



Chester's Core Equipment



Oil Caddy



Oven



Rethermalizer



*Breeding
and Batter
Table (BBT)*



Fryer



*Landing
Table*



Back View



Service Counter with Heated Merchandiser

Front View

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 products.

Rel. Date (04/15)

Chester's International, LLC
2020 Cahaba Road • Birmingham, AL • 35223 • USA
800.646.9403 • 205.949.4690 • www.chestersinternational.com



Item No.: _____
Quantity: _____
Project Name: _____
SIS#: _____
AIA/CSI#: _____

Portable Oil Caddy

Model GOC



The versatile Giles Portable Oil Caddy lets you safely remove old shortening from your fryers and easily transport it for disposal.

The Portable Oil Caddy will pump new, as well as, used shortening. When extraction of oil is required, reverse the flow by simply turning the pump crank handle in the opposite direction.

The portability of the Giles Oil Caddy makes it flexible and efficient, saving you time and money. It's the perfect way to handle your waste cooking oil.

Design Features



Sight Glass

Equipped with a Sight Glass for easy viewing of fill level, preventing over-filling and spillage.

Shortening Storage

It has enough storage volume to hold the oil from two medium size fryers (approx. 80 lbs of shortening).



Listings

Giles Foodservice Equipment

An ISO 9001 Registered Company

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

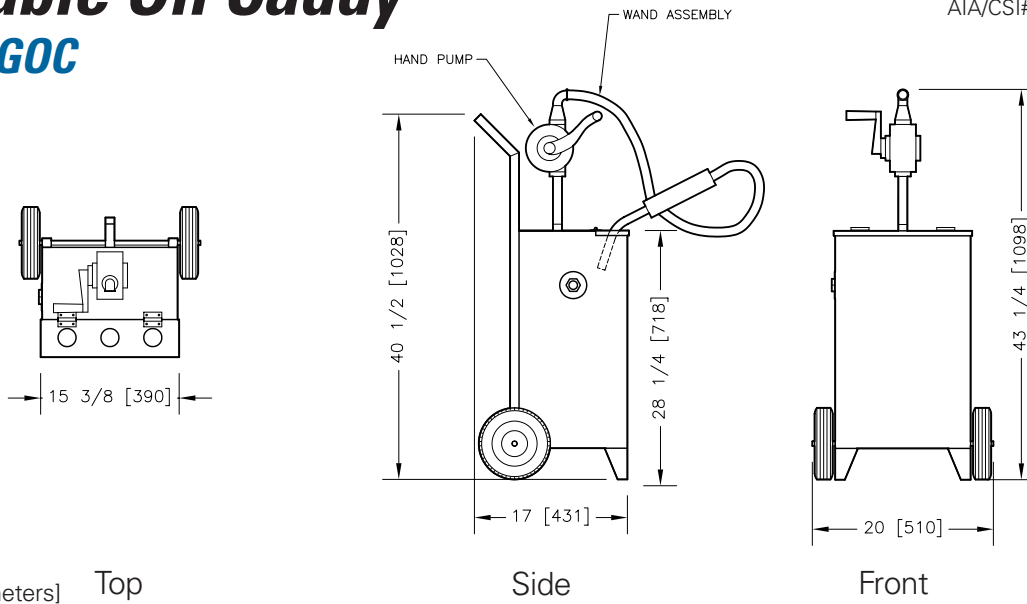
334.272.1457 • Fax 334.239.4117 • Phone Toll Free : 800.554.4537

Web Site: www.gfsequipment.com • Email: services@gfsequipment.com

Portable Oil Caddy

Model GOC

Item No.: _____
 Quantity: _____
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 AIA/CSI#: _____



Specifications

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 for previously purchased equipment.

<p>Construction: Tank: 16Ga - 18Ga Stainless Steel</p> <p>Dimensions: Width: 20" [508mm] Depth: 17" [432 mm] Height: 43-1/4" [1099 mm]</p> <p>Operating Temperature: Maximum Operating Temp: 350° F (177°C) Minimum Operating Temp: 100°F (38°C) {For use with filtered oil only}</p>	<p>Capacity: Holding Capacity: 80 lbs of liquid shortening</p> <p>Listings: N/A</p> <p>Product Designation: GOC</p> <p>Shipping Specifications: Crated Weight: 67 lbs [137 kg] Crated Cube Size: 21" X 18" X 46" = 10 cu ft [534mm X 457mm X 1169mm = .3 cu meters]</p>
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Accessories Included

Unit is shipped with (1) Discharge Hose.

