

Commercial Food Warmer Buying Checklist

Canada Food Equipment - Foodservice 2026

Run through these before you buy a warmer

1 Sort your menu into wet foods and dry foods

Wet wants steam, dry wants radiant heat. This decides the warmer family.

2 Size to your busiest service, not your average

A warmer that just keeps up on a slow day will fall behind at peak.

3 Confirm it holds 60 C with the lid coming on and off

That is the safe hot-holding line. Check the food, not just the dial.

4 Check wattage and recovery speed

Higher wattage recovers heat faster after the pan is opened during a rush.

5 Match pan configuration to your inserts

Count full-size and fractional pans and confirm your standard pans fit.

6 Measure footprint and power before ordering

Countertop runs on a standard outlet; large floor units may need a dedicated circuit.

Canada Food Equipment stocks food warmers for every menu. Contact us to match the right unit to your kitchen.