

Warm Chips. Always Fresh.

Enhance your diners' experience with Carter-Hoffmann chip warmers



Carter-Hoffmann chip warmers provide a continuous supply of hot, fresh chips in the busiest of restaurants. These large capacity warmers feature first-in, first-out rotation for serving the freshest product, while reducing chip breakage. Serve more chips in less space than traditional methods.

Three capacities: CW1: 20 gallon (fits in the space of a two-drawer warmer)
CW2E: 22 gallon
CW4: 44 gallon

Product Features:

- gentle circulating air factory pre-set for 175°F (79°C) - no hot or cold spots... and no burned chips!
- all electrical components located on top of cabinet, away from chip dust and oils and easy to service
- removable chip landing panels and crumb pan for easy cleaning
- separate doors for filling and serving—bottom door flips down for use as shelf to set baskets while serving
- all stainless steel construction for long life and easy cleaning
- optional rolling stand on CW2 and CW4
- optional polycarbonate doors on all models

"I want you to know how happy we are with our change to the Carter-Hoffmann CW4 chip warmer. We were looking for a superior product and positive solution to our chip dispensing needs when we saw your warmer at the National Restaurant Show a few years ago. I made the switch in the specifications and have been very pleased with sound construction, reliability and design of your product. It has given us a dependable, cost effective solution to our chip dispensing needs."

Dickie Overstreet, VP Properties
Food Concepts International,
Abuelo's Mexican Food Embassy

Other Satisfied Customers include:

Azteca, Don Eduardos, Tecate Grill, Tijuana Flats, Cantina Laredo, El Chico, Uncle Julios, Posado's, JJ Pulido's, On the Border, Taco Del Mar, Chili's, Pappas Restaurants, Casa Ole, Pepe's Tacos, Cozymel, Mexican Inn, Mexican Restaurants



A Better Way to Serve Warm Chips



CW1



CW2E



CW4

Ditch the drawer warmers... there's a better way to hold & serve chips!

Problems inherent in drawer warmer holding are eliminated with Carter-Hoffmann chip warmers:

Consistent serving temperatures The design on drawer warmers doesn't allow for even heating of chips. Frequent opening and closing of drawers allows cold air in. Inconsistent temperatures can cause the chips to lose flavor and crispness. Also, because drawer warmers have a single access point, they have last-in, first-out product dispensing. If the drawer was filled just a few minutes ago, guess what? You're going to be serving COLD chips. The first-in, first-out design of Carter-Hoffmann chip warmers ensures even temperatures throughout. Chips are loaded in the top door, giving them time to warm up while you serve the warmest chips from the bottom door.



Fewer broken chips The first-in, last out, single access design of drawer warmers increases chip breakage, due to excessive handling of the chips. Because chips are always grabbed from the top, those underneath get smashed. Service from the bottom door of Carter-Hoffmann chip warmers, along with an exclusive chip ramp inside, reduces chip breakage. The smallest crumbs drop through the grates on the ramp and collect in a crumb pan so you don't serve them to your patrons.

Space, Space, Space! Drawer warmers have less capacity than Carter-Hoffmann chip warmers. To hold and serve the same volume as a Carter-Hoffmann chip warmer, you would need several drawers. Save your drawer warmers for more appropriate items.

COMPETITIVE INFORMATION

Feature / Advantage	Carter-Hoffmann CW Series	Texican	Wittco/Vulcan	FWE
First-in, first-out product rotation to for fresh product dispensing and less chip breakage	YES	YES	YES	NO
Three distinct models/sizes to choose from	YES	NO	NO	NO
Slide-out removable crumb pan for easy cleaning	YES	NO	NO	YES
Electrical components located away from chip dust & oils	YES	NO	YES	NO
Full-length heavy-duty door hinges	YES	NO	NO	NO
Door serves as shelf during loading of baskets	YES	YES	YES	NO
20+ years of experience in chip warmer design & sales	YES	YES	NO	NO



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