

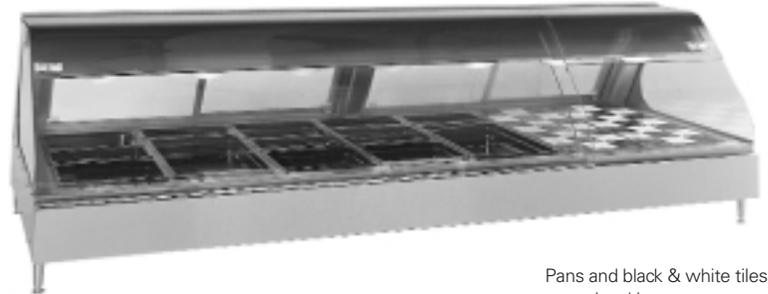


Giles Heated Merchandiser

Model GHM 8

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.



Pans and black & white tiles are an optional item.

Construction

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

Optional Products and Programs

- Mirrored bronze doors and side glass
- Self serve tile surface (black & white tiles are optional and sold at cost)
- 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 stand alone countertop units.
- **Regulatory** - All Giles equipment is designed and constructed to UL safety and sanitary standards.



Giles Foodservice Equipment A Division of Giles Enterprises, Inc.

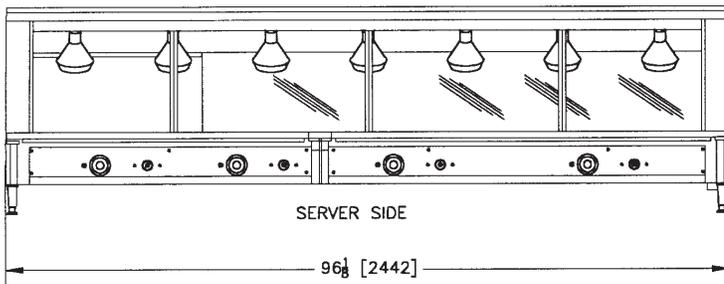
P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36121-0247 USA

(334) 272-1457 • Fax (334) 272-3561 • Phone Toll Free 1-800-554-4537

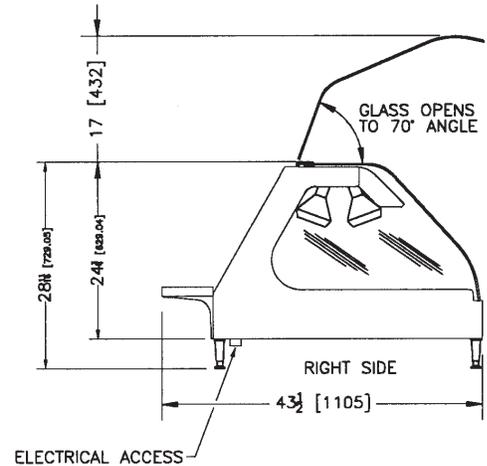
Web Site: www.gilesent.com • Email: info@gilesent.com

Giles Heated Merchandiser

Model GHM 8



GHMB/2L - 7 WELL



36196-B

Dimensions:

Width: 96 1/8" 2442 mm

Depth: 36 9/16" 929 mm

Height: 24 13/16" 631 mm

*Height dimension noted with glass closed.

Electrical Specifications:

6378 watts / 37.1 amps @ 208/60/1

8491 watts / 42.8 amps @ 240/60/1

7271 watts / 19.1 amps @ 220-380/50/3

8633 watts / 20.8 amps @ 240-415/50/3

Thermostats:

Capillary Controlled

Weight:

Shipping Weight: 818 lbs. (372 kg)

Shipping Size: 24 3/16" W x 98 1/8" D x 36 9/16" = 51" cu ft.

63 mm x 2442 mm x 929 mm = 2 cu meters

Accessories:

Fold down HDPE cutting board

Pan dividers

Listings:

UL / UL Canada

UL Sanitation

CE

Bidding Specifications

1. Specify as model GHM 8.
2. Specify full serve, self serve, or combination.
3. Specify the number of self serve wells.
4. Specify P#66033 for tiles (black and white tiles are optional and are sold at cost) inserts and guaranty.
5. Specify left or right side for the self serve section.
6. All options may not be available for immediate shipment.
Please consult factory when ordering.
7. For export consult the factory.
8. 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.

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FOODSERVICE EQUIPMENT

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