 mm	25 cl Ø 56 x 167 mm
Ref. **01373**	Ref. **01374**	Ref. **01375**

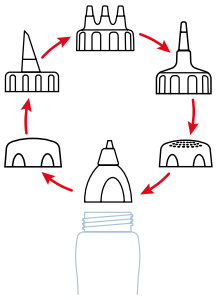
Precision dispenser

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 holesErgonomic: 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.





Interchangeable nozzles

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**

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.

3x ø75 mm
8x ø60 mm

8x ø60 mm

3x ø75 mm

100 mm

150 mm

GN 1/3
325x176 mm

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

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

GN 1/2
325x265 mm

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

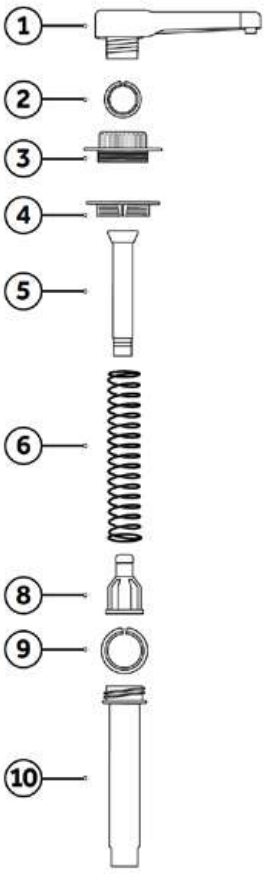
araven
colorclip
Prod.
Item:
Fecha
Dat.:
Caducidad
Use by:
Trazabilidad
Traceability:
NSF

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
5 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**

araven

Tap for liquids

+95°C | +203°F
-40°C | -40°F
5 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

+99°C | +99°F
-40°C | -40°F
7 PC
PC SAFE

1L
ø116xh164 mm

2L
ø147xh215 mm

3L
ø157xh243 mm

Ref. **01364**

Ref. **01365**

Ref. **01366**

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

Ref. **02364**

Ref. **02365**

Ref. **02366**

araven
Jesús Almagro

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.

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**

03171 01170 01171

+95°C | +203°F
-40°C | -40°F
PP

+90°C | +194°F
-40°C | -40°F
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.
Ergonomics: Their ergonomic edge makes handling easier. **Nestable.**

0,5L

Ref. **01070**
ø 130xh60 mm

1L

Ref. **01071**
ø 170xh80 mm

2,5L

Ref. **01072**
ø 235xh110 mm

Ref. **01082**
ø 235xh105 mm

Ref. **01076**
ø 235xh120 mm

4,5L

Ref. **01073**
ø 280xh140 mm

Ref. **01083**
ø 280xh123 mm

7L

Ref. **01074**
ø 325xh160 mm

Ref. **00252** / 5L
ø 310xh120 mm

11L

Ref. **01075**
ø 380xh180 mm

Ref. **00483**
ø 380xh172 mm

Ref. **00253** / 8L
ø 355xh140 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

Round silicone lids

+200°C | +392°F
-40°C | -40°F

BPA FREE

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 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

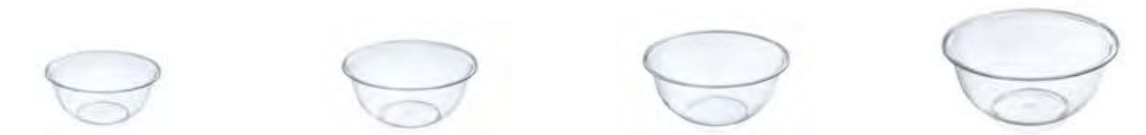
Ref. **01070**

Ref. **01072**

Ref. **01073**

Ref. **01074**

PC Bowls
Page. 123



Ref. **09515**

Ref. **09511**

Ref. **09512**

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 Polycarbonate glasses and jugs: unbreakable, 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.

araven

5 Compartment food tray

+95°C | +203°F
-40°C | -40°F
5 PP
BPA FREE
+99°C | +99°F
-40°C | -40°F
7 PC
PC SAFE

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

Contact lid

+99°C | +99°F
-40°C | -40°F

PC

PC SAFE

Ref. **31052**

Ref. **01052**

Ref. **91052**

Ref. **81052** + Ref. **31052** Ref. **91052**

+95°C | +203°F
-40°C | -40°F

5 PP

BPA FREE

Ref. **41050**

Ref. **61050**

Contact lid

Ref. **31050**

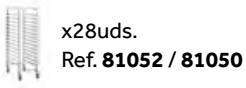
Ref. **21050**

Ref. **91050**

Ref. **81050** + Ref. **31050** Ref. **91050**

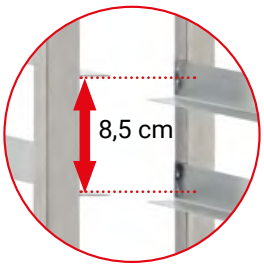
5 Compartments food tray trolley

INOX



x28uds.
Ref. **81052 / 81050**

x28uds.
Ref. **__052 / __050**



MAX
112kg

Ref. **61224**
750x430xh1540 mm

araven
Nestlé

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.

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 5

BPA FREE

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

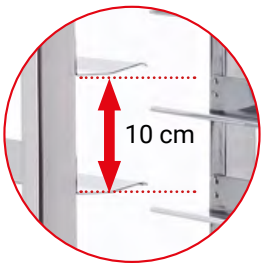
NSF __046 __047 __048 __049

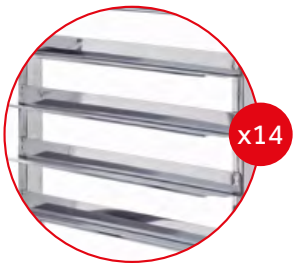
INOX

Fast food	x28 uds. Ref. __**046**	x14 uds. Ref. __**048**	x14 uds. Ref. __**049**	x14 uds. Ref. __**052** / __**050**

MAX 112kg

Ref. **61216**
550x430xh1744 mm





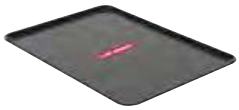
Display trays

+90°C | +194°F
-40°C | -40°F

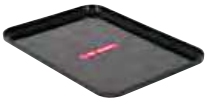
SAN

BPA FREE

Flat trays

200x150xh12 mm	280x190xh12 mm	350x240xh12 mm	420x300xh12 mm	500x360xh12 mm
Ref. **14129**	Ref. **14130**	Ref. **14131**	Ref. **75132**	Ref. **75133**
				
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
SAN
BPA FREE
GN

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
SAN
BPA FREE
GN
CLIP

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 and bowls

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 or polycarbonate 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: 215 diam. to 315 diam. Araven polycarbonate bowls to present liquid or solid foods with total visibility of contents. Their strong edges make them easy to hold and carry.

+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

+99°C | +99°F
-40°C | -40°F
7 PC
PC SAFE

Ref. **09484**
ø 215xh67 mm

Ref. **09485**
ø 240xh67 mm

Ref. **09486**
ø 265xh67 mm

Ref. **09891**
ø 290xh67 mm

Ref. **09892**
ø 315xh67 mm

2,5L

Ref. **09515**
ø 235xh110 mm

4,5L

Ref. **09510**
ø 280xh140 mm

7L

Ref. **09511**
ø 325xh160 mm

11L

Ref. **09512**
ø 380xh180 mm

Catering ware

+90°C | +194°F
-40°C | -40°F
6 PS
BPA FREE

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

PS

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

wave
CATERING SYSTEM

Ref. **01771**
82x3xh3 mm

Ref. _ _**772**
200x3xh3 mm

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

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

Ref. _ _**760** / 5cl
51x51xh33 mm

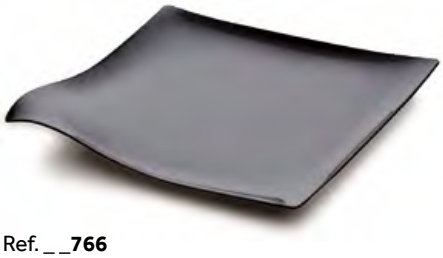
Ref. _ _**761** / 9cl
51x51xh55 mm

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

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

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. __**740**
88x15xh6 mm

Ref. __**739**
98x20xh11 mm

Ref. __**741**
196x15xh6 mm

Ref. __**734**
119x40xh20 mm

Ref. __**735** / 5cl
56xh43 mm

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

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

Ref. __**744**
97x79xh15 mm

Ref. __**743**
104x160xh18 mm

Ref. **91742**
340x209xh19 mm

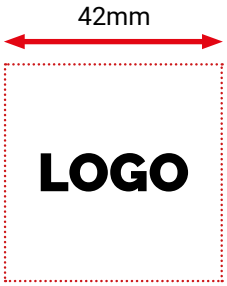
Tumblers and pitchers

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 tumbler.

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 and pitchers

+99°C | +99°F
-40°C | -40°F

PC

PC SAFE

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. **00321**	Ref. **00322**	Ref. **00323**	Ref. **00202**	Ref. **00203**	Ref. **00204**	Ref. **00497**	Ref. **91645**

+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

+99°C | +99°F
-40°C | -40°F
PC
PC SAFE

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. **91660**	Ref. **91643**	Ref. **91642**	Ref. **91661**	Ref. **91662**	Ref. **91641**	Ref. **91659**

+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**

Tumblers and pitchers

+99°C | +99°F
-40°C | -40°F
PC
PC SAFE

28cl. ø79xh188 mm	33cl. ø84xh212 mm	18cl. ø67,7xh222 mm	30cl. ø119xh169 mm	78cl. ø117xh210 mm
Ref. **91646**	Ref. **91647**	Ref. **91648**	Ref. **91644**	Ref. **91649**

+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
araven

Buffet service products

Ideal for buffet counter tops and food stations.
Optimal strength, made of PC.

Tongs. Ideal for serving hot and cold food. Ergonomic design to pick up food which is difficult to serve, such as vegetables or salads. The flat tongs grip food perfectly.

Ladles to control portions and serve the amount of dressing or sauce required. Designed with a side notch to stop them from sliding back into the container.

Serving spoons. Ergonomic design with a notch on the back to rest the spoon on the container and stop it from falling inside. Ideal for serving hot or cold food.

