

MODEL 500-CW
22 Gallon Heated Chip Warmer



UL Listed to Canadian safety standards
Classified by UL to NSF Std. #4

Standard Features

- First-in First-out (FIFO) design facilitates proper rotation of product for maximum freshness.
- Put unheated chips in the top and remove heated chips from the bottom
- Holds 22 gallons (17½ pounds) of chips
- Removable heating module (with fan) and removable interior baffles for ease of cleaning
- Magnetic door latch with 90° stopping mechanism
- One piece doors
- Illuminate on/off switch
- Interior and exterior are both constructed out of 20 gauge stainless steel.
- A life time warranty on heating element
- 1" legs
- Complete with 6 foot cord and NEMA 5-15 plug
- 120 volts, 1250 watts, 10.5 amps

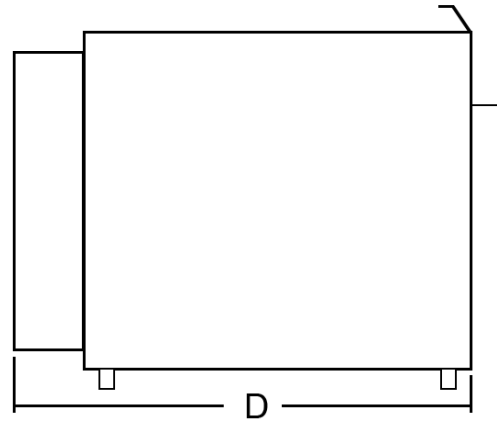
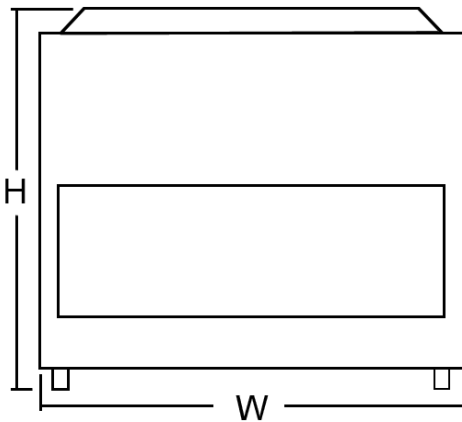
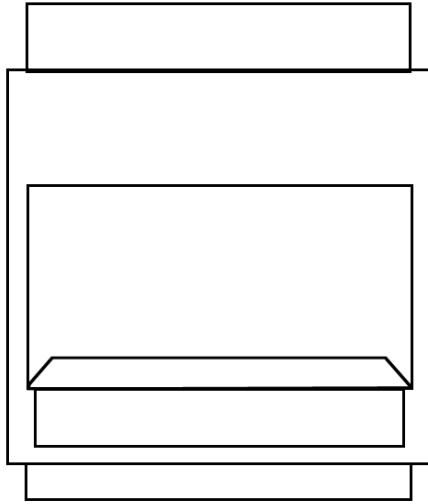
Specifications

Wittco Model 500-CW heated chip warmer utilizes a First-in First-out methodology to provide warm fresh chips for your customers. Unheated chips go in the top and warm chips are removed from the bottom. This unit holds 22 gallons (17½ pounds) of chips. The removable heating module (with fan) and removable interior baffles allow for easy cleaning. The magnetic one piece door latch with 90° stopping mechanism provides easy access to the warm chips along with a place to rest the basket being filled. Control is provided by an illuminate on/off switch. The interior and exterior are both constructed out of 20 gauge stainless steel and there is a life time warranty on heating element. The unit comes complete with 1" legs and with a 6 foot cord and NEMA 5-15 plug.

120 volts, 1250 watts, 10.5 amps

Approved by: _____

Date: _____



Model No	Capacity	High	Wide	Deep	Shipping Weight	Volts	Watts	Amps
500-CW	22 Gallons Or 17½ Pounds	20.75 " 527mm	24.25 " 616mm	27.75 " 705mm	115# 52kg	120	1250	10.5

Note: In line with its policy to continually improve its products, Wittco Foodservice Equipment reserves the right to change materials and specifications without notice.

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