



# Classic Countertop 12" x 27" Cooker & Warmers

Model:  CW-3A  W-43V  W-43VCE

PRODUCT:

QUANTITY:

ITEM#:

## Designed Smart.

- Utilizes counter display space more efficiently.
- CW-3A and the W-43V have 35% more display capacity with extended 27-inch length vs. standard 20-inch models.
- Both models have unique "serpentine shaped" heating elements that evenly distribute heat throughout the unit.
- Provided with insulation to protect interior parts and countertops from heat build-up.
- Able to utilize W-43V warmer in wet or dry applications. CW-3A should be ran wet.
- CW-3A is ideal for thawing frozen soup and then holding thawed soup at NSF-safe serving temperatures.
- CW-3A includes a knob guard.

## Built Solid.

### Built to Last

- Exterior constructed with heavy-duty stainless steel for excellent durability.
- Steel "element support" stabilizes heating elements and reflects heat toward food.
- Interior liner formed out of tough stainless steel.

### Reliability backed by the Industry's Best Warranty

- These APW Wyott Warming Equipment products are backed by a 1-year Parts and Labor warranty, including 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-3A COUNTERTOP COOKER

## APW Wyott Design Features

### W-43V (Warmer)

- 28.5 qt. capacity.
- Element configuration provides even heat distribution.
- Heavy-duty stainless steel for long life.
- Easy to clean.
- Infinite control with a Bimetