



# *Giles Heated Merchandiser*

## *Model GHM 6*

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 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.

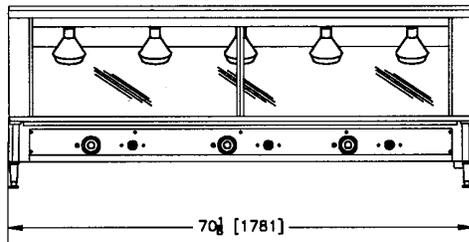
P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36121-0247 USA

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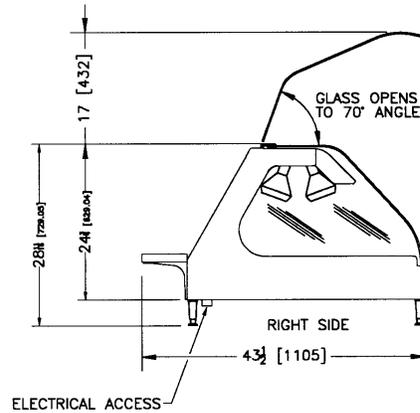
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# Giles Heated Merchandiser

## Model GHM 6



GHM6 - 5 WELL



Inches (millimeters)

36196-B

**Dimensions:**

Width: 70 3/16" 1783 mm

Depth: 36 9/16" 929 mm

Height: 24 13/16" 631 mm

\*Height dimension noted with glass closed.

**Electrical Specifications:**

208/60/1 @ 5100W / 25A

240/60/1 @ 6250W / 26A

220/50/1 @ 5530W / 25A

380/50/3 @ 6250W / 10A

**Thermostats:**

Capillary controlled

**Weight:**

Shipping Weight: 621 lbs. (282 kg)

Shipping Size: 84" x 54" x 43" = 113 cu feet

1092 mm x 1372 mm x 2134 mm = 3.2 cu meters

**Accessories:**

Fold down HDPE cutting board

Pan dividers

**Listings:**

UL / UL Canada

UL Sanitation

CE

### Bidding Specifications

1. Specify as model GHM 6.
2. Specify full serve, self serve, or combination.
3. Specify the number of self serve wells.
4. Specify P/N 66033 for optional tile inserts and quantity.
5. From customer view, specify left or right 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

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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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