

Project	Quantity	Item #
Model Specified:		CSI Section 11400

G-Series Reach-In Hot Food Holding Cabinets



Model G24310



One & Two Section Models, 32" Deep

Aside from their anodized aluminum side and interior finishes, Traulsen's G-Series "Dealer's Choice" models meet or exceed the standard specifications and performance of most other brands top tier product offerings. Reliable, energy efficient, and durable, with large individual storage capacities, the high quality G-Series hot food holding cabinet line-up includes a wide range of one and two section reach-in models, built in our most popular footprints. They are available with either full or half height doors, and the added convenience of a variety of different door hings to choose from. In addition, each also includes a number of user-friendly features, making them one of the best overall equipment values in Foodservice today, and the right fit for nearly any commercial application.

AVAILABLE MODELS

Single Section <small>(Formerly Model GHF132WUT)</small>			Two Section <small>(Formerly Model GHF232NUT)</small>		
Model #	Door	Hinging	Model #	Door	Hinging
G14300	Half	Right	G24300	Half	Left-Right
G14301	Half	Left	G24302	Half	Right-Right
G14310	Full	Right	G24303	Half	Left-Left
G14311	Full	Left	G24310	Full	Left-Right
			G24312	Full	Right-Right
			G24313	Full	Left-Left

Standard Product Features

- High Quality Stainless Steel Exterior Front and Door(s)
- Corrosion Resistant Anodized Aluminum One-Piece Sides
- Durable Anodized Aluminum Interior
- Microprocessor Control With LED Temperature Readout Ducted Fan Air Distribution System
- Standard Operating Temperature Range 135 to 180°F
- One-Time Start-Up Temperature Adjustment Feature
- ON/OFF Switch Located On Control Face
- Full or Half Length Stainless Steel Doors With Locks
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges
- Guaranteed For Life Horizontal Work Flow Door Handle(s)
- Automatically Activated Incandescent Lights
- Damage Resistant Stainless Steel Breaker Caps
- Three (3) Chrome Plated Wire Shelves Per Section, Supported On Pilasters (installed at the factory)
- Special Heat Resistant Snap-In Door Gaskets
- Gasket Protecting Anodized Aluminum Door Liner
- Stainless Steel One-Piece Louver Assembly
- 9' Cord & Plug Attached (one section models only)
- Set of Four (4) 6" High Casters With Locks
- One Year Parts And Labor Warranty

Optional Accessory Kits

- Additional Chrome Plated Shelves*
- No. 1 Type Tray Slides* To Accommodate either: (1) 18" x 26" or (2) 14" x 18" Sheet Pans, Adjustable To 2" O.C.
- No. 4 Type Tray Slides* To Accommodate (1) 18" x 26" Sheet Pans (equips one full section)
- Universal Type Tray Slides* To Accommodate Either (1) 18" x 26" or (2) 14" x 18" Sheet Pans, or (2) 12" x 20" Steam Table Pans, Adjustable To 4" O.C.
- 6" High Adjustable Legs (for use in lieu of standard casters)
- Two Year Service/Labor Warranty Available

*Please refer to spec sheet 4-7 for optional accessory kit details

NOTE: All optional accessory kits are shipped separately for later installation by others at the jobsite.



Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International.

Approval: _____



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Model Specified:		CSI Section 11400

Specifications

Construction, Hardware and Insulation

Cabinet exterior front, louver assembly and doors are constructed of 20 gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge aluminized steel. A set of four (4) 6" high casters are included.

Doors are equipped with a gasket protecting metal door pan, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior incandescent lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aiseways.

Easily removable for cleaning, vinyl magnetic door gasket assures tight door seal. Anti condensate heaters are located behind each door opening.

Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

DIMENSIONAL DATA	1-Section Models	2-Section Models
Net capacity cu. ft.	24.2 (686 cu l)	46.0 (1303 cu l)
Length - overall in.	29 $\frac{7}{8}$ (75.9 cm)	52 $\frac{1}{8}$ (132.4 cm)
Depth - overall in.	35 (88.8 cm)	35 (88.8 cm)
Depth - over body in.	32 (81.3 cm)	32 (81.3 cm)
Depth - door open 90° in.	57 $\frac{7}{8}$ (146.3 cm)	57 $\frac{7}{8}$ (146.3 cm)
Clear door width in.	21 $\frac{1}{8}$ (53.6 cm)	21 $\frac{1}{8}$ (53.6 cm)
Clear half-door height in.	27 $\frac{1}{2}$ (69.9 cm)	27 $\frac{1}{2}$ (69.9 cm)
Clear full-door height in.	57 $\frac{7}{8}$ (146.3 cm)	57 $\frac{7}{8}$ (146.3 cm)
Height-overall on 6" casters	83 $\frac{3}{4}$ (211.5 cm)	83 $\frac{3}{4}$ (211.5 cm)
No. Standard Shelves	3	6
Shelf area sq. ft. ¹	18.8 (1.75 sq m)	34.6 (3.21 sq m)
ELECTRICAL DATA		
Voltage	208/115/60/1	208/115/60/1
Feed wires with Ground	4	4
Wattage @ 208V	1500	3000
Full load amperes	7.8	15.5
SHIPPING DATA		
Length - crated in.	35 (89 cm)	63 (160 cm)
Depth - crated in.	43 (109 cm)	43 (109 cm)
Height - crated in.	83 $\frac{1}{2}$ (212 cm)	83 $\frac{1}{2}$ (212 cm)
Volume - crated cu. ft.	71 (2011 cu l)	131 (3711 cu l)
Net Wt. lbs.	305 (138 kg)	450 (204 kg)
Gross Wt. lbs.	395 (179 kg)	590 (268 kg)

NOTES

NOTE: Figures in parentheses reflect metric equivalents.
 1= Figure shown reflects the area of standard shelf compliment plus the additional storage area available on the cabinet bottom.



Equipped With One NEMA L-14-20P Plug
(one section models only)

NOTE: When ordering please specify: Voltage, Hinging, Door Size, Options and any additional warranties.

Continued product development may necessitate specification changes without notice.
 Part No. TR35902 (revised 12/10)

Heating System

A low watt density, serpentine style, heater is employed for the generation of electric heat. Low velocity air is forced across its large surface area to efficiently move heat radiating away from these through a down-air distribution duct, where it is then evenly distributed throughout the cabinet, assuring the proper holding environment for hot food product, without drying. A vent, located at the top of the cabinet, is included for positive humidity control.

Controller

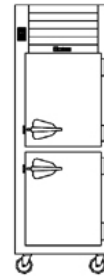
The easy to use water resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

Interior

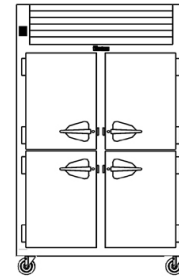
Standard interior arrangements include three (3) chrome plated wire shelves per section, mounted on pilasters, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs.

Warranties

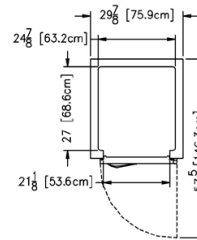
A one year parts and labor warranty is provided standard. An optional 2nd year extended parts and labor warranty is also available.



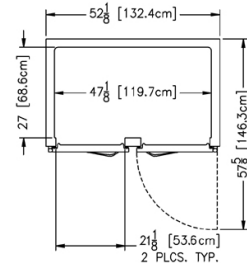
Elevation
One-Section



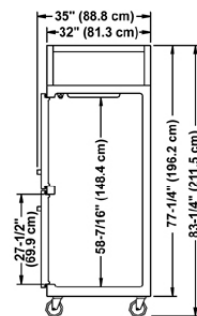
Elevation
Two-Section



Plan - One-Section



Plan - Two-Section



Section - All Models

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