



ServIt SWT-42CPMC 42" High Wattage Strip Warmer with On/Off Toggle Controls, Cord, and 16" "C" Style Legs - 120V, 1050W

#423SWT42CPMC

FEATURES

- Built-in toggle controls for simple on/off operation to hold food hot after plating
- Convenient 16" "C" leg design takes up minimal room on countertops and is easily transported
- Durable metal sheathed calrod element provides 1050W of power for perfect serving temperatures
- Strong corrosion-resistant stainless steel construction; can withstand the wear of constant use
- Intelligent aluminum reflector precisely directs heat so other surfaces stay cool and safe

TECHNICAL DATA

Width	42 Inches
Depth	6 1/8 Inches
Height	16 Inches
Leg Depth	18 Inches
Amps	8.75 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	1050 Watts
Color	Silver



CERTIFICATIONS

CE CE Listed  5-15P

TECHNICAL DATA

Connection Type	Cord and Plug
Control Type	Attached Toggle
Features	Portable
Heating Source	Metal Sheathed / Calrod
Infrared	Without Infrared
Material	Stainless Steel
Plug Type	NEMA 5-15P
Power Type	Electric
Style	Single
Type	Strip Warmers
Usage	Medium Duty

Notes & Details

Keep your prepared foods hot and ready to serve with the ServIt SWT-42CP 42" strip warmer with toggle controls! Designed with the operator in mind, this strip warmer uses full length, durable metal sheathed calrod elements to provide 1050 watts of heating power, hot enough to maintain peak serving temperatures but gentle enough to prevent drying or overcooking. It's perfect for use in your cafeteria, restaurant, banquet hall, buffet line, or anywhere that you need to keep prepared foods piping hot and fresh for your customers. The aluminum reflector is precision angled, directing heat to a precise area to keep food hot and surfaces outside the zone cool. Despite the reflectors directing constant heat, they do not blacken to provide a consistent heat pattern at all times.

The warmer's heavy-duty stainless steel housing provides excellent durability and corrosion resistance, making it ideal for a busy kitchen environment. The sleek stainless steel construction is easy to clean at the end of a busy shift, keeping your back-of-house to front-of-house operation in perfect order all while maintaining a crisp appearance. Side-mounted toggle controls are simple to operate and provide one level of heat, so you can be sure your staff does not overheat your foods. This makes it easy for any employee to switch this unit on at the beginning of the shift where it will warm foods all day. In addition, the aluminum reflector's pyramidal heat pattern eliminates cold spots and the built-in switch guards prevent accidental turning off during the shift.

Take ServIt on the go for mobile applications such as pop-up restaurants, kiosks, catering events and more with the included designer "C" style legs to provide you with the same hot holding capacity as a permanent mount strip warmer. These legs attach directly to your ServIt strip warmer in order to prop the warmer on a countertop or prep table for back-of-house operations, or on buffet-style tables at your concession stand or catered event. The "C" shape of the legs allows clearance all around the warmer, and the incredibly slim design takes up minimal counterspace while maintaining an elegant serving experience. The legs are constructed at a 16" fixed height for a consistent distance from food to warmer every time.

The attached rubber feet help to reduce movement and improve stability in the warmer, virtually eliminating accidental slips or tip-overs. The legs are easy to install on ServIt strip warmers using the pre-existing holes and included hardware set, which requires no retro-fitting. This unit includes a cord and plug, and requires a 120V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.