



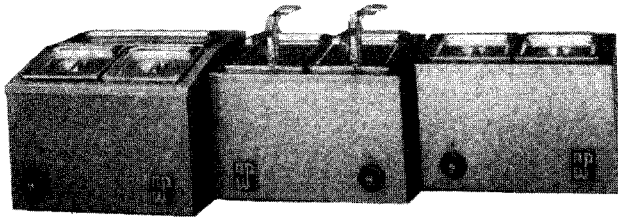
COUNTERTOP FOOD AND FRACTIONAL WARMERS

Model W

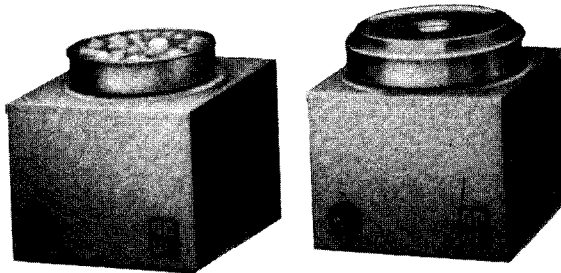
PROJECT:

QUANTITY:

ITEM NO.:



W-12, W-9, W-6



W-1

W-2

- W-1
- W-2
- W-3
- W-4
- W-6
- W-9
- W-12

BID SPECIFICATIONS

Warmers are constructed and designed to have the product held precooked and up to serving temperature before the product is placed in the warming unit. The units are constructed with a 20 ga. deep-drawn, one-piece die-stamped liner in high quality 300 Series stainless steel. Each unit uses a metal sheath tubular heating element with low resistance for longer element life. Units are fully insulated with superior element configuration to provide even heat distribution. W-1, -3, -4 are equipped with infinite control; W-6, W-9, W-12 are thermostatically controlled. A quality Robertshaw infinite control is standard along with a pilot light to indicate operation. A 6' cord and plug is provided to meet NEMA requirements.

STANDARD FEATURES

Countertop Food Warmers

- Compact, portable.
- Easy to maintain.
- Heavy-duty stainless steel construction.
- Infinite control.

Fractional Warmers

- Compact, portable and inexpensive.
- Stainless steel construction.
- Easy to clean.
- Use with standard steamtable pans and covers (1/2 size, 1/4 size, 1/3 size, 1/6 size).
- 1/3 low-temp topping warmer holds chocolate, icings and toppings at perfect temperature.
- Direct reading knob 80°F to 220°F (27°C to 104°C). On thermostatically controlled units.

WARRANTY

- One-Year, parts and labor.

Models W Countertop Food Warmers and Fractional Warmers (shown w/accessories)



See reverse side for product specifications.