Ladles

Ref. **14129**
216mm / 25ml

Ref. **14130**
268mm / 30ml

Ref. **14131**
330mm / 30ml

Serving spoons
333 x 73 mm

Ref. **14129**

Ref. **14130**

Ref. **14131**

Ref. **91703**

Ref. **41703**

Ref. **01703**

Tongs
230 mm

Ref. **14129**

Ref. **14130**

Ref. **14131**

Ref. **91706**

Ref. **41706**

Ref. **01706**

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.

_1400 _1401 _1402 _1403

Lids 119x119x41 mm

Ref. **01400**

Ref. **21400**

PC +90°C | +194°F -40°C | -40°F

PP +95°C | +203°F -40°C | -40°F

ABS +80°C | +176°F -40°C | -40°F

1L
167x119x130 mm

Ref. **21401**

Ref. **31401**

Ref. **01401**

Ref. **11401**

Ref. **71401**

1,4L
167x119x180 mm

Ref. **21402**

Ref. **31402**

Ref. **01402**

Ref. **11402**

Ref. **71402**

1,8L
167x119x232 mm

Ref. **21403**

Ref. **31403**

Ref. **01403**

Ref. **11403**

Ref. **71403**

Tableware

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**

PC

Ref. **09673**

PC

Ref. **09674**

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

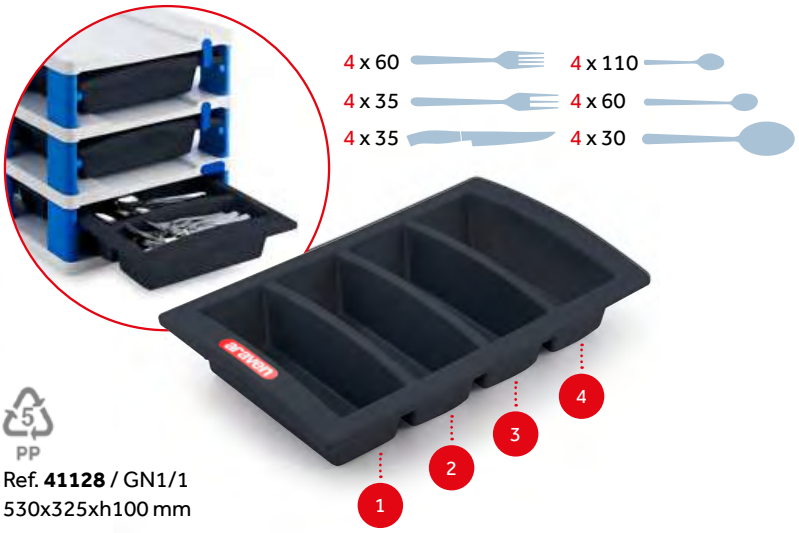
+95°C | +203°F
-40°C | -40°F
PP
BPA FREE

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

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.

PRODUCTION → **TRANSPORT** → **STORAGE** → **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.

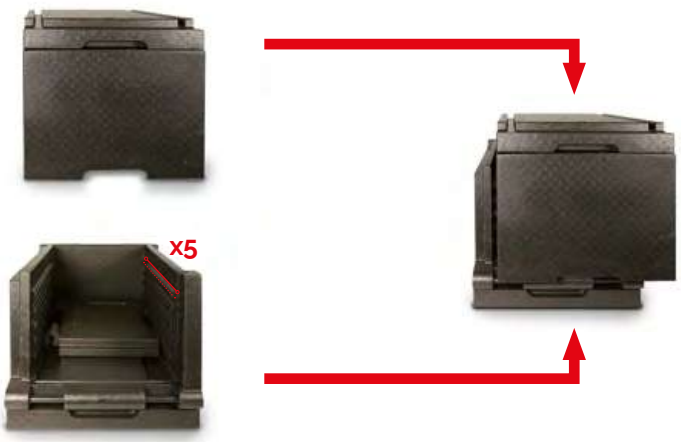
1h ↓ 2° **Keeping food hot:** Temperature drops 2°C every one hour.

1h ↑ 0,5° **Keeping food cold:** Temperature increases 0.5° every one hour.

Optimization of space

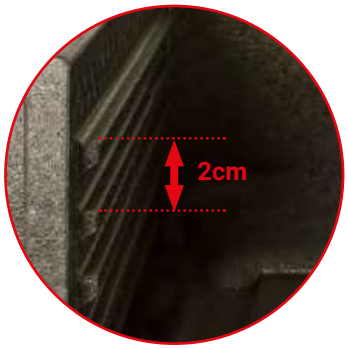
Stacking between modules with lid.

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

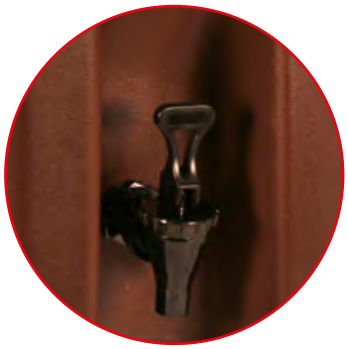
2h 1° **Keeping food hot:** Temperature drops 1°C. every two hours.

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

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

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. 51

Boxcolander
Page. 101

Ref. **03171**

Drain trays
Page. 45

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

40L

◯ Ref. **00545**
830x460xh180 mm

+95°C | +203°F
-40°C | -40°F
PP

BPA FREE

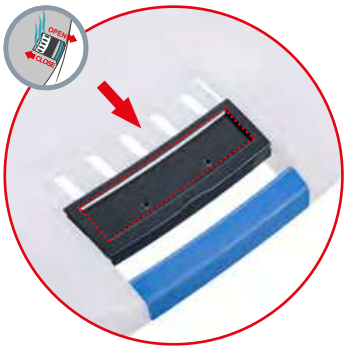
Food storage containers with lid

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%
22L

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

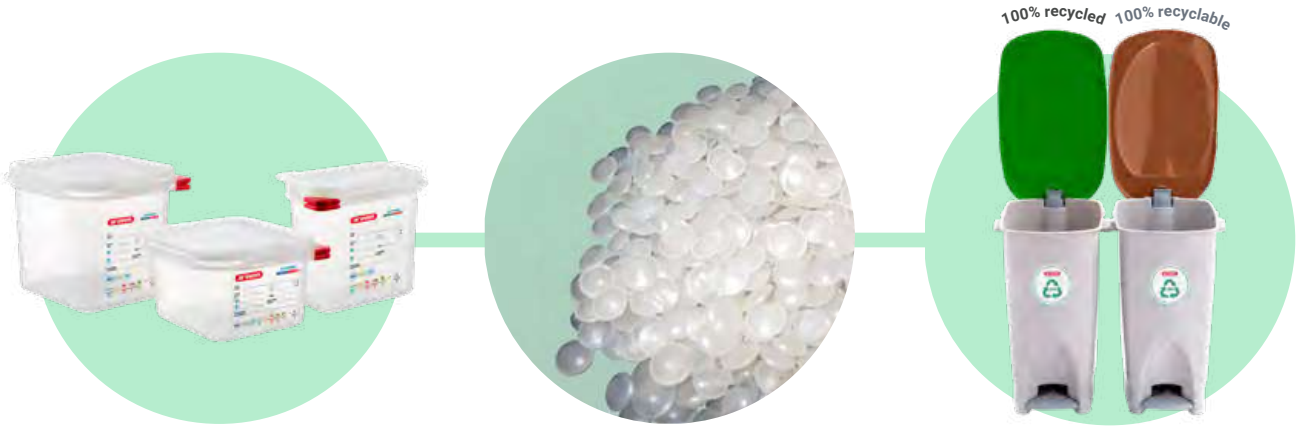
Recovery and processing of the waste plastic from our production

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** / 25L
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**/ 25L
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.

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

Ref. **88252** /5L
ø310xh120mm

Ref. **88255** /16L
ø450xh175mm

Ref. **88253** /8L
ø355xh140mm

Ref. **88254** /12L
ø410xh160 mm

Ref. **61220**
210x300xh630mm

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

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

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

Ref. **88250** / 12L
ø290xh290mm

Ref. **14661** / 12L
ø290xh290mm

Ref. **42866** / 12L
ø290xh290mm

Multipurpose organisation

Ref. **00302**
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

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
PRESERVATION										
		03020	8411777030206	176x108x65	18411777030203	215x185x205	6	20	600	1320
		03021	8411777030213	176x108x100	18411777030210	325x185x203	6	14	420	924
		03022	8411777030220	176x108x150	18411777030227	325x185x305	6	14	252	588
		03023	8411777030237	176x162x65	18411777030234	325x185x203	6	14	420	924
		03024	8411777030244	176x162x100	18411777030241	325x185x305	6	14	252	588
		03025	8411777030251	176x162x150	18411777030258	485x190x310	6	9	162	378
		03026	8411777030268	265x162x65	18411777030265	325x275x206	6	10	300	660
		03027	8411777030275	265x162x100	18411777030272	480x275x207	6	6	180	396
		03028	8411777030282	265x162x150	18411777030289	475x275x310	6	6	108	252
		03029	8411777030299	325x176x65	18411777030296	350x345x210	6	6	180	360
		03030	8411777030305	325x176x100	18411777030302	360x335x310	6	6	108	252
		03031	8411777030312	325x176x150	18411777030319	530x335x320	6	4	72	168
		03032	8411777030329	325x265x65	18411777030326	540x345x230	6	4	96	240
		03033	8411777030336	325x265x100	18411777030333	530x335x320	6	4	72	168
		03034	8411777030343	325x265x150	18411777030340	530x340x350	6	4	72	144
		03035	8411777030350	325x265x200	18411777030357	520x330x410	6	4	48	120
		03469	8411777034693	354x325x100	18411777034690	650x380x415	8	3	48	120
		00470	8411777004702	354x325x150	18411777004709	715x340x415	8	3	48	120
		00471	8411777004719	354x325x200	18411777004716	715x340x455	8	3	48	120
		03044	8411777030442	530x325x65	18411777030449	530x335x320	6	5	90	210
		03036	8411777030367	530x325x100	18411777030364	530x335x435	6	4	48	120
		03037	8411777030374	530x325x150	18411777030371	540x340x540	6	4	48	96
		03038	8411777030381	530x325x200	18411777030388	540x340x545	6	4	48	96
		74010	8411777740105	176x108x65	18411777740102	185x220x130	6	20	960	2040
		74011	8411777740112	176x108x100	18411777740119	225x190x170	6	20	720	1560
		07796	8411777077966	176x162x65	18411777077963	330x190x150	6	14	588	1260
		07797	8411777077973	176x162x100	18411777077970	330x185x203	6	13	390	858
		07798	8411777077980	176x162x150	18411777077987	330x185x240	6	14	336	756
		07816	8411777078161	265x162x65	18411777078168	340x285x150	6	8	336	720
		07817	8411777078178	265x162x100	18411777078175	340x280x190	6	8	240	576
		07818	8411777078185	265x162x150	18411777078182	340x280x240	6	8	192	432

