



Fresh ideas in foodservice equipment

Hot-N Crispy™ FRY WARMER

Model: HFWS

Innovative Fry Warmer extends hold life of fried food by combining convection and radiant heat technologies.



HFWS-R Shown

Keep fried foods hot, moist and delicious while maintaining a crispy exterior. Extend hold time without drying or creating a tough texture or a limp product.

Double or triple* hold times of:

- **Fries**
- **Chicken Tenders**
- **Nuggets**
- **Appetizers and more**

* Hold times vary by product and corporate specifications

Features & Benefits:

- Overheat safety system
- Reliable ceramic heating elements
- Countertop models available
- Pan Divider
- Safety Cut-Off
- Removable parts for easy cleaning
- Lighted canopy for merchandising
- Accessories available (see back page)

Agency Approvals:



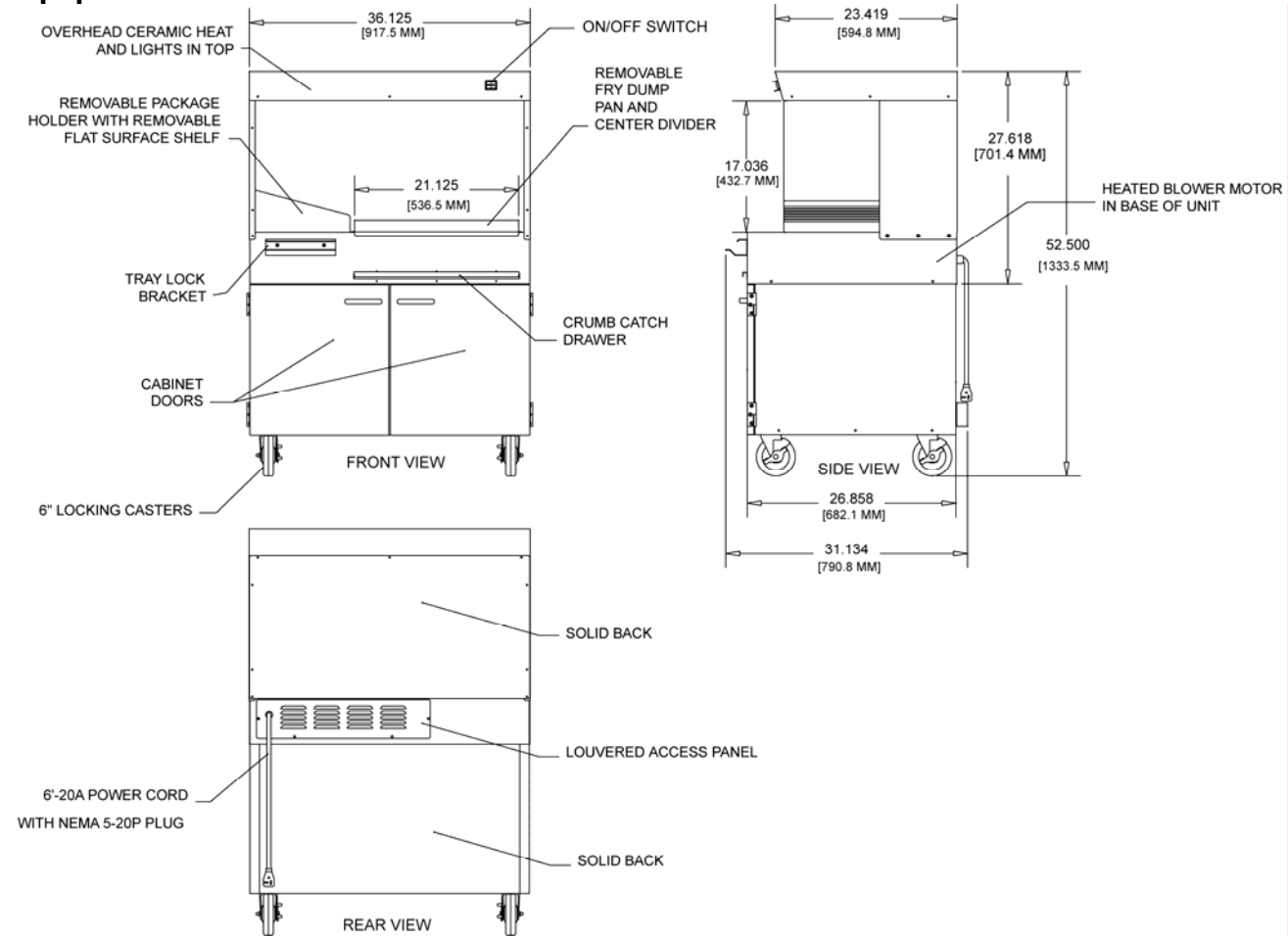
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 **Standex**
Food Service Equipment Group

HFWS

Equipment Dimensions:



Mechanical Specifications:

Dimension	Uncrated	Crated
Height	52.5 in (1333.5mm)	60.0 in (1524mm)
Width	36.1 in (917.5mm)	42.0 in (1066.8mm)
Depth	26.9 in (682.1mm)	36.0 in (914.4mm)
Floor Space	7.8 sq ft (.724m ²)	10.5 sq ft (.975 m ²)
Weight	200 lb. (90.7 kg.)	275 lb. (124.7 kg.)

Electrical Specifications:

Volts	Amps	Breaker	KW	Wires	Phase
120	16	20	1.92	2	1

Accessories:

- Carton Dispensers
- Flat Shelf
- Tray Clip

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