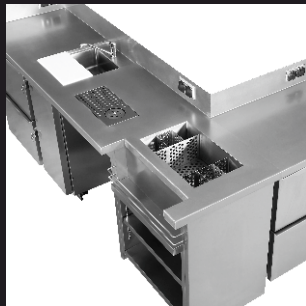
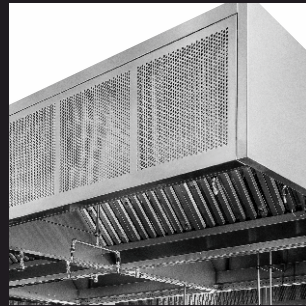




# GORT

FOODSERVICE EQUIPMENT  
MANUFACTURER



CATALOGUE 2024

OUR COMPANY AS AN ACTIVE PARTICIPANT IN THE AREA OF SUSTAINABLE DEVELOPMENT, WANTS TO ACHIEVE MORE WITH LESS RESOURCES. WE COMMIT OURSELVES TO CARE FOR HEALTH AND SAFETY OF OUR EMPLOYEES, CONSUMERS AND CLIENTS, AS WELL AS FOR PROTECTION OF ENVIRONMENT AND QUALITY OF LIFE WHEREVER WE ARE PRESENT. WE IMPLEMENT OUR STRATEGY BY DEVELOPING SUSTAINABLE, ENVIRONMENTALLY FRIENDLY PRODUCTS AND BY USING NATURAL RESOURCES IN SAFE PRODUCTION PROCESSES, IN CLOSE COOPERATION WITH ALL OUR PARTNERS IN BUSINESS AND PERSONAL COMMITMENT AND PROFESSIONALISM OF OUR EMPLOYEES.

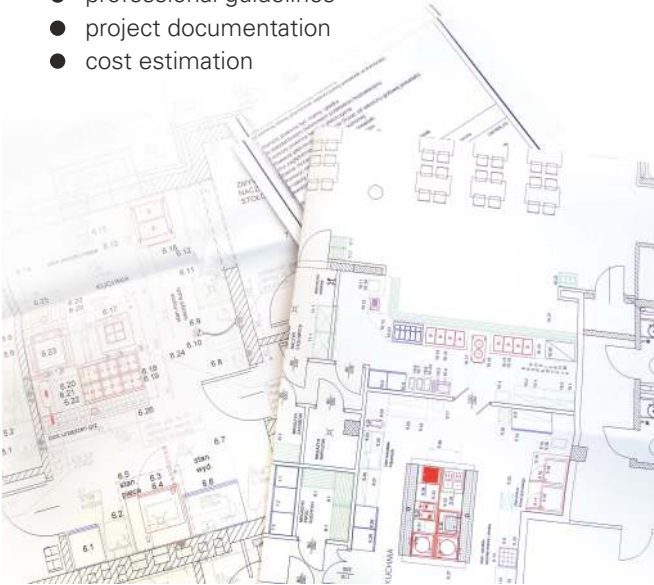
*Gort Team*



# 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



# POLISH PRODUCTION

## HIGHEST QUALITY



### TEAM

The success of GORT has been created for almost 20 years by people who are passionately involved in all our activities. By expanding the team, we choose people with strong determination in pursuing their goals and open to changes. We know that the basis for dynamic development is a well-coordinated, proven team.

---



### MANUFACTURING PLANT

Thanks to a team of high-class specialists and engineers, as well as a modern factory, we are not limited by a product catalogue. Our designers are open to ideas and needs of our Clients in the implementation of difficult and unusual orders. Thanks to the autonomous production, we can also implement dedicated solutions.

---



### EXPERIENCE

Thanks to our experience we know the needs of both – our Business Partners and their Clients. We understand the industry and we follow the changing trends on an ongoing basis. Our Partners value our loyalty and honesty, and they eagerly use our substantive and project design support.

---



### QUALITY

Our product offer has been developed over the years based on the actual needs of our customers. The experience gained and internal control systems at every stage of production give us confidence that the highest quality products that meet the current customer requirements leave the factory.

---

# CONTENTS

## **COOKING AND HEATED EQUIPMENT > 6-91**

8	Boiling Pans
16	Cooking Line 700
54	Cooking Line 900
80	Bain Maries
86	Hot Cupboards
90	Stockpot Stoves

## **FLOOR DRAINS > 92-107**

96	Drain channels
104	Floor drains
106	Mesh gratings

## **VENTILATION CANOPIES > 108-133**

112	Glass tube canopies
114	Exhaust canopies
116	Exhaust canopies for low rooms
118	Induction canopies
120	Induction canopies with compensation
122	Condense canopies and condense canopies with compensation
124	UV filtration system
125	ANSUL R-102 system
126	Supply air system
128	Filters
130	Lighting
132	Exhaust fans and hanging rods

## **REFRIGERATION > 134-159**

138	Refrigerated and Freezer Cabinets
140	Freezer Cabinet for ice cream
142	Banquet Refrigerated and Heated Cabinets
144	Refrigerated and Freezer Counters
150	Topping Fridges and Pizza Prep Stations
151	Saladettes
152	Undercounter Refrigerated Cabinets and Undercounter Refrigerated Cabinet for food samples
154	Modulo Bar Refrigerated and Freezer Units
156	Modulo Bar Refrigerated Units
158	Modular Cold and Freezer Rooms

## **DROP-IN RANGE > 160-171**

- 162 Refrigerated static tops drop-in
- 163 Refrigerated static wells drop-in
- 164 Refrigerated displays (island, wall) drop-in
- 166 Insulated wells for crushed ice drop-in
- 167 Heated tops in tempered glass drop-in
- 168 Bain maries drop-in
- 169 Plate dispensers
- 170 Glass gantries

## **DEDICATED SOLUTIONS > 172-215**

- 172 Buffets and Display Solutions
- 194 Bars
- 208 Wine Libraries

## **S/S KITCHEN FURNITURE AND ADDITIONAL EQUIPMENT > 216-220**



# COOKING AND HEATED EQUIPMENT





# 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. 92  
**VENTILATION CANOPIES** p. 108

# GAS BOILING PANS

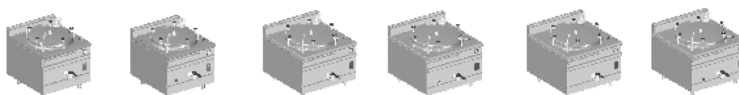


appliance tested and CE approved by one of the most rigorous notified body in Europe

- 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



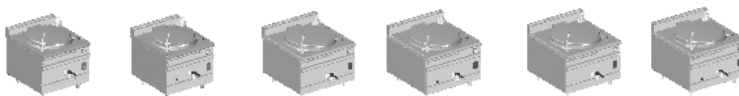
capacity	200 L		300 L		500 L	
model	GK612010-100JN	GK212010-100JN	GK613010-120KN	GK213010-120KN	GK615010-120KN	GK215010-120KN
water jacket filling system*	A	M	A	M	A	M
treated water connection (jacket)	G $\frac{3}{4}$ "	-	G $\frac{3}{4}$ "	-	G $\frac{3}{4}$ "	-
hot and cold water tap connection	2 x G $\frac{1}{2}$ "		2 x G $\frac{1}{2}$ "		2 x G $\frac{1}{2}$ "	
external dimensions [W x D x H]	1000x1150x900/1785 mm		1200x1300x900/1933 mm		1200x1300x1100/2133 mm	
power supply type	GAS <sup>1)</sup>		GAS <sup>1)</sup>		GAS <sup>1)</sup>	
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

<sup>1)</sup> while placing an order please specify gas type: G20, G25, G25.3, G2.350, G27, G30/G31

## STANDARD

version



capacity	200 L		300 L		500 L	
model	GK612000-100JN	GK212000-100JN	GK613000-120KN	GK213000-120KN	GK615000-120KN	GK215000-120KN
water jacket filling system*	A	M	A	M	A	M
treated water connection (jacket)	G $\frac{3}{4}$ "	-	G $\frac{3}{4}$ "	-	G $\frac{3}{4}$ "	-
hot and cold water tap connection	2 x G $\frac{1}{2}$ "		2 x G $\frac{1}{2}$ "		2 x G $\frac{1}{2}$ "	
external dimensions [W x D x H]	1000x1150x900/1785 mm		1200x1300x900/1933 mm		1200x1300x1100/2133 mm	
power supply type	GAS <sup>1)</sup>		GAS <sup>1)</sup>		GAS <sup>1)</sup>	
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

<sup>1)</sup> while placing an order please specify gas type: G20, G25, G25.3, G2.350, G27, G30/G31



UP002106

drain valve grease 400 g

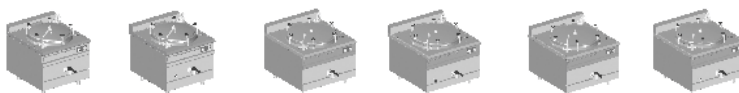
# ELECTRIC BOILING PANS



- 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

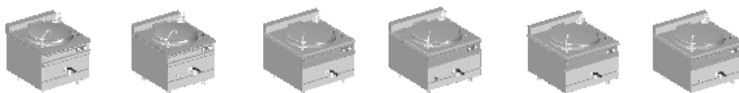


capacity	200 L		300 L		500 L	
model	GK512010-100JN	GK112010-100JN	GK513010-120KN	GK113010-120KN	GK515010-120KN	GK115010-120KN
water jacket filling system*	A	M	A	M	A	M
treated water connection (jacket)	G $\frac{3}{4}$ "	-	G $\frac{3}{4}$ "	-	G $\frac{3}{4}$ "	-
hot and cold water tap connection	2 x G $\frac{1}{2}$ "		2 x G $\frac{1}{2}$ "		2 x G $\frac{1}{2}$ "	
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)	G $\frac{3}{4}$ "	-	G $\frac{3}{4}$ "	-	G $\frac{3}{4}$ "	-
hot and cold water tap connection	2 x G $\frac{1}{2}$ "		2 x G $\frac{1}{2}$ "		2 x G $\frac{1}{2}$ "	
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



UP002106 drain valve grease 400 g

# STEAM BOILING PANS

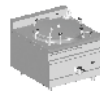


- Body made of high quality stainless steel.
- Polished cooking tank bottom, made of AISI 316 stainless steel.
- Pressed balanced lid.
- Max. food level marked in the pan.
- Drain valve 2".
- Working pressure in water jacket – 0,5 bar.
- Boiling pans available in AUTOCLAVE version: lid gasket, tightening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



## AUTOCLAVE

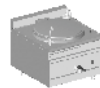
version



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



UP002106 drain valve grease 400 g



# COOKING LINE 700, LINE 900

The iconic GORT Line 700 and Line 900 equipment is a symbol of reliability and the highest quality. Designed by R&D engineers who know the specificity of the HoReCa industry, with long-term use in mind, they will help optimize the operation of your kitchen.

A team of experienced designers is constantly working on new solutions to make our equipment always meet the current needs of the market.

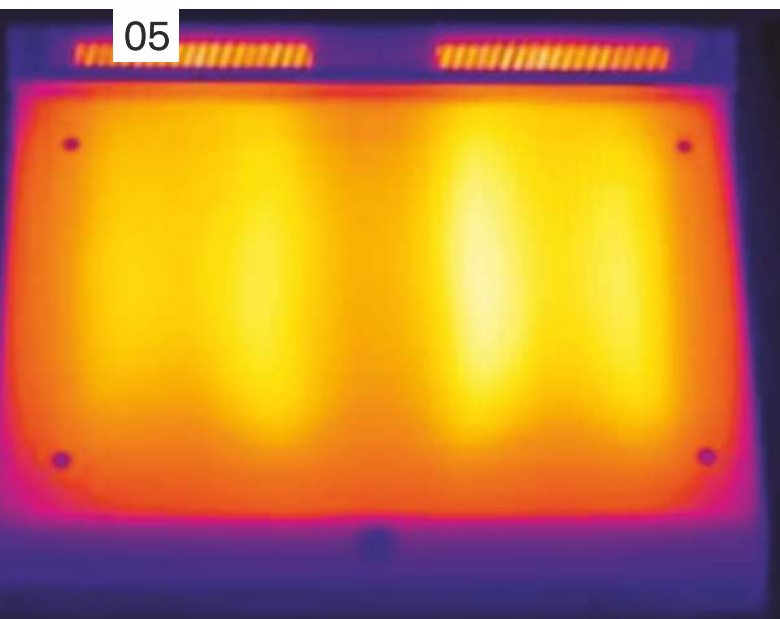
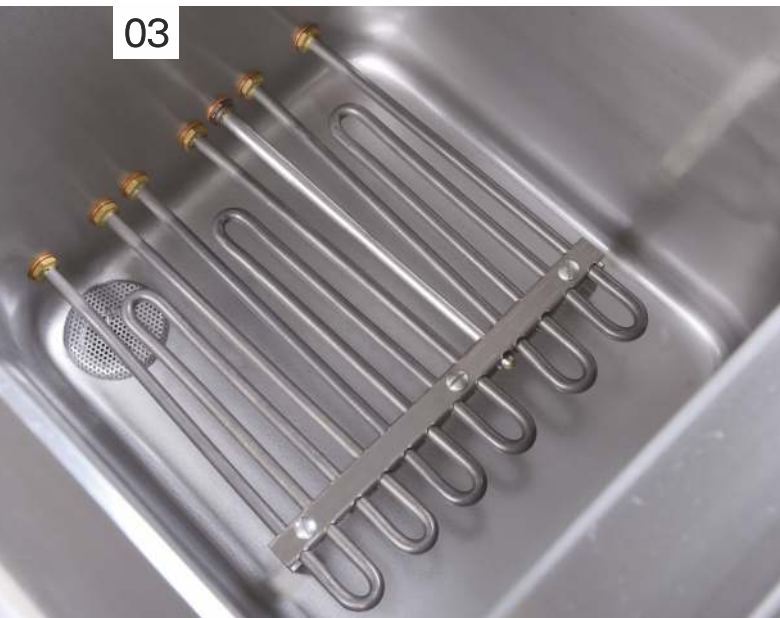
- made of AISI 304 and AISI 316 stainless steel
- Cooking Line 700 units dimensions: 400/800/1200 mm x **730** mm x 850 ÷ 900 mm
- Cooking Line 900 units dimensions: 400/800/1200 mm x **930** mm x 850 ÷ 900 mm
- gas and electric appliances
- tops and monoblocks available





# 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.



# 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.



# GAS COOKING RANGES

removable chimneys - easy cleaning

high-power burners made of corrosion-resistant materials

pilot burner's flame keeps the appliance in standby mode

new burner philosophy  
- high-power small size burner  
- perfect combustion  
- even heating of the whole pot surface

high quality hygiene - removable burners basins, burners elements and pan supports

- 3 different heating models in electric oven:  
bottom, top, bottom-top  
- 8-position thermostat valve  
+ piezo-electric igniter in gas oven

appliance tested and CE approved by one of the most rigorous notified body in Europe

- ergonomic knobs  
- smooth burner power adjustment

height adjustable round s/s legs 850=900 mm

embossed oven door interior

cast-iron oven insert provides great heat accumulation

- 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	GC2000-080EV	GC2000-120EV
external dimensions [W x D x H]	400 x 730 x 250 mm	800 x 730 x 250 mm	1200 x 730 x 250 mm
power supply type	GAS*	GAS*	GAS*
power	11,3 kW	22,6 kW	33,9 kW
number of burners	<b>2</b> (1x4,15 kW + 1x7,15 kW)	<b>4</b> (2x4,15 kW + 2x7,15 kW)	<b>6</b> (3x4,15 kW + 3x7,15 kW)

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

gas cooking ranges  
**ON OPEN BASE**



model	GC2000-040EV+S02	GC2000-080EV+S02	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	<b>2</b> (1x4,15 kW + 1x7,15 kW)	<b>4</b> (2x4,15 kW + 2x7,15 kW)	<b>6</b> (3x4,15 kW + 3x7,15 kW)

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

gas cooking ranges  
**ON GAS OVEN**



model	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	<b>4</b> (2x4,15 kW + 2x7,15 kW)	<b>6</b> (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; 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	<b>4</b> (2x4,15 kW + 2x7,15 kW)	<b>6</b> (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

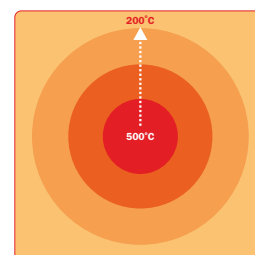
\* while placing an order please specify gas type: G20; G25; G25.3; G2.350; G27; G30/G31



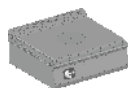
# GAS SOLID TOPS



- 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.



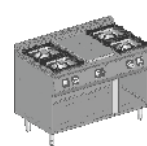
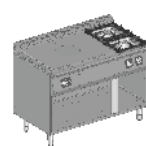
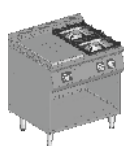
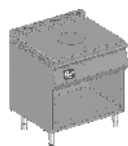
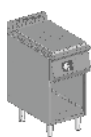
gas solid  
**TOPS**



model	GT2000-040EV	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
number of burners	-	-	<b>2</b> 1x4,15 kW 1x7,15 kW	<b>2</b> 1x4,15 kW 1x7,15 kW	<b>4</b> 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; G25.3; G2.350; G27; G30/G31

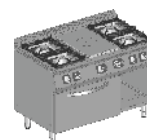
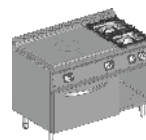
gas solid tops  
**ON OPEN BASE**



model	GT2000-040EV+S02	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
number of burners	-	-	<b>2</b> 1x4,15 kW 1x7,15 kW	<b>2</b> 1x4,15 kW 1x7,15 kW	<b>4</b> 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; 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
number of burners	-	<b>2</b> 1x4,15 kW 1x7,15 kW	<b>2</b> 1x4,15 kW 1x7,15 kW	<b>4</b> 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; G25.3; G2.350; G27; G30/G31

# ELECTRIC COOKING RANGES



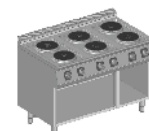
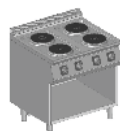
- Appliance body made of high quality stainless steel.
- Oven thermal protection against overheating.
- Heating plate thermal protection against overheating.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.

electric cooking  
**TOPS**



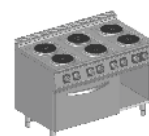
model	GC1100-040EV	GC1100-080EV	GC1100-120EV
external dimensions [W x D x H]	400 x 730 x 250 mm	800 x 730 x 250 mm	1200 x 730 x 250 mm
power supply	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
power	5,2 kW	10,4 kW	15,6 kW
number of heating plates	<b>2</b> (2x2,6 kW)	<b>4</b> (4x2,6 kW)	<b>6</b> (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	<b>2</b> (2x2,6 kW)	<b>4</b> (4x2,6 kW)	<b>6</b> (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	<b>4</b> (4x2,6 kW)	<b>6</b> (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 AND INFRARED RANGES



## INFRARED ranges

model	GC1400-040EV	GC1400-080EV
external dimensions [W x D x H]	400 x 730 x 250 mm	800 x 730 x 250 mm
power supply type	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
power	5 kW	10 kW
number of heating zones x power	<b>2</b> (2x2,5 kW)	<b>4</b> (4x2,5 kW)



## INDUCTION ranges

model	GC1300-040EV	GC1300-080EV	GC1300-040EV+S02	GC1300-080EV+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
power supply type	400 V / 50 Hz, 3+PE	400 V / 50 Hz, 3+PE	400 V / 50 Hz, 3+PE	400 V / 50 Hz, 3+PE
total power	7 kW	14 kW	7 kW	14 kW
number of heating zones x power	<b>2</b> (2x3,5 kW)	<b>4</b> (2x3,5 kW)	<b>2</b> (2x3,5 kW)	<b>4</b> (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

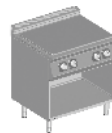
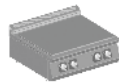
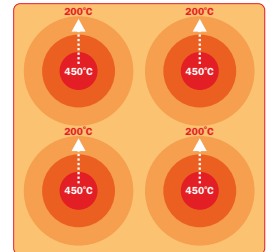
- runners to accommodate  
GN2/1 containers  
- GN2/1 grid shelf

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	<b>4</b> (4x2,5 kW)	<b>4</b> (4x2,5 kW)	<b>4</b> (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	<b>smooth</b>	<b>ribbed</b>
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	<b>smooth</b>	<b>smooth-ribbed</b>
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

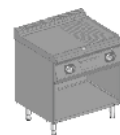
### FRY TOPS ON OPEN BASE



model	GG2140-040EV+S02	GG2240-040EV+S02
cooking surface structure	<b>smooth</b>	<b>ribbed</b>
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	<b>smooth</b>	<b>smooth-ribbed</b>
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



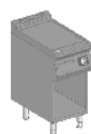
model	GG1140-040EV	GG1240-040EV
cooking surface structure	<b>smooth</b>	<b>ribbed</b>
external dimensions [W x D x H]	400 x 730 x 250 mm	400 x 730 x 250 mm
cooking surface dimensions	390 x 510 mm	390 x 510 mm
power supply type	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
power	4,05 kW	4,05 kW
temperature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

### FRY TOPS



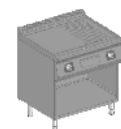
model	GG1140-080EV	GG1340-080EV
cooking surface structure	<b>smooth</b>	<b>smooth-ribbed</b>
external dimensions [W x D x H]	800 x 730 x 250 mm	800 x 730 x 250 mm
cooking surface dimensions	790 x 510 mm	790 x 510 mm
power supply type	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
power	8,1 kW	8,1 kW
temperature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

### FRY TOPS ON OPEN BASE



model	GG1140-040EV+S02	GG1240-040EV+S02
cooking surface structure	<b>smooth</b>	<b>ribbed</b>
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

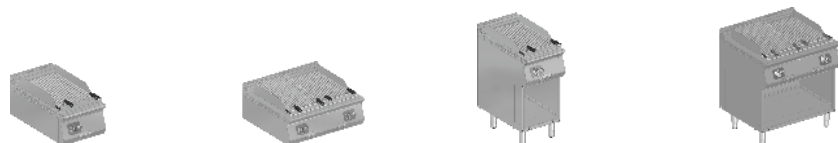


model	GG1140-080EV+S02	GG1340-080EV+S02
cooking surface structure	<b>smooth</b>	<b>smooth-ribbed</b>
external dimensions [W x D x H]	800 x 730 x 850 mm	800 x 730 x 850 mm
cooking surface dimensions	790 x 510 mm	790 x 510 mm
power supply type	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
power	8,1 kW	8,1 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.



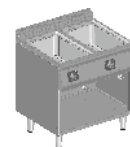
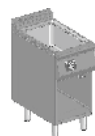
model	GL2000-040EV	GL2000-080EV	GL2000-040EV+S02	GL2000-080EV+S02
external dimensions [W x D x H]	400 x 730 x 250 mm	800 x 730 x 250 mm	400 x 730 x 850 mm	800 x 730 x 850 mm
working surface dimensions	330 x 500 mm	660 x 500 mm	330 x 500 mm	660 x 500 mm
power supply type	GAS*	GAS*	GAS*	GAS*
power	7,8 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.



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	GW1110-040EV+S03
external dimensions [W x D x H]	400 x 730 x 850 mm
power supply	400 V / 50 Hz, 3N+PE
power	6 kW
water inlet	¾"
water outlet	1"
tank capacity	26 L

# ELECTRIC CHIP SCUTTLE TOP

removable chimneys -  
easy cleaning



perforated drip  
tank's insert

high-power  
infrared heater



removable tank



appliance tested and CE approved

smooth heater's power adjustment

- 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.



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	GF2210-040EV+S03	GF2110-040EV+S03	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	<b>2</b> x 8 L	<b>1</b> x 13 L	<b>2</b> 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.



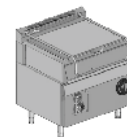
model	GF1210-040EV+S03	GF1110-040EV+S03	GF1210-080EV+S05
external dimensions [W x D x H]	400 x 730 x 850/1040 mm	400 x 730 x 850/1040 mm	800 x 730 x 850/1040 mm
cold zone	YES	YES	YES
number of tanks x capacity	<b>2</b> x 8 L	<b>1</b> x 17 L	<b>2</b> x 17 L
power supply	400 V / 50 Hz, 3N+PE	400 V / 50 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.