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
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		07819	8411777078192	325x176x100	18411777078199	360x345x190	6	6	180	432
		07820	8411777078208	325x176x150	18411777078205	360x345x240	6	6	144	324
		07831	8411777078314	325x176x200	18411777078311	365x335x290	6	6	108	252
		07821	8411777078215	325x265x65	18411777078212	330x280x255	6	8	192	432
		07822	8411777078222	325x265x100	18411777078229	330x280x290	6	8	144	336
		07823	8411777078239	325x265x150	18411777078236	340x280x345	6	8	144	288
		07834	8411777078345	325x265x200	18411777078342	335x280x400	6	9	108	270
		07826	8411777078260	530x325x65	18411777078267	540x335x225	6	5	120	300
		07827	8411777078277	530x325x100	18411777078274	540x335x290	6	5	90	210
		07828	8411777078284	530x325x150	18411777078281	540x335x340	6	5	90	180
		07835	8411777078352	530x325x200	18411777078359	535x335x395	6	5	60	150
		07825	8411777078253	325x265x150	18411777078250	540x350x345	6	5	90	180
		77784	8411777777842	176x108x65	18411777777849	185x220x175	6	20	720	1560
		77785	8411777777859	176x108x100	18411777777856	185x220x205	6	20	600	1320
		07781	8411777077812	176x162x65	18411777077819	330x190x210	6	14	420	924
		07782	8411777077829	176x162x100	18411777077826	330x185x225	6	14	336	840
		07783	8411777077836	176x162x150	18411777077833	330x190x280	6	14	252	672
		07767	8411777077676	265x162x65	18411777077673	340x280x190	6	8	240	576
		07768	8411777077683	265x162x100	18411777077680	340x285x230	6	9	216	540
		07769	8411777077690	265x162x150	18411777077697	330x280x280	6	9	162	432
		07770	8411777077706	325x176x65	18411777077703	360x335x200	6	6	180	396
		07771	8411777077713	325x176x100	18411777077710	350x340x230	6	6	144	360
		07772	8411777077720	325x176x150	18411777077727	360x340x280	6	6	108	288
		07786	8411777077867	325x176x200	18411777077864	365x335x330	6	6	108	252
		07773	8411777077737	325x265x65	18411777077734	335x280x360	6	8	150	300
		07774	8411777077744	325x265x100	18411777077741	330x275x390	6	9	108	270
		07775	8411777077751	325x265x150	18411777077758	335x275x440	6	9	108	270
		07776	8411777077768	325x265x200	18411777077765	330x280x495	6	8	96	192
		07777	8411777077775	530x325x65	18411777077772	540x340x350	6	5	90	180
		07778	8411777077782	530x325x100	18411777077789	540x340x390	6	5	60	150
		07779	8411777077799	530x325x150	18411777077796	530x340x440	6	5	60	150

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
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		44011	8411777440111	176x108x100	18411777440118	220x185x175	6	20	720	1560
		47797	8411777477971	176x162x100	18411777477978	330x185x203	6	13	390	858
		47798	8411777477988	176x162x150	18411777477985	330x185x240	6	14	336	756
		47819	8411777478190	325x176x100	18411777478197	360x345x190	6	6	180	432
		47820	8411777478206	325x176x150	18411777478203	360x345x240	6	6	144	324
		47822	8411777478220	325x265x100	18411777478227	330x280x290	6	8	144	336
		47823	8411777478237	325x265x150	18411777478234	340x280x345	6	8	144	288
		47834	8411777478343	325x265x200	18411777478340	335x280x400	6	9	108	270
		47826	8411777478268	530x325x65	18411777478265	540x335x225	6	5	120	300
		47827	8411777478275	530x325x100	18411777478272	540x335x290	6	5	90	210
		47828	8411777478282	530x325x150	18411777478289	540x335x340	6	5	90	180
		47835	8411777478350	530x325x200	18411777478357	535x335x395	6	5	60	150
		02393	8411777023932	135x15	18411777023939	230x170x115	18	21	3402	7560
		02395	8411777023956	72x25x9	18411777023953	230x170x115	18	21	3402	7560
		09796	8411777097964	176x162x65	18411777097961	330x190x150	6	14	588	1260
		09797	8411777097971	176x162x100	18411777097978	330x185x203	6	13	390	858
		09798	8411777097988	176x162x150	18411777097985	330x185x240	6	14	336	756
		09816	8411777098169	265x162x65	18411777098166	340x285x150	6	8	336	720
		09817	8411777098176	265x162x100	18411777098173	340x280x190	6	8	240	576
		09818	8411777098183	265x162x150	18411777098180	340x280x240	6	8	192	432
		09808	8411777098084	325x176x65	18411777098081	360x335x160	6	6	216	504
		09819	8411777098190	325x176x100	18411777098197	360x345x190	6	6	180	432
		09820	8411777098206	325x176x150	18411777098203	360x345x240	6	6	144	324
		09831	8411777098312	325x176x200	18411777098319	365x335x290	6	6	108	252
		09821	8411777098213	325x265x65	18411777098210	330x280x255	6	8	192	432
		09822	8411777098220	325x265x100	18411777098227	330x280x290	6	8	144	336
		09823	8411777098237	325x265x150	18411777098234	340x280x345	6	8	144	288
		09834	8411777098343	325x265x200	18411777098340	335x280x400	6	9	108	270
		09825	8411777098251	530x325x150	18411777098258	540x350x345	6	4	72	144
		09826	8411777098268	530x325x65	18411777098265	540x335x225	6	4	96	240

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
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		09828	8411777098282	530x325x150	18411777098289	540x335x340	6	5	90	180
		09835	8411777098350	530x325x200	18411777098357	535x335x395	6	4	48	120
		09824	8411777098244	325x265x20	18411777098241	330x280x90	6	8	576	1200
		09829	8411777098299	530x325x20	18411777098296	540x335x90	6	5	360	750
		09781	8411777097810	176x162x65	18411777097817	330x190x210	6	14	420	840
		09782	8411777097827	176x162x100	18411777097824	330x185x225	6	14	336	840
		09783	8411777097834	176x162x150	18411777097831	330x190x280	6	14	252	672
		09767	8411777097674	265x162x65	18411777097671	340x280x190	6	8	240	576
		09768	8411777097681	265x162x100	18411777097688	340x285x230	6	9	216	540
		09769	8411777097698	265x162x150	18411777097695	330x280x280	6	9	162	432
		09770	8411777097704	325x176x65	18411777097701	360x335x200	6	6	180	396
		09771	8411777097711	325x176x100	18411777097718	350x340x230	6	6	144	360
		09772	8411777097728	325x176x150	18411777097725	360x340x280	6	6	108	288
		09786	8411777097865	325x176x200	18411777097862	365x335x330	6	6	108	216
		09773	8411777097735	325x265x65	18411777097732	335x280x360	6	8	144	288
		09774	8411777097742	325x265x100	18411777097749	330x275x390	6	9	108	270
		09775	8411777097759	325x265x150	18411777097756	335x275x440	6	9	108	270
		09776	8411777097766	325x265x200	18411777097763	330x280x495	6	8	96	192
		09777	8411777097773	530x325x65	18411777097770	540x340x350	6	5	90	180
		09778	8411777097780	530x325x100	18411777097787	540x340x390	6	5	60	150
		09779	8411777097797	530x325x150	18411777097794	530x340x440	6	5	60	150
		09780	8411777097803	530x325x200	18411777097800	535x335x500	6	5	60	120
		04014	8411777040144	176x108x20	18411777040141	185x220x75	6	20	1680	3600
		09852	8411777098527	176x162x22	18411777098524	180x170x140	6	28	1176	2688
		09853	8411777098534	265x162x22	18411777098531	275x170x160	6	17	612	1428
		09854	8411777098541	325x176x22	18411777098548	340x185x160	6	14	504	1176
		09855	8411777098558	325x265x22	18411777098555	340x280x160	6	8	288	672
		09856	8411777098565	530x325x22	18411777098562	540x345x166	6	4	144	312
		91811	8411777918115	167x103x10	18411777918112	295x170x125	10	18	1440	3240
		91812	8411777918122	167x154x10	18411777918129	295x215x135	10	14	1120	2380
		91813	8411777918139	252x154x10	18411777918136	380x205x125	10	11	880	1980

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		91814	8411777918146	309x167x10	18411777918143	445x215x130	10	7	560	1190
		91815	8411777918153	309x252x10	18411777918150	440x320x80	6	6	468	1008
		91816	8411777918160	336x309x10	18411777918167	390x315x90	6	8	576	1200
		91817	8411777918177	503x309x10	18411777918174	415x400x140	6	6	252	576
		94013	8411777940130	176x108x13	18411777940137	185x120x105	6	39	2340	4914
		94018	8411777940185	176x162x27	18411777940182	180x175x125	6	24	1152	2592
		94022	8411777940222	265x162x27	18411777940229	275x175x125	6	18	864	1944
		94029	8411777940291	325x176x27	18411777940298	330x190x130	6	14	672	1428
		94038	8411777940383	325x265x27	18411777940380	350x280x130	6	8	384	816
		94054	8411777940543	530x162x27	18411777940540	540x175x115	6	8	432	960
		94062	8411777940628	530x325x27	18411777940625	535x340x125	6	4	192	432
		84013	8411777840133	176x108x13	18411777840130	185x120x105	6	39	2340	4914
		84018	8411777840188	176x162x27	18411777840185	180x175x125	6	24	1152	2592
		84022	8411777840225	265x162x27	18411777840222	275x175x125	6	18	864	1944
		84029	8411777840294	325x176x27	18411777840291	335x190x130	6	14	672	1428
		84038	8411777840386	325x265x27	18411777840383	350x280x130	6	8	384	816
		84054	8411777840546	530x162x27	18411777840543	540x175x115	6	8	432	960
		84062	8411777840621	530x325x27	18411777840628	540x340x130	6	4	192	408
		94010	8411777940109	176x108x165	18411777940106	225x190x135	6	20	960	2040
		94011	8411777940116	176x108x100	18411777940113	225x190x170	6	20	720	1560
		94012	8411777940123	176x108x150	18411777940120	225x185x210	6	20	480	1200
		94015	8411777940154	176x162x65	18411777940151	335x190x155	6	14	588	1176
		94016	8411777940161	176x162x100	18411777940168	320x185x170	6	14	504	1092
		94017	8411777940178	176x162x150	18411777940175	330x185x240	6	14	336	756
		94019	8411777940192	265x162x65	18411777940199	345x285x160	6	8	288	672
		94020	8411777940208	265x162x100	18411777940205	345x285x195	6	8	240	528
		94021	8411777940215	265x162x150	18411777940212	340x285x240	6	8	192	432
		94025	8411777940253	325x176x65	18411777940250	340x340x155	6	6	252	504
		94026	8411777940260	325x176x100	18411777940267	340x340x185	6	6	180	432
		94027	8411777940277	325x176x150	18411777940274	360x350x23	6	6	144	360
		94034	8411777940345	325x265x65	18411777940342	335x280x260	6	8	192	384
		94035	8411777940352	325x265x100	18411777940359	335x280x229	6	8	192	480

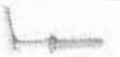
		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		94036	8411777940369	325x265x150	18411777940366	340x280x345	6	8	144	288
		94037	8411777940376	325x265x200	18411777940373	335x285x410	6	9	108	270
		94051	8411777940512	530x162x100	18411777940519	540x320x195	6	4	120	264
		94052	8411777940529	530x162x150	18411777940526	540x340x255	6	4	96	216
		94058	8411777940581	530x325x65	18411777940588	540x335x225	6	4	96	240
		94059	8411777940598	530x325x100	18411777940595	540x335x290	6	4	72	168
		94060	8411777940604	530x325x150	18411777940601	540x350x345	6	4	72	144
		94061	8411777940611	530x325x200	18411777940618	535x335x395	6	4	48	120
		94073	8411777940734	176x162x130	18411777940731	320x185x205	6	14	420	924
		94075	8411777940758	325x176x130	18411777940755	345x335x195	6	6	180	396
		94076	8411777940765	325x265x130	18411777940762	335x280x270	6	8	192	384
		94078	8411777940789	530x325x130	18411777940786	545x340x300	6	4	72	168
		00254	8411777002548	120x106x20	18411777002545	250x225x140	24	15	2520	5760
		00243	8411777002432	208x100x20	18411777002439	375x225x130	24	10	1920	4080
		00242	8411777002425	260x115x20	18411777002422	245x240x290	24	12	864	2016
		00241	8411777002418	260x205x20	18411777002415	285x210x235	12	12	576	1296
		01923	8411777019232	312x283x20	18411777019239	320x300x270	12	8	384	768
		00256	8411777002562	470x265x20	18411777002569	480x290x250	12	6	288	648
		00393	8411777003934	138x19	18411777003931	150x110x90	48	21	12096	25200
		00394	8411777003941	210x57	18411777003948	230x170x130	36	21	6048	12852
		61390	8411777613904	176x162x150	18411777613901	485x190x310	6	9	162	378
		61392	8411777613928	265x162x150	18411777613925	475x275x310	6	6	108	252
		61393	8411777613935	325x176x150	18411777613932	530x335x320	6	5	90	210
		61391	8411777613911	325x265x150	18411777613918	530x340x350	6	5	90	180
		61397	8411777613973	530x325x150	18411777613970	540x340x545	6	4	48	96
		61376	8411777613768	60x203	18411777613765	250x250x220	16	12	960	1920
		61172	8411777611726	530x396x159	18411777611723	540x430x625	6	4	24	72
		68001	8411777680012	530x396x159	18411777680019	540x430x635	4	4	16	48
		60103	8411777601031	304x204x19	18411777601038	315x225x125	6	12	576	1296
		60102	8411777601024	404x304x24	18411777601021	410x320x150	6	6	252	540
		60101	8411777601017	504x304x34	18411777601014	510x330x145	4	5	140	300
		60858	8411777608580	604x404x24	18411777608587	610x410x110	4	3	120	240

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		60859	8411777608597	604x404x34	18411777608594	610x410x110	3	4	120	240
		04069	8411777040694	650x530x300	18411777040691	660x545x405	2	2	8	20
		04070	8411777040700	650x530x380	18411777040707	660x545x480	2	2	8	16
		04079	8411777040793	650x530x300	18411777040790	660x545x405	2	2	8	20
		04080	8411777040809	650x530x380	18411777040806	660x545x480	2	2	8	16
		04071	8411777040717	650x530x20	18411777040714	640x560x55	2	2	80	164
		74069	8411777740693	650x530x300	18411777740690	660x545x405	2	2	8	20
		74070	8411777740709	650x530x380	18411777740706	660x545x480	2	2	8	16
		74079	8411777740792	650x530x300	18411777740799	660x545x405	2	2	8	20
		74080	8411777740808	650x530x380	18411777740805	660x545x480	2	2	8	16
		74071	8411777740716	650x530x20	18411777740713	640x560x55	2	2	80	164
		61223	8411777612235	580x490x140	18411777612232	670x170x170	1	7	42	91
		01828	8411777018280	530x325x200	18411777018287	550x335x350	3	4	36	72
		01260	8411777012608	530x396x285	18411777012605	540x430x430	2	4	16	40
		01829	8411777018297	650x530x318	18411777018294	650x535x415	1	2	4	10
		00919	8411777009196	655x435x560	18411777009193	670x430x610	2	2	4	12
		00920	8411777009202	705x465x580	18411777009209	710x480x640	2	2	4	12
		00918	8411777009189	565x340x400	18411777009186	600x360x650	4	4	16	48
		09144	8411777091443	565x340x200	18411777091440	590x345x485	6	4	48	96
		09145	8411777091450	415x340x200	18411777091457	455x350x485	6	5	60	120
		09146	8411777091467	395x200x200	18411777091464	410x215x490	6	10	120	240
		09308	8411777093089	480x230x227	18411777093086	480x240x505	6	7	84	168
		09457	8411777094574	250x80x55	18411777094571	265x220x170	12	13	936	2028
		09459	8411777094598	280X120X120	18411777094595	430x270x180	6	7	252	504
		09469	8411777094697	330x150x140	18411777094694	570x170x215	4	8	160	320
		09265	8411777092655	126x110x120	18411777092652	340x150x130	6	18	864	1836
		31851	8411777318519	195x195x100	18411777318516	390x210x235	6	11	264	594
		31852	8411777318526	195x195x190	18411777318523	390x210x350	6	11	198	396
		31853	8411777318533	235x235x190	18411777318530	480x250x375	6	7	84	252
		31854	8411777318540	235x235x230	18411777318547	480x250x415	6	7	84	210
		31855	8411777318557	290x290x210	18411777318554	580x325x415	6	5	60	150
		31856	8411777318564	290x290x320	18411777318561	580x325x535	6	5	60	120

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		31857	8411777318571	290x290x400	18411777318578	580x325x615	6	5	30	90
		11851	8411777118515	195x195x100	18411777118512	390x210x235	6	11	264	594
		11852	8411777118522	195x195x190	18411777118529	390x210x350	6	11	198	396
		11853	8411777118539	235x235x190	18411777118536	480x250x375	6	7	84	252
		11854	8411777118546	235x235x230	18411777118543	480x250x415	6	7	84	210
		11855	8411777118553	290x290x210	18411777118550	580x325x415	6	5	60	150
		11856	8411777118560	290x290x320	18411777118567	580x325x535	6	5	60	120
		11857	8411777118577	290x290x400	18411777118574	580x325x615	6	5	30	90
		09292	8411777092921	530x325x65	18411777092928	535x340x390	6	5	60	150
		09293	8411777092938	530x325x100	18411777092935	535x340x390	6	5	60	150
		09297	8411777092976	325x265x100	18411777092973	335x285x350	6	9	162	324
		99863	8411777998636	530x325x100	18411777998633	540x355x555	7	5	35	140
		91184	8411777911840	380x265x155	18411777911847	385x275x485	6	8	96	192
		91185	8411777911857	380x265x230	18411777911854	385x275x600	6	6	36	108
		00446	8411777004467	ø 385x385	18411777004464	410x410x700	4	6	24	72
		00448	8411777004481	415x415x500	18411777004488	430x420x810	4	6	24	48
		00378	8411777003781	354x325x200	18411777003788	540x425x665	6	4	24	72
		00959	8411777009592	290x290x40	18411777009599	620x400x400	250	4	2000	5000
		70378	8411777703780	354x325x200	18411777703787	540x425x665	6	4	24	72
		73056	8411777730564	290x290x40	18411777730561					
		31211	8411777312111	153x124x71	18411777312118	235x175x175	12	21	1512	3276
		31213	8411777312135	153x124x71	18411777312132	315x225x125	18	12	1728	3888
		61222	8411777612228	550x380x1745	18411777612225	625x95x1725	1	12	0	12
		03406	8411777034068	975x475x1.671	18411777034065	920x555x200	1	2	10	22
		00950	8411777009509	890 < 1.350x1.671	18411777009506	805x605x210	1	2	10	20
		00951	8411777009516	1.390 < 1.840 1.671	18411777009513	805x605x270	1	2	8	16
		00952	8411777009523	460x39,5x70	18411777009520	475x95x110	1	18	180	360
		18861	8411777188617	562X372X397	18411777188614	570x390x410	1	4	8	20
		18862	8411777188624	357X321X397	18411777188621	360x340x440	1	6	12	30
		19861	'8411777198616	562X372X397	18411777198613	570x390x410	1	4	8	20
		19862	'8411777198623	357X312X397	18411777198620	360x340x440	1	6	12	30
		18227	8411777182271	562x372x397	18411777182278	570x380x415	1	4	8	20

