

Project			
AIA #	SIS #		
Item #	Quantity	C.S.I. Section 114000	

G-SERIES 2-Sections Hot Food Holding Cabinets Pass-Thru Self-Contained Solid Door(s)





This unit is listed to the applicable UL, CSA and NSF Standards by an approved NRTL. Consult the factory or unit's data plate for approval information.

STANDARD PRODUCT FEATURES

- High Performance, Heating System Operates At 140° to 180°F
- Reliable Microprocessor Control With LED Temperature Display
- Load-Sure Guard Prevents Problems From Improper Loading
- Durable All Metal Construction
- Stainless Steel Front & Doors, Anodized Aluminum Sides & Interior
- Full or Half Height Door Models with a Variety of Hinging Configurations
- Long Life EZ Clean Door Gaskets
- Three (3) Plated Shelves Per Section (factory installed)
- 6" High Locking Casters
- Guaranteed for Life Door Handles & Hinges
- 3-Year Parts & Labor Warranty

ACCESSORIES & OPTIONS (*field installed)

- Universal Tray Slides (only) for 18" x 26" Sheet Pans*
- Universal Tray Slides (only) for 12" x 20" Food Pans*
- Universal Tray Slides (only) for 14" x 18" Sheet Pans*
- Additional Shelves*
- 6" High Legs*

*Please refer to form number TR35872 for precise kit details. See back page for tray slide versatility chart.

AVAILABLE CONFIGURATIONS

Half-Height Door Models	Hinging
G24304P	Left/Right
G24305P	Left/Left
G24307P	Right/Right
Full-Height Door Models	Hinging
G24314P	Left/Right

G24314P G24315P G24317P **Hinging** Left/Right Left/Left Right/Right DEALERS CHOICE G-SERIES

Date

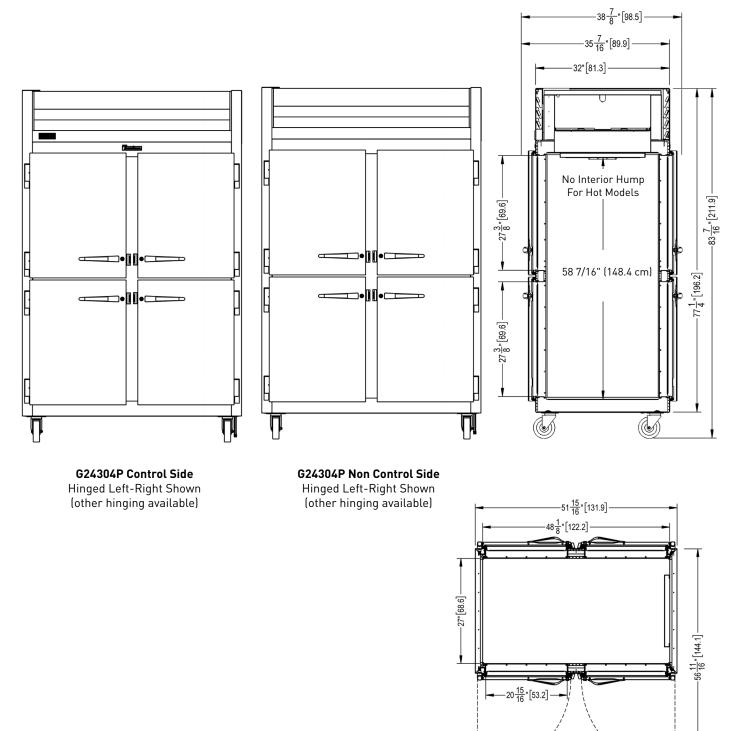
____ Approved by



MODELS

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Half Height Door Models: G24304P, G24305P, G24307P



