

MODEL 700-CW
44 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 44 gallons (35 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
- 4" legs
- Complete with 6 foot cord and NEMA 5-15 plug
- 120 volts, 1250 watts, 10.5 amps

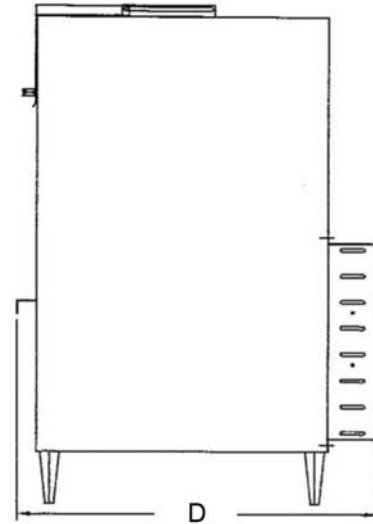
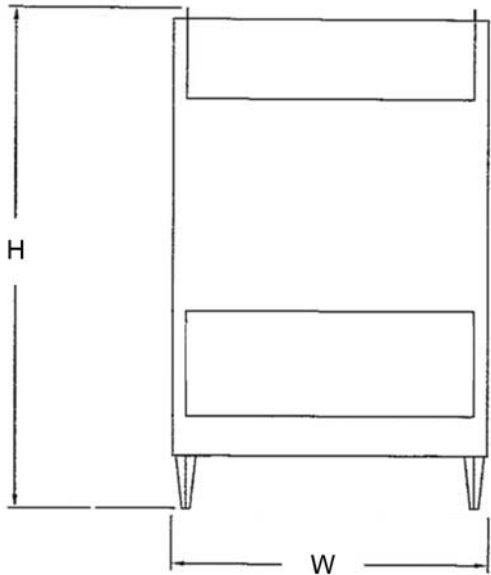
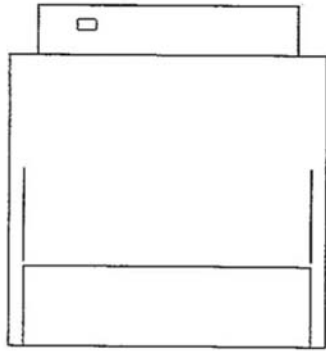
Specifications

Wittco Model 700-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 44 gallons (35 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 4" 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
700-CW	44 Gallons Or 35 Pounds	38.5 " 978mm	24.25 " 616mm	27.75 " 705mm	160# 73kg	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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