

Multifunction Warmer

"The warmer is ideal for small to medium sized food serving operations. It keeps French Fries crisp and ready made dishes warm. Can also be used as a carving station or dry heat Bain Marie."



Model: CDA1003

APPLICATION

- Retains cooked food's taste and appearance
- Excellent for fast food operation
- Use on buffets, carveries and outside catering

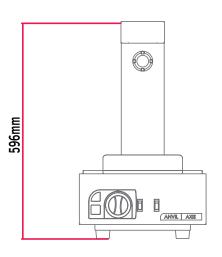
DESCRIPTION

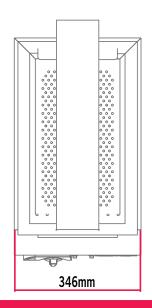
- Carving Station: A custom designed Stainless Steel perforated, spiked tray is supplied to allow for carving of products
- Dry Heat Bain Marie: The bottom element coupled to the full sized 65mm gastronorm insert allow food to be heated
- Chip Dump: A specially designed perforated chip tray is supplied to ensure that the chips are not damaged when scooping them from the tray. Also acts as a drip tray preventing the product from becoming soggy

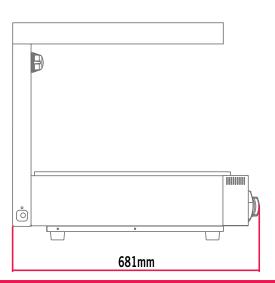
HEATING

- The lamp mounted on the unit ensures that in all configurations, the product can be displayed effectively
- Heating system provides uniform heat over the entire heating surface









DESCRIPTION

MODEL POWER RATING (230V/50Hz) DIMENSIONS (mm) (W x D x H) BOX DIMNS (mm) (W x D x H) PACKED WEIGHT (kg) **COMPLIES WITH SPEC**

• Unit available in 120V/60Hz configuration

MULTIFUNCTION WARMER

CDA1003 1.9kW

346 x 681 x 596 450 x 800 x 660 16

SABS IEC 60335



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NOTE: When viewing the appliance from the front in it's usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from front to back; the height (H) is the total distance from the bottom of the product to the top.



Note: Output performance figures quoted are dependant on various factors

Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.