



PRODUCT GUIDE



Charbroilers • Griddles • Hot Plates
Conveyor & Bun Grill Toasters
Classic Insulated Warmers
Roller Grills • Concession • Food Wells



PRODUCT GUIDE

Inquiries/ Customer Service

(800) 527-2100

Technical Service

(800) 733-2203

techservice@partstown.com

Parts

partstown.com/apw-wyott/parts

APW Wyott

265 Hobson Street
Smithville, TN 37166

Main (800) 527-2100

Fax (214) 565-0976

apwwyott.com

The electrical and dimensional information supplied is for reference purposes only. APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation. Prices are subject to change.

FOR AUTHORIZED DEALERS - TERMS are net 30, with approved credit. Products are shipped FOB Smithville, Tennessee.

RETURNS - Return Material Authorization (RMA) requests must be submitted within **60 days from date of invoice**. Prior authorization must be received in order to return merchandise. Approved returned goods must be returned prepaid. In all cases, Star Brands (APW corporate) will refuse any returned goods that do not have prior Star Brands approval and therefore, do not bear a Star Brands (APW corporate) Return Material Authorization (RMA) number. Goods must be returned either in the original Star Brands unopened box or returned unused and repacked in the original Star Brands (APW) box using original Star Brands (APW) packing materials. Credit will be issued for returned product less restock. Returns are subject to a 35% restocking charge. All authorized returns will be paid by credit memo. Refurbishing, if necessary, will be an additional charge and will be deducted from any credit that may be allowed. Items not stocked, specially configured or built to order do not qualify for return. Any specials that are authorized for return, may be subject for a fee beyond the standard restocking fee. Returns must be received at the assigned return address within thirty (30) days from authorization date. Goods returned after this period may be refused. Star Brands reserves the right to refuse or charge a 45% restocking fee on equipment returned without prior authorization.

CANCELLATIONS- Please note that cancellations made less than two weeks before the scheduled shipping date are subject to a 50% charge of the total unit(s) value. This policy helps us manage our inventory and production schedules effectively. We appreciate your understanding and cooperation.

TITLE passes to the consignee when merchandise is accepted by the carrier, and thereafter travels at the risk of the purchaser. FOB Factory.

SUBSTITUTIONS in material or design will be made as needed, and may be done without notification when necessary.

PLEASE SPECIFY (a) finish, (b) type of gas, (c) BTU content, (d) altitude (where applicable), or (e) voltage, (f) phase and (g) cycle when ordering.

PRICES Please contact the factory or one of its export agents for quotations on merchandise to be shipped into other areas. All prices are in U.S. dollars. All prices are subject to change without prior notice.

Table of Contents



WORKLINE SERIES

CHARBROILERS-GRIDDLES-HOT PLATES-STANDS

Workline Series Gas Radiant Charbroilers GCB-xxS	1
Workline Series Gas CharRock Charbroilers GCRB-xxS	1
Workline Series Thermostatic Gas Griddles GGT-xxS	2
Workline Series Manual Gas Griddles GGM-xxS	2
Workline Series Electric Griddles EG-xxS	3
Workline Series Flat Gas Hot Plates GHP-xxS	4
Workline Series Electric Hot Plates SEHPS	4
Equipment Stands	5

TOASTERS

ECO-4000 Energy Saving Toaster ECO4000	6
AT Express Radiant Conveyer Toasters AT Express	6
X*TREME Radiant Conveyer Toasters XTRM-1	7
X*TREME Radiant Conveyer Toasters XTRM-2	7
X*TREME Radiant Conveyer Toasters XTRM-3	8
M-95 Vertical Bun Grill Toasters M-95-2	9

CLASSIC INSULATED WARMERS

Classic Round Insulated Warmer RW-1V/2V	10
Classic Insulated Round Cookers/Servers RCW-7/11	10
X*PERT Series Insulated 12x20" Warmers W-3Vi	11
X*PERT Series Insulated 12x27" Warmers W-43V	11
X*PERT Series Insulated Cookers/Servers CW-1B/2Ai/3A	12
Fractional Countertop Warmers W-xx	12
Classic Insulated Warmer Accessories	13

X*PERT ROLLER GRILLS

Flat HotRod Roller Grills HR-xx, HRS-xx	14
Slanted HotRod Roller Grills HR-xxS, HRS-xxS	15
CE/Export Roller Grill Models	15
Sneeze Guards SG-xx	16
Roller Grill Accessories/Options	16

CONCESSION EQUIPMENT

X*PERT Series ThermoDrawers SPTU-30, SPTU-50	17
Bun Cabinets BC-20/31/50, BC-31D/50D	17
Bun Warmers BW-20/31/50, BWD-31/45/50/75	18
Refrigerated Topping Rails RTR-4, RTR-8	19

HOT FOOD WELLS, DROP-IN

Rectangular Top Mount, Insulated HFW-1/2	20
Rectangular Top Mount, Insulated HFW-3/4/5	21
Rectangular Top Mount, Half-Size, Insulated HFW-12DS	25
Round Top Mount, Uninsulated SM-50-4/7/11	22
Rectangular Top Mount, Uninsulated TM-12/90/43	23
Rectangular Bottom Mount, Insulated BM-80/30	24
Hot Food Well Accessories	25

INFORMATION

MAP/M.R.I.C.P. Policy	26 - 27
Warranty Policy	28
International Warranty Policy	29 - 30
Freight information	31

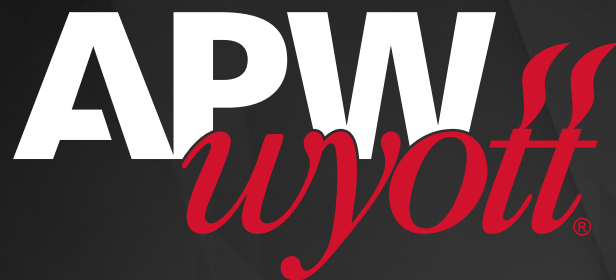


Quality
Foodservice
Equipment



APW
Wyott





Charbroilers • Griddles • Hot Plates
Conveyor & Bun Grill Toasters
Classic Insulated Warmers
Roller Grills • Concession • Food Wells

Workline APW Wyott's renown Workline series includes a full complement of food preparation and serving equipment designed to support commercial kitchens of any size.

APW Charbroilers

Workline Series Gas Radiant Charbroilers

Heavy-Duty Steel Radiants for Optimal Heat Control

Gas Radiant Charbroilers feature heat dials that turn a full 180 degrees for ultimate control! Constructed of welded stainless and aluminized steel with heavy-duty stainless radiants. Easy clean-up. LP/NAT. Cannot ship UPS. If shipping via air freight, dimensional weights apply. Backed by APW's One Year Parts, One Year Labor Warranty. FOB APW Dock, freight class 70.



Workline Series Gas Radiant Charbroilers

Model	Part #	Description	BTU	No. Controls	Dimensions	Ship Weight (lbs)
GCB-18S	3H-GCB-18S	Convertible	45,000	1	15-1/2"H x 18"W x 29"D	123
GCB-24S	3H-GCB-24S	Convertible	60,000	2	15-1/2"H x 24"W x 29"D	186
GCB-36S	3H-GCB-36S	Convertible	90,000	3	15-1/2"H x 36"W x 29"D	230
GCB-48S	3H-GCB-48S	Convertible	120,000	4	15-1/2"H x 48"W x 29"D	350

Ships FOB Smithville, TN

Radiant Advantages:

- 1) Provides a more "even heat" pattern across grill surface
- 2) Easier to maintain and clean
- 3) Less "flare-ups"



Workline Series equipment stands listed on page 5

Workline Series Gas CharRock Charbroilers

CharRock Lava Stones for a Great Smoky Flavor

Gas CharRock Broilers feature heat dials that turn a full 180 degrees for ultimate control! All stainless and aluminized steel construction. Cast iron rock holder under grates. Each unit is shipped with a supply of lava rocks. LP/NAT. Cannot ship UPS. If shipping air freight, dimensional weights apply. Backed by APW's One Year Parts, One Year Labor Warranty. FOB APW Dock, freight class 70.



Workline Series Gas CharRock Charbroilers

Model	Part #	Description	BTU	No. Controls	Dimensions	Ship Weight (lbs)
GCRB-24S	3H-GCRB-24S	Convertible	60,000	2	15 1/2"H x 24"W x 29"D	186
GCRB-36S	3H-GCRB-36S	Convertible	90,000	3	15 1/2"H x 36"W x 29"D	230
GCRB-48S	3H-GCRB-48S	Convertible	120,000	4	15 1/2"H x 48"W x 29"D	350

Ships FOB Smithville, TN

CharRock Advantages:

- 1) CharRocks build "visual excitement" with more flames and smoke
- 2) Adds back flavor with sizzle of drippings from meats



Workline Series equipment stands listed on page 5

Workline Series Thermostatic Gas Griddles

Thermostatic Gas Griddles feature modulating thermostat, 3/4" griddle plate, commercial-grade welded stainless steel construction and 4" adjustable legs. Griddle plate is continuously welded to base. Field convertible gas regulators. If shipping via air freight, dimensional weights apply. Backed by APW's 1-Year Parts & Labor Warranty. FOB APW Dock, freight class 70.

Thermostatic Control Advantages:

- 1) Senses temperature on plate and regulates heat
- 2) Ideal for cooking a variety of products in different temperatures zones

APW Griddles



Workline Series Thermostatic Gas Griddles

Model	Part #	Description	BTU	Dimensions	Weight (lbs)
GGT-18S	3H-GGT-18S	Convertible	37,500	15 1/2"H x 18"W x 26 3/4"D	160
GGT-24S	3G-GGT-24S	Convertible	50,000	15 1/2"H x 24"W x 26 3/4"D	223
GGT-36S	3G-GGT-36S	Convertible	75,000	15 1/2"H x 36"W x 26 3/4"D	306
GGT-48S	3G-GGT-48S	Convertible	100,000	15 1/2"H x 48"W x 26 3/4"D	350

Ships FOB Smithville, TN

Workline Series equipment stands listed on page 5

Workline Series Manual Gas Griddles

Manual Gas Griddles feature Gas Griddles feature modulating thermostat, 3/4" griddle plate, welded stainless steel construction and 4" adjustable legs. Griddle plate is continuously welded to base. Field convertible gas regulators. If shipping via air freight, dimensional weights apply. Backed by APW's 1-Year Parts & Labor Warranty. FOB APW Dock, freight class 70.

