

# Toastmaster®

Job \_\_\_\_\_ Item No. \_\_\_\_\_

## Toastmaster® Electric Free-Standing Drawer Warmers

One Drawer Warmers □3A81DT09 □3A81DT72

Two Drawer Warmers □3B84DT09 □3B84DT72

Three Drawer Warmers □3C84DT09 □3C84DT72



3A81DT09

### DESCRIPTION

Hot food servers are designed to hold cooked foods at a safe, thermometer verified serving temperature and proper moisture content. Hot food can be placed into the drawer either directly or in separate open pans or containers. Holding temperature and moisture content can be set for the type of food being held. Unit is designed to hold precooked foods at serving temperature, ideal for baked potatoes, vegetables, ribs, buns and rolls.

### SPECIFICATIONS

Freestanding, drawer-type hot food server. The drawer is furnished with a removable, deep drawn stainless steel pan. This model includes a set of 4" NSF approved adjustable legs. Heating is accomplished with performed tubular heating elements. 12"x20", 5-1/4" deep pan. Fully insulated on all six sides, including drawer fronts. The frame is of welded and reinforced sheet steel. The exterior cabinet and drawer fronts are of stainless steel with an aluminized steel inner lining. Drawers are equipped with a handle operated latching mechanism and positive stop. Drawers glide on third member suspension system rails. Third members have five (5) roller bearings (load support) and five (5) guide bearings (smooth operation) each (i.e. twenty (20) bearings per drawer). Temperature is regulated by hydraulic thermostat adjustable from 100°F to 200°F, with "OFF" position. Thermostat control is mounted on front below the drawer and is equipped with adjacent signal light. Thermostat knob is protected by a knob guard. The moisture control adjustment knob is located at the center front above the drawer. A thermometer accurately reflects the temperature at the coolest point inside the server. This safety feature helps ensure that food products are being held at a temperature above the bacterial growth level, and at temperatures below those that may over cook or dry out food product.

### FEATURES

- 12"x20", 5-1/4" deep pan
- Adjustable thermostat from 100°F to 200°F, with "OFF" position
- Positive-action spring-loaded drawer latch
- Rugged third-member drawer rail
- Individual drawer moist/crisp control
- Single thermostat with "safety zone" green
- Fully insulated on all six sides
- 4" adjustable legs
- 20 bearings per drawer
- Provide with a factory installed 3 foot cord and plug: NEMA 5-15 plug for 120V, NEMA 6-15 plug for 208/240V. Single phase only

