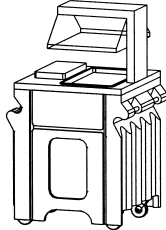
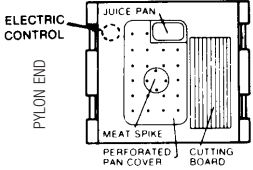
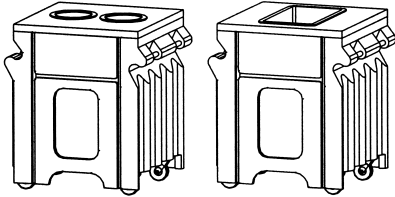
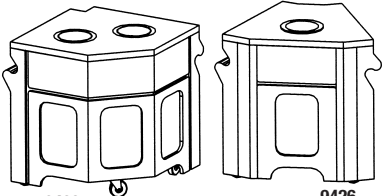
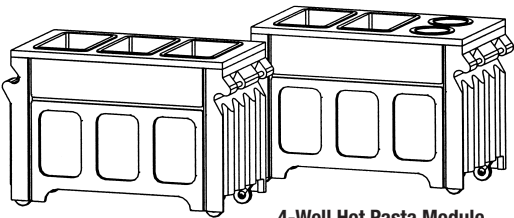
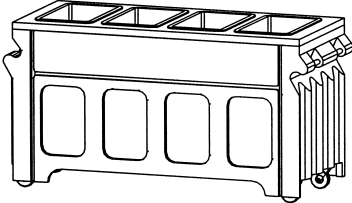
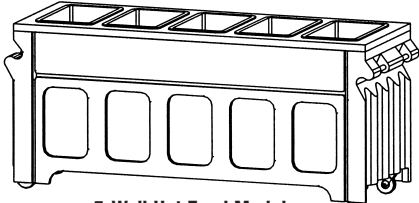


Galley® Line

Sanitary, Heavy-duty, Scratch-resistant Serving Modules

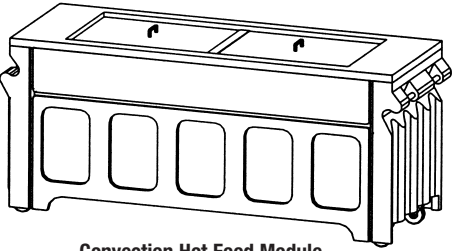
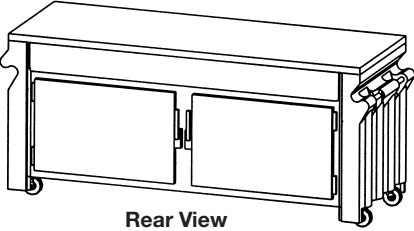

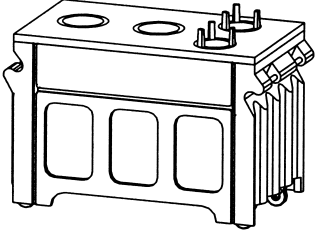
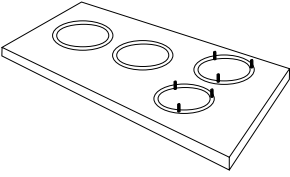
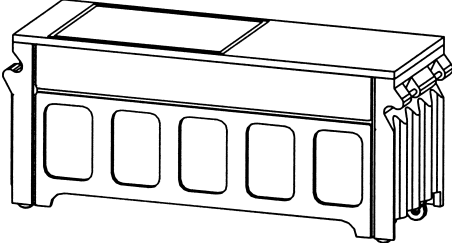
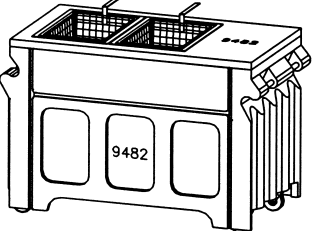
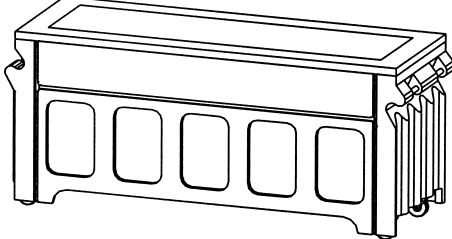
NOTE: Always specify color: Pewter Tan, Dove White or Black Pearl. Basic Galley modules do not include accessories.

Heated Modules	Model Number	Electrical	Description	Dimensions			Shipping
				Width-Depth	Height	Class	Weight Pounds
 <p>Entree Module and Hors d'oeuvres</p>	9010	120V, 1 Ph.	Entree Module includes Adjustable Canopy with Infrared Heat and Light, Wood Cutting Board, Drip Pan with Perforated Cover, Meat Spikes, and Juice Pan. Canopy adjusts from 54" to 60". Pylon on male end.	28"	28"	54" to 60"	100 240
				 <p>All Sides Closed. Optional Tray Slide (s): #8772. Replacement Vivac Breath Guard: #7000736. Replacement Hardwood Butcher Block Cutting Board #8766. Heating Element: #4040111.</p>			
 <p>Hot Soup, Chili or Cereal Module</p>	9011	120V, 1Ph.	One Round Hot Well Soup, Chili and Cereal Module - 7 quart	28"	28"	36"	100 200
	9012	120V, 1Ph.	Two Round Hot Well Soup, Chili and Cereal Module - 7 quart	28"	28"	36"	100 225
	9013	120V, 1Ph.	One Rectangular Hot Well	28"	28"	36"	100 200
			All Sides Closed. Optional Tray Slide (s): #8772.				
 <p>45° & 90° Corner Soup Module</p>	9422	120V, 1Ph.	Two Round Hot Wells, 90° Corner, turns line to left	32"	28"	36"	100 250
	9423	120V, 1Ph.	Two Round Hot Wells, 90° Corner, turns line to right	32"	28"	36"	100 250
	9426	120V, 1Ph.	One Round Hot Well, 45° Corner, turns line to left	32"	28"	36"	100 250
	9427	120V, 1Ph.	One Round Hot Well, 45° Corner, turns line to right	32"	28"	36"	100 250
			All Sides Closed. Optional Tray Slide for 9422 and 9423: #8779. Optional Tray Slide for 9426 and 9427: #8770A Inner and #8770B Outer.				
 <p>3-Well Hot Food Module 4-Well Hot Pasta Module</p>	9030	120V, 1 Ph.	Three Well Hot Food Module	50"	28"	36"	100 360
	9031	120/208V, 1 Ph.					
	9032	120/240V, 1 Ph.					
	9033	120/208V, 3 Ph.					
	9034	120/240V, 3 Ph.					
	9036	120V, 1 Ph.	Four Well Potato & Pasta Bar	50"	28"	36"	100 360
			All modules, identical, except electrics. Open in back to accept one or two optional shelves #8757. Optional Closure Panel: #8734. Optional Tray Slide (s): #8774. Optional Cutting Board: #8763. Optional drains, mainfolds and 4" depth: #8846. Infinite Controls: 120 Volt #4030033, 208/240 Volt #4030022. On/Off Knob: #2502035. Hot Well Assembly:: 120 Volt #9000500, 208 Volt #9000501, 240 Volt #9000502. S/S Pan: #2503009. Heating Elements: 120 Volt #4040060, 208 Volt #4040061, 240 Volt #4040062. Pilot Light: #4040015.				
 <p>4-Well Hot Food Module</p>	9040	120V, 1Ph.	Four Well Hot Food Module	64.5"	28"	36"	100 420
	9041	120/208V, 1 Ph.					
	9042	120/240V, 1 Ph.					
	9043	120/208V, 3 Ph.					
	9044	120/240V, 3 Ph.					
			All modules, identical, except electrics. Open in back to accept one or two optional shelves #8758. Optional Closure Panel: #8735. Optional Tray Slide (s): #8776. Optional Cutting Board: #8764. Optional drains, mainfolds and 4" depth: #8848. Infinite Controls: 120 Volt #4030033, 208/240 Volt #4030022. On/Off Knob: #2502035. Hot Well Assembly:: 120 Volt #9000500, 208 Volt #9000501, 240 Volt #9000502. S/S Pan: #2503009. Heating Elements: 120 Volt #4040060, 208 Volt #4040061, 240 Volt #4040062. Pilot Light: #4040015. Fuse: #4050036				
 <p>5-Well Hot Food Module</p>	9050	120V, 1 Ph.	Five Well Hot Food Module	79"	28"	36"	100 505
	9051	120/208V, 1 Ph.					
	9052	120/240V, 1 Ph.					
	9053	120/208V, 3 Ph.					
	9054	120/240V, 3 Ph.					
			All modules, identical, except electrics. Open in back to accept one or two optional shelves #8759. Optional Closure Panel: #8736. Optional Tray Slide (s): #8778. Optional Cutting Board: #8765. Optional drains, mainfolds and 4" depth: #8849. Infinite Controls: 120 Volt #4030033, 208/240 Volt #4030022. On/Off Knob: #2502035. Hot Well Assembly:: 120 Volt #9000500, 208 Volt #9000501, 240 Volt #9000502. S/S Pan: #2503009. Heating Elements: 120 Volt #4040060, 208 Volt #4040061, 240 Volt #4040062. Pilot Light: #4040015.				

Galley® Line

Sanitary, Heavy-duty, Scratch-resistant Serving Modules

NOTE: Always specify color: Pewter Tan, Dove White or Black Pearl. Basic Galley modules do not include accessories.

Heated Modules	Model Number	Electrical	Description	Dimensions			Freight Class	Shipping Weight
				Width-Depth-Height				Pounds
 <p>Convection Hot Food Module</p>	9056	120/208V, 1 Ph.	Convection Heated Chest 4000 Watts	79"	28"	36"	100	625
	9057	120/240V, 1 Ph.	Convection Heated Chest 4000 Watts	79"	28"	36"	100	625
 <p>Rear View Counter with Heated Storage Base (9055 Shown)</p>	9035	120V, 1Ph.	Counter with Heated Storage Base and Two Hinged Doors. Holds 8 - 12" x 20" Pans on Slides.	50"	28"	36"	100	625
	9045	120V, 1Ph.	Counter with Heated Storage Base and Two Hinged Doors. Holds 12 - 12" x 20" Pans on Slides.	64.5"	28"	36"	100	700
	9055	120V, 1Ph.	Counter with Heated Storage Base and Two Hinged Doors. Holds 16 - 12" x 20" Pans on Slides.	79"	28"	36"	100	825
	All Sides Closed. Optional Tray Slide (s): #8778. Optional Double Sided Angled Merchandiser: #8714.							
 <p>Two Soup or Chili Hot Wells & Two Bowl Dispensers</p>	9067	120V, 1Ph.	Two Well Hot Soup or Chili Module with Two Bowl Dispensers for up to 5" bowls. Two Model 8850 (5") dispensers standard. Other sizes of unheated dispensers are optional and additional cost.	50"	28"	36"	100	360
	All Sides Closed. Optional Tray Slide (s): #8774.							
 <p>Griddle Module (9458 Shown)</p>	9439	208V 1 or 3 Ph	Griddle 25"	50"	28"	36"	100	625
	9449	208V 1 or 3 Ph	Griddle 25"	64.5"	28"	36"	100	750
	9459	208V 1 or 3 Ph	Griddle 25"	79"	28"	36"	100	875
	9438	208V 1 or 3 Ph	Griddle 36"	50"	28"	36"	100	675
	9448	208V 1 or 3 Ph	Griddle 36"	64.5"	28"	36"	100	800
	9458	208V 1 or 3 Ph	Griddle 36"	79"	28"	36"	100	925
Open in back to accept one or two optional shelves: 50" #8757, 64.5" #8758, 79" #8759. Optional Closure Panel: 50" #8734, 64.5" #8735, 79" #8736. Optional Tray Slide (s): 50" #8774, 64.5" #8776, 79" #8778. Optional Cutting Board: 50" #8763, 64.5" #8764, 79" #8765.								
 <p>Fryer Module (9482 Shown)</p>	9481	208V, 1 Ph.	One Well Fryer Module	50"	28"	36"	100	360
	9482	208V, 1 Ph.	Two Well Fryer Module	50"	28"	36"	100	400
Open in back to accept one or two optional shelves: #8757. Optional Closure Panel: #8734. Optional Tray Slide: #8774. Optional Cutting Board: #8763.								
 <p>Pizza Warming Module (9455 Shown)</p>	9435	120V, 1Ph.	Pizza Warming Hot Top-36"	50"	28"	36"	100	380
	9445	120V, 1Ph.	Pizza Warming Hot Top-50"	64.5"	28"	36"	100	405
	9455	120V, 1Ph.	Pizza Warming Hot Top-65"	79"	28"	36"	100	430
Thermostat Control Range of 80°F to 200°F, 780 Watts, 6.5 Amps Open in back to accept one or two optional shelves: 50" #8757, 64.5" #8758, 79" #8759. Optional Closure Panel: 50" #8734, 64.5" #8735, 79" #8736. Optional Tray Slide (s): 50" #8774, 64.5" #8776, 79" #8778. Optional Cutting Board: 50" #8763, 64.5" #8764, 79" #8765. Optional Condiment Wells Heated: #8841 Round 7 qt., #8834 Rectangular 12" x 20" x 6", Optional Condiment Wells Unheated Specify Size: #8881 Round, #8882 Rectangular								