Manual Control Advantages:

- 1) Great for High Heat
- 2) Highest BTUs drive fast temperature recoveries under heavy loads
- 3) Needs "experienced cook" to manually control cooking zones



Workline Series Manual Gas Griddles

Model	Part #	Description	BTU	Dimensions	Weight (lbs)
GGM-18S	3G-GGM-18S	Convertible	37,500	15 1/2"H x 18"W x 26 3/4"D	168
GGM-24S	3G-GGM-24S	Convertible	50,000	15 1/2"H x 24"W x 26 3/4"D	214
GGM-36S	3G-GGM-36S	Convertible	75,000	15 1/2"H x 36"W x 26 3/4"D	306
GGM-48S	3G-GGM-48S	Convertible	100,000	15 1/2"H x 48"W x 26 3/4"D	350

Ships FOB Smithville, TN

Workline Series equipment stands listed on page 5

Workline Series Electric Griddles

Electric Griddles feature a 3/4" griddle plate, electronic snap action controls, welded stainless and aluminized steel construction and 4" adjustable legs. Griddle plate is continuously welded. Single phase is standard; field convertible to three phase. Available in 208/240V and 220V. Standard hardwire configuration does not include cord and plug. Cannot ship UPS. If shipping via air freight, dimensional weights apply. Backed by APW's 1-Year Parts & Labor Warranty. FOB APW Dock, freight class 70.



Workline Series Electric Griddles

Model	Part #	Electric	Dimensions	Weight (lbs)
EG-24S	3G-EG-24S	208/240V, 6.75/9KW, 32.5/37.5 Amps	15 1/2"H x 24"W x 25"D	190
EG-36S	3G-EG-36S	208/240V, 10KW/13.5, 48.7/53.6 Amps	15 1/2"H x 36"W x 25"D	270
EG-48S	3G-EG-48S	208/240V, 13.5W/18, 65/75 Amps	15 1/2"H x 48"W x 25"D	383

Ships FOB Smithville, TN

Workline Series equipment stands listed on page 5

APW Griddles



EG-24S

Gas Hot Plates

36% More BTU Power Than Competitive Models

Heavy-Duty Stainless Steel welded construction with cast iron grates. Cast Iron burners generate 22,000 BTU/hr each. Stainless Steel drip pan. Available in 2, 4, and 6 burner versions. Field convertible gas regulators. Backed by APW's One Year Parts, One Year Labor Warranty. FOB APW Dock, freight class 70.



Workline Series Flat Gas Hot Plates

Model	Part #	Description	BTU	Dimensions	Weight (lbs)
GHP-2S	3I-GHP-2S	Convertible	22,000	13 5/8"H x 12"W x 32"D	63
GHP-4S	3I-GHP-4S	Convertible	44,000	13 5/8"H x 24"W x 32"D	129
GHP-6S	3I-GHP-6S	Convertible	66,000	13 5/8"H x 36"W x 32"D	188

Ships FOB Smithville, TN

Workline Series equipment stands listed on page 5

APW Hot Plates

Electric Hot Plates

Steel construction is an attractive presentation. Recessed controls prevent product or drippings from getting to controls. Indicating lights and 4" adjustable legs are standard. SEHPS Model features solid plate burners. Single phase standard. If shipping via air freight, dimensional weights apply. Backed by APW's One Year Parts, One Year Labor Warranty. FOB APW Dock, freight class 100.



Workline Series Electric Hot Plates

Model	Part #	Electric	Dimensions	Weight (lbs)
SEHPS	3I-SEHPS	208V, 4000W, 23.1 Amps	14"H x 12"W x 24 3/4"D	45

Ships FOB Smithville, TN

Workline Series equipment stands listed on page 5

Equipment **Stands**

HEAVY-DUTY EQUIPMENT STANDS with CASTERS

Model	Width [in.]	Depth [in.]	Height [in.]	Ship weight [lbs]	Stand rated for [lbs]	Freight Class
STAND/HC-24	24	30	24	25	300	85
STAND/HC-36	36	30	24	68	400	85
STAND/HC-48	48	30	24	88	500	85
STAND/HC-60	60	30	24	105	600	85
STAND/HC-72	72	30	24	122	700	85

All prices F.O.B Smithville, TN

Energy Saving, Radiant Conveyor & Bun Grill Contact Toasters

APW's eco-friendly, ECO-4000 Radiant Conveyor Toasters reduce energy consumption while saving money and delivering superior toasting capability. APW's Bun Grill toasters are made with removable side panels for easy service access. All APW Toasters are constructed of stainless steel with durable metal-sheathed heating elements, high-temperature insulation, wiring and bearings to guarantee dependability and durability.

ECO-4000 Energy Saving Toaster

The ECO-4000 was designed from the ground up to start fast, save electricity, produce perfect toast, and work well in the front or back of the house. It saves approximately 40% more energy than competitive products, with programmable electronic intelligence that gives "toast now" rapid response, adjustable cycling for any quantities or types of toasting products.

Bread, bagels, muffins, you name it – the ECO-4000 can toast it to perfection. Backed by APW's One Year Warranty. FOB APW Dock, freight class 100.

E = Digital

L = Analog



tray not pictured



tray not pictured



ECO-4000 Energy Saving Radiant Conveyor Toaster

Model	Part #	Controls	Electric	Dimensions	Weight (lbs)
ECO4000 350E	3T-E4-350E120	Digital	120V, 1725W, 14.4 Amps	15 1/16"H X 14 13/16"W X 23 1/2"D	54
ECO4000 350L	3T-E4-350L120	Analog	120V, 1725W, 14.4 Amps	15 1/16"H X 14 13/16"W X 23 1/2"D	54
ECO4000 500E	3T-E4-500E208	Digital	208V, 2800W, 13.6 Amps	15 1/16"H X 14 13/16"W X 23 1/2"D	54
ECO4000 500E	3T-E4-500E240	Digital	240V, 2800W, 11.7 Amps	15 1/16"H X 14 13/16"W X 23 1/2"D	54
ECO4000 500L	3T-E4-500L208	Analog	208V, 2800W, 13.6 Amps	15 1/16"H X 14 13/16"W X 23 1/2"D	54
ECO4000 500L	3T-E4-500L240	Analog	240V, 2800W, 11.7 Amps	15 1/16"H X 14 13/16"W X 23 1/2"D	54
E = Digital; L = Analog			Ships FOB Smithville, TN		

AT Express Radiant Conveyor Toasters

The AT Express small footprint toaster is standard with front loading, variable speed control, superfeeder, and 11/2" high product opening. 10" wide conveyor belt. Produces over 300 slices per hour. If shipping via air freight, dimensional weights apply. Backed by APW's Two Year Warranty. FOB APW Dock, freight class 100.



AT Express Radiant Conyeyor Toasters

Model	Part #	Electric	Dimensions	Weight (lbs)
AT EXPRESS 120v	3T-AT1725-120	120V, 1725W, 14.4 Amps, 60hz	13 9/32"H x 14 3/4"W x 18"D	35
AT EXPRESS 208v	3T-AT1725-208	208V, 1725W, 8.3 Amps, 60hz	13 9/32"H x 14 3/4"W x 18"D	35
AT EXPRESS 240v	3T-AT1725-240	240V, 1725W, 7.2 Amps, 60hz	13 9/32"H x 14 3/4"W x 18"D	35

Ships FOB Smithville, TN

X*TREME® (XTRM-1) Radiant Conveyor Toasters

X*TREME®-1 Radiant Conveyor Toaster is standard with variable speed control, superfeeder, and 1-1/2" high product opening. 10" wide conveyor belt. Produces over 350 slices per hour. Power Saver Switch and lighted rocker switches. Special Cool to the Touch guards in the front and Cool to the Touch surfaces. If shipping via air freight, dimensional weights apply. Backed by APW's Two Year Warranty. FOB APW Dock, freight class 100.



tray not pictured



X*TREME (XTRM-1) Radiant Conveyor Toasters

Model	Part #	Electric	Dimensions	Weight (lbs)
XTRM-1 120v	3T-X1-120	120V, 1725W, 14.4 Amps, 60hz	13 1/4"H x 15 3/6"W x 17 3/4"D	35
XTRM-1 208v	3T-X1-208	208V, 1725W, 8.2 Amps, 60hz	13 1/4"H x 15 3/6"W x 17 3/4"D	35
XTRM-1 240v	3T-X1-240	240V, 1725W, 7.2 Amps, 60hz	13 1/4"H x 15 3/6"W x 17 3/4"D	35

Ships FOB Smithville, TN

X*TREME® (XTRM-2) 10" Wide Radiant Conveyor Toasters

The XTRM-2 10" Wide Radiant Conveyor Toaster incorporates all of the advanced features of the leading toaster line and combines it with a stylized exterior. Produce toast in less than 30 seconds, for more than 800 slices of toast per hour! Variable speed controls combined with top and bottom heat controls give you "X-treme" versatility to handle all types of breads, muffins or bagels. Super feeder and power saver stand-by control are standard. Thermostatically controlled fan combined with high temperature insulation provide the maximum safety for your employees. Available in a 1 1/2" or 3" opening. Specify voltage. If shipping via air freight, dimensional weights apply. Backed by APW's Two Year Warranty. FOB APW Dock, freight class 100.



X*TREME (XTRM-2) Radiant Conveyor Toasters

Model	Part #	Electric	Dimensions	Weight (lbs)
Standard Opening				
XTRM-2 208v	3T-X2-208	208V, 2840W, 13.7 Amps	14 3/4"H x 15 5/8"W x 23 21/64"D	50
XTRM-2 240v	3T-X2-240	240V, 2840W, 11.8 Amps	14 3/4"H x 15 5/8"W x 23 21/64"D	50
3" High Opening				
XTRM-2H 208v	3T-X2H-208	208V, 2840W, 13.7 Amps	14 3/4"H x 15 5/8"W x 23 21/64"D	54
XTRM-2H 240v	3T-X2H-240	240V, 2840W, 11.8 Amps	14 3/4"H x 15 5/8"W x 23 21/64"D	54
Optional Stacking Kit for XTRM-2 toasters				
Stacking Kit (XTREME 2)	3T-XTRM2-STKKI			5

Ships FOB Smithville, TN

X*TREME® (XTRM-3) 13" Wide Radiant Conveyor Toasters

XTRM-3 Radiant Conveyor Toaster provides a 13" "X-treme" wide opening to allow 3-slices of toast to pass at one time, in less than 30 seconds, for more than 1000 slices of toast per hour! Variable speed controls combined with top and bottom heat controls give you "X-treme" versatility to handle all types of breads, bagels or muffins. Super feeder and power saver stand-by control are standard. Thermostatically controlled fan combined with high temperature insulation provide the maximum safety for your employees. Available in a 1 1/2" or 3" opening. Specify voltage. If shipping via air freight, dimensional weights apply. Backed by APW's Two Year Warranty. FOB APW Dock, freight class 100.



X*TREME (XTRM-3) Radiant Conveyor Toasters

Model	Part #	Electric	Dimensions	Weight (lbs)
Standard Opening				
XTRM-3 208v	3T-X3-208	208V, 3340W, 16 Amps	14 3/4"H x 18 5/8"W x 23 21/64"D	56
XTRM-3 240v	3T-X3-240	240V, 3340W, 14 Amps	14 3/4"H x 18 5/8"W x 23 21/64"D	56
3" High Opening				
XTRM-3H 208v	3T-X3H-208	208V, 3340W, 16 Amps	15 3/4"H x 18 5/8"W x 23 21/64"D	62
XTRM-3H 240v	3T-X3H-240	240V, 3340W, 14 Amps	15 3/4"H x 18 5/8"W x 23 21/64"D	62
Optional Stacking Kit for XTRM-3 toasters				
Stacking Kit (XTREME 3)	3T-XTRM3-STKKIT			5

Ships FOB Smithville, TN



XTRM-1
see pg. 7



XTRM-2H
see pg. 7

M-95 Bun Grill Toasters

M-95 bun grill toasters are available in two standard models with built-in extended grill. Optional gear speeds allow grilling 1000 bun-halves per hour. For M-95, specify slow gear (85 seconds) to fast gear (35 seconds) when ordering. Internal cooling fan keeps components cool for longer life. For dry toasting applications, PTFE sheet must be used. Super feeder included. Cannot ship UPS. If shipping via air freight, dimensional weights apply. Backed by APW's One Year Warranty. FOB APW Dock, freight class 100.



M-95 Vertical Bun Grill Toasters

				Ship Weight (lbs)
Model	Electric	Gears	Dimensions	
M-95-2	120V, 1800, 15.0 Amps	35, 45, 55	28 15/16"H x 21 5/8"W x 16 5/16"D	97
	208V, 2780W, 13.4 Amps	35 or 55	28 15/16"H x 21 5/8"W x 16 5/16"D	97
	240V, 2780W, 11.6 Amps	35 or 55	28 15/16"H x 21 5/8"W x 16 5/16"D	97
M-95-3	120V, 1800, 15.0 Amps	35, 45, 55	30 1/2"H x 24 1/2"W x 17 1/2"D	105
	208V, 2780W, 13.4 Amps	35, 45, 55	30 1/2"H x 24 1/2"W x 17 1/2"D	105
	240V, 2780W, 11.6 Amps	35, 45, 55	30 1/2"H x 24 1/2"W x 17 1/2"D	105
Export Model				
M-95-2	230V, 50Hz,2550W, 11.1 Amps	35 or 55	28 15/16"H x 21 5/8"W x 16 5/16"D	97
M-95-3	230V, 50Hz,2550W, 11.1 Amps	35	30 1/2"H x 24 1/2"W x 17 1/2"D	105
Options for M-95 toasters				
				Ship Weight (lbs)
Description			Part #	
M-95-2 Bun slide	Collects buns (for M-95-2)		3T-M2-BUNSLIDE	12
M-95-2 PTFc Sheet Kit	for wet or dry operation. 10-sheets per kit. 11 3/4" x 35"		3T-M2-PTFEKIT	4
M-95-3 Bun slide	Collects buns (for M-95-3)		3T-M3-BUNSLIDE	12
M-95-3 PTFC Sheet Kit	for wet or dry operation. 10-sheets per kit. 15" x 35"		3T-M3-PTFEKIT	4
55 Second Gear Kit			PS-PS0007	4

Ships FOB Smithville, TN



M-95-2



M-95-3

Classic Insulated Warmers

APW's insulated Warmer Series includes a line of attractive and energy-efficient display warmers as well as back-of-the-house cooker warmers for soups, sauces and chilis. All of our classic insulated warmers are designed and constructed for ease of use and durable, long-lasting service. Insulated warmers include a one year free replacement warranty.

Classic Insulated Round Warmers

Energy Efficient design that keeps hot food at the perfect serving temperature. Designed to run with water. Available in 7 quart and 11 quart versions. Made of stainless steel in the exterior and interior. Fully insulated to protect interior controls. SP designates soup package that includes inset, hinged cover and ladle. If shipping via air freight, dimensional weights apply. FOB APW Dock, freight class 100.



RW-1V
with optional
inset, hinged lid



RW-2V
with
optional
inset

Classic Round Insulated Warmers

Model	Part #	Description	Electric	Dimensions	Weight (lbs)
RW-1V	3D-RW1V-120	7 qt. insulated round warmer	120V, 500W, 4.2 Amps	8 1/4"H x 10 1/2"D	11
RW-1V-SP	3D-RW1VSP-120	7 qt. insulated round warmer (w/ inset, ladle, lid)	120V, 500W, 4.2 Amps	8 1/4"H x 10 1/2"D	11
RW-2V	3D-RW2V-120	11 qt. insulated round warmer	120V, 700W, 5.8 Amps	8 1/4"H x 12 1/2"D	13
RW-2V-SP	3D-RW2VSP-120	11 qt. insulated round warmer (w/ inset, ladle, lid)	120V, 700W, 5.8 Amps	8 1/4"H x 12 1/2"D	14

Ships FOB Smithville, TN

Classic Countertop Insulated Round Cookers/Servers

High performance, fast recovery design that is perfect for re-thermalizing refrigerated soup, stews, chili or other food products served out of a round inset. Thermostatically controlled heat system provides fast heat up and recovery. Exterior and interior constructed of stainless steel. If shipping via air freight, dimensional weights apply. FOB APW Dock, freight class 100.



RCW-11
with optional
inset, hinged lid



Classic Insulated Round Cookers/Servers

Model	Part #	Description	Electric	Dimensions	Weight (lbs)
RCW-7	3D-RCW7-120	7 qt. insulated round cooker/server	120V, 1000W, 8.3 Amps	10"H x 10 1/2"D	10
RCW-7SP	3D-RCW7SP-120	7 qt. insulated round cooker/server (w/ inset, ladle, lid)	120V, 1000W, 8.3 Amps	10"H x 10 1/2"D	11
RCW-11	3D-RCW11-120	11 qt. insulated round cooker/server	120V, 1200W, 10.0 Amps	10"H x 12 1/2"D	12
RCW-11SP	3D-RCW11SP-120	11 qt. insulated round cooker/server (w/ inset, ladle, lid)	120V, 1200W, 10.0 Amps	10"H x 12 1/2"D	13

Ships FOB Smithville, TN

X*PERT™ Series Classic Insulated 12"x 20" Warmers

Energy efficient design that keeps hot food at the perfect serving temperature. Made of heavy-duty stainless steel. Designed to run with water. Unique heat system evenly distributes heat. Insulated to protect interior parts and countertops from heat build up. Steel element support stabilizes heating element and reflects heat toward food. Infinite temperature control. Domestic models feature "Enhanced Warranty" service. If shipping via air freight, dimensional weights apply. Backed by APW's One Year Warranty. FOB APW Dock, freight class 100.



W-3Vi



X*PERT Series Classic Insulated 12x20" Warmers

Model	Part #	Description	Electric	Dimensions	Weight (lbs)
W-3Vi	3D-W3Vi-120	22 qt.	120V, 1200W, 10 Amps	9 3/4"H x 14"W x 22"D	21

Ships FOB Smithville, TN

Classic Insulated 12"x 27" Warmers

Provides over 35% more serving space for the same amount of counter-front. Fits four 1/3 size pans. Heats all foods evenly. Included in the "Enhanced Warranty" service. If shipping via air freight, dimensional weights apply. Backed by APW's One Year Warranty. FOB APW Dock, freight class 100.



W-43Vi



X*PERT Series Classic Insulated 12x27" Warmers

Model	Part #	Description	Electric	Dimensions	Weight (lbs)
W-43Vi	3D-W43Vi-120	28 1/2 qt.	120V, 1500W, 12.5A	9 1/8"H x 14 11/16"W x 29 5/8"D	30
W-43Vi	3D-W43Vi	28 1/2 qt.	208/240V, 1200/1600W	9 1/8"H x 14 11/16"W x 29 5/8"D	30

Ships FOB Smithville, TN

X*PERT™ Series Classic Insulated Cookers/Servers

High performance, fast recovery perfect for re-thermalizing refrigerated pre-cooked products, defrosting frozen soups or cooking simple foods. Use with a variety of pan sizes or adapter plates for round insets. Units feature high wattage elements and thermostatic controls. Knob guards are standard. If shipping via air freight, dimensional weights apply. Backed by APW's One Year Warranty. FOB APW Dock, freight class 100.



X*PERT Series Classic Insulated Cookers/Servers

Model	Part Number	Description	Electric	Dimensions	Weight (lbs)
CW-1B 120V	3D-CW1B-120	11 qt., round	120V, 800W, 6.7 Amps	10 5/8"H x 12 1/2"W x 12 1/2"D	16
CW-2Ai 120V	3D-CW2Ai-120	22 qt., full size	120V, 1500W, 12.5 Amps	9 3/4"H x 14"W x 22"D	29
CW-2Ai 208/240V	3D-CW2Ai	22 qt., full size	208/240V, 1200/1600W. 6.7 Amps	9 3/4"H x 14"W x 22"D	29
CW-3Ai 120V	3D-CW3Ai-120	28 1/2 qt., 4/3 size	120V, 1800W, 15 Amps (not CSA)	10 1/8"H x 14 11/16"W x 29 5/8"D	30

Ships FOB Smithville, TN

Fractional Countertop Warmer W-9

Energy Efficient Design fits into restricted countertop areas. Warmers are excellent for holding warm sauces near kitchen preparation or by self serve operations. If shipping via air freight, dimensional weights apply. Backed by APW's One Year Warranty. FOB APW Dock, freight class 100.



*pumps and covers not available.



Fractional Countertop Warmers

Model	Part #	Description	Electric	Dimensions	Weight (lbs)
W-9	3D-W9-120	7 qt., 1/3 size	120V, 400W, 3.3 Amps	10 1/4"H x 14 1/4"W x 8 1/2"D	18

Ships FOB Smithville, TN

Classic Insulated Warmer Accessories

Customize your operation with adapter plates with a variety of configurations. 12 x 20 adapter plates fit over the top edges of countertop warmers to protect against food dripping into well area. If shipping via air freight, dimensional weights apply. FOB APW Dock, freight class 85.



Classic Insulated Warmer Accessories

Description	Part #	Case	Weight (lbs)
Adapter Plates To Convert 12" X 20" Countertop Warmer Openings			
One 7 qt and One 11 qt	3D-14880	1	4
Two 7 qt	3D-14883	1	4
Three 4 qt	AS-14886	1	4
Four 2 1/2 qt insets	AA-14890	1	4
Four 2 1/2 qt holes for W3Vi & CW-2Ai	3D-14891	1	4
Adapter Plates To Convert 12" X 27" Countertop Warmer Openings			
Two 11 qt	3D-56639	1	4

Converts CW1-B To Accept 7 Qt. & 4 Qt. Insets			
8 1/2" hole, accepts 7 qt inset	3D-55707	1	2
6 1/2" hole, accepts 4 qt inset	3D-55704	1	2
4 qt inset	2D-21365	1	2
4 qt slotted hinge cover with Clips	2L-56847	1	1
7 Quart Warmers/Cookers			
Inset for 7 qt warmers	2D-21385	1	2
Hinged cover with clips for 7 qt warmers	2L-23780	1	2
11 Quart Warmers/Cookers			
Inset for 11 qt warmers	2D-21395	1	2
Hinged Cover with Clips for 11 qt warmers	2L-23790	1	2
Ladles			
4 oz ladle	2L-57387	1	1
1 oz ladle	2L-56834	1	1

55707



55704

14883



23790



56834

Ships FOB Smithville, TN

X*PERT[™] Series Roller Grills

As a premier manufacturer of roller grill systems, APW Wyott provides a wide range of grills well suited to almost any merchandising requirement. Our attractive Roller Grills feature easy-to-use electrical controls, convenient integrated holding drawers and a number of additional features that enable retailers to create the ideal solution for their specific roller grill need.