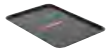
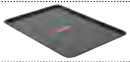
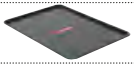
		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		18237	8411777182370	357x312x397	18411777182377	360x380x415	1	6	12	30
		18240	8411777182400	H100	18411777182407	230x170x115	1	21	189	420
HANDLING										
		08101	8411777081017	504x304x34	18411777081014	510x330x145	4	5	140	300
		00101	8411777001015	504x304x34	18411777001012	510x330x145	4	5	140	300
		02101	8411777021013	504x304x34	18411777021010	510x330x145	4	5	140	300
		03101	8411777031012	504x304x34	18411777031019	510x330x145	4	5	140	300
		05101	8411777051010	504x304x34	18411777051017	510x330x145	4	5	140	300
		07101	8411777071018	504x304x34	18411777071015	510x330x145	4	5	140	300
		60101	8411777601017	504x304x34	18411777601014	510x330x145	4	5	140	300
		22101	8411777221017	504x304x34	18411777221014	510x330x145	4	5	140	300
		08102	8411777081024	404x304x24	18411777081021	410x320x150	6	6	252	540
		00102	8411777001022	404x304x24	18411777001029	410x320x150	6	6	252	540
		02102	8411777021020	404x304x24	18411777021027	410x320x150	6	6	252	540
		03102	8411777031029	404x304x24	18411777031026	410x320x150	6	6	252	540
		05102	8411777051027	404x304x24	18411777051024	410x320x150	6	6	252	540
		07102	8411777071025	404x304x24	18411777071022	410x320x150	6	6	252	540
		60102	8411777601024	404x304x24	18411777601021	410x320x150	6	6	252	540
		22102	8411777221024	404x304x24	18411777221021	410x320x150	6	6	252	540
		08103	8411777081031	304x204x19	18411777081038	315x225x125	6	12	576	1296
		00103	8411777001039	304x204x19	18411777001036	315x225x125	6	12	576	1296
		02103	8411777021037	304x204x19	18411777021034	315x225x125	6	12	576	1296
		03103	8411777031036	304x204x19	18411777031033	315x225x125	6	12	576	1296
		05103	8411777051034	304x204x19	18411777051031	315x225x125	6	12	576	1296
		07103	8411777071032	304x204x19	18411777071039	315x225x125	6	12	576	1296
		60103	8411777601031	304x204x19	18411777601038	315x225x125	6	12	576	1296
		22103	8411777221031	304x204x19	18411777221038	315x225x125	6	12	576	1296
		00858	8411777008588	604x404x24	18411777008585	610x410x110	4	3	120	240
		22858	8411777228580	604x404x24	18411777228587	610x410x110	4	3	120	240
		03858	8411777038585	604x404x24	18411777038582	610x410x110	4	3	120	240
		05858	8411777058583	604x404x24	18411777058580	610x410x110	4	3	120	240
		07858	8411777078581	604x404x24	18411777078588	610x410x110	4	3	120	240

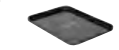
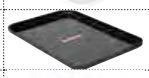
		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		60858	8411777608580	604x404x24	18411777608587	610x410x110	4	3	120	240
		32858	8411777328587	604x404x24	18411777328584	610x410x110	4	3	120	240
		00859	8411777008595	604x404x34	18411777008592	610x410x110	3	3	90	180
		22859	8411777228597	604x404x34	18411777228594	610x410x110	3	3	90	180
		03859	8411777038592	604x404x34	18411777038599	610x410x110	3	3	90	180
		05859	8411777058590	604x404x34	18411777058597	610x410x110	3	3	90	180
		07859	8411777078598	604x404x34	18411777078595	610x410x110	3	3	90	180
		60859	8411777608597	604x404x34	18411777608594	610x410x110	3	4	120	240
		32859	8411777328594	604x404x34	18411777328591	610x410x110	3	4	120	240
		00554	8411777005549	60x203	18411777005546	250x250x225	16	12	768	1920
		02554	8411777025547	60x203	18411777025544	250x250x225	16	12	768	1920
		05554	8411777055544	60x203	18411777055541	250x250x225	16	12	768	1920
		00555	8411777005556	60x261	18411777005553	250x250x270	16	12	768	1536
		02555	8411777025554	60x261	18411777025551	250x250x270	16	12	768	1536
		05555	8411777055551	60x261	18411777055558	250x250x270	16	12	768	1536
		00556	8411777005563	75x251	18411777005560	315x315x270	16	8	512	1024
		02556	8411777025561	75x251	18411777025568	315x315x270	16	8	512	1024
		05556	8411777055568	75x251	18411777055565	315x315x270	16	8	512	1024
		00557	8411777005570	100x311	18411777005577	315x315x330	16	8	384	768
		02557	8411777025578	100x311	18411777025575	315x315x330	16	8	384	768
		05557	8411777055575	100x311	18411777055572	315x315x330	16	8	384	768
		61376	8411777613768	60x203	18411777613765	250x250x220	16	12	960	1920
		01376	8411777013766	60x203	18411777013763	250x250x220	16	12	960	1920
		01377	8411777013773	60x261	18411777013770	250x250x275	16	12	768	1536
		01378	8411777013780	75x251	18411777013787	310x310x275	16	8	512	1024
		01379	8411777013797	75x311	18411777013794	310x310x330	16	8	384	768
		71276	8411777712768	60x198	18411777712765	250x250x225	16	12	768	1920
		71277	8411777712775	60x256	18411777712772	250x250x270	16	12	768	1536
		71278	8411777712782	75x246	18411777712789	315x315x270	16	8	512	1024
		71279	8411777712799	75x306	18411777712796	315x315x330	16	8	384	768
		01380	8411777013803	60x162	18411777013800	250x250x175	16	12	1152	2496
		01381	8411777013810	60x210	18411777013817	250x250x220	16	15	1200	2400

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		71280	8411777712805	60x162	18411777712802	250x250x120	16	12	1728	3648
		71281	8411777712812	60x210	18411777712819	250x250x220	16	12	960	1920
		00847	8411777008472	75x270	18411777008479	310x310x290	16	8	384	896
		21376	8411777213760	60x203	18411777213767	250x250x220	16	12	960	1920
		21377	8411777213777	60x261	18411777213774	250x250x275	16	12	768	1536
		21378	8411777213784	75x251	18411777213781	310x310x275	16	8	512	1024
		21379	8411777213791	75x311	18411777213798	310x310x330	16	8	384	768
		51376	8411777513761	60x203	18411777513768	250x250x220	16	12	960	1920
		51377	8411777513778	60x261	18411777513775	250x250x275	16	12	768	1536
		51378	8411777513785	75x251	18411777513782	310x310x275	16	8	512	1024
		51379	8411777513792	75x311	18411777513799	310x310x330	16	8	384	768
		03377	8411777033771	60x225	8411777033771	250x255x270	16	12	768	1536
		03378	8411777033788	75x235	8411777033788	310x310x270	16	8	512	1024
		01373	8411777013735	48x110	8411777013735	360x370x150	25	4	4	8
		01374	8411777013742	50x138	8411777013742	360x370x150	25	6	1050	2250
		01375	8411777013759	56x167	8411777013759	385x390x185	25	6	750	1800
		01474	8411777014749	325x265x100	18411777014746	530x335x320	6	5	90	210
		01473	8411777014732	325x176x100	18411777014739	360x335x310	6	6	108	252
		01472	8411777014725	325x176x150	18411777014722	530x335x320	6	5	90	210
		03784	8411777037847	300x150x20	18411777037844	230x170x115	6	21	1134	2520
		02784	8411777027848	300x150x20	18411777027845	230x170x115	6	21	1134	2520
		03785	8411777037854	176x108x190	18411777037851	325x190x210	3	14	210	420
		03786	8411777037861	176X162X190	18411777037868	355x345x210	4	6	120	240
		03787	8411777037878	265x162x190	18411777037875	485x275x200	3	6	90	198
		01362	8411777013629	176x108x190	18411777013626	325x185x203	3	14	210	462
		01367	8411777013674	176X162X190	18411777013671	350x345x210	4	6	120	240
		01358	8411777013582	265x162x190	18411777013589	485x275x200	3	6	90	198
		01360	8411777013605	354x325x195	18411777013602	380x345x220	1	6	30	60
		01359	8411777013599	354x325x195	18411777013596	380x345x220	1	6	30	60
		01363	8411777013636	380x225x195	18411777013633	385x270x205	1	8	40	88
		01361	8411777013612	380x225x195	18411777013619	385x270x205	1	8	40	88
		01368	8411777013681	290x290x320	18411777013688	310x320x480	3	8	48	96

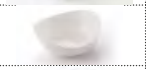
		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		02368	8411777023680	85x55x45	18411777023687	230x170x115	6	21	1134	2520
		01366	8411777013667	157x243	18411777013664	530x360x275	6	5	120	240
		01365	8411777013650	147x215	18411777013657	485x310x250	6	5	120	270
		01364	8411777013643	116x164	18411777013640	385x255x190	6	7	210	504
		02366	8411777023666	157x243	18411777023663	530x355x260	6	5	120	240
		02365	8411777023659	147x215	18411777023656	485x315x245	6	5	120	270
		02364	8411777023642	116x164	18411777023649	390x250x185	6	7	210	504
		14129	8411777141292	300x205x60	18411777141299	315x225x322	24	12	864	2016
		14130	8411777141308	345x235x75	18411777141305	350x260x365	24	10	720	1440
		14131	8411777141315	435x285x80	18411777141312	435x290x230	12	6	288	720
		75132	8411777751323	485x335x80	18411777751320	485x345x255	12	5	240	540
		75133	8411777751330	540x385x80	18411777751337	535x395x263	12	4	192	384
		01129	8411777011298	300x205x60	18411777011295	315x225x322	24	12	864	2016
		01130	8411777011304	345x235x75	18411777011301	350x260x365	24	10	720	1440
		01131	8411777011311	435x285x80	18411777011318	435x290x230	12	6	288	720
		01132	8411777011328	485x335x80	18411777011325	485x345x255	12	5	240	540
		01133	8411777011335	540x385x80	18411777011332	535x395x263	12	4	192	384
		01134	8411777011342	440x350x160	18411777011349	465x385x490	12	5	120	240
		01170	8411777011700	530x396x139	18411777011707	530x410x445	6	4	48	120
		01171	8411777011717	530x396x205,5	18411777011714	530x410x520	6	4	48	96
		03171	8411777031715	530x396x205,5	18411777031712	530x410x520	6	4	48	96
		01178	8411777011786	432x332x12	18411777011783	445x335x150	12	6	504	1080
		01179	8411777011793	370x215x10	18411777011790	375x225x130	12	10	960	2040
		01180	8411777011809	416x262x10	18411777011806	420x275x130	12	7	672	1428
		01182	8411777011823	375x300x12	18411777011820	380x310x155	12	8	672	1344
		00282	8411777002821	530x325x65	18411777002828	530x335x455	12	5	120	300
		00283	8411777002838	530x325x100	18411777002835	535x335x470	12	4	96	192
		00290	8411777002906	530x325x100	18411777002903	530x335x455	4	5	40	100
		01070	8411777010703	130x60	18411777010700	275x150x180	24	20	2880	5760
		01071	8411777010710	170x80	18411777010717	360x190x190	24	12	1440	3456
		01072	8411777010727	235x110	18411777010724	250x250x265	12	15	720	1440
		01073	8411777010734	280x140	18411777010731	305x305x305	12	8	288	672

