

Standard Calrod Double Overhead Warmers

PRODUCT:

QUANTITY:

ITEM #:

Designed Smart

Maximum Overhead Heat for Warming Areas

- New Dual Overhead design features unique heat reflection system that disburses heat consistently over a wider area.
- High watt versions have 15% more power than competitive models.

Easy to Install & Customize to Current Systems

- All dual units come standard with sturdy stainless steel mounting brackets.
- A wide option of lengths and mounting accessories let you customize the dual overhead warming system that is perfect for your operation. (Stands to hold up to 24").
 - Tubular post mount stand (up to 42").
 - Chain suspension
- Extra electrical conduit knockout locations allow flexibility in installations.
- Available with either an infinite or toggle control that can be supplied within the unit or in a "remote" control box. (remote is recommended). Installer provides wiring between "remote" control box and unit. (remote is recommended).

Easy to Use

• Pilot lights are standard features that keep your employees aware of the unit's operations.

Built Solid

Most Durable Overhead Warmer in the Industry!

- Stainless Steel Construction resists corrosion, is easy to clean, and presents an attractive appearance.
- Control components are insulated in a ventilated box construction for increases reliability and longevity.
- APW Wyott overhead warming equpiment is backed by a 2-year warranty on heating elements and a 1-year parts and labor warranty.
- Certified by the following agencies:









Overhead Warmer Accessories

Remote control Box (shown below)*	Pilot light switch box, control and cover with single, dual, or triple controls *(two necessary for a dual)	1 lb. (.5 kg)
Tubular Stand Kit (#76180)	1 pr. legs for permanent mounting (requires two pairs of legs for duals) *Recommended for 24" or smaller	5 lbs. (2.3 kg)
Cord & Plug Set (#75906)	For portability, includes adapter bushing. For 120V units, 48" and less.	7 lbs. (3 kg)
Chain Supports (#75901)	For overhead suspension without flush mount (requires double the length vs. singles)	1 lb. (.5 kg)

Remote Control Box

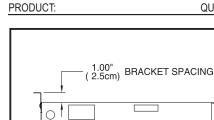


See reverse side for product specifications.

APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226 (800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · www.apwwyott.com· info@apwwyott.com



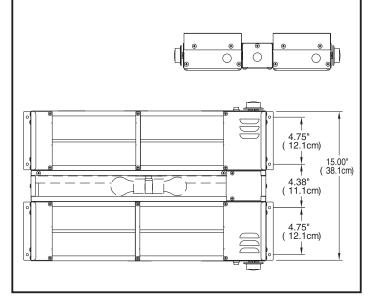
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24.26" FDD(L)-24 INFINITE SHOWN

QUANTITY:

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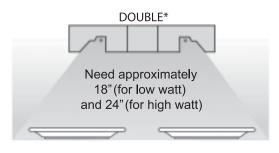


Overall Dimensions:

FDD and FDDL models are 15" wide

FDD-18 & FDDL-18: 18.26" (46.3 cm) FDD-24 & FDDL-24: 24.26" (61.6 cm) FDD-30 & FDDL-30: 30.26" (76.8 cm) FDD-36 & FDDL-36: 36.26" (92.0 cm) FDD-42 & FDDL-42: 42.26" (107.3 cm) FDD-84 & FDDL-84: 84.26" (214.0 cm) FDD-48 & FDDL-48: 48.26" (122.5 cm)

FDD-54 & FDDL-54: 54.26" (137.8 cm) FDD-60 & FDDL-60: 60.26" (153.0 cm) FDD-66 & FDDL-66: 66.26" (168.2 cm) FDD-72 & FDDL-72: 72.26" (183.5 cm) FDD-96 & FDDL-96: 96.26" (244.4 cm)



ITEM #:

PRODUCT SPECIFICATIONS

Construction:

Stainless steel housing and radiant reflector, metal-sheathed heating element and angle brackets. "L" indicated built-on illumination box, which uses incandescent safety lights.

Electrical Information:

Specify voltage and wattage; also, infinite control or toggle switch (or remote control units that are operated by optional remote control kits). Remote control units use separate/optional remote control kits to allow for maximum installation flexibility. Up to 3 remote units can be controlled by a single triple remote control kit.

Shipping:

FOB: Dallas, TX

	Size	Dual (FDD)			Dual Lighted (FDDL)		
		Watts	lbs	kg	Watts	lbs	kg
High Vattage	18"	800	11	5.0	880	12	5.6
lucuge	24"	1150	15	6.8	1230	16	7.3
	30"	1520	17	7.7	1600	18	8.2
	36"	1840	20	9.5	2000	21	9.5
	42"	2200	23	10.4	2360	24	10.9
	48"	2530	23	10.4	2690	24	10.9
	54"	2850	27	12.2	3010	28	12.7
	60"	3220	29	13.2	3460	30	13.6
	66"	3600 (208/240V)	33	15	3840 (208/240V)	34	15.4
	72"	3960 (208/240V)	35	15.9	4200 (208/240V)	36	16.4
Low Vattage	18"	500	11	5.0	580	12	5.6
5	24"	700	15	6.8	780	16	7.3
	30"	900	17	7.7	980	18	8.2
	36"	1150	20	9.5	1310	21	9.5
	42"	1350	23	10.4	1510	24	10.9
	48"	1600	23	10.4	1760	24	10.9
	54"	1850	27	12.2	2010	28	12.7
	60"	2100	29	13.2	2340	30	13.6
	66"	2320 (208/240V)	33	15	2560 (208/240V)	34	15.4
	72"	2550 (208/240V)	35	15.9	2790 (208/240V)	36	16.4
	84"	4100 (208/240V)	41	18.6	4420 (208/240V)	42	18.6
	96"	4800 (208/240V)	47	21.4	5120 (208/240V)	48	21.4

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

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