

# EUTECTIC PLATE HOT - GN 1/1

Rif. **P11HOT85**

**POLIBOX**<sup>®</sup>  
STORE YOUR PERFORMANCE



height mm.

30

530

dimensions mm.

325

## SPECIFICATIONS

**Function:** The hot plate GN HOT PACK guarantees heat supply throughout your transportation. Ideal for isotherm transportation in the hotel and professional food service sector.

**Use:** Before each use, it is essential to heat the GN HOT PACK plate.

## USER INSTRUCTIONS / PRECAUTIONS:

- Before use, it is essential to wear heat resistant gloves, goggles and protection coat
- Always keep the plate with the plug upwards and the arms away from the face
- Once heated the GN HOT PACK plate becomes fragile when handled
- We recommend rotation in use of GN HOT PACK.
- Never wash the PACK GN HOT in the dishwasher (use lukewarm water and liquid soap).

To heat the plate there are 2 options:

- Steam oven
- Convection oven

## USING STEAM OR CONVECTION OVEN:

35 minutes **maximum**.

Set thermostat at **85 ° C maximum**.

- Then place the GN HOT PACK horizontally on a metal plate without direct contact with the heat source.
- Set the heating for 35 minutes at maximum.
- Never use the grill or flame mode to heat the GN HOT PACK plate
- Never place the plate in direct contact with the heat source.
- Out of the oven the GN HOT PACK plate should be handled delicately with heat resistant gloves
- Check that the plate is in good conditions before putting it in your isotherm container

## TECHNICAL FEATURES

Gastronorm (GN) Plate  
French manufacturing  
Food quality, nontoxic product  
High density polyethylene  
Ultrasound welding  
Excellent sealing

Weight: + / - 4 kg.

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