How To Specify

1. Ordering Options
Specify the part number:

2. Shipping
Specify the shipping method

	Model	Part Number
<input type="checkbox"/>	GOC	79187

Giles Foodservice Equipment

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Project _____

Item No. _____

Quantity _____

MODEL CTB/CTBR

Half-Size Electric Convection Oven



Standard depth baking compartment - accepts 13" x 18" standard half-size baking pans in front-to-back-position. CTBR model follows same specifications as CTB, only with door opening on the right side and controls on left side.

All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, sides and back
- Dual pane thermal glass window encased in stainless steel door frame
- Single chrome plated door handle
- Tilt-down modular front control panel
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (14 gauge)
- Five chrome-plated racks, nine rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Two tubular heaters (5kW)
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/4 horsepower blower motor with automatic thermal overload protection
- One control area cooling fan

STANDARD FEATURES

- Solid state manual with separate dials to control thermostat and time**
- Two year oven parts and one year labor warranty*
- Five year limited oven door warranty*

* For all international markets, contact your local distributor.

** For control panels other than standard consult your local international distributor for CE approvals.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs/casters:**
 - 4" (102mm) legs (not for use with stands)
 - 6" (152mm) casters
- **Stands:**
 - 5-3/4" (146mm) stainless steel stand
 - 7" (178mm) stainless steel stand
 - 16" (406mm) stainless steel stand
 - 19" (438mm) stainless steel stand with shelf
 - 24" (610mm) stainless steel stand with shelf
 - 33" (838mm) stainless steel stand with shelf
- Solid state digital with cook and hold, and Pulse Plus® with digital display
- Vent riser: stainless steel
- Cord set with receptacle
- 7.5 Kw elements
- Extra oven racks
- Oven Liner: Stainless steel

OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- Door Design: Solid stainless steel
- Right hand hinged door



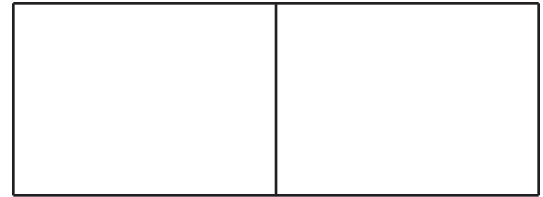
BLODGETT OVEN COMPANY

www.blodgett.com

44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

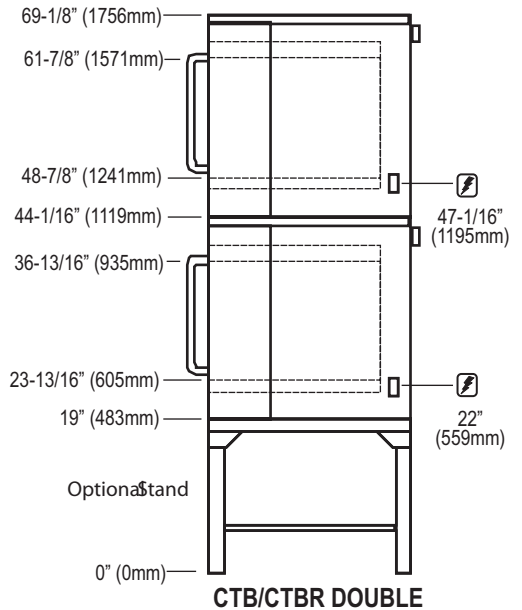
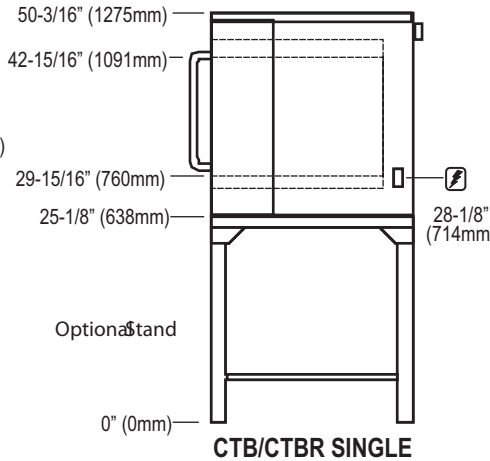
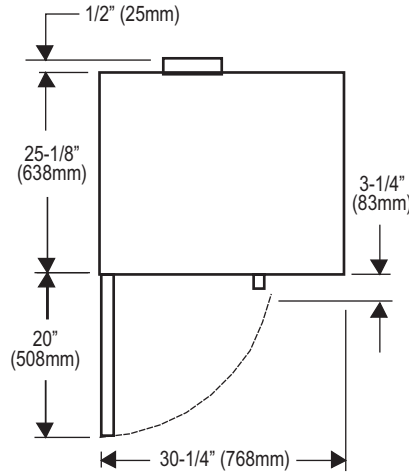


