

**Nacho/Chip Warmer Stainless Steel
Insulated heated cabinet**

- S/S insulated cabinet
- Bottom mounted forced air heating
- Offered in single end loaded or double side loaded style
- Uses 6" deep 12" x 20" steam pans (not provided) to be filled with chips/nachos
- 3" swivel casters, 2 with brakes

These nacho/chip warmer insulated cabinets are ideal for restaurants and are offered in various carrying capacities. Nachos/chips are carried in 6" deep steam pans. Cabinet rolls on 3" casters (2 with brakes). 22 GA. S/S inner & 20 GA. S/S outer sides, back, top, & doors and 14 GA. S/S deck are standard.

A 1600W removable heating unit HE-1600 with 15 amps cord & NEMA 5-15P plug for standard 15 amps service is furnished which provides the gentle hot circulating air to keep nachos/chips warm. Total requirements 1675 watts on 110-120 volts, 60 HZ, single Phase, A.C..

A thermometer is standard and the following models are offered.



2292-HIN-1220-6-3
(Single end loaded)

(For 12"x20"x6" deep steam pans)

| Type | Size of Cabinet | Model Number | Pan Capacity | Pan size (Inches) | O.A. Dimensions (Inches) | | | Weight (Pounds) |
|--------------------|-----------------|-------------------|--------------|-------------------------------|--------------------------------|--------------------------------|----|-----------------|
| | | | | | W | D | H | |
| Single end Loaded | Undercounter | 2292-HIN-1220-6-2 | 2 | 6 ⁵ / ₈ | 21 ⁷ / ₈ | 29 ¹ / ₂ | 32 | 168 |
| | Half size | 2292-HIN-1220-6-3 | 3 | 6 ⁵ / ₈ | 21 ⁷ / ₈ | 29 ¹ / ₂ | 37 | 175 |
| Double side loaded | Half size | 2292-HIN-1220-6-6 | 6 | 6 ⁵ / ₈ | 29 ¹ / ₂ | 36 ¹ / ₄ | 37 | 252 |
| | Half size | 2292-HIN-1220-6-8 | 8 | 6 ⁵ / ₈ | 29 ¹ / ₂ | 36 ¹ / ₄ | 44 | 260 |



- Options:**
- A. Corner Bumpers
 - B. Wrap around bumper
 - C. Lexan door (in lieu of solid door)
 - D. Stationary legs (in lieu of casters)
 - E. Additional brakes on 2 casters.

Better food service equipment-standard models and custom designs

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