

BIG – Biuletyn Informacyjny Gort (Gort Newsletter)

News in offer!

We have pleasure to inform you, that our free standing devices range has been launched a new product Electric cooking range with square hotplates. The casing and shelf are made of stainless steel AISI 304 and AISI 430, what allows keeping the highest standards of hygiene and durability. The device is intended for using by trained personnel in professional kitchens in mass nutrition facilities and restaurants.

BASIC FEATURES:

- ✿ Technical data: according to table.
- ✿ 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 color.
- ✿ The heating elements of the cooking range are cast iron hotplates.
- ✿ Available in two versions: with 4 and 6 hotplates.
- ✿ The particular hotplates are switched on by knobs (4 adjustment ranges) placed on the front panel.



Catalogue Number	HET1040-060GL	HET1060-093GL
Number of hotplates	4	6
Length (A) [mm]	620	930
Width (B) [mm]	900	900
Height (max) (H) [mm]	900	900
Power supply [V]	400/230	400/230
Power [kW]	10	15
Power of individual hotplates [kW]	4 x 2,5	6 x 2,5
Dimensions of hotplates [mm]	300x300	300x300
Weight [kg]	96	133
Execution	Stainless steel 0H18N9	Stainless steel 0H18N9
Securing grade	IP 21	IP 21

Useful advice:

- Ø The Electric cooking range should be put on hard and leveled floor, it is recommend to put the device below the exhaust hood.
- Ø After finished daily work the device (hotplates surface and drawer) should be cleaned properly with a cloth soaked in the solution of the warm water and light detergent (for instance washing-up liquid) and clean the spaces between hotplates no using objects with sharp edges.
- Ø It is forbidden to clean the device using water stream and any abrasive materials which could scratch or damage the surface.
- Ø Flat surface of hotplates facilitates displacement pans between one hotplates to another, without necessity of lifting them.
- Ø One should pay attention to don't hit the hotplate when the pan is putting on, because it can cause the crack of the hotplate.
- Ø Using pots and pans with flat bottom favourably affect on shortening meal preparing (cooking) time.

Important news

We prepare for you special offer. Till the end of the holidays we offer you Transportation trolley with two shelves TW06-091FK in special price.

Length (mm)	EURO Price			Height (mm)
	Code	Width (mm)	Shelves dimensions (mm)	
910	TW06-091FK	710	500x800	900
275				

Offer subject to stock availability.



Realizations

In February Newsletter we was inform you that GORT S.A. was chosen on complex supplier of stainless steel furniture and gastronomic appliances by five stars hotel Sheraton in Sopot. Our realization is almost finished, that is why we want to introduce you some interesting solution from the kitchen background.



On the left:

Meals display in main kitchen, made up with heating tops and tops under the microwave oven, under the table top there is arterial heating cupboard, place for refrigerator counter and neutral cupboard, in table top there is mounted bain marie with 1-chamber.



Above on the right:

Cold kitchen with mobile cooling cabinet, working table top and under it mobile refrigerator counter with drawers, above the refrigerator counter there are wall shelves and wall cupboard with screen simplifying the cleaning.



Above on the left:

Cold place / preparation room with swing doors and the wall sink mounted on vertical service shaft