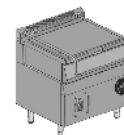
model	GP2151-080EV+S00
external dimensions [W x D x H]	800 x 730 x 850 mm
material of pan bottom	<b>DUPLEX</b>
pan's capacity	60 L
cooking surface	705 x 463 mm (0,33 m <sup>2</sup> )
power supply type	GAS*
power	16 kW
temperature range	120 ÷ 280°C

\* 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	GP1151-080EV+S00
external dimensions [W x D x H]	800 x 730 x 850 mm
material of pan bottom	<b>DUPLEX</b>
pan's capacity	60 L
cooking surface	705 x 463 mm (0,33 m <sup>2</sup> )
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, G25.3, G2.350, G27, G30/G31



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"	-



UP002106 drain valve grease 400 g

# NEUTRAL ELEMENTS

removable chimney -  
easy cleaning

doors optional



rounded edges

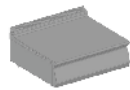
drawer

height adjustable round  
s/s legs 850-900 mm

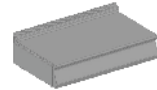
- Appliance body and top plate made of high quality stainless steel.
- Neutral element without drawer - width 250-1200 mm.
- Neutral element with drawer - width 400-800 mm.
- Drawer with full extension to accommodate GN1/1 containers for 400 mm, GN2/1 for 800 mm, h. max 100 mm.
- Hair-joint connection system - perfectly smooth connection of units standing next to each other.



model  
GN0100-040EV



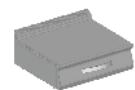
model  
GN0100-080EV



model  
GN0100-120EV



model  
GN0110-040EV

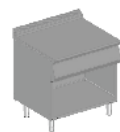


model  
GN0110-080EV

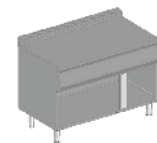
model	GN0100-040EV	GN0100-080EV	GN0100-120EV	GN0110-040EV	GN0110-080EV
drawer	NO	NO	NO	YES	YES
external dim. [W x D x H]	400 x 730 x 250 mm	800 x 730 x 250 mm	1200 x 730 x 250 mm	400 x 730 x 250 mm	800 x 730 x 250 mm



model  
GN0100-040EV+S02



model  
GN0100-080EV+S02



model  
GN0100-120EV+S02



model  
GN0110-040EV+S02



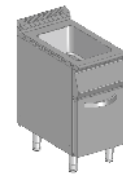
model  
GN0110-080EV+S02

model	GN0100-040EV+S02	GN0100-080EV+S02	GN0100-120EV+S02	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 <sup>1)</sup>
cutout for tall kitchen tap Ø 46 mm	option <sup>1)</sup>

<sup>1)</sup>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	M019253	AZ109	M019165
description	tall kitchen tap height 450 mm, spout length 300 mm	kitchen tap spout length 250 mm	kitchen tap spout length 240 mm

Line 700

# NEUTRAL ELEMENT

with cupboard for gas tanks or water softener



model GN0130-040EV+S03

external dimensions [W x D x H] 400 x 730 x 850 mm



model GN0130-080EV+S05

external dimensions [W x D x H] 800 x 730 x 850 mm

# OPEN BASES

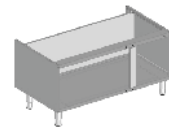
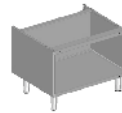


body made of high quality stainless steel

hygienic finish, easy cleaning

height adjustable round s/s legs 850÷900 mm

optional:  
- door  
- two drawers section  
- rails section



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

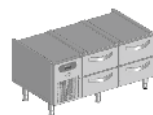
\* the table presents selected models of open bases; it is possible to order bases 250 mm ÷ 1200 mm wide





REFRIGERATED **BASES**

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



GR1220-120EV.1



GR1222-160EV.1

model	GR1220-120EV.1	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	0,25 kW	0,25 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

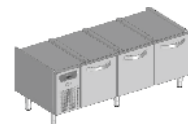
# FREEZER BASES



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



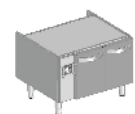
GU1110-120EV



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



GA1330-080EV

model

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

# ACCESSORIES



end plates

**rails section**  
- for open bases 400 mm  
- 3 sets of rails

**door 400**  
- for open bases 400, 800 and 1200 mm wide  
- universal left/right  
- hinges and mounting elements included

- 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, 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

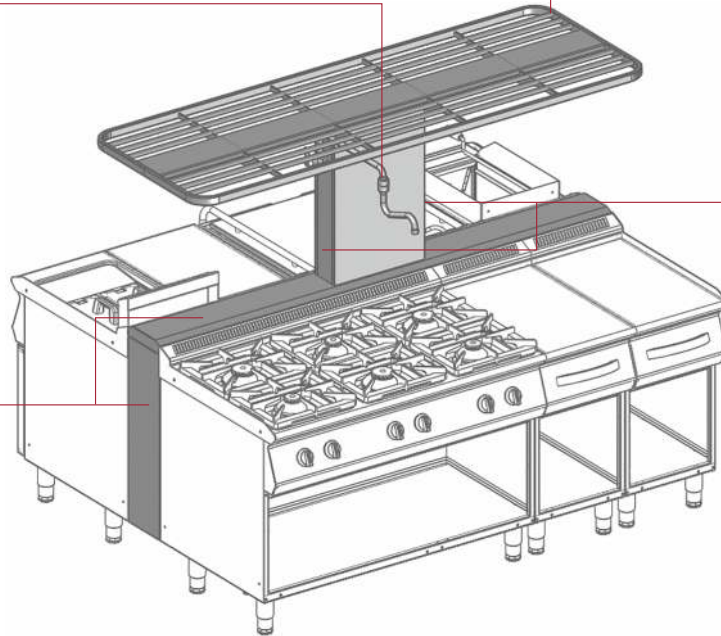
# POT RACK SYSTEM

thought-out solutions

- easy access to the faucet and the socket from both sides of the island
- large reach of the faucet

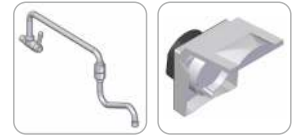
high hygiene

- set of covers in standard



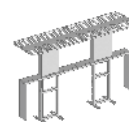
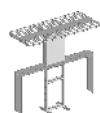
- functionality and ergonomics
- large overshelf for kitchen accessories
  - everything within a hand's reach
  - possibility of hanging ladles, skimmers etc.

- optional equipment can be installed on the sides of a support column:
- cold water faucet, length 500 mm
  - 230 V socket



**CENTRAL**

version



model

GZ0100-120EV

GZ0100-160EV

GZ0100-200EV

GZ0100-240EV

GZ0100-280EV

typ (ilość kolumn)

1

1

1

2

2

długość

1200 mm

1600 mm

2000 mm

2400 mm

2800 mm

szerokość

700 mm

700 mm

700 mm

700 mm

700 mm

wysokość

1600 mm

1600 mm

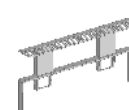
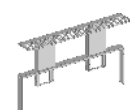
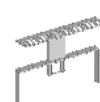
1600 mm

1600 mm

1600 mm

**WALL-MOUNTED**

version



model

GZ0200-120BV

GZ0200-160BV

GZ0200-200BV

GZ0200-240BV

GZ0200-280BV

typ (ilość kolumn)

1

1

1

2

2

długość

1200 mm

1600 mm

2000 mm

2400 mm

2800 mm

szerokość

400 mm

400 mm

400 mm

400 mm

400 mm

wysokość

1600 mm

1600 mm

1600 mm

1600 mm

1600 mm

**OPTIONAL**

equipment



model

GY7V011

GY7V012

opis

wylewka wody zimnej, dł. 500 mm

gniazdo 230 V

# 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	GC2010-040GV	GC2010-080GV	GC2010-120GV
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	GAZ*	GAZ*	GAZ*
total power	17,9 kW	35,8 kW	53,7 kW
number of burners	<b>2</b> (1x7,9 kW + 1x10 kW)	<b>4</b> (2x7,9 kW + 2x10 kW)	<b>6</b> (3x7,9 kW + 3x10 kW)

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

cooking ranges  
**ON GAS OVEN**



model	GC2010-080GV+V51	GC2010-120GV+V52
external dimensions [W x D x H]	800 x 930 x 850 mm	1200 x 930 x 850 mm
power supply type	GAZ*	GAZ*
total power	41,5 kW	59,4 kW
cooking range power	35,8 kW	53,7 kW
number of burners	<b>4</b> (2x7,9 kW + 2x10 kW)	<b>6</b> (3x7,9 kW + 3x10 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; G25; G25.3; G2.350; G27; G30/G31

cooking ranges  
**ON ELECTRIC OVEN**



model	GC2010-080GV+V40	GC2010-120GV+V42
external dimensions [W x D x H]	800 x 930 x 850 mm	1200 x 930 x 850 mm
power supply type	GAZ* / 400 V / 50 HZ, 3N+PE	GAZ* / 400 V / 50 HZ, 3N+PE
total power	41,3 kW	59,2 kW
cooking range power	35,8 kW	53,7 kW
number of burners	<b>4</b> (2x7,9 kW + 2x10 kW)	<b>6</b> (3x7,9 kW + 3x10 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

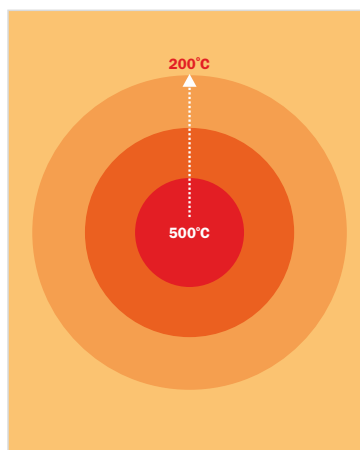
\* while placing an order please specify gas type: G20; G25; G25.3; G2.350; G27; G30/G31



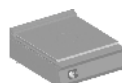
# GAS SOLID TOPS



- Appliance body made of high quality stainless steel.
- The center of the plate can reach a maximum temperature of 500°C.
- 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	GAZ*	GAZ*
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, G25.3, G2.350, G27, G30/G31

solid  
**TOPS**



model	GT2110-080GV	GT2110-120GV	GT2310-120GV
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	GAZ*	GAZ*	GAZ*
total power	24,4 kW	27,9 kW	42,3 kW
number of burners	<b>2</b> (1x7,9 kW + 1x10 kW)	<b>2</b> (1x7,9 kW + 1x10 kW)	<b>4</b> (2x7,9 kW + 2x10 kW)
cooking surface	379 x 748 mm	779 x 748 mm	379 x 748 mm

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

solid tops  
**ON GAS OVEN**



model	GT2000-080GV+V51	GT2110-080GV+V51
external dimensions [W x D x H]	800 x 930 x 850 mm	800 x 930 x 850 mm
power supply type	GAZ*	GAZ*
total power	15,7 kW	30,1 kW
number of burners	-	<b>2</b> (1x7,9 kW + 1x10 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, G25.3, G2.350, G27, G30/G31

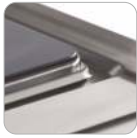


model	GT2110-120GV+V52	GT2310-120GV+V52
external dimensions [W x D x H]	1200 x 930 x 850 mm	1200 x 930 x 850 mm
power supply type	GAZ*	GAZ*
total power	33,6 kW	48 kW
number of burners	<b>2</b> (1x7,9 kW + 1x10 kW)	<b>4</b> (2x7,9 kW + 2x10 kW)
oven power	5,7 kW	5,7 kW
cooking surface	779 x 748 mm	379 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, G25.3, G2.350, G27, G30/G31

# ELECTRIC COOKING RANGES

pressed top  
- made of one piece of stainless steel  
- rounded edges and corners  
(easy and comfortable cleaning)



removable chimneys –  
easy cleaning

square heating plate 300 x 300 mm

cast-iron heating plates  
made in EU

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

appliance tested  
and CE approved

- ergonomic knobs  
- 6-position heating plates  
temperature adjustment

height adjustable round s/s  
legs 850 ÷ 900 mm

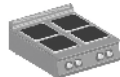
cast-iron oven insert provides  
great heat accumulation

embossed oven door interior

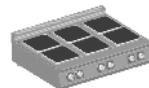
- Appliance body made of high quality stainless steel.
- Heating plate thermal protection against overheating.
- Models with **oven**:
  - 3 heating modes in oven: bottom, top, bottom-top
  - GN2/1 grid shelf
  - 3 levels of runners
  - cast-iron oven insert provides great heat accumulation
  - embossed 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

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	<b>2</b> x 4 kW	<b>4</b> x 4 kW	<b>6</b> x 4 kW	<b>4</b> x 4 kW	<b>6</b> 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 AND INFRARED RANGES

removable chimneys – easy cleaning

easy and comfortable cleaning due to smooth surface

appliance top plate and body made of high quality stainless steel

appliance tested and CE approved

visual indicator of:  
- heating zone operation  
- heated zone despite power off

professional ceramic plates with heating zones Ø 280 mm

- ergonomic knobs  
- smooth temperature adjustment  
- independent heating zones control

## 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	<b>2 x 3 kW</b>	<b>4 x 3 kW</b>

removable chimneys – easy cleaning

- easy and comfortable cleaning due to smooth surface  
- safety operation and cleaning

appliance body made of high quality stainless steel

height adjustable round s/s legs 850 ÷ 900 mm

professional induction plates 570 x 335 mm with heating zones Ø 270 mm (5 kW each)

reduced energy consumption in comparison with traditional heating appliances

- ergonomic knobs  
- smooth temperature adjustment  
- independent heating zones control

appliance tested and CE approved

## INDUCTION ranges

model	GC1300-040GV	GC1300-080GV	GC1300-040GV+S02	GC1300-080GV+S02
external dimensions [W x D x H]	400 x 930 x 250 mm	800 x 930 x 250 mm	400 x 930 x 850 mm	800 x 930 x 850 mm
power supply type	400 V / 50 Hz, 3+PE	400 V / 50 Hz, 3+PE	400 V / 50 Hz, 3+PE	400 V / 50 Hz, 3+PE
total power	10 kW	20 kW	10 kW	20 kW
number of heating zones x power	<b>2 x 5 kW</b>	<b>4 x 5 kW</b>	<b>2 x 5 kW</b>	<b>4 x 5 kW</b>

# 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

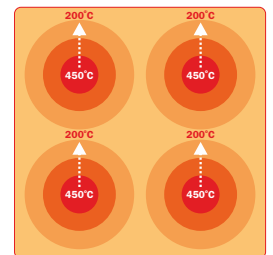
- 3 heating modes in oven:  
bottom, top, bottom-top  
- smooth temperature adjustment

- 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.


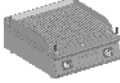


model	GT1000-080GV	GT1000-080GV+V40
external dimensions [W x D x H]	800 x 930 x 250 mm	800 x 930 x 850 mm
power supply type	400 V / 50 Hz, 3N+PE	400 V / 50 Hz, 3N+PE
total power	12 kW	17,5 kW
number of heating zones x power	<b>4</b> x 3 kW	<b>4</b> x 3 kW
cooking surface	750 x 700 mm	750 x 700 mm
oven 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	<b>smooth</b>	<b>ribbed</b>	<b>smooth</b>	<b>smooth-ribbed</b>
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



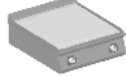
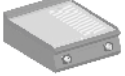
\* while placing an order please specify gas type: G20; G25; G25.3; G2.350; G27; G30/G31



# 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	<b>smooth</b>	<b>ribbed</b>	<b>smooth</b>	<b>smooth-ribbed</b>
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



removable chimneys –  
easy cleaning

high hygiene and easy cleaning:  
- deep drawn well, rounded edges and corners  
- fall of well's bottom towards the outlet  
- the heating element located outside the well

easy water drainage from the well (overflow pipe)

- embossed top plate  
- stainless steel well

efficient heating system:  
- fast and even heating  
- low thermal inertia  
- high reliability  
- heater thermal overheating protection

- smooth temperature adjustment  
- **automatic water filling system**

appliance body made of high quality stainless steel

appliance tested and CE approved

height adjustable round s/s  
legs 850 ÷ 900 mm

- 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	<b>1</b> x 22 L	<b>2</b> 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 <sup>1)</sup>	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	<b>2</b> x 140 x 400 x 120 mm	<b>4</b> x 140 x 400 x 120 mm

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

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

# ELECTRIC FRYERS

high chimney to prevent getting frying fat into the appliance's interior

deep drawn tank made of AISI 304 stainless steel

appliance tested and CE approved

height adjustable round s/s legs 850 ÷ 900 mm



- embossed tank with **cold zone**  
- two baskets per tank in set  
- rotating heater for easy chamber cleaning

- embossed top plate prevents spilling of frying fat  
- rounded edges and corners (easy and comfortable cleaning)

**electronic** or **electromechanical** control

drain valve and oil container with filter located in the base

- 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	<b>electromechanical</b>	<b>electromechanical</b>	<b>electronic</b>	<b>electronic</b>
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	<b>1</b> x 21 L	<b>2</b> x 21 L	<b>1</b> x 21 L	<b>2</b> x 21 L
power supply type	400 V / 50 Hz, 3N+PE	2 x [400 V / 50 Hz, 3N+PE] <sup>1)</sup>	400 V / 50 Hz, 3N+PE	2 x [400 V / 50 Hz, 3N+PE] <sup>1)</sup>
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.	<b>2</b> x 140 x 400 x 120 mm	<b>4</b> x 140 x 400 x 120 mm	<b>2</b> x 140 x 400 x 120 mm	<b>4</b> x 140 x 400 x 120 mm

<sup>1)</sup> two power connections

# GAS TILTING BRATT PANS

fresh water tap

appliance tested and CE approved by one of the most rigorous notified body in Europe

solenoid valve button for water filling



- smooth adjustment of temperature in range of 120°C ÷ 280°C  
- electronic flame control system



pan bottom - compound

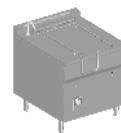
- balanced lid  
- big, ergonomic handle

electric tilting mechanism



height adjustable round s/s legs 850 ÷ 900 mm

- 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.



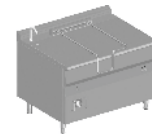
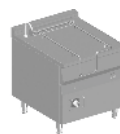
model	GP2261-080GV+S00	GP2261-120GV+S00
external dimensions [W x D x H]	800 x 930 x 850 / 1692 mm	1200 x 930 x 850 / 1692 mm
material of pan bottom	compound	compound
pan's capacity	80 L	122 L
cooking surface	680 x 540 mm (0,367 m <sup>2</sup> )	1080 x 540 mm (0,580 m <sup>2</sup> )
power supply type	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"

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

# 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 <sup>2</sup> )	1080 x 540 mm (0,580 m <sup>2</sup> )
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	<b>standard</b>	<b>autoclave</b>
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	○	○

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

○ - option



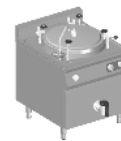
UP002106

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.



model	GK511500-080GV	GK511510-080GV
version	<b>standard</b>	<b>autoclave</b>
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	○	○

○ - option



UP002106

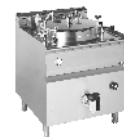
drain valve grease 400 g



# 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	<b>standard</b>	<b>autoclave</b>
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 G½"	2 x G½"
steam connection	G1¼"	G1¼"
condensate connection	G½"	G½"
top plate water drain hole	Ø30	Ø30

○ - option



UP002106

drain valve grease 400 g

# NEUTRAL ELEMENTS

removable chimneys –  
easy cleaning

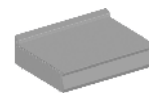
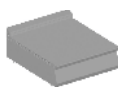
smooth surfaces and rounded edges

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

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	<b>NO</b>	<b>YES</b>	<b>NO</b>	<b>YES</b>	<b>NO</b>
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	-

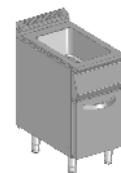
\* the table presents selected models of neutral elements; it is possible to order elements 250 mm ÷ 1200 mm wide (models without drawer) and 400 mm ÷ 800 mm (models with drawer).



# NEUTRAL ELEMENT WITH SINK



- 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	option <sup>1)</sup>
cutout for tall kitchen tap Ø 46 mm	option <sup>1)</sup>

<sup>1)</sup> 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	M019253	AZ109	M019165
description	tall kitchen tap height 450 mm, spout length 300 mm	kitchen tap spout length 250 mm	kitchen tap spout length 240 mm

Line 900

# 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



model

GN0130-080GV+S05

external dimensions [W x D x H]

400 x 930 x 850 mm

800 x 930 x 850 mm

## REFRIGERATED BASES

space for leading the wires of countertop units

appliance tested and CE approved

digital control with temperature display

height adjustable round s/s legs 850 ÷ 900 mm

increased productivity  
- quick access to products  
- comfortable, capacious drawers

appliance designed to ambient temp. +30°C

- drawers with full extension 810 mm  
- standard: GN1/1-100 mm + GN1/3-100 mm  
- removable magnetic drawers gaskets



- 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	<b>2 x 2</b>	<b>3 x 2</b>
capacity	107 L	160 L
power supply	230 V / 50 Hz, 1N+PE	230 V / 50 Hz, 1N+PE
power	0,35 kW	0,35 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.



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	<b>2</b> x 1	<b>3</b> 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

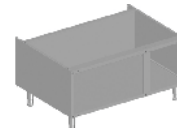
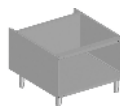
space for leading the wires of countertop units

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



# ACCESSORIES

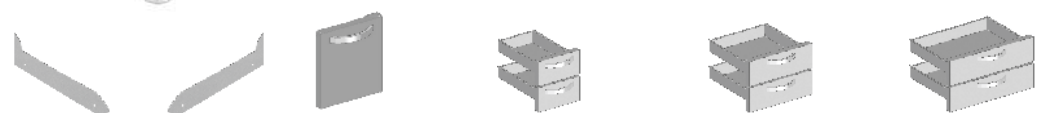


door 400 mm fits to all bases dim.  
400, 800, 1200 mm (1, 2 or 3 doors)

mounting kit includes hinges  
and mounting elements

made of high quality stainless steel

universal left/right



model	GY9V001	GY9V002	GY7V003	GY9V008	GY9V009	GY9V010
description	left	right	universal	for bases 400	for bases 600	for bases 800
width	-	-	387 mm	400 mm*	600 mm*	800 mm*
depth	-	-	433 mm	520 mm	520 mm	520 mm
usable height	-	-	-	105 mm	105 mm	105 mm
drawers	-	-	-	-	-	-
GN standard	-	-	-	GN1/1-100 mm	-	GN2/1-100 mm

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



# 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

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

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



- 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	<b>separate*</b>	<b>separate*</b>	<b>separate*</b>
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	<b>common</b>	<b>common</b>	<b>common</b>
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	<b>separate*</b>	<b>separate*</b>
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	<b>common</b>	<b>common</b>
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**



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 / 2,1 kW	230 V / 3,15 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	<b>separate*</b>	<b>separate*</b>
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**



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 / 2,1 kW	230 V / 3,15 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	<b>common</b>	<b>common</b>
well type	welded	welded
number of independent cupboard door sections	2	3

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



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 / 2,1 kW	230 V / 3,15 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	<b>separate*</b>	<b>separate*</b>
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**



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 / 2,1 kW	230 V / 3,15 kW
capacity	2 x GN1/1	3 x GN1/1
temperature control	<b>common</b>	<b>common</b>
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	<b>separate*</b>	<b>separate*</b>	<b>separate*</b>	<b>separate*</b>
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	<b>common</b>	<b>common</b>	<b>common</b>
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	<b>separate*</b>	<b>separate*</b>	<b>separate*</b>	<b>separate*</b>
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	<b>common</b>	<b>common</b>	<b>common</b>
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	<b>separate*</b>	<b>separate*</b>	<b>common</b>	<b>common</b>
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**



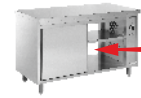
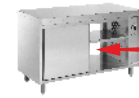
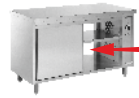
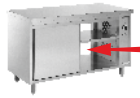
model	GKA3111-100DK	GKA3111-120DK	GKA3111-140DK	GKA3112-160DK
external dimensions [W x D x H]	1000 x <b>600</b> x 850 mm	1200 x <b>600</b> x 850 mm	1400 x <b>600</b> x 850 mm	1600 x <b>600</b> x 850 mm
power supply	230 V	230 V	230 V	230 V
power	1,4 kW	1,4 kW	1,4 kW	2,8 kW

hot cupboards  
**WITH SLIDING  
DOORS**



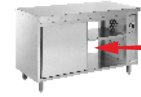
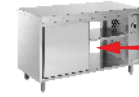
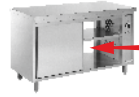
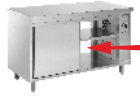
model	GKA3111-100EK	GKA3111-120EK	GKA3111-140EK	GKA3112-160EK
external dimensions [W x D x H]	1000 x <b>700</b> x 850 mm	1200 x <b>700</b> x 850 mm	1400 x <b>700</b> x 850 mm	1600 x <b>700</b> x 850 mm
power supply	230 V	230 V	230 V	230 V
power	1,4 kW	1,4 kW	1,4 kW	2,8 kW

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 <b>600</b> x 850 mm	1200 x <b>600</b> x 850 mm	1400 x <b>600</b> x 850 mm	1600 x <b>600</b> 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 <b>700</b> x 850 mm	1200 x <b>700</b> x 850 mm	1400 x <b>700</b> x 850 mm	1600 x <b>700</b> x 850 mm
power supply	230 V	230 V	230 V	230 V
power	1,4 kW	1,4 kW	1,4 kW	2,8 kW



# HOT CUPBOARDS

with hinged doors and drawers



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

hot cupboards  
**WITH DOUBLE  
HINGED DOORS**



model	GKA2111-090DK	GKA2111-090EK	GKA2211-090EK
external dimensions [W x D x H]	900 x <b>600</b> x 850 mm	900 x <b>700</b> x 850 mm	900 x <b>700</b> 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 <b>600</b> x 850 mm	900 x <b>700</b> 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 <b>600</b> x 850 mm	750 x <b>600</b> x 850 mm	550 x <b>700</b> x 850 mm	750 x <b>700</b> 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 <b>700</b> x 850 mm	900 x <b>700</b> 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	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	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

Floor drains are designed to remove water from floor and drain it to the sewage system. They are widely used in catering facilities, in food and chemical industry plants as well as in hospitals. In gastronomic facilities they are mainly used in kitchen lines, especially near boiling pans or tilting bratt pans from which the water generated in the process of washing the tanks is drained directly into the drain channel prepared underneath them.

We offer a diverse range of drainage systems, made of the highest quality materials to be efficient, durable and safe.

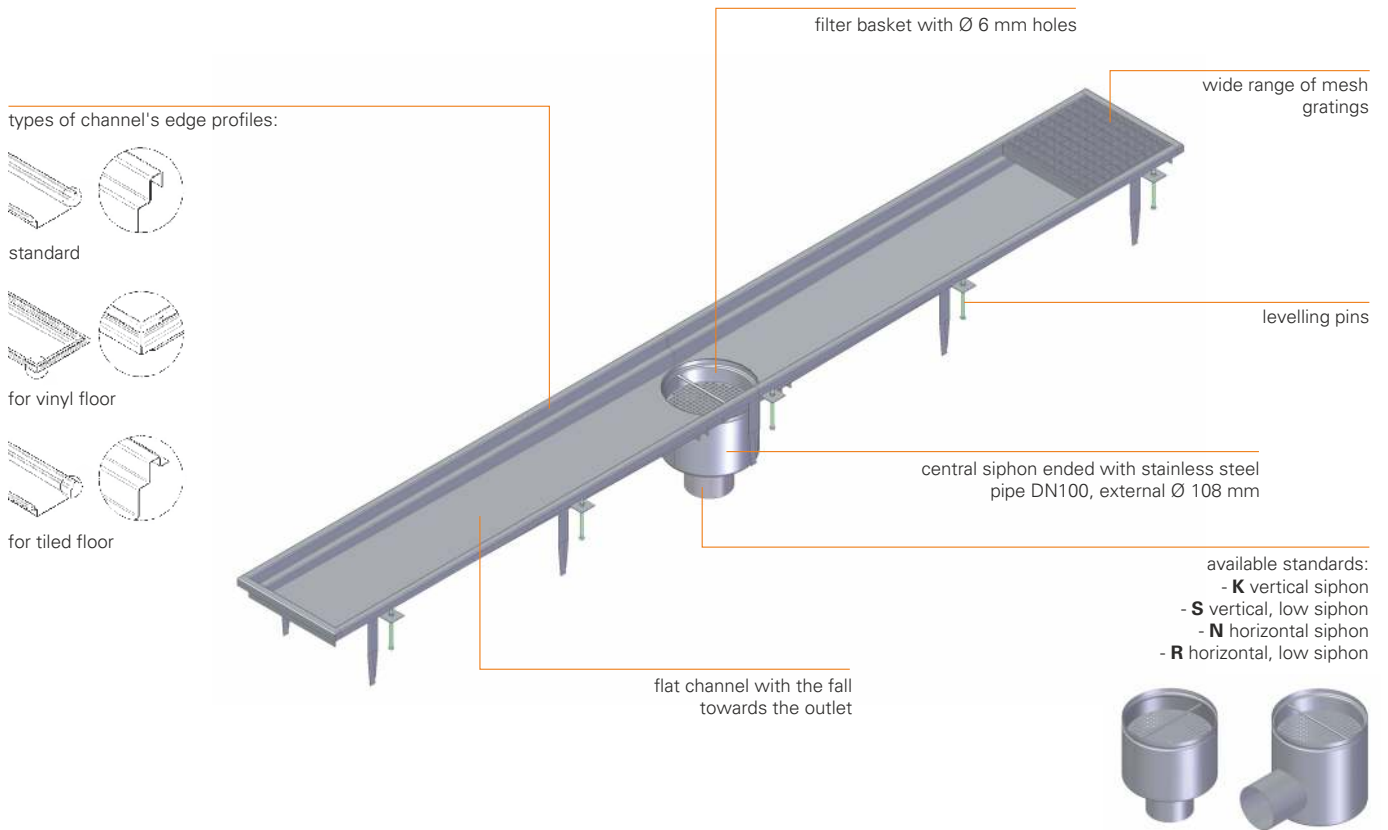
- 01 Application. → To collect water from the floor surface and discharge it to the sewage system.
- 02 Execution. → AISI 304 stainless steel.
- 03 Diversified offer. → Drain channels and floor drains in one-part and two-part versions.
- 04 Adapted to various types of flooring. → Concrete, vinyl and tiled floors.
- 05 Siphon options. → Vertical and horizontal, including a version for low flooring.
- 06 Mesh grating. → Smooth and anti-slip, with various mesh size.





