

| Models ☐ HCW3T ☐ HCW3 | ☐ HCW4 ☐ HCW5 ☐ HCW8 |
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| and | Standard Features: Full stainless steel construction for ease of cleaning Pass-through design Angled thermo-perspex flip doors provide easy & clear viewing of the product as well as maximum heat retention which give food safety & hygiene Individual control section giving the flexibility to adjust according to your needs "Dry heat" – top tier will give the heat require to hold your fried product crispy fresh & "Humidified Heat" – bottom tier will provide the humidity required to keep your product warmly moist and fresh Automatic water refills thru the use of level sensor with manual by-pass Digital temperature display & thermostat control water in the well Options & Accessories Aluminium perforated bun pan S/S tong holder |

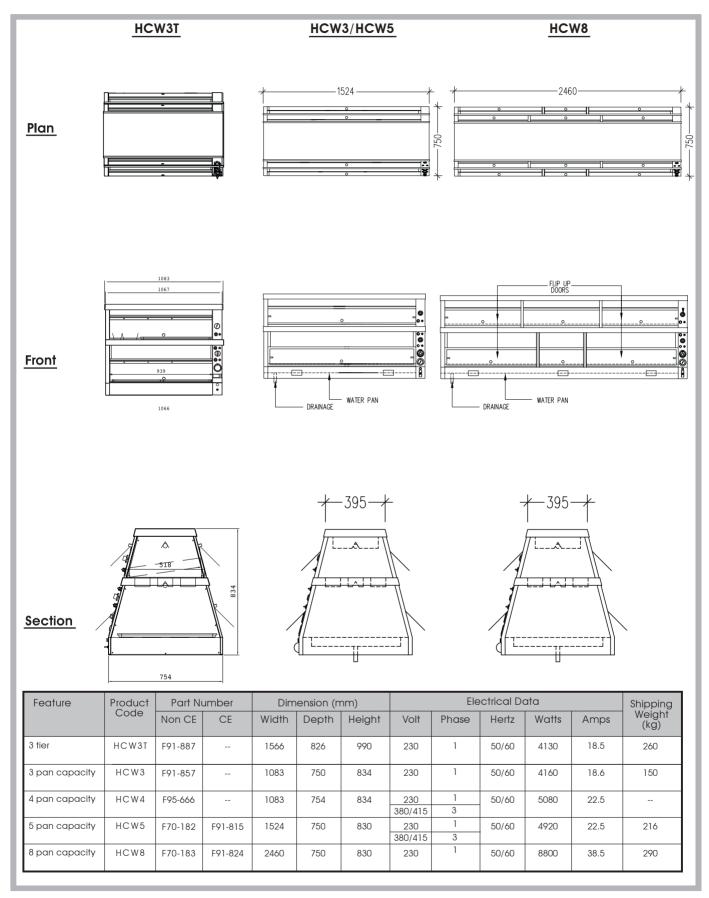
Specifications:

The Fabristeel Heated Counter Warmer are designed to hold and display your food items at its optimum serving temperature, thus keeping them fresh and appetizing.

Its specially designed "Dry Heat" area will help hold your fried food items at its proper serving temperature while the "Wet Heat" humidity area will help to keep them warmly moist and fresh.

All Heated Counter Warmers are designed to fit on top of a packing table behind the front counter with clear, see thru, flip doors giving the customer a clear view of the products, while keeping the food at its optimum serving temperature, always ready to be served.





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