



food warmers



# pro series pie warmer

**MODELS:** WPIP200S;  
WPIP200B; WPIP200D

### APPLICATIONS

- Displays and maintains pies, sausage rolls, quiches & pastries at serving temperature

### CAPACITY

- Can hold up to 200 pies

### STANDARD FEATURES

- Fan forced heat circulation & humidity trays for maintaining your product at its best
- Heat resistant high impact low voltage lighting
- Adjustable shelf supports (8 pairs supplied) to hold standard 29" x 16" Bakers trays
- Large dial thermometer with thermostat control
- Designed for easy cleaning including removable bottom track
- Air insulated stainless steel construction
- Removable stainless steel crumb tray
- Insulated stainless steel swing doors to rear
- Supplied with 10 amp plug & lead

### OPTIONS

WPIP200S - Sliding glass doors to front of unit with insulated stainless steel swing doors to rear

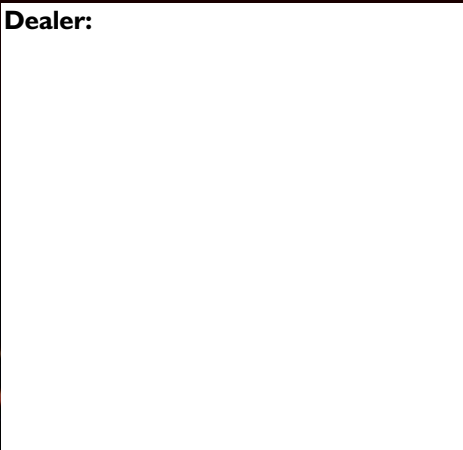
WPIP200B - Double skin air insulated stainless steel back toughened glass swing doors to front

WPIP200D - Insulated stainless steel swing doors to front and rear

- Bakers 29" x 16" chrome shelves with food stop edges

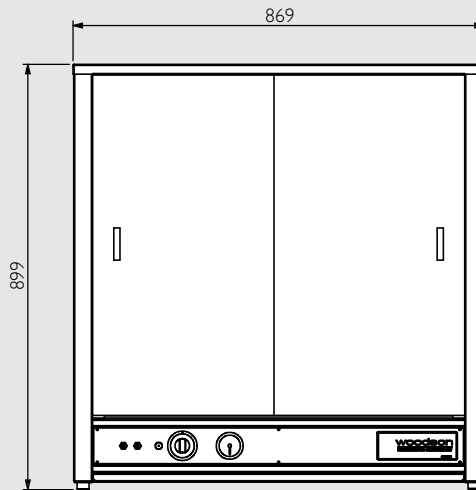
**Kw 2.1 W 869 D 468 H 899**

**Dealer:**

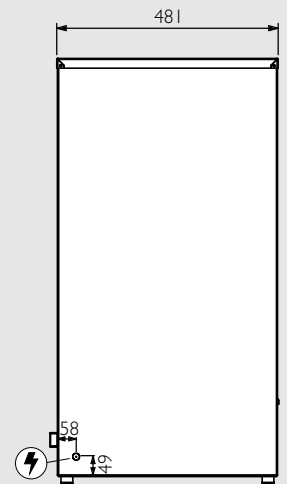


Model shown WPIP200S

## WPIP200



Serving side view



We reserve the right to alter specifications of products without notice

### For details of your local dealer contact:

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