



SUPERIOR HOT FOOD STORAGE SUPPORTING YOUR **BUDGET NOW & LATER**

G-Series hot food cabinets help you maintain your bottom line while offering superior warm temperature maintenance, proven durability and energy efficiency in an economical cabinet. Traulsen uses a durable 14-foot serpentine style heating element, coupled with low velocity fans and a microprocessor control to provide consistent, energy-efficient warmth.

REDUCE COSTS

- Durable, long-lasting all-metal construction, heating element & microprocessor control
- Raised door pans protect gaskets
- Factory-installed standard shelving
- Durable, sanitizer friendly EZ-Clean gaskets

SUPPORT FOOD SAFETY

• Superior, consistent temperature maintenance & recovery throughout the cabinet with minimal temperature stratification

ENABLE YOUR EMPLOYEES

Self-closing / stay-open doors

ENJOY PEACE OF MIND

• Microprocessor control with LED temperature display & smart sensor allows unit to adapt to changing kitchen environments









G-SERIES HEATED CABINETS REACH-IN & PASS-THRU







AVAILABLE MODELS:

1, 2, & 3 SECTION REACH-IN & PASS-THRU

• Full height & half height available

STANDARD FEATURES:

For more information on these products visit www.Traulsen.com or call 800-333-7447

- High quality stainless steel front, door & louver panel
- Corrosion resistant anodized aluminum one-piece sides & interior
- Microprocessor control with LED temperature readout
- Ducted fan air distribution system
- Standard operating temperature range 140-180°F

- One-time start-up temperature adjustment feature
- Full or half length stainless steel doors with locks
- Self-closing doors with stay-open feature at 120°F
- Guaranteed for life cam-lift hinges & workflow door handles
- Automatically activated LED lights

- (3) plated wire shelves per section, supported on factory-installed pilasters
- Magnetic, snap-in E-Z Clean door gaskets
- Gasket-protecting anodized aluminum door liner
- 9' cord & plug attached (1 section models
- Stainless steel one-piece louver assembly
- Set of (4) 6" high casters with locks

HIGHLIGHTS:

MICROPROCESSOR CONTROL



Provides accuracy & reliability

FORCED AIR CONVECTION **HEATING SYSTEM**



Distributes hot air evenly & effectively

E-Z CHANGE INTERIORS



Provide quick cabinet reconfigurations without tools

SLIDING CASTER RAILS



For easy installation & flexible positioning

