

AMT GASTROGUSS

PROFESSIONAL COOKWARE

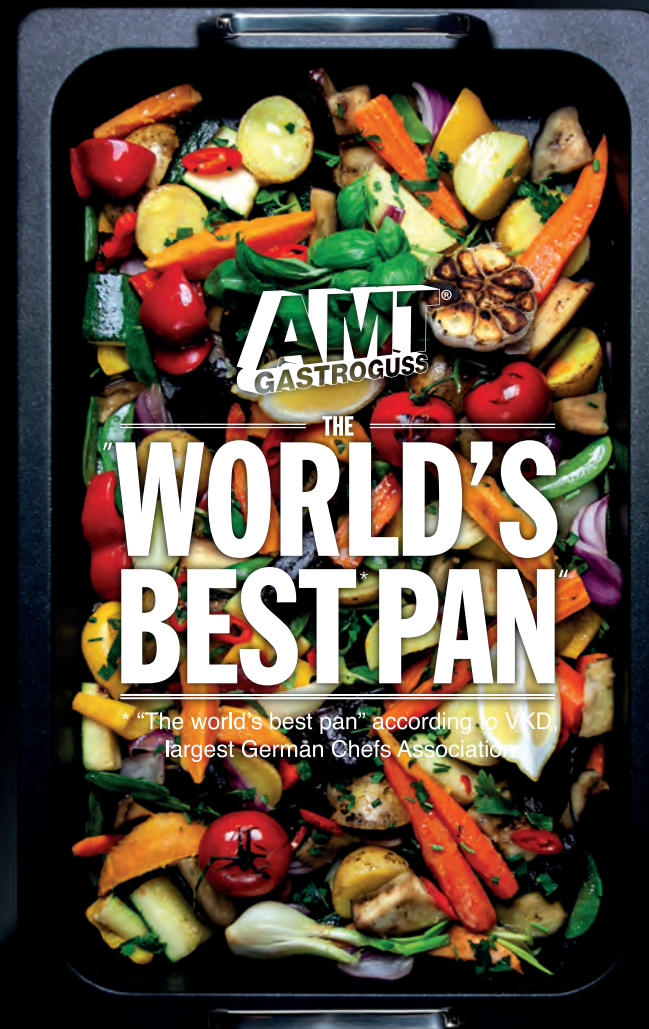
FOR EVERY APPLICATION

In AMT we combine tradition, solid craftsmanship, modern technology and expertise with the highest quality materials and premium quality. **Perfection has always been our mission.** We strive to provide our customers with the best cookware which saves time, energy and money.

ADVANTAGES

— of AMT Gastronorms

- Made of thick casted aluminum
- Provides superior thermal conductivity, heat retention and transmission
- 3 to 4 layers of reinforced, non-stick Lotan® coating
- Heat resistant up to 240 °C
- Less fat: up to 95% less additional fats and oils used during food preparation
- Superb evenly browning effects with perfect cooking results, as well as fantastic grill pattern with our BBQ range
- No more burnt food left on the edges of the cookware
- Saves up to 30% time and energy
- Easy cleaning



GASTRONORM LINE

OUTSTANDING QUALITY FOR PROFESSIONAL KITCHENS



german
brand
award
17
winner



GERMAN
DESIGN
AWARD
WINNER
2018



MAIN — BENEFITS

AMT Gastronorms are suitable for cooking, storing and displaying food. They are incredibly versatile and can be used for blast chillers, to keep food warm in a buffet display, or as a bain marie.

Unique structure and thickness guarantees high durability, no warping effect and very high effectiveness when it comes to heating its contents.

AMT Gastronorm Line sizes have been standardized for the catering industry, so it is easy for you to find gastronorm perfect for your needs.

