



C*Radiant™ Double Overhead Warmers

Models: FDDC FDDL C-18 C-24 C-30 C-36 C-42 C-48 C-54 C-60 C-66 C-72 L H

PRODUCT:

QUANTITY:

ITEM #:

Designed Smart

Maximum Overhead Heat!

- New C*Radiant™ Ceramic Overhead warmers deliver greater heat intensity and efficient infrared radiant energy.
- High wattage version is superior for highly air conditioned passage-ways.
- Over 75% more efficient in providing Infrared energy to your holding area vs Standard Calrod units.

Easy to Install & Customize to your Operation!

- Ideal for pass through areas that have higher height requirements.
- Wide option of lengths and mounting systems to let you best use the C*Radiant™ System
 - High Watt mounting heights: 18" to 24"
 - Low Watt mounting heights: 16" to 22"
- Shipped with Side-Mounted Control Box (standard) or remote infinite control box (add R to end of model number.)



C*RADIANT™ DOUBLE OVERHEAD WARMERS

APW Wyott Design Features

- Side-Mounted Control Box (standard) or remote control box.
- All models come standard with rocker switches with a built-in pilot light and angle mounting brackets.

Options

- Chain Hanging Kits (75901) per foot
- 18" Tubular Stands (76180)
- Infinite Remote Control 120V/208V/240V (70402273)
- Infinite Remote Control Lights 120V (7040273)
- Infinite Remote Control Lights 208/120V & 240/208V (70401273) 12" box

Built Solid

Most Durable Overhead Warmer in the Industry!

- Stainless Steel Construction resists corrosion, is easy to clean, and presents an attractive appearance.
- Continuous stainless steel housing is the strongest in the industry. Units will not sag or warp.

Reliability backed by APW Wyott's Warranty

- 1 year parts and labor warranty
- Certified by the following agencies:



Consultant Specifications

The Ceramic Food warmer shall be a C*Radiant™ manufactured by APW Wyott Foodservice Equipment Company, Dallas, TX 75226 U.S.A.

The food warmer shall be model..., rated at ...watts, ...volts, single phase and be ...inches (centimeters) in overall width.

The C*Radiant™ shall consist of a stainless steel housing, polish mirror stainless steel reflectors, and require either a control box or remote control enclosure.

See reverse side for product specifications.



APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226
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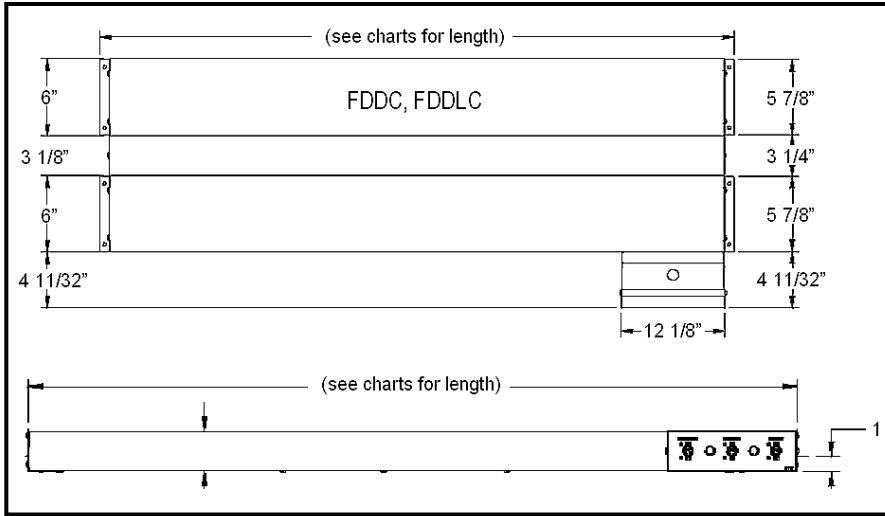
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PRODUCT SPECIFICATIONS

Construction:

C*Radiant™ Overheads are supplied with Stainless Steel Housing and control box. Ceramic InfraRed Heating Elements. Polished mirror stainless steel reflectors. Unit is fully insulated with one inch insulation. Hanging Angle brackets are supplied.

Electrical Information:

C*Radiant™ Overheads are supplied with a rocker switch that turns the power on and, for lighted units, one that turns on the lights. Standard double unit sizes 54" and above are only available in 208V and 240V (Lighted unit is 208/120V or 240/120V). High Watt double unit sizes 42" and above are only available in 208V and 240V. Can order with standard side mounted box or remote control box (add R to the end of model number).

Electrical Specifications:

C*Radiant™ Double Overheads are available in 120V, 208V, or 240V

C*Radiant™ Lighted Double Overheads are available in 120V, 208V/120V, or 240V/120V

FDDL-72 208V supplied with 3 amp fuse and 30 amp circuit.

Overall Dimensions:

Double Units: 15 1/8" W x 2 1/2" H

Lighted Double Units: 15 1/8" W x 2 1/2" H

Side mounted box: 4 13/32" W x 2 1/2" H x 12 1/8" L

See charts for individual lengths.

Shipping:

Freight class 92 1/2

FOB: Dallas, TX

Double C*Radiant Overhead Warmers

	High Wattage			
	Model	Length	Watts	Weight
	FDDC-18H	18"	1400	12 lbs
	FDDC-24H	24"	1600	16 lbs
	FDDC-30H	30"	2300	18 lbs
	FDDC-36H	36"	2700	21 lbs
	FDDC-42H	42"	3000	24 lbs
	FDDC-48H	48"	4000	25 lbs
	FDDC-54H	54"	4400	28 lbs
	FDDC-60H	60"	5400	30 lbs
	FDDC-66H	66"	5400	34 lbs
	FDDC-72H	72"	6000	36 lbs
	Standard Wattage			
	Model	Length	Watts	Weight
	FDDC-18L	18"	1000	12 lbs
	FDDC-24L	24"	1400	16 lbs
	FDDC-30L	30"	1700	18 lbs
	FDDC-36L	36"	2000	22 lbs
	FDDC-42L	42"	2400	24 lbs
	FDDC-48L	48"	3000	24 lbs
	FDDC-54L	54"	3000	28 lbs
	FDDC-60L	60"	4000	30 lbs
	FDDC-66L	66"	4000	34 lbs
	FDDC-72L	72"	4000	36 lbs

Lighted C*Radiant Overhead Warmers

	High Wattage			
	Model	Length	Watts	Weight
	FDDL-18H	18"	1480	13 lbs
	FDDL-24H	24"	1680	17 lbs
	FDDL-30H	30"	2380	19 lbs
	FDDL-36H	36"	2860	22 lbs
	FDDL-42H	42"	3160	25 lbs
	FDDL-48H	48"	4160	26 lbs
	FDDL-54H	54"	4560	29 lbs
	FDDL-60H	60"	5640	31 lbs
	FDDL-66H	66"	5640	35 lbs
	FDDL-72H	72"	6240	37 lbs
	Standard Wattage			
	Model	Length	Watts	Weight
	FDDL-18L	18"	1080	13 lbs
	FDDL-24L	24"	1480	17 lbs
	FDDL-30L	30"	1780	19 lbs
	FDDL-36L	36"	2160	22 lbs
	FDDL-42L	42"	2560	25 lbs
	FDDL-48L	48"	3160	26 lbs
	FDDL-54L	54"	3160	29 lbs
	FDDL-60L	60"	4240	31 lbs
	FDDL-66L	66"	4240	35 lbs
	FDDL-72L	72"	4240	37 lbs

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.



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