



**ServIt TCW26 26 Gallon First-In First-Out
Chip Warmer / Merchandiser - 120V, 1500W**

#423TCW26

FEATURES

- 26 gallon capacity stores and warms tortilla chips at serving temperature for great aroma and taste
- First-in, first-out design; front door provides easy access for serving and the top doors for refill
- 20 gauge stainless steel countertop unit with large adjustable 5" legs
- Thermostat adjusts between 90 and 190 degrees Fahrenheit; interior fan for even convection heating
- 120V, 1500W

TECHNICAL DATA

Width	26 1/2 Inches
Depth	30 1/2 Inches
Height	30 Inches
Power Cord Length	78 3/4 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	1500 Watts
Capacity	22 - 26 Gallons
Color	Silver



CERTIFICATIONS

 5-15P

 NSF Listed

 UL Certified

TECHNICAL DATA

Control Type	Thermostatic
Features	NSF Listed Perforated Base Top-Loading
Material	Stainless Steel
Plug Type	NEMA 5-15P
Power Type	Electric
Temperature Range	90 - 190 Degrees F
Type	Commercial Chip Warmer

Notes & Details

Easily upgrade nachos or chips and dip with the ServIt TCW26 26 gallon first-in first-out chip warmer! Instead of serving your signature salsa, cheese, or guacamole with room-temperature chips, serve it with warm, toasty chips for a fresh crunch. This 26 gallon chip warmer is designed for countertop use, with a 20 gauge stainless steel construction and adjustable 5" legs. Not only is it easy to clean, it's great for food trucks, concession areas, Mexican restaurants, and other establishments with limited space where serving chips is commonplace. Doubling as a merchandiser, the unit also helps ensnare the senses by warming chips to fragrant perfection. Whether they're included in the dining experience or an add-on, the mouth-watering smell of warm chips is sure to help boost business!

To help ensure that product is properly rotated, the warmer is configured for first-in first-out use. Simply load the chips through the top of the warmer and access them through the front door. Inside, an angled shelf directs chips down to prevent them from becoming stuck, and a lower, perforated shelf catches crumbs and broken pieces so that they're not served to customers. The front door makes it fast and easy to scoop out the chips when ordered. With this special FIFO design, the warmer ensures that the chips loaded first are served first, and that the more recently loaded chips are served later. As a result, customers always receive deliciously fresh chips, instead of old, stale, broken product.

The warmer is built with an adjustable thermostat, which ranges from 90 to 190 degrees Fahrenheit. To distribute the hot air throughout the cabinet, an interior fan creates convection heat. Whether they're served with gooey cheese or salsa made of local ingredients, chips warmed in this ServIt unit are sure to be perfectly warm and delightfully crispy! They also add to the atmosphere by creating an inviting scent that's hard to resist. The warmer requires a 120V electrical connection for operation.