



Models
Counter Top Warmers
DWCT40
DWCT60



Model DWCT40



Standard Features

- Significant capacity in minimal sq. footage
- Point of purchase impulse sales tool
- Controls for heat - light secure
- Multiple product usage
- 115/60/1 – 20 amp circuit

Options

- Specify electrical location – top or bottom

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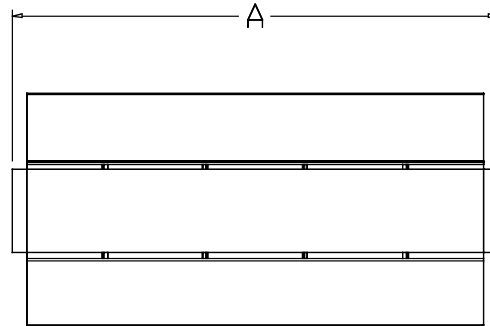
Technical Data	DWCT40	DWCT60
Power Supply	120V	120V
Total kW	1.12kW / 9.33A	2.24kW / 18.7A
Total kW: Elements @ 120V	.72kW	1.44kW
Total kW: Lighting @ 120V	.4kW	.8kW
Chicken Dome Capacity	10	12
Merchandising Shelves	1	2
Undercounter Shelves	N/A	N/A
Lighting: Merchandising Shelf Each	8 ea/50W ea/400W total	12 ea/50W ea/600W total
Lighting: Undercounter Shelf Each	N/A	N/A
Heating Wattage: Merchandising Shelf	720 Watts	1080 Watts
Heating Wattage: Undercounter Shelf	N/A	N/A
Dimensions		
Height	19 $\frac{3}{4}$ "	19 $\frac{3}{4}$ "
Depth	23 $\frac{1}{2}$ "	23 $\frac{1}{2}$ "
Width	42 $\frac{1}{2}$ "	64 $\frac{1}{2}$ "
Approvals:	ETL / NSF	ETL / NSF

Models

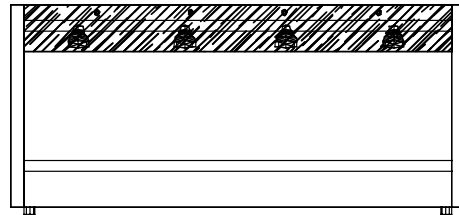
Counter Top Warmers

DWCT40

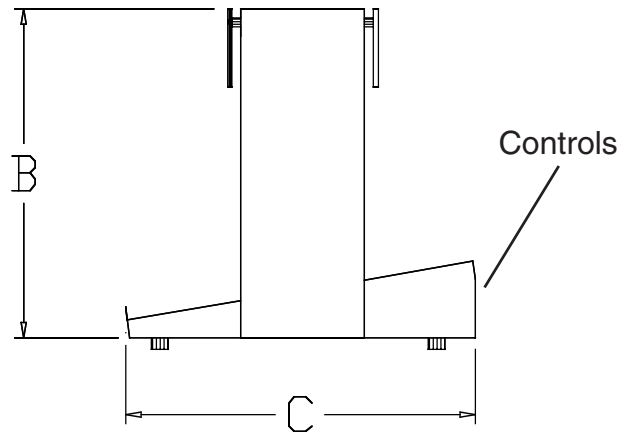
DWCT60



DWCT Top View



DWCT Front View



DWCT 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 or with painted surfaces that can be customized for an additional charge.

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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