



HEATING LINE

FREE STANDING DEVICES

DESIGN OF THE HEATING LINE

Hygiene and easy cleaning are essential features in the professional kitchen. The GORT Heating Line uses with all surfaces intended for contact with food in AISI 304 and AISI 430 stainless steel.



The Heating Line of GORT has a modern appearance improving ergonomics and hygiene features.

- ❖ Electric and Gas ranges
- ❖ Constructed in stainless steel AISI 304 and AISI 430
- ❖ Plastic handles and buttons



HYGIENE OF THE HEATING LINE



The products have a Certificate of the National Hygiene Institution and a Certificate of Conformity with the Requirements of the European Union CE



ELECTRIC COOKING RANGE - HET1040, HET1060

The casing and shelf are made of stainless steel AISI 304 and AISI 430. The frame is made of carbon steel with anticorrosive powder painted coating in grey colour.

The heating elements of the cooking range are cast iron hotplates. Available in two versions: with 4 and 6 hotplates.



BRATT PAN EP40

The bratt pan is a stainless steel construction made from AISI 304 steel for durability and ease of cleaning as well as improved sanitation standards. All internal edges of pan are rounded (radius 14 mm) and the brat pan is HACCP compliant. Thanks to the tilting system of a cooking pan, brat pan is very easy to clean, what significantly reduces time consumed by a unit cleaning.

Dimensions of a cooking pan: 0,25 m², tank capacity: 37,5 l. Thermostatically controlled temperature, working temperature adjustable range: 50 – 275 [°C].



ELECTRIC STOCKPOT STOVE HET01, HET02

This device significantly facilitates preparing meals in big ($\varnothing 40 \div 60$ cm) and high pans, without necessity to lift them high. Available three sections of power regulation range: 1,25, 2,5, 5 kW. Equal arrangement of temperature on the whole plate regardless of a number of involved sections. Available in two versions: HET01 – h=400(425) mm, HET02 – h=850(875) mm (with shelf).



GAS STOCKPOT STOVE HGT_9

The range of available regulation from so called economical position (25% of the potential capacity) to the full opening of the valve.

Available in 4 versions (numbers of burners): HGT19, HGT29, HGT39, HGT49.

Gas anti-outflow protection. Single burner power: 9kW, gas inlet R $\frac{1}{2}$ ", power supply: GZ-50, GZ-35, GZ-410, PB.



ELECTRIC GYROS GRILL HEG1_

The grill is intended for special roasting different types of meat. There is a possibility of regulating the distance between meat bayonet and heating fields, which guarantee permanent and steady roasting. Heating fields are mounted independently on one another which enables to switch off certain heating field while the meat is getting smaller. The grill is equipped with a container for oil and waste appearing while roasting. The meat bayonet is moved round by a motor mounted by the service. Available in two versions: HEG12 – 2 heating fields, HEG13 – 3 heating fields. Power supply: 400V / 50Hz. Power: 5 kW (HEG12) and 7,5 kW (HEG13).



HORIZONTAL ELECTRIC GRILL HEG2_

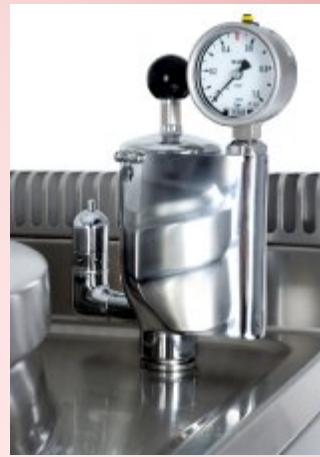
The horizontal grill is intended for heating up and roasting different types of meals. There is a possibility to regulate the distance between a grate with a shelf and heating fields. The grate is situated directly over a shelf into which water can be poured. Thanks to this fact roasted meat remains juicy. The heating fields are mounted independently on one another which enables to switch off certain heating fields – each heating field has a separate knob. Available in two versions: HEG23 – 3 heating fields, HEG25 – 5 heating fields. Power supply: 400V / 50Hz. Power: 7,5 kW (HEG23) and 12,5kW (HEG25).



STEAM BOILING KETTLE GTK31_ (round boiling tank)

The device is used for heating up and boiling various kinds of dishes. It works very well in mass nutrition facilities.

Feeding with saturated water steam. Power supply: steam up to 110°C temperature, and pressure of 0,4-0,43 bar. Available in three capacities: 150 l, 300 l, 500 l.



STEAM BOILING KETTLE (rectangular boiling tank) GTK6119

The device is used for heating up and boiling various kinds of dishes. It works very well in mass nutrition facilities. Feeding with saturated water steam. Power supply: steam up to 110°C temperature, and pressure of 0,4-0,43 bar.

