

Heated Merchandisers



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



Responsive. Reliable.

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 customer's enjoyment. We have a size for every need.

4 Well
GHM-5

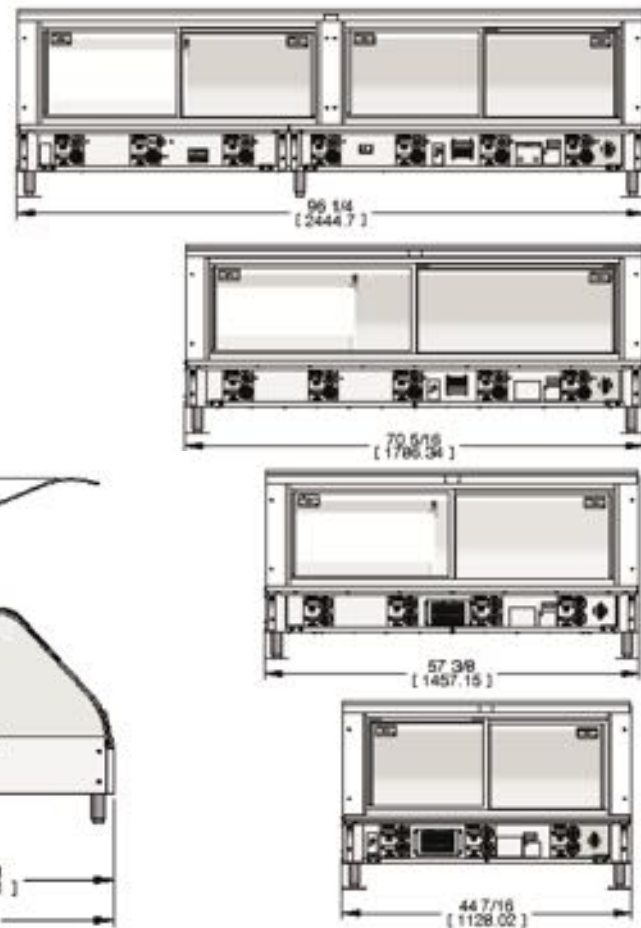


- Four sizes... 3, 4, 5 or 7 wells; 4 to 8 feet long with curved Euro-style glass for an attractive appearance.
- Individual temperature control (upper & lower) for each well.
- Cool white fluorescent lighting for an appealing display.
- Front glass raises and remains open for easy cleaning.
- Folding 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

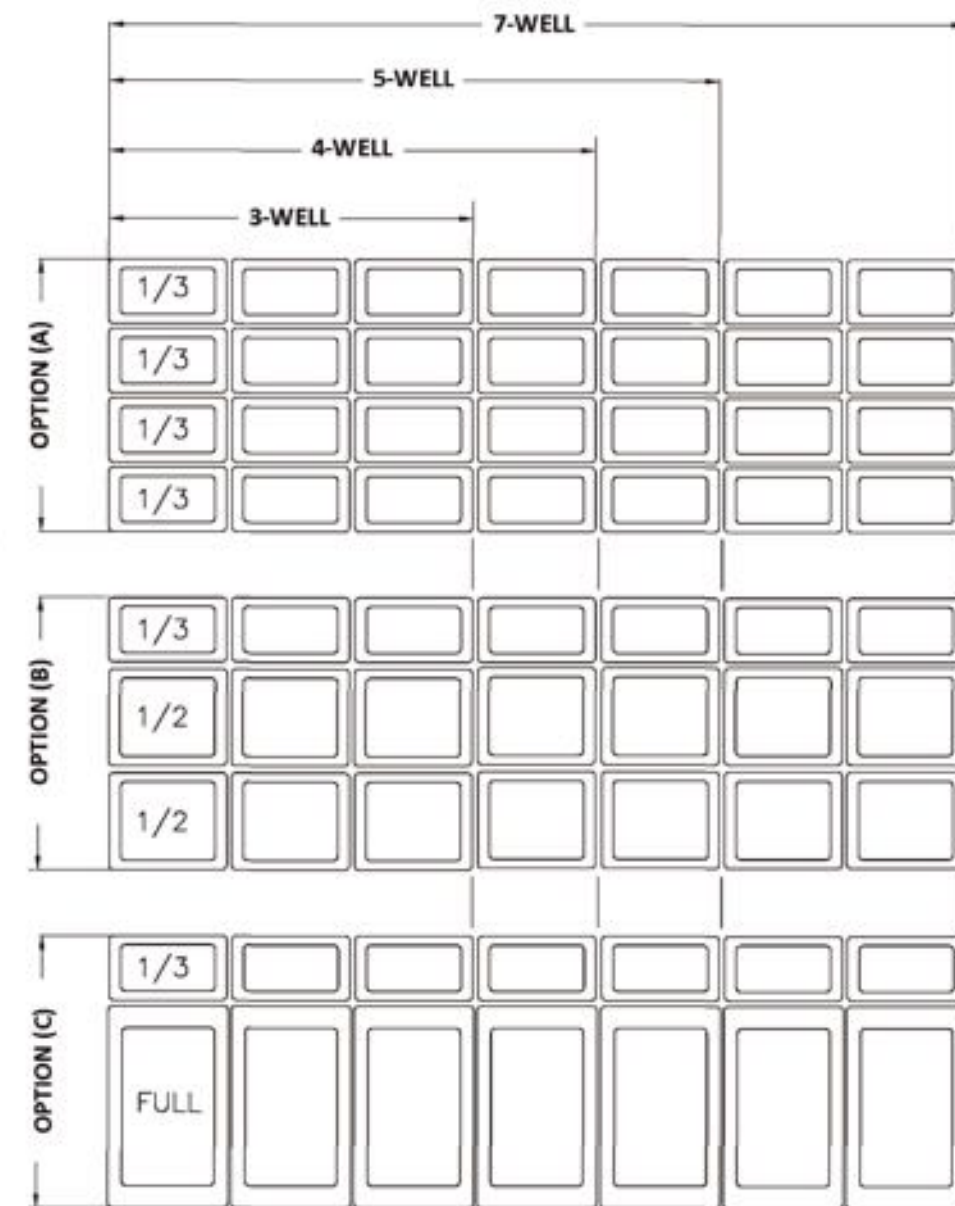


Practically Endless Pan Layout Options

- 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

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

Phone 334.272.1457 • Fax 334.239.4117 • Toll Free: **800.554.4537**

www.gfse.com

Email: services@gfse.com



Responsive. Reliable.

Form 65985 (Rel. Mar. 2020)