X*PERT[™] Series Flat HotRod[®] Roller Grills

The Hotrod[®] Roller Grills are available with chrome or “Tru-Turn” non-stick rollers. Fully adjustable infinite controls and Polytetrafluoroethylene grease seals to keep mechanism clean. Note: 7/16” space between rollers.

If shipping via air freight, dimensional weights apply. Backed by APW's One Year Warranty. FOB APW Dock, freight class 70.

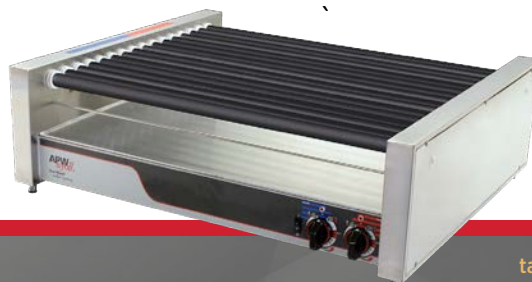


HR-30

X*PERT Series Flat HotRod Roller Grills

Model	Part #	Electric	Dimensions	Weight (lbs)
Flat Chrome Surface Rollers				
HR-20	3A-HR20F-120	120V, 750W, 6.3 Amps	9 1/8"H x 17 1/4"W x 18 5/8"D	35
HR-31	3A-HR31F-120	120V, 975W, 8.1 Amps	9 1/8"H x 23 3/4"W x 18 5/8"D	42
HR-31	3A-HR31F-240	208-240V, 1160-1550W, 5.6-6.5 Amps	9 1/8"H x 23 3/4"W x 18 5/8"D	42
HR-45	3A-HR45F-120	120V, 1450W, 12.1 Amps	9 1/8"H x 23 3/4"W x 29 9/16"D	46
HR-50	3A-HR50F-120	120V, 1400W, 11.7 Amps	9 1/8"H x 34 3/4"W x 18 5/8"D	55
HR-50	3A-HR50F-240	208-240V, 1260-1670W, 6.1-7 Amps	9 1/8"H x 34 3/4"W x 18 5/8"D	55
HR-75 **	3A-HR75F-120	120V, 1000W, 8.3 Amps	9 1/8"H x 34 3/4"W x 29 9/16"D	87
HR-75	3A-HR75F-240	208-240V, 1800-2400W, 8.7-10 Amps	9 1/8"H x 34 3/4"W x 29 9/16"D	110
HR-85	3A-HR85F-240	208-240V, 2000-2700W, 9.6-11.3 Amps	9 1/8"H x 34 3/4"W x 29 9/16"D	110
Tru-Turn Surface Rollers				
HRS-20	3A-HRS20F-120	120V, 750W, 6.3 Amps	9 1/8"H x 17 1/4"W x 18 5/8"D	35
HRS-31	3A-HRS31F-120	120V, 975W, 8.1 Amps	9 1/8"H x 23 3/4"W x 18 5/8"D	42
HRS-31	3A-HRS31F-240	208-240V, 1160-1550W, 5.6-6.5 Amps	9 1/8"H x 23 3/4"W x 18 5/8"D	42
HRS-45	3A-HRS45F-120	120V, 1450W, 12.1 Amps	9 1/8"H x 23 3/4"W x 29 9/16"D	46
HRS-50	3A-HRS50F-120	120V, 1400W, 11.7 Amps	9 1/8"H x 34 3/4"W x 18 5/8"D	55
HRS-50	3A-HRS50F-240	208-240V, 1260-1670W, 6.1-7 Amps	9 1/8"H x 34 3/4"W x 18 5/8"D	55
HRS-75 **	3A-HRS75F-120	120V, 1000W, 8.3 Amps	9 1/8"H x 34 3/4"W x 29 9/16"D	87
HRS-75	3A-HRS75F-240	208-240V, 1800-2400W, 8.7-10 Amps	9 1/8"H x 34 3/4"W x 29 9/16"D	110
HRS-85	3A-HRS85F-240	208-240V, 2000-2700W, 9.6-11.3 Amps	9 1/8"H x 34 3/4"W x 29 9/16"D	110

**Not CUL Approved (2 power cords), 60hz, 1phase



HRS-75

X*PERT[™] Series Slanted HotRod[®] Roller Grills

Great Merchandising grill that builds product appetite appeal by facing products toward the customer. The Slanted Hotrod[®] Roller Grills come in chrome or "TRU-turn" non-stick rollers. If shipping via air freight, dimensional weights apply. Backed by APW's One Year Warranty. FOB APW Dock, freight class 70.



HRS-20S



X*PERT Series Slanted HotRod Roller Grills

Model	Part #	Electric	Dimensions	Weight (lbs)
Flat Chrome Surface Rollers				
HR-20S	3A-HR20S-120	120V, 690W, 5.8 Amps	11 3/4"H x 17 1/4"W x 18 5/8"D	35
HR-31S	3A-HR31S-120	120V, 890W, 7.4 Amps	11 3/4"H x 23 3/4"W x 18 5/8"D	42
HR-31S	3A-HR31S-240	208-240V, 1065-1420W, 5.1-5.9 Amps	11 3/4"H x 23 3/4"W x 18 5/8"D	42
HR-50S	3A-HR50S-120	120V, 1300W, 10.8 Amps	11 3/4"H x 34 3/4"W x 18 5/8"D	55
HR-50S	3A-HR50S-240	208-240V, 1150-1500W, 6.2-7 Amps	11 3/4"H x 34 3/4"W x 18 5/8"D	55
Tru-Turn Surface Rollers				
HRS-20S	3A-HRS20S-120	120V, 690W, 5.8 Amps	11 3/4"H x 17 1/4"W x 18 5/8"D	35
HRS-31S	3A-HRS31S-120	120V, 890W, 7.4 Amps	11 3/4"H x 23 3/4"W x 18 5/8"D	42
HRS-31S	3A-HRS31S-240	208-240V, 1065-1420W, 5.1-5.9 Amps	11 3/4"H x 23 3/4"W x 18 5/8"D	42
HRS-50S	3A-HRS50S-120	120V, 1300W, 10.8 Amps	11 3/4"H x 34 3/4"W x 18 5/8"D	55
HRS-50S	3A-HRS50S-240	208-240V, 1150-1500W, 6.2-7 Amps	11 3/4"H x 34 3/4"W x 18 5/8"D	55

CE and Export Models

The same detail-oriented design and craftsmanship that go into our domestic roller grills can be found in our export models as well. The CE and Export Roller Grills are available with either chrome or "TRU-turn" non-stick rollers. Simple to use controls and easy-clean surfaces make these roller grills ideal for merchandising and self-serve applications. Backed by APW's One Year Warranty. FOB APW Dock, freight class 70.



HR-50



X*PERT Series CE and Export HotRod Roller Grill Models

Model	Part #	Electric	Dimensions	Weight (lbs)
Flat Chrome Surface Rollers				
HR-31 (export)	3A-HR31F-230	230V, 990W, 4.5 Amps	8 1/2"H x 23 3/4"W x 18 5/8"D	42
HR-50 (export)	3A-HR50F-240	208/240V, 1260/1665W, 6.2/7.0 Amps	8 1/2"H x 34 3/4"W x 18 5/8"D	55
HR-75 (export)	3A-HR75F-UK	230V, 1665W, 50 Hz	8 1/2"H x 34 3/4"W x 29 9/16"D	110
Slanted Chrome Surface Rollers				
HR-31S (export)	3A-HR31S-240	208/240V, 905W, 4 Amps	11 3/4"H x 23 3/4"W x 18 5/8"D	42
HR-50S (export)	3A-HR50S-240	208/240V, 1260/1665W, 6.2/7.0 Amps	11 3/4"H x 34 3/4"W x 18 5/8"D	55
Flat Tru-Turn Surface Rollers				
HRS-31 (export)	3A-HRS31F-230	230V, 895W, 4.3 Amps	8 1/2"H x 23 3/4"W x 18 5/8"D	42
HRS-50 (export)	3A-HRS50F-230	230V, 1260W, 6.2 Amps	8 1/2"H x 34 3/4"W x 18 5/8"D	55
HRS-75 (export)	3A-HRS75F-UK	208V, 1260W, 10.2 Amps	8 1/2"H x 34 3/4"W x 29 9/16"D	110
Slanted Tru-Turn Surface Rollers				
HRS-31S (export)	3A-HRS31S-240	208/240V, 895/1152W, 4.3/4.8 Amps	11 3/4"H x 23 3/4"W x 18 5/8"D	42
HRS-50S (export)	3A-HRS50S-240	208/240V, 1260/1665W, 6.2/7.0 Amps	11 3/4"H x 34 3/4"W x 18 5/8"D	55

Sneeze Guards Molded self-serve Sneeze Guards provide food safety while maintaining clear visibility to the hot dogs, building appetite appeal with customers. Sneeze guards also maintain heat within roller area. Options include single door access or dual door versions. If shipping via air freight, dimensional weights apply. FOB APW Dock, freight class 125.

Sneeze Guards

Model	Part #	Dimensions	Weight (lbs)
Single Door Sneeze Guards			
SG-20	3A-20APWSG-1D	9"H x 18 7/8"W x 19 1/2"D	5
SG-31	3A-31APWSG-1D	9"H x 24 1/4"W x 19 1/2"D	6
SG-50	3A-50APWSG-1D	9"H x 35 1/2"W x 19 1/2"D	9
SG-75/85	3A-85APWSG-2D	9"H x 35 1/2"W x 30 21/32"D	15
SG-75W	3A-75APWSG-1D	One Door	15
Dual Door Sneeze Guards			
SG-45DD	3A-45APWSG-2D	9"H x 24 1/2"W x 30 21/32"D	10
Pass Through Canopy Style with Metal Frame			
SG-31XP	3A-31APWSGS	8"H x 26 1/2"W x 19 13/64"D	10
SG-50XP	3A-50APWSGS	8"H x 37 1/2"W x 19 13/64"D	13
SG-75/85XP	3A-85APWSGS		17
Pass Through Canopy Style with Metal Frame and Enclosed Sides			
SG-31XPC	3A-31APWSGSS	8"H x 26 1/2"W x 19 13/64"D	12
SG-50XPC	3A-50APWSGSS	8"H x 37 1/2"W x 19 13/64"D	12
SG-75XPC	3A-75APWSGSS	8"H x 37 1/2"W x 30 1/2"D	20
Replacement Doors			
SG-20	AS-21805420	Replacement Door for SG-20	1
SG-31	AS-21805430	Replacement Door for SG-31	1
SG-50	AS-21805450	Replacement Door for SG-50	1



Accessories/Options Expand the merchandising capabilities of Hotrod® roller grills with certified APW accessories and options.

