

GN110-12



300133

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Original instruction manual

Technical Specifications

Name:	Thermo transport container GN110-12
Art. No.:	300133
Material:	PE plastic
Gastronorm:	1/1 GN
Number of guide rail pairs:	12
Distance between guide rail pairs, in mm:	40
Temperature resistance, min.–max., in °C:	-40 - 90
Dimensions (W x D x H), in mm:	460 x 630 x 635
Weight, in kg:	16,3

We reserve the right to implement technical modifications.

Version / Characteristics

- Colour: grey
- Version: unheated
- Designed for: cold and hot dishes
- Type of loading: front
- Compatible with GN containers
- Type of guide rails: longitudinal
- Double walls
- Double-walled door: no
- Pressure relief valve
- Stackable
- Carrying handle
- Menu compartment
- Door type: leaf door
- Door hinge: left-hand side, without the possibility for door hinge to be changed
- Features:
 - ergonomic handles
 - snap locks

Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Storage and transport of suitable cold, warm and frozen food products and dishes.

List of Parts

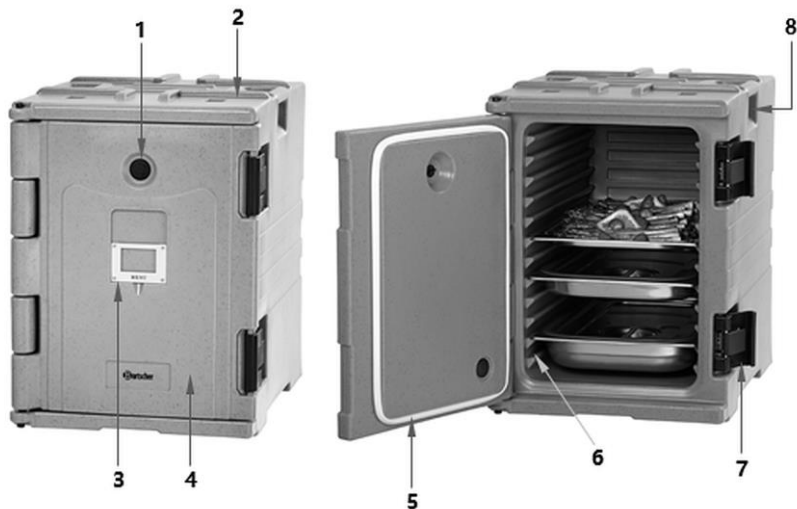


Fig. 1

Delivery without GN containers!

- | | |
|--------------------------|--------------------------------------|
| 1. Pressure relief valve | 2. Housing |
| 3. Menu compartment | 4. Transport container door |
| 5. Door seal | 6. GN container guide rails (12 pcs) |
| 7. Snap lock (2 pcs) | 8. Carrying handle (2 pcs) |

Preparation of Thermo Transport Container

1. Unpack the thermo transport container and remove the entire packaging material.
2. Wash the thermo transport container and door seal with a food-grade cleaning agent.
3. Fix the seal in the door, observing the below indications.
 - Stretch the seal on the fixings.
 - Make sure the seal is properly fixed to prevent the deterioration of thermal efficiency.

NOTE!

The thermo transport container is not hermetically sealed!

4. Close the pressure relief valve by rotating the valve at the inner side of the door.

Temperature of Food Products

Pursuant to EN 12571:1998 standard, with transportation periods of up to 3 hours, the following temperatures are recommended for various food products:

Food products	Initial temperature
Warm	over +75°C (for end temperature exceeding +65°C)
Cold	below +3°C (for end temperature exceeding +7°C)
Frozen	below -22°C (for end temperature exceeding -18°C)

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NOTE!

In order to maintain the temperature of cold and frozen food products in the thermo transport container for a longer period of time, additional cooling batteries can be placed in it.

Unsuitable Food Products

The following food products are not suitable for storage and transportation in the thermo transport container:

- warm milk-based food products;
- unbottled carbonated beverage.

Filling the Thermo Transport Container

1. Prepare food.
2. Place food in suitable GN containers.
3. Slide GN containers into guide rails of the thermo transport container.

ATTENTION!

Hot GN containers may damage the surface.

Do not place containers with food taken straight out of the oven in the thermo transport container.

Leave the prepared food products to cool off to a minimum temperature of 120°C.

NOTE!

For optimal temperature preservation, fill the thermo transport container completely.

To ensure that the temperature holding time is not shortened, the thermo transport container should be filled to at least 50%.

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4. Open the pressure relief valve of the filled thermo transport container only for the purpose of equalizing the internal pressure.
5. After filling, close the door of the thermo transport container with snap locks.
6. To avoid temperature loss, do not open the thermo transport container for longer than necessary.

Tagging the Thermo Transport Container

The thermo transport container is equipped with a menu compartment for describing dishes, which is located on the front on the door.

The tagged menu cards can be easily replaced at any time.



Fig. 2

Transport

1. Close the pressure relief valve before transporting food in the thermo transport container.
2. Carefully lift the thermo transport container horizontally to avoid spilling food.

Using several thermo transport container, they can be stacked on top of each other for transportation purposes.

3. Make sure that the thermo transport container stands horizontally and stably also during transport.
4. Secure thermo transport containers from slipping and tipping during transport.



Fig. 3

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Accessories (not included in the delivery)

Transport trolley TBGN110

For thermo transport containers GN110-1 and GN110-12

Art. No. 300135



Fig. 4



Fig. 5

Cleaning and Maintenance

ATTENTION!

Scrubbing agents, washing agents with solvents or caustic substances may damage the surface.

For cleaning, use suitable cleaning agents only.

1. Clean the thermo transport container after each use.
2. Remove all food in GN containers.
3. Remove the door seal from its fixing located on the inner side of the door.
4. Clean the door seal with warm water and a food-grade cleaning agent. Finally, rinse the door seal with fresh water. Leave the door seal to dry in open air or dry it with a lint-free cloth.
5. Clean the thermo transport container inside and outside; clean the door with warm water and a food-grade cleaning agent and a soft sponge, brush or cloth. Wipe cleaned parts and surfaces with a clean cloth. Dry all cleaned surfaces thoroughly.
6. Fix the door seal on the fixing located on the inner side of the door.
7. After cleaning, leave the door open until the thermo transport container is thoroughly dry.
8. **Replace the door seal not less than every 2 years.**

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Possible Malfunctions

If the thermal performance of the thermo transport container deteriorates, check:

- whether the door seal is properly inserted;
- whether the door closes properly;
- whether the thermo transport container is not damaged;
- whether the thermo transport container is at least 50% full.