

Display Counter Warmers

CW-114 Single Tier
CW-216 Two Tier



Attractive, dependable humidified counter top display units present a wide range of hot food for customer impulse buying while keeping items fresh and appetizing longer.

Description

Single and Two Tier Display Counter Warmers for displaying hot food at the point of sale in retail foodservice operations. Units feature water well humidity control, giving operators a greater range of items to display for longer periods of time.

Configuration

Lower tiers are designed to hold 4 full-size steam table pans or 3 standard sheet pans using optional wire rack insert. Upper shelf on two-tier unit holds (4) two-thirds size steam table pans or 2 standard sheet pans using optional wire rack insert.

Features

- Humidified operation, lower wells only.
- Upper tier in CW-216 for dry heat only.
- Large 10 gallon water well with automatic or manual fill.
- Two water well strip heaters.
- Low water indicator light.
- Drain tube prevents water well overflow.
- Long-lasting sheath radiant heaters.
- Insulated top and bottom for energy efficient operation.

- Individual heater controls to hold different foods at optimum temperatures.
- Water temperature display and control.
- Tempered glass throughout, with removable sliding glass doors.
- Angled solid front glass for clear, easy viewing.
- Incandescent lighting for appealing food display.
- Removable access panels for easy maintenance.

Henny Penny Corporation

P.O. Box 60
Eaton, OH 45320

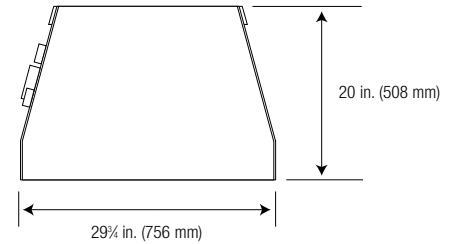
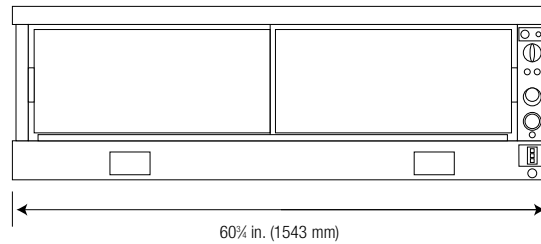
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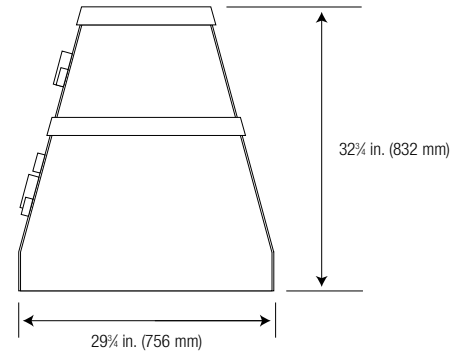
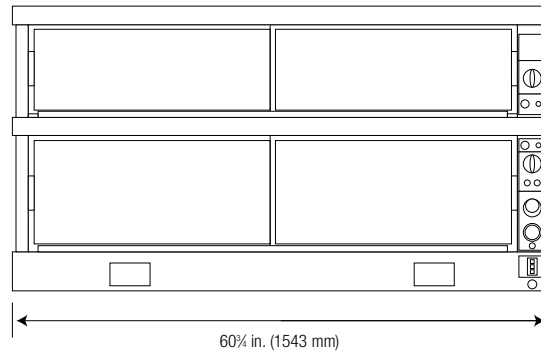
www.hennypenny.com

CW-114 CW-216 Specifications

CW-114 Single Tier



CW-216 Two Tier



Dimensions

Capacity

Top tier
Bottom tier

CW-114

NA

(4) full size steam table pans, 4 in. (102 mm) depth
OR (2) standard sheet pans with wire insert.

Water pan, approx. 10 gal. (38 l)

254 lbs. (115 kg)

UL, UL Sanitation, CUL, CE

CW-216

(4) two-thirds size steam table pans, 2 1/2 in. (64 mm) depth OR (2) standard sheet pans with wire insert.

(4) full size steam table pans, 4 in. (102 mm) depth
OR (2) standard sheet pans with wire insert.

Water pan, approx. 10 gal. (38 l)

326 lbs. (148 kg)

UL, UL Sanitation, CUL, CE

Water

Shipping Weight

Listings

Electrical

Model	Voltage	Phase	Cycle/Hz	KW
CW-114	208	1	50/60	3.4
	208	3		
	230	1		
	230	3		
CW-216	208	1	50/60	4.2
	208	3		
	230	3		
	230	3		

NOTE: Neutral required.

NOTE: Please refer to the Maintenance Manual for installation of water and drain line (auto water-fill units), and electrical connections.

Specifications subject to change without notice

Order from:

Manufactured by:

Henny Penny Corporation
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