

Warming SOLUTIONS



DESIGNED SMART. BUILT SOLID.®

APW
wyott®



INVENTIVE

EFFORTLESS

STURDY

APW Wyott® 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.



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