



## Display Warmer DWP-50



### Standard Features

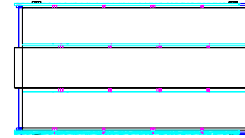
- ◆ Significant capacity in minimal sq. footage
- ◆ Interior and exterior capacity
- ◆ Independent infinite controls for heating
- ◆ Can be used for multiple products
- ◆ Individual on/off controls for each shelf



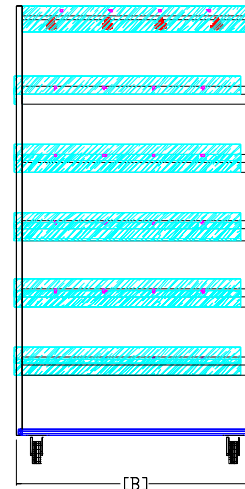
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Technical Data	DWP-50
Power Supply	208Ø1 +N
Total kW	4.7
Total kW: Elements @ 208V	3.7
Total kW: Lighting @ 120V	1.0
Amps	22
Chicken Dome Capacity	50
Merchandising Shelves	5
Lighting: Merchandising Shelf Each	200 W
Heating Wattage: Merchandising Shelf	740 W
Dimensions:	
Height [A]	76 <sup>1</sup> / <sub>16</sub> "
Depth [C]	23 <sup>3</sup> / <sub>8</sub> "
Width [B]	42 <sup>1</sup> / <sub>2</sub> "
Approvals:	ETL / NSF

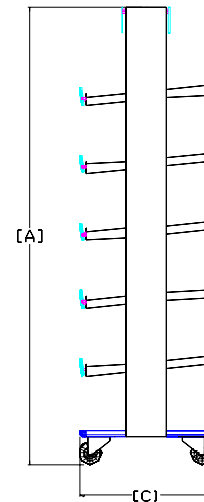
## Models Display Warmer DWP-50



TOP VIEW



FRONT VIEW



SIDE 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. 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.



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