Roller Grill Accessories/Options

Description	Part #
4" Metal Leg Kit	3A-4939100
6" Plastic Tongs	2P-3029200
9" Plastic Tongs and Tong Holder	3A-APWTHU
Front Cover and Decal for Control (HR-31/HRS-31)	3A-31APWFC
Front Cover and Decal for Control (HR-50/HRS-50)	3A-50APWFC
HR-20 Kit Divider	3A-20APWDK
HR-20 Slant Kit Divider	3A-20SAPWDK
HR-31 Kit Divider	3A-31APWDK
HR-31 Slant Kit Divider	3A-31SAPWDK
HR-45 Kit Divider	3A-45APWDK
HR-50 Kit Divider	3A-50APWDK
HR-50 Slant Kit Divider	3A-50SAPWDK
HR-75/85 Kit Divider	3A-85APWDK

Concession Equipment

Whether keeping grilled foods warm, buns fresh and moist or condiments cool, APW Wyatt's comprehensive line of concession equipment is designed for safe food handling, simplicity of use and durable, long-lasting performance. Easy-to-clean stainless steel surfaces, simple, intuitive controls and attention-grabbing merchandising graphics make these products ideal for any retail operation.

X*PERT™ Series SPTU Thermo-Drawer

SPTU Thermo-Drawer features easy to use controls, large deep drawer and slim design. Drawer removes easily for cleaning. Patent pending innovative heating system holds product for up to 6 hours. X*PERT™ Series Thermo-drawer is the perfect complement to your roller grill. It will improve customer satisfaction with hot, fresh, quality food in a timely fashion. It will improve your overall operations by minimizing waste and reducing labor all while adhering to HACCP food safety standards. Backed by APW's One Year Warranty. FOB APW Dock, freight class 100.



X*PERT Series (SPTU) ThermoDrawers

Model	Part #	Electric	Dimensions	Weight (lbs)
SPTU-30	3A-SPT30-120	120V, 4.125 Amps	4 3/4"H x 23 3/4"W x 19 1/4"D	55
SPTU-30	3A-SPT30-240	208/240V, 2.1/2.4 Amps	4 3/4"H x 23 3/4"W x 19 1/4"D	55
SPTU-30N	3A-SPT30N-120	120V, 3 Amps	4 3/4"H x 19 1/4"W x 19 1/4"D	55
SPTU-30N	3A-SPT30N-240	208/240V, 1.6/1.8 Amps	4 3/4"H x 19 1/4"W x 19 1/4"D	55
SPTU-50	3A-SPT50-120	120V, 5.8 Amps	4 3/4"H x 34 3/4"W x 19 1/4"D	80
SPTU-50	3A-SPT50-240	208/240V, 3/3.5 Amps	4 3/4"H x 34 3/4"W x 19 1/4"D	80
SPTU-50N	3A-SPT50N-120	120V, 5.8 Amps	4 3/4"H x 30 1/4"W x 19 1/4"D	80
SPTU-50N	3A-SPT50N-240	208/240V, 3/3.5 Amps	4 3/4"H x 30 1/4"W x 19 1/4"D	80
Options				
Divider kit for SPTU-30	3A-30APWSPTUDK	Divider Kit (SPTU-30)		
Divider kit for SPTU-50	3A-50APWSPTUDK	Divider Kit (SPTU-50)		

Bun Cabinets

Bun Cabinets conveniently hold unheated buns under the roller grill in easy reach of customers or clerk. The standard cabinet features stainless steel body with clear lift-up Plexiglass doors, for product visibility and easy accessibility. Drawer model is a full stainless steel unit with sliding door. If shipping via air freight, dimensional weights apply. Backed by APW's One Year Warranty. FOB APW Dock, freight class 85.



Bun Cabinets

Model	Part #	BUN CAPACITY	Dimensions	Weight (lbs)
BC-20	3A-BC20	50 bun capacity	6 3/8"H x 17 3/16"W x 18 5/8"D	16
BC-31	3A-BC31	100 bun capacity	6 3/8"H x 23 11/16"W x 18 5/8"D	22
BC-50	3A-BC50	144 bun capacity	6 3/8"H x 34 11/16"W x 18 5/8"D	29
Bun Cabinet with Drawer				
BC-31D	3A-BCD31	100 bun capacity	6 3/8"H x 22 11/16"W x 18 5/8"D	26
BC-50D	3A-BCD50	144 bun capacity	6 3/8"H x 34 11/16"W x 18 5/8"D	40

Bun Warmers

The Bun Warmers provide gentle warmth keeping buns at an ideal temperature and texture for the perfect hot dog. The BW-20, BW-31, BW-50 are drawer-type bun warmers. Drawer type versions have a stainless steel bun pan that has sliding lid and infinite temperature control for optimal warmth. If shipping via air freight, dimensional weights apply. Backed by APW's One Year Warranty. FOB APW Dock, freight class 100.



Bun Warmers

Model	Part #	BUN CAPACITY	Electric	Dimensions	Weight (lbs)
BW-20	3A-BW20-120	36 bun cap.	120V, 500W, 4.2 Amps	10 5/8"H x 17 3/4"W x 22 1/8"D	49
BW-31	3A-BW31-120	72 bun cap.	120V, 400W, 3.3 Amps	10 5/8"H x 23 3/4"W x 22 1/8"D	60
BW-50	3A-BW50-120	100 bun cap.	120V, 600W, 5 Amps	10 5/8"H x 34 3/4"W x 22 1/8"D	86
CE + Export Models					
BW-31 220V	3A-BW31-220	72 bun cap.	220V, 400W, 1.8 Amps	10 5/8"H x 23 3/4"W x 22 1/8"D	60
BW-50 220V	3A-BW50-220	100 bun cap.	220V, 600W, 2.7 Amps	10 5/8"H x 34 3/4"W x 22 1/8"D	86

Bun Warmers, Dry

The Bun Warmer Dry (Heated) is designed to complement our best selling roller grills and provide gentle warmth for buns, keeping them an ideal temperature and texture for the perfect hot dog. Available in a variety of sizes to fit your counter space: BWD-31 and BWD-50 (Use with HR(S)-31(S)- 50(S) Roller Grills); BWD-45 and BWD-75 with spacer (Use with HR(S)-45(S)-75(S) Roller Grills); BWD-75N (Use to fit between legs of HR(S)-75(S) Roller Grills with 6" Legs). Backed by APW's One Year Warranty. FOB APW Dock, freight class 100.



Bun Warmers, Dry

Model	Part Number	BUN CAPACITY	Electric	Dimensions	Weight (lbs)
BWD-31	3A-BWD31-120	24 bun capacity	120v, 200w, 1.7 Amps	6"H x 23 3/4"W x 19 9/16"D	65
BWD-31	3A-BWD31-208	24 bun capacity	208v, 200w, 1.1 Amps	6"H x 23 3/4"W x 19 9/16"D	65
BWD-45	3A-BWD45-120	24 bun capacity	120v, 200w, 1.7 Amps	6"H x 23 3/4"W x 30 1/2"D	68
BWD-45	3A-BWD45-208	24 bun capacity	208v, 200w, 1.1 Amps	6"H x 23 3/4"W x 30 1/2"D	68
BWD-50	3A-BWD50-120	40 bun capacity	120v, 200w, 1.7 Amps	6"H x 34 3/4"W x 19 9/16"D	91
BWD-50	3A-BWD50-208	40 bun capacity	208/240v, 200/265w, 1.1 Amps	6"H x 34 3/4"W x 19 9/16"D	91
BWD-75N	3A-BWD75N-711	32 bun capacity	208/240v, 200/265w, 1.1 Amps	6"H x 31 3/4"W x 19 9/16"D	98
BWD-75	3A-BWD75-240	40 bun capacity	208v, 200w, 1.1 Amps	6"H x 34 3/4"W x 19-9/16"D	98

Refrigerated Topping Rails

Refrigerated countertop system keeps everything at NSF safe temperatures.

The **RTR-8** holds eight 1/6th size pans, the upper section holds (4) 6" deep pans and the lower section holds (4) 4" deep pans.

The **RTR-4** holds four pans 1/6th size, (4) 6" deep pans.

Each pan has its own hinged, removable cover. All stainless steel construction and 1/2" non-adjustable legs. Cold wall refrigeration system utilizing a 1/5 hp compressor. If shipping via air freight, dimensional weights apply. Backed by APW's One Year Warranty. FOB APW Dock, freight class 70.



RTR-8



Refrigerated Topping Rails

Model	Part #	Electric	Dimensions	Weight (lbs)
RTR-4	3O-21876000	120V, 360W, 60 Hz, 1 Ph, 3 Amps	17"W x 25 5/16"D x 11 7/16"H	78
RTR-8	3O-31701012	120V, 480W, 60 Hz, 1 Ph, 4 Amps	27 1/2"W x 25 13/16"D x 8 1/2"H	108
Options				
COMP-5	3O-COMP5	5-year Compressor Warranty (Net Price)		
4" Metal Leg Kit for RTR	3A-4939100	4" Metal Leg Kit for RTR		2
12" Divider Bar for RTR	AS-21807560	12" Divider Bar for RTR		2
20" Divider Bar for RTR	AS-21807565	20" Divider Bar for RTR		2



RTR-4

APW Top-Mount, Rectangular Drop-In Food Warmers

APW heavy-duty, top-mount, drop-in, modular food warmers are designed to hold heated foods at safe serving temperatures. One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans are standard features on all models. E-Z Locks are standard for quick and easy installation. Sides, front, back, and bottom are fully insulated for energy savings, efficiency, quicker pre-heat and faster recovery. Individual controls for each well provide maximum versatility. Thermostatic or infinite controls available, varies per model. High-limits prevent overheating. Temperature-ready indicator lights are standard on all control types. Powerful tubular heating elements located under the warming pans for quick and efficient heating and for even heat distribution.



HFW-1S

HFW Single-Well & Two-Well with Thermostat Control (Single), Infinite Control (2-Pan)

APW **HFW-1S** models accommodate (one) 12"x20" standard food pan or equivalent fractional inset pans & are designed for wet or dry operation. **HFW-1DS** models include a drain. **HFW-43DS** model accommodates (one) 12 x 27" food pan or equivalent fractional inset pans.

HFW SERIES Single-Pan Top-Mount Modular Warmers

APW Model #	Part #	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet
SINGLE PAN 12" x 20", TOP MOUNT					
HFW-1S	3P-HFW1TS-120	Thermostat control 120V, 1Ø, 1650W	13-3/4 x 21-3/4	24	4.15
HFW-1S	39P-HFW1TS	Thermostat control 208/240V, 1Ø, 1240/1650W	13-3/4 x 21-3/4	24	4.15
HFW-1DS	3P-HFW1DTS-120	Thermostat control, with Drain 120V, 1Ø, 1650W	13-3/4 x 21-3/4	24	4.15
HFW-1DS	3P-HFW1DTS	Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W	13-3/4 x 21-3/4	24	4.15
SINGLE PAN 12" x 27", TOP MOUNT					
HFW-43DS	3P-HFW43DTS	Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W	14-3/4 x 30-1/2	25	5.2

Food Well [Accessories](#), see page 25

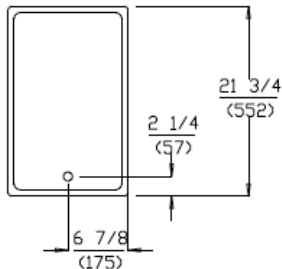
APW **HFW-2S** models accommodate (two) 12"x20" standard food pans or equivalent fractional inset pans & are designed for wet or dry operation. **HFW-2DS** model includes a drain in each well.

