



# ThermoGlo™

Models CB1, CB2, CD5

## Transfer Cabinets

Item No: \_\_\_\_\_

AIA FILE NO. / SPEC NO.

CONSULTANT/ CONTRACTOR APPROVAL



The Marshall Models CB1, CB2 & CD5 Transfer Cabinets feature our ThermoGlo™ technology. Heat radiates from every square inch of the upper and lower flat plate heating surfaces. This eliminates the need to clean intricate calrod, wire and reflector assemblies. An integrated temperature/timer control maintains consistent product temperatures on both top and bottom of each tier, allowing you to select different settings for each tier. A four-channel timer allows you to track holding of up to four products. Timer can be “linked” to track product rotation or independent to track individual products.

**Model CB1, CB2 or CD5's** ThermoGlo™ flat heating surfaces transmit heat more efficiently and resulting in longer product hold times. Units can be optimized for sandwiches, biscuits and several other food products. Adjustable dividers allow a variety of products to be heated simultaneously.

All Marshall products are supported by a nationwide service organization and in-house, full-time Customer Support Department. To place an order call:

**1-800-627-8368**

**Marshall's Transfer Cabinet incorporates ThermoGlo™ technology designed to hold sandwiches, biscuits and other wrapped or boxed foods while maintaining temperature requirements.**

### FEATURES

- Microprocessor controls exact heat intensity to furnish a specific temperature for top and bottom of each tier
- Delivers a wide range of temperature capabilities to fill exact warming and holding requirements
- Flat surface allows for easy wipe-clean maintenance
- Food stays “presentation ready” longer
- Illumination is provided by (2) fluorescent lights
- Four-channel timer

### CONSTRUCTION

- Heavy gauge stainless steel
- Designed and built to custom specifications with heat radiating from the ThermoGlo™ surfaces
- Heaters designed with a flat unbreakable radiating metal face encased in stainless steel housing

**NSF Listed  
FOR COMMERCIAL USE ONLY**

*\*Ask about Marshall's companion High Speed Toasters, Conveyor Broilers and Ventilation Systems.*

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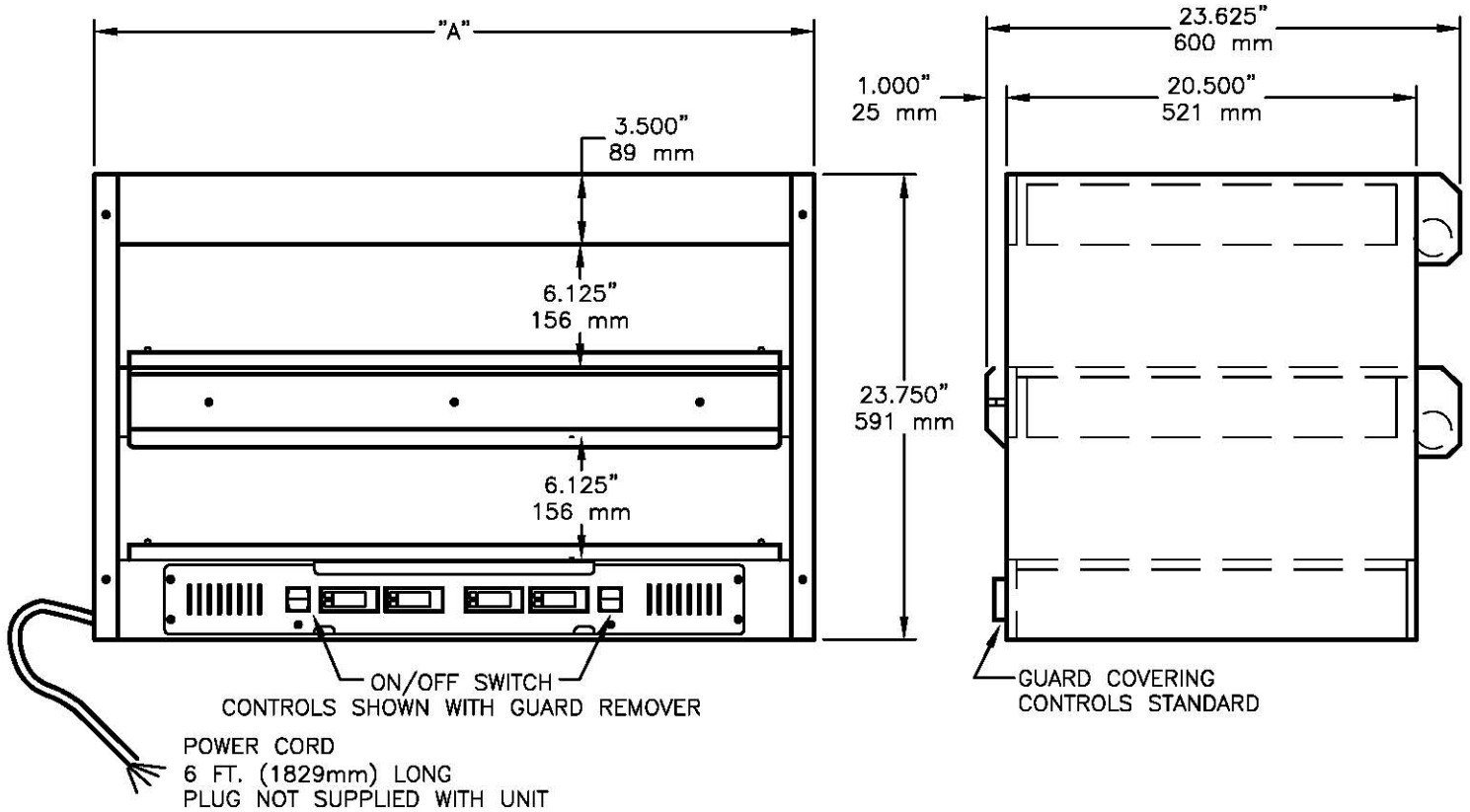
#### Marshall Air Systems, Inc.

419 Peachtree Drive South • Charlotte, North Carolina 28217 USA • Phone: (704) 525-6230 Fax: (704) 525-6229 • [www.marshallair.com](http://www.marshallair.com)



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### Overall Dimensions Models CB1, CB2, CD5

Dimensions:	Height:	"A" Width:	Depth:
CB1	23.750" (603 mm)	45.500" (1156 mm)	23.625" (600 mm)
CB2	23.750" (603 mm)	36.000" (914 mm)	23.625" (600 mm)
CD5	23.750" (603 mm)	24.000" (610 mm)	23.625" (600 mm)

Shipping Information:	Weight:	Ship Wt:	NMFC Freight (USA)	Ship. Cubes:
CB1	180 lbs. (82 kilos)	217 lbs. (98 kilos)	Class 100	33 cubic ft.
CB2	172 lbs. (78 kilos)	197 lbs. (90 kilos)	Class 100	29 cubic ft.
CD5	135 lbs. (62 kilos)	155 lbs. (71 kilos)	Class 100	19 cubic ft.

#### Electrical

Wiring:	CB1	CB2	CD5	Notes
CB1	208V/60Hz/1ph	21 amps/ 4.368 kw		L1, L2, N, G, 6 ft. long
CB2	208V/60Hz/1ph	17 amps/ 3.536 kw		L1, L2, N, G, 6 ft. long
CD5	120V/60Hz/1ph	18 amps/ 2.16 kw		L1, N, G, 6 ft. long

Gas Supply: None

Options: International voltages available

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