



CHEESE DISPENSER WARMER

TKPE-CW-01SL

STANDARD FEATURES

Thermostatic control

- ✓ **Mess-Free Portion Control with Direct Dispensing:** Delivers smooth, hot cheese directly where you need it — eliminating ladles, reducing waste, and keeping serving counters clean in fast-paced snack bars, food trucks, and cinemas.
- ✓ **Quick Heat-Up and Consistent Temperature Holding:** Dual-tube heating ensures even warmth up to 110°C, maintaining a perfect cheese texture without scorching — ideal for nachos, chili, and hot dips throughout long service periods.
- ✓ **Space-Saving, Operator-Friendly Design:** Its compact footprint fits tight prep counters, while the top-access reservoir and ergonomic controls allow for quick refills and precise temperature adjustment during service.
- ✓ **Easy Maintenance and Daily Cleaning:** With a smooth stainless steel body, removable inner container, and splash-resistant heating area, this unit is designed to simplify hygiene routines and reduce downtime between shifts.
- ✓ **Built for Continuous Commercial Use:** Fitted with thermal limiters, overheat protection, and a heavy-duty thermostat, this dispenser ensures safe, reliable operation for concession stands, cafés, and fast-casual kitchens.



PRODUCT SPECIFICATIONS

Dimensions	23 × 34 × 39 cm	Heating system	Dual heating tubes (EH1, EH2)
Power supply	AC 220 V / 50 Hz	Controls	On/off switch + adjustable thermostat
Power consumption	660 W	Safety features	Thermal limiter, grounded plug required
Temperature range	Up to 110 °C	Material	Stainless steel body
Capacity	1.8 L	Use cases	Nacho cheese, sauces, hot dips, desserts