

MISCELLANEOUS

Chef Aid Food Warming Unit

Page

431

CI/SIB	(63.2)
UDC	696.6:628.976

CWF 300 Chef-Aid KombiPak

Copper-finish fitting for heat lamp, for keeping cooked food hot

The Chef-Aid is invaluable for keeping cooked food hot and appetising. It includes a hard glass heat lamp which gives a bright, warming beam to maintain the temperature of the food and to provide a good display light.

RANGE

CWF/300 fitting complete with 300E/06 hard glass heat lamp.

APPLICATIONS

For use over food distribution points, in situations such as:-

- Public houses
- Bars and clubs
- Restaurants
- Self-service cafeterias
- Staff canteens
- Hotels
- Running buffet areas

FEATURES

- Keeps cooked food and plates warm, reducing wastage and enabling more cooking to be done in advance.
- Discourages the formation of skins on soups, sauces and gravies. The heat radiation penetrates most foods without 'toasting'.
- Gives instant heat when switched on; heating ceases immediately when switched off. Ready for immediate use with no run-up time.
- Simple to install, either singly or in multiple units, to cover any application from a hot food counter in a pub to a large cafeteria area.
- Can be suspended either from cable or tubing.

continued

Handbook Ref.

10.1.1

To reorder this data sheet quote

8.78 PL 1844

Replaces

NEW



Features continued

■ Safe to use – Philips hard glass heat lamps are resistant to thermal shock (caused, for example, by accidental splashing with water). It is essential to ensure that only hard glass heat lamps are used as replacements in this fitting.

■ Attractive easy-clean design with polished copper finish matches most decors.

■ Brightly illuminates the food to display it in an appetising and eye-catching light.

MATERIALS & FINISH

Canopy and top cap: Spun and polished aluminium, anodised copper finish.

Lampholder: Porcelain ES.

SPECIFICATION

■ Type compliance with BS 4533. Class I electrical protection (earth required).

To specify state:

Polished copper-coloured food warming fitting complete with 300W hard glass heat lamp with ES cap. Philips Chef-Aid CWF/300 or equivalent.

RANGE OF OPERATION

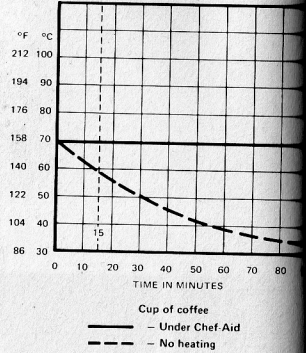
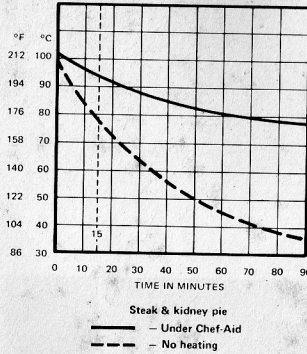
Supply voltage up to 250V 300W maximum.

For indoor use only. Use only hard glass heat lamps.

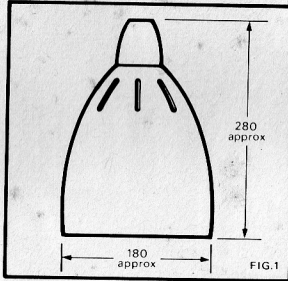
TYPICAL RESULTS

The graphs below are taken from a series of tests to show how the Philips Chef-Aid maintains food

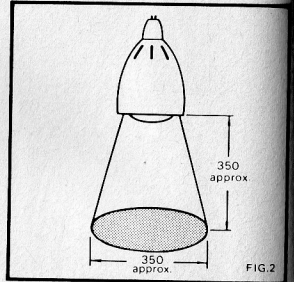
temperature (Line 1). They also show how the temperature drops if no heating is used (Line 2).



DIMENSIONS



All dimensions in mm



ORDERING DATA

Catalogue No.	Description	Box quantity
CWF/300 Chef-Aid KombiPak	Food Warming Unit (complete with heat lamp)	1

Replacement lamp data

Catalogue No.	Description	Watts	Cap	Volts	Finish
300E/06	Hard glass heat lamp	300	ES	230/250	Clear

Please order in the form given in the following example. The Chef-Aid is available individually packed:-

25 Philips Chef-Aid KombiPak CWF/300 (complete with hard glass heat lamp).

Mounting:

- (1) By means of suspension hook supplied.
- (2) By means of tube, either screwed directly on to 1/2 in. threaded nipple revealed when suspension hook is removed, or fixed to top cap by suitable nuts after removing cable grommet.

The fitting should be mounted so that the distance between the bottom and the food is 330-450 mm (see Figure 2). If large areas are to be heated, additional Chef-Aid fittings should be installed such that the edges of the heat/light circles merge.

WEIGHT

Complete with lamp: 0.45 kg.

Lamp: Made in Holland.
Fitting: Made in England.