

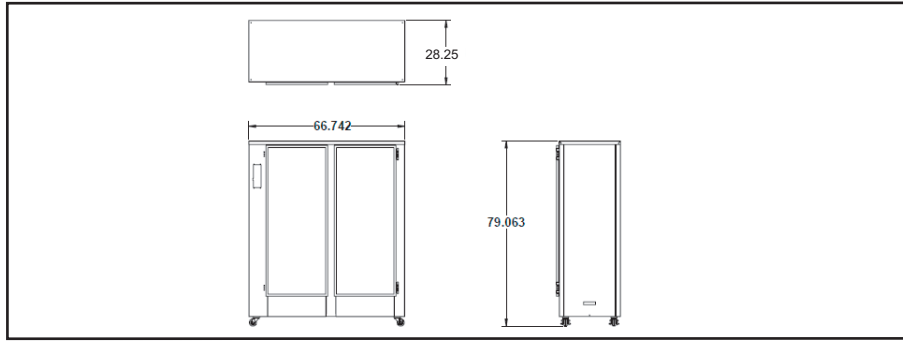


GARDENCHEF™ HERB & MICRO GREEN GROWING CABINETS

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HOLDING CABINETS



Model Number	Growing Flat Capacity		Shelf Spacing		Inside Working Height		Overall Dimensions			Caster Diameter		Shipping Weight				
	10"x20" Flats	Zones	in	mm	in	mm	Height	Depth	Width	in	mm	lbs	kg			
GC42	16	8	*	*	63	1600	79	2007	28 ³ / ₄	718	66 ³ / ₄	1695	3	76	525	238
GC41	8	4	*	*	63	1600	79	2007	28 ¹ / ₄	718	37 ¹ / ₂	953	3	76	275	125
GC12	4	2	16 ³ / ₄	425	16 ³ / ₄	425	33 ¹ / ₂	851	28 ¹ / ₄	718	66 ³ / ₄	1695	3	76	200	91
GC11	2	1	16 ³ / ₄	425	16 ³ / ₄	425	33 ¹ / ₂	851	28 ¹ / ₄	718	37 ¹ / ₂	953	3	76	165	75

*See table in description below.

CONSTRUCTION...Welded & riveted double wall, non-insulated cabinet construction.

CABINET MATERIAL... 430 series stainless steel exterior; 301 series interior with reflective finish

BASE FRAME... 12 gauge stainless steel full depth bolsters.

CASTERS... 3" diameter polyurethane casters. All swivel; front casters fitted with brakes.

LEGS... Four adjustable legs for leveling the cabinet.

DOORS...Single panel tempered glass doors set in extruded aluminum frame. Magnetic gasket. Full length integrated handle(s).

HINGES...Adjustable edge mount hinges with chrome plate finish.

GROWING SHELVES... Removable growing shelves. Each shelf is on rollers and pulls out for complete access to flats of plants. Will accommodate standard 10"x20" flats with up to 7" propagation domes for sprouting. Includes one set of growing trays and 5" domes. GC41 & GC42 have 4 levels with different spacing. GC11 and GC12 have 16.75" of growing space.

Level	Shelf Spacing
1 (top)	9.875"
2	11.5"
3	13"
4 (bottom)	16.75"

CONTROLS...Touchscreen digital controls. Automated system provides correct measures of water, nutrients, relative humidity, lighting on optimum cycle for plant growth and nutrient data. Preprogrammed default settings for most growing needs; programmable for other growing situations.

ENVIRONMENT: Digital controls for automatic light, watering schedule and humidity levels for growing. Temperature based on ambient temperature.

AIR CIRCULATION...One fan for each growing zone, with rear venting to create a gentle indoor breeze and keep plants in a stable, fresh environment.

WATERING SYSTEM... Automatic filtered pump/aerator irrigation system delivers water and nutrients from the reservoir to the plants. Programmable watering cycle. Autofill reservoir. 3/8" NPT fill connection; 3/8" NPT drain connection. Sensors for water level, pH and TDS (total dissolved solids). pH & TDS testing meters not included.

GROWING LIGHTS... Equipped with 18" T5 high output fluorescent light fixtures. Each fixture includes an integrated electronic ballast, 6400°K lamp with a nano-tech reflector for maximum reflection. Light's imitate the sun's rays for optimum growing. Removable plastic light diffusing shields. Programmable light cycles.

ELECTRICAL CHARACTERISTICS...
GC42: 120 volts, 4.4 amps
GC41: 120 volts, 2.5 amps
GC12: 120 volts, 1.4 amps
GC11: 120 volts, 1.0 amps
60 cycle, single phase, six foot rubber cord with 3 prong grounding plug. NEMA 5-15P.

INSTALLATION CLEARANCE... Top: 4", Sides: 2", Rear: 6"

ACCESSORIES/OPTIONS...
 Starter kit: Includes growing trays, mats and domes, sifter, TDS and pH calibration solutions, hydrogen peroxide, 20 gallon plastic tub, measuring syringe
 208-240 volt electrical operation

**PATENT
PENDING**

Specifications subject to change through product improvement & innovation.

SPECIFICATIONS

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FEATURES & BENEFITS

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GARDEN CHEF™ HERB & MICROGREEN GROWING CABINET

Since 1947, Foodservice Equipment That Delivers!



Daikon Radish Micros
4 days old

BRING THE GARDEN TO YOUR KITCHEN... Grow your own herbs and microgreens for the best flavor and freshest presentation. Make your kitchen a showcase for fresh food and locally grown ingredients. Have fresh herbs and microgreens in as little as seven days. By growing in your kitchen you can save time and money while controlling the supply of greens available for your menu. Suitable for traditional soil or hydroponic growing.

GROWING IS EASY... Accepts traditional 10"x20" growing flats and vented humidity domes. Full set of trays and domes included with cabinet.



GC41

HIGH OUTPUT LIGHT FIXTURES... Equipped with T5 fluorescent bulbs to replicate the sun's rays and get the best growth possible. Removable plastic light diffuser panels.



GC42

AUTOMATED SYSTEM... Digitally controlled automated system regulates watering and light cycles, nutrients, and air circulation for optimal growth. Automatic filtered water pump/aerator irrigation system. Plumbing and drain connections to hook up to municipal system. Separate growing zones with individual settings.

