

Warming SOLUTIONS



DESIGNED SMART. BUILT SOLID.®

APW
wyott
A Standex Company



INVENTIVE

EFFORTLESS

STURDY

APW Warming Solutions, which include pans, kettles, shelves and drawers, are perfect for the front-end and back-of-the house, keeping your menu items warm and ready to serve.

- Best selling line of Warmers in the industry.
- Best performing Warmers/Cookers available, from pre-cooked frozen to serving.
- Best and widest selection of sizes and styles, countertop and freestanding.
- Value-added options and services save money and lower cost of ownership.

INVENTIVE

- Designed-smart warming systems are adjustable to keep your specific menu hot foods at the perfect serving temperature.
- Warmer sizes, configurations and merchandizing options allow customized solutions for your specific operation.

EFFORTLESS

- Cook and hold pre-cooked foods from the frozen state – perfect for any dishes that need a quick thaw during the cooking cycle and a gentle warming heat for serving.
- APW Wyott Warming Solutions produce heat quicker and allow better recovery time.

STURDY

- Solid construction with stainless steel exterior and interior liners.
- Heating systems are designed and built to promote long life in the heating elements.



Warming Solutions



W-3Vi

LEADER IN COUNTERTOP WARMERS

- Best Selling warmers in the Industry!
- Designed Smart to keep hot foods at the perfect serving temperature. Unique “W” shaped heating element and steel reflection pan provide efficient heating.
- Built Solid with stainless steel exterior and interior liners. Heating Systems are designed to extend the life of the heating elements.
- Widest selection of styles in the industry, including full size (12 x 20), large size (12 x 27), half size, 1/3 size, 2/3 size as well as a variety of round styles



RCW-11 with optional inset and hinged cover

BEST PERFORMING COUNTERTOP COOKER/WARMERS

- Designed to cook and hold pre-cooked foods from the frozen state. Perfect for soups, chilis, and other dishes that need a quick thaw during the cooking cycle and a gentle warming before serving.
- Heating system generates element temperatures up to 350°F. This produces steam heat quicker and allows better recovery time.
- Eliminates the need to two pieces of equipment... one to cook and one to serve



CW-1 with optional inset and hinged cover

HIGH QUALITY KETTLE COOKERS AND WARMERS

- Attractive Kettle Cookers and Warmers are ideal for merchandising in brunch buffets or salad/soup bars.
- Extra-tough, heavy-duty, spun aluminum exteriors resist serving line dents and scratches.
- Defrost frozen soup or chili and hold it at the perfect serving temperature.
- Save time and cleaning by using a single piece of equipment.



APW Wyott® 27" Warmer/Cookers Give You 33% More Serving Space

PRODUCTS THAT WORK FOR YOUR OPERATION!

- Warming solutions that save you labor, energy and money.
- Equipment solutions like our “4/3” size warmers/cookers (W-43V and CW-3A) provide your operation 33% more “warming space” than conventional 12 x 20 warmers.
- APW Wyott® offers smaller warmers designed for tight, compact counter space (W-4B, W-6, W-9, W-12). In addition, we manufacture a series of Adaptor plates which provide a wide variety of pan options.
- “Large-run” custom decorative graphics available for most warmers.



DW-1A

DISPLAY BULB WARMERS

- Heavy Duty bulb warmer with chrome steel reflectors, top-vented for maximum bulb life. Twin 250 Watt Bulbs provided.
- Adjustable height with knob tightening screws. (Maximum height of 19" – Minimum height of 11").
- Heavy duty cord with thumb "on/off" switch. Available in Mounted version that is secured to counters up to 5/8" thick.



PD-1A

PORTABLE DISPLAY WARMER

- Efficient Display Warmer utilizing an "overhead warmer" with a Bright polished stainless steel reflector.
- Front mounted rocker switch for safe, intuitive operation.
- Optional display lighting and infinite control.
- All stainless steel construction.



WS-2

WARMING SHELVES

- Holds pre-cooked food in a display merchandising environment.
- Ideal for holding Pizza, hot sandwiches and foods served on a buffet line.
- Available in sizes up to 72 inches.
- Tough stainless steel construction withstands heavy use



HDDi-2

WARMING DRAWERS

- Most durable and dependable Counter Top Warming Drawers in the industry. (available in standard and slim line)
- Thermostatic controls and temperature read-out thermometer. Control panel is protected from heat by 1" fiberglass insulation.
- Stainless steel drawer slides welded to the frame for maximum durability.
- Drawers include adjustable louvers to help maintain ideal moisture levels.
- Perimeter heating element distributes heat evenly throughout the drawer.



The Standex Culinary Development Center is a state-of-the-art culinary facility located in Allen, Texas. It is fully equipped with a wide range of products from all of our brands. The Standex Culinary Development Center was designed to accommodate the needs of our stakeholders by providing the tools necessary for creating new menu items along with training and testing on equipment. For details on reserving the Culinary Development Center, please contact your Standex representative.



Cooking Solutions Group



Refrigerated Solutions Group



Specialty Solutions Group



The Standex Foodservice Equipment Group (FSEG) is a broad-line manufacturer of innovative commercial foodservice equipment offering a wealth of refrigeration and cooking expertise. Products include walk-in coolers and freezers, refrigerated, non-refrigerated and hot display cabinets and storage systems, commercial ovens, rotisseries and cooking equipment, bakery and deli display cases, hot food counter-top products and rotary vane pumps.

Ask your sales representative to learn more about how the power of all Standex brands can work for you.

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