



GORT

FOODSERVICE EQUIPMENT
MANUFACTURER



BOILING
PANS

COOKING
AND HEATED
EQUIPMENT



VENTILATION
CANOPIES

FLOOR DRAINS



S/S KITCHEN
FURNITURE



REFRIGERATION



BARS
BUFFETS

WINE
LIBRARIES



CATALOGUE 2021

DESIGN your success with us!

DESIGN

- technological and conceptual design
- 3D visualizations
- professional guidelines
- project documentation
- cost estimation



CONSULTING

- dedicated solutions
- restaurant concepts
- technological and equipment consultations
- consultations and arrangements



SUPERVISION

- projects supervision
- on-site verification and inventory
- technical coordination



PRODUCTION

- production
- completeness
- training



GORT 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



production plant
located in Poland



BOILING PANS

01 AUTOCLAVE version available.

→ Energy saving, shorter food preparation time.

02 Three power supply versions available: gas, electric, steam.

→ Wide range of usage.

03 Manual or automatic water filling in the jacket available.

→ Easy operation.

04 Indirect heating.

→ Even food heating.

05 Body made of high quality stainless steel.

→ Hygiene and easy cleaning.

06 Polished cooking tank bottom, made of AISI 316 stainless steel.

→ Resistance.

07 Electrochemical water jacket protection.

→ Extended life.



capacity
50 - 500 L



Related products:
FLOOR DRAINS p. 90
VENTILATION CANOPIES p. 104

GAS BOILING PANS



- 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.

AUTOCLAVE

version



capacity	200 L		300 L		500 L	
model	GK612010-100JN	GK212010-100JN	GK613010-120KN	GK213010-120KN	GK615010-120KN	GK215010-120KN
water jacket filling system*	A	M	A	M	A	M
treated water connection (jacket)	G¾"	-	G¾"	-	G¾"	-
hot and cold water tap connection	2 x G½"		2 x G½"		2 x G½"	
external dimensions [W x D x H]	1000x1150x900/1785 mm		1200x1300x900/1933 mm		1200x1300x1100/2133 mm	
power supply type	GAS ¹⁾		GAS ¹⁾		GAS ¹⁾	
gas power	34,5 kW		50 kW		60 kW	
power supply	230 V / 50 Hz, 1N+PE		230 V / 50 Hz, 1N+PE		230 V / 50 Hz, 1N+PE	
power	0,2 kW		0,2 kW		0,2 kW	

* A - automatic, M - manual

¹⁾ while placing an order please specify gas type: G20; G25; G25.3²⁾; G2.350; G27; G30/G31

²⁾ for boiling pans with a capacity of 300 L and 500 L

STANDARD

version



capacity	150 L	200 L		300 L		500 L	
model	GK611500-090GN S	GK612000-100JN	GK212000-100JN	GK613000-120KN S	GK213000-120KN	GK615000-120KN	GK215000-120KN
water jacket filling system*	A	A	M	A	M	A	M
treated water connection (jacket)	G¾"	G¾"	-	G¾"	-	G¾"	-
hot and cold water tap connection	2 x G½"	2 x G½"		2 x G½"		2 x G½"	
external dimensions [W x D x H]	900x900x850/1571 mm	1000x1150x900/1785 mm		1200x1300x900/1933 mm		1200x1300x1100/2133 mm	
power supply type	GAS ¹⁾	GAS ¹⁾		GAS ¹⁾		GAS ¹⁾	
gas power	23 kW	34,5 kW		50 kW		60 kW	
power supply	230 V / 50 Hz, 1N+PE	230 V / 50 Hz, 1N+PE		230 V / 50 Hz, 1N+PE		230 V / 50 Hz, 1N+PE	
power	0,2 kW	0,2 kW		0,2 kW		0,2 kW	

* A - automatic, M - manual

¹⁾ while placing an order please specify gas type: G20; G25; G25.3²⁾; G2.350; G27; G30/G31

²⁾ for boiling pans with a capacity of 300 L and 500 L



S UP002106 drain valve grease 400 g

ELECTRIC BOILING PANS



- 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.

AUTOCLAVE

version



capacity	200 L		300 L		500 L	
model	GK512010-100JN	GK112010-100JN	GK513010-120KN	GK113010-120KN	GK515010-120KN	GK115010-120KN
water jacket filling system*	A	M	A	M	A	M
treated water connection (jacket)	G¾"	-	G¾"	-	G¾"	-
hot and cold water tap connection	2 x G½"		2 x G½"		2 x G½"	
external dimensions [W x D x H]	1000x1150x900/1786 mm		1200x1300x900/1934 mm		1200x1300x1100/2134 mm	
power supply	400 V / 50 Hz, 3N+PE		400 V / 50 Hz, 3N+PE		400 V / 50 Hz, 3N+PE	
power	27,2 kW		36,2 kW		45,2 kW	

*A - automatic, M - manual

STANDARD

version



capacity	200 L		300 L		500 L	
model	GK512000-100JN	GK112000-100JN	GK513000-120KN	GK113000-120KN	GK515000-120KN	GK115000-120KN
water jacket filling system*	A	M	A	M	A	M
treated water connection (jacket)	G¾"	-	G¾"	-	G¾"	-
hot and cold water tap connection	2 x G½"		2 x G½"		2 x G½"	
external dimensions [W x D x H]	1000x1150x900/1786 mm		1200x1300x900/1934 mm		1200x1300x1100/2134 mm	
power supply	400 V / 50 Hz, 3N+PE		400 V / 50 Hz, 3N+PE		400 V / 50 Hz, 3N+PE	
power	27,2 kW		36,2 kW		45,2 kW	

*A - automatic, M - manual



S UP002106 drain valve grease 400 g

STEAM BOILING PANS



- 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.



AUTOCLAVE

version



capacity	200 L	300 L	500 L
model	GK312010-100JN	GK313010-120KN	GK315010-120KN
external dimensions [W x D x H]	1000x1150x900/1777 mm	1200x1300x900/1931 mm	1200x1300x1100/2134 mm
saturated steam pressure [Mpa]	0,04 ÷ 0,043	0,04 ÷ 0,043	0,04 ÷ 0,043
hot and cold water tap connection	2 x G½"	2 x G½"	2 x G½"
steam connection	G1¼"	G1¼"	G1¼"
condensate connection	G½"	G½"	G½"
supply steam temperature	110°C	110°C	110°C
steam consumption	85 kg/h	100 kg/h	115 kg/h

STANDARD

version



capacity	200 L	300 L	500 L
model	GK312000-100JN	GK313000-120KN	GK315000-120KN
external dimensions [W x D x H]	1000x1150x900/1777 mm	1200x1300x900/1931 mm	1200x1300x1100/2134 mm
saturated steam pressure [Mpa]	0,04 ÷ 0,043	0,04 ÷ 0,043	0,04 ÷ 0,043
hot and cold water tap connection	2 x G½"	2 x G½"	2 x G½"
steam connection	G1¼"	G1¼"	G1¼"
condensate connection	G½"	G½"	G½"
supply steam temperature	110°C	110°C	110°C
steam consumption	85 kg/h	100 kg/h	115 kg/h



S UP002106 drain valve grease 400 g

COOKING LINE 700, LINE 900

GORT Cooking Line 700 and Cooking Line 900 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 Cooking Lines are excellent solutions for commercial kitchens.

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

- made of AISI 304 and AISI 316 stainless steel
- Cooking Line 700 units dimensions: 400/800/1200 mm x **730** mm x 850 ÷ 900 mm
- Cooking Line 900 units dimensions: 400/800/1200 mm x **930** mm x 850 ÷ 900 mm
- gas and electric appliances
- tops and monoblocks available





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.

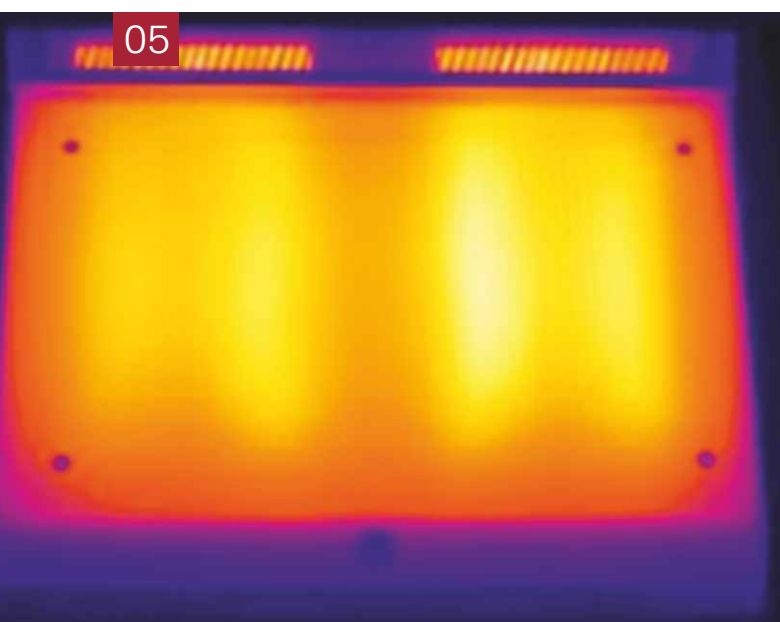
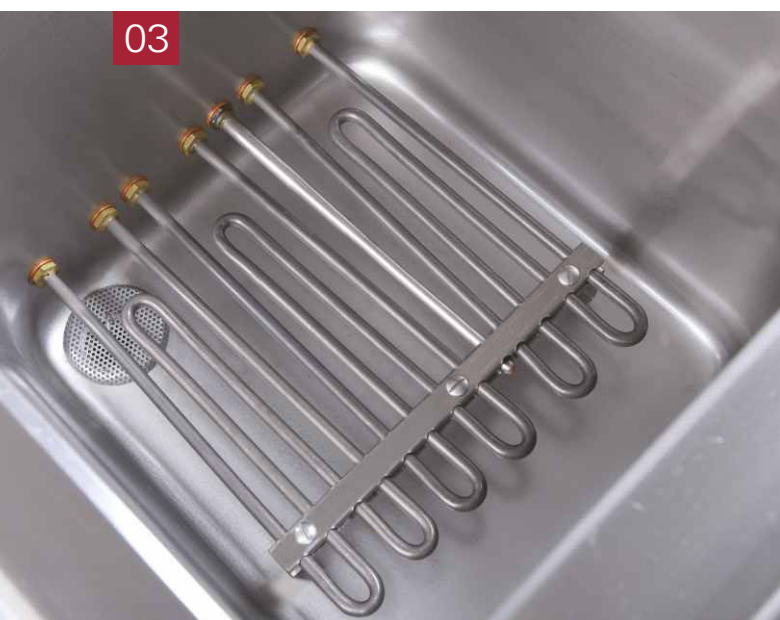
06 Fryers with **cold zone** extend oil "life" and bring serious savings.
Filter integrated in oil tank allows easy and quick oil cleaning.

Cooking Line

Cooking Line

700
900





DISTINCTIVE FEATURES

- 07 Reinforced and soundproof neutral elements.
Drawers available.
- 08 Universal bases. Doors can be mounted optionally.
Refrigerated, freezer 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.

Cooking Line

Cooking Line

700
900





GAS COOKING RANGES



- Appliance body made of high quality stainless steel.
- High-power burner provides stable flame (protected nozzles and pilot light).
- Durable cast-iron pan supports.
- Even temperature distribution.
- Oven is equipped with 1 GN2/1 grid shelf.
- Oven thermal protection against overheating.
- Gas anti-outflow protection – cut off the gas flow in the case of accidental extinguishing of the flame.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



gas cooking
TOPS



model	GC2000-040EV	S GC2000-080EV	S 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; G25.3; G2.350; G27; G30/G31

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; G25.3; G2.350; G27; G30/G31

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 850 mm
power supply type	GAS*	GAS*
total power	28,3 kW	39,6 kW
gas range power	22,6 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's usable dimensions	535 x 660 x 290 mm	535 x 660 x 290 mm
grid dimensions	GN2/1	GN2/1

* while placing an order please specify gas type: G20; G25.3; G2.350; G27; G30/G31

gas cooking ranges
ON ELECTRIC OVEN



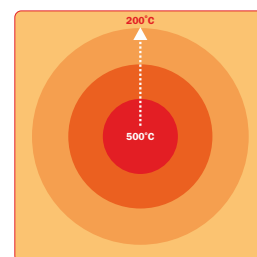
model	GC2000-080EV+V40	GC2000-120EV+V42
external dimensions [W x D x H]	800 x 730 x 850 mm	1200 x 730 x 850 mm
power supply type (range/oven)	GAS* / 400 V / 50 Hz, 3N+PE	GAS* / 400 V / 50 Hz, 3N+PE
total power	28,1 kW	39,4 kW
gas range power	22,6 kW	33,9 kW
number of burners	4 (2x4,15 kW + 2x7,15 kW)	6 (3x4,15 kW + 3x7,15 kW)
oven power	5,5 kW / 400 V / 50 Hz, 3N+PE	5,5 kW / 400 V / 50 Hz, 3N+PE
oven temperature range	70 ÷ 270°C ± 10°C	70 ÷ 270°C ± 10°C
oven's usable dimensions	535 x 660 x 270 mm	535 x 660 x 270 mm
grid dimensions	GN2/1	GN2/1

* while placing an order please specify gas type: G20; G25.3; G2.350; G27; G30/G31

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.
- Durable cast-iron pan supports.
- Protected nozzles and pilot light.
- Models **with oven**:
 - 8-position thermostat valve
 - piezo-electric igniter
 - GN2/1 grid shelf
 - 3 levels of runners
 - cast-iron oven insert provides great heat accumulation
 - embossed oven door interior
 - even temperature distribution in oven
 - oven thermal protection against overheating.
- Easy and comfortable cleaning.
- Gas anti-outflow protection – cut off the gas flow in the case of accidental extinguishing of the flame.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



gas solid
TOPS



model	GT2000-040EV	S GT2000-080EV	GT2100-080EV	GT2100-120EV	GT2300-120EV
external dim. [W x D x H]	400 x 730 x 250 mm	800 x 730 x 250 mm	800 x 730 x 250 mm	1200 x 730 x 250 mm	1200 x 730 x 250 mm
power supply type	GAS*	GAS*	GAS*	GAS*	GAS*
power	5,7 kW	10 kW	17 kW	21,3 kW	28,3 kW
	-	-	2	2	4
number of burners			1x4,15 kW 1x7,15 kW	1x4,15 kW 1x7,15 kW	1x4,15 kW 1x7,15 kW
cooking surface dim.	370 x 572 mm	770 x 572 mm	370 x 572 mm	770 x 572 mm	370 x 572 mm

* while placing an order please specify gas type: G20; G25.3; G2.350; G27; G30/G31

gas solid tops
ON OPEN BASE



model	GT2000-040EV+S02	S GT2000-080EV+S02	GT2100-080EV+S02	GT2100-120EV+S02	GT2300-120EV+S02
external dim. [W x D x H]	400 x 730 x 850 mm	800 x 730 x 850 mm	800 x 730 x 850 mm	1200 x 730 x 850 mm	1200 x 730 x 850 mm
power supply type	GAS*	GAS*	GAS*	GAS*	GAS*
power	5,7 kW	10 kW	17 kW	21,3 kW	28,3 kW
	-	-	2	2	4
number of burners			1x4,15 kW 1x7,15 kW	1x4,15 kW 1x7,15 kW	2x4,15 kW 2x7,15 kW
cooking surface dim.	370 x 572 mm	770 x 572 mm	370 x 572 mm	770 x 572 mm	370 x 572 mm

* while placing an order please specify gas type: G20; G25.3; G2.350; G27; G30/G31

gas solid tops
ON GAS OVEN



model	GT2000-080EV+V51	GT2100-080EV+V51	GT2100-120EV+V52	GT2300-120EV+V52
external dim. [W x D x H]	800 x 730 x 850 mm	800 x 730 x 850 mm	1200 x 730 x 850 mm	1200 x 730 x 850 mm
power supply type	GAS*	GAS*	GAS*	GAS*
total power	15,7 kW	22,7 kW	27 kW	34 kW
	-	2	2	4
number of burners		1x4,15 kW 1x7,15 kW	1x4,15 kW 1x7,15 kW	2x4,15 kW 2x7,15 kW
oven power	5,7 kW	5,7 kW	5,7 kW	5,7 kW
cooking surface dim.	770 x 572 mm	370 x 572 mm	770 x 572 mm	370 x 572 mm
oven's usable dimensions	535 x 660 x 290 mm	535 x 660 x 290 mm	535 x 660 x 290 mm	535 x 660 x 290 mm
grid dimensions	GN2/1	GN2/1	GN2/1	GN2/1
oven temperature range	120 ÷ 270°C ± 10°C	120 ÷ 270°C ± 10°C	120 ÷ 270°C ± 10°C	120 ÷ 270°C ± 10°C

* while placing an order please specify gas type: G20; G25.3; G2.350; G27; G30/G31

ELECTRIC COOKING RANGES



- 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.

Cooking 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, 3N+PE	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
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, 3N+PE	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
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, 3N+PE	400 V / 50 Hz, 3N+PE
total power	15,9 kW	21,1 kW
number of heating plates	4 (4x2,6 kW)	6 (6x2,6 kW)
oven power	5,5 kW	5,5 kW
oven temperature range	70 ÷ 270°C ± 10°C	70 ÷ 270°C ± 10°C
oven's usable dimensions	535 x 660 x 270 mm	535 x 660 x 270 mm
grid dimensions	GN2/1	GN2/1

ELECTRIC COOKING RANGES



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

Cooking 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, 3N+PE	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
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, 3N+PE	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
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, 3N+PE	400 V / 50 Hz, 3N+PE
total power	15,9 kW	21,1 kW
number of heating plates	4 (4x2,6 kW)	6 (6x2,6 kW)
oven power	5,5 kW	5,5 kW
oven temperature range	70 ÷ 270°C ± 10°C	70 ÷ 270°C ± 10°C
oven's usable dimensions	535 x 660 x 270 mm	535 x 660 x 270 mm
grid dimensions	GN2/1	GN2/1

INDUCTION RANGES AND INFRARED RANGES



INFRARED ranges

model

external dimensions [W x D x H]

power supply type

power

number of heating zones x power



GC1400-040EV

400 x 730 x 250 mm

400 V / 50 Hz, 3N+PE

4,2 kW

2 (1x1,7 kW + 1x2,5 kW)



GC1400-080EV

800 x 730 x 250 mm

400 V / 50 Hz, 3N+PE

8,4 kW

4 (2x1,7 kW + 2x2,5 kW)



INDUCTION ranges

model

external dimensions [W x D x H]

power supply type

total power

number of heating zones x power



GC1300-040EV+S02

400 x 730 x 850 mm

400 V / 50 Hz, 3N+PE

7 kW

2 (2x3,5 kW)



GC1300-080EV+S02

800 x 730 x 850 mm

400 V / 50 Hz, 3N+PE

14 kW

4 (4x3,5 kW)

ELECTRIC SOLID TOPS

removable chimneys -
easy cleaning

4 independent heating zones

- ergonomic knobs
- smooth temperature adjustment

appliance tested
and CE approved

height adjustable round
s/s legs 850÷900 mm

- durable cooking surface 15 mm thick
- perfect temperature distribution on solid top
- short heat-up time

- 3 different heating modes in the oven:
bottom, top, bottom-top
- ergonomic knobs - smooth
temperature control

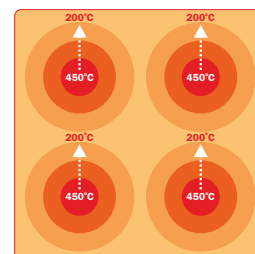
- runners to accommodate
GN2/1 containers
- GN2/1 grid shelf

embossed oven
door interior

cast-iron oven insert provides
great heat accumulation



- Appliance body made of high quality stainless steel.
- The center of the plate can reach a maximum temperature of 450°C.
- Large cooking surface.
- Easy and comfortable cleaning.
- Oven thermal protection against overheating.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model	GT1000-080EV	GT1000-080EV+S02	GT1000-080EV+V40
external dimensions [W x D x H]	800 x 730 x 250 mm	800 x 730 x 850 mm	800 x 730 x 850 mm
cooking surface dimensions [W x D]	750 x 570 mm	750 x 570 mm	750 x 570 mm
power	400 V / 50 Hz 3N+PE	400 V / 50 Hz 3N+PE	400 V / 50 Hz 3N+PE
total power	10 kW	10 kW	15,5 kW
number of heating zones x power	4 (4x2,5 kW)	4 (4x2,5 kW)	4 (4x2,5 kW)
oven power	-	-	5,5 kW
oven temperature range	-	-	70 ÷ 270°C ± 10°C
oven dimensions	-	-	535 x 660 x 270 mm
grid dimensions	-	-	GN2/1

GAS CHROME FRY TOPS



- **Chrome** cooking surface provides perfect frying of **delicate products** without the risk of sticking and without transfer of taste or smell.
- 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.



FRY TOPS



model	GG2140-040EV	GG2240-040EV
cooking surface structure	smooth	ribbed
external dimensions [W x D x H]	400 x 730 x 250 mm	400 x 730 x 250 mm
cooking surface dimensions	390 x 510 mm	390 x 510 mm
power supply type / power	GAS* / 6,5 kW	GAS* / 6,5 kW
temperature range	120 ÷ 280°C	120 ÷ 280°C

* while placing an order please specify gas type: G20; G25; G25.3; G2.350; G27; G30/G31

FRY TOPS



model	GG2140-080EV	GG2340-080EV
cooking surface structure	smooth	smooth-ribbed
external dimensions [W x D x H]	800 x 730 x 250 mm	800 x 730 x 250 mm
cooking surface dimensions	790 x 510 mm	790 x 510 mm
power supply type / power	GAS* / 13 kW	GAS* / 13 kW
temperature range	120 ÷ 280°C	120 ÷ 280°C

* while placing an order please specify gas type: G20; G25; G25.3; G2.350; G27; G30/G31

FRY TOPS ON OPEN BASE



model	GG2140-040EV+S02	GG2240-040EV+S02
cooking surface structure	smooth	ribbed
external dimensions [W x D x H]	400 x 730 x 850 mm	400 x 730 x 850 mm
cooking surface dimensions	390 x 510 mm	390 x 510 mm
power supply type / power	GAS* / 6,5 kW	GAS* / 6,5 kW
temperature range	120 ÷ 280°C	120 ÷ 280°C

* while placing an order please specify gas type: G20; G25; G25.3; G2.350; G27; G30/G31

FRY TOPS ON OPEN BASE



model	GG2140-080EV+S02	GG2340-080EV+S02
cooking surface structure	smooth	smooth-ribbed
external dimensions [W x D x H]	800 x 730 x 850 mm	800 x 730 x 850 mm
cooking surface dimensions	790 x 510 mm	790 x 510 mm
power supply type / power	GAS* / 13 kW	GAS* / 13 kW
temperature range	120 ÷ 280°C	120 ÷ 280°C

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/G31

ELECTRIC CHROME FRY TOPS



- **Chrome** cooking surface provides perfect frying of **delicate products** without the risk of sticking and without transfer of taste or smell.
- 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.



FRY TOPS



GG1140-040EV



GG1240-040EV

model	GG1140-040EV	GG1240-040EV
cooking surface structure	smooth	ribbed
external dimensions [W x D x H]	400 x 730 x 250 mm	400 x 730 x 250 mm
cooking surface dimensions	390 x 510 mm	390 x 510 mm
power supply type	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
power	4,05 kW	4,05 kW
temperature range	120 ÷ 280°C	120 ÷ 280°C

FRY TOPS



GG1140-080EV



GG1340-080EV

model	GG1140-080EV	GG1340-080EV
cooking surface structure	smooth	smooth-ribbed
external dimensions [W x D x H]	800 x 730 x 250 mm	800 x 730 x 250 mm
cooking surface dimensions	790 x 510 mm	790 x 510 mm
power supply type	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
power	8,1 kW	8,1 kW
temperature range	120 ÷ 280°C	120 ÷ 280°C

FRY TOPS ON OPEN BASE



GG1140-040EV+S02



GG1240-040EV+S02

model	GG1140-040EV+S02	GG1240-040EV+S02
cooking surface structure	smooth	ribbed
external dimensions [W x D x H]	400 x 730 x 850 mm	400 x 730 x 850 mm
cooking surface dimensions	390 x 510 mm	390 x 510 mm
power supply type	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
power	4,05 kW	4,05 kW
temperature range	120 ÷ 280°C	120 ÷ 280°C

FRY TOPS ON OPEN BASE



GG1140-080EV+S02



GG1340-080EV+S02

model	GG1140-080EV+S02	GG1340-080EV+S02
cooking surface structure	smooth	smooth-ribbed
external dimensions [W x D x H]	800 x 730 x 850 mm	800 x 730 x 850 mm
cooking surface dimensions	790 x 510 mm	790 x 510 mm
power supply type	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
power	8,1 kW	8,1 kW
temperature range	120 ÷ 280°C	120 ÷ 280°C

GAS LAVA STONE GRILLS



- Appliance body made as monoblock of high quality stainless steel.
- High-power and efficient burner.
- Lava stones - provided with appliance.
- Gas anti-outflow protection – cut off the gas flow in the case of accidental extinguishing of the flame.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model	S GL2000-040EV	S GL2000-080EV	S GL2000-040EV+S02	GL2000-080EV+S02
external dimensions [W x D x H]	400 x 730 x 250 mm	800 x 730 x 250 mm	400 x 730 x 850 mm	800 x 730 x 850 mm
working surface dimensions	330 x 500 mm	660 x 500 mm	330 x 500 mm	660 x 500 mm
power supply type	GAS*	GAS*	GAS*	GAS*
power	7,8 kW	15,6 kW	7,8 kW	15,6 kW
number of burners	1 x 7,8 kW	2 x 7,8 kW	1 x 7,8 kW	2 x 7,8 kW

* while placing an order please specify gas type: G20; G25; G25.3; G2.350; G27; G30/G31.

ELECTRIC BAIN MARIES



- 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.



S GB1100-040EV+S02



GB1200-080EV+S02

model	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 / 50 Hz, 1N+PE	230 V / 50 Hz, 1N+PE
power	1 kW	2 kW
number of wells	1 x GN1/1	2 x GN1/1
temperature range	30 ÷ 95°C	30 ÷ 95°C

ELECTRIC PASTA COOKER



- Appliance body made as monoblock of high quality stainless steel.
- AISI 304 s/s pasta baskets (cool-touch handles), set: 2 x basket 144 x 164 x 215 mm, 1 x basket 290 x 164 x 215 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 / 50 Hz, 2N+PE

power

6 kW

water inlet

¾"

water outlet

1"

tank capacity

26 L

ELECTRIC CHIP SCUTTLE TOP



- Appliance body made of high quality 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.



S GH1000-040EV

model	GH1000-040EV
external dimensions [W x D x H]	400 x 730 x 250 mm
tank	GN1/1-150 mm
power supply	230 V / 50 Hz, 1N+PE
power	1 kW

GAS FRYERS



- 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.
- Gas anti-outflow protection.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model	S GF2210-040EV+S03	S GF2110-040EV+S03	S GF2210-080EV+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 13 L	2 x 13 L
power supply type	GAS*	GAS*	GAS*
power	11,6 kW	11,2 kW	22,4 kW
temperature range	110 ÷ 190°C	110 ÷ 190°C	110 ÷ 190°C

* while placing an order please specify gas type: G20; G25; G25.3; G2.350; G27; G30/G31

ELECTRIC FRYERS



- 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	S 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 / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
power	14 kW	16,5 kW	33 kW
temperature range	94 ÷ 190°C	94 ÷ 190°C	94 ÷ 190°C

GAS TILTING BRATT PAN



- Appliance body made of high quality stainless steel.
- Pan's bottom made of **DUPLEX** stainless steel:
 - very good thermal conductivity and temperature distribution on the whole pan's surface
 - increased durability
 - universal solution for frying and cooking food.
- Thermal pan's overheating protection.
- Manual tilting mechanism for easy pan's emptying.



model

S GP2151-080EV+S00

external dimensions [W x D x H]

800 x 730 x 850 mm

material of pan bottom

DUPLEX

pan's capacity

60 L

cooking surface

705 x 463 mm (0,33 m²)

power supply type

GAS*

power

16 kW

temperature range

120 ÷ 280°C

* while placing an order please specify gas type: G20; G25; G25.3; G2.350; G27; G30/G31.

ELECTRIC TILTING BRATT PAN



- Appliance body made of high quality stainless steel.
- Pan's bottom made of **DUPLEX** stainless steel:
 - very good thermal conductivity and temperature distribution on the whole pan's surface
 - increased durability
 - universal solution for frying and cooking food.
- Thermal pan's overheating protection.
- Manual tilting mechanism for easy pan's emptying.



model

S GP1151-080EV+S00

external dimensions [W x D x H]

800 x 730 x 850 mm

material of pan bottom

DUPLEX

pan's capacity

60 L

cooking surface

705 x 463 mm (0,33 m²)

power supply

400 V / 50 Hz, 3N+PE

power

9,6 kW

temperature range

120 ÷ 280°C

GAS BOILING PANS



- 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
power supply type	GAS* / 230 V / 50 Hz, 1N+PE	GAS* / 230 V / 50 Hz, 1N+PE
total gas power	14 kW	14 kW
gas connection	R1/2"	R1/2"
electric power	0,2 kW	0,2 kW
hot and cold tap water inlet	2 x G1/2"	2 x G1/2"
treated water inlet	G3/4"	-

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/G31



S UP002106 drain valve grease 400 g

ELECTRIC BOILING PANS



- Appliance body made of high quality 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 / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
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"	-



S UP002106 drain valve grease 400 g

NEUTRAL ELEMENTS

removable chimney -
easy cleaning

doors optional













rounded edges

drawer

height adjustable round
s/s legs 850÷900 mm

- 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 accommodate GN1/1 containers for 400 mm, GN2/1 for 800 mm, h. max 100 mm.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.

					
model	S GN0100-040EV	GN0100-080EV	GN0100-120EV	S GN0110-040EV	GN0110-080EV
drawer	NO	NO	NO	YES	YES
external dim. [W x D x H]	400 x 730 x 250 mm	800 x 730 x 250 mm	1200 x 730 x 250 mm	400 x 730 x 250 mm	800 x 730 x 250 mm

					
model	S GN0100-040EV+S02	GN0100-080EV+S02	GN0100-120EV+S02	S GN0110-040EV+S02	GN0110-080EV+S02
drawer	NO	NO	NO	YES	YES
external dim. [W x D x H]	400 x 730 x 850 mm	800 x 730 x 850 mm	1200 x 730 x 850 mm	400 x 730 x 850 mm	800 x 730 x 850 mm

NEUTRAL ELEMENT WITH SINK



- Made of high quality stainless steel.
- Possibility of mounting both a kitchen tap and a tall kitchen tap.
- A siphon in standard.
- High hygiene - easy and comfortable cleaning.



model	GN0300-040EV+S03
external dim. [W x D x H]	400 x 730 x 850 mm
sink bowl dim. [W x D x H]	305 x 510 x 215 mm
cutout for kitchen tap Ø 35 mm	option ¹⁾
cutout for tall kitchen tap Ø 46 mm	option ¹⁾

¹⁾The neutral element with sink can be made with: tap cutout on the right hand side (GN0310-040EV+S03), tap cutout on the left hand side (GN0320-040EV+S03), tap cutout on the right hand side and tall kitchen tap cutout on the left hand side (GN0330-040EV+S03) and tap cutout on the left hand side and tall kitchen tap cutout on the right hand side (GN0340-040EV+S03).

OPTIONAL equipment

model	TEX_M019253	TEX_M019031	TEX_M019165
description	tall kitchen tap height 450 mm, spout length 300 mm	kitchen tap spout length 250 mm	kitchen tap spout length 240 mm

NEUTRAL ELEMENT

with cupboard for gas tanks or water softener

removable chimneys –
easy cleaning

hair-joint connection system –
perfectly smooth connection
of units standing next to each other

height adjustable round
s/s legs 850÷900 mm

top plate and body made of high
quality stainless steel

rounded edges

cupboard enabling to place two 11 kg
gas tanks or water softener

door in standard



GN0130-040EV+S03

400 x 730 x 850 mm



GN0130-080EV+S05

800 x 730 x 850 mm

model

external dimensions [W x D x H]



OPEN BASES



			
model	GS0200-040EV	GS0200-080EV	GS0200-120EV
external dimensions [W x D x H]*	400 x 655 x 600 mm	800 x 655 x 600 mm	1200 x 655 x 600 mm

* the table presents selected models of open bases; it is possible to order bases 250 mm ÷ 1200 mm wide



REFRIGERATED BASES



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



S GR1220-120EV.1



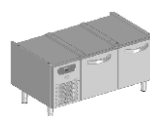
S GR1222-160EV.1

model	S GR1220-120EV.1	S GR1222-160EV.1
external dimensions [W x D x H]	1200 x 705 x 600 mm	1600 x 705 x 600 mm
power supply	230 V / 50 Hz, 1N+PE	230 V / 50 Hz, 1N+P
power	0,5 kW	0,5 kW
number of drawers	2 x 2	3 x 2
drawers internal dimensions	520 x 305 x 100 mm	520 x 305 x 100 mm
net capacity	74 L	111 L
temperature range	2 ÷ 16°C	2 ÷ 16°C

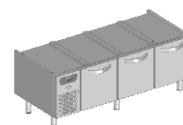
FREEZER BASES



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



GU1110-120EV



GU1111-160EV

model	GU1110-120EV	GU1111-160EV
external dimensions [W x D x H]	1200 x 705 x 600 mm	1600 x 705 x 600 mm
power supply	230 V / 50 Hz, 1N+PE	230 V / 50 Hz, 1N+PE
power	0,6 kW	0,6 kW
number of drawers	2 x 1	3 x 1
drawers internal dimensions	515 x 275 x 200 mm	515 x 275 x 200 mm
net capacity	72 L	108 L
temperature range	-20 ÷ -10°C	-20 ÷ -10°C

HOT CUPBOARDS

- temperature range 30 ÷ 65°C
- power supply and heating indicator light

forced air heating system



body made of high quality stainless steel



hot cupboard
with perforated shelf

appliance tested and CE approved

height adjustable round
s/s legs 850÷900 mm



model

S GA1330-080EV

external dimensions [W x D x H]

800 x 705 x 600 mm

power supply

230 V / 50 Hz, 1N+PE

power

1,4 kW

temperature range

30 ÷ 65°C



COOKING LINE 700 ACCESSORIES



- functional storing of kitchen accessories
- greater order in the kitchen area

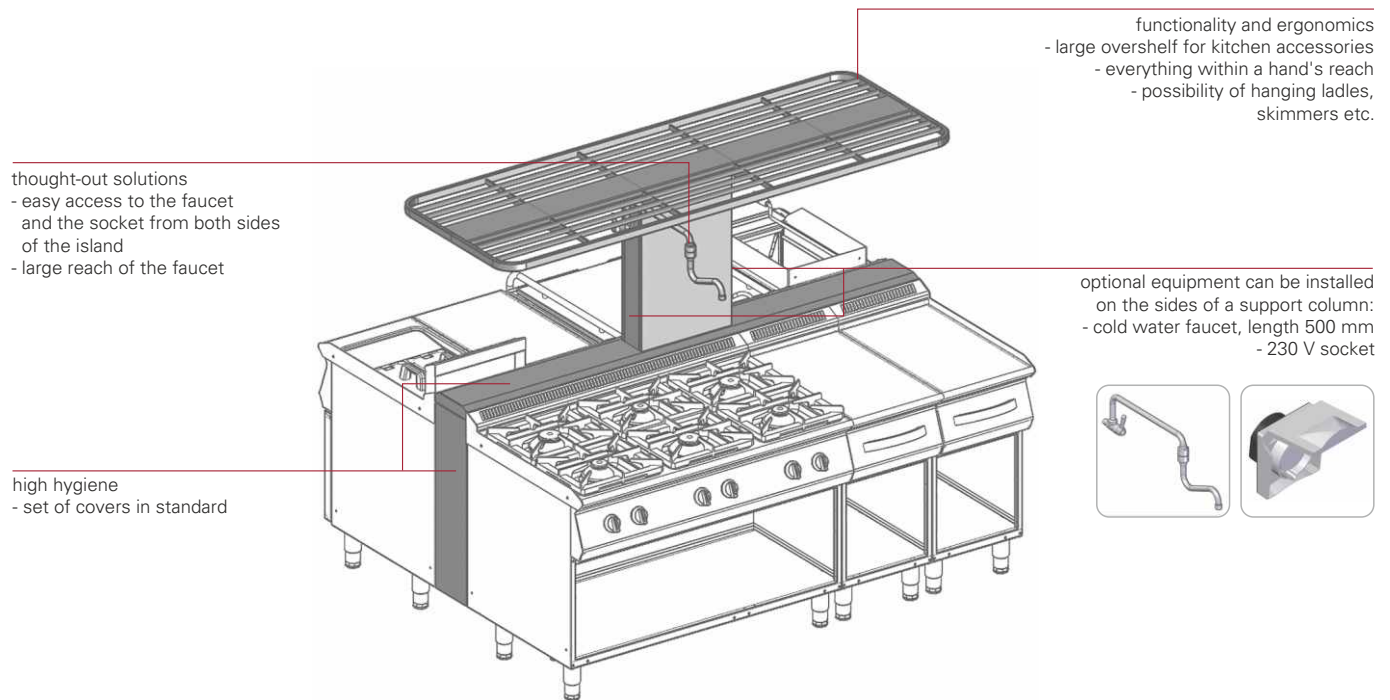
2 drawers section

- for open bases between 400 and 800 mm wide
- rails with full extension
- to work with cooking ranges GC11, GC12, GC13, fry tops GG1, neutral elements GN01, open bases GS02

							
model	GY7V001	GY7V002	GY7V003	GY7V008	GY7V009	GY7V010	GY7V013
description	left	right	universal	for bases 400	for bases 600	for bases 800	for bases 400
width	-	-	387 mm	400 mm*	600 mm*	800 mm*	331 mm
depth	-	-	433 mm	520 mm	520 mm	520 mm	533 mm
usable height	-	-	-	105 mm	105 mm	105 mm	-
drawers	-	-	-	105 mm	105 mm	105 mm	-
GN standard	-	-	-	GN1/1-100 mm	-	GN2/1-100 mm	GN1/1-100 mm

* the table presents selected models; it is possible to order 2 drawers section 400 mm ÷ 800 mm wide

POT RACK SYSTEM



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	700 mm	700 mm	700 mm	700 mm
height	1600 mm	1600 mm	1600 mm	1600 mm	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	400 mm	400 mm	400 mm	400 mm
height	1600 mm	1600 mm	1600 mm	1600 mm	1600 mm

OPTIONAL equipment

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



GAS COOKING RANGES



- Appliance body made of high quality stainless steel.
- Models with **oven**:
 - GN2/1 grid shelf in standard (3 levels of runners)
 - even oven temperature distribution
 - oven thermal protection against overheating
 - **electric** oven – 3 heating modes: bottom, top, bottom-top
 - **gas** oven – 8-position temperature control and piezo-electric igniter.
- Gas anti-outflow protection - cut off the gas flow in the case of accidental extinguishing of the flame.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



cooking TOPS



model	GC2000-040GV	GC2000-080GV	GC2000-120GV
external dimensions [W x D x H]	400 x 930 x 250 mm	800 x 930 x 250 mm	1200 x 930 x 250 mm
power supply type	GAS*	GAS*	GAS*
total power	15 kW	30 kW	45 kW
number of burners	2 (1x6,5 kW + 1x8,5 kW)	4 (2x6,5 kW + 2x8,5 kW)	6 (3x6,5 kW + 3x8,5 kW)

* while placing an order please specify gas type: G20; G27; G30/G31

cooking ranges ON GAS OVEN



model	GC2000-080GV+V51	GC2000-120GV+V52
external dimensions [W x D x H]	800 x 930 x 850 mm	1200 x 930 x 850 mm
power supply type	GAS*	GAS*
total power	35,7 kW	50,7 kW
cooking range power	30 kW	45 kW
number of burners	4 (2x6,5 kW + 2x8,5 kW)	6 (3x6,5 kW + 3x8,5 kW)
oven power	5,7 kW	5,7 kW
oven temperature range	120 ÷ 270 ± 10°C	120 ÷ 270 ± 10°C
oven's usable dimensions	535 x 660 x 290 mm	535 x 660 x 290 mm
grid dimensions	GN2/1	GN2/1

* while placing an order please specify gas type: G20; G27; G30/G31

cooking ranges ON ELECTRIC OVEN



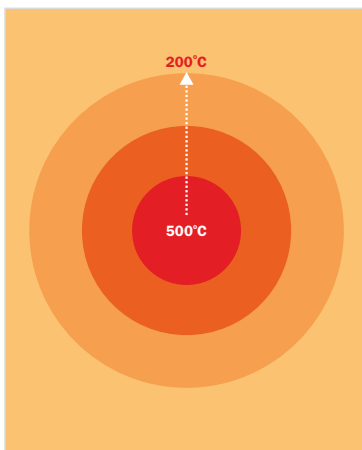
model	GC2000-080GV+V40	GC2000-120GV+V42
external dimensions [W x D x H]	800 x 930 x 850 mm	1200 x 930 x 850 mm
power supply type	GAS* / 400 V / 50 HZ, 3N+PE	GAS* / 400 V / 50 HZ, 3N+PE
total power	35,5 kW	50,5 kW
cooking range power	30 kW	45 kW
number of burners	4 (2x6,5 kW + 2x8,5 kW)	6 (3x6,5 kW + 3x8,5 kW)
oven power	5,5 kW	5,5 kW
oven temperature range	70 ÷ 270 ± 10°C	70 ÷ 270 ± 10°C
oven's usable dimensions	535 x 660 x 270 mm	535 x 660 x 270 mm
grid dimensions	GN2/1	GN2/1

* while placing an order please specify gas type: G20; G27; G30/G31

GAS SOLID TOPS



- Appliance body made of high quality stainless steel.
- The center of the plate can reach a maximum temperature of 500°C.
- Models with **oven**:
 - 8-position thermostat valve and piezo-electric igniter
 - GN2/1 grid shelf (3 levels of runners)
 - even oven temperature distribution
 - oven thermal protection against overheating.
- Easy and comfortable cleaning.
- Gas anti-outflow protection – cut off the gas flow in the case of accidental extinguishing of the flame.
- Hair-joint connection system – perfectly smooth connection of units standing next to each other.



