



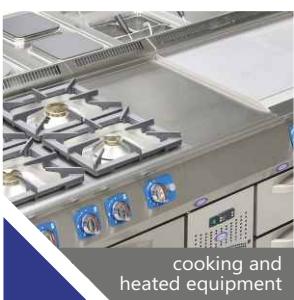
buffets



bars



wine libraries



cooking and heated equipment



boiling pans



refrigeration



ventilation hoods



floor drains



s/s kitchen furniture

CATALOGUE

 **GORT**
Foodservice Equipment
Manufacturer

modern PRODUCTION PLANT



PEOPLE

- highly skilled and experienced team of R&D engineers
- well trained production crew
- factory installation teams

manufacturing facility

- state-of-the-art manufacturing facility
- high technological potential in material processing
- continuous investment in modern technologies



flexibility

- we are open to customer ideas and needs
- we are ready to cooperate on challenging projects
- we have extensive experience in manufacturing custom equipment



quality

- quality control at each processing stage
- internal Quality Management System
- systematic R&D activities



production plant
located in Poland

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extensive product range



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BOILING PANS

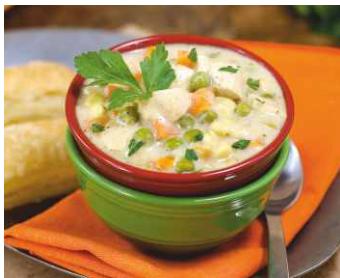
Boiling pans are widely used in catering facilities. Especially in canteens, leisure centres, school, hospital and prison kitchens as well as during events. Generally the boiling pans are to be found in large kitchens where soups, rice, sauces, etc. are being cooked.

GORT Boiling Pans range is reliable and aesthetic. The appliances have modern look and, what is more important, their construction is robust and based on technical solutions which guarantee perfect operation of the appliances. Those features make GORT boiling pans an excellent solution for commercial kitchens.

An experienced team of engineers ensures best design. In our production plant in Bialystok new technical and technological solutions are being systematically developed. That allows to adjust the appearance and functions of boiling pans to increasing and changing demands of the market.

- GORT offers gas, electric and steam boiling pans
- manual or automatic water filling in the jacket available
- AUTOCLAVE version available
- polished cooking tank bottom, made of AISI 316 stainless steel
- body made of high quality stainless steel
- boiling pans are equipped with appropriate protection systems
- round cooking tank
- indirect heating





aesthetics
and functionality



GAS BOILING PANS

150, 200, 300, 500 L



- Body made of high quality stainless steel.
- Polished cooking tank bottom, made of AISI 316 stainless steel.
- Indirect heating by water jacket.
- Drain valve 2".
- Filling of the jacket with treated water in two versions: automatic (by solenoid valve) or manual (through water inlet).
- Working pressure in water jacket – 0,5 bar.
- Piezo-electric igniter.
- Electronic water level control of the jacket - effective protection against working with too low level of water.
- Thermal protection against overheating and additional electrochemical protection of water jacket.
- Efficient gas burner ensures high-performance with low gas consumption.
- Gas anti-outflow protection.
- International Protection Rating IPX4.
- Boiling pans available in AUTOCLAVE version: lid gasket, tightening lid clamps, safety valve on lid 0,05 bar.



capacity	150 L				200 L				
model	S	GK611500-090GN	GK211500-090GN	GK611510-090GN	GK211510-090GN	GK612000-100JN	GK212000-100JN	GK612010-100JN	GK212010-100JN
version	standard		autoclave		standard		autoclave		
jacket filling system*	A	M	A	M	A	M	A	M	
treated water connection (jacket)	G¾"	-	G¾"	-	G¾"	-	G¾"	-	
hot and cold water	2 x G½"				2 x G½"				
tap connection									
external dimensions [W x D x H]	900 x 900 x 850/1571 mm				1000 x 1150 x 900/1785 mm				
gas type	G20; G25; G2.350; G27; G30/31				G20; G25; G2.350; G27; G30/31				
gas power	23 kW				34,5 kW				
power supply	1N + PE 230/50				1N + PE 230/50				
power	0,2 kW				0,2 kW				

* A - automatic, M - manual



capacity	300 L				500 L				
model	S	GK613000-120kN	GK213000-120kN	GK613010-120kN	GK213010-120kN	GK615000-120kN	GK215000-120kN	GK615010-120kN	GK215010-120kN
version	standard		autoclave		standard		autoclave		
jacket filling system*	A	M	A	M	A	M	A	M	
treated water connection (jacket)	G¾"	-	G¾"	-	G¾"	-	G¾"	-	
hot and cold water	2 x G½"				2 x G½"				
tap connection									
external dimensions [W x D x H]	1200 x 1300 x 900/1933 mm				1200 x 1300 x 1100/2133 mm				
gas type	G20; G25; G2.350; G27; G30/31				G20; G25; G2.350; G27; G30/31				
gas power	48 kW				58 kW				
power supply	1N + PE 230/50				1N + PE 230/50				
power	0,2 kW				0,2 kW				

* A - automatic, M - manual

ELECTRIC BOILING PANS

150, 200, 300, 500 L



- Body made of high quality stainless steel.
- Max. food level marked in the pan.
- Indirect heating by water jacket.
- Drain valve 2".
- Filling of the jacket with treated water in two versions: automatic (by solenoid valve) or manual (through water inlet).
- Working pressure in water jacket – 0,5 bar.
- Electronic water level control of the jacket - effective protection against working with too low level of water.
- Thermal protection against overheating and additional electrochemical protection of water jacket.
- The highest quality heating elements made entirely of INCOLOY 800 steel.
- Food temperature adjustment.
- International Protection Rating IPX4.
- Boiling pans available in AUTOCLAVE version: lid gasket, tightening lid clamps, safety valve on lid 0,05 bar.



capacity	150 L				200 L			
model	GK511500-090GN	GK11500-090GN	GK511510-090GN	GK11510-090GN	GK512000-100JN	GK112000-100JN	GK512010-100JN	GK112010-100JN
version	standard		autoclave		standard		autoclave	
jacket filling system*	A	M	A	M	A	M	A	M
treated water connection (jacket)	G¾"	-	G¾"	-	G¾"	-	G¾"	-
hot and cold water	2 x G½"				2 x G½"			
tap connection								
external dimensions [W x D x H]	900 x 900 x 850/1571 mm				1000 x 1150 x 900/1786 mm			
power supply	3N + PE 400/50				3N + PE 400/50			
power	18,2 kW				27,2 kW			

* A - automatic, M - manual



capacity	300 L				500 L			
model	GK513000-120KN	GK113000-120KN	GK513010-120KN	GK113010-120KN	GK515000-120KN	GK115000-120KN	GK515010-120KN	GK115010-120KN
version	standard		autoclave		standard		autoclave	
jacket filling system*	A	M	A	M	A	M	A	M
treated water connection (jacket)	G¾"	-	G¾"	-	G¾"	-	G¾"	-
hot and cold water	2 x G½"				2 x G½"			
tap connection								
external dimensions [W x D x H]	1200 x 1300 x 900/1934 mm				1200 x 1300 x 1100/2134 mm			
power supply	3N + PE 400/50				3N + PE 400/50			
power	36,2 kW				45,2 kW			

* A - automatic, M - manual

STEAM BOILING PANS

150, 200, 300, 500 L



- Body made of high quality stainless steel.
- Polished cooking tank bottom, made of AISI 316 stainless steel.
- Pressed balanced lid.
- Max. food level marked in the pan.
- Drain valve 2".
- Working pressure in water jacket – 0,5 bar.
- Boiling pans available in AUTOCLAVE version: lid gasket, tightening lid clamps, safety valve on lid 0,05 bar.



capacity	150 L		200 L	
model	GK311500-090GN	GK311510-090GN	GK312000-100JN	GK312010-100JN
version	standard	autoclave	standard	autoclave
external dimensions [W x D x H]	900 x 900 x 850/1571 mm		1000 x 1150 x 900/1777 mm	
saturated steam pressure [Mpa]	0,04 ÷ 0,043		0,04 ÷ 0,043	
hot and cold water tap connection	2 x G½"		2 x G½"	
steam connection	G1¼"		G1¼"	
condensate connection	G ½"		G ½"	
supply steam temperature	110°C		110°C	
steam consumption	65 kg/h		85 kg/h	



capacity	300 L		500 L	
model	GK313000-120KN	GK313010-120KN	GK315000-120KN	GK315010-120KN
version	standard	autoclave	standard	autoclave
external dimensions [W x D x H]	1200 x 1300 x 900/1931 mm		1200 x 1300 x 1100/2134 mm	
saturated steam pressure [Mpa]	0,04 ÷ 0,043		0,04 ÷ 0,043	
hot and cold water tap connection	2 x G½"		2 x G½"	
steam connection	G1¼"		G1¼"	
condensate connection	G ½"		G ½"	
supply steam temperature	110°C		110°C	
steam consumption	100 kg/h		115 kg/h	

LINE 700

GORT Line 700 is reliable and aesthetic. The appliances have a modern look and, what is more important, their construction is robust and based on technical solutions which guarantee perfect operation of the appliances. GORT Line 700 is an excellent solution for commercial kitchens.

An experienced team of engineers ensures best design. In our production plant in Bialystok new technical and technological solutions are being systematically developed. That allows to adjust the appearance and functions of Line 700 units to increasing and changing demands of the market.

- made of AISI 304 and AISI 316 s/s
- dimensions: 400/800/1200 mm x 730 mm x 850÷900 mm
- gas and electric appliances
- tops and monoblocks available





aesthetics
and functionality



700

DISTINCTIVE FEATURES

01 High-power and highly efficient burners

made of corrosion-resistant materials.

02 Fast and easy **cleaning**. Removable chimneys, removable burners basins, burners elements, oven grid shelves and lava stone grill grids can be **washed in dishwashers**.

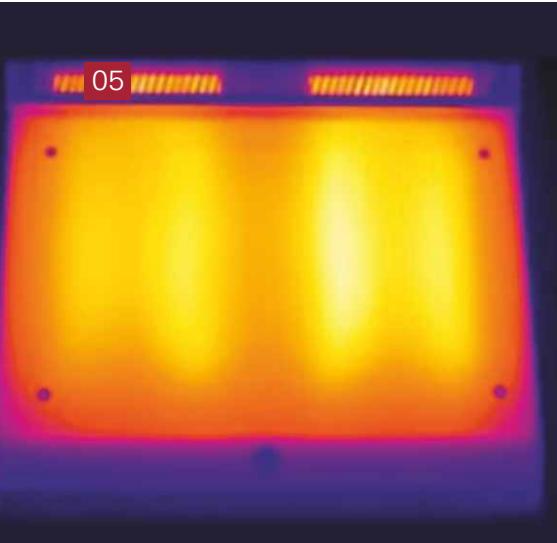
03 All electric heating elements are made **of INCOLOY 800 steel** with excellent corrosion-resistance.

04 Tanks of appliances that have contact with salty water (e.g. pasta cookers, boiling pans bottoms) are made **of AISI 316 s/s** - the best solution.

05 Extra large frying surface on all fry tops.
Perfect temperature distribution on fry tops and tilting bratt pans.

06 Fryers with **cold zone** extend oil "life" and bring serious savings.
Filter integrated in oil tank allows easy and quick oil cleaning.





DISTINCTIVE FEATURES

- 07** Reinforced and soundproof neutral elements.
Drawers available.
- 08** Universal bases. Doors can be mounted optionally.
Refrigerated and heated bases also available.
- 09** All the appliances have been tested in a very detailed way.
Gas appliances have been tested and approved for all gas types
by one of the most experienced and rigorous notified bodies
in Europe having obtained **CE** mark.
- 10** Easy installation - unified and easily accessible electrical,
gas and hydraulic connections - reduction of installation time.
- 11** Easy maintenance
with very few tools.
- 12** Round legs are height
adjustable 850 or 900 mm.
- 13** Hair-joint connection system - perfectly smooth connection
of units standing next to each other.



07



08



09

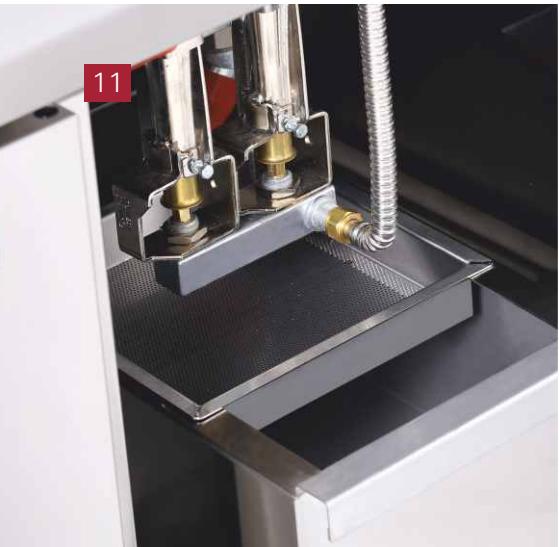


10



13

11



12



GAS COOKING RANGES



- Appliance body made of high quality stainless steel.
- High-power burners made of corrosion-resistant materials.
- Durable cast-iron pan supports.
- Gas anti-outflow protection - when accidental extinguishing of the flame occurs the temperature sensor shuts off the gas flow to the main burner and pilot burner.
- Protected nozzles and pilot light.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.

Line 700

gas cooking

TOPS



model

GC2000-040EV

S GC2000-080EV

GC2000-120EV

external dimensions [W x D x H]

400 x 730 x 250 mm

800 x 730 x 250 mm

1200 x 730 x 250 mm

power supply type

GAS*

GAS*

GAS*

power

11,3 kW

22,6 kW

33,9 kW

number of burners

2 (1x4,15 kW + 1x7,15 kW) 4 (2x4,15 kW + 2x7,15 kW) 6 (3x4,15 kW + 3x7,15 kW)

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31

gas cooking ranges
ON OPEN BASE



model

GC2000-040EV+S02

S GC2000-080EV+S02

S GC2000-120EV+S02

external dimensions [W x D x H]

400 x 730 x 850 mm

800 x 730 x 850 mm

1200 x 730 x 850 mm

power supply type

GAS*

GAS*

GAS*

power

11,3 kW

22,6 kW

33,9 kW

number of burners

2 (1x4,15 kW + 1x7,15 kW) 4 (2x4,15 kW + 2x7,15 kW) 6 (3x4,15 kW + 3x7,15 kW)

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31



GAS COOKING RANGES

on gas oven (monoblock)



- Appliance body made of high quality stainless steel.
- High-power burners made of corrosion-resistant materials.
- Durable cast-iron pan supports.
- Gas anti-outflow protection - when accidental extinguishing of the flame occurs the temperature sensor shuts off the gas flow to the main burner and pilot burner.
- Protected nozzles and pilot light.
- Even temperature distribution.
- Runners to accommodate GN 2/1 containers.
- Oven is equipped with 1 GN 2/1 grid shelf.
- Oven thermal protection against overheating.
- Height adjustable round s/s legs 850÷900 mm.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



**gas cooking ranges
ON GAS OVEN**

model	S GC2000-080EV+V51	GC2000-120EV+V52
external dimensions [W x D x H]	800 x 730 x 850 mm	1200 x 730 x 250 mm
power supply type	GAS*	GAS*
total power	28,3 kW	39,6 kW
number of burners	4 (2x4,15 kW + 2x7,15 kW)	6 (3x4,15 kW + 3x7,15 kW)
oven power	5,7 kW	5,7 kW
oven temperature range	120-270°C +/- 10°C	120-270°C +/- 10°C
oven height	305 mm	305 mm

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31

**gas cooking ranges
ON ELECTRIC OVEN**

model	S GC2000-080EV+V40	GC2000-120EV+V42
external dimensions [W x D x H]	800 x 730 x 850 mm	1200 x 730 x 850 mm
power supply type (range/oven)	GAS*/electric 400 V	GAS*/electric 400 V
gas range power	22,6 kW	33,9 kW
number of burners	4 (2x4,15 kW + 2x7,15 kW)	6 (3x4,15 kW + 3x7,15 kW)
oven power	5,5 kW / 400 V	5,5 kW / 400 V
oven temperature range	70-270°C +/- 10°C	70-270°C +/- 10°C
oven height	305 mm	305 mm

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31



GAS SOLID TOPS



- Appliance body made of high quality stainless steel.
- The center of the plate can reach a maximum temperature of 500°C.
- Large cooking surface.
- Models with oven:
 - 8-position thermostat valve
 - piezo-electric igniter
 - GN 2/1 grid shelf
 - cast-iron oven insert provides great heat accumulation
 - embossed oven door interior
 - even temperature distribution in oven.
- Easy and comfortable cleaning.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.

gas solid
TOPS



model	GT2000-040EV	GT2000-080EV
external dimensions [W x D x H]	400 x 730 x 250 mm	800 x 730 x 250 mm
power supply type	GAS*	GAS*
power	5,7 kW	10 kW
cooking surface dimensions [W x D]	370 x 572 mm	770 x 572 mm

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31

gas solid tops
ON OPEN BASE



model	GT2000-040EV+S02	GT2000-080EV+S02
external dimensions [W x D x H]	400 x 730 x 850 mm	800 x 730 x 850 mm
power supply type	GAS*	GAS*
power	5,7 kW	10 kW
cooking surface dimensions [W x D]	370 x 572 mm	770 x 572 mm

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31

gas solid tops
ON GAS OVEN



model	GT2000-080EV+V51
external dimensions [W x D x H]	800 x 730 x 850 mm
power supply type	GAS*
total power	15,7 kW
oven power	5,7 kW
cooking surface dimensions [W x D]	770 x 572 mm
oven dimensions	570 x 655 x 305 mm
grid dimensions	GN2/1
oven temperature range	120-270°C +/- 10°C

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31

GAS SOLID TOPS

with gas cooking ranges



- Appliance body made of high quality stainless steel.
- The center of the plate can reach a maximum temperature of 500°C.
- Large cooking surface.
- Durable cast-iron pan supports.
- Protected nozzles and pilot light.
- Models with oven:
 - 8-position thermostat valve
 - piezo-electric igniter
 - GN 2/1 grid shelf
 - cast-iron oven insert provides great heat accumulation
 - embossed oven door interior
 - even temperature distribution in oven.
- Easy and comfortable cleaning.
- Gas anti-outflow protection – when accidental extinguishing of the flame occurs the temperature sensor shuts off the gas flow to the main burner and pilot burner.



**gas solid
TOPS**

model	GT2100-080EV	GT2100-120EV	GT2300-120EV
external dimensions [W x D x H]	800 x 730 x 250 mm	1200 x 730 x 250 mm	1200 x 730 x 250 mm
power supply type	GAS*	GAS*	GAS*
power	17 kW	21,3 kW	28,3 kW
numer of burners	2 (1x4,15 kW + 1x7,15 kW)	2 (1x4,15 kW + 1x7,15 kW)	4 (2x4,15 kW + 2x7,15 kW)
cooking surface dimensions [W x D]	370 x 572 mm	770 x 572 mm	370 x 572 mm

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31



**gas solid tops
ON OPEN BASE**

model	GT2100-080EV+S02	GT2100-120EV+S02	GT2300-120EV+S02
external dimensions [W x D x H]	800 x 730 x 850 mm	1200 x 730 x 850 mm	1200 x 730 x 850 mm
power supply type	GAS*	GAS*	GAS*
power	17 kW	21,3 kW	28,3 kW
numer of burners	2 (1x4,15 kW + 1x7,15 kW)	2 (1x4,15 kW + 1x7,15 kW)	4 (2x4,15 kW + 2x7,15 kW)
cooking surface dimensions [W x D]	370 x 572 mm	770 x 572 mm	370 x 572 mm

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31



**gas solid tops
ON GAS OVEN**

model	GT2100-080EV+V51	GT2100-120EV+V52	GT2300-120EV+V52
external dimensions [W x D x H]	800 x 730 x 850 mm	1200 x 730 x 850 mm	1200 x 730 x 850 mm
power supply type	GAS*	GAS*	GAS*
total power	22,7 kW	27 kW	34 kW
oven power	5,7 kW	5,7 kW	5,7 kW
numer of burners	2 (1x4,15 kW + 1x7,15 kW)	2 (1x4,15 kW + 1x7,15 kW)	4 (2x4,15 kW + 2x7,15 kW)
cooking surface dimensions [W x D]	370 x 572 mm	770 x 572 mm	370 x 572 mm
oven dimenions	570 x 655 x 305 mm	570 x 655 x 305 mm	570 x 655 x 305 mm
grid dimensions	GN2/1	GN2/1	GN2/1
oven temperature range	120-270°C+/- 10°C	120-270°C+/- 10°C	120-270°C+/- 10°C

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31

ELECTRIC COOKING RANGES

with heating plates Ø220 mm



- Appliance body made of high quality stainless steel.
- Oven thermal protection against overheating.
- Heating plate thermal protection against overheating.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.

Line 700

electric cooking

TOPS



model	GC1100-040EV	GC1100-080EV	GC1100-120EV
external dimensions [W x D x H]	400 x 730 x 250 mm	800 x 730 x 250 mm	1200 x 730 x 250 mm
power supply	400 V / 50 Hz	400 V / 50 Hz	400 V / 50 Hz
power	5,2 kW	10,4 kW	15,6 kW
number of heating plates	2 (2x2,6 kW)	4 (4x2,6 kW)	6 (6x2,6 kW)

electric cooking ranges

ON OPEN BASE



model	GC1100-040EV+S02	GC1100-080EV+S02	GC1100-120EV+S02
external dimensions [W x D x H]	400 x 730 x 850 mm	800 x 730 x 850 mm	1200 x 730 x 850 mm
power supply	400 V / 50 Hz	400 V / 50 Hz	400 V / 50 Hz
power	5,2 kW	10,4 kW	15,6 kW
number of heating plates	2 (2x2,6 kW)	4 (4x2,6 kW)	6 (6x2,6 kW)

electric cooking ranges

ON ELECTRIC OVEN



model	GC1100-080EV+V40	GC1100-120EV+V42
external dimensions [W x D x H]	800 x 730 x 850 mm	1200 x 730 x 850 mm
power supply	400 V / 50 Hz	400 V / 50 Hz
total power	15,9 kW	21,1 kW
oven power	5,5 kW	5,5 kW
oven temperature range	70-270°C +/- 10°C	70-270°C +/- 10°C
number of heating plates	4 (4x2,6 kW)	6 (6x2,6 kW)

ELECTRIC COOKING RANGES

with heating plates 220x220 mm



- Appliance body made of high quality stainless steel.
- Oven thermal protection against overheating.
- Runners to accommodate GN2/1 containers.
- One GN 2/1 grid shelf for the oven.
- Heating plate thermal protection against overheating.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.

Line 700

electric cooking

TOPS



model	GC1200-040EV	GC1200-080EV	GC1200-120EV
external dimensions [W x D x H]	400 x 730 x 250 mm	800 x 730 x 250 mm	1200 x 730 x 250 mm
power supply	400 V / 50 Hz	400 V / 50 Hz	400 V / 50 Hz
power	5,2 kW	10,4 kW	15,6 kW
number of heating plates	2 (2x2,6 kW)	4 (4x2,6 kW)	6 (6x2,6 kW)

**electric cooking ranges
ON OPEN BASE**



model	GC1200-040EV+S02	GC1200-080EV+S02	GC1200-120EV+S02
external dimensions [W x D x H]	400 x 730 x 850 mm	800 x 730 x 850 mm	1200 x 730 x 850 mm
power supply	400 V / 50 Hz	400 V / 50 Hz	400 V / 50 Hz
power	5,2 kW	10,4 kW	15,6 kW
number of heating plates	2 (2x2,6 kW)	4 (4x2,6 kW)	6 (6x2,6 kW)

**electric cooking ranges
ON ELECTRIC OVEN**



model	GC1200-080EV+V40	GC1200-120EV+V42
external dimensions [W x D x H]	800 x 730 x 850 mm	1200 x 730 x 850 mm
power supply	400 V / 50 Hz	400 V / 50 Hz
total power	15,9 kW	21,1 kW
oven power	5,5 kW	5,5 kW
oven temperature range	70-270°C +/- 10°C	70-270°C +/- 10°C
number of heating plates	4 (4x2,6 kW)	6 (6x2,6 kW)

INDUCTION RANGES

on open base (monoblock)



- Appliance body as monoblock made of high quality stainless steel.
- Induction plates dimensions 570x335 mm, each one includes 2 heating zones (3,5 kW each).
- Reduced energy consumption in comparison with traditional heating appliances.
- Easy and comfortable cleaning due to smooth surface.
- Perfect fan ventilation.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model	GC1300-040EV+S02	GC1300-080EV+S02
external dimensions [W x D x H]	400 x 730 x 850 mm	800 x 730 x 850 mm
power supply	400 V / 50 Hz	400 V / 50 Hz
power	7 kW	14 kW
number of heating zones	2 (2x3,5 kW)	4 (4x3,5 kW)

ELECTRIC PASTA COOKER

removable chimney -
easy cleaning

tank made of AISI 316
stainless steel

appliance tested
and CE approved



- Appliance body as monoblock made of high quality stainless steel.
- AISI 304 s/s pasta baskets (cool-touch handles), set: 2 x basket 144x164x215 mm, 1 x basket 290x164x215 mm.
- Water drain directly into sewage system.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model

S GW1110-040EV+S03

external dimensions [W x D x H]

400 x 730 x 850 mm

power supply

400 V

power

6 kW

water inlet

¾"

water outlet

1"

tank capacity

26 L

GAS FRY TOPS



- Appliance body made of high quality stainless steel.
- Easy and comfortable cleaning.
- Gas anti-outflow protection.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.





model	GG2110-040EV	GG2210-040EV	GG2130-040EV	GG2230-040EV
cooking surface material	AISI 304	AISI 304	FE 510	FE 510
cooking surface structure	smooth	ribbed	smooth	ribbed
external dimensions [W x D x H]	400 x 730 x 250 mm			
cooking surface dimensions	390 x 510 mm			
power supply type	GAS*	GAS*	GAS*	GAS*
power	6,5 kW	6,5 kW	6,5 kW	6,5 kW
temperature range	120 - 280°C	120 - 280°C	120 - 280°C	120 - 280°C

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31



model	GG2110-080EV	GG2210-080EV	GG2310-080EV
cooking surface material	AISI 304	AISI 304	AISI 304
cooking surface structure	smooth	ribbed	smooth-ribbed
external dimensions [W x D x H]	800 x 730 x 250 mm	800 x 730 x 250 mm	800 x 730 x 250 mm
cooking surface dimensions	790 x 510 mm	790 x 510 mm	790 x 510 mm
power supply type	GAS*	GAS*	GAS*
power	13 kW	13 kW	13 kW
temperature range	120 - 280°C	120 - 280°C	120 - 280°C
	two cooking zones	two cooking zones	two cooking zones

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31



model	GG2130-080EV	GG2230-080EV	GG2330-080EV
cooking surface material	FE 510	FE 510	FE 510
cooking surface structure	smooth	ribbed	smooth-ribbed
external dimensions [W x D x H]	800 x 730 x 250 mm	800 x 730 x 250 mm	800 x 730 x 250 mm
cooking surface dimensions	790 x 510 mm	790 x 510 mm	790 x 510 mm
power supply type	GAS*	GAS*	GAS*
power	13 kW	13 kW	13 kW
temperature range	120 - 280°C	120 - 280°C	120 - 280°C
	two cooking zones	two cooking zones	two cooking zones

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31

GAS FRY TOPS

on open base (monoblock)



- Appliance body made of high quality stainless steel.
- Easy and comfortable cleaning.
- Gas anti-outflow protection.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.

