



ServIt SWI-60CPMT 60" High Wattage Strip Warmer with Adjustable Infinite Controls, Cord, and 10-16" Adjustable Legs - 120V, 1550W

#423SWI60CPMT

FEATURES

- Infinite control allows precision over heat to achieve perfect hot holding temperatures for any dish
- Convenient "T" leg design is adjustable between 10-16"; a great solution for caterers on the go
- Durable metal sheathed calrod element provides 1550W of power to achieve perfect serving temperature
- Strong corrosion resistant stainless steel construction; can withstand the wear of constant use
- Intelligent aluminum reflector precisely directs heat to food so other surfaces stay cool and safe

TECHNICAL DATA

Width	60 Inches
Depth	6 1/8 Inches
Height	10 - 16 Inches
Leg Depth	12.2 Inches
Maximum Height	16 Inches
Amps	12.92 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	1550 Watts



CERTIFICATIONS

CE Marking

 5-15P

 ETL, US

TECHNICAL DATA


Connection Type	Cord and Plug
Control Type	Attached Infinite
Features	Adjustable Legs 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 SWI-60CPMT 60" strip warmer with infinite controls! Designed with the operator in mind, this strip warmer uses full length, durable metal sheathed calrod elements to provide 1550 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 overself 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 the included adjustable stainless steel t-legs to provide you with the same hot holding capacity as a permanent mount strip warmer. The legs are adjustable between 10"-16" to accommodate any of your dishes, providing gentle heat that warms but does not dry out your food. They utilize the holes that are already available on your strip warmer, so no retro-fit is necessary. The durable and reliable stainless steel construction will make these legs a staple for your catering event, concession stand, or barbecue needs. The attached rubber feet help reduce movement and improve stability in the warmer, virtually eliminating accidental slips or tip-overs. 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 and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.