

GN110-1



300134

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Version: 1.0

Date of preparation: 2022-10-20

Original instruction manual

Technical Data

Name:	Thermo transport container GN110-1
Art. No.:	300134
Material:	PE plastic
Gastronorm:	1/1 GN
Max. GN container depth, in mm:	150
Temperature resistance, min.–max., in °C:	-40 - 90
Dimensions (W x D x H), in mm:	630 x 430 x 320
Weight, in kg:	10,6

We reserve the right to implement technical modifications.

Version / Characteristics

- Colour: grey
- Version: unheated
- Designed for: cold and hot dishes
- Type of loading: front
- GN container, GN 1/1
- Pressure relief valve
- Double walls
- Double-layered lid: no
- Stackable
- Carrying handle
- Menu compartment
- Features
 - ergonomic handles
 - snap locks

Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Storage and transport of suitable cold, warm and frozen food products and dishes.

List of Parts

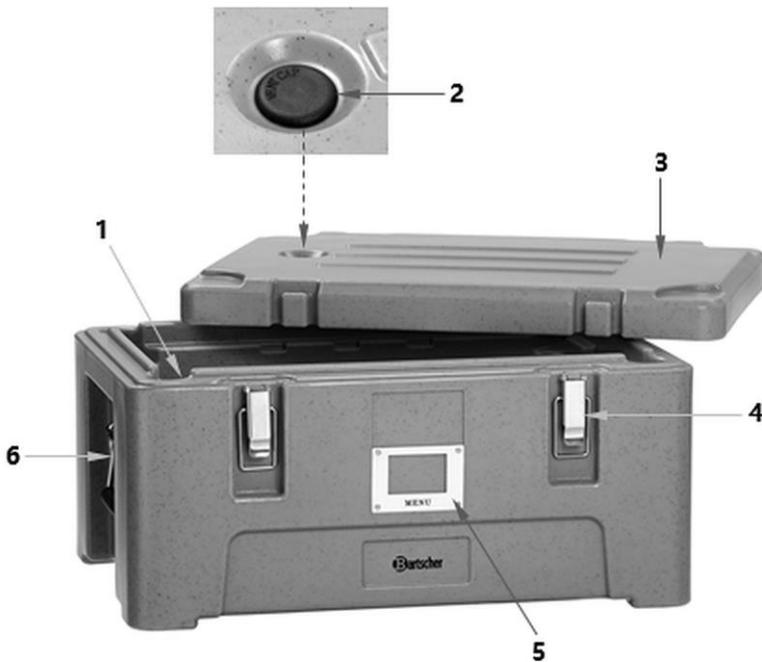


Fig. 1

- | | |
|-------------------------------|----------------------------|
| 1. Thermo transport container | 2. Pressure relief valve |
| 3. Lid | 4. Snap lock (4 pcs) |
| 5. Menu compartment | 6. Carrying handle (2 pcs) |

Preparation of Thermo Transport Container

1. Unpack the thermo transport container and remove the entire packaging material.
2. Wash the thermo transport container and lid with a food-grade cleaning agent.
3. If there is a need for acclimatization of the thermo transport container, fill it with warm water to pre-heat it or place it in the refrigerator with the lid open to pre-cool it.
4. Close the pressure relief valve by rotating the valve at the inner side of the lid.

Temperature of Food Products

Pursuant to EN 12571:1998 standard, with transportation periods of up to 3 hours, the following temperatures are recommended for various food products:

Food products	Initial temperature
Warm	over +75°C (for end temperature exceeding +65°C)
Cold	below +3°C (for end temperature exceeding +7°C)
Frozen	below -22°C (for end temperature exceeding -18°C)

EN

NOTE!

In order to maintain the temperature of cold and frozen food products in the thermo transport container for a longer period of time, additional cooling batteries can be placed in it.

Unsuitable Food Products

The following food products are not suitable for storage and transportation in the thermo transport container:

- warm milk-based food products;
- unbottled carbonated beverage.

Filling the Thermo Transport Container

1. Prepare food.
2. Place food in suitable GN containers or other containers.
3. Put the food in GN containers (or other containers) into the thermo transport container.

ATTENTION!

Hot containers may damage the surface.

Do not place containers with food taken straight out of the oven in the thermo transport container.

Leave the prepared food products to cool off to a minimum temperature of 120°C.

NOTE!

For optimal temperature preservation, fill the thermo transport container completely.

To ensure that the temperature holding time is not shortened, the thermo transport container should be filled to at least 50%.

EN

4. First, put the right lid on the GN container, and then the lid of the thermo transport container.
5. Open the pressure relief valve of the filled thermo transport container only for the purpose of equalizing the internal pressure.
6. Secure the thermo transport container with 4 snap locks by snapping them in recesses in the lid.
7. To avoid temperature loss, do not open the thermo transport container for longer than necessary.

NOTE!

The thermo transport container is not hermetically sealed!

Tagging the Thermo Transport Container

The thermo transport container is equipped with a menu compartment for describing dishes, which is located on the front.

The tagged menu cards can be easily replaced at any time.



Fig. 2

Transport

1. Close the pressure relief valve before transporting food in the thermo transport container.
2. Carefully lift the thermo transport container horizontally to avoid spilling food.
3. Carry the thermo transport container using the handles located at the right and left side of the housing.

ATTENTION!

Never carry the thermo transport container by the snap locks. They may open accidentally and cause the food to spill out of the containers.

EN

Using several thermo transport containers, they can be stacked on top of each other for transportation purposes.

4. Make sure that the thermo transport container stands horizontally and stably also during transport.
5. If needed, secure thermo transport containers against slipping and tipping during transport.



Fig. 3

Accessories (not included in the delivery)

Transport trolley TBGN110

For thermo transport containers
GN110-1 and GN110-12

Art. No. 300135



Fig. 4



Fig. 5

EN

Cleaning and Maintenance

ATTENTION!

Scrubbing agents, cleaning agents with solvents or caustic substances may damage the surface.

For cleaning, use suitable cleaning agents only.

1. Clean the thermo transport container after each use.
2. Open the snap locks and remove the lid.
3. Remove GN containers with food from the thermo transport container.
4. Clean the thermo transport container inside and outside; clean the lid with warm water and a food-grade cleaning agent and a soft sponge, brush or cloth.
5. Wipe cleaned parts and surfaces with a clean cloth.
6. Dry all cleaned surfaces thoroughly.
7. After cleaning, leave the thermo transport container open until it dries completely.