Model Specified: CSI Section 11400

G-Series Hot Food Reach-In Holding Cabinets Solid Door







Model G24310

One & Two Sections Models, 32" Deep



	Door Style	<u>Hinging</u>
G14300	Half Height	Right
G14301	Half Height	Left
G14310	Full Height	Right
G14311	Full Height	Left
G24300	Half Height	Left-Right
G24302	Half Height	Right-Right
G24303	Half Height	Left-Left
G24310	Full Height	Left-Right
G24312	Full Height	Right-Right
G24313	Full Height	Left-Left

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 hinging 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.

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 140 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) Plated Wire Shelves Per Section, Supported On Pilasters (installed at the factory)
- Magnetic Snap-In EZ-Clean Door Gaskets
- Gasket-Protecting Anodized Aluminum Door Liner
- Stainless Steel One-Piece Louver Assembly
- 9' (2.7 m) NEMA Cord & Plug Attached (one section models only)
- Set of Four (4) 6" (15 cm) High Casters With Locks
- Three Year Parts And Labor Warranty



Many are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.



Accessory Kits*

- · Additional Plated Shelves
- No. 1 Type Tray Slides To Accommodate (1) 18" x 26" (46 x 66 cm) or (2) 14" x 18" (36 x 46 cm) Sheet Pans, Adjustable To 2" (5 cm) O.C. (not available for 2 sections)
- No. 4 Type Tray Slides To Accommodate (1) 18" x 26" (46 x 66 cm) Sheet Pans (equips one full section, not available for 2 sections)
- Universal Type Tray Slides To Accommodate (1) 18" x 26" (46 x 66 cm) or (2) 14" x 18" (36 x 46 cm) Sheet Pans, or (2) 12" x 20" (30 x 51 cm) Steam Table Pans, Adjustable To 4"
 O.C.
- EZ-Change Interiors To Accommodate #1, universals, universal heavy duty tray slides and shelves (not available for 2 sections)
- 6" (15 cm) High Adjustable Legs (for use in lieu of standard casters)

*Please refer to spec sheet TR35872 for optional accessory kit details. **All optional accessory kits are shipped separately for later installation by others at the jobsite.





Interte

This unit is listed to UL197, C22.2 No. 109 and NSF4 by an approved NRTL. Consult the factory or unit data plate for approval information.

Approval:			



Project	Quantity	Item #
Model Specified:		CSI Section 11400

Specifications

Construction, Hardware and Insulation

Cabinet louver assembly and doors are constructed of 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 galvanized steel. A set of four (4) 6" (15 cm) 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 LED lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aisleways.

Gasket profile and Santoprene® material simplify cleaning and increase overall gasket life. Anti condensate heaters are located behind each door opening.

Both the cabinet and door(s) are insulated with an average of 2" (5 cm) thick high density, non-CFC, foamed in place polyurethane.

DIMENSIONAL DATA	40 0 11	
DIMENSIONAL DATA	1-Section Models	2-Section Models
Net capacity cu. ft.	24.2 (685 I)	46.0 (1303 I)
Length - overall in.	29% (75.9 cm)	521/8 (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% (146.3 cm)	57% (146.3 cm)
Clear door width in.	211/8 (53.6 cm)	211/8 (53.6 cm)
Clear half-door height in.	27½ (69.9 cm)	27½ (69.9 cm)
Clear full-door height in.	57% (146.3 cm)	57% (146.3 cm)
Height-overall on 6" casters	83¼ (211.5 cm)	83¼ (211.5 cm)
No. Standard Shelves	3	6
Shelf area sq. ft.	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 (approx.)		
Length - crated in.	35 (89 cm)	63 (160 cm)
Depth - crated in.	43 (109 cm)	43 (109 cm)
Height - crated in.	83½ (212 cm)	83½ (212 cm)
Volume - crated cu. ft.	71 (2011 I)	131 (3710 I)
Net Wt. lbs.	305 (138 kg)	450 (204 kg)
Gross Wt. lbs.	395 (179 kg)	590 (268 kg)

NOTES

1=Figures in parentheses reflect metric equivalents.
2=Figure shown reflects the area of standard shelf compliment plus the additional storage area available on the cabinet bottom.
3=12" Top clearance preferred for optimum performance and service access.

4=When ordering please specify: Voltage, Hinging, Door Size and Options.

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.

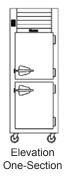
Controller

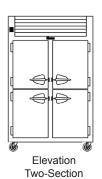
The easy to use water resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

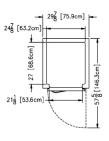
Interior

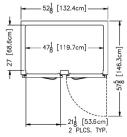
Standard interior arrangements include three (3) plated wire shelves per section, mounted on pilasters, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs.(102 kg)

A three year parts and labor warranty is provided standard on domestic models.



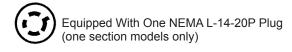






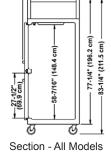
Plan - One-Section

Plan - Two-Section



Part No. TR35902 (REV. 05-01-17)

Continued product development may necessitate specification changes without notice.



35" (88.8 cm) -- -32" (81.3 cm) -