Line 700



model	GG2110-040EV+S02	GG2210-040EV+S02	GG2130-040EV+S02	GG2230-040EV+S02
cooking surface material	AISI 304	AISI 304	FE 510	FE 510
cooking surface structure	smooth	ribbed	smooth	ribbed
external dimensions [W x D x H]	400 x 730 x 850 mm			
cooking surface dimensions	390 x 510 mm			
power supply type	GAS*	GAS*	GAS*	GAS*
power	6,5 kW	6,5 kW	6,5 kW	6,5 kW
temperature range	120 - 280°C	120 - 280°C	120 - 280°C	120 - 280°C

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31



model	GG2110-080EV+S02	GG2210-080EV+S02	GG2310-080EV+S02
cooking surface material	AISI 304	AISI 304	AISI 304
cooking surface structure	smooth	ribbed	smooth-ribbed
external dimensions [W x D x H]	800 x 730 x 850 mm	800 x 730 x 850 mm	800 x 730 x 850 mm
cooking surface dimensions	790 x 510 mm	790 x 510 mm	790 x 510 mm
power supply type	GAS*	GAS*	GAS*
power	13 kW	13 kW	13 kW
temperature range	120 - 280°C	120 - 280°C	120 - 280°C
	two cooking zones	two cooking zones	two cooking zones

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31



model	GG2130-080EV+S02	GG2230-080EV+S02	GG2330-080EV+S02
cooking surface material	FE 510	FE 510	FE 510
cooking surface structure	smooth	ribbed	smooth-ribbed
external dimensions [W x D x H]	800 x 730 x 850 mm	800 x 730 x 850 mm	800 x 730 x 850 mm
cooking surface dimensions	790 x 510 mm	790 x 510 mm	790 x 510 mm
power supply type	GAS*	GAS*	GAS*
power	13 kW	13 kW	13 kW
temperature range	120 - 280°C	120 - 280°C	120 - 280°C
	two cooking zones	two cooking zones	two cooking zones

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31

GAS CHROME FRY TOPS



- Perfect for frying **delicate products**, without the risk of their sticking to plate.
- Appliance body made of high quality stainless steel.
- Easy and comfortable cleaning.
- Heating plate thermal protection against overheating.
- Gas anti-outflow protection.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.

model	GG2140-040EV	GG2140-080EV
cooking surface material	FE 510 chrome	FE 510 chrome
cooking surface structure	smooth	smooth
external dimensions [W x D x H]	400 x 730 x 250 mm	800 x 730 x 250 mm
cooking surface dimensions	390 x 510 mm	790 x 510 mm
power supply type	GAS*	GAS*
power	6,5 kW	13 kW
temperature range	120 - 280°C	120 - 280°C two cooking zones

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31

GAS CHROME FRY TOPS

on open base (monoblock)



- Perfect for frying **delicate products**, without the risk of their sticking to plate.
- Appliance body made of high quality stainless steel.
- Easy and comfortable cleaning.
- Heating plate thermal protection against overheating.
- Gas anti-outflow protection.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model	GG2140-040EV+S02	GG2140-080EV+S02
cooking surface material	FE 510 chrome	FE 510 chrome
cooking surface structure	smooth	smooth
external dimensions [W x D x H]	400 x 730 x 850 mm	800 x 730 x 850 mm
cooking surface dimensions	390 x 510 mm	790 x 510 mm
power supply type	GAS*	GAS*
power	6,5 kW	13 kW
temperature range	120 - 280°C	120 - 280°C two cooking zones

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31.

ELECTRIC FRY TOPS



- Appliance body made of high quality stainless steel.
- Easy and comfortable cleaning.
- Heating plate thermal protection against overheating.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.





model	GG1110-040EV	GG1210-040EV	GG1130-040EV	GG1230-040EV
cooking surface material	AISI 304	AISI 304	FE 510	FE 510
cooking surface structure	smooth	ribbed	smooth	ribbed
external dimensions [W x D x H]	400 x 730 x 250 mm			
cooking surface dimensions	390 x 510 mm			
power supply	400 V / 50 Hz			
power	4,05 kW	4,05 kW	4,05 kW	4,05 kW
temperature range	120 - 280°C	120 - 280°C	120 - 280°C	120 - 280°C



model	GG1110-080EV	GG1210-080EV	GG1310-080EV
cooking surface material	AISI 304	AISI 304	AISI 304
cooking surface structure	smooth	ribbed	smooth-ribbed
external dimensions [W x D x H]	800 x 730 x 250 mm	800 x 730 x 250 mm	800 x 730 x 250 mm
cooking surface dimensions	790 x 510 mm	790 x 510 mm	790 x 510 mm
power supply	400 V / 50 Hz	400 V / 50 Hz	400 V / 50 Hz
power	8,1 kW	8,1 kW	8,1 kW
temperature range	120 - 280°C two cooking zones	120 - 280°C two cooking zones	120 - 280°C two cooking zones



model	GG1130-080EV	GG1230-080EV	GG1330-080EV
cooking surface material	FE 510	FE 510	FE 510
cooking surface structure	smooth	ribbed	smooth-ribbed
external dimensions [W x D x H]	800 x 730 x 250 mm	800 x 730 x 250 mm	800 x 730 x 250 mm
cooking surface dimensions	790 x 510 mm	790 x 510 mm	790 x 510 mm
power supply	400 V / 50 Hz	400 V / 50 Hz	400 V / 50 Hz
power	8,1 kW	8,1 kW	8,1 kW
temperature range	120 - 280°C two cooking zones	120 - 280°C two cooking zones	120 - 280°C two cooking zones

ELECTRIC FRY TOPS

on open base (monoblock)



- Appliance body made of high quality stainless steel.
- Easy and comfortable cleaning.
- Heating plate thermal protection against overheating.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.

Line 700



model	GG1110-040EV+S02	GG1210-040EV+S02	GG1130-040EV+S02	GG1230-040EV+S02
cooking surface material	AISI 304	AISI 304	FE 510	FE 510
cooking surface structure	smooth	ribbed	smooth	ribbed
external dimensions [W x D x H]	400 x 730 x 850 mm			
cooking surface dimensions	390 x 510 mm			
power supply	400 V / 50 Hz			
power	4,05 kW	4,05 kW	4,05 kW	4,05 kW
temperature range	120 - 280°C	120 - 280°C	120 - 280°C	120 - 280°C



model	GG1110-080EV+S02	GG1210-080EV+S02	GG1310-080EV+S02
cooking surface material	AISI 304	AISI 304	AISI 304
cooking surface structure	smooth	ribbed	smooth-ribbed
external dimensions [W x D x H]	800 x 730 x 850 mm	800 x 730 x 850 mm	800 x 730 x 850 mm
cooking surface dimensions	790 x 510 mm	790 x 510 mm	790 x 510 mm
power supply	400 V / 50 Hz	400 V / 50 Hz	400 V / 50 Hz
power	8,1 kW	8,1 kW	8,1 kW
temperature range	120 - 280°C two cooking zones	120 - 280°C two cooking zones	120 - 280°C two cooking zones



model	GG1130-080EV+S02	GG1230-080EV+S02	GG1330-080EV+S02
cooking surface material	FE 510	FE 510	FE 510
cooking surface structure	smooth	ribbed	smooth-ribbed
external dimensions [W x D x H]	800 x 730 x 850 mm	800 x 730 x 850 mm	800 x 730 x 850 mm
cooking surface dimensions	790 x 510 mm	790 x 510 mm	790 x 510 mm
power supply	400 V / 50 Hz	400 V / 50 Hz	400 V / 50 Hz
power	8,1 kW	8,1 kW	8,1 kW
temperature range	120 - 280°C two cooking zones	120 - 280°C two cooking zones	120 - 280°C two cooking zones

ELECTRIC CHROME FRY TOPS



- Perfect for frying **delicate products**, without the risk of their sticking to plate.
- Appliance body made of high quality stainless steel.
- Easy and comfortable cleaning.
- Heating plate thermal protection against overheating.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.

model	GG1140-040EV	GG1140-080EV
cooking surface material	FE 510 chrome	FE 510 chrome
cooking surface structure	smooth	smooth
external dimensions [W x D x H]	400 x 730 x 250 mm	800 x 730 x 250 mm
cooking surface dimensions	390 x 510 mm	790 x 510 mm
power supply	400 V / 50 Hz	400 V / 50 Hz
power	4,05 kW	8,1 kW
temperature range	120 - 280°C	120 - 280°C two cooking zones

ELECTRIC CHROME FRY TOPS on open base (monoblock)



- Perfect for frying **delicate products**, without the risk of their sticking to plate.
- Appliance body made of high quality stainless steel.
- Easy and comfortable cleaning.
- Heating plate thermal protection against overheating.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model	GG1140-040EV+S02	GG1140-080EV+S02
cooking surface material	FE 510 chrome	FE 510 chrome
cooking surface structure	smooth	smooth
external dimensions [W x D x H]	400 x 730 x 850 mm	800 x 730 x 850 mm
cooking surface dimensions	390 x 510 mm	790 x 510 mm
power supply	400 V / 50Hz	400 V / 50Hz
power	4,05 kW	8,1 kW
temperature range	120 - 280°C	120 - 280°C two cooking zones

GAS LAVA STONE GRILLS

tops and on open base (monoblock)



- Appliance body as monoblock made of high quality stainless steel.
- Durable stainless steel grid.
- High-power and efficient burner.
- Removable waste drawer.
- Lava stones - provided with appliance.
- Gas anti-outflow protection - when accidental extinguishing of the flame occurs the temperature sensor shuts off the gas flow to the main burner and pilot burner.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model	GL2000-040EV	GL2000-080EV	S GL2000-040EV+S02	GL2000-080EV+S02
external dimensions [W x D x H]	400x730x250 mm	800x730x250 mm	400x730x850 mm	800x730x850 mm
working surface dimensions	330x500 mm	660x500 mm	330x500 mm	660x500 mm
power supply type	GAS*	GAS*	GAS*	GAS*
power	7,8 kW	15,6 kW	7,8 kW	15,6 kW
number of burners	1x7,8 kW	2x7,8 kW	1x7,8 kW	2x7,8 kW

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31

ELECTRIC BAIN MARIES

on open base (monoblock)



- Appliance body made of high quality stainless steel.
- Max height of GN containers 200 mm (ordered optionally).
- Separate wells temperature control in 2-well bain-marie.
- Heater thermal overheating protection.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model

S GB1100-040EV+S02

GB1200-080EV+S02

external dimensions [W x D x H]

400 x 730 x 850 mm

800 x 730 x 850 mm

power supply

230 V

230 V

power

1 kW

2 kW

number of wells

1 x GN1/1

2 x GN1/1

temperature range

30 - 95°C

GAS FRYERS

on base with doors (monoblock)



- Appliance body made of high quality stainless steel.
- Cold zone (depending on the model) prevents food remains burning on the tank's bottom.
- Pre-filtering of frying fat through the filter on the tank.
- Gas anti-outflow protection.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.

Line 700



model	S GF2210-040EV+S03	S GF2110-040EV+S03	GF2120-040EV+S03
external dimensions [W x D x H]	400 x 730 x 850/1040 mm	400 x 730 x 850/1040 mm	400 x 730 x 850/1040 mm
cold zone	YES	YES	NO
number of tanks x capacity	2 x 8 L	1 x 13 L	1 x 17 L
power supply type	GAS*	GAS*	GAS*
power	11,2 kW	11,2 kW	12,2 kW
temperature range	110 - 190°C	110 - 190°C	110 - 190°C

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31



model	S GF2210-080EV+S05	GF2220-080EV+S05
external dimensions [W x D x H]	800 x 730 x 850/1040 mm	800 x 730 x 850/1040 mm
cold zone	YES	YES
number of tanks x capacity	2 x 13 L	2 x 17 L
power supply type	GAS*	GAS*
power	22,4 kW	24,4 kW
temperature range	110 - 190°C	110 - 190°C

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31



ELECTRIC FRYERS

on base with doors (monoblock)



- Appliance body made of high quality stainless steel.
- Cold zone prevents food remains burning on the tank's bottom.
- Pre-filtering of frying fat through the filter on the tank.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model	S GF1210-040EV+S03	GF1110-040EV+S03	S GF1210-080EV+S05
external dimensions [W x D x H]	400 x 730 x 850/1040 mm	400 x 730 x 850/1040 mm	800 x 730 x 850/1040 mm
cold zone	YES	YES	YES
number of tanks x capacity	2 x 8 L	1 x 17 L	2 x 17 L
power supply	400 V	400 V	400 V
power	14 kW	16,5 kW	33 kW
temperature range	94 - 190°C	94 - 190°C	94 - 190°C

ELECTRIC CHIP SCUTTLE TOP



- Appliance body made of high quality AISI 304 stainless steel.
- Smooth heater's power regulation.
- High-power infrared heater.
- Removable tank 150 mm high - easy and comfortable cleaning.
- Perforated drip insert with shape enabling easy products collection.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model	GH1000-040EV
external dimensions [W x D x H]	400 x 730 x 250 mm
tank	GN 1/1-150 mm
power supply	230 V
power	1 kW

GAS TILTING BRATT PANS



- Appliance body made of high quality stainless steel.
- Thermal pan's overheating protection.
- Manual tilting mechanism for easy pan's emptying.
- Pans usage is recommended due to physical properties of materials used for pan bottom execution:
 - pan bottom made of AISI 304 stainless steel for stewing and sauces preparation;
 - pan bottom made of FE 510 steel for frying and stewing dishes in own sauce (without acid pH ingredients)



model	GP2111-080EV+S00	S GP2131-080EV+S00
external dimensions [W x D x H]	800 x 730 x 850 mm	800 x 730 x 850 mm
material of pan bottom	AISI 304	FE 510
pan's capacity	60 L	60 L
cooking surface	705 x 463 (0,33 m ²)	705 x 463 (0,33 m ²)
power supply type	GAS*	GAS*
power	16 kW	16 kW
temperature range	120 - 280°C	120 - 280°C

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31

ELECTRIC TILTING BRATT PANS



- Appliance body made of high quality stainless steel.
- Thermal pan's overheating protection.
- Manual tilting mechanism for easy pan's emptying.
- Pans usage is recommended due to physical properties of materials used for pan bottom execution:
 - pan bottom made of AISI 304 stainless steel for stewing and sauces preparation;
 - pan bottom made of FE 510 steel for frying and stewing dishes in own sauce (without acid pH ingredients).



model	GP1111-080EV+S00	S GP1131-080EV+S00
external dimensions [W x D x H]	800 x 730 x 850 mm	800 x 730 x 850 mm
material of pan bottom	AISI 304	FE 510
pan's capacity	60 L	60 L
cooking surface	705 x 463 (0,33 m ²)	705 x 463 (0,33 m ²)
power supply	400 V	400 V
power	9,6 kW	9,6 kW
temperature range	120 - 280°C	120 - 280°C

GAS BOILING PANS 50 L



- Appliance body made of high quality stainless steel.
- Indirect heating by water jacket.
- Working pressure in water jacket 0,5 Bar.
- Efficient gas burner ensures high-performance with low gas consumption.
- Gas anti-outflow protection.
- International Protection Rating IPX4.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model	GK610500-080EV	GK210500-080EV
jacket treated water filling system	automatic	manual
external dimensions [W x D x H]	800 x 730 x 850/1380 mm	800 x 730 x 850/1380 mm
capacity	50 L	50 L
gas type*	G20; G25; G2.350; G27; G30/31	
total gas power	14 kW	14 kW
gas connection	R1/2"	R1/2"
power supply	230 V	230 V
hot and cold tap water inlet	2 x G1/2"	2 x G1/2"
treated water inlet	G3/4"	-
electric power	0,2 kW	0,2 kW

* while placing an order please specify gas type

ELECTRIC BOILING PANS 50 L



- Appliance body made of high quality stainless steel.
- Polished cooking tank bottom, made of AISI 316 stainless steel.
- Indirect heating by water jacket.
- Working pressure in water jacket 0,5 Bar.
- The highest quality of heating elements made INCOLOY 800 steel.
- International Protection Rating IPX4.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model	GK510500-080EV	GK110500-080EV
jacket treated water filling system	automatic	manual
external dimensions [W x D x H]	800 x 730 x 850/1380 mm	800 x 730 x 850/1380 mm
capacity	50 L	50 L
power supply	400 V	400 V
power	9,2 kW	9,2 kW
hot and cold tap water inlet	2 x G1/2"	2 x G1/2"
treated water inlet	G3/4"	-

NEUTRAL ELEMENTS

top or on open base (monoblock)



- Appliance body and top plate made of high quality stainless steel.
- Neutral element without drawer - width 250-1200 mm.
- Neutral element with drawer - width 400-800 mm.
- Drawer with full extension to accomodate GN 1/1 containers for 400 mm, GN 2/1 for 800 mm, h. max 100 mm.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.





model	GN0100-040EV	GN0100-080EV	GN0100-120EV
drawer	NO	NO	NO
external dimensions [W x D x H]	400 x 730 x 250 mm	800 x 730 x 250 mm	1200 x 730 x 250 mm



model	GN0110-040EV	GN0110-080EV	
drawer	YES	YES	
external dimensions [W x D x H]	400 x 730 x 250 mm	800 x 730 x 250 mm	



model	GN0100-040EV+S02	GN0100-080EV+S02	GN0100-120EV+S02
drawer	NO	NO	NO
external dimensions [W x D x H]	400 x 730 x 850 mm	800 x 730 x 850 mm	1200 x 730 x 850 mm



model	GN0110-040EV+S02	GN0110-080EV+S02	
drawer	YES	YES	
external dimensions [W x D x H]	400 x 730 x 850 mm	800 x 730 x 850 mm	

REFRIGERATED BASES

for Line 700 equipment



- Appliance body made of high quality stainless steel.
- Forced air refrigeration system.
- Automatic drip water evaporation.



model	S GR1220-120EV	S GR1222-160EV
number of drawers	2 x 2	3 x 2
capacity	160 L	240 L
external dimensions [W x D x H]	1200 x 705 x 600 mm	1600 x 705 x 600 mm
power supply	230 V	230 V
power	0,5 kW	0,5 kW
temperature range	2 - 16°C	2 - 16°C

HOT CUPBOARDS

for Line 700 equipment



- Appliance body made of high quality stainless steel.
- Heated cupboard (not insulated) with perforated shelf.
- Power supply and heating indicator lamp.



S GA1330-080EV

model	
number of doors	2
external dimensions [W x D x H]	800 x 705 x 600 mm
power supply	230 V
power	1,4 kW
temperature range	30 - 65°C

OPEN BASES

for Line 700 equipment



- Body made of high quality stainless steel.
- Hygienic finish, easy cleaning.

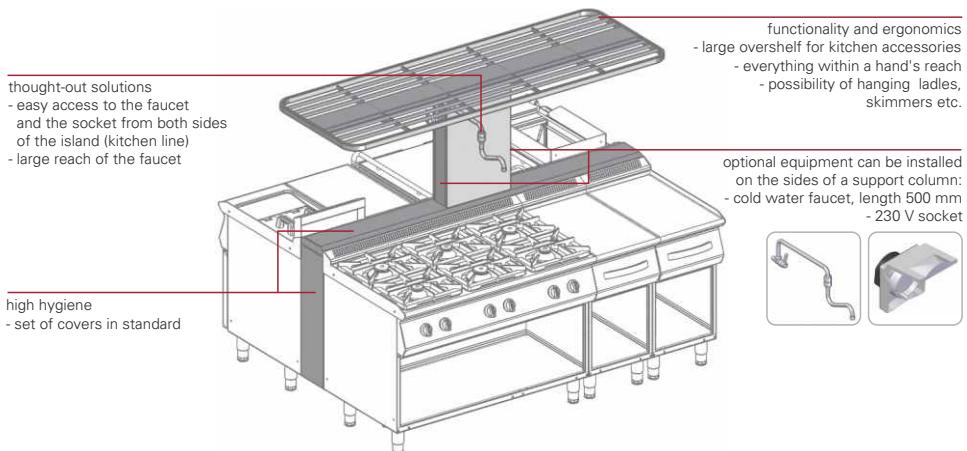


model	GS0200-040EV	GS0200-080EV	GS0200-120EV
width*	400 mm	800 mm	1200 mm
depth	655 mm	655 mm	655 mm
height	600 mm	600 mm	600 mm

* It is possible to order bases 250 mm - 1200 mm wide.

OVERSHELVES SYSTEM

for Line 700 equipment



- Made of high quality stainless steel.
- Fast and easy installation.
- Easy and comfortable cleaning.

CENTRAL version					
model	GZ0100-120EV	GZ0100-160EV	GZ0100-200EV	GZ0100-240EV	GZ0100-280EV
type (no. of columns)	1	1	1	2	2
width	1200 mm	1600 mm	2000 mm	2400 mm	2800 mm
depth	700 mm				
height	1600 mm				

WALL-MOUNTED version					
model	GZ0200-120BV	GZ0200-160BV	GZ0200-200BV	GZ0200-240BV	GZ0200-280BV
type (no. of columns)	1	1	1	2	2
width	1200 mm	1600 mm	2000 mm	2400 mm	2800 mm
depth	400 mm				
height	1600 mm				

OPTIONAL equipment

model	GY7V011	GY7V012
description	cold water faucet, length 500 mm	230 V socket

TWO DRAWERS SECTION

for Line 700 equipment

neutral element with drawer
GN0110-080EV+S02 and two
drawers section GY7V010



- Made of high quality stainless steel.
- Designed for open bases: 400 or 800 mm width.
- Designed to work with:
 - electric cooking ranges GC11, GC12, GC13;
 - electric fry tops GG1;
 - neutral elements on open bases GN010, GN011;
 - open bases GS02.
- Easy and comfortable cleaning.
- Functional storing of kitchen accessories.



model

GY7V008



GY7V009



GY7V010

width*

400 mm

600 mm

800 mm

depth

520 mm

520 mm

520 mm

usable height of a drawer

105 mm

105 mm

105 mm

* The table shows only selected models. It is possible to order two drawers section with a width of 400-800 mm.

END PLATES and DOORS

for Line 700 equipment



model

version



GY7V001

left



GY7V002

right



GY7V003

universal

BAIN MARIES

GORT range of electric bain maries is recognized by users in Poland and other countries mainly due to its reliability. The construction of Bain Maries is robust and based on technical solutions which guarantee their perfect operation. The high quality of the bain maries range is provided by state-of-the-art manufacturing facility and highly skilled and experienced team.

GORT wet heat bain maries are available in a huge range of sizes and capacities. They are designed to keep food hot in GN pans and serve it quickly so they are a perfect solution for everyone from the mobile caterer and small restaurant owner to schools, colleges and hospitals or hotels.

Bain maries' construction is based on heated well made of high quality stainless steel, filled with water to take up GN pans with hot food.

- made of stainless steel
- type: electric
- designed to take up GN 1/1 – 200mm pans
- countertop, freestanding and trolleys units available
- welded and pressed wells available
- separate temperature control and single wells units available



separate temperature control



single well





aesthetics
and functionality



BAIN MARIE TROLLEYS

framework type



- Construction made of high quality stainless steel.
- Well designed to take up GN 1/1-200 pans.
- Drain valves in bain marie body enable easy water drainage.
- Bain maries with separate temperature control have separate on/off switch and thermostat on each well.
- Bain maries with single well have one on/off switch and thermostat.
- Support bars for bain maries with single well available in standard.



bain marie trolleys
**WITH SEPARATE
TEMPERATURE CONTROL**



model	GBJ4022-088EG	GBJ4033-122EG	GBJ4044-156EG
external dimensions [W x D x H]	900 x 660 x 850 mm	1245 x 660 x 850 mm	1590 x 660 x 850 mm
power supply	230 V	230 V	230 V
power	2 kW	3 kW	3 kW
capacity	2 x GN1/1	3 x GN1/1	4 x GN1/1
temperature control	separate*	separate*	separate*
well type	pressed	pressed	pressed
temperature range	30 - 100°C	30 - 100°C	30 - 100°C

*smooth temperature adjustment separate for each well

bain marie trolleys
WITH SINGLE WELL



model	GBJ4012-088EK	GBJ4013-122EK	GBJ4014-156EK
external dimensions [W x D x H]	900 x 660 x 850 mm	1245 x 660 x 850 mm	1590 x 660 x 850 mm
power supply	230 V	230 V	230 V
power	2 kW	3 kW	3 kW
capacity	2 x GN1/1	3 x GN1/1	4 x GN1/1
temperature control	common	common	common
well type	welded	welded	welded
temperature range	30 - 100°C	30 - 100°C	30 - 100°C

BAIN MARIE TROLLEYS

framework type with sliding top plate



sliding top plate makes serving food easier



- Construction made of high quality stainless steel.
- Well designed to take up GN 1/1-200 pans.
- Drain valves in bain marie body enable easy water drainage.
- Bain maries with separate temperature control have separate on/off switch and thermostat on each well.
- Bain maries with single well have one on/off switch and thermostat.
- Support bars for bain maries with single well available in standard.
- Wells with marked required water filling level.
- Top plate blocked in closed position.



bain marie trolleys
**WITH SEPARATE
TEMPERATURE CONTROL**



model	GBJ4122-088EH	GBJ4133-122EH
external dimensions [W x D x H]	950 x 740 x 950 mm	1295 x 740 x 950 mm
power supply	230 V	230 V
power	2 kW	3 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	separate*	separate*
well type	pressed	pressed
temperature range	30 - 100°C	30 - 100°C

*smooth temperature adjustment separate for each well

bain marie trolleys
WITH SINGLE WELL



model	GBJ4112-088EL	GBJ4113-122EL
external dimensions [W x D x H]	950 x 740 x 950 mm	1295 x 740 x 950 mm
power supply	230 V	230 V
power	2 kW	3 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	common	common
well type	welded	welded
temperature range	30 - 100°C	30 - 100°C

BAIN MARIE TROLLEYS

with hot cupboard



- Construction made of high quality stainless steel.
- Well and hot cupboard designed to take up GN 1/1-200 pans.
- Drain valve in bain marie body enables easy water drainage.
- Bain maries with separate temperature control have separate on/off switch and thermostat on each well.
- Bain maries with single well have one on/off switch and thermostat.
- Support bars for bain maries with single well available in standard.



bain marie trolleys
**WITH SEPARATE
TEMPERATURE CONTROL**



model	GBJ3022-088EG	GBJ3033-122EG
external dimensions [W x D x H]	950 x 640 x 870 mm	1295 x 640 x 870 mm
power supply	230 V	230 V
power	2,8 kW	3,45 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	separate*	separate*
well type	pressed	pressed
lower compartments with runners and doors	2	3
temperature range	30 - 100°C bain marie 30 - 70°C cupboard	30 - 100°C bain marie 30 - 70°C cupboard

*smooth temperature adjustment separate for each well

bain marie trolleys
WITH SINGLE WELL



model	GBJ3012-088EK	GBJ3013-122EK
external dimensions [W x D x H]	950 x 640 x 870 mm	1295 x 640 x 870 mm
power supply	230 V	230 V
power	2,8 kW	3,45 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	common	common
well type	welded	welded
lower compartments with runners and doors	2	3
temperature range	30 - 100°C bain marie 30 - 70°C cupboard	30 - 100°C bain marie 30 - 70°C cupboard

BAIN MARIE TROLLEYS

with hot cupboard and sliding top plate



- Construction made of high quality stainless steel.
- Well and hot cupboard designed to take up GN 1/1-200 pans.
- Drain valve in bain marie body enables easy water drainage.
- Bain maries with separate temperature control have separate on/off switch and thermostat on each well.
- Bain maries with single well have one on/off switch and thermostat.
- Support bars for bain maries with single well available in standard.
- Wells with marked required water filling level.
- Top plate blocked in closed position.



bain marie trolleys
**WITH SEPARATE
TEMPERATURE CONTROL**



model	GBJ3122-088EH	GBJ3133-122EH
external dimensions [W x D x H]	950 x 740 x 960 mm	1295 x 740 x 960 mm
power supply	230 V	230 V
power	2,8 kW	3,45 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	separate*	separate*
well type	pressed	pressed
lower compartments with runners and doors	2	3
temperature range	30 - 100°C bain marie 30 - 70°C cupboard	30 - 100°C bain marie 30 - 70°C cupboard

