



ProKitchen Series 30" Triple Drawer Warmer, Heavy Duty, Stainless Steel, 120V (Model: PKDW30-3)



★★★★★ (4.7/5)

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WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- Triple Drawer Capacity**
 Three-drawer configuration supports higher volume hot holding in commercial kitchen and catering operations.
- Heavy Duty Construction**
 Stainless steel body supports continuous use in commercial kitchen service areas.
- Electrical Compatibility**
 Operates on 120 V, 1 phase, 60 Hz with NEMA 5-15P plug type for standard installation.
- Temperature Range**
 Manual temperature control operates within 85°F to 185°F for food holding applications in restaurant environments.
- Smooth Drawer System**
 Integrated slides support consistent drawer movement during frequent kitchen operations.
- Certified Equipment**
 CSA Sanitation Listed with a 1-year parts & labor warranty for commercial kitchen applications.



PRODUCT OVERVIEW

The ProKitchen Series Drawer Warmer is a freestanding commercial kitchen hot holding unit designed for restaurants, catering services, and food preparation environments requiring controlled temperature holding of prepared dishes. The unit is built with heavy-duty stainless steel construction for use in commercial kitchen operations.

This drawer warmer operates on 120 V, single phase power with a wattage of 1500 W and frequency of 60 Hz. It is fitted with a NEMA 5-15P plug type for standard electrical connection. The system uses manual temperature control with a temperature range of 85°F to 185°F, supporting hot holding applications in food service workflows.

The unit features a three-drawer configuration with smooth drawer operation and integrated slides. It includes a large comfortable handle designed for frequent use in commercial kitchen environments. Indicator lights provide operational status visibility, while an easy-to-read thermometer supports temperature monitoring during service.

The freestanding unit measures 29.13" (L) x 23.5" (W) x 34.45" (H). It includes adjustable 4-inch legs for installation flexibility in commercial kitchen layouts. Product weight is 154 lb and shipping weight is 187 lb. It includes a 12" x 20" x 6" stainless steel pan and comes with a 1-year parts & labor warranty. The unit is CSA Sanitation Listed.

CERTIFICATIONS

CSA Sanitation Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Weight	154 pound	Product Depth	23.5 inch
Product Height	34.45 inch	Product length	29.13 inch
Shipping Depth	27.56 inch	Shipping Height	41 inch
Shipping Length	34.25 inch	Shipping Weight	187 pound
Type	Drawer Warmer	Color	Silver
Material	Stainless Steel	Series	ProKitchen Series
Country of Origin	China	Selling Unit	1/Each
Voltage	120 volt	Number of Drawers	3 Drawers
Handle Type	Large Comfortable Handle	Temperature Control	Manual
Temperature Range	85°F to 185°F	Included	12" x 20" x 6" Stainless Steel Pan



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Installation Type	Freestanding	Phase	1 Phase
Hertz	60 hertz	Wattage	1500 watt
Plug Type	NEMA 5-15P	Legs	Adjustable Legs
Number of Legs	4 Legs	Legs Size	4 inch
Humidity Control	Adjustable Sliding Vent	Lighting	Indicator Lights
Features	Easy-to-Read Thermometer, Smooth Drawer Operation with Integrated Slides	Construction	Heavy Duty

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