



G.A. SYSTEMS, Inc.

SPECIALIZING IN CAFETERIA SERVING LINES

SPEC SHEET

Steam Table Cabinet



Specifications

Top is 16 gauge 304 stainless steel #4 finish. Front and back edges are turned down 102° and turned back 90° eliminating the gap between the top and the base of the cabinet. The ends are turned down 90° flush with cabinet base, this eliminates any open space between G.A. Systems cabinets. The top is secured to the base with 4 stainless steel flush head screws. Two staggered interior edges turned down 90° to accommodate the lids. The top is foam filled insulated. One 3/4" diameter pin is welded at each end of the top. Each pin has two 5/16" diameter holes. The lower hole is used to join adjacent G.A. Systems cabinets.

Body of cabinet is fabricated of 1" square 18 gauge stainless steel and cold rolled tubing to form the top and bottom frames. Each is welded to 1-1/2" square 18 gauge stainless steel corner posts. Each corner post is filled with a urethane foam type insulation and capped. All joints are welded with all exposed welds being ground and polished. 20 gauge galvanized body panels are welded to tubing super structure. An inner liner between outer walls and interior food well is constructed of 22 gauge stainless steel with 2B finish and surrounded with 1-1/4" #2000 urethane foam.

The wells are manufactured with 18 gauge 304 stainless steel #4 finish with 3/8" edge turned down. Each well has a 1" drain with drain cap. The drain is located near server side and centered within well. All drains are manifold into one drain.

Exterior front, back and ends are trimmed with 22 gauge stainless steel #4 finish trim to accept laminated color panels. Laminate is applied to 1/8" board for additional strength.

The under storage shelf is 18 gauge stainless steel.

Bottom is fully enclosed. There is a 3-3/4" clearance from the bottom of the cabinet to the floor. Plate type 3" swivel non-marking casters with brakes. Cabinet heights are ADA compliant.

PROJECT: _____

ITEM #: _____

MODEL: _____

Standard Features

- ☐ Temperature for each well individually controlled
- ☐ Each well accommodates (1) 12" x 20" pan or fractional equivalent
- ☐ Manifold drain
- ☐ Floor drain required in wet operation(2)
- ☐ Locking pins, one at each end
- ☐ Operates with wet or dry operation
- ☐ Plate type 3" swivel non-marking casters with brakes

Accessories

- ☐ Tray Slide Stainless Steel
- ☐ Tray Slide Solid Surface
- ☐ Double Sided Sneeze Guard Glass
- ☐ Double Sided Sneeze Guard Acrylic
- ☐ Single Sided Sneeze Guard Glass
- ☐ Single Sided Sneeze Guard Acrylic
- ☐ Single Sided Self Serving Sneeze Guard Acrylic
- ☐ Merchandise Display Rack Single
- ☐ Merchandise Display Rack Half
- ☐ Display Shelf Double (stainless steel)
- ☐ Single Display Shelf (glass)
- ☐ Cash Shelf 15"
- ☐ Cash Shelf 20"
- ☐ Cash Shelf 24"
- ☐ Tray Shelf 12"
- ☐ Tray Shelf 15"
- ☐ Tray Shelf 18"
- ☐ Toe Kick
- ☐ Premium High Pressure Laminate
- ☐ Graphic Panels Stand-off
- ☐ Graphic Vinyl Decals
- ☐ Doors Sliding / (3, 4, & 5 well cabinets / Co380)
- ☐ Doors Hinge (EST2 & ST2 / Co701)
- ☐ Work Shelf

Heating system; each well has a concealed 1250 watt heat element with an infinite control to adjust heating temperature and ready indicator lights. High limit prevents overheating. The wells operate moist or dry heat for your food.



