



Benchstar Commercial Food Warmer with 9 Lamps – FW9L-123

Quick Overview

- Lamps: 9
- Commercial-grade heating bulbs enhance visual appeal without moisture loss
- Stainless steel reflectors ensure even heat distribution
- Individual Layer Control: Dedicated switches per tier
- Customisable temperatures for different dishes (+30 to +90Â° C range)
- Heavy-duty Construction
- 201 stainless steel housing (corrosion-resistant)
- Montero/tungsten filament Heating Tube
- Instant heat-up, energy-efficient performance and fail-safe reliability

Description

Benchstar Commercial Food Warmer with 9 Lamps – FW9L-123

Professional Heat Retention Solution – Premium Crispness Preservation Technology.

Designed for Australian hospitality venues, this stainless steel food warmer with independent switches maintains optimal serving temperature while preserving texture – perfect for pizza, chips, fried chicken, and buffet dishes.

Key Features

- Lamps: 9

- Commercial-grade heating bulbs enhance visual appeal without moisture loss
- Stainless steel reflectors ensure even heat distribution
- Individual Layer Control: Dedicated switches per tier
- Customisable temperatures for different dishes (+30 to +90 ° C range)
- Heavy-duty Construction
- 201 stainless steel housing (corrosion-resistant)
- Montero/tungsten filament Heating Tube
- Instant heat-up, energy-efficient performance and fail-safe reliability

1 Year Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Temperature Range	+30 to +90 ° C
Net Weight (Kg)	26
Width (mm)	1200
Depth (mm)	300
Height (mm)	975
Packing Width (mm)	1214
Packing Depth (mm)	394
Packing Height (mm)	309
Power	240V, 1620W/10A
Warranty	1 Year Parts and Labour Warranty