



INSULATED COOKER SERVERS

MODELS: CW-1B, CW-2Ai, CW-3Ai & W-43Vi



The APW Wyott CW-1B, CW-2Ai, CW-3Ai & W43-Vi countertop cooker & servers are perfect for rethermalizing refrigerated or frozen pre-cooked products. These units can be used with a variety of pan sizes or adapter plates for round insets. Serpentine shaped high wattage heating elements ensure heat is distributed evenly and food is kept at safe temperatures. 1-inch insulation keeps heat in the product and protects countertops. Thermostatic controls and knob guards are standard.

OPTIONS

- Two 7 quart Adapter Plates
- Three 4 quart Adapter Plates
- One 7 qt / One 11 qt Adapter Plate

WARRANTY

These models are backed by a 1-year Parts and Labor warranty. These models are included in our Enhanced Warranty service that replaces new units with certain product issues through the convenience of direct/factory shipments.

CERTIFICATIONS

Certified by the following agencies:



CW-2Ai FEATURES AT A GLANCE

- Designed to cook and hold precooked foods from refrigerated or frozen state
- Perfect for soups, chili, and other dishes that need a quick thaw during the cooking cycles and a gentle warming heat for serving
- Serpentine shaped heating elements that evenly distribute heat throughout the unit
- Steel element support stabilizes heating elements and reflects heat toward well
- Model is provided with knob guards
- 1-inch fiberglass insulation
- 1/2" rubber legs
- Designed to be used wet from 100° F to 212° F (38° C to 100° C)
- Heavy-duty stainless steel for long life
- Easy to clean.
- Thermostatically controlled
- Great for buffets, serving lines, back bars or back-of-the-house
- Pans and insets not included
- Wet use only

CW-1B FEATURES AT A GLANCE

- Designed to cook and hold pre-cooked foods from frozen state
- CW-1B utilizes a bottom mounted heating element and an aluminum transfer plate to provide superior heat
- CW-1B accepts an 11qt. round inset, or with adapter, a 7 or 4qt. Inset.
- Provided with knob guards
- Provided with insulation to protect interior parts and countertops from heat build-up
- Wet usage only 100°F to 212°F (38°C to 100°C recommended)

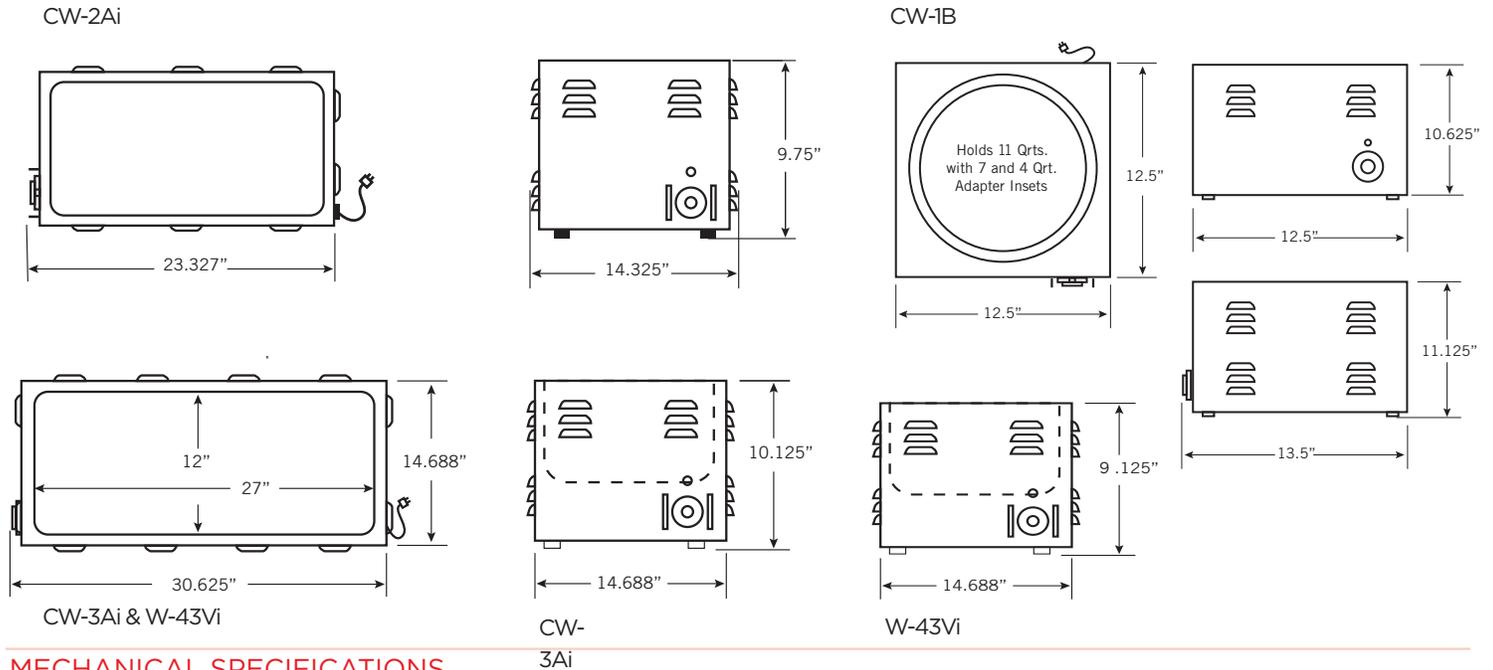
CW-3Ai & W-43Vi FEATURES AT A GLANCE

CW-3Ai & W-43Vi have the same features of the CW-2Ai with the addition of the following features

- 35% more display capacity with extended 27 inch length vs. standard 20 inch models
- Wet usage only 100°F to 212°F(38°C to 100°C); recommended
- W-43Vi a 28.5 quart capacity, is designed to hold precooked heated foods at NSF-Safe temperatures



EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model#	Volts	Watts	NEMA Plug	Amps	Overall Dimensions Width x Height* x Depth** (inches / mm)	Capacity Quarts/Size	Ship Weight (lbs. / Kilos)
CW-1B	120	800	5-15P	6.7	12.5" x 11.125" x 13.5" (318 x 283 x 343)	11 round	16 lbs. (7.3 kg)
CW-2Ai	120	1,500	5-15P	12.5	14.325" x 9.75" x 23.327" (364 x 248 x 593)	22 rectangle	29 lbs. (13.15 kg)
	208/240	1,200/1,600	6-15P	5.7/6.6	14.325" x 9.75" x 23.327" (364 x 248 x 593)	22 rectangle	29 lbs. (13.15 kg)
CW-3Ai	120	1,800	5-15P	15	14.688" x 10.125" x 30.625" (373 x 257 x 778)	28.5 rectangle 4/3 size	30 lbs. (13.6 kg)
	208/240	1200/1600	6-15P	5.7/6.6	14.688" x 10.125" x 30.625" (373 x 257 x 778)	28.5 rectangle 4/3 size	30 lbs. (13.6 kg)
W-43Vi	120	1,500	5-15P	12.5	14.688" x 9.125" x 30.625" (373 x 232 x 778)	28.5 rectangle 4/3 size	30 lbs. (13.6 kg)

*Height includes .5" rubber legs. **Depth includes control knob.

ELECTRICAL INFORMATION

Each unit is equipped with a 60", three wire grounded power cord which terminates with a standard three pronged male plug. The 120V units use a NEMA 5-15P plug. The 208V/240V units use a NEMA 6-15P plug.

Freight Class: 100
FOB: Smithville, 37166

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