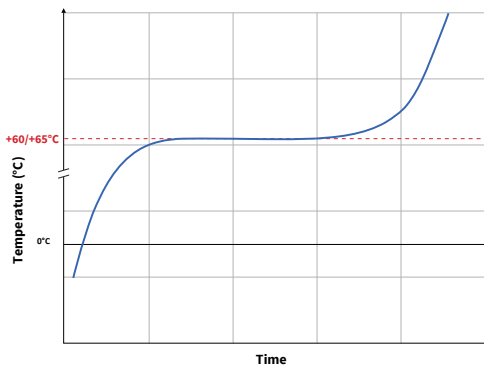


CHARACTERISTICS

Dimensions :	325 x 265 x 30 mm
Material :	PP
Color :	Red
Total weight : (+/- 5%)	1,8 kg

PERFORMANCES

Liquid type :	COOL HP
Calorific capacity :	305 kJ or 73 kcal
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	10
Nb of pieces per pallet	400
Carton dimensions	540 x 340 x 190 mm
Pallet dimensions	1200 x 1000 x 1670 mm
Carton weight	19 kg
Pallet weight	744 kg

AVAILABLE EUTECTIC LIQUIDS

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	HP

HANDLING



Find the **OPERATING MODE** on the next page for the optimal use of COOL HP eutectic plates.

Item : 350012-H

GN1/2 Hot Plate

HP



MADE IN FRANCE

ERGONOMICS



Ultrasonic welded cap



Anchor points



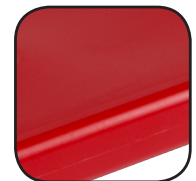
Reinforced corners



Carrying handle



Marking zone



PP

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**,
- . Gastro Norm format GN1/2,
- . Robust thanks to reinforced corners and anchor points,
- . Dimensions adapted to our range of EPP insulated boxes.



OPERATING MODE

Item : 350012-H

- . Do not heat GN1/1 HOT Plate over +90°C.
- . Once placed in a stainless steel container, heat the GN1/2 Hot Plate into a steam or dry convection oven.
- . Do not use microwave oven to heat the GN1/2 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.

Eutectic plate GN1/2

HP

MADE
FRANCE

Instruction of use and advises

HANDLING

Function :

The GN1/2 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 :

GN1/2 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 GN1/2 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 GN1/2 HOT Plate you must protect yourself and wear specific heat gloves, protect your face and wear front body protection.

Also when manipulating the GN1/2 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 GN1/2 HOT Plate becomes sensible to shocks, so handle the plate very carefully. We suggest making a turnover of the GN1/2 HOT PACK to be heated, to keep their reliability and their new aspect.

How to heat up the GN 1/2 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 GN1/2 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 GN1/2 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.
- 2) Then place horizontally the GN1/2 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 GN1/2 HOT PACK, use only hot steam air system. Always be careful of the evolution of the heating activity of the GN1/2 Hot Plate.

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

Do not use GN1/2 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.