

# Heated Merchandisers



**More Display Flexibility,  
Greater Customer  
Sales Appeal**



PROVEN & TRUSTED SINCE 1952

# Entice Your Customers

Turn those delicious hot food favorites into sales with the sleek, eye-catching Giles Heated Merchandiser - GHM

3 Well  
GHM-4



Designed for maximize flexibility in displaying your menu offerings, while keeping them fresh, at the proper serving temperature ready for sale and your customers' enjoyment. We have a size for every need.

4 Well  
GHM-5

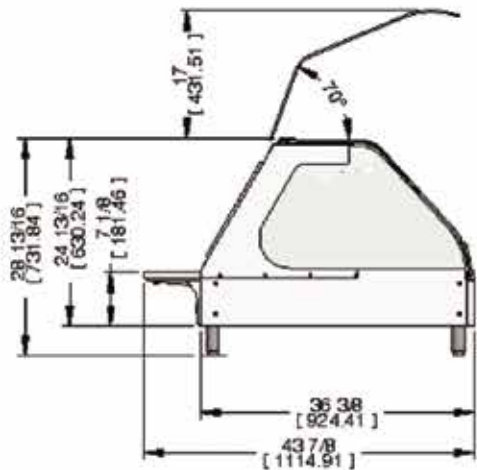
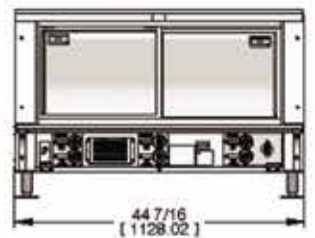
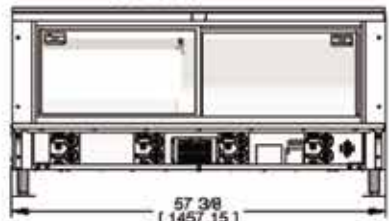
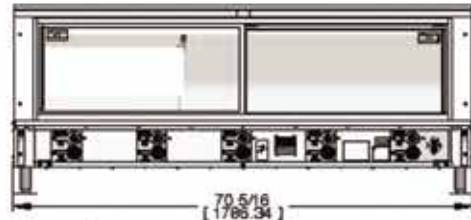
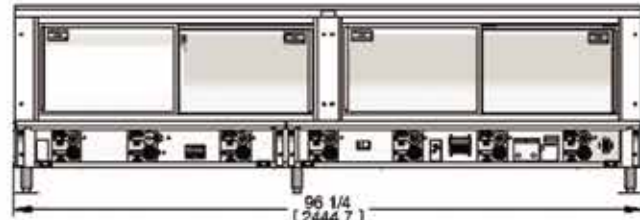


- Four sizes... 3, 4, 5 or 7 wells; 4 to 8 feet long with curved Euro-style glass for an attractive appearance.
- Individual temperature control (upper & lower) for each well.
- Cool white fluorescent lighting for an appealing display.
- Front glass raises and remains open for easy cleaning.
- Folding workshelf/cutting board extends the entire width on the server-side.
- Removable sliding doors on server-side.
- Available as full-serve, self-serve, or a combination.

