













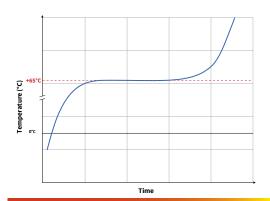


## **CHARACTERISTICS**

Dimensions:	530 x 325 x 30 mm	
Material:	PP	
Color:	Red	
Total weight: (+/- 5%)	3,8 kg	

# **PERFORMANCES**

Liquid type:	COOL+54°C 665 kJ ou 159kcal		
Refrigerating capacity:			
Latent heat at melting point:	194 kJ/kg		
Heating T°C:	+90°C / 40 min.		
T°C target :	+65°C		
Cap color:	White		



# **PACKAGING**

Nb of pieces per carton	5		
Nb of pieces per pallet	200		
Carton dimensions	540 x 340 x 190 mm		
Pallet dimensions	1200 x 1000 x 1670 mm		
Carton weight	20 Kg		
Pallet weight	815 kg		

### **AVAILABLE EUTECTIC LIQUIDS**

COOL sarl

0°C	-3°C	-12°C	-16°C	-18°C
-21°C	-23°C	-26°C	-30°C	
+5°C	+18°C	+22°C	+37°C	+54°C

## Item: 350011HP



## **ERGONOMICS**



Ultrasonic welded cap



**Anchor points** 



**Reinforced corners** 



**Carrying handle** 



**ADVANTAGES** 

- . High energy performance in heat returned,
- . Perfect sealing by ultrasonic welding,
- . High density PP material suitable for food contact,
- . Ideal for temperature controlled over +63°C,
- . Gastronorm format GN1/1,
- . Robust thanks to reinforced corners and anchor points,
- . Dimensions adapted to our range of EPP insulated boxes.

# **HANDLING**



Find the OPERATING MODE on the next page for the optimal use of COOL +65°C eutectic plates.





























# OPERATING MODE

Do not heat GN1/1 HOT Plate over 90°C.

Once placed in a stainless steel container, heat the GN1/1 Hot Plate into a steam or dry convection oven.

- . Do not use microwave oven to heat the GN1/1 Hot Plate.
- . Do not put the Hot Plate directly in contact with a flame, grill or direct heating source.
- . Heat the plate during 40 minutes maximum at 90°C.
- . Manipulate carefully the plate when taking out from the oven; use thermal gloves.
- . For any further information please contact your reseller.





# Instruction of use and advises

### HANDLING

### Function:

The GN1/1 HOT Plate gives back a long-lasting heat temperature by melting calorific liquid contained in the polypropylene red plate. Dedicated to hot food transportation, to warm insulated container, to link hot chain products.

### **Applications:**

GN1/1 HOT Plate mostly used in food industry where the products have to be kept at a specific positive temperature during their transportation. Associated with an insulated container, the transportation of heat and warm food products is more safety, setting hot buffets in catering services , meals transportation, etc.

Before each use, you must heat the red GN1/1 HOT Plate. For this, refer to the INSTRUCTION USE and MSDS below.

### **USE**

- . Please read these instructions carefully before use.
- . High temperatures generated during use could cause burns.
- . Use and keep the heating plate out of the reach of children.
- . Do not use in case of damages of the GN1/1 Hot Pack.

Before each manipulation of the GN1/1 HOT Plate you must protect yourself and wear specific heat gloves, protect your face and wear front body protection.

Also when manipulating the GN1/1 HOT Plate, always hold vertically the plate with the white cork upside and your arms away from your body and eyes.

Once at a high temperature, the GN1/1 HOT Plate becomes sensible to shocks, so handle the plate very carefully. We suggest making a turnover of the GN1/1 HOT PACK to be heated, to keep their reliability and their new aspect.

### How to heat up the GN 1/1 HOT Plate:

- . In oven with « dry air convection» during a maximum of 40 minutes
- 1) Heat up your oven at 90°C/124°F maximum.
- 2) Then place horizontally the GN1/1 HOT Plate on a stainless steel baking tray during 40 minutes maximum.
- 3) Do not use grill or flame function to heat up in temperature the GN1/1 HOT PACK, use only hot dry air convection system.
- . In oven with « steam air system» during a maximum of 40 minutes
- 1) Heat your oven at 90°C/124°F maximum.

COOL sarl

- 2) Then place horizontally the GN1/1 HOT Plate on a stainless steel baking tray during a maximum of 40 minutes.
- 3) Do not use grill or flame function to heat up in temperature the GN1/1 HOT PACK, use only hot steam air system.

Always be careful of the evolution of the heating activity of the GN1/1 Hot Plate.

Manipulate carefully when bringing out from the oven. Have a quick control on the aspect before each use.

Do not use GN1/1 Hot plate in combination with boxes made of Styrofoam (EPS).

Cleaning can be made simply with cleanser and warm water. In a dishwasher if program is under 85°C during maximum 15 minutes.













Eutectic plate



Item: 350011+65

