

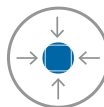
Heated Chip Warmer | TCW-100



The Chip Warmer from Antunes gives the operator the option to either load ambient chips or hot chips. This allows the restaurant to serve ready to order warm chips throughout the day. In addition, the slimmed down size of the unit allows the restaurant to free up valuable countertop space by putting the unit on a shelf.

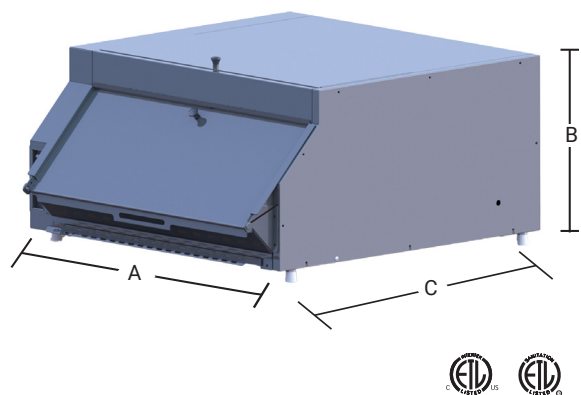


Warm Chips on Demand
Serve ready to order hot chips



Small Footprint
Slimmed down size, fits in any operation space

Heated Chip Warmer | TCW-100





Features:

- Can hold up to 13 lbs of tortilla chips
- Heated temperature chamber range of 140°F - 160°F
- Integrated FIFO system for loading/unloading chips

TCW-100

Electrical Ratings

Dimensions

Model & Mfg. No.	Description	Approvals	Volts	Watts	Amps	Hertz	Width (A)	Height (B)	Depth (C)
TCW-100 9500800	Heated Chip Warmer	 	120	1190	9.2	50/60	26.2" (680.7 mm)	14" (355.5 mm)	29.2" (741.7 mm)



Designed for easy loading, serving, and cleaning.