G-SERIES

-56<mark>11</mark>" [144.1] -

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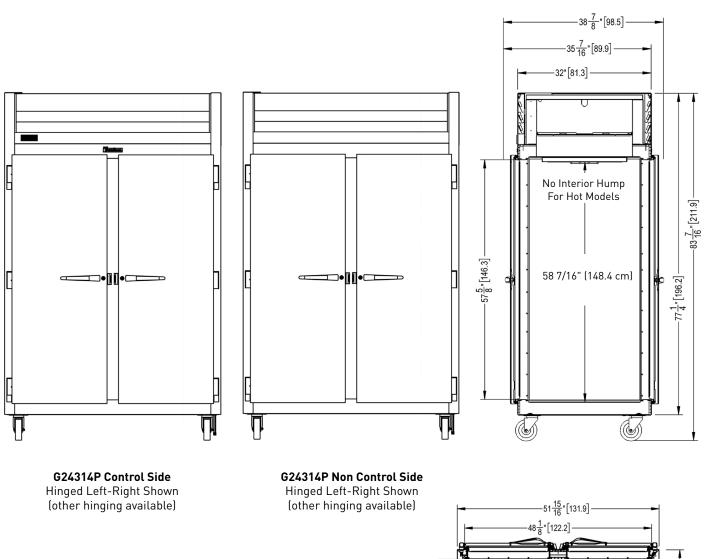
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-27" [68.6] -

-20<u>15</u>"[53.2]-

MODELS

Full Height Door Models: G24314P, G24315P, G24317P





2-Sections Hot Food Holding Cabinets Pass-Thru Self-Contained Solid Door(s)

MODELS

Half Height Door Models: G24304P, G24305P, G24307P Full Height Door Models: G24314P, G24315P, G24317P

MODELS	G243P	
DIMENSIONAL DATA		
Net Capacity cu. ft.	47.0 (1331 l)	
L x D x H - Overall in. ¹	521/8 (132.4 cm) x 35 (88.8 cm) x 837/16 (211.9 cm)	
Depth - over body in.	32 (81.3 cm)	
Depth - door open 90º in.	57% (146.3 cm)	
Clear half-door W x H in.	21½ (53.6 cm) x 27½ (69.9 cm)	
Clear full-door W X H in.	21⅓ (53.6 cm) x 57⁵‰ (146.3 cm)	
No. Standard Shelves	6	
Shelf Area sq. ft. ²	34.6 (3.21 sq m)	
ELECTRICAL DATA		
Voltage Plug	208-230/115/60/1 Hard Wire	
Feed wires with ground	4	
Wattage @ 208V	3000	
Minimum Circuit Breaker Amperes	20	
Maximum Over Current Protection Amperes	20	
SHIPPING DATA		
L x D x H Crated in.	62 (157 cm) x 42 (107 cm) x 85(216 cm)	
Volume Crated cu. ft.	128 (3625 l)	
Uncrated Crated Weight lbs.	390 (177 kg) 450 (204 kg)	

EQUIPMENT SPECIFICATIONS

CONSTRUCTION, HARDWARE, INSULATION

Cabinet exterior front, louver assembly and doors are constructed of 20 gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge galvanized steel. A set of four (4) 6" high casters are included. Doors are equipped with a gasket protecting metal door pan, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior incandescent lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aisleways. Gasket profile and durable long life material simplify cleaning and increase overall gasket life. Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

HEATING SYSTEM

A low watt density, serpentine style, heater is employed for the generation of electric heat. Low velocity air is forced across its large surface area to efficiently move heat radiating away from these through a down-air distribution duct, where it is then evenly distributed throughout the cabinet, assuring the proper holding environment for hot food product, without drying. A vent, located at the top of the cabinet, is included for positive humidity control. Standard operating temperature range 140° to 180°F.

CONTROL

The easy to use water resistant microprocessor control is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

INTERIOR ARRANGEMENTS

Standard interior arrangements include three (3) plated shelves, mounted on pilasters, installed at the factory. Recommended load limit per shelf should not exceed 225 lbs.

DOMESTIC WARRANTY

A three year parts and labor warranty is provided standard.

NOTES:

1. Height shown when mounted on standard 6" high casters.

2. Figure shown reflects the area of standard shelf compliment.

OPTIONAL ACCESSORY TRAY SLIDE VERSATILITY CHART		
TRAY SLIDE DRAWINGS		
TRAY SLIDE OFFERING	Universal (1) 18" x26" or (2) 14"x18" or (2) 12"x20"	
SPACING CAPACITY DOOR SIZE	4" 14 Pairs Full Door & 06 Half ¹ 4" 14 Pairs Full Door & 07 Half ² 5" 11 Pairs Full Door & 05 Half 6" 09 Pairs Full Door & 04 Half	

Upper Half Height Door¹

• Lower Half Height Door²

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.