

## Overview

Gastronorm Containers are the most commonly used and are becoming the standard type used in the catering sector.

But there are other type of tray and tins widely used. These include Euronorm, VESKA, and Grundy, additionally in the bakery world a larger type of tray is used bakery sheet / trays or French patisserie pastry trays.

Baguette trays are specially designed to get a nice baking result for baguettes and pistolets. Thanks to the waves, the loaves stay neatly in place during the baking process.

## Commonly used Trays and Tins

### Euronorm

- EN Tray A European standard tray EN 1/1 corresponds to 530mm x 370mm (20.9x14.6")
- EN 1/2 corresponds to 370mm x 265mm (14.6x10.4")



### VESKA Tray

- VESKA standard are items used for distributing food in hospitals, principally in Switzerland;

VESKA corresponds to 530mm x 375 mm.



### Grundy Tins

- Grundy baking trays are a traditional heavy duty aluminium pan type with optional lids used in many schools' kitchens.
- Grundy corresponds to 409mm x 267mm and a half size 206mm x 267m



### Bakers Trays/Sheets (French patisserie pastry trays)

Common try size 600mm x 400mm

#### Traditional standard baking trays

- 455mm x 660mm (18" x 26") full size.
- 380mm x 530mm (15" x 21") three quarter size.
- 330mm x 455mm (13" x 18") half size.
- 240mm x 330mm (9 1/2" x 13") quarter size.
- 165mm x 240mm (6 1/2" x 9 1/2") eighth size.



### French baguette tray

- Fluted baguette trays are perfectly shaped to keep bread in shape during fermentation and in the oven without the need to transfer the loaves. The perforated holes allow optimum air circulation, thus guaranteeing uniform baking.

