



Model: W-9 lids not included

WARRANTY

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

ELECTRICAL INFORMATION

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

CERTIFICATIONS

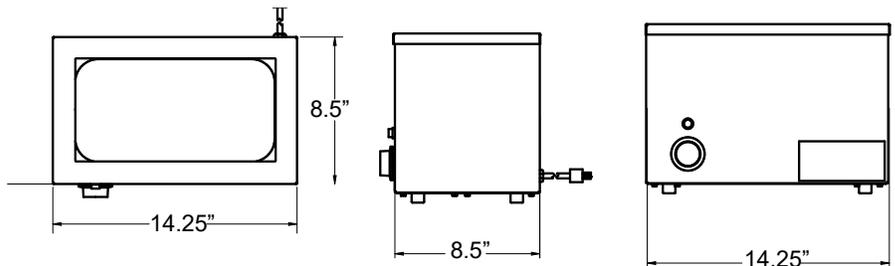
Certified by the following agencies:



REQUIRED CLEARANCES

	Combustible
Left	N/A
Right	N/A
Back	N/A

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	Volts	Watts	NEMA Plug	Amps	Overall Dimensions	Capacity Quarts	Ship Weight (lbs. / Kilos)
					Width x Height* x Depth** (inches / mm)		
W-9	120	400		3.3	14.25" x 10.25" x 8.5" (362 x 260.35 x 216)	7 1/3 size	18 lbs. (8.16 kg)

*Height includes .5" rubber legs. **Depth does not include .625" control knob.

Freight Class: 100
 FOB: Smithville, TN 37166

The APW Wyott W-9 insulated countertop fractional warmer is compact, portable, and perfect for holding sauces at NSF safe temperatures.

Features include fully insulated bottom and sides for exceptional energy efficiency and a low 1/3 temp setting for chocolate and lower temperature products.

FEATURES AT A GLANCE

- Constructed with one piece liner in 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 knob 80°F (27°C to 104°C)
- Bulb and Capillary thermostat or digitally controlled with thermocouple
- Fully insulated
- Holds two 1/6 size pans
- Unit heats quickly and has fast recovery for unexpected surges in demand.
- Made with heavy duty wiring

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