

Traulsen



G-Series Hot Food Holding Cabinets

Reach-In & Pass-Thru

G-Series: Reliable hot food storage designed to work for you.

Available Models:

- 1 & 2 Section Reach-Ins
- 1 & 2 Section Pass-Thrus

Traulsen's G-Series Hot Food Holding Cabinets offer proven durability and energy efficiency in an economical reach-in or pass-thru design. Utilizing a high performance air distribution system and a durable, 14-foot tubular heating element, consistent temperatures are maintained throughout the entire cabinet - ensuring hot food is stored safely. The built-in digital microprocessor controls temperatures precisely and efficiently. The best features aren't all on the inside though: Traulsen's EZ-Clean Santoprene® gaskets are long-lasting and clean with just sanitizer and a towel.

What's In It For You?

Lower Operating Costs

- Long lasting, all-metal construction extends equipment life.
- Raised door pans protect gaskets, extending their life and reducing replacement costs.
- Factory-installed standard shelving reduces installation expense.
- EZ-Clean Santoprene® gaskets are heat-resistant and sanitizer-friendly.

Support Food Safety

- Maintains superior temperature control and recovery throughout the cabinet.
- Low velocity fans move hot air throughout the unit, minimizing temperature stratification.
- Digital microprocessor control provides accuracy and reliability.



Many models meet Energy Star® requirements. Visit energystar.gov to view current product listing and performance data.



Patented, Plug & Play Microprocessor Control



EZ-Change Interiors (Accessory)



Forced Air Convection Heating System



3-Year Parts & Labor Warranty/5-Year Warranty on Compressor