**solid
TOPS**



model	GT2000-040GV	GT2000-080GV
external dimensions [W x D x H]	400 x 930 x 250 mm	800 x 930 x 250 mm
power supply type	GAS*	GAS*
total power	6,5 kW	10 kW
cooking surface	379 x 748 mm	779 x 748 mm

* while placing an order please specify gas type: G20; G25.3¹⁾; G2.350¹⁾; G27; G30/G31

¹⁾ only GT2000-040GV, GT2000-080GV

**solid
TOPS**



model	GT2100-080GV	GT2100-120GV	GT2300-120GV
external dimensions [W x D x H]	800 x 930 x 250 mm	1200 x 930 x 250 mm	1200 x 930 x 250 mm
power supply type	GAS*	GAS*	GAS*
total power	21,5 kW	25 kW	36,5 kW
number of burners	2 (1x6,5 kW + 1x8,5 kW)	2 (1x6,5 kW + 1x8,5 kW)	4 (2x6,5 kW + 2x8,5 kW)
cooking surface	379 x 748 mm	779 x 748 mm	379 x 748 mm

* while placing an order please specify gas type: G20; G27; G30/G31

**solid tops
ON GAS OVEN**



model	GT2000-080GV+V51	GT2100-080GV+V51
external dimensions [W x D x H]	800 x 930 x 850 mm	800 x 930 x 850 mm
power supply type	GAS*	GAS*
total power	15,7 kW	27,2 kW
number of burners	-	2 (1x6,5 kW + 1x8,5 kW)
oven power	5,7 kW	5,7 kW
cooking surface	779 x 748 mm	379 x 748 mm
oven's usable dimensions	535 x 660 x 290 mm	535 x 660 x 290 mm
grid dimensions	GN2/1	GN2/1
oven temperature range	120 ÷ 270 ± 10°C	120 ÷ 270 ± 10°C

* while placing an order please specify gas type: G20; G25.3¹⁾; G2.350¹⁾; G27; G30/G31

¹⁾ only GT2000-080GV+V51







model	GT2100-120GV+V52	GT2300-120GV+V52
external dimensions [W x D x H]	1200 x 930 x 850 mm	1200 x 930 x 850 mm
power supply type	GAS*	GAS*
total power	30,7 kW	42,2 kW
number of burners	2 (1x6,5 kW + 1x8,5 kW)	4 (2x6,5 kW + 2x8,5 kW)
oven power	5,7 kW	5,7 kW
cooking surface	779 x 748 mm	379 x 748 mm
oven's usable dimensions	535 x 660 x 290 mm	535 x 660 x 290 mm
grid dimensions	GN2/1	GN2/1
oven temperature range	120 ÷ 270 ± 10°C	120 ÷ 270 ± 10°C

* while placing an order please specify gas type: G20; G27; G30/G31

ELECTRIC COOKING RANGES



- Appliance body made of high quality stainless steel.
- Heating plate thermal protection against overheating.
- Models with **oven**:
 - 3 heating modes in oven: bottom, top, bottom-top
 - GN2/1 grid shelf
 - 3 levels of runners
 - cast-iron oven insert provides great heat accumulation
 - embossed oven door interior
 - even oven temperature distribution
 - oven thermal protection against overheating.
- Easy and comfortable cleaning.
- Hair-joint connection system – perfectly smooth connection of units standing next to each other.

					
model	GC1200-040GV	GC1200-080GV	GC1200-120GV	GC1200-080GV+V40	GC1200-120GV+V42
external dimensions [W x D x H]	400 x 930 x 250 mm	800 x 930 x 250 mm	1200 x 930 x 250 mm	800 x 930 x 850 mm	1200 x 930 x 850 mm
power supply type	400 V 50 Hz, 3N+PE	400 V 50 Hz, 3N+PE	400 V 50 Hz, 3N+PE	400 V 50 Hz, 3N+PE	400 V 50 Hz, 3N+PE
total power	8,0 kW	16,0 kW	24,0 kW	21,5 kW	29,5 kW
no. of burners x power	2 x 4 kW	4 x 4 kW	6 x 4 kW	4 x 4 kW	6 x 4 kW
oven power	-	-	-	5,5 kW	5,5 kW
temperature range	-	-	-	70 ÷ 270 ± 10°C	70 ÷ 270 ± 10°C
oven's usable dimensions	-	-	-	535 x 660 x 270 mm	535 x 660 x 270 mm
grid dimensions	-	-	-	GN2/1	GN2/1

INDUCTION RANGES AND INFRARED RANGES



INFRARED ranges

model	GC1400-040GV	GC1400-080GV
external dimensions [W x D x H]	400 x 930 x 250 mm	800 x 930 x 250 mm
power supply type	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
power	6 kW	12 kW
number of heating zones x power	2 x 3 kW	4 x 3 kW



INDUCTION ranges

model	GC1300-040GV+S02	GC1300-080GV+S02
external dimensions [W x D x H]	400 x 930 x 850 mm	800 x 930 x 850 mm
power supply type	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
total power	10 kW	20 kW
number of heating zones x power	2 x 5 kW	4 x 5 kW

ELECTRIC SOLID TOPS

removable chimneys –
easy cleaning

4 independent heating zones

- ergonomic knobs
- smooth power adjustment of solid top

height adjustable round s/s
legs 850 ÷ 900 mm

- durable 16 mm thick cooking surface
- perfect temperature distribution on solid top

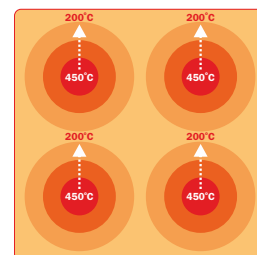
- 3 heating modes in oven:
bottom, top, bottom-top
- smooth temperature adjustment

- appliance tested and CE approved

- cast-iron oven insert
provides great heat
accumulation
- embossed oven door interior



- Appliance body made of high quality stainless steel.
- The center of the plate can reach a maximum temperature of 450°C.
- Large cooking surface.
- Models with **oven**:
 - 3 heating modes in oven: bottom, top, bottom-top
 - GN2/1 grid shelf
 - 3 levels of runners
 - cast-iron oven insert provides great heat accumulation
 - embossed oven door interior
 - even oven temperature distribution
 - oven thermal protection against overheating.
- Easy and comfortable cleaning.
- Hair-joint connection system – perfectly smooth connection of units standing next to each other.





model	GT1000-080GV	GT1000-080GV+V40
external dimensions [W x D x H]	800 x 930 x 250 mm	800 x 930 x 850 mm
power supply type	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
total power	12 kW	17,5 kW
number of heating zones x power	4 x 3 kW	4 x 3 kW
cooking surface	750 x 700 mm	750 x 700 mm
oven power	-	5,5 kW
oven temperature range	-	70 ÷ 270 ± 10°C
oven's usable dimensions	-	535 x 660 x 270 mm
grid dimensions	-	GN2/1

GAS LAVA STONE GRILL TOPS



- Appliance body made of high quality stainless steel.
- Durable and efficient burner.
- Gas anti-outflow protection – cut off the gas flow in the case of accidental extinguishing of the flame.
- Hair-joint connection system – perfectly smooth connection of units standing next to each other.

		
model	GL2000-040GV	GL2000-080GV
external dimensions [W x D x H]	400 x 930 x 250 mm	800 x 930 x 250 mm
working surface dimensions	378 x 700 mm	2 x (389 x 700 mm)
power supply type	GAS*	GAS*
total power	13 kW	26 kW
number of burners	1 x 13 kW	2 x 13 kW





* while placing an order please specify gas type: G20; G25; G25.3; G2.350; G27; G30/G31



GAS CHROME FRY TOPS



- Appliance body made of high quality stainless steel.
- Easy and comfortable cleaning.
- Heating plate thermal protection against overheating.
- Gas anti-outflow protection – cut off the gas flow in the case of accidental extinguishing of the flame.
- Hair-joint connection system – perfectly smooth connection of units standing next to each other.

				
model	GG2140-040GV	GG2240-040GV	GG2140-080GV	GG2340-080GV
cooking surface structure	smooth	ribbed	smooth	smooth-ribbed
external dimensions [W x D x H]	400 x 930 x 250 mm	400 x 930 x 250 mm	800 x 930 x 250 mm	800 x 930 x 250 mm
cooking surface dimensions	390 x 710 mm	390 x 710 mm	790 x 710 mm	790 x 710 mm
power supply type	GAS*	GAS*	GAS*	GAS*
total power	9,7 kW	9,7 kW	19,4 kW	19,4 kW
temperature range	120 ÷ 280°C	120 ÷ 280°C	120 ÷ 280°C	120 ÷ 280°C
			two cooking zones	two cooking zones





* while placing an order please specify gas type: G20; G25; G25.3; G2.350; G27; G30/G31



ELECTRIC CHROME 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	GG1140-040GV	GG1240-040GV	GG1140-080GV	GG1340-080GV
cooking surface structure	smooth	ribbed	smooth	smooth-ribbed
external dimensions [W x D x H]	400 x 930 x 250 mm	400 x 930 x 250 mm	800 x 930 x 250 mm	800 x 930 x 250 mm
cooking surface dimensions	390 x 710 mm	390 x 710 mm	790 x 710 mm	790 x 710 mm
power supply type	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
total power	7,5 kW	7,5 kW	15,0 kW	15,0 kW
temperature range	120 ÷ 280°C	120 ÷ 280°C	120 ÷ 280°C	120 ÷ 280°C
			two cooking zones	two cooking zones



ELECTRIC BAIN-MARIE



- Water drain directly into sewage system.
- Hair-joint connection system – perfectly smooth connection of units standing next to each other.



model	GB1110-040GV+S03
external dimensions [W x D x H]	400 x 930 x 850 mm
power supply	230 V / 50 Hz, N+PE
total power	1 kW
number of wells x capacity	1 x GN1/1 + GN1/3 h=150 mm
well dimensions	686 x 306 mm
temperature range	30 ÷ 95°C
water inlet	G3/4"
water outlet	G3/4"



ELECTRIC PASTA COOKER



- Stainless steel pasta baskets with cool-touch handles.
- Baskets sets: **2** x basket 144 x 165 x 215 mm + **2** x basket 290 x 165 x 215 mm.
- Water drain directly into sewage system.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model	GW1110-040GV+S03
external dimensions [W x D H]	400 x 930 x 850 mm
power supply	400 V / 50 Hz, 3N+PE
total power	12 kW
number of tanks x capacity	1 x 40 L
water inlet	G3/4"
water outlet	G1"



GAS FRYERS



- Appliance body made of high quality stainless steel.
- **Cold zone** prevents food remains burning on the tank's bottom.
- **Electronic control:**
 - accurate temperature control
 - solid frying fat melting function
 - standby mode
 - timer
 - temperature set point alarm and the end of timer countdown alarm
 - temperature and time display
 - automatic ignition of the burner.
- Pre-filtering of frying fat through the filter on the tank.
- Additional thermal protection against frying fat overheating.
- Gas anti-outflow protection – cut off the gas flow in the case of accidental extinguishing of the flame.
- Hair-joint connection system – perfectly smooth connection of units standing next to each other.



model	GF2112-040GV+S03	GF2212-080GV+S05
external dimensions [W x D x H]	400 x 930 x 850/1040 mm	800 x 930 x 850/1040 mm
cold zone	YES	YES
number of tanks x capacity	1 x 22 L	2 x 22 L
power supply type	GAS* / 230 V / 50 HZ, 1N+PE	GAS* / 230 V / 50 HZ, 1N+PE
total power	21,2 kW	42,2 kW
gas power ¹⁾	21,0 kW	42,0 kW
electric power	0,2 kW	0,2 kW
temperature range	110 ÷ 190°C	110 ÷ 190°C
number of baskets x dimensions	2x 140 x 400 x 120 mm	4x 140 x 400 x 120 mm

* while placing an order please specify gas type: G20; G25; G25.3; G2.350; G27; G30/G31

¹⁾ for gas type G2.350 power is accordingly: 18,0 kW and 36,0 kW

ELECTRIC FRYERS



- Appliance body made of high quality stainless steel.
- **Cold zone** prevents food remains burning on the tank's bottom.
- Fryers with **electromechanical control**:
 - smooth temperature control
 - indicator light for heating element operation
- Fryers with **electronic control**:
 - accurate temperature control
 - solid frying fat melting function
 - standby mode
 - timer
 - temperature set point alarm and the end of timer countdown alarm
 - temperature and time display.
- Pre-filtering of frying fat through the filter on the tank.
- Additional thermal protection against frying fat overheating.
- Hair-joint connection system – perfectly smooth connection of units standing next to each other.



model	GF1111-040GV+S03	GF1211-080GV+S05	GF1112-040GV+S03	GF1212-080GV+S05
control	electromechanical	electromechanical	electronic	electronic
external dimensions [W x D x H]	400 x 930 x 850/1040 mm	800 x 930 x 850/1040 mm	400 x 930 x 850/1040 mm	800 x 930 x 850/1040 mm
cold zone	YES	YES	YES	YES
no. of tanks x capacity	1 x 21 L	2 x 21 L	1 x 21 L	2 x 21 L
power supply type	400 V / 50 Hz, 3N+PE	2 x [400 V / 50 Hz, 3N+PE] ¹⁾	400 V / 50 Hz, 3N+PE	2 x [400 V / 50 Hz, 3N+PE] ¹⁾
total power	21,0 kW	42,0 kW	21,0 kW	42,0 kW
temperature range	100 ÷ 195°C	100 ÷ 195°C	100 ÷ 190°C	100 ÷ 190°C
no. of baskets x dim.	2 x 140 x 400 x 120 mm	4 x 140 x 400 x 120 mm	2 x 140 x 400 x 120 mm	4 x 140 x 400 x 120 mm

¹⁾ two power connections

GAS TILTING BRATT PANS



- Appliance body and pan made of high quality stainless steel.
- Pan bottom executed in **compound** technology:
 - combination of mild steel with AISI 316 stainless steel
 - bottom steel pan layer ensures unified temperature distribution over the entire surface and better thermal stability
 - the food contact surface of the pan, made of AISI 316 stainless steel, provides anti-corrosion protection during wet cooking (e.g. stewing)
 - easy and comfortable cleaning
 - increased durability
 - universal solution for frying as well as stewing food.
- Thermal pan's overheating protection.
- Gas anti-outflow protection – cut off the gas flow in the case of accidental extinguishing of the flame.



model	GP2261-080GV+S00	GP2261-120GV+S00
external dimensions [W x D x H]	800 x 930 x 850 / 1692 mm	1200 x 930 x 850 / 1692 mm
material of pan bottom	compound	compound
pan's capacity	80 L	122 L
cooking surface	680 x 540 mm (0,367 m²)	1080 x 540 mm (0,580 m²)
power supply type	GAS* / 230 V / 50 HZ, N+PE	GAS* / 230 V / 50 HZ, N+PE
total power	24,2 kW	35,2 kW
gas power	24 kW	35 kW
electric power	0,2 kW	0,2 kW
temperature range	120 ÷ 280°C	120 ÷ 280°C
water inlet	G3/4"	G3/4"

* gas type: G20

ELECTRIC TILTING BRATT PANS



- Appliance body and pan made of high quality stainless steel.
- Pan bottom executed in **compound** technology:
 - combination of mild steel with AISI 316 stainless steel
 - bottom steel pan layer ensures unified temperature distribution over the entire surface and better thermal stability
 - pan surface in contact with food made of AISI 316 stainless steel provides corrosion protection for wet cooking
 - easy and comfortable cleaning
 - increased durability
 - universal solution for frying as well as stewing food.
- Thermal pan's overheating protection.



model	GP1261-080GV+S00	GP1261-120GV+S00
external dimensions [W x D x H]	800 x 930 x 850 / 1692 mm	1200 x 930 x 850 / 1692 mm
material of pan bottom	compound	compound
pan's capacity	80 L	122 L
cooking surface	680 x 540 mm (0,367 m ²)	1080 x 540 mm (0,580 m ²)
power supply type	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
total power	13,8 kW	20,7 kW
temperature range	120 ÷ 280°C	120 ÷ 280°C
water inlet	G3/4"	G3/4"

GAS BOILING PANS



- Max. food level marked in the pan.
- Indirect heating by water jacket.
- Efficient gas burner ensures high-performance with low gas consumption.
- Gas anti-outflow protection – cut off the gas flow in the case of accidental extinguishing of the flame.
- International Protection Rating IPX4.
- Hair-joint connection system – perfectly smooth connection of units standing next to each other.



model	GK611500-080GV	GK611510-080GV
version	standard	autoclave
jacket treated water filling system	automatic	automatic
external dimensions [W x D x H]	800 x 930 x 850/1577 mm	800 x 930 x 850/1577 mm
capacity	150 L	150 L
power supply type	GAS* / 230 V / 50 HZ, 1N+PE	GAS* / 230 V / 50 HZ, 1N+PE
total power / gas power	23,2 / 23 kW	23,2 / 23 kW
electric power	0,2 kW	0,2 kW
hot and cold tap water inlet	2 x G1/2"	2 x G1/2"
treated water inlet	G3/4"	G3/4"
top plate water drain hole	Ø 30 mm	Ø 30 mm
gas connection	R1/2"	R1/2"
manual water filling	○	○
polished tank interior entirely made of AISI 316 stainless steel	○	○

* while placing an order please specify gas type: G20; G25; G2.350; G27; G30/G31

○ - option



S UP002106

drain valve grease 400 g

ELECTRIC BOILING PANS



- Max. food level marked in the pan.
- Indirect heating by water jacket.
- The highest quality of heating elements made entirely of **INCOLOY 800** steel.
- International Protection Rating IPX4.
- Hair-joint connection system – perfectly smooth connection of units standing next to each other.



GK511500-080GV



GK511510-080GV

model	GK511500-080GV	GK511510-080GV
version	standard	autoclave
jacket treated water filling system	automatic	automatic
external dimensions [W x D x H]	800 x 930 x 850/1577 mm	800 x 930 x 850/1577 mm
capacity	150 L	150 L
power supply type	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
total power	18,2 kW	18,2 kW
hot and cold tap water inlet	2 x G1/2"	2 x G1/2"
treated water inlet	G3/4"	G3/4"
top plate water drain hole	Ø30 mm	Ø30 mm
manual water filling	○	○
polished tank interior entirely made of AISI 316 stainless steel	○	○

○ - option



S UP002106

drain valve grease 400 g

STEAM BOILING PANS



- Body made of high quality stainless steel.
- Max. food level marked in the pan.
- Working pressure in water jacket – 0,5 bar.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model	GK311500-080GV	GK311510-080GV
version	standard	autoclave
external dimensions [W x D x H]	800 x 930 x 850/1577 mm	800 x 930 x 850/1577 mm
capacity	150 L	150 L
saturated steam pressure	0,04 ÷ 0,043 MPa	0,04 ÷ 0,043 MPa
supply steam temperature	110°C	110°C
steam consumption	65 kg/h	65 kg/h
hot and cold water tap connection	2 x G1½"	2 x G1½"
steam connection	G1¼"	G1¼"
condensate connection	G½"	G½"
top plate water drain hole	Ø30	Ø30
polished tank interior entirely made of AISI 316 stainless steel	○	○

○ - option



M UP002106

drain valve grease 400 g

NEUTRAL ELEMENTS

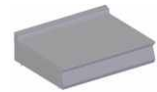
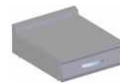
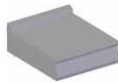
removable chimneys –
easy cleaning

hair-joint connection system –
perfectly smooth connection
of units standing next to each other

smooth surfaces and rounded edges

top plate and body made of high
quality stainless steel

available versions:
- without drawer
- with full extension drawer



model*	GN0100-040GV	GN0110-040GV	GN0100-080GV	GN0110-080GV	GN0100-120GV
drawer	NO	YES	NO	YES	NO
external dimensions [W x D x H]	400 x 930 x 250 mm	400 x 930 x 250 mm	800 x 930 x 250 mm	800 x 930 x 250 mm	1200 x 930 x 250 mm
capacity	-	1x GN1/1-100 mm	-	1x GN2/1-100 mm	-

* the table presents selected models of neutral elements; it is possible to order elements 250 mm ÷ 1200 mm wide (models without drawer) and 400 mm ÷ 800 mm (models with drawer).



NEUTRAL ELEMENT WITH SINK

removable chimney - easy cleaning

pressed sink bowl - easy cleaning

rounded edges

door in standard

height adjustable round
s/s legs 850÷900 mm



designed to work with kitchen taps
as well as a tall kitchen tap



- Made of high quality stainless steel.
- Possibility of mounting both a kitchen tap and a tall kitchen tap.
- A siphon in standard.
- High hygiene - easy and comfortable cleaning.



model

GN0300-040GV+S03

external dim. [W x D x H]

400 x 930 x 850 mm

sink bowl dim. [W x D x H]

305 x 510 x 215 mm

cutout for kitchen tap Ø 35 mm

option¹⁾

cutout for tall kitchen tap Ø 46 mm

option¹⁾

¹⁾ The neutral element with sink can be made with: tap cutout on the right hand side (GN0310-040GV+S03), tap cutout on the left hand side (GN0320-040GV+S03), tap cutout on the right hand side and tall kitchen tap cutout on the left hand side (GN0330-040GV+S03) and tap cutout on the left hand side and tall kitchen tap cutout on the right hand side (GN0340-040GV+S03).

OPTIONAL equipment

model



TEX_M019253



TEX_M019031



TEX_M019165

description

tall kitchen tap

height 450 mm, spout length 300 mm

kitchen tap

spout length 250 mm

kitchen tap

spout length 240 mm

NEUTRAL ELEMENT

with cupboard for gas tanks or water softener

removable chimneys –
easy cleaning

hair-joint connection system –
perfectly smooth connection
of units standing next to each other

height adjustable round
s/s legs 850÷900 mm

top plate and body made of high
quality stainless steel

rounded edges

cupboard enabling to place two 11 kg
gas tanks or water softener

door in standard



model GN0130-040GV+S03

external dimensions [W x D x H]
400 x 930 x 850 mm



model GN0130-080GV+S05

external dimensions [W x D x H]
800 x 930 x 850 mm



REFRIGERATED BASES



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



model	GR1220-120GV	GR1222-160GV
external dimensions [W x D x H]	1200 x 905 x 600 mm	1600 x 905 x 600 mm
number of drawers	2 x 2	3 x 2
capacity	107 L	160 L
power supply	230 V / 50 Hz, 1N+PE	230 V / 50 Hz, 1N+PE
power	0,5 kW	0,5 kW
temperature range	+2 ÷ +16°C	+2 ÷ +16°C



FREEZER BASES



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



GU1110-120GV



GU1111-160GV

model	GU1110-120GV	GU1111-160GV
external dimensions [W x D x H]	1200 x 905 x 600 mm	1600 x 905 x 600 mm
number of drawers	2 x 1	3 x 1
capacity	120 L	180 L
power supply	230 V / 50 Hz, 1N+PE	230 V / 50 Hz, 1N+PE
power	0,6 kW	0,6 kW
temperature range	-20 ÷ -10°C	-20 ÷ -10°C



OPEN BASES

space for leading the wires
of countertop units

hygienic finish,
easy cleaning

height adjustable round s/s legs 850 ÷ 900 mm

appliance body made of
high quality stainless steel

doors optional



model GS0200-040GV



GS0200-080GV



GS0200-120GV

external dimensions [W x D x H]*

400 x 855 x 600 mm

800 x 855 x 600 mm

1200 x 855 x 600 mm

* the table presents selected models of neutral elements; it is possible to order bases 250 mm ÷ 1200 mm wide



END PLATES and DOORS



model
version

GY9V001
left



GY9V002
right



GY7V003
universal

BAIN MARIE TROLLEYS

framework type

well with marked required water filling level

sliding top plate makes serving food easier

robust construction which guarantees perfect operation

bumpers providing extra protection

4 castors Ø125 mm with bumpers (two front ones with brakes)

rails preventing slipping down of the cookware

top plate blocked in closed position

ergonomic push bar

knob with smooth temperature adjustment

indicator light for:
- power connection
- heating element operation



- Construction made of high quality stainless steel.
- Well designed to accommodate GN1/1-200 mm containers.
- In bain maries:
 - **with separate temperature control** - separate on/off switch and thermostat on each well, pressed wells
 - **with single well** - one on/off switch and thermostat, welded well, support bars.
- Drain valves enabling easy water drainage located directly under the wells.
- Temperature range: 30 ÷ 100°C.



bain marie trolleys
FRAMEWORK TYPE



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 / power	230 V / 2 kW	230 V / 3 kW	230 V / 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

*smooth temperature adjustment separate for each well

bain marie trolleys
FRAMEWORK TYPE



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 / power	230 V / 2 kW	230 V / 3 kW	230 V / 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

bain marie trolleys
**FRAMEWORK TYPE
WITH SLIDING TOP PLATE**



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 / power	230 V / 2 kW	230 V / 3 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	separate*	separate*
well type	pressed	pressed

*smooth temperature adjustment separate for each well

bain marie trolleys
**FRAMEWORK TYPE
WITH SLIDING TOP PLATE**



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 / power	230 V / 2 kW	230 V / 3 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	common	common
well type	welded	welded

BAIN MARIE TROLLEYS

with hot cupboard

sliding top plate makes serving food easier

top plate blocked in closed position

ergonomic push bar

knob with smooth temperature adjustment

indicator light for:
- power connection
- heating element operation

4 castors Ø125 mm with bumpers
(two front ones with brakes)

well with marked required water filling level

rails preventing slipping down of the cookware

bumpers providing extra protection

robust construction which guarantees perfect operation

hot cupboard with hinged doors



- Construction made of high quality stainless steel.
- Well designed to accommodate GN1/1-200 mm containers.
- In bain maries:
 - **with separate temperature control** - separate on/off switch and thermostat on each well, pressed wells
 - **with single well** - one on/off switch and thermostat, welded well, support bars.
- Drain valves enabling easy water drainage located directly under the wells.
- Temperature range: bain marie 30 ÷ 100°C, hot cupboard 30 ÷ 70°C.



bain marie trolleys
ON HOT CUPBOARD



GBJ3022-088EG



GBJ3033-122EG

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 / power	230 V / 2,8 kW	230 V / 3,45 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	separate*	separate*
well type	pressed	pressed
number of independent cupboard door sections	2	3

* smooth temperature adjustment separate for each well

bain marie trolleys
ON HOT CUPBOARD



GBJ3012-088EK



GBJ3013-122EK

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 / power	230 V / 2,8 kW	230 V / 3,45 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	common	common
well type	welded	welded
number of independent cupboard door sections	2	3

bain marie trolleys
**ON HOT CUPBOARD
AND SLIDING TOP PLATE**



GBJ3122-088EH



GBJ3133-122EH

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 / power	230 V / 2,8 kW	230 V / 3,45 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	separate*	separate*
well type	pressed	pressed
number of independent cupboard door sections	2	3

* smooth temperature adjustment separate for each well

bain marie trolleys
**ON HOT CUPBOARD
AND SLIDING TOP PLATE**



GBJ3112-088EL



GBJ3113-122EL

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 / power	230 V / 2,8 kW	230 V / 3,45 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	common	common
well type	welded	welded
number of independent cupboard door sections	2	3

FREE STANDING BAIN MARIES

well with marked required water filling level

indicator light for:
- power connection
- heating elements operation

knob with smooth temperature adjustment

drainage pipe

robust construction which guarantees perfect operation

hot cupboard





height adjustable, s/s feet



- Construction made of high quality stainless steel.
- Well designed to accommodate GN1/1-200 mm containers.
- In bain maries:
 - **with separate temperature control** - separate on/off switch and thermostat on each well, pressed wells
 - **with single well** - one on/off switch and thermostat, welded well, support bars.
- Drain valves enabling easy water drainage located at the front, on the control panel (drainage pipe in standard).
- Available bain marie height: 900 mm (L and H standard).
- Temperature range: bain marie 30 ÷ 100°C, hot cupboard 30 ÷ 70°C.






bain maries
FRAMEWORK TYPE





				
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 / power	230 V / 1 kW	230 V / 2 kW	230 V / 3 kW	230 V / 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

* smooth temperature adjustment separate for each well

bain maries
FRAMEWORK TYPE




			
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 / power	230 V / 2 kW	230 V / 3 kW	230 V / 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

bain maries
ON OPEN CUPBOARD





				
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 / power	230 V / 1 kW	230 V / 2 kW	230 V / 3 kW	230 V / 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

* smooth temperature adjustment separate for each well

bain maries
ON OPEN CUPBOARD

			
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 / power	230 V / 2 kW	230 V / 3 kW	230 V / 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

bain maries
ON 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 / hot cupboard power	3 kW / 1,4 kW	4 kW / 1,4 kW	3 kW / 1,4 kW	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

* smooth temperature adjustment separate for each well

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

worktop

- 40 mm thick
- rear upstand H=50 mm (wall type units)
- no rear upstand (pass-through units)

stainless steel

height adjustable shelf
or GN containers rails

height adjustable feet

forced air system

smooth temperature adjustment

available configurations:
- cupboard with single door
- cupboard with double doors
- cupboard with 2 drawers
designed to GN1/1 or GN2/1

- 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 GN2/1-65 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

GAS STOCKPOT STOVE



- Designed to max. 50 cm diam. pots.
- Max load: 100 kg.
- Burner power adjustment from so called economic position (25% flow capacity) until complete valve opening.
- Gas anti-outflow protection.



model

S HGT19-057DK

external dimensions [W x D x H]

566 x 566 x 385 mm

power supply type

GAS*

power

13 kW

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



ELECTRIC STOCKPOT STOVE



- Large and durable heating plate.
- Designed to 40÷60 cm diam. pots.
- Even heat distribution on the whole heating plate regardless of the set temperature.



model	S HET01-057DK
external dimensions [W x D x H]	566 x 566 x 375 mm
hot plate dimensions [D x W]	400 x 400 mm
power supply	400 V
power	5,0 kW



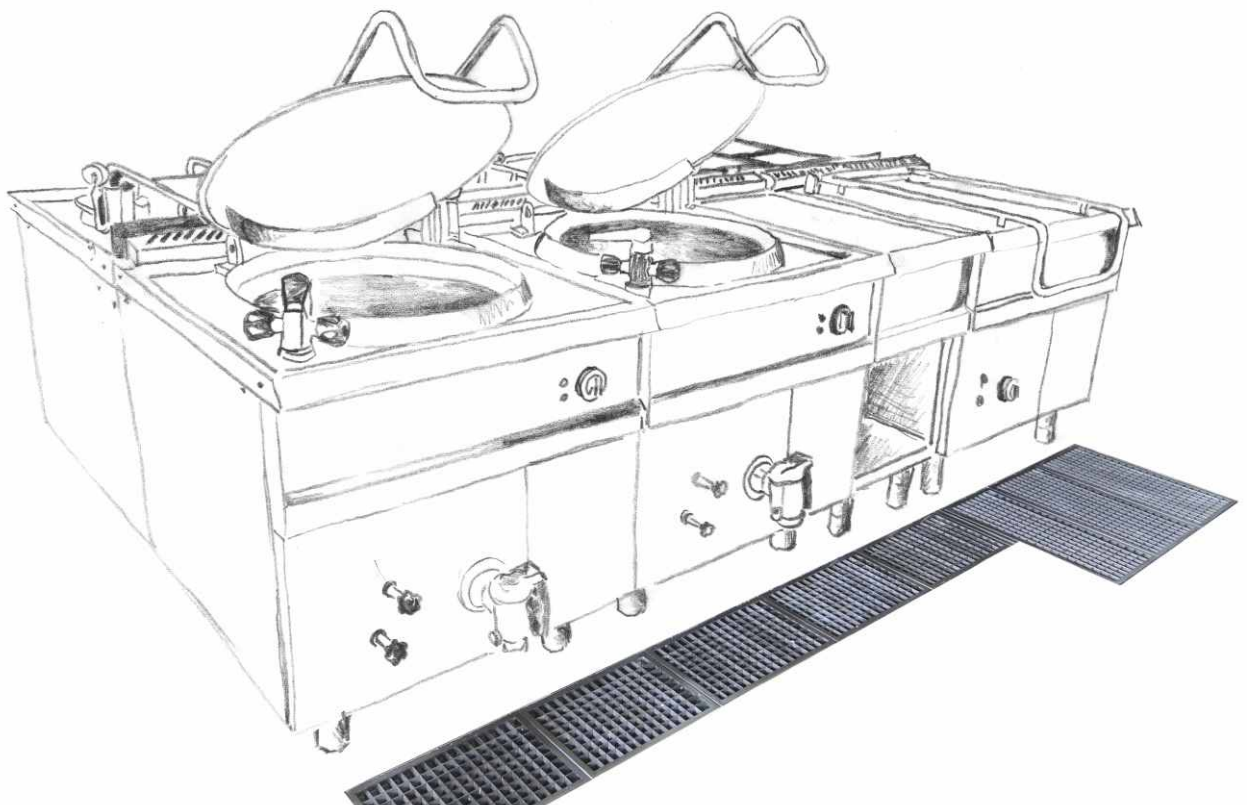
FLOOR DRAINS

Floor drains are designed to remove water from the floor surface and drain it to the sewage system. They are widely used in gastronomic and chemical facilities, hospitals and others. They are also used in order to comply with the strictest hygienic and technological requirements.

In gastronomic facilities they are mainly **used** in kitchen lines especially in case of boiling pans or tilting bratt pans from which we can drain the water generated in the process of washing the tank directly to the drain channel.

The restaurant kitchen is potentially a dangerous environment due to the presence of hot elements, boiling liquids and fats. It is extremely important to eliminate the risk of an accident at work. An appropriate system of draining liquid impurities from the floor surface significantly improves 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 6 mm 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



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.

