



**Dedicated
Serving
System**

DS-CH-HW/H2

Waterless Hot Food Well

(Two Wells – Horizontal Layout)

Features & Advantages of CIRCUM HEAT®

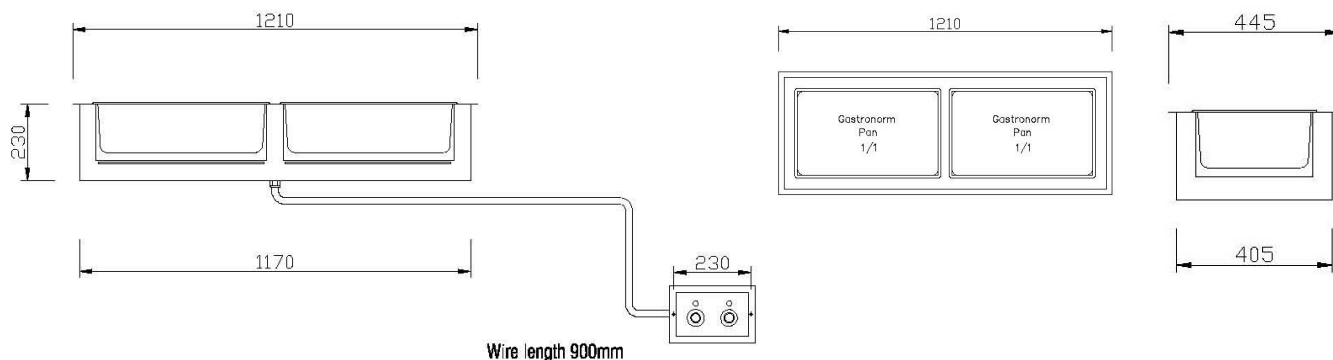
- CIRCUM Heat (patented) technology is being used in the wide range of DSS holding cabinets, banquet carts, combi (companion) warmers, drawer warmers and drop-in hot food holding wells. Heating pads (heating elements) are located in the side walls and the bottom of the hot food holding equipment to provide and ensure an even and gentle heat distribution throughout the entire cavity.
- No water is needed and required in the DSS holding cabinets and banquet carts while using the CIRCUM Heat technology. Adding water vapor to held foods lessens taste and can also result in “washed out” or drying out food before it’s even served. Gentle radiant heat in a sealed and static holding environment is all that is needed to keep the food hot, flavorful and ready to serve for hours.
- CIRCUM Heat equipment will help saving more energy and money as CIRCUM Heat consumes only one-half to even one-third of the energy of any conventional method of heating/warming equipment’s.
- Extend hot food holding times with efficient, effective and precise CIRCUM Heat technology.
- Maintain food quality without the use of extremely hot (high-density) heating elements, added water humidity or fans, all of which would result in a lot of cold spots (uneven heat distribution) and drying out foods faster.
- Increase sales with attractive food presentation and quality.
- Reduce installation and operating costs with no water or plumbing needed.
- Save on maintenance costs, eliminating lime and scale build-up as in the case of traditional steam tables.
- Increase employee and customer safety with elimination of hot water and steam as in the case of bain-maries.
- Set ideal holding temperatures for any dishes with an individual well temperature control.
- Designed to adapt to 1/1 GN pans, 1/2 GN pans and even 1/3 GN pans for variety of foods displayed and served in different pan sizes and configurations.



General Specifications

- #304 Stainless steel interior & exterior.
- Ultra low energy consumption with a thermostatic control.
- Zero ODP injected polyurethane insulation for environmental protection.
- The Hot Well is controlled individually by an adjustable thermostat (one for each well) with a range of 1 through 3 (Low, Medium & High), each with a power indicator light.
- The Hot Well base is designed and built to accommodate GN 1/1 or ½ pans in either 100mm and/or 150mm depths in each well.
- Mechanical parts are easily accessible for quick servicing & maintenance.





Technical Specifications

Model	Pan / Product Capacity	Voltage	Phase	Cycle	Amps	Watts	Cord Length
DS-CH-HW/H2	Two GN 1/1 pan; Four GN ½ pans; Six GN 1/3 pans; (all in either 100mm or 150mm depth per well)	220-240V	1	50/60 Hz	5	1000	900mm

Dimensions & Weights

Interior Dimensions (W x D x H in mm)	Exterior Dimensions (W x D x H in mm)	Product Net Weight (kg)	Shipping Dimensions with Wooden Crating (W x D x H in mm)	Shipping Weight with Wooden Crating (kg)
520 x 315 x 170 (per well)	1210 x 445 x 230	22	1360 x 595 x 450	52

INSTALLATION REQUIREMENTS

- Equipment must be installed level and must not be installed in any area where it may be directly affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.
- Some foods may require additional overhead heating. Always monitor the food temperature and add overhead heating when needed.
- Countertop material must withstand temperatures up to 93°C.
- Hot Well outer walls can reach up to 127°C. Use the proper countertop materials to ensure countertop can withstand heat.
- A stainless steel heat shield is recommended if the area under the appliance is used for storage.

CLEARANCE REQUIREMENTS

30mm from combustible surfaces.

Note: Three (3) years international warranty on parts.



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Due to ongoing product improvement, specifications are subject to change without prior notice