## Drawer Warme<mark>rs</mark>

## **Features**

Stainless steel construction



12 gauge stainless steel slides and drawer frame with nylon rollers

Metal sheath element with aluminized heat baffle

Individual recessed thermostat and heating element controls for each cavity

Heavy-duty handle, temperature monitor and lighted on-off switch for each drawer

Completely insulated individual cavities

Comprehensive model selection:

1 to 4 Drawers – Freestanding

1 to 3 Drawers - Built-in

1 to 3 Narrow - Freestanding

1 to 3 Narrow – Built-in

Standard 12" x 20" x 6" (30 x 51 x 15 cm) pan with each drawer that lifts straight out of standard width **Drawer Warmers** 

Built-in unit has integral trim strip









**Hatco Corporation** Nothing less than the best.™

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**Benefits** 

- Durable
- Easy-to-clean
- Sanitarily accommodates all food products
- Maintenance-free
- Reliable and durable
- Easy removal of drawer assembly
- Slides and rollers warranted for 2 years
- Warranted for 2 years
- Even heat distribution throughout cavity
- Allows complete control of temperatures for products in each drawer
- Permits operator to turn off individual drawers not in use, saving energy
- Safeguards against damage by carts
- Assures proper safe holding temperatures with visual readout
- Set specific temperatures per drawer without readjusting the thermostat every time
- Energy efficient
- Consistent holding temperatures
- Cooler ambient room temperatures
- Accommodates most application and/or space requirements
- Able to use full capacity of pan because tilting pan is not necessary in order to remove pan from drawer
- User friendly
- Easy installation
- Not necessary to purchase separate trim kit

Easy field installation

No hidden optional costs

Complete with cord and plug on freestanding; 4' (122 cm) flexible conduit on built-in

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