

| | | | |
|--------------|---------|----------|---------|
| PROJECT NAME | JOB NO. | QUANTITY | ITEM NO |
|--------------|---------|----------|---------|

Deli hot food case

MODEL **GLEGHD**



Deli hot food service case Model GLEGHD

General Information

Refcon hot food deli cases let you display delicious hot entrees, sides and appetizers in a sleek Euro design that matches Refcon's refrigerated full and self-service deli cases.

Refcon hot food deli cases are designed for maximum product presentation value and built from

tough, easy-to-clean laminates and stainless steel.

A deep, oversized stainless steel heated dry well is standard, with multiple individually-heated wells available as an option. Overhead lighting provides a warm, appetizing look as well as radiant heat that helps keep foods at safe, palatable temperatures.

Outside, base units can be ordered in a variety of laminates, as well as stainless steel. Prices will vary per material and design.

Customize your Refcon cases with a wide choice of options, including glass or mirror ends and contemporary lower front decorative lighting. Cases can also be designed for a continuous case line up.

Standard Features

- Tempered curved fixed glass.
- Stainless steel deck.
- Mirror ends.
- One oversized stainless steel common dry well with infinite adjustment temperature control.
- Exterior standard grade plastic laminate (matte finish).
- Lexan® rear sliding doors.
- Overhead radiant heat.
- Separate ON/OFF switch for lighting.

Options

- Stainless steel ends
- Glass insert ends
- Multiple dry wells with individual controls
- Scale extension
- Front cart bumper
- Rear flip-up cutting board
- Lower front decorative lighting
- Continuous case line up
- GFI convenience outlet 15A (to J box)
- 1-year labor warranty

Designed to operate in air conditioned space maintained at 75°F (24°C) and 55% relative humidity. Continuing product improvement may subject specifications to change without notice.

| | |
|-----------------------------------|--|
| CUSTOMER NAME | |
| <input type="checkbox"/> APPROVED | <input type="checkbox"/> APPROVED AS NOTED <input type="checkbox"/> RESUBMIT |
| AUTHORIZED SIGNATURE | DATE |

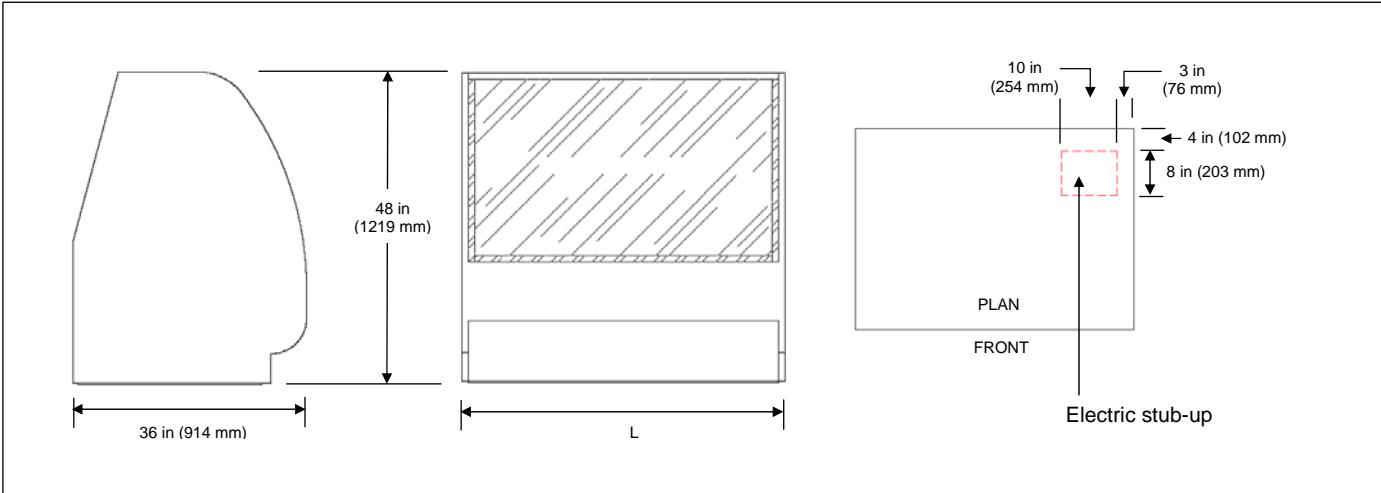


Refcon Inc.
 335 Chestnut Street Norwood, NJ 07648 USA
 Tel: (201) 750-5060
 Fax: (201) 750-5066
 e-mail: sales@refconcase.com
www.refconcase.com

| | |
|---------|---------|
| PROJECT | ITEM NO |
|---------|---------|

Deli hot food case

MODEL **GLEGHD**









| Model | Dimensions | | 1/3 size 4 in. pans | Individual wells (optional) | Crated Weight | |
|-----------|----------------|-------------------|------------------------|-----------------------------------|---------------|-----|
| | (L x D x H) in | (L x D x H) mm | | | lb | kg |
| GLEGHD048 | 50 x 36 x 48 | 1270 x 914 x 1219 | 9 | 3 | 575 | 261 |
| GLEGHD072 | 74 x 36 x 48 | 1880 x 914 x 1219 | 15 | 5 | 860 | 390 |
| GLEGHD096 | 98 x 36 x 48 | 2489 x 914 x 1219 | 18 | 6 | 1120 | 508 |
| GLEGHD144 | 146 x 36 x 48 | 3708 x 914 x 1219 | 30 | 10 | 1720 | 781 |

Laboratory certifications



Electrical

| Model | Dry well heat | | | | | | Overhead warmer | | | |
|-----------|---------------|-------|----------|---------------|-----------|---|-----------------|---------------|-----------|--|
| | Volts | Phase | Cycle/Hz | Watts | MCA | Plug type | Volts | Watts | MCA | Plug type |
| GLEGHD048 | 208 | 1 | 60 | 2558 | 16 | NEMA L6-20P  | 120-208 | 950 | 7 | NEMA L14-20P  |
| GLEGHD072 | 208 | 1 | 60 | 4243 | 26 | NEMA L6-30P  | 120-208 | 1560 | 12 | |
| GLEGHD096 | 208 | 1 | 60 | 5096 | 31 | NEMA L6-50P  | 120-208 | 1900 | 14 | |
| GLEGHD144 | (2) 208 | 1 | 60 | 8486 Total | (2) 26 | (2) NEMA L6-30P  | 120-208 | 3120 Total | (2) 12 | (2) NEMA L14-20P  |

Please specify exterior finish:



Refcon Inc.

Tel: (201) 750-5060
www.refconcase.com