

# ***Holding Cabinet***

## ***Model GHU-24 X 30***



The Giles Holding Unit (GHU) is designed to keep cooked foods hot, moist, and flavorful until peak demand occurs for your foodservice operation.

Our unit is user friendly with an easy to open door latch, casters for mobility, easy to operate moisture control, and a basic temperature controller.



Each GHC can accommodate up to 5 full size sheet pans (18" x26") [457mm x 660 mm] or 5 Gastronome Pans (18" x24") [457mm x 610mm].

Interior components can be disassembled in seconds for easy cleaning, a plus in a Holding Cabinet.

Units may be purchased as standalone unit or in "Double-Stacked" configuration.

### ***Design Features***



- Controls are easy to operate.
- Indicator lights verify the unit is operating and that the heating elements are energized.
- Easy to use slide lever for humidity control.
- Stainless steel door construction, insulated with 1" thick ceramic insulation.
- Single door offers full access to products.
- Offered in a wide variety of configurations with single and two door units either single or double-stacked.

### ***Listings***



### **Giles Foodservice Equipment**

An ISO 9001 Registered Company

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

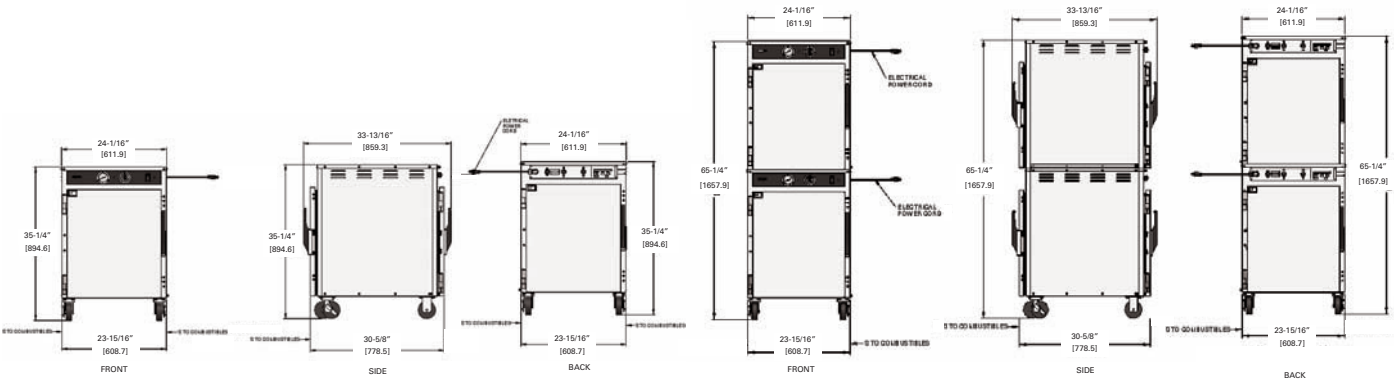
334.272.1457 • Fax 334.272.3561 • Phone Toll Free 1.800.554.4537

Web Site: [www.gilesent.com](http://www.gilesent.com) • Email: [info@gilesent.com](mailto:info@gilesent.com)

# Holding Cabinet

## Model GHU-24 X 30

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



Inches [millimeters]

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.

### Construction:

Cabinet: 20Ga Stainless Steel  
 Heating Element: 2 Fire Bar Elements

### Dimensions:

Width: 24" [610mm]  
 Depth: 30-5/8" [778mm]  
 Height: 36-1/4" [921 mm], 66-1/4" [1683 mm]  
 Shelf Size: 26"Width X 18"Depth [660 mm X 457 mm]

### Temperature Control:

Adjustable control up to 210°F (98.9°C)

### Capacity:

Holding Capacity: 5 -18"x26" [457mm x 660mm]sheet pans or  
 18"x24" [457mm x 610mm]Gastronome pans

### Electrical Specifications:

Available voltages: 120 VAC/60 CYCLES X1350 WATTS 1 PHASE -12A  
 230VAC/50 CYCLES X1350 WATTS 1 PHASE- 6A

### Listings:

UL (US and Canada), NSF

### Product Designation:

GHU

### Shipping Specifications:

Crated Weight: 376 lbs [171 kg], , 752 lbs [341 kg.]  
 Crated Cube : 36"x36"x45" = 33.75 cu ft, 36"x36"x75" = [56.25 cu ft]  
 [915mm X 915mm X 1143mm = 1 cu meter],  
 [915mm X 915mm X 1905mm = 1.6 cu meters]

## Accessories Included

Unit is shipped with (5) pair of angle supports and (1) manual.

## How To Specify

### 1. Electrical Options

Specify the part number from the following:

VAC	HZ	PH	MODEL #	PART #
120	60	1	GHU-24X30-S	71357
230	50	1	GHU-24X30-S	71365
120	60	1	GHU-24X30-PT	71358
230	50	1	GHU-24X30-PT	71366
120	60	1	GHU-24X30-D	71359
230	50	1	GHU-24X30-D	71367
120	60	1	GHU-24X30-D-PT	71360
230	50	1	GHU-24X30-D-PT	71368

### 2. Shipping

Specify the shipping method

## Giles Foodservice Equipment

2750 Gunter Park Drive West • Montgomery, AL 36109 USA  
 334.272.1457 • Fax 334.272.3561 • Phone Toll Free 1.800.554.4537  
 Web Site: www.gilesent.com • Email: info@gilesent.com