



CERTIFICATIONS

 ETL, US

 CE Listed

 5-15P



ServIt SWI-42CP 42" High Wattage Strip Warmer with Adjustable Infinite Controls and Cord - 120V, 1050W

#423SWI42CP

FEATURES

- Infinite control allows precision over heat to achieve perfect hot holding temperatures for any dish
- Metal sheathed calrod element heats foods to consistent serving temperatures without drying out
- Heavy-duty stainless steel construction is strong; includes brackets for easy installation
- Aluminum reflector retains and precisely directs heat to keep food hot and other surfaces cool
- High wattage, built-in cord & plug for easy startup; 120V, 1050W

TECHNICAL DATA

| | |
|-------------------|---------------|
| Width | 42 Inches |
| Depth | 6 1/8 Inches |
| Height | 2 5/8 Inches |
| Power Cord Length | 55 1/8 Inches |
| Amps | 8.75 Amps |
| Hertz | 60 Hz |
| Phase | 1 Phase |
| Voltage | 120 Volts |
| Wattage | 1050 Watts |
| Connection Type | Cord and Plug |

TECHNICAL DATA

| | |
|----------------|-------------------------|
| Control Type | Attached Infinite |
| Features | Overhead Quick Ship |
| 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 SWI-42CP 42" strip warmer with infinite 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 target 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 infinite controls allow you to make adjustments to the temperature so that you can choose the level of heat that works best for the food you are serving. The infinite control provides unrivaled precision for any dish but eliminates cold spots with the aluminum reflector's pyramidal heat pattern. For your convenience, mounting brackets and a built-in cord and plug are included to make installation as easy as possible. The brackets must be used for proper spacing below an overshell or other mounting method. Chains can be purchased separately to create a customizable distance between your strip warmer and serving surface. Take ServIt on the go for mobile applications such as pop-up restaurants, kiosks, catering events and more with adjustable and designer legs (sold separately) to provide you with the same hot holding capacity as a permanent mount strip warmer. This unit includes a cord and plug and requires a 120V electrical connection for operation.

ServIt Strip Warmers are backed by an industry leading 2 year "no hassle" replacement warranty. When you buy a ServIt Strip Warmer, you are entrusting it with the quality and safety of your food, which is ultimately your customer's experience. If it goes down, you can be sure that ServIt will quickly and easily make replacing it a breeze. Don't wait for a service technician to come out and try to fix it, simply swap out and get back to business.

Check out our ServIt accessories to meet all your warming needs. The included bracket in the box gives you the ability to quickly and easily attach your unit to a pre-existing structure, while provided it the minimum clearance needed to protect your unit. Chains can be purchased separately to create a customizable distance between your strip warmer and serving surface, perfect for seasonal menu changes. You can also use ServIt with adjustable or designer legs (sold separately) to provide you with the same hot holding capacity wherever you need it. These legs help keep your strip warmer at optimal holding height ensuring warm foods that aren't dried out, while also made of sleek stainless steel to fit into any venue.

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