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| PROJECT NAME | JOB NO. | QUANTITY | ITEM NO |
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Cafeteria hot food service case

MODEL M/GMAJHD



Cafeteria full-service hot food case
Model M/GMAJHD.

General Information

Refcon cafeteria hot food cases offer contemporary design in a well-built, highly functional case. Sleek curved glass design gives you all the display volume you need along with 100 percent product visibility.

The Refcon hot food service case features a stainless steel well designed for standard full-sized steam table pans and a fixed

tempered glass front. Fluorescent lighting, Lexan® sliding rear doors and Lexan® end panels are standard.

Refcon M/GMAJHD models are available in three standard lengths and are often specified as “drop-in” items, ready to install directly into your counters.

We can also integrate the hot food case into a complete, custom cafeteria counter line with a variety of dry, heated, refrigerated and self-service cases according to designers specifications.

In addition, we offer several contemporary design concepts, such as “floating counters” that use pedestal bases to create an open look. Everything you want and need, from the basics to the exotic, from one trusted source.

Standard Features

- Tempered curved front glass.
- Single stainless steel well designed for standard steam table pans up to 4 in (102 mm) deep.
- Dry hot well with single temperature, ON/OFF control.
- Separate ON/OFF control for lights
- Lexan® ends.
- Lexan® rear sliding doors.
- 3500K fluorescent lights on separate circuit from heat.
- (2) 6 ft. power cord and plug.

Options

- Custom base counter
- Multiple hot dry wells with individual controls
- 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.

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



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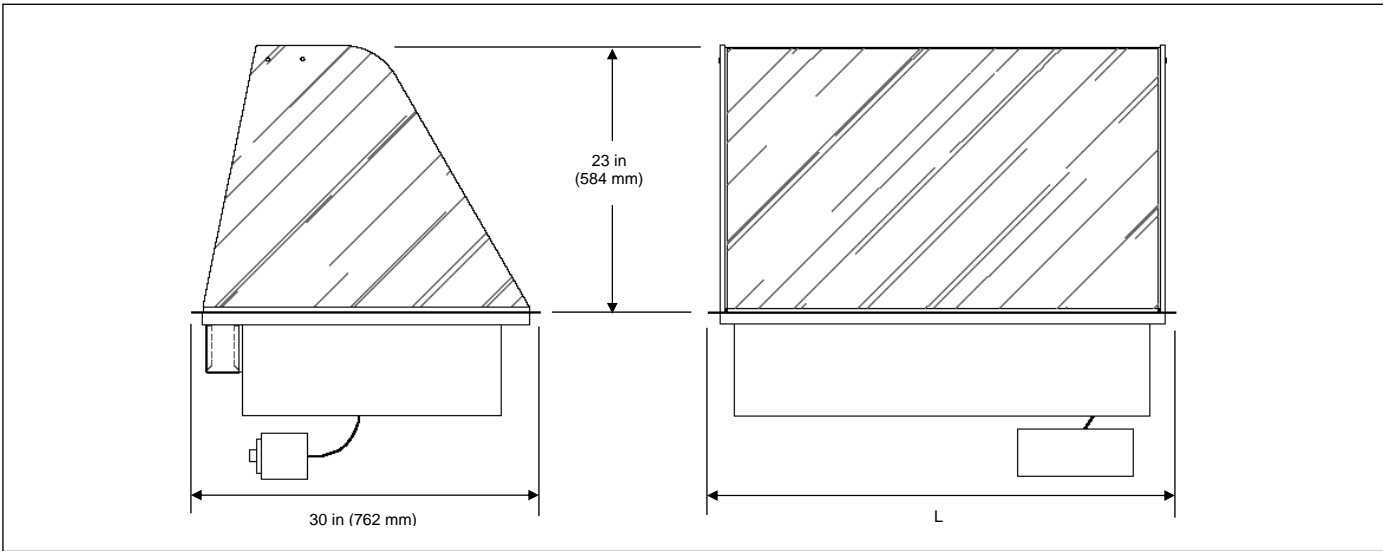
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www.refconcase.com

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Cafeteria hot food service case

MODEL M/GMAJHD



| Model | Dimensions | | Pans 12 x 20 x 4 | Crated Weight | |
|-------------|------------------|------------------|---------------------|---------------|-----|
| | (L x D x H) in | (L x D x H) mm | | lb | kg |
| M/GMAJHD038 | 40 1/4 x 30 x 23 | 1022 x 762 x 584 | 2 | 275 | 125 |
| M/GMAJHD049 | 52 1/8 x 30 x 23 | 1324 x 762 x 584 | 3 | 350 | 159 |
| M/GMAJHD057 | 60 x 30 x 23 | 1524 x 762 x 584 | 4 | 400 | 182 |


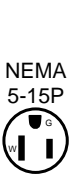



Laboratory certifications



Clearances: 20 in. (508 mm) below deck required.

Cutout: Subtract 1 1/2 in. (38 mm) from length and width dimensions.

Electrical: Dry well heat and lighting operate on separate circuits.

| Heat | | | | | | | Lighting, only—all models | | | | |
|-------------|-------|-------|----------|-------|------|--|---------------------------|-------|-----|---|--|
| Model | Volts | Phase | Cycle/Hz | Watts | MCA | Plug type | Volts | Watts | MCA | Plug type | |
| M/GMAJHD038 | 120 | 1 | 60 | 1700 | 14.2 | NEMA 5-20P  | 120 | 114 | 1.3 |  | |
| | 208 | 1 | 60 | 1700 | 11.0 | NEMA L6-20P  | 120 | 114 | 1.2 | | |
| M/GMAJHD049 | 208 | 1 | 60 | 2500 | 16.0 | NEMA L6-20P  | 120 | 114 | 1.2 | | |
| M/GMAJHD057 | 208 | 1 | 60 | 3400 | 21.0 | NEMA L6-30P  | 120 | 114 | 1.7 | | |

Please specify exterior finish:



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