*smooth temperature adjustment separate for each well

bain marie trolleys
WITH SINGLE WELL



model	GBJ3112-088EL	GBJ3113-122EL
external dimensions [W x D x H]	950 x 740 x 960 mm	1295 x 740 x 960 mm
power supply	230 V	230 V
power	2,8 kW	3,45 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	common	common
well type	welded	welded
lower compartments with runners and doors	2	3
temperature range	30 - 100°C bain marie 30 - 70°C cupboard	30 - 100°C bain marie 30 - 70°C cupboard

FREE STANDING BAIN MARIES framework type

well with marked required
water filling level



- Construction made of high quality stainless steel.
- Well designed to take up GN 1/1-200 pans.
- Drain valves in bain marie body enable easy water drainage.
- Bain maries with separate temperature control have separate on/off switch and thermostat on each well.
- Bain maries with single well have one on/off switch and thermostat.
- Height adjustable feet.
- Support bars for bain maries with single well available in standard.
- Available bain marie height: 900 mm (L and H standard).

bain maries
WITH SEPARATE TEMPERATURE CONTROL



model	GBS4011-040DG	GBS4022-074DG	GBS4033-108DG	GBS4044-142DG
external dimensions [W x D x H]	400 x 600 x 850 mm	740 x 600 x 850 mm	1080 x 600 x 850 mm	1420 x 600 x 850 mm
power supply	230 V	230 V	230 V	230 V
power	1 kW	2 kW	3 kW	4 kW
capacity	1 x GN1/1	2 x GN1/1	3 x GN1/1	4 x GN1/1
temperature control	separate*	separate*	separate*	separate*
well type	pressed	pressed	pressed	pressed
temperature range	30 - 100°C	30 - 100°C	30 - 100°C	30 - 100°C

*smooth temperature adjustment separate for each well

bain maries
WITH SINGLE WELL



model	GBS4012-074DK	GBS4013-108DK	GBS4014-142DK
external dimensions [W x D x H]	740 x 600 x 850 mm	1080 x 600 x 850 mm	1420 x 600 x 850 mm
power supply	230 V	230 V	230 V
power	2 kW	3 kW	4 kW
capacity	2 x GN1/1	3 x GN1/1	4 x GN1/1
temperature control	common	common	common
well type	welded	welded	welded
temperature range	30 - 100°C	30 - 100°C	30 - 100°C

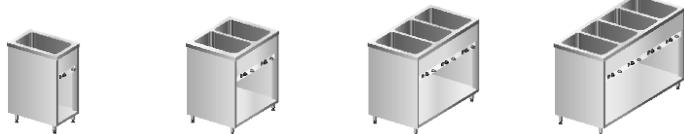
FREE STANDING BAIN MARIES

with open cupboard



- Construction made of high quality stainless steel.
- Well designed to take up GN 1/1-200 pans.
- Drain valves in bain marie body enable easy water drainage.
- Bain maries with separate temperature control have separate on/off switch and thermostat on each well.
- Bain maries with single well have one on/off switch and thermostat.
- Height adjustable feet.
- Support bars for bain maries with single well available in standard.
- Available bain marie height: 900 mm (L and H standard).

bain maries
WITH SEPARATE TEMPERATURE CONTROL



model	GBS1011-040EG	GBS1022-074EG	GBS1033-108EG	GBS1044-142EG
external dimensions [W x D x H]	400 x 700 x 850 mm	740 x 700 x 850 mm	1080 x 700 x 850 mm	1420 x 700 x 850 mm
power supply	230 V	230 V	230 V	230 V
power	1 kW	2 kW	3 kW	4 kW
capacity	1 x GN1/1	2 x GN1/1	3 x GN1/1	4 x GN1/1
temperature control	separate*	separate*	separate*	separate*
well type	pressed	pressed	pressed	pressed
temperature range	30 - 100°C	30 - 100°C	30 - 100°C	30 - 100°C

*smooth temperature adjustment separate for each well

bain maries
WITH SINGLE WELL



model	GBS1012-074EK	GBS1013-108EK	GBS1014-142EK
external dimensions [W x D x H]	740 x 700 x 850 mm	1080 x 700 x 850 mm	1420 x 700 x 850 mm
power supply	230 V	230 V	230 V
power	2 kW	3 kW	4 kW
capacity	2 x GN1/1	3 x GN1/1	4 x GN1/1
temperature control	common	common	common
well type	welded	welded	welded
temperature range	30 - 100°C	30 - 100°C	30 - 100°C

FREE STANDING BAIN MARIES

with neutral
and hot cupboard

well with marked required
water filling level

robust construction which
guarantees perfect operation

drainage pipe

knob with smooth
temperature adjustment

cupboard with
sliding doors

indicator light for:
- power connection
- heating elements operation

- Construction made of high quality stainless steel.
- Well designed to take up GN 1/1-200 pans.
- Drain valves in bain marie body enable easy water drainage.
- Bain maries with separate temperature control have separate on/off switch and thermostat on each well.
- Bain maries with single well have one on/off switch and thermostat.
- Height adjustable feet.
- Support bars for bain maries with single well available in standard.
- Available bain marie height: 900mm (L and H standard).



bain maries
WITH NEUTRAL CUPBOARD

model	GBS2033-108EG	GBS2044-142EG	GBS2013-108EK	GBS2014-142EK
external dimensions [W x D x H]	1080 x 700 x 850 mm	1420 x 700 x 850 mm	1080 x 700 x 850 mm	1420 x 700 x 850 mm
power supply	230 V	230 V	230 V	230 V
power	3 kW	4 kW	3 kW	4 kW
capacity	3 x GN1/1	4 x GN1/1	3 x GN1/1	4 x GN1/1
temperature control	separate*	separate*	common	common
well type	pressed	pressed	welded	welded
temperature range	30 - 100°C	30 - 100°C	30 - 100°C	30 - 100°C
cupboard	neutral	neutral	neutral	neutral

* smooth temperature adjustment separate for each well



bain maries
WITH HOT CUPBOARD

model	GBS3033-108EG	GBS3044-142EG	GBS3013-108EK	GBS3014-142EK
external dimensions [W x D x H]	1080 x 700 x 850 mm	1420 x 700 x 850 mm	1080 x 700 x 850 mm	1420 x 700 x 850 mm
power supply	230 V	230 V	230 V	230 V
bain marie power	3 kW	4 kW	3 kW	4 kW
cupboard power	1,4 kW	1,4 kW	1,4 kW	1,4 kW
capacity	3 x GN1/1	4 x GN1/1	3 x GN1/1	4 x GN1/1
temperature control	separate*	separate*	common	common
well type	pressed	pressed	welded	welded
temperature range	30 - 100°C bain marie 30 - 70°C cupboard	30 - 100°C bain marie 30 - 70°C cupboard	30 - 100°C bain marie 30 - 70°C cupboard	30 - 100°C bain marie 30 - 70°C cupboard
cupboard	hot	hot	hot	hot

BAIN MARIES COUNTERTOP TYPE

well with marked required water filling level

robust construction which guarantees perfect operation

drainage pipe

knob with smooth temperature adjustment

feet for installation on the top plate

indicator light for:
- power connection
- heating elements operation

- Construction made of high quality stainless steel.
- Well designed to take up GN 1/1-200 pans.
- Drain valves in bain marie body enable easy water drainage.
- Bain maries with separate temperature control have separate on/off switch and thermostat on each well.
- Bain maries with single well have one on/off switch and thermostat.
- Support bars for bain maries with single well available in standard.



bain maries
WITH SEPARATE TEMPERATURE CONTROL



model	GBN0011-040DG	GBN0022-074DG	GBN0033-108DG	GBN0044-142DG
external dimensions [W x D x H]	400 x 600 x 350 mm	740 x 600 x 350 mm	1080 x 600 x 350 mm	1420 x 600 x 350 mm
power supply	230 V	230 V	230 V	230 V
power	1 kW	2 kW	3 kW	4 kW
capacity	1 x GN1/1	2 x GN1/1	3 x GN1/1	4 x GN1/1
temperature control	separate*	separate*	separate*	separate*
well type	pressed	pressed	pressed	pressed
temperature range	30 - 100°C	30 - 100°C	30 - 100°C	30 - 100°C

* smooth temperature adjustment separate for each well

bain maries
WITH SINGLE WELL



model	GBN0012-074DK	GBN0013-108DK	GBN0014-142DK
external dimensions [W x D x H]	740 x 600 x 350 mm	1080 x 600 x 350 mm	1420 x 600 x 350 mm
power supply	230 V	230 V	230 V
power	2 kW	3 kW	4 kW
capacity	2 x GN1/1	3 x GN1/1	4 x GN1/1
temperature control	common	common	common
well type	welded	welded	welded
temperature range	30 - 100°C	30 - 100°C	30 - 100°C

HOT CUPBOARDS

with sliding doors



- Available in two options:
 - pass-through units - worktop without upstands
 - wall type units - worktop with upstand H=50 mm.
- Smooth temperature adjustment 30-65°C
- Indicator lamps of electric connection and of heating elements.
- In catalogue we introduce the most popular dimensions.
Hot cupboards are available 1000 till 2000 mm wide and 600 and 700 mm deep.
Complete offer on request.



hot cupboards
WITH SLIDING DOORS



model

GKA3111-100DK

GKA3111-120DK

GKA3111-140DK

GKA3112-160DK

external dimensions
[W x D x H]

1000 x **600** x 850 mm

1200 x **600** x 850 mm

1400 x **600** x 850 mm

1600 x **600** x 850 mm

power supply

230 V

230 V

230 V

230 V

power

1,4 kW

1,4 kW

1,4 kW

2,8 kW

hot cupboards
WITH SLIDING DOORS



model

GKA3111-100EK

GKA3111-120EK

GKA3111-140EK

GKA3112-160EK

external dimensions
[W x D x H]

1000 x **700** x 850 mm

1200 x **700** x 850 mm

1400 x **700** x 850 mm

1600 x **700** x 850 mm

power supply

230 V

230 V

230 V

230 V

power

1,4 kW

1,4 kW

1,4 kW

2,8 kW

hot cupboards
**PASS-THROUGH
WITH SLIDING DOORS**



model

GKB3121-100DK

GKB3121-120DK

GKB3121-140DK

GKB3122-160DK

external dimensions
[W x D x H]

1000 x **600** x 850 mm

1200 x **600** x 850 mm

1400 x **600** x 850 mm

1600 x **600** x 850 mm

power supply

230 V

230 V

230 V

230 V

power

1,4 kW

1,4 kW

1,4 kW

2,8 kW

hot cupboards
**PASS-THROUGH
WITH SLIDING DOORS**



model

GKB3121-100EK

GKB3121-120EK

GKB3121-140EK

GKB3122-160EK

external dimensions
[W x D x H]

1000 x **700** x 850 mm

1200 x **700** x 850 mm

1400 x **700** x 850 mm

1600 x **700** x 850 mm

power supply

230 V

230 V

230 V

230 V

power

1,4 kW

1,4 kW

1,4 kW

2,8 kW

HOT CUPBOARDS

with hinged doors and drawers



- Available in two options:
 - pass-through units - worktop without upstands
 - wall type units - worktop with upstand H=50 mm.
- Smooth temperature adjustment 30-65°C
- Indicator lamps of electric connection and of heating elements



hot cupboards
WITH DOUBLE HINGED DOORS



model	GKA2111-090DK	GKA2111-090EK	GKA2211-090EK
external dimensions [W x D x H]	900 x 600 x 850 mm	900 x 700 x 850 mm	900 x 700 x 850 mm
power supply	230 V	230 V	230 V
power	1,4 kW	1,4 kW	1,4 kW
cupboard interior	shelf	shelf	rails 5x GN1/1-65 mm

hot cupboards
**PASS-THROUGH
WITH DOUBLE HINGED DOORS**



model	GKB2121-090DK	GKB2121-090EK	
external dimensions [W x D x H]	900 x 600 x 850 mm	900 x 700 x 850 mm	
power supply	230 V	230 V	
power	1,4 kW	1,4 kW	
cupboard interior	shelf	shelf	

hot cupboards
**WITH SINGLE
HINGED DOOR**



model	GKA1111-055DK	GKA1111-075DK	GKA1211-055EK	GKA1111-075EK
external dimensions [W x D x H]	550 x 600 x 850 mm	750 x 600 x 850 mm	550 x 700 x 850 mm	750 x 700 x 850 mm
power supply	230 V	230 V	230 V	230 V
power	1,4 kW	1,4 kW	1,4 kW	2,8 kW
cupboard interior	shelf	shelf	rails 5x GN1/1-65 mm	shelf

hot cupboards
WITH DRAWERS

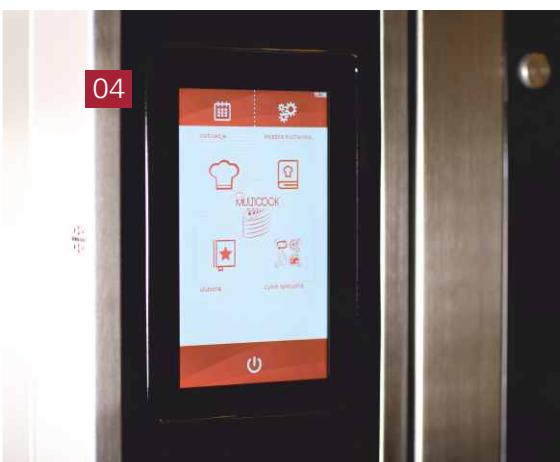


model	GKA4311-055EK	GKA4411-090EK	
external dimensions [W x D x H]	550 x 700 x 850 mm	900 x 700 x 850 mm	
power supply	230 V	230 V	
power	1,4 kW	1,4 kW	
cupboard interior	2x drawers GN1/1-200 mm	2x drawers GN2/1-200 mm	

COMBI STEAMERS

- 01 Double glass door - easy to remove and to clean.
- 02 Automatic cleaning of cooking cabinet - cleaning system which enables keeping the appliance clean with help of 3 cleaning programmes depending on degree of cooking cabinet contamination: SOFT, MEDIUM, HARD.
- 03 Versatility and efficiency: hot air cooking mode, steam cooking mode, combined cooking mode (steam + hot air), steam control, climate control, delta T, multilevel system, pre-heating system, cooling system, core temperature probe, automatic cleaning of cooking cabinet, regeneration, proofing.
- 04 Possibility of programming of **99 cooking programs, 6 steps each**. Temperature, humidity and time are set individually for each step.
- 05 Easily removable door gasket.
- 06 Racks designed to GN containers and 400x 600 mm bakery trays. Rounded inside corners of the cooking cabinet: ensure uniform air circulation, facilitate cleaning of the cooking cabinet and comply the HACCP norms.
- 07 Proofing is the process of dough rising in the cooking cabinet at specified temperature and humidity.





COMBI STEAMERS

exterior and interior of the unit
made of stainless steel

cook book with food photos

 touchpad control panel with intuitive menu

99 cooking programs,
with 6 steps each

easily removable door gasket

indirect steam generation
in the cooking cabinet



halogen lamp in the
cooking cabine

2 fan speeds

double glass door
- easy to disassemble
and to clean



door handle with slam function

- racks designed to GN containers
and 400x 600 mm bakery trays
- distance between rails: 80mm

extensive
standard
accessories



- core temperature probe
- automatic cleaning system



- The combi-steamer can steam, roast, stew, fry, grill, regenerate, bake and thaw.
- Available **COOKING MODES**: hot air cooking mode, steam cooking mode, combined cooking mode (steam + hot air).
- Automatically controlled **STEAM SYSTEM** in the cooking cabinet which enables programming the moment of opening or closing of the steam outlet valve and maintain the steaming in the cooking cabinet in order to achieve desired cooking results.
- **CLIMATE CONTROL** - system which enables humidity control in the cooking cabinet precisely in order to achieve maximally succulent dishes.
- **DELTA T** cooking system enables cooking big meat pieces in low temperature and at long cooking time.
- **MULTILEVEL SYSTEM** - independent cooking on different levels using individual cooking times for each shelf.
- **PRE HEATING SYSTEM** - automatic heating of the cooking cabinet before cooking mode.
Two-way fan impellers operation guarantees optimum air distribution in the cooking cabinet.
- **COOLING SYSTEM** - cooling of the cooking cabinet after cooking process is finished.
- **CORE TEMPERATURE PROBE** (in standard) - product temperature core sensor ensuring perfect cooking results.
- **AUTOMATIC COOKING CABINET CLEANING** - cleaning system which enables keeping the appliance clean with help of 3 cleaning programmes depending on degree of cooking cabinet contamination: SOFT, MEDIUM, HARD.
- **REGENERATION** (with help of temperature core probe or time setting) is the process of bringing refrigerated or frozen, precooked products back to serving temperature, while maintaining their freshly cooked taste and appearance.
- **FERMENTATION/PROOFING** is the process of dough rising in the cooking cabinet at specified temperature and humidity.
- **COOK BOOK** with most popular recipes and their photos, with possibility of their modification.
- Possibility of programming of 99 cooking programs, 6 steps each. Temperature, humidity and time are set individually for each step.
- Automatic switch on function available.



model	S P06-MS	S P10-MS
external dimensions [W x D x H]	815 x 890 x 840 mm	815 x 890 x 1145 mm
power supply	400 V	400 V
total power	9,1 kW	13,65 kW
capacity	6x GN1/1 or 6x 600 x 400 mm	10x GN1/1 or 10x 600 x 400 mm
distance between rails	80 mm	80 mm
max. temperature	+270°C	+270°C
humidity regulation	0% - 100%	0% - 100%
number of cooking programs	99 programs with 6 steps each	99 programs with 6 steps each
automatic cleaning system	●	●
core temperature probe	●	●
net weight	92 kg	112 kg

○ - option; ● - standard



Roasting, grilling and braising of **meat** which remains tender and succulent after cooking process.



Poultry cooking to achieve golden and crispy skin effect and to preserve meat succulence.



Perfect taste, color and succulence of **fish** and **seafood**.



Vegetables retain their nutritional properties and vitamins.



Uniform final result of bakery, **pastry** and **confectionery** on each baking level.



Accurate and delicate cooking with spectacular results, e.g. **eggs**.

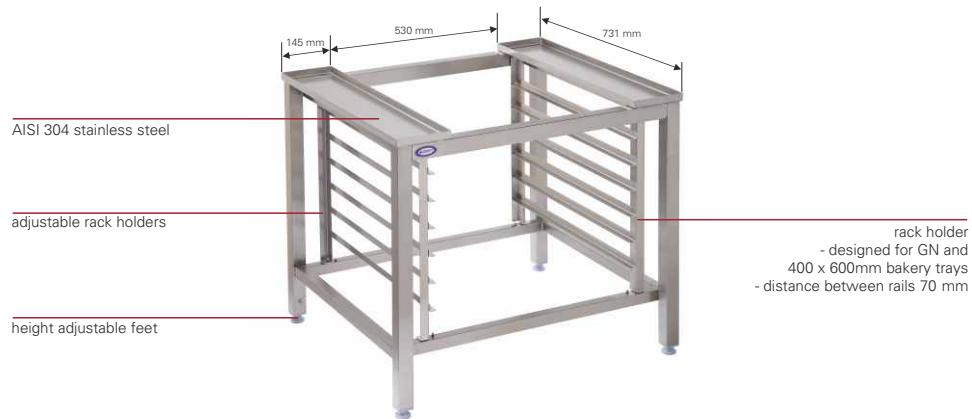


Low temperature cooking.



Regeneration - forget the reheated taste of dishes, select the temperature to the desired type of service.

SUPPORTS FOR COMBI STEAMERS



model	S UP02-083EK	S UP61.2-084FK
external dimensions [W x D x H]	830 x 735 x 700 mm	845 x 725 x 700 mm
support type	1x GN1/1-65 mm or trays 400 x 600 mm	2x GN1/1-65 mm
number of rails on rack	6	7
rack type	adjustable	fixed
distance between rails	70 mm	70 mm
combi steamer model	P06-MS, P10-MS	P06-MS, P10-MS

Supports are also suitable for other combi steamers. Details on request.

ELECTRIC BRATT PAN



- Manually adjustable pan tilt (50').
- The lid can be adjusted in any position.
- Overheating protection.
- The unit is fixed to the floor.



S EP40

model

external dimensions [W x D x H]	710 x 775 x 880/1600 mm
bowl bottom material	AISI 304
bowl capacity	35,5 L
bowl working surface	549 x 440 x 148 mm
power supply	400 V
power	5,4 kW
temperature range	70 ÷ 309°C

ELECTRIC STOCKPOT STOVES



HET02-060DK
high stockpot stove 850 mm

- Large and durable heating plate.
- Designed to 40-60 cm diam. pots.
- 4 positions switch (0-1-2-3) on the whole heating plate.
- Even heat distribution.
- Appliance equipped with connection ensuring protection against electric shock.

model



S HET01-060DK



HET02-060DK

external dimensions [W x D x H]

600 x 600 x 400/450 mm

600 x 600 x 580/900 mm

hot plate dimensions [D x W]

400 x 400 mm

400 x 400 mm

power supply

400 V

400 V

power

5,0 kW

5,0 kW

GAS STOCKPOT STOVES



- Durable pan support.
- Designed to max. 50 cm diam. pots.
- Burner power adjustment from so called economic position (25% flow capacity) until complete valve opening.
- Gas anti-outflow protection.

model



S HGT19-060DK



HGT29-120DK

external dimensions [W x D x H]

600 x 600 x 432 mm

1200 x 600 x 432 mm

power supply type

GAS*

GAS*

power

9 kW

18 kW

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/31

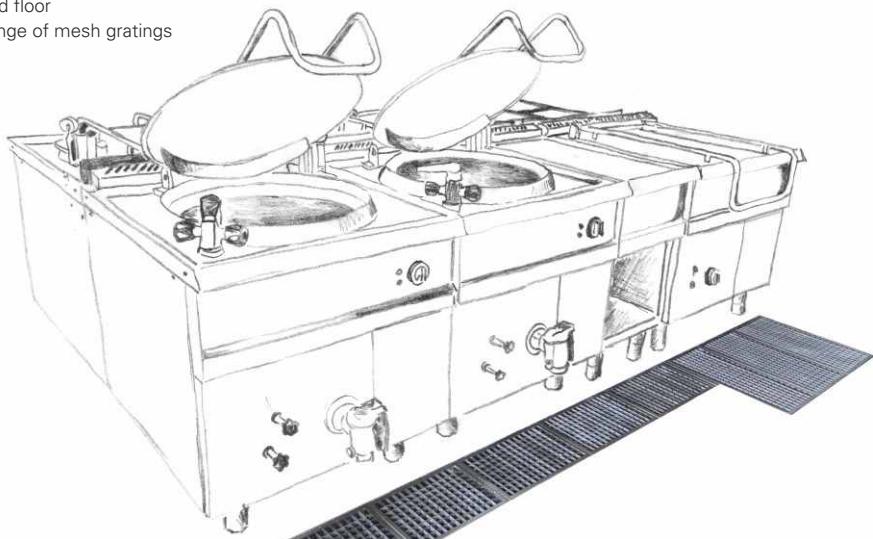
FLOOR DRAINS

Floor drains are designed to remove water from floor and drain it to the sewage system. They are widely used in gastronomic facilities, in food, beverage and chemical industry as well as in hospitals. In certain places, e.g. at the production sites, floor drains need to be constructed in stainless steel in order to comply with the strictest hygienic and technological requirements.

In gastronomic facilities they are mainly **used** in kitchen lines, especially when positioned in coordination with boiling pans or tilting bratt pans from which the water used for cleaning the tanks can be discharged directly into the drain channel.

It should be emphasized, that the restaurant kitchen is potentially a dangerous environment for a person due to the presence of hot elements, boiling liquids and fats. It is extremely important to eliminate the risk of accidents at work, therefore proper drainage of liquid impurities from the floor surface improves the health and safety conditions.

- made of AISI 304 stainless steel in form of a hermetic welded channel
- channel with welded siphon in one-part floor drains
- all welded elements checked in production process for tightness
- flat channel's bottom
- filter basket with Ø 6mm holes in standard
- extensive and diversified offer:
 - drain channels
 - two-part drain channels
 - floor drains
 - two-part floor drains
- vertical or horizontal siphon
- channels available in several edge profiles:
 - standard
 - for vinyl floor
 - for tiled floor
- wide range of mesh gratings



aesthetics and functionality

TYPES OF FLOOR DRAINS

- drain channels (AB050, AB053)
- two-part drain channels (SD-AB050, SD-AB053)
- floor drains (AB060)
- two-part floor drains (SD-AB060)

GORT floor drains can be divided into **drain channels** and **floor drains**, each available in one-part or two-part versions.

One-part systems constitute monolithic units each consisting of a channel, a filter basket, gratings and a siphon.

Two-part systems include an upper part - the channel, the filter basket, gratings and a lower part - the siphon. Thanks to the modular structure of the two-part systems it enables fast and easy assembly and it is especially recommended for watertight (waterproof) floors. The construction enables regulating the upper part in 3 levels: height, rotation and slope.



ONE-PART DRAIN CHANNELS

with central siphon

types of channel's edge profiles



standard



for vinyl floor



for tiled floor



- Made of AISI 304 stainless steel in form of a hermetic welded channel.
- Stainless steel 0,8 - 2,0 mm thick.
- Flat channel's bottom.
- Channel with welded siphon.
- All welded elements checked in production process for tightness.
- Mesh grating should be ordered separately.

one-part drain channels
WITH CENTRAL SIPHON

The models in the table **below refer to drain channels with standard edge profile and vertical siphon (AB0500-__AK).**

width ¹ [mm]	depth [mm] 300	depth [mm] 400
	model	model
600	AB0500-060AK	AB0500-060BK
700	AB0500-070AK	AB0500-070BK
800	AB0500-080AK	AB0500-080BK
900	AB0500-090AK	AB0500-090BK
1000	AB0500-100AK	AB0500-100BK
1100	AB0500-110AK	AB0500-110BK
1200	AB0500-120AK	AB0500-120BK
1300	AB0500-130AK	AB0500-130BK
1400	AB0500-140AK	AB0500-140BK
1500	AB0500-150AK	AB0500-150BK
1600	AB0500-160AK	AB0500-160BK
1700	AB0500-170AK	AB0500-170BK
1800	AB0500-180AK	AB0500-180BK
1900	AB0500-190AK	AB0500-190BK
2000	AB0500-200AK	AB0500-200BK
2100	AB0500-210AK	AB0500-210BK
2200	AB0500-220AK	AB0500-220BK
2300	AB0500-230AK	AB0500-230BK
2400	AB0500-240AK	AB0500-240BK
2500	AB0500-250AK	AB0500-250BK
2600	AB0500-260AK	AB0500-260BK
2700	AB0500-270AK	AB0500-270BK
2800	AB0500-280AK	AB0500-280BK
2900	AB0500-290AK	AB0500-290BK
3000	AB0500-300AK	AB0500-300BK

¹ Available width of AB050: 510 ÷ 5000mm.

