FabristeelHeated Counter Warmer

Heated Counter Warmer - HCW-8



Standard Features

- · Full Stainless-Steel Construction
 - For ease of cleaning
- Pass Through Design
- Angled Thermo-Perspex Flip Doors
 - Provide easy & clear view of the product as well as maximum heat retention which ensures food safety and hygiene
- Individual Control Section
 - Provides the flexibility to adjust accordingly to the users' needs
- "Dry Heat" Top Tier
 - Provides heat to hold fried food crispy fresh
- "Humidified Heat" Bottom Tier
 - Provides humidity to keep product warmly moist and fresh
- Automatic water refills using sensor with manual by-pass

Options & Accessories

- Aluminium perforated bun pan
- S/S tong holder

Specifications

The Fabristeel Heated Counter Warmer is designed to hold and display food items at its optimum serving temperature. Therefore, keep the food fresh and appetising.

Its specially designed "Dry Heat" area will aid in holding the fried food at its ideal temperature while the "Wet Heat" humidity area will help to keep the food warmly moist and fresh.

All Heated Counter Warmers are designed to fit on the top of a packing table, that is placed behind the front counter with clear, see through, flip doors, giving the customers a clear view of the products, while keeping the food at its ideal serving temperature. Thus, always ensuring that the food is ready to be served.

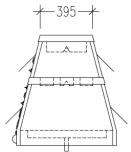
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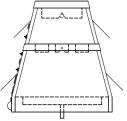


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Available Models: HCW-3 HCW-5 HCW-8 Plan Front

Section	
	720
	1





Product Code	Item Code	Capacity	Dimension(mm)			Electrical Data					Shipping Weight (kg)
	CE Version		Width	Depth	Height	Volt	Phase	Hertz	Watts	Amps	
HCW-3	F70-416	3-Pan	1083	750	834	230	1	50/60	4160	18.6	150
HCW-5	F70-417	5-Pan	1524	750	830	230	1	50/60	5404	22.5	216
HCW-5	F70-853	5-Pan	1524	750	830	380/415	3	50/60	5404	7.5/Ph	216
HCW-8	F70-153	8-Pan	2460	750	830	380/415	3	50/60	8490	11.8/Ph	290