



A Newsletter from GORT

Welcome after the brake

It is our pleasure to present you our newest newsletter.

Summer promotion

It is the summer already, the season which for several years have brought us heatwaves like from the Tropics. For this hot part of the year we have prepared specially for you an attractive offer of our cooling facilities. Among them refrigerated cabinet with the capacity of 1400 liters and the code CMG1101-140GG, which is intended for short term storage of food products, that have been previously cooled to the storage temperature.

CONSTRUCTION:

Made of stainless steel 0H18N9 (AISI304), what allows keeping of the highest standards of hygiene and durability.

BASIC FEATURES:

- ✿ Technical data: according to table
- ✿ Digital controlling system with temperature display
- ✿ Adapted to work in surrounding temperature up to +32 °C
- ✿ Automatic splash removing system (evaporating)
- ✿ Automatic and hand defrosting of radiator by heater
- ✿ Polyurethane insulation 50 mm
- ✿ Forced air circulation system by ventilator
- ✿ Magnetic door gasket, removable
- ✿ GN slide rails removable for easy and precisely cleaning
- ✿ Ecological cooling factor
- ✿ Working space accommodates standardized GN1/1 or 2/1 container
- ✿ Self-closing hinged doors (by opening <90°)
- ✿ Door frame insulated; tempered glass, 3 layers insulated execution
- ✿ Off switch of radiator ventilator after door opening
- ✿ Power supply 230V/50Hz
- ✿ Internal temperature: -2 ÷ +10 °C

You can receive more information on our website www.gort.pl or in Customer Serving Office.





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Summer taste...

We have also prepared for you a delicious, refreshing proposal. It is a very tasty [cold beetroot soup](#). There is no better way to feel refreshed during such hot days. Our recipe:

We need: a big bunch of beetroots, two middle-sized cucumbers, five radishes, a liter of kefir, a half bunch of dill, a bunch of spring onion, lemon juice, salt, pepper, two teaspoons of sugar and two eggs.

Method:

Washed beetroot cut into tiny bars and put them in the stockpot with water. Salt the water and add a teaspoon of sugar, boil it for about a quarter. When the beetroot is already soft, add lemon juice and lay off the slop for a moment to cool. In the meantime cut cucumbers and radishes into slices, chop dill and spring onion. Afterwards all ingredients mix with kefir and add cooled beetroot slop. Mix everything well, spice with some salt and pepper for a good taste. Place the soup in a refrigerator to chill well. Before serving cut an egg into quarters, put the pieces into the soup and decorate with dill or spring onion. **BON APPETIT!!**



We are pleased to present you two of our new products.

Cooling display

Usage:

Short-term storage and exposing foodstuffs, which have been previously cooled to the storage temperature.

Basic features:

- Structure from stainless steel DIN 1.4301 (AISI304; OH18N9)
- Gravity circulation of air
- Ecological cooling factor R404a
- Automatic/manual defrosting
- Tempered glass
- Digital steering
- Regulation of temperature
- The devices may remove condensed water while defrosting without any service
- Standard equipment:
 - Lighting
 - Perforated shelves



Code	Inside temperature	Capacity [liter]	Type of supply [V/Hz]	Power [W]	Size [mm]
CWG0240-120DK	+2 ÷ +12 °C	240	250	250	1200x630x620

and cooling display *WSS1180 – 106FK* which is an element of self-service distribution system





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Product::

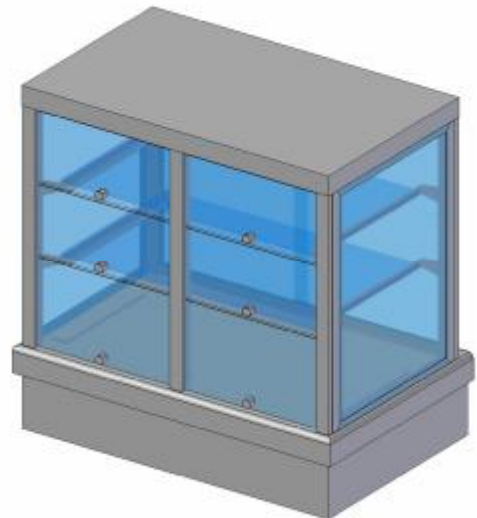
Element of self-service distribution system for storage and exhibiting of salads, drinks, desserts etc., in low plus temperature.

CONSTRUCTIONS:

Mainly made of stainless steel 0H18N9 (AISI304) and glass what allows keeping of the highest standards of hygiene and durability.

BASIC FEATURES:

- ✿ Digital steering with display of temperature
- ✿ The devices may remove condensed water while defrosting without any service.
- ✿ Automatic and manual cooler defrosting
- ✿ Polyuretane isolation
- ✿ Forced circulation of air by ventilatoRS
- ✿ Dismounted glass shelves without regulation of height of hook-up
- ✿ Lateral executed glass as in execution club (double glass)
- ✿ Ecological cooling factor
- ✿ Illumination of interior
- ✿ Door removed on rolls.



Change in mounting flat washbowl with masking frame ZHAOX00X-040BK.

