Galley® Accessories

**The Cafeteria Line**

- **The Buffet Line**
- **The Speed Line**
- **The Soup & Salad Line**
- **The Kiosk Line**

**Galley Designs**

**Galley Finishing Touches**

**Galley Products**

**Galley Line Drop-In Warmer** - Rectangular; Gas Hot Well without drain, 8" deep, with safety pilots on each well; Adjustable gas valve with pilot light; Top Rim: Constructed of heavy gauge, 300 series stainless steel with 15/16" overhang on ends, 15/16" overhang on back, operators side turned down. Rim reinforced by heavy gauge steel angle and provided with vinyl foam gasket as sealant with top surface. Top: Provided with die-stamped openings, each measuring 12-1/16" x 20-1/16", with 20-1/16" measurement running from front to back. Heat Compartments: With die-formed 8" deep liner, fabricated of stainless steel, insulated on all 4 sides, bottom and between sections with 1" fiberglass. Each compartment has individual burner rated at 3500 BTU's input per hour designed for use with natural or propane gas, as ordered. Each burner controlled by an adjustable gas valve with adjustable pilot light. Galvanized steel radiation plate furnished in each compartment, with gas pressure regulator provided for each slide-in. Exterior Housing: Constructed of heavy gauge steel except for operator's side which will be stainless steel; Includes stainless steel louvered rear safety panel; No under storage permitted.

- **No's. 8677, 8678, 8679, 8685 Extended Top Surfaces.**
  To create built in trayslides and plate rests.

- **No's. 8660, 8661, 8662, 8663, 8689 Backsplash and Riser.** 4" high, #4 finish stainless steel and fully enclosed.

- **No. 8880 Stainless Steel Handsink.** With strain and gooseneck faucet installed in module. (Shown with optional backsplash).

- **No's. 8984, 8985, 8986 Gas Hot Wells.** 8" deep with stainless steel louvered safety protector. Specify natural or LP gas.