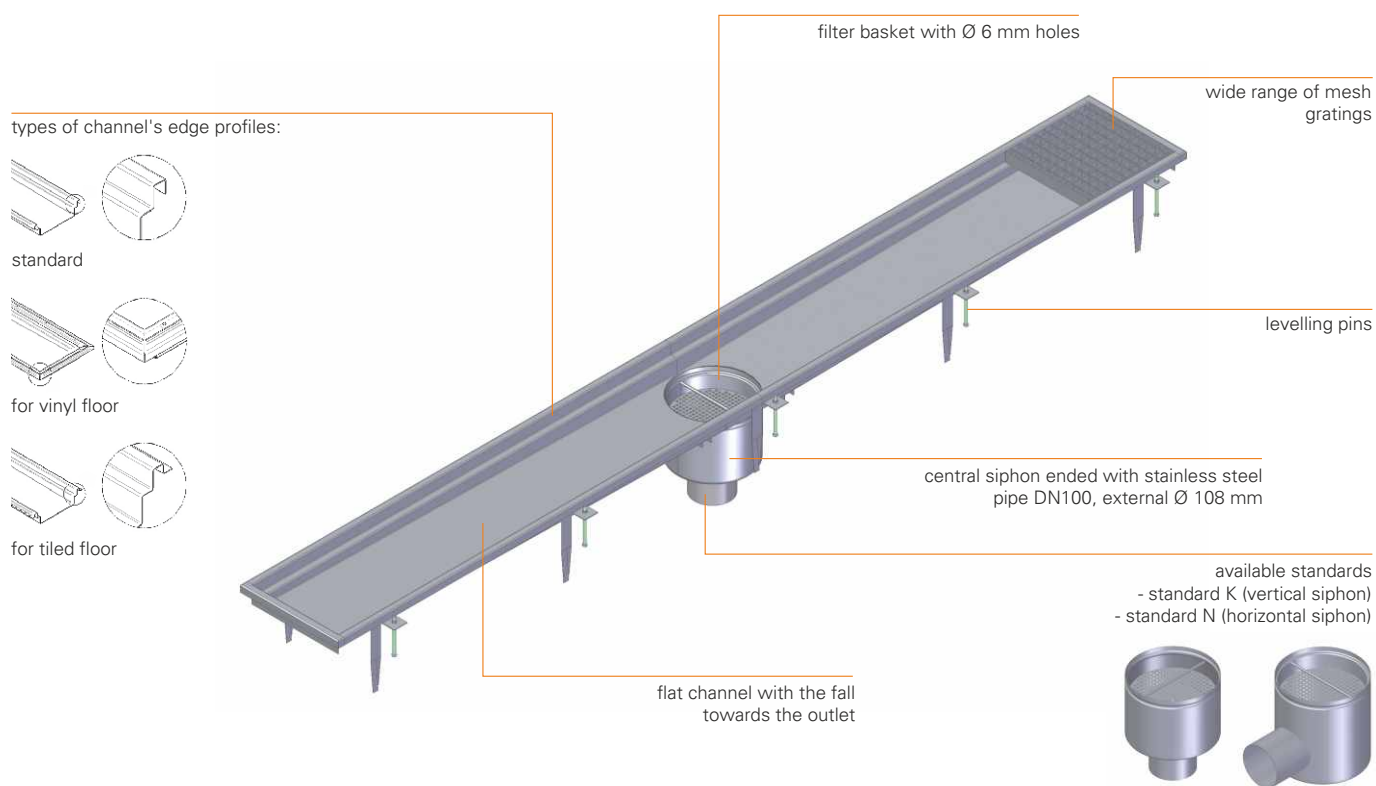
One-part systems constitute monolithic units each consisting of a channel, a filter basket, gratings and a siphon.

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



- 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 (AB050 0-__AK)**.

Indicated dimensions are also valid for:

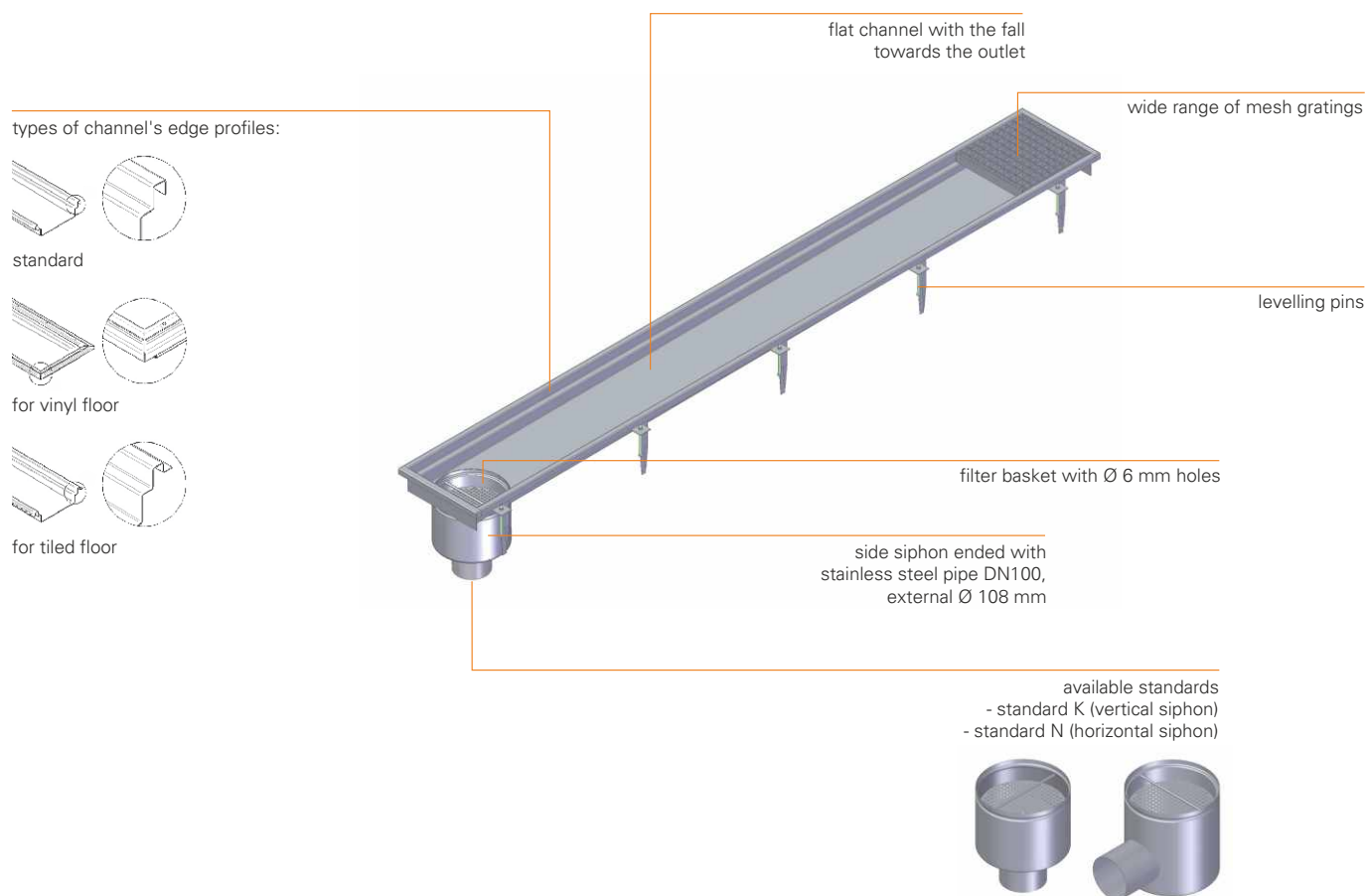
- drain channels with edge profile for vinyl floor AB050**1**
- drain channel with edge profile for tiled floor AB050**2**
- drain channel with horizontal siphon (**N** standard)

width ¹ [mm]	depth [mm] 300	depth [mm] 400
	model	model
600	AB050 0 -060AK	AB050 0 -060BK
700	AB050 0 -070AK	AB050 0 -070BK
800	AB050 0 -080AK	AB050 0 -080BK
900	AB050 0 -090AK	AB050 0 -090BK
1000	AB050 0 -100AK	AB050 0 -100BK
1100	AB050 0 -110AK	AB050 0 -110BK
1200	AB050 0 -120AK	AB050 0 -120BK
1300	AB050 0 -130AK	AB050 0 -130BK
1400	AB050 0 -140AK	AB050 0 -140BK
1500	AB050 0 -150AK	AB050 0 -150BK
1600	AB050 0 -160AK	AB050 0 -160BK
1700	AB050 0 -170AK	AB050 0 -170BK
1800	AB050 0 -180AK	AB050 0 -180BK
1900	AB050 0 -190AK	AB050 0 -190BK
2000	AB050 0 -200AK	AB050 0 -200BK
2100	AB050 0 -210AK	AB050 0 -210BK
2200	AB050 0 -220AK	AB050 0 -220BK
2300	AB050 0 -230AK	AB050 0 -230BK
2400	AB050 0 -240AK	AB050 0 -240BK
2500	AB050 0 -250AK	AB050 0 -250BK
2600	AB050 0 -260AK	AB050 0 -260BK
2700	AB050 0 -270AK	AB050 0 -270BK
2800	AB050 0 -280AK	AB050 0 -280BK
2900	AB050 0 -290AK	AB050 0 -290BK
3000	AB050 0 -300AK	AB050 0 -300BK

¹ Available width of AB050: 510 ÷ 5000 mm.

ONE-PART DRAIN CHANNELS

with side siphon



- 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)**.

Indicated dimensions are also valid for:

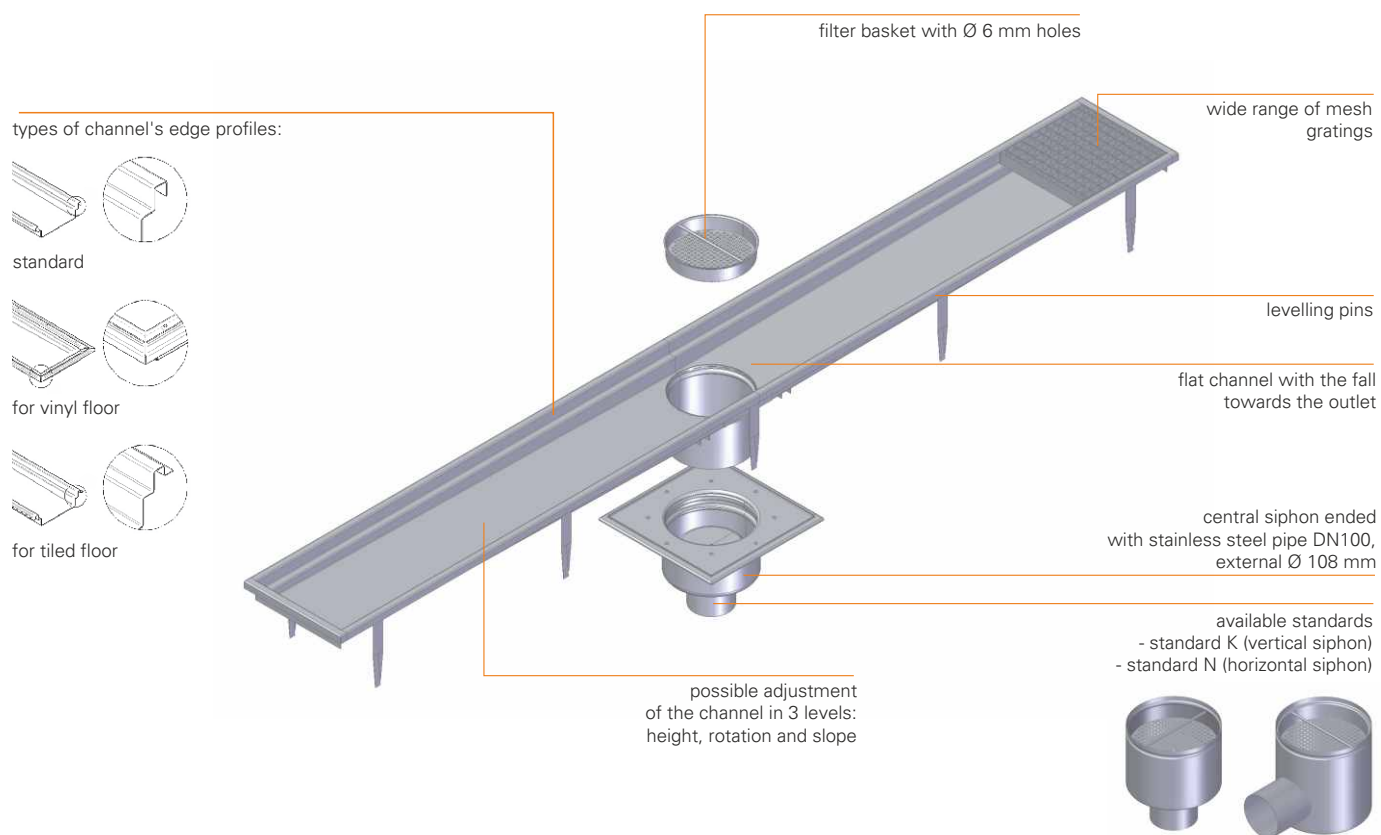
- drain channels with edge profile for vinyl floor AB053**1**
- drain channel with edge profile for tiled floor AB053**2**
- drain channel with horizontal siphon (**N** standard)

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 ÷ 2500 mm.

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)**.

Indicated dimensions are also valid for:

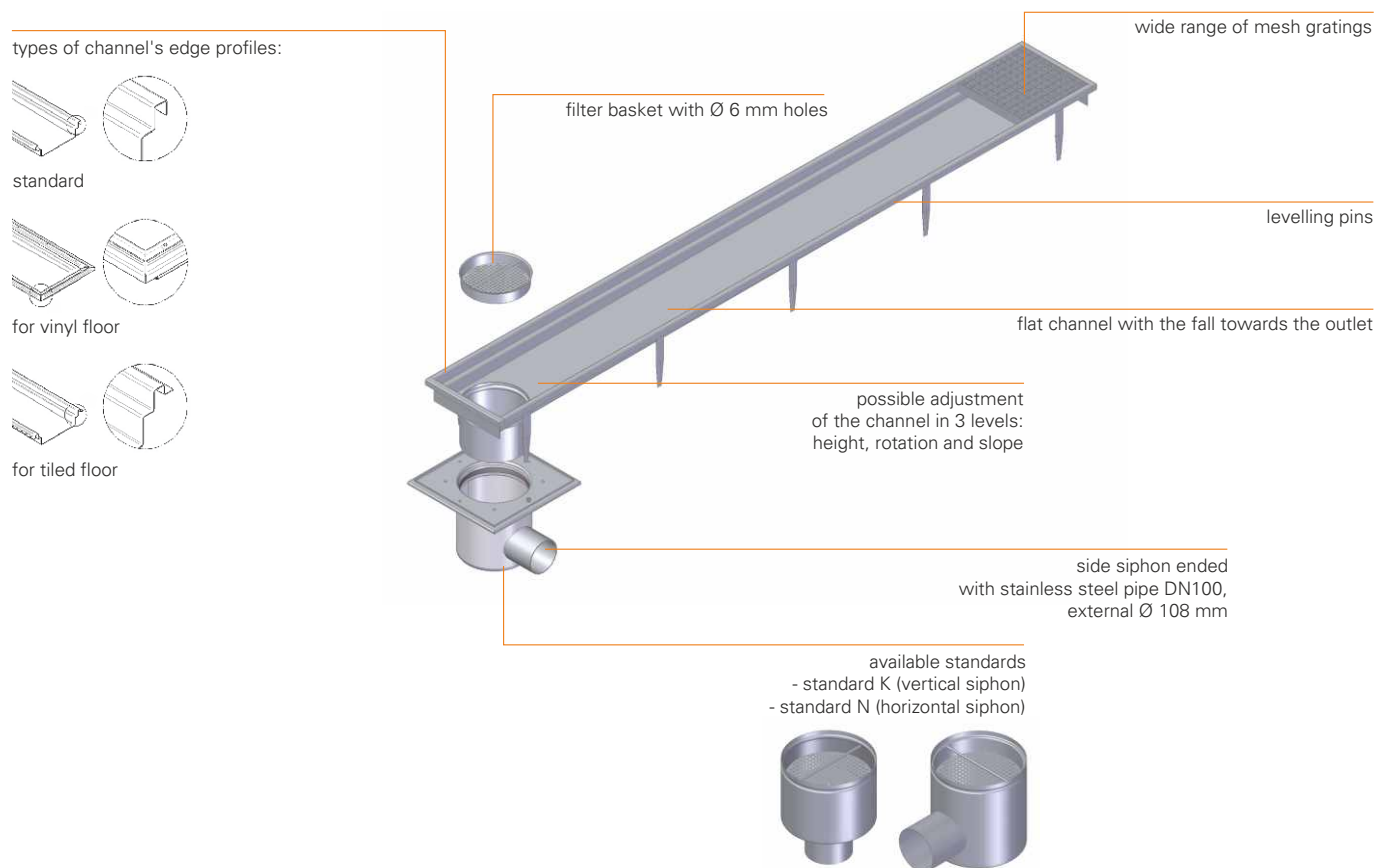
- drain channels with edge profile for vinyl floor SD-AB050**1**
- drain channel with edge profile for tiled floor SD-AB050**2**
- drain channel with horizontal siphon (**N** standard)

width ¹ [mm]	depth [mm] 300	depth [mm] 400
	model	model
600	SD-AB050 0-060AK	SD-AB050 0-060BK
700	SD-AB050 0-070AK	SD-AB050 0-070BK
800	SD-AB050 0-080AK	SD-AB050 0-080BK
900	SD-AB050 0-090AK	SD-AB050 0-090BK
1000	SD-AB050 0-100AK	SD-AB050 0-100BK
1100	SD-AB050 0-110AK	SD-AB050 0-110BK
1200	SD-AB050 0-120AK	SD-AB050 0-120BK
1300	SD-AB050 0-130AK	SD-AB050 0-130BK
1400	SD-AB050 0-140AK	SD-AB050 0-140BK
1500	SD-AB050 0-150AK	SD-AB050 0-150BK
1600	SD-AB050 0-160AK	SD-AB050 0-160BK
1700	SD-AB050 0-170AK	SD-AB050 0-170BK
1800	SD-AB050 0-180AK	SD-AB050 0-180BK
1900	SD-AB050 0-190AK	SD-AB050 0-190BK
2000	SD-AB050 0-200AK	SD-AB050 0-200BK
2100	SD-AB050 0-210AK	SD-AB050 0-210BK
2200	SD-AB050 0-220AK	SD-AB050 0-220BK
2300	SD-AB050 0-230AK	SD-AB050 0-230BK
2400	SD-AB050 0-240AK	SD-AB050 0-240BK
2500	SD-AB050 0-250AK	SD-AB050 0-250BK
2600	SD-AB050 0-260AK	SD-AB050 0-260BK
2700	SD-AB050 0-270AK	SD-AB050 0-270BK
2800	SD-AB050 0-280AK	SD-AB050 0-280BK
2900	SD-AB050 0-290AK	SD-AB050 0-290BK
3000	SD-AB050 0-300AK	SD-AB050 0-300BK

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

TWO-PART DRAIN CHANNELS

with side 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)**.

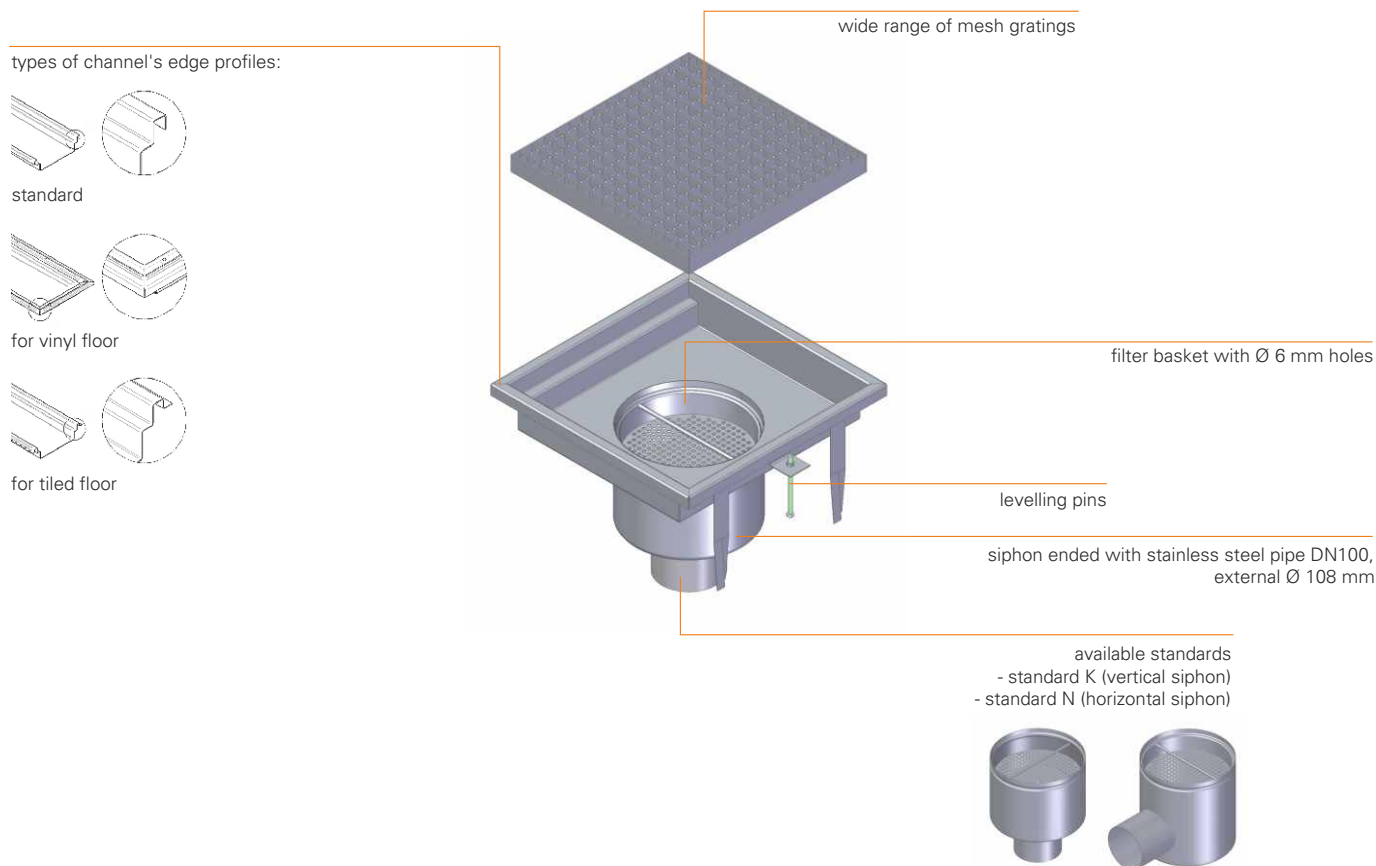
Indicated dimensions are also valid for:

- drain channels with edge profile for vinyl floor SD-AB053**1**
- drain channel with edge profile for tiled floor SD-AB053**2**
- drain channel with horizontal siphon (**N** standard)

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 ÷ 2500 mm.

ONE-PART FLOOR DRAINS



- 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.

The models in the table below refer to **floor drains with standard edge profile and vertical siphon (AB060 0-__AK)**.

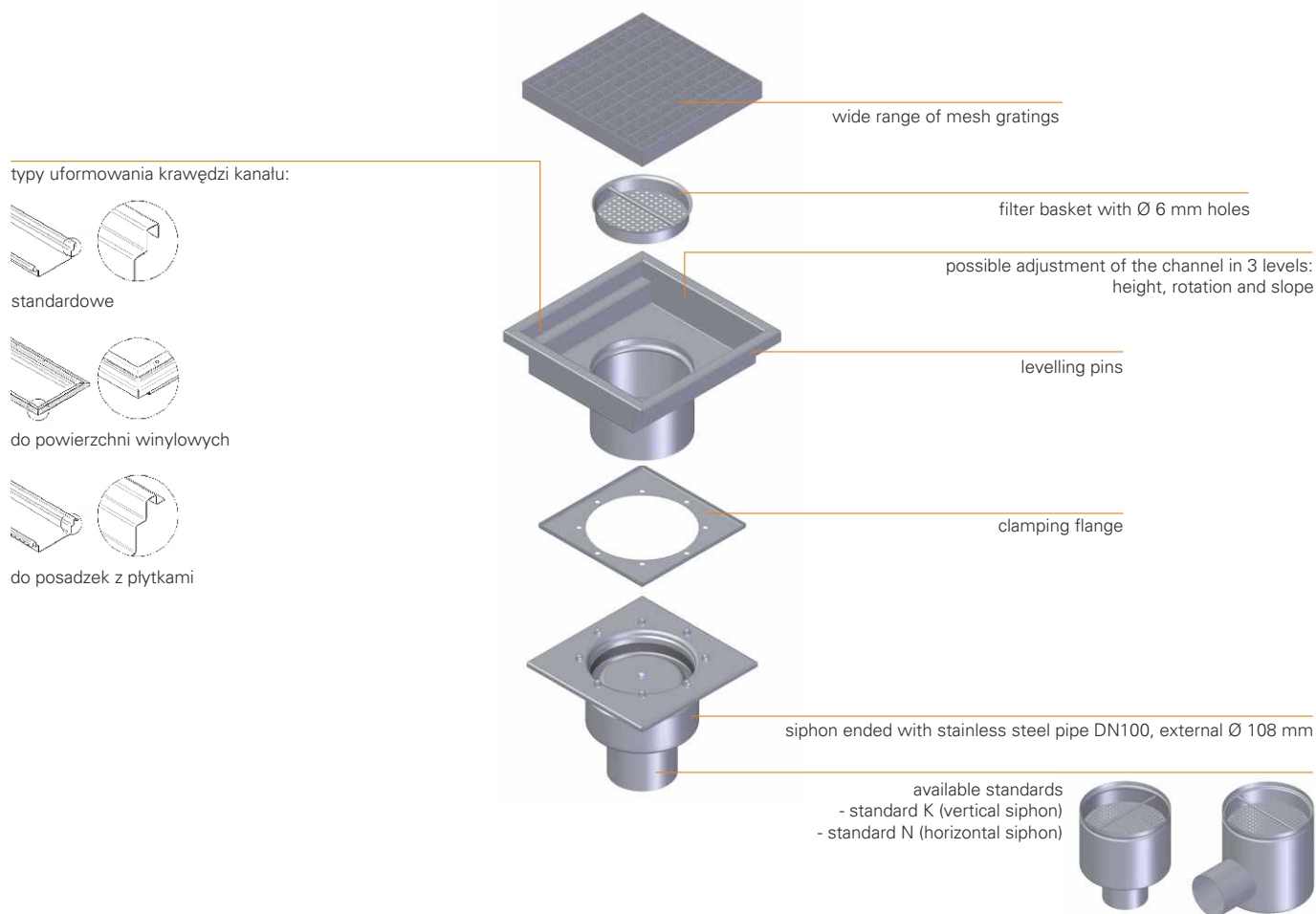
Indicated dimensions are also valid for:

- drain channels with edge profile for vinyl floor AB060**1**
- drain channel with edge profile for tiled floor AB060**2**
- drain channel with horizontal siphon (**N** standard)

width ¹ [mm]	depth [mm] 300	depth [mm] 400	depth [mm] 500
	model	model	model
300	AB060 0 -030 AK	AB060 0 -030 BK	AB060 0 -030 CK
400	AB060 0 -040 AK	AB060 0 -040 BK	AB060 0 -040 CK
500	AB060 0 -050 AK	AB060 0 -050 BK	AB060 0 -050 CK

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

TWO-PART FLOOR DRAINS



- 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.

The models in the table below refer to **floor drains with standard edge profile and vertical siphon (SD-AB060 0-__AK)**.

Indicated dimensions are also valid for:

- drain channels with edge profile for vinyl floor SD-AB060**1**
- drain channel with edge profile for tiled floor SD-AB060**2**
- drain channel with horizontal siphon (**N** standard)

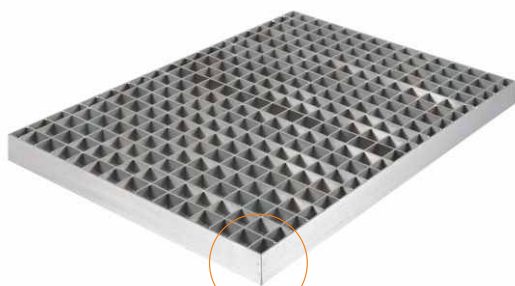
width ¹ [mm]	depth [mm] 300	depth [mm] 400	depth [mm] 500
	model	model	model
300	SD-AB060 0 -030 AK	SD-AB060 0 -030 BK	SD-AB060 0 -030 CK
400	SD-AB060 0 -040 AK	SD-AB060 0 -040 BK	SD-AB060 0 -040 CK
500	SD-AB060 0 -050 AK	SD-AB060 0 -050 BK	SD-AB060 0 -050 CK

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

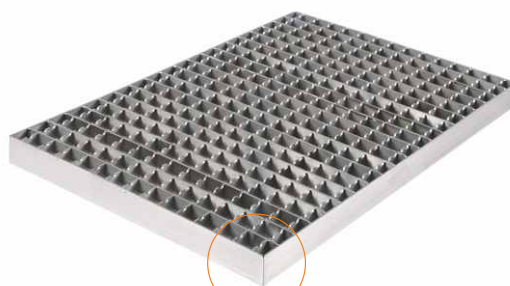
MESH GRATINGS

To complete the floor drain appropriate gratings are needed. Choosing the most suitable type of **grating** depends on the place of installation of the channel taking into account the load class, specificity and functionality of the room.

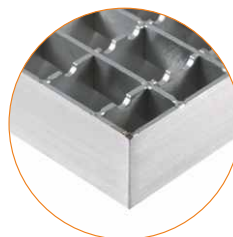
In kitchen facilities the most commonly used gratings are smooth or anti-slip mesh gratings 23 x 23 mm. **Anti-slip mesh gratings** are usually applied in high risk areas where high volumes of water are discharged.



SMOOTH
mesh grating



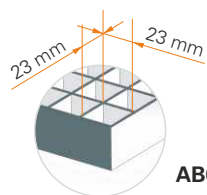
ANTI-SLIP
mesh grating



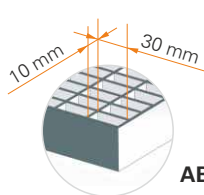
- Made of AISI 304 stainless steel.
- Fast and easy cleaning.
- Smooth or anti-slip grating finish.
- Extensive and diversified gratings offer:
 - for professional kitchens, mesh size 23 x 23 mm;
 - for industrial sites, mesh size 30 x 30 mm;
 - for public facilities, mesh size 30 x 10 mm.



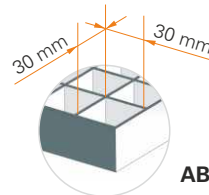
SMOOTH mesh gratings



AB0230



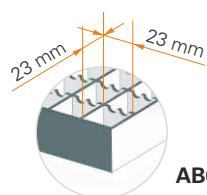
AB0100



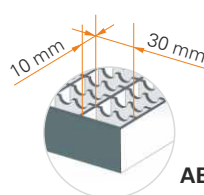
AB0300

width [mm]		depth [mm] 258	depth [mm] 358	depth [mm] 458
		model	model	model
mesh size 23 x 23 mm	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

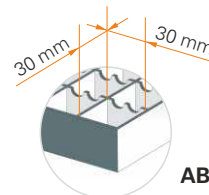
ANTI-SLIP mesh gratings



AB0240



AB0110



AB0310

width [mm]		depth [mm] 258	depth [mm] 358	depth [mm] 458
		model	model	model
mesh size 23 x 23 mm	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 CANOPIES

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 throughout the room causing temperature rise and settle on the appliances (which may result in their damage). In order to prevent it, a properly designed mechanical ventilation system is needed, of which the most important element is a properly selected canopy.

The main task of the canopy is to capture impurities and fumes as well as to prevent the escape of odours. An essential element of the canopy are the filters with high efficiency of grease filtration. The cleanliness of ventilation channels, fire safety and the possibility of using a heat recovery system depends on their effectiveness. Heat recovery system is particularly appreciated by investors, due to energy saving, and ultimately the reduction of operating costs. Ventilation design solutions have to be thought out and properly executed in order to ensure proper thermal comfort and effective air exchange.

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

Main features of GORT canopies:

- individual selection to a given project and specific kitchen technology
- the possibility of working with heat recovery system thanks to the use of baffle-mesh filters with high-efficiency of grease filtration
- the possibility to reduce odours using UV light
- AISI 304 stainless steel construction
- wall or central canopies available
- diversified offer - may be applied in different gastronomic facilities
- available canopies: glass tube canopies, exhaust canopies, induction canopies, induction canopies with compensation, condense canopies
- **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
 - mesh filters, baffle-mesh filters, cyclone filters and blind filters
 - lighting
 - air ducts of untypical dimensions and location
- two standard heights of canopies: 400 and 550 mm (the possibility of using different height in individual cases).



TYPES OF CANOPIES:

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



complete range of SOLUTIONS

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





complete range of SOLUTIONS

06

Equipping canopies with ANSUL R-102 fire suppression system increases safety of users and provides 24/7 protection.

07

Highly effective in case of open fires.

08

Different types of filters providing effective filtration.

Ease of assembly and disassembly. Filters can be washed in dishwashers.

09

Three types of lighting available: suspended, integrated and spotlight.

Integrated lighting provides high hygiene.

10

Possibility to install a shelf to the canopy to make additional storage space for kitchen accessories.

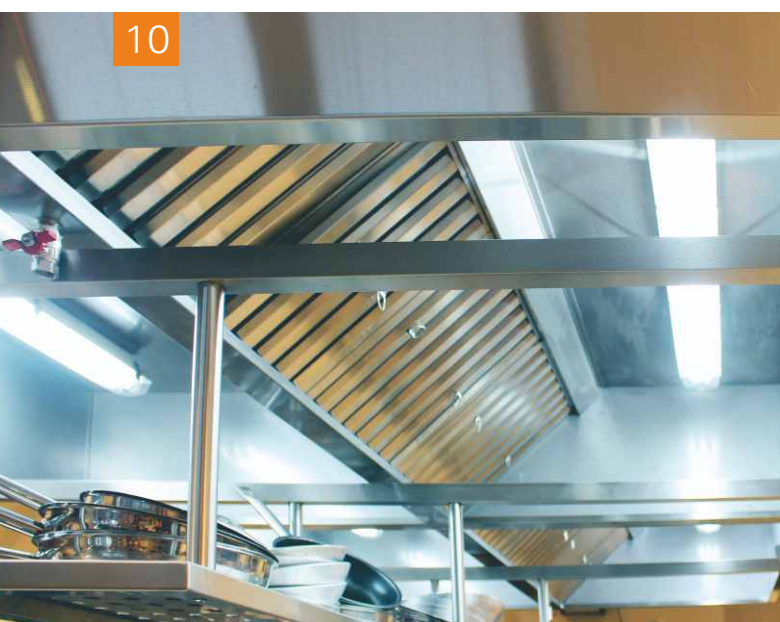
Thanks to that most of the necessary equipment is "at hand".

11

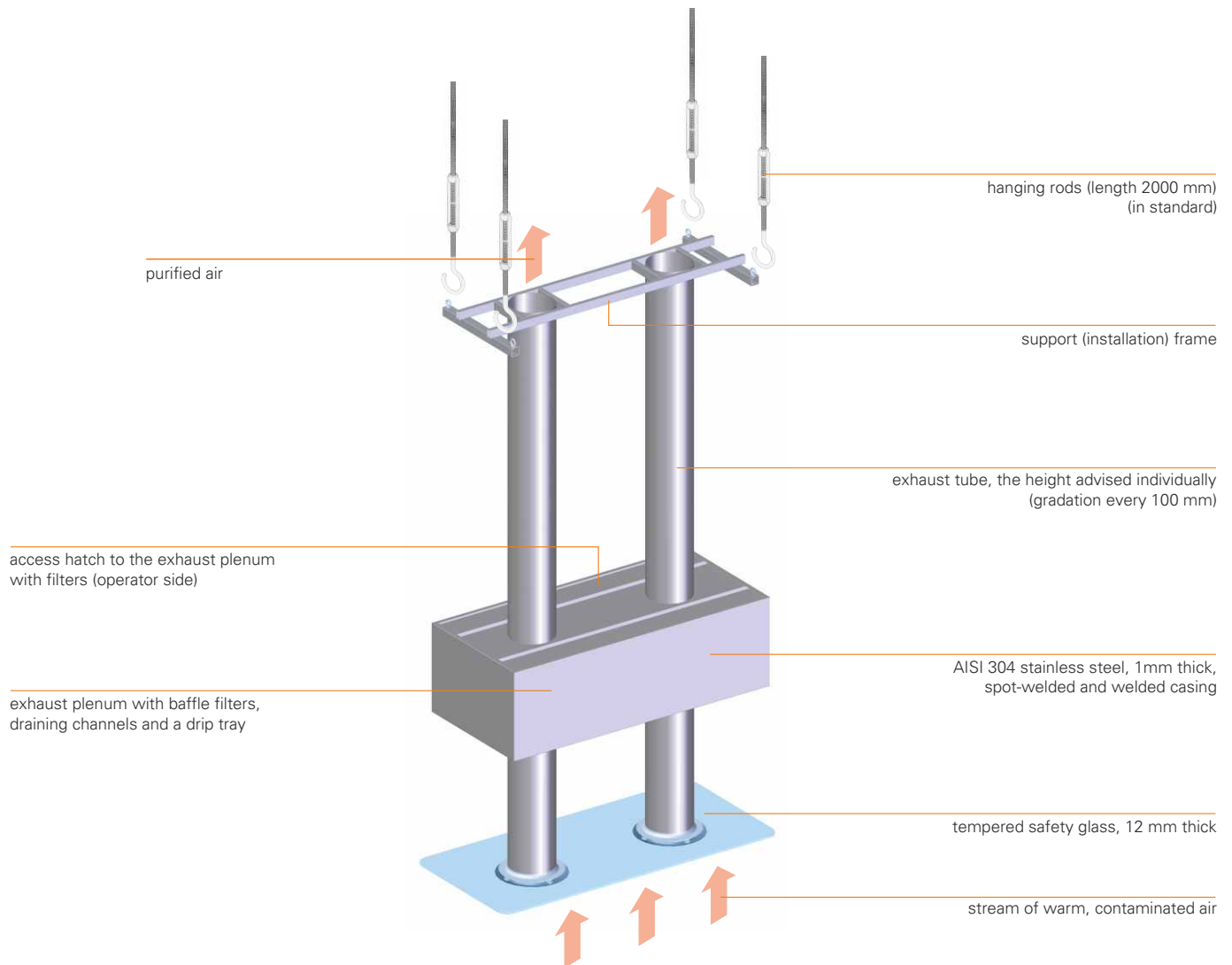
System of additional supply air to improve the balance between supply and exhaust air.

