



C**Radiant*TM Countertop Fry Holding Stations

Models: CFHS-16 CFHS-21

PRODUCT:

QUANTITY:

ITEM #:

Designed Smart

Optimum Heat for Holding Fried Foods!

- The CFHS line includes a 21" wide and a 16" wide portable models.
- The CFHS line is designed to provide the optimum heat from top and bottom to keep Fried Foods at the optimum temperature over a longer period of time.
- Top Heat is provided by a ceramic heater system that efficiently heats foods without continuing to cook them.
- Heated base provides uniform holding temperatures from below. Pre-set temperature is thermostatically controlled.
- Perforated stainless steel bins allow rising heat to envelop food, preventing soggy products.

Easy and Safe to Use!

- Units are designed to allow ample handling space between the Top Heat source and the basket holding area. Fry baskets swing in and out with ease.
- Two 40 Watt coated bulbs light up bin area, making an attractive display of product.
- Ceramic heaters have protective chrome guards, protecting employee from direct contact with elements.

Easy to Clean!

- Bins and Fry Bag Holding Ribbons lift out for easy cleaning
- Stainless steel base and sides are easy to wipe clean.

Built Solid

Built to Last

- All Stainless Steel construction withstands rigorous usage and banging from Fry Baskets and Fry scoops.
- Ceramic Heaters are constructed with stainless steel reflectors, adding additional strength against warping.

Reliability backed by APW Wyott's Warranty

- All APW Wyott Fry Holding Stations are backed by a one year parts and labor warranty.
- Certified by the following agencies:



Countertop Fry Holding Station CFHS-21

APW Wyott Design Features

- Large holding capacity for deep fried products.
- Ribbon and Bin remove for easy cleaning.
- Directional ceramic overhead heater efficiently distributes heat over food product, keeping it at optimum serving temperature.
- Pre-set thermostatic control monitors base temperature.
- Merchandising lights fully illuminate holding area.
- Enclosed area minimizes residual splatter.
- Perforated Fry Holding bin allows drainage of oil and allows heat from base to rise through food product.



Model: CFHS-16

See reverse side for product specifications.



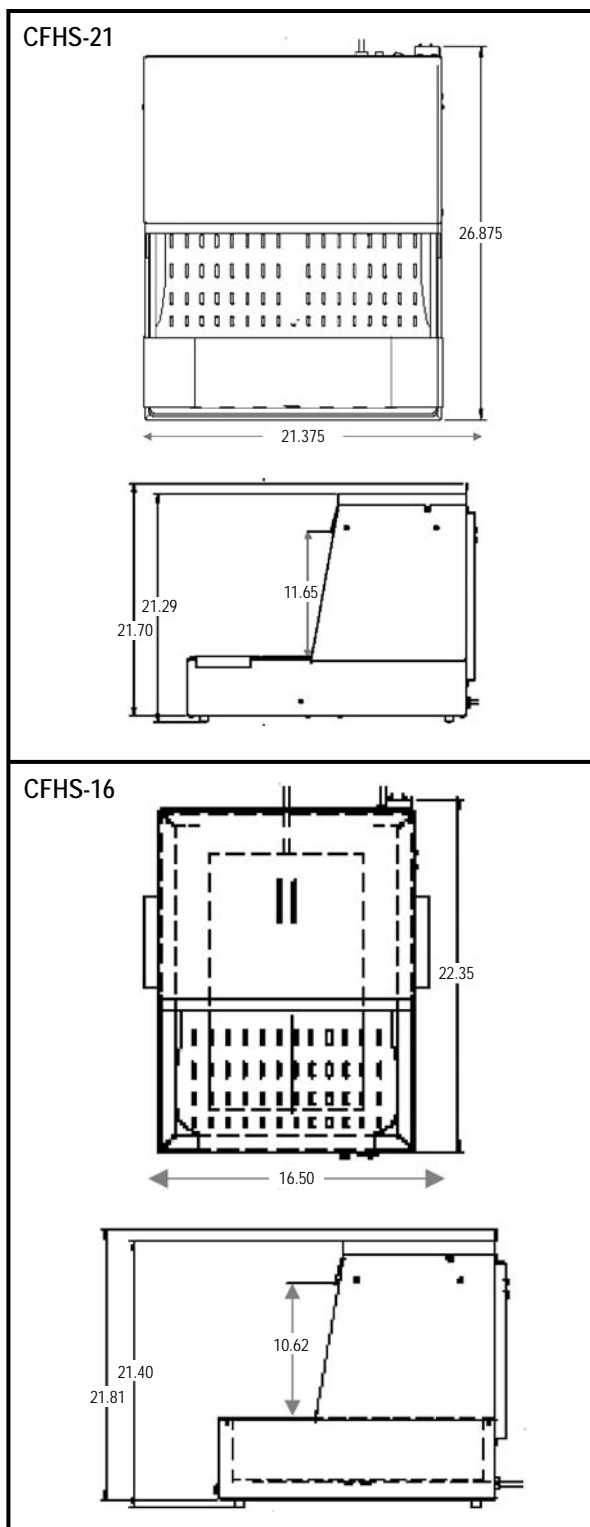
APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226
(800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · www.apwwyott.com · info@apwwyott.com

Rev. 5/22/2005

PRODUCT:

QUANTITY:

ITEM #:



PRODUCT SPECIFICATIONS

Construction:

CFHS external sides and base are made of 20 gauge stainless steel. Fry bin is made of 20 gauge perforated stainless steel. Overhead heater reflector is made of 20 gauge mirror polished stainless steel. Ribbon is made of 18 gauge stainless steel (CFHS-21 only). Fiberglass insulation. 1/2" rubber legs.

Electrical Information:

Both sizes are equipped with at least a 72", three wire grounded power cord which terminates with a standard three pronged 5-15P plug. Plugs exit out of the right rear of the equipment. Two 40 Watt coated light bulbs.

Electrical Specifications:

CFHS-21 120V, 1130 W, 9.4 amps
CFHS-16 120V, 880 W, 7.3 amps

Overall Dimensions:

CFHS-21

External: 21 1/4" H x 21 3/8" W x 26 7/8"D
 (54cm x 54cm x 68cm)

Holding Bin: 4" H x 20 7/8" W x 20 9/16"
 (10 cm x 53 cm x 52 cm)

Height of Holding Area: 11.65" H (29.5cm)

CFHS-16

External: 21 3/8" H X 16 1/2" W X 21 15/16" D
 (54 cm x 42 cm x 56 cm)

Holding Bin: 5" H X 14 1/2" W X 20 1/4" D
 (13 cm x 37 cm x 51 cm)

Height of Holding Area: 10.62" H (27 cm)

Capacity

CFHS-21 Holds two 1 1/2 lb baskets of fries
CFHS-16 Holds one 1 1/2 lb basket of fries

Shipping Weight:

CFHS-21 68 lbs (30.8 kg)
CFHS-16 56 lbs (25.4 kg)

Freight Class: 92 1/2

F.O.B. Dallas, TX

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.