



**Display Warmers
Models
DWK40 Plus
DWK60 Plus**



Model DWK40 Plus Shown

Models Display Warmer DWK40 Plus DWK60 Plus



Standard Features

- Significant capacity in minimal sq. footage
- Interior and exterior capacity
- Independent infinite controls for interior & exterior heating
- Interior and exterior lighting
- Can be used for multiple products

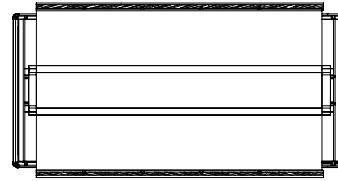
Options

- Custom Color



Technical Data	DWK40 Plus	DWK60 Plus
Power Supply	208V / 120V	208V / 120V
Total kW	3.34kW	4.69kW
Total kW: Elements @ 208V	2.44kW	3.66kW
Total kW: Lighting @ 120V	.9kW	1.3kW
Chicken Dome Capacity	60	72
Merchandising Shelves	2	2
Undercounter Shelves	2	2
Lighting: Merchandising Shelf Each	8 ea/50W ea/400W total	12 ea/50W ea/600W total
Lighting: Undercounter Shelf Each	2 ea/25W ea/50W total	2 ea/25W ea/50W total
Heating Wattage: Merchandising Shelf	720 Watts	1080 Watts
Heating Wattage: Undercounter Shelf	500 Watts	750 Watts
Dimensions		
Height	68½"	68½"
Depth	23½"	23½"
Width	50¾"	74¾"
Approvals:	ETL / NSF	ETL / NSF

Display Warmers Models DWK40 Plus DWK60 Plus



DWK40 Plus Top View

These point of purchase warmers are selling tools that enable your customer to purchase pre-packed "ready to serve" product. These warmers should always be located as close to the cash registers as possible and positioned so that customers can walk around the "warming island." Uniquely, these are designed so that deli personnel can load product onto the heated top. The warmer section below holds two shelves of product with each shelf doubling the amount held on the heated surface above. The additional warming capacity reduces the frequency of replenishment from the deli to a manageable level but it also affords the supervisor responsible for the warmer the reasonable lead time notice to produce more product.

The warmer assures safe zone (NSF approved) temperatures (140F-160F) in all sections (provided product is placed on warmer at 150 degrees or above). Immediately once cooking process is done (180°+), and the warmer will handle virtually all forms of heated packaging without deterioration. The warmer is available in stainless steel or with painted surfaces that can be customized for an additional charge.

Controls for lights and heat settings are secured, preventing unauthorized tampering.

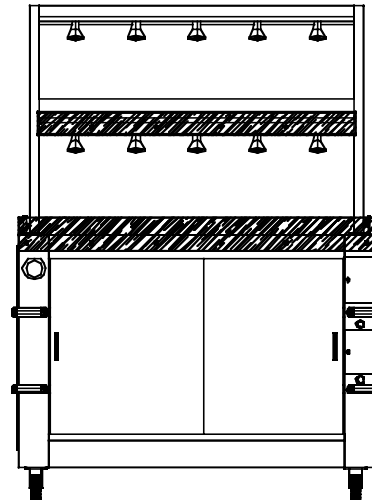
Installation Requirements

Licensed electrician for electrical connections. Placement of this machine is critical since it is hot. Plan carefully.

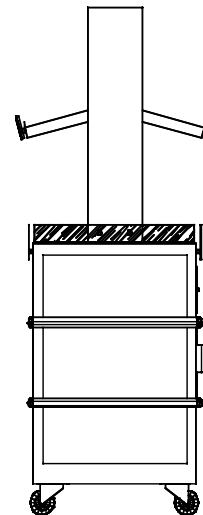
Service, Maintenance, and Construction

Full side service panels allow easy access to all working parts. The warmer is easily cleaned from front to back, enabling the user to meet all sanitary and hygienic requirements with a minimum of time and effort. The interior area is constructed completely of high-grade stainless steel. Insulation is complete on all top and side panels. Rigid box design ensures strength.

*Specifications are subject to change without notice. When ordering please specify voltage, phase and frequency requirements.



DWK40 Plus Front View



DWK40 Plus Side View



Hickory Industries, Inc. • 4900 Westside Avenue • North Bergen, NJ 07047

201-223-0050 • Fax 201-223-0950

www.hickorybbq.com • email: hickorybbqs@aol.com