Available types of supply air systems: compensation supply air, induction supply air, air curtains, personal supply air, autonomous supply air.





GLASS TUBE CANOPIES



- 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 canopy is adjusted individually for the specific room.

Standard:

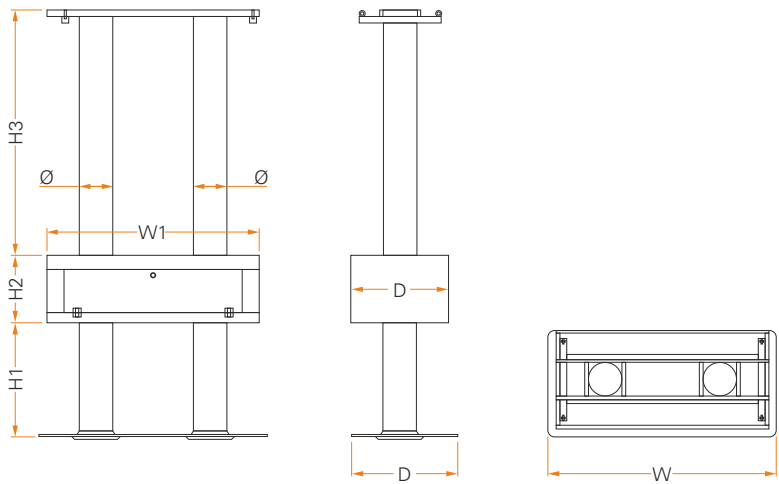
- baffle filters
- drip tray
- hanging rods

Optional:

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



GLASS TUBE
canopies (OT)

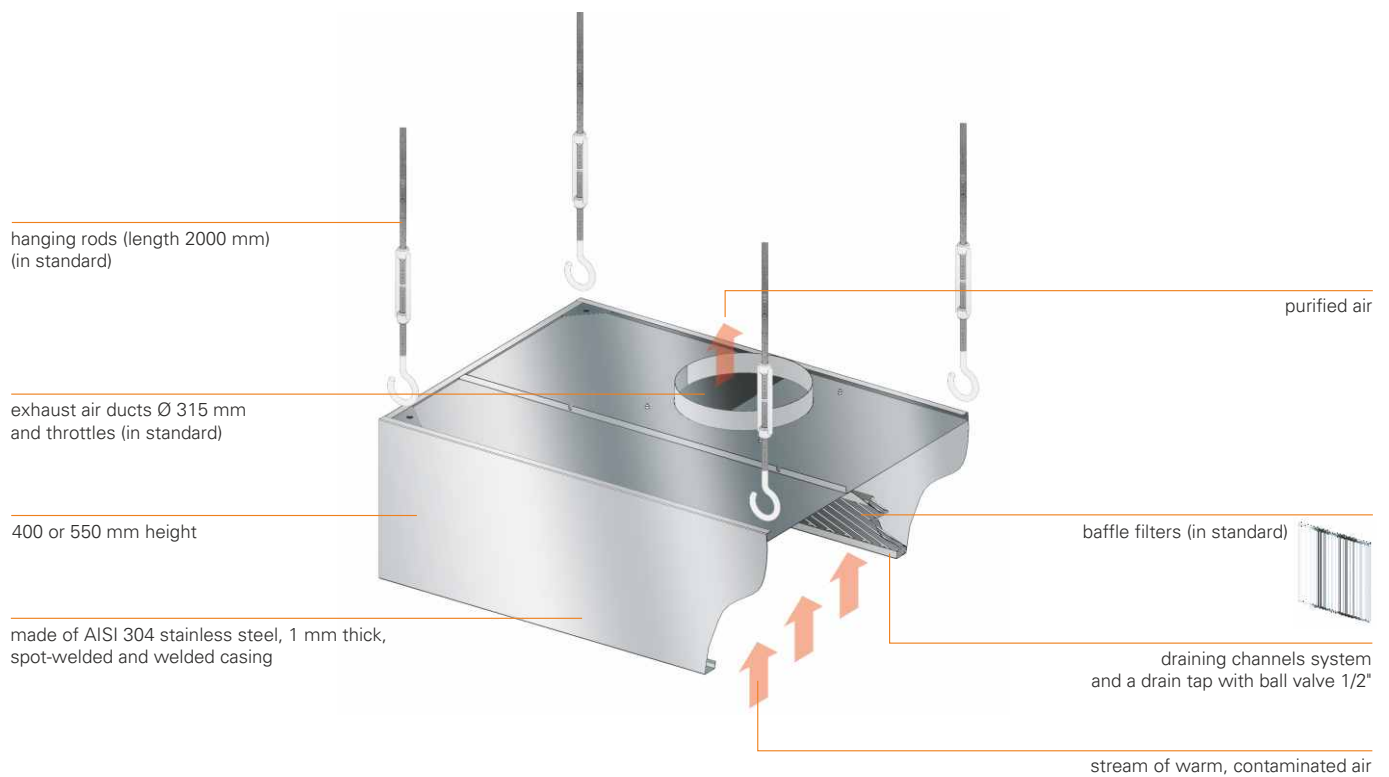


width W [mm]	depth D [mm]	height of lower tube H1 [mm]	width W1 [mm]	depth of exhaust plenum D1 [mm]	height of exhaust plenum H2 [mm]	tube diameter Ø [mm]	number of exhaust tubes
600÷800	600÷1000	600	L-100	600	410, 550 ¹⁾	204	1
900÷1600	600÷1000	600	L-100	600	410, 550 ¹⁾	204	2

H3 – dimensions advised individually (gradation every 10 cm);
¹⁾ Refers to canopies with UV filtration.



EXHAUST CANOPIES



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

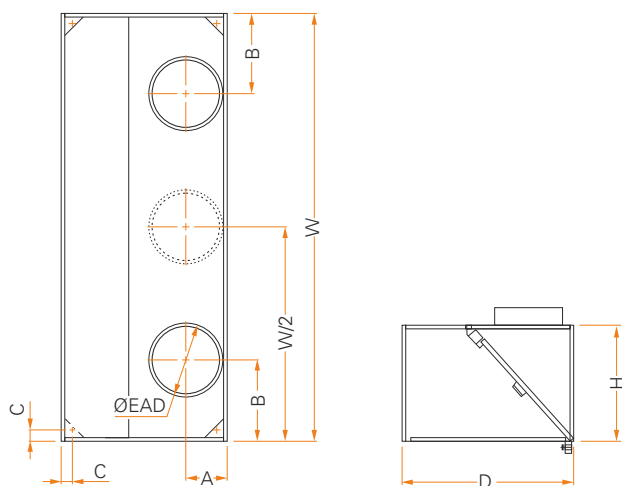
Standard:

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

Optional:

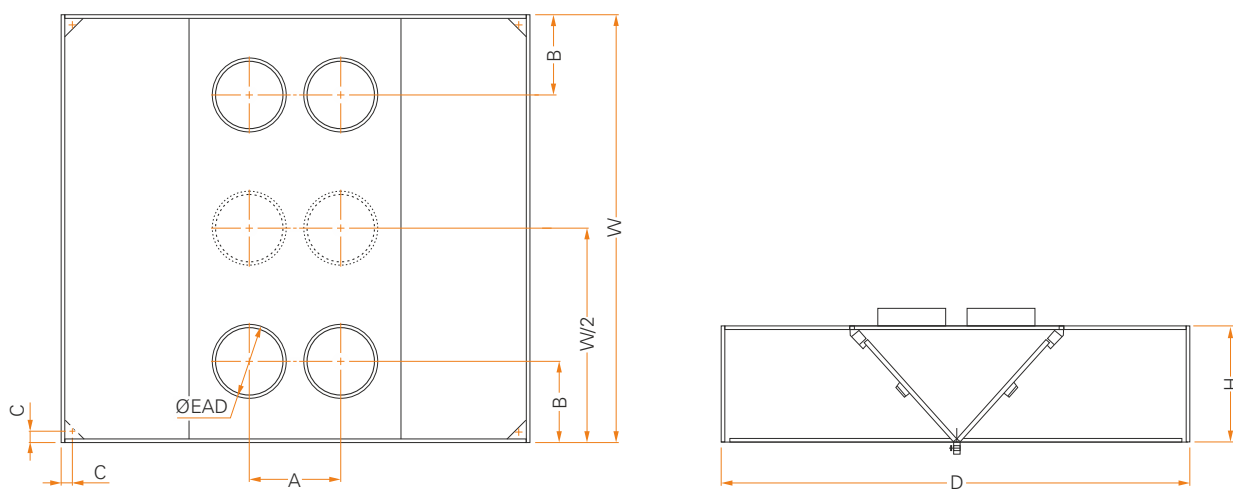
- lighting: suspended, integrated and spotlight
- mesh filters, baffle-mesh filters, cyclone filters, blind filters
- UV filtration (for canopy of 550 mm height)
- ANSUL R-102 fire suppression system
- exhaust fan (for the canopies of 550 mm height)
- air ducts of untypical dimensions and position

WALL exhaust canopies OW01



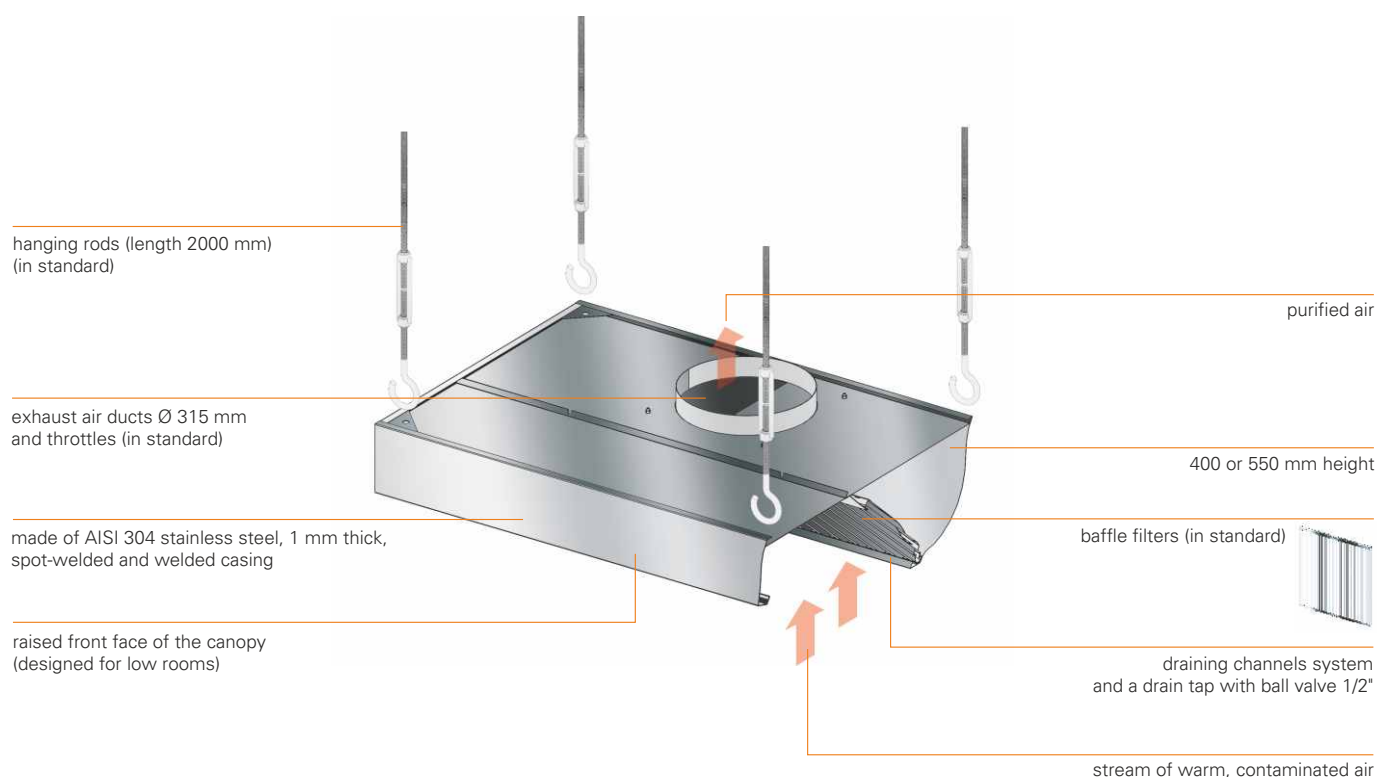
width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	C [mm]
1000÷1500	700÷1400	400, 550	210	W/2	1	315	50
1600÷2000	700÷1400	400, 550	210	375	2	315	50
2100÷2900	700÷1400	400, 550	210	500	2	315	50

CENTRAL exhaust canopies 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 CANOPIES 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 canopy (designed for low rooms).
- Canopies up to 2900 mm are made as one-segment, canopies longer than 2900 mm are assembled of two or more individual segments.

Standard:

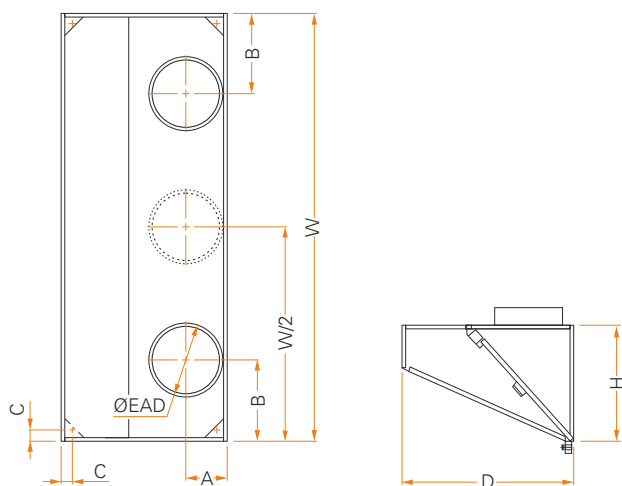
- baffle filters
- exhaust air ducts with throttles
- hanging rods

Optional:

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

WALL

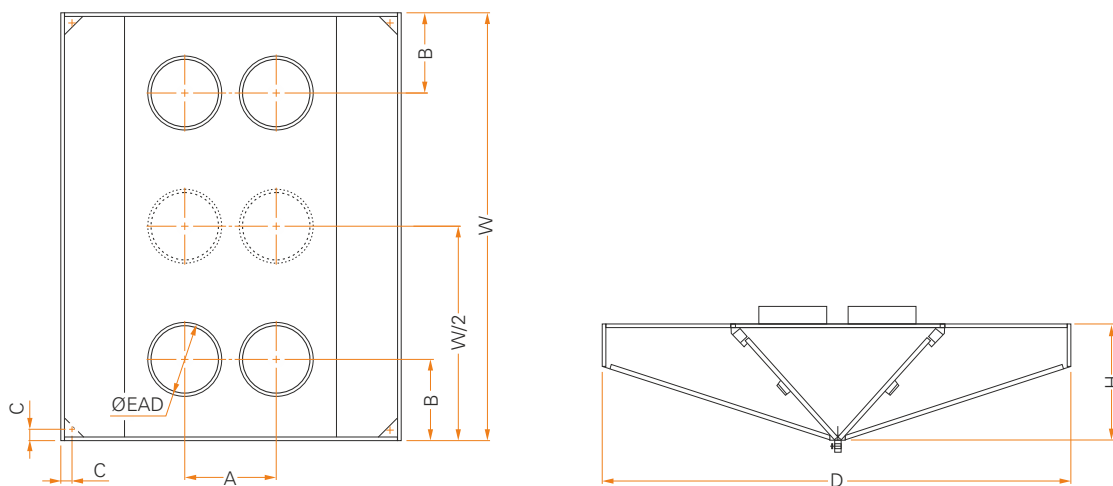
exhaust canopies for low rooms **OP50**



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

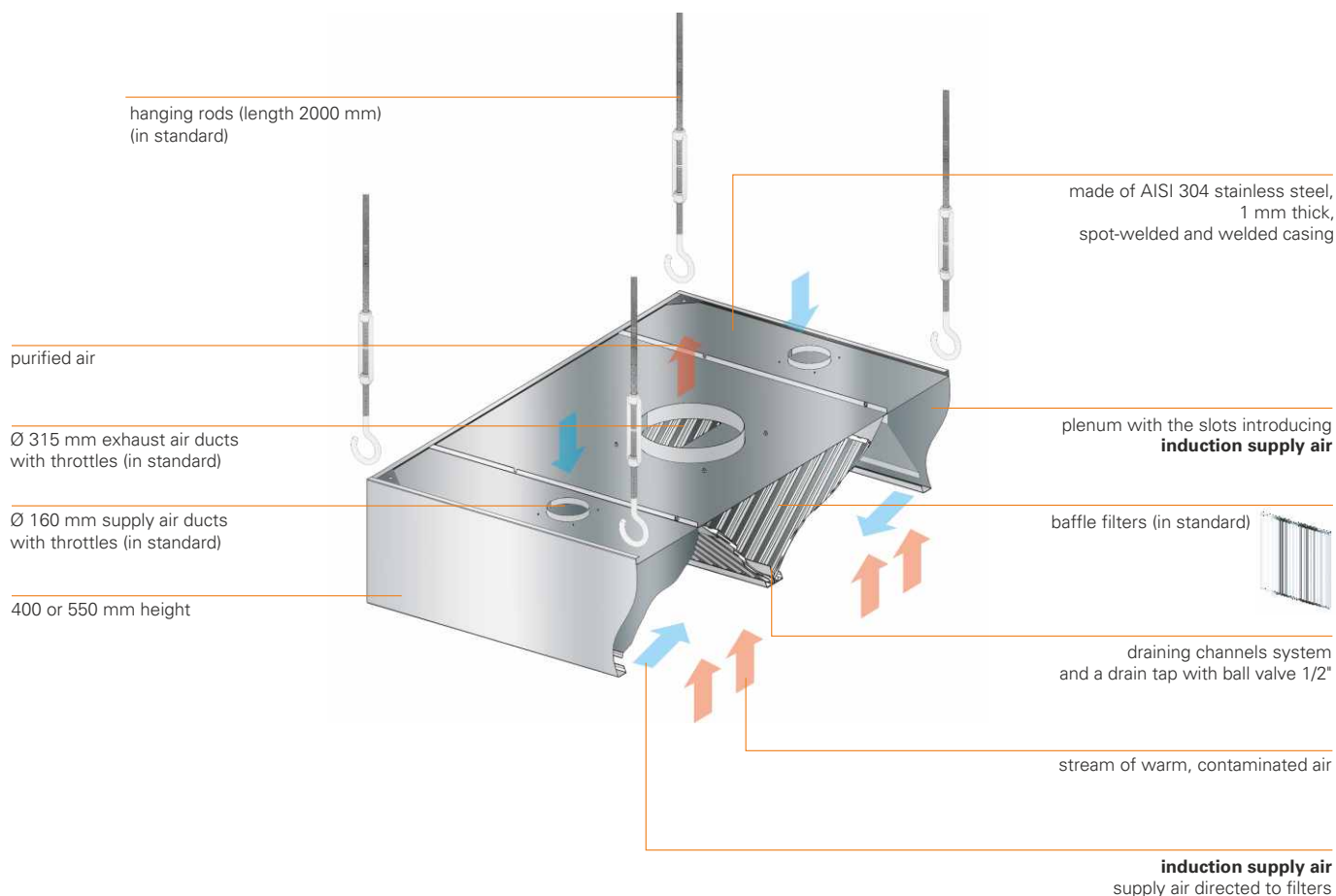
CENTRAL

exhaust canopies 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 CANOPIES



- Exhaust canopies with induction supply air.
- Intended to capture and remove impurities as smoke, vapour, odours, fumes and excessive heat produced by kitchen appliances.
- Horizontal beam of supply air (**induction supply air**) prevents warm, contaminated air from getting out of the canopy, directing it into the filters.
- Higher efficiency of canopy's work (reduction of the amounts of exhausted air) - lower energy consumption.
- Canopies up to 2900 mm are made as one-segment, canopies longer than 2900 mm are assembled of two or more individual segments.

Standard:

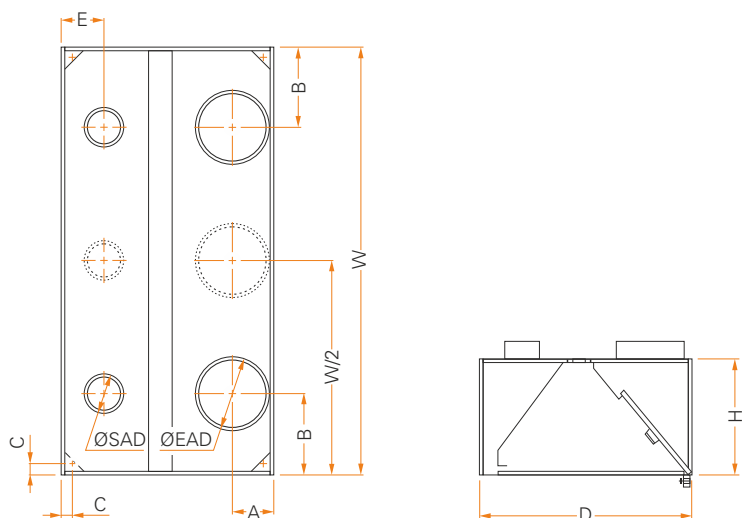
- baffle filters
- exhaust air ducts with throttles
- supply air ducts with throttles
- hanging rods

Optional:

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

WALL

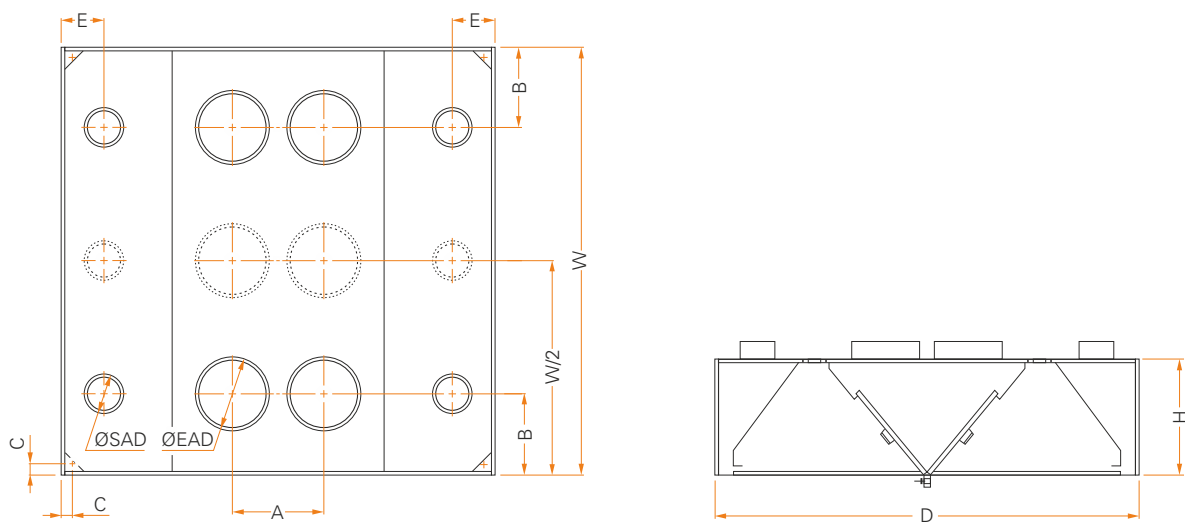
induction canopies **ON10**



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

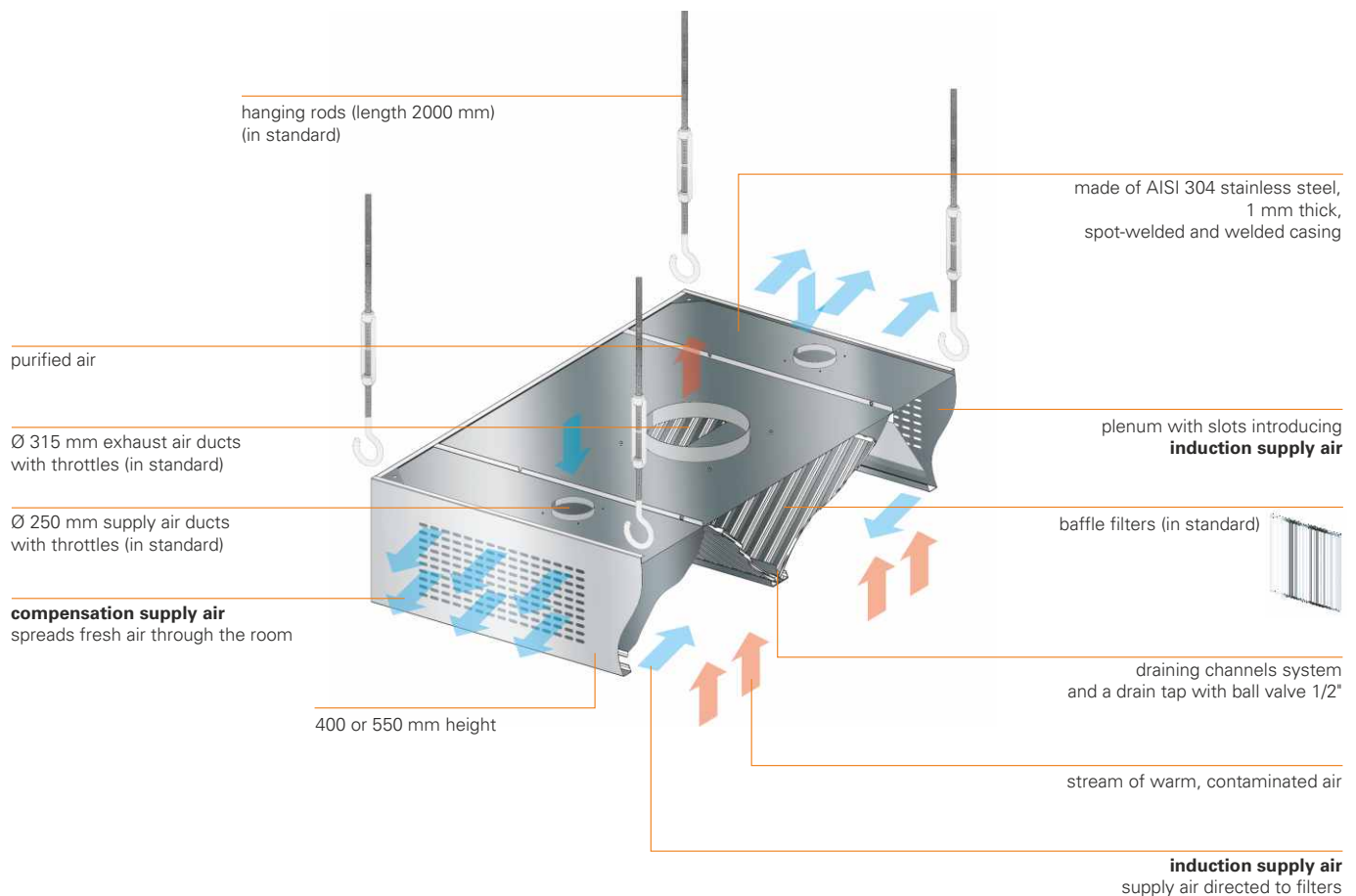
CENTRAL

induction canopies **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 CANOPIES WITH COMPENSATION



- Exhaust & supply air canopies.
- 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 canopy, directing it into the filters.
- Perforated front face of the canopy with **compensation supply air** (supply of fresh air in the room).
- Higher efficiency of canopy's work (reduction of the amounts of exhausted air) - lower energy consumption.
- Canopies up to 2900 mm are made as one-segment, canopies longer than 2900 mm are assembled of two or more individual segments.

Standard:

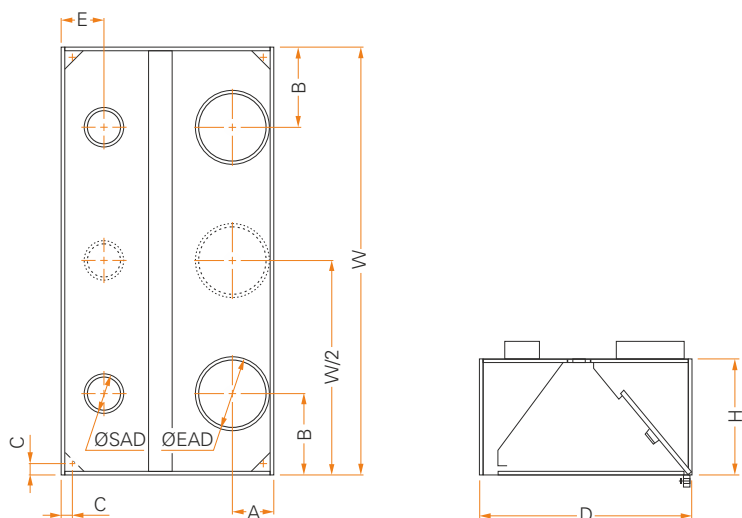
- baffle filters
- exhaust air ducts with throttles
- supply air ducts with throttles
- hanging rods

Optional:

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

WALL

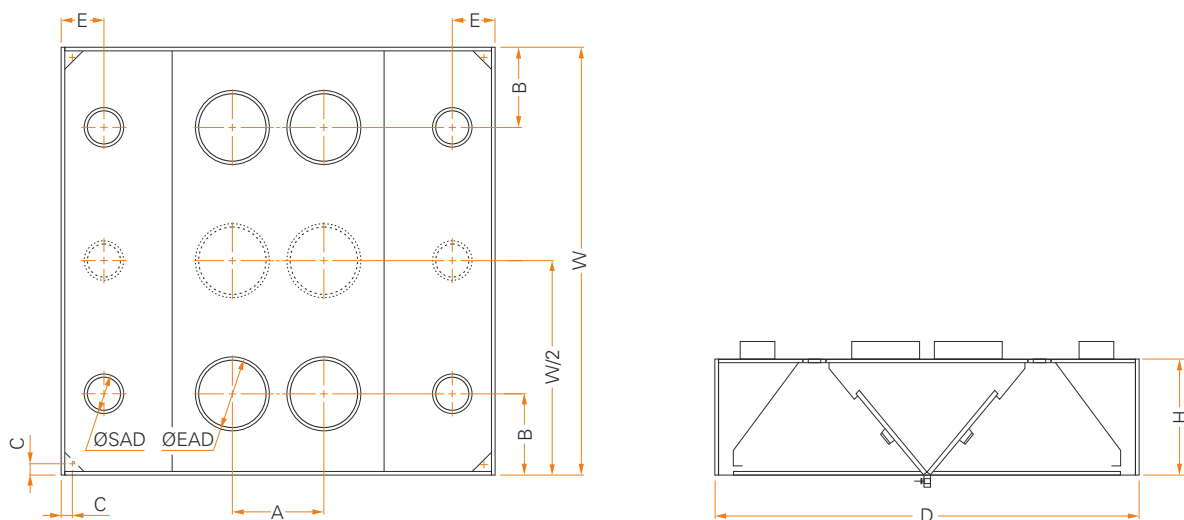
induction canopies with compensation **OK11**



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

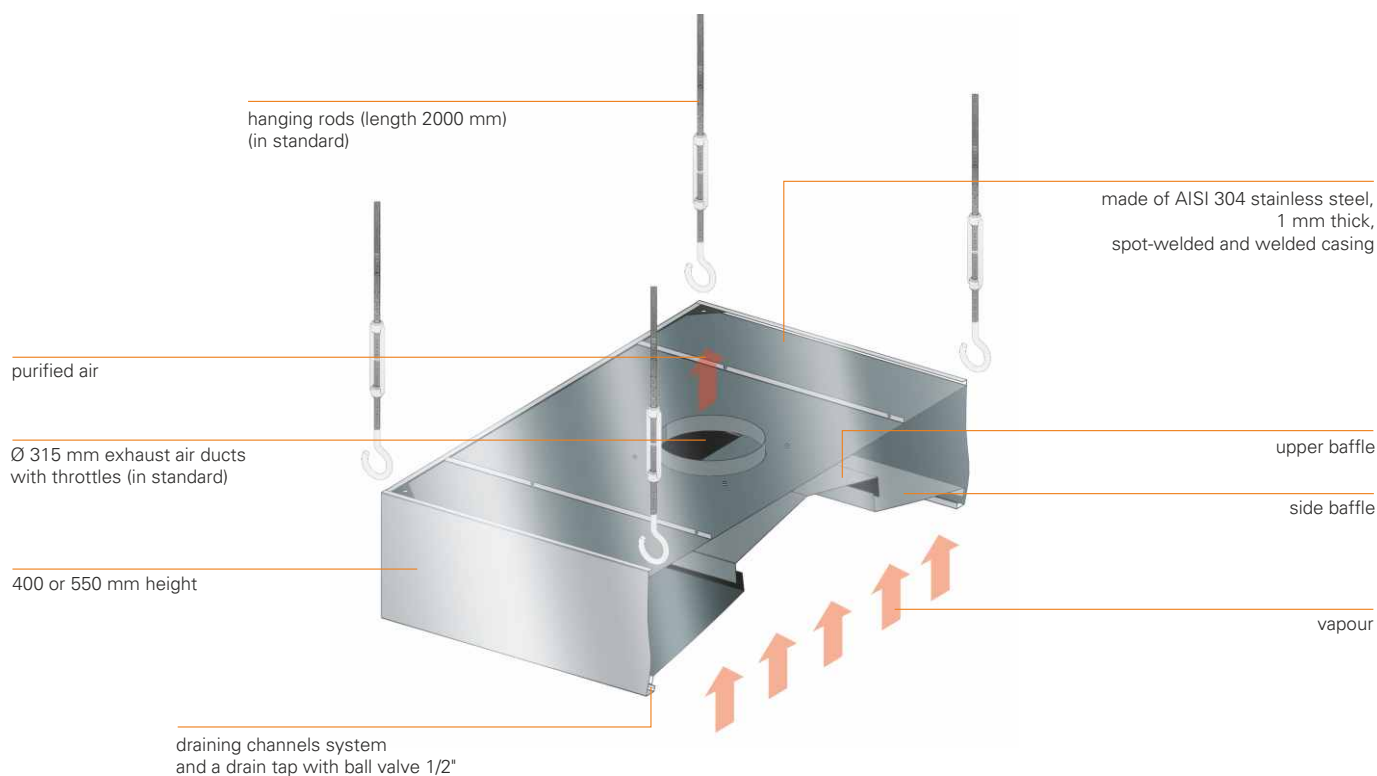
CENTRAL

induction canopies 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	L/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

CONDENSE CANOPIES and CONDENSE CANOPIES WITH COMPENSATION



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

Standard:

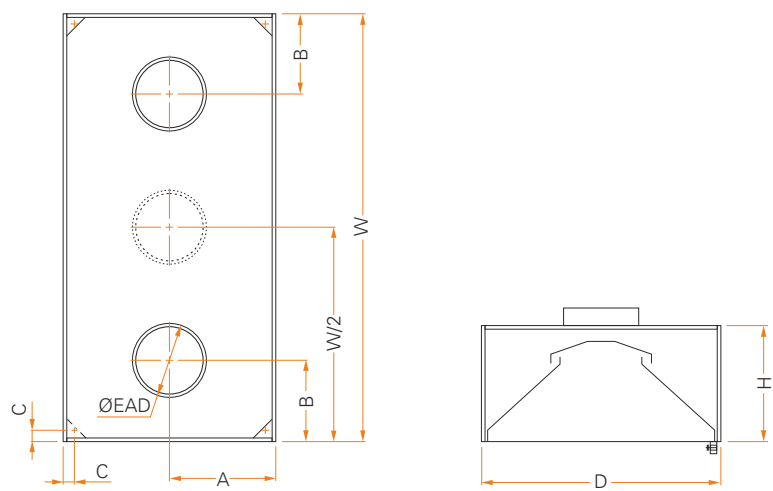
- exhaust air ducts with throttles
- side baffles
- hanging rods

Optional:

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



CONDENSE
canopies **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	W/2	L/2	1	315	50
1600÷2000	800÷1400	400, 550	W/2	375	2	315	50
2100÷2900	800÷1400	400, 550	W/2	500	2	315	50



UV FILTRATION SYSTEM

ventilation canopies - optional equipment

UV filtration is **the system of air purification and odour reduction** using **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 very strong anti-bacterial properties and eliminates microorganisms in the exhausted air. Using UV filtration in the canopy efficiently purifies the air and reduces odours in the exhausted air.

- effective odours reduction
- higher filtration efficiency
- better work comfort in kitchen area
- clean 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 canopy) 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 channels. CO₂ together with purified air is removed to ventilation ducts.

Thanks to the use of ozone in the canopies, it is possible to purify the exhausted air almost entirely, which ensures cleanliness of ventilation channels in the kitchen. Additionally, odour emissions are reduced and fire safety is increased. UV cassettes are placed in the chamber behind the filters so the employees are not exposed to UV radiation. Additionally, the canopy 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 canopies and ventilation operation.



