



Servit WDNBI-1 Single Narrow Built-In Drawer Warmer - 450W, 120V

#423WDNBI1

FEATURES

- Single drawer fits a full size 12" x 20" x 6" food pan
- Full stainless-steel construction and 14-gauge slide brackets help . ensure long-lasting durability
- 1" thick fiberglass insulation and built-in drawer gasket keep heat inside for efficient use
- A vent control feature to adjust airflow based on whether foods need to . be kept dry of moist
- Thermostatic controls provide an 80-220 degrees Fahrenheit . temperature range; 450W, 120V

TECHNICAL DATA

23 7/16 Inches
29 Inches
13 7/16 Inches
19 11/16 Inches
30 Inches
10 1/2 Inches
1 Phase
120 Volts
450 Watts
Thermostatic





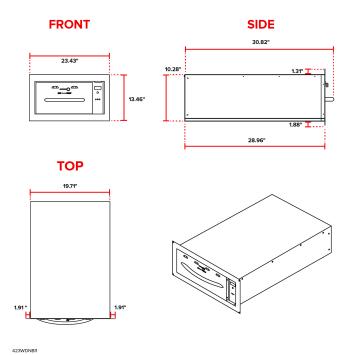




TECHNICAL DATA

Features	NSF Listed
Installation Type	Built-In
Maximum Temperature	220 Degrees F
Number of Drawers	1 Drawers
Plug Type	NEMA 5-15P
Power Type	Electric
Style	Narrow Drawer
Temperature Range	80 - 220 Degrees F
Warmer Style	Stationary

Plan View



Notes & Details

Keep your most popular sides and entrees hot and ready to serve with the ServIt WDNBI-I single narrow built-in drawer warmer! This warmer features 450 watts of heating power and one drawer that accommodates a full size 12" x 20" x 6" food pan that you can fill to the brim with a variety of hot foods. There are also pan supports to accommodate different compatible sizes of food pans in this warmer. The durable, full stainless steel construction makes sure that this drawer warmer will stand up to frequent use while the 1" thick fiberglass insulation and built-in drawer gasket keeps the heat inside for efficient use.

The built-in design means this warmer won't take up any of your valuable counter space and its narrow, 20 1/4" width makes it an ideal solution for establishments with space limitations. Plus, its 11 gauge drawer slides on 14 gauge slide brackets to help ensure long-lasting durability. Recessed thermostatic temperature controls, an indicator lamp, and vent controls allow you to efficiently adjust this warmer to properly keep your best foods hot and ready to eat. The vent control allows ultimate control over airflow for foods to be kept dry, or can be closed to restrict airflow to keep foods moist. The thermostatic controls will automatically turn back on when there is a 3 to 10 degrees Fahrenheit drop in temperatures all day. This unit requires a 120V electric connection.

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 <u>www.p65warnings.ca.gov</u>.