Display counter warmers with sliding glass doors

MODEL  CW-114 single tier
CW-216 two tier

General Information
Henny Penny CW-114 single tier and CW-216 two tier display counter warmers are designed specifically for serving and displaying a variety of hot foods at the point of sale, including foods best served from steam table pans.

These attractive, dependable counter top display units feature humidified operation, sliding door access from one or both sides, and can accept up to 4 in. (102 mm) steam table pans or sheet pans.

High visibility and convenient service access lets operators show off a wide range of popular hot food items while keeping product fresh and appetizing longer.

Single-tier models offer a humidified holding environment from the heated, auto-fill reservoir in the base. Water temperature and upper radiant heaters are controlled separately.

Two-tier models offer a combination of separate holding environments. The unit's lower tier features humidified operation from a heated, auto-fill reservoir in the base. Upper tiers operate with dry radiant heat, only. Temperatures for each tier are controlled separately.

Units are constructed of high-quality stainless steel for easy cleaning. Front glass and doors are tempered glass.

Standard Features
- Stainless steel interior and exterior construction, tempered front and side panel glass and doors.
- Lower tier features humidified operation.
  - Large 10-gallon water well with automatic or manual fill.
  - Two water well strip heaters.
  - Low water indicator light.
  - Drain tube prevents water well overflow.
  - Water temperature display and control.
- Upper tier in CW-216 operates with dry heat only.
- Long-lasting sheath radiant heaters provide direct overhead heating in both tiers.
- Insulated top and bottom for energy efficient operation.
- Independent heating controls for each tier hold different foods at optimum temperatures.
- Angled solid glass on customer side for clear, easy viewing.
- Removable sliding glass doors on control side.
- Incandescent lighting for appealing food display.
- Removable access panels for easy maintenance.

Options
- Sliding glass doors on customer side (additional charge.)
Display counter warmers with sliding glass doors

**Model**
- CW-114 single tier
- CW-216 two tier

**Dimensions**
- **Single tier**
  - Length: 60 3/4 in. (1543 mm)
  - Depth: 29 3/4 in. (756 mm)
  - Height: 20 in. (508 mm)
- **Two-tier**
  - Length: 60 3/4 in. (1543 mm)
  - Depth: 29 3/4 in. (756 mm)
  - Height: 32 3/4 in. (832 mm)

**Required clearances:** N/A

**Crated dimensions**
- **Single tier**
  - Length: 62 3/8 in. (1584 mm)
  - Depth: 32 5/8 in. (829 mm)
  - Height: 39 in. (991 mm)
- **Two-tier**
  - Length: 62 3/8 in. (1584 mm)
  - Depth: 32 5/8 in. (829 mm)
  - Height: 39 in. (991 mm)

**Volume:**
- **Single tier** 46 cu. ft. (1.29 m³)
- **Two-tier** 46 cu. ft. (1.29 m³)

**Net weight:** N/A

**Crated weight**
- **Single tier** 254 lbs. (115 kg)
- **Two tier** 326 lbs. (148 kg)

**Water connections:** 1/4 in. hot water supply, drain.

**Humidity:** Water pan in lower tier, auto-fill. Upper tier operates dry.

**Capacity**
- **Lower tier** 4 full-size steam table pans, 4 in. (102 mm) depth OR 3 standard sheet pans with wire insert
- **Upper tier** 4 two-thirds size steam table pans, 2 1/2 in. (64 mm) depth OR 2 standard sheet pans with wire insert

**Laboratory certifications**
- UL
- CE

**Electrical**

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| CW-216    | 120/208| 1     | 50/60    | 4160   | 13.1  | 3+G  |
| Two Tier  | 120/230| 1     | 50/60    | 4160   | 18.0  | 3+G  |
|           | 220-240| 1     | 50/60    | 4466   | 18.6  | 2+G  |
|           | 120/208| 3     | 50/60    | 4160   | 13.1  | 4+G  |
|           | 120/230| 3     | 50/60    | 4160   | 12.2  | 4+G  |
|           | 240    | 3     | 50/60    | 7723   | 10.8  | 3+G  |
| CE       | 380-415| 3     | 50/60    | 4160   | 6.0   | 3NG  |
| Non-CE   | 380-415| 3     | 50/60    | 4466   | 6.2   | 4+G  |

**Electrical**

- Units must be hard-wired at site by qualified technician.

**Bidding Specifications**
- Provide Henny Penny display counter warmers, model CW-114 single tier or model CW-216 two tier, for displaying and serving hot foods at the point of sale.
- Unit features solid glass front and sliding glass rear doors, standard. Sliding doors on both sides available for extra cost.
- Single tier unit shall hold up to 4 full-size steam table pans. Upper tier on two tier unit shall hold up to 4 two-thirds size steam table pans.
- Materials—interior and exterior of stainless steel. Sliding doors and fixed glass front of tempered glass.
- Unit shall have rear-mounted control panel with independent temperature control for upper and lower tiers.

*Continuing product improvement may subject specifications to change without notice.*

Henny Penny Corporation
PO Box 60, Eaton OH 45320 USA
+1 937 456.8450  800 417.8417
+1 937 456.8434 Fax  800 417.8434 Fax

www.hennypenny.com

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