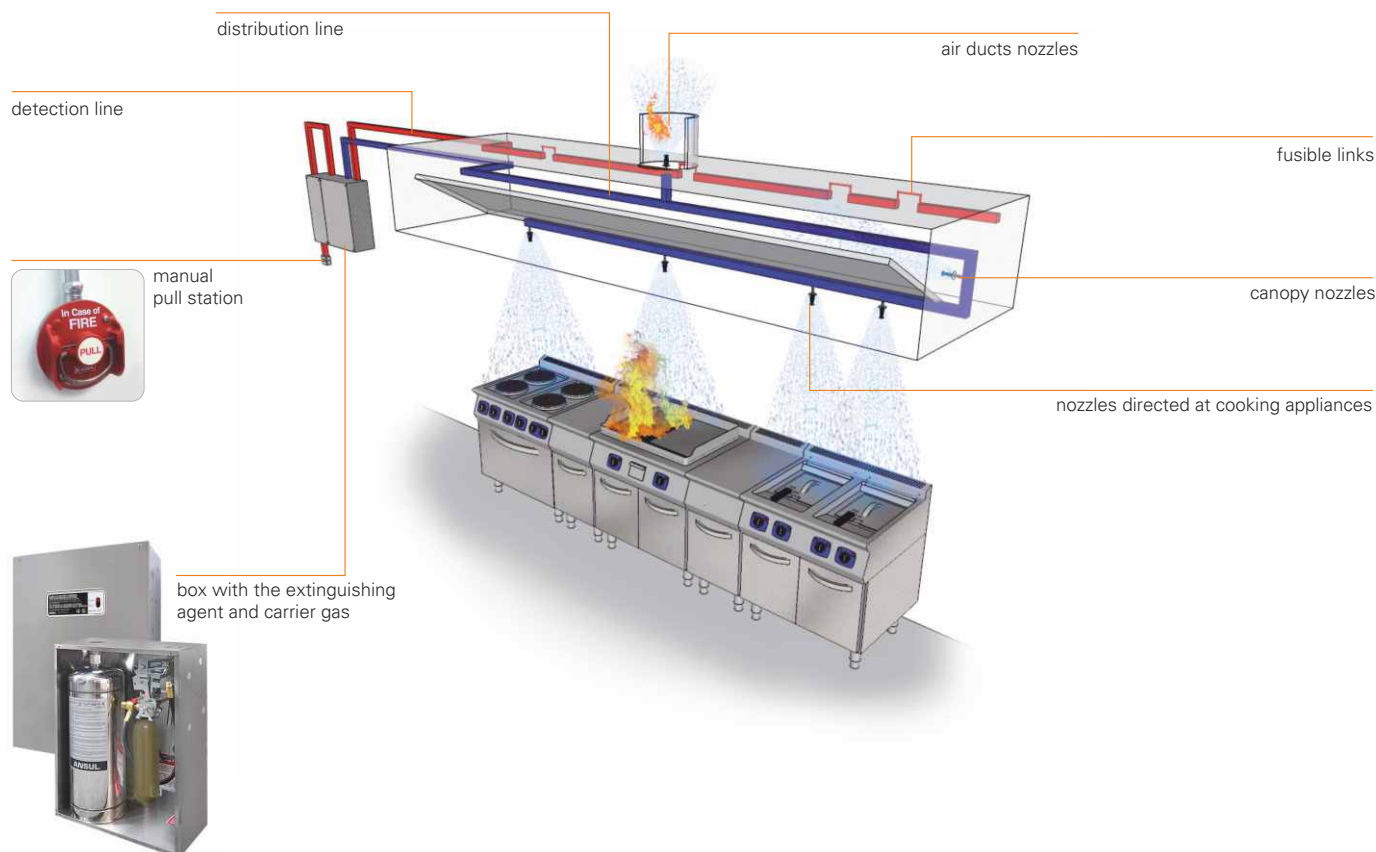
ANSUL R-102 SYSTEM

ventilation canopies - optional equipment

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, canopies 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.

- release mechanism – manual or electric
- 24/7 fire protection
- effective in case of open fires
- higher level of fire safety of kitchen areas
- possibility to install in all GORT ventilation canopies

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.

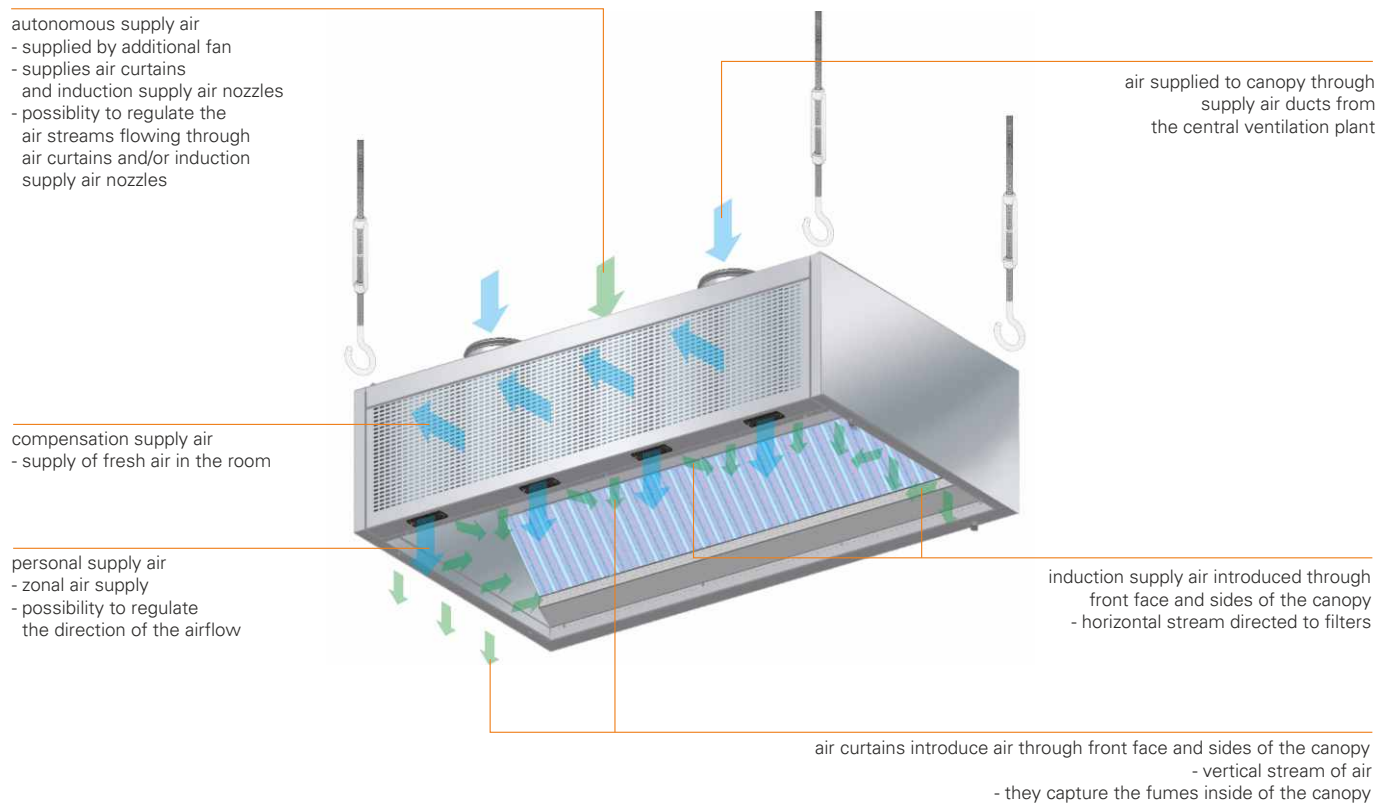


SUPPLY AIR SYSTEM

ventilation canopies - optional equipment

GORT ventilation canopies comprise two groups of canopies: exhaust canopies and exhaust & supply canopies. The main aim of the second group of canopies 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 canopies:

- improves the balance between supply and exhaust air
- enhances air quality and work comfort
- improves the work efficiency of the canopy
- 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 canopy
- induction supply air is introduced through front face of the canopy or from the sides of the canopy (optional)
- induction supply air can be delivered via air supply ducts or by the means of **autonomous supply air**
- standard in ON induction canopies and OK induction canopies with compensation

COMPENSATION

supply air

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

AIR

curtains

- the stream of air from the edge of the canopy, directed vertically downward
- higher efficiency of heat capture with less air extracted by the canopy
- air curtains capture the fumes inside of the canopy, preventing them from getting out of the canopy
- air curtains introduce air through front face of the canopy or from the sides of the canopy (optional)
- 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 canopy
- stream of air directed downward from the edge of the canopy with **the regulation of the direction of the outflow**
- designed to direct the stream of air in the specific place under the canopy or near the canopy (so-called **zonal air supply**)
- applied together with the canopy with compensation supply air (OK)

AUTONOMOUS

supply air

- the air supplied by independent fan placed on the ceiling of the canopy
- usually applied in canopies with induction supply air and air curtains
- can be used in canopies 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

FILTERS

ventilation canopies - optional equipment

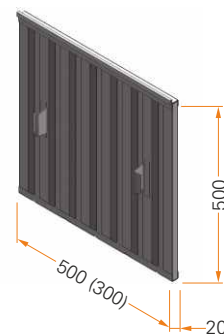
Designed to capture impurities from the air (especially grease) produced during heat treatment of the food.
Made of AISI 304, spot-welded and welded construction.

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

BAFFLE

filters

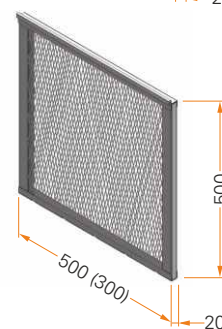
- Made of two profiles facing each other.
- The air flowing through the filter "falls" on the first profile (baffle) and is forced to change direction. Then due to the decrease of the cross-section area (the slot) the air accelerates and falls on the second profile (baffle). The grease particles contained 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 canopies.



MESH

filters

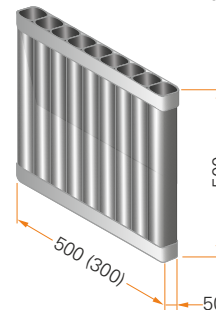
- Comprising of several layers of aluminium mesh (usually six) placed in a rigid frame.
- Internal meshes have approximately three times smaller holes than the external meshes.
- The air flowing through the filters swirls causing the grease particles to settle on the mesh and then run down into draining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



CYCLONE

filters

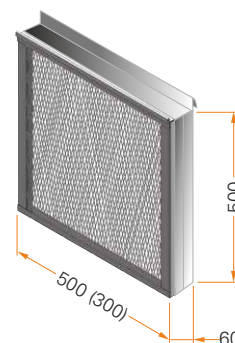
- Consisting of multiple profiles placed next to each other.
- Due to filter's special shape and negative pressure generated by the exhaust system, the air flows through the front of the filter swirls inside the profiles and flies away to the top and to the bottom of the filter. Thanks to the centrifugal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



BAFFLE-MESH

filters

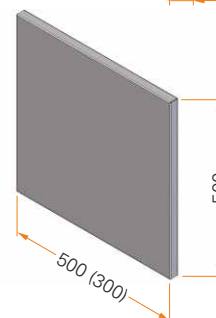
- Combination of two types of filters: the baffle one, located at the front of the filter and the mesh one.
- The baffle filter is designed to remove the majority of grease particles, the remaining ones are captured by mesh filter.
- Most often applied in canopies with UV system.



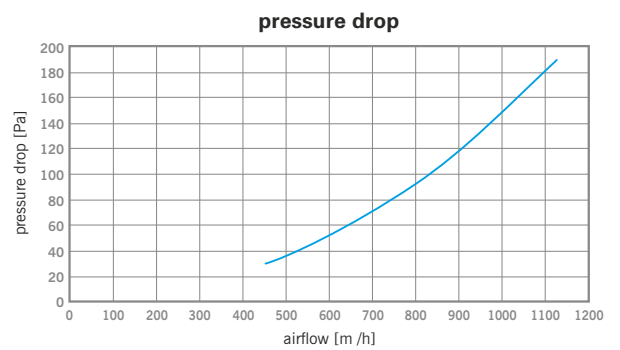
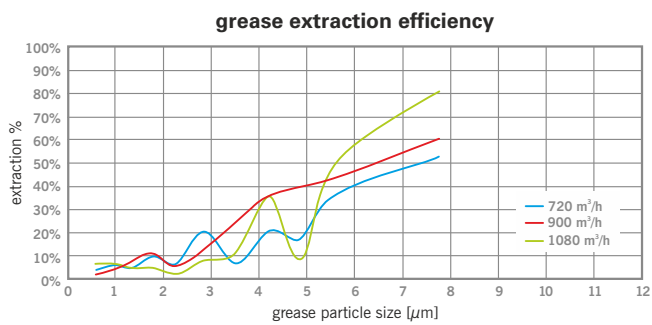
BLIND

filters

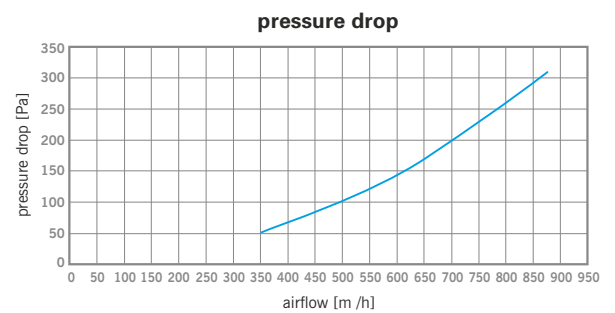
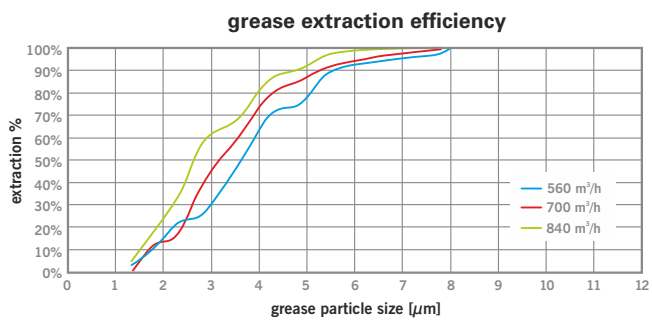
- Full wall construction (in other words: blind panels).
- Used in place of baffle filters to achieve adequate pressure loss.



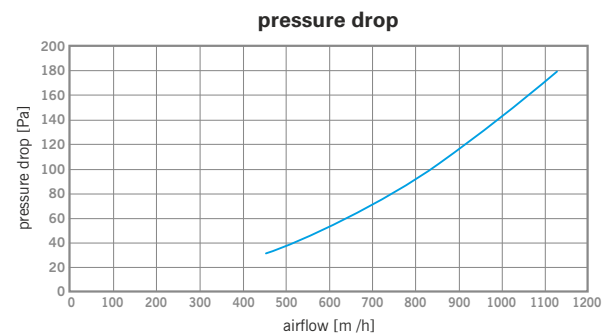
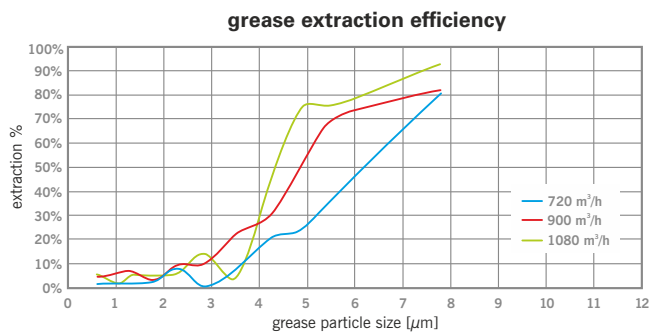
BAFFLE FILTERS 500 X 500 mm



BAFFLE-MESH FILTER 500 X 350 mm



CYCLONE FILTER 500 X 500 mm



LIGHTING

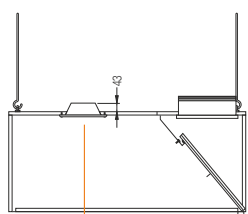
ventilation canopies - optional equipment

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

INTEGRATED LIGHTING

models AW206, AW209, AW212, AW215

- Built-in LED lighting, integrated in the canopy body.
- Functional solution providing high hygiene.
- Energy class A+.
- High LED efficiency of 130 lm / W.
- Degree of protection - IP 44.
- Power supply 230V / 50 Hz.
- To cooperate with OW, OP, ON and OK canopies.



integrated lighting

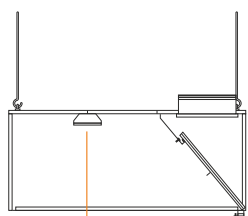


model	AW206	AW209	AW212	AW215
external dimensions [W x D x H]	660 x 260 x 71 mm	970 x 260 x 71 mm	1270 x 260 x 71 mm	1570 x 260 x 71 mm
power	2 x 9 W	2 x 14 W	2 x 18 W	2 x 22 W
luminous flux	2 x 1070 lm	2 x 1720 lm	2 x 2240 lm	2 x 2760 lm

SUSPENDED LIGHTING

models AW106, AW109, AW112, AW115

- LED lighting in a form of a suspended casing mounted to the ceiling.
- Energy class A+.
- High LED efficiency of 130 lm / W.
- Degree of protection - IP 44.
- Power supply 230V / 50 Hz.
- To cooperate with OW, OP, ON, OK and OZ canopies.



suspended lighting



model	AW106	AW109	AW112	AW115
external dimensions [W x D x H]	660 x 154 x 62 mm	960 x 154 x 62 mm	1260 x 154 x 62 mm	1560 x 154 x 62 mm
power	2 x 9 W	2 x 14 W	2 x 18 W	2 x 22 W
luminous flux	2 x 1070 lm	2 x 1720 lm	2 x 2240 lm	2 x 2760 lm

EXHAUST FANS and HANGING RODS

ventilation canopies - optional equipment

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 canopies of 550 mm height.
- The fan switch is mounted on the canopy casing.
- Power supply 230V/50 Hz.
- Before choosing a suitable fan model consult with a ventilation system designer.

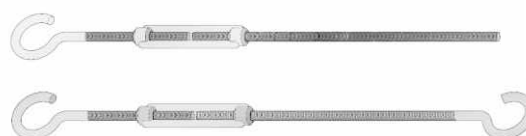


model	power [W]	parameters	static pressure								
			0	25	50	100	170	200	250	300	370
AW051	147	airflow [m³/h]	-	1650	1600	1500	1300	1200	550	-	-
		rpm [rev./min.]	-	880	930	1050	1170	1200	1360	-	-
		current [A]	-	1,6	1,4	1,3	1,2	1,1	0,6	-	-
AW052	250	airflow [m³/h]	2250	2225	2180	1925	1050	-	-	-	-
		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

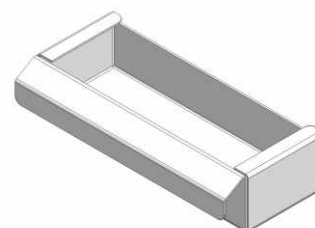
- Hanging rods allow stable fixation of the canopies to the ceiling.
- Available models:
 - **AW023** threaded hanging rod, length 2000 mm (in standard in all types of canopies),
 - **AW022** double hanging rod, length 300 mm.
- Possible regulation in range ± 50 mm.



DRAIN CONTAINER

model AW024

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

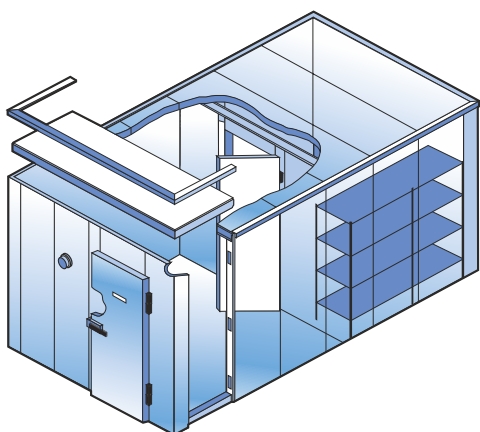


MODULAR COLD and FREEZER ROOMS

01 Modular cold rooms

The cost of gaining the specific cooling space, necessary in any gastronomic facilities, is lower in the case of cold / freezer rooms than refrigerated or freezer cabinets.

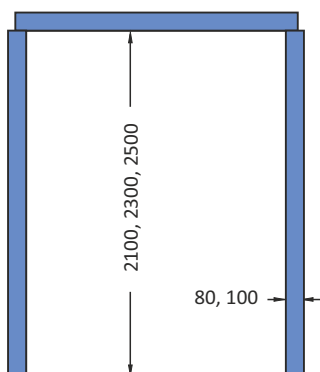
The cold room is a closed space with partition walls. The core of each partition wall is characterized with high thermal insulation and steam tightness. There is a stable controlled temperature kept inside that allows creating the conditions required for storage and preservation of different products. 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

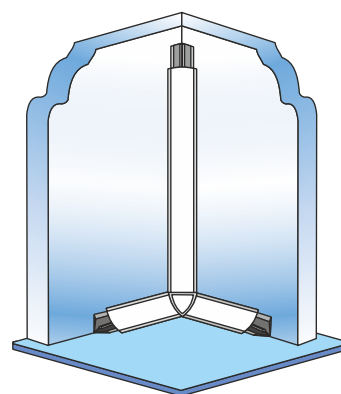
Available panels dimensions enable building a cold room with any depth and width. Height is determined by the panels width (2100 mm, 2300 mm, 2500 mm). Cold and freezer rooms are built with panels filled with polyurethane foam.

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

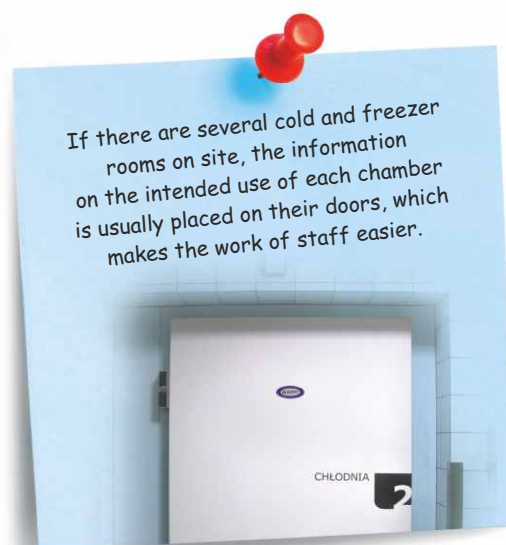


03 Finish options

The customer can choose 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 ruffled floor types possible - aluminum or stainless steel. Cold rooms interiors and exteriors are finished with PVC white profiles.



- 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.



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

05 Door

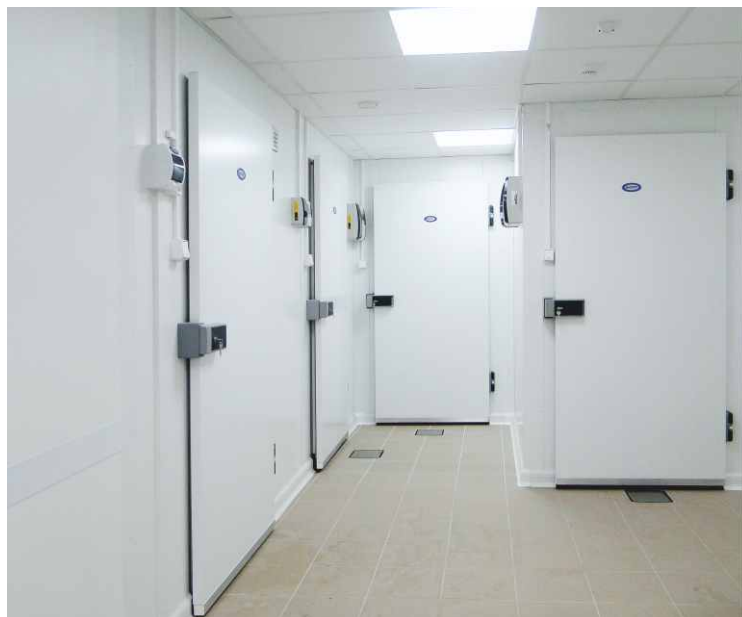
The cold or freezer room can be equipped with hinged or sliding door. In the option of hinged door, the construction of door and door frame enables the modification of door opening direction on site. Door frames of freezer rooms are equipped with heaters to prevent freezing. The lock used in the door allows it's 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



MODULAR COLD and 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 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

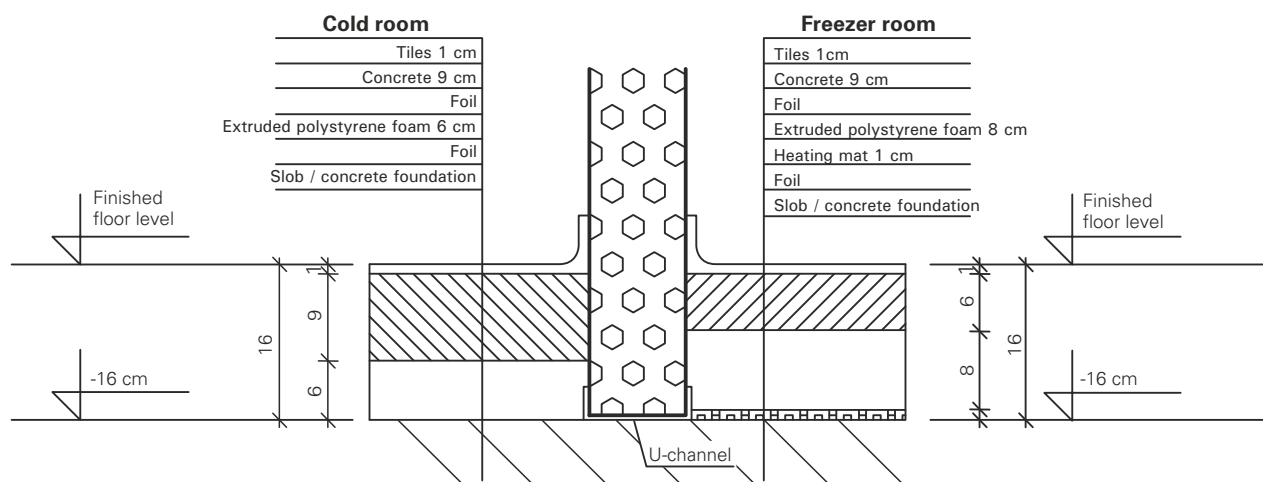


It is necessary to prepare the floor under the cold / freezer room in the place intended for its assembly.

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 ± 3 mm.
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 the front of the freezer room door. An appropriate recession is made for this purpose.

Layout of floor insulation for cold and freezer rooms



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 on "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 (as shown on the photo next page).

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 (example photo on the next page).

floor / doors

	HINGED doors	SLIDING doors
usage area	cold and freezer rooms	cold and freezer rooms
door thickness	70 mm (cold room), 90 mm (freezer room)*	90 mm
door width	700 mm, 800 mm, 900 mm	700 mm, 800 mm, 900 mm
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 90 mm are also appropriate for outside installation – e.g. in the wall (Photo 3).



examples of modular cold / freezer room
 on **recessed floor** - assembly stage (upper left photo),
 on **"U"-channel / floorless** (bottom left photo)
 and **with own floor** (photo on the right)



examples of cold/freezer room with **hinged** door (photo on the left),
 and with **sliding** door (photo on the right)



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.

many possibilities

split refrigeration systems

This unit is located away from the cold / freezer room (e.g. outside the building, at the underground 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. It can cooperate with cold and freezer rooms and other cooling appliances on site (refrigerated cabinets, counters etc.).

examples of **wall-mounted** monoblocks usage



examples of **ceiling-mounted** monoblocks usage



examples of **split** refrigerating systems usage



refrigeration systems / extra options

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.

Examples of **multicompressor pack systems** and **central refrigeration system** usage, presented in the top and middle photo.



we design
and manufacture
**MULTICOMPRESSOR
PACK SYSTEMS**

extra options

→ "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 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).



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

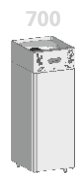


- Automatic drip water evaporation.
- Automatic and manual defrosting.
- Polyurethane insulation 60 mm.
- Right hand hinged door (possibility to change the direction of door opening on site).
- LED lighting (option) placed vertically on the sides of the cabinet (for better interior lighting).
- **Freezer cabinets** are fitted with heated door frames.

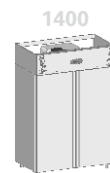
REFRIGERATED

cabinets

model



S CMR1100-070GV



CMF1100-140GV

external dimensions [W x D x H]

700 x 829 x 2040 mm

1400 x 829 x 2040 mm

internal dimensions [W x D x H]

576 x 690 x 1486 mm

1276 x 690 x 1486 mm

power supply

230 V

230 V

power

0,35 kW

0,53 kW

temperature range

-1 ÷ +10°C

-1 ÷ +10°C

ambient temperature

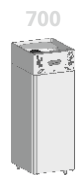
+40°C

+40°C

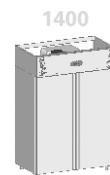
FREEZER

cabinets

model



S FMR1100-070GV



FMF1100-140GV

external dimensions [W x D x H]

700 x 829 x 2040 mm

1400 x 829 x 2040 mm

internal dimensions [W x D x H]

576 x 690 x 1486 mm

1276 x 690 x 1486 mm

power supply

230 V

230 V

power

0,53 kW

0,99 kW

temperature range

-14 ÷ -20°C

-14 ÷ -20°C

ambient temperature

+40°C

+40°C

FEATURES and OPTIONS

model

CMR1100-070GV
FMR1100-070GV

CMF1100-140GV
FMF1100-140GV

number of shelves per cabinet

3 pcs
(GN2/1 650 x 530 mm)

6 pcs
(GN2/1 650 x 530 mm)

number of rails per cabinet

3 sets

6 sets

door lock



LED lighting



castors



s/s shelves



door alarm



temperature recording system



s/s rails for bakery trays



● - standard; ○ - option

FREEZER CABINET FOR ICE CREAM

cooling monoblock unit
- easy disassembly and replacement

stainless steel

door lock

forced air system
- even temperature distribution

- 9 plastic coated slatted shelves
in standard
- maximum load: 54 ice cream
containers x 5L (360 x 165 x 120 mm)



height adjustable, s/s legs

recessed cooling
chamber's bottom



digital temperature control and display

magnetic fan cut out
when the door is open
- energy saving

removable rails supports
- easy cleaning



self-closing door (up to <90°)

- removable magnetic door gasket
- heater protecting the gasket
against freezing to the door frame

- Evaporator with anti-corrosion coating.
- Automatic drip water evaporation.
- Automatic and manual defrosting.
- Polyurethane insulation 60 mm.
- Right hand hinged door (possibility to change the direction of door opening on site).
- Ice cream containers are not supplied with the cabinet.



S FLR1100-070HV

model	FLR1100-070HV
external dimensions [W x D x H]	700 x 1010 x 2040 mm
internal dimensions [W x D x H]	576 x 775 x 1486 mm
power supply	230 V
power	0,53 kW
temperature range	-25 ÷ -10°C
ambient temperature	+30°C

FEATURES and OPTIONS

model	FLR1100-070HV
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



BLAST CHILLERS and BLAST FREEZERS

available capacities:
- 6 x GN1/1-65 mm
- 10 x GN1/1-65 mm
- 20 x GN1/1-40 mm

HACCP alarms

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

four or two (depending on the model)
independent processes - with possibility
of individual configuration by end user

extra temperature probe

height adjustable s/s legs

two work modes:
- clock mode
- core probe mode

intuitive and readable control panel

HOLD function – keeps food at required
end temperature before taking it out

real time clock

open door alarm

radiator fan switch after door opening



optional equipment:
- removable racks for GN1/1
- removable plates racks
- transport trolley for removable racks
- mobile racks for GN1/1

- Units for quick cooling or freezing of prepared dishes.
- Made of stainless steel.
- Forced air refrigeration.
- Automatic and manual defrosting.
- **Blast Freezers** have heated door frames.

BLAST CHILLERS



model	CBC0610-085GG	CBC1010-085GG	CBC2020-098FG.1 ¹⁾	CBC2030-098FG ²⁾
external dimensions [W x D x H]	850 x 950 x 1650 mm	850 x 950 x 1950 mm	980 x 825 x 2250 mm	980 x 825 x 2310 mm
power supply	230 V	230 V	400 V	400 V
power	1,4 kW	1,9 kW	3,75 kW	3,75 kW
capacity	6 x GN1/1-65 mm or 6 x tray 400 x 600 mm	10 x GN1/1-65 mm or 10 x tray 400 x 600 mm	20 x GN1/1-40 mm	20 x GN1/1-40 mm
food chilling temperature range	+70 ÷ +3°C in 90 min	+70 ÷ +3°C in 90 min	+70 ÷ +3°C in 90 min	+70 ÷ +3°C w 90 min
efficiency / cycle	25 kg	36 kg	60 kg	60 kg
ambient temperature	+43°C	+43°C	+43°C	+43°C

¹⁾ designed to work with RATIONAL combi steamers

²⁾ designed to work with HOUNÖ combi steamers

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	6 x GN1/1-65 mm or 6 x tray 400 x 600 mm	10 x GN1/1-65 mm or 10 x 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	CBC2020-098FG.1 ¹⁾	CBC2030-098FG ²⁾
fixed rack 6x GN1/1-65 mm	●	-	-	-
fixed rack 10x GN1/1-65 mm	-	●	-	-
probe	●	●	●	●
second and third probes	-	-	○	○
USB connector	-	-	○	○
UV sterilisation lamp	○	○	○	○
lighting	○	○	-	-
castors	○	○	-	-
CBA0601-037EH removable rack for 6x GN1/1-40 mm ²⁾	○	-	-	-
CBA1001-037EH removable rack for 10x GN1/1-40 mm ²⁾	-	○	-	-
CBA0611-037EH removable plates rack (17x Ø220-300 mm) ²⁾	○	-	-	-
CBA1011-037EH removable plates rack (27x Ø220-300 mm) ²⁾	-	○	-	-
CBA0007-068AH rails set ²⁾	○	○	-	-
CBA0006-039EH run-in rail ²⁾	○	○	-	-
CBA0005-038EH transport trolley for removable racks ²⁾	○	○	-	-
CBA2001-048FH mobile racks for 20x GN1/1-40 mm ²⁾	-	-	-	○

¹⁾ designed to work with RATIONAL combi steamers and mobile racks for 20x GN1/1 h=40 mm Rational 60.21.331

²⁾ designed to work with HOUNÖ combi steamers

● - standard; ○ - option

BANQUET REFRIGERATED CABINETS



- Automatic drip water evaporation.
- Automatic and manual defrosting.
- Polyurethane insulation 60 mm.



BC01-075GV



BC01-156GV

model	BC01-075GV	BC01-156GV
external dimensions [W x D x H]	744 x 930 x 1890 mm	1563 x 870 x 1890 mm
power supply	230 V	230 V
power	0,35 kW	0,534 kW
capacity	23x GN2/1-40 mm or 12x GN2/1-65 mm	46x GN2/1-40 mm or 24x GN2/1-65 mm
temperature range	+1 ÷ +10°C	+1 ÷ +10°C
ambient temperature	+30°C	+30°C
door alarm	option	option
temperature recording system	option	option

BANQUET HEATED CABINETS



model	BG01-075GV	BG01-156GV
external dimensions [W x D x H]	744 x 930 x 1875 mm	1560 x 870 x 1875 mm
power supply	230 V	230 V
power	1,2 kW	2,4 kW
capacity	23x GN2/1-40 mm or 12x GN2/1-65 mm	46x GN2/1-40 mm or 24x GN2/1-65 mm
temperature range	+30 ÷ +85°C	+30 ÷ +85°C

REFRIGERATED and FREEZER COUNTERS

for GN1/1 and GN2/3 containers

worktop
- 40 mm thick
- rear upstand H=50 mm

stainless steel

digital control
with temperature display

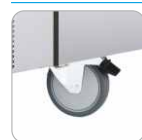
forced air
refrigeration
system

removable rails supports
- easy cleaning

removable magnetic
door gasket

recessed cooling chamber's bottom

height adjustable
s/s legs (option: castors)



available configurations:

- s/s solid door
- glass door
- 2 drawers section GN1/1-200 mm
- 3 drawers section GN1/1-65 mm



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



CKA104444-231EV
Refrigerated Counter,
4 **glass doors**



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



CKA501100-137EV
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.
- Automatic drip water evaporation.
- Automatic and manual defrosting.
- Designed to ambient temperature + 30°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.
- Information about standard and optional equipment on page 151.

REFRIGERATED COUNTERS GN1/1



model	S CKA101100-137EV	CKA101110-184EV	CKA101111-231EV
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	CKA101100-137DV	CKA101110-184DV	CKA101111-231DV
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 GN1/1



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 FKA10-137EV	FKA10-184EV
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	0,58 kW	0,58 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



CKA701110-207FV
Refrigerated Counter,
3 s/s solid doors,
Chef's knife drawer
over compressor compartment



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



CKA104400-152FV
Refrigerated Counter,
2 glass doors

- Designed **to bakery trays 400 x 600 mm**.
- Automatic drip water evaporation.
- Automatic and manual defrosting.
- Designed to ambient temperature + 30°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.
- Information about standard and optional equipment on page 151.

REFRIGERATED COUNTERS for bakery trays 400 x 600 mm



CKA101100-152FV



CKA101110-207FV

model	CKA101100-152FV	CKA101110-207FV
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



FKA10-152FV



FKA10-207FV

model	FKA10-152FV	FKA10-207FV
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	0,58 kW	0,58 kW
capacity	370 L	570 L
temperature range	-21 ÷ -14°C	-21 ÷ -14°C



REFRIGERATED COUNTERS

for GN1/1 containers



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



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



CKA404400-095EV
Refrigerated Counter,
2 **glass** doors



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

- Designed **to GN1/1 containers**.
- Automatic drip water evaporation.
- Automatic and manual defrosting.
- Designed to ambient temperature + 25°C.
- Polyurethane insulation 50 mm.