### OPTIONS & ACCESSORIES

- Casters
- Adjustable legs

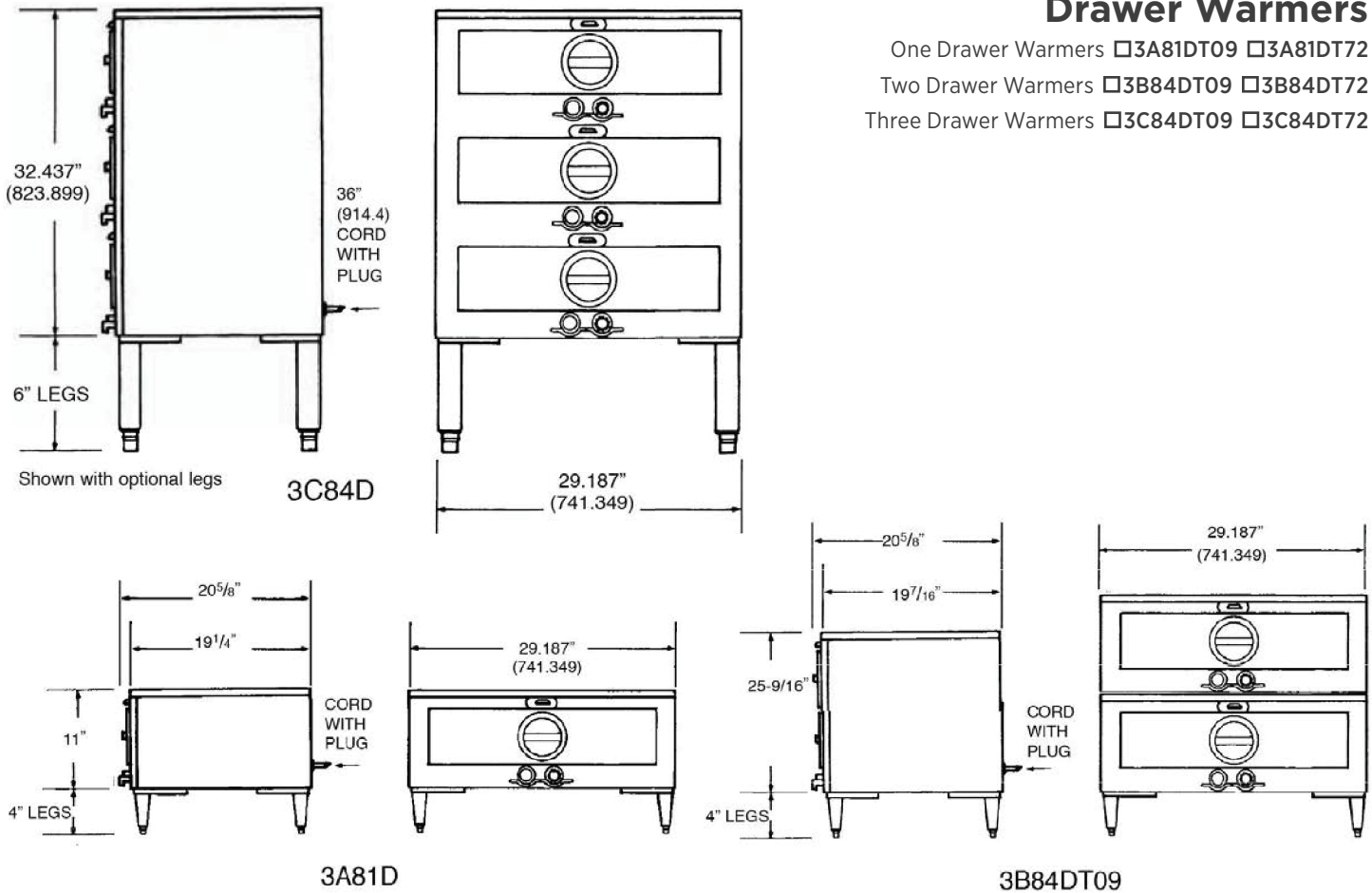
### WARRANTY

These units come with a one [1] year warranty for parts and labor.

### CERTIFICATIONS



One Drawer Warmers □3A81DT09 □3A81DT72  
 Two Drawer Warmers □3B84DT09 □3B84DT72  
 Three Drawer Warmers □3C84DT09 □3C84DT72



MODEL	NUMBER OF T-STATS	STEAM PAN SIZE (IN.)	WIDTH in. (mm)	DEPTH in. (mm)	HEIGHT in. (mm)	VOLTS <sup>1</sup>	kW	NEMA PLUG	AMPS	APPROX. SHIP WEIGHT
<b>ONE (1) DRAWER WARMERS</b>										
3A81DT09	1	20x12x5	29.19 (741.4)	20.37 (517.4)	11.00 (279.4)	120	450	5-15P	3.91	94 lb. (51.2 kg)
3A81DT72	1	20x12x5	29.19 (741.4)	20.37 (517.4)	11.00 (279.4)	208/240	410/410	6-15P	1.97/1.97	94 lb. (51.2 kg)
<b>TWO (2) DRAWER WARMERS</b>										
3B84DT09	1	20x12x5	29.19 (741.4)	19.53 (496.1)	25.56 (649.2)	120	900	5-15P	7.83	140 lb. (63.6 kg)
3B84DT72	1	20x12x5	29.19 (741.4)	19.53 (496.1)	25.56 (649.2)	208/240	850/980	6-15P	4.09/4.08	140 lb. (63.6 kg)
<b>THREE (3) DRAWER WARMERS</b>										
3C84DT09	1	20x12x5	29.19 (741.4)	20.75 (527.1)	32.44 (824.0)	120	1,350	5-15P	11.74	223 lb. (101.2 kg)
3C84DT72	1	20x12x5	29.19 (741.4)	20.75 (527.1)	32.44 (824.0)	208/240	1,280/1,470	6-15P	6.15/6.13	223 lb. (101.2 kg)

<sup>1</sup>Specify 120V or 208/240V Service when ordering.



NEMA 5-15P  
FOR 120V



NEMA 6-15P  
FOR 208/240V

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.