# 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:

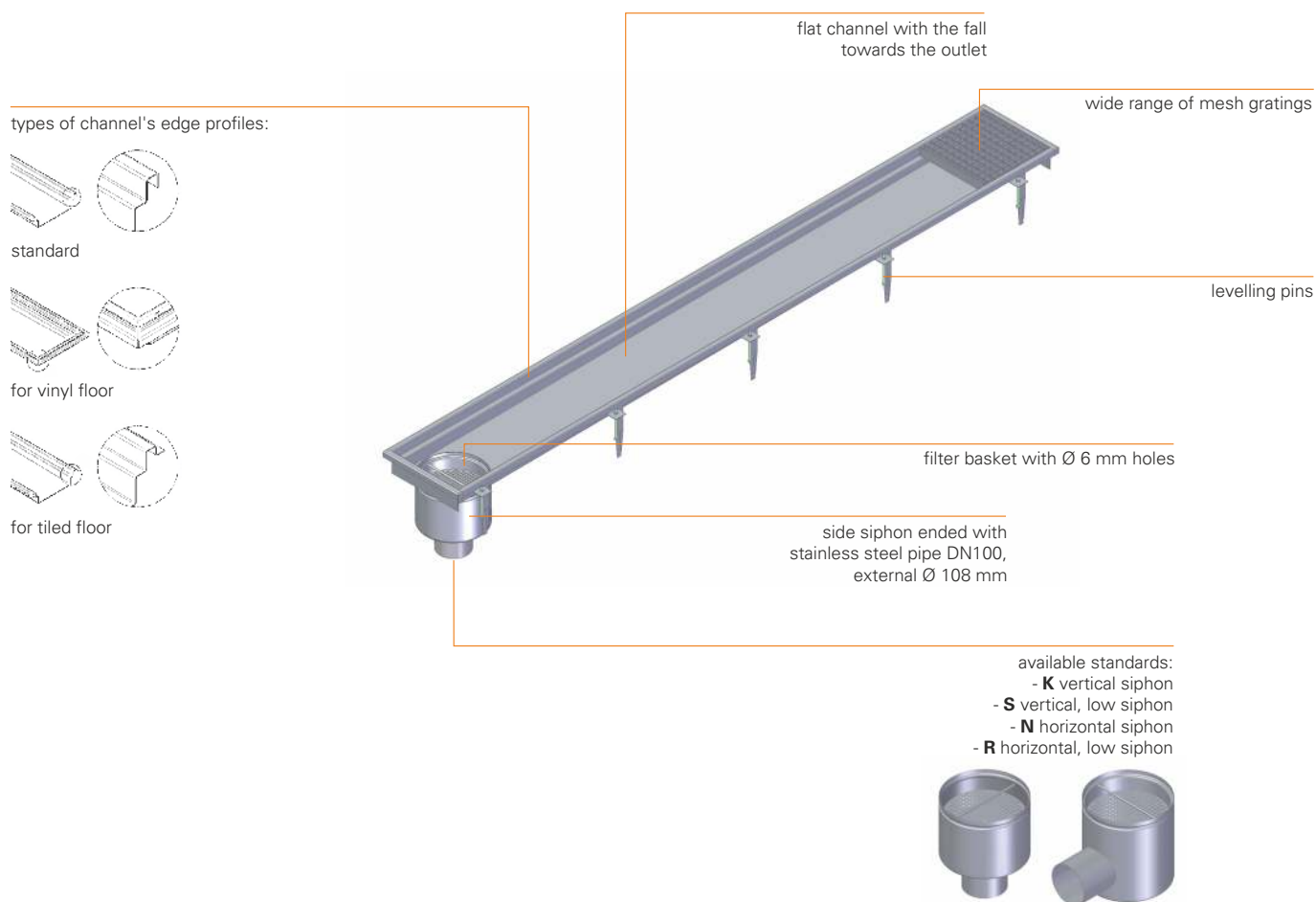
- edge profile for vinyl floor **AB0501**
- edge profile for tiled floor **AB0502**
- horizontal siphon (**N** standard)
- vertical, low siphon (**S** standard)
- horizontal, low siphon (**R** standard)

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

<sup>1</sup> 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:

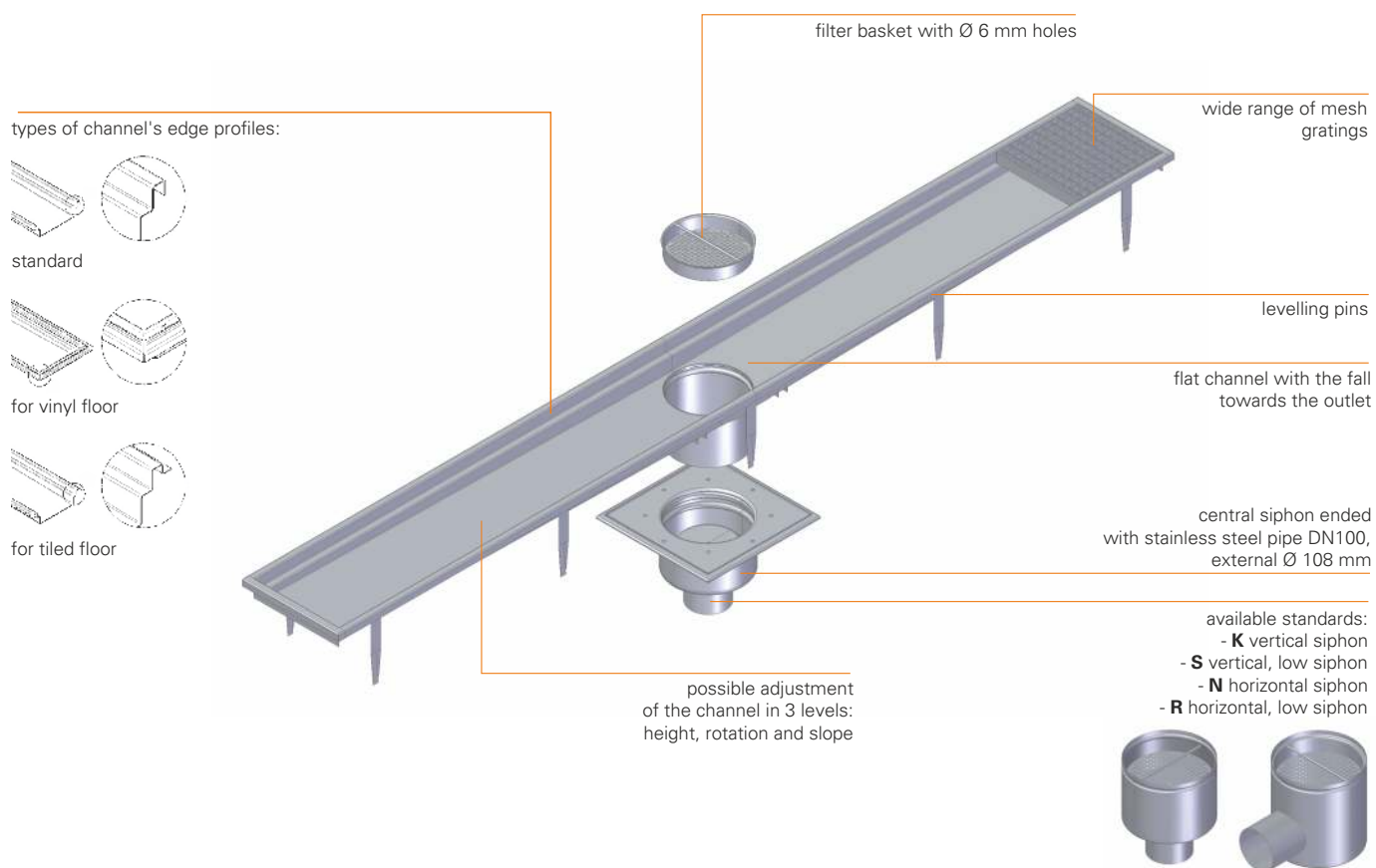
- edge profile for vinyl floor AB053**1**
- edge profile for tiled floor AB053**2**
- horizontal siphon (**N** standard)
- vertical, low siphon (**S** standard)
- horizontal, low siphon (**R** standard)

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

<sup>1</sup> 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:

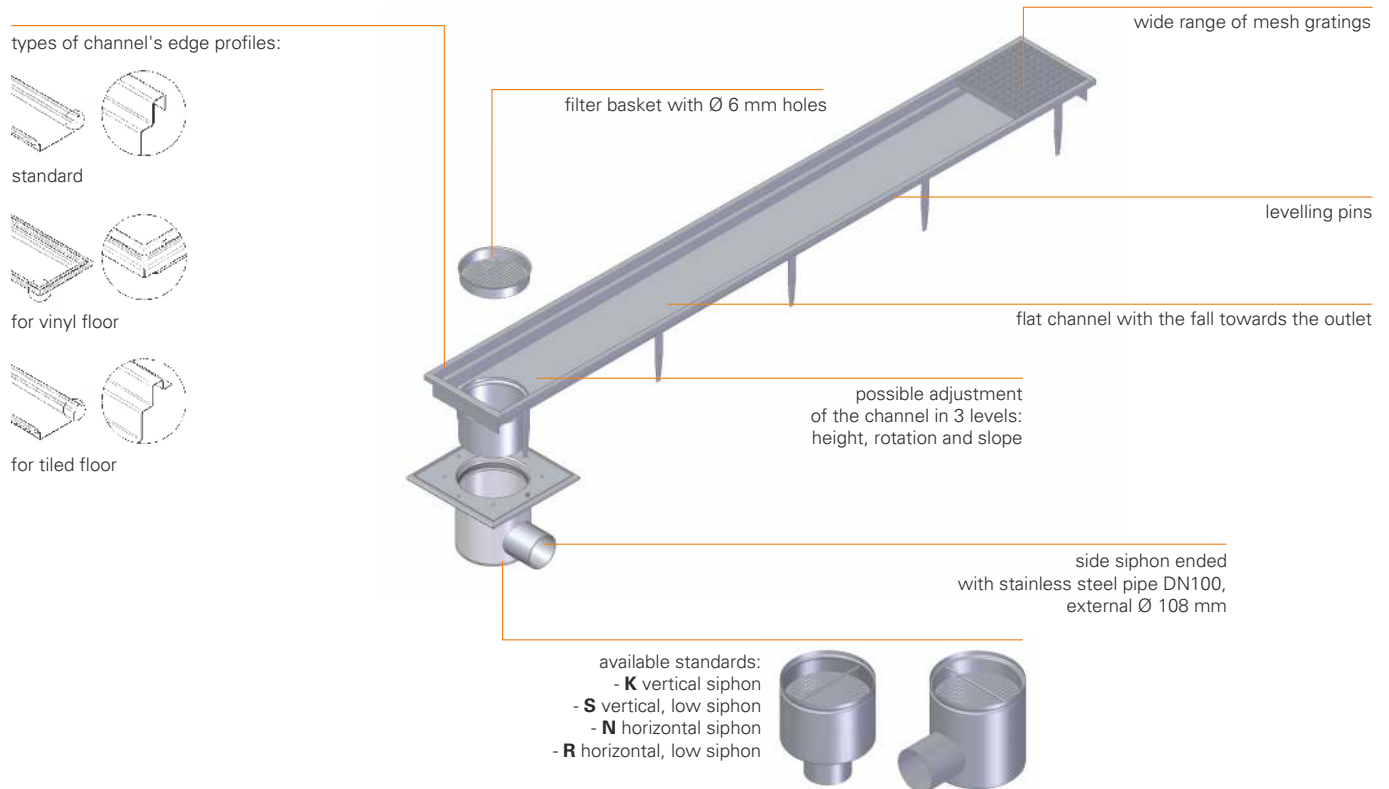
- edge profile for vinyl floor SD-AB050**1**
- edge profile for tiled floor SD-AB050**2**
- horizontal siphon (**N** standard)
- vertical, low siphon (**S** standard)
- horizontal, low siphon (**R** standard)

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

<sup>1</sup> 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:

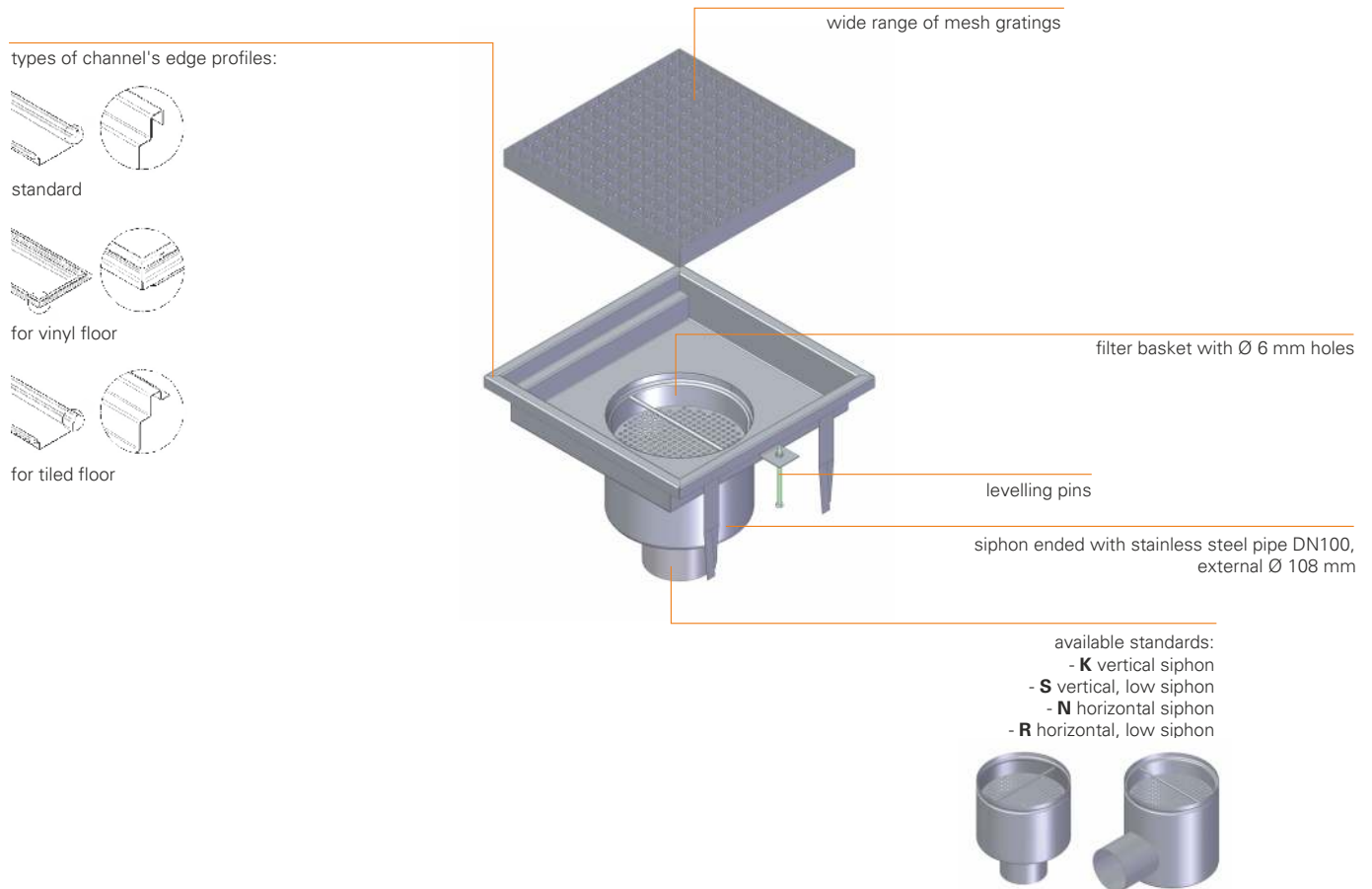
- edge profile for vinyl floor SD-AB053**1**
- edge profile for tiled floor SD-AB053**2**
- horizontal siphon (**N** standard)
- vertical, low siphon (**S** standard)
- horizontal, low siphon (**R** standard)

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

<sup>1</sup> 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 (AB0600-\_\_\_AK)**.

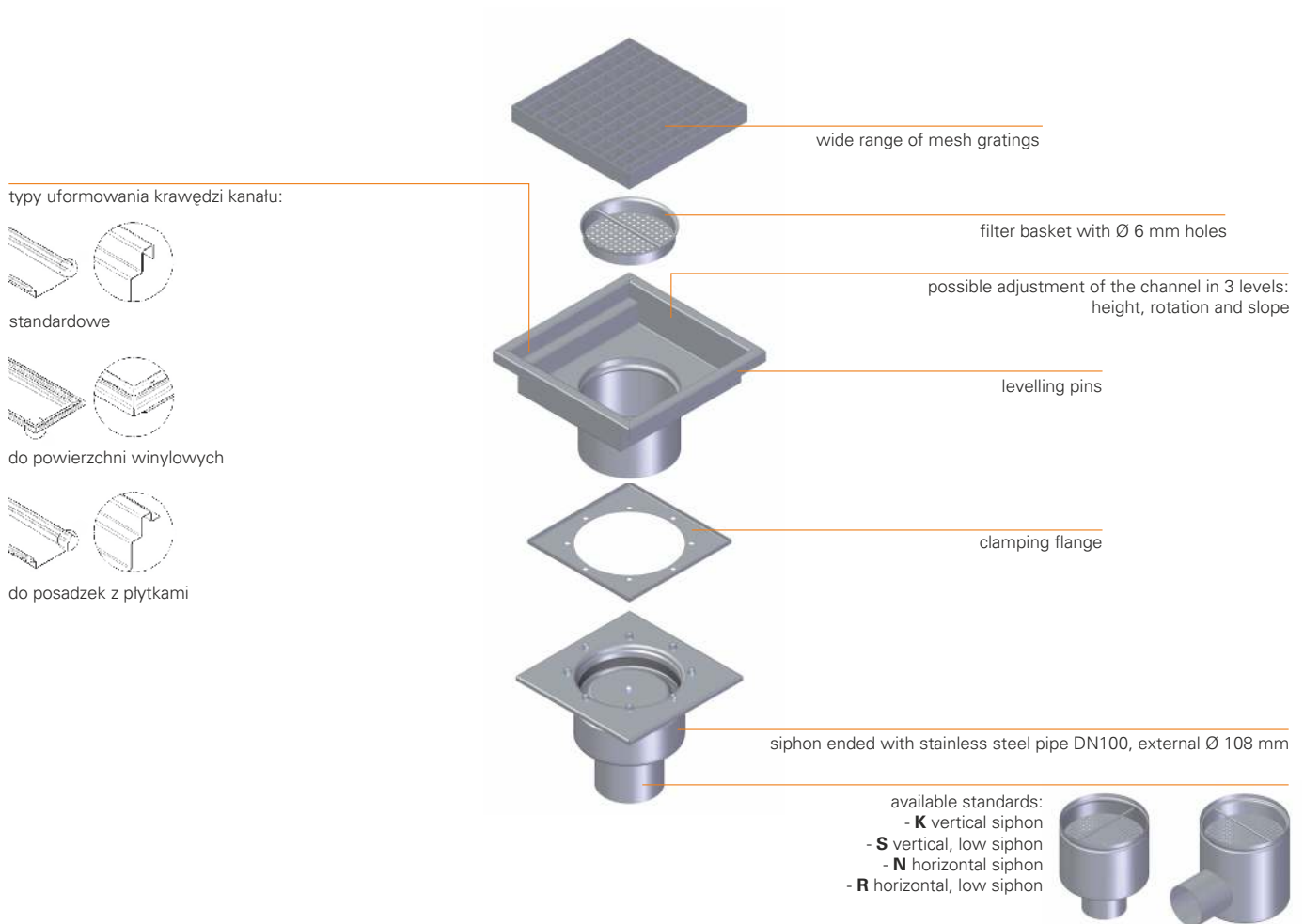
Indicated dimensions are also valid for drain channels with:

- edge profile for vinyl floor **AB0601**
- edge profile for tiled floor **AB0602**
- horizontal siphon (**N** standard)
- vertical, low siphon (**S** standard)
- horizontal, low siphon (**R** standard)

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

<sup>1</sup> 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-AB0600-\_\_\_AK)**.

Indicated dimensions are also valid for drain channels with:

- edge profile for vinyl floor SD-AB060**1**
- edge profile for tiled floor SD-AB060**2**
- horizontal siphon (**N** standard)
- vertical, low siphon (**S** standard)
- horizontal, low siphon (**R** standard)

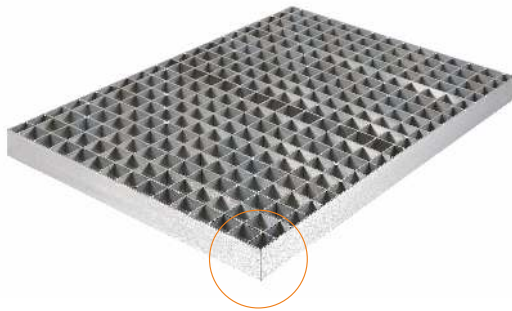
width <sup>1</sup> [mm]	depth [mm] 300	depth [mm] 400	depth [mm] 500
	model	model	model
300	SD-AB060 <b>0-030AK</b>	SD-AB060 <b>0-030BK</b>	SD-AB060 <b>0-030CK</b>
400	SD-AB060 <b>0-040AK</b>	SD-AB060 <b>0-040BK</b>	SD-AB060 <b>0-040CK</b>
500	SD-AB060 <b>0-050AK</b>	SD-AB060 <b>0-050BK</b>	SD-AB060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

<sup>1</sup> In order to maintain proper slope the max. size is 500 x 500 mm.

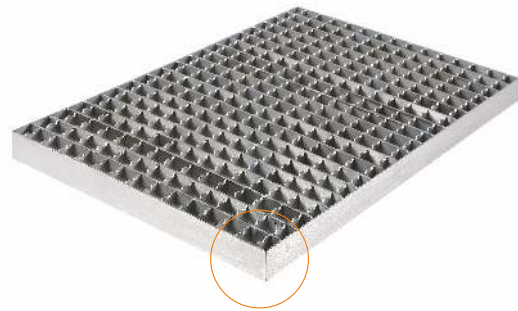
# MESH GRATINGS

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.

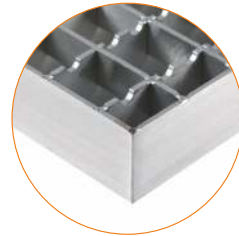
In kitchen facilities the most commonly used gratings are smooth or anti-slip mesh gratings 23 x 23 mm. **Anti-slip mesh gratings** are usually applied in high risk areas where high volumes of water are discharged.



**SMOOTH**  
mesh grating

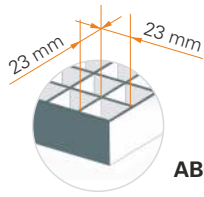


**ANTI-SLIP**  
mesh grating

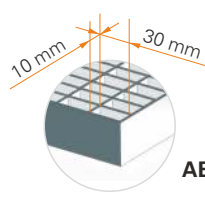


- Made of AISI 304 stainless steel.
- Fast and easy cleaning.
- Smooth or anti-slip grating finish.
- Extensive and diversified gratings offer:
  - for professional kitchens, mesh size 23 x 23 mm;
  - for industrial sites, mesh size 30 x 30 mm;
  - for public facilities, mesh size 30 x 10 mm.

