



## Chip and Food Warmer

The multi-function food and chip warmer is a compact bench-top warmer that can accommodate a range of accessories to suit the type of hot food being displayed. With heat source from above (quartz heat lamp) and from below (stainless steel elements), the unit attractively holds and displays hot food, ready for service.

### MW10 – Base Unit

The MW10 is supplied without any accessories or trays. It can accommodate a range of gastronorm pan configurations to suit the specific hot food being displayed. Combinations of pans up to a full sized 1/1 (100 mm deep) gastronorm pan can be accommodated. With heat from above and below, the MW10 can hold cooked food at correct serving temperature whilst being appealingly displayed.

### MW10CW – Chip Warmer

Supplied with a sloping tray for chips, the MW10CW is designed to enhance productivity and presentation of cooked chips. Heating from above and below, the unit maintains cooked chips at the correct serving temperature and allows the fryer basket to be immediately returned to the fryer for the next batch, increasing fryer productivity. At the same time, the heat lamp serves to throw heat and a yellow light onto the cooked chips to enhance presentation.

### MW10CS – Carving Station

The MW10CS is supplied with a full size (65mm deep) gastronorm pan with a full size perforated and spiked pan (25mm deep) so that the unit can be used as a carving tray. The perforated and spiked tray secures the meat for easy carving, whilst the larger pan sitting underneath holds water to produce steam and keep the meat moist and collects any fat drippings. The heat lamp throws a warm yellow light over the meat to enhance presentation.

## The range



MW10 - Base Unit shown with optional 1/1 gastronorm pan 100 mm deep (sold separately)



MW10CW - Chip Warmer



MW10CS - Carving Station

Enhance productivity and presentation by creating an area to hold, serve and display cooked chips with this portable multi-function Chip and Food Warmer.



## Features

- Halogen Heat lamp
- Heat source from above (Easy Fit heat lamp) and below (stainless steel element)
- Energy regulator control of element (heating from below)
- Ultra-durable stainless steel element
- Three models available;
  - Base Unit shown with optional 1/1 gastronorm pan 100 mm deep (sold separately)
  - Chip Warmer
  - Carving Station

## Specifications

MODEL	DESCRIPTION	DIMENSIONS w x d x h (mm)	POWER Watts	CURRENT Amps	PACKED WEIGHT
MW10	Base unit with optional 1/1 gastronorm pan 100 mm deep (sold separately)	395 x 640 x 475	785	3.4 Amp	16 Kg
MW10CW	Chip Warmer, with sloped tray	395 x 640 x 475	785	3.4 Amp	16 Kg
MW10CS	Carving Station, with 65mm deep, 1/1 gastronorm pan with 25mm deep perforated and spiked tray	395 x 640 x 475	785	3.4 Amp	16 Kg

^All dimensions are nominal only. All information contained in this brochure should serve as a guide only and is subject to change without notice due to constant research and development.  
# Items not included, sold separately.

All standard Roband products are designed to run at 220-240V per phase, 50Hz.  
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