HFW-2S, HFW-2DS Two-Pan Top-Mount Modular Warmers

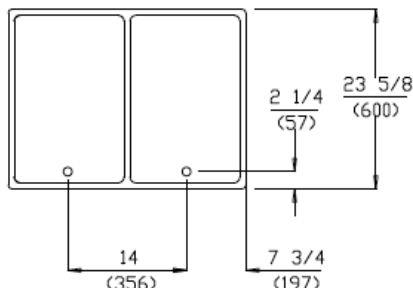
APW Model #	Part #	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet
TWO PAN 12" x 20", TOP MOUNT					
HFW-2S	3P-HFW2S	Infinite control 208/240V, 1Ø, 900/1200W each	29-1/2 x 23-5/8	51	7.89
HFW-2DS	3P-HFW2DS	Infinite control, with Drain 208/240V, 1Ø, 900/1200W each	29-1/2 x 23-5/8	51	7.89
HFW-2DTS	3P-HFW2DTS	Thermostat control, with Drain 208/240V, 1Ø, 900/1200W each	29-1/2 x 23-5/8	51	7.89

Food Well [Accessories](#), see page 25

HFW-1DS



HFW-2DS





HFW-3S



APW Top-Mount, Rectangular Drop-In Food Warmers HFW Three-Well, Four-Well, & Five-Well with Infinite Control

APW **HFW-3S** model accommodates (three) 12"x20" standard food pans or equivalent fractional inset pans and are designed for wet or dry operation. **HFW-3DS** model includes a drain in each well.

HFW-3S, HFW-3DS Three-Pan Top-Mount Modular Warmers

APW Model #	Part #	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet
THREE PAN 12" x 20", TOP MOUNT					
HFW-3S	3P-HFW3S	Infinite control 208/240V, 3Ø (1Ø), 900/1200W each	43-1/2 x 23-5/8	73	10.54
HFW-3DS	3P-HFW3DS	Infinite control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	43-1/2 x 23-5/8	74	10.54
HFW-3DTS	3P-HFW3DTS	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	43-1/2 x 23-5/8	74	10.54

APW **HFW-4S** model accommodates (four) 12"x20" standard food pans or equivalent fractional inset pans and are designed for wet or dry operation. **HFW-4DS** model includes a drain in each well.

Food Well [Accessories](#), see page 25

HFW-4S, HFW-4DS Four-Pan Top-Mount Modular Warmers

APW Model #	Part #	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet
FOUR PAN 12" x 20", TOP MOUNT					
HFW-4S	3P-HFW4S	Infinite control 208/240V, 3Ø (1Ø), 900/1200W each	57-1/2 x 23-5/8	95	13.56
HFW-4DS	3P-HFW4DS	Infinite control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	57-1/2 x 23-5/8	95	13.56
HFW-4DTS	3P-HFW4DTS	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	57-1/2 x 23-5/8	95	13.56

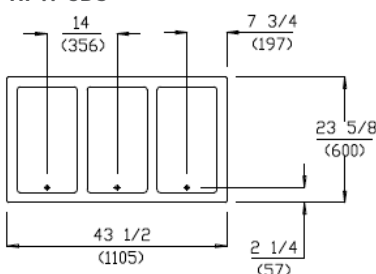
APW **HFW-5S** model accommodates (five) 12"x20" standard food pans or equivalent fractional inset pans and are designed for wet or dry operation. **HFW-5DS** model includes a drain in each well.

Food Well [Accessories](#), see page 25

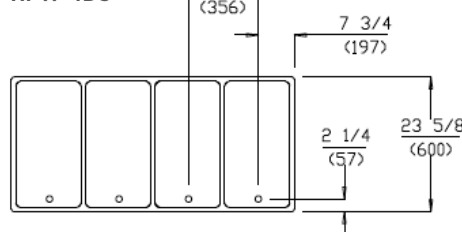
HFW-5S, HFW-5DS Five-Pan Top-Mount Modular Warmers

APW Model #	Part #	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet
FIVE PAN 12" x 20", TOP MOUNT					
HFW-5S	3P-HFW5S	Infinite control 208/240V, 3Ø (1Ø), 900/1200W each	71-1/2 x 23-5/8	105	16.57
HFW-5DS	3P-HFW5DS	Infinite control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	71-1/2 x 23-5/8	116	16.57
HFW-5DTS	3P-HFW5DTS	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	71-1/2 x 23-5/8	116	16.57

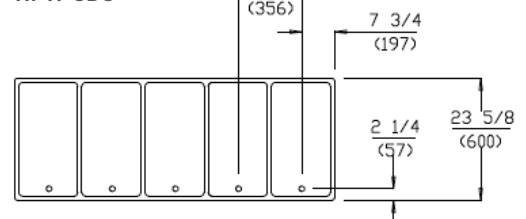
HFW-3DS



HFW-4DS



HFW-5DS



APW Top-Mount, Round Drop-In Food Warmers 4 Quart, 7 Quart & 11 Quart with Thermostat Control

APW heavy-duty, top-mount, drop-in, round food warmers are designed to hold heated foods at safe and fresh serving temperatures. APW Wyott SM-50-4s Series accommodates standard 4-quart round inset pans, and are designed for wet or dry operation. One-piece stainless steel top flange and heavygauge, deep-drawn stainless steel warming pans are standard features on all models. E-Z Locks are standard for quick and easy installation. Models with thermostatic controls are available. High-limits prevent overheating. Temperature-ready indicator lights are standard on all control types. Powerful tubular heating elements are located under the warming pans for quick and efficient heating and for even heat distribution.



Round Warmers, Top-Mount, 4-Quart

APW Model #	Part #	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet
NON-INSULATED, 4-QUART ROUND WARMERS, TOP MOUNT					
SM-50-4 ULS	3P-SM504ULS-120	4 Quart, Thermostat control 120V, 1Ø, 620/825W, UL APPROVED	8-1/4" O.D.	6 lb. 2.8 kg	0.82
SM-50-4DS	3P-SM504DULS120	4 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W, UL APPROVED	8-1/4" O.D.	6 lb. 2.8 kg	0.82

Food Well [Accessories](#), see page 25

Round Warmers, Top-Mount, 7-Quart

APW Model #	Part #	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet
NON-INSULATED, 7-QUART ROUND WARMERS, TOP MOUNT					
SM-50-7DS	3P-SM507DS	7 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W	10-1/16" O.D.	6 lb. 2.8 kg	1.62
SM-50-7 ULS	3P-SM507ULS-120	7 Quart, Thermostat control 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	6 lb. 2.8 kg	1.62
SM-50-7DS ULS	3P-SM507DULS120	7 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	6 lb. 2.8 kg	1.62

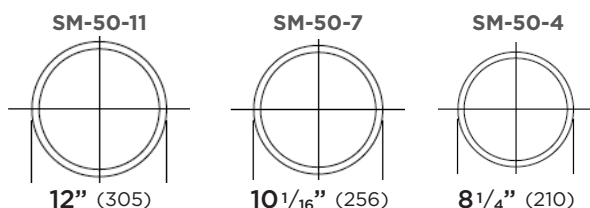
Food Well [Accessories](#), see page 25

Round Warmers, Top-Mount, 11-Quart

APW Model #	Part #	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet
NON-INSULATED, 11-QUART ROUND WARMERS, TOP MOUNT					
SM-50-11S	3P-SM5011S	11 Quart, Thermostat control 120V, 1Ø, 825W	12" O.D.	7 lb. 3.2 kg	1.62
SM-50-11DS	3P-SM5011DS-120	11 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W	12" O.D.	7 lb. 3.2 kg	1.62

Food Well [Accessories](#), see page 25

TOP VIEW



APW Top-Mount, Rectangular Food Warmers with Thermostat Control



TM-90 ULS

TM-90, TM-43 MODELS Single-Pan Top-Mount Rectangular Warmers

APW Model #	Part #	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet
SINGLE PAN, FRACTIONAL SIZE, HALF-SIZE LONG, TOP MOUNT					
TM-12LS	TM-12LS-120	Half-size LONG, holds 6" x 20" pan Thermostat Control 120V, 1Ø, 750W	6 3/8 x 20-3/4	11	2.54
SINGLE PAN, 12" x 20" TOP MOUNT					
TM-90S	3P-TM90S-120	Thermostat Control 120V, 1Ø, 1200W	13-11/16 x 21-3/4	16	2.97
TM-90S	3P-TM90S	Thermostat Control 208/240V, 1Ø, 900/1200W	13-11/16 x 21-3/4	16	2.97
TM-90 ULS	3P-TM90ULS-120	Thermostat Control 120V, 1Ø, 1650W, UL APPROVED	13-11/16 x 21-3/4	20	4.15
TM-90 ULS	3P-TM90ULS	Thermostat Control 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-11/16 x 21-3/4	20	4.15
TM-90DS	3P-TM90DS-120	Thermostat Control, with DRAIN 120V, 1Ø, 1200W	13-11/16 x 21-3/4	15	2.97
TM-90DS	3P-TM90DS	Thermostat Control, with DRAIN 208/240V, 1Ø, 900/1200W	13-11/16 x 21-3/4	15	2.97
TM-90D ULS	3P-TM90DULS-120	Thermostat Control, with DRAIN 120V, 1Ø, 1650W, UL APPROVED	13-11/16 x 21-3/4	21	4.15
TM-90D ULS	3P-TM90DULS	Thermostat Control, with DRAIN 08/240V, 1Ø, 1240/1650W, UL APPROVED	13-11/16 x 21-3/4	21	4.15
SINGLE PAN, 12" x 27" TOP MOUNT					
TM-43 ULS	3P-TM43ULS-120	Thermostat Control 120V, 1Ø, 1650W, UL APPROVED	13-1/2 x 28-1/2	22	3.85
TM-43 ULS	3P-TM43ULS	Thermostat Control 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-1/2 x 28-1/2	22	3.85
TM-43D ULS	3P-TM43DULS-120	Thermostat Control, with DRAIN 120V, 1Ø, 1650W, UL APPROVED	13 -1/2 x 28-1/2	22	3.85
TM-43D ULS	3P-TM43DULS	Thermostat Control, with DRAIN 208/240V, 1Ø, 1240/1650W, UL APPROVED	13 -1/2 x 28-1/2	22	3.85

Food Well [Accessories](#), see page 25



APW Bottom-Mount, Rectangular Food Warmers with Thermostat Control, **Square** and **Round Corner** Options