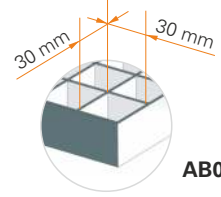
**SMOOTH**  
mesh gratings



**AB0230**



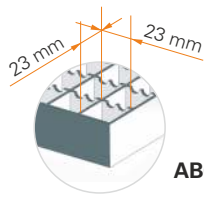
**AB0100**



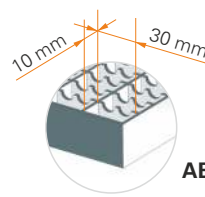
**AB0300**

width [mm]		depth [mm]	depth [mm]	depth [mm]
		258	358	458
		model	model	model
mesh size 23 x 23 mm	300	AB0 <b>230</b> -030AK	AB0 <b>230</b> -030BK	AB0 <b>230</b> -030CK
	400	AB0 <b>230</b> -040AK	AB0 <b>230</b> -040BK	AB0 <b>230</b> -040CK
	500	AB0 <b>230</b> -050AK	AB0 <b>230</b> -050BK	AB0 <b>230</b> -050CK
mesh size 30 x 10 mm	300	AB0 <b>100</b> -030AK	AB0 <b>100</b> -030BK	AB0 <b>100</b> -030CK
	400	AB0 <b>100</b> -040AK	AB0 <b>100</b> -040BK	AB0 <b>100</b> -040CK
	500	AB0 <b>100</b> -050AK	AB0 <b>100</b> -050BK	AB0 <b>100</b> -050CK
mesh size 30 x 30 mm	300	AB0 <b>300</b> -030AK	AB0 <b>300</b> -030BK	AB0 <b>300</b> -030CK
	400	AB0 <b>300</b> -040AK	AB0 <b>300</b> -040BK	AB0 <b>300</b> -040CK
	500	AB0 <b>300</b> -050AK	AB0 <b>300</b> -050BK	AB0 <b>300</b> -050CK

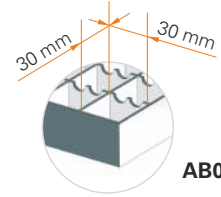
**ANTI-SLIP**  
mesh gratings



**AB0240**



**AB0110**



**AB0310**

width [mm]		depth [mm]	depth [mm]	depth [mm]
		258	358	458
		model	model	model
mesh size 23 x 23 mm	300	AB0 <b>240</b> -030AK	AB0 <b>240</b> -030BK	AB0 <b>240</b> -030CK
	400	AB0 <b>240</b> -040AK	AB0 <b>240</b> -040BK	AB0 <b>240</b> -040CK
	500	AB0 <b>240</b> -050AK	AB0 <b>240</b> -050BK	AB0 <b>240</b> -050CK
mesh size 30 x 10 mm	300	AB0 <b>110</b> -030AK	AB0 <b>110</b> -030BK	AB0 <b>110</b> -030CK
	400	AB0 <b>110</b> -040AK	AB0 <b>110</b> -040BK	AB0 <b>110</b> -040CK
	500	AB0 <b>110</b> -050AK	AB0 <b>110</b> -050BK	AB0 <b>110</b> -050CK
mesh size 30 x 30 mm	300	AB0 <b>310</b> -030AK	AB0 <b>310</b> -030BK	AB0 <b>310</b> -030CK
	400	AB0 <b>310</b> -040AK	AB0 <b>310</b> -040BK	AB0 <b>310</b> -040CK
	500	AB0 <b>310</b> -050AK	AB0 <b>310</b> -050BK	AB0 <b>310</b> -050CK



# VENTILATION CANOPIES



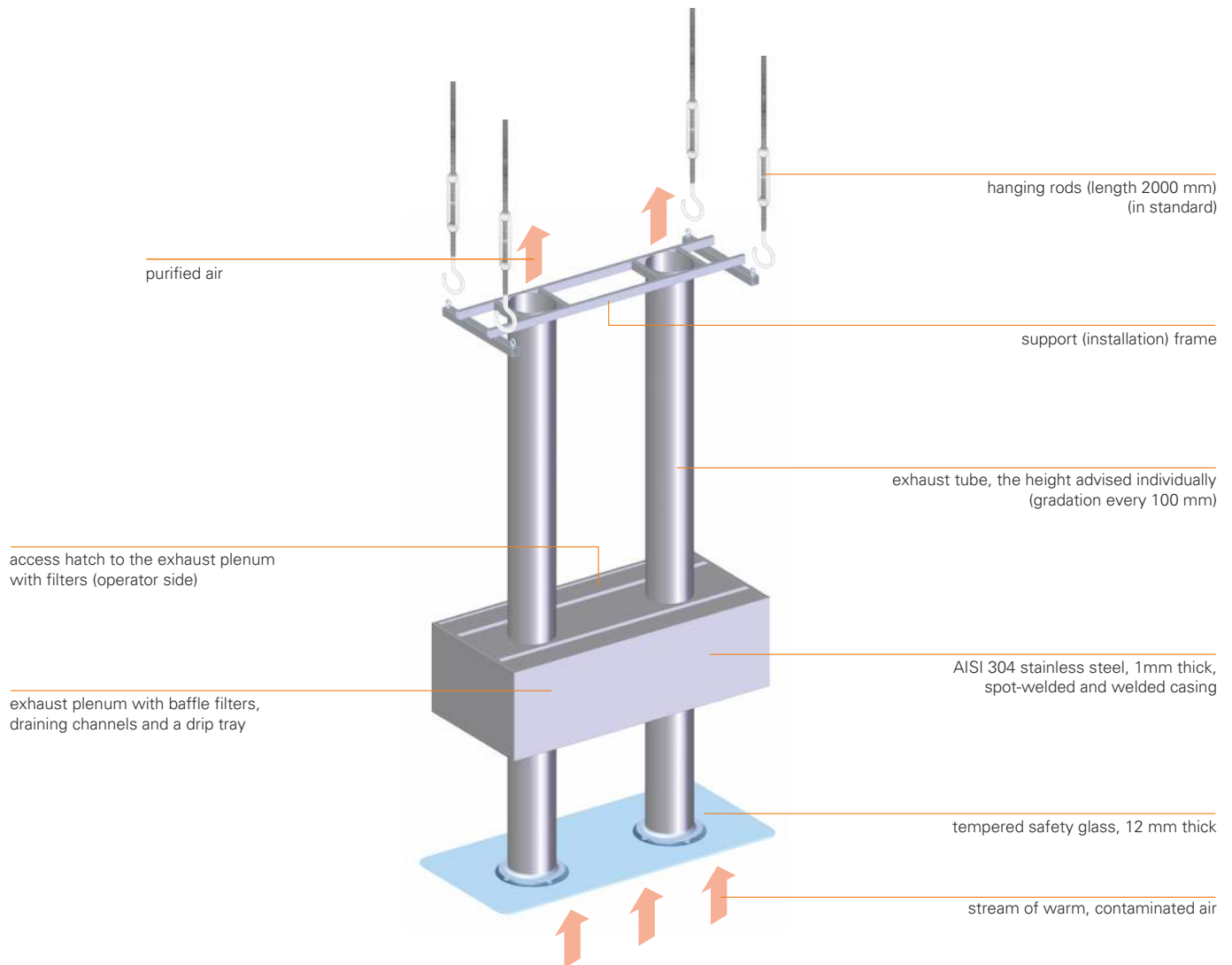
# COMPLETE RANGE OF SOLUTIONS

- 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.
- 06** Equipping canopies with ANSUL R-102 fire suppression system increases safety of users and provides 24/7 protection. Highly effective in case of open fires.
- 07** Different types of filters providing effective filtration. Ease of assembly and disassembly. Filters can be washed in dishwashers.
- 08** Three types of lighting available: suspended, integrated and spotlight. Integrated lighting provides high hygiene.
- 09** 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".
- 10** 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.

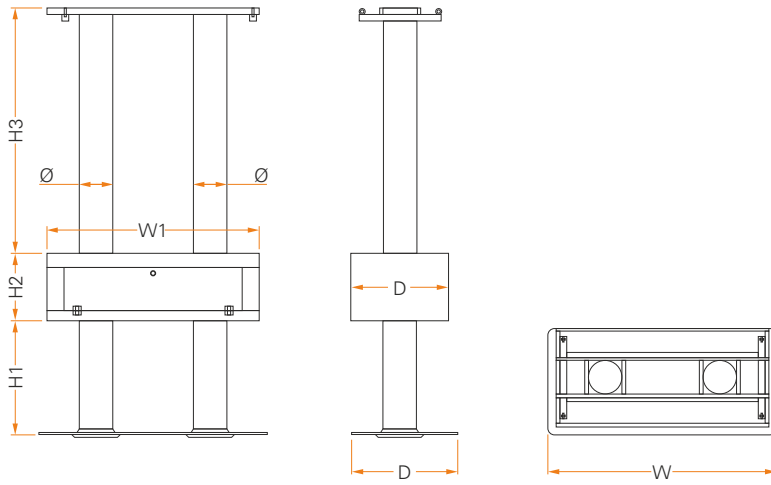
## Standard:

- 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

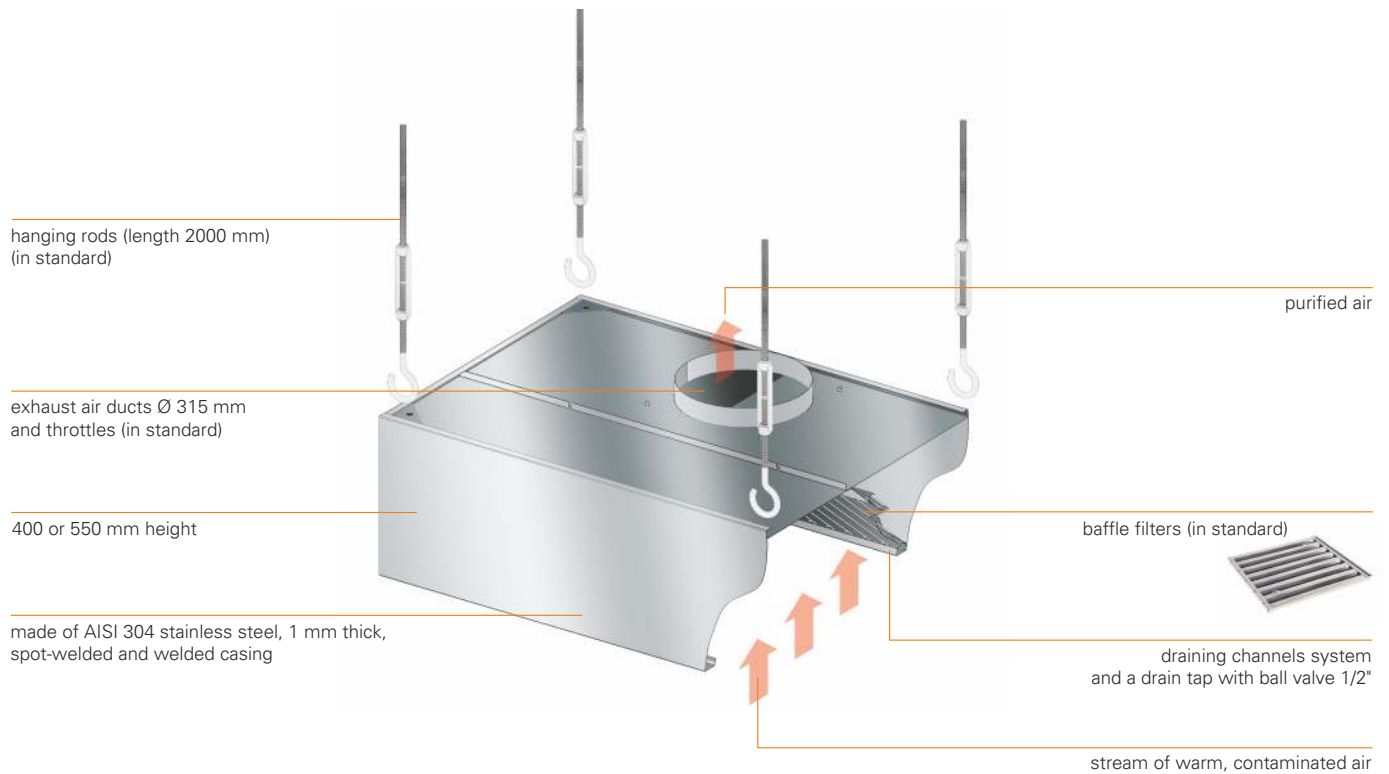
**GLASS TUBE**  
canopies (OT)



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 <sup>1)</sup>	204	1
900÷1600	600÷1000	600	L-100	600	410, 550 <sup>1)</sup>	204	2

H3 – dimensions advised individually (gradation every 10 cm);  
<sup>1)</sup> 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:

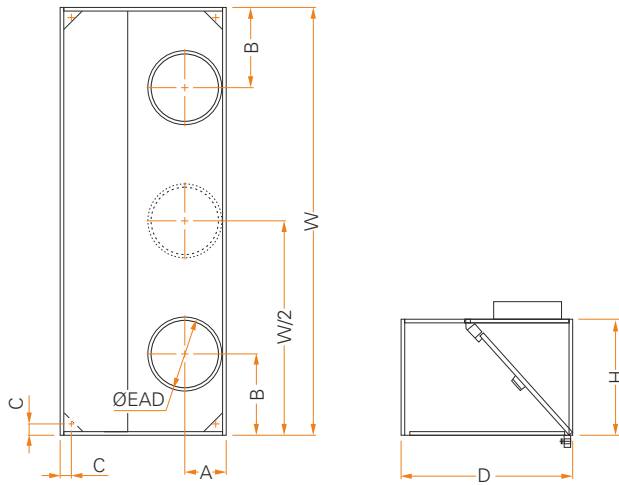
- baffle filters
- exhaust air ducts with throttles
- hanging rods

## 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

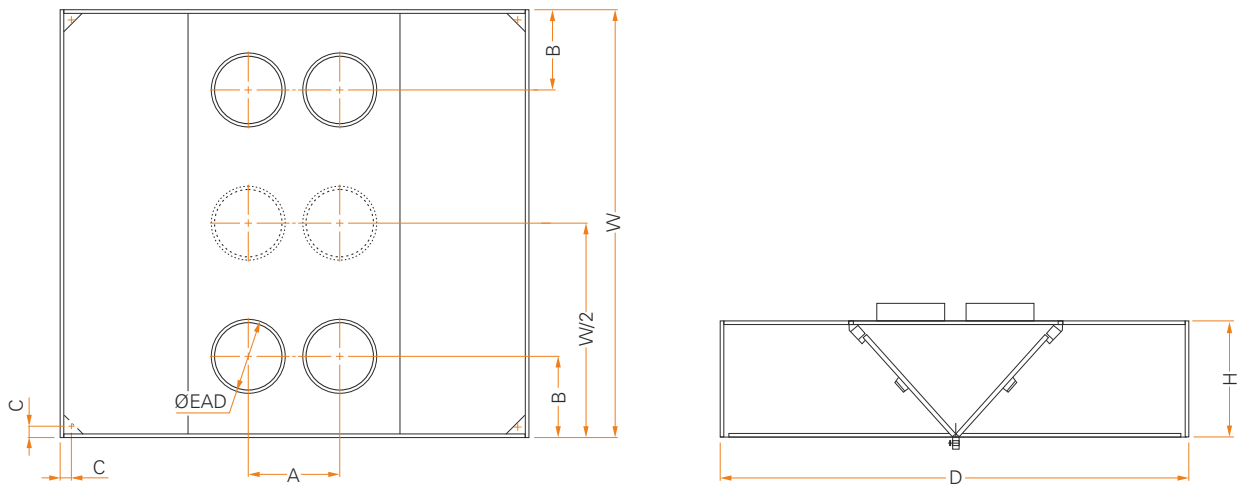
exhaust canopies **OW01**



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

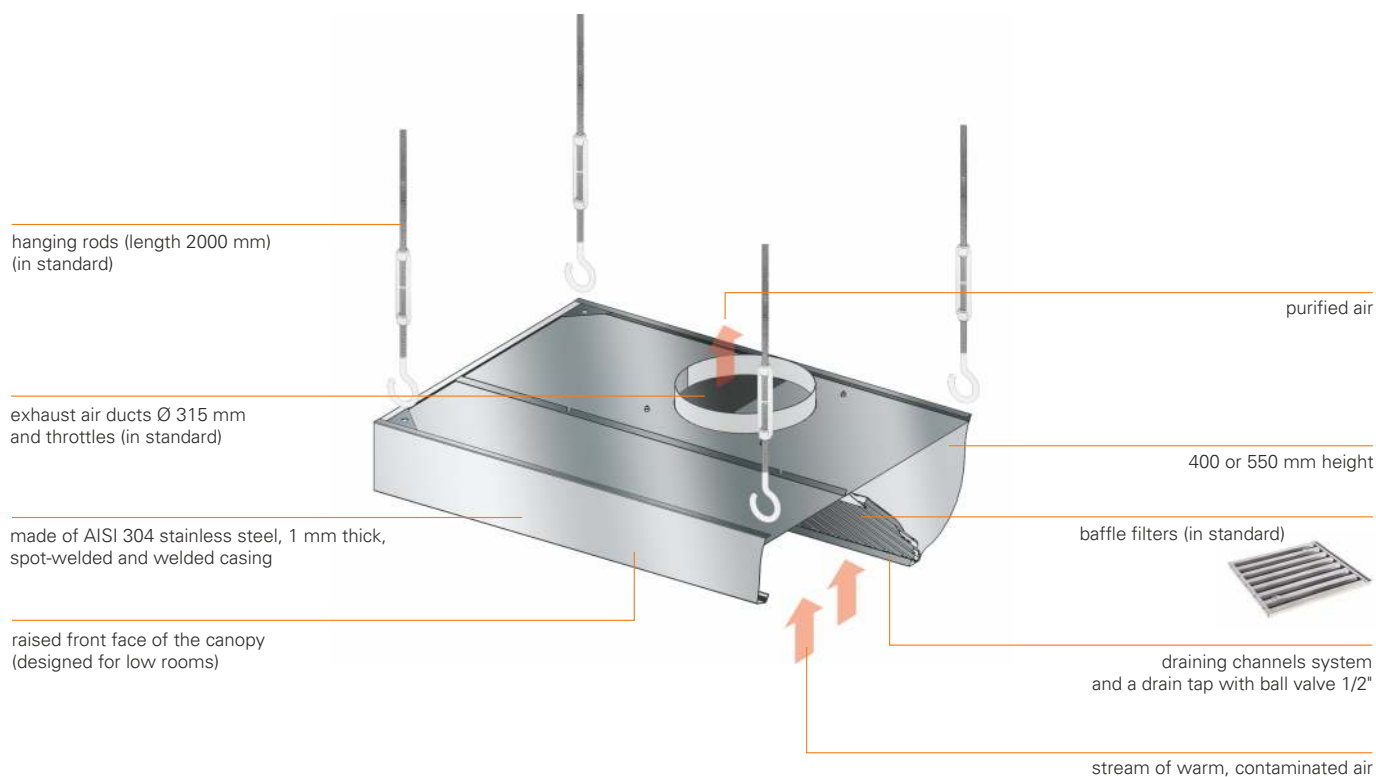
## CENTRAL

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:

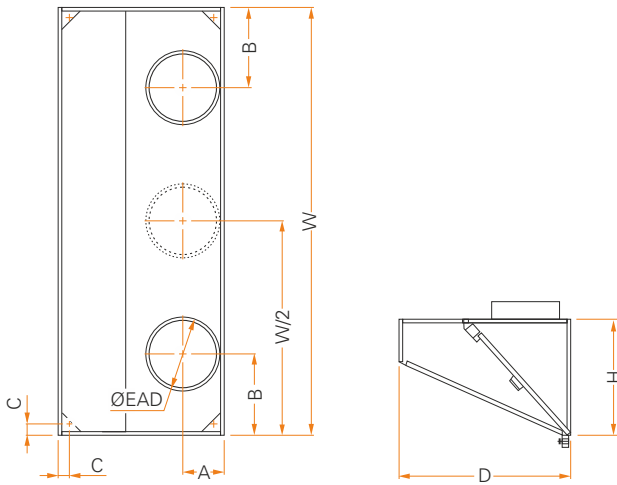
- baffle filters
- exhaust air ducts with throttles
- hanging rods

## 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

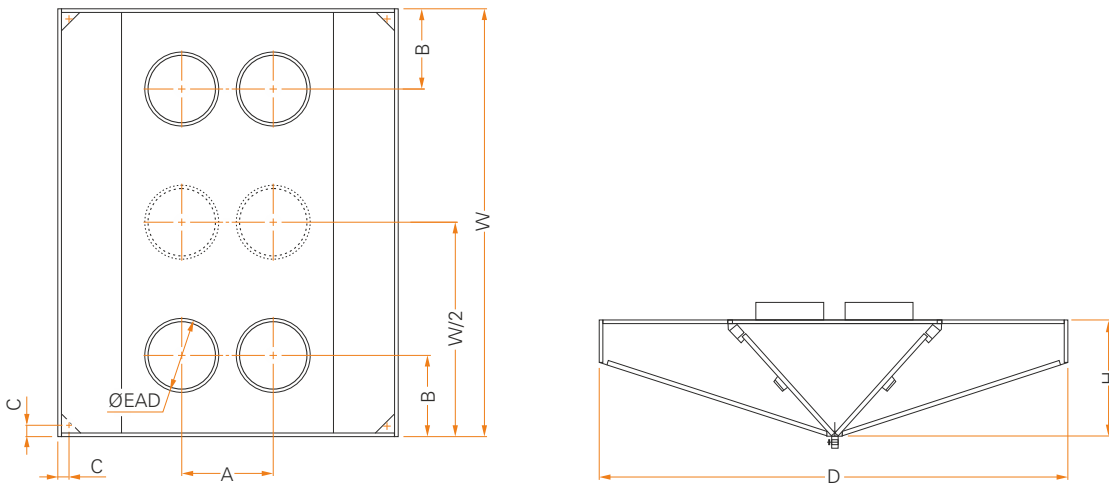
exhaust canopies for low rooms **OP50**



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

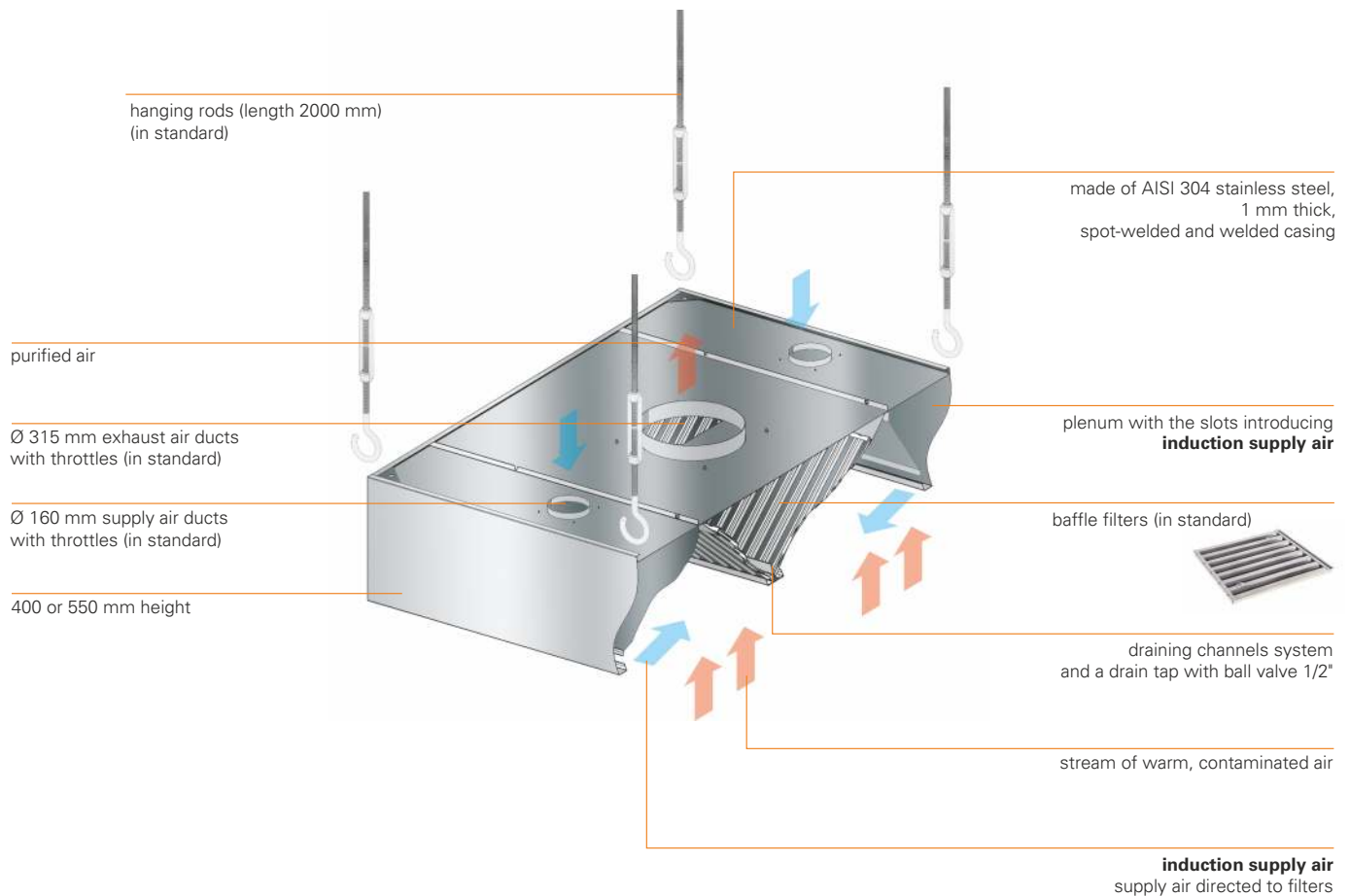
## CENTRAL

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:

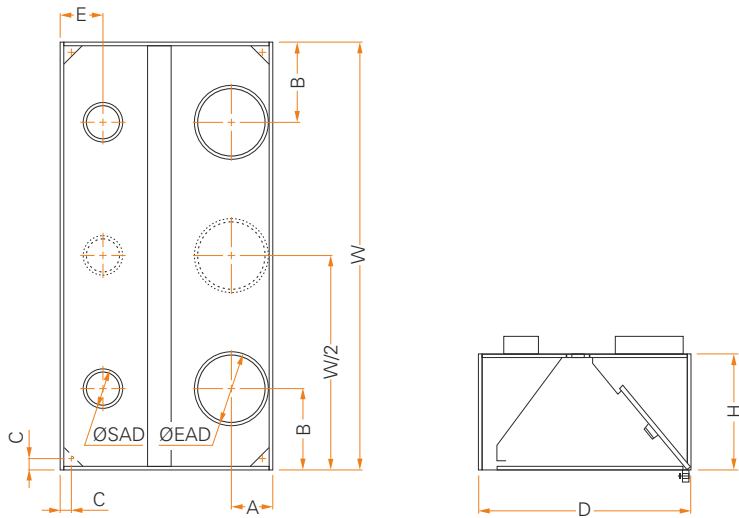
- baffle filters
- exhaust air ducts with throttles
- supply air ducts with throttles
- hanging rods