REFRIGERATED COUNTERS GN1/1

model

external dimensions [W x D x H]

power supply

power

capacity

temperature range



S CKA401100-095EV

950 x 700 x 850 mm

230 V

0,50 kW

193 L

+2 ÷ +10°C



CKA401110-142EV

1420 x 700 x 850 mm

230 V

0,50 kW

290 L

+2 ÷ +10°C

FEATURES and OPTIONS

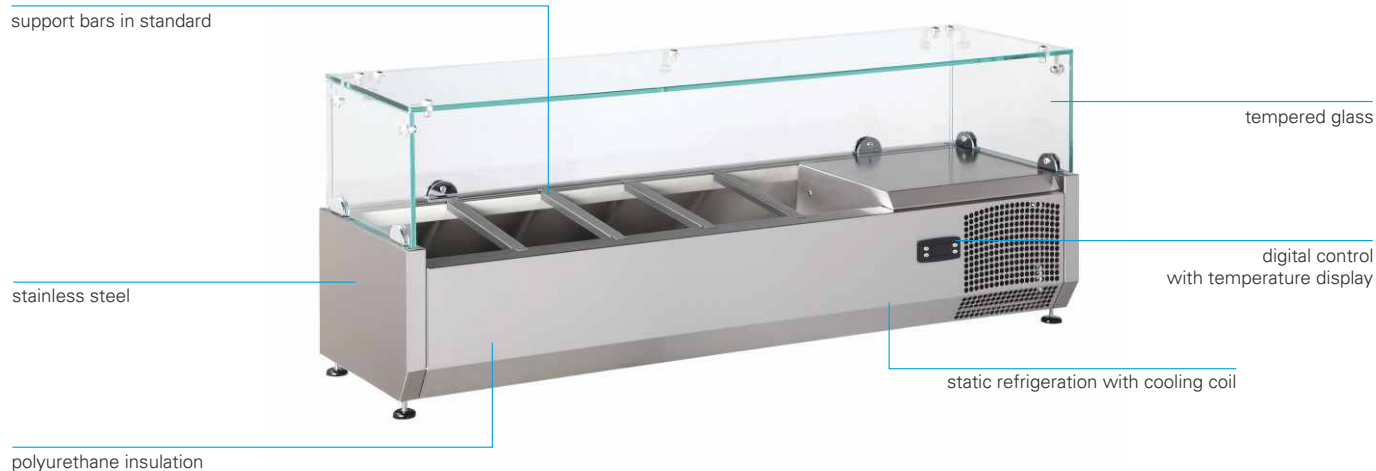
model	CKA101100-137EV CKA101110-184EV CKA101111-231EV	CKA101100-137DV CKA101110-184DV CKA101111-231DV	CAB101100-137FK CAB101110-184FK	FKA10-137EV FKA10-184EV	CKA401100-095EV CKA401110-142EV	CKA101100-152FV CKA101110-207FV	FKA10-152FV FKA10-207FV
number of shelves per door	1 pc	1 pc	1 pc	1 pc	1 pc	n/a	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	○	○	○	○	-	○	○
s/s shelves	○	○	○	○	○	-	-
glass doors	○ ¹⁾	○ ¹⁾	○ ¹⁾	-	○ ¹⁾	○ ¹⁾	-
LED lighting in counters with glass doors	○	○	○	-	○	○	-
2 drawers section (GN1/1-200 mm)	○	-	-	-	-	-	-
3 drawers section (GN1/1-65 mm)	○	-	-	-	-	-	-
2 drawers section (GN1/1-100 mm)	-	-	-	-	○	-	-
2 drawers section (GN2/3-200 mm)	-	○	-	-	-	-	-
3 drawers section (GN2/3-65 mm)	-	○	-	-	-	-	-
drawer over compressor compartment	○	○	-	○	-	○	○
sink over compressor compartment	○	○	-	○	-	○	○
s/s worktop with rear upstand	●	●	-	●	●	●	●
s/s worktop without upstands	○	○	●	○	○	○	○
s/s worktop with rear, right and left upstands	○	○	-	○	○	○	○
s/s worktop with rear and left upstands	○	○	-	○	○	○	○
s/s worktop with rear and right upstands	○	○	-	○	○	○	○
granite worktop without upstands - # 30 mm ²⁾	○	○	○	○	○	○	○
without worktop	○	○	○	○	○	○	○
compressor at right hand side	○	○	○	○	-	○	○
remote	○	-	○	○	-	○	○
H = 900 mm	○	○	○	○	○	○	○

¹⁾ glass door = no door lock, ²⁾ GORT standard,

● - standard; ○ - option



TOPPING FRIDGES



model	CNC2100-120AK	CNC2100-137AK	CNC2100-206AV
external dimensions [W x D x H]	1200 x 335 x 450 mm	1370 x 335 x 450 mm	2065 x 335 x 450 mm
power supply	230 V	230 V	230 V
power	0,18 kW	0,18 kW	0,18 kW
capacity	5 x GN1/4-150 mm	6 x GN1/4-150 mm	10 x GN1/4-150 mm
temperature range	+2 ÷ +16°C	+2 ÷ +16°C	+2 ÷ +16°C
ambient temperature	+25°C	+25°C	+25°C
support bars	4 pcs	5 pcs	9 pcs

PIZZA PREP STATION



Create **a functional prep station for pizza** or sandwiches, salads, snacks etc. by combining refrigerated counter with topping fridge:

- granite worktop with high, side upstands
- topping fridge placed on the upstands
- optimal storage temperature of food products
- high work ergonomics - everything within a hand's reach
- large work surface
- space saving

SALADETTES







s/s lid, model **CL02**



granite worktop, model **CL04**

- Refrigerated counter designed **to GN1/1 containers.**
- Automatic drip water evaporation.
- Automatic and manual defrosting.
- Polyurethane insulation 40 mm.

SALADETTES

				
model	CL01-095EV	CL02-095EV	CL03-095EV	CL04-095EV
external dim. [W x D x H]	950 x 700 x 850 mm	950 x 700 x 850/1130 mm	950 x 700 x 850/1290 mm	950 x 700 x 850/1170 mm
top plate [W x D]	950 x 175 mm	950 x 175 mm	950 x 175 mm	950 x 430 mm
power supply	230 V	230 V	230 V	230 V
power	0,50 kW	0,50 kW	0,50 kW	0,50 kW
net capacity	104 L	104 L	104 L	104 L
GN configuration	5 x GN1/3-150 mm + 5 x GN1/6-150 mm	5 x GN1/3-150 mm + 5 x GN1/6-150 mm	5 x GN1/3-150 mm + 5 x GN1/6-150 mm	5 x GN1/6-150 mm
temperature range	+2 ÷ +10°C	+2 ÷ +10°C	+2 ÷ +10°C	+2 ÷ +10°C
ambient temperature	+25°C	+25°C	+25°C	+25°C
number of shelves per door*	1 pc	1 pc	1 pc	1 pc
number of rails per door*	2 sets	2 sets	2 sets	2 sets
s/s shelves	○	○	○	○
H = 900 mm	○	○	○	○

* standard; ○ - option

UNDERCOUNTER REFRIGERATED CABINETS



- Made of stainless steel.
- Automatic drip water evaporation.
- Static refrigeration system.
- Polyurethane insulation 35 mm.
- Right hand hinged door (possibility to change the direction of door opening on site).



model

S CCP01-054DV

external dimensions [W x D x H]

540 x 580 x 800 mm

power supply

230 V

power

0,07 kW

gross / net capacity

120 / 90 L

temperature range

-1 ÷ +10°C

ambient temperature

+30°C

door lock

●

● - standard

UNDERCOUNTER REFRIGERATED CABINET 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.
- Automatic drip water evaporation.
- Static refrigeration system.
- Polyurethane insulation 35 mm.
- Right hand hinged door (possibility to change the direction of door opening on site).



S CCZ01-054DV

model	S CCZ01-054DV
external dimensions [W x D x H]	540 x 580 x 800 mm
power supply	230 V
power	0,07 kW
gross / net capacity	120 / 90 L
temperature range	-1 ÷ +10°C
ambient temperature	+30°C

BAR BOTTLE COOLERS and BAR FREEZERS



- Made of stainless steel.
- ECO mode - energy saving mode.
- Automatic drip water evaporation.
- Automatic and manual defrost of condenser.
- Polyurethane insulation: bar bottle coolers 35 mm, bar freezers 50 mm.
- Tempered glass in bar bottle coolers with glass door or glass drawers.
- Universal door (right / left hand hinged) in one door units.



bar bottle coolers
WITH DOORS



model	BCB1000-060CV	BCB2000-060CV	BCB1000-092CV	BCB2000-092CV
external dimensions [W x D x H]	600 x 516 x 840 mm	600 x 516 x 840 mm	920 x 516 x 840 mm	920 x 516 x 840 mm
power supply	230 V	230 V	230 V	230 V
power	0,3 kW	0,3 kW	0,3 kW	0,3 kW
net capacity	79 L	79 L	115 L	115 L
capacity [Ø 60 mm bottles]	117 x 330 ml	117 x 330 ml	195 x 330 ml	195 x 330 ml
temperature range	+2 ÷ +16°C	+2 ÷ +16°C	+2 ÷ +16°C	+2 ÷ +16°C
ambient temperature	+30°C	+30°C	+30°C	+30°C

bar bottle coolers
WITH DRAWERS



model	BCB4000-060CV	BCB5000-060CV
external dimensions [W x D x H]	600 x 516 x 840 mm	600 x 516 x 840 mm
power supply	230 V	230 V
power	0,3 kW	0,3 kW
net capacity	73 L	73 L
capacity [Ø 60 mm bottles]	59 x 330 ml	59 x 330 ml
temperature range	+2 ÷ +16°C	+2 ÷ +16°C
ambient temperature	+30°C	+30°C

bar freezers
WITH DOORS



model	S BFK1000-060CV
external dimensions [W x D x H]	600 x 516 x 840 mm
power supply	230 V
power	0,3 kW
net capacity	75 L
capacity [Ø 60 mm glasses]	80
temperature range	-20 ÷ -10°C
ambient temperature	+30°C

FEATURES and OPTIONS

model	BCB1000-060CV BCB2000-060CV	BCB4000-060CV BCB5000-060CV	BCB1000-092CV BCB2000-092CV	BFK1000-060CV
number of shelves per unit	2 pcs	-	4 pcs	2 pcs
door lock	●	-	●	●
LED lighting	●	●	●	●
right hand hinged door	●	-	-	●
left hand hinged door	○	-	-	○

● - standard; ○ - option

BAR COUNTER REFRIGERATORS



- Automatic drip water evaporation.
- Automatic ventilator defrosting.
- Designed to ambient temperature + 30°C.
- Polyurethane insulation 40 mm.
- Compressor compartment on right hand side (option: left hand side).



bar counter refrigerators WITH DRAWERS



model	CB02022000-146DV	CB02022200-200DV
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 / 0,45 kW
number of drawer sections (drawer external dim.)	2 x 2 drawers (396 x 375 x 305 mm)	3 x 2 drawers (396 x 375 x 305 mm)
temperature range	+2 ÷ +12°C	+2 ÷ +12°C

bar counter refrigerators WITH GLASS DRAWERS



model	CB02055000-146DV	CB02055500-200DV
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 / 0,45 kW
number of drawer sections (drawer external dim.)	2 x 2 drawers (396 x 375 x 305 mm)	3 x 2 drawers (396 x 375 x 305 mm)
temperature range	+2 ÷ +12°C	+2 ÷ +12°C

bar counter refrigerators WITH S/S SOLID DOORS



model	CB02011000-146DV	CB02011100-200DV
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 / 0,45 kW
net capacity	212 L	318 L
temperature range	+2 ÷ +12°C	+2 ÷ +12°C

bar counter refrigerators WITH GLASS DOORS



model	CB02044000-146DV	CB02044400-200DV
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 / 0,45 kW
net capacity	212 L	318 L
temperature range	+2 ÷ +12°C	+2 ÷ +12°C

FEATURES and OPTIONS

model	CB02022000-146DV CB02022200-200DV CB02055000-146DV CB02055500-200DV	CB02011000-146DV CB02011100-200DV CB02044000-146DV CB02044400-200DV
number of shelves per door	-	1 pc
number of rails per door	-	2 sets
number of dividers per drawer	2 pcs	-
door / drawer lock	○	○
LED lighting	○	○
without worktop, undercounter	●	●
s/s worktop	○	○
granite worktop without upstands - # 30 mm*	○	○
compressor at left hand side	○	○
remote	○	○

● - standard; ○ - option; * - GORT standard

REFRIGERATED STATIC TOPS

DROP-IN

high hygiene and easy cleaning:
- pressed tank
- rounded inner edges and corners
- fall of tank's bottom towards the outlet

polyurethane insulation



stainless steel

digital control with temperature display:
- **integrated** in the compressor compartment
- **remote** with 2 m supply cord (optional)

water drain from the tank into condensate container
or into sewage system (water outlet G ¾")

static refrigeration



model	DT1202-073DV	DT1202-106DV	DT1202-138DV
external dimensions [W x D x H]	730 x 600 x 520/230 ¹⁾ mm	1060 x 600 x 520/230 ¹⁾ mm	1380 x 600 x 520/230 ¹⁾ mm
power supply	230 V	230 V	230 V
power	0,39 / 0,04 ¹⁾ kW	0,39 / 0,04 ¹⁾ kW	0,39 / 0,04 ¹⁾ kW
refrigerated plate dimensions	630 x 510 x 25 mm	960 x 510 x 25 mm	1280 x 510 x 25 mm
capacity	2 x GN1/1-20 mm	3 x GN1/1-20 mm	4 x GN1/1-20 mm
temperature range	-5 ÷ +5°C	-5 ÷ +5°C	-5 ÷ +5°C
ambient temperature	+25°C	+25°C	+25°C
integrated control panel	●	●	●
remote control panel	○	○	○
to be connected to remote compressor	○	○	○
compressor compartment ventilation ①-③ ²⁾	●	●	●
other options of compressor compartment ventilation	○	○	○

¹⁾ refers to units to be connected to remote compressor;

²⁾ air inlet from the left, air outlet to the right (air flow directions have been determined for the service side view)

● - standard, ○ - option



REFRIGERATED STATIC WELLS

DROP-IN

high hygiene and easy cleaning:
- pressed well
- rounded inner edges and corners
- fall of well's bottom towards the outlet

stainless steel

polyurethane insulation

digital control with temperature display:
- **integrated** in the compressor compartment
- **remote** with 2 m supply cord (optional)

static refrigeration

water drain from the well into condensate container
or into sewage system (water outlet G 3/4")



model	DS1202-073DV	DS1202-106DV	DS1202-138DV
external dimensions [W x D x H]	730 x 600 x 635/346 ¹⁾ mm	1060 x 600 x 635/346 ¹⁾ mm	1380 x 600 x 635/346 ¹⁾ mm
power supply	230 V	230 V	230 V
power	0,39 / 0,04 ¹⁾ kW	0,39 / 0,04 ¹⁾ kW	0,39 / 0,04 ¹⁾ kW
well dimensions	630 x 510 x 170 mm	960 x 510 x 170 mm	1280 x 510 x 170 mm
capacity	2 x GN1/1-150 mm	3 x GN1/1-150 mm	4 x GN1/1-150 mm
temperature range	+2 ÷ +10°C	+2 ÷ +10°C	+2 ÷ +10°C
ambient temperature	+25°C	+25°C	+25°C
integrated control panel	●	●	●
remote control panel	○	○	○
to be connected to remote compressor	○	○	○
compressor compartment ventilation ①-③ ²⁾	●	●	●
other options of compressor compartment ventilation	○	○	○
support bar 535 mm, DY00001	○	○	○

¹⁾ refers to units to be connected to remote compressor;

²⁾ air inlet from the left, air outlet to the right (air flow directions have been determined for the service side view)

● - standard, ○ - option



REFRIGERATED DISPLAYS (ISLAND)

DROP-IN



model	DC2212-087EV	DC2222-087EV	DC2212-120EV	DC2222-120EV	DC2212-152EV	DC2222-152EV
execution type on customer side	open	closed	open	closed	open	closed
external dim. [W x D x H]	870 x 700 x 1440/1214 ¹⁾ mm		1200 x 700 x 1440/1214 ¹⁾ mm		1520 x 700 x 1440/1214 ¹⁾ mm	
dimensions of the cutout in the worktop	845 ⁺⁵ x 675 ⁺⁵ mm		1175 ⁺⁵ x 675 ⁺⁵ mm		1495 ⁺⁵ x 675 ⁺⁵ mm	
power supply	230 V		230 V		230 V	
power	0,55 / 0,05 ¹⁾ kW		0,73 / 0,06 ¹⁾ kW		0,90 / 0,08 ¹⁾ kW	
well dimensions	655 x 509 mm		985 x 509 mm		1305 x 509 mm	
capacity	2 x GN1/1-150 mm		3 x GN1/1-150 mm		4 x GN1/1-150 mm	
total display surface	0,91 m ²		1,36 m ²		1,78 m ²	
temperature range	+2 ÷ +10°C		+2 ÷ +10°C		+2 ÷ +10°C	
ambient temperature	+25°C		+25°C		+25°C	
integrated control panel	●		●		●	
remote control panel	○		○		○	
to be connected to remote compressor	○		○		○	
compressor compartment ventilation ①-③ ²⁾	●		●		●	
other options of compressor compartment ventilation	○		○		○	

¹⁾ refers to units to be connected to remote compressor




²⁾ air inlet from the left, air outlet to the right (air flow directions have been determined for the service side view)

● - standard, ○ - option

REFRIGERATED DISPLAYS (WALL)

DROP-IN



			
model	DC2232-087EV	DC2232-120EV	DC2232-152EV
external dim. [W x D x H]	870 x 700 x 1440/1214 ¹⁾ mm	1200 x 700 x 1440/1214 ¹⁾ mm	1520 x 700 x 1440/1214 ¹⁾ mm
dimensions of the cutout in the worktop	845 ⁺⁵ x 675 ⁺⁵ mm	1175 ⁺⁵ x 675 ⁺⁵ mm	1495 ⁺⁵ x 675 ⁺⁵ mm
power supply	230 V	230 V	230 V
power	0,55 / 0,05 ¹⁾ kW	0,73 / 0,06 ¹⁾ kW	0,90 / 0,08 ¹⁾ kW
well dimensions	655 x 509 mm	985 x 509 mm	1305 x 509 mm
capacity	2 x GN1/1-150 mm	3 x GN1/1-150 mm	4 x GN1/1-150 mm
total display surface	0,91 m ²	1,33 m ²	1,74 m ²
temperature range	+2 ÷ +10°C	+2 ÷ +10°C	+2 ÷ +10°C
ambient temperature	+25°C	+25°C	+25°C
integrated control panel	●	●	●
remote control panel	○	○	○
to be connected to remote compressor	○	○	○
compressor compartment ventilation ①-③ ²⁾	●	●	●
other options of compressor compartment ventilation	○	○	○

¹⁾ refers to units to be connected to remote compressor

²⁾ air inlet from the left, air outlet to the right (air flow directions have been determined for the front view)

● - standard, ○ - option

INSULATED WELLS FOR CRUSHED ICE

DROP-IN

high hygiene and easy cleaning:
- pressed well, rounded inner edges and corners
- fall of well's bottom towards the outlet



stainless steel

polyurethane insulation

water drain from the well into sewage
system (water outlet G ¾")



model	DW0000-073DV	DW0000-106DV	DW0000-138DV
external dimensions [W x D x H]	730 x 600 x 200 mm	1060 x 600 x 200 mm	1380 x 600 x 200 mm
well dimensions	630 x 510 x 170 mm	960 x 510 x 170 mm	1280 x 510 x 170 mm
capacity	2 x GN1/1	3 x GN1/1	4 x GN1/1
support bar 535 mm, DY00001	○	○	○

○ - option



HEATED TOPS IN TEMPERED GLASS

DROP-IN

stainless steel

dimensions of each heating zone in size of GN1/1

glass hot plate (tempered glass):




- operational safety (increased resistance to mechanical damage)
- one-piece, smooth surface of the hot plate, without joints between individual heating zones
- easy cleaning

efficient heating system:

- fast heating and even temperature distribution
- low thermal inertia
- high reliability

control panel:

- **integrated** (electromechanical control)
- **remote** with 2 m power supply cord (optional)

			
model	DH0200-073DV	DH0200-106DV	DH0200-138DV
external dimensions [W x D x H]	730 x 600 x 190 mm	1060 x 600 x 190 mm	1380 x 600 x 190 mm
power supply	230 V	230 V	230 V
power	0,57 kW	0,86 kW	1,14 kW
dimensions of hot plate	665 x 510 mm	980 x 510 mm	1305 x 510 mm
number of heating zones (GN1/1)	2	3	4
temperature range	+30 ÷ +90°C	+30 ÷ +90°C	+30 ÷ +90°C
integrated control panel	●	●	●
remote control panel	○	○	○

● - standard, ○ - option



BAIN MARIES

DROP-IN

high hygiene and easy cleaning:

- pressed well, rounded inner edges and corners
- fall of well's bottom towards the outlet
- heating elements located under the well

insulated well



easy water drainage from the well
(overflow pipe)

stainless steel

smooth temperature adjustment

- **integrated** control panel (electromechanical control) with:




- manual water filling (**DB020**),
- water filling by solenoid valve (**DB021**)

- **remote** control panel with automatic water filling and electronic level control (**DB032**)

efficient heating system:

- fast heating and even temperature distribution
- low thermal inertia
- high reliability

water drain from the well into sewage
system (water outlet G ¾")

model	DB0200-073DV	DB0210-073DV	DB0320-073DV		DB0200-106DV	DB0210-106DV	DB0320-106DV		DB0200-138DV	DB0210-138DV	DB0320-138DV	
water filling system	M	E	A		M	E	A		M	E	A	
external dimensions [W x D x H]	730 x 600 x 370 mm				1060 x 600 x 370 mm				1380 x 600 x 370 mm			
dimensions of the cutout in the worktop	705 ⁺⁵ x 575 ⁺⁵ mm				1035 ⁺⁵ x 575 ⁺⁵ mm				1355 ⁺⁵ x 575 ⁺⁵ mm			
power supply	230 V				230 V				230 V			
power	1,5 kW				2,25 kW				3 kW			
well dimensions	630 x 510 x 230 mm				960 x 510 x 230 mm				1280 x 510 x 230 mm			
capacity	2 x GN1/1-200 mm				3 x GN1/1-200 mm				4 x GN1/1-200 mm			
temperature range	+30 ÷ +90°C				+30 ÷ +90°C				+30 ÷ +90°C			
support bar 535 mm, DY00001	○				○				○			

M - manual, E - by solenoid valve, A - automatic

○ - option



GLASS GANTRIES

self-service and **enclosed** gantries
(available in various dimensions)



tempered glass
- 6 mm (curved glass)
- 8 mm (squared glass)

polished stainless steel

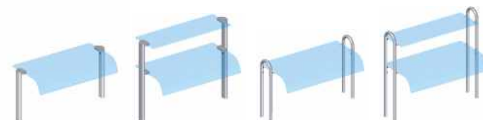


visually light, and at the same time,
strong and durable construction

varied assortment:
- neutral glass gantries
- LED lighting gantries
- heating and
lighting gantries



two types of support available:
- 60 x 32 mm oval support
- Ø 25 mm double, round support
- 1-tier and 2-tier versions available



curved or squared
glass



- Designed to work with DROP-IN equipment, self-service lines, buffets etc.
- The unit is designed for self-assembly.

		1-tier		2-tier	
		support oval	support double, round	support oval	support double, round
SELF-SERVICE ISLAND DN4	curved glass				
	squared glass				
SELF-SERVICE DN1	curved glass				
	squared glass				
ENCLOSED DN2	curved glass				
	squared glass				
ENCLOSED WITH SIDE GLASS DN3	curved glass				
	squared glass				

professional BARS

Professional bars we offer are manufactured 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.

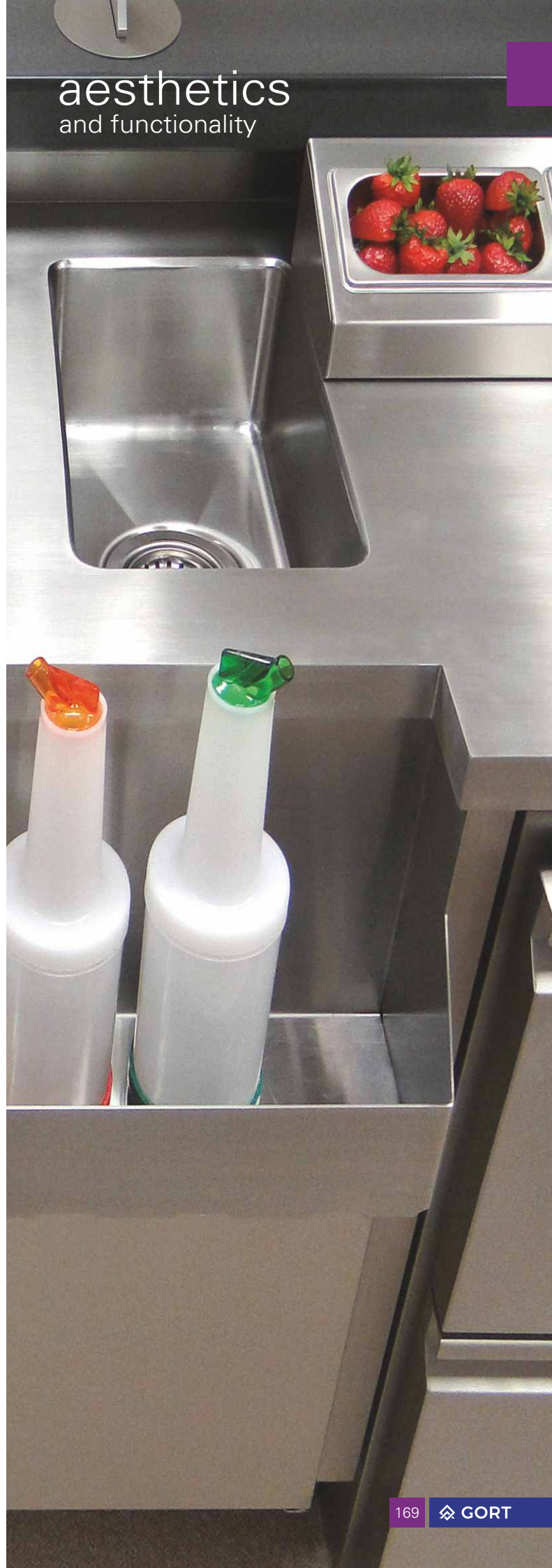
Each bar consists of sections and appliances which are integrated into one functional and technological system. There is a wide range of bar sections, bar coolers, refrigerated counters and other units (e.g. ice makers, dishwashers, coffee machines) which can be integrated into the complete bar system.

- 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 cutomers' wishes and architect's vision into technical language and introduce to production. We collect information and suggest best solutions 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.



A grayscale photograph of a professional bar interior, featuring a long wooden bar counter, stainless steel sinks, and various bottles of alcohol and mixers. The background shows shelves stocked with more bottles and bar equipment.

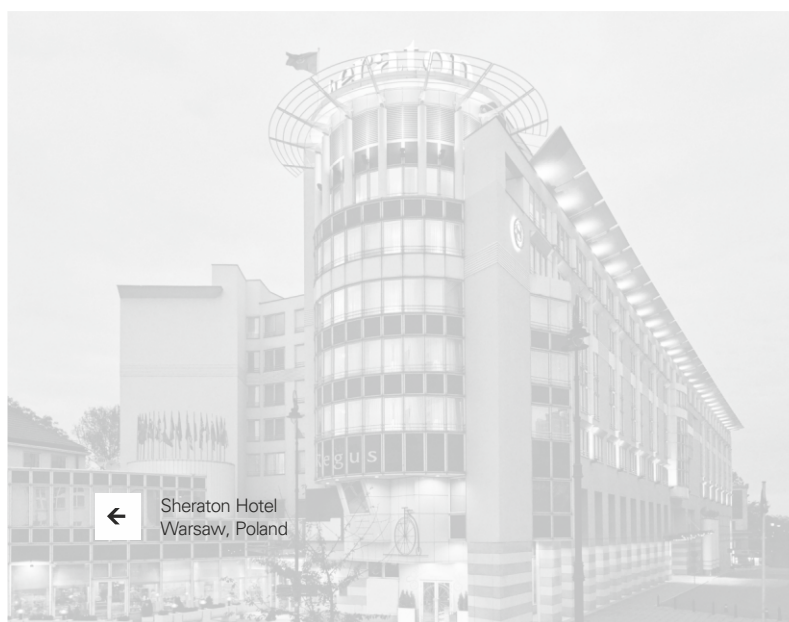
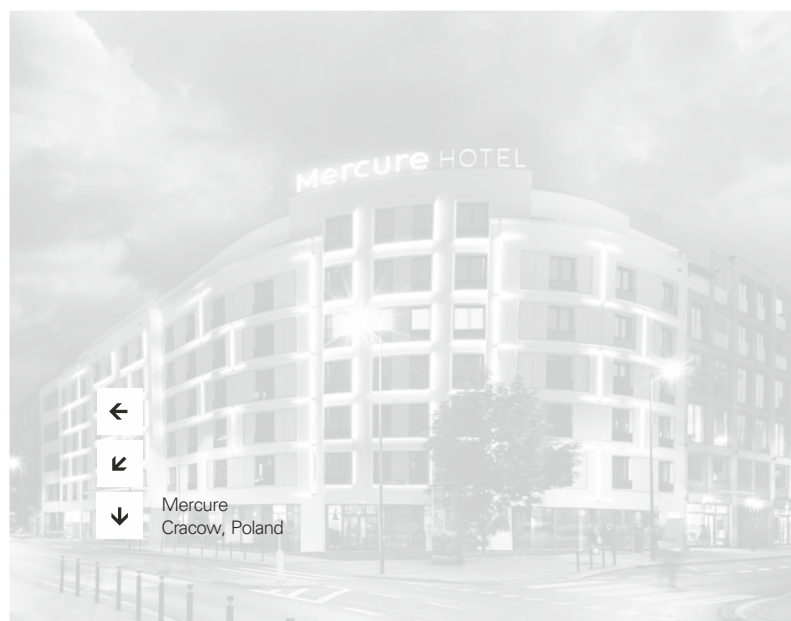
professional BARS

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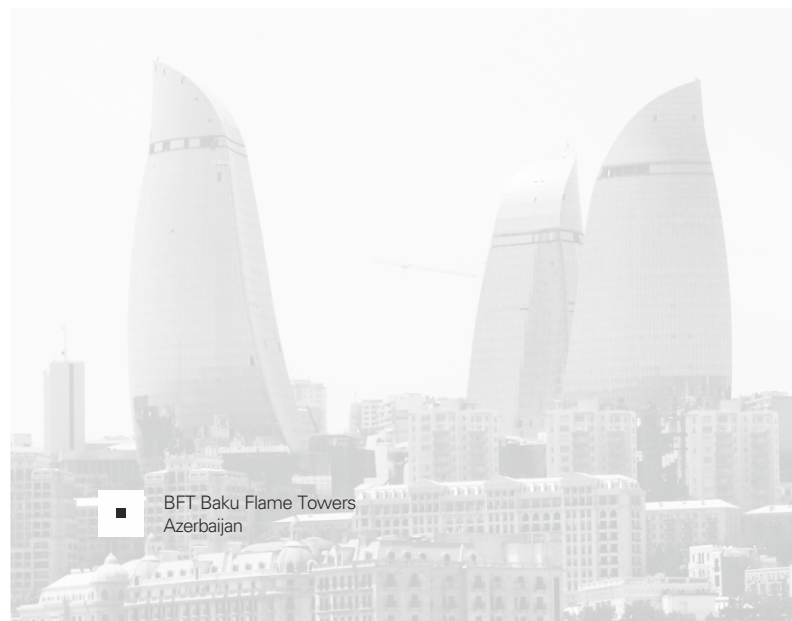
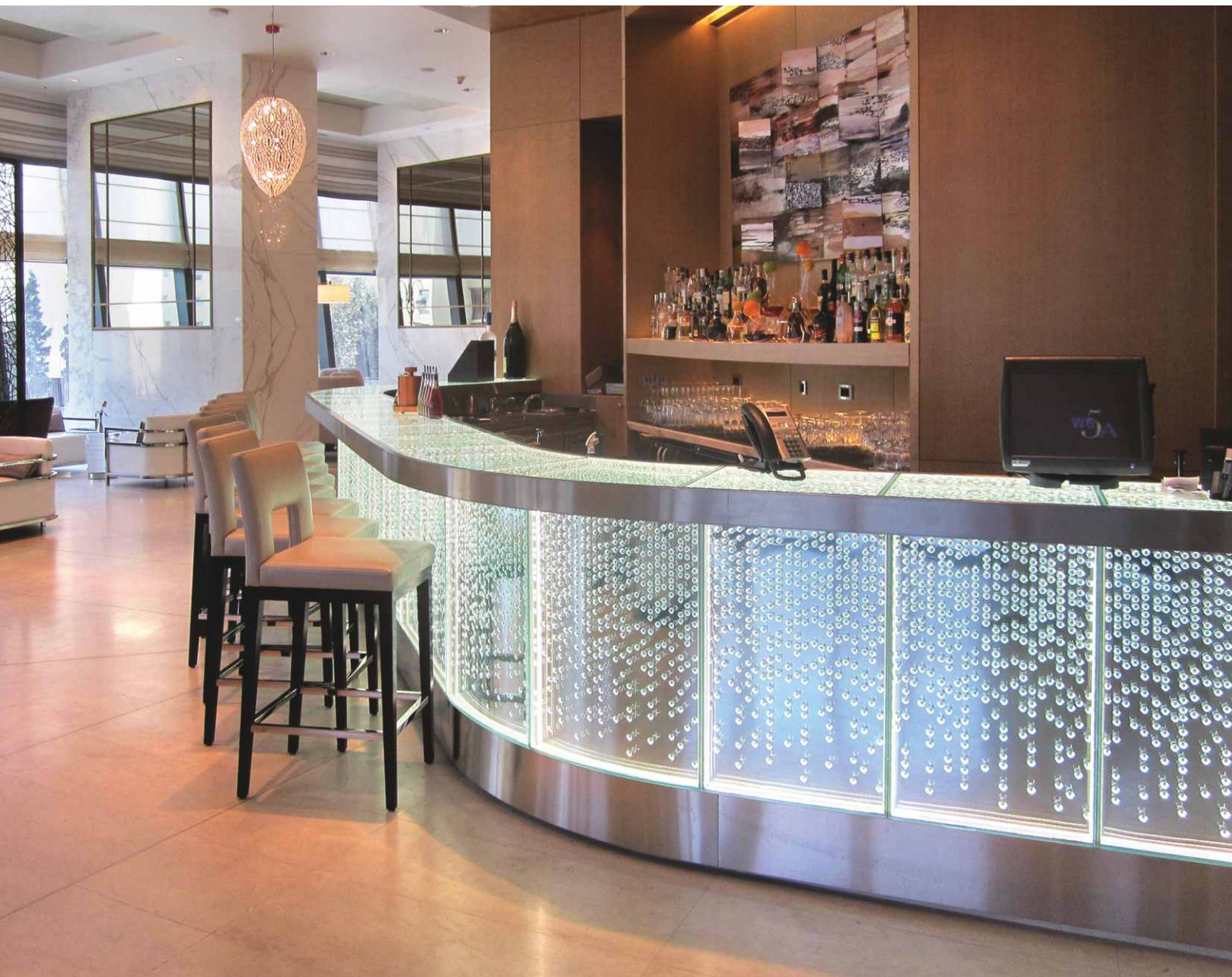
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completed