BM-30DS



BM-80CS, BM-80C, BM-80CDS

Single-Pan Bottom-Mount Rectangular Warmers with Square Corners

APW Model #	Part #	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet
FULLY-INSULATED, SINGLE PAN, 12" x 20" BOTTOM MOUNT with SQUARE CORNERS					
BM-80CS	3P-BM80CS	Thermostat Control, FULLY INSULATED 208/240V, 1Ø, 1240/1650W	13-11/16 x 21-13/16	22	2.97
BM-80C ULS	3P-BM80CULS	Thermostat Control, FULLY INSULATED 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-11/16 x 21-13/16	24	2.97
BM-80CDS	3P-BM80CDS	Thermostat Control, FULLY INSULATED with DRAIN 208/240V, 1Ø, 1240/1650W	13-11/16 x 21-13/16	22	2.97
BM-80CD ULS	3P-BM80CDULS	Thermostat Control, FULLY INSULATED with DRAIN, UL Approved 208/240V, 1Ø, 1240/1650W	13-11/16 x 21-13/16	22	2.97

Food Well [Accessories](#), see page 25

BM-30S, BM-30DS, BM-80S, BM-80DS

Single-Pan Bottom-Mount Rectangular Warmers with Round Corners

APW Model #	Part #	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet
SINGLE PAN, 12" x 20" BOTTOM MOUNT with ROUND CORNERS, Uninsulated					
BM-30S-120	3P-BM30S-120	Infinite Control 120V, 1Ø, 1200W	13-7/8 x 21-15/16	14	2.97
BM-30S	3P-BM30S	Infinite Control 208/240V, 1Ø, 900/1200W	13-7/8 x 21-15/16	14	2.97
BM-30DS	3P-BM30DS-120	Infinite Control, with DRAIN 120V, 1Ø, 1200W	13-7/8 x 21-15/16	14	2.97
BM-30DS	3P-BM30DS	Infinite Control, with DRAIN 208/240V, 1Ø, 900/1200W	13-7/8 x 21-15/16	14	2.97
FULLY-INSULATED, SINGLE PAN, 12" x 20" BOTTOM MOUNT with ROUND CORNERS, Uninsulated					
BM-80S	3P-BM80S-120	Thermostat Control, FULLY INSULATED 120V, 1Ø, 1200W	13-11/16 x 21-13/16	22	2.97
BM-80S	3P-BM80S	Thermostat Control, FULLY INSULATED 208/240V, 1Ø, 1240/1650W	13-11/16 x 21-13/16	22	2.97
BM-80DS	3P-BM80DS-120	Thermostat Control, FULLY INSULATED with DRAIN 120V, 1Ø, 1200W	13-11/16 x 21-13/16	22	2.97
BM-80DS	3P-BM80DS	Thermostat Control, FULLY INSULATED with DRAIN 208/240V, 1Ø, 1240/1650W	13-11/16 x 21-13/16	22	2.97
BM-80D ULS	3P-BM80DULS	Thermostat Control, FULLY INSULATED with DRAIN 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-7/8 x 21-15/16	22	2.97

Food Well [Accessories](#), see page 25

APW Top-Mount, Rectangular Half-Size Food Warmers with EZ-Lock



HFW-12DS

HFW-12DS

Half-Size, Single-Pan Top-Mount Rectangular Warmers

APW Model #	Part #	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet
SINGLE PAN, HALF-SIZE 12" x 10" TOP MOUNT with EZ-Lock					
HFW-12S	3P-HFW12S-120	Half Size, Holds 12" x 10" pan UL LISTED 120V, 1Ø, 450W, with EZ-Lock	11-5/8 x 13-7/8	18	2.16
HFW-12DS	3P-HFW12DS-120	Half Size, Holds 12" x 10" pan with DRAIN, UL LISTED 120V, 1Ø, 450W, with EZ-Lock	11-5/8 x 13-7/8	18	2.16

Food Well Accessories

Food Well Accessories

APW Part #	Description	Ship Wt. [lb]
ADAPTER TOPS FOR 12" x 20" SQUARE CORNER WARMERS		
3P-20176	Adapter Top, Converts warmer to hold two 7 quart insets	2
3P-20434	Adapter Top, Converts warmer to hold two 4 quart and two 2 1/2 quart insets	2
3P-21615	Adapter Top, Converts warmer to hold three 4 quart insets	2
3P-21621	Adapter Top, Converts warmer to hold one 7 quart and one 11 quart inset	2
3P-21624	Adapter Top, Converts warmer to hold four 2 1/2 quart insets	2
ADAPTER TOPS FOR 12" x 27" SQUARE CORNER WARMERS		
3P-22589	Adapter Top, Converts warmer to hold three 7 quart insets	1
3P-23115	Adapter Top, Converts warmer to hold two 11 quart insets	1
BUILT-IN WARMER MISCELLANEOUS		
3P-21709	Drain Screen, Fits all models with drains, one per well required	1
3P-20385	Drain Valve Extension Kit, Extension from drain to counter front with remote handle, for use with "D" models only, excluding "DM" models. Includes 1/2" brass drain valve	1
3P-22592	EZ-Lock Extension Kit*, For UL listed Non-Insulated Round Warmers only to adapt to wood countertops up to 1 1/2" thick	1
3P-22593	EZ-Lock Extension Kit*, For UL listed 12" x 20" Warmers only to adapt to wood countertops up to 1 1/2" thick	1
3P-EZ0330	EZ-Lock Extension Kit*, For Fully Insulated Round Warmers only to adapt to wood countertops up to 1 1/2" thick	1
	• Optional 72" Wiring for APW food wells • Thermostatically controlled warmers - one required per well • Infinite Switch controlled models - one required per well • Please contact factory for availability of optional wiring	
*EZ-Lock Extension Kits for UL listed units approved for installation in wood countertops. One well unit requires one kit. Two to three well units require two kits. Four to five well units require three kits.		
ADAPTER PLATE for HFW-1, HFW-3, HFW-4, HFW-5 & HFW-12 models		
3P-ADPTINFCTRL	Adapter Plate for models: HFW-3DS, HFW-3S, HFW-4DS, HFW-4S, HFW-5DS, HFW-5S	
5P-ADPTMILCNTRL	Adapter Plate for models: HFW-12DS, HFW-12S, HFW-1DS, HFW-1S	

3P-EZ0330



APW/Bakers Pride/Star Brands (Holman, Lang, MagiKitch'n, Star, Toastmaster & Wells)

Minimum Advertised Price & Minimum Resale Internet Cart

MINIMUM ADVERTISED PRICE (MAP) POLICY

This Policy applies to all means of Advertised Pricing for all Middleby Commercial Foodservice Brands

The APW/Bakers Pride/Star Brands (hereinafter "the Group") and the Middleby Corporation (hereinafter "the Corporation") is committed to supporting our Authorized Dealers and Resellers selling the Group's products in or into the United States & Canada by continuing to provide high-quality, premium products for the foodservice industry while maintaining its brand equity and integrity. This Minimum Advertised Price Policy ("MAP") applies to ANY and ALL means of Advertised Pricing, to Any and ALL customers, for all Brands within the Group and the Corporation. Advertising at a price below MAP will be considered a violation of this Policy. This MAP Policy will apply to any activity which the Group or the Corporation determines, in their sole and absolute discretion, is designed or intended to circumvent the intent of this MAP Policy.

- MAP Policy pricing is the Current List Price less 45% for all Group products; and advertised at a price no less than rounded down to the nearest whole number off the Current List Price.
- If a Dealer offers or combines (i.e., "bundling") one or more products from a single or multiple brands of the Group or the Corporation in an advertisement, the aggregate price for all products by the Group and Corporation offered for sale in combination may not be lower than the cumulative MAP for each of the products when sold separately.
- At the Dealer's sole expense, the Dealer may offer or combine the following items of casters, warranty or freight into their product's sell price; not to be below the product's MAP price.

The MAP Policy applies to any advertisements of the Group's products and designs in any and all media, including but not limited to, print advertising (e.g. magazines, catalogs, newspapers, posters, flyers and direct mail), e-mail and facsimile advertising (e.g. broadcast campaigns, flyers, coupons and similar inserts), internet or similar electronic media (e.g. Amazon, eBay, Google), Dealer websites, internet banner ads, social media blasts, social networks, search engine advertising and all other types of digital signage.

All internet advertised prices must show the product's "MAP" price or higher. Any communications stating or implying that a price below MAP may be found elsewhere on the site, that is initiated by the Dealer, would constitute advertising and would be deemed a violation of this MAP Policy. Dealers may not make any statements, displays, or communications that indicate, state, imply, or suggest that a lower price may be found at the online check out, including but not limited to: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Click for Pricing", "Email for Pricing", "Add to Cart for Pricing", "Mouse Over for Pricing", "Log In for Pricing", strike-through the price, or any of the like. This includes "shopping cart price", "chat box price" and "emailed price" that appear on the internet in any format on any Dealer's public internet website or public internet-based account, including internet search engine shopping feeds, are all subject to the Group and the Corporate MAP Policy. Website features such as automated "bounce-back" pricing emails, pre-formatted email responses, forms, automatic price display, loyalty and reward point systems and other similar features are considered "advertising" under this MAP Policy. Under this MAP Policy, the Group and the Corporation prohibit the use of split-screen, side-by-side advertising, or pop-ups to advertise a similar product of any other brand other than those that are manufactured by other brands within the Corporation. The Group and the Corporation prohibit any Dealer from redirecting (automatically, inadvertently or otherwise) a customer who is in search of a product of the Group, the Corporation or item number to any other non-Middleby brand.

No Dealer may advertise a product of the Group or the Corporation at a price in violation of this MAP Policy on any third-party platform such as Amazon, eBay, Google or any like platforms in which it may operate as a vendor or have a re-distributor operate on its behalf. No Dealer may advertise a price in violation of this MAP Policy in an effort to match or beat a competitor's price. It is a violation of the MAP Policy to advertise a price below MAP pricing, even if such advertised price was automatically or manually generated due to a MAP Policy violation by a vendor or competition another medium or platform.

From time to time, the Group or the Corporation may discontinue certain products or engage in promotions with respect to certain products. In such events, the Group and the Corporation reserve the right to modify or suspend the MAP Policy with respect to the affected products at its sole discretion. Such changes shall apply equally to all Authorized Dealers of the Group and the Corporation.

MINIMUM RESALE INTERNET CART PRICE (MRICP) POLICY

The Minimum Resale Internet Cart Price ("MRICP") applies to the final internet check out prices regardless of providing a customer "log in", membership or similar (e.g., shopping cart prices, chat box prices, emailed prices, and prices on the internet website or search engines) of the Group's or the Corporation's products. The Group requires that when Dealers sell select products (listed below) through internet sales that these products are subject to MRICP and are sold at a price no more than a 52% discount rounded down to the nearest whole number off the current List Price. This MRICP Policy will apply to any activity which the Group or the Corporation determines, in their sole and absolute discretion, is designed or intended to circumvent the intent of this MRICP Policy.