Intertek

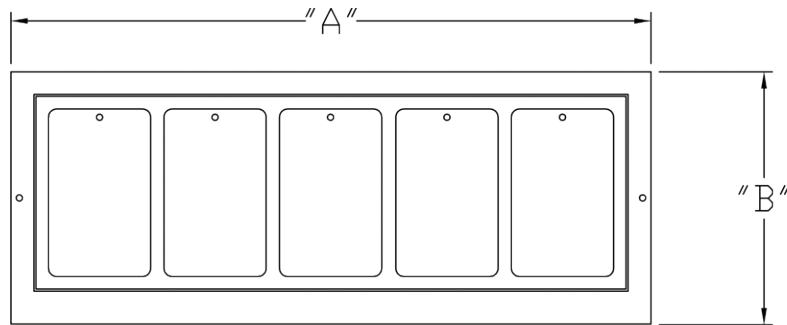


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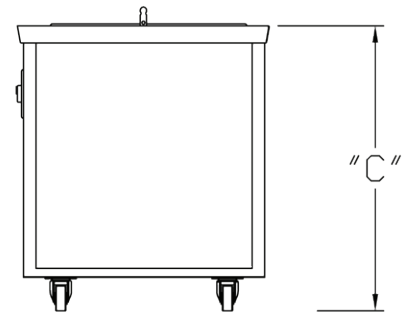
Conforms to UL Std. 197
and NSF/ANSI Std. 4
Certified to CSA Std. C 22.2 #109
Rev 04/2019



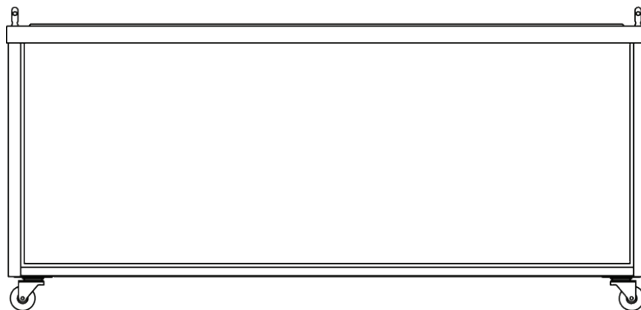
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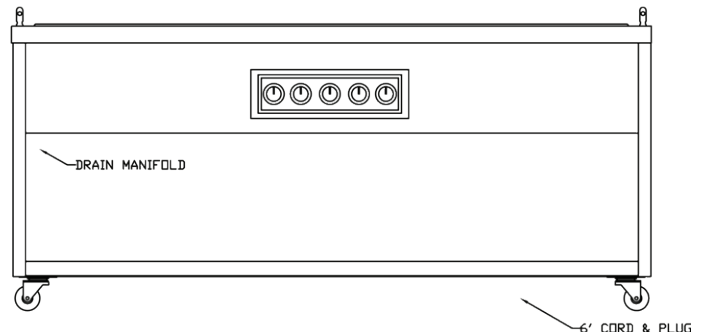
TOP VIEW



END VIEW



BACK VIEW



FRONT VIEW

| ITEM | MODEL | LENGTH | WIDTH | HEIGHT | LBs | VOLT | Hz. | REQUIREMENT | CORD | PLUG |
|-------|-------|--------|---------|---------|-----|------|-----|-------------|------|-----------|
| C0334 | ST2 | 36" | 30-3/8" | 34" | 250 | 208 | 60 | 1Ø 20 AMP | 6' | NEMA 6-20 |
| C0113 | ST3 | 55" | 30-3/8" | 34" | 300 | 208 | 60 | 1Ø 20 AMP | 6' | NEMA 6-20 |
| C0115 | ST4 | 63" | 30-3/8" | 34" | 350 | 208 | 60 | 1Ø 30 AMP | 6' | NEMA 6-30 |
| C0116 | ST5 | 77" | 30-3/8" | 34" | 450 | 208 | 60 | 1Ø 30 AMP | 6' | NEMA 6-30 |
| C0754 | ST336 | 55" | 36-3/8" | 34" | 300 | 208 | 60 | 1Ø 20 AMP | 6' | NEMA 6-20 |
| C1113 | EST2 | 36" | 30-3/8" | 31-1/2" | 250 | 208 | 60 | 1Ø 20 AMP | 6' | NEMA 6-20 |
| C0614 | EST3 | 55" | 30-3/8" | 31-1/2" | 300 | 208 | 60 | 1Ø 20 AMP | 6' | NEMA 6-20 |
| C0117 | EST4 | 63" | 30-3/8" | 31-1/2" | 350 | 208 | 60 | 1Ø 30 AMP | 6' | NEMA 6-30 |
| C0616 | EST5 | 77" | 30-3/8" | 31-1/2" | 450 | 208 | 60 | 1Ø 30 AMP | 6' | NEMA 6-30 |