#217125 - Textured Black



Specifications

F.O.B Sedalia, Missouri 65301



OPTIONS:

- Gas thermostats
- Safety pilots
- Stainless steel liner
- **Designer Foodshields**
- Trayslides
- Adapter panels
- Telescope and flat covers
- Insets
- Spillage Pans
- Stainless steel carving boards
- Wood carving boards
- Kick plates
- Stainless steel dish shelf
- Drop brackets on tray slide
- Drop brackets on carving board
- Omit bottom shelf
- Tier of stainless steel angle sides
- Veneered plastic laminate panels on body
- Special powder coat painted body

AGENCY LISTINGS:







DUKE MANUFACTURING CO. 2305 N. Broadway St. Louis, MO 63102

800.735.3853 Toll Free 314-231-1130 In Missouri 314.231.5074 Fax www.dukemfg.com

Approval S	Stamp(s):	
PROJECT: ITEM:	FORMATION:	- - -
MODEL: AeroServ Se Hot Food Uni	rving Systems ts - Gas	
TOP: ■ 20	gauge, 300 Series stainless steel	

HEAT COMPARTMENTS:

Heavy gauge galvanized steel - 8" deep

Die stamped openings - 12" x 20"

- Insulated on all four sides and bottom with fiberglass
- Controlled by adjustable manual gas valve with pilot light
- Galvanized radiation plate in each compartment
- Gas pressure regulator for each unit

BODY:

- Paint grip or stainless steel
- Choice of (12) powder coat paint colors (must choose one)

#217105 - Designer White	#217103 - Natural Almo
#217150 - Orange	#217154 - Racing Red
#217107 - Hollyberry Red	#217120 - Sky Blue
#217127 - Fence Green	#217152 - Stone Gray
#217102 - Silver Hammer	#217113 - Brown Kickpla

- Flanged or channeled edges
- Welded together with local reinforcements

#217101 - Semi-Gloss Black

Mounted on 6" stainless steel legs with adjustable feet

SHORT FORM SPECIFICATIONS:

Duke AeroServ Serving Systems - Hot Food Units - Gas . Top shall be 20ga s/s, 300 series Stainless Steel flanged down edges against body, 5 galvanized steel dry heat wells, 5 standing pilots, individual valve controls, a gas regulator, 20ga s/s body & under shelf, 6"H s/s legs & adjustable feet. NOT AVAIL-ABLE WITH CASTERS OR DOORS.

aero5erv

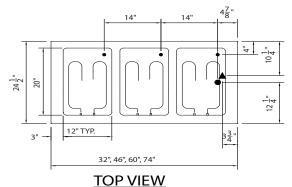
AEROSERV SERVING SYSTEMS

Hot Food Units - Gas

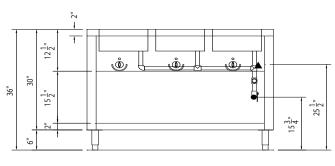
302-25 32"L - 2 top openings **303-25** 46"L - 3 top openings

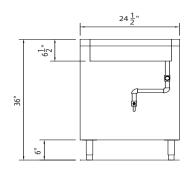
303-25 46"L - 3 top openings **304-25** 60"L - 4 top openings

□ 305-25 74"L - 5 top openings



LEGEND■ - GAS CONNECTION





FRONT VIEW

RIGHT SIDE VIEW

DIMENSIONS: Freight Class: 150

	Length Width		Height		Тор	Cube ft.	We	ight		
Model	in	cm	in	cm	in	cm	Openings	crated	lbs	kg
302-25	32	81.3	24-1/2	62.2	36	91.4	2	27.6	220	110.0
303-25	46	116.8	24-1/2	62.2	36	91.4	3	37.7	284	129.1
304-25	60	152.4	24-1/2	62.2	36	91.4	4	47.9	349	158.6
305-25	74	188.0	24-1/2	62.2	36	91.4	5	58.1	419	190.5

POWER SUPPLY: High altitude orifice available - specify elevation. No combustible materials should be stored on bottom shelf.

Model	# Burners	Total BTU
302-25	2	5,000
303-25	3	7,500
304-25	4	10,000
305-25	5	12,500

SPECIFY NATURAL OR PROPANE



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