ONE-PART DRAIN CHANNELS with side siphon

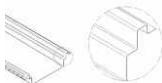
types of channel's edge profiles



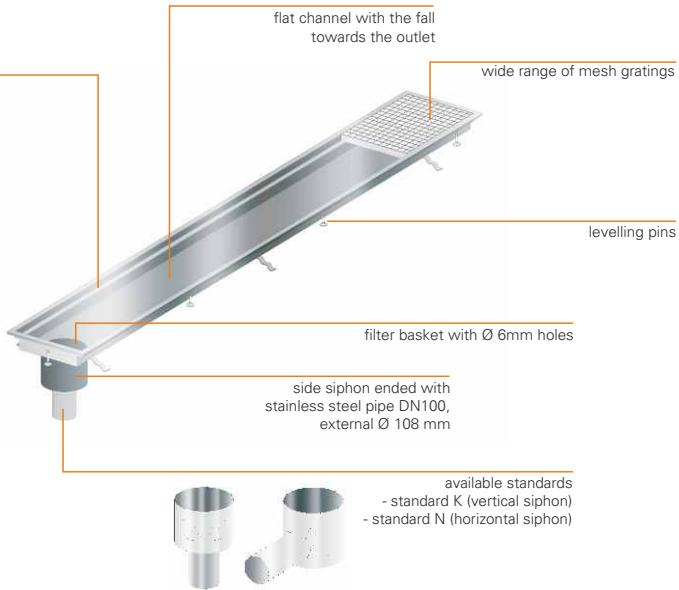
standard



for vinyl floor



for tiled floor



- Made of AISI 304 stainless steel in form of a hermetic welded channel.
- Stainless steel 0,8 - 2,0 mm thick.
- Flat channel's bottom.
- Channel with welded siphon.
- All welded elements checked in production process for tightness.
- Drain channels with asymmetrically placed siphon available on request.
- Mesh grating should be ordered separately.

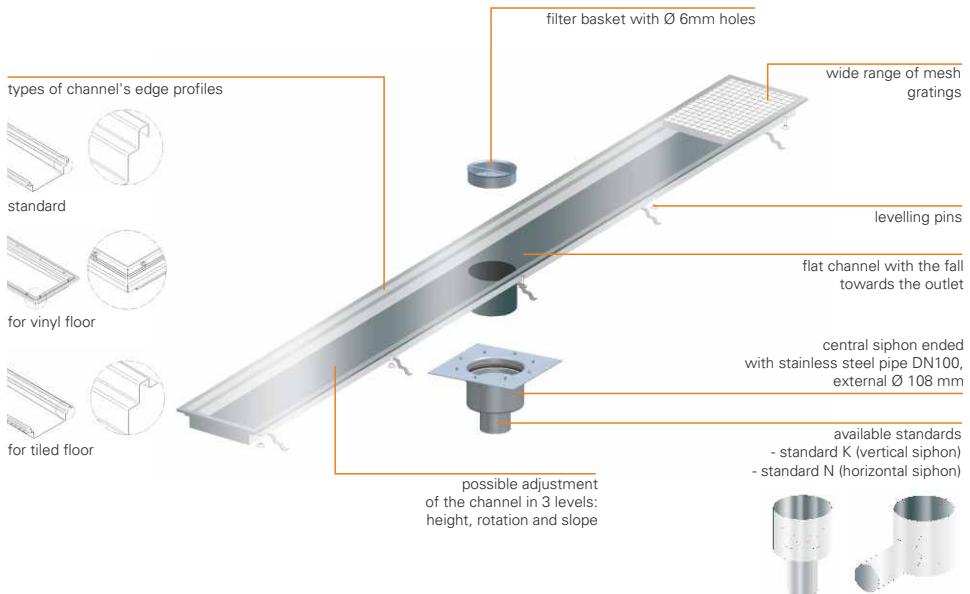
one-part drain channels
WITH SIDE SIPHON

The models in the table **below refer to drain channels with standard edge profile and vertical siphon (AB053 0-__AK).**

width ¹ [mm]	depth [mm] 300	depth [mm] 400
	model	model
600	AB053 0-060AK	AB053 0-060BK
700	AB053 0-070AK	AB053 0-070BK
800	AB053 0-080AK	AB053 0-080BK
900	AB053 0-090AK	AB053 0-090BK
1000	AB053 0-100AK	AB053 0-100BK
1100	AB053 0-110AK	AB053 0-110BK
1200	AB053 0-120AK	AB053 0-120BK
1300	AB053 0-130AK	AB053 0-130BK
1400	AB053 0-140AK	AB053 0-140BK
1500	AB053 0-150AK	AB053 0-150BK
1600	AB053 0-160AK	AB053 0-160BK
1700	AB053 0-170AK	AB053 0-170BK
1800	AB053 0-180AK	AB053 0-180BK
1900	AB053 0-190AK	AB053 0-190BK
2000	AB053 0-200AK	AB053 0-200BK
2100	AB053 0-210AK	AB053 0-210BK
2200	AB053 0-220AK	AB053 0-220BK
2300	AB053 0-230AK	AB053 0-230BK
2400	AB053 0-240AK	AB053 0-240BK
2500	AB053 0-250AK	AB053 0-250BK

¹ Available width of AB053: 510 + 2500mm.

TWO-PART DRAIN CHANNELS with central siphon



- Made of AISI 304 stainless steel in form of a hermetic welded channel with flange to settle into the siphon.
- Stainless steel 0,8 - 2,0 mm thick.
- Flat channel's bottom.
- All welded elements checked in production process for tightness.
- Recommended for watertight (waterproof) floors.
- Mesh grating should be ordered separately.

two-part drain channels
WITH CENTRAL SIPHON

The models in the table **below** refer to drain channels with standard edge profile and vertical siphon (SD-AB050 0-__AK).

width ¹ [mm]	depth [mm] 300	depth [mm] 400
	model	model
600	SD-AB0500-060AK	SD-AB0500-060BK
700	SD-AB0500-070AK	SD-AB0500-070BK
800	SD-AB0500-080AK	SD-AB0500-080BK
900	SD-AB0500-090AK	SD-AB0500-090BK
1000	SD-AB0500-100AK	SD-AB0500-100BK
1100	SD-AB0500-110AK	SD-AB0500-110BK
1200	SD-AB0500-120AK	SD-AB0500-120BK
1300	SD-AB0500-130AK	SD-AB0500-130BK
1400	SD-AB0500-140AK	SD-AB0500-140BK
1500	SD-AB0500-150AK	SD-AB0500-150BK
1600	SD-AB0500-160AK	SD-AB0500-160BK
1700	SD-AB0500-170AK	SD-AB0500-170BK
1800	SD-AB0500-180AK	SD-AB0500-180BK
1900	SD-AB0500-190AK	SD-AB0500-190BK
2000	SD-AB0500-200AK	SD-AB0500-200BK
2100	SD-AB0500-210AK	SD-AB0500-210BK
2200	SD-AB0500-220AK	SD-AB0500-220BK
2300	SD-AB0500-230AK	SD-AB0500-230BK
2400	SD-AB0500-240AK	SD-AB0500-240BK
2500	SD-AB0500-250AK	SD-AB0500-250BK
2600	SD-AB0500-260AK	SD-AB0500-260BK
2700	SD-AB0500-270AK	SD-AB0500-270BK
2800	SD-AB0500-280AK	SD-AB0500-280BK
2900	SD-AB0500-290AK	SD-AB0500-290BK
3000	SD-AB0500-300AK	SD-AB0500-300BK

¹ Available width of SD-AB050: 510 ÷ 5000mm.

TWO-PART DRAIN CHANNELS with side siphon

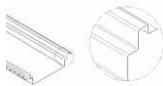
types of channel's edge profiles



standard



for vinyl floor



for tiled floor

filter basket with Ø 6mm holes

wide range of mesh gratings



possible adjustment
of the channel in 3 levels:
height, rotation and slope

side siphon ended
with stainless steel pipe DN100,
external Ø 108 mm

available standards

- standard K (vertical siphon)
- standard N (horizontal siphon)

- Made of AISI 304 stainless steel in form of a hermetic welded channel with flange to settle into the siphon.
- Stainless steel 0,8 - 2,0 mm thick.
- Flat channel's bottom.
- All welded elements checked in production process for tightness.
- Recommended for watertight (waterproof) floors.
- Mesh grating should be ordered separately.

two-part drain channel
WITH SIDE SIPHON

The models in the table **below** refer to drain channels with standard edge profile and vertical siphon (SD-AB053 0-__AK).

width ¹ [mm]	depth [mm] 300	depth [mm] 400
	model	model
600	SD-AB053 0-060AK	SD-AB053 0-060BK
700	SD-AB053 0-070AK	SD-AB053 0-070BK
800	SD-AB053 0-080AK	SD-AB053 0-080BK
900	SD-AB053 0-090AK	SD-AB053 0-090BK
1000	SD-AB053 0-100AK	SD-AB053 0-100BK
1100	SD-AB053 0-110AK	SD-AB053 0-110BK
1200	SD-AB053 0-120AK	SD-AB053 0-120BK
1300	SD-AB053 0-130AK	SD-AB053 0-130BK
1400	SD-AB053 0-140AK	SD-AB053 0-140BK
1500	SD-AB053 0-150AK	SD-AB053 0-150BK
1600	SD-AB053 0-160AK	SD-AB053 0-160BK
1700	SD-AB053 0-170AK	SD-AB053 0-170BK
1800	SD-AB053 0-180AK	SD-AB053 0-180BK
1900	SD-AB053 0-190AK	SD-AB053 0-190BK
2000	SD-AB053 0-200AK	SD-AB053 0-200BK
2100	SD-AB053 0-210AK	SD-AB053 0-210BK
2200	SD-AB053 0-220AK	SD-AB053 0-220BK
2300	SD-AB053 0-230AK	SD-AB053 0-230BK
2400	SD-AB053 0-240AK	SD-AB053 0-240BK
2500	SD-AB053 0-250AK	SD-AB053 0-250BK

¹ Available width of SD-AB053: 510 ÷ 2500mm.

ONE-PART FLOOR DRAINS

types of channel's edge profiles



standard



for vinyl floor



for tiled floor



- Made of AISI 304 stainless steel in form of a hermetic welded channel.
- Stainless steel 0,8 - 2,0 mm thick.
- Flat channel's bottom.
- Channel with welded siphon.
- All welded elements checked in production process for tightness.
- Mesh grating should be ordered separately.

ONE-PART FLOOR DRAINS

The models in the table **below refer to floor drains with standard edge profile and vertical siphon (AB0600-__AK).**

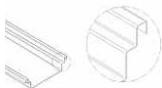
width ¹ [mm]	depth [mm] 300	depth [mm] 400	depth [mm] 500
	model	model	model
300	AB0600-030AK	AB0600-030BK	AB0600-030CK
400	AB0600-040AK	AB0600-040BK	AB0600-040CK
500	AB0600-050AK	AB0600-050BK	AB0600-050CK

¹ In order to maintain proper slope the max. size is 500 x 500 mm.



TWO-PART FLOOR DRAINS

types of channel's edge profiles



standard



for vinyl floor



for tiled floor



- Made of AISI 304 stainless steel in form of a hermetic welded channel with flange to settle into the siphon.
- Stainless steel 0,8 - 2,0 mm thick.
- Flat channel's bottom.
- All welded elements checked in production process for tightness.
- Recommended for watertight (waterproof) floors.
- Mesh grating should be ordered separately.

TWO-PART FLOOR DRAINS

The models in the table **below refer to floor drains with standard edge profile and vertical siphon (SD-AB0600-__AK).**

width ¹ [mm]	depth [mm] 300	depth [mm] 400	depth [mm] 500
	model	model	model
300	SD-AB0600-030AK	SD-AB0600-030BK	SD-AB0600-030CK
400	SD-AB0600-040AK	SD-AB0600-040BK	SD-AB0600-040CK
500	SD-AB0600-050AK	SD-AB0600-050BK	SD-AB0600-050CK

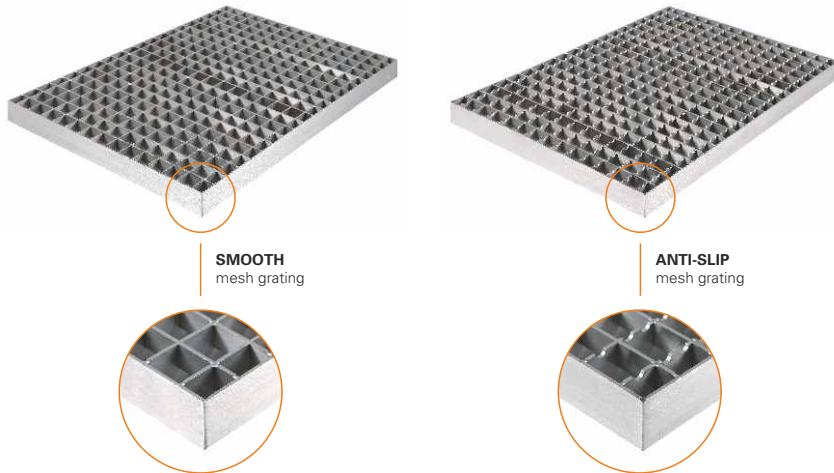
¹ In order to maintain proper slope the max. size is 500 x 500 mm.



MESH GRATINGS

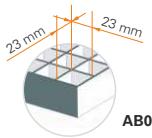
To complete the floor drain, appropriate gratings are needed. Choosing the most suitable type of **grating** depends on the environment in which it is being placed taking into account the load class.

In kitchen facilities the most commonly used gratings are smooth or anti-slip mesh gratings 23 x 23 mm. **Anti-slip mesh gratings** are usually applied in high risk areas where high volumes of water are discharged.

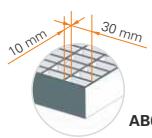


- Made of AISI 304 stainless steel.
- Fast and easy cleaning.
- Smooth or anti-slip grating finish.
- Extensive and diversified gratings offer:
 - for professional kitchens, mesh size 23 x 23 mm;
 - for industrial sites, mesh size 30 x 30 mm;
 - for public facilities, mesh size 30 x 10 mm.

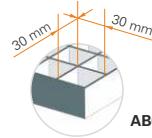
SMOOTH
mesh gratings



AB0230



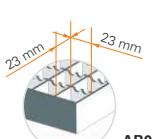
AB0100



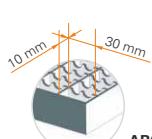
AB0300

width [mm]	depth [mm]	depth [mm]	depth [mm]
mesh size 23 x 23 mm	258	358	458
300	AB0230-030AK	AB0230-030BK	AB0230-030CK
400	AB0230-040AK	AB0230-040BK	AB0230-040CK
500	AB0230-050AK	AB0230-050BK	AB0230-050CK
mesh size 30 x 10 mm			
300	AB0100-030AK	AB0100-030BK	AB0100-030CK
400	AB0100-040AK	AB0100-040BK	AB0100-040CK
500	AB0100-050AK	AB0100-050BK	AB0100-050CK
mesh size 30 x 30 mm			
300	AB0300-030AK	AB0300-030BK	AB0300-030CK
400	AB0300-040AK	AB0300-040BK	AB0300-040CK
500	AB0300-050AK	AB0300-050BK	AB0300-050CK

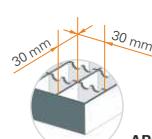
ANTI-SLIP
mesh gratings



AB0240



AB0110



AB0310

width [mm]	depth [mm]	depth [mm]	depth [mm]
mesh size 23 x 23 mm	258	358	458
300	AB0240-030AK	AB0240-030BK	AB0240-030CK
400	AB0240-040AK	AB0240-040BK	AB0240-040CK
500	AB0240-050AK	AB0240-050BK	AB0240-050CK
mesh size 30 x 10 mm			
300	AB0110-030AK	AB0110-030BK	AB0110-030CK
400	AB0110-040AK	AB0110-040BK	AB0110-040CK
500	AB0110-050AK	AB0110-050BK	AB0110-050CK
mesh size 30 x 30 mm			
300	AB0310-030AK	AB0310-030BK	AB0310-030CK
400	AB0310-040AK	AB0310-040BK	AB0310-040CK
500	AB0310-050AK	AB0310-050BK	AB0310-050CK

VENTILATION HOODS

An integral element of catering facility is the ventilation system. While working in the kitchen (heat treatment, washing etc.) combustion products like odours, grease particles and fumes get to the air. Moisture and heat are also emitted. If these elements are not captured and removed, they spread through radiation and convection into the room causing temperature rise and settle on the appliances (which may result in their damage). In order to prevent it, different types of **ventilation hoods** are applied in kitchen areas.

Hoods are mainly used to **capture impurities and heat** produced by kitchen appliances and **separate the grease** from the exhausted air. Grease is a combination of different particles containing solid or liquid grease particles, vapour and non-condensable fumes. When the grease vapours cool down in the beam of extracted air, they are condensated and removed. Grease filtration is essential in the entire ventilation system. Its aim is to protect the ventilation channels and the hood from fat fire and to remove large grease particles from the stream of exhausted air. If more grease is removed from exhausted air, ventilation channels and exhaust fan stay clean for longer which ensures the fire safety. For this reason, ventilation design solutions have to be well-thought and properly executed in order to maintain adequate thermal comfort and permitted level of contamination in the air.

GORT kitchen ventilation solutions include an extensive range of hoods as well as optional equipment. They are reliable and highly efficient thanks to the construction that is based on technical solutions which guarantee perfect operation.

- AISI 304 stainless steel construction
- wall or central hoods available
- diversified offer - may be applied in different gastronomic facilities
- available hoods: glass tube hoods, exhaust hoods, induction hoods, induction hoods with compensation, condensate hoods
- **standard equipment:**
 - baffle filters
 - hanging rods
 - air ducts
 - regulating throttles
- extensive range of optional equipment:
 - UV filtration system - removes contaminated air and reduces kitchen odours
 - ANSUL R-102 fire suppression system
 - supply air system enhancing productivity and improving the balance between supply and exhaust air
 - baffle filters, mesh filters, baffle-mesh filters, cyclone filters and blind filters
 - lighting
 - air ducts of untypical dimensions and location
- two heights of hoods available: 400 and 500 mm



aesthetics and functionality

TYPES OF HOODS:

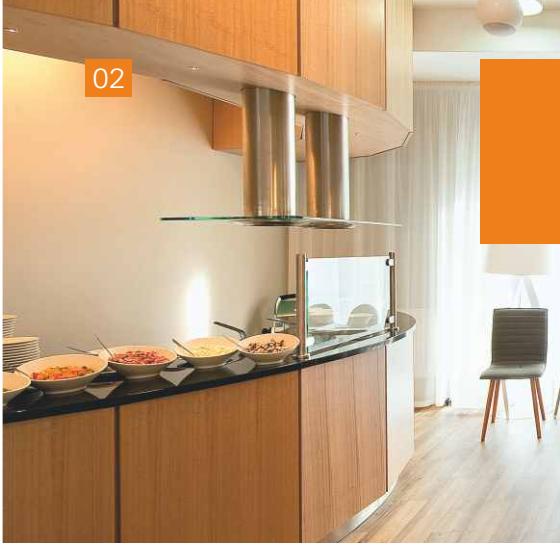
- glass tube hoods (OT)
- exhaust hoods (OW01, OW02)
- exhaust hoods for low rooms (OP50, OP51)
- induction hoods (ON10, ON20)
- induction hoods with compensation (OK11, OK22)
- condensate hoods (OZ99)



complete range of SOLUTIONS

- 01** **Live cooking stations** add action to the restaurant and enable cooking in front of the guests. The hoods can be produced in a shape and finish matching the architect's vision, thereby integrating hood with the interior design.
- 02** Small glass tube hoods correspond with the interiors and enhance their modern design.
- 03** Using decorative panels for hoods is one of solutions for making them functional and aesthetically pleasing at the same time.
- 04** The diversity of the offer enable applying hoods in all types of catering facilities: restaurant and hotel kitchens, bars, pubs, pizza restaurants, canteens, live cooking stations etc.
- 05** Ventilated ceilings constitute a supplement to GORT ventilation systems. They provide efficient exchange of large volumes of air while maintaining adequate air environment in work areas and work comfort.





complete range of SOLUTIONS

- 01** Equipping hoods with ANSUL R-102 fire suppression system increases safety of users and provides 24/7 protection.
- 02** Highly effective in case of open fires.

- 03** Different types of filters providing effective filtration.
Ease of assembly and disassembly. Filters can be washed in dishwashers.

- 04** Three types of lighting available: suspended, integrated and halogens.
Integrated lighting provide high hygiene.

- 05** Possibility to install a shelf to the hood to make additional storage space for kitchen accessories.
Thanks to that most of the necessary equipment is "at hand".

- 06** System of additional supply air to improve the balance between supply and exhaust air.
Available types of supply air systems: compensation supply air, induction supply air, air curtains, personal supply air, autonomous supply air.



01



02



03



04



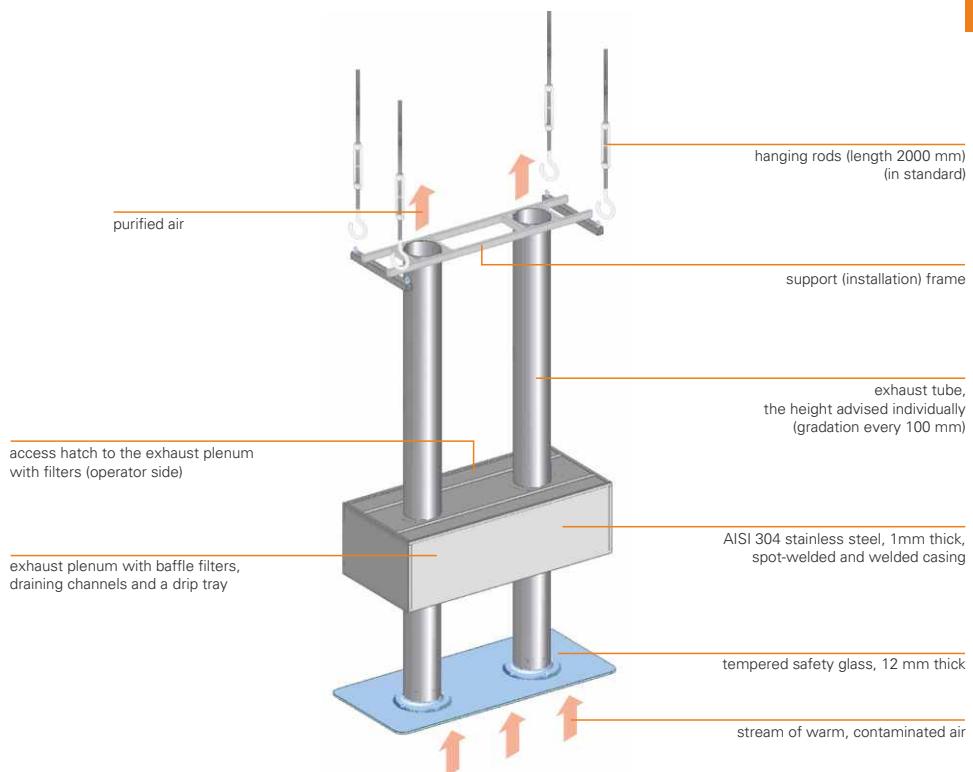
05



06



GLASS TUBE HOODS



- Designed for front cooking kitchens.
- Designed to capture and remove impurities as smoke, vapour, odours and excessive heat produced by electric kitchen appliances with medium input power.
- The total height of the hood is adjusted individually for the specific room.

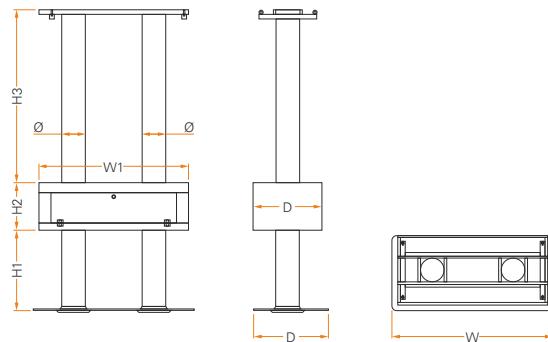
Standard:

- baffle filters
- drip tray
- hanging rods

Optional:

- mesh filters, baffle-mesh filters, cyclone filters, blind filters
- UV filtration (for hood of 550 mm height)
- ANSUL R-102 fire suppression system

GLASS TUBE hoods (OT)



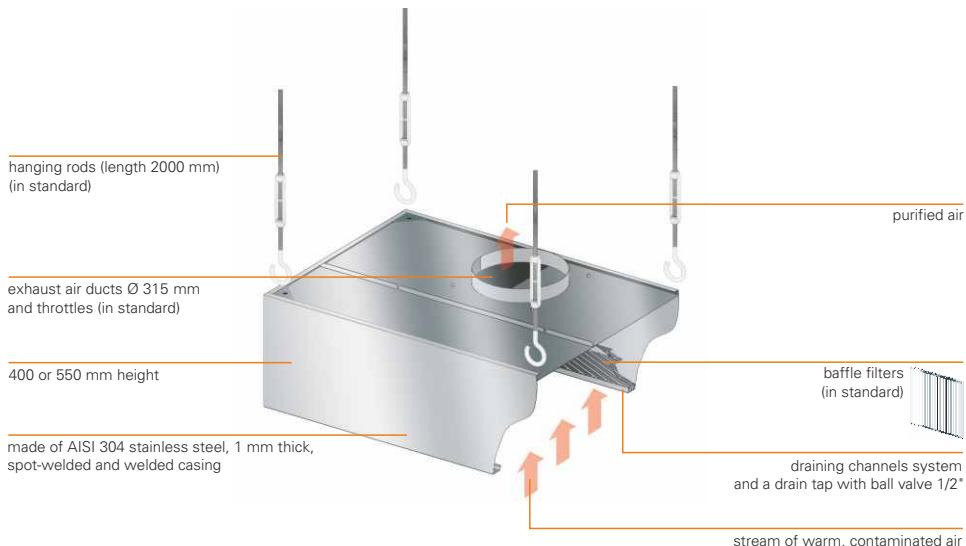
width W [mm]	depth D [mm]	height of lower tube H1 [mm]	width W1 [mm]	depth of exhaust plenum D1 [mm]	height of exhaust plenum H2 [mm]	tube diameter Ø [mm]	number of exhaust tubes
600÷800	600÷1000	600	W-100	600	410, 550 ⁱⁱ	204	1
900÷1600	600÷1000	600	W-100	600	410, 550 ⁱⁱ	204	2

H3 – dimensions advised individually (gradation every 10 cm);

ⁱⁱ Refers to hoods with UV filtration.



EXHAUST HOODS



- Designed to remove impurities as smoke, vapour, odours, fumes and excessive heat produced by kitchen appliances.
- Hoods up to 2900 mm are made as one- segment, hoods longer than 2900 mm are assembled of two or more individual segments.