MODEL CTB/CTBR



APPROVAL/STAMP

TOP VIEW



SHORT FORM SPECIFICATIONS

Provide Blodgett half-size convection oven model CTB/CTBR (single, double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 13" x 18", standard half-size bake pans. Doors shall be (dual pane thermal glass/window/solid stainless steel door) with single chrome plated door handle. Stainless steel front, top, sides and legs. Unit shall be electrically heated with two or three tabular heaters dependent on wattage (5 or 7.5 kW) selection. Air in baking chamber distributed by blower wheel powered by two-speed, 1/4 horsepower motor with thermal overload protection. Each chamber shall be fitted with five chrome plated removable racks, and have nine rack positions. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual/digital) infinite thermostat (200°-500°F), and 60-minute timer. Provide options and accessories as indicated.

DIMENSIONS:

Floor space 30-1/4" (768mm) W x 25-1/8" (638mm) D
Product clearance 0" from combustible and non-combustible construction.
Interior 15-1/4" (387mm) W x 20" (508mm) H x 21" (533mm) D

MAXIMUM INPUT:

CTB/CTBR single 5.6KW (8.0 KW increase option available)
 CTB/CTBR double 11.2KW (16 KW increase option available)

MINIMUM ENTRY CLEARANCE:

Uncrated 25-1/16" (636mm)
 Crated 30-1/4" (775mm)

SHIPPING INFORMATION:

Approx. Weight:

Single 295 lbs. (134 kg)
 Double 595 lbs. (270 kg)

Crate size:

36" (914mm) L x 32" (813mm) W x 35" (889mm) H

NOTE: The company reserves the right to make substitutions of components without prior notice

BLODGETT OVEN COMPANY

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 44 Lakeside Avenue, Burlington, VT 05401
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POWER SUPPLY:

V.A.C.	Hz	Phase	K.W.H.	Amperes (L1-L2-L3)
STANDARD				
208	60	1	5.6	27/0/27
208	60	3	5.6	24/12/15
220-240	60	1	5.6	24/0/24
220-240	60	3	5.6	21/11/14
INCREASED OUTPUT				
208	60	1	8	35/0/35
208	60	3	8	22/20/21
220-240	60	1	8	32/0/32
220-240	60	3	8	20/18/19
EXPORT				
208	50	1	5.6	27/0/27
220-240	50	1	5.6	24/0/24
220-240	50	1	8	35/0/35
220/380	50	3 WYE	5.6	10/8/8
220/380	50	3 WYE	8	14/12/12
240/415	50	3 WYE	5.6	11/0/9
240/415	50	3 WYE	8	13/11/11
230/400	50	3 WYE	5.6	11/0/10
230/400	50	3 WYE	8	13/11/11

INCREASED OUTPUT

EXPORT

1/4 H.P., 2 speed motor, 1140 and 1725 RPM (60Hz.)
 1/4 H.P., 2 speed motor, 1425 and 950 (50Hz.)



Counter Top Rethermalizer



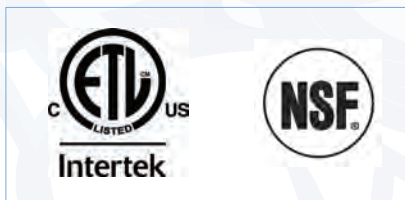
Meet an easy, inexpensive and compact way to heat Chester's Ready-Made Sides.

Chester's Part No. 60370

Product Details

- Heavy duty stainless steel construction
- Adjustable thermostat 120°F to 212°F (49°C - 100°C)
- Heating system design allows for fast preheat and extended life of unit
- Cycling indicator pilot light
- Temperature indicator settings: High, Medium, Low
- cETLus and NSF listing
- 1 year warranty / 2 years on service and parts

NEMCO® countertop warmers are constructed with 300 series stainless steel wells and 400 series stainless steel cabinets. They have tubular heating elements attached to an aluminum heat dissipating plate. All models have an adjustable (up to 212°F) conduction thermostat and a pilot light that cycles with the operation of the heating element. 120V models have a cord and NEMA 5-15P plug. Model 6055A is cETLus and NSF listed.



