





Heavy-duty food warmers designed to meet the rugged needs of commercial food service operations.

MODELS

SU₂

SU3

SU4

SU5

SU₆



COUNTER TOP FOOD WARMERS



500 Watt Armor Heat® System with heat sink for high efficiency.



Comes complete with 4" legs



Digital Display for temperature at a glance.



Electronic Temperature Controller for precise control.



6 1/2" Deep All-Stainless Steel Wells with coved corners.



Available from 2 to 6 Wells



Heavy-Duty Stainless Steel Construction



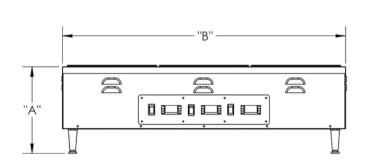
Wells are individually wrapped with 2" of **High-Density Fiberglass Insulation**.

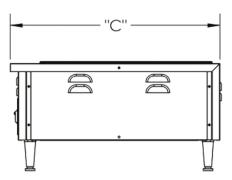
MODEL SPECIFICATIONS













MODEL#	VOLTAGE	WIDTH	DEPTH	HEIGHT	WATTAGE	AMPERAGE	SHIP WEIGHT
	# of wells	DIM A	DIM B	DIM C			
SU2	2 120V	31"	26"	14 3/4"	1000	8.3	98 Lbs.
SU3	3 120V	44 3/4"	26"	14 3/4"	1500	12.5	147 Lbs.
SU4	4 120V	59 3/4"	26"	14 3/4"	2000	16.6	196 Lbs.
SU5	5 208/220V	73 3/4"	26"	14 3/4"	2500	11.3	245 Lbs.
SU6	6 208/220V	87 3/4"	26"	14 3/4"	3000	13.6	294 Lbs.



GENERAL

Food warmer constructed of stainless steel. Wells individually wrapped with 2" of high-density fiberglass insulation for energy efficiency.



BODY

Top and body shall be all 20 gauge stainless steel ground and polished to a #4 finish. The base is 16 gauge Galvanized steel.



WELLS

Wells are stainless steel 6 1/2" deep with coved corners.



CONTROLLER

Electronic controller, preset at 180 degrees. Can be adjusted and will stay at changed temperature until a new set point is entered. Large digital display for temperature at a glance.



ELECTRICAL CHARACTERISTICS

500 watt Armor Heat® system with built-in heat sink for high efficiency and even temperature control.

ACCESSORIES, OPTIONS, VARIATIONS



Side Lift Handles for ease of portability.



Sneeze Guards and Breath Protectors for safety and NSF compliance.



Drain Manifold with Shut-off Valve for easy clean up.



Tray Shelf for cafeteria style serving.



Over-Shelf



Lighting Option for over-shelf



Heating Option for over-shelf