



## Model PFW-1 & PFW-2 Food Warmers



### MODELS

- Built-in model (PFW-1) 750 watt
- Free standing model (PFW-2) 500 watt

### AVAILABLE OPTIONS & ACCESSORIES

- ☐ None necessary

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### STANDARD SPECIFICATIONS

#### CONSTRUCTION

- Rugged, easy to clean stainless steel and aluminum housing.
- Specifically designed reflector directs heat away from element to provide better coverage of food.
- Fiberglass insulated hood minimizes heat loss.
- PFW-1 (Built-in) features high energy ceramic radiant heating element with 750watts of power. Post mounted food warmer is mounted to the bread-and batter cabinet. Swing away design allows for the unit to be moved out of the way or swing away if hit.
- PFW-2 (Free Standing) features a long life metal sheath element rod with 500 watts of power. Stand alone design allows the unit to be placed on the side shelf of a model 14 or larger Pitco Frialator.

#### CONTROLS

- Up front ON/OFF switch for easy activation.

#### OPERATIONS

- ON/OFF switch controls power to the heating element.

#### APPROVALS

- CE Listed
- NSF Listed
- MEA Approved
- UL Listed



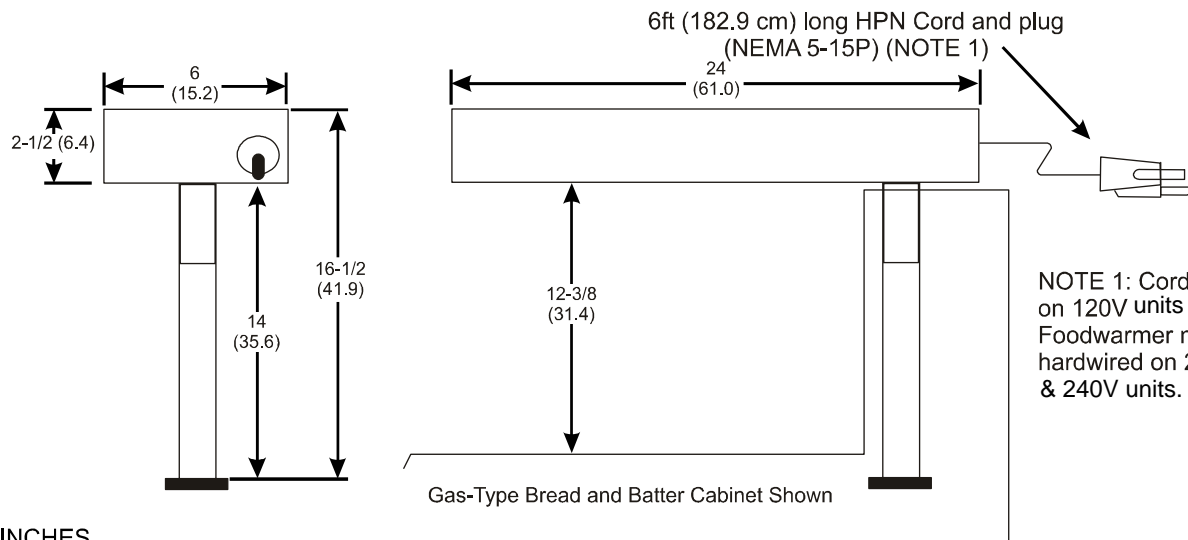
Model PFW-1 & PFW-2 Food Warmers



## Model PFW-1 & PFW-2 Food Warmers

### Model PFW-1 (Built-In)

750 WATT

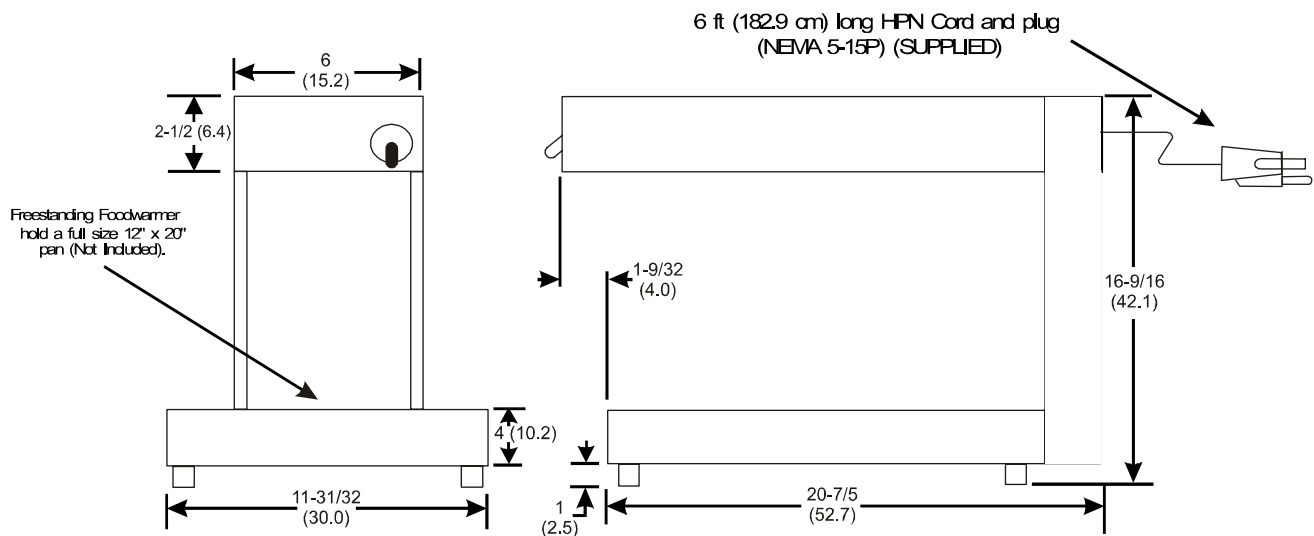


NOTE 1: Cord supplied on 120V units only. Foodwarmer must be hardwired on 208V & 240V units.

INCHES  
CENTIMETERS

### Model PFW-2 (Free Standing)

500 WATT



ELECTRICAL			SHIPPING INFORMATION	
Model	VOLTAGE / PHASE / HZ		16 Pounds (7.3 KG) / 3.83 cubic feet (0.11) cubic meters	
	120 / 1 / 60	240 / 1 / 50		
	AMPS / EA	AMPS / EA		
PFW-1 (750 watt)	6.3	3.6 / 3.1	<b>PERFORMANCE CHARACTERISTICS</b> Specify designed infrared reflecting system maintains food at peak temperature without overcooking.	
PFW-2 (500 watt)	4.2	N/A		
SHORT FORM SPECIFICATION				
Provide Pitco Model PFW-1 or PFW-2 Pitco-Matic Food Warmer. Food warmer will be built-in or free standing. Heating element hood shall be insulated with fiberglass to minimize heat loss. Heat deflector design shall focus radiated heat to provide equalized heat to prevent overheating. Provide accessories as follows:				
TYPICAL APPLICATION				
Provide a heat source for holding fried foods at a “just cooked” temperature.				



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