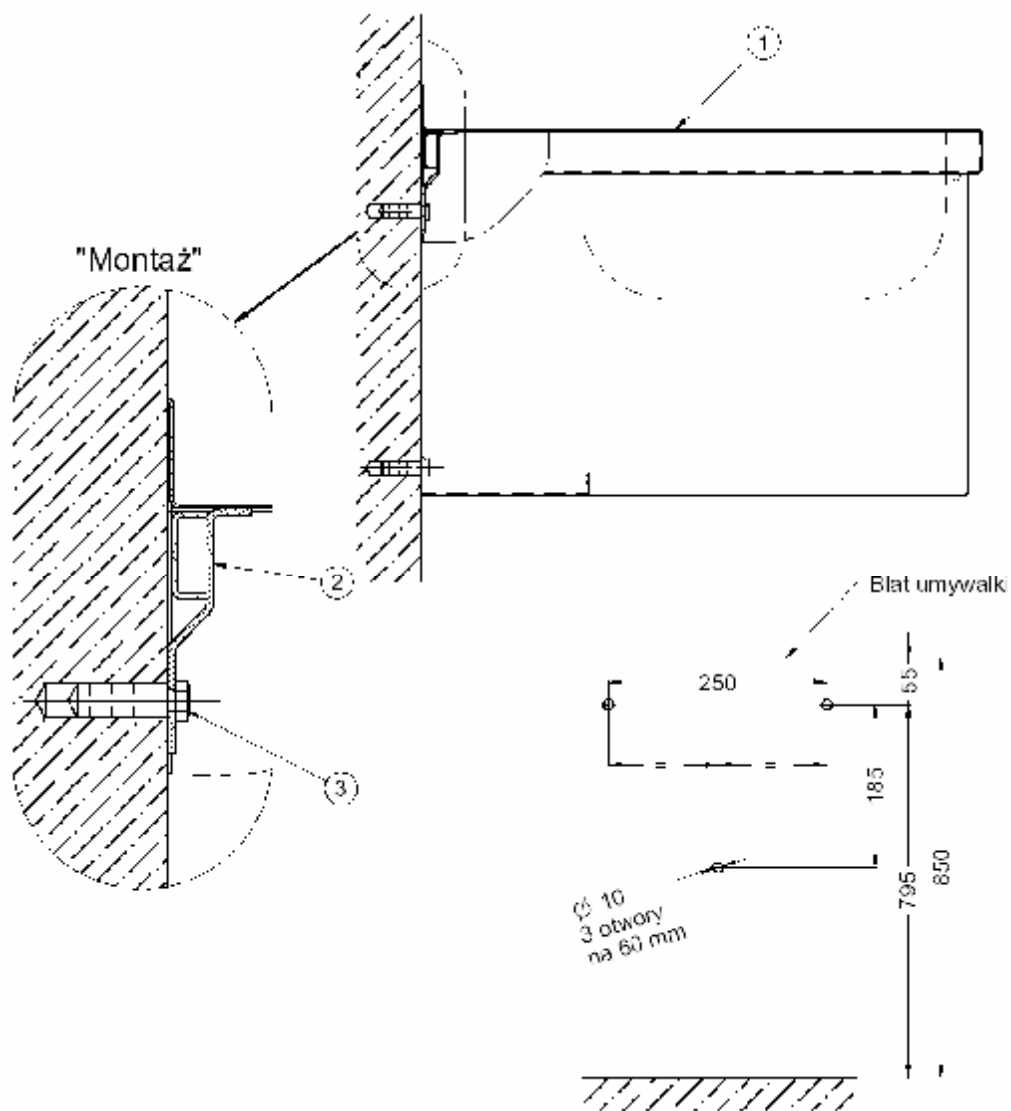
The way of mounting washbowl to the wall has changed. A sling has been added which has to be screwed to the wall before mounting. After fixing the sling, the washbowl has to be slid on it and blocked with an additional bracket screw. To the washbowl has been added as well a shelf which is helpful while mounting transformers contributing a sensor battery. A mounting scheme is presented below:

1. Drill holes as showed on the scheme
2. Screw the sling
3. Hang the washbowl and when needed tighten or relieve the sling
4. Tighten up bottom stug





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Studio visit of representatives of local governments and gastronomy schools from the warmian-mazury district...



On the 14th June Gort had as guest representatives of the local governments and gastronomy schools from the warmian-mazury district, who within the unique European Union program under the name of "Program of renewing training base for gastronomy and hotel trade" could have become more familiar with technological and production process of devices used in gastronomy. Our guests could for the first time see fully equipped gastronomy base and gain full information about devices



and machines used in gastronomy. Good impression on our guests have made not only experienced lecturers with specialist knowledge but also quality and modern designs of our devices.

We are still improving the quality and indefectibility of our devices...



Gort is still raising the crossbar when it comes to the most important things, to which belongs the quantity and the indefectibility of produced devices. This is the reason for creating modern laboratory station to examine gas leakproof of devices, to carry out electrotechnical fieldworks on electrical devices and to enable carrying out regulation of operating parameters after a process of heating produced devices. It gives us a possibility to check the quantity of components used in the production process each time. Thereby we are able to eliminate even the smallest mounting mistakes and ensure 100% reliability of our devices.

