

Model: CW-1B CW-2A

PRODUCT:

QUANTITY:

2 req'd

ITEM#:

Designed Smart.

- Designed to cook and hold pre-cooked foods from frozen state.
- Perfect for soups, chilis, and other dishes that need a quick thaw during the cooking cycles and a gentle warming heat for serving.
- **CW-2A model** has unique "serpentine shaped" heating elements that evenly distribute heat throughout the unit.
- ~~CW-1B utilizes a bottom mounted heating element and an aluminum transfer plate to provide superior heat.~~
- Provided with insulation to protect interior parts and countertops from heat build-up.
- ~~CW-1B accepts an 11qt. inset, or with adaptor, a 7 or 4 qt. inset.~~
- Both models are provided with knob guards.

Built Solid.

Built to Last

- Constructed with heavy-duty stainless steel for long life.
- Inside liner made with stainless steel.
- Steel "element support" stabilizes heating elements and reflects heat toward food.

Reliability backed by the Industry's Best Warranty

- The **CW-2A** and CW-1B are backed by a 1-year Parts and Labor warranty.
- The **CW-2A** is included in our "Enhanced Warranty" service that replaces new units with certain product issues through the convenience of direct factory shipments.
- Certified by the following agencies:



MODEL CW-1B CLASSIC COOK & SERVE



MODEL CW-2A CLASSIC COOK & SERVE

APW Wyott Design Features

- Wet Usage 100°F to 212°F (38°C to 100°C) (recommended).
- Heavy-duty stainless steel for long life.
- Easy to clean.
- Thermostatically controlled.
- Great for buffets, serving lines, back bars or back-of-the-house.
- Handles breakfast, lunch and dinner.
- Pans and insets not included.

See reverse side for product specifications.

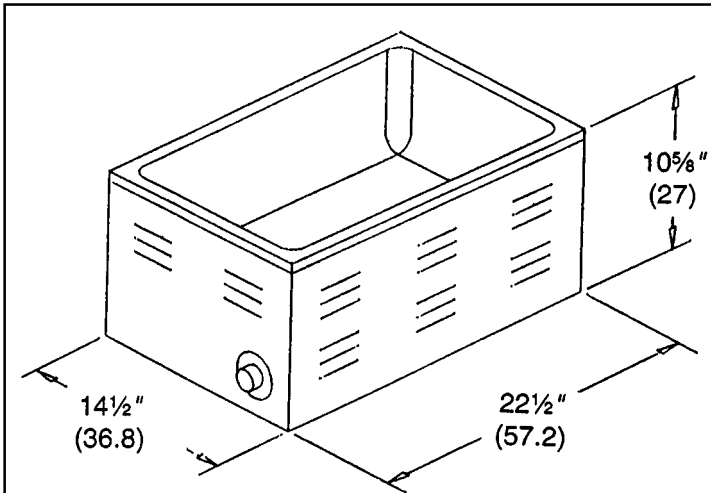
APW Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976

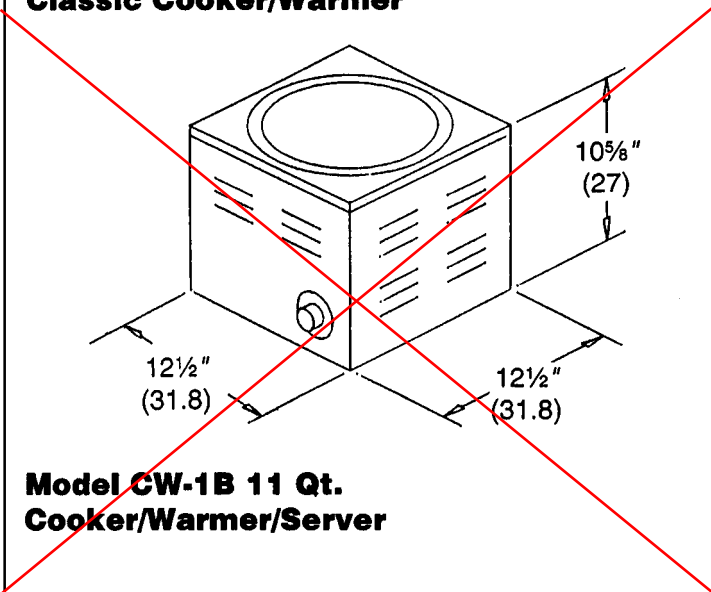
PRODUCT:

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**Model CW-2A 12 x 20 22 Qt.
Classic Cooker/Warmer**



**Model CW-1B 11 Qt.
Cooker/Warmer/Server**

Model CW-1B & CW-2A 12" x 20" Cook & Serve

PRODUCT SPECIFICATIONS

Construction:

Stainless steel housing and liner pan, fiberglass insulation.

Dimensions:

~~CW-1B: 10⁵/₈" H x 12¹/₂" W x 12¹/₂" D
(27 cm x 32 cm x 32 cm)~~

**CW-2A: 10⁵/₈" H x 14¹/₂" W x 22¹/₂" D
(27 cm x 37 cm x 57 cm)**

Electrical Information:

Each unit is equipped with a 60" three-wire grounded power cord which terminates with a standard three-prong male plug. The 120V unit uses a NEMA 5-15P plug. The 240V unit uses a NEMA 6-15P 90° plug.

Electrical Specifications:

~~CW-1B: 120V, 800W, 6.7 Amps
240V, 800W, 6.7 Amps~~

**CW-2A: 120V, 1500W, 12.5 Amps
240V, 1600W, 6.7 Amps
208V, 1200W, 5.8 Amps**

Capacity:

~~CW-1B: 11 qt.~~

CW-2A: 22 qt.

Ship Weight:

~~CW-1B: 16 lbs. (7.3 kg)~~

CW-2A: 29 lbs. (13.3 kg)

CW-2A Options:

- Two 7 quart Adapter Plates (14883)
- Three 4 quart Adapter Plates (14886)
- One 7 qt./One 11 qt. Adapter Plate (14880)

CW-1B Options:

- 7 quart Adapter Plate (55707)
- 4 quart Adapter Plate (55704)

F.O.B./ Dallas, TX

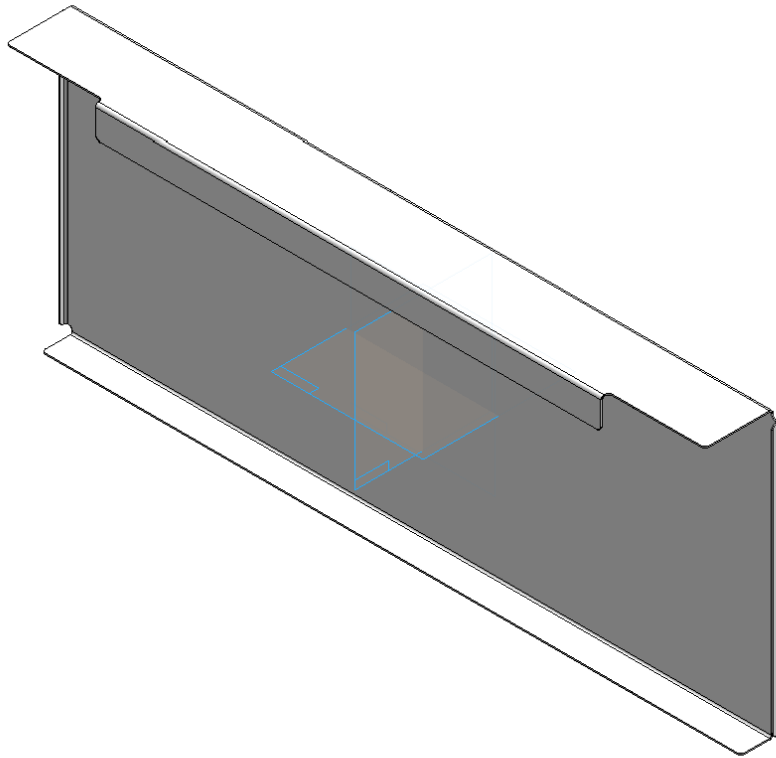
World Class Support

World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at (800) 527- 2100 or Fax your request to 1-(214) 565-0976.

