



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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BULK FOOD WARMER

Warmer for Bulk Tortilla & Nacho Chips

"HMC SERIES"



Perforated feeder panels protect chips for burning

Stainless Steel Welded Construction with Easy-To-Clean Interior

Cool-to-the-Touch fully insulated cabinet and door retains heat evenly

Slide-Out Crumb Pan is removable



ONLY
28.5" HIGH

Great for
Counter or
Undercounter
Use

HMC-230

Compact counter-top or free-standing warmer holds bulk product HOTTER . . . FRESHER with less waste!

Simply LOAD...HEAT...SERVE!

Specifically designed to warm large volumes of Tortilla or Nacho Chips with applications for other bulk snack foods such as pre-popped popcorn and peanuts-in-the-shell. FWE's bulk chip warmer is ideal for added storage and warming for high volume operations.

Easy product loading makes this unit perfect for either heating for short or prolonged periods of time, producing a consistent and better tasting product - *without burning!*

This stainless steel cabinet easily wipes clean and features a removable clean-out crumb pan for speedy clean-up.

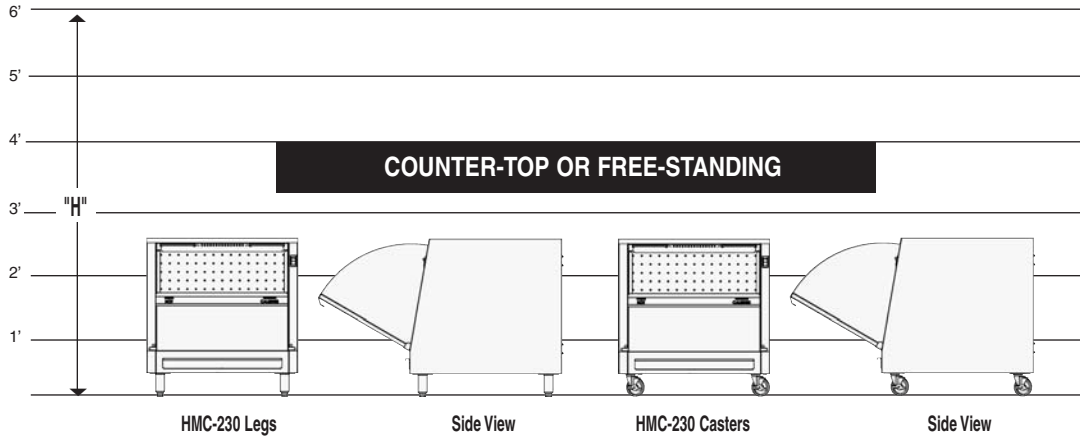
- ◇ All stainless steel
- ◇ Welded construction - no rivets
- ◇ Crumb pan for easy cleaning
- ◇ Use free-standing with casters
- ◇ Fully insulated throughout
- ◇ Available with legs for counter-top use
- ◇ Two year limited warranty




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SPECIFICATIONS:

BULK FOOD WARMER HMC Series Chip Warmer



MODEL NUMBER	CAPACITY	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CLASS 100		SHIP WT. LBS. (KG)
		HIGH "H"	DEEP "D"	WIDE "W"		LEGS		
HMC-230 CHIP WARMER	2.3 CF	28.5" (724)	26.75" (679)	26" (660)	1	4" Legs Adjustable	160 (78)	
		26"	2" Caster					
		27.5"	3.5" Caster					
		29"	5" Caster					
		30.5"	6" Caster			Casters All Swivel		

ELECTRICAL DATA	
VOLTS	120
WATTS	1550
AMPS	13
HERTZ	60
PHASE	Single
NEMA PLUG	 5-15P

Dedicated circuit.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; exterior and interior with easy-to-clean coved corners; and removable perforated bin. Base frame shall be with stainless steel.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and doors.

LEGS OR CASTERS. 4" Adjustable Legs or 2" Swivel Casters shall have a reinforced mounting plate welded to base of unit.

DOOR. Flush mounted, double pan, stainless steel door shall have 1" thick fiberglass insulation. Integral door pull handle provides.

HEATING SYSTEM/CONTROLS. Heat system shall include an Incoloy nickel-chromium alloy heating element. Lighted ON/OFF Switch. Temperature is factory set at 170°F to 175°F (77°C to 79°C).

ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

Optional Accessories:

- Spare element installed
- Electronic controls
- Lexan See-Thru door
- Mobile stand with 5" casters
- Metal cord strain relief
- Cord winding bracket
- Larger casters
- 6" adjustable legs



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FWE products may be covered under one or more of the following U.S. patents: 288,299;238,300;3,952,609;4,192,991.

All specifications subject to change without notice.
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