



PROVEN & TRUSTED SINCE 1952

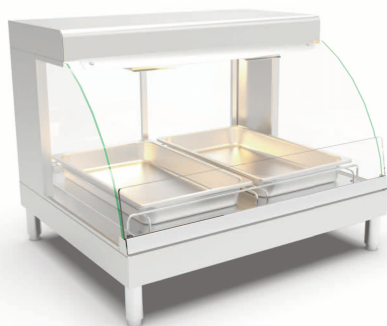
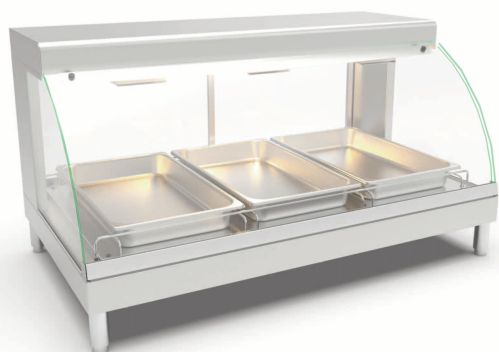
Countertop Hot Case

GCW Series

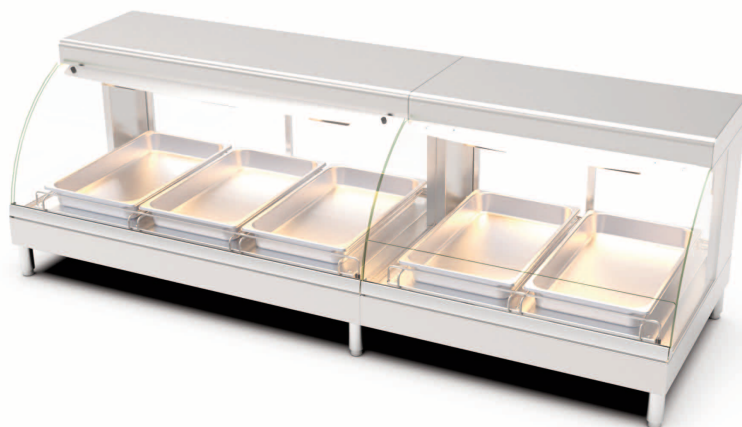
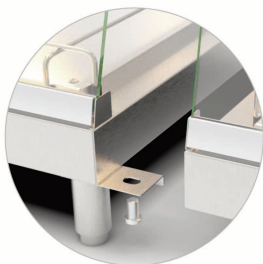
The newest addition to the Giles line of hot food holding equipment. The GCW is ideal for countertop "grab-n-go" sales opportunities, even light buffets. An innovative LED lighting system provides attractive & energy efficient illumination for displayed items.

A bottom conductive heating plate & overhead infrared heat keep foods fresh & moist at an optimum holding temperature.

The Giles GCW Hot Case is available in 2 & 3-pan models in full-serve & self-serve options. Units may be combined with a mating kit to create a seamless display up to any length desired. *Each individual unit is equipped with its own cord & plug.



Optional mating kit for extending food holding capacity



Design Features

- Bright, efficient LED lighting provides 2500K warm light rated up to 50,000 hrs of operation.
- Removable pan divider keeps food pans organized and evenly spaced.
- Holds 2" to 4" deep pans. Each space can hold (1) full size pan, (2) 1/2 size pans, (3) 1/3 size pans, or (4) 1/4 size pans.
- Full-serve & self-serve configurations or a combination of both. Easily field-convertible between the two.
- All stainless steel construction
- Full-serve model features curved front glass that tilts forward for easy cleaning.
- Adjustable 4" legs for easy leveling. Unit can also be installed without legs and sealed to a countertop.
- Manufactured and assembled in the USA.



Standard Items Provided *Note: Service pans not provided

Pan Divider	Pan divider ships inside the unit and may be removed for easy cleaning.
Adjustable Legs	4" adjustable legs come factory assembled and may be removed if desired.

GILES Food Service Equipment

ISO 9001-2015 Certified

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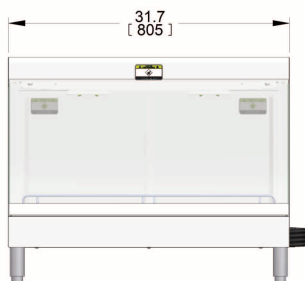
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Countertop Hot Case

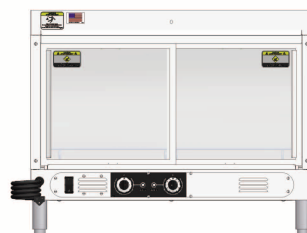
GCW Series



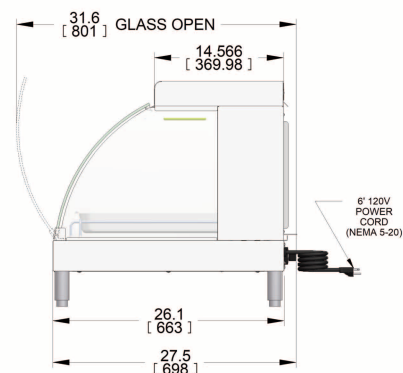
3-Pan Model



2-Pan Model



*Glass open dimension
N/A for self-serve model



Specifications

*Specifications and/or product design are subject to change without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Dimensions:

Model	Width	Height	Depth	Counter Space
GCW-2/1	31.7 in (805 mm)	25.4 in (646 mm)	27.5 in (698 mm)	6.1 sq ft (0.57 sq m)
GCW-3/1	45.3 in (1152 mm)	25.4 in (646 mm)	27.5 in (698 mm)	8.7 sq ft (0.81 sq m)

Electrical Specification:

Model	Volts	Ph	Hz	Watts	Amps
GCW-2/1	120	1	60	1,200	10.0
GCW-3/1	120	1	60	1,776	14.8

Power cord plug requires NEMA 5-20 Receptacle



Shipping Specification:

Model	Crated Wt	Crated Dimensions	Cube
GCW-2/1-FS	120 lb (54 kg)	46"W x 40"L x 36"H [1168 mm x 1016 mm x 914 mm]	38 cu ft (1.1 cu m)
GCW-2/1-SS	105 lb (48 kg)	46"W x 40"L x 36"H [1168 mm x 1016 mm x 914 mm]	38 cu ft (1.1 cu m)
GCW-3/1-FS	160 lb (73 kg)	57"W x 40"L x 36"H [1448 mm x 1016 mm x 914 mm]	48 cu ft (1.4 cu m)
GCW-3/1-SS	140 lb (64 kg)	57"W x 40"L x 36"H [1448 mm x 1016 mm x 914 mm]	48 cu ft (1.4 cu m)

How To Specify

1 Warmer Model & Style. Choose Item Number:

2 Select Optional Accessories & Quantities:

✓	Model	Style	Volt	Ph	Hz	Item Number
	GCW-2/1-FS	Full-serve	120	1	60	71870
	GCW-2/1-SS	Self-serve	120	1	60	71871
	GCW-3/1-FS	Full-serve	120	1	60	71868
	GCW-3/1-SS	Self-serve	120	1	60	71869

Qty	Description	Part No.
	Mating Kit	71894
	Full-size Pan, 2-1/2" Deep	76024
	Full-size Pan, 4" Deep	76175
	1/2-size Pan, 2-1/2" Deep	76185
	1/2-size Pan, 4" Deep	76186
	1/3-size Pan, 2-1/2" Deep	76188
	1/3-size Pan, 4" Deep	76189

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