

PRODUCT:

QUANTITY:

ITEM:

Models W-6 W-9 W-12

Designed Smart

Warmers are constructed and designed to have the product held precooked and up to serving temperature before the product is placed in the warming unit.

Standard Features

- Constructed with deep-drawn one piece liner in austenite stainless steel
- Compact, portable and inexpensive
- Easy to clean
- 1/3 low-temp topping warmer holds chocolate, icings and toppings at perfect temperatures
- Direct Reading know 80°F (27°C to 104°C). On thermostatically controlled units.
- Bulb and Capillary thermostat or digitally controlled with thermocouple
- Insulated well, sides & bottom



Pumps & lids by others

Reliability Backed by APW Wyott's Warranty

All APW Wyott Warmers are backed by a 1 year parts and labor warranty, including on-site service calls within 50 miles of authorized service technicians.

Certified by the following agencies:

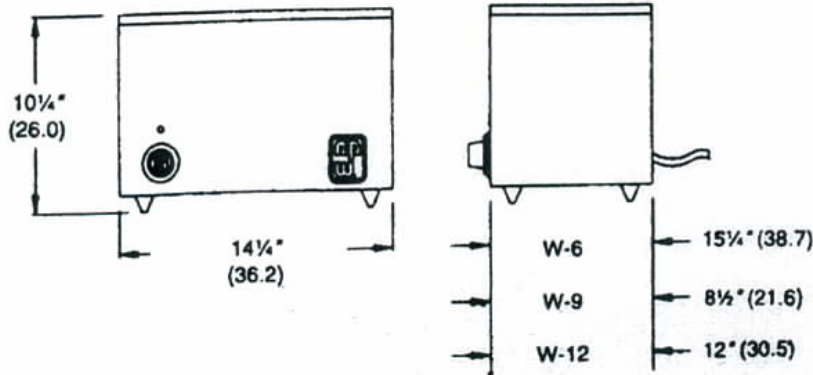


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Product Specifications



Model	Width	Height	Depth	Lbs
W-6	14 1/4"	10 1/4"	15 1/4"	25
W-9	14 1/4"	10 1/4"	8 1/2"	18
W-12	14 1/4"	10 1/4"	12"	20

Dimension Notes:

Width & Height the same for all models, only depth varies. Only 2-well thermostatic version shown for clarity. W-6 holds four 1/6 size pans. W-9 holds two 1/6 size pans. W-12 hold four 1/9 size pans

Construction / Operation:

Stainless steel. Metal Sheath tubular heating element with low resistance for longer element life. Units are thermostatically controlled.

Electrical Information:

Each unit is equipped with at least a 6" cord and plug provided to meet NEMA requirements.

Electrical Specifications:

Model	Amps	Volts	Watts
W-6	6.7	120/240V	800
W-9	3.3	120/240V	400
W-12	6.7	120V	800

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.