Available in four capacities: 150 l, 250 l, 300 l, 400 l.



ELECTRIC BOILING KETTLE GTK1119-080GK

The device is used for heating up and boiling various kinds of dishes. It works very well in mass nutrition facilities.

Boiling kettle is equipped with safety valve, manometer for pressure measurement in the jacket, thermometer for temperature measurement in the jacket and pressure off switch in case of pressure growth in the jacket. Additionally on the top is mounted an armature for fresh water supply.



The change of working temperature is made by temperature regulator, which allows turning on one or two heaters (suitably 8 kW or 16 kW of heating power).

Indirect heating. Capacity: 150 l. Power: 16 kW, power supply: 3N~PE /400V / 50Hz.



GAS BOILING KETTLE GTK2119-080GK

The device is used for heating up and boiling various kinds of dishes. It works very well in mass nutrition facilities.

Boiling kettle is equipped with safety valve, manometer for pressure measurement in the jacket, thermometer for temperature measurement in the jacket and pressure off switch in case of pressure growth in the jacket. Additionally on the top is mounted an armature for fresh water supply.

Indirect heating. Capacity: 150 l. Power: 24 kW, gas inlet: 3/4", power supply: GZ-50, GZ-35, GZ-410, PB.



WARMER COUNTER

There is a big choice of warmer counters options as GORT offers warmer counters with single hinged door, double hinged doors and sliding doors (available in arterial or non-arterial version), with drawers for GN container.

WARMER COUNTERS:

GKA11 - with single hinged door

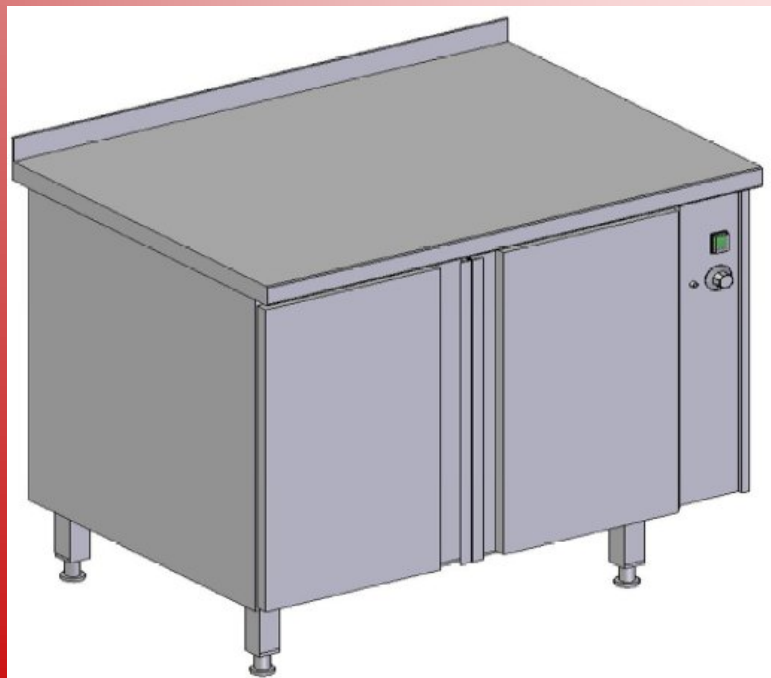
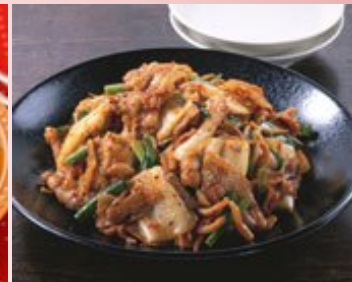
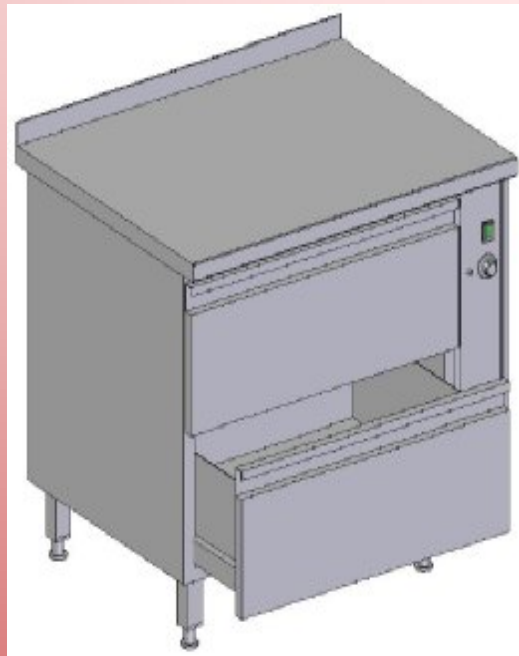
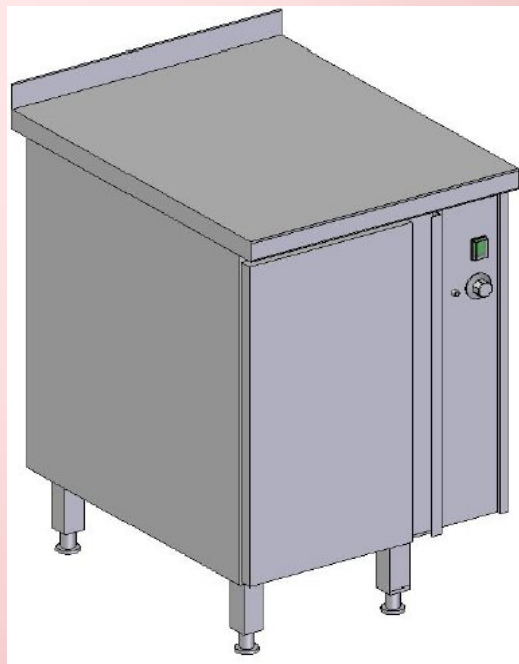
GKA21 - with double hinged doors (2 versions)