MAP/M.R.I.C.P. Policy [continued on next page](#)

MAP/M.R.I.C.P. Policy *continued from previous page*

The MAP Policy and MRICP Policy apply only to advertised prices and do not apply to the price at which the products are actually sold or offered for sale to an individual customer at a Dealer's place of business, including contract negotiations, or negotiations in the field. The decision to implement and enforce the MAP Policy and the MRICP Policy is solely to protect the Group's and the Corporation's brands, reputation and competitiveness and the Authorized Dealers who promote and sell their products based on quantitative and qualitative factors.

The MRICP policy applies to the following Group Brands and Brand product segments

Brands in their Entirety

Bakers Pride
Lang
MagiKitch'n

Star Categories

Holman conveyor toasters
(All Labeled Products)
Pro-Max Panini's
(PST, PGT, PSC, PGC-Series Products)
Star (RTW-Series Products)
Star-Max (500 & 600-Series Products)
Ultra-Max (All Labeled Products)

Wells Categories

Drawer Warmers
Heated & Refrigerated Wells
(HT, H/RCP-Series)
Dry Wells (MDW models)
All Ventless Products

POLICY VIOLATIONS

These MAP and MRICP Policies are not intended as, nor are they to be construed as, an attempt by the Group or the Corporation to set advertised or resale prices or an agreement between the Group, the Corporation and any Authorized Dealer or other party. In addition, the Group and the Corporation will not accept any assurances of compliance with these MAP or MRICP Policies from any Authorized Dealer. Each Authorized Dealer must independently choose whether to comply with the terms of these MAP and MRICP Policies. These MAP and MRICP Policies are not negotiable and will not be altered for any individual Authorized Dealer.

The Group, the Corporation or their agent(s) will conduct a reasonable investigation in response to a suspected MAP and MRICP Policy violation. Failure to cooperate by any Authorized Dealer, including retaliatory actions by any Authorized Dealer with the Group's or the Corporation's investigation will be considered an additional violation.

Failure to meet the terms and conditions of the MAP and MRICP Policies will result in full, unconditional enforcement of the penalties described below. The event of a violation will be determined solely by the Group or the Corporation.

Dealer will be subject to penalties (over a 12-month period) up to and including but not limited to:

- **1st violation:** The Group or the Corporation at a minimum will issue an email communication to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies. Failure to comply within 48 hours (2 days) or a repeated offense within a 3-month period will be considered a 2nd violation.
- **2nd violation:** The Group or the Corporation at a minimum will issue an email notification to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies and will hold all Group shipments and/or the Corporation, until all violations are resolved. Failure to comply within 48 hours (2 days) or a repeated offense within a 6-month period will be considered a 3rd violation.
- **3rd violation** and each violation thereafter: The Group or the Corporation at a minimum will issue an email notification to the non-compliant dealer and buying group as applicable requiring their compliance to the MAP and MRICP Policies and will result in **(a) the dealer's net pricing being increased to a price that is 50% off of the Group's then current published List Price(s) and net pricing increased to standard market discounts off ALL Middleby Corporation Brands published List Prices and (b) any and ALL available rebates, marketing incentives, or program dollars (accrued or due in total) will be forfeited.** Failure to comply within 48 hours (2 days) or a repeated offense within a 12-month period, the Group or the Corporation at a minimum will issue an email notification to the non-compliant Dealer and buying group as applicable informing them of the a) indefinite suspension of their account with the Group and ALL Middleby Corporation Brands and b) permission to use the Group's and the Corporation's brand trademarks, trade names, individual brand and corporate logos, product images and product content will be indefinitely revoked. Reinstatement of the account, preferred pricing and applicable incentives or rebates may be re-evaluated by the Group and the Corporation in their sole discretion after 30 days.

DEALER ACCOUNTABILITY

In the case of a MAP or MRICP violation by a reseller who does not have an authorized relationship with the Group's or the Corporation's brands and instead purchases the Group's or the Corporation's products from an Authorized Dealer or any other reseller (i.e., dealer-to-dealer sale), the Group and the Corporation will pursue enforcement actions against the Authorized Dealer as provided above in these Policies.

OTHER PROVISIONS

These Policies are managed by the MAP/MRICP Policy Administrator(s) for the Group and the Corporation. Only the MAP/MRICP Policy Administrator(s), Group President and Group Vice President of Sales and Marketing may provide direction to Dealers concerning compliance with the MAP and MRICP Policies. And ONLY the Group Vice President of Sales and Marketing and Group President may authorize exceptions to the Policies. No other individuals, including any employee or representative of the Group or the Corporation, may provide such direction or authorizations regarding the Group's Policies to any Dealer. It is the Dealer's sole responsibility to remain aware of any changes to the MAP and MRICP Policies.

The terms of the MAP and MRICP Policies are confidential and are not to be disclosed to other parties. The Group and the Corporation have adopted the MAP and MRICP Policies unilaterally in furtherance of its independent business strategy and reserves, at its sole discretion, the right to change the Policies and to interpret, enforce and otherwise handle all questions and issues related to the Policies.

APW Wyott WARRANTY POLICY (USA & CANADA)**LIMITED EQUIPMENT WARRANTY**

APW (as well as its subsidiaries) warrants to the original purchaser of new APW's products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by APW and upon proper installation and start-up in accordance with the instructions supplied with each APW unit. APW's obligation under this warranty is limited to a period of one [1] year beginning from the date of original installation. The warranty period begins upon the earlier of the date of original installation or up to six [6] months after the original shipment, from the factory, of the covered product. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at APW's discretion have the parts replaced or repaired by APW or a APW's-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by an APW authorized service agency. APW will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest APW-authorized service agency must be used. APW will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

CONTACT

Should you require any assistance regarding the operation or maintenance of any APW Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 5:00 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.apwwyott.com

WARRANTY EXCLUSIONS**THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.**

APW's sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. APW is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without APW's approval will void the warranty.
- Units exceeding one [1] year from original installation date.

ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

APW Wyott INTERNATIONAL WARRANTY POLICY**ORIGINAL EQUIPMENT WARRANTY****INTERNATIONAL****(Except U.S. and Canada)**

STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS products are warranted to each original Buyer and will be free from defects in material and workmanship for the period specified below, under normal and proper use and maintenance service as specified by "STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS" and upon proper installation and start-up in accordance with the instructions supplied with each. Obligation under this warranty shall be limited to repairing or replacing, at its option, any part found to be defective within the specified warranty period.

STANDARD PRODUCT WARRANTY PERIOD**One (1) Year Limited Parts only**

The warranty period begins upon the earlier of the date between proof of installation or 90 days after Invoice date or 90 days after shipping date.

No other Warranty terms are valid unless agreed and authorized by STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS

Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user.

WARRANTY EXCLUSIONS**THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.**

STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS sole obligation under this warranty are limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS are not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of surfaces.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.

International Warranty Policy [continued on next page](#)

APW Wyott INTERNATIONAL WARRANTY POLICY

International Warranty Policy **continued from previous page**

- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits
- Non-OEM parts. Use of non-OEM parts without STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS 's approval will void the warranty.

CONTACT

International@partstown.com

www.partstown.com

Phone: +1-630-866-4385 during normal Business Hours, 8:30 am to 4:30 pm, US Central Standard Time (CST)

In all correspondence provide:

- Serial number - **mandatory**
- Model number - **mandatory**
- Sales Acknowledgment/Confirmation or Invoice - **mandatory**
- Include Site's voltage or gas type
- Location/Company's name
- Buyer/Dealer/Distributor/Vendor/Service provider info
- Pics/tech reports
- Any useful info

FREIGHT INFORMATION



Prepaid freight offers apply only when all of the following conditions are met:

1. The shipment originates from a Star Brands warehouse or manufacturing facility.
2. The destination is within the contiguous United States.
3. Star Brands selects the freight carrier.
4. Freight charges are prepaid by Star Brands and added to the customer invoice, unless otherwise specified.

*Note: Wells Ventless & EVO models are not included in any free freight programs or offers.

Third-Party Logistics (3PL) Shipments

When a customer elects to use a third-party logistics (3PL) provider, Star Brands will notify the carrier once the order is ready for pickup and will request a Bill of Lading (BOL) at that time. The carrier must provide the requested BOL and schedule pickup within 72 hours of the notification. If the BOL is not received or the shipment is not picked up within the required timeframe, Star Brands reserves the right to release the order using a Star Brands contracted carrier and invoice all applicable freight charges to the customer.

Additional Charges

Lift Gate Delivery: \$150

Call Before Delivery: \$100

Contact Star Brands for all other delivery requests

Note: Wells Ventless models WVU-72 & WVU-96 **DO NOT** qualify for Lift Gate Delivery due to size.

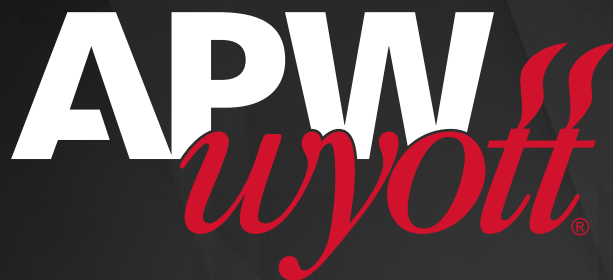
Freight Damage:

DO NOT SIGN for equipment until you have thoroughly inspected it for noticeable freight damage. If damages are identified, please indicate damaged item(s) on the delivery receipt.

Noticeable Freight Damage: If an order is delivered with noticeable damage, **DO NOT ACCEPT THE ITEM**, note damages on the delivery receipt, and refuse delivery of damaged item(s). Contact Star Brands immediately at orders@mystarbrands.com or call 800-264-7827. The consignee is responsible for notifying the factory of any damages. Please include your name, item(s) damaged, serial number (if applicable), description of damage, and photographs (if possible). Damaged shipments originating from a Star Brands facility to the original consignee must be reported within 24 hours of delivery. Shipments originating from dealer stock which result in freight damage must be handled through the dealership.

Concealed Freight Damage: All items must be inspected immediately upon delivery for any signs of damage. If an item shows signs of damage upon opening, immediately contact Star Brands at orders@mystarbrands.com or call 800-264-7827. The damage must be reported to Star Brands up to 5-days from the date of delivery. Please include your name, item(s) damaged, serial number (if applicable), description of damage, and photographs (if possible). The damaged item needs to be photographed and all packing and box materials must be kept for inspection by the freight carrier. Damaged shipments originating from a Star Brands facility to the original consignee must be reported up to 5-days of delivery. Shipments originating from dealer stock which result in freight damage must be handled through the dealership.





Charbroilers • Griddles • Hot Plates
Conveyor & Bun Grill Toasters
Classic Insulated Warmers
Roller Grills • Concession • Food Wells

Inquiries/
Customer Service
(800) 527-2100

Technical Service
(800) 733-2203
techservice@partstown.com

Parts
partstown.com/apw-wyott/parts

APW Wyott
265 Hobson Street | Smithville, TN 37166
Main (800) 527-2100

ApwWyott.com