



Food Warmers/Holding Stations/Spreader Cabinets

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Models

- FWH-1 Food warmer with cafeteria pan 15MC Spreader Cabinet 22MC Spreader Cabinet
 FWH-1A Food warmer with scoop pan 20MC Spreader Cabinet



FWH-1*

Food warmer and holding station with cafeteria pan.



FWH-1A*

Food warmer and holding station with scoop-type pan.



15MC Spreader Cabinet with optional Food Warmer, holding station with cafeteria pan and casters. .

Standard Features

Food Warmers:

- Durable 6" W x 23-3/4" L (15.4 x 60.3 cm) aluminum alloy housing construction, easy to clean
- 750W radiant heat - 120V/60 Hz/1 Ph 6.3 A
- Ceramic heating element with wire guard
- "ON/OFF" toggle switch on front
- 6 ft. (1.8 M) cord with plug

Holding Stations:

- Stainless steel cafeteria pan, 12" x 20" x 2-1/2" (30.5 x 50.8 x 6.4 cm) with mesh screen
- Scoop-type, perforated pan, 13-1/2" x 18-1/2" x 5-1/4" (34.3 x 47.0 x 13.3 cm)

Food Warmers and Holding Stations available for:

Spreader Cabinets:

- 12" x 20" cutout standard (flat top option)
- Legs standard (casters option)

Specifications

Designed to keep prepared food fresh and hot

Food warmers and holding stations are optional accessories that may be added when purchasing a spreader cabinet. Use these items to maintain optimal temperature of prepared food. Food warmers are available separately to fit existing Dean holding stations.

The rectangular food warmer produces an 18" (45.7 cm) heat pattern over the entire length of the unit to keep cooked food at optimal temperature with radiant heat to assure peak flavor without cooking or drying. The shell is

manufactured with durable aluminum alloys and is easy to clean. "ON/OFF" toggle switch and a 6' (1.8 M) cord set are mounted in the shell. Mounting brackets and hardware are provided for installation.

The food warmers are NSF, cULus and CE approved and can be used with either the cafeteria-style pan with mesh screen or with the perforated, curved scoop pan for quick, easy bagging.

*Dean food warmers and holding stations are designed to fit the Dean spreader cabinet; they are not free standing accessories.



Agency approvals are for food warmers only.

8700 Line Avenue
 Shreveport, LA 71106-6800
 USA

Tel: 318-865-1711
 Tel: 1-800-221-4583
 Fax: 318-868-5987
 E-mail: info@frymaster.com

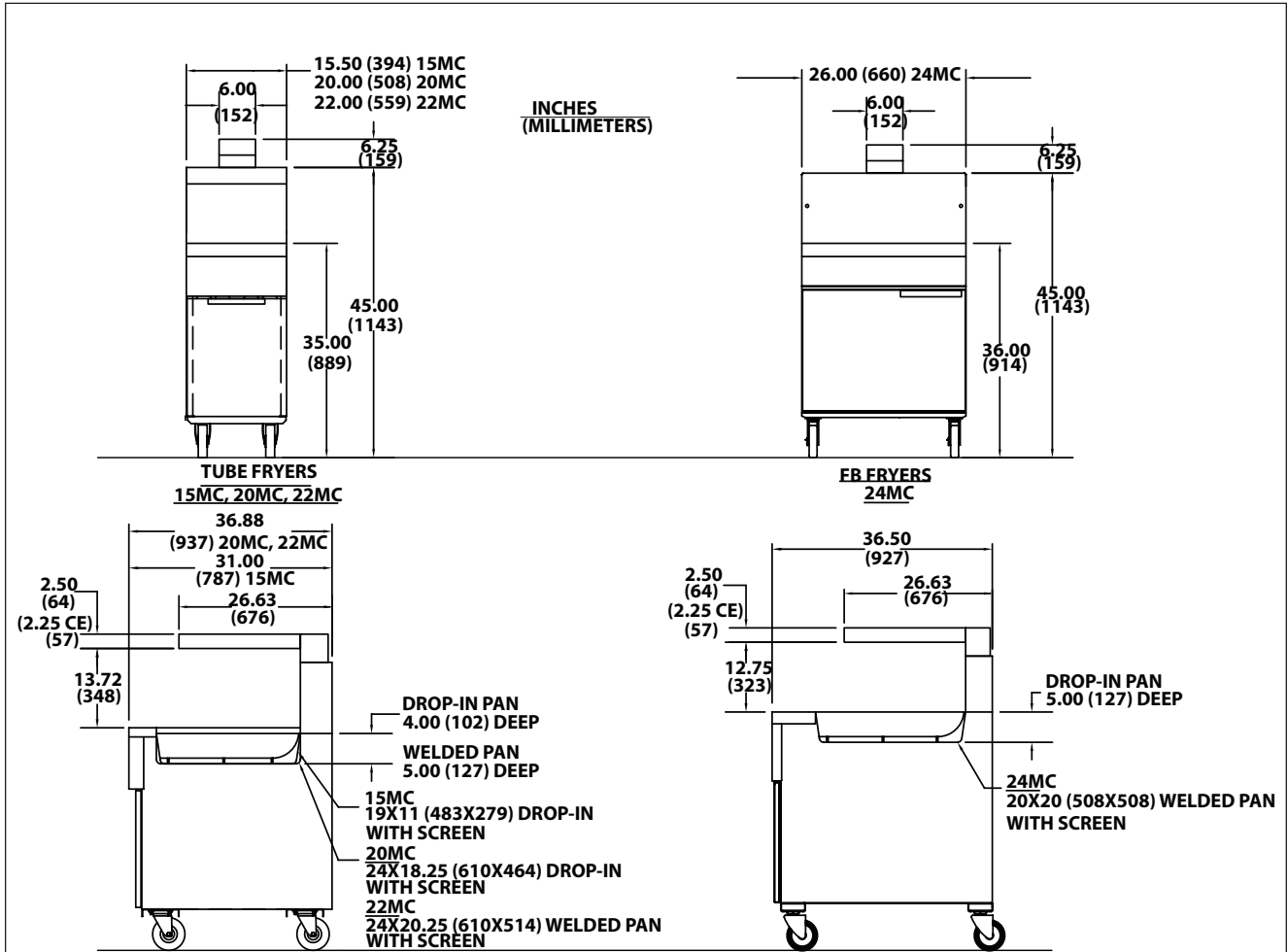
www.frymaster.com
 Bulletin No. 830-0122
 Revised 6/18/13



Food Warmers/Holding Stations/Spreader Cabinets



Food Warmers/Holding Stations/Spreaders



DIMENSIONS:

DESCRIPTION	WIDTH	DEPTH	HEIGHT
Food warmer	6" (15.4 cm)	23-3/4" (60.3 cm)	2-1/2" (6.4 cm)
Food warmer (CE)			2-1/4" (5.7 cm)
Cafeteria-style holding pan	12" (30.5 cm)	20" (50.8 cm)	2-1/2" (6.4 cm)
Scoop-style perforated pan	13-1/2" (34.3 cm)	18-1/2" (47.0 cm)	5-1/4"*** (13.3 cm)

**Depth is shown for deepest point in pan.

DESCRIPTION	WIDTH	DEPTH	HEIGHT
15MC Spreader Cabinet	15-1/2" (39 cm)	31" (79 cm)	45" (114 cm)
15MC Holding Station Opening	11" (28 cm)	19" (48 cm)	
15MC Perforated Screen Opening	10" (25 cm)	18-3/4" (47.6 cm)	
20MC Spreader Cabinet	20" (51 cm)	37" (94 cm)	45" (114 cm)
20MC Holding Station Opening	18-1/4" (46 cm)	24" (61 cm)	
20MC Perforated Screen Opening	18" (45.7 cm)	22-3/4" (58 cm)	
22MC Spreader Cabinet	22" (56 cm)	37" (94 cm)	45" (114 cm)
22MC Holding Station Opening	20-1/4" (51 cm)	24" (61 cm)	
22MC Perforated Screen Opening	19-3/4" (50 cm)	23-3/4" (60 cm)	

POWER REQUIREMENTS:

Domestic: 120V 1 Ph 6.3 A 750 W
CE: 230/240 1 Ph 2.1 A 500 W

CAUTION:

Locate heat lamp no closer than 3" (7.6 cm) to a side wall and 16-1/2" (42.0 cm) above a flammable surface.

HOW TO SPECIFY:

The following description will assist with ordering the features desired for this equipment:

- FWH-1 Food warmer and holding station with cafeteria pan.
- FWH-1A Food warmer and holding station with scoop pan.

Model # _____
CSI Section 11400

8700 Line Avenue
Shreveport, LA 71106-6800
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

www.frymaster.com
Bulletin No. 830-0122
Revised 6/18/13
Litho in U.S.A. ©Frymaster