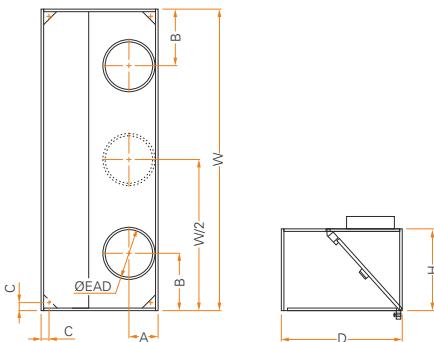
Standard:

- baffle filters
- exhaust air ducts with throttles
- hanging rods

Optional:

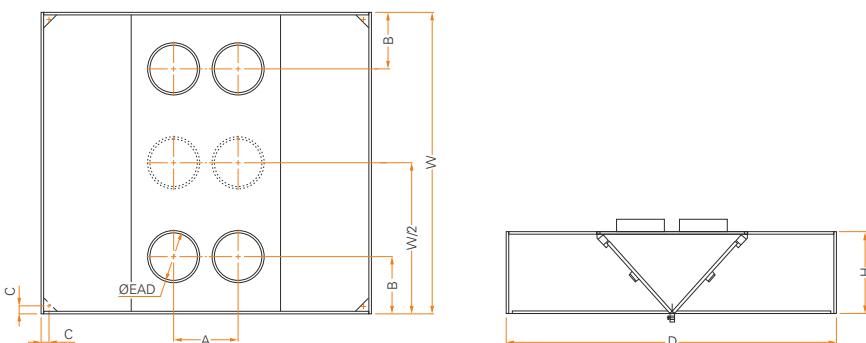
- lighting: suspended, integrated and halogens
- mesh filters, baffle-mesh filters, cyclone filters, blind filters
- UV filtration (for hood of 550 mm height)
- ANSUL R-102 fire suppression system
- exhaust fan (for the hoods of 550 mm height)
- air ducts of untypical dimensions and position

WALL
exhaust hoods **OW01**



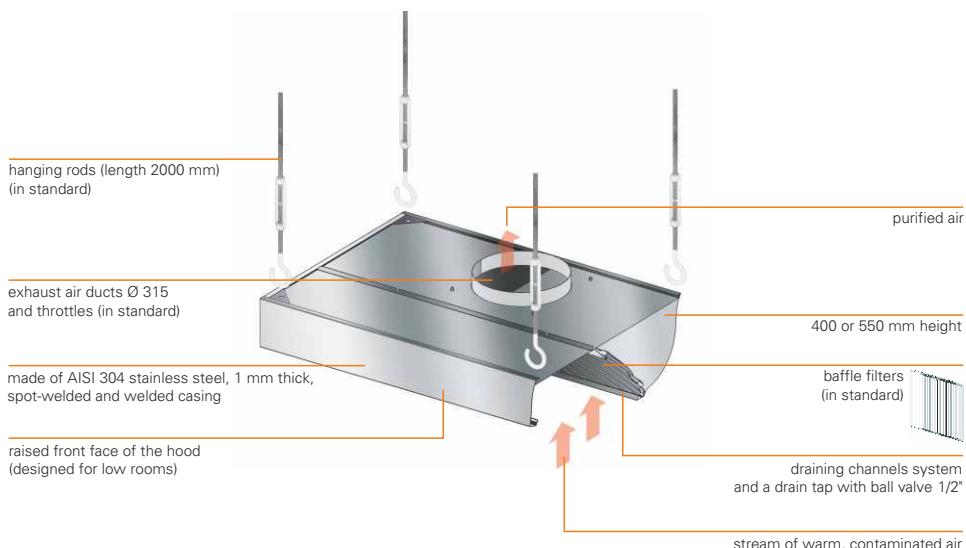
width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	C [mm]
1000÷1500	700÷1400	400, 550	210	W/2	1	315	50
1600÷2000	700÷1400	400, 550	210	375	2	315	50
2100÷2900	700÷1400	400, 550	210	500	2	315	50

CENTRAL
exhaust hoods **OW02**



width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	C [mm]
1000÷1500	1500÷2500	400, 550	420	W/2	2	315	50
1600÷2000	1500÷2500	400, 550	420	375	4	315	50
2100÷2900	1500÷2500	400, 550	420	500	4	315	50

EXHAUST HOODS FOR LOW ROOMS



- Designed to capture and remove impurities as smoke, vapour, odours, fumes and excessive heat produced by kitchen appliances.
- Raised front face of the hood (designed for low rooms).
- Hoods up to 2900 mm are made as one- segment, hoods longer than 2900 mm are assembled of two or more individual segment.

Standard:

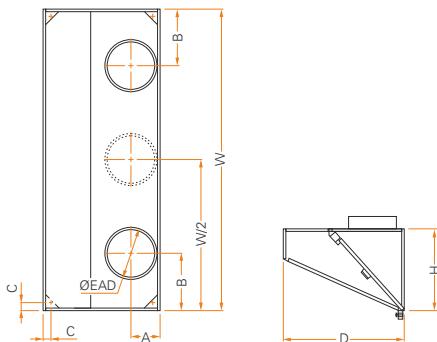
- baffle filters
- exhaust air ducts with throttles
- hanging rods

Optional:

- lighting: suspended, integrated and halogens
- mesh filters, baffle-mesh filters, cyclone filters, blind filters
- UV filtration (for hood of 550 mm height)
- ANSUL R-102 fire suppression system
- exhaust fan (for the hoods of 550 mm height)
- air ducts of untypical dimensions and position

WALL

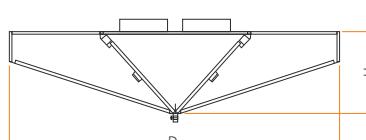
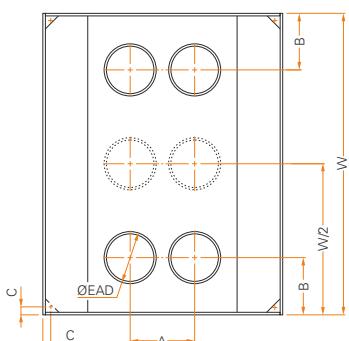
exhaust hoods for low rooms **OP50**



width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	C [mm]
1000÷1500	700÷1400	400, 550	210	W/2	1	315	50
1600÷2000	700÷1400	400, 550	210	375	2	315	50
2100÷2900	700÷1400	400, 550	210	500	2	315	50

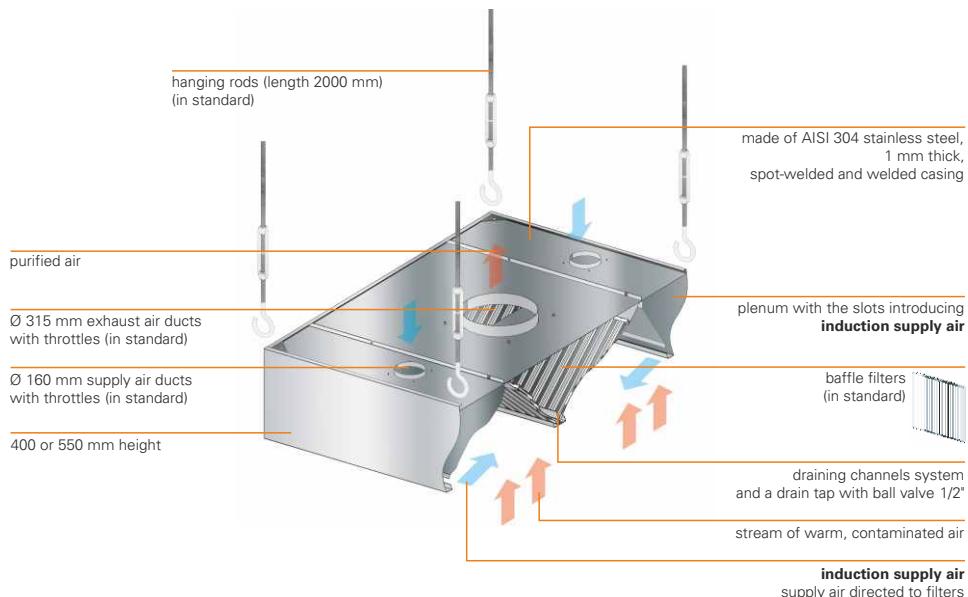
CENTRAL

exhaust hoods for low rooms **OP51**



width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	C [mm]
1000÷1500	1500÷2500	400, 550	420	W/2	2	315	50
1600÷2000	1500÷2500	400, 550	420	375	4	315	50
2100÷2900	1500÷2500	400, 550	420	500	4	315	50

INDUCTION HOODS



- Exhaust & supply air hoods.
- Intended to capture and remove excessive heat and impurities as vapour and odours while providing **the correct balance between exhaust and supply air.**
- Horizontal beam of supply air (**induction supply air**) prevents warm, contaminated air from getting out of the hood, directing it into the filters.
- Higher efficiency of hood's work (reduction of the amounts of exhausted air) - lower energy consumption.
- Hoods up to 2900 mm are made as one- segment. Hoods longer than 2900 mm are assembled of two or more individual segments.

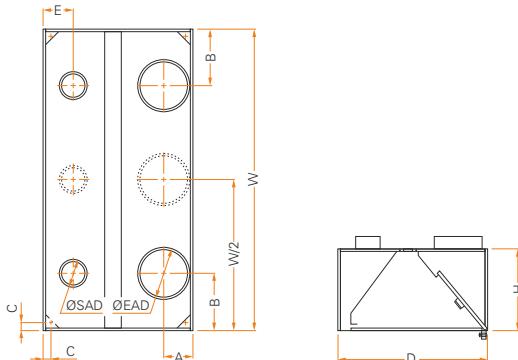
Standard:

- baffle filters
- exhaust air ducts with throttles
- supply air ducts with throttles
- hanging rods

Optional:

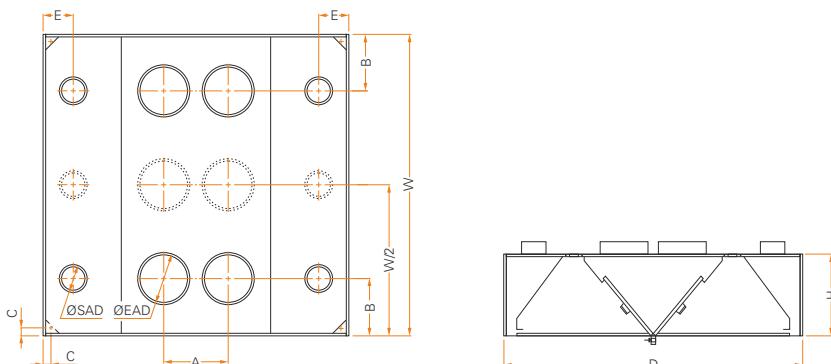
- lighting: suspended, integrated and halogens
- mesh filters, baffle-mesh filters, cyclone filters, blind filters
- UV filtration (for hoods of 550 mm height)
- ANSUL R-102 fire suppression system
- supply air systems: induction supply air in internal edge of the hood, air curtains, autonomous supply air
- air ducts of untypical dimensions and position

WALL
induction hoods ON10



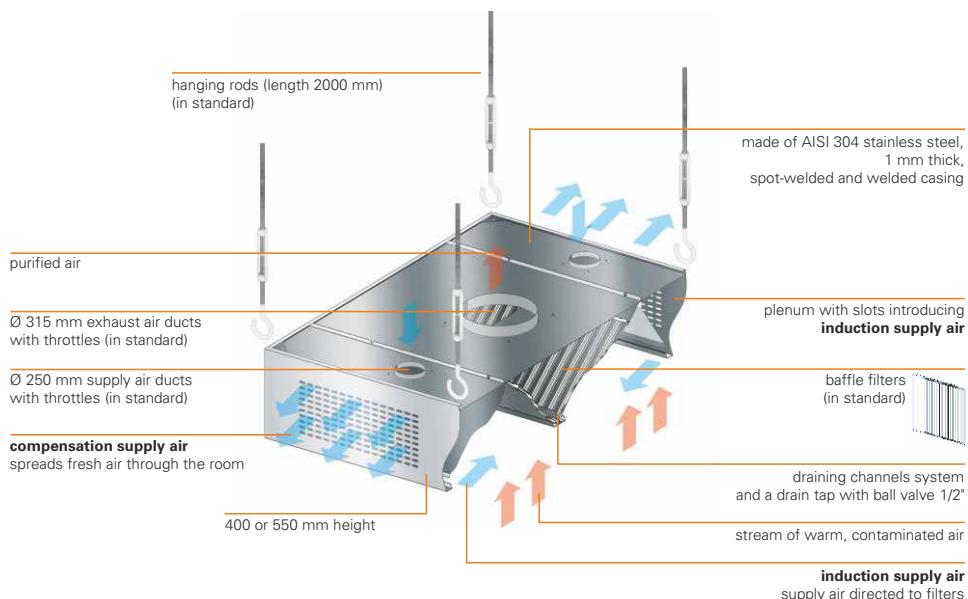
width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	E [mm]	number of supply air ducts	ØSAD [mm]	C [mm]
1000÷1500	1000÷1700	400, 550	210	W/2	1	315	180	1	160	50
1600÷2000	1000÷1700	400, 550	210	375	2	315	180	2	160	50
2100÷2900	1000÷1700	400, 550	210	500	2	315	180	2	160	50

CENTRAL
induction hoods ON20



width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	E [mm]	number of supply air ducts	ØSAD [mm]	C [mm]
1000÷1500	2000÷2600	400, 550	420	W/2	2	315	180	2	160	50
1600÷2000	2000÷2600	400, 550	420	375	4	315	180	4	160	50
2100÷2900	2000÷2600	400, 550	420	500	4	315	180	4	160	50

INDUCTION HOODS WITH COMPENSATION



- Exhaust & supply air hoods.
- Intended to capture and remove excessive heat and impurities as vapour and odours while providing **the correct balance between exhaust and supply air**.
- Horizontal beam of supply air (**induction supply air**) prevents warm, contaminated air from getting out of the hood, directing it into the filters.
- Perforated front face of the hood with **compensation supply air** (supply of fresh air in the room).
- Higher efficiency of hood's work (reduction of the amounts of exhausted air) - lower energy consumption.
- Hoods up to 2900 mm are made as one- segment. Hoods longer than 2900 mm are assembled of two or more individual segments.

Standard:

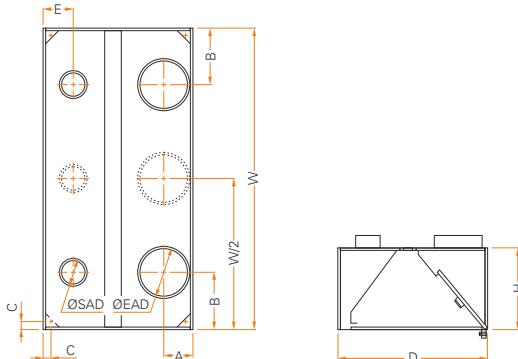
- baffle filters
- exhaust air ducts with throttles
- supply air ducts with throttles
- hanging rods

Optional:

- lighting: suspended, integrated and halogens
- mesh filters, baffle-mesh filters, cyclone filters, blind filters
- UV filtration (for hood of 550 mm height)
- ANSUL R-102 fire suppression system
- supply air systems: induction supply air in internal edges of the hood, air curtains, personal supply air, autonomous supply air
- air ducts of untypical dimensions and position

WALL

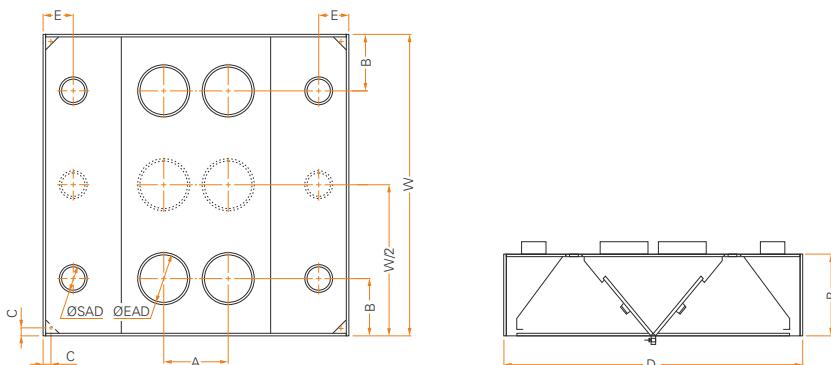
induction hoods with compensation **OK11**



width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	E [mm]	number of supply air ducts	ØSAD [mm]	C [mm]
1000÷1500	1000÷1700	400, 550	210	W/2	1	315	180	1	250	50
1600÷2000	1000÷1700	400, 550	210	375	2	315	180	2	250	50
2100÷2900	1000÷1700	400, 550	210	500	2	315	180	2	250	50

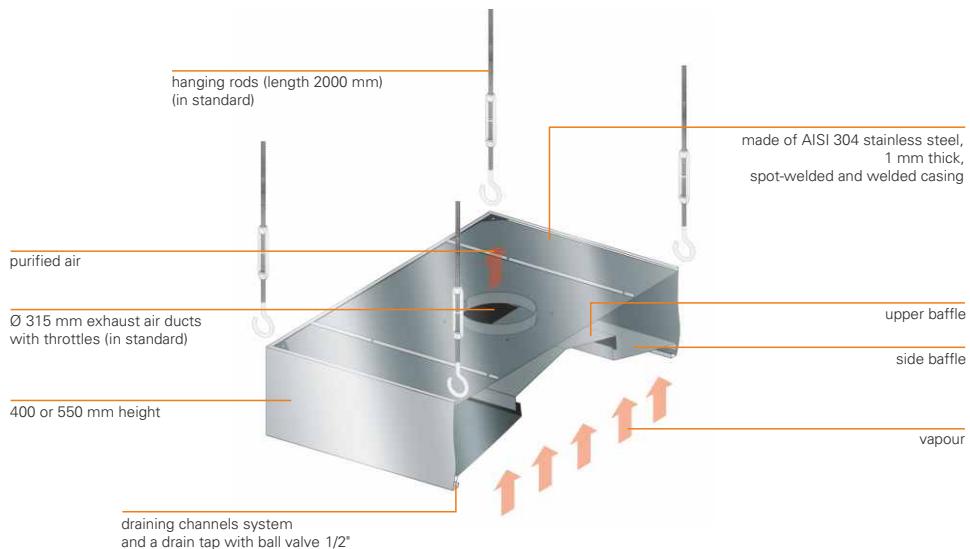
CENTRAL

induction hoods with compensation **OK22**



width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	E [mm]	number of supply air ducts	ØSAD [mm]	C [mm]
1000÷1500	2000÷2600	400, 550	420	W/2	2	315	180	2	250	50
1600÷2000	2000÷2600	400, 550	420	375	4	315	180	4	250	50
2100÷2900	2000÷2600	400, 550	420	500	4	315	180	4	250	50

CONDENSATE HOODS



- Adapted to condense and remove vapour from the hoods walls.
- Designed to work with appliances exhausting large volumes of vapour e.g. dishwashers.
- The construction provides large surface of condensation.
- Hoods up to 2900 mm are made as one- segment. Hoods longer than 2900 mm are assembled of two or more individual segments.

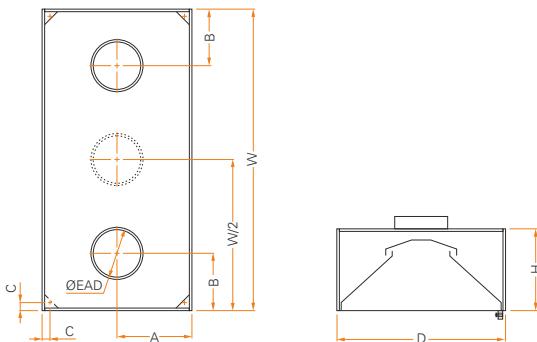
Standard:

- exhaust air ducts with throttles
- side baffles
- hanging rods

Optional:

- suspended lighting
- air ducts of untypical dimensions and position
- supply air systems: compensation supply air, personal supply air

**CONDENSATE
hoods OZ**



width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	C [mm]
1000÷1500	800÷1400	400, 550	D/2	W/2	1	315	50
1600÷2000	800÷1400	400, 550	D/2	375	2	315	50
2100÷2900	800÷1400	400, 550	D/2	500	2	315	50



ventilation hoods - optional equipment

UV FILTRATION SYSTEM

UV filtration is **the system of air purification and odour reduction** by the use of **UV light** and **ozone**. UV radiation neutralizes small organic particles and volatile organic compounds produced during cooking process by exposing them to light and ozone being a result of radiation. Ozone in contact with organic substances causes their biological disintegration and as a result they are decomposed into CO₂ and water. Ozone has a very strong anti-bacterial properties and eliminates microorganisms in the exhausted air. Using UV filtration reduces the amounts of grease particles, odour and microorganisms in the air led to ventilation ducts.

- effective odour reduction - clean and odourless air
- higher filtration efficiency
- better air quality in working areas
- cleaner ventilation channels and therefore higher fire safety
- lower energy consumption and cleaning frequency of ventilation ducts

The stream of warm, contaminated air generated by the cooking appliances flows through filters and is cleaned from grease and other solid impurities. The impurities fall to the bottom of draining channel and then are removed by the use of the drain tap. The air flowing through filters is pre-purified, but still contains small amounts of fine particles of grease and odours. Then it enters the filtration chamber (the space between the filters and the top of the hood) in which the air is exposed to UV lamps and ozone. Ozone reacts with organic substances in the air stream and decomposes them into water and CO₂. The water partially evaporates or settles on the filters and flows into draining channel. CO₂ together with purified air is removed to ventilation ducts.

It is possible to purify the exhausted air almost entirely thanks to application of ozone in the hoods. It is possible to limit or eliminate cleaning of ventilation channels, limit odours emission and improve the fire safety. UV cassettes are placed in the chamber behind the filters so the employees are not exposed to UV radiation. Additionally, the hood with UV system is equipped with control panel which monitors the correct functioning of the UV filtration system. It tests the whole system, checks correctness of connections, position of filters in the hoods and ventilation operation.



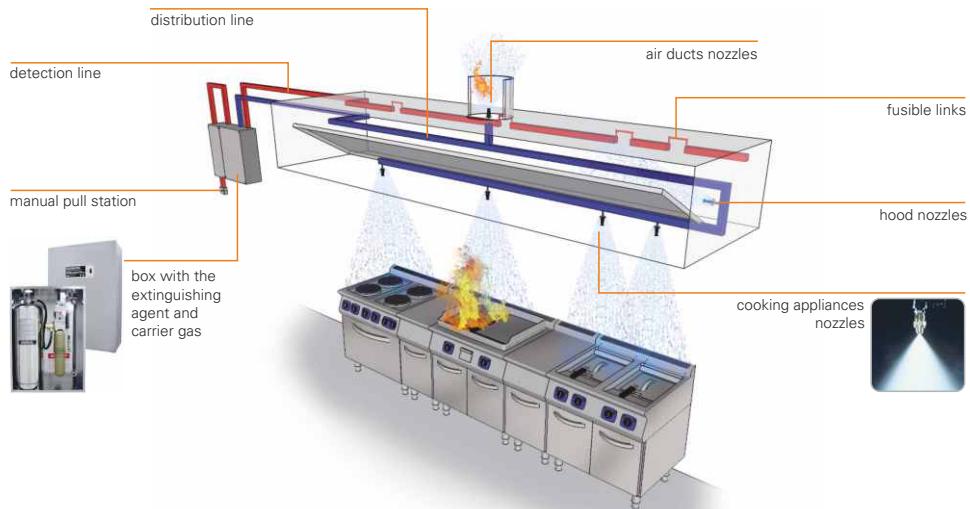
ventilation hoods - optional equipment

ANSUL R-102 SYSTEM

The dynamics of work, the intensity of usage of the equipment and their high powers, as well as the side effects of technological processes (e.g. grease particles settling on the kitchen appliances) make the kitchen rooms the areas of increased risk of fires. Installation of **ANSUL R-102 fire suppression system** is the best solution to prevent fire hazard. The system protects the areas of the highest risk of fire, like cooking equipment, hoods and ventilation channels. It is especially recommended to protect the appliances in which there is a risk of occurring an open fire as a result of grease particles burning, e.g. fryers, fry tops, salamanders, bratt pans, woks, cooking ranges, solid tops etc.

- automatic or manual actuation of the system
- 24/7 fire protection
- effective in case of open fires
- higher level of fire safety of kitchen areas
- possibility to install in all GORT hoods

In case of fire in protected area, the fusible link located in the detection line separates and releases the linkage connected to a spring and to the release mechanism. The release mechanism is automatically activated and the seal of the gas cartridge breaks. It pressurizes the tank with extinguishing agent which is discharged through the distribution line to feed all the nozzles to extinguish the fire. The liquid agent and hot grease form a foam which prevents flammable vapours from escaping and protects against flame reignition. The foam is non-aggressive and easy to clean.

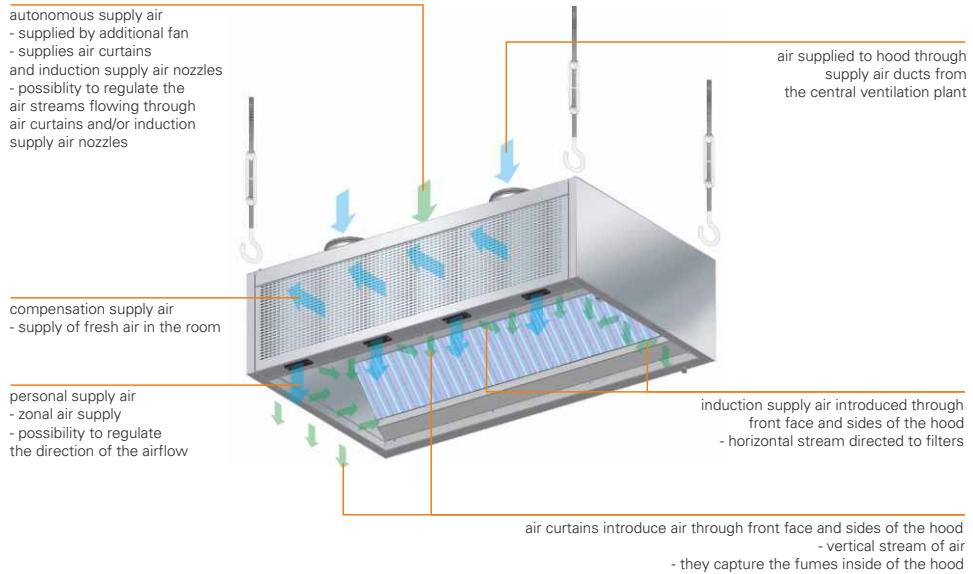


ventilation hoods - optional equipment

SUPPLY AIR SYSTEM

GORT ventilation hoods comprise two groups of hoods: exhaust hoods and exhaust & supply hoods. The main aim of the second group of hoods is to **improve the balance between supply and exhaust air**. It is implemented through different supply air: induction supply air, compensation supply air, air curtains, personal supply air and autonomous supply air. Using supply air system in exhaust & supply hoods:

- improves the balance between supply and exhaust air
- enhances air quality in the work area as well as work comfort
- improves the work efficiency of the hood
- reduces energy consumption





INDUCTION supply air

- introduced by horizontal jets of supply air, so-called **induction supply air**
- the jets of supply air direct the warm, contaminated air to the filters, preventing them from getting out of the hood
- induction supply air is introduced through front face of the hood or from the sides of the hood (optional)
- induction supply air can be delivered via air supply ducts or by the means of **autonomous supply air**
- standard in ON induction hoods and OK induction hoods with compensation

COMPENSATION supply air

- supply of fresh air in the kitchen area through the perforated front face of the hood
- intended to compensate the air in the kitchen area, which has been extracted outside by the hood
- it eliminates the need to use additional air diffusers in the kitchen
- compensation supply air delivered via air supply ducts
- standard in OK induction hoods with compensation

AIR curtains

- the stream of air from the edge of the hood, directed vertically downward
- air curtains capture the fumes inside of the hood, preventing them from getting out of the hood
- air curtains introduce air through front face of the hood or from the sides of the hood (optional)
- higher efficiency of heat capture with less air extracted by the hood
- the air curtains are supplied by means of **autonomous supply air**
- adjustable amount of air flowing through the air curtains

PERSONAL supply air

- personal supply air nozzles placed in lower part of the hood
- stream of air directed downward from the edge of the hood with the **regulation of the direction of the outflow**
- designed to direct the stream of air in the specific place under the hood or near the hood (so-called **zonal air supply**)
- applied together with the hood with compensation supply air (OK)

AUTONOMOUS supply air

- the air supplied by independent fan placed on the ceiling of the hood
- usually applied in hoods with induction supply air and air curtains
- can be used in hoods solely with induction supply air
- enables **regulating the air streams** flowing through air curtains and/or induction supply air nozzles
- regulation of air stream implemented by changing the airflow of the fan

ventilation hoods - optional equipment

FILTERS

Designed to capture impurities from the air (especially grease) produced during heat treatment of the food.
Made of AISI 304, spot-welded and welded construction.

- easy to clean - can be washed in dishwashers
- standard dimensions: 300 x 500 mm, 500 x 500 mm
- dimensions of the filters for hoods with UV system: 300 x 350 mm and 500 x 350 mm

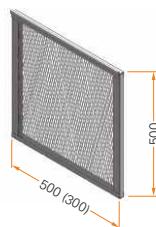
BAFFLE filters

- The most commonly used type of filters.
- Made of two profiles facing each other.
- The air flowing through the filter "falls" on the first profile (baffle) and is forced to change direction. Then due to the decrease of the cross-section area (the slot) the air accelerates and falls on the second profile (baffle).
The grease particles contained in the air settle on the baffles and run down into the draining channel.
- High fire protection (it prevents flames from entering the ducts).
- Baffle filters supplied as standard for OW, OP, ON, OK hoods.



