



ChefPro Series 3.5 Qt. Warmer with Heated Spout and Pump - 550W, 120V

(Model: CPW550W)



★★★★★ (4.7/5)

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WARRANTY

1 Year Parts & Labor
Warranty

SPECIAL FEATURES

- ✓ **Strong Build**
Stainless steel material supports regular cleaning and suitability for food handling areas in a commercial kitchen.
- ✓ **Manual Temperature Control**
Dial control with adjustable temperature display supports visible temperature management for chefs and kitchen staff.
- ✓ **Consistent Flow Support**
Heated spout feature supports steady flow during dispensing of warm toppings and sauces.
- ✓ **Certified Commercial Use**
ETL Sanitation certification and cETLus listing reflect compliance with sanitation and electrical standards for commercial kitchens.
- ✓ **Manufacturer Warranty**
1-year warranty by the manufacturer covers parts and labor.
- ✓ **Focused Capacity**
3.5 qt capacity with one compartment supports holding a single sauce or topping during service.
- ✓ **Controlled Dispensing**
Pump dispenser supports portioned dispensing of sauces in restaurant service areas.
- ✓ **Flexible Countertop Setup**
Countertop installation provides placement at prep stations or service counters.
- ✓ **Secure Counter Placement**
Four rubber feet made from rubber support stable positioning on commercial countertops.



PRODUCT OVERVIEW

The ChefPro Series CPW550W Warmer is an electric countertop warmer designed for chefs and food service staff handling heated sauces and toppings in a commercial kitchen. It features stainless steel construction with a silver finish, supporting routine cleaning and use at prep or service counters. With a 3.5 qt capacity and 1 compartment, it is designed for holding a single item such as buttery, topping, chili, hot fudge, or nacho cheese.

This commercial warmer operates on 120 V, 60 Hz, 1 phase, and electric power type, aligning with standard commercial kitchen electrical setups. It uses 550 W and draws 4.6 amps, with a NEMA 5-15P plug type supporting connection to commonly used outlets.

Temperature control is handled through a dial control type with an adjustable temperature display, supporting visible heat adjustment during service. A heated spout supports consistent flow, while the pump dispenser type supports controlled portion dispensing. The countertop installation type allows placement at prep stations or service lines.

The unit measures 11" (L) x 9" (W) x 9.62" (H) and includes 4 rubber feets made from rubber, supporting stable placement on counters. It is ETL Sanitation certified and cETLus listed, includes a 1-year warranty by the manufacturer covering parts and labor.

CERTIFICATIONS

ETL Sanitation

cETLus Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Plug Type	NEMA 5-15P	Power Type	Electric
Type	Warmer	Product Height	9.62 inch
Product Depth	11 inch	Product Width	9 inch
Phase	1 Phase	Voltage	120 volt
Wattage	550 watt	Hertz	60 hertz
Country of Origin	Proudly Made in America	Amps	4.6 ampere
Capacity	3.5 quart	Color	Silver
Control Type	Dial	Number of Compartments	1 Compartment
Material	Stainless Steel	Installation Type	Countertop
Dispenser Type	Pump	Features	Heated Spout



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Application	Buttery, Topping, Chili, Hot Fudge, Nacho Cheese	Feet Material	Rubber
Feet Type	4 Rubber Feet	Temperature Display	Adjustable
Series	ChefPro Series	Selling Unit	1/Each

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