



**CWM-2A**

**COOKER • WARMER • MERCHANDISER**



DESIGNED SMART. BUILT SOLID.®

**APW**  
*wyott*®

**Versatile**

**Fast**

**Reliable**

**Versatile system**, perfect for foods needing a quick thaw during cooking and gentle heat for serving.

**Fast operation** designed to cook and hold pre-cooked foods from frozen state.

**Reliable heating configuration** and construction to distribute heat evenly, while protecting interior parts and countertops from heat build-up.



# Cooker • Warmer • Merchandiser

**Smooth stainless surfaces** allow maximum space for merchandising and promotion decals.

**The perfect system** for soups, brats, chili, and other dishes for rapid thawing, cooking and warming.

**Built to last** with heavy-duty stainless steel construction, and steel “element support” to stabilize heating elements and reflect heat toward food.

**Specifically designed for wet usage** 100°F to 212°F (38°C to 100°C).

**Features BiMet thermostatic control,** pilot light, and side handles.



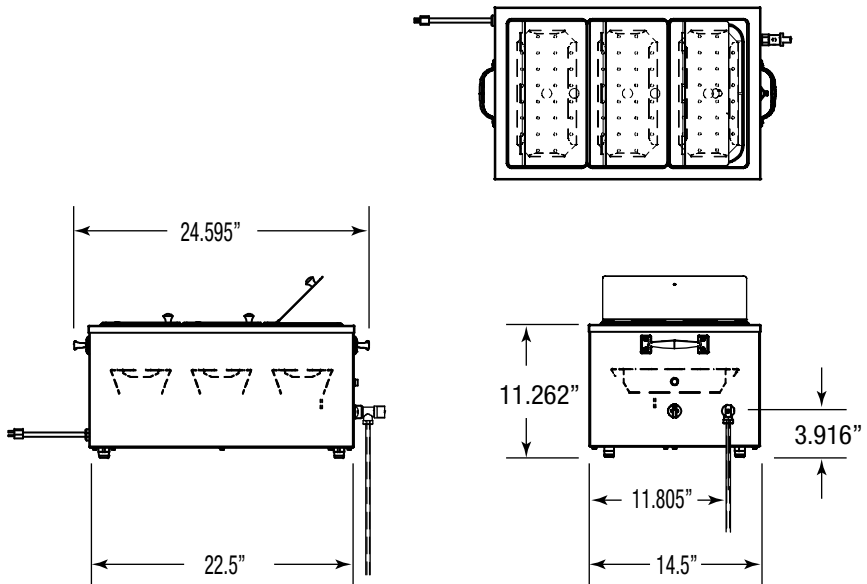
CWM-2SP



CWM-2A



## Dimensions



## Specifications

### Construction

Stainless steel exterior and interior, chrome plated side handles, 1" bottom insulation, 1" rubber legs. Drain versions have chrome plated drain spigot.

### Capacity

CWM 2A/2V 22 qt. (holds one 12x20 pan or three 1/3 size pans.)

CWM 2SP Holds two 7 qt. insets

### Electric

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.

CWM (all) 120V, 1500W, 12.5 Amps

### Shipping

CWM-2A 35 lbs. (13.15 kg)

CWM-2V 35 lbs. (13.15 kg)

CWM-2SP 35 lbs. (15.42 kg)

FOB: Nogales, AZ 85621

### APW Wyott Foodservice Equipment Compan

1307 N. Watters Drive, Suite 180, Allen, TX 75013

(800) 527-2100 • (972) 908-6100 • Fax (214) 565-0976

www.apwwyott.com • customercare@standexcsg.com

© 2014 APW Wyott®  
All rights reserved.

**APW**  
*wyott*