

W-9iSP COUNTERTOP SOUP WARMER



DESIGNED SMART. BUILT SOLID.®

APW
wyott

Compact Practical Inviting

Compact Tower Design requires minimum counter space to display and serve multiple soup flavors.

Practical Configurations allow mix and match display of 1/3-pan and 1/6-pan soup containers with thermostat-controlled warmers to maintain perfect serving temperatures.

Inviting Merchandising Graphics draw attention and encourage purchases.



Countertop Soup Warmer

Solid Construction

elements include 430 Stainless Steel wrapper and 304 stainless well pan.

Multiple Sizes include two 1/3-pan model (shown), single 1/3-pan and triple 1/3-pan models.

Optional Accessories

include cup holder (shown), additional pans and ladles.

Reliable Components

insure many years of dependable performance.

Optional Custom Signage

catch attention from a distance and enhances impulse purchasing.

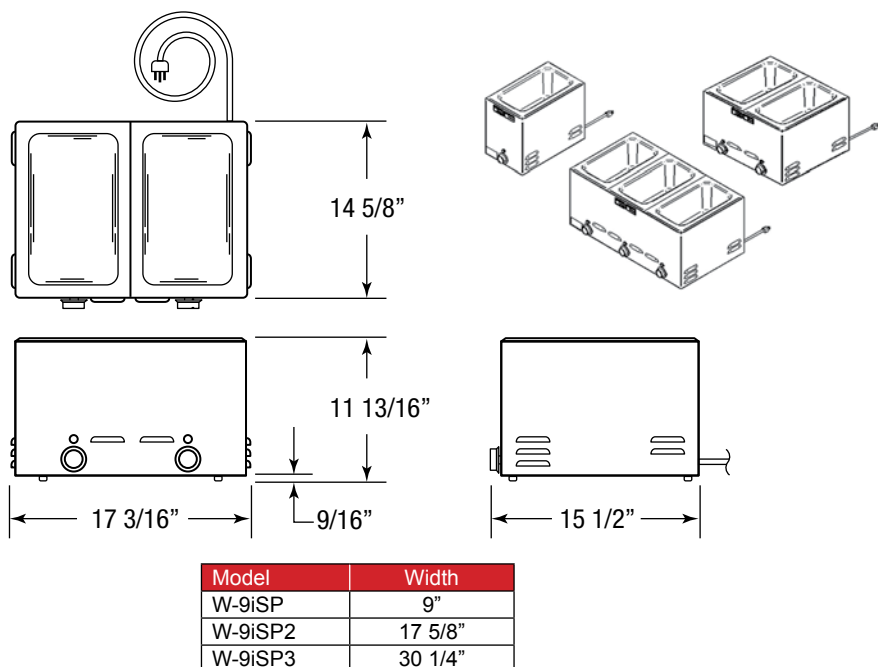
Versatile Design allows the unit to be run dry (without water) or wet (with water).



W-9iSP2 Shown



Dimensions



Specifications

Construction

Stainless steel well pans and housing thermostatically controlled. When operating in Dry condition (no water in well) Hi-Temp (325F) pan inserts must be used.

Dimension Notes

Depth & Height the same for all models, only width varies. Only 2-well version shown for clarity.

Electric

Each unit is equipped with at least a 66", three wire grounded power cord, which terminates with a standard three-pronged male plug. The U.S. 120V units utilize a NEMA 5-15P plug.

Model	Amps	Volts	Watts
W-9iSP	3	120	350
W-9iSP2	6	120	700
W-9iSP3	9	120	1050

Shipping

W-9iSP 25 lbs. (11.34 kg)

W-9iSP2 40 lbs. (18.14 kg)

W-9iSP3 55 lbs. (24.95 kg)

FOB: Cheyenne, WY 82007

APW Wyott Foodservice Equipment Company

1307 N. Watters Road, 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