



Food Warmers/Holding Stations/Spreader Cabinets

Project _____
Item _____
Quantity _____
CSI Section 11400 _____
Approval _____
Date _____

Models

- ☐ FWH-1 Food warmer with cafeteria pan
☐ FWH-1A Food warmer with scoop pan

- ☐ Spreader Cabinet SD
☐ Spreader Cabinet SC



FWH-1 *

Food warmer and holding station with cafeteria pan.



FWH-1A *

Food warmer and holding station with scoop-type pan.



Spreader Cabinet with optional Food Warmer, holding station with cafeteria pan and casters. .

Standard Features

Food Warmer:

- Durable 6" W x 23-3/4" L (15.4 x 60.3 cm) aluminum alloy housing construction, easy to clean
- 750W radiant heat - 120V/60 Hz/1 Ph 6.3 A
- Ceramic heating element with wire guard
- "ON/OFF" toggle switch on front
- 6 ft. (1.8 M) cord with plug

Holding Stations:

- Stainless steel cafeteria pan, 12" x 20" x 2-1/2" (30.5 x 50.8 x 6.4 cm) with mesh screen
- Scoop-type, perforated pan, 13-1/2" x 18-1/2" x 5-1/4" (34.3 x 47.0 x 13.3 cm)

Food Warmers and Holding Stations available for:

Spreader Cabinets:

- Available in stainless steel (SC) and enamel (SD)
- 12" x 20" cutout standard (flat top option)
- Legs standard (casters option)

Specifications

Designed to keep prepared food fresh and hot

Food warmers and holding stations are optional accessories that can be used with Frymaster spreader cabinets and fryers to maintain optimal temperature of prepared food. Food Warmers are available separately to fit existing Frymaster spreader cabinets.

The rectangular food warmer produces an 18" (45.7 cm) heat pattern over the entire length of the unit to keep cooked food at optimal temperature with radiant heat to assure peak flavor without cooking or drying. The shell is manufactured with

durable aluminum alloys and is easy to clean. "ON/OFF" toggle switch, and a 6' (1.8 M) cord set are mounted in the shell. Mounting brackets and hardware are provided for installation.

The food warmers are NSF, cULus, and CE approved and can be used with either the cafeteria-style pan with mesh screen or with the perforated, curved scoop pan for quick, easy bagging.

*Frymaster food warmers and holding stations are designed to fit the Frymaster spreader cabinet; they are not free-standing accessories.



Agency approvals are for food warmers only.

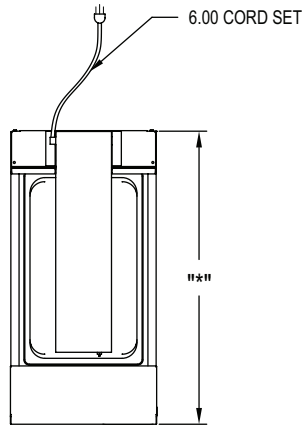
8700 Line Avenue
Shreveport, LA 71106-6800
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

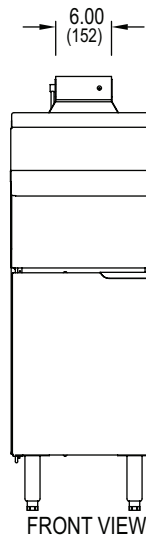
www.frymaster.com
Bulletin No. 818-0061
Revised 6/26/13



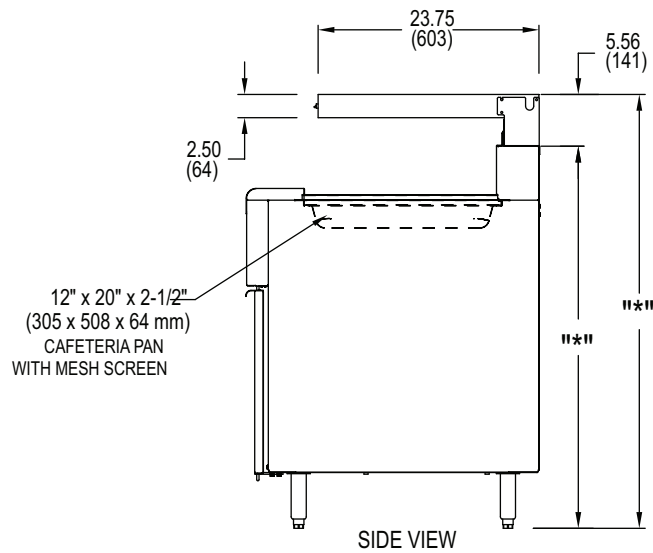
Food Warmers/Holding Stations/Spreader Cabinets



TOP VIEW



FRONT VIEW



SIDE VIEW

DIMENSIONS

DESCRIPTION	HEIGHT	WIDTH	LENGTH
Food warmer	2-1/2" (6.4 cm)	6" (15.4 cm)	23-3/4" (60.3 cm)
Food warmer (CE)	2-1/4" (5.7 cm)		
Cafeteria-style holding pan	2-1/2" (6.4 cm)	12" (30.5 cm)	20" (50.8 cm)
Scoop-style perforated pan	5-1/4"*** (13.3 cm)	13-1/2" (34.3 cm)	18-1/2" (47.0 cm)

***Depth is shown for deepest point in pan.

SPREADER CABINETS SD & SC

MODEL	HEIGHT (CM)	WIDTH (CM)	LENGTH (CM)
H55/OCF30 gas	45-5/8" (*) (115.8)	15-5/8" (39.7)	31-1/2" (79.9)
MJ45/MJ45E/MJ35/MJ35E	46" (*) (116.8 cm)	15-5/8" (39.7)	31-1/2" (79.9)
RE14/17/22 / RE14TC/17TC/22TC/ OCF30 electric	45-1/2" (*) (115.2)	15-5/8" (39.7)	31" (78.6)
MJCF/MJCFE	46-1/8 H(*) (117.2)	20-7/8" (52.9)	39-7/8" (101.3)

POWER REQUIREMENTS

Domestic: 120V 1 Ph 6.3 A 750 W

CE: 230/240 1 Ph 2.1 A 500 W

CAUTION:

Locate heat lamp no closer than 3" (7.6 cm) to a side wall and 16-1/2" (42.0 cm) above a flammable surface.

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

- FWH-1 Food warmer and holding station with cafeteria pan.
- FWH-1A Food warmer and holding station with scoop pan.
- SD Stainless steel door, enamel cabinet
- SC Stainless steel door and cabinet