The Galley Buffet system provides self-service at its stylish, speedy best. And when you prefer to let your customers help themselves...they'll conveniently enjoy themselves.

Galley buffets can be fun or formal. Merchandise a wide assortment of foods with no-fuss efficiency.

Create a buffet display on a moment’s notice that looks like a permanent fixture. Hidden controls guard against tampering. No sharp edges to get in the way of patrons or clothes. And notice the classic design of canopy protectors and one-piece breathguards. Lighting is attractively distributed through the sides of canopy protectors and over the food.

A Dish Cart Model 9431
A visit through this Galley Buffet begins at the dish dispenser. A whopping 240, 9-inch plates, neatly stacked at your fingertips.

B Soup Bar
Model 9011/9012
Put variety into your Galley Buffet with a soup bar module that is also designed for self-service or cereals, stews or chili. Available with either one or two wells to keep food deliciously hot all through serving hours. Each well holds an 8-quart, round insert. Accessory breathguard available...and there’s plenty of space on the stainless steel top to store bouillon cups prior to serving.

C Freezer Model 9215
In this buffet, the freezer module is being used to chill plates. Holds up to 120, 9-inch salad plates. Now, help yourself to the salad assortment!

D Cold Pan Module
Model 9130/9140/9150 9230/9240/9250 9630/9640/9650
Keep salads, fruits and other cold foods fresh, crisp and attractive, hour after hour. Module comes as built-in refrigerator cold pan, or works just as well as a salad bar with ice, as shown.

E Corner In-Fill Module
Model 9420/9421
Turn a corner 90°—and turn it gracefully—with a corner in-fill module. Use this stainless steel top for crackers, breads, flower arrangements...use your imagination!

F Hot Food Module
Model 9031/9041/9051 9030/9040/9050
A real energy saver, the exclusive patented design of this Galley hot food module—with from three to five wells—uses one-third to one-half the energy of conventional units. Uniquely heats from the sides as well as the bottom. Accessories include a cutting board, trayslides, extension shelf, undercounter shelving system and canopy. Heat lamps also available.
Hot Food Well
A newer Galley feature that should please the energy-conscious is Galley's standard, patented high efficiency hot food well. It uniquely heats from the sides as well as the bottom, and uses one-third to one-half the power of conventional hot food units...just one of the many Galley exclusives.

G Utility Module
Model 9330/9340/9350
Keep pastries and breads in ample supply. Provides an attractive buffet display for breakfast, luncheon or dinner. Will efficiently serve a variety of room temperature foods. Many accessories available.

H Another Corner
In-Fill Module
Model 9420/9421
Our buffet line makes another smooth turn! Corner in-fill modules are ordered by number according to the direction of the turn.

I Entree Module
Model 9010
The chef's helper...for carving and serving roast meats at the end of the Galley Buffet. Easy-to-use at comfortable working height with cutting board, heat lamp and light. For the "happy hour," simply remove pan cover and meat spike, and the unit becomes a server for hors d'oeuvres.

J End Unit (Accessory)
Model 8761/8762
The finishing touch to your Galley Buffet line! End units give a straight, flush look to the beginning and end of line. Available in both male and female "Matelock" units.
**F  Heated Shelf Utility Module**
The Galley Heated Shelf Utility Module is not only great for holding fried foods, it holds and displays fruits, desserts, breads and pastries as well...all in one space-efficient unit! Merchandises, 4 baskets of chips, crackers or fresh fruit on the top shelf; 4 baskets or 12 x 20 pans of french fries in the middle under infrared heat. If desired, place 4 baskets of pre-packaged pastry treats on the counter. Storage space underneath for any Galley Speed Line lids. To order specify Utility Module w/heated Shelf Accessory.

**G  Convection Hot Food Module**
**Model 9056/9057**
The Galley, energy efficient Hot Food Convection Module is an ideal way to heat, hold and serve pre-packaged, Type A or a la carte foods. Unit will heat most foods from 38°F to average of 160°F in one hour. Holds 12, 4-inch or 20, 2-inch wire baskets. All this and a power savings, too! Blower circulates heated air across heating element, up and through the louvered sides of tank. Air moves across the tank, warming food, and circulates back through heating element. System provides radiant heat on bottom of tank.

**H  Extension Shelf (Accessory)**
**Model 8754**
A handy extension shelf that mounts flush to the top of any Galley module. Provides 16-inches of additional counter space...and it’s removable. Shown here as cashier’s shelf for cash box.