Product Details

- Model No.: Nemco 6055A
- Pre-heat time for 2 gallons of water to reach 200°F: 40 minutes
- Voltage: 120V
- Rated Wattage: 1200
- Nominal Amps: 10
- Plug Configuration: NEMA 5-15P
- Unit Weight: 18 lbs. // 8.2 Kg.
- Shipping weight: 23 lbs. // 10.4 Kg.

Width: 14 5/8" (37.1 cm.)

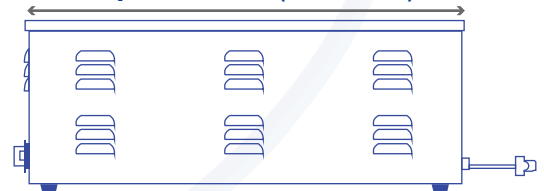


Height: 9" (22.9 cm.)

Physical footprint:

349 sq. in
(2.42 sq. ft)

Depth: 23 7/8" (60.7 cm.)





Item No.: _____
Quantity: _____
Project Name: _____
SIS#: _____
AIA/CSI#: _____

Breading & Batter Table

Model BBT



Chicken preparation was never simpler than with the Giles Portable Breading and Batter Table. It features a canted Holding Shelf for the container of fresh chicken ready for breading; a batter pan with a spring loaded, hinged basket to dip the chicken into a batter mixture and then dump it directly into the breading - makes preparation quick and easy.

Stainless steel pans easily lift out for quick clean-up. The breading pan features a removable plug and when removed the used breading falls through to the manual sifter below. A few quick shakes and breading is sifted into a container, reclaimed for continued use.

The removable staging tray attaches to either side of the BBT, allowing for easy loading of breaded product into the fryer.

Design Features



Manual Breading Sifter

The manual sifter sits in a slide rack that fits nicely on top of a plastic food box ... a little shaking and the "used" breading is sifted into the container, ready for continued use. Breading debris and dough-balls are ready for the trash.



Listings



Giles Foodservice Equipment

An ISO 9001-2008 Registered Company • Committed to Quality

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

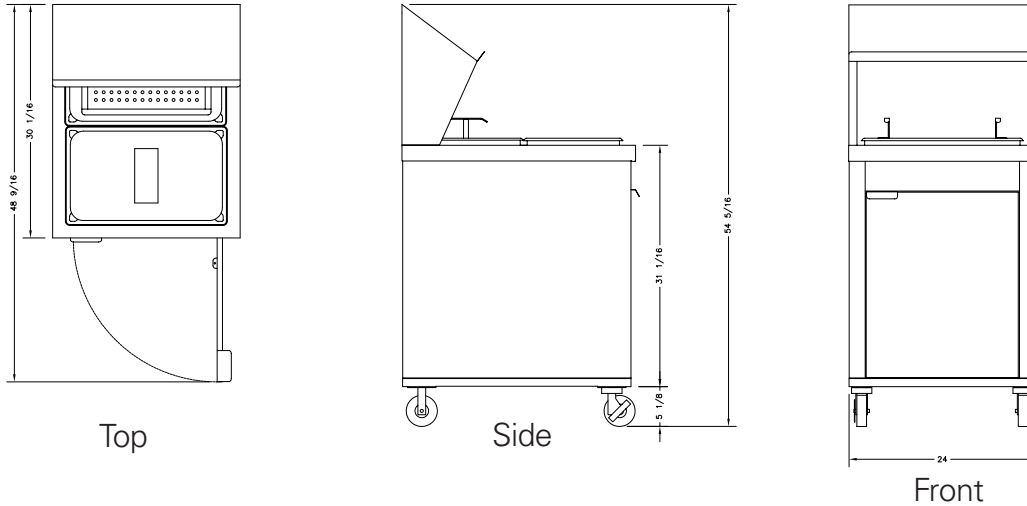
334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537

Web Site: www.gfse.com • Email: services@gfse.com

Breading & Batter Table

Model BBT

Item No.: _____
 Quantity: _____
 Project Name: _____
 SIS#: _____
 AIA/CSI#: _____



Inches [mm]

Specifications

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 replacement of previously purchased equipment.

