

BIG – Biuletyn Informacyjny Gort (Gort Newsletter)

News in offer!

Mobile gastronomic unit is supplied with bottle gas and enables preparing, cooking and distributing meals in any events – also outdoor events, where usually there is not electric power supply or any other media. The device is made of stainless steel AISI 304 (0H18N9) what allows keeping the highest standards of hygiene and durability. Thanks to slightly rounded edges it is easy to clean the device.

BASIC FEATURES:

- ✿ Technical data: according to table
- ✿ Power of 2 burners: 3 kW and 7,5 kW
- ✿ Power supply: propane-butane, gas bottle 11kg
- ✿ 4 swivel castors Ø100 mm with brakes
- ✿ Gas consumption: burner 3 kW – 0,24kg/h
burner 7,5kW – 0,6kg/h



There is a possibility to make some design on front of the device, for example logo of a company.



The gas cooking top is equipped with a control flame burner, and the gas bottle is secured with a belt and closed in a cupboard with ventilation holes. The bottle can be replaced very quickly thanks to a quick coupling in a connection hose. The worktop from the personnel side has "marine counter edge" to retard liquid spillage. The body of the device has an open cupboard with a shelf that has 1,2 m² useable area.

Catalogue Number		GTC2010-150EM
Length	[mm]	1500
Width	[mm]	700
Height (max)	[mm]	850
Cooking top dimensions	[mm]	380x655
Gas supply	GAS	3B/P/propane-butane/gas bottle 11 kg
Total power	[kW]	10,5
Power of each burner		1 x 3 kW 1 x 7,5 kW
Execution		Stainless steel AISI 304 (0H18N9)
Gas connection (inlet)		R1 ½" quick coupling





Useful advice:

- Ø The mobile gastronomic unit should be put on a hard and leveled floor.
- Ø After the work has been finished the device should be cleaned properly with a cloth soaked in the solution of the warm water and light detergent (for instance washing-up liquid).
- Ø It is forbidden to clean the device using water stream and any abrasive materials which could scratch or damage the surface.
- Ø It is recommended to use pans that suit to burners' dimensions, burner 3 kW – diameter 20 cm, burner 7,5 kW – diameter 28 cm.

Ours mobile gastronomic units were proved very useful during The Dumpling Feast in Biesów.

Realizations



Recently we have finished complex supply of the kitchen background in Regional Centre of Recreation KAKTUSIK in Augustów. A perfect solution was manufacturing kitchen s/s furniture of untypical shapes to match them to existing conditions of kitchen space (tables with sinks).

Functional arrangement of cooling devices (refrigerator counters) and heating devices (gas cooking top with 6 burners on open support, grill, steam-convection oven, tiltable cooking pan) combined with untypical kitchen furniture creating perfect working area.