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		01074	8411777010741	325x160	18411777010748	345x345x260	6	6	144	288
		01075	8411777010758	380x180	18411777010755	400x400x295	6	6	108	252
		00252	8411777002524	310x120	18411777002521	315x315x310	10	8	240	560
		00253	8411777002531	355x140	18411777002538	360x360x300	8	6	144	336
		01076	8411777010765	235x120	18411777010762	250x250x375	6	7	126	252
		01082	8411777010826	235x105	18411777010823	245x250x305	12	15	540	1260
		01083	8411777010833	280x123	18411777010830	290x300x375	12	8	192	576
		00483	8411777004832	280x172	18411777004839	400x400x295	5	6	90	210
		01121	8411777011212	294x224x112	18411777011219	305x240x250	12	12	576	1296
		01123	8411777011236	400x298x130	18411777011233	405x305x260	12	8	384	768
		00679	8411777006799	290x290	18411777006796	310x320x480	6	8	96	192
		09985	8411777099852	133x22,3	18411777099859	265x220x160	10	15	900	2100
		91003	8411777910034	239x30,4	18411777910031	380x330x135	10	6	480	1020
		91004	8411777910041	286X33	18411777910048	430x360x135	10	6	480	1020
		91005	8411777910058	332,5x35	18411777910055	470x410x120	10	4	360	760
SERVING AND DISPLAY										
		01052	8411777010529	370x334x43	18411777010526	365x345x145	12	6	504	1080
		31052	8411777310520	370x334x43	18411777310527	365x345x145	12	6	504	1080
		91052	8411777910522	370x334x43	18411777910529	365x345x145	12	6	504	1080
		81052	8411777810525	370x334x78	18411777810522	380x385x455	6	6	72	180
		41050	8411777410503	370x334x43	18411777410500	365x345x145	12	6	504	1080
		31050	8411777310506	370x334x43	18411777310503	365x345x145	12	6	504	1080
		61050	8411777610507	370x334x43	18411777610504	365x345x145	12	6	504	1080
		21050	8411777210509	370x334x43	18411777210506	365x345x145	12	6	504	1080
		91050	8411777910508	370x334x43	18411777910505	365x345x145	12	6	504	1080
		81050	8411777810501	370x334x78	18411777810508	380x385x455	6	6	72	180
		61224	8411777612242	750x430x1545	18411777612249	820x95x1480	1	10	0	10
		41046	8411777410466	350x270x20	18411777410463	360x285x95	12	8	1056	2304
		61046	8411777610460	350x270x20	18411777610467	360x285x95	12	8	1056	2304
		17046	8411777170469	350x270x20	18411777170466	360x285x95	12	8	1056	2304
		18046	8411777180468	350x270x20	18411777180465	360x285x95	12	8	1056	2304
		19046	8411777190467	350x270x20	18411777190464	360x285x95	12	8	1056	2304

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		22046	8411777220461	350x270x20	18411777220468	360x285x95	12	8	1056	2304
		41047	8411777410473	416x305x22	18411777410470	425x320x110	12	6	720	1440
		61047	8411777610477	416x305x22	18411777610474	425x320x110	12	6	720	1440
		17047	8411777170476	416x305x22	18411777170473	425x320x110	12	6	720	1440
		18047	8411777180475	416x305x22	18411777180472	425x320x110	12	6	720	1440
		19047	8411777190474	416x305x22	18411777190471	425x320x110	12	6	720	1440
		22047	8411777220478	416x305x22	18411777220475	425x320x110	12	6	720	1440
		41048	8411777410480	458x355x25	18411777410487	460x365x110	12	5	600	1200
		61048	8411777610484	458x355x25	18411777610481	460x365x110	12	5	600	1200
		17048	8411777170483	458x355x25	18411777170480	460x365x110	12	5	600	1200
		18048	8411777180482	458x355x25	18411777180489	460x365x110	12	5	600	1200
		19048	8411777190481	458x355x25	18411777190488	460x365x110	12	5	600	1200
		22048	8411777220485	458x355x25	18411777220482	460x365x110	12	5	600	1260
		49049	8411777490499	530x370x25	18411777490496	540x380x100	12	4	528	1104
		69049	8411777690493	530x370x25	18411777690490	540x380x100	12	4	528	1104
		39049	8411777390492	530x370x25	18411777390499	540x380x100	12	4	528	1104
		79049	8411777790490	530x370x25	18411777790497	540x380x100	12	4	528	1104
		59049	8411777590496	530x370x25	18411777590493	540x380x100	12	4	528	1104
		29049	8411777290495	530x370x25	18411777290492	540x380x100	12	4	528	1104
		19049	8411777190498	530x370x25	18411777190495	540x380x100	12	4	528	1104
		61216	8411777612167	550x430x1745	18411777612164	620x142x1670	1	8	0	8
		01021	8411777010215	200x150x12	18411777010212	230x170x115	24	21	4536	10080
		41021	8411777410213	200x150x12	18411777410210	230x170x115	24	21	4536	10080
		01022	8411777010222	280x190x12	18411777010229	300x220x120	24	13	2808	5928
		41022	8411777410220	280x190x12	18411777410227	300x220x120	24	13	2808	5928
		01023	8411777010239	350x240x12	18411777010236	390x275x130	24	9	1728	3672
		14023	8411777140233	350x240x12	18411777140230	390x275x175	24	9	1296	2808
		01024	8411777010246	420x300x12	18411777010243	440x335x130	24	5	960	2040
		14024	8411777140240	420x300x12	18411777140247	440x335x130	24	5	960	2040
		01225	8411777012257	500x360x12	18411777012254	540x400x85	12	4	576	1296
		41225	8411777412255	500x360x12	18411777412252	540x400x85	12	4	576	1296
		01016	8411777010161	280x200x15	18411777010168	290x230x140	12	13	1092	2496

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		14016	8411777140165	280x200x15	18411777140162	290x230x140	12	13	1092	2496
		01017	8411777010178	350x250x20	18411777010175	365x265x165	12	9	648	1404
		14017	8411777140172	350x250x20	18411777140179	365x265x180	12	9	648	1296
		01018	8411777010185	420x300x25	18411777010182	430x310x200	12	6	360	792
		14018	8411777140189	420x300x25	18411777140186	430x310x200	12	6	360	792
		41040	8411777410404	200x150x40	18411777410401	225x170x170	24	20	2880	6240
		01040	8411777010406	200x150x40	18411777010403	225x170x170	24	20	2880	6240
		41041	8411777410411	280x190x40	18411777410418	295x220x170	24	13	1872	4056
		01041	8411777010413	280x190x40	18411777010410	295x220x170	24	13	1872	4056
		41042	8411777410428	350x240x40	18411777410425	385x270x200	24	8	960	2112
		01042	8411777010420	350x240x40	18411777010427	385x270x200	24	8	960	2112
		00291	8411777002913	530x325x36	18411777002910	545x350x170	6	4	144	312
		00288	8411777002883	325x265x118	18411777002880	330x280x480	4	8	64	128
		00289	8411777002890	530x325x82	18411777002897	535x340x390	4	5	40	100
		01760	8411777017603	51x51x33	18411777017600	225x125x235	16	32	2048	4608
		41760	8411777417601	51x51x33	18411777417608	225x125x235	16	32	2048	4608
		91760	8411777917606	351x51x33	18411777917603	225x125x235	16	32	2048	4608
		01761	8411777017610	51x51x55	18411777017617	220x210x240	16	15	960	2160
		41761	8411777417618	51x51x55	18411777417615	220x210x240	16	15	960	2160
		91761	8411777917613	51x51x55	18411777917610	220x210x240	16	15	960	2160
		01762	8411777017627	80x80x15	18411777017624	340x100x100	8	27	2376	4968
		41762	8411777417625	80x80x15	18411777417622	340x100x100	8	27	2376	4968
		91762	8411777917620	80x80x15	18411777917627	340x100x100	8	27	2376	4968
		01763	8411777017634	70x70x23	18411777017631	240x160x175	8	24	1152	2496
		41763	8411777417632	70x70x23	18411777417639	240x160x175	8	24	1152	2496
		91763	8411777917637	70x70x23	18411777917634	240x160x175	8	24	1152	2496
		01764	8411777017641	127x127x15	18411777017648	270x230x150	12	14	1176	2520
		41764	8411777417649	127x127x15	18411777417646	270x230x150	12	14	1176	2520
		91764	8411777917644	127x127x15	18411777917641	270x230x150	12	14	1176	2520
		01765	8411777017658	107x107x35	18411777017655	345x235x240	12	11	528	1188
		41765	8411777417656	107x107x35	18411777417653	345x235x240	12	11	528	1188
		91765	8411777917651	107x107x35	18411777917658	345x235x240	12	11	528	1188