APW/Wyott Foodservice Equipment Company

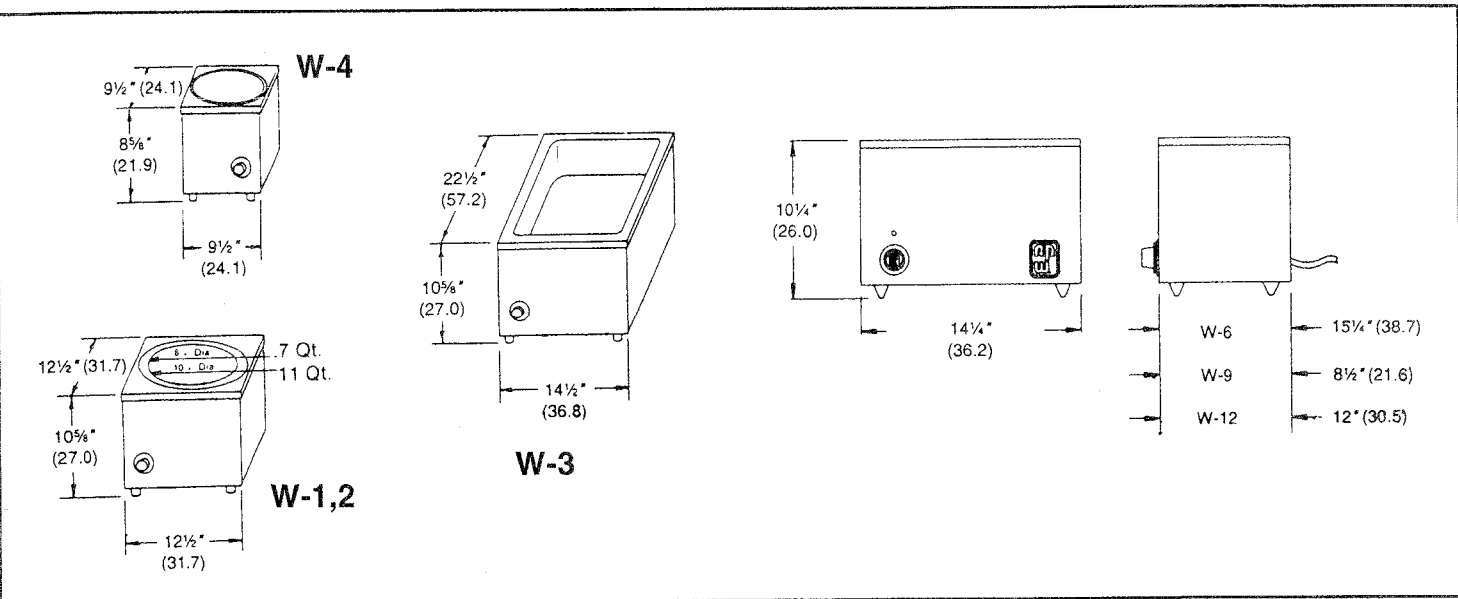
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COUNTERTOP FOOD AND FRACTIONAL WARMERS

Model W



Models W-1 to 12 — Countertop Food Warmers and Fractional Warmers

SPECIFICATIONS

| Model No. | Capacity | Dimensions | Electrical | Ship Wt |
|------------------|-------------------|--|--|----------------------|
| W-1 | 7 Qt. (6.6L) | 10 5/8" H x 12 1/2" W x 12 1/2" D (27 cm x 31.7 cm x 31.7 cm) | 120V – 500W – 4.2 Amps NEMA 5-15P, 6 ft. cord set | 15 lbs. (6.8 Kg) |
| W-2 | 11 Qt. (10.4L) | 10 5/8" H x 12 1/2" W x 12 1/2" D (27 cm x 31.7 cm x 31.7 cm) | 120V – 800W – 6.7 Amps | 18 lbs. (8.2 Kg) |
| W-3 (12 x 20) | 22 Qt. (20.8L) | 10 5/8" H x 14 1/2" W x 22 1/2" D (27 cm x 36.8 cm x 57.2 cm) | 120V – 1200W – 10 Amps NEMA 5-15P, 6 ft. cord set | 27 lbs. (12.3 Kg) |
| W-4 | 4 Qt. (3.8L) | 8 5/8" H x 9 1/2" W x 9 1/2" D (21.9 cm x 24.1 cm x 24.1 cm) | 120V – 400W – 3.3 Amps NEMA 5-15P, 6 ft. cord set | 9 lbs. (4.1 Kg) |
| W-6 | 2/3 size warmer | 10 1/4" H x 14 1/4" W x 15 1/4" D (26.0 cm x 36.2 cm x 38.7 cm) | 120V – 800W – 6.7 Amps | 25 lbs. (11.4 Kg) |
| W-9 | 1/3 size warmer | 10 1/4" H x 14 1/4" W x 8 1/2" D (26.0 cm x 36.2 cm x 21.6 cm) | 120V – 400W – 3.3 Amps | 18 lbs. (8.2 Kg) |
| W-12 | 1/2 size warmer | 10 1/4" H x 14 1/4" W x 12" D (26.0 cm x 36.2 cm x 30.5 cm) | 120V – 800W – 6.7 Amps | 20 lbs. (9.1 Kg) |

ACCESSORIES

- APW/Wyott manufactures a complete line of pans, insets, covers, adapter plates, adapter bars and pan lifters available for the APW/Wyott Countertop Warmers.
- Angled Housetop for 2/3 size warmer.
- 1/4 size pump with cover for 1/2 size warmer.
- 1/6 size pump with cover for 2/3 or 1/3 size warmers.

APW/Wyott reserves the right to modify specifications or discontinue models without incurring obligation.

F.O.B. Dallas, Texas