

G-SERIES - HEATED CABINETS

Reach-In & Pass-Thru



Plug & Play Patented
Microprocessor Control



EZ-Change Interiors
(Accessory)



Forced Air Convection
Heating System



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

Traulsen
4401 Blue Mound Road
Fort Worth, TX 76106

traulsen.com
800-825-8220

G-Series hot food cabinets help you maintain your bottom line while offering superior warm temperature maintenance, proven durability and energy efficiency in an economical cabinet. Traulsen uses a durable 14-foot tubular heating element, coupled with low velocity fans and a digital microprocessor control, to provide consistent, energy-efficient warmth. Additionally, Traulsen's EZ-Clean Santoprene gaskets are long-lasting and clean up with just sanitizer and a towel.

The Traulsen G-Series: reliable hot food storage supporting your budget now and later.



>> Traulsen G-Series Heated Cabinets Help You:

Reduce Costs ...

On Maintenance & Repairs:

- Durable, long-lasting all-metal construction, heating element and digital microprocessor control
- Raised door pans protect gaskets
- Factory-installed standard shelving
- EZ-Clean Gaskets made with sanitizer-friendly Santoprene®

On Monthly Operations:

- All models offer energy efficiency and are ENERGY STAR® listed

Support Food Safety ...

- Superior, consistent temperature maintenance and recovery throughout the cabinet: top-to-bottom and front-to-back.

Enable Your Employees...

- Self-closing/stay open doors

Enjoy Peace of Mind ...

- Digital microprocessor control provides accuracy and reliability

Available Models

>> 1 & 2 Section Reach-In's

- Solid Door Heated

>> 1 & 2 Section Pass-Thru's

- Solid Door Heated



Many models meet ENERGY STAR® requirements effective January 1, 2010.
Visit energystar.gov to view current product listing and performance data.