



Drawer Warmers

Features

Benefits

1 Stainless steel construction

2 12 gauge stainless steel slides and drawer frame with nylon rollers

3 Metal sheath element with aluminized heat baffle

4 Individual recessed thermostat and heating element controls for each cavity

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

6 Completely insulated individual cavities

7 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

8 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

9 Built-in unit has integral trim strip

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



- 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

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- 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

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- Easy field installation
- No hidden optional costs