



Specializing in Cafeteria Serving Lines

G.A. SYSTEMS, Inc.

Speedline Heated Cabinet



Model H5 shown.

Project: _____
 Item #: _____
 Model #: _____

Speedline Heated Cabinets are designed to safely hold, display and serve prepackaged foods at required temperature. Two light weight sliding removable lids are provided and a locking bar is included for security. Exterior options include high pressure laminate, stainless steel, powder coated, graphics and more.

SPECIFICATIONS

Top is 16 gauge 304 stainless steel #4 finish bound with four stainless steel flush head screws, one at each corner. Front and back edges turned down 102 degrees for sleek aesthetics and entire top is foam filled for optimum insulation to reduce surface condensation.

One 3/4" diameter pin is welded at each end of the top. Each pin has two 5/16" diameter holes. The lower hole is used to join adjacent G.A. Systems cabinets, the upper hole is used to secure the locking bar.

Body of cabinet is fabricated of 1" square 18 gauge stainless steel and cold rolled tubing to form top and bottom frames. Each is welded to 1-1/2" square 18 gauge stainless steel corner posts. Each corner post is filled with a urethane foam type insulation and capped to reduce condensation and to maintain high sanitary precautions. All joints are heli-arc welded with all exposed welds being ground and polished. 20 gauge galvanized body panels are welded to tubing super structure. An inner liner between outer walls and interior food well is constructed of 20 gauge galvanized steel. Inner liner is surrounded with 1-1/2" #703 fiberglass insulation for optimum heat retention and control.

Food well is constructed with 18 gauge 304 stainless steel #4 finish. Food well is die form with continuous seamless design with all corners coved for easy cleaning. Airflow louvers are stamped into the side walls with louvers pointing downward to shed off moisture and food particles. Exterior front, back and ends trimmed with 22 gauge stainless steel #4 finish trim to accept interchangeable color panels.

Front removable access panel fabricated of 18 gauge 304 stainless steel finish #4 to provide easy access to mechanical compartment.

Bottom is fully enclosed. There is a 3-3/4" clearance from the bottom of the cabinet to the floor. Plate type 3" swivel non-marking casters with brakes. Cabinets are ADA compliant.

Lids are lightweight aluminum honeycomb structure with high pressure laminate on top and bottom surface trimmed with 20 gauge 304 stainless steel finish #4. Lids open and close in a sliding motion. Airflow system allows the lids to be off during the serving period and will maintain prepackaged foods at required temperatures.

Cabinet contains a 2700 watt electronically controlled convected air heating system. Recessed and adjustable push button temperature control is located on front removable access panel that is fabricated of 18 gauge 304 stainless steel #4 finish. Allows heat from 80f - 225f.

