

Giles Heated Merchandiser Model GHM 4

The **Giles Heated Merchandiser (GHM)** is designed to maximize menu selections while keeping them fresh and at the proper serving temperature waiting for your customers to enjoy.

The **GHM** has been developed with flexibility in mind. Deli personnel have the option of displaying fresh prepared foods for full service, or placing pre-packaged foods for customer self-service. In either case, your products are highly visible and appealing to the customer.



Construction

Stainless steel exterior Stainless steel pan well Tempered Euro style glass Safety coated heat lamps

Optional Products and Programs

- Mirrored bronze doors & side glass
- Self serve configuration
- Self serve tile surface
- Base options: consult factory

Standard Features

- Control Panel The control panel on the GHM is functional and easy to operate. It includes a dial thermostat for the well heaters and an adjustable variable control for heat lamp output. Included are indicator lights to verify unit operation.
- European Style Glass This provides the customer with maximum visibility of your product. The glass also has gas lift springs for ease of cleaning.
- **Temperature Control** Product wells are thermostatically controlled for rapid response to variations in temperature, so once temperature is set there will be no need for adjusting due to changes in volume. This feature keeps products hot and fresh at all times.
- **Mounting Options** All Giles Heated Merchandisers are designed to be mounted on a base or as a stand alone countertop unit.
- Regulatory All Giles equipment is designed and constructed to UL safety and sanitary standards.



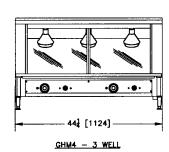


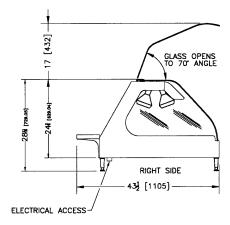


Giles Foodservice Equipment A Division of Giles Enterprises, Inc.

Giles Heated Merchandiser

Model GHM 4





Inches (millimeters 36196-B

Dimensions:

Width: 44 1/4" 1124 mm
Depth: 36 9/16" 929 mm
Height: 24 13/16" 631 mm
*Height dimension noted with glass closed.

Electrical Specifications:

208/50/1 @ 2610 Watts / 13A 240/50/1 @ 3300 Watts / 15A 208/60/1 @ 2610 Watts / 13A 240/60/1 @ 3300 Watts / 15A 220/50/1 @ 2868 Watts / 13A 380/50/3 @ 3300 Watts / 5A

Thermostats:

Capillary controlled

Weight:

Shipping Weight: 449 lbs. (204kg) Shipping Size: 64" W x 54" D x 43" H= 86 cu ft.

Shipping Size: 64" W x 54" D x 43" H= 86 cu ft. 1626 mm x 1372 mm x 1092 mm= 3.2 cu meters

Accessories:

Fold down HDPE cutting board Pan dividers

Listings:

UL / UL Canada UL Sanitation

Bidding Specifications

- 1. Specify as model GHM 4.
- 2. Specify full serve, self serve.
- 3. Specify P/N 66033 for optional tile inserts and quantity.
- 4. For export consult the factory.
- 5. All options may not be available for immediate shipment. Please consult factory when ordering.
- 6. FOB: Montgomery, AL 36109



We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements additions or replacements on previously purchased equipment.