



ChefPro Series 22" Commercial Soup Warmer, Electric, 20 Qt, 2 Compartments, 110V, 1500W

(Model: CPSW20)



★★★★★ (4.7/5)

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WARRANTY

1 Year Warranty

SPECIAL FEATURES

- ✓ Bain Marie Heating**
 The water bath heating system with U-shaped heating element maintains controlled warming for soups, sauces, and gravies.
- ✓ Adjustable Temperature**
 The thermostat knob controls a temperature range from 86°F to 185°F for food warming operations.
- ✓ Easy Drain System**
 A bottom drain tap supports water removal for cleaning and maintenance in commercial kitchen use.
- ✓ Dual Pot Capacity**
 Two 9.2 qt bain marie round pots support separate food holding for commercial kitchen and catering applications.
- ✓ Safety Protection**
 Auto shut-off, water bath heating, and anti-dry burn protection support controlled operation in food service environments.
- ✓ Compact Countertop Design**
 The 13.35" x 22.24" x 13.23" footprint supports countertop placement in restaurants, cafeterias, and buffet stations.



PRODUCT OVERVIEW

The ChefPro Series Commercial Soup Warmer / Bain Marie Steam Table is designed for restaurants, buffets, cafeterias, catering services, and food service counters requiring hot holding of prepared foods. This countertop unit is constructed from 201 stainless steel in a silver finish and offers a 20 qt capacity with a rectangular body design. It measures 13.35" (W) x 22.24" (L) x 13.23" (H) for compact kitchen placement.

This electric soup warmer operates on 110 V power with 1500 W wattage and uses a bain marie water bath heating system. The U-shaped heating element supports even heat distribution, while the adjustable thermostat knob allows temperature control within a range of 86°F to 185°F for commercial food holding applications.

The unit includes two 9.2 qt bain marie round pots with integrated spoon slot lids for organized food service. It is designed for soups, stews, sauces, and gravies in commercial kitchens. The bottom drain tap supports water drainage for routine cleaning and maintenance in foodservice operations.

This countertop soup warmer includes dual side handles for handling and placement in kitchen environments. Safety features include auto shut-off, water bath heating protection, and anti-dry burn protection. The unit is a 1-section design and includes a 1-year warranty by the manufacturer.

CERTIFICATIONS

No certifications

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Compartments	2 Compartments	Color	Silver
Features	2 x 9.2 Qt Bain Marie Round Pots, U-Shaped Heating Element	Shape	Rectangle
Temperature Control	Adjustable Thermostat Knob	Type	Commercial Soup Warmer / Bain Marie Steam Table
Installation Type	Countertop	Material	Stainless Steel
Selling Unit	1/Each	Capacity	20 quart
Lid	Integrated Spoon Slot	Product Weight	19.8 pound
Product Width	13.35 inch	Product Height	13.23 inch
Product length	22.24 inch	Country of Origin	China
Voltage	110 volt	Wattage	1500 watt
Series	ChefPro Series	Power Type	Electric



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Heating System	Bain Marie Water Bath Heating	Safety Features	Auto Shut-Off, Water Bath Heating, Anti-Dry Burn Protection
Application	Restaurants, Buffets, Cafeterias, Catering, Home Gatherings	Usage	Soups, Stews, Sauces, Gravies
Handle	Dual Side Handles	Drain Type	Bottom Drain Tap
Stainless Steel Type	201 Stainless Steel	Temperature Range	86°F to 185°F

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SALES & SUPPORT
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