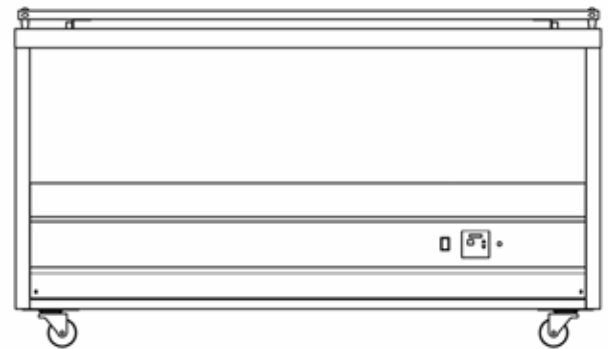
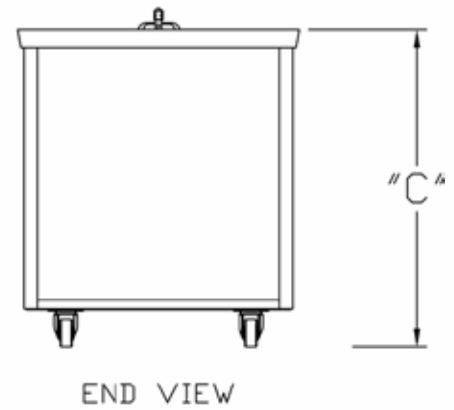
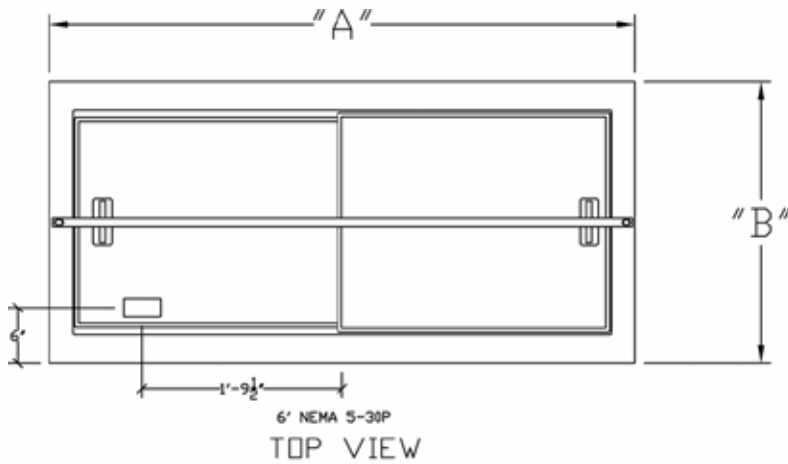
ACCESSORIES

- Pan Adapters (required to hold standard 12"x20" pans)
- Tray Slide (stainless steel or solid surface material)
- Double Sided Sneeze Guard (glass or acrylic)
- Single Sided Sneeze Guard (glass or acrylic)
- Single Sided Self Serving Sneeze Guard (glass or acrylic)
- Merchandise Display Rack (single, double or half)
- Single Display Shelf Glass
- 2" Deep Stainless Steel Wire Basket
- 2" Deep Wire Basket
- 4" Deep Stainless Steel Wire Basket
- 4" Deep Wire Basket
- Cash Shelf (15", 20" or 24")
- Tray Shelf (12", 15" or 18")
- Lid Cart
- High Pressure Laminate in custom colors
- Customized Graphic Panels

STANDARD FEATURES

- Locking pins (2)
- Two sliding lids
- Locking bar to secure lids
- Plate type 3" swivel non-marking casters with brakes
- NEMA 5-30P Plug as shown below:





BASKET CAPACITY

MODEL	A	B	C	Wt Lbs	Volt	Hz.	Require-ment	Cord	Plug	Watt	4" DEEP	2" DEEP
H37	37"	30-3/8"	34"	200	120	60	1Ø 30 AMP	6'	NEMA 5-30P	2700	6	12
H4	50-3/16"	30-3/8"	34"	300	120	60	1Ø 30 AMP	6'	NEMA 5-30P	2700	9	18
H5	63-3/16"	30-3/8"	34"	350	120	60	1Ø 30 AMP	6'	NEMA 5-30P	2700	12	24
H3736	37"	36-3/8"	34"	200	120	60	1Ø 30 AMP	6'	NEMA 5-30P	2700	6	12
H436	50-3/16"	36-3/8"	34"	300	120	60	1Ø 30 AMP	6'	NEMA 5-30P	2700	9	18
H536	63-3/16"	36-3/8"	34"	350	120	60	1Ø 30 AMP	6'	NEMA 5-30P	2700	12	24
EH4	50-3/16"	30-3/8"	31-1/2"	300	120	60	1Ø 30 AMP	6'	NEMA 5-30P	2700	6	12
EH5	63-3/16"	30-3/8"	31-1/2"	350	120	60	1Ø 30 AMP	6'	NEMA 5-30P	2700	8	16
EH436	50-3/16"	30-3/8"	31-1/2"	300	120	60	1Ø 30 AMP	6'	NEMA 5-30P	2700	6	12
EH536	63-3/16"	36-3/8"	31-1/2"	350	120	60	1Ø 30 AMP	6'	NEMA 5-30P	2700	8	16