## 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

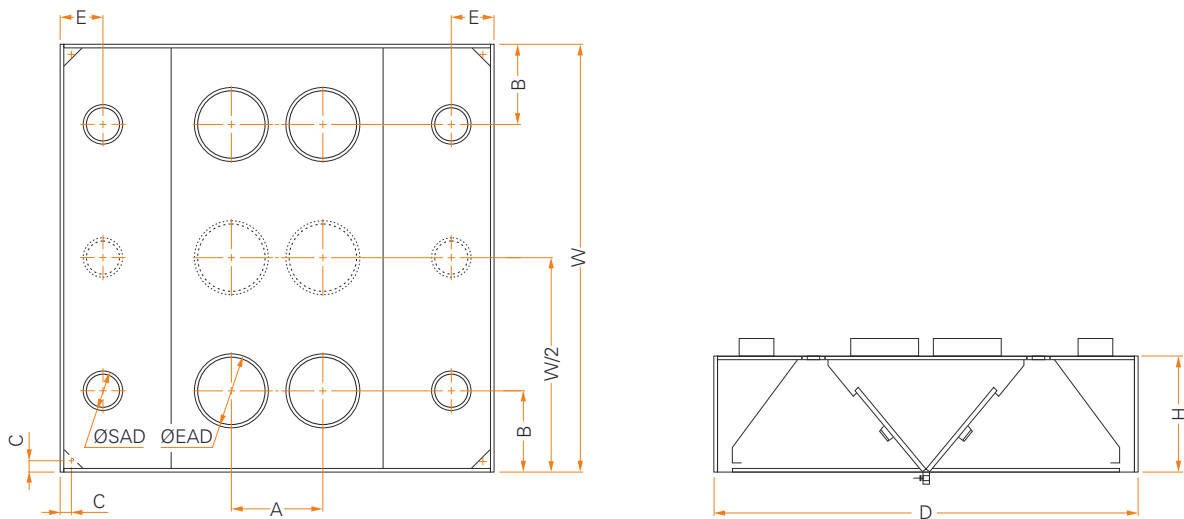
induction canopies **ON10**



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

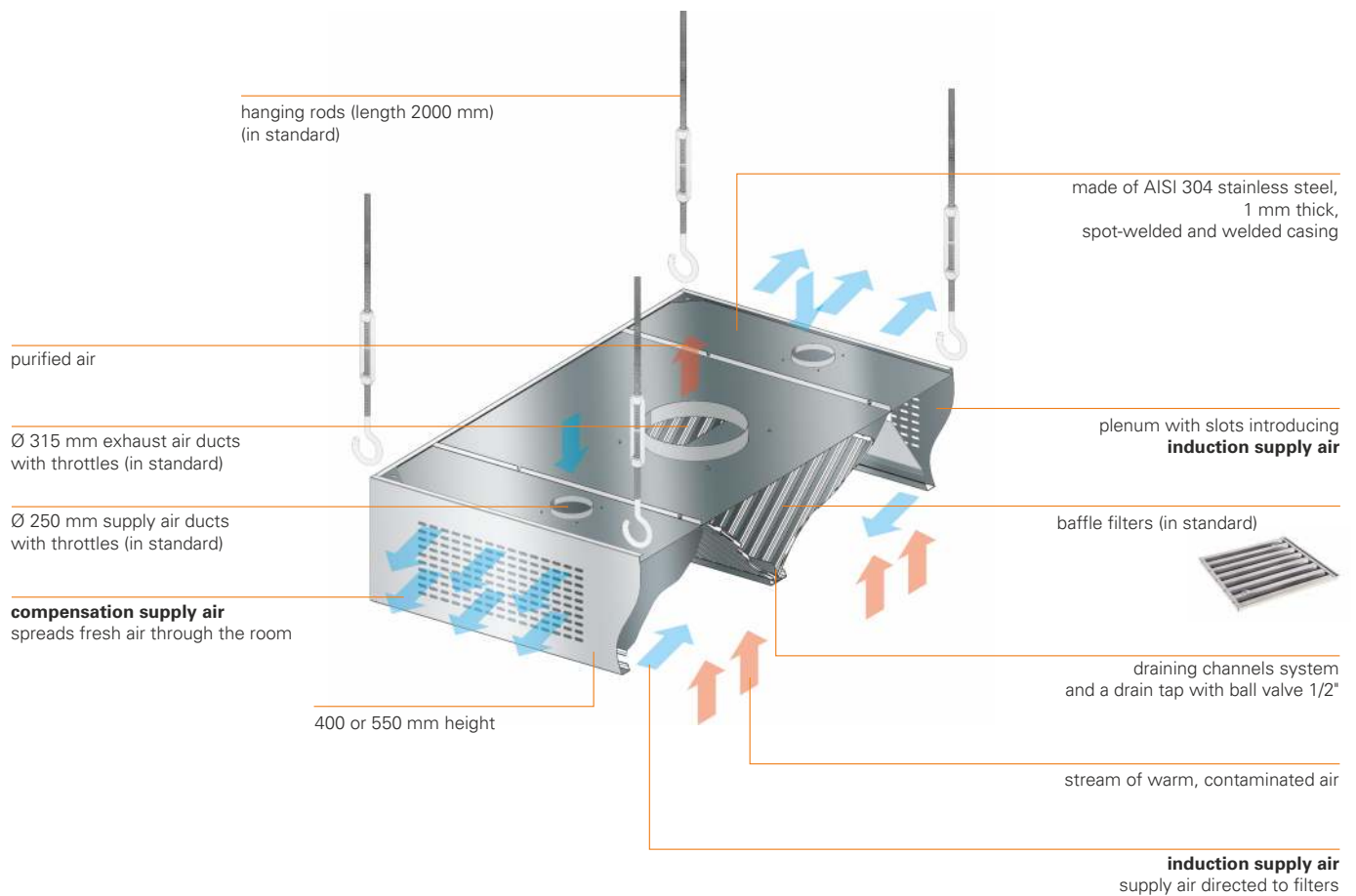
induction canopies **ON20**



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:

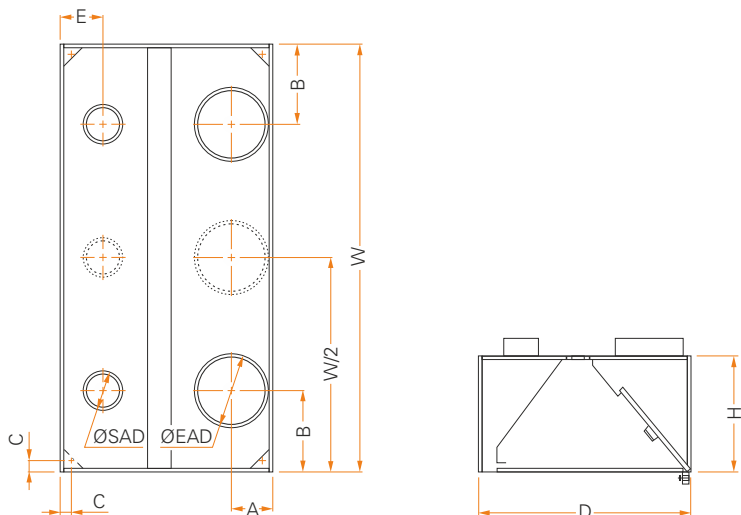
- baffle filters
- exhaust air ducts with throttles
- supply air ducts with throttles
- hanging rods

## 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

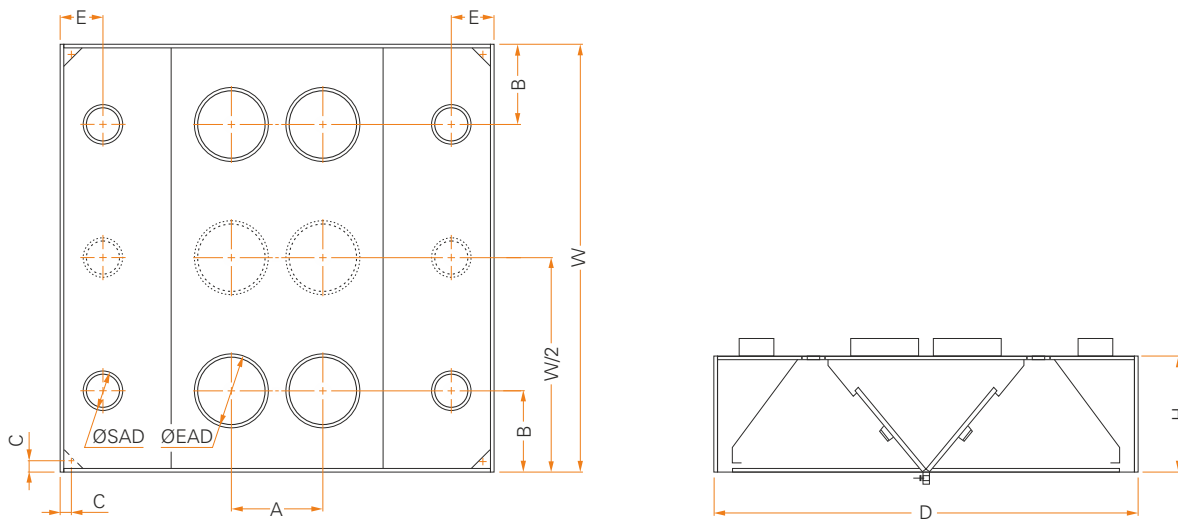
induction canopies with compensation **OK11**



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

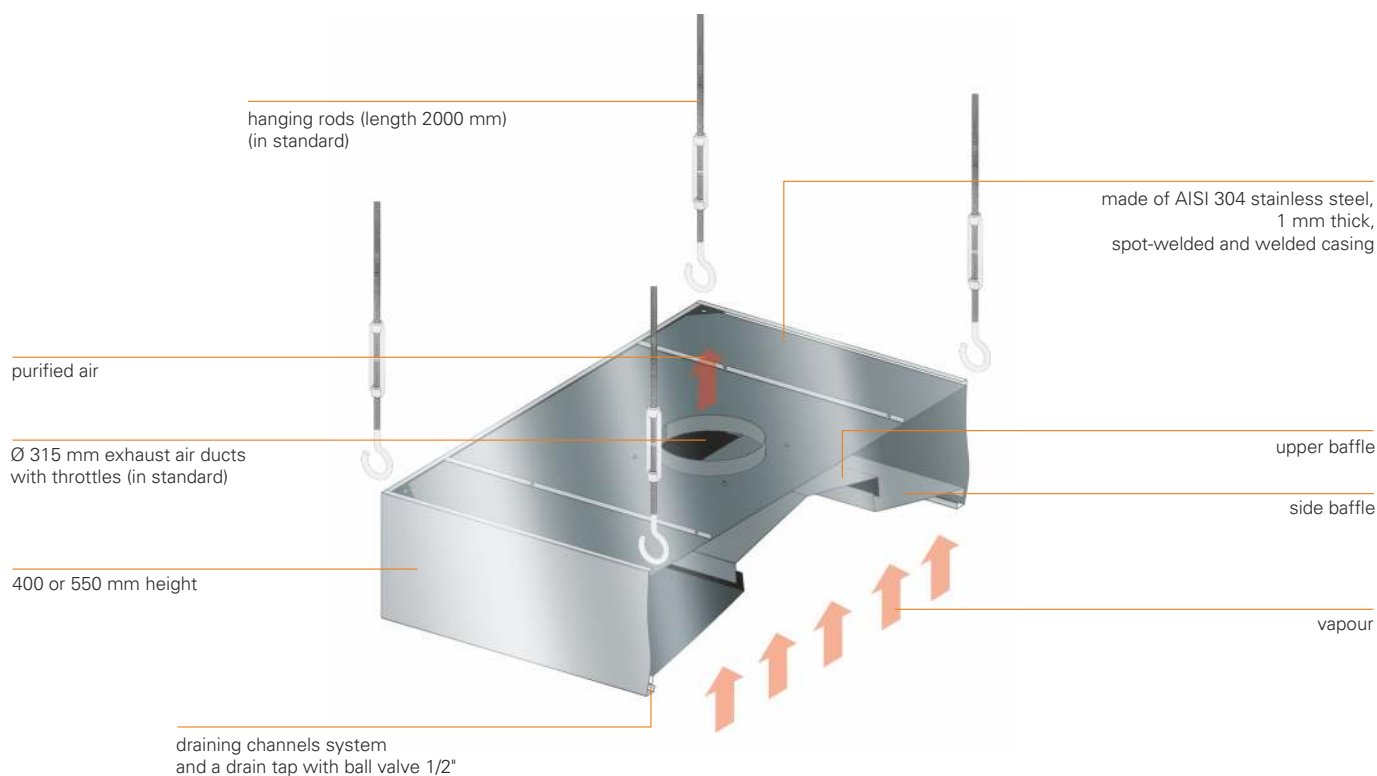
## CENTRAL

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.

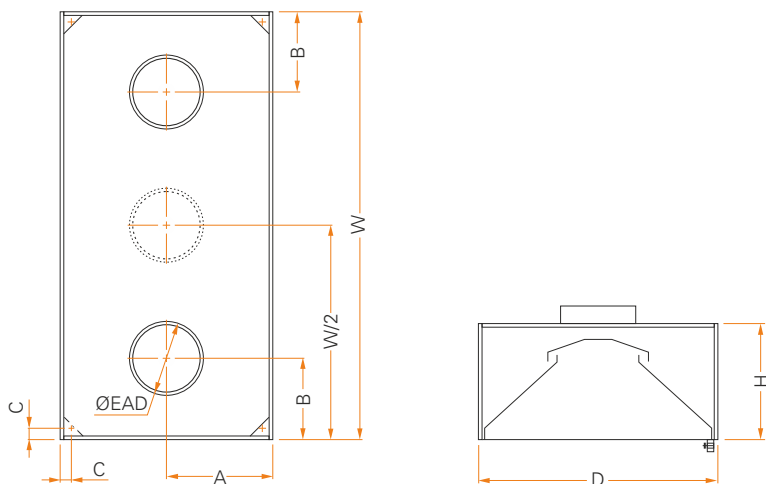
#### **Standard:**

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

#### **Optional:**

- LED lighting for condense canopies
- 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

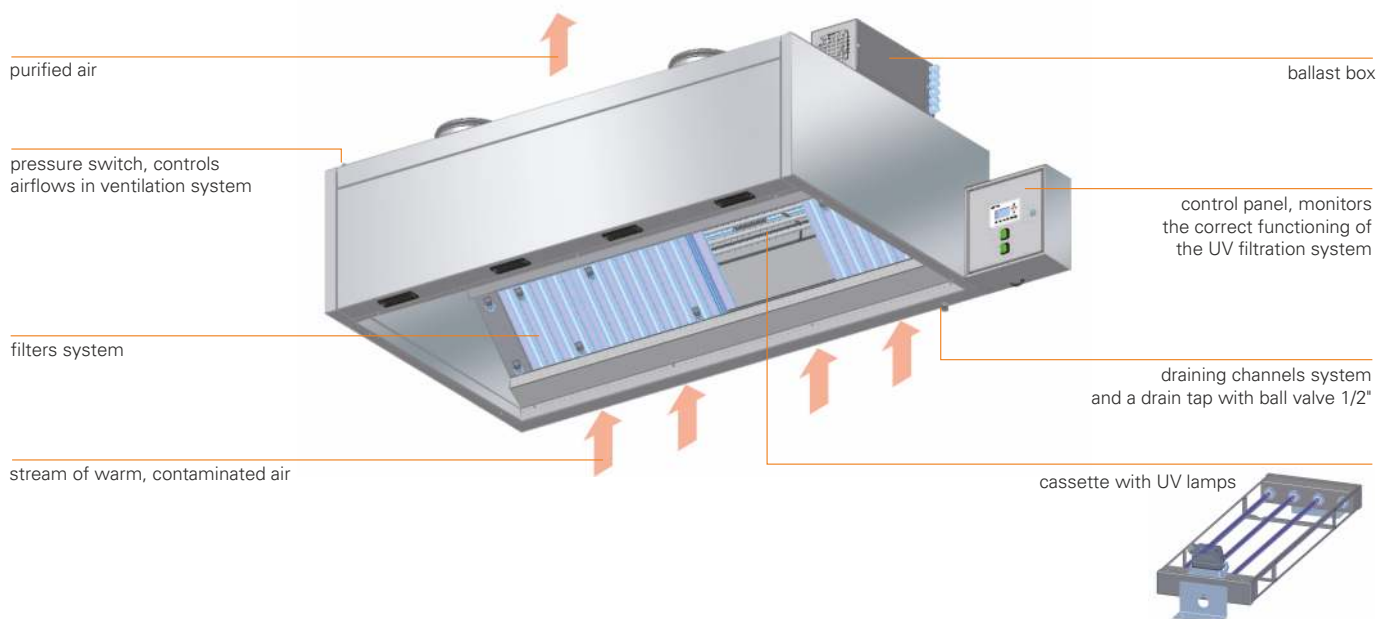
## optional equipment

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 CO<sub>2</sub> 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 CO<sub>2</sub>. The water partially evaporates or settles on the filters and flows into draining channels. CO<sub>2</sub> 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.



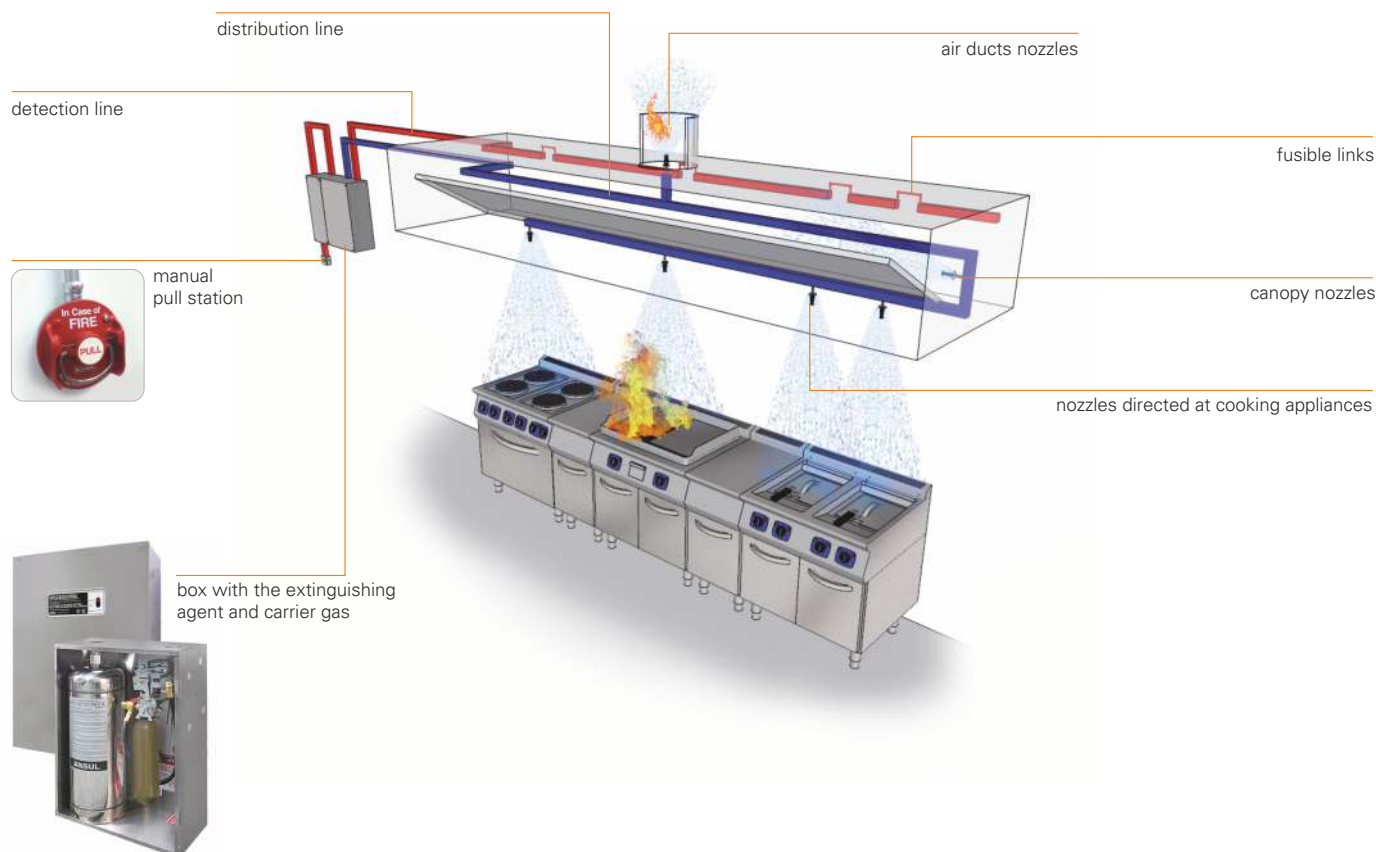
# ANSUL R-102 SYSTEM

## 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.

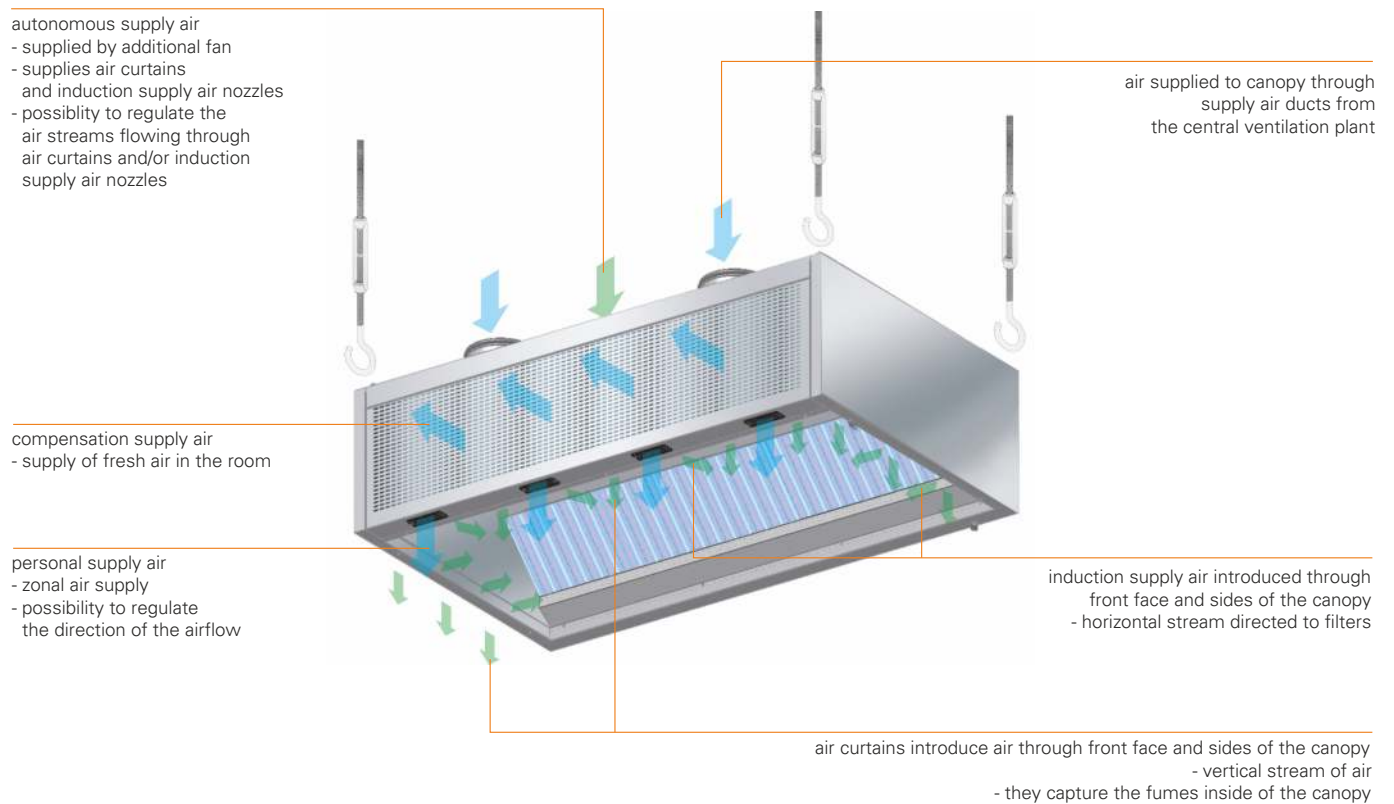


# SUPPLY AIR SYSTEM

## 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

## 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: 298 x 500 mm, 498 x 500 mm
- dimensions of the filters for canopies with UV system: 298 x 350 mm and 498 x 350 mm

### BAFFLE

filters

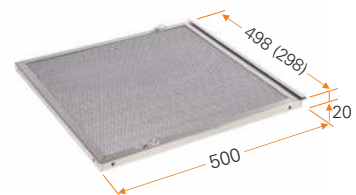
- Made of two profiles facing each other.
- The air flowing through the filter "falls" on the first profile (baffle) and is forced to change direction. Then due to the decrease of the cross-section area (the slot) the air accelerates and falls on the second profile (baffle). The grease particles contained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

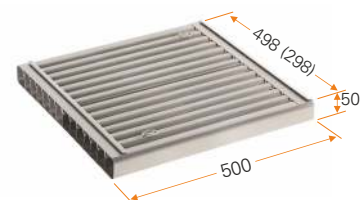
- Comprising of several layers of aluminium mesh (usually six) placed in a rigid frame.
- Internal meshes have approximately three times smaller holes than the external meshes.
- The air flowing through the filters swirls causing the grease particles to settle on the mesh and then run down into draining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



### CYCLONE

filters

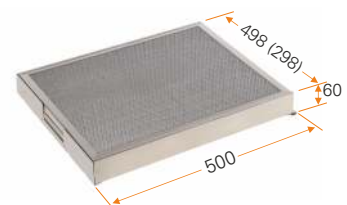
- Consisting of multiple profiles placed next to each other.
- Due to filter's special shape and negative pressure generated by the exhaust system, the air flows through the front of the filter swirls inside the profiles and flies away to the top and to the bottom of the filter. Thanks to the centrifugal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



### BAFFLE-MESH

filters

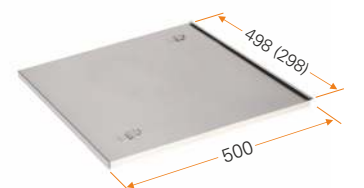
- Combination of two types of filters: the baffle one, located at the front of the filter and the mesh one.
- The baffle filter is designed to remove the majority of grease particles, the remaining ones are captured by mesh filter.
- Removable construction (no tools required).
- Disassembling the filter into parts enables thorough cleaning.
- Most often applied in canopies with UV system.



### BLIND

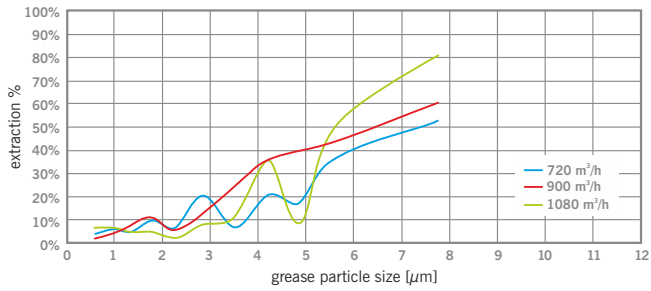
filters

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

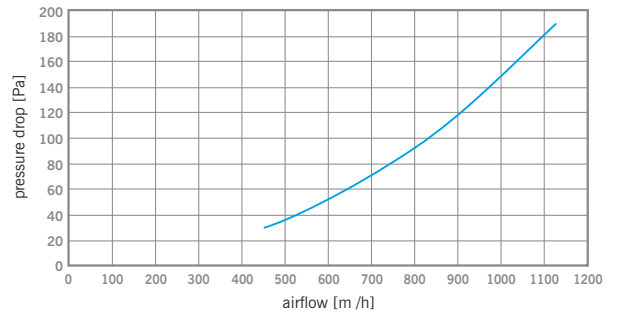


### BAFFLE FILTERS 498 X 500 mm

grease extraction efficiency

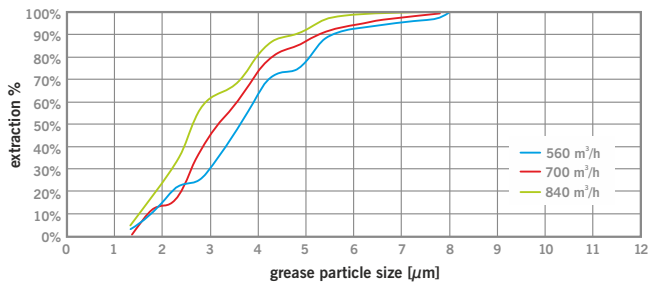


pressure drop

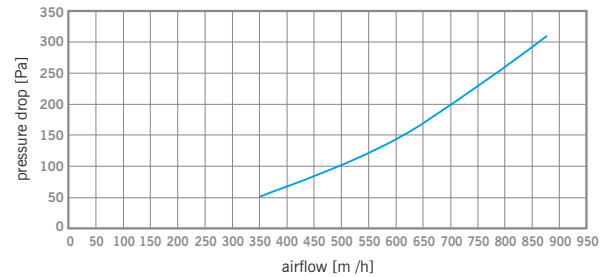


### BAFFLE-MESH FILTER 498 X 350 mm

grease extraction efficiency

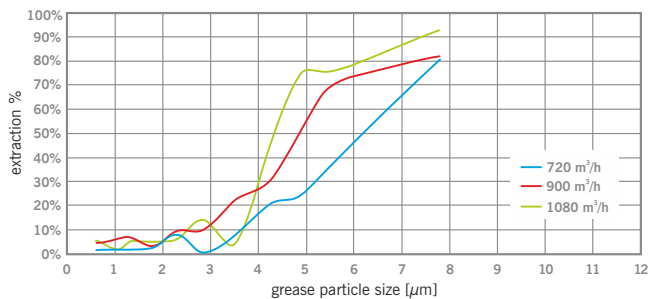


pressure drop

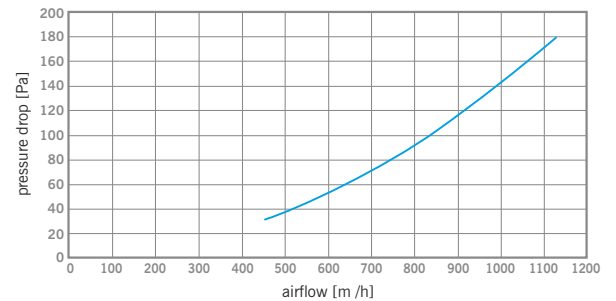


### CYCLONE FILTER 498 X 500 mm

grease extraction efficiency



pressure drop



# LIGHTING

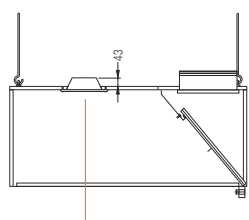
## optional equipment

In standard canopies are executed without lighting and do not have light switches - to be ordered additionally. Available types of lighting: integrated, suspended, spotlight (on request) and for condense canopies.