BAR projects

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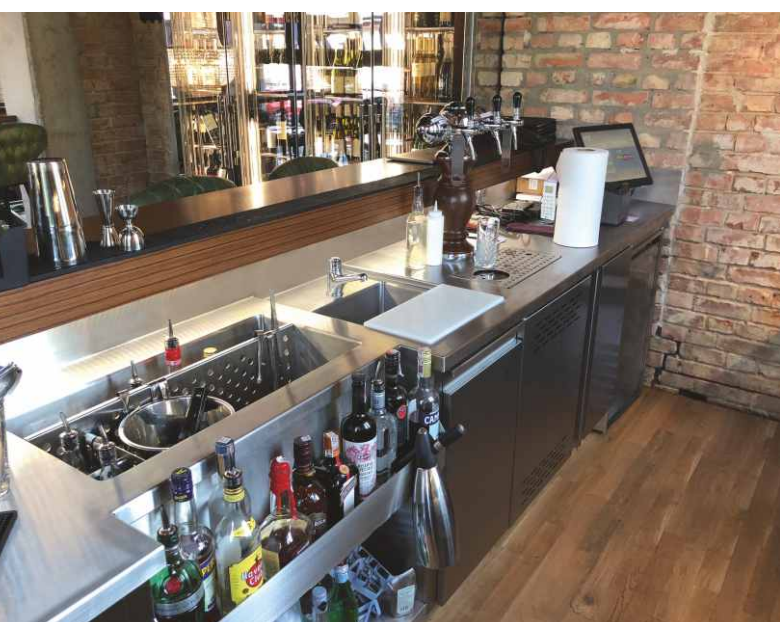
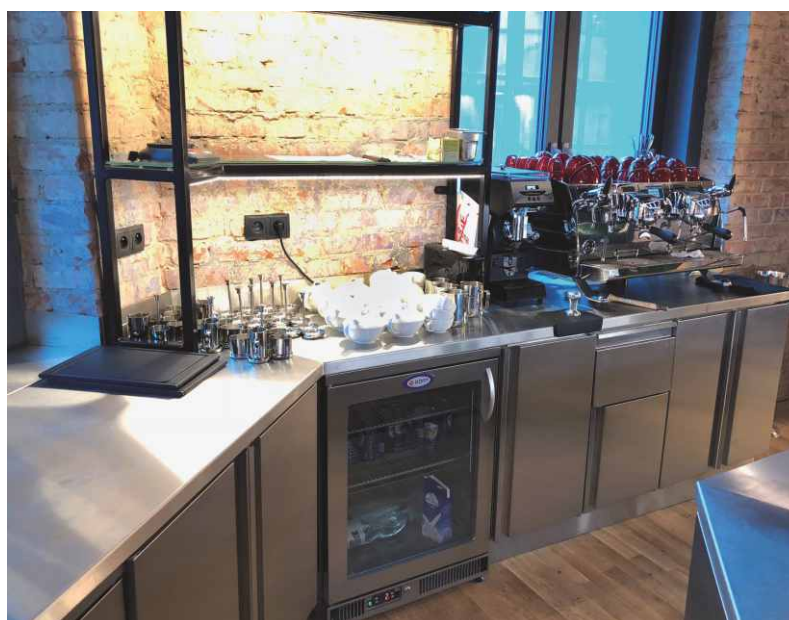
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Restaurant
Szczecin, Poland



professional BARS

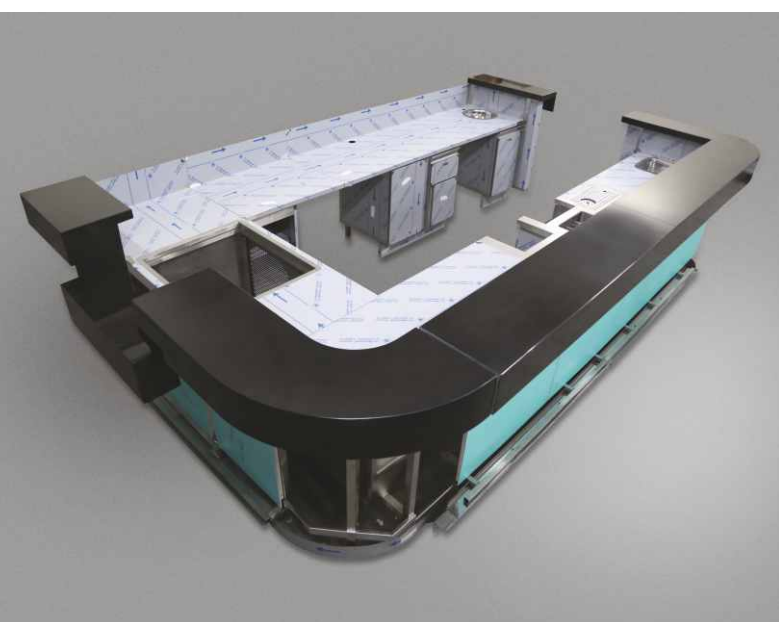
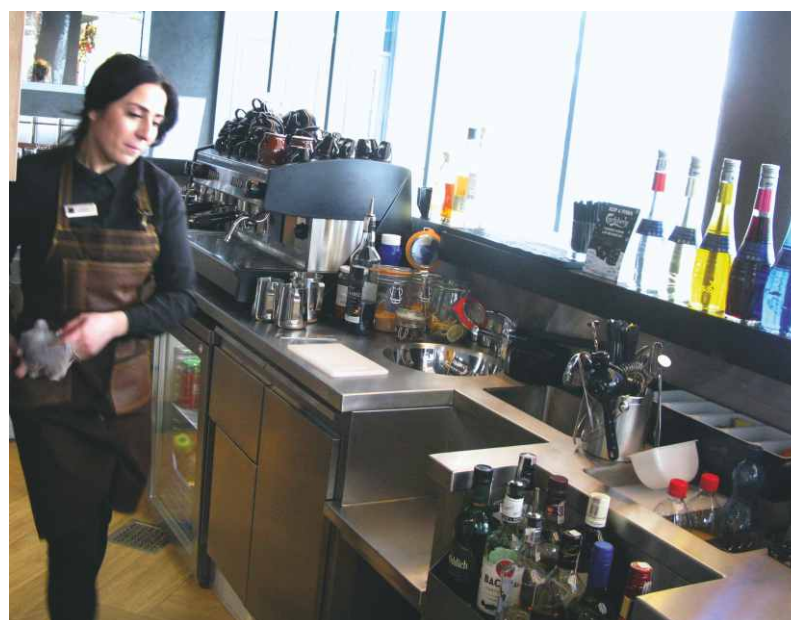
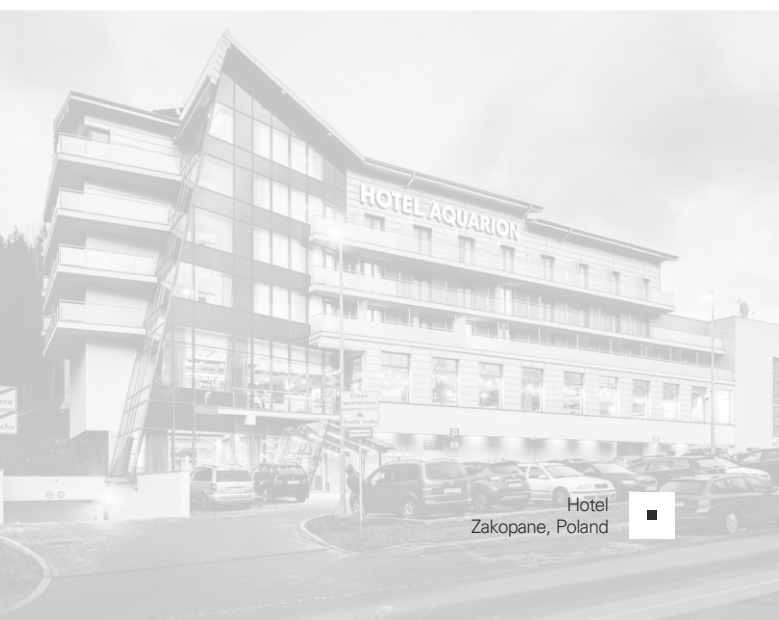
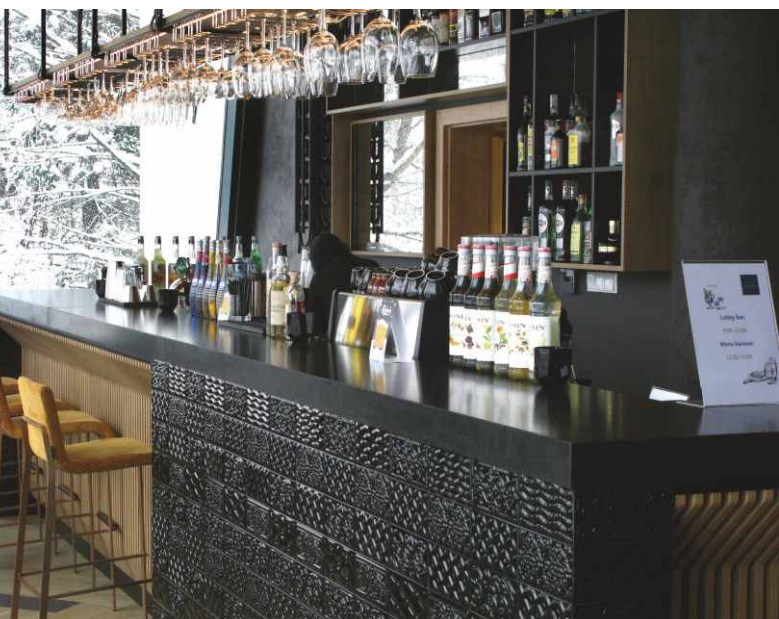


possibility of integration
the construction
elements with bar



Hotel
Pabianice, Poland

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professional BARS



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- 1 - blender station
- 2 - cocktail station (ice-bin + bottles storage)
- 3 - station with a cutting board, countertop mounted waste chute (under the cutting board), mobile waste bin (under the countertop)
- 4 - station with a sink and a cutting board



- 1 - beer column
- 2 - bar glass sprayer
- 3 - drip tray
- 4 - beer kegs cupboard



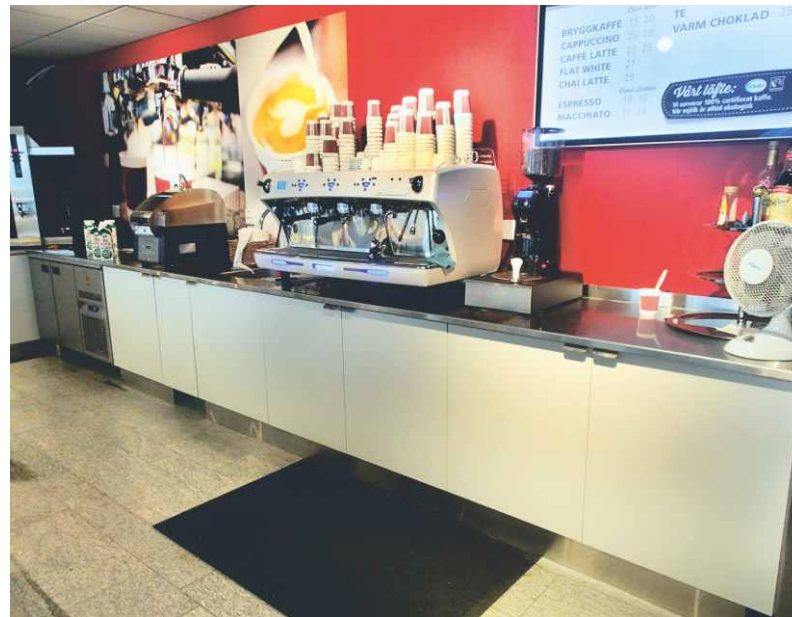
Hotel
Rozewie, Poland



professional BARS



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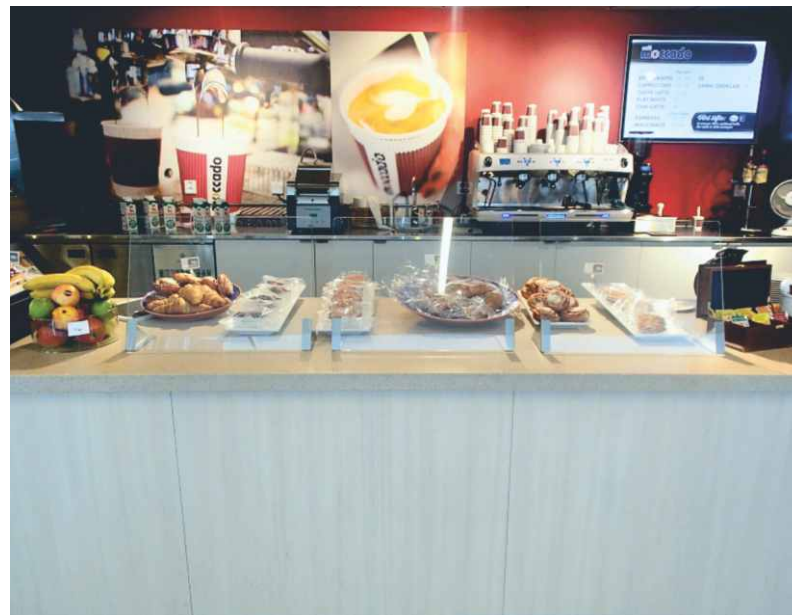
Round bar with rectangular island,
Corian countertop, wooden
veneered fascia panels.



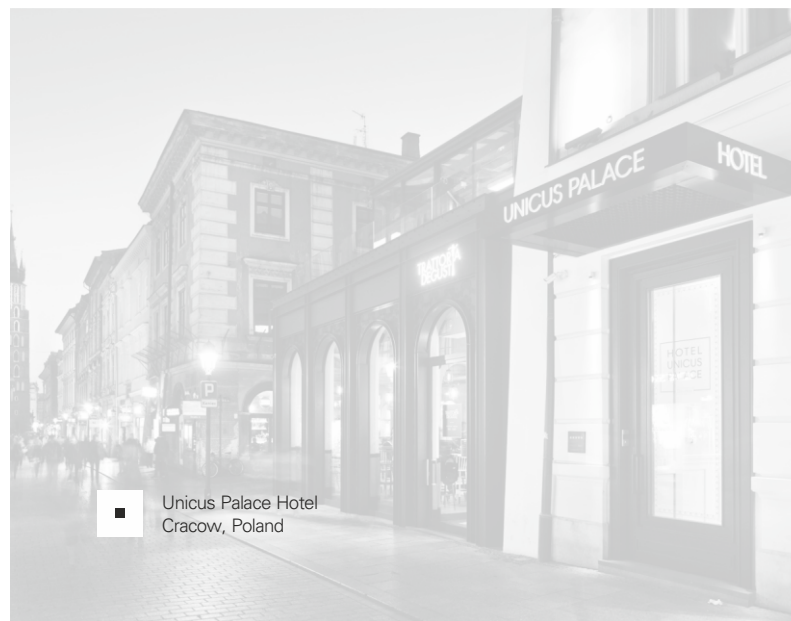
Straight front bar, Corian countertop,
HPL laminated fascia panels.
Straight back bar, stainless steel countertop,
HPL laminated fascia panels.



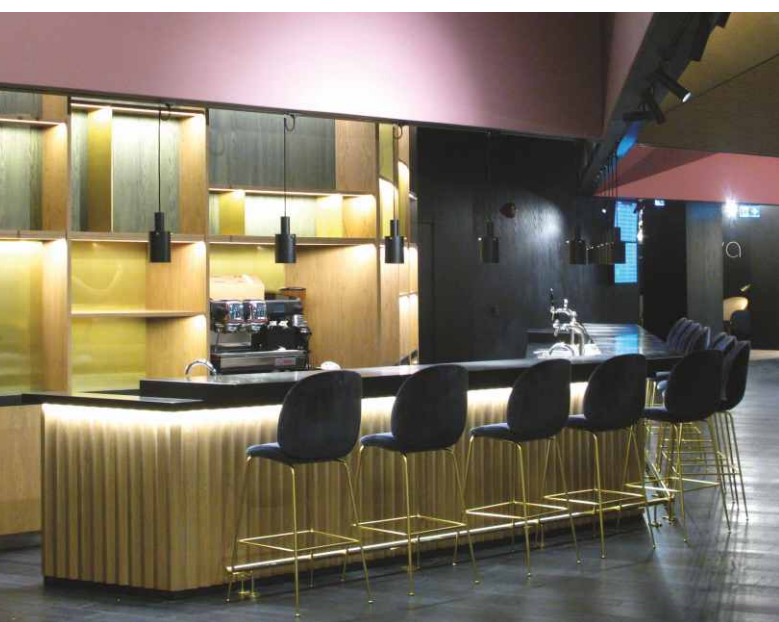
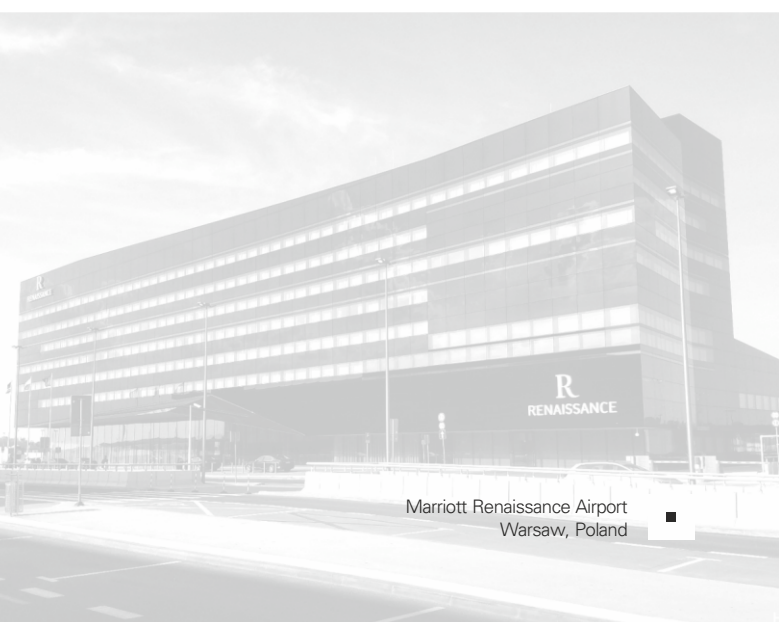
Café
Sweden



professional BARS



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professional BARS



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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.



Hilton Hotel
Cracow, Poland



Restaurant
Warsaw, Poland



Bar top plate with box type
upstand closed at the back.



Restaurant
Warsaw, Poland



Holiday resort
Giżycko, Poland



A high-angle, grayscale photograph of a modern, curved bar. The bar features a sleek, dark countertop with integrated sinks and a clear acrylic ice machine. Behind the bar, there are several white plastic jugs, a tray of fruit, and a row of glassware. The bar is supported by a dark, curved base. The overall aesthetic is clean and professional.

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

03 BAR CUPBOARDS

- open
- for dishwasher racks
- with tiltable 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 waste bin

04 BAR BOTTLE COOLERS AND BAR FREEZERS

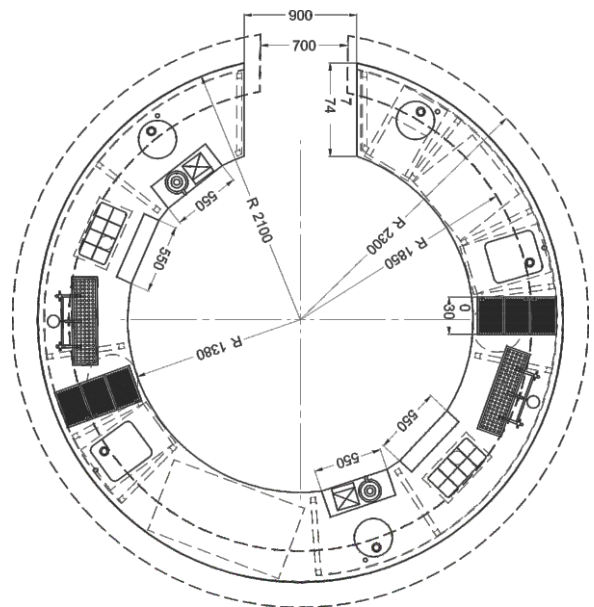
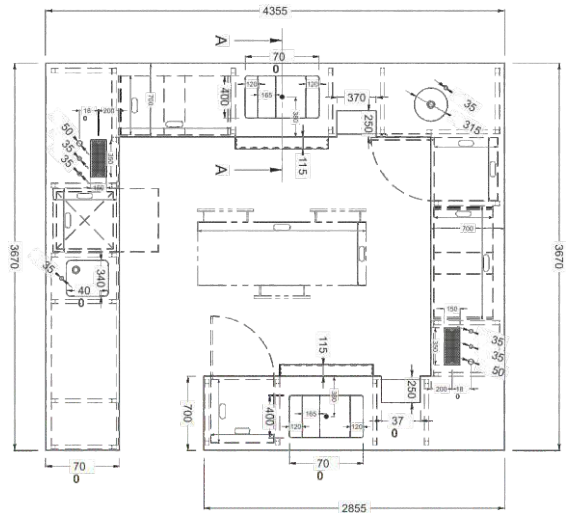
- LED lighting
- door locks in standard
- stainless steel shelves
- attractive design
- quiet operation

05 BAR COUNTER REFRIGERATORS

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



professional BARS



countertops



stainless steel



granite



glass



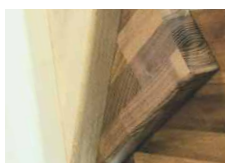
HPL



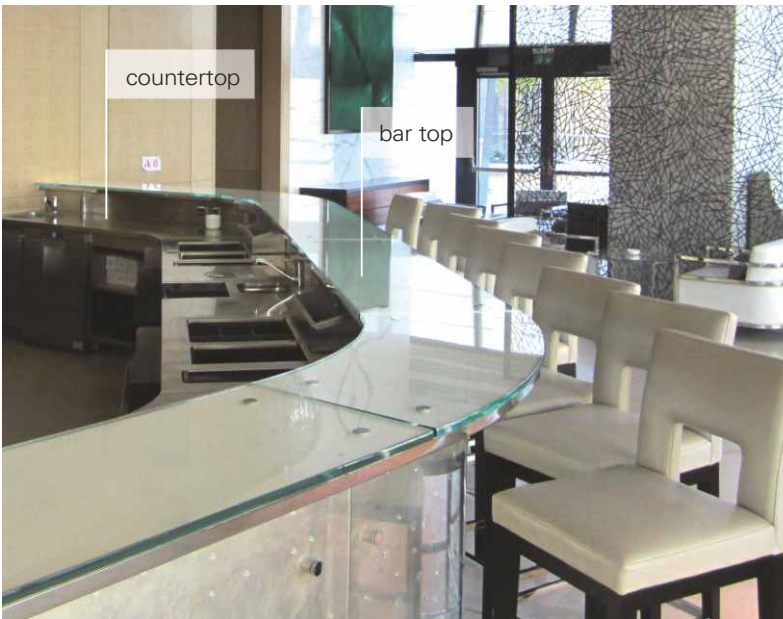
solid surface



laminate



wood



professional BARS



sink
340 x 400 x 160 mm



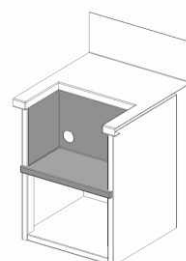
round sink
Ø 315 x 150 mm



round sink
with soap dispenser



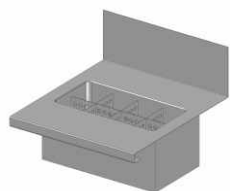
blender
shelf



elements to build into the countertop



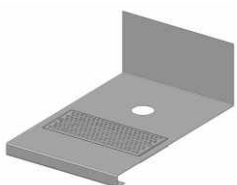
ice bin
334 x 334 mm



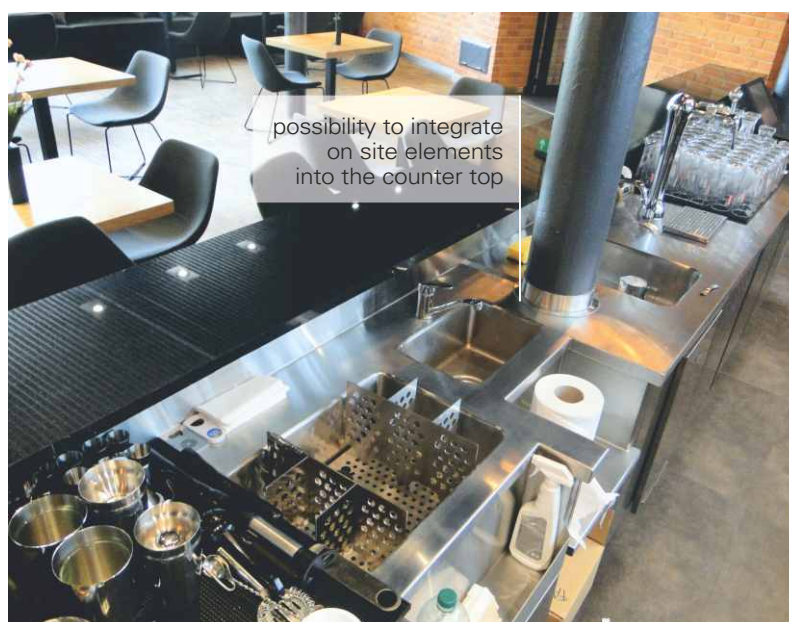
ice bin
446 x 222 mm



drip tray
segment



drip tray



professional BARS



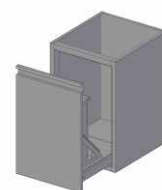
open cupboard



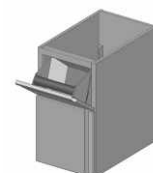
cupboard for dishwasher racks



cupboard with pull out container



coffee grounds cupboard



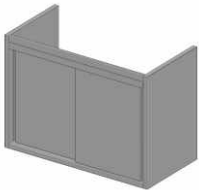
bar cupboards



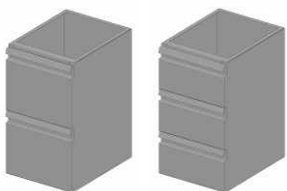
cupboard
with single hinged door



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



BCB1000-060CV
BFK1000-060CV



BCB2000-060CV



BCB4000-060CV



BCB5000-060CV



BCB1000-092CV

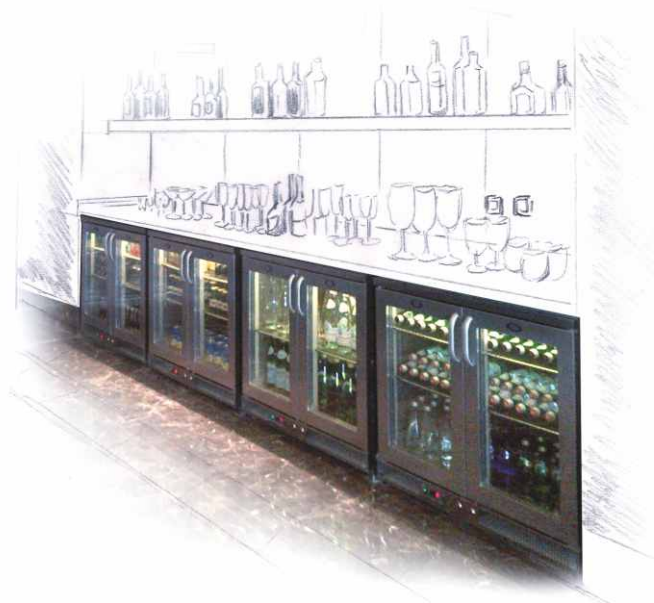


BCB2000-092CV

model	BCB1000-060CV	BCB2000-060CV	BCB4000-060CV	BCB5000-060CV
external dimensions [W x D x H]	600 x 516 x 840 mm	600 x 516 x 840 mm	600 x 516 x 840 mm	600 x 516 x 840 mm
power supply	230 V	230 V	230 V	230 V
power	0,3 kW	0,3 kW	0,3 kW	0,3 kW
net capacity	79 L	79 L	73 L	73 L
capacity [Ø 60 mm bottles]	117 x 330 ml	117 x 330 ml	59 x 330 ml	59 x 330 ml
temperature range	+2 ÷ +16°C	+2 ÷ +16°C	+2 ÷ +16°C	+2 ÷ +16°C
doors	1 (s/s solid); right hand hinged	1 (glass); right hand hinged	-	-
drawers	-	-	2 (s/s solid)	2 (glass)



bar bottle collers and bar freezers



model	BCB1000-092CV	BCB2000-092CV	S BFK1000-060CV
external dimensions [W x D x H]	920 x 516 x 840 mm	920 x 516 x 840 mm	600 x 516 x 840 mm
power supply	230 V	230 V	230 V
power	0,3 kW	0,3 kW	0,3 kW
net capacity	115 L	115 L	75 L
capacity [Ø 60 mm bottles]	195 x 330 ml	195 x 330 ml	e.g. 80 glasses
temperature range	+2 ÷ +16°C	+2 ÷ +16°C	-20 ÷ -10°C
doors	2 (s/s solid)	2 (glass)	1 (s/s solid); right hand hinged
drawers	-	-	-



professional BARS



CB02011000-146DV



CB02122000-146DV



CBA2022200-200DV







CB02144000-146DV



CB02055000-146DV

BAR COUNTER REFRIGERATORS WITHOUT WORKTOP

to build under the bar countertop

				
model	CB02011000-146DV CB02044000-146DV	CB02011100-200DV CB02044400-200DV	CB02022000-146DV CB02055000-146DV	CB02022200-200DV CB02055500-200DV
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
net capacity	212 L	318 L	192 L	288 L
power	0,45 kW	0,45 kW	0,45 kW	0,45 kW



bar counter refrigerators



BAR COUNTER REFRIGERATORS WITH WORKTOP

s/s worktop with rear upstand h= 50 mm

	■ ■	■ ■ ■	■ ■ ■ ■	■ ■ ■ ■ ■
model	CBA2011000-146DV CBA2044000-146DV	CBA2011100-200DV CBA2044400-200DV	CBA2022000-146DV CBA2055000-146DV	CBA2022200-200DV CBA2055500-200DV
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
net capacity	212 L	318 L	192 L	288 L
power	0,45 kW	0,45 kW	0,45 kW	0,45 kW



BUFFETS and DISPLAY SOLUTIONS

Professional buffets we offer are manufactured in our production plant located in Białystok, 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. plate dispensers).

- 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





aesthetics and functionality



BUFFETS and DISPLAY SOLUTIONS

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BUFFETS and DISPLAY
SOLUTIONS projects

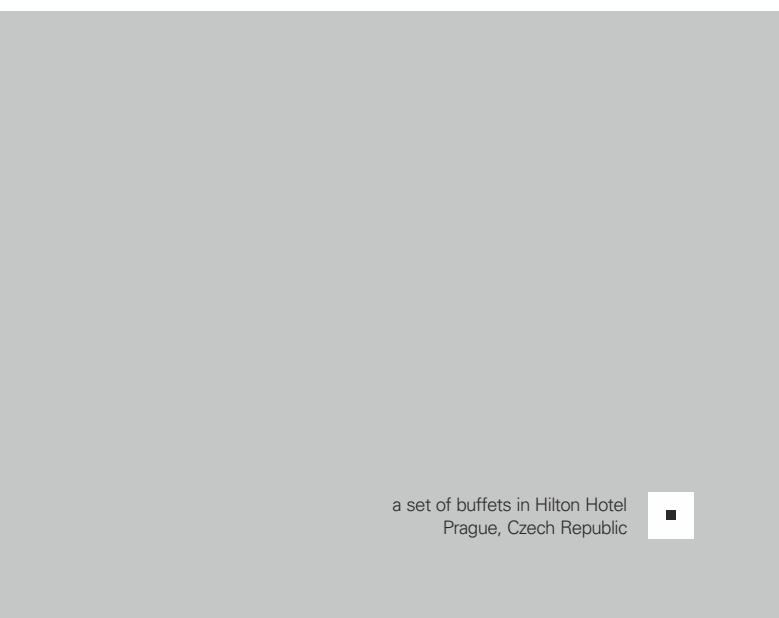
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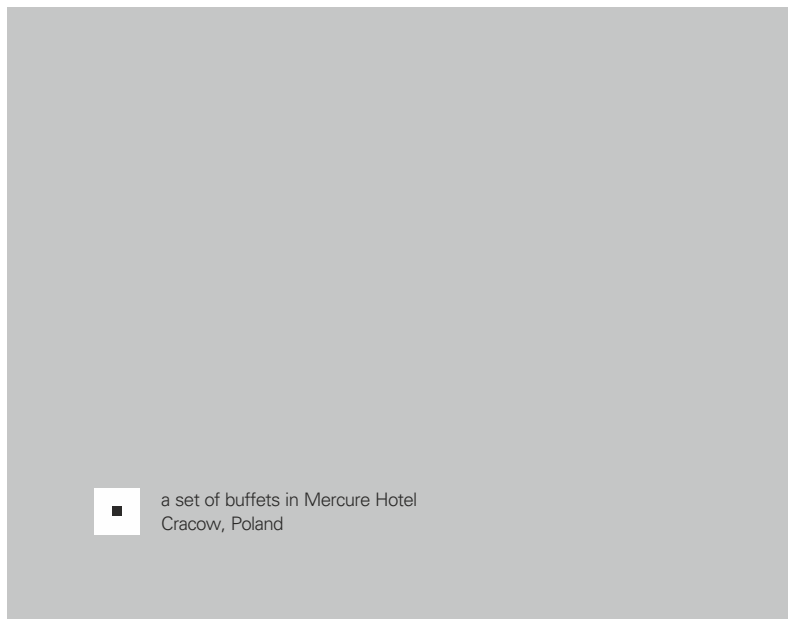
BUFFETS and DISPLAY SOLUTIONS



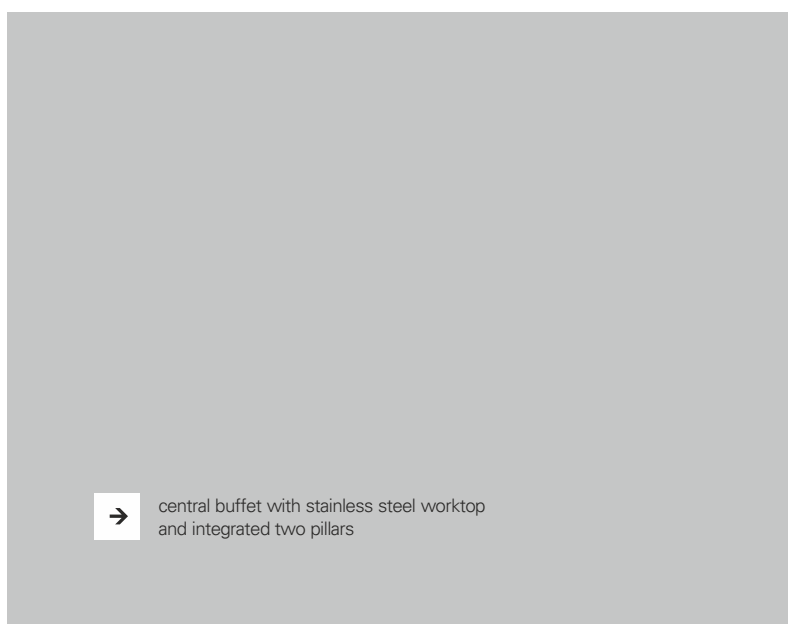
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BUFFETS and DISPLAY SOLUTIONS



■ a set of buffets in Mercure Hotel
Cracow, Poland



➔ central buffet with stainless steel worktop
and integrated two pillars

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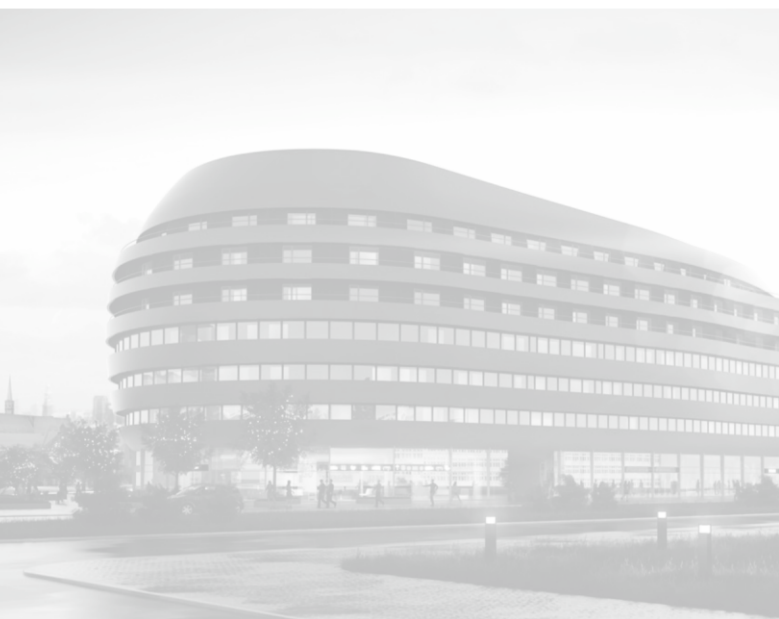


BUFFETS and DISPLAY SOLUTIONS

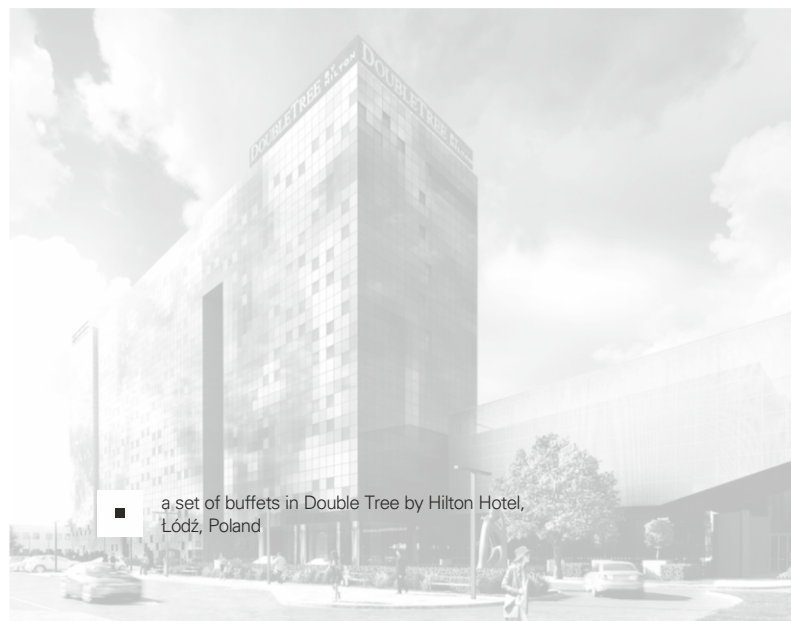


■ a set of buffets in Hilton Hotel
Wrocław, Poland

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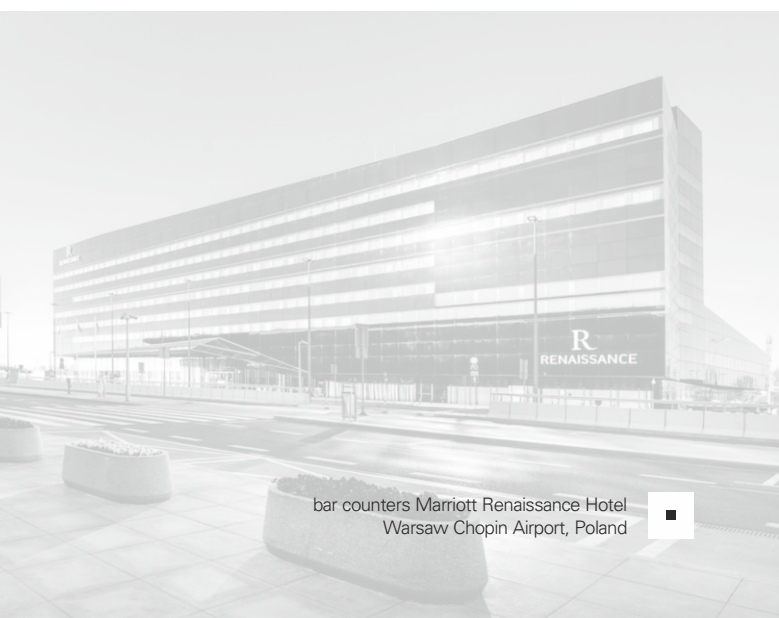