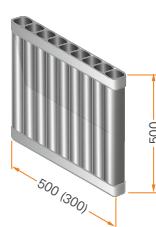
MESH filters

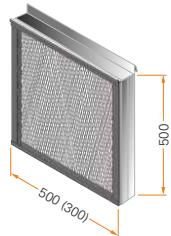
- Comprising of several layers of aluminium mesh (usually six) placed in a rigid frame.
- Internal meshes have approximately three times smaller holes than the external meshes.
- The air flowing through the filters swirls causing the grease particles to settle on the mesh and then they run down into draining channel.
- Designed for use with appliances generating small amounts of grease.



CYCLONE filters

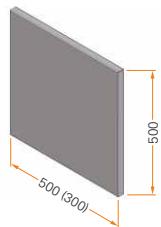
- Consisting of multiple profiles placed next to each other.
- Due to filter's special shape and negative pressure generated by the exhaust system, the air flowing through the front of the filter swirls inside the profiles and flies away to the top and to the bottom of the filter. Thanks to the centrifugal force, larger and heavier grease particles settle on the baffles and run down into the draining channel.





BAFFLE-MESH filters

- Combination of two types of filters: the baffle one, located at the front of the filter, using the centrifugal force and the mesh one.
- The baffle filter is designed to remove the majority of grease particles and the remaining ones are captured by mesh filter.
- Most often applied in hoods with UV system.



BLIND filters

- Full wall construction (in other words: blind panels).
- Used in place of baffle filters to achieve adequate pressure loss.



ventilation hoods / optional equipment

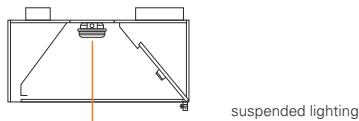
LIGHTING

In standard, hoods are executed without lighting installation and do not have light switches. There are three types of lighting available: suspended lighting, integrated lighting and halogens (on request).

SUSPENDED LIGHTING

models AW118, AW136

- Lighting in a form of a suspended casing mounted to the ceiling.
- Power supply 230V/50Hz.
- IP65 level of security.
- To work with OW, OP, ON,OK AND OZ hoods.

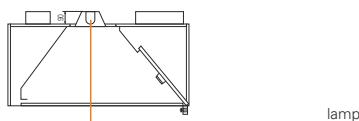


model	AW118	AW136
external dimensions [width x depth x height]	669 x 116 x 99 mm	1277 x 116 x 99 mm
power	2 x 18 W	2 x 36 W

INTEGRATED LIGHTING

models AW218, AW236

- Built-in lighting, integrated in the hood body.
- Functional solution providing high hygiene.
- Power supply 230V/50Hz.
- To work with OW, OP, ON and OK hoods.



model	AW218	AW236
external dimensions [width x depth x height]	660 x 260 x 87 mm	1270 x 260 x 87 mm
power	2 x 18 W	2 x 36 W

ventilation hoods / optional equipment

EXHAUST FANS AND HANGING RODS



EXHAUST FANS

models AW051, AW052 and AW053

- Applied only when a collective exhaust system is not used.
- Designed to work with OW and OP exhaust hoods of 550 mm height.
- The fan switch is mounted on the hood casing.
- Power supply 230V/50Hz.
- Before choosing a suitable fan model consult with a ventilation system designer.



model	power [W]	parameters	static pressure								
			0	25	50	100	170	200	250	300	370
AW051	147	airflow [m³/h]	-	1650	1600	1500	1300	1200	550	-	-
		rpm [rev./min.]	-	880	930	1050	1170	1200	1360	-	-
		current [A]	-	1,6	1,4	1,3	1,2	1,1	0,6	-	-
AW052	250	airflow [m³/h]	2250	2225	2180	1925	1050	-	-	-	-
		rpm [rev./min.]	780	790	840	860	940	-	-	-	-
		current [A]	2,2	2,1	1,9	1,5	1,2	-	-	-	-
AW053	600	airflow [m³/h]	4400	4300	4200	4000	3750	3350	3250	2900	215
		rpm [rev./min.]	1200	1240	1230	1270	1310	1330	1350	1370	1410
		current [A]	6,4	6,2	6,0	5,6	5,1	4,7	4,3	3,8	3,1

HANGING RODS

model AW023 and AW022

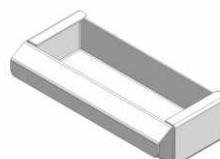
- Hanging rods allow stable fixation of the hoods to the ceiling.
- Available models:
 - **AW023** threaded hanging rod, length 2000 mm (in standard in all types of hoods),
 - **AW022** double hanging rod, length 300 mm.
- Possible regulation in range ± 50 mm.



DRAIN CONTAINER

model AW024

- For collecting liquefied impurities.
- Installed instead of the drain tap.

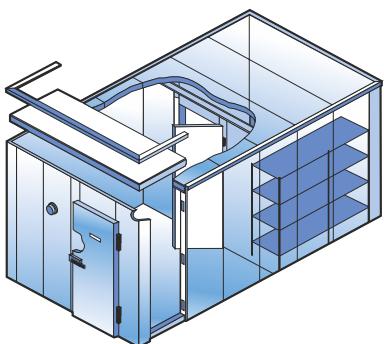


MODULAR COLD and FREEZER ROOMS

01 Modular cold rooms

The cost of gaining the specific cooling space, necessary in any catering place, is lower in the case of cold / freezer rooms than refrigerated or freezer cabinets!

The cold room is a closed space with partition walls. The core of each partition wall is characterized with high thermal insulation and steam tightness. There is a stable controlled temperature kept inside that allows creating the conditions required for storage and preservation of different products. The production of cold / freezer rooms is mostly customized, adjusted to conditions on specific site as the shape of the space intended for installation or it's floor type.



02 Available dimensions

Available panels dimensions enable building a cold room with any depth and width. Height is determined by the panels width (2100 mm, 2300 mm, 2600 mm). Cold and freezer rooms are built with panels filled with polyurethane foam.

There are panels of different thickness used for building the cold rooms, depending on the purpose. Panels are available in two thickness versions: 80mm, 100mm. It is possible to use partition walls inside, that enables making separate spaces.

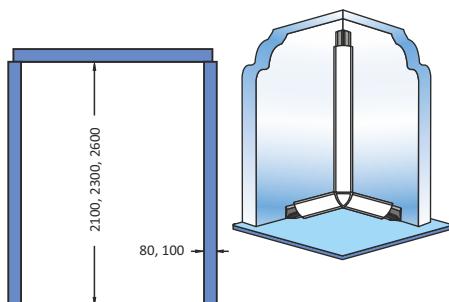
03 Finish options

The customer has got an opportunity of choosing panels finish, of which the cold room is consisted of. One of the option is coated surface in RAL 9010 colour or stainless steel finish. There is also a possibility to choose the cold rooms interior and exterior finish different from each other. The same choice regards cold rooms doors. In the cold / freezer rooms with own floor, there are two rifled floor types possible - aluminum or stainless steel. All interiors are finished with PVC white profiles.

04 Floor

Depending on the conditions on site (at place intended for cold / freezer room installation) one option from below ones may be chosen:

- modular cold/freezer room on recessed floor
- modular cold/freezer room on "U"-channel /floorless
- modular cold/freezer room with own floor



05 Door

The cold or freezer room can be equipped with hinged or sliding door. In the option of hinged door, the construction of door and door frame enables the modification of door opening direction on site. Door frames of freezer rooms are equipped with heaters to prevent freezing. The lock used in the door allows its opening from the interior. If sliding door is going to be installed, the minimum height of cold or freezer room is 2300mm. The door is equipped with bumper, lock with a key and castors safety cover.

06 Refrigeration systems

- monoblock
- split unit
- central refrigeration system

07 Extra options

- "man in the cold room" alarm
- alarm on cell phone
- temperature monitoring system
- strip curtain
- ramp
- shelving systems

08 Installation

Installation process is quick and uncomplicated. Cold rooms without camlocks consist of panels which are connected to each other with rivets visible on both sides inside as well as outside on the whole panels height. The rivet's colour depends on the panels finish.

Usually, the installation is made by our team. However, making it by client is possible as well.



MODULAR COLD and FREEZER ROOMS



- There are two options regarding final finish - coated surface in RAL 9010 colour or **stainless steel** finish.
- There is also a possibility to choose the cold rooms interior and exterior finish **different** from each other.
- The same choice regards cold rooms **doors**.
- All cold rooms interiors are finished with PVC white profiles.

03

final finish options



If there are several cold and freezer rooms on site, the information on the intended use of each chamber is usually placed on their doors, which makes the work of staff easier.

MODULAR COLD / FREEZER ROOMS

floor type	usage	trolleys usage inside the cold / freezer room
modular cold/freezer rooms on recessed floor	cold and freezer room	yes
modular cold/freezer rooms on "U" channel/floorless	cold room	yes
modular cold/freezer rooms with own floor	cold and freezer room	optionally (only if the ramp is made)

modular cold room on recessed floor



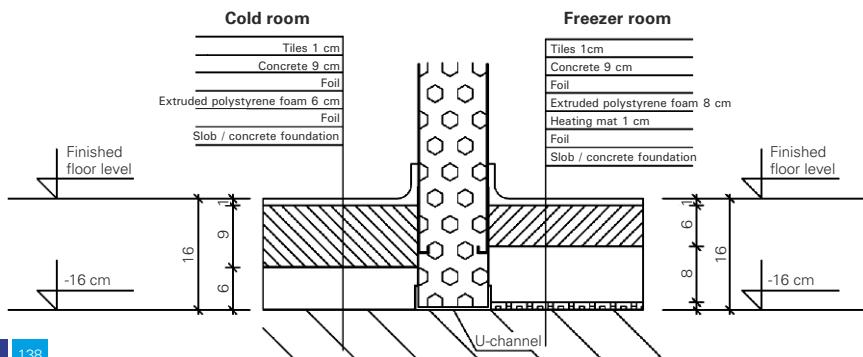
recommended solution

It is necessary to prepare the floor under the cold / freezer room in the place intended for its assembly.

Instructions regarding recessed floor (the level of prepared floor outside of cold / freezer room equal with the level of standard concrete floor inside):

1. Surface must be equal and smooth (surface endurance equal with standard concrete building foundation).
2. The optimal recession height is 16cm (on the whole surface from the surface of ready floor). Deviations regarding the less height are possible (especially regarding the cold room). Any deviations should be consulted with our company while preparation of recession.
3. Each surface differences between horizontal surface and recommended recession height (from the surface of internal and external ready floor) should not exceed +3mm.
4. Recession horizontal dimensions are settled individually as they depend on the cold / freezer room size. The installation clearance should also be kept.
5. The heating mat should be placed in the recession of freezer room. It prevents freezing.
6. The heater should be installed in the concrete in front of the freezer room door. An appropriate recession is made for this purpose.

Layout of floor insulation for cold and freezer rooms



04 floor

modular cold room on "U"-channel / floorless

Another solution of cold room floor is finishing it with tiles. In this case, panels installation is made in "U"-channels which are fixed to the floor. There is no recession under the floor - it is shown on the picture. This option is possible only in case of cold rooms.

modular cold room with own floor

The floor may be made with PUR foam sandwich panels - the same technology as wall panels. There are two available finishes – aluminum or stainless steel.



modular cold / freezer room on recessed floor
- assembly stage

modular cold / freezer room on "U"-channel / floorless

modular cold / freezer room with own floor

MODULAR COLD and FREEZER ROOMS

	HINGED doors	SLIDING doors
usage area	cold and freezer rooms	cold and freezer rooms
door thickness	70mm (cold room), 90mm (freezer room)	90mm
door width	700mm, 800mm, 900mm	700mm, 800mm, 900mm
finish	stainless steel or RAL 9010 coated surface	stainless steel or RAL 9010 coated surface
key lock	standard	standard
safety system*	standard	standard
removable gasket	standard	standard
extra features	reinforced hinges	absorbing bumper, upper guide cover, double-roller bearings

* The safety system enables door opening from interior if they are locked (Photo 1, 2).

* Hinged doors 90mm are also appropriate for outside installation – e.g. in the wall (Photo 3).

Photo 1



Photo 2



Photo 3



examples of cold / freezer rooms with **hinged** doors
(left column)



examples of cold / freezer rooms with **sliding** doors
(right column)

05 doors



MODULAR COLD and FREEZER ROOMS

monoblock – wall- or ceiling-mounted units

The usage of monoblock reduces the installation time. Once it is installed on site, it is ready to work. Monoblock option is used if there is no possibility to install the compressor outside the building or in another room.

split refrigeration systems

This unit is located away from the cold / freezer room (e.g. outside the building, at the parking, etc.). This kind of compressor location away from the cold / freezer room is often an optimal solution. Due to necessity of making the connection between compressor and cold or freezer room, its installation takes more time than in the case of monoblocks.

many
possibilities



examples of **wall-mounted** monoblocks usage



examples of **ceiling-mounted** monoblocks usage
(external and internal views)



examples of **split** refrigerating systems usage

06

refrigeration systems



MODULAR COLD and FREEZER ROOMS

multicompressor pack systems

If there are many cold / freezer rooms on site, there is a possibility of the usage of multicompressor pack system with the compressor of variable efficiency. The compressor with power adjustment adapts its efficiency to the current need that enables saving the power in comparison to individual compressors.

What is more, this solution makes waste heat recovery possible, e.g. for heating the domestic water.

we design
and manufacture
**MULTICOMPRESSOR
PACK SYSTEMS**



multicompressor pack systems



examples of **multicompressor pack systems** usage

06

refrigeration systems



SOUND GARDEN HOTEL (Warszawa) SG



HILTON DOUBLETREE (Łódź) DOUBLETREE ****



MODULAR COLD and FREEZER ROOMS

"man in the cold room" ALARM

The alarm is activated manually from the cold / freezer room's interior.
Cooling is switched off and sound signal is activated.

ALARM



ALARM on cell phone

Many refrigeration system parameters are controlled that enables the analysis of system's work. In case of any malfunctions, the user receives information on the cell phone.

temperature monitoring system

The system enables tracking and recording the temperature in cold or freezer room.

strip curtains

They prevent losing of cold air while opening the doors.
In freezer rooms they are installed as standard, but in cold rooms they are optional.

ramp

Ramp is optional in both cold and freezer rooms with own floor.
It enables trolleys getting inside.

shelving system

There are two options regarding shelvings – stainless steel (cold rooms) or aluminum-polyethylene ones (cold as well as freezer rooms).

07

extra options



REFRIGERATION

GORT presents the latest offer of refrigerated and freezer units: coldrooms, refrigerated and freezer cabinets, refrigerated and freezer counters, prep stations, saladettes, bar refrigeration, food samples refrigerators, blast chillers and blast freezers.

Considering various expectations and requirements of Customers GORT offers modern and functional equipment which has professionally designed interiors, is durable and reliable as well as easy to operate. What is more GORT Refrigeration gives you better energy efficiency and is environmentally friendly.

Solutions offered by GORT are result of many years experience and continuous technical and technological development. Refrigerated appliances are designed to store and display of food which require low storage temperatures while maintaining the food taste and aesthetics.

Refrigerated equipment is characterized by ergonomics, functionality and aesthetics. They comply with international quality and safety standards which guarantee high-quality products and ability to enjoy safe and reliable operation.

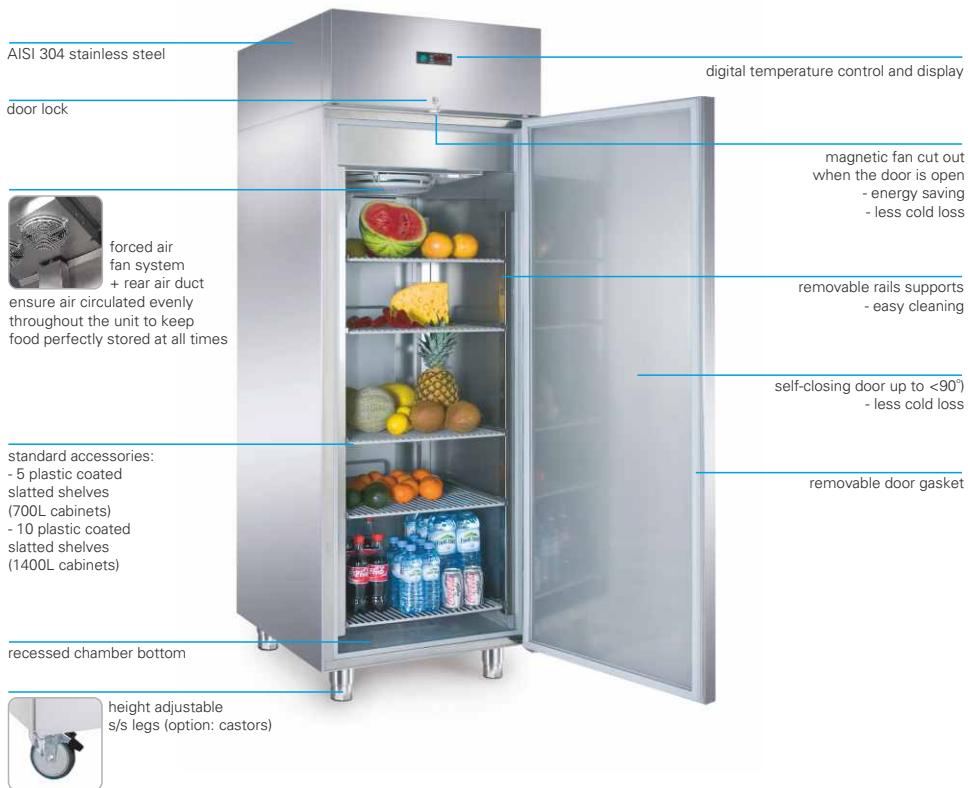




aesthetics
and functionality



REFRIGERATED AND FREEZER CABINETS



- Condensate evaporation.
- Automatic and manual defrost.
- Polyurethane insulation 60mm.
- Right hand hinged door (option: left hand hinged door).
- Freezer cabinets are fitted with heated door frames.



REFRIGERATED CABINETS

model	S CMR1101-070GG	CMF1101-140GG
external dimensions [W x D x H]	700 x 895 x 2040 mm	1400 x 895 x 2040 mm
internal dimensions [W x D x H]	576 x 690 x 1524 mm	1276 x 690 x 1524 mm
power supply	230 V	230 V
power	0,55 kW	0,8 kW
capacity	700 L	1400 L
temperature range	-1 ÷ +10°C	-1 ÷ +10°C
ambient temperature	+43°C	+43°C



FREEZER CABINETS

model	S FMR1101-070GG	FMF1101-140GG
external dimensions [W x D x H]	700 x 895 x 2040 mm	1400 x 895 x 2040 mm
internal dimensions [W x D x H]	576 x 690 x 1524 mm	1276 x 690 x 1524 mm
power supply	230 V	230 V
power	0,7 kW	1,05 kW
capacity	700 L	1400 L
temperature range	-14 ÷ -21°C	-14 ÷ -21°C
ambient temperature	+43°C	+32°C

FEATURES and OPTIONS

model	CMR1101-070GG FMR1101-070GG	CMF1101-140GG FMF1101-140GG
number of shelves per cabinet	5 pcs (GN2/1 650 x 530 mm)	10 pcs (GN2/1 650 x 530 mm)
number of rails per cabinet	5 sets	10 sets
door lock	●	●
light	○ ")	○ ¹⁾
castors	○	○
s/s shelves	○	○
door alarm	○	○
temperature recording system	○	○
s/s rails for bakery trays	○	○
partition panel	n/a	○
white coated finish (RAL 9010)	○	○

¹⁾ only for refrigerators available; ● - standard; ○ - option, n/a - not available.

REFRIGERATED CABINET FOR FISH



- Polyurethane insulation 60mm.
- Right hand hinged door (option: left hand hinged door).
- Drain plug in chamber bottom
- Max. load: 200 kg



model	CMR1103-070GG
external dimensions [W x D x H]	700 x 895 x 2040 mm
internal dimensions [W x D x H]	576 x 690 x 1524 mm
power supply	230 V
power	0,65 kW
capacity	700 L
temperature range	-1 ÷ +1°C
ambient temperature	+43°C

FEATURES and OPTIONS

model	CMR1103-070GG
number of rails per cabinet	4 sets
door lock	●
castors	○
door alarm	○
temperature recording system	○
400 x 600 container with lid	○
perforated insert	○

● - standard; ○ - option.



FREEZER CABINET FOR ICE CREAM

deep refrigeration
- mode of blast chilling
the large loading volumes

AISI 304 stainless steel

door lock



standard accessories:
- 9 shelves

capacity:
54 containers x 5L, 360 x 165 x 120 mm

height adjustable s/s legs



smart controller
- smart compressor and fan's control
- energy saving
- digital control with temperature display

self-closing door up to <90°
- less cold loss

removable magnetic door gasket

removable rails supports
- easy cleaning

drain plug
in chamber bottom



- Polyurethane insulation 60 mm.
- Right hand hinged door (option: left hand hinged door).
- Max. load: 54 ice cream containers x 5 L, dim. 360 x 165 x 120 mm
- Max. load/shelf: 30 kg.
- Ice cream containers are extra paid accessories.



S FLR1101-070HG

model	S FLR1101-070HG
external dimensions [W x D x H]	700 x 1010 x 2040 mm
internal dimensions [W x D x H]	576 x 800 x 1516 mm
power supply	230 V
power	1,0 kW
capacity	700 L
temperature range	-25 ÷ -10°C
ambient temperature	+32°C

FEATURES and OPTIONS

model	FLR1101-070HG
number of shelves per cabinet	9 pcs (530 x 760 mm)
number of rails per cabinet	9 sets
door lock	●
door alarm	○
temperature recording system	○

● - standard; ○ - option.



REFRIGERATED AND FREEZER COUNTERS GN1/1 and GN2/3



CKA102230-184EK
Refrigerated Counter, 3 doors,
2 x 2 drawers
+ 1 x 3 drawers



CKA104444-231EK
Refrigerated Counter,
4 glass doors



CKA701110-184EK
Refrigerated Counter,
3 s/s solid doors
Chef's knife drawer
over compressor compartment



CKA501100-137EK
Refrigerated Counter,
2 s/s solid doors,
sink over compressor compartment

- Designed to:
 - **GN1/1** containers, refrigerated counters 700 and 770 mm deep,
 - **GN2/3** containers, refrigerated counters 600 mm deep.
- Condensate evaporation.
- Automatic and manual defrost.
- Designed to ambient temperature + 32°C.
- Polyurethane insulation 50 mm.
- Compressor compartment is mounted on the left hand side (optionally on the right hand side).
- **Freezer counters** are fitted with heated door frames.

REFRIGERATED COUNTERS GN1/1



model	S CKA101100-137EK	CKA101110-184EK	CKA101111-231EK
external dimensions [W x D x H]	1370 x 700 x 850 mm	1840 x 700 x 850 mm	2310 x 700 x 850 mm
power supply	230 V	230 V	230 V
power	0,50 kW	0,55 kW	0,55 kW
capacity	280 L	440 L	600 L
temperature range	+2 ÷ +10°C	+2 ÷ +10°C	+2 ÷ +10°C

REFRIGERATED COUNTERS GN2/3



model	CKA101100-137DK	CKA101110-184DK	CKA101111-231DK
external dimensions [W x D x H]	1370 x 600 x 850 mm	1840 x 600 x 850 mm	2310 x 600 x 850 mm
power supply	230 V	230 V	230 V
power	0,50 kW	0,55 kW	0,55 kW
capacity	230 L	365 L	500 L
temperature range	+2 ÷ +10°C	+2 ÷ +10°C	+2 ÷ +10°C

REFRIGERATED COUNTERS PASS-THROUGH GN 1/1



model	CAB101100-137FK	CAB101110-184FK
external dimensions [W x D x H]	1370 x 770 x 850 mm	1840 x 770 x 850 mm
power supply	230 V	230 V
power	0,50 kW	0,55 kW
capacity	280 L	440 L
temperature range	+2 ÷ +10°C	+2 ÷ +10°C

FREEZER COUNTERS GN1/1



model	S FKA10-137EK	FKA10-184EK
external dimensions [W x D x H]	1370 x 700 x 850 mm	1840 x 700 x 850 mm
power supply	230 V	230 V
power	0,70 kW	0,70 kW
capacity	280 L	440 L
temperature range	-21 ÷ -14°C	-21 ÷ -14°C

REFRIGERATED AND FREEZER COUNTERS

for bakery trays
400 x 600 mm



CKA70110-207FK
Refrigerated Counter, 3 doors,
s/s solid doors,
Chef's knife drawer
over compressor compartment



CKA501100-152FK
Refrigerated Counter, 2 doors,
s/s solid doors,
sink over compressor
compartment



CKA104400-152FK
Refrigerated Counter,
2 glass doors

- Designed to **bakery trays 400 x 600 mm**.
- Condensate evaporation.
- Automatic and manual defrost.
- Designed to ambient temperature + 32°C.
- Polyurethane insulation 50 mm.
- Compressor compartment is mounted on the left hand side (optionally on the right hand side).
- **Freezer counters** are fitted with heated door frames.

**REFRIGERATED
COUNTERS
for bakery trays 400 x 600 mm**



model	CKA101100-152FK	CKA101110-207FK
external dimensions [W x D x H]	1520 x 750 x 850 mm	2065 x 750 x 850 mm
power supply	230 V	230 V
power	0,55 kW	0,55 kW
capacity	370 L	570 L
temperature range	+2 ÷ +10°C	+2 ÷ +10°C

**FREEZER
COUNTERS
for bakery trays 400 x 600 mm**



model	FKA10-152FK	FKA10-207FK
external dimensions [W x D x H]	1520 x 750 x 850 mm	2065 x 750 x 850 mm
power supply	230 V	230 V
power	0,70 kW	0,70 kW
capacity	370 L	570 L
temperature range	-21 ÷ -14°C	-21 ÷ -14°C



REFRIGERATED COUNTERS GN1/1



CKA401100-095EK
Refrigerated Counter, 2 doors,
s/s **solid** doors



CKA402200-095EK
Refrigerated Counter,
2 x **2 drawers** section



CKA404400-095EK
Refrigerated Counter,
2 glass doors



CKA401210-142EK
Refrigerated Counter,
2 s/s **solid** doors,
2 drawers section

- Designed to **GN1/1 containers**.
- Condensate evaporation.
- Automatic and manual defrost.
- Designed to ambient temperature + 32°C.
- Polyurethane insulation 50 mm.