### 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 65.
- Power supply 230V / 50 Hz.
- Turning the lighting on/off using a wall switch or a switch integrated in the canopy (option extra charged).
- To cooperate with OW, OP, ON and OK canopies.



integrated lighting

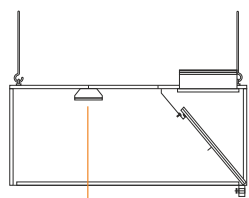


model	AW206	AW209	AW212	AW215
external dimensions [W x D x H]	660 x 260 x 71 mm	970 x 260 x 71 mm	1270 x 260 x 71 mm	1570 x 260 x 71 mm
power	<b>2 x 9 W</b>	<b>2 x 14 W</b>	<b>2 x 18 W</b>	<b>2 x 22 W</b>
luminous flux	<b>2 x 1070 lm</b>	<b>2 x 1720 lm</b>	<b>2 x 2240 lm</b>	<b>2 x 2760 lm</b>

### 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 65.
- Power supply 230V / 50 Hz.
- Turning the lighting on/off using a wall switch or a switch integrated in the canopy (option extra charged).
- To cooperate with OW, OP, ON, OK canopies.



suspended lighting

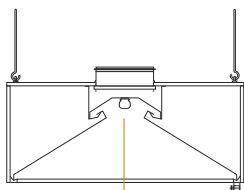


model	AW106	AW109	AW112	AW115
external dimensions [W x D x H]	660 x 154 x 62 mm	960 x 154 x 62 mm	1260 x 154 x 62 mm	1560 x 154 x 62 mm
power	<b>2 x 9 W</b>	<b>2 x 14 W</b>	<b>2 x 18 W</b>	<b>2 x 22 W</b>
luminous flux	<b>2 x 1070 lm</b>	<b>2 x 1720 lm</b>	<b>2 x 2240 lm</b>	<b>2 x 2760 lm</b>

### LIGHTING FOR CONDENSE CANOPIES

models AW306, AW312, AW315

- LED lighting in a form of a suspended casing mounted to the ceiling.
- Energy class A+.
- High LED efficiency of 120 lm / W.
- Degree of protection - IP 66.
- Power supply 230V / 50 Hz.
- Turning the lighting on/off using a wall switch (switch integrated in the canopies on request).
- To cooperate with OZ canopies.



model	AW306	AW312	AW315
external dimensions [W x D x H]	611 x 69 x 59 mm	1201 x 69 x 59 mm	1501 x 69 x 59 mm
power	15 W	30 W	46 W
luminous flux	1800 lm	3600 lm	5600 lm

# EXHAUST FANS and HANGING RODS

## 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 [m <sup>3</sup> /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 [m <sup>3</sup> /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 [m <sup>3</sup> /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

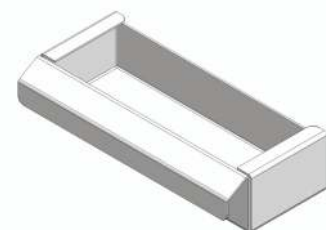
- Hanging rods allow stable fixation of the canopies to the ceiling.
- Available models:
  - **AW023** threaded hanging rod, length 2000 mm (in standard in all types of canopies),
  - **AW022** double hanging rod, length 300 mm.
- Possible regulation in range  $\pm 50$  mm.



### DRAIN CONTAINER

model AW024

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







# REFRIGERATION



# **WE COOL** WITHOUT WARMING THE CLIMATE.

WE PRESENT THE LATEST OFFER OF GORT REFRIGERATED AND FREEZER EQUIPMENT BASED ON ECOLOGICAL REFRIGERANT R290. CONSIDERING DIFFERENT EXPECTATIONS AND REQUIREMENTS OF CUSTOMERS, GORT OFFERS MODERN AND FUNCTIONAL EQUIPMENT WHICH HAS PROFESSIONALLY DESIGNED INTERIORS, IS DURABLE AND RELIABLE. ADDITIONALLY, THEY ARE EASY TO OPERATE AND GIVE YOU BETTER ENERGY EFFICIENCY. AND MOST IMPORTANTLY - THEY ARE ENVIRONMENTALLY FRIENDLY.

THE SOLUTIONS USED IN THE PRODUCTION OF THESE APPLIANCES ARE THE RESULT OF MANY YEARS OF EXPERIENCE AND CONTINUOUS TECHNOLOGICAL DEVELOPMENT OF THE COMPANY. THANKS TO THIS, THEY ARE CHARACTERIZED BY HIGH ERGONOMICS, FUNCTIONALITY, AND AESTHETICS. THEY COMPLY WITH THE INTERNATIONAL QUALITY AND SAFETY STANDARDS, WHICH GUARANTEES HIGH-QUALITY PRODUCTS AS WELL AS THE ABILITY OF ENJOYING SAFE AND RELIABLE OPERATION, AND THE PRODUCTS STORED AND DISPLAYED IN THEM, MAINTAIN THE FOOD TASTE AND AESTHETICS.





We use environmentally friendly refrigerant.

---



We design our products with long-term use in mind.

---



We use the principle of sustainable development.

---



We choose components from reliable suppliers consciously.

---



We are expanding our machinery park with energy-saving production equipment.

---

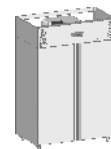
# REFRIGERATED and FREEZER CABINETS



- 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).
- **In cabinets with glass door** - insulated door frame, tempered, three-layer glass.
- **Freezer cabinets** are fitted with heated door frames.

**REFRIGERATED**

cabinets



model

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

**REFRIGERATED GLASS DOORS**

cabinets



model

CMT1100-070GV

CMH1100-140GV

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

0,37 kW

0,59 kW

temperature range

-1 ÷ +10°C

-1 ÷ +10°C

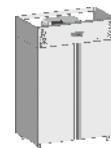
ambient temperature

+30°C

+30°C

**FREEZER**

cabinets



model

FMR1100-070GV

FMF1100-140GV

wymiary zew. [dł. x szer. x wys.]

**700** x 829 x 2040 mm**1400** x 829 x 2040 mm

wymiary wew. [dł. x szer. x wys.]

576 x 690 x 1486 mm

1276 x 690 x 1486 mm

zasilanie

230 V

230 V

moc

0,53 kW

0,99 kW

zakres temperatury

-14 ÷ -20°C

-14 ÷ -20°C

temperatura otoczenia

+40°C

+40°C

wyposażenie

**STANDARDOWE oraz OPCJONALNE**

CMR1100-070GV

CMF1100-140GV

CMT1100-070GV

CMH1100-140GV

FMR1100-070GV

FMF1100-140GV

model

ilość rusztów w standardzie na szafę

3 szt.  
(GN2/1 650 x 530 mm)6 szt.  
(GN2/1 650 x 530 mm)

ilość prowadnic w standardzie na szafę

3 kpl.

6 kpl.

zamek

●

●

oświetlenie LED

○

○

kółka

○

○

ruszty nierdzewne

○

○

alarm dźwiękowy otwartych drzwi

○

○

rejestrator temperatury

○

○

prowadnice pod tace cukiernicze

○

○

● - standard; ○ - opcja

# 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 <math><90^\circ</math>)

- 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.



model	FLR1100-070HV
external dimensions [W x D x H]	<b>700</b> 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

# BANQUET REFRIGERATED CABINETS



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



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



	BG01-075GV	BG01-156GV
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



**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 149.

### REFRIGERATED COUNTERS GN1/1



model	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	<b>280 L</b>	<b>440 L</b>	<b>600 L</b>
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	<b>230 L</b>	<b>365 L</b>	<b>500 L</b>
temperature range	+2 ÷ +10°C	+2 ÷ +10°C	+2 ÷ +10°C

### FREEZER COUNTERS GN1/1



model	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	<b>280 L</b>	<b>440 L</b>
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 149.

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



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	<b>370 L</b>	<b>570 L</b>
temperature range	+2 ÷ +10°C	+2 ÷ +10°C

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



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	<b>370 L</b>	<b>570 L</b>
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	CKA401100-095EV	CKA401110-142EV
external dimensions [W x D x H]	950 x 700 x 850 mm	1420 x 700 x 850 mm
power supply	230 V	230 V
power	0,50 kW	0,50 kW
capacity	<b>193 L</b>	<b>290 L</b>
temperature range	+2 ÷ +10°C	+2 ÷ +10°C

## FEATURES and OPTIONS

model	CKA101100-137EV CKA101110-184EV CKA101111-231EV	CKA101100-137DV CKA101110-184DV CKA101111-231DV	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	n/a	n/a
number of rails per door	2 sets	2 sets	2 sets	2 sets	2 sets	2 sets
door / drawer lock	○	○	○	○	○	○
castors	○	○	○	-	○	○
s/s shelves	○	○	○	○	-	-
glass doors	○ <sup>1)</sup>	○ <sup>1)</sup>	-	○ <sup>1)</sup>	○ <sup>1)</sup>	-
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 <sup>2)</sup>	○	○	○	○	○	○
without worktop	○	○	○	○	○	○
compressor at right hand side	○	○	○	-	○	○
remote	○	-	○	-	○	○
H = 900 mm	○	○	○	○	○	○

<sup>1)</sup> glass door = no door lock, <sup>2)</sup> GORT standard,  
● - standard; ○ - option

# TOPPING FRIDGES

support bars in standard

stainless steel

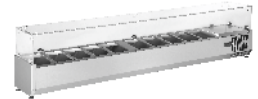
polyurethane insulation



tempered glass

digital control with temperature display

static refrigeration with cooling coil



model	CNC2100-120AV	CNC2100-137AV	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	0,15 kW	0,15 kW	0,15 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	<b>104 L</b>	<b>104 L</b>	<b>104 L</b>	<b>104 L</b>
GN configuration	5 x GN1/3-150 mm +	5 x GN1/3-150 mm +	5 x GN1/3-150 mm +	5 x GN1/6-150 mm
in top plate	5 x GN1/6-150 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



standard features:  
- 2 s/s perforated shelves (433 x 380 mm)

roller castors to rear for ease of movement

leveling bolts to front

door lock



removable magnetic door gasket

- 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	CCP01-054DV.1
external dimensions [W x D x H]	540 x 580 x 800 mm
power supply	230 V
power	0,06 kW
gross / net capacity	<b>120 / 90 L</b>
temperature range	-1 ÷ +10°C
ambient temperature	+30°C
door lock	●

● - standard

# UNDERCOUNTER **REFRIGERATED** **CABINET** FOR FOOD SAMPLES



9 food samples containers  
in each s/s tray



standard accessories:  
- 9 s/s trays with food  
samples containers

roller castors to rear  
for ease of movement

leveling bolts to front



door lock



removable magnetic  
door gasket

- 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).



model	CCZ01-054DV.1
external dimensions [W x D x H]	540 x 580 x 800 mm
power supply	230 V
power	0,06 kW
gross / net capacity	<b>120 / 90 L</b>
temperature range	-1 ÷ +10°C
ambient temperature	+30°C

# MODULO BAR **REFRIGERATED** **AND FREEZER UNITS**

digital control with temperature display



LED lighting (cold white)

height adjustable shelves

forced air refrigeration

removable magnetic door / drawer gasket

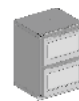
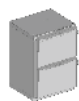
- Made of stainless steel.
- Evaporator with anti-corrosion coating.
- Automatic drip water evaporation.
- Automatic and manual defrost of condenser.
- Polyurethane insulation.
- Glazing made of tempered glass.
- Drawers equipped with bottles dividers.

MODULO BAR refrigerated units  
**WITH DOORS**



model	MBCDL00N0-060DV	MBCDL00S0-060DV	MBCDLP0N0-092DV	MBCDLP0S0-092DV
external dimensions [W x D x H]	600 x 577 x 845 mm	600 x 577 x 845 mm	920 x 577 x 845 mm	920 x 577 x 845 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	<b>88 L</b>	<b>88 L</b>	<b>139 L</b>	<b>139 L</b>
capacity [Ø 60 mm bottles]	<b>136</b>	<b>136</b>	<b>230</b>	<b>230</b>
temperature range	+2 ÷ +16°C	+2 ÷ +16°C	+2 ÷ +16°C	+2 ÷ +16°C
ambient temperature	+30°C	+30°C	+30°C	+30°C

MODULO BAR refrigerated units  
**WITH DRAWERS**



model	MBCDS00N0-060DV	MBCDS00S0-060DV
external dimensions [W x D x H]	600 x 577 x 845 mm	600 x 577 x 845 mm
power supply	230 V	230 V
power	0,3 kW	0,3 kW
net capacity	<b>69 L</b>	<b>69 L</b>
capacity [Ø 60 mm bottles]	<b>72</b>	<b>72</b>
temperature range	+2 ÷ +16°C	+2 ÷ +16°C
ambient temperature	+30°C	+30°C

MODULO BAR freezer units  
**WITH DOORS OR DRAWERS**



model	MBMDL00N0-060DV	MBMBL00N0-060DV	MBMBS00N0-060DV
external dimensions [W x D x H]	600 x 577 x 845 mm	600 x 582 x 850 mm	600 x 582 x 850 mm
power supply	230 V	230 V	230 V
power	0,3 kW	0,3 kW	0,3 kW
net capacity	<b>70 L</b>	<b>47 L</b>	<b>41 L</b>
capacity [Ø 60 mm glasses]	<b>120</b>	<b>92</b>	<b>78</b>
temperature range	-10 ÷ -20°C	-10 ÷ -20°C	-10 ÷ -20°C
ambient temperature	+30°C	+30°C	+30°C

**FEATURES and OPTIONS**

model	MBCDL00N0-060DV MBCDL00S0-060DV MBMDL00N0-060DV MBMBL00N0-060DV	MBCDS00N0-060DV MBCDS00S0-060DV MBMBS00N0-060DV	MBCDLP0N0-092DV MBCDLP0S0-092DV
number of shelves per unit	2 pcs.	-	4 pcs.
door / drawer lock	○	○	○
LED lighting (cold white)	●	●	●
RGB LED lightning (multicolor) with remote in units with glass door / drawers	○	○	○
right hand hinged door	●	-	-
left hand hinged door	○	-	-

● - standard; ○ - option

# MODULO BAR REFRIGERATED UNITS



- Evaporator with anti-corrosion coating.
- Automatic drip water evaporation.
- Automatic and manual defrost of condenser.
- Polyurethane insulation 35-50 mm.
- Glazing made of tempered glass.
- Drawers equipped with bottles dividers (bars).

BAR MODULO refrigerated units  
**WITH DRAWERS**



model	MBCLSS0N0-145CV	MBCLSSN0-200CV
external dimensions [W x D x H]	1451 x 522 x 850 mm	2002 x 522 x 850
power supply / power	0,45 kW / 230 V	0,45 kW / 230 V
number of modules x number of drawers in the module	<b>2 x 2</b>	<b>3 x 2</b>
net capacity	<b>158 L</b>	<b>237 L</b>
temperature range	+2 ÷ +16°C	+2 ÷ +16°C
ambient temperature	+30°C	+30°C

BAR MODULO refrigerated units  
**WITH GLASS DRAWERS**



model	MBCLSS0S0-145CV	MBCLSSS0-200CV
external dimensions [W x D x H]	1451 x 522 x 850 mm	2002 x 522 x 850
power supply / power	0,45 kW / 230 V	0,45 kW / 230 V
number of modules x number of drawers in the module	<b>2 x 2</b>	<b>3 x 2</b>
net capacity	<b>158 L</b>	<b>237 L</b>
temperature range	+2 ÷ +16°C	+2 ÷ +16°C
ambient temperature	+30°C	+30°C

BAR MODULO refrigerated units  
**WITH DOORS**



model	MBCLLP0N0-145CV	MBCLLPPN0-200CV
external dimensions [W x D x H]	1451 x 522 x 850 mm	2002 x 522 x 850
power supply / power	0,45 kW / 230 V	0,45 kW / 230 V
net capacity	<b>172 L</b>	<b>258 L</b>
temperature range	+2 ÷ +16°C	+2 ÷ +16°C
ambient temperature	+30°C	+30°C

BAR MODULO refrigerated units  
**WITH GLASS DOORS**



model	MBCLLP0S0-145CV	MBCLLPPS0-200CV
external dimensions [W x D x H]	1451 x 522 x 850 mm	2002 x 522 x 850
power supply / power	0,45 kW / 230 V	0,45 kW / 230 V
net capacity	<b>172 L</b>	<b>258 L</b>
temperature range	+2 ÷ +16°C	+2 ÷ +16°C
ambient temperature	+30°C	+30°C

**FEATURES and OPTIONS**

	MBCLSS0N0-145CV MBCLSSN0-200CV MBCLSS0S0-145CV MBCLSSS0-200CV	MBCLLP0N0-145CV MBCLLPPN0-200CV MBCLLP0S0-145CV MBCLLPPS0-200CV
model		
number of shelves per unit	-	1 pc
number of rails per unit	-	2 sets
number of bottles dividers (bars) per drawer	2 pcs	-
door / drawer lock	○	○
LED lighting (cold white) in units with glass doors / drawers	●	●
LED lighting (cold white) in units with doors / drawers	-	-
RGB LED lighting (multicolor) with remote in units with glass doors / drawers	○	○
different configuration of the door opening direction than standard	-	○

● - standard; ○ - option

# MODULAR COLD AND FREEZER ROOMS

Modular cold rooms are a proven way to optimize the costs of obtaining the cooling or freezing space needed in a given gastronomic facility. There is a constant and controlled temperature kept inside the cold room.

We offer cold rooms tailored to individual customer needs.

Our cold rooms are mostly customized, adjusted to conditions on specific site as the shape of the space intended for installation or it's floor type. The available panel dimensions allow you to build a cold room of any width and depth.

## available DIMENSIONS

- cold rooms of any width and depth, in a single arrangement or as a set of several cold rooms with common walls
- panels filled with polyurethane foam: 80 mm (cold room) and 100 mm (freezer room)
- panel height 2100 mm, 2300 mm and 2500 mm

## FINISH options

- panels made of stainless steel or coated surface (white RAL 9010)
- possibility of producing various finishes for interior and exterior panels and doors
- corners finished with PVC white profiles
- in cold rooms with their own floor, riffled sheet available in aluminium or stainless steel finish

## DOOR

- **hinged** or **sliding** door
- door frames of freezer rooms are equipped with heaters to prevent freezing
- safe lock used in the door allows it's opening from the inside of the cold room

## FLOOR

Depending on the conditions on site one of the following options may be used:

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

## REFRIGERATION

### Monoblock – wall- or ceiling-mounted units

- installed inside the cold room
- short assembly time and ready to work immediately after connection
- used if there is no possibility to install the compressor outside the building or in another room

### Split

- the compressor is located away from the cold room (e.g. outside the building, at the underground parking level, etc.)
- requires a refrigeration route between the unit and the collection point
- enables the operation of both cold rooms and other refrigeration equipment on site

### Multi-compressor pack system

- used in facilities with a large number of cold rooms and refrigerated equipment
- multi-compressor pack system with the compressor of variable capacity
- the compressor with power adjustment adapts its efficiency to the current need that enables saving the power in comparison to individual compressors
- it enables waste heat recovery



GRAND HOTEL TIFFI (Iława) GRANDHOTEL ■ TIFFI  
\*\*\*\*\*



NOVOTEL (Łódź) Novotel\*\*\*\* ACCOR

## EXTRA OPTIONS



„Man in the room” alarm



Strip curtains



ALARM on the mobile phone



Ramp



Temperature monitoring system

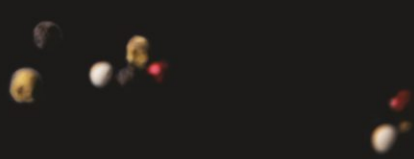


Shelving system





# DROP-IN RANGE



# 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)

static refrigeration

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



model	DT1202-073DV	DT1202-106DV	DT1202-138DV
external dimensions [W x D x H]	730 x 600 x 520/230 <sup>1)</sup> mm	1060 x 600 x 520/230 <sup>1)</sup> mm	1380 x 600 x 520/230 <sup>1)</sup> mm
power supply	230 V	230 V	230 V
power	0,39 / 0,04 <sup>1)</sup> kW	0,39 / 0,04 <sup>1)</sup> kW	0,39 / 0,04 <sup>1)</sup> 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 <sup>2)</sup>	●	●	●
other options of compressor compartment ventilation	○	○	○

<sup>1)</sup> refers to units to be connected to remote compressor;

<sup>2)</sup> 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



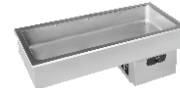
stainless steel

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 <sup>1)</sup> mm	1060 x 600 x 635/346 <sup>1)</sup> mm	1380 x 600 x 635/346 <sup>1)</sup> mm
power supply	230 V	230 V	230 V
power	0,39 / 0,04 <sup>1)</sup> kW	0,39 / 0,04 <sup>1)</sup> kW	0,39 / 0,04 <sup>1)</sup> 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 <sup>2)</sup>	●	●	●
other options of compressor compartment ventilation	○	○	○
support bar 535 mm, DY00001	○	○	○

<sup>1)</sup> refers to units to be connected to remote compressor;

<sup>2)</sup> 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 <sup>1)</sup> mm		1200 x 700 x 1440/1214 <sup>1)</sup> mm		1520 x 700 x 1440/1214 <sup>1)</sup> mm	
dimensions of the cutout in the worktop	845 <sup>+5</sup> x 675 <sup>+5</sup> mm		1175 <sup>+5</sup> x 675 <sup>+5</sup> mm		1495 <sup>+5</sup> x 675 <sup>+5</sup> mm	
power supply	230 V		230 V		230 V	
total electric power	0,95 / 0,05 <sup>1)</sup> kW		0,95 / 0,06 <sup>1)</sup> kW		1,15 / 0,08 <sup>1)</sup> 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 <sup>2</sup>		1,36 m <sup>2</sup>		1,78 m <sup>2</sup>	
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 <sup>2)</sup>	●		●		●	
other options of compressor compartment ventilation	○		○		○	

<sup>1)</sup> refers to units to be connected to remote compressor

<sup>2)</sup> 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



LED lighting

night curtain on the customer side

tempered safety glass,  
insulating glass units

adjustment of the tilt angle  
and the height of the shelves  
(regulation every 45 mm)

forced air refrigeration system

universal design:  
- typical flat-bottomed display  
or well for drinks in one  
- a set of full bottom inserts  
for refrigerated well  
- 4 levels of hanging the bottom  
inserts in the well  
- possible to use GN containers

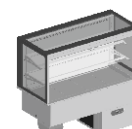
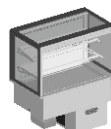
polyurethane insulation

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



several compressor compartment  
ventilation options

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



model	DC2232-087EV	DC2232-120EV	DC2232-152EV
external dim. [W x D x H]	870 x 700 x 1440/1214 <sup>1)</sup> mm	1200 x 700 x 1440/1214 <sup>1)</sup> mm	1520 x 700 x 1440/1214 <sup>1)</sup> mm
dimensions of the cutout in the worktop	845 <sup>+5</sup> x 675 <sup>+5</sup> mm	1175 <sup>+5</sup> x 675 <sup>+5</sup> mm	1495 <sup>+5</sup> x 675 <sup>+5</sup> mm
power supply	230 V	230 V	230 V
total electric power	0,95 / 0,05 <sup>1)</sup> kW	0,95 / 0,06 <sup>1)</sup> kW	1,15 / 0,08 <sup>1)</sup> 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 <sup>2</sup>	1,33 m <sup>2</sup>	1,74 m <sup>2</sup>
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 <sup>2)</sup>	●	●	●
other options of compressor compartment ventilation	○	○	○

<sup>1)</sup> refers to units to be connected to remote compressor

<sup>2)</sup> 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

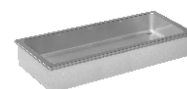
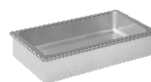
high hygiene and easy cleaning:  
 - pressed well, rounded inner edges and corners  
 - fall of well's bottom towards the outlet



stainless steel

polyurethane insulation

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

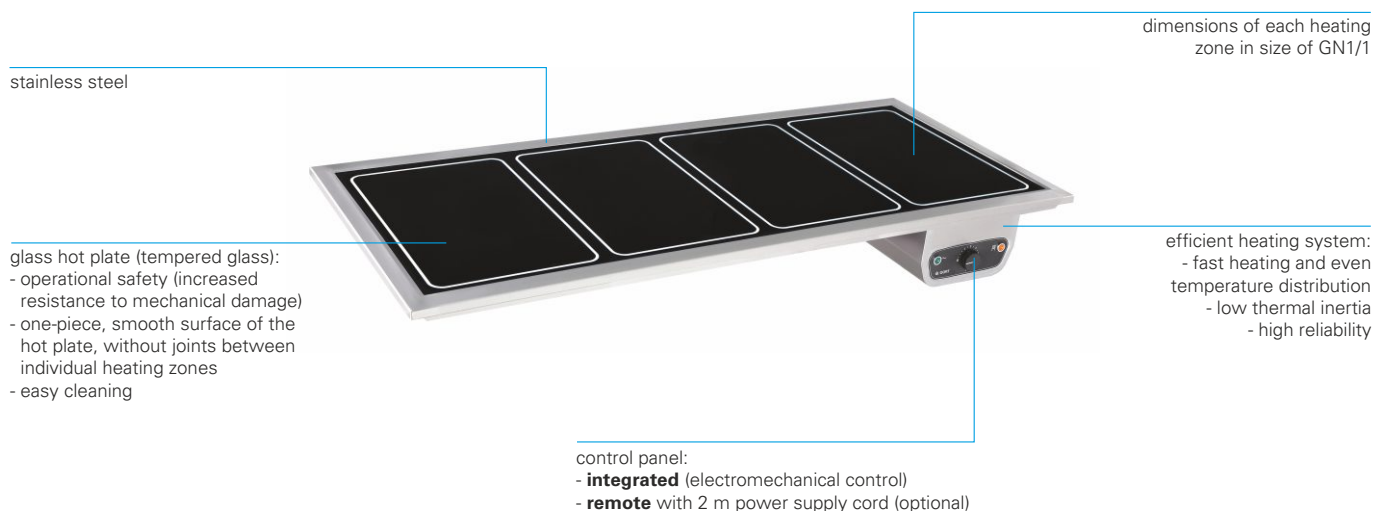




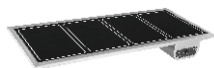
model	DW0000-073DV	DW0000-106DV	DW0000-138DV
external dimensions [W x D x H]	730 x 600 x 200 mm	1060 x 600 x 200 mm	1380 x 600 x 200 mm
well dimensions	630 x 510 x 170 mm	960 x 510 x 170 mm	1280 x 510 x 170 mm
capacity	2 x GN1/1	3 x GN1/1	4 x GN1/1
support bar 535 mm, DY00001	○	○	○

