

Classic Countertop 12" x 27" Cooker & Warmers

PRODUCT:

Model: CW-3A W-43V W-43VCE OUANTITY: ITEM#:

Designed Smart.

- Utilizes counter display space more efficiently.
- CW-3A and the W-43V have 35% more display capacity with extended 27-inch length vs. standard 20-inch models.
- Both models have unique "serpentine shaped" heating elements that evenly distribute heat throughout the unit.
- Provided with insulation to protect interior parts and countertops from heat build-up.
- Able to utilize W-43V warmer in wet or dry applications. CW-3A should be ran wet.
- CW-3A is ideal for thawing frozen soup and then holding thawed soup at NSF-safe serving temperatures.
- CW-3A includes a knob guard.

Built Solid.

Built to Last

- Exterior constructed with heavy-duty stainless steel for excellent durability.
- Steel "element support" stabilizes heating elements and reflects heat toward food.
- Interior liner formed out of tough stainless steel.

Reliability backed by the Industry's Best Warranty

 These APW Wyott Warming Equipment products are backed by a 1-year Parts and Labor warranty, including our "Enhanced Warranty" service that replaces new units with certain product issues through the convenience of direct factory shipments.



• Certified by the following agencies:





APW Wyott Foodservice Equipment Company

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

For more information e-mail us at: Info@APWwyott.com

Rev. 1/1/2003

Central Restaurant Products



MODEL CW-3A COUNTERTOP COOKER

APW Wyott Design Features

W-43V (Warmer)

- 28.5 qt. capacity.
- Element configuration provides even heat distribution.
- Heavy-duty stainless steel for long life.
- Easy to clean.
- Infinite control with a Bimetal thermostat backup.
- Great for buffets, serving lines, back bars or back-of-the-house.
- Knob Guards.

CW-3A (Cook & Serve)

- Wet usage 100°F to 212°F (38°C to 100°C); recommended.
- Heavy-duty stainless steel for long life.
- Thermostatically controlled.

Options

- Adapter Plates
 - 2 holes for two 11 qt. insets (56639)
 - 3 holes for three 7 qt. insets (56638)
 - 4 holes for four 4 qt. insets (56640)

*230V model only



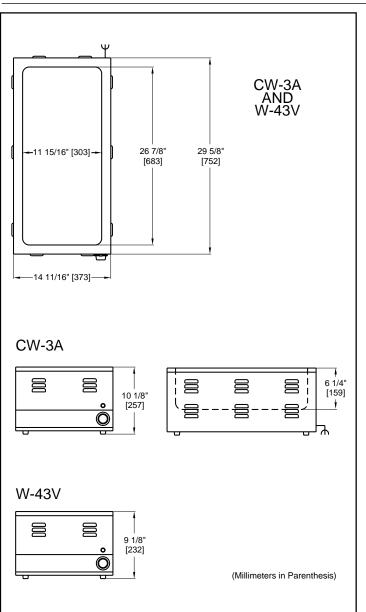
See reverse side for product specifications.



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PRODUCT:



Model CW-3A Cooker & W-43V Warmer

World Class Support

World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at (800) 527- 2100 or Fax your request to 1-(214) 565-0976. For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at www.APWwyott.com QUANTITY: ITEM#:

PRODUCT SPECIFICATIONS

Construction:

Stainless steel housing and liner pan, fiberglass insulation.

Dimensions:

W-43V: 9 ¹/₈" H x 14¹/₁₆ "W x 29⁵/₈" D (23.2 cm x 37.3 cm x 75.2 cm) CW-3A: 10¹/₈" H x 14¹¹/₁₆" W x 29⁵/₈" D (25.7 cm x 37.3 cm x 75.2 cm)

Electrical Information:

Each unit is equipped with a 60", three wire grounded power cord which terminates with a standard three pronged male plug. The 120V unit uses a NEMA 5-15P plug. The 230V unit uses a 10 Amp Euro plug. The 208V and 240V units use a NEMA 6-15P plug.

Electrical Specifications:

W-43V:	120V, 1500W, 12.5 Amps
W-43VCE:	230V, 1375W, 6 Amps
	240V, 1500V, 6.25 Amps
CW-3A:	120V, 1800W, 15 Amps
	230V, 1375W, 6 Amps
	208V, 1800W, 15 Amps

Capacity:

W-43V: 28.5 qt. (26.9L) CW-3A: 28.5 qt. (26.9L) Both accept (1) 12"x20"x6" deep pan and one 1/3 size pan or (2) 2/3 size pans or four 1/3 size pans.

Ship Weight:

W-43V: 30 lbs. (13.6 kg) CW-3A: 30 lbs. (13.6 kg) F.O.B./ Dallas, TX

Most Extensive Service System in the Industry! APW Wyott has two levels of service support for your needs:

- Direct Service Hot Line to Service Department, call (800) 527-2100.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at (800) 733-2203.



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