

Electric Heated Counter Warmer

Standard Features:



- Perspex flip door on both sides, pass through structure
- All stainless steel structure with reinforced frame Infinite switch controlled, durable and robust
- Digital temperature display to monitor inside temperature
- Top for dry heating, bottom for humidity heating
- Temperature range 30~85°C
- Automatic water refilling system with manual bypass
- Float switch to prevent heating without water
- See-through structure ensures better view of food Humidity heating ensures food to be served warmly fresh and tasty
- Heating lamp switch to be controlled separately
- Perforated pans at the bottom
- Drainage pipe at one side for easy removal of waste water
- Easy access to mica heaters at the bottom for maintenance
- Tong holders on one side
- Anti slippery rubber foot
- Heating indicator

Specifications:

- The Heated Counter Warmer are designed to hold and display your food items at its optimum serving temperature, thus keeping them fresh and appetizing.
- Its specially designed "Dry Heat" area will help hold your fried food items at its proper serving temperature while "Wet Heat" humidity area will help to keep them warmly moist and fresh.
- All Heated Counter Warmers are designed to fit on top of a table behind the front counter with clear see-through flip doors giving the customer a clear view of the products, while keeping the food at its optimum serving temperature, always ready to be served.

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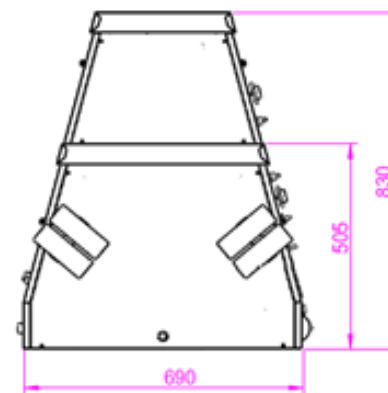
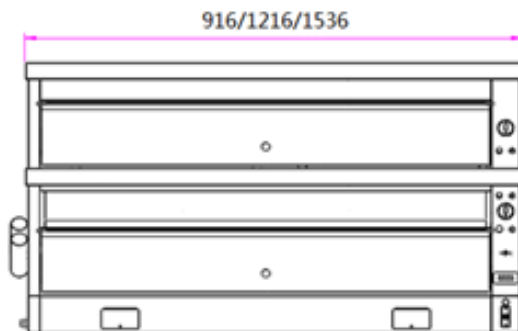
HCW-3



HCW-4



HCW-5



Model	Power	Pans Qty	N/W(KG)	Dimension(W×D×H)mm
HCW-3	2840W/240V	Top 330×460 x2pcs Bottom 400×600 x1pc	56	914×690×830
HCW-4	4080W/240V	Top 330×460 x3pcs Bottom 400×600 x2pcs	75	1219×690×830
HCW-5	4080W/240V	Top 400×600 x2pcs Bottom 400×600 x3pcs	94	1536×690×830

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