

Heated Merchandisers With LED Lighting



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



PROVEN & TRUSTED SINCE 1952

Now With LED Lighting For A Positively Brilliant Result

3 Well
GHM-4



4 Well
GHM-5



5 Well
GHM-6

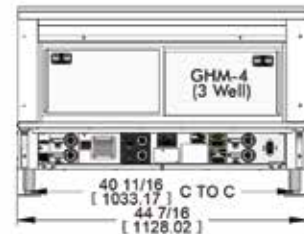
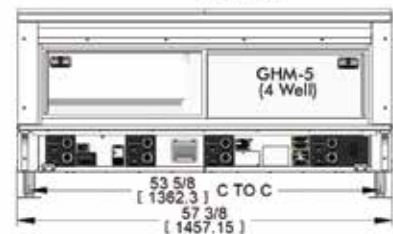
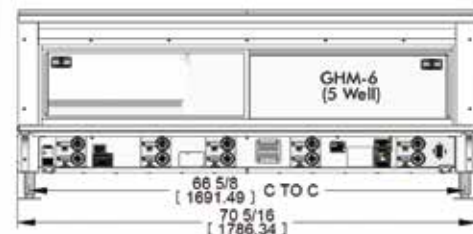
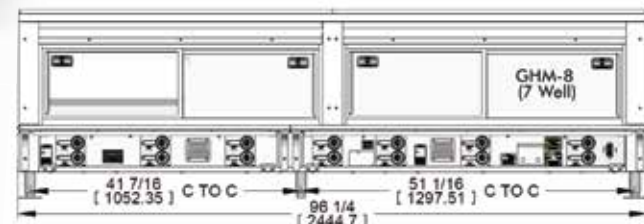
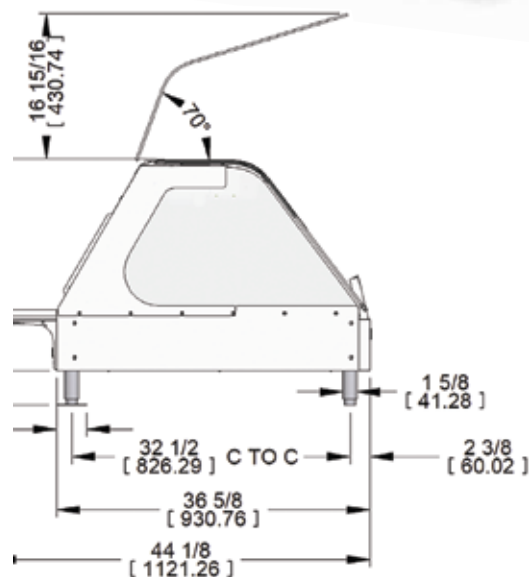


7 Well
GHM-8



The latest evolution of our advanced Giles Heated Food Merchandisers features a new, state-of-the-art LED lighting design that replaces outdated systems utilizing obsolete, hard-to-source replacement bulbs.

- **Innovative LED lighting system provides you with a reliable, economical service life.**
- **Four sizes... 3, 4, 5 or 7 wells; 4 to 8 feet long.**
- **Upper ceramic heating and lower Calrod® heating for a wide variety of foods.**
- **Individual temperature control (upper & lower) for each well.**
- **Hinged 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.**

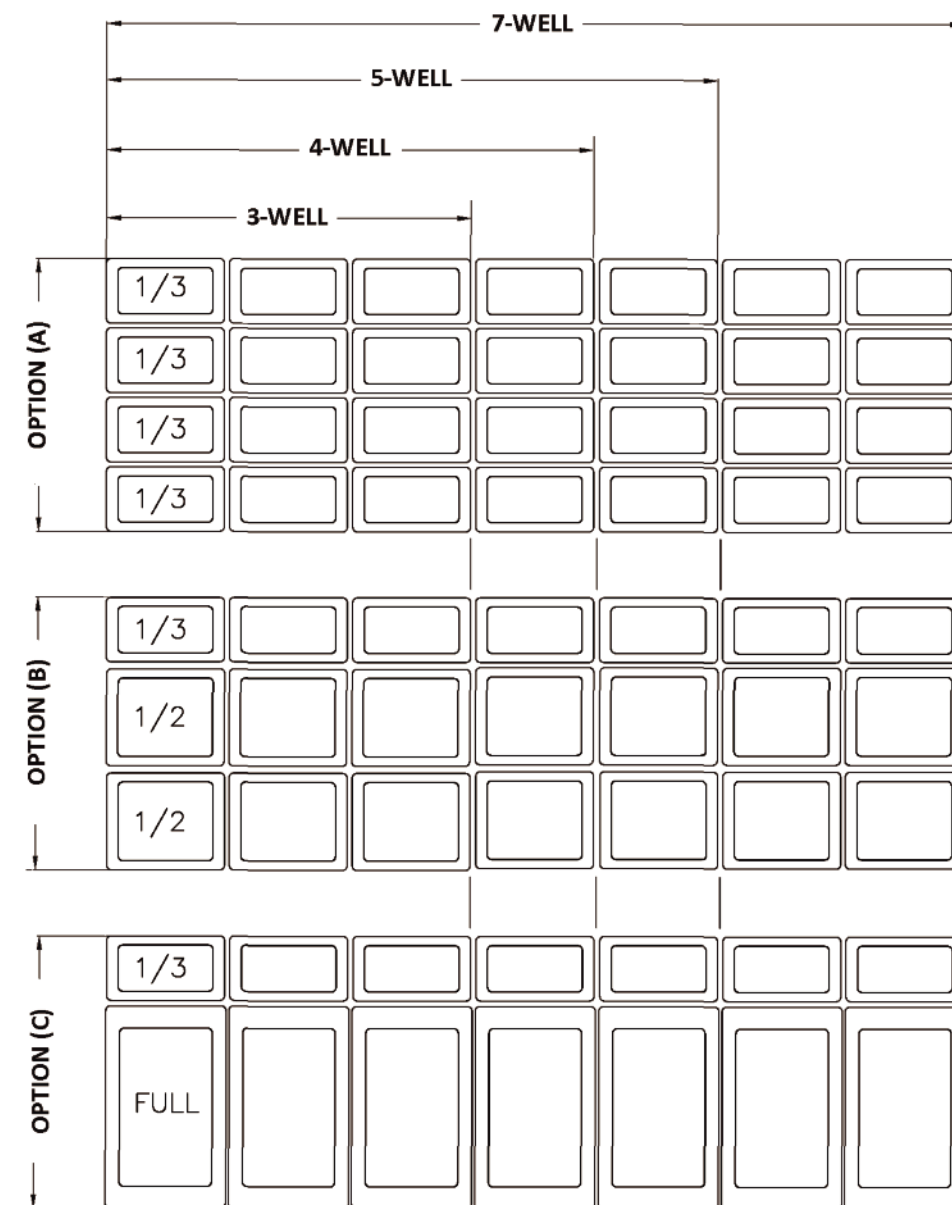


Practically Endless Pan Layout Options



- 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

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