REFRIGERATED COUNTERS GN1/1

model



CKA401100-095EK



CKA401110-142EK

external dimensions [W x D x H]

950 x 700 x 850 mm

1420 x 700 x 850 mm

power supply

230 V

230 V

power

0,50 kW

0,50 kW

capacity

200 L

315 L

temperature range

+2 ÷ +10°C

+2 ÷ +10°C

FEATURES and OPTIONS

model

	CKA101100-137EK CKA101110-184EK CKA101111-231EK	CKA101100-137DK CKA101110-184DK CKA101111-231DK	CAB101100-137FK CAB101110-184FK	FKA10-137EK FKA10-184EK	CKAA401100-095EK CKAA401110-142EK	CKA101100-152FK CKA101110-207FK	FKA10-152FK FKA10-207FK
number of shelves per door	1 pc	1 pc	1 pc	1 pc	1 pc	n/a	n/a
number of rails per door	2 sets	2 sets	2 sets	2 sets	2 sets	2 sets	2 sets
door/drawer lock	○	○	○	○	○	○	○
castors	○	○	○	○	n/a	○	○
s/s shelves	○	○	○	○	○	n/a	n/a
glass doors	○ ¹⁾	○ ¹⁾	○ ¹⁾	n/a	○ ¹⁾	n/a	n/a
2 drawers section (GN1/1-200)	○	n/a	n/a	n/a	n/a	n/a	n/a
3 drawers section (GN1/1-65)	○	n/a	n/a	n/a	n/a	n/a	n/a
2 drawers section (GN1/1-100)	n/a	n/a	n/a	n/a	○	n/a	n/a
2 drawers section (GN2/3-200)	n/a	○	n/a	n/a	n/a	n/a	n/a
3 drawers section (GN2/3-65)	n/a	○	n/a	n/a	n/a	n/a	n/a
drawer over compressor compartment	○	○	n/a	○	n/a	○	○
sink over compressor compartment	○	n/a	n/a	○	n/a	○	○
s/s worktop with rear upstand	●	●	n/a	●	●	●	●
s/s worktop without upstands	○	○	●	○	○	○	○
s/s worktop with rear, right and left upstands	○	○	n/a	○	○	○	○
s/s worktop with rear and left upstands	○	○	n/a	○	○	○	○
s/s worktop with rear and right upstands	○	○	n/a	○	○	○	○
granite worktop without upstands - # 30 mm ²⁾	○	○	○	○	○	○	○
without worktop	○	○	○	○	○	○	○
compressor at right hand side	○	○	○	○	n/a	○	○
remote	○	n/a	○	○	n/a	○	○
H = 900 mm	○	○	○	○	○	○	○

¹⁾ glass door = no door lock

²⁾ GORT standard

● - standard; ○ - option; n/a - not available

SALADETTE



s/s lid, model **CL02**



granite worktop, model **CL04**

- Refrigerated counter designed **to GN1/1 containers**.
- Condensate evaporation.
- Automatic and manual defrost.
- Polyurethane insulation 40 mm.



SALADETTE

model	CL01-095EK	CL02-095EK	CL03-095EK
external dimensions [W x D x H]	950 x 700 x 850 mm	950 x 700 x 850/1080 mm	950 x 700 x 850/1290 mm
power supply	230 V	230 V	230 V
power	0,50 kW	0,50 kW	0,50 kW
capacity	200 L	200 L	200 L
GN configuration in top plate	5xGN1/3-150 + 5xGN1/6-150	5xGN1/3-150 + 5xGN1/6-150	5xGN1/3-150 + 5xGN1/6-150
temperature range	+2 ÷ +10°C	+2 ÷ +10°C	+2 ÷ +10°C
ambient temperature	+25°C	+25°C	+25°C



PREP STATION

model	CL04-095EK
external dimensions [W x D x H]	950 x 700 x 850/1170 mm
top plate [W x D]	950 x 430 mm
power supply	230 V
power	0,50 kW
capacity	200 L
GN configuration in top plate	5xGN1/6-150
temperature range	+2 ÷ +10°C
ambient temperature	+25°C

FEATURES and OPTIONS

model	CL01-095EK	CL02-095EK	CL03-095EK	CL04-095EK
number of shelves per door	1pc	1pc	1pc	1pc
number of rails per door	2 sets	2 sets	2 sets	2 sets
s/s shelves	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
H = 900 mm	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

- option

UNDERCOUNTER REFRIGERATED CABINETS



- Made of stainless steel.
- Condensate evaporation.
- Static refrigeration system.
- Polyurethane insulation 35 mm.
- Right hand hinged door (option: left hand hinged door).

model	S CCP01-054DK	S CCP00-054DK
external dimensions [W x D x H]	540 x 580 x 800 mm	540 x 580 x 800 mm
power supply	230 V	230 V
power	0,21 kW	0,21 kW
capacity	120 L	120 L
temperature range	-1 ÷ +10°C	-1 ÷ +10°C
ambient temperature	+25°C	+25°C
door lock	●	○

○ - option; ● - standard

UNDERCOUNTER REFRIGERATED CABINETS FOR FOOD SAMPLES



- Product designed to food samples storage for 72 hours by mass caterers according to Regulation of the Minister of Health dated April 17, 2007.
- Made of stainless steel.
- Condensate evaporation.
- Static refrigeration system.
- Polyurethane insulation 35 mm.
- Right hand hinged door (option: left hand hinged door).



S CCZ01-054DK

model	CCZ01-054DK
external dimensions [W x D x H]	540 x 580 x 800 mm
power supply	230 V
power	0,2 kW
capacity	120 L
temperature range	-1 ÷ +10°C
ambient temperature	+25°C

BAR REFRIGERATORS AND FREEZERS



- Made of stainless steel.
- Automatic drip water evaporation.
- Automatic ventilator defrost on refrigerators, hot gas defrost on freezers.
- Refrigerators insulation 30 mm, freezers insulation 50 mm.
- Right hand hinged door (option: left hand hinged door) on one door units.



BAR REFRIGERATORS



model	S BCB1110-061CK	S BCB2110-061CK	S BCB1010-093CK	S BCB2010-093CK
external dimensions [W x D x H]	613 x 516 x 840 mm	613 x 516 x 840 mm	933 x 516 x 840 mm	933 x 516 x 840 mm
power supply	230 V	230 V	230 V	230 V
power	0,2 kW	0,2 kW	0,2 kW	0,2 kW
capacity	135 L	135 L	215 L	215 L
temperature range	+2 ÷ +8°C	+2 ÷ +8°C	+2 ÷ +8°C	+2 ÷ +8°C
ambient temperature	+25°C	+25°C	+25°C	+25°C

BAR FREEZERS



S BFK1110-061CK

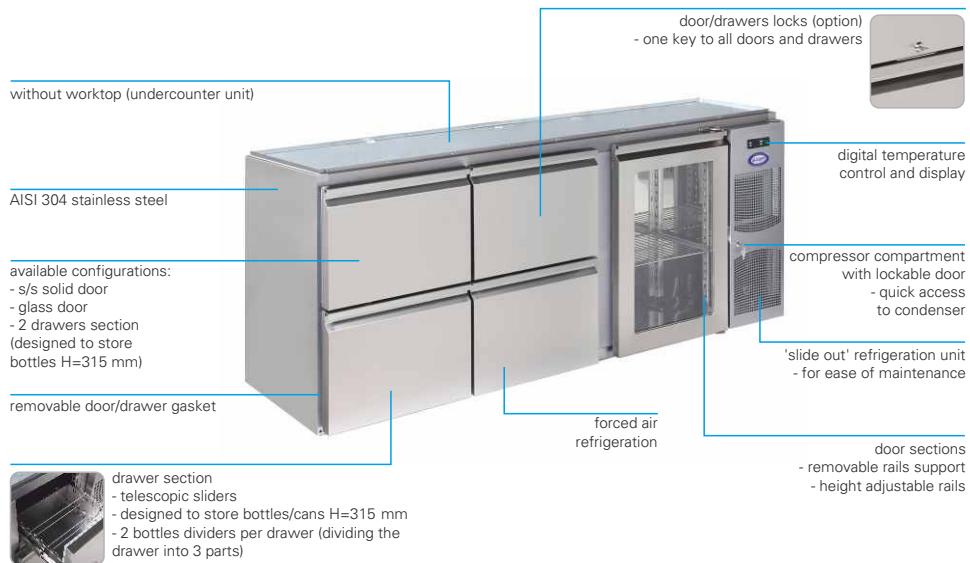
model	S BFK1110-061CK
external dimensions [W x D x H]	613 x 516 x 840 mm
power supply	230 V
power	0,4 kW
capacity	110 L
temperature range	-20 ÷ -10°C
ambient temperature	+25°C

FEATURES and OPTIONS

model	BCB1110-061CK BCB2110-061CK	BCB1010-093CK BCB2010-093CK	BFK1110-061CK
number of shelves per unit	2pcs	4pcs	2pcs
door lock	●	●	●
LED light	●	●	●
right hand hinged door	●	n/a	●
left hand hinged door	○	n/a	○

● - standard; ○ - option; n/a - not available.

COUNTER REFRIGERATORS



- Condensate evaporation.
- Automatic drip water evaporation.
- Automatic ventilator defrost.
- Designed to ambient temperature + 32°C.
- Polyurethane insulation 40 mm.
- Compressor compartment on right hand side (option: left hand side)

counter refrigerators
WITH DRAWERS



model	CB02022000-146DK	CB02022200-200DK
external dimensions [W x D x H]	1462 x 510 x 847 mm	2002 x 510 x 847 mm
power supply / power	230 V / 0,45 kW	230 V / 0,53 kW
number of drawer sections (drawer external dim.)	2 x 2 drawers (396 x 387 x 320 mm)	3 x 2 drawers (396 x 387 x 320 mm)
temperature range	+2 ÷ +12°C	+2 ÷ +12°C

counter refrigerators
WITH S/S SOLID DOORS



model	CB02011000-146DK	CB02011100-200DK
external dimensions [W x D x H]	1462 x 510 x 847 mm	2002 x 510 x 847 mm
power supply / power	230 V / 0,45 kW	230 V / 0,53 kW
capacity	277 L	442 L
temperature range	+2 ÷ +12°C	+2 ÷ +12°C

counter refrigerators
WITH GLASS DOORS



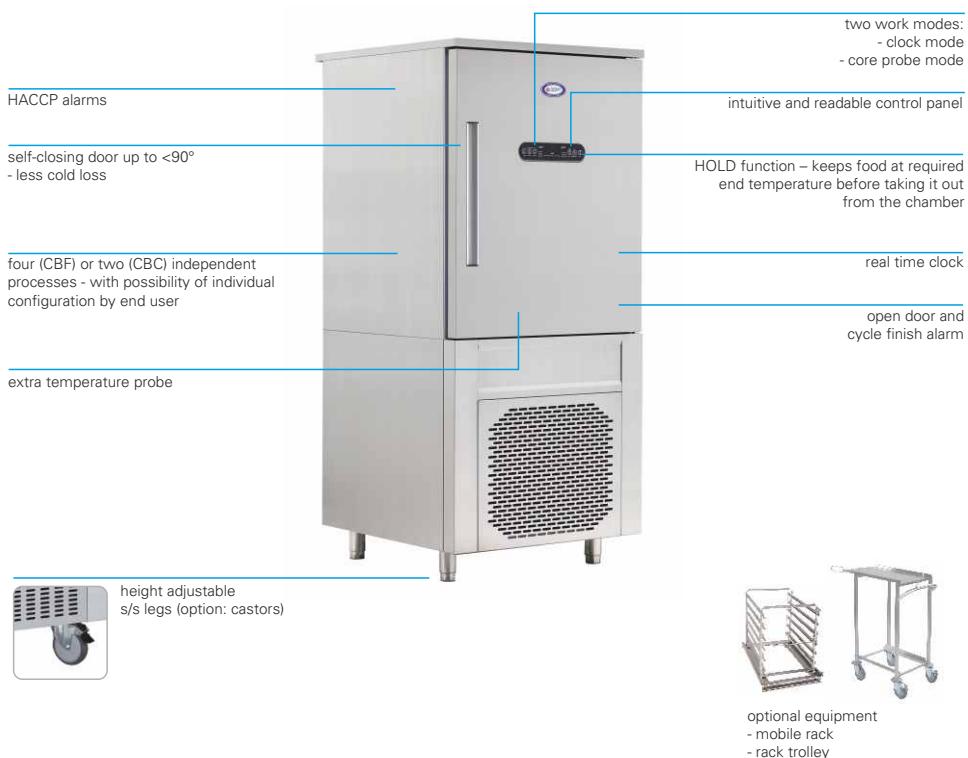
model	CB02044000-146DK	CB02044400-200DK
external dimensions [W x D x H]	1462 x 510 x 847 mm	2002 x 510 x 847 mm
power supply / power	230 V / 0,45 kW	230 V / 0,53 kW
capacity	277 L	442 L
temperature range	+2 ÷ +12°C	+2 ÷ +12°C

FEATURES and OPTIONS

model	CB02022000-146DK CB02022200-200DK	CB02011000-146DK CB02011100-200DK	CB02044000-146DK CB02044400-200DK
number of shelves per door	n/a	1 pc	1 set
number of rails per door	n/a	2 sets	2 sets
number of dividers per drawer	2 pcs	n/a	n/a
door/drawer lock	○	○	○
LED light	○	○	○
without worktop, undercounter	●	●	●
s/s worktop	○	○	○
granite worktop without upstands - # 30 mm *	○	○	○
compressor at left hand side	○	○	○
remote	○	○	○

● - standard; ○ - option; n/a - not applicable; * - GORT standard

BLAST CHILLERS AND BLAST FREEZERS



- Made of stainless steel.
- Forced air refrigeration.
- Automatic/manual defrost.
- **Blast Freezers** have heated door frames.



BLAST CHILLERS

model	CBC0610-085GG	CBC1010-085GG
external dimensions [W x D x H]	850 x 950 x 1650 mm	850 x 950 x 1950 mm
power supply	230 V	230 V
power	1,4 kW	1,9 kW
capacity	6x GN1/1-65 or 6x tray 400 x 600 mm	10x GN1/1-65 or 10x tray 400 x 600 mm
food chilling temperature range	+70 ÷ +3°C in 90 min	+70 ÷ +3°C in 90 min
efficiency/cycle	25 kg	36 kg
ambient temperature	+43°C	+43°C



BLAST FREEZERS

model	CBF0610-085GG	CBF1010-085GG
external dimensions [W x D x H]	850 x 950 x 1650 mm	850 x 950 x 1950 mm
power supply	400 V	400 V
power	2,0 kW	2,2 kW
capacity	6x GN1/1-65 or 6x tray 400 x 600 mm	10x GN1/1-65 or 10x tray 400 x 600 mm
food chilling temperature range	+70 ÷ +3°C in 90 min	+70 ÷ +3°C in 90 min
food freezing temperature range	+70 ÷ -18°C in 240 min	+70 ÷ -18°C in 240 min
efficiency/cycle	21,6 kg chilling / 15 kg freezing	36 kg chilling / 25 kg freezing
ambient temperature	+43°C	+43°C

FEATURES and OPTIONS

model	CBC0610-085GG CBF0610-085GG	CBC1010-085GG CBF1010-085GG
fixed rack 6x GN1/1-65 mm	●	n/a
fixed rack 10x GN1/1-65 mm	n/a	●
probe	●	●
UV sterilisation lamp	○	○
light	○	○
castors	○	○
CBA0601-042DG mobile rack 6x GN1/1-40 mm ¹⁾	○	n/a
CBA1001-042DG mobile rack 10x GN1/1-40 mm ¹⁾	n/a	○
CBA0005-051FG rack trolley ¹⁾	○	○

¹⁾ - designed for RATIONAL combi ovens;

● - standard; ○ - option; n/a - not applicable

professional BARS

Professional bars we offer are produced in our production plant located in Białystok, Poland. GORT bars are intended for use in catering facilities such as hotels, restaurants, discotheques. Our bars also go to private residences.

We can produce any bar shape. The bar length is not a limitation as well. Big bars are delivered divided in to sections which are installed on site. After installation the bar looks like a monolithic construction and no connections on worktop are visible.

Each bar consists of sections and appliances which are integrated into one functional and technological system. There is a wide range of bar sections, bar coolers, refrigerated counters and other units (e.g. ice makers, dishwashers, coffee machines) which can be integrated into the complete bar system.

- made of stainless steel
- one piece countertop
- any bar shape
- wide choice of sections
- high quality valued by demanding customers





aesthetics
and functionality



professional BARS

01

Quick quotation - We are able to quickly provide a quotation basing on customer's suggestions (description, sketch or a professional design). We prepare quotations and offers suggesting solutions and options best matching customers' needs.

02

Details of design - We translate customers' wishes and architect's vision into technical language and introduce to production. We collect information and suggest solutions best for particular project as well as prepare drawings and visualisations to be accepted by the customer.

03

Project management - We pay particular attention to close cooperation with customer. Experienced project managers coordinate every project stage starting with quotation, agreements and solutions, through production, installation and service.

04

Production - Our production infrastructure makes it possible to complete the most bold and difficult orders. We combine the most up-to-date technologies and work techniques deriving from the best traditional crafts.



from concept to installation

- 05** **Verification & tests** - Each bar is assembled in production hall and its sections are subject to verification of compliance with design documentation. In the production hall we also check whether the elements of the bar fit perfectly and prepare the bar to installation works on site.
- 06** **Packaging & transportation** - After the bar has been thoroughly checked, all its elements are appropriately packed and prepared for transportation. The elements are prepared for unloading and trouble-free identification and assembly on site.
- 07** **Installation** - Installation may be carried by a highly qualified team from our factory. It is the same team that carries out test assembly in the factory. Such a solution shortens assembly time and eliminates potential difficulties.
- 08** **Technical documentation & training** - After assembly, project manager forwards technical documentation to the customer. This documentation should be kept on site for further access. Usage of the equipment according to recommendations is the requirement for factory guarantee.

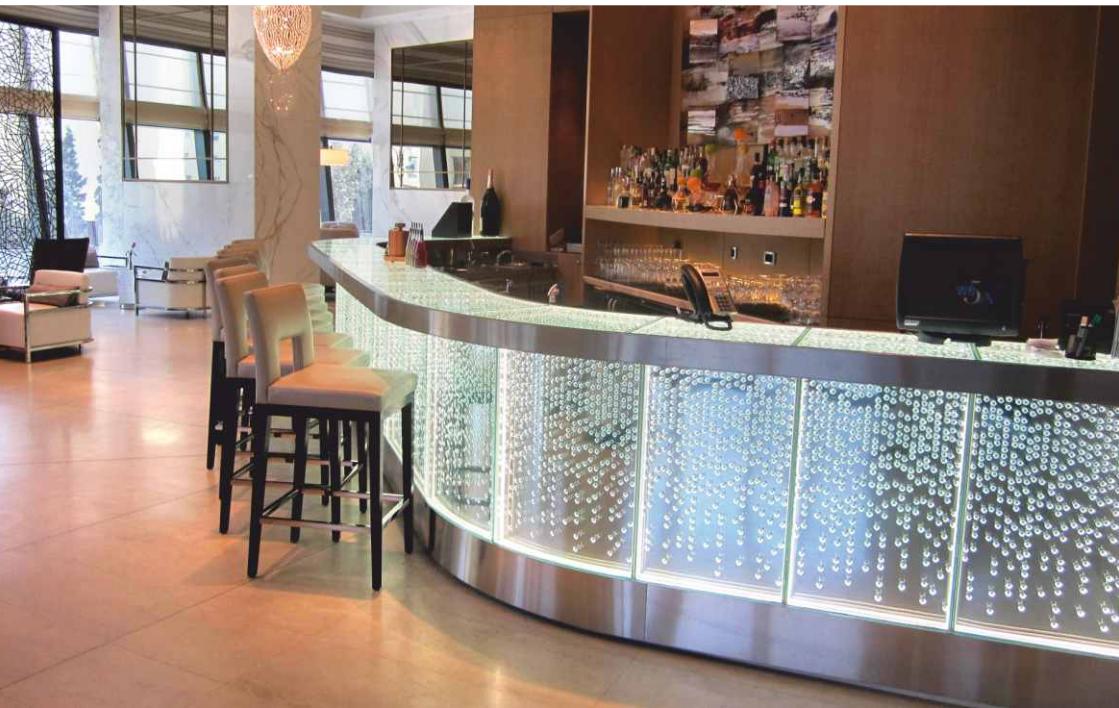


professional BARS



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BAR projects

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through completed projects



BFT
Baku Flame Towers
Azerbaijan



professional BARS



Mercure
Cracow, Poland

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↗
RoRo Restaurant
Warsaw, Poland



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◀
Fabryka Welny Hotel
Pabianice, Poland

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Sheraton Hotel
Warsaw, Poland

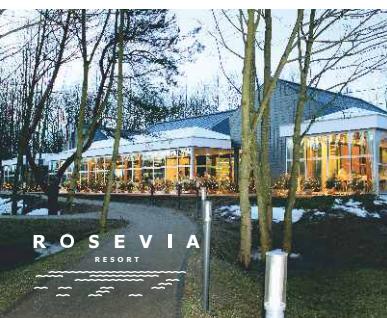


Bibenda Restaurant
Warsaw, Poland



Hilton Hotel
Cracow, Poland

professional BARS



Rosevia Resort Hotel
Rozewie, Poland

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Rosevia Resort Hotel
Rozewie, Poland



professional BARS



Café Moccado
Sweden

Round bar with rectangular island,
Corian countertop, wooden
veneered fascia panels.

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through completed projects



Café Moccado
Sweden

Round bar with rectangular island,
Corian countertop,
wooden veneered fascia panels.



professional BARS



Café Moccado
Sweden

Straight front bar,
Corian countertop,
HPL laminated fascia panels.
Straight back bar,
stainless steel countertop,
HPL laminated fascia panels.

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↗
ROUND BAR
(assembly stage
in the production hall)

The shape of the bar is
adjusted to the interior design.
In some cases a round bar
is the most suitable.
Sometimes the bars
have large diameters.



professional BARS

Choose elements for your BAR

- choose countertop
- choose elements to build into the countertop
- choose units to place under the countertop

choose elements for your bar

01 BAR COUNTERTOPS

- any desired shape (straight, angled, curved)
- hair-joined or welded (one-piece seamless countertop)
- flat or recessed
- usually made of stainless steel (possible use of other materials)
- bar top made of natural stone (e.g. granite), glass, HPL, solid surfaces (e.g. Corian), wood, laminated board

02 ELEMENTS TO BUILD INTO THE COUNTERTOP

- sink
- round sink
- soap dispenser in countertop
- ice bin
- drip tray
- special blender shelf
- on site elements (e.g. columns)

03 BAR CUPBOARDS

- open
- for 500x500 dishwasher racks
- with tilttable container
- with pull out container
- for coffee grounds
- with single hinged door
- with double hinged doors
- with sliding doors
- with 2 or 3 drawers
- with paper towels dispenser and wastebin

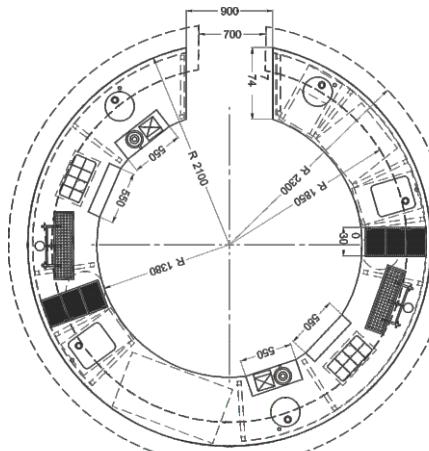
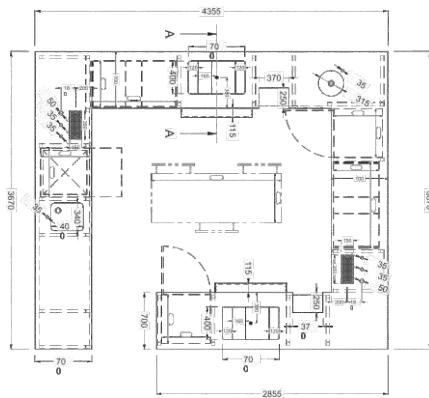
04 BAR REFRIGERATORS AND FREEZERS

- LED lighting
- door locks in standard
- stainless steel shelves
- attractive design
- quiet operation

05 COUNTER REFRIGERATORS

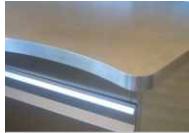
- any configuration of doors and drawers available
- s/s solid or glass doors
- lighting
- remote cooling available

professional BARS



01

countertops



stainless steel



granite



glass



HPL



solid surface



laminate



wood



professional BARS



sink

340 x 400 x 160 mm

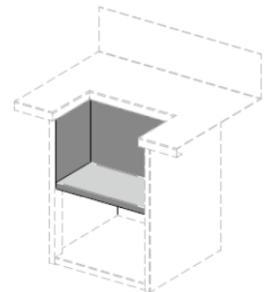
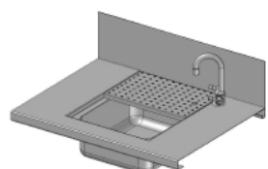
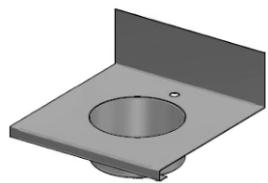


round sink

Ø 315 x 150 mm

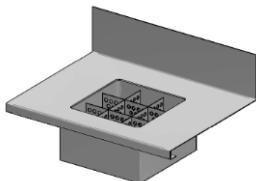


countertop
soap dispenser

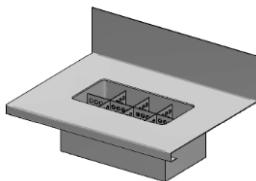


blender shelf

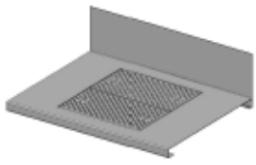
02 elements to build into the countertop



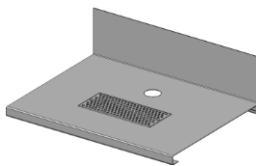
ice bin
334 x 334 mm



ice bin
446 x 222 mm



drip tray
segment



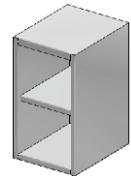
drip tray



professional BARS



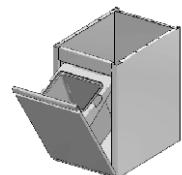
open cupboard



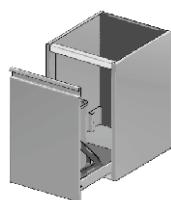
cupboard
for dishwasher racks



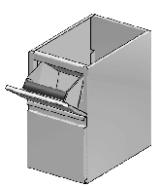
cupboard with
tiltable container



cupboard with
pull out container



coffee grounds
cupboard

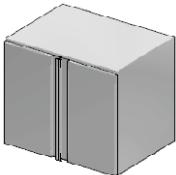


03

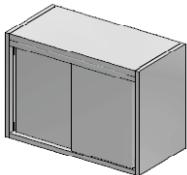
bar cupboards



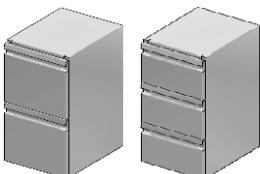
cupboard
with single hinged door



cupboard
with double hinged door



cupboard
with sliding doors



cupboard
with 2 or 3 drawers



cupboard with paper towels
dispenser and waste bin



professional BARS



BCB1110-061CK
BFK1110-061CK



BCB2110-061CK



BCB1010-093CK



BCB2010-093CK

model	BCB1110-061CK	BCB2110-061CK
external dimensions [W x D x H]	613 x 516 x 840 mm	613 x 516 x 840 mm
power supply	230 V	230 V
power	0,2 kW	0,2 kW
refrigeration power	200 W	200 W
capacity	135 L	135 L
capacity [Ø60 mm bottles]	117 x 330 ml	117 x 330 ml
temperature range	2 ÷ 8°C	2 ÷ 8°C
doors	1 (solid); right hand hinged	1 (glass); right hand hinged



04

bar refrigerators and freezers



BCB1010-093CK

933 x 516 x 840 mm

230 V

0,2 kW

200 W

215 L

195 x 330 ml

2 ÷ 8°C

2 (solid)

BCB2010-093CK

933 x 516 x 840 mm

230 V

0,2 kW

200 W

215 L

195 x 330 ml

2 ÷ 8°C

2 (glass)

BFK1110-061CK

613 x 516 x 840 mm

230 V

0,4 kW

250 W

110 L

e.g. 80 glasses

-20 ÷ -10°C

1 (solid); right hand hinged



professional BARS



CB02122000-146DK



CB02144001-146DK



CBA2022200-200DK

COUNTER REFRIGERATORS WITHOUT WORKTOP

to build under the bar counter top

model	CB02011000-146DK	CB02011100-200DK	CB02022000-146DK	CB02022200-200DK
external dimensions [W x D x H]	1462 x 510 x 847 mm	2002 x 510 x 847 mm	1462 x 510 x 847 mm	2002 x 510 x 847 mm
doors	2	3	-	-
drawers	-	-	2 x 2	3 x 2
capacity	277 L	442 L	396 x 387 x 320 mm	396 x 387 x 320 mm
power	450 kW	530 kW	450 kW	530 kW



05

counter refrigerators



COUNTER REFRIGERATORS WITH WORKTOP

s/s worktop with rear upstand h= 50 mm

model		CBA2011000-146DK		CBA201100-200DK		CBA2022000-146DK		CBA2022200-200DK
external dimensions [W x D x H]		1462 x 600 x 870 mm		2002 x 600 x 870 mm		1462 x 600 x 870 mm		2002 x 600 x 870 mm
doors	2	3	-	-	-	-	-	-
drawers	-	-	-	2 x 2	-	3 x 2	-	-
capacity	277 L	442 L	-	396 x 387 x 320 mm	-	396 x 387 x 320 mm	-	-
power	450 kW	530 kW	-	450 kW	-	530 kW	-	-



BUFFETS and DISPLAY SOLUTIONS

Professional buffets we offer are produced in our production plant located in Bialystok, Poland. They are designed for aesthetic dishes display and self service. The most elegant buffets can be found in hotels. They are also used in canteens where emphasis was put on the interior design as well as in restaurants based on concept which integral part is buffet or any display solution.

