



# Specifications

F.O.B Sedalia, Missouri 65301



303

### OPTIONS:

- Safety pilots
- Stainless steel liner
- Stainless steel feet
- Adapter plates
- Spillage pans
- Drop type brackets for cutting board
- Stainless steel dish shelf under cutting board
- Trayslides and workshelves
- Foodshields

### AGENCY LISTINGS:



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

**800.735.3853 Toll Free**  
**314.231.5074 Fax**  
**www.dukemfg.com**

SS-DM-0001-AFS-02

### Approval Stamp(s):

### PRODUCT INFORMATION:

PROJECT: \_\_\_\_\_

ITEM: \_\_\_\_\_

QUANTITY: \_\_\_\_\_

MODEL:

### Aerohot™ Foodservice Hot Food Units - Gas

- 302** 2 top openings
- 303** 3 top openings
- 304** 4 top openings
- 305** 5 top openings

### TOP:

- 20 gauge, stainless steel
- Die-stamped openings - 12" x 20"
- Poly carving board - 7"W x 1/2" thick with 18 gauge stainless steel support shelf and die-stamped brackets

### HEAT COMPARTMENTS:

- Die-formed galvanized steel - 8" deep
- Insulated on all four sides and bottom with fiberglass

### BODY AND INTERIOR SHELF:

- 20 gauge, 430 Series stainless steel body
- 20 gauge, 430 Series stainless steel undershelf
- 430 Series stainless steel tubular legs with adjustable plastic feet

### CONTROLS

- Natural or Propane, as specified
- Galvanized steel radiation plate in each compartment
- Gas pressure regulator furnished in each unit
- Burners controlled by individual adjustable valves

### SHORT FORM SPECIFICATIONS:

**Aerohot™ Foodservice - Hot Food - Gas.** Heavy gauge tops w/ 430 series s/s body, under shelf and legs of heavy gauge 430 series s/s, 12"x 20" hot food wells, 8" fully insulated galvanized liner, adjustable gas valve controls with adjustable pilot light, s/s top w/1/2" thick x 7" wide poly carving board, s/s open base w/under shelf, legs & feet. Each burner rated at 2,500 BTU for Propane or 1,000 for Natural. Unit shipped semi-knocked down.

NOTE: Not available on casters.

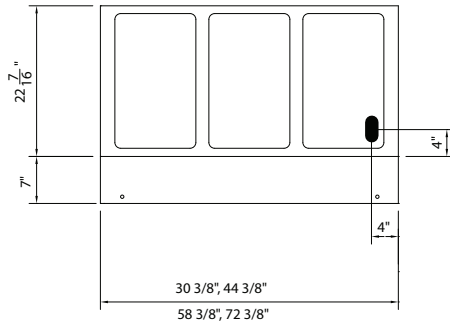
**SPECIFY NATURAL OR PROPANE**

# Aerohot®

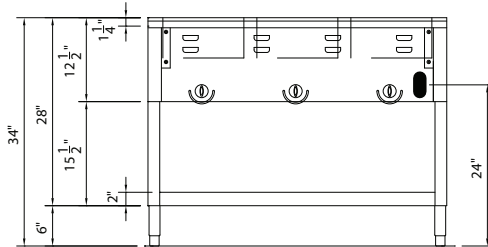
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**Aerohot™ Foodservice**  
**Hot Food Units - Gas**

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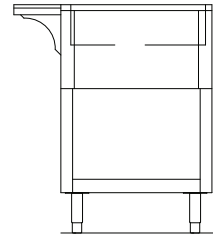
LEGEND	
■	- GAS CONNECTION



**TOP VIEW**



**FRONT VIEW**



**RIGHT SIDE VIEW**

**DIMENSIONS:**

Freight Class: 85

Model	Length		Width		Height		Top Openings	Cube ft. Crated	Weight	
	in	cm	in	cm	in	cm			lbs	kg
<b>302</b>	30-3/8	77.2	22-7/16	57.1	34	86.4	2	23.4	100	45.4
<b>303</b>	44-3/8	112.8	22-7/16	57.1	34	86.4	3	32.5	110	49.9
<b>304</b>	58-3/8	148.3	22-7/16	57.1	34	86.4	4	41.5	125	56.7
<b>305</b>	72-3/8	183.9	22-7/16	57.1	34	86.4	5	50.5	185	83.9

**POWER SUPPLY:** High altitude orifice available - specify elevation. **SPECIFY NATURAL OR PROPANE.** 1/2" connection

Model	# Burners	Total BTU
<b>302</b>	2	5,000
<b>303</b>	3	7,500
<b>304</b>	4	10,000
<b>305</b>	5	12,500

**NOTE:** No combustibile materials should be stored on bottom shelf. NOT AVAILABLE IN PORTABLE MODELS. No provisions shall be made for over-shelves or trayslides to be mounted.



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Specification subject to change