○ - option

# HEATED TOPS IN TEMPERED GLASS

## DROP-IN



			
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	0,8 kW	1,2 kW	1,6 kW
dimensions of hot plate	665 x 530 mm	980 x 530 mm	2x 655 x 530 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

easy water drainage from the well (overflow pipe)

stainless steel




insulated well

smooth temperature adjustment

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

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

- **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**)

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 <sup>+5</sup> x 575 <sup>+5</sup> mm				1035 <sup>+5</sup> x 575 <sup>+5</sup> mm				1355 <sup>+5</sup> x 575 <sup>+5</sup> 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

# PLATES DISPENSERS

## DROP-IN



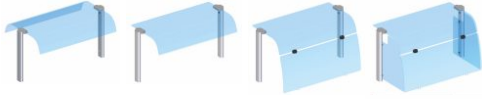
model	GDT3012-042BV	GDT3112-042BV
plates heating	NO	YES
external dimensions (Ø x H)	Ø420 x 613 mm	Ø420 x 690 mm
min. decorative panels dimensions	Ø402 x 620 mm	Ø402 x 700 mm
power supply	-	230 V / 1N+PE
power	-	1,4 kW
dispenser capacity (number of plates) <sup>2)</sup>	38 pcs	38 pcs
working temperature	-	30-70°C

<sup>1)</sup> applies to heated version of the dispenser;

<sup>2)</sup> capacity for plates of 24 mm height

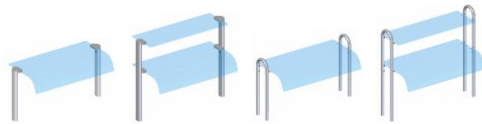
# GLASS GANTRIES

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



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

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



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



polished stainless steel

curved or squared glass



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

- 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
<b>SELF-SERVICE ISLAND DN4</b>	curved glass				
	squared glass				
<b>SELF-SERVICE DN1</b>	curved glass				
	squared glass				
<b>ENCLOSED DN2</b>	curved glass				
	squared glass				
<b>ENCLOSED WITH SIDE GLASS DN3</b>	curved glass				
	squared glass				





# BUFFETS AND DISPLAY SOLUTIONS



# BUFFETS and DISPLAY SOLUTIONS



■ a set of buffets in Hilton Hotel  
Wrocław, Poland

find **inspirations** browsing through completed projects

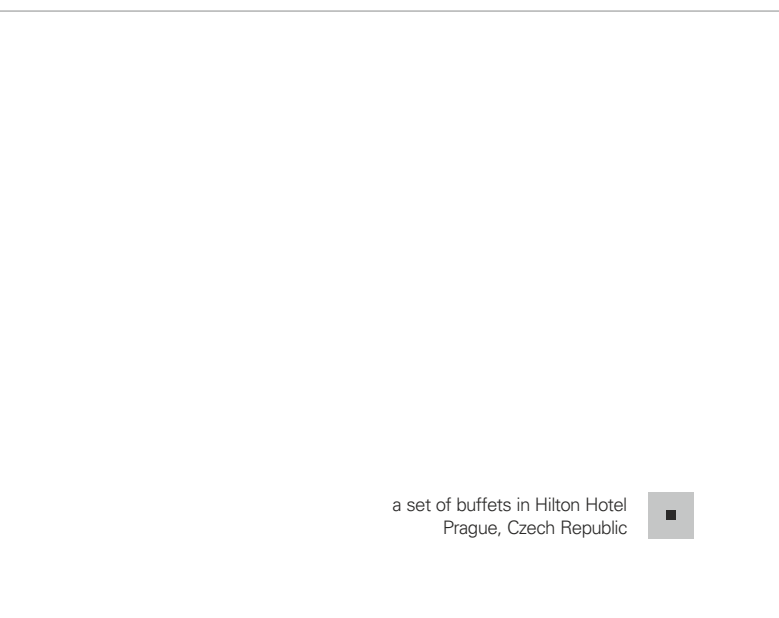




# BUFFETS and DISPLAY SOLUTIONS



find **inspirations** browsing through completed projects



a set of buffets in Hilton Hotel  
Prague, Czech Republic



# BUFFETS and DISPLAY SOLUTIONS



■ a set of buffets in Mercure Hotel  
Cracow, Poland



→ a buffet with stainless steel worktop  
and grey by two pillars

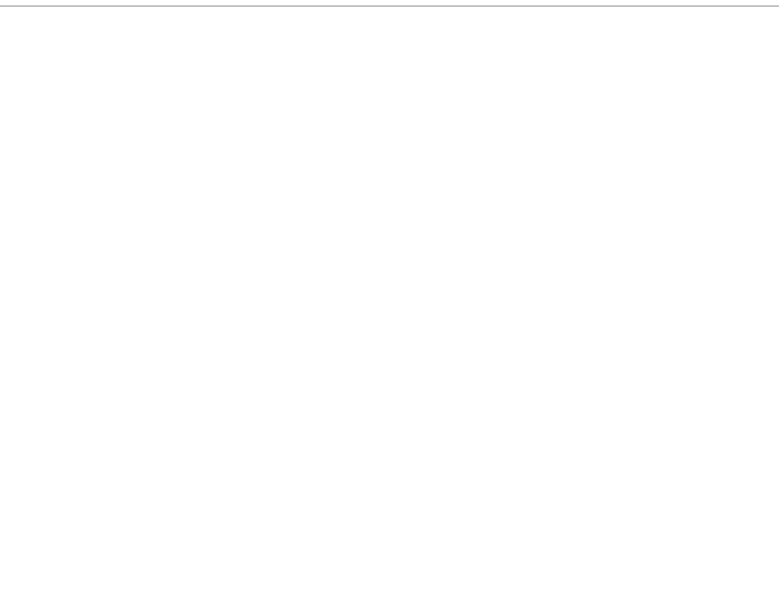
find **inspirations** browsing through completed projects



# BUFFETS and DISPLAY SOLUTIONS



■ a set of buffets in  
Courtyard by Marriott Warsaw Airport, Poland

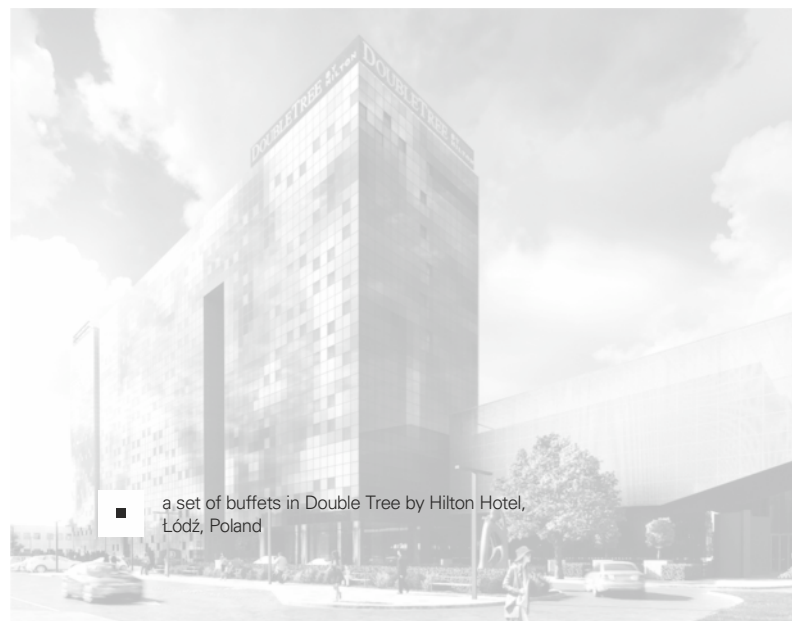


→ a set of buffets in Hilton Warsaw, Poland

find **inspirations** browsing through completed projects

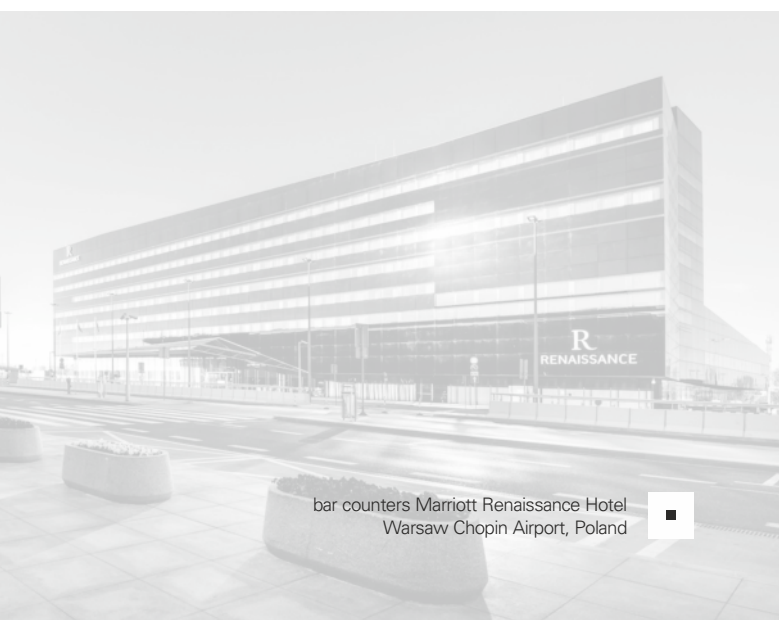


# BUFFETS and DISPLAY SOLUTIONS



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

find **inspirations** browsing through completed projects



bar counters Marriott Renaissance Hotel  
Warsaw Chopin Airport, Poland



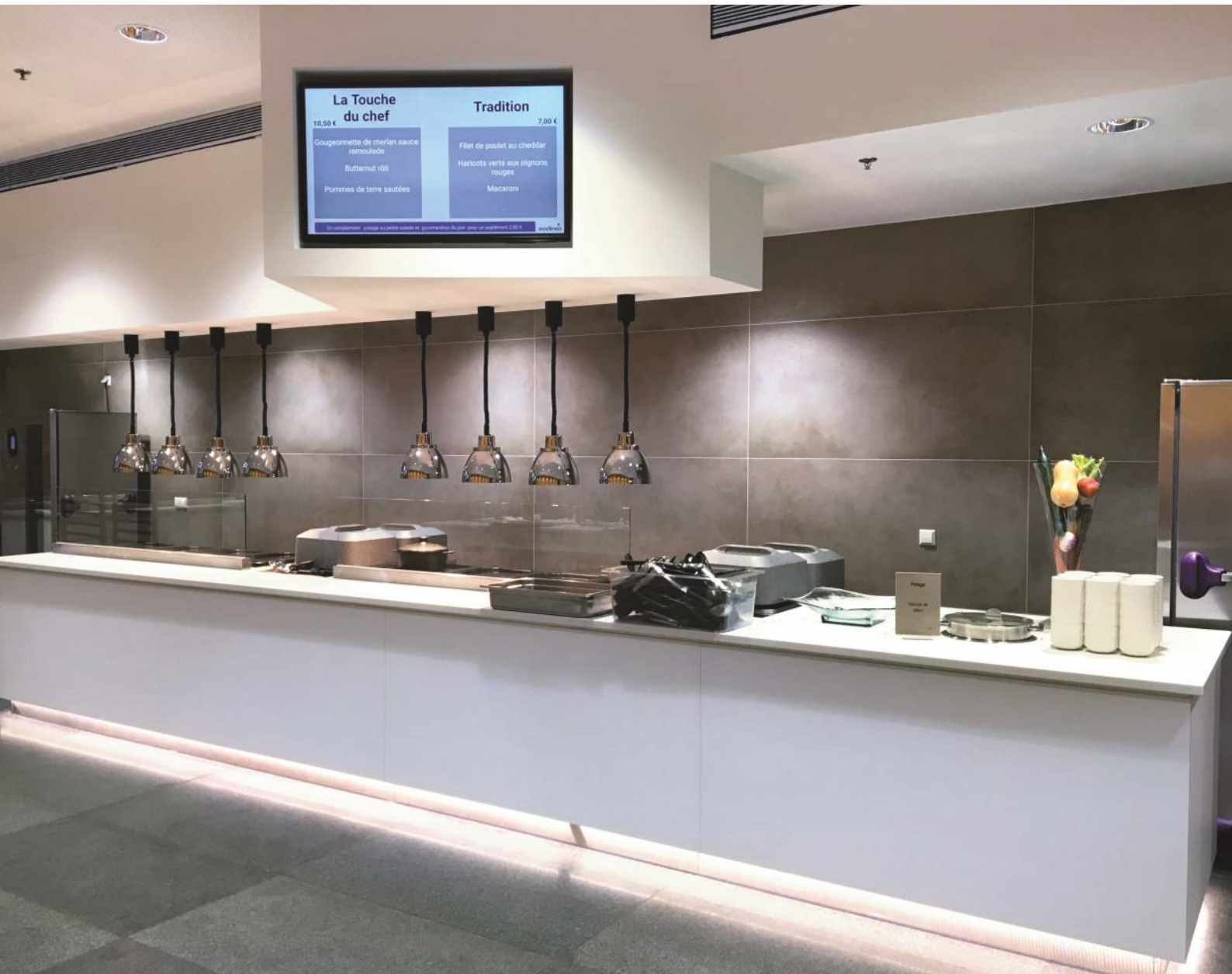
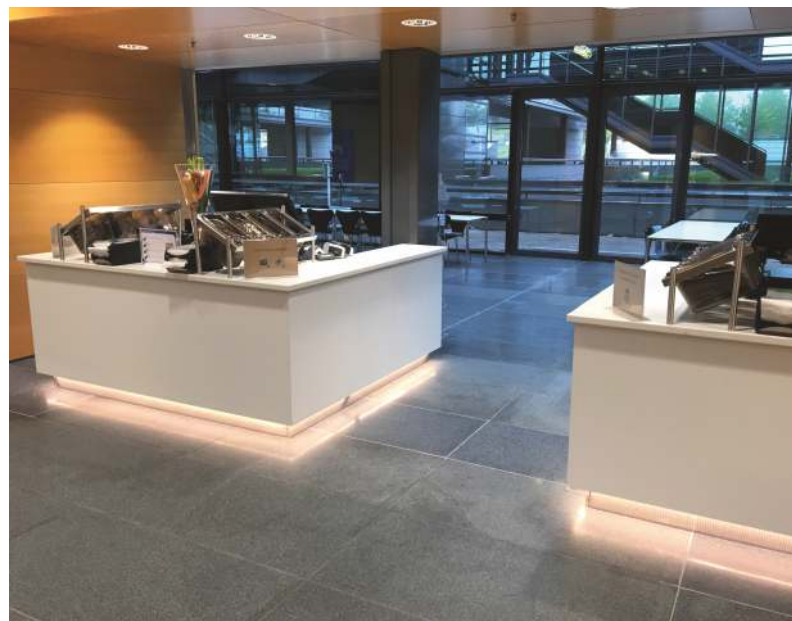


# BUFFETS and DISPLAY SOLUTIONS

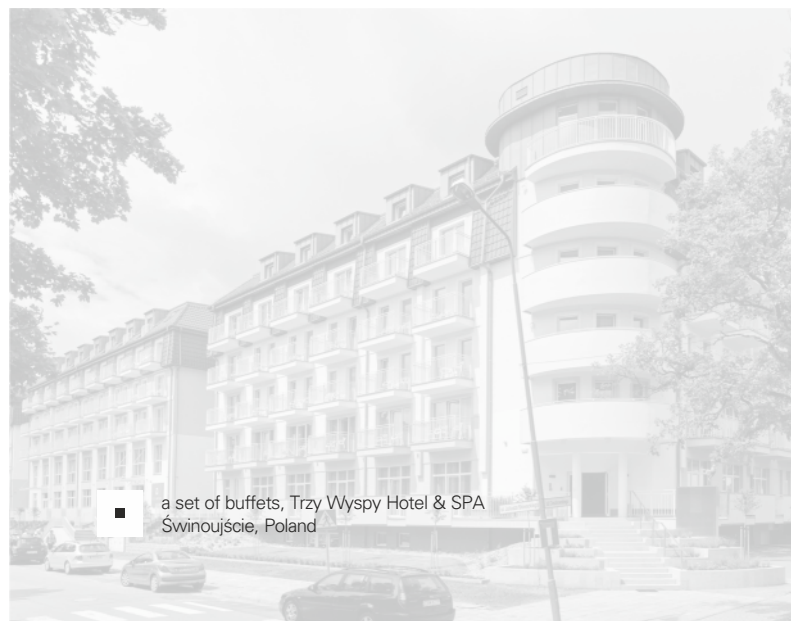


■ a set of buffets  
s/s niches for heating plates in Corian countertops,  
drop-in refrigerated units, niches for plates, LED illumination

find **inspirations** browsing through completed projects



# BUFFETS and DISPLAY SOLUTIONS



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

find **inspirations** browsing through completed projects



# BUFFETS and DISPLAY SOLUTIONS



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

find **inspirations** browsing through completed projects

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



# BUFFETS and DISPLAY SOLUTIONS



find **inspirations** browsing through completed projects





# BUFFETS and DISPLAY SOLUTIONS



find **inspirations** browsing through completed projects



**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 ↘





BARS



# PROFESSIONAL BARS

## 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.

## DETAILS OF DESIGN



We translate customers' 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.

## 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.

## 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.

## 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.

## 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.

## 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.

## 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.

**From concept** to installation.

# Choose elements for Your BAR

## BAR COUNTERTOPS

01

- 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

## ELEMENTS TO BUILD INTO THE COUNTERTOP

02

- sink
- sink with cutting board and waste chute
- round sink
- ice bin
- drip tray
- water taps and soap dispensers
- on site elements (e.g. columns)

## BAR CUPBOARDS

03

- open
- with doors or drawers
- for sink or round sink
- for ice bin
- with pull out container
- special blender shelf
- for coffee grounds
- for dishwasher racks
- for kegs
- for bar cooler

## BAR MODULO REFRIGERATED UNITS

04

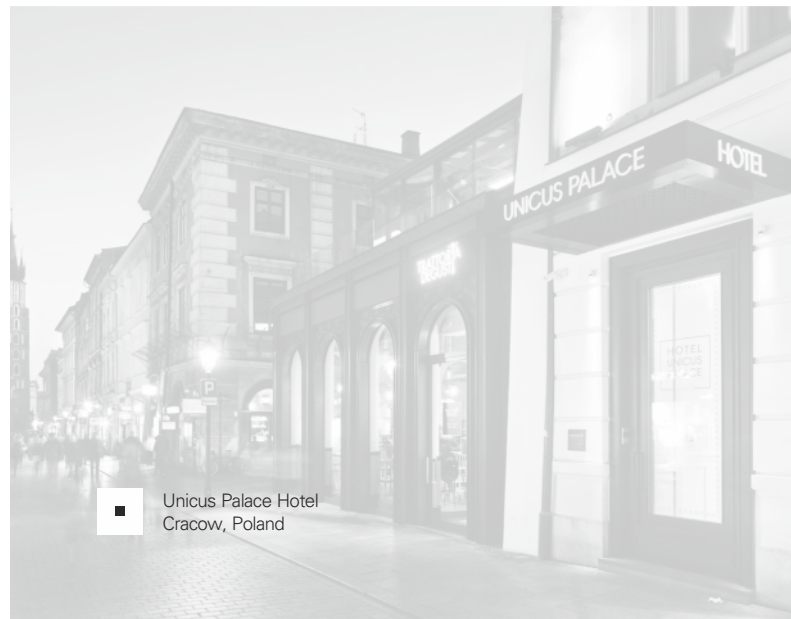
- any configuration of doors and drawers
- stainless steel or glass doors available
- LED lighting - cold white (optional:  
RGB LED lighting - multicolor)
- locks (optional)

## MODULO BAR FREEZER UNITS

05

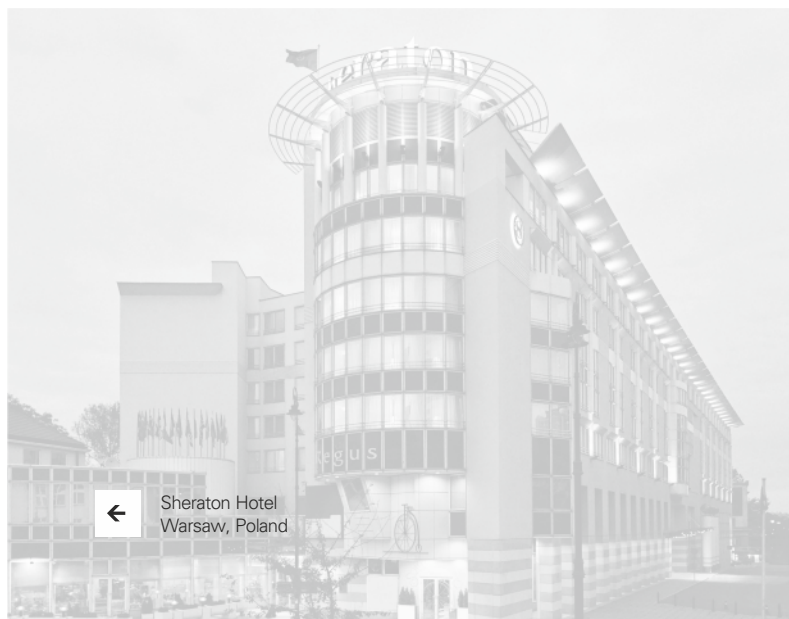
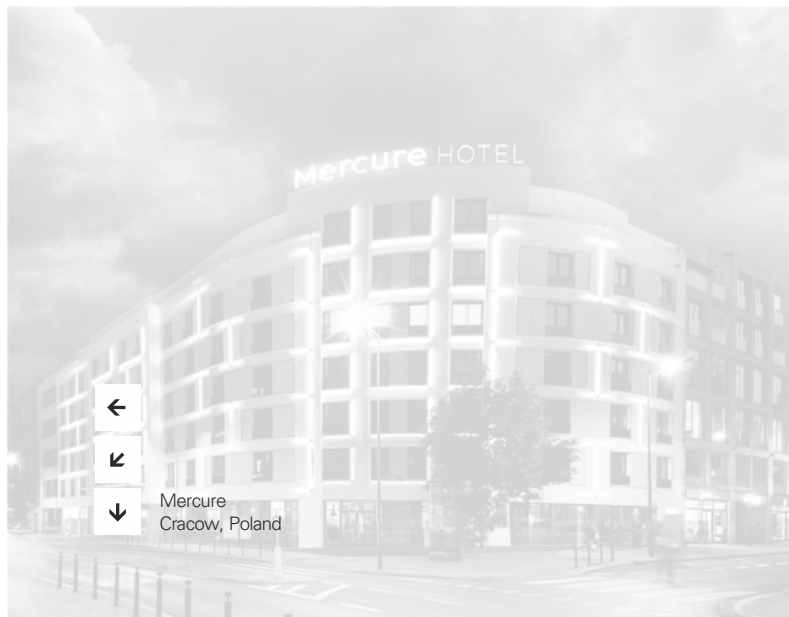
- with doors or drawers
- LED lighting (cold white)
- locks (optional)

# PROFESSIONAL BARS



■ Unicus Palace Hotel  
Cracow, Poland

find **inspirations** browsing through completed projects





# PROFESSIONAL BARS

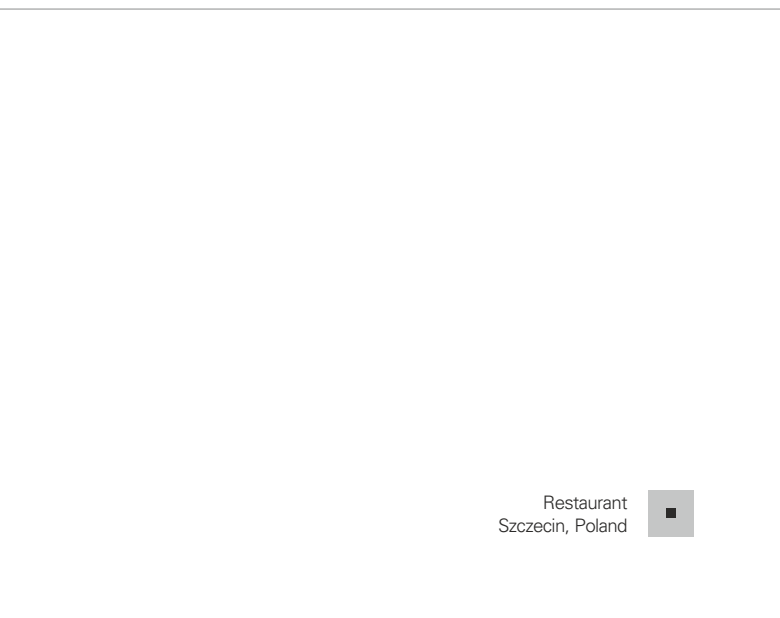


possibility of integration  
the construction  
elements with bar

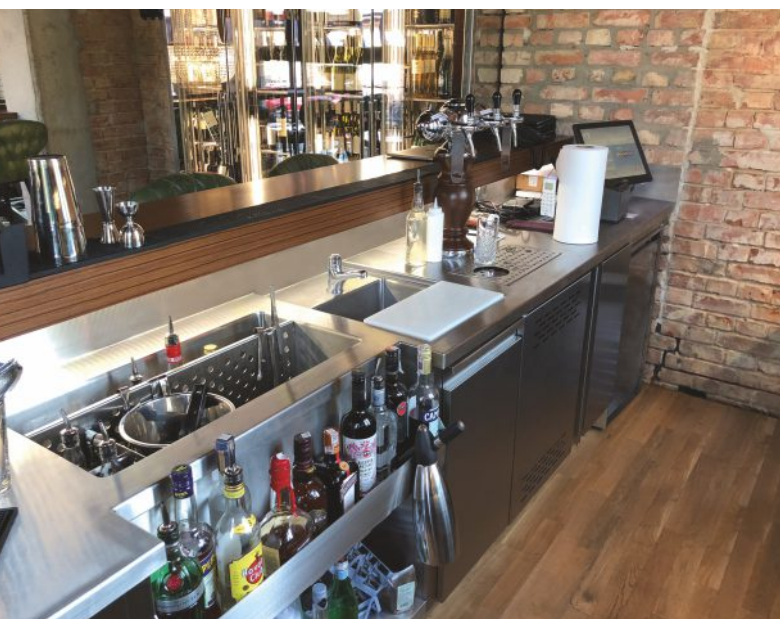
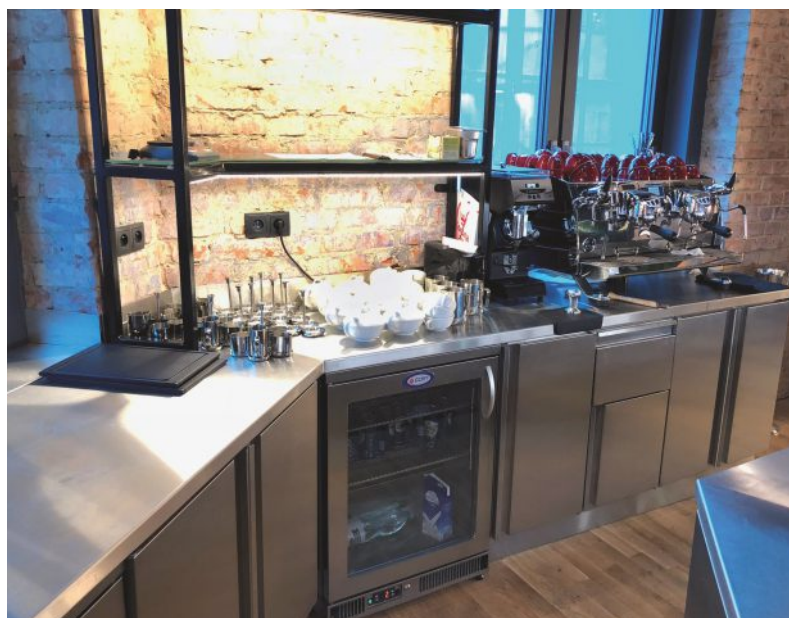


