



ChefPro Series 11 qt. Round Brushed Aluminum Soup Rethermalizer / Warmer, 800W, 100/120V

(Model: CPASRW11)



★★★★★ (4.7/5)

Buy Now

WARRANTY

2 Years Advanced Replacement Warranty

SPECIAL FEATURES

- Water-Free Operation**
 SinAqua design operates without water requirement for simplified countertop installation in commercial kitchens.
- Compact Countertop**
 11 qt round design supports efficient soup holding and rethermalization in food service environments.
- Energy Operation**
 800 W electric system with 100–120 V supply supports controlled heating in kitchen environments.
- Temperature Control**
 Digital and thermostatic control supports operation within 140°F to 200°F temperature range.
- Stainless Insert**
 Includes 18/8 stainless steel soup tureen and lid for commercial soup service applications.
- Certified Equipment**
 CE Marking, ETL Listed, and FCC Compliant for commercial food service applications. It includes a 2-year advanced replacement warranty by the manufacturer.



PRODUCT OVERVIEW

The ChefPro Series Soup Rethermalizer / Warmer is designed for commercial kitchens, cafeterias, and food service operations requiring controlled soup holding and reheating. It features an aluminum body with a brushed black and silver finish and a 11 qt round single-compartment design. The unit includes a countertop installation setup with a polycarbonate fascia and tureen liner. Its dimensions are 16.54" (L) x 14.25" (W) x 14.87" (H).

The ChefPro Series soup warmer operates on 100–120 V, 1 phase, 50/60 Hz electrical supply with 800 W power and 7 amps. It uses a NEMA 5-15P plug type and a 6 ft power cord. The digital and thermostatic control system supports regulated operation in commercial food service environments requiring consistent hot holding and rethermalization.

This soup rethermalizer operates within a temperature range of 140°F to 200°F with a maximum operating temperature of 200°F. The SinAqua line design operates without water requirement and includes stainless steel insert and 18/8 stainless steel soup tureen with lid. The system supports rethermalizing performance up to 170°F to 200°F in controlled food service applications.

The unit is built with certification compliance including CE Marking, ETL Listed, and FCC Compliant standards for commercial kitchen equipment. It weighs 12.94 lb with a shipping weight of 14.55 lb. The system includes a 2-year advanced replacement warranty from the manufacturer for commercial food service use.

CERTIFICATIONS

CE Marking

ETL Listed

FCC Compliant

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Compartments	1 Compartment	Color	Black / Silver
Control Type	Digital / Thermostatic	Diameter	14.25 in
Features	Stainless Steel Insert, No Water Required, Inset Included, Polycarbonate Fascia and Tureen Liner with Spun, SinAqua Line, 170°F to 200°F Rethermalizing Temperature	Phase	1 Phase
Shape	Round	Type	Soup Rethermalizer / Warmer
Installation Type	Countertop	Material	Aluminum
Selling Unit	1/Each	Capacity	11 quart
Product Weight	12.94 pound	Product Height	14.87 inch
Shipping Depth	16.54 inch	Shipping Height	17.72 inch
Shipping Weight	14.55 pound	Shipping Width	16.54 inch
Country of Origin	China	Amps	7 ampere



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Voltage	100-120 volt	Wattage	800 watt
Included	18/8 Stainless Steel Soup Tureen and Lid	Maximum Temperature	200 fahrenheit
Plug Type	NEMA 5-15P	Series	ChefPro Series
Power Type	Electric	Temperature Range	140°F to 200°F
Finish	Brushed	Power Cord Length	6 foot
Hertz	50/60 hertz	Maximum Ambient Temperature	131 fahrenheit

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