5 Well  
GHM-6



7 Well  
GHM-8

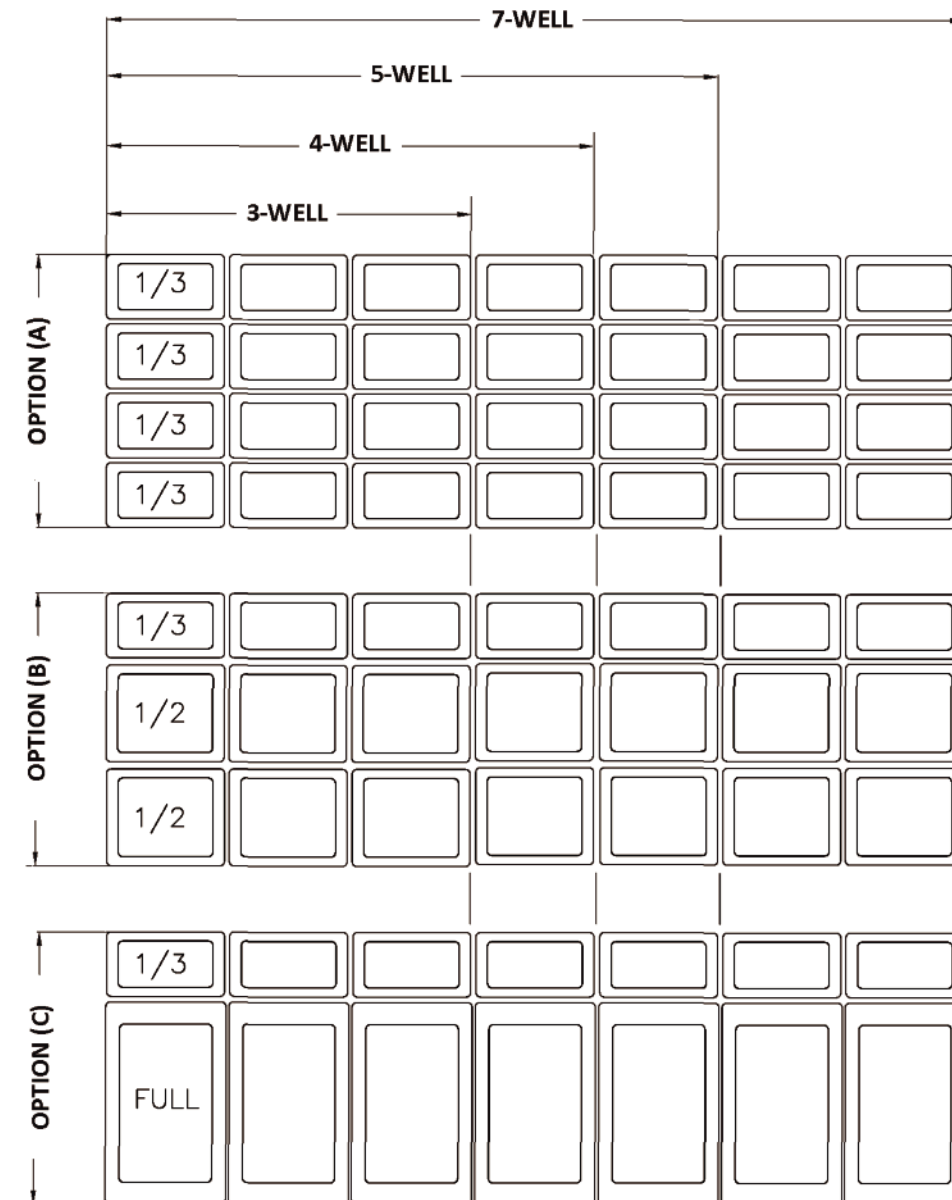


## Practically Endless Pan Layout Options



- Don't Be Limited
- Highly Configurable Pan Grid
- Highlight All Of Your Menu Offerings

### SOME BASIC PAN LAYOUTS



Use 1/4, 1/3, 1/2 or full-size stainless steel service pans. Accommodates pans from 2-1/2" to 4" deep.

\*SERVICE PANS ARE NOT INCLUDED



# GHM Companion Base

## The “PUP” Portable Deli Base

The **PUP Model Base** is a deli manager’s or food service operator’s dream. A key asset in your operation can be this portable, companion Base for a Giles Heated Merchandiser unit. Get rolling... display your menu choices in any desirable location by adding the PUP Base to your equipment line-up.



- Four widths ... 4, 5, 6 or 8 foot to accommodate all GHM Merchandisers.
- Heavy-duty, locking casters provide easy mobility for locating the unit to where desired.
- Wrap-around skirt shields the warmer, allows using Base for a warmer with legs.
- All stainless steel construction, brushed finish.
- Front bumper guard.

*\*We reserve the right to change specifications and/or product design without notice. Such revisions do not entitle purchasers to corresponding changes, additions enhancements, or replacements as related to previously purchased equipment.*

### Giles Food Service Equipment

ISO 9001 Registered Company

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