With our gastronorms you save time and energy. Food preparation is **shorter by 20-30%** and there is no need for additional materials like baking paper or oil. You achieve better cooking results and visual effects, as well as retain more minerals and nutritional value. In addition, food prepared in AMT gastronorms retain more of its weight, in comparison to cooking in traditional gastronorms



GN CONTAINER WITH HANDLES

Multipurpose GN container. Perfect for frying, heating up in the combi-oven and serving. The **heat transmission is faster** and you save time, water and money.

Constructed from casted aluminum, the AMT container stands up for years of commercial kitchen use. The **warping-free** thermal base retains its optimum flatness under all conditions.

Available: with or without induction, different surfaces



Available sizes

GN 1/1, GN 2/3, GN 1/2, GN 1/3

Available in different deepness: from 2 cm to 10 cm

GN CASTED MULTI TRAY

AMT casted multi tray with moulds allows you to easily achieve **perfect cooking results** for hamburger patties, hash browns and egg specialties such as pancakes, omelets or perfectly formed fried egg **without any sticking.**

Designed with excellent use of space in mind and combined with all benefits which results in greater efficiency and **energy saving.**



Available sizes

GN 1/1 (11 moulds), GN 2/3 (6 moulds)

COMBI- BASKET

Unique mesh structure of AMT Combi Basket ensures a constant circulation of hot air, which surrounds almost entire food. This way, the obtained thermal energy is transferred directly into prepared food, instead of the walls, which is evenly baked and crispy inside. There is **no need to use oil**, nor placing

to other gastronorms with solid bottom and sides, **baking time is much shorter.**

Our innovative Lotan coating guarantees your **food won't stick** to the combi basket and cleaning afterwards is easy and quick.



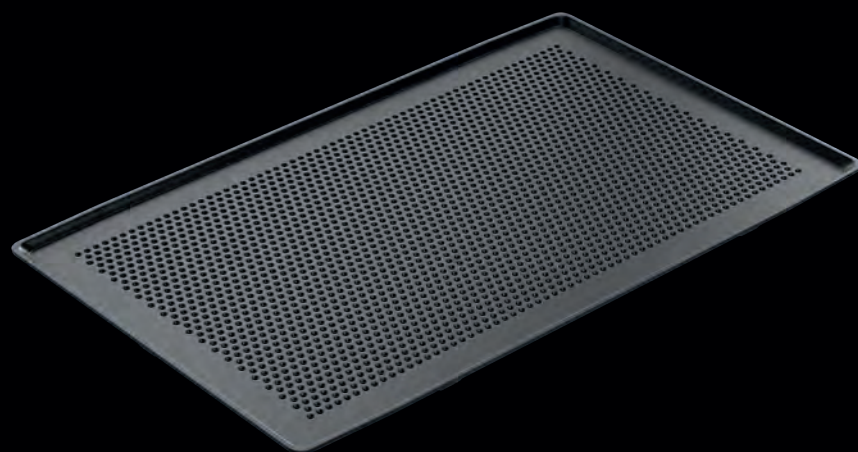
Available sizes

GN 1/1 and GN 2/3

BAKING TRAY PERFORATED

New high-quality aluminum baking trays are perfect for preparing all kinds of food where extremely good air circulation is needed. AMT Tray with lifted edges provides even heat distribution, thanks to which you achieve perfect cooking results and **nice browning effect**.

Innovative Lotan coating guarantees your **food won't stick** to the bottom and cleaning afterwards is easy and quick. Special stacking aids allow for safe, easy storage with **protection from scratches**. Heat resistant up to 240 °C and distortion-free.



Available sizes

GN 1/1, GN 2/3 and GN 2/1

BBQ DIAMOND SHAPE GASTRONORM

Our bestseller with the **German Design Award and Küche Award**. With this gastronorm you can prepare a perfect steak with an **unique grill pattern**, without the need of flipping and turning it clockwise.

3 mm thick bottom guarantees no warping, while aluminum provides better thermal conductivity. BBQ Diamond Shape Gastronorm will not cool down in contact with cold meat – its pores will close immediately and **meat stays juicy and tender**.



Available sizes

GN 1/1, GN 2/3