BUFFETS and DISPLAY SOLUTIONS

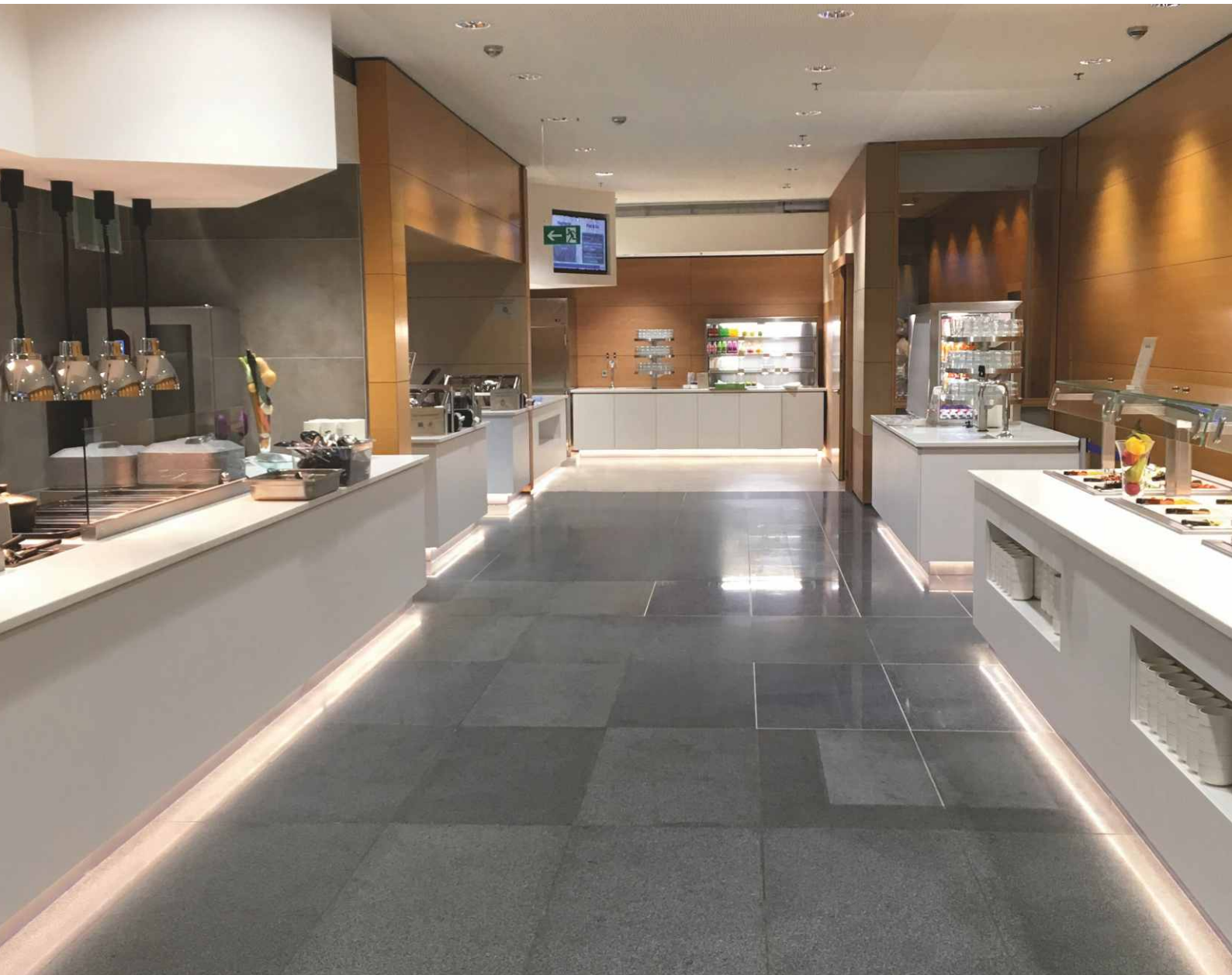


■ a set of buffets in Double Tree by Hilton Hotel, Łódź, Poland

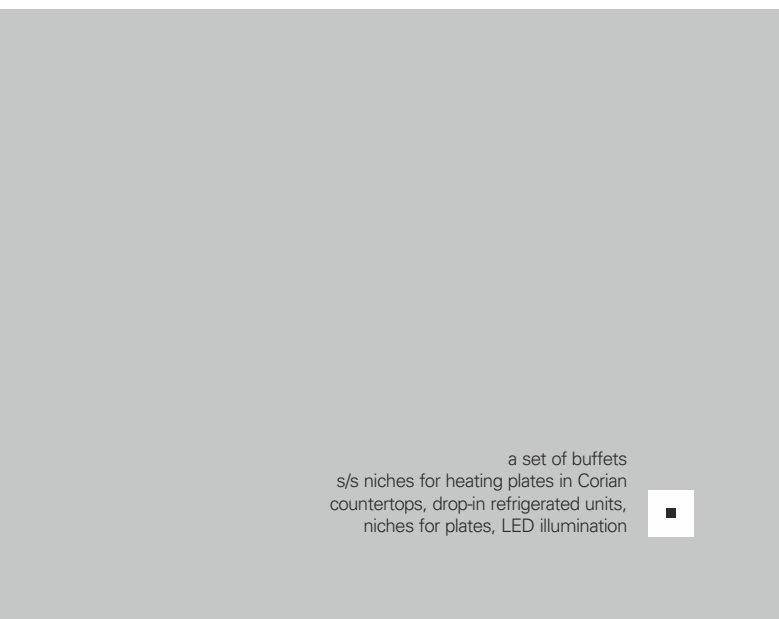
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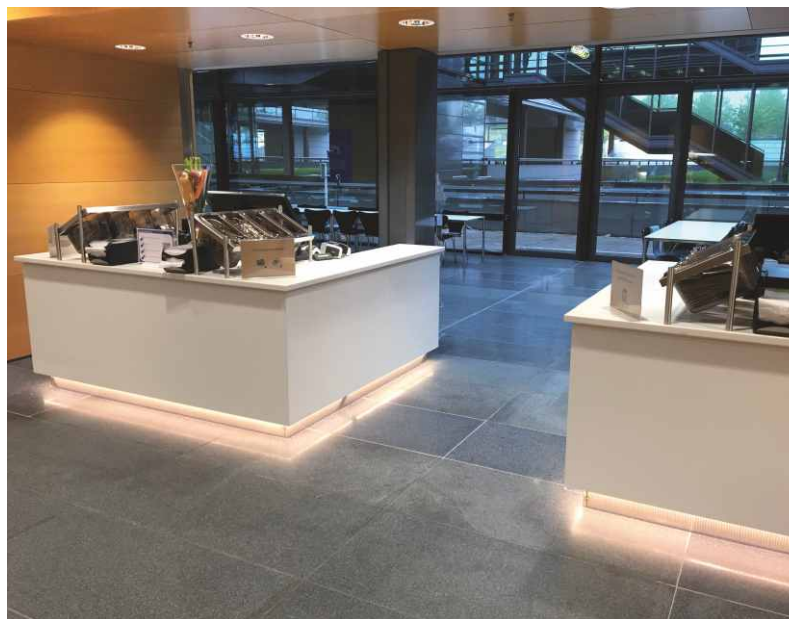
BUFFETS and DISPLAY SOLUTIONS



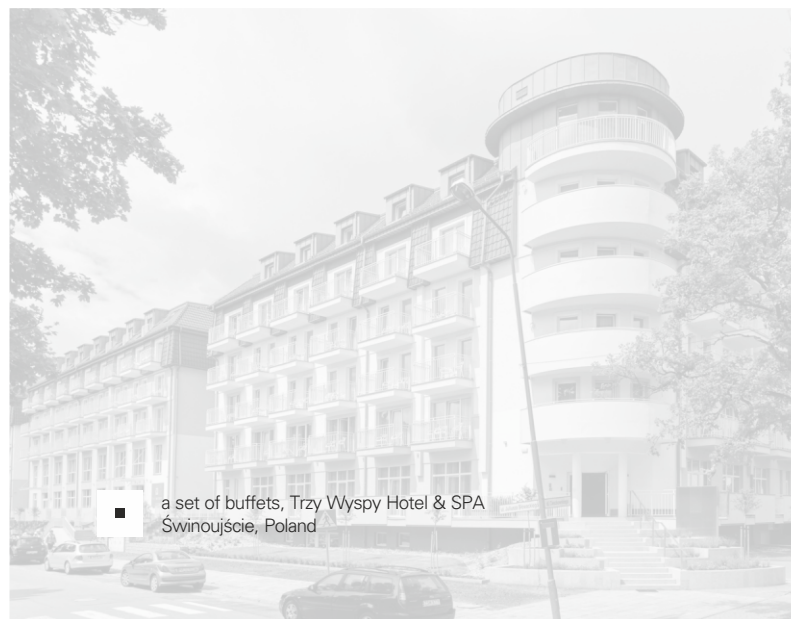
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a set of buffets
s/s niches for heating plates in Corian
countertops, drop-in refrigerated units,
niches for plates, LED illumination

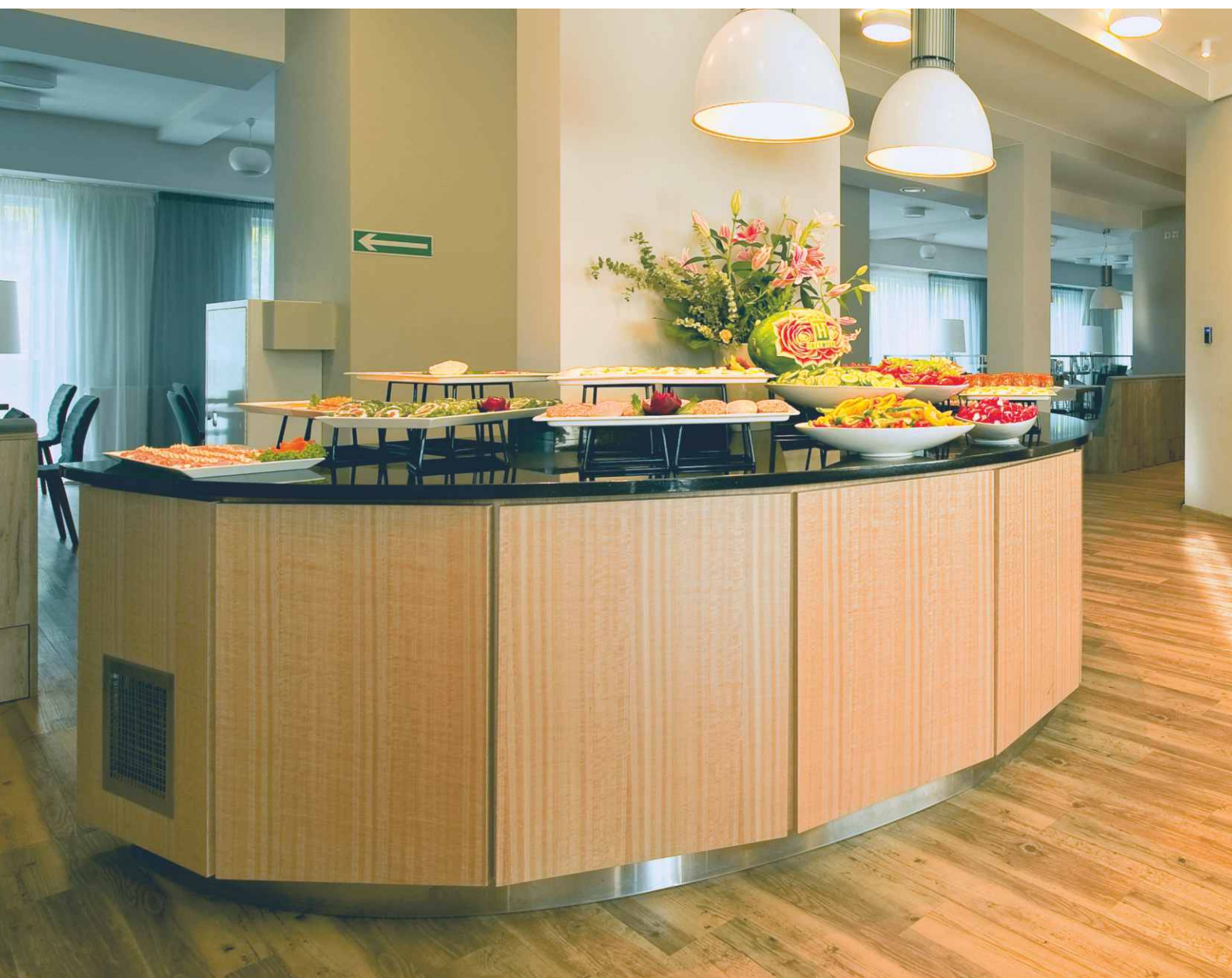


BUFFETS and DISPLAY SOLUTIONS



■ a set of buffets, Trzy Wyspy Hotel & SPA
Świnoujście, Poland

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BUFFETS and DISPLAY SOLUTIONS



REFRIGERATED BUFFET
granite top plate, BCB bar bottle coolers
black fascia panels, cupboards with door locks
model: EXC000220

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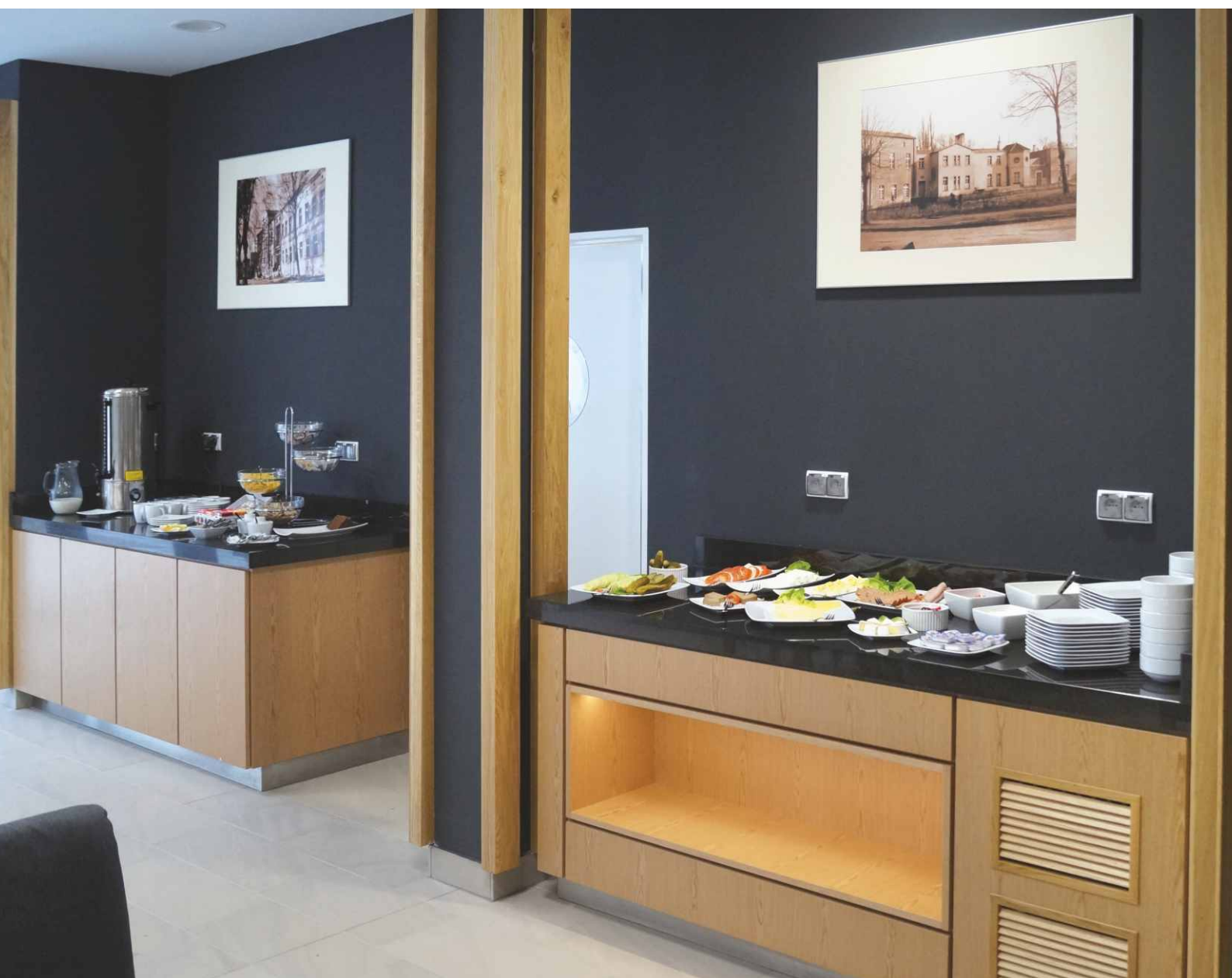
REFRIGERATED BUFFET
refrigerated granite top plate, black fascia panels,
cupboards with door locks, LED lighting under worktop
model: EXC000221



BUFFETS and DISPLAY SOLUTIONS



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BUFFETS and DISPLAY SOLUTIONS



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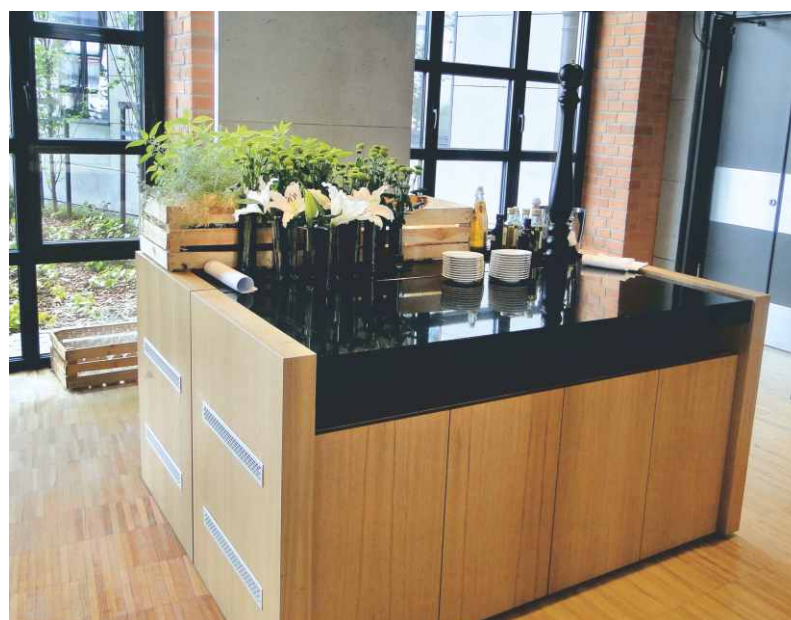
SEAFOOD DISPLAY COUNTER
Elegant fascia panels in stone and wood, seafood display well on service side. Illuminated well and the glass overshell
EX003171



REFRIGERATED BUFFET
Refrigerated top plate, refrigerated counter for GN1/1 underneath (4x hinged doors). dimensions: 3200 x 1060 x 1060 mm EXC000211



MOBILE BUFFETS - flexibility and possibility of different configurations



WINE LIBRARIES

Wine libraries we offer are manufactured 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.

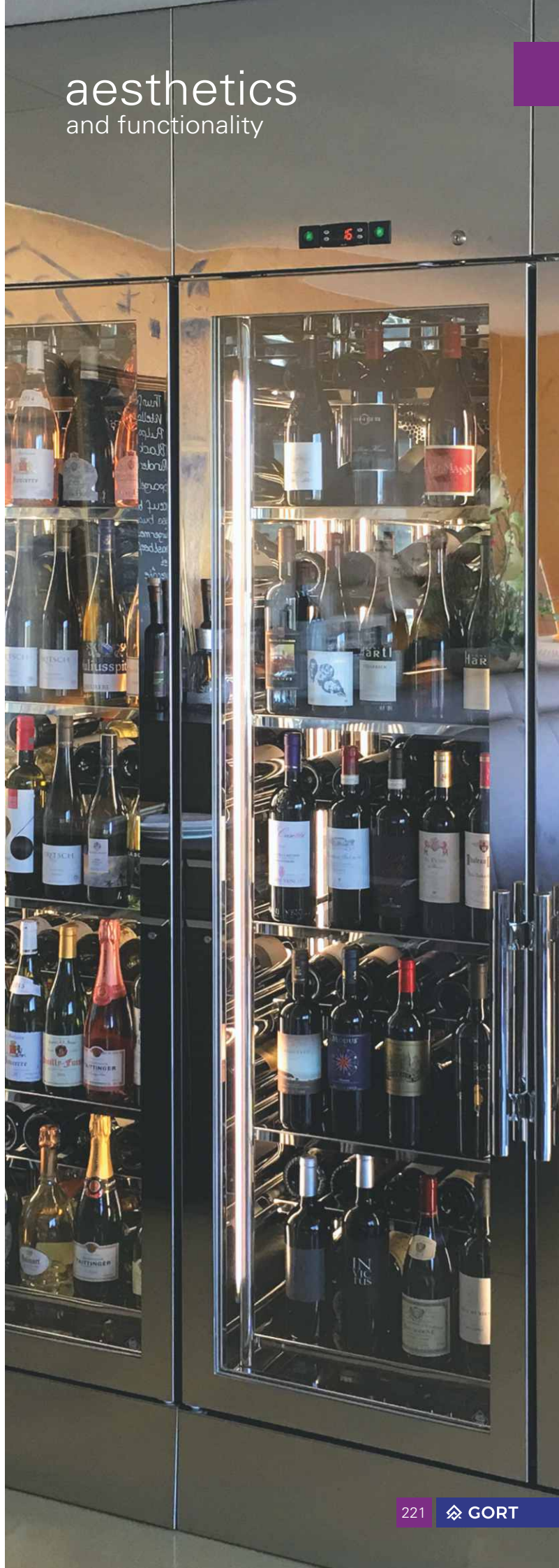
Thanks to our wine libraries bottles of quality wine gain an excellent framing. Taken into frames of a glass cabinet and gently lit display improves the product visibility and concentrates guests attention on beautifully displayed bottles of wine.

- 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





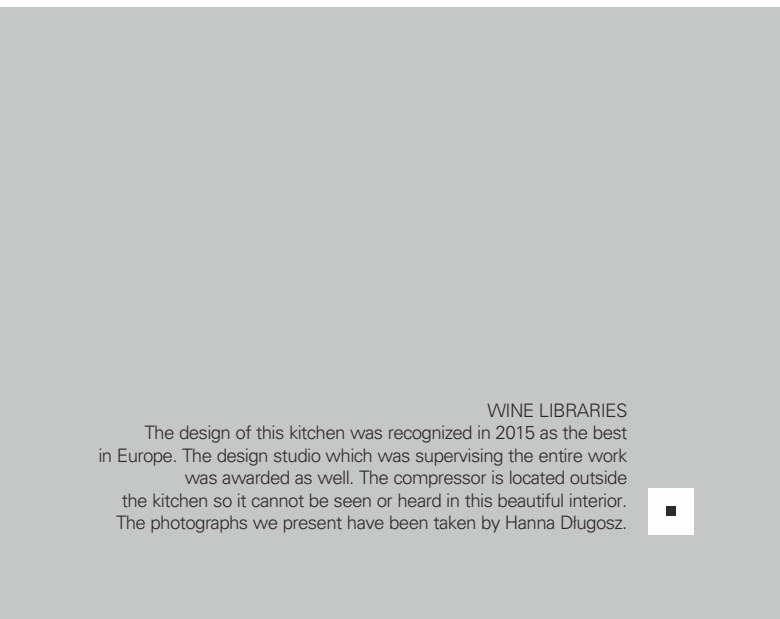
WINE LIBRARIES

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WINE LIBRARIES

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WINE LIBRARIES

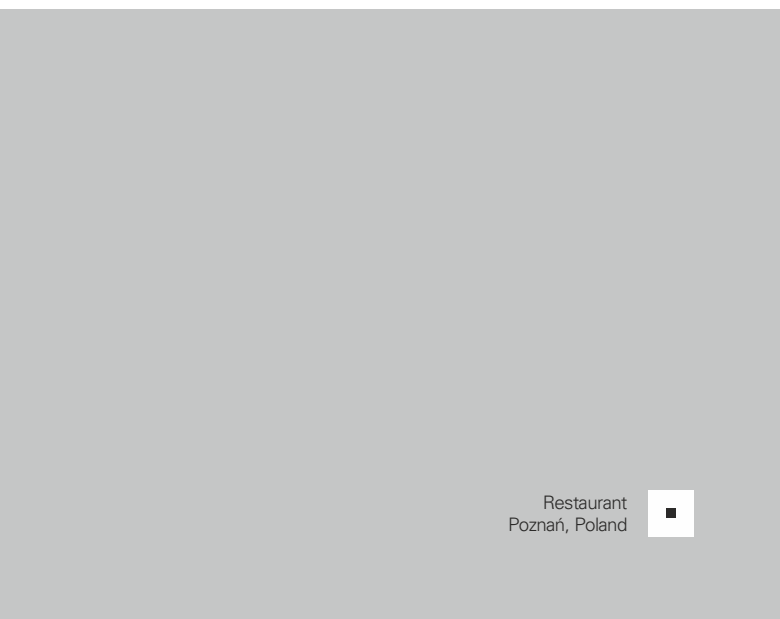
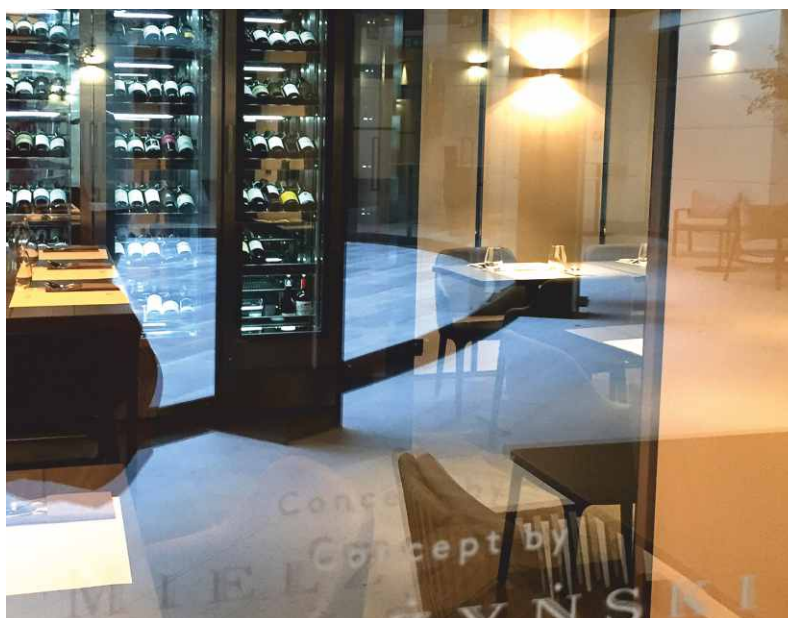
The design of this kitchen was recognized in 2015 as the best in Europe. The design studio which was supervising the entire work was awarded as well. The compressor is located outside the kitchen so it cannot be seen or heard in this beautiful interior. The photographs we present have been taken by Hanna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



WINE LIBRARIES



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Restaurant
Poznań, Poland



WINE LIBRARIES



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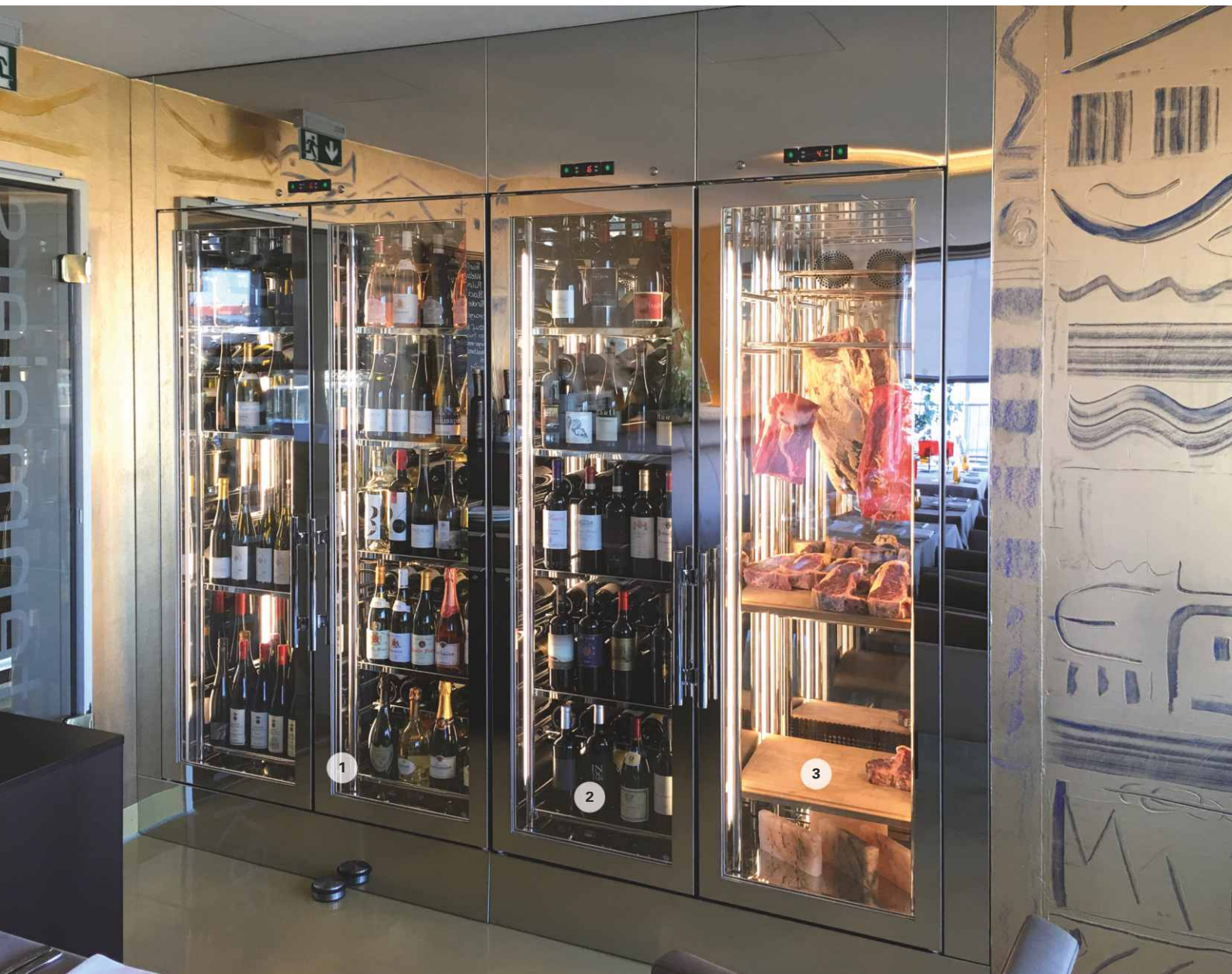
Double Tree by Hilton Hotel
Łódź, Poland



The Elephant Restaurant
Poznań, Poland



WINE LIBRARIES



- 1 - refrigerated wine library, double door 1200 mm
- 2 - refrigerated wine library, single door 600 mm
- 3 - refrigerated meat display cabinet, single door 600 mm, equipped with bars to hang products



A set of wine libraries 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.

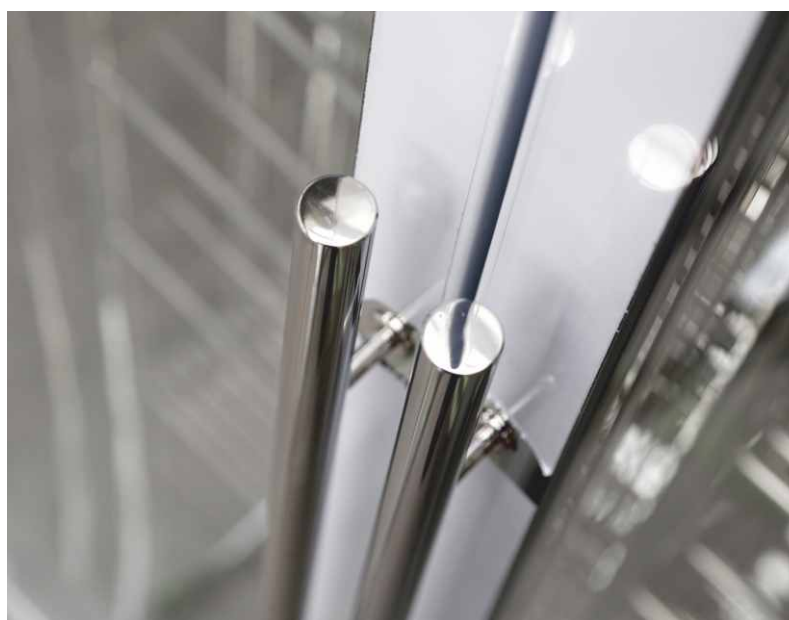
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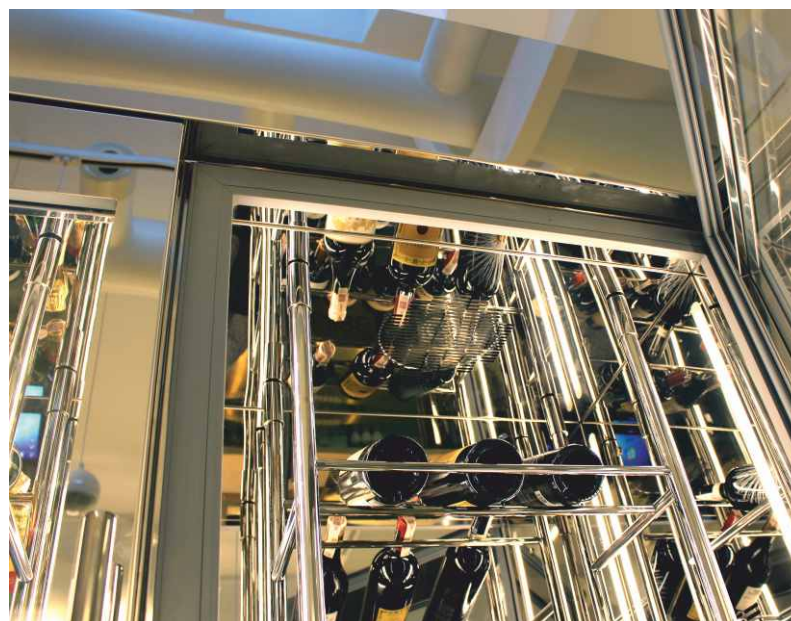
wine library in Farina Restaurant
Cracow, Poland



wine libraries in Marriott Renaissance Hotel
Warsaw Chopin Airport, Poland

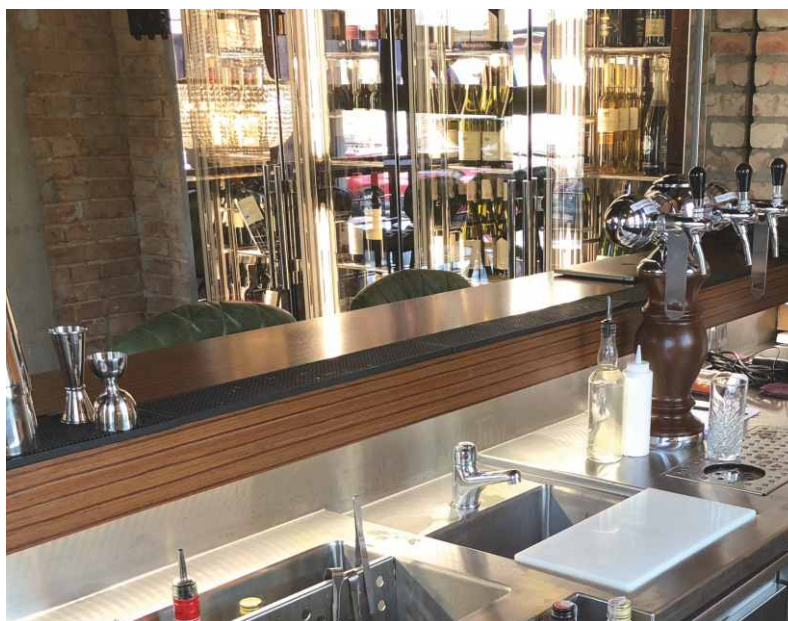


WINE LIBRARIES



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Rosevia Resort Hotel
Jastrzębia Góra, Poland



Restaurant
Szczecin, Poland



S/S KITCHEN FURNITURE

Technological furniture of the GORT brand is a very large group of products. Below we present only the **most popular models**.

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**
- **welded** construction (not for self-assembly) which guarantees many years of usage
- Certificate of Health Quality issued by the National Institute of Hygiene
- solid and soundproof worktops
- height adjustable plastic feet ± 15 ensuring stability
- mobile furniture - equipped with swivel rubber castors (do not leave any mark), 2 castors with brakes



FRAMEWORK TABLES



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

TABLES WITH SINK



	W x D x H [mm]	sink bowl dim. [mm]	cutout for water tap	sink bowl location
ZAA0L01X-100DK	1000 x 600 x 850	400 x 400 x 250	1 x Ø32 mm	left
ZAA0L01X-120EK	1200 x 700 x 850	500 x 500 x 250	1 x Ø32 mm	left
ZAA0P01X-100DK	1000 x 600 x 850	400 x 400 x 250	1 x Ø32 mm	right
ZAA0P01X-120EK	1200 x 700 x 850	500 x 500 x 250	1 x Ø32 mm	right
ZCA0X01X-100DK	1000 x 600 x 850	400 x 400 x 250	1 x Ø32 mm	double, centrally
ZCA0X01X-100EK	1000 x 700 x 850	400 x 500 x 250	1 x Ø32 mm	double, centrally

POT WASH BASINS



	W x D x H [mm]	basin dim. [mm]	cutout for water tap
ZDA0X01X-080DK	800 x 600 x 850	680 x 450 x 400	1 x Ø32 mm
ZDA0X01X-080EK	800 x 700 x 850	680 x 550 x 400	1 x Ø32 mm

HAND WASH SINK WITH COVER PANEL



	W x D x H [mm]	sink dim. [mm]	cutout for water tap
ZHA0X01X-040BK	400 x 385 x 250	350 x 250 x 110	1 x Ø32 mm
ZHA0X01X-040BL	400 x 385 x 400	350 x 250 x 110	1 x Ø32 mm



SANITARY SINK

	W x D x H [mm]	sink dim. [mm]	cutout for water tap
ZFA0001X-060DK	600 x 600 x 500	500 x 500 x 250	1 x Ø32 mm



SUPPORTS FOR COMBI STEAMERS

	W x D x H [mm]	support type [mm]	no. of rails on rack	rack type
UP02-086EK	860 x 735 x 700	for GN1/1-65 or trays 400 x 600	1 x 6	adjustable
UP61.2-086FK	860 x 725 x 700	for GN1/1-65	2 x 7	fixed



TROLLEYS

	W x D x H [mm]	description
TG35-046EK	453 x 620 x 1750	13 x GN1/1-100
TW05-096EK	960 x 660 x 900	platform
TW06-091EK	880 x 580 x 900	transport, 2-shelves
TW20-091EK	895 x 595 x 900	serving, 2-shelves
TW21-091EK	895 x 595 x 900	serving, 3-shelves
UH80-074BK	740 x 355 x 900	service, GN1/1-200



MOBILE WASTE BIN

	Ø x H [mm]	capacity
TU61-040BK_ZAK	465 x 605	70 L, w/o pedal-operated lid
TU63-040BK_ZAK	380 x 605	50 L, with pedal-operated lid



WALL SHELVES

	W x D x H [mm]
AM612-080AK	800 x 300 x 200
AM612-100AK	1000 x 300 x 200
AM612-120AK	1200 x 300 x 200
AM616-080AE_1	800 x 300 x 600
AM616-100AE_1	1000 x 300 x 600
AM616-120AE_1	1200 x 300 x 600



WALL CUPBOARDS

	W x D x H [mm]
AM506-080BK	800 x 400 x 600
AM506-100BK	1000 x 400 x 600



CHOPPING BLOCK

	W x D x H [mm]
US50-050CK	500 x 500 x 850



KNIFE STERILIZER



model GSN2000-058AV

external dimensions [W x D x H] 575 x 162 x 586 mm

power supply 230 V

power 15 W

EGG STERILIZER



model PJU1100-040DV

external dimensions [W x D x H] 430 x 525 (923) x 235 mm

power supply 230 V

power 65 W

grid capacity 30 pcs

For more details please contact our Export Team:
export@gort.pl



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