GKA31 - with sliding doors (2 version)

GKA4_ - with drawers for GN container

They are intended for temporary storage and keeping the temperature of previously prepared meals and dishes. They could be used in kitchen rooms designed for portioning the meals, waiter's sorting rooms and gastronomic backgrounds.

Executed of stainless steel 0H18N9, Heat is being transmitted to the chamber of the cupboards in forced way by the air heater with a fan. The warmer counter is not thermally isolated. The change of working temperature is made by temperature regulator, which allows fluent temperature regulation between 30°C till 65°C. Power: 1,4 kW (for length shorter than 1600 mm) and 2,8 kW (for length equal or longer than 1600 mm).



WARMING TOPS

SINGLE (GNP10) AND DOUBLE (GNP20)

Warming tops are intended for mounting on heating or neutral table. The device is entirely executed of stainless steel AISI 304 (0H18N9), what allows keeping the highest standards of hygiene and extends the durability of the product. Every suspended heating unit has a main circuit breaker used for complete power cut. The total power is dependent on the number and types of applied heating units. A single heating unit may have power of 700 or 1000 W. Various heating units are used depending on the length of the top. The warming tops longer than 1800 mm are executed on 6 feet. The double tops are available in two versions: Double warming top – lower level heated, upper level neutral or Double warming top – both levels heated. Maximal temperature on plate: 55°C.

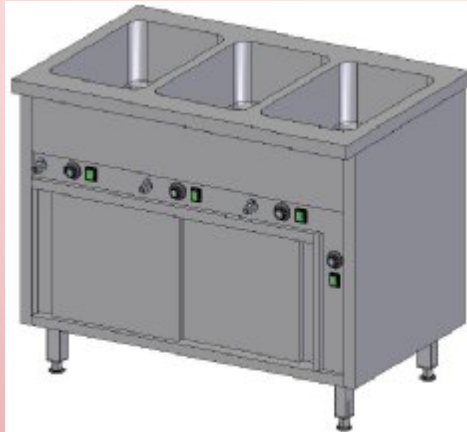
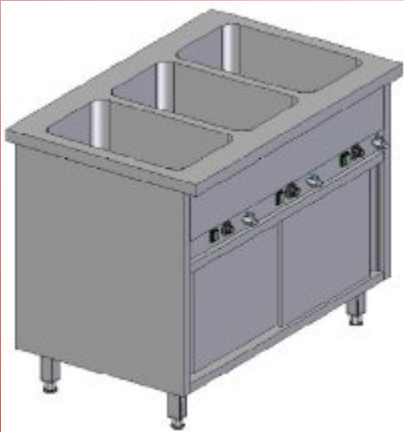
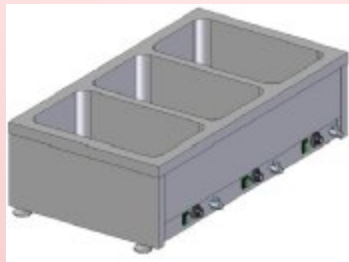
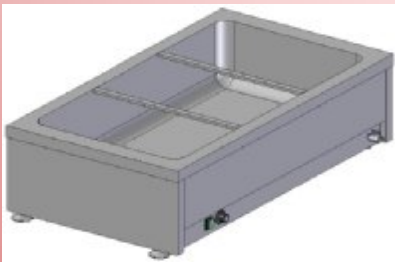


