



CERTIFICATIONS

 ETL, US

 CE Listed

 5-15P



ServIt SWT-48CP 48" High Wattage Strip Warmer with On/Off Toggle Controls and Cord - 120V, 1200W

#423SWT48CP

FEATURES

- Built-in toggle controls for simple on/off operation to hold food hot after plating
- 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, 1200W

TECHNICAL DATA

Width	48 Inches
Depth	6 1/8 Inches
Height	2 5/8 Inches
Power Cord Length	55 1/8 Inches
Amps	10 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	1200 Watts
Connection Type	Cord and Plug


TECHNICAL DATA

Control Type	Attached Toggle
Features	Mounting Tabs 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 SWT-48CP 48" strip warmer with toggle controls! Designed with the operator in mind, this strip warmer uses full length durable metal sheathed calrod elements to provide 1200 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 toggle controls are simple to operate and provide one level of heat, so you can be sure your staff does not overheat your foods. Any employee, even new can switch this unit on at the beginning of the shift and it will warm foods all day, and the aluminum reflector's pyramidal heat pattern eliminates cold spots. The build-in switch guards prevent accidental turning off during the shift. 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 overshelf 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.

 **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.