

ThermoGlo[™]

ı	Item No:
Γ	AIA FILE NO./ SPEC NO.
Ī	CONSULTANT/ CONTRACTOR APPROVAL

Model DH5 Series Transfer/Holding Cabinets



The Marshall DH5 series transfer/holding cabinets feature our ThermoGloTM testing technology. Heat radiated from every square inch of the upper and lower flat heating surfaces. This eliminates the need to clean intricate Calrocheaters (wire guards and reflector assemblies. ThermoGloTM flat heating surfaces transmit more heat, more efficiently and evenly resulting in longer held times for a radiety of foots products.

Marshall's precision microprocestor digital control with four channel timer that will trave three products each tier (up to 12 products total on 4-tier units) and allows independent temperature set points for the top and bottom heat surfaces and product time management of each tier. This allows operations to optimize holding environments for a variety of road items such as biscuits areads, casseroles, baked potatoes, fried or grilled near turns and more.

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 /Holding Cabinets incorporate ThermoGlo™ technology designed to hold a variety of baked, broiled, grilled or fried products hotter and longer.

FEATURES

- Integrated temperature control to program the optimum imperatures for each food nem
- Integrated timer facilitates product quality management of each tier
- Timer function can be linked to manage a single food item or independent to manage each tier
 - A removable back and flat surfaces allow for easy wipe-clean maintenance
 - Convertible from a single-vide operation to pass-through
- A variety of the height opening sizes accommodate various full, half and one-third steam table pan depths or half-size sheet pan
- Captured removable lid holds moisture in or written products and is removable for fried products.

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

ETL, CETL and NSF Listed FOR COMMERCIAL USE ONLY

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

Marshall Air Systems, Inc.

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

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Dimensions:	Height:	'A"	Wittn: "B"		Depth:		Opening: VD"	No. of Shelves
DH5- 3_	9.25"	(255mm)	22.37 3 " (5681	n(v)	14.5"	(268.nm)	(1) 3 (16mm)	1
DH5 – 63	1 1.0"	(381mm)	22.375" (5681	m. 1)	14.5"	(36 mm)	2 3 (76mm)	2
DH5 333	18"	(470r m)	22.375" (5581	nm)	14.5"	(238mm)	(3) 3" (76mm)	3
DH:333	23.0',	(584n m)	22.37 (" (568)	ım)	14.5"	(368mm)	(4) 3" (76mm)	4

Shipping Information:	Wei, ba:	S ip wt:	Snip Cubes.
DH5 – 3	2 lbs (19 kg)	50 lbs. (23 kg	8 cul ac fet
DH5 – 33	50 lbs. (23 kg)	58 lbs. (26 kg	8 cubic feet
DH5 – 323	58 lbs. (2) kg)	66 lbs. (70 kg)	11 cu i feet

DH5 – 3.		50 bs. (23	$3 \log 5$	8 lbs. 26 kg	8 cubic fee
DH5 – 323	7	8 lbs. (2	(kg) 6	6 lbs. (10 kg)	11 vu i fee
DH3 - 33/3		66 lbs (30	(Va) 8	(lbs. (3) kg)	1.2 dubic fee
Electrical: All	osti	Model 120v	40		

DH5- 3333	17.2A/2.1.W	
DH5 - 333	12.9A/1.5kW	
DH5 – 33	8.6471.0kW	

Options:

Wiring:	4-tier units: 6-foot ford VEMA 5-20 plag	
	1, 2 & 3-tier upite 6-fool cord NEMA 5 75 plug	

Gas Supply: None	<u></u>		
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International voltages, (Egyrval; consult factory for additional configurations and sizes.

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