Construction:

Cabinet and Shelves: 18-Ga Stainless Steel

Dimensions:

Width: 24" [610 mm]
 Depth: 30" [762 mm]
 Height: 54-5/16" [1380 mm]

Breading Pan: 20" W X 12-13/16" L X 8" D
 [508 mm X 325 mm X 203 mm]

Batter Pan: 20" W X 13" L X 6" D
 [508 mm X 330 mm X 152 mm]

Food Boxes: 18" W X 26" L X 6" Depth
 [457 mm X 660 mm X 152 mm]

Listings:

NSF

Product Designation:

BBT

Shipping Specifications:

Crated Weight:
 BBT: 209 lbs [95 kg]

BBT Crated Cube Size: 40" X 48" X 45" = 50 cu ft
 [1016 mm X 1219 mm X 1143 mm = 1.071 cu m]

Accessories Included

Unit is shipped with (1) Breading Pan, SS Pan Plug Assembly, (1) Batter Pan, (2) Plastic Food Boxes, (1) Plastic Lid, (1) Plastic Colander, (1) Stainless Steel Sifter & Rack, (1) Dunking Basket Assembly, (1) Sifter Table.

NOTE: The Holding Shelf must be field installed, hardware is included.

How To Specify

1. Models

Specify part number from the following:

Qty	Model	Part Number
<input type="checkbox"/>	BBT	70756

2. Accessories (*additional charge)

Specify part number and quantity of the following accessory items needed:

Qty	Model	Part Number
<input type="checkbox"/>	Breading Pan, 8"	39368
<input type="checkbox"/>	Batter Dip Pan, 6"	38902
<input type="checkbox"/>	Plastic Food Pan, White	70785
<input type="checkbox"/>	Plastic Food Pan Lid, White	74700
<input type="checkbox"/>	Plastic Colander	71725
<input type="checkbox"/>	Breading Pan Plug Assembly	91469

3. Shipping

Specify the shipping method

Giles Foodservice Equipment

2750 Gunter Park Drive West • Montgomery, AL 36109 USA
 334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537
 Web Site: www.gfse.com • Email: services@gfse.com



Item No.: _____
 Quantity: _____
 Project Name: _____
 SIS#: _____
 AIA/CSI#: _____

Fry Kettle

Model GEF-560



The Giles GEF-560 Fry Kettle cooks 56 pieces of crisp, moist fried chicken quickly and easily, utilizing low pressure frying to deliver delicious results and maximum profits with minimum effort and expense.

The GEF-560 is constructed is of durable polished stainless steel and features casters for convenient mobility. The fryer rolls easily through most any standard door opening.

Fits into limited space, is easy to clean, simple to maintain, and still has plenty of capacity to feed a hungry crowd.

With this multi-purpose fryer you can diversify your menu to include mouth-watering seafood, fried vegetables and a variety of other tempting foods.

Design Features



Automatic Basket Lift enables operators to load, set timer and activate cook cycle in one step. When the cooking cycle is complete, the basket is automatically lifted out of the hot shortening, allowing for safe and easy unloading of cooked product.



Automatic Oil Filtration System is designed to complete a filter cycle in 5 minutes. It utilizes disposable paper filters, or optional reusable metal filter screen, and allows for 1-step draining, cook vat cleaning and oil filtering. Cook vat automatically refills with filtered oil. This system will increase shortening life by at least 50%.

Listings



Giles Foodservice Equipment

ISO 9001 Registered Company • Committed to Quality

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

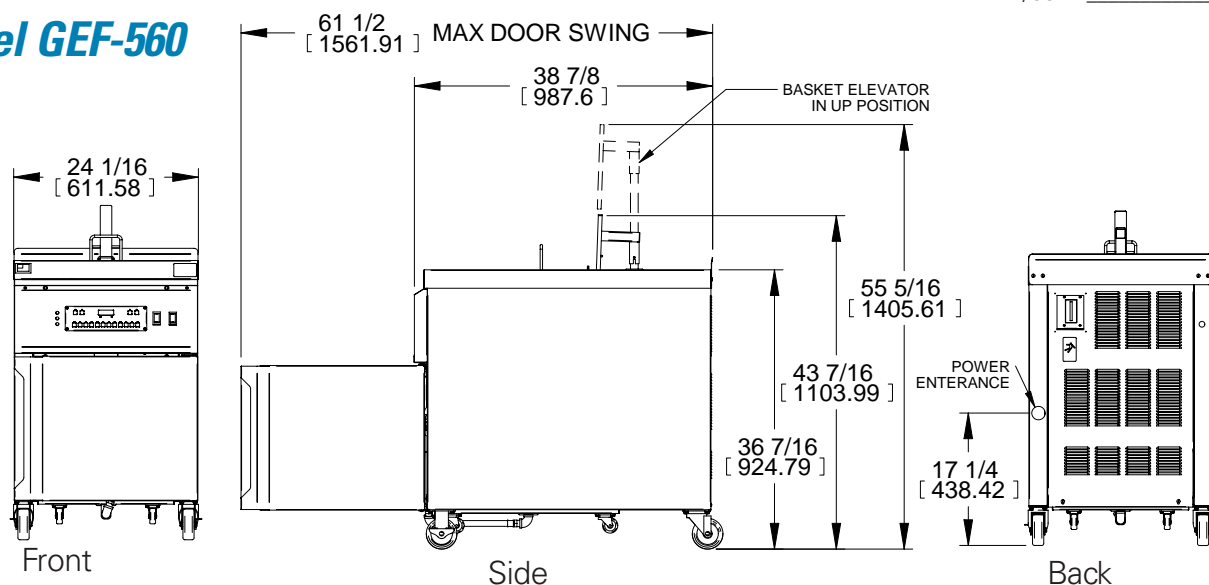
334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537

