

PIE MERCHANDISERS

COUNTERTOP - CONVECTION HEAT



MDPM2



MDPM4

Features & Benefits

- Designed to hold cooked, individually boxed pies or other portion packed food at serving temperature (i.e. warm dipping sauces, chicken nuggets, etc.)
- Product dispensed at bottom of the cabinet with viewing holes at base of door to indicate low product level
- Removable caddy for easy cleaning; small upright footprint
- Double-panel stainless steel construction illuminated graphic panel
- Programmable controller with low temperature alarm. Factory preset for 165°F (74°C)
- Forced air heating system for even heating



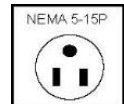
Heated Merchandising Cabinets

Model Number	Boxed Pie Capacity	Approximate Pie Box Dimensions	Overall Dimensions			Class 100 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width	
MDPM2	28 (2 columns)	3" wide x 6" deep x 1.25" high	26-3/8 (670)	10 (254)	9-1/2 (241)	40 (18)
MDPM4	42 (3 columns)	3" wide x 6" deep x 1.25" high	26-3/8 (670)	10 (254)	12-3/16 (310)	45 (20)

Electrical Options

VOLTS	WATTS	AMPS
120 (standard)	500	4.2
200-208*	413/416	2.1 - 2.2
220-240*	500/595	2.3 - 2.5

*International versions: specify plug type by destination country.



CHEESEMELTER

COUNTERTOP - INFRARED HEAT

Features & Benefits

- Heats instantly for fast finishing of entrees and appetizers; plate paddle included
- Infrared quartz element emits radiant heat with lower energy than halogen elements
- Small footprint for placement on counter or shelf
- Easy conversion to pass-through
- Operates on 208V, 2280 watts, 60Hz 11A; NEMA 6-20P



Model Number	Finishing Cavity Dimensions	Overall Dimensions			Class 100 Shipping Weight lbs (kg)
		Height	Depth in (mm)	Width	
CGM24	14" deep x 18" wide x 3-3/8" high	10 (254)	14-3/8 (365)	23-3/16 (605)	33-1/2 (15.2)

