



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

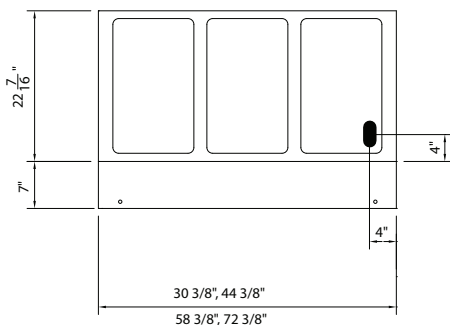
Aerohot®

MODEL:
Aerohot™ Foodservice
Hot Food Units - Gas

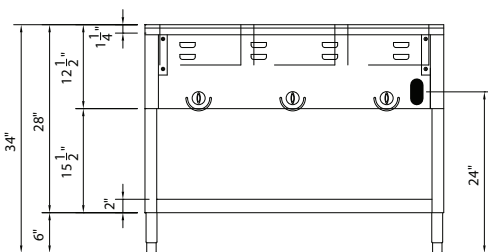
☐ 302	2 top openings
☐ 303	3 top openings
☐ 304	4 top openings
☐ 305	5 top openings

LEGEND

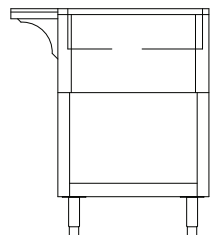
■ - GAS CONNECTION



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
302	30-3/8	77.2	22-7/16	57.1	34	86.4	2	23.4	100	45.4
303	44-3/8	112.8	22-7/16	57.1	34	86.4	3	32.5	110	49.9
304	58-3/8	148.3	22-7/16	57.1	34	86.4	4	41.5	125	56.7
305	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
302	2	5,000
303	3	7,500
304	4	10,000
305	5	12,500

NOTE: No combustible 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

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