



Biuletyn informacyjny Gort

We are three years old...

It was 16th of July 2004 when **Factory of Gastronomy Devices GORT S.A.** carried out its first order.

The company employs more than 200 employees today and is in the forefront of producers in this sector. Our products are winning recognition on the domestic market and we participate in the most prestigious projects. Gort is still investing and expanding its range of products and thus gaining more and more satisfied clients. At the moment we are optimistically looking into the future expecting further, dynamic expansion of our company. We would like to wish you satisfaction from using our products and fruitful trade cooperation for next years.

On the 16th of July Factory of Gastronomy Devices GORT S.A. was celebrating its **THIRD** birthday. In this short time we have already achieved a lot.



Firstly, as a producer Gort has become a recognizable symbol of newness and quality on the gastronomy devices market. It was possible only thanks to involvement and devotion of all factory employees..

The factory was developed, halls D and E were built, thereby machine park was enlarged, the factory was equipped with the most modern devices like: bending machines, shearing machines, guillotine.

Offer of manufactured devices is still expanding and our constructors are creative and talented.

Gort has become also a significant employer in Białystok employing more than 200 people.

In such an important moment for us we would like to present You some of our successes.

Realization of a bar in the **HILTON International Hotel******* in Warsaw



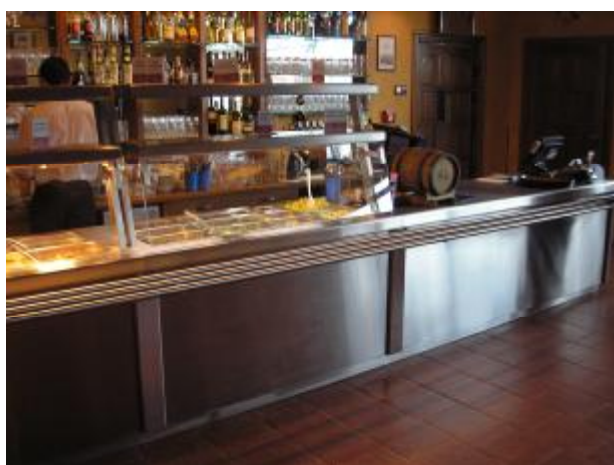
Realization of the kitchen back in the HILTON***** International Hotel in Warsaw



Milk bar in Olsztyn



The AKWARIUM Restaurant in Koszalin



More information about our realizations is available on our web-site www.gort.pl

Nowości w ofercie!

A medical conference was held in Warsaw from 14th to 15th of June under the banner: "Operating suite – organization and functioning" connected with display of the most modern operation suite's equipment. Gort made its debut as an exhibitor among well-known companies of this branch. It was particularly successful debut. Our stand looked magnificent in comparison with our competition's ones. We presented modern panel built-in system made of stainless steel based on the steel structure. All elements of such a system are integrated with each other so as to minimize a possibility of appearance of an infection.



Panel built-in system is made of the highest quality stainless steel, which is characterized by very good resistance to corrosion and on account of big toughness and smoothness prevent from developing bacteria on its surface. This material is resistant to disinfectants and cleaning products used in hospitals.

Panel built-in system guarantee short time needed to realize a modernization of a certain room, easy installation of devices under the panels, but what is most important the possibility of integrated equipment installation, like on the example shown surgical sinks, medical tables, shelves, bactericidal lamps.

The system construction enable to dismantle certain panels in order to have an easy approach to an existing installations to make some changes or repair. Connections of panels are made of silicone gaskets resistant to UV radiation and products used in hospitals.

Gort's offer includes not only wall and ceiling panel built-in system, but also medical products:

- Medical tables
- Surgical sinks equipped with untouchable water and soap feeders
- Stands for storing sterile packages



- Wardrobes, cabinets
- Hanging cabinets
- Platforms
- Shelves and stands
- Dressing trolleys
- Linen trolleys
- Bag trolleys
- Life trolleys
- Apparatus trolleys
- Sterile packages trolleys
- Bactericidal lamps



As You surely realized, there is a possibility of mounting in a panel built-in system doors or windows. Windows as well as doors create homogeneous built-in system for example: operating suite. Glass mounted in the windows is very safe and its thickness is adjusted to the individual requirements of a designer. There is also a possibility of mounting louvers inside window panes which may be controlled automatically or manually. It is possible to equip the doors with electric drive with different type of automatic equipment: elbow and knee buttons, move detector etc.

Ważne informacje

Our offer includes wide range of refrigerated cabinets type 550 L, among them the model presented on the photograph. It is a stainless refrigerated cabinet with glass door, intended for short term storage of food products which have been previously cooled to the storage temperature. Made of stainless steel 0H18N9 (AISI304), what allows keeping of the highest standards of hygiene and durability.

Basic features:

- 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
- Removable slide rails for easy and precisely cleaning
- Ecological cooling factor - R404a
- 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

Standard equipment:

- 5 plastic coated wire shelves 445x650 mm
- 10 slide rails

Optional equipment:

- Stainless steel wire shelves 445x650 mm
- Lighting
- Tone warning alarm by opened door
- Temperature register
- Lock



The following table present different type of refrigerated cabinets type 500L: made of stainless steel with glass door:

Code	Version	Doors	Lighting	Capacity [L]	Power [W]	Int. dimensions [mm]	Ext. dimensions [mm]
CMS1101-062GG	stainless	1 (glass); right	no	550	550	520x690x1545	615x880x2040
CMS1101-062GG	stainless	1 (glass); left	no	550	550	520x690x1545	615x880x2040
CMS1101-062GG	stainless	1 (glass); right	yes	550	550	520x690x1545	615x880x2040
CMS1101-062GG	stainless	1 (glass); left	yes	550	550	520x690x1545	615x880x2040

Summer taste...



This time we offer you something with mushrooms. The season (unfortunately short) for chanterelles has just begun, so it is perfect moment, a dish is easy to prepare and extremely tasty – *Tagliatelle with chanterelles*.

What we need: tagliatelle pasta, 30 – 40 decagram of chanterelles, cream, about four small onions, a clove of garlic, 2 – 3 spoons of butter, 1/3 bunch of parsley, a little of Parmesan cheese, salt and pepper to improve the flavour.

Method: boil the pasta al dente, in this time stir-fry onion on the butter a little, adding chanterelles and squeezed garlic. All ingredients fry mixing gently. Then we should put some salt and pepper and after a while cream as well. While mixing fry whole dish for 2-3 minutes more. Boiled pasta add to the sauce, add some parsley and mix carefully. Tagliatelle with chanterelles put into a bowl or a plate and sprinkle with grated Parmesan cheese. **BON APPETIT!!!**