Hotel  
Pabianice, Poland

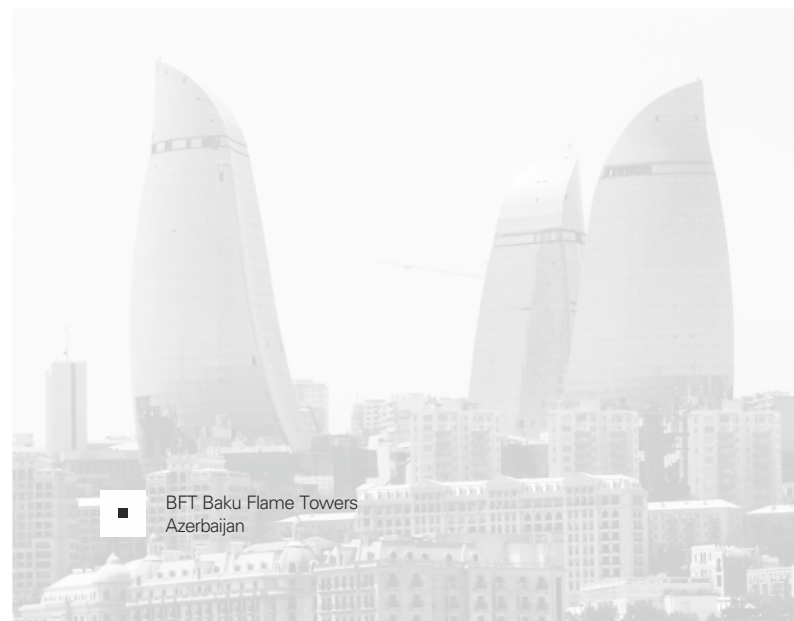
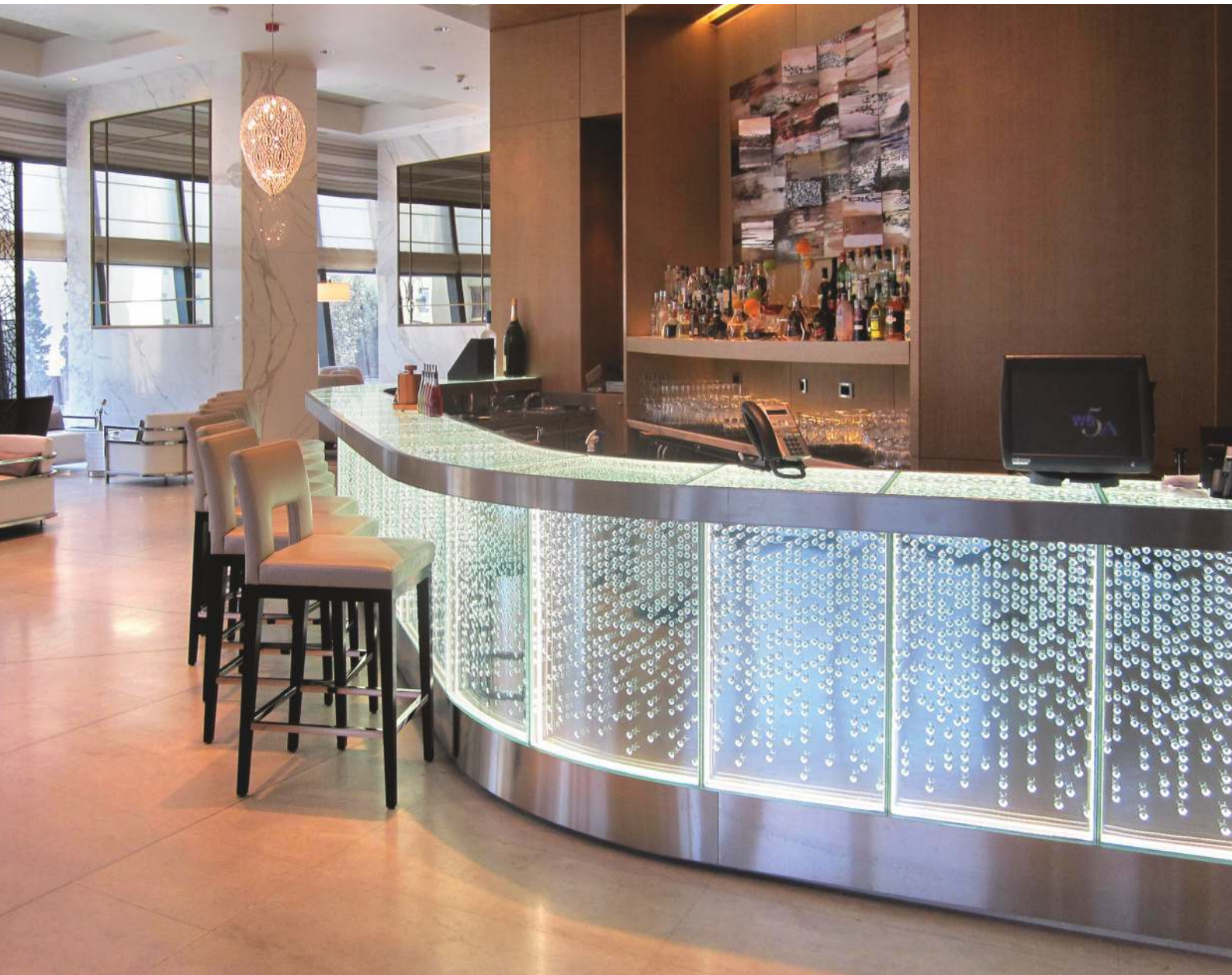
find **inspirations** browsing through completed projects



Restaurant  
Szczecin, Poland

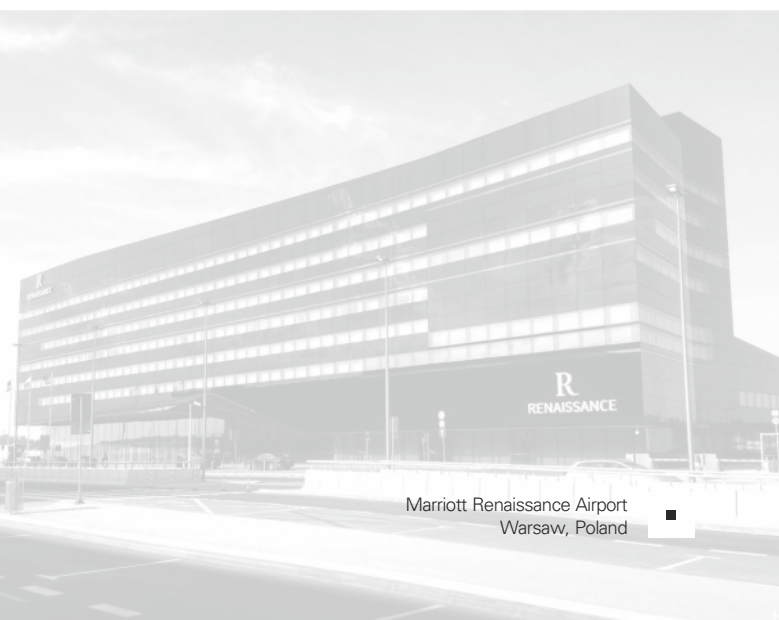


# PROFESSIONAL BARS

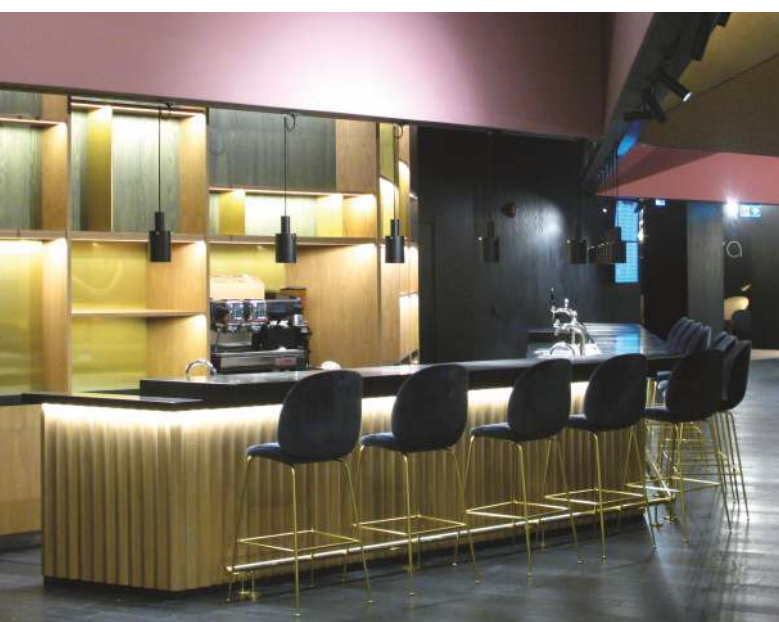


■ BFT Baku Flame Towers  
Azerbaijan

find **inspirations** browsing through completed projects



Marriott Renaissance Airport  
Warsaw, Poland



# PROFESSIONAL BARS



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



find **inspirations** browsing through completed projects



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



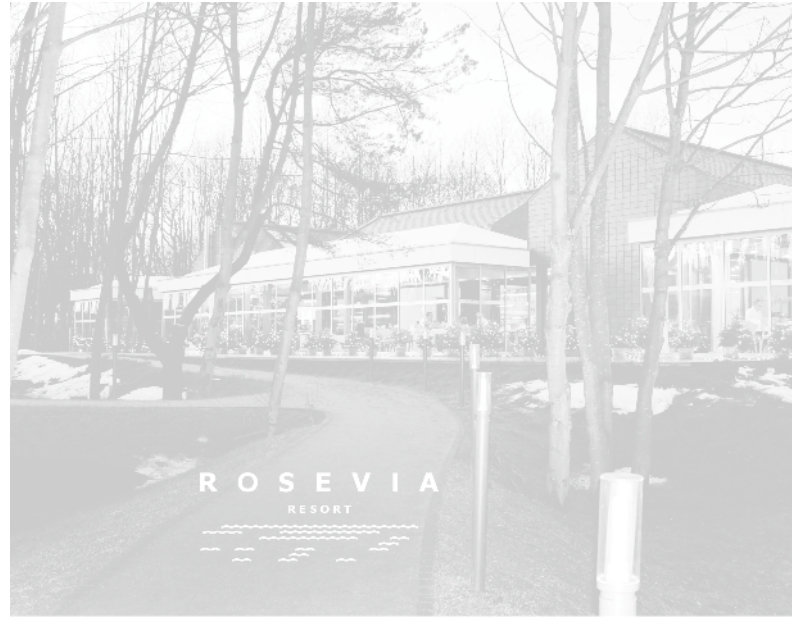
Straight front bar, Corian countertop,  
HPL laminated fascia panels.  
Straight back bar, stainless steel countertop,  
HPL laminated fascia panels



Café  
Sweden



# PROFESSIONAL BARS



- ↑ 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

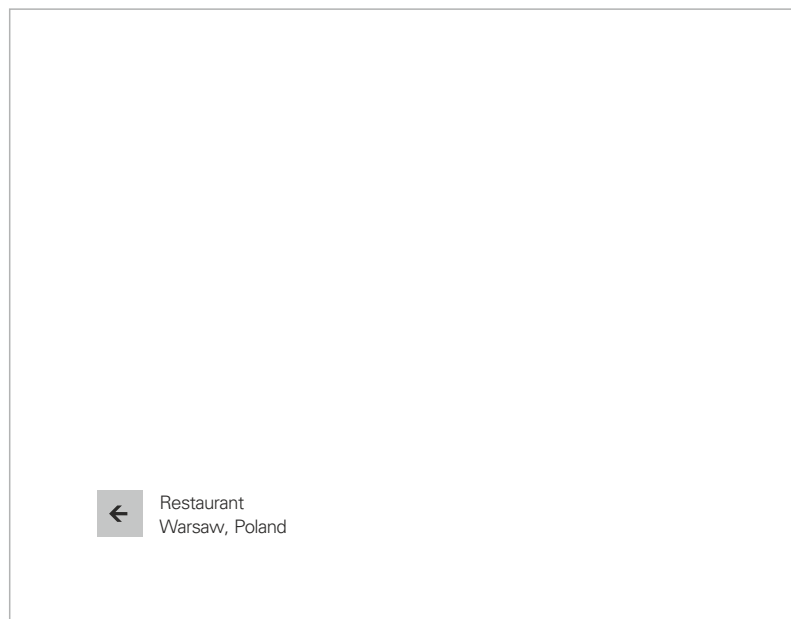
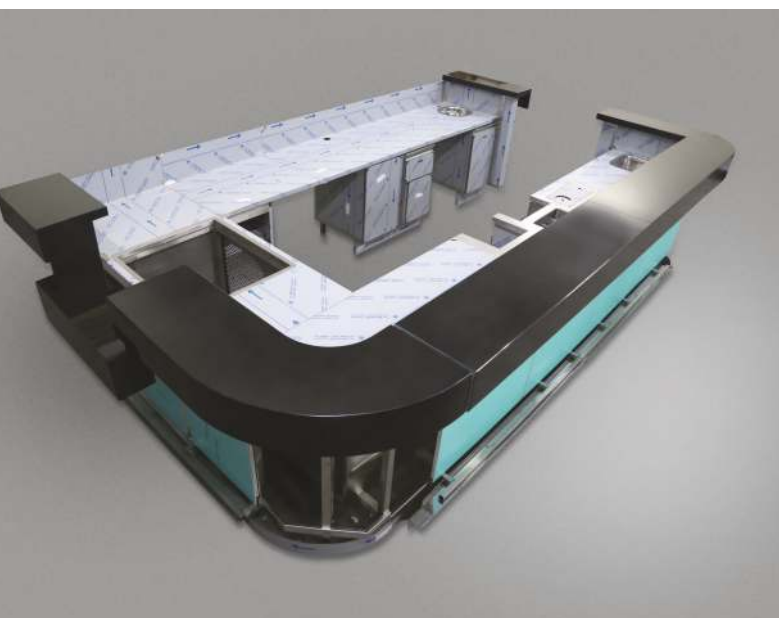
- ← 1 - beer column
- 2 - bar glass sprayer
- 3 - drip tray
- 4 - beer kegs cupboard

■ Hotel  
Rozewie, Poland

find **inspirations** browsing through completed projects



Hotel  
Zakopane, Poland



← Restaurant  
Warsaw, Poland





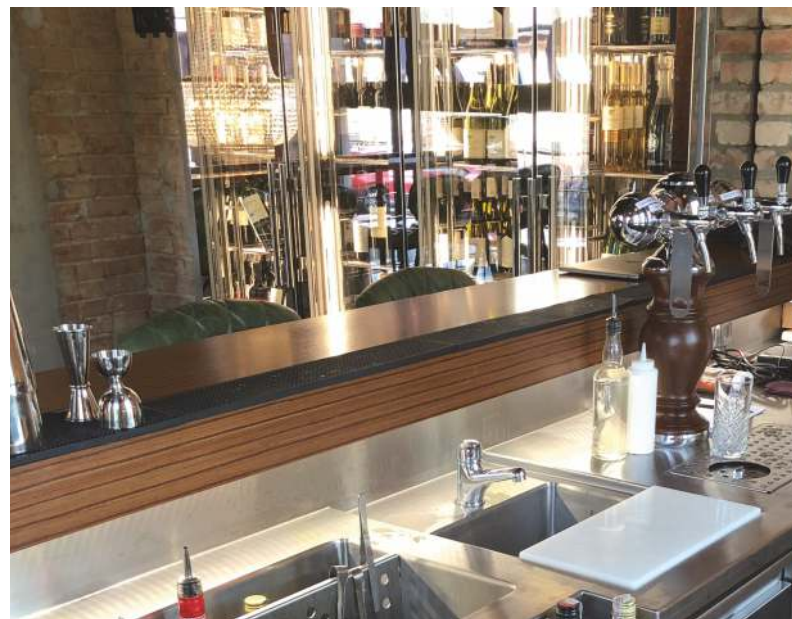
# WINE LIBRARIES



# WINE LIBRARIES



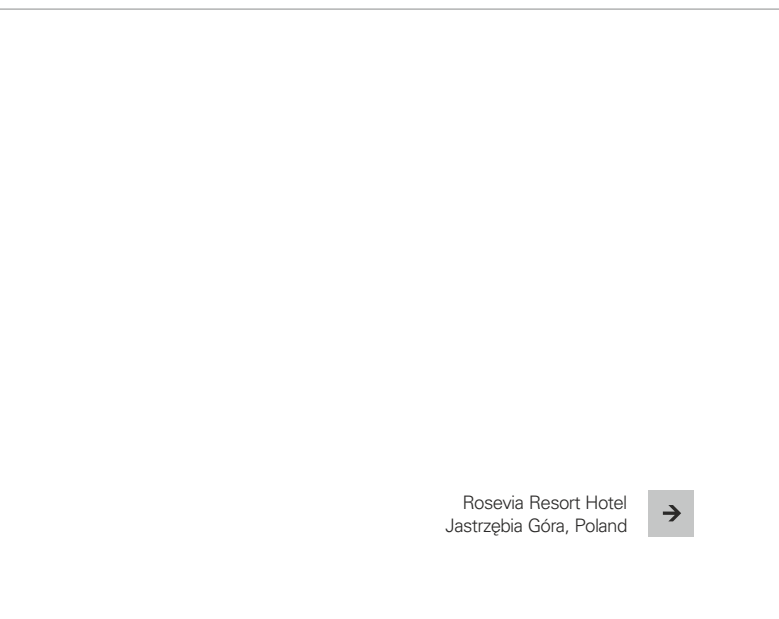
Restaurant  
Szczecin, Poland



find **inspirations** browsing through completed projects

#### 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.



Rosevia Resort Hotel  
Jastrzębia Góra, 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



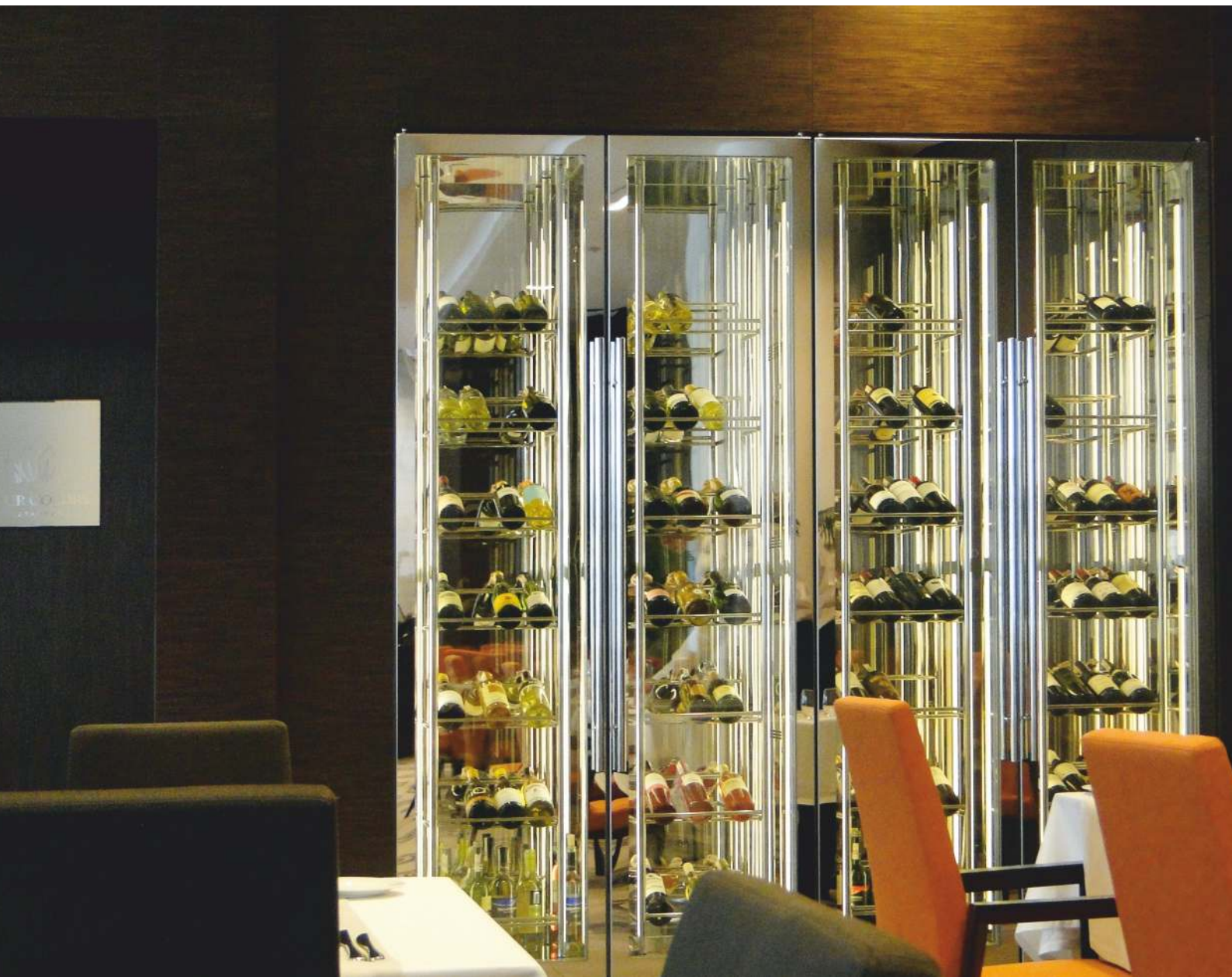
A set of wine libraries in the restaurant in Dresden, Germany. To complement the set the meat display cabinet has been used. Cabinets finished with mirror polished stainless steel. Setting several cabinets enables adjusting different temperatures in each cabinet - appropriate for each type of product.

find **inspirations** browsing through completed projects

Restaurant  
Poznań, Poland



# WINE LIBRARIES



■ Double Tree by Hilton Hotel  
Łódź, Poland

find **inspirations** browsing through completed projects



The Elephant Restaurant  
Poznań, Poland



wine libraries in Marriott Renaissance Hotel  
Warsaw Chopin Airport, Poland







S/S KITCHEN FURNITURE  
AND ADDITIONAL EQUIPMENT



# 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**.

## 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

- cutout for single-column water tap



	W x D x H [mm]	sink bowl dim. [mm]	no. of sinks
ZAA0L01X-100DK	1000 x 600 x 850	400 x 400 x 250	1 (on the left)
ZAA0L01X-120EK	1200 x 700 x 850	500 x 500 x 250	1 (on the left)
ZAA0P01X-100DK	1000 x 600 x 850	400 x 400 x 250	1 (on the right)
ZAA0P01X-120EK	1200 x 700 x 850	500 x 500 x 250	1 (on the right)
ZCA0X01X-100DK	1000 x 600 x 850	400 x 400 x 250	2
ZCA0X01X-100EK	1000 x 700 x 850	400 x 500 x 250	2

## POT WASH BASINS

- cutout for single-column water tap



	W x D x H [mm]	sink bowl dim. [mm]
ZDA0X01X-080DK	800 x 600 x 850	680 x 450 x 400
ZDA0X01X-080EK	800 x 700 x 850	680 x 550 x 400

## HAND WASH SINK

- cutout for single-column water tap



	W x D x H [mm]	sink bowl dim. [mm]	type
ZHA0E01X-040AK	400 x 295 x 150	340 x 250 x 110	w/o cover panel
ZHA0X01X-040AK	400 x 295 x 200	340 x 250 x 110	with cover panel
ZHA0K01X-040AK	400 x 295 x 200	340 x 250 x 110	knee-operated hand wash sink

## SANITARY SINK

- cutout for single-column water tap



	W x D x H [mm]	sink bowl dim. [mm]
ZFA0001X-060DK	600 x 600 x 500	500 x 500 x 250

## 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



### SUPPORTS FOR COMBI STEAMERS

	W x D x H [mm]	support type [mm]	no. of rails on rack	rack type
UP02-086EK	865 x 635 x 700	GN1/1-65 or trays 400 x 600	1 x 6	adjustable
UP61.2-086FK	860 x 725 x 700	GN1/1-65	2 x 7	fixed



### 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 175
AM612-100AK	1000 x 300 x 175
AM612-120AK	1200 x 300 x 175
AM616-080AK	800 x 300 x 600
AM616-100AK	1000 x 300 x 600
AM616-120AK	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

- 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  $\pm 15$  ensuring stability
- mobile furniture - equipped with swivel rubber castors (do not leave any mark), 2 castors with brakes



# 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

DOWNLOAD THE LATEST CATALOGUE  
IN ELECTRONIC VERSION:



Gort has rights to change any information included in this document without informing the user. Any part of this document cannot be reproduced or published in any form or by any means without the prior written permission of GORT as well as legal owner of the document.



Produkcyjna Street 110, 15-680 Białystok, POLAND  
+48 85 662 99 04, export@gort.pl

[www.gort.pl](http://www.gort.pl)



**GORT**  
FOODSERVICE EQUIPMENT  
MANUFACTURER

Edition 2024.02