

PROJECT	QUANTITY	ITEM NO
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Display counter warmers with sliding glass doors

MODEL **CW-114** single tier
CW-216 two tier



Display counter warmers, model CW-114 single tier and model CW-216 two-tier.

General Information

Henny Penny CW-114 single tier and CW-216 two tier display counter warmers are designed specifically for serving and displaying a variety of hot foods at the point of sale, including foods best served from steam table pans.

These attractive, dependable counter top display units feature humidified operation, sliding door

access from one or both sides, and can accept up to 4 in. (102 mm) steam table pans or sheet pans.

High visibility and convenient service access lets operators show off a wide range of popular hot food items while keeping product fresh and appetizing longer.

Single-tier models offer a humidified holding environment from the heated, auto-fill reservoir in the base. Water temperature and upper radiant heaters are controlled separately.

Two-tier models offer a combination of separate holding environments. The unit's lower tier features humidified operation from a heated, auto-fill reservoir in the base. Upper tiers operate with dry radiant heat, only. Temperatures for each tier are controlled separately.

Units are constructed of high-quality stainless steel for easy cleaning. Front glass and doors are tempered glass.

Standard Features

- Stainless steel interior and exterior construction, tempered front and side panel glass and doors.
- Lower tier features humidified operation.
 - Large 10-gallon water well with automatic or manual fill.
 - Two water well strip heaters.
 - Low water indicator light.
 - Drain tube prevents water well overflow.
 - Water temperature display and control.
- Upper tier in CW-216 operates with dry heat only.
- Long-lasting sheath radiant heaters provide direct overhead heating in both tiers.
- Insulated top and bottom for energy efficient operation.
- Independent heating controls for each tier hold different foods at optimum temperatures.
- Angled solid glass on customer side for clear, easy viewing.
- Removable sliding glass doors on control side.
- Incandescent lighting for appealing food display.
- Removable access panels for easy maintenance.

Options

- Sliding glass doors on customer side (additional charge.)

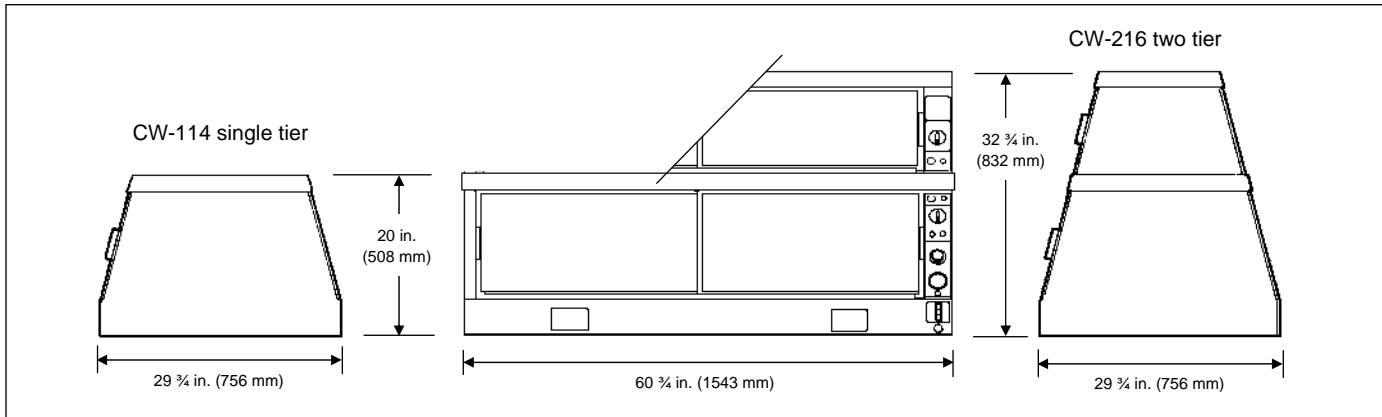
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Display counter warmers with sliding glass doors

MODEL **CW-114** single tier
CW-216 two tier



Dimensions

	Single tier	Two-tier
Length	60 3/4 in. (1543 mm)	60 3/4 in. (1543 mm)
Depth	29 3/4 in. (756 mm)	29 3/4 in. (756 mm)
Height	20 in. (508 mm)	32 3/4 in. (832 mm)

Required clearances: N/A

Crated dimensions

	Single tier	Two tier
Length	49 3/4 in. (1264 mm)	75 3/4 in. (1924 mm)
Depth	48 3/4 in. (1238 mm)	48 3/4 in. (1238 mm)
Height	40 in. (1016 mm)	40 in. (1016 mm)
Volume	56 cu. ft. (1.57m ³)	86 cu. ft. (2.39 m ³)

Net weight: N/A

Crated weight

Single tier	254 lbs. (115 kg)
Two tier	326 lbs. (148 kg)

Water connections: 1/4 in. hot water supply, drain.

Humidity: Water pan in lower tier, auto-fill. Upper tier operates dry.

Capacity

Lower tier	(4) full size steam table pans, 4 in. (102 mm) depth OR (2) standard sheet pans with wire insert.
Upper tier	(4) two-thirds size steam table pans, 2 1/2 in. (64 mm) depth OR (2) standard sheet pans with wire insert.

Laboratory certifications



Electrical

Model	Volts	Phase	Cycle/Hz	Watts	Amps	Wire
CW-114 Single tier	120/208	1	50-60	3400	17.6	3+G
	120/230	1	50/60	3400	16.2	3+G
	220-240	1	50/60	3670	15.3	2+G
	120/208	3	50/60	3400	11.5	4+G
	120/230	3	50/60	3400	10.7	4+G
CE	240	3	50/60	6353	8.8	3+G
CE	380-415	3	50/60	3400	5.0	3NG
Non-CE	380-415	3	50/60	3670	5.1	4+G

CW-216 Two Tier	120/208	1	50/60	4160	13.1	3+G
	120/230	1	50/60	4160	18.0	3+G
	220-240	1	50/60	4466	18.6	2+G
	120/208	3	50/60	4160	13.1	4+G
	120/230	3	50/60	4160	12.2	4+G
CE	240	3	50/60	7723	10.8	3+G
CE	380-415	3	50/60	4160	6.0	3NG
Non-CE	380-415	3	50/60	4466	6.2	4+G

NOTE: Units must be hard-wired at site by qualified technician

Bidding Specifications

- Provide Henny Penny display counter warmers, model CW-114 single tier or model CW-216 two tier, for displaying and serving hot foods at the point of sale.
- All units feature solid glass front and sliding glass rear doors, standard. Sliding doors on both sides available for extra cost.
- Single tier units shall hold up to (4) full-size steam table pans. The upper tier on two tier units shall hold up to (4) 2/3 size steam table pans.
- Lower tier operates with heated water pan humidity. Water provided by hot water connection and auto-fill reservoir. Upper tier operates dry. Both tiers feature thermostat controlled upper radiant heaters.
- Materials—interior and exterior of stainless steel. Sliding doors and fixed glass front of tempered glass.
- Units shall have rear-mounted control panel with independent temperature control for upper and lower tiers.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
Global Foodservice Solutions

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