



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 with optional red powder coat and sneeze guard

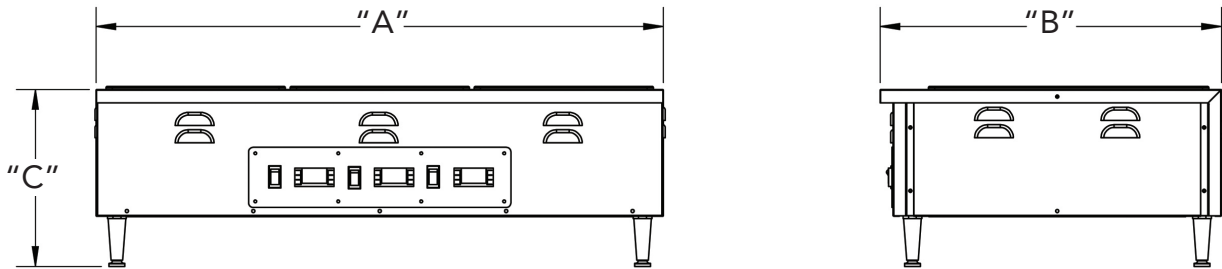


Made in USA



451 E. County Line Rd. • P.O. Box 1089 • Mooresville, IN 46158
Toll Free 800-733-8073 • Local 317-831-7030 • Fax 317-831-7036
www.secoselect.com

MODEL #	VOLTAGE # of wells	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	WATTAGE	AMPERAGE	SHIP WEIGHT
SU2	2 120V	33"	30"	18 3/8"	1000	8.3	98
SU3	3 120V	48"	30"	18 3/8"	1500	12.5	147
SU4	4 120V	63"	30"	18 3/8"	2000	16.6	196
SU5	5 208/220V	78"	30"	18 3/8"	2500	11.3	245
SU6	6 208/220V	93"	30"	18 3/8"	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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