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		01766	8411777017665	280x280x15	18411777017662	295x135x300	5	22	330	770
		41766	8411777417663	280x280x15	18411777417660	295x135x300	5	22	330	770
		91766	8411777917668	280x280x15	18411777917665	295x135x300	5	22	330	770
		01767	8411777017672	480x240x17	18411777017679	505x270x170	10	6	360	780
		41767	8411777417670	480x240x17	18411777417677	505x270x170	10	6	360	780
		91767	8411777917675	480x240x17	18411777917672	505x270x170	10	6	360	780
		01768	8411777017689	200x70x8	18411777017686	220x160x230	12	26	1248	3120
		41768	8411777417687	200x70x8	18411777417684	220x160x230	12	26	1248	3120
		91768	8411777917682	200x70x8	18411777917689	220x160x230	12	26	1248	3120
		01769	8411777017696	121x42x20	18411777017693	250x250x150	16	12	1344	2880
		41769	8411777417694	121x42x20	18411777417691	250x250x150	16	12	1344	2880
		91769	8411777917699	121x42x20	18411777917696	250x250x150	16	12	1344	2880
		01770	8411777017702	90x22x4	18411777017709	315x105x270	20	26	2080	4160
		41770	8411777417700	90x22x4	18411777417707	315x105x270	20	26	2080	4160
		91770	8411777917705	90x22x4	18411777917702	315x105x270	20	26	2080	4160
		01771	8411777017719	82x3x3	18411777017716	115x115x160	8	70	3360	7840
		01772	8411777017726	200x3x3	18411777017723	220x160x175	8	26	1248	2704
		41772	8411777417724	200x3x3	18411777417721	220x160x175	8	26	1248	2704
		91772	8411777917729	200x3x3	18411777917726	220x160x175	8	26	1248	2704
		01734	8411777017344	119x40x20	18411777017341	300x205x220	8	16	640	1280
		41734	8411777417342	119x40x20	18411777417349	300x205x220	8	16	640	1280
		91734	8411777917347	119x40x20	18411777917344	300x205x220	8	16	640	1280
		01735	8411777017351	56x43	18411777017358	250x205x175	4	18	432	936
		41735	8411777417359	56x43	18411777417356	250x205x175	4	18	432	936
		91735	8411777917354	56x43	18411777917351	250x205x175	4	18	432	936
		01736	8411777017368	60x64	18411777017365	255x205x270	4	18	288	576
		41736	8411777417366	60x64	18411777417363	255x205x270	4	18	288	576
		91736	8411777917361	60x64	18411777917368	255x205x270	4	18	288	576
		01746	8411777017467	82x60	18411777017464	420x360x430	4	6	48	120
		01739	8411777017399	98x20x11	18411777017396	300x205x245	8	16	512	1152
		41739	8411777417397	98x20x11	18411777417394	300x205x245	8	16	512	1152
		91739	8411777917392	98x20x11	18411777917399	300x205x245	8	16	512	1152

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		01740	8411777017405	88x15x6	18411777017402	200x200x230	8	20	640	1600
		41740	8411777417403	88x15x6	18411777417400	200x200x230	8	20	640	1600
		91740	8411777917408	88x15x6	18411777917405	200x200x230	8	20	640	1600
		01741	8411777017412	196x15x6	18411777017419	205x205x260	8	20	640	1280
		41741	8411777417410	196x15x6	18411777417417	205x205x260	8	20	640	1280
		91741	8411777917415	196x15x6	18411777917412	205x205x260	8	20	640	1280
		91742	8411777917422	340x209x19	18411777917429	350x230x305	5	11	165	385
		01743	8411777017436	104x160x18	18411777017433	350x230x335	12	11	396	792
		41743	8411777417434	104x160x18	18411777417431	350x230x335	12	11	396	792
		91743	8411777917439	104x160x18	18411777917436	350x230x335	12	11	396	792
		01744	8411777017443	97x79x15	18411777017440	205x205x132	4	20	640	1360
		41744	8411777417441	97x79x15	18411777417448	205x205x132	4	20	640	1360
		91744	8411777917446	97x79x15	18411777917443	205x205x132	4	20	640	1360
		01745	8411777017450	90x84x32	18411777017457	205x205x230	4	20	320	800
		41745	8411777417458	90x84x32	18411777417455	205x205x230	4	20	320	800
		91745	8411777917453	90x84x32	18411777917450	205x205x230	4	20	320	800
		09484	8411777094840	215x67	18411777094847	230x230x230	12	15	720	1800
		09485	8411777094857	240x67	18411777094854	255x255x260	12	12	576	1152
		09486	8411777094864	265x67	18411777094861	280x280x240	12	12	576	1296
		09891	8411777098916	290x67	18411777098913	310x310x250	12	8	384	864
		09892	8411777098923	315x67	18411777098920	335x335x255	12	6	288	648
		99484	8411777994843	215x67	18411777994840	230x230x230	12	15	720	1800
		99485	8411777994850	240x67	18411777994857	255x255x260	12	12	576	1152
		99486	8411777994867	265x67	18411777994864	280x280x240	12	12	576	1296
		99891	8411777998919	290x67	18411777998916	310x310x250	12	8	384	864
		99892	8411777998926	315x67	18411777998923	335x335x255	12	6	288	648
		09515	8411777095151	235x110	18411777095158	250x250x265	12	15	720	1440
		09510	8411777095106	280x140	18411777095103	305x305x305	12	8	288	672
		09511	8411777095113	325x160	18411777095110	345x345x260	6	6	144	288
		09512	8411777095120	380x180	18411777095127	400x400x295	6	6	108	252
		00202	8411777002029	82x62	18411777002026	250x175x235	36	18	2592	5832
		00203	8411777002036	85x90	18411777002033	250x175x275	36	18	2592	5184

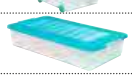
		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		00204	8411777002043	89x119	18411777002040	260x175x320	36	18	1944	4536
		00321	8411777003217	71x98	18411777003214	275x170x140	36	18	4536	10368
		00322	8411777003224	82x114	18411777003221	290x170x180	36	18	3888	7776
		00323	8411777003231	92x127	18411777003238	340x285x185	36	14	2520	6048
		00497	8411777004979	81x142	18411777004976	305x240x250	36	12	1728	3888
		91645	8411777916456	59x51x154	18411777916453	360x245x325	48	9	1296	3024
		91646	8411777916463	79x79x188	18411777916460	520x360x410	48	4	384	960
		91647	8411777916470	84x84x212	18411777916477	550x370x450	48	4	384	960
		91648	8411777916487	67x67x222	18411777916484	450x310x485	48	6	576	1152
		91649	8411777916494	117x117x210	18411777916491	500x380x465	24	4	192	384
		91643	8411777916432	87x97	18411777916439	380x380x330	48	6	864	1728
		91642	8411777916425	77x157	18411777916422	510x345x350	48	5	720	1440
		91644	8411777916449	119x169	18411777916446	510x390x370	24	4	192	576
		91641	8411777916418	86x225	18411777916415	540x370x290	24	4	288	672
		91659	8411777916593	140x97x155	18411777916590	470x365x355	24	5	360	720
		91660	8411777916609	47x76	18411777916606	335x230x285	72	11	2376	6336
		91661	8411777916616	80x226	18411777916613	530x355x500	48	4	384	768
		91662	8411777916623	82x150	18411777916620	395x355x350	48	6	864	1728
		02202	8411777022027	82x62	18411777022024	250x175x235	36	18	2592	5832
		02203	8411777022034	85x90	18411777022031	250x175x275	36	18	2592	5184
		02204	8411777022041	89x119	18411777022048	260x175x320	36	18	1944	4536
		02321	8411777023215	71x98	18411777023212	275x170x140	36	20	5040	11520
		02322	8411777023222	82x114	18411777023229	290x170x180	36	18	3888	7776
		02323	8411777023239	92x127	18411777023236	340x285x185	36	14	2520	6048
		02497	8411777024977	81x142	18411777024974	305x240x250	36	12	1728	3888
		02645	8411777026452	59x51x154	18411777026459	360x245x325	48	9	1296	3024
		41646	8411777416468	79x79x188	18411777416465	520x360x410	48	4	384	960
		41647	8411777416475	84x84x212	18411777416472	550x370x450	48	4	384	960
		41648	8411777416482	67x67x222	18411777416489	450x310x485	48	6	576	1152
		41649	8411777416499	117x117x210	18411777416496	500x380x465	24	4	192	384
		41643	8411777416437	87x97	18411777416434	380x380x330	48	6	864	1728
		41642	8411777416420	77x157	18411777416427	510x345x350	48	5	720	1440

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		41644	8411777416444	119x169	18411777416441	510x390x370	24	4	192	576
		41641	8411777416413	86x225	18411777416410	540x370x290	24	4	288	672
		41659	8411777416598	140x97x155	18411777416595	470x365x355	24	5	360	720
		41660	8411777416604	47x76	18411777416601	335x230x285	72	11	2376	6336
		41661	8411777416611	80x226	18411777416618	530x355x500	48	4	384	768
		41662	8411777416628	82x150	18411777416625	395x355x350	48	6	864	1728
		91700	8411777917002	216	18411777917009	270x110x100	12	28	3696	7728
		91701	8411777917019	268	18411777917016	330x115x105	12	24	2880	6048
		91702	8411777917026	330	18411777917023	390x105x105	12	22	2640	5544
		91703	8411777917033	333x73	18411777917030	345x145x105	12	16	1920	4032
		41703	8411777417038	333x73	18411777417035	345x145x105	12	16	1920	4032
		01703	8411777017030	333x73	18411777017037	345x145x105	12	16	1920	4224
		91704	8411777917040	333x73	18411777917047	345x145x105	12	17	2040	4284
		41704	8411777417045	333x73	18411777417042	345x145x100	12	16	2112	4416
		01704	8411777017047	333x73	18411777017044	345x145x105	12	17	2040	4488
		91705	8411777917057	230	18411777917054	260x150x170	12	21	1512	3276
		41705	8411777417052	230	18411777417059	260x150x170	12	21	1512	3276
		01705	8411777017054	230	18411777017051	260x150x170	12	21	1512	3276
		91706	8411777917064	230	18411777917061	265x120x170	12	27	1944	4212
		41706	8411777417069	230	18411777417066	265x120x170	12	27	1944	4212
		01706	8411777017061	230	18411777017068	345x145x105	12	16	1920	4224
		09673	8411777096738	115x200	18411777096735	420x245x215	6	8	240	480
		09674	8411777096745	130x200	18411777096742	450x265x220	6	7	210	420
		91006	8411777910065	115x200	18411777910062	420x245x215	6	8	240	480
		91007	8411777910072	130x200	18411777910079	450x265x220	6	7	210	420
		02080	8411777020801	230x110x260	18411777020808	400x300x270	6	8	192	384
		01401	8411777113978	167x119x130	18411777113975	265x160x270	6	20	480	960
		01402	8411777113985	167x119x180	18411777113982	265x160x325	6	20	360	840
		01403	8411777113992	167x119x232	18411777113999	265x160x370	6	20	240	720
		11401	8411777114012	167x119x130	18411777114019	365x340x150	6	6	252	540
		11402	8411777114029	167x119x180	18411777114026	365x340x200	6	6	180	396
		11403	8411777114036	167x119x232	18411777114033	365x340x250	6	6	144	324