ELECTRIC BAIN MARIES – GBN, GBS, GBJ

All bain maries are intended for keeping fixed temperature of hot meals put in GN containers. There is a big choice of bain maries options as GORT offers:

- stationary bain maries
 - ❖ **tops** (available with 2, 3 or 4 chambers)
 - ❖ **framework with shelf** (available with 2, 3 or 4 chambers)
 - ❖ **with open cabinet** (available with 2, 3 or 4 chambers)
 - ❖ **with neutral cabinet, sliding doors** (available with 3 or 4 chambers)
 - ❖ **with warming cabinet, sliding doors** (available with 3 or 4 chambers)
- mobile (bain marie trolleys)
 - ❖ **with shelf** (available with 2, 3 or 4 chambers)
 - ❖ **with shelf and extended table top** (available with 2 or 3 chambers)
 - ❖ **with warming cabinet, hinged doors** (available with 2 or 3 chambers)
 - ❖ **with warming cabinet and extended table top** (available with 2 or 3 chambers)

Equipped with one outlet water pipe. Outflow valve, enabling easy emptying a chamber from water. Temperature range: 30°C ÷ 95°C. The Bain Marie can be made in one of two standards: K – chamber welded (only common chambers) or G – chamber pressed (only independed chambers). Chambers accommodate to container GN1/1 (h=200 mm). Power supply: 230V, 50Hz.



BANQUET HEATING CABINETS - BG01

Banquet heating cabinets are intended for short term transport and storage of food products which have been previously heated to the storage temperature, directly before they are distributed.

These devices are used in gastronomy points, mass nutrition facilities, in which the need to keep food products in the heated state exists, letting for keeping their taste, aromatic and aesthetic advantages. Banquet cabinets are made of stainless steel AISI 304 and AISI 430 which allows keeping of the highest standards of hygiene and durability. Available in two versions: **BG01-075GN (single)** and **BG01-145GN (double)**. In standard device is equipped with 10 or 20 stainless steel grids GN2/1. Power supply: 230 v / 50 Hz. Power: 1,2 kW (single) and 2,5 kW (double).

Basic features:

- ❖ heated container for water so that the humidity inside the cabinet is kept (humidity is not regulated)
- ❖ insulation is 50 mm thick
- ❖ forced air circulation system by ventilator
- ❖ working space accommodates standardized 2/1GN (10 or 20 levels)
- ❖ protecting corner bumping blocks
- ❖ radiator's ventilator switching off after door opening
- ❖ self-closing hinged doors
- ❖ door opens at an angle of 180°
- ❖ internal temperature: +30°C ÷ +70°C
- ❖ shelf spacing: 120 mm

In offer we also have banquet cooling cabinets available in 2 versions.



PLATES DISTRIBUTORS GDT1(mobile), GDT3 (stationary)

Plates distributors make distributing meals much more efficient. Stationary version is intended for storing and heating chinaware (plates).

Available in neutral and heated versions. Plates' diameter can be regulated by pulling back and putting rods in proper position of ratchet mechanism. Thanks to this mechanism diameter of plate put in distributor can be regulated in range 190÷280 mm or 210÷320 mm. The working temperature for the heated version of distributor is fixed and set at 60°C. The mobile version is available with 2 or 4 plate inputs. Capacity: 50 plates in one input. The removable plate inputs significantly helps to keep the device clean.



STERILISER FOR KNIVES GSN1000, GSN2000

The correctly sterilized material is idle, which means it does not include any alive microorganisms (also viruses). Sterilizing knives using our sterilizer consist in irradiating with ultraviolet radiation. This radiation changes the structure of nucleic acids, therefore the biggest effect has on the vegetative forms of microorganisms. Usually, during UV sterilization waves of 210-328 nm length are used (the most active is radiation of 254 nm). It is recommended to sterilize at least for 90 minutes. Only after such a period of time all the bacteria will be destroyed. Available in two version: with door made of **stainless steel** AISI 304 (**GSN1000** – length 575 mm or 1120 mm) or with door made of **polycarbonate**, see-through (**GSN2000** – length 575 mm or 1125 mm). The controller of time of sterilization safety cut-out of opened door. The device is mounted on the wall or other vertical surface. Power: 15 W

