

PRODUCT:

QUANTITY:

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 modes 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.
- Steel “element support” stabilizes heating elements and reflects heat toward food.
- Interior liner formed out of tough stainless steel

APW Wyott Design Features

W-43V (Warmer)

- 28.5 quart 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.

*Warranty does not include rock grates, cooking grates, burners shields or fireboxes.



Model CW-3A Countertop Cooker

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



56638



56640

Reliability backed by APW Wyott's Warranty

These APW Wyott Warming Equipment is 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:



See reverse side for product specifications.

PRODUCT:

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PRODUCT SPECIFICATIONS

Construction:

Stainless steel housing; stainless steel liner, fiberglass insulation.

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 Specification:

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

Overall Dimensions:

| | |
|--------|---|
| W-43V: | 9 1/8" H x 14 11/16" W x 29 5/8" D (23.2 cm x 37.3 cm x 75.2 cm) |
| CW-3A: | 10 1/2" H x 14 11/16 W x 29 5/8" D (25.7 cm x 37.3 cm x 75.2 cm) |

Capacity:

| | |
|--------|-------------------|
| W-43V: | 28.5 qts. (26.9L) |
| CW-3A: | 28.5 qts. (26.9L) |

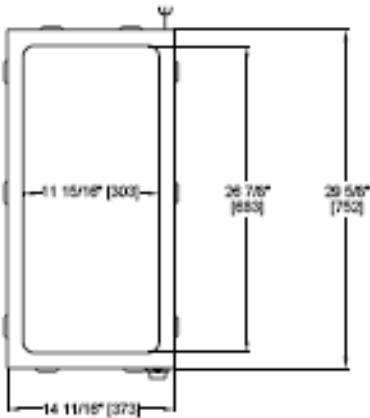
Both accept (1) 12" x 20" x 6: deep pane and one 1/3 size pan or (2) 2/3 size pans for four 1/3 size pans.

Shipping Weight:

Standard

| | |
|--------|-------------------|
| W-43V: | 30 lbs. (13.6kg) |
| CW-3A: | 30 lbs. (13.6 kg) |

F.O.B. Standex Dock



CW-3A
AND
W-43V

CW-3A



W-43V



(Millimeters in Parenthesis)

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