Web Site: www.gfsequipment.com • Email: services@gfsequipment.com

Fry Kettle

Model GEF-560

Item No.: _____
 Quantity: _____
 Project Name: _____
 SIS#: _____
 AIA/CSI#: _____



Inches [millimeters]

39124-A

Specifications

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Construction:

Cabinet, Fry Vat, and Fry Basket: 16 to 20-Ga Stainless Steel
 Door Swing: Reversible
 Heating Element: Incoloy Tubular Sheath

Dimensions:

Floor space - 6.5 sq ft [0.60 sq m]
 Width: 24-1/16" [612 mm]
 Depth: 38-7/8" [988 mm]
 Height: 43-7/16" [1104 mm]
 Fry Vat: 18-5/8" diameter X 12-3/4" depth [473 mm X 324 mm]
 Fry Basket: 14-3/4" diameter X 10-1/4" depth [375 mm X 260 mm]

Cooking Computer:

8 Programmable Menu Selections
 Cooking Temp Range: 190° - 350°F [88° - 177°C]
 High Limit Temp: 425°F [220°C]

Capacity:

Shortening Capacity: 60 lbs. [27 kg]
 Production Capacity: 19 lbs. [9 kg] chicken (approx. 56 pieces)

Electrical Specifications:

Wattage: 15,000 W
 Available Voltages:
 3 phase - 208/220/240/480 V : 43/38/38/19 AMPS
 1 phase - 208/240 V : 72/63 AMPS
 3 phase - 380/415 V : 21 AMPS

(Service cord NOT provided)

Product Designation:

GEF-560

Shipping Specifications:

Crated Weight: 464 lbs [211 kg]
 Crated Cube Size: 44" X 50" X 57" = 73 cu ft
 [1118mm X 1270mm X 1448mm = 2.1 cu meters]

Accessories Included:

(1) Fry Basket, (1) Fry Basket Cover, (1) Oil Discharge Hose, (5) Sheets Filter Paper, (1) Pot Brush, (1) Kettle Drain Brush, (1) Stir Paddle, (1) Crumb Shovel, Operations/Service Manual.

How To Specify

1. Electrical Options

Specify part number from the following:

	Voltage	Hz	Phase	Load Config	Part Number
<input type="checkbox"/>	208	60	1	Delta	70898
<input type="checkbox"/>	208	60	3	Delta	70897
<input type="checkbox"/>	240	60	1	Delta	70900
<input type="checkbox"/>	240/220	60	3	Delta	70899
<input type="checkbox"/>	480	60	3	Delta	71530
<input type="checkbox"/>	380	50	3	Wye	70916
<input type="checkbox"/>	415	50	3	Wye	70917

2. Accessories (additional charge)

Specify part number and quantity of accessory items needed:

	Qty	Description	Part Number
<input type="checkbox"/>		Fry Basket	33703
<input type="checkbox"/>		Filter Paper, Case of (100) sheets	60810
<input type="checkbox"/>		Filter Powder, Case of (60) packets	72004
<input type="checkbox"/>		Boil Out, Case of (4) 8-lb containers	72003

3. Shipping

Specify preferred shipping method

Giles Foodservice Equipment

P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36121-0247 USA
 334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537
 Web Site: www.gfsequipment.com • Email: services@gfsequipment.com



Item No.: _____
Quantity: _____
Project Name: _____
SIS#: _____
AIA/CSI#: _____

Portable Landing Table

Model LT



With the versatile **Giles Portable Landing Table**, you have all the extra room you need!

The **Giles LT** is a versatile worktable-cart combination that easily provides extra workspace for the kitchen. The Holding Pan has an opened front, allowing easy loading and unloading, and accommodates a 18" x 26" sheet pan. For added convenience, the new **LT** also comes standard with a removable center shelf.

