

FEATURES & BENEFITS

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EXCLUSIVE HEAT DUCT BAFFLING SYSTEM...

Assures uniform temperatures throughout cabinet for consistent holding of product.

STAINLESS STEEL CONSTRUCTION...

300 series stainless steel interior and exterior for easy sanitation and long lasting clean appearance.

FIRST-IN FIRST-OUT GRAVITY PRODUCT FEED...

Facilitates constant product rotation to ensure freshness.

CW2 & CW4 NACHO CHIP WARMERS

Since 1947, Foodservice Equipment That Delivers!



CW4
(shown with optional rolling stand)

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. Adjustable thermostat for optimal holding temperature located under rear access panel.

LARGE CHIP CAPACITY...

Provides ample supply of product, even during peak hours. Approximately 44 gallons in CW4 and 22 gallons in CW2.



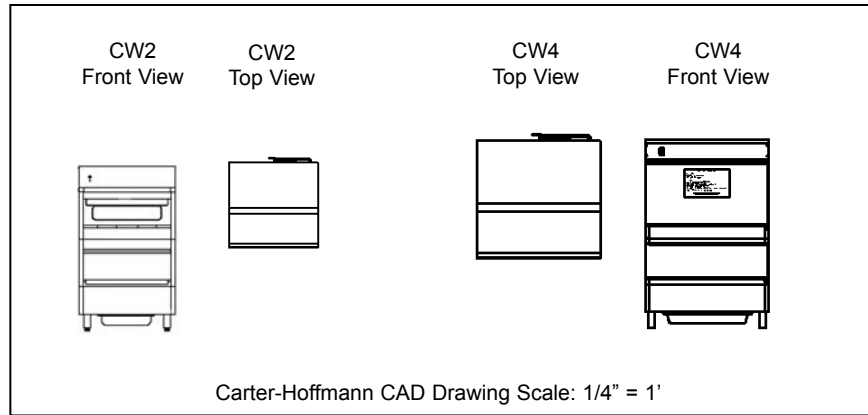
CW2

BOTTOM CRUMB PAN... Catches broken chips and crumbs. Easily removed without tools for cleaning. Standard steam table size is easily replaceable.





CW2 & CW4 NACHO CHIP WARMERS (with top-mounted forced air heating system)



Model Number	Capacity Cubic Feet*	Overall Dimensions						Legs		Shipping Weight	
		Height		Depth		Width		in	mm	lbs	kgs
		in	mm	in	mm	in	mm				
<input type="checkbox"/> CW2	3.00	39 ³ / ₄	1010	23	584	22 ¹ / ₂	572	4	102	135	61
<input type="checkbox"/> CW4	5.75	45 ¹ / ₂	1156	28	711	29 ⁵ / ₈	752	4	102	160	73

*Approximately 22 gallons of chips in CW2 and 44 gallons of chips in CW4.

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

CABINET MATERIAL... Nickel-bearing type 300 series stainless steel; 20 gauge polished exterior and 20 gauge interior.

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

DOORS... 14 gauge single panel polished stainless steel. Product loading door features two heavy duty magnetic catches. CW2 product loading door features Lexan viewing window (not available on CW4).

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

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

BOTTOM CRUMB PAN... Standard 12"x20"x2.5" stainless steel pan, mounted on bottom of unit to catch crumbs. Slides out for easy cleaning.

CONTROLS... Solid state electronic temperature controller. On/off switch with power indicating light. Adjustable thermostat located on rear of heating unit. Accessible with tools.

HEATING SYSTEM... Top mounted lift off forced air heating system. Incoloy-sheathed heating elements, heavy duty fan motor. Internal solid state temperature controller with rear access panel.

ELECTRICAL CHARACTERISTICS... CW2 & CW4 operate on 1530 watts, 12.6 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...**
- 18 gauge stainless steel rolling stand with 3" stem casters, two with brakes (CW4 only)
 - 220 volt electrical configuration

Specifications subject to change through product improvement & innovation.

CARTER-HOFFMANN

A Division of Carrier Commercial Refrigeration Inc.

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