Buffets are custom made solutions manufactured according to individual customers needs. They can have any shape. Smaller buffets are delivered as complete units ready for installation and bigger ones divided in to parts which are assembled on site.

Buffets combine strong construction, elegant materials and refrigerated equipment (e.g. refrigerated wells, refrigerated tops, refrigerated display cases), heated equipment (e.g. induction hobs, heated plates, sometimes bain maries) and neutral equipment (e.g. plates distributors).

- refrigerated, heated, neutral buffets available
- any buffet shape
- wide selection of finishing materials
- wide selection of equipment to integrate with buffet
- high quality valued by demanding customers





BUFFETS and DISPLAY SOLUTIONS



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**BUFFETS and DISPLAY
SOLUTIONS projects**

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Hilton Hotel
Warsaw, Poland



BUFFETS and DISPLAY SOLUTIONS



Hilton Hotel
Prague, Czech Republic

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Hilton Hotel
Prague, Czech Republic



BUFFETS and DISPLAY SOLUTIONS



Wiśniowy Office Park
Warsaw, Poland

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Double Tree by Hilton
Łódź, Poland



BUFFETS and DISPLAY SOLUTIONS

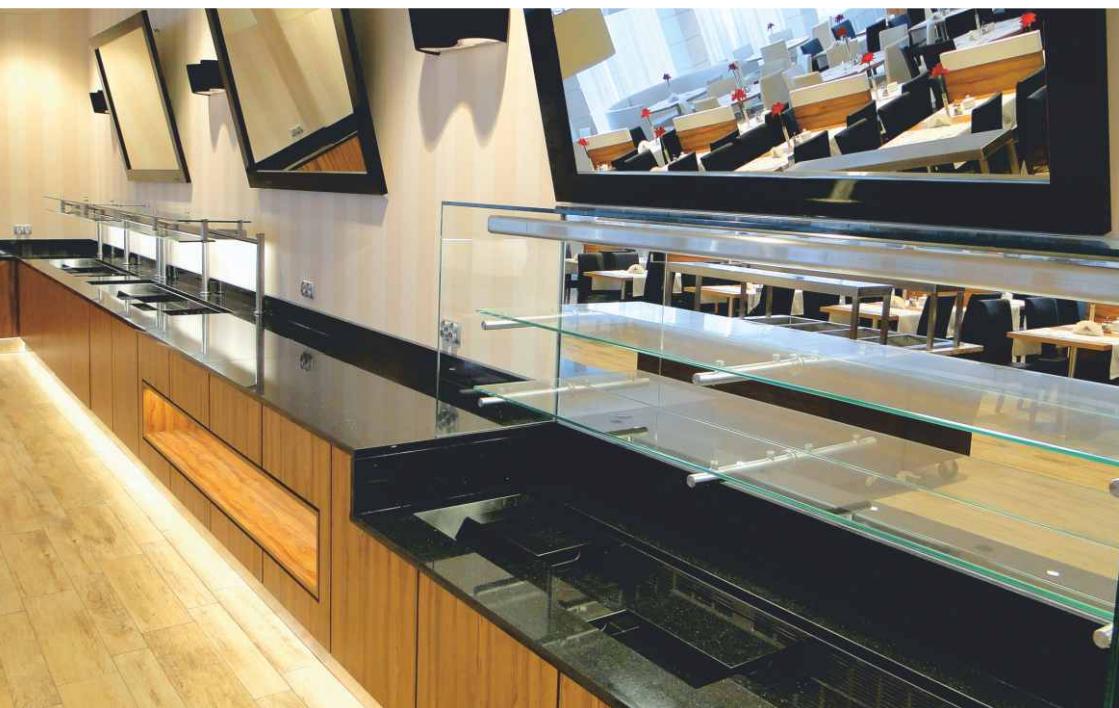


↗
BFT Baku Flame Towers
Baku, Azerbaijan

↘
Hilton Hotel
Frankfurt, Germany

↖
Fabryka Welny Hotel
Pabianice, Poland

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Primavera Conference
& SPA Hotel
Jastrzębia Góra, Poland



BUFFETS and DISPLAY SOLUTIONS



↗
Novotel
Łódź, Poland

↘ Jérôme Martins Lab
Warsaw, Poland

↙ Warmiński Hotel
Olsztyn, Poland

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DISPLAY SOLUTIONS

Exclusive display cabinets
and cases with LED lights
in Sofitel Hotel
(Warsaw, Poland)



BUFFETS and DISPLAY SOLUTIONS



Double Tree by Hilton Hotel
Wrocław, Poland

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Double Tree by Hilton Hotel
Wrocław, Poland



BUFFETS and DISPLAY SOLUTIONS



Mercure Hotel
Cracow Old Town, Poland

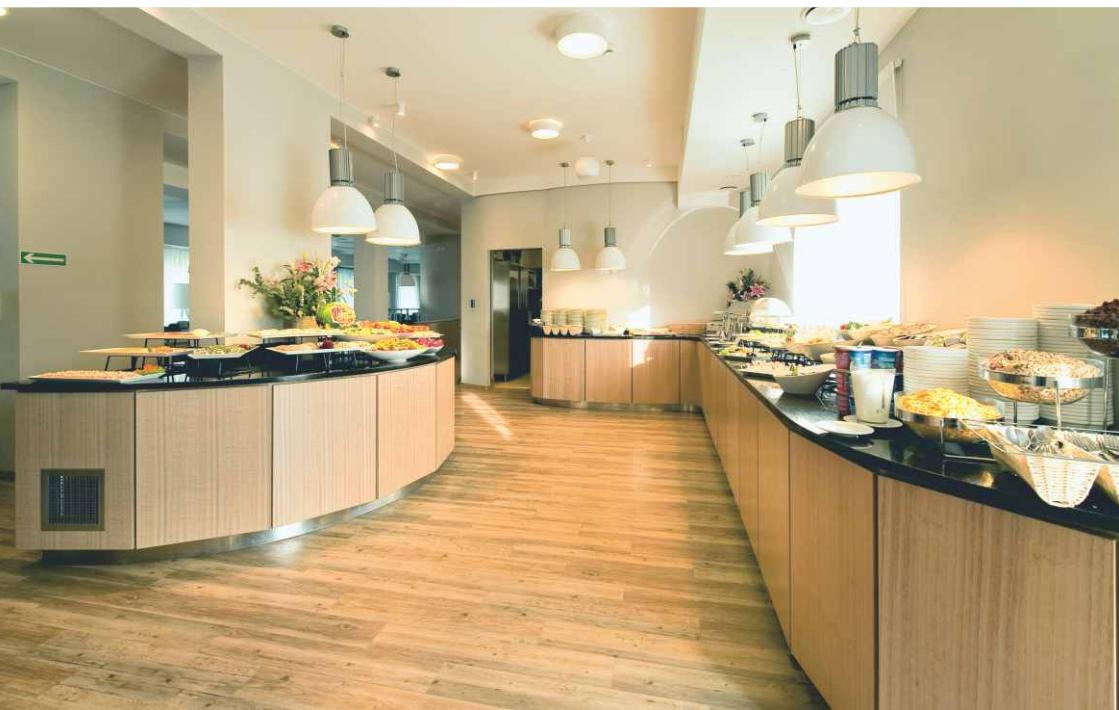
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↗
Mercure Hotel
Cracow Old Town, Poland



BUFFETS and DISPLAY SOLUTIONS



Trzy Wyspy Hotel & SPA
Świnoujście, Poland

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Trzy Wyspy Hotel & SPA
Swinoujście, Poland



BUFFETS and DISPLAY SOLUTIONS



SEAFOOD DISPLAY COUNTER

Elegant fascia panels in stone and wood, **seafood display well on service side**. Display well and wood glass overshelv with LED light.

model: EX003171

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through completed projects



↗
SEAFOOD DISPLAY
COUNTER



BUFFETS and DISPLAY SOLUTIONS



REFRIGERATED
BUFFET

Refrigerated top plate,
4 doors GN1/1 refrigerated
counter underneath.

model: EXC000211
dimensions: 3200x1060x1060 mm

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↗
REFRIGERATED
BUFFET



BUFFETS and DISPLAY SOLUTIONS



REFRIGERATED
BUFFET

granite top plate
BCB bottles coolers
black fascia panels
cupboards with door locks

model: EXC000220

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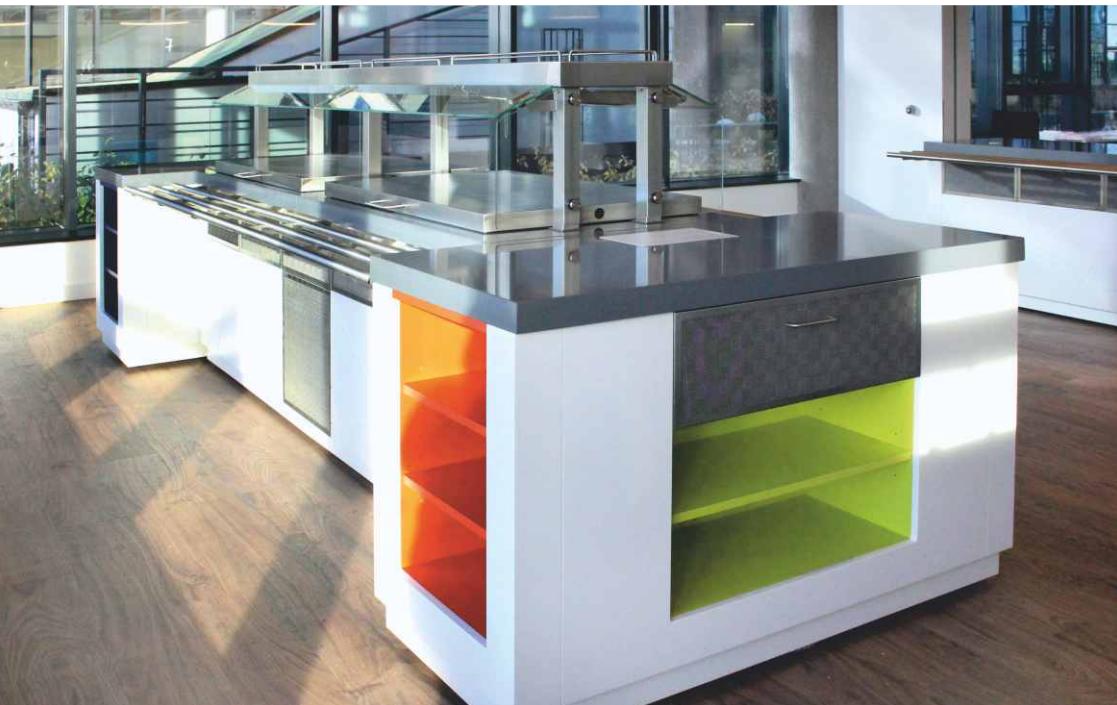
↗
**REFRIGERATED
BUFFET**

refrigerated granite top plate
black fascia panels
cupboards with door locks
LED light under worktop

model: EXC000221

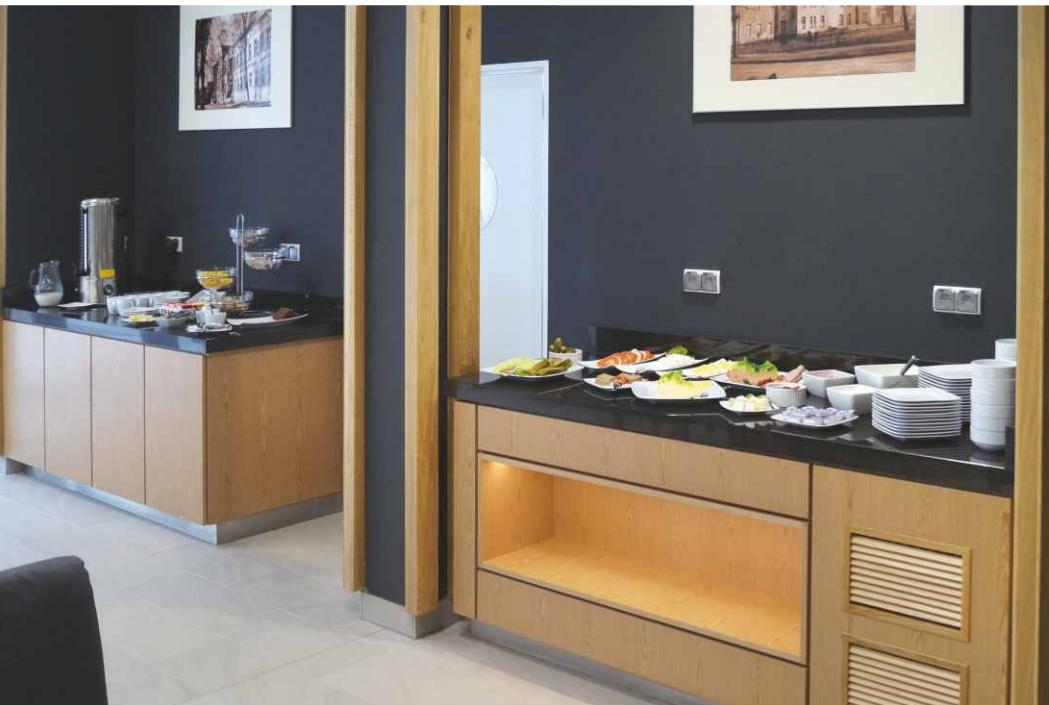


BUFFETS and DISPLAY SOLUTIONS



↶
Alchemia Canteen
Gdańsk, Poland

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↗
BUFFETS

niches for plates
LED light
granite worktops
refrigerated worktop
s/s plinths
planned wood grain pattern



BUFFETS and DISPLAY SOLUTIONS



◀
BUFFETS

s/s niches for heating
plates in Corian
counter tops

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through completed projects



↗
BUFFETS

LED illuminated
glass gantries



WINE LIBRARIES

Wine libraries we offer are produced in our production plant located in Białystok, Poland. They are custom made solutions **in order to achieve the best visual effect in a specific interior design**. Each wine library is adjusted to the room conditions in which it will be installed, but all of them have the same aim - to present the bottles of wine in an elegant and eye-catching way.

Thanks to our wine libraries bottles of **quality** wine gain an excellent framing. Taken into frames of a glass cabinet and gently lit display improves the product visibility and concentrates guests attention on beautifully **displayed** bottles of wine.

- design and quality valued by demanding customers
- free-standing or wall-mounted cabinets
- option: neutral or refrigerated cabinets
- option: location of the compressor
- wide range of possibilities of wine bottles display inside the cabinet
- different lighting options





aesthetics
and functionality



WINE LIBRARIES

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browsing through
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WINE LIBRARIES

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WINE LIBRARIES

The design of this kitchen was recognized in 2015 as the best in Europe. The design studio which was supervising the entire work was awarded as well. The compressor is located outside the kitchen so it cannot be seen or heard in this beautiful interior. The photographs we present have been taken by Hanna Dlugosz.



WINE LIBRARIES



The Elephant Restaurant
Poznań, Poland

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The Elephant Restaurant
Poznań, Poland



WINE LIBRARIES



↗
Młyńska 12 Restaurant
Poznań, Poland

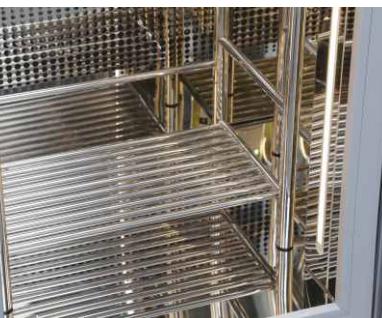
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Młyńska 12 Restaurant
Poznań, Poland



WINE LIBRARIES



Farina Restaurant
Cracow, Poland

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↗
Farina Restaurant
Cracow, Poland



WINE LIBRARIES



Rosevia Resort Hotel
Jastrzębia Góra, Poland

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Rosevia Resort Hotel
Jastrzębia Góra, Poland

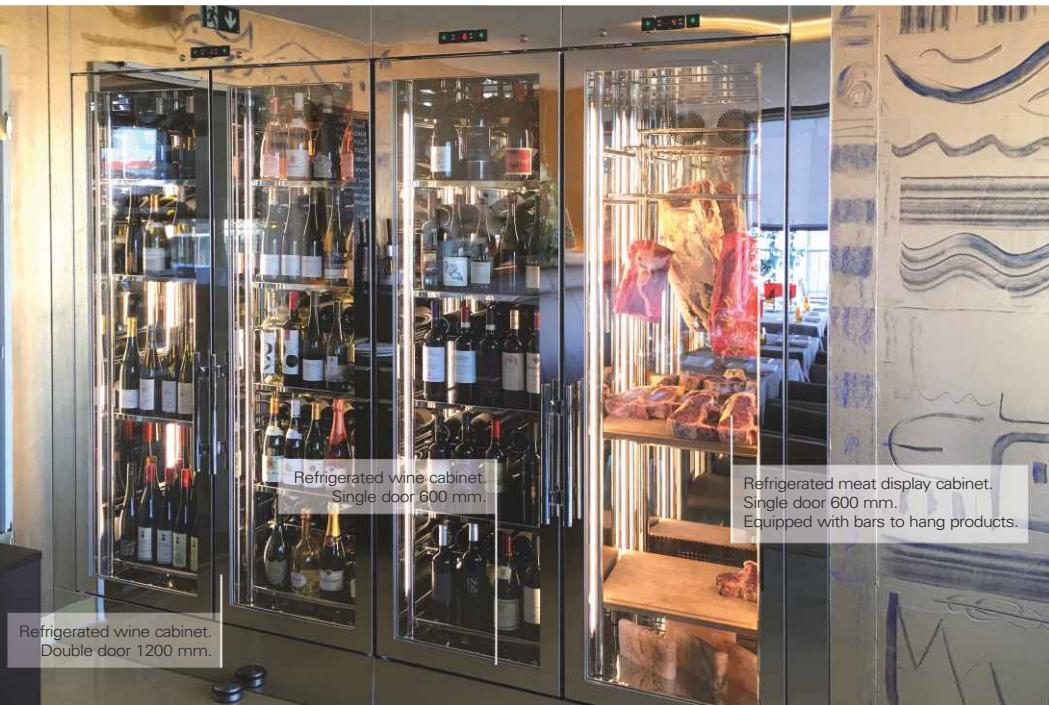


WINE LIBRARIES



Double Tree by Hilton Hotel
Łódź, Poland

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through completed projects



A set of wine display
cabinets in the restaurant
in Dresden, Germany.

To complement the set the meat
display cabinet has been used.
Cabinets finished with mirror
polished stainless steel.

Setting several cabinets enables
adjusting different temperatures
in each cabinet - appropriate
for each type of product.



S/S KITCHEN FURNITURE

GORT stainless steel kitchen furniture is a rich group of products. In this brief catalogue we present only selected models. **Some of them (the ones marked with 'S' symbol) are available from stock**. All other models are available on request.

GORT s/s furniture is made of high quality stainless steel and has a number of features which make it a perfect solution for professional kitchens. It is resistant to mechanical and chemical damages, easy to clean and disinfect. Its construction complies with the strictest hygienic and functional requirements as well as with the obligatory regulations being in force in Poland and the EU.

- made of high quality **AISI 304 stainless steel** which complies with the strictest hygienic and functional standards
- Certificate of Health Quality issued by the National Institute of Hygiene
- **welded** construction (not for self-assembly) which guarantees many years of usage
- solid and soundproof worktops
- height adjustable plastic feet ±15
- mobile furniture - equipped with swivel rubber castors (do not leave any mark), 2 castors with brakes
- rich hood accessories – air duct and hanging rods in standard





aesthetics
and functionality



FRAMEWORK TABLES

with bottom shelf



model	SPA1X0-100DK	SPA1X0-120DK	SPA1X0-100EK	SPA1X0-120EK
external dimensions [W x D x H]	1000 x 600 x 850 mm	1200 x 600 x 850 mm	1000 x 700 x 850 mm	1200 x 700 x 850 mm



TABLES WITH SINKS



tables **WITH SINGLE SINK BOWL**

model



ZAA0L01X-100DK



ZAA0L01X-120EK



ZAA0P01X-100DK



ZAA0P01X-120EK

external dimensions
[W x D x H]

1000 x 600 x 850 mm

1200 x 700 x 850 mm

1000 x 600 x 850 mm

1200 x 700 x 850 mm

sink bowl dim.

400 x 400 x 250 mm

500 x 500 x 250 mm

400 x 400 x 250 mm

500 x 500 x 250 mm

sink bowl location

left

left

right

right

cutout for water tap

YES/1 cutout

YES/1 cutout

YES/1 cutout

YES/1 cutout

tables **WITH DOUBLE SINK BOWL**

model



ZCA0X01X-100DK



ZCA0X01X-100EK

external dimensions [W x D x H]

1000 x 600 x 850 mm

1000 x 700 x 850 mm

sink bowl dim.

400 x 400 x 250 mm

400 x 500 x 250 mm

cutout for water tap

YES/1 cutout

YES/1 cutout

POT WASH BASINS



model	ZDA0X01X-080DK	ZDA0X01X-080EK
external dimensions [W x D x H]	800 x 600 x 850 mm	800 x 700 x 850 mm
cutout for water tap	YES/1 cutout	YES/1 cutout
basin dimensions	680 x 450 x 400 mm	680 x 550 x 400 mm



HAND WASH SINKS

with cover panel



ZHAOX01X-040BL - 400 mm high cover panel
enables to cover fittings
(e.g. of infra red water tap)

30 mm high rear upstand

siphon with strainer in standard

made of high quality AISI 304
stainless steel



model

S ZHAOX01X-040BK **S** ZHAOX01X-040BL

external dimensions [W x D x H]

400 x 385 x 250 mm 400 x 385 x 400 mm

sink dimensions [W x D x H]

350 x 250 x 110 mm 350 x 250 x 110 mm

cover panel height

250 mm 400 mm

cutout for water tap

YES/1 cutout YES/1 cutout

SANITARY SINK



30 mm high rear upstand

- one Ø35mm cutout for water tap
- cutout cover cap in standard
(cutout can be covered and wall
mounted water tap can be used)

high adjustable
feet ±15 mm

made of high quality AISI 304
stainless steel

siphon with
strainer in standard



model

S ZFA0001X-060DK

external dimensions [W x D x H]

600 x 600 x 500 mm

sink dimensions [W x D x H]

500 x 500 x 250 mm

cutout for water tap

YES/1 cutout

SINGLE WALL SHELVES

rear upstand 30 mm



- made of high quality AISI 304 stainless steel
- welded construction

model

AM612-080AK

AM612-100AK

AM612-120AK

external dimensions [W x D x H]

800 x 300 x 200 mm

1000 x 300 x 200 mm

1200 x 300 x 200 mm

DOUBLE WALL SHELVES

rear upstand 30 mm



- height adjustable shelves
- distance between shelves
min. 120 mm, max. 500 mm

made of high quality
AISI 304 stainless steel

model

AM616-080AK

AM616-100AK

AM616-120AK

external dimensions [W x D x H]

800 x 300 x 600 mm

1000 x 300 x 600 mm

1200 x 300 x 600 mm

WALL CUPBOARDS

with sliding doors

- made of high quality
AISI 304 stainless steel
- welded construction



internal shelf



model

external dimensions [W x D x H]

AM506-080BK

800 x 400 x 600 mm

AM506-100BK

1000 x 400 x 600 mm



TROLLEY FOR GN CONTAINERS

4 x Ø 125 mm swivel castors, 2 castors with brake



- made of high quality AISI 304 stainless steel
- welded construction

model

S TG35-046EK

external dimensions
[W x D x H]

453 x 620 x 1750 mm

658 x 740 x 1750 mm

TG35-083EK

TG35-122EK

811 x 620 x 1750 mm

1221 x 740 x 1750 mm

capacity

1 x 13 GN1/1-100

1 x 13 GN2/1-100

2 x 13 GN1/1-100

2 x 13 GN2/1-100



S/S MOBILE WASTE BIN 70 L



made of high quality
AISI 304 stainless steel

4 x Ø60 mm swivel wheels



S TU61-040BK_ZAK

model

465 mm

diameter

605 mm

height

S/S MOBILE WASTE BIN 50 L



made of high quality
AISI 304 stainless steel

2 x Ø50 mm swivel wheels



pedal-operated container



S TU63-040BK_ZAK

model

380 mm

diameter

605 mm

height

PLATFORM TROLLEY



4 x Ø125 mm swivel wheels,
2 wheels with brake

- made of high quality AISI 304 stainless steel
- welded construction



S TW05-096EK

960 x 660 x 900 mm

model

external dimensions [W x D x H]

TRANSPORT TROLLEY with two shelves



4 x Ø125mm swivel wheels,
2 wheels with brake

distance between two shelves 510 mm



S TW06-091EK

880 x 580 x 900 mm

model

external dimensions [W x D x H]

SERVING TROLLEYS

- made of high quality
AISI 304 stainless steel
- welded construction

distance between shelves:
- trolley with 2 shelves: 520 mm
- trolley with 3 shelves: 245 mm



recessed shelf
4 x Ø125 mm swivel wheels,
2 wheels with brake



serving trolley
with 2 shelves



model

S TW20-091EK

S TW21-091EK

external dimensions [W x D x H]

895 x 595 x 900 mm

1095 x 595 x 900 mm

number of shelves

2

3



SERVICE TROLLEY

height adjustable frame
(min. 450 mm, max.
750 mm from floor level)

4 x Ø100 mm swivel wheels,
2 wheels with brake



- designed to GN1/1 containers h=200 mm
- max. load 25 kg

- The trolley is perfect as supplementary equipment for cutters.



S UH80-074BK

740 x 355 x 900 mm

model

external dimensions [W x D x H]



CHOPPING BLOCK

polyethylene board
50 mm thick



- made of high quality
AISI 304 stainless steel
- welded construction



S US50-050CK

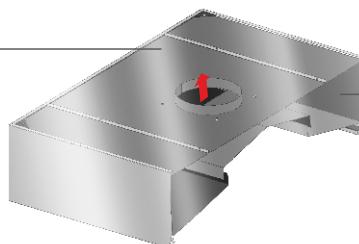
500 x 500 x 850 mm

model

external dimensions [W x D x H]

CONDENSATE HOOD

- made of high quality
AISI 304 stainless steel
- welded construction



- Ø315 mm air duct and hanging rods
(4 x 2 m long) in standard



S OZ99-100HK

1000 x 1000 x 400 mm

model

external dimensions [W x D x H]

For more details please contact our Export Team:
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 **GORT**
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