

PRODUCT:

QUANTITY:

ITEM #:

Designed Smart

- New Radiant*Black™ Overhead Warmers are constructed with a flat black aluminum panel that is heated with specially designed heating elements.
- Easy to install and customize to your operation.
- Side mounted thermostatically controlled system allows operator to “dial in” the optimal heat setting for food types.
- Produces an even level of heat at a very close distance to food.



RADIANT*BLACK™ LIGHTED SINGLE OVERHEAD

Built Solid

Most Durable Overhead Warmers!

- Stainless Steel Construction resists corrosion, is easy to clean, and presents an attractive appearance.
- Continuous stainless steel housing is the strongest in the industry. Units will not sag or warp.
- Supplied with angle hanging brackets for optimal spacing from the overhead area and sturdiness.
- Polished stainless steel reflector behind aluminum heat plate focuses radiant energy back toward the heat emitter. This focuses energy toward food, not out of the back of the unit.

Reliability backed by APW Wyott’s Warranty

- 1 year parts and labor warranty
- Certified by the following agencies:



APW Wyott Design Features

- Side-Mounted Control Box (standard) or remote control box.
- Single Radiant*Black overheads can be mounted as close as 4” from heat area. For units placed between 4” and 10” a remote control system is recommended.

Options

- Chain Hanging Kits (75901) per foot
- Two Tubular Stands (76180)
- Infinite Remote Control 120V/208V/240V
- Infinite Remote Control Lights 120V
- Infinite Remote Control Lights 208/120V & 240/120V

Consultant Specifications

The Food warmer shall be a Radiant*Black™ manufactured by APW Wyott Foodservice Equipment Company, Dallas, TX 75226 U.S.A.

The food warmer shall be model..., rated at ...watts, ...volts, single phase and be ...inches (centimeters) in overall width.

The Radiant*Black™ shall consist of an aluminum housing and require either a thermostatic control box or remote control enclosure.

See reverse side for product specifications.



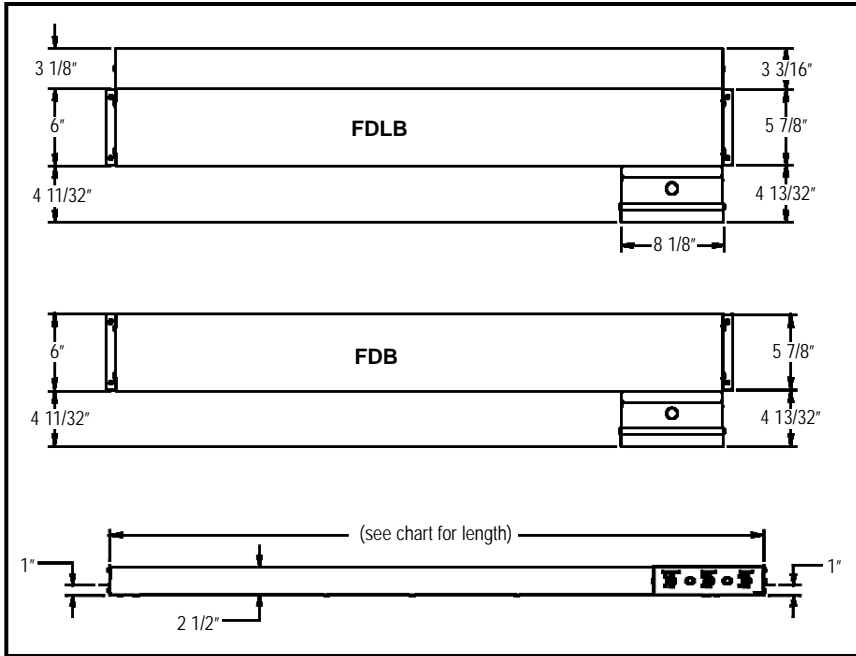
Radiant*Black™ Single Overhead Warmers

Models: FDB FDLB -18 -24 -30 -36 -42 -48 -54 -60 -66 -72

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Single Radiant*Black Overhead Warmers

Model	Length	Watts	Weight
FDB-18	18"	400	7 lbs
FDB-24	24"	575	7 lbs
FDB-30	30"	760	8 lbs
FDB-36	36"	920	9 lbs
FDB-42	42"	1100	11 lbs
FDB-48	48"	1265	12 lbs
FDB-54	54"	1425	13 lbs
FDB-60	60"	1610	14 lbs
FDB-66	66"	1800	16 lbs
FDB-72	72"	1980	17 lbs

Single Lighted Radiant*Black Overhead Warmers

Model	Length	Watts	Weight
FDLB-18	18"	480	7 lbs
FDLB-24	24"	655	8 lbs
FDLB-30	30"	840	9 lbs
FDLB-36	36"	1080	11 lbs
FDLB-42	42"	1260	12 lbs
FDLB-48	48"	1425	12 lbs
FDLB-54	54"	1585	14 lbs
FDLB-60	60"	1850	15 lbs
FDLB-66	66"	2040	17 lbs
FDLB-72	72"	2220	18 lbs

PRODUCT SPECIFICATIONS

Construction:

Radiant*Black™ Overheads are supplied with Stainless Steel Housing and control box. Black anodized aluminum plate. Polished mirror stainless steel reflectors behind aluminum plate. Unit is fully insulated with one inch insulation. Hanging Angle brackets are supplied.

Electrical Information:

Radiant*Black™ Overheads are supplied with a rocker switch that turns the power on and, for lighted units, one that turns on the lights. 72" Radiant*Black™ is not available in 120V (70" lighted unit is 208/120V or 240/120V). Can order with standard side mounted box or remote control box (add R to the end of model number)

Electrical Specifications:

Available in 120V, 208V, 240V, 120V/280V, and 120V/240V

Models FDB-72 and FDLB-72 available only in 208V & 240V

FDLB-66 requires 3 amp fuse, 30 amp circuit, and 12" box (remote 70419273).

Overall Dimensions:

Single Units: 6"W x 2½"H

Lighted Single Units: 9"W x 2½"H

Side mounted box: 4 13/32"W x 2½"H x 8 1/8"L

(See charts for individual lengths)

Shipping:

Freight class 92½

FOB: Dallas, TX

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.



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