



Emile Henry

PROFESSIONNEL

www.eh-usa.com

gastron

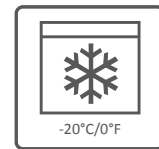
**CATERING & INSTITUTIONS:
CORPORATE, HEALTH & EDUCATION
DELI COUNTERS, GROCERY STORES**

Guaranteed Gastronorm

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

Thermal resistance

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



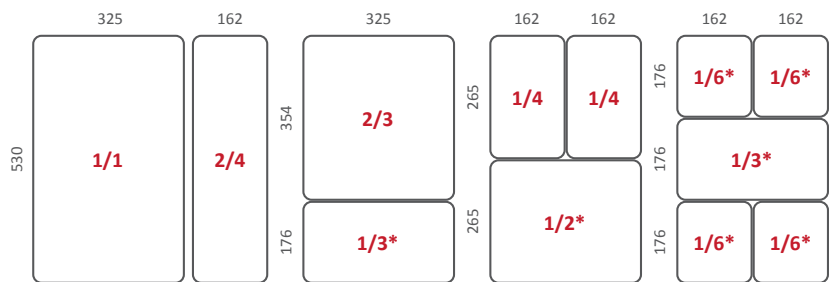
Resistant to mechanical shocks

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

Maintains temperature

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

Extremely functional and resistant ceramic has been designed for intensive use in high traffic buffet environments. Perfect for hotels, universities, and hospitals. Gastron® allows warm and cold presentation in self-service settings and emphasizes food in all standardized equipment.



*available in 100 mm depth