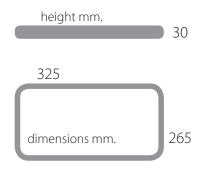
# EUTECTIC PLATE Rif. **P12HOT85 HOT-GN 1/2**













# **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.