

EUTECTIC PLATE HOT - GN 1/2

Rif. **P12HOT85**

POLIBOX[®]
STORE YOUR PERFORMANCE



height mm.

30

325

dimensions mm.

265

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: + / - 2,5 kg.

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