



TEST OUR METAL®

Job: \_\_\_\_\_

Item No. \_\_\_\_\_

## Counter Top Food Warmers

**Heavy duty food warmers designed to meet the rugged needs of commercial foodservice operations**

- Electronic temperature controller for precise control
- Digital display for temperature at a glance
- 6 1/2" deep all stainless steel wells with coved corners
- Heavy duty stainless steel construction
- Wells are individually wrapped with 2" of high density fiberglass insulation
- 500 watt Armor Heat™ system with heat sink for high efficiency
- Available from 2 to 6 wells
- Comes complete with 4" legs

### Models

- SU2
- SU3
- SU4
- SU5
- SU6



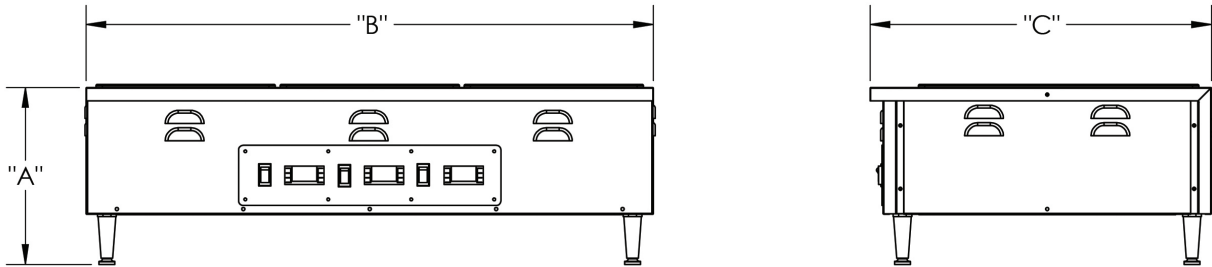
**SU3 shown**



Made in USA



MODEL #	VOLTAGE # of wells	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	WATTAGE	AMPERAGE	SHIP WEIGHT
SU2	2 120V	31"	26"	14 3/4"	1000	8.3	98
SU3	3 120V	44 3/4"	26"	14 3/4"	1500	12.5	147
SU4	4 120V	59 3/4"	26"	14 3/4"	2000	16.6	196
SU5	5 208/220V	73 3/4"	26"	14 3/4"	2500	11.3	245
SU6	6 208/220V	87 3/4"	26"	14 3/4"	3000	13.6	294



**GENERAL:** Food warmer constructed of stainless steel. Wells individually wrapped with 2" of high density fiberglass insulation for energy efficiency.

**BODY:** Top and body shall be all 20 gauge stainless steel ground and polished to a #4 finish. The base is 16 gauge galvanized steel.

**WELLS:** Wells are stainless steel 6 1/2" deep with coved corners.

**CONTROLLER:** Electronic controller, preset at 180 degrees. Can be adjusted, and will stay at changed temperature until a new set point is entered. Large digital display for temperature at a glance.

**ELECTRICAL CHARACTERISTICS:** 500 watt Armor Heat™ system with built in heat sink for high efficiency and even temperature control.

### Accessories, Options, Variations

- Side lift handles for ease of portability
- Sneeze guards and breath protectors for safety and NSF compliance
- Drain manifold with shutoff valve for easy clean up
- Tray shelf for cafeteria style serving
- Over shelf
- Lighting option for over shelf
- Heating option for over shelf



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