

Dual & Dual Lighted Overhead Warmers

	Models: L FDD L FDDL
QUANTITY:	ITEM#:

Designed Smart.

PRODUCT:

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 and 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 recommened).
 - Installer provides wiring between "remote" control box and unit. (remote is recommened).

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 increased reliability and longevity.
- This APW Wyott Overhead Warming Equipment is backed by a 2-year warranty on heating elements and a 1-year Parts and Labor warranty.
- Certified by the following agencies:











MODEL FDD SERIES OVERHEAD WARMERS

Overhead Warmer Accessories

Remote Control Box Pilot light, switch box, control (Shown below)* and cover with single, dual, or triple controls

*(two necessary for a dual.)

Tubular Stand Kit -(#76180)

1 pr. legs for permanent mounting (Requires two pairs

of legs for duals.)

*Recommended for 24" or smaller.

Cord and Plug Set -(#75906)

For portability. Includes adapter bushing. For 120V units, 48" and less

7 lbs. (3.0 kg)

1 lb. (.50 kg)

5 lbs. (2.3 kg)

Chain Supports -(#75901)

For overhead suspension without flush mount (Requires double the length 1 lb. (.50 kg)

vs singles.)

Remote Control Box





See reverse side for product specifications.

APW Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976

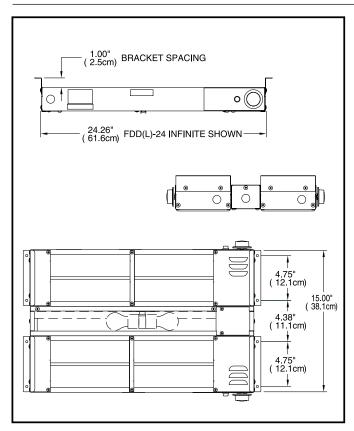




Dual & Dual Lighted Overhead Warmers

Models: ☐ FDD ☐ FDDL

PRODUCT: ITEM#: QUANTITY:



Model FDD & FDDL Overhead Warmers

Overall Dimensions:

FDD and FDDL models are 15" wide

FDD-18 & FDDL-18:	18.26" (46.3 cm)	FDD-54 & FDDL-54:	54.26" (137.8 cm)
FDD-24 & FDDL-24:	24.26" (61.6 cm)	FDD-60 & FDDL-60:	60.26" (153.0 cm)
FDD-30 & FDDL-30:	30.26" (76.8 cm)	FDD-66 & FDDL-66:	66.26" (168.2 cm)
FDD-36 & FDDL-36:	36.26" (92.0 cm)	FDD-72 & FDDL-72:	72.26" (183.5 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-96 & FDDL-96:	96.26" (244.4 cm)
F.O.B. / Dallas, Tx			

HEAT COVERAGE RECOMMENDED DISTANCE



PRODUCT SPECIFICATIONS

Construction:

Stainless Steel housing and radiant reflector, metal-sheathed heating element and angle brackets. "L" indicates 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 control kits to allow for maximum installation flexibility. Up to 3 remote units can be controlled by a single triple remote control kit.

)		Dual Lighted (FDDL)		
	Watts	lbs	kg	Watts	lbs	kg
8"	800	11	5.0	880	12	5.6
4"	1150	15	6.8	1230	16	7.3
0"	1520	17	7.7	1600	18	8.2
6"	1840	20	9.5	2000	21	9.5
2"	2200	23	10.4	2360	24	10.9
8"	2530	23	10.4	2690	24	10.9
4"	2850	27	12.2	3010	28	12.7
0"	3220	29	13.2	3460	30	13.6
6"	3600 (208/240V)	33	15	3840 (208/240V)	34	15.4
2"	3960 (208/240V)	35	15.9	4200 (208/240V)	36	16.4
8"	500	11	5.0	580	12	5.6
4"	700	15	6.8	780	16	7.3
0"	900	17	7.7	980	18	8.2
6"	1150	20	9.5	1310	21	9.5
2"	1350	23	10.4	1510	24	10.9
8"	1600	23	10.4	1760	24	10.9
4"	1850	27	12.2	2010	28	12.7
0"	2100	29	13.2	2340	30	13.6
6"	2320 (208/240V)	33	15	2560 (208/240V)	34	15.4
2"	2550 (208/240V)	35	15.9	2790 (208/240V)	36	16.4
4"	4100 (208/240V)	41	18.6	4420 (208/240V)	42	18.6
	1" " " " " " " " " " " " " " " " " " "	1" 1150 1" 1520 1" 1520 1" 1840 2" 2200 3" 2530 1" 2850 3" 3220 5" 3600 (208/240V) 2" 3960 (208/240V) 3" 500 1" 700 1" 900 5" 1150 2" 1350 3" 1600 1" 1850 1" 1850 1" 2100	1" 1150 15 0" 1520 17 1" 2200 23 3" 2530 23 1" 2850 27 0" 3220 29 5" 3600 (208/240V) 35 2" 3960 (208/240V) 35 3" 700 11 1" 700 15 0" 900 17 5" 1150 20 2" 1350 23 3" 1600 23 1" 1850 27 0" 2100 29 5" 2320 (208/240V) 33	8" 800 11 5.0 1" 1150 15 6.8 0" 1520 17 7.7 5" 1840 20 9.5 2" 2200 23 10.4 3" 2530 23 10.4 4" 2850 27 12.2 3" 3600 (208/240V) 33 15 2" 3960 (208/240V) 35 15.9 4" 700 15 6.8 3" 900 17 7.7 5" 1150 20 9.5 2" 1350 23 10.4 3" 1600 23 10.4 4" 1850 27 12.2 0" 2100 29 13.2 3" 2320 (208/240V) 33 15	8" 800 11 5.0 880 1" 1150 15 6.8 1230 0" 1520 17 7.7 1600 2" 2200 23 10.4 2360 3" 2530 23 10.4 2690 4" 2850 27 12.2 3010 3" 3220 29 13.2 3460 5" 3600 (208/240V) 33 15 3840 (208/240V) 2" 3960 (208/240V) 35 15.9 4200 (208/240V) 3" 500 11 5.0 580 4" 700 15 6.8 780 3" 1150 20 9.5 1310 2" 1350 23 10.4 1510 3" 1600 23 10.4 1760 4" 1850 27 12.2 2010 5" 2100 29 13.2 2340 5" 2320 (208/240V) 33 15 2560 (208/240V)	8" 800 11 5.0 880 12 1" 1150 15 6.8 1230 16 0" 1520 17 7.7 1600 18 1" 1840 20 9.5 2000 21 2" 2200 23 10.4 2360 24 3" 2530 23 10.4 2690 24 4" 2850 27 12.2 3010 28 3" 3220 29 13.2 3460 30 3" 3600 (208/240V) 33 15 3840 (208/240V) 34 2" 3960 (208/240V) 35 15.9 4200 (208/240V) 36 3" 500 11 5.0 580 12 4" 700 15 6.8 780 16 3" 900 17 7.7 980 18 3" 1150 20 9.5 1310 21 2" 1350 23 10.4 1760 24



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