Multi-Function Chip & Food Warmer

The multi-function food and chip warmer is a compact bench-top warmer that can accommodate a range of accessories to suit the type of hot food being displayed. With heat source from above (quartz heat lamp) and from below (stainless steel elements), the unit attractively holds and displays hot food, ready for service.

Designed for better performance, extra reliability, safety & end-user serviceability…as well as visual appeal

Heating:

- Sealed upper heating units with easy-change Halogen Heat LAMP (no electrician needed)
- Improved temperature control

Safety:

- Dual Jacket heating lamp (if inner globes breaks, outer glass captures the glass pieces)

Quality:

- Resilient build quality

Aesthetics:

- Contemporary – styled look with brushed steel finish

MW10 – Base Unit

The MW10 is supplied without any accessories or trays. It can accommodate a range of gastronorm pan configurations to suit the specific hot food being displayed. Combinations of pans up to a full sized 1/1 (100 mm deep) gastronorm pan can be accommodated. With heat from above and below, the MW10 can hold cooked food at correct serving temperature whilst being appealingly displayed.

MW10 - Base unit shown with optional 1/1 gastronorm pan, 100 mm deep (sold separately)

MW10CS – Carving Station

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The MW10CS is supplied with a full size (65 mm deep) gastronorm pan and a full size perforated and spiked pan (25 mm deep) so that the unit can be used as a carving tray. The perforated and spiked tray secures the meat for easy carving, whilst the larger pan sitting underneath holds water to produce steam and keep the meat moist and collects any fat drippings. The heat lamp throws a warm yellow light over the meat to enhance presentation.

MW10CW & MW20CW – Chip Warmers

Supplied with a sloping tray for chips, the MW10CW and MW20CW are designed to enhance productivity and presentation of cooked chips. Heating from above and below, the unit maintains cooked chips at the correct serving temperature and allows the fryer basket to be immediately returned to the fryer for the next batch, increasing fryer productivity.
At the same time, the heat lamp serves to throw heat and a yellow light onto the cooked chips to enhance presentation.

MW10CW - Chip Warmer

MW20CW - Chip Warmer

SPECIFICATIONS

MODEL	DESCRIPTION	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
MW10	Multi-function base unit fits 1/1 gastronorm pan (not included)	685	3.0	395 x 640 x 475
MW10CW	Multi-function Chip Warmer with sloped tray for chips	685	3.0	395 x 640 x 475
MW10CS	Multi-function Carving Station with 1/1 size 25 mm deep perforated & spiked carving pan and 1/1 size 65 mm deep pan underneath	685	3.0	395 x 640 x 475
MW20CW	Multi-function Chip Warmer with sloped tray for chips	1370	6.0	720 x 640 x 475