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		21401	8411777214019	167x119x130	18411777214016	265x160x270	6	20	480	960
		21402	8411777214026	167x119x180	18411777214023	265x160x325	6	20	360	840
		21403	8411777214033	167x119x232	18411777214030	265x160x370	6	20	240	720
		31401	8411777314016	167x119x130	18411777314013	365x340x150	6	6	252	540
		31402	8411777314023	167x119x180	18411777314020	365x340x200	6	6	180	396
		31403	8411777314030	167x119x232	18411777314037	365x340x250	6	6	144	324
		71401	8411777714014	167x119xh130	8411777714014	365x340x150	6	6	252	540
		71402	8411777714021	167x119xh180	8411777714021	365x340x200	6	6	180	396
		71403	8411777714038	167x119xh232	8411777714038	365x340x250	6	6	144	324
		01400	8411777113961	119x119x41	18411777113968	135x125x155	6	48	2016	4032
		21400	8411777214002	119x119x41	18411777214009	135x125x155	6	48	2016	4032
		41128	8411777411289	530x325x100	18411777411286	540x355x555	10	5	50	200
		09863	8411777098633	530x325x100	18411777098630	540x355x555	7	5	35	140
		02037	8411777020375	112x25	18411777020372	235x235x380	24 (set4)	15	720	2160
		02077	8411777020771	160x130x105	18411777020778	450x270x125	6	7	336	756
		01010	8411777010109	280x110x48	18411777010106	286x240x256	12	12	576	1152
		02038	8411777020382	115x140	18411777020389	340x240x440	48	11	1056	2640
		01049	8411777010499	212x138x21	18411777010496	285x220x155	24	14	2352	4704
		01068	8411777010680	97x137	18411777010687	335x235x270	24	10	960	1920
		01475	8411777014756	325x265x150	18411777014753	535x345x355	4	4	48	96
		01064	8411777010642	156x81x131	18411777010649	245x162x281	6	21	378	1008
		01037	8411777010376	366x297x60	18411777010373	370x305x230	6	8	192	480
		61217	8411777612174	1030x500x980	18411777612171	240x545x915	1	6	6	12
		61221	8411777612211	950x500x945	18411777612218	515x250x870	1	6	6	12
		61218	8411777612181	330x230x175	18411777612188	330x248x195	1	10	50	110
		61219	8411777612198	330X230X560	18411777612195	385x275x600	1	8	8	24
		71134	8411777711341	440x350x160	18411777711348	465x385x490	12	5	120	240
		71170	8411777711709	530x396x139	18411777711706	530x410x445	6	4	48	120
		71171	8411777711716	530x396x205,5	18411777711713	530x410x520	6	4	48	96
		07498	8411777074989	350x260x145	18411777074986	440x270x370	3	7	63	126
		07499	8411777074996	350x260x145	18411777074993	440x270x370	3	7	63	126
		07500	8411777075009	350x260x145	18411777075006	440x270x370	3	7	63	126

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		07501	8411777075016	450x349x195	18411777075013	395x360x460	2	6	24	60
		07502	8411777075023	450x349x195	18411777075020	395x360x460	2	6	24	60
		07503	8411777075030	450x349x195	18411777075037	395x360x460	2	6	24	60
TRANSPORT										
		41500	8411777415003	420x657x379	18411777415000	660x400x435	1	3	6	15
		41819	8411777418196	680x477x620	18411777418193	690x500x650	1	2	2	6
		41818	8411777418189	710x530x230	18411777418186	735x550x270	1	2	8	16
		01810	8411777018105	420x230x470	18411777018102	430x250x485	1	7	14	28
		01172	8411777011724	530x396x159	18411777011721	540x430x625	6	4	24	72
		91172	8411777911727	530x396x159	18411777911724	540x430x625	6	4	24	72
		01173	8411777011731	530x396x225,5	18411777011738	540x425x665	6	4	24	72
		91173	8411777911734	530x396x225,5	18411777911731	540x425x665	6	4	24	72
		01183	8411777011830	530x396x378,5	18411777011837	540x425x625	4	4	16	48
		91183	8411777911833	530x396x378,5	18411777911830	540x425x625	4	4	16	48
		00545	8411777005457	830x460x180	18411777005454	845x473x555	6	2	24	48
		01850	8411777018501	600x395x410	18411777018508	610x400x745	6	4	24	72
		01870	8411777018709	655x435x455	18411777018706	660x450x735	4	2	8	24
		01890	8411777018907	705x465x480	18411777018904	720x480x780	4	2	8	16
CLEANING										
		31215	8411777312159	467x435x620	18411777312156	820x450x435	3	2	12	30
		51215	8411777512153	467x435x620	18411777512150	820x450x435	3	2	12	30
		71215	8411777712157	467x435x620	18411777712154	820x450x435	3	2	12	30
		03403	8411777034037	490x520x655	18411777034034	540x480x1020	3	2	6	12
		05403	8411777054035	490x520x655	18411777054032	540x480x1020	3	2	6	12
		07403	8411777074033	490x520x655	18411777074030	540x480x1020	3	2	6	12
		06403	8411777064034	490x520x655	18411777064031	540x480x1020	3	2	6	12
		03404	8411777034044	490x530x800	18411777034041	550x500x1090	3	2	6	12
		05404	8411777054042	490x530x800	18411777054049	550x500x1090	3	2	6	12
		07404	8411777074040	490x530x800	18411777074047	550x500x1090	3	2	6	12
		06404	8411777064041	490x530x800	18411777064048	550x500x1090	3	2	6	12
		03405	8411777034051	460x560x940	18411777034058	550x500x1210	3	2	6	6
		05405	8411777054059	460x560x940	18411777054056	550x500x1210	3	2	6	6

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		07405	8411777074057	460x560x940	18411777074054	550x500x1210	3	2	6	6
		06405	8411777064058	460x560x940	18411777064055	550x500x1210	3	2	0	6
		40400	8411777404007	424x262x420	8411777404007	425x275x855	4	8	32	64
		43400	8411777434004	424x262x420	8411777434004	425x275x855	4	8	32	64
		45400	8411777454002	424x262x420	8411777454002	425x275x855	4	8	32	64
		47400	8411777474000	424x262x420	8411777464001	425x275x855	4	8	32	64
		46400	8411777464001	424x262x420	8411777444003	425x275x855	4	8	32	64
		44400	8411777444003	424x262x420	8411777444003	425x275x855	4	8	32	64
		40271	8411777402713	310x335x420	8411777402713	670x315x845	4	4	16	32
		43271	8411777432710	310x335x420	8411777432710	670x315x845	4	4	16	32
		45271	8411777452718	310x335x420	8411777452718	670x315x845	4	4	16	32
		47271	8411777472716	310x335x420	8411777472716	670x315x845	4	4	16	32
		46271	8411777462717	310x335x420	8411777462717	670x315x845	4	4	16	32
		44271	8411777442719	310x335x420	8411777442719	670x315x845	4	4	16	32
		40275	8411777402751	435x300x635	8411777402751	430x300x810	4	6	24	48
		43275	8411777432758	435x300x635	8411777432758	430x300x810	4	6	24	48
		45275	8411777452756	435x300x635	8411777452756	430x300x810	4	6	24	48
		47275	8411777472754	435x300x635	8411777472754	430x300x810	4	6	24	48
		46275	8411777462755	435x300x635	8411777462755	430x300x810	4	6	24	48
		44275	8411777442757	435x300x635	8411777442757	430x300x810	4	6	24	48
		08271	8411777082717	310x335x420	18411777082714	670x315x845	4	4	16	32
		14660	8411777146600	370x265x265	18411777146607	400x290x545	6	8	96	192
		14661	8411777146617	Ø 290x290	18411777146614	315x320x555	6	8	48	192
		42865	8411777428652	370x383X370	18411777428659	400x290x545	6	8	96	192
		42866	8411777428669	Ø 290x290	8411777428669	315x320x555	6	8	48	192
		61220	8411777612204	210x300x630	18411777612201	650x375x320	10	3	90	210
		88249	8411777882492	370x265x265	18411777882499	400x290x545	6	8	96	192
		88250	8411777882508	290x290	18411777882505	315x320x555	6	8	48	192
		88252	8411777882522	310x120	18411777882529	315x315x310	10	8	240	560
		88253	8411777882539	355x140	18411777882536	360x360x300	8	6	144	336
		88254	8411777882546	410x160	18411777882543	415x415x290	6	6	108	252
		88255	8411777882553	450x175	18411777882550	455x455x325	6	4	72	168

		ITEM	EAN13 | GTIN-13	Product Dimensions L x W x H (mm)	DUN 14 | GTIN-14	Box Dimensions L x W x H (mm)				
		81090	8411777810907	162x119x58	18411777810904	240x170x124	12	20	1920	4320
		81091	8411777810914	238x160x58	18411777810911	240x170x190	12	20	1200	2880
		81092	8411777810921	326x240x58	18411777810928	330x248x195	12	10	600	1320
		00300	8411777003002	350x250x280	18411777003009	762x285x360	3	4	36	72
		00301	8411777003019	350x250x190	18411777003016	771x265x360	4	4	48	96
		00302	8411777003026	265x180x185	18411777003023	745x190x275	4	6	96	192
		00303	8411777003033	265x180x185	18411777003030	745x190x275	4	6	96	192
		81093	8411777810938	380x265x155	18411777810935	385x275x485	6	8	96	192
		81094	8411777810945	380x265x230	18411777810942	385x275x600	6	8	48	144
		08317	8411777083172	530x396x242	18411777083179	540x425x665	6	4	24	72
		91177	8411777911772	530x396x378	18411777911779	540x425x665	4	4	16	48
		03315	8411777033153	830x460x180	18411777033150	845x473x555	6	2	24	48

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4 LDPE — Polyethylene **-40° +90°**	5 PP — Polypropylene **-40° +95°**	6 PS — Polystyrene **-20° +80°**	7 PC — Polycarbonate **-40° +99°**	7 PA — Polyamide **-40° +70°**	41 ALU — Aluminium
2 HDPE — High-density Polyethylene **-40° +90°**	7 ABS — Acrylonitrile butadiene styrene **-40° +80°**	7 SAN — Styrene acrylonitrile **-40° +90°**	5 EPP — Expanded Polypropylene **-40° +120°**	7 PMMA — Methacrylate **-40° +70°**	SI — Silicone **-40° +230°**

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