



Model No.

SWCW26



Features:

- · Door opens creating a shelf for scooping chips
- Sloping front of unit allows secure closure and easy opening
- · Wide top opening doors for easy loading of chips
- Fan circulates air for quick and even heating
- Internal baffle minimizes chip breakage
- Fully removable front panel and bottom baffle for quick and easy cleaning
- Top doors, front panel and bottom baffle are removable without tools
- Durable stainless steel construction with high density insulation
- Warranty Info:

One Year

- Parts & Labor on entire unit.
- Valid in United States.
- Valid for commercial use only.

08/24/2023

- · Adjustable rear-mounted thermostat
- · Illuminated on/off switch
- · Adjustable legs
- Furnished with power cord and NEMA 5-15 plug











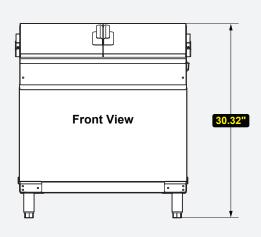
www.servware.com Phone:(800).768.5953 Fax:(800).976.1299

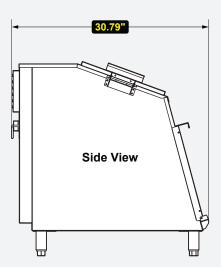
SWCW26

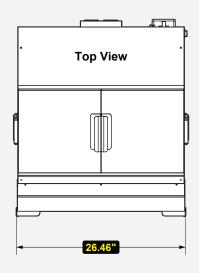
Revised















NEMA 5-15P

→ Technical Information:

MODEL#	DESCRIPTION	DIMENSIONS	WEIGHT/LBS.
		(W x D x H)	(Shipping)
SWCW26	26 gal. Chip Warmer	26.46" W x 30.79" D x 30.32" H	138 lbs.

CONSTRUCTION
Durable stainless steel
construction with high
density insulation.

ELECTRICAL	A
Voltage	120
Amps	12.5
Hz	60
Phase	1

COOKING	5
Temperature Range	90°F – 190°F
Storage Capacity	26.00 gal.













SWCW Series - Chip Warmer

Notify carrier of damage! Inspect all components immediately.

Serv-Ware Products warrants to the original owner/user that any product manufactured shall be free of defects in material or workmanship, under normal use and maintenance, for a period of one (1) year from the original installation date or a maximum of eighteen (18) months after the shipment date from Serv-Ware Products. Proper installation and start-up in accordance with the instruction manual supplied will be taken into consideration when evaluating the warranty on the specified equipment.

The labor warranty shall include standard labor charges at the product location only. The end user is responsible for any emergency, overtime, or long-distance travel charges. Any labor service required to fulfill the warranty obligation must be performed by a qualified commercial food equipment service company and accepted by Serv-Ware Products. Billing will be handled between the service company and manufacturer directly, there will be no compensation for charges not billed to Serv-Ware Products by the service company. Serv-Ware Products reserves the right to have any warranty "failed" parts returned to the factory for inspection before agreeing to covering the above stated warranty labor charges.

This warranty does not include parts coverage resulting from:

- External electrical power failure or improper supply voltage to product.
- Adverse operating conditions for the product.
- · Failure to clean and/or maintain the product.
- · Standard wear & tear items.
- Damage that is caused by employees or customers.
- Any part or assembly that has been altered, modified, or changed.
- Equipment usage in a residential or non-commercial setting.

LIMITATION OF LIABILITY AND OTHER WARRANTIES

Serv-Ware Products assumes no liability for misuse or inadequate maintenance of the Product. In no event shall the user by entitled to recover incidental or consequential damages. Including but not limited to; damages for inconvenience, food loss, rental or replacement equipment, loss of profits, or other commercial loss.

Warranties stated above are the only warranties made in connection with the sale and distribution of the Products.

ANY AND ALL OTHER EXPRESSED STATUTORY AND IMPLIED WARRANTIES APPLICABLE TO THE PRODUCT INCLUDING, WITHOUT LIMITATION, ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR USE ARE EXPRESSLY DISCLAIMED. The warranty information set forth above shall be governed by and construed in accordance with the laws of the State of North Carolina and, if applicable, the laws of the United States of America. The warranty, as stated, is extended only to the original owner/user and is not assignable. Serv-Ware reserves the right to change product specifications without notice due to constant product improvement.