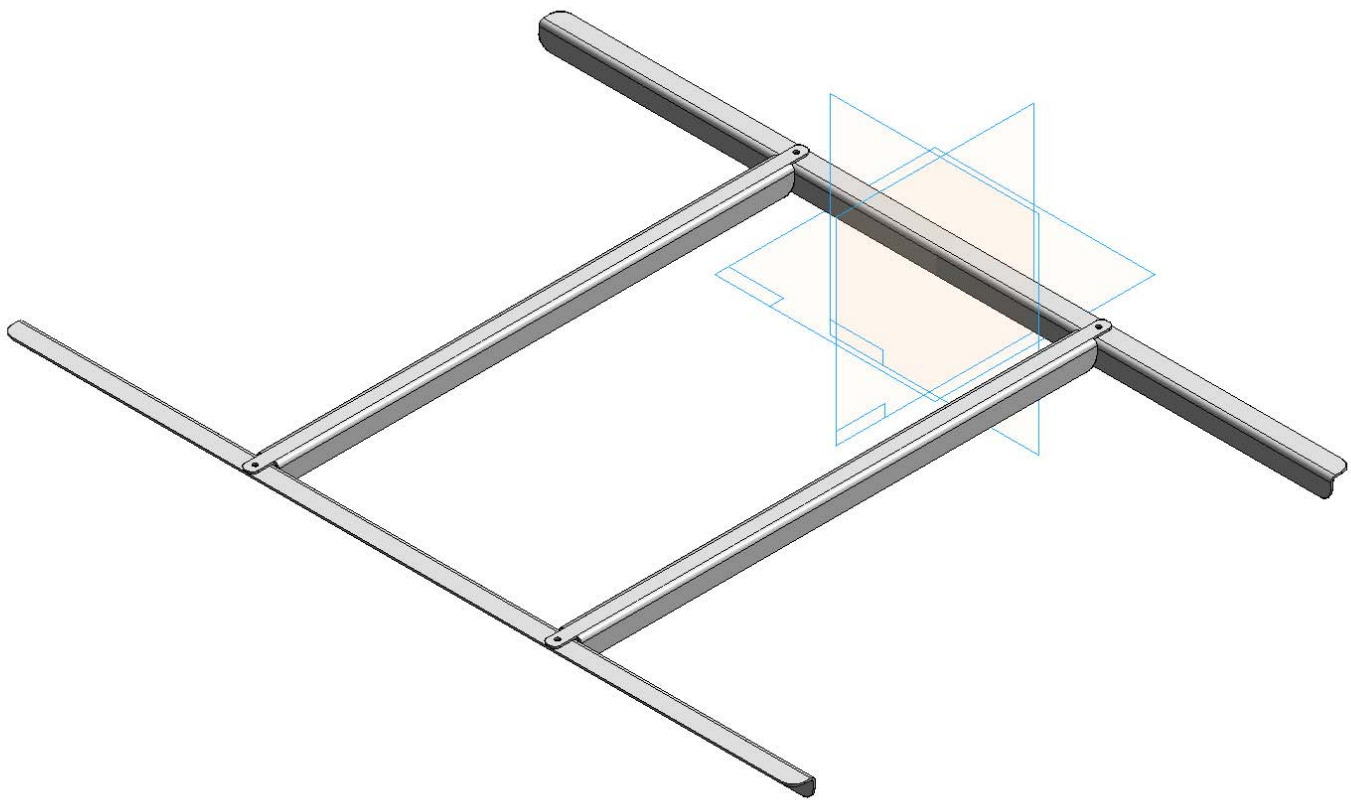
For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at www.APWwyott.com

Most Extensive Service System in the Industry! APW Wyott has two levels of service support for your needs:

- Direct Service Hot Line to Service Department, call (800) 527-2100.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at (800) 733-2203.



SIGN HOLDER
ONE REQUIRED FOR EACH WARMER



H-FRAME
ONE REQUIRED FOR EACH WARMER
INSET IN WARMER TO HOLD 3 1/3 PANS