



ChefPro Series Countertop Food Warmer with (1) Full Size Pan Well, 120V

(Model: CPCFWFSP)

★★★★★ (4.7/5)

Buy Now

WARRANTY

1 Year Limited Parts & Labor



SPECIAL FEATURES

- Wet Heating System**
 Wet heat method supports hot holding of prepared food in commercial kitchen service areas.
- Temperature Range**
 Operating range of 120°F to 190°F supports hot food holding applications.
- Certified Equipment**
 UL Listed and NSF Certified construction supports commercial kitchen compliance.
- Full Size Pan Well**
 Single full-size 12" x 20" pan opening supports standard commercial food pans.
- Quick Pre-Heat**
 12-minute pre-heat time to 180°F supports fast kitchen readiness.
- Warranty Coverage**
 It includes a 1-year limited parts & labor warranty by the manufacturer.



PRODUCT OVERVIEW

The ChefPro Series Countertop Food Warmer is designed for restaurants, cafeterias, catering setups, and commercial kitchen hot holding stations. It features a stainless steel construction with a single full-size pan well and a countertop installation format. The unit operates on a 120V, 1 phase electrical supply.

The food warmer supports 1 full-size pan well with a 12" x 20" pan opening and a 6.5" well depth. It uses a wet heating method with a temperature range of 120°F to 190°F, supporting hot food holding applications in commercial kitchen environments. The system includes a 12-minute pre-heat time to reach 180°F.

The unit measures 14.5" (L) x 22.25" (W) x 9.25" (H) and is built in a compact countertop format for hot food display and service areas. It includes a stainless steel interior with 18/8 stainless steel construction and 20-gauge interior material. The design supports single pan service applications.

The ChefPro Series Food Warmer operates with a 10-amp electrical load and 1200W heating system. It includes a NEMA 5-15P plug with a 5-foot power cord. The unit is UL Listed and NSF Certified for commercial kitchen use and includes a 1-year limited parts & labor warranty by the manufacturer.

CERTIFICATIONS

UL Listed

NSF Certified

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Compartments	1 Compartment	Amps	10 ampere
Color	Silver	Features	12" x 20" Pan Opening, 6.5" Well Depth, Wet Heating Method
Material	Stainless Steel	Number of Pans	1 Pan
Plug Type	NEMA 5-15P	Temperature Range	120°F to 190°F
Type	Food Warmer	Voltage	120 volt
Wattage	1200 watt	Installation Type	Countertop
Country of Origin	China	Selling Unit	1/Each
Power Type	Electric	Pan Depth	4 inch
Product Weight	17 pound	Product Width	14.5 inch
Product Depth	22.25 inch	Product Height	9.25 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Shipping Depth	25 inch	Shipping Height	10 inch
Shipping Weight	19 pound	Shipping Width	16 inch
Power Cord Length	5 foot	Series	ChefPro Series
Number of Wells	1 Well	Timer	12 Minutes Pre-Heat Time to 180°F
Size	Full Size	Gauge	20 Gauge Interior
Interior Material	18/8 Stainless Steel		

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