



ThermoGlo™

Model DH5 Series Transfer/Holding Cabinets

Item No: _____

AIA FILE NO. / SPEC NO.

CONSULTANT/ CONTRACTOR APPROVAL



Model DH5-3333
(Pans not provided)

Model DH5-33
(Pans not provided)

The Marshall DH5 series transfer/holding cabinets feature our ThermoGlo™ heating technology. Heat radiates from every square inch of the upper and lower flat heating surfaces. This eliminates the need to clean intricate Calrod heaters, wire guards and reflector assemblies. ThermoGlo™ flat heating surfaces transmit more heat, more efficiently and evenly resulting in longer hold times for a variety of food products.

Marshall's precision microprocessor digital control with four-channel timer that will track 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 food items such as biscuits, breads, casseroles, baked potatoes, fried or grilled meat items 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 temperatures for each food item
- 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-side 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 on grilled 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.

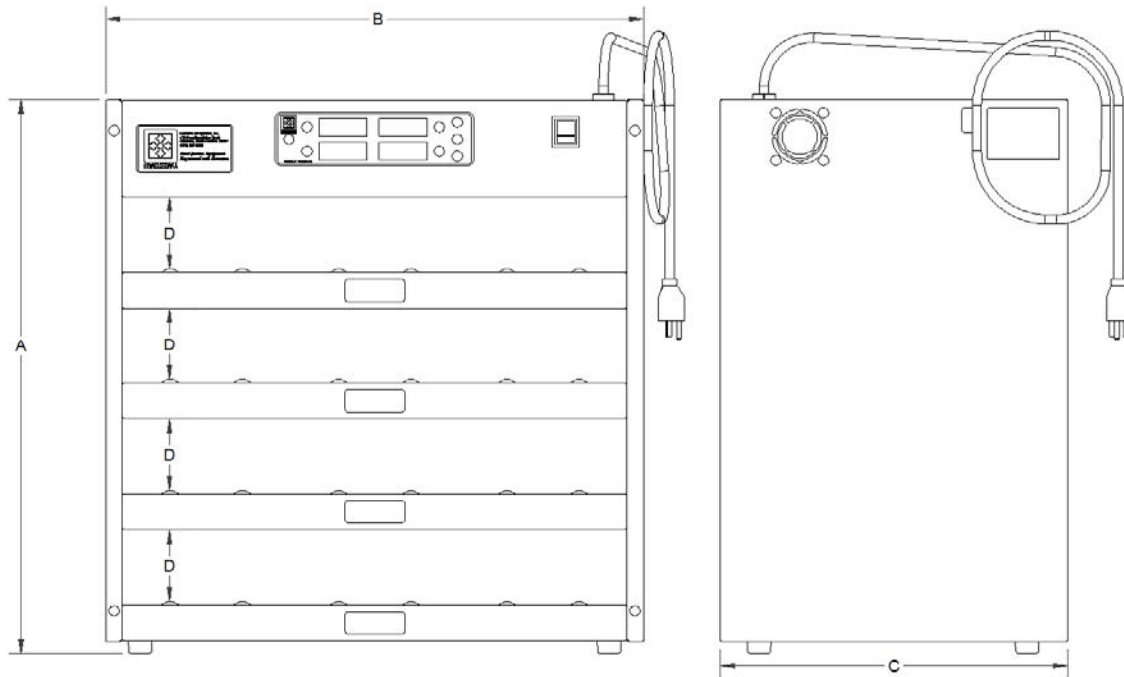
Marshall Air Systems, Inc.

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



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**Overall Dimensions
Model DH5 Series**

Dimensions:	Height: "A"	Width: "B"	Depth: "C"	Opening: "D"	No. of Shelves
DH5- 3	9.25" (235mm)	22.375" (568mm)	14.5" (368mm)	(1) 3" (76mm)	1
DH5 - 33	15.0" (381mm)	22.375" (568mm)	14.5" (368mm)	(2) 3" (76mm)	2
DH5 - 333	18.5" (470mm)	22.375" (568mm)	14.5" (368mm)	(3) 3" (76mm)	3
DH5 - 3333	23.0" (584mm)	22.375" (568mm)	14.5" (368mm)	(4) 3" (76mm)	4

Shipping Information:	Weight:	Ship Wt:	Ship Cubes:
DH5 - 3	42 lbs. (19 kg)	50 lbs. (23 kg)	8 cubic feet
DH5 - 33	50 lbs. (23 kg)	58 lbs. (26 kg)	8 cubic feet
DH5 - 333	58 lbs. (26 kg)	66 lbs. (30 kg)	11 cubic feet
DH5 - 3333	66 lbs. (30 kg)	86 lbs. (39 kg)	12 cubic feet

Electrical: All Domestic Models 120volts.	
DH5 - 3	4.3A/0.5kW
DH5 - 33	8.6A/1.0kW
DH5 - 333	12.9A/1.5kW
DH5- 3333	17.2A/2.1kW

Wiring: 4-tier units: 6-foot cord NEMA 5-20 plug
1, 2 & 3-tier units: 6-foot cord NEMA 5-15 plug

Gas Supply: None

Options: International voltages, CE approval; consult factory for additional configurations and sizes.

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