

Countertop Cooker & Warmer | CW



EXPAND YOUR MENU WITH COUNTERTOP COOKING

From holding side dishes, soups, and entrées to creating new buffet lines, the Countertop Cooker and Warmer is a versatile piece of equipment for all types of operations in the foodservice industry. It provides greater menu flexibility and the ability to respond efficiently to changing menu requirements.

The Countertop Cooker and Warmer features an adjustable thermostat to hold a variety of different foods within the safety temperature guidelines. The unique design of the heating system features a tubular heating element attached to an aluminum plate, which provides even heat distribution throughout the unit. With a convenient drain located on the front of the unit, the Countertop Cooker and Warmer makes clean up at the end of the day quick, easy and safe for operators.



CW-100 Countertop Cooker & Warmer



Built to Last

Heavy duty stainless steel construction



Temperature Tracking

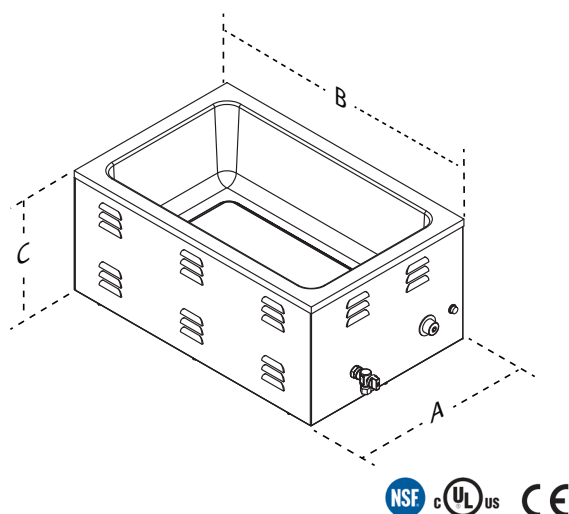
Temperature indicator settings: High, Medium Low



Cleaning Convenient

A drain system allows for safe and easy cleaning at the end of the day

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Features:

- Ideal for holding side dishes, soups, and entrées
- Adjustable thermostat with range of 120–212°F (49– 100°C)
- Tubular heating element attached to aluminum plate to distribute heat evenly
- Holds full-size inset pan or, with adaptor, several smaller inset pans
- A convenient drain system allows for safe and easy cleaning
- CE, UL, cUL, and NSF listing

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Electrical Ratings and Plug Configurations

Dimensions

Model & Mfg. No.	Approvals	Plug	Volts	Watts	Amps	Hz.	Width (A)	Depth (B)	Height (C)	Overall Depth (D)	Pre-heat Time to 180°F (82°C)
CW-100 9400186	 	NEMA 5-15P	120	1200	12.5	60	14 5/8" (371 mm)	22 1/5" (572 mm)	10 1/2" (267 mm)	25 1/2" (648 mm)	30 min.
CW-100 9400187	 	CEE 7/7	230	1200	15	50/60	14 5/8" (371 mm)	23 7/8" (607 mm)	10 1/2" (267 mm)	25 1/2" (607 mm))	30 min.
CW-127 9400159	 	NEMA 5-15P	120	1800	15	60	14 5/8" (371 mm)	29 3/4" (756 mm)	10 1/2" (267 mm)	32 3/4" (832 mm)	30 min.