Optional side racks are also available for the **Giles Landing Table**. These act as storage racks and help keep supplies and pans within arm's reach. Durable locking casters, allow for ease in mobility and when locked make the **LT** a safe, stationary, kitchen work station.

The easy lift-off optional storage racks and completely stainless steel construction make clean-up easy.

Design Features



Removable Racks

Optional side racks are also available, adding extra storage space and making the LT a must for any foodservice operation.

Counter Top

A convenient Counter-Top version of the Giles landing Table (Model LT-C) is available and comes with a removable sheet pan and glazing rack.



Listings



Giles Foodservice Equipment

An ISO 9001 Registered Company

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

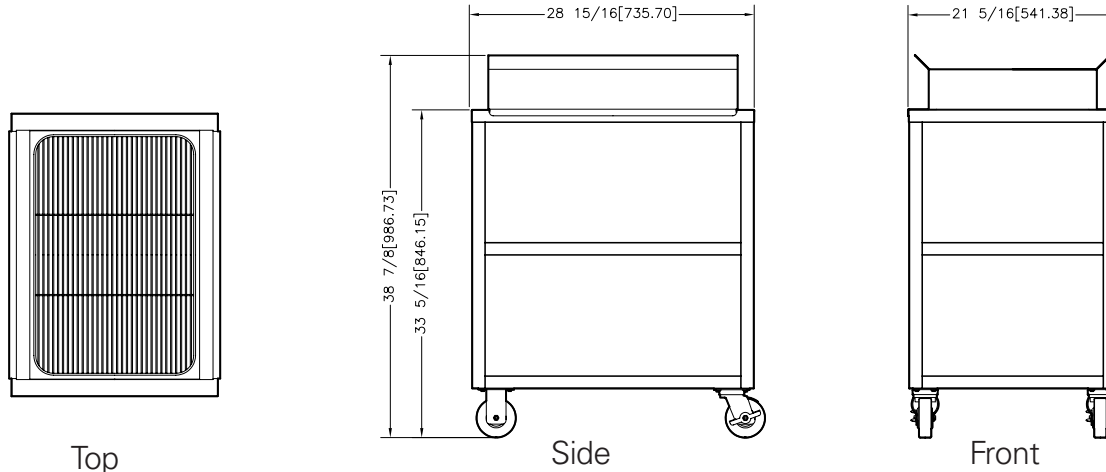
334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537

Web Site: www.gfsequipment.com • Email: services@gfsequipment.com

Portable Landing Table

Model LT

Item No.: _____
 Quantity: _____
 Project Name: _____
 SIS#: _____
 AIA/CSI#: _____



Inches [millimeters]

Specifications

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 for previously purchased equipment.

<p>Construction: Cabinet and Shelves: 18Ga Stainless Steel</p> <p>Dimensions: Width: 23-3/16" [590 mm] Depth: 26-5/16" [669 mm] Height: 36-3/8" [924 mm]</p> <p>Glazing Screen: 16-1/5" Width X 24-1/2" Length [419 mm X 622 mm]</p> <p>Bisquit Pan: 18" Width X 26" Length [457 mm X 660 mm]</p>	<p>Listings: NSF</p> <p>Product Designation: LT</p> <p>Shipping Specifications: Crated Weight: 79 lbs [36 kg] Crated Cube Size: 24" X 28" X 37" = 15 cu ft [610 mm X 711 mm X 940 mm = .4 cu meters]</p>
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Accessories Included

Standard Unit is shipped with (1) Holding Pan, (1) Glazing Screen, (1) Full Size Sheet Pan

How To Specify

1. Models

Specify the part number from the following:

	QTY	Model	Part Number
<input type="checkbox"/>		LT-3 (without side racks)	79592
<input type="checkbox"/>		LT-3 (with side racks)	79588
<input type="checkbox"/>		LT-3 Counter Top	79591
<input type="checkbox"/>		LT-3 (without pan)	79677

2. Accessories*

Specify the part number and quantity of the following accessory items needed:

	Qty	Description	Part Number
<input type="checkbox"/>		Glazing Screen	77175
<input type="checkbox"/>		Full Size Sheet Pan	76206
<input type="checkbox"/>		Pan Racks	32329

*Additional charges

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3. Shipping

Specify the shipping method



Chester's Service Counter

Chester's produces service counters tailored specifically to the needs of Chester's locations. All service counters come pre-assembled including built-in, adjustable packaging slots behind the counter designed specifically for Chester's packaging.

When it arrives at your location, place in its designated space and it's ready to use.

Specify size of service counter as:

- 97.5" Left Sales Service Counter (8')
(counter inset for GHM-6 merchandiser) Part No. 00259
- 97.5" Right Sales Service Counter (8')
(counter inset for GHM-6 merchandiser) Part No. 00259R
- 121.5" Left Sales Service Counter (10')
(counter inset for GHM-6 merchandiser) Part No. 00265
- 121.5" Right Sales Service Counter (10')
(counter inset for GHM-6 merchandiser) Part No. 00265R



Chester's 8' Service Counter – Left Sales Service

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Rel. Date (04/15)

Chester's International, LLC
2020 Cahaba Road • Birmingham, AL 35223 USA
205.949.4690 • www.chestersinternational.com



Chester's Service Counter

Service Counter with Packaging Planogram



Chester's 8' Service Counter – Left Service (Sales Side View)

See key below for indication of where each packaging goes. In this diagram, the register is on the left. If the register is on the right, the layout of the packaging slots would be reversed.

- A Large Cups
- B Medium Cups
- C Small Cups
- D Wax Bags
- E Snack Boxes
- F 3 lb Food Boats
- G 5 lb Food Boats
- H Small Sides Containers
- I Biscuit Wrap
- J Small Dinner Boxes
- K Large Dinner Boxes
- L 8 pc Boxes
- M 1 lb Food Boats
- N Large Sides Containers
- O Picnic Boxes
- P Napkin Packs
- Q Sauce Boxes

Accessory Items Sold Separately:

- Merchandiser
- Merchandiser Cling
- Countertop Poster Holder
- Spinner Sauce Rack
- Change Mat
- Warming Drawer
- Refrigerator
- Packaging
- Packaging Charts



Chester's 8' Service Counter – Left Service (Front View)

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Rel. Date (04/15)

Chester's International, LLC
 2020 Cahaba Road • Birmingham, AL 35223 USA
 205.949.4690 • www.chestersinternational.com

Giles Heated Merchandiser

Model GHM 6

The **Giles Heated Merchandiser (GHM)** is designed to present maximum menu selections and keep them at the proper serving temperature to preserve freshness and mouth-watering appearance, awaiting your customer's enjoyment.

The **GHM** was developed with flexibility in mind. Food service operators have the option of displaying freshly prepared foods for full service operation, or offering pre-packaged foods for customer self-service. In either case, your products are highly visible and appealing to customers.



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

- **Controls** - The control panel on the **GHM** is functional and easy to operate. It features dial-type thermostats for the well heaters, adjustable variable controls for heat lamp output, and has indicator lights to verify unit operation.
- **European Style Glass** - Provides customers with maximum product visibility and is equipped with gas-shock springs to hold the glass open for easy cleaning.
- **Temperature Control** - Product wells are thermostatically controlled for rapid response to temperature variations. Once set, there is no need to adjust temperature 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.

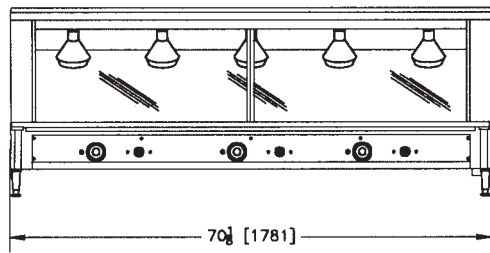


Giles Enterprises, Inc.

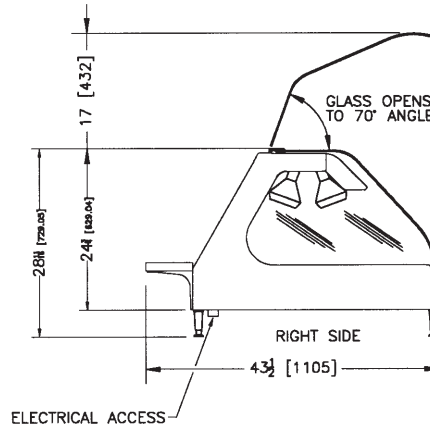
2750 Gunter Park Drive West • Montgomery, AL 36109 USA
334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537
Web Site: www.gfsequipment.com • Email: services@gfsequipment.com

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 is 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 type

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

Bidding Specifications

1. Specify as model GHM 6.
2. Specify full-serve or combination model w/2-ft self-serve
3. From customer view, specify left or right hand self-serve section.
4. Specify P/N 66033 and quantity for optional tile inserts.
5. All options may not be available for immediate shipment; please consult factory when ordering.
6. For export consult the factory.
7. 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 for previously purchased equipment.