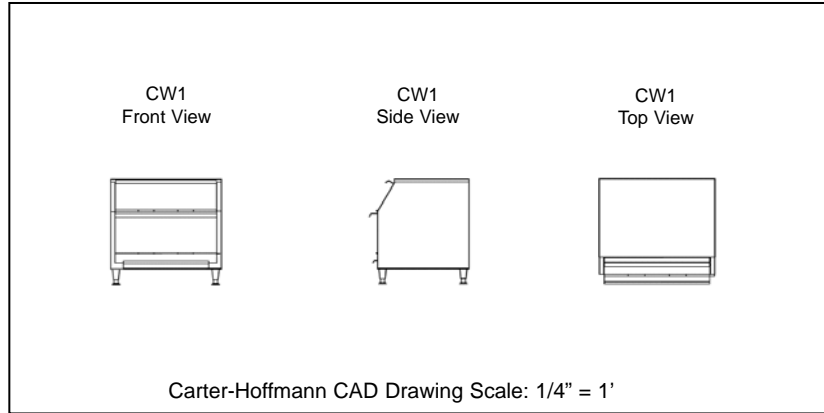




# CW1 NACHO CHIP WARMER (with forced air heating system)



CARTER-HOFFMANN  
**11**  
FOOD SERVICE EQUIPMENT  
NACHO CHIP WARMERS

# SPECIFICATIONS

Model Number	Capacity Cubic Feet*	Overall Dimensions						Legs		Shipping Weight	
		Height**		Depth		Width		in	mm	lbs	kgs
		in	mm	in	mm	in	mm				
CW1	2.75	27 <sup>1</sup> / <sub>4</sub>	692	25 <sup>1</sup> / <sub>2</sub>	648	28 <sup>3</sup> / <sub>8</sub>	721	4	102	135	64

\*Approximately 20 gallons of chips.  
\*\* Height includes 4" legs. Ordering optional casters or rubber feet will decrease height.

**CONSTRUCTION...** Completely welded cabinet construction with outer cabinet welded to cabinet liner.

**CABINET MATERIAL...** All stainless steel construction; 20 gauge polished exterior and 20 gauge interior.

**INSULATION...** High density fiberglass, full 1" thick continuous wrap-around type in bottom and sides.

**DOORS...** Single panel polished stainless steel. Product loading door features hinged front for easy loading. Loading door functions as chip ramp during loading. Serving door features two heavy-duty magnetic catches and functions as a platform for holding baskets in the open position.

**HINGES...** Integral and continuous rolled butt type hinges. Removable stainless steel full length hinge pin.

**HANDLE...** Bottom door and product loading door feature integrally formed, full width stainless steel handles.

**BOTTOM CRUMB DRAWER...** Integrated bottom drawer with drawer stop. Slides out for easy cleaning.

**LEGS...** 4" legs are standard. 1" rubber feet or 2" casters are optional.

**CONTROLS...** Internal mechanical thermostat. Factory pre-set temperature of 175°F (79°C). Adjustable with tools via access hole with grommet; located on rear of cabinet. On/off switch with power indicating light.

**HEATING SYSTEM...** Top mounted forced air heating system. Incoloy-sheathed heating elements, heavy duty fan motor.

**ELECTRICAL CHARACTERISTICS...** Operates on 120v, 1040 watts, 8.7 amps, 60 cycle, single phase. Six foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-15P.

**PERFORMANCE...** Capable of heating to 190° F (88° C). Preheat to 160° F (71° C) in approximately 20 minutes.

- ACCESSORIES/OPTIONS...**
- 240 volt electrical configuration
  - 1/4" thick clear polycarbonate doors
  - 1" rubber feet
  - 2" casters
- (Note: ULeph listing does not apply if 1" rubber feet or 2" caster options are chosen)

Specifications subject to change through product improvement & innovation.



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Central Restaurant Products

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# FEATURES & BENEFITS

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## CW1 NACHO CHIP WARMER

*Since 1947, Foodservice Equipment That Delivers!*



**EXCLUSIVE HEAT DUCT BAFFLING SYSTEM...** Warm air is directed through duct and up through chips on the bottom. Assures uniform temperatures throughout cabinet for consistent holding of product.

**HIGH PERFORMANCE CONVECTION HEATER...** Heating system located in top of cabinet with blower for quick heat up and recovery and even heat distribution throughout cabinet.

**STAINLESS STEEL CONSTRUCTION...** All stainless steel for easy sanitation and long lasting clean appearance.

**BOTTOM CRUMB DRAWER..** Catches broken chips and crumbs. Easily removed without tools for cleaning.

**PATENTED FIRST-IN FIRST-OUT GRAVITY PRODUCT FEED...** Facilitates constant product rotation to ensure freshness.

**LARGE CHIP CAPACITY...** Provides ample supply of product, even during peak hours. Approximatey 20 gallons. Interior chip ramp is removable for easy cleaning.

**EXCLUSIVE DOOR DESIGN...** Top door folds out and forms ramp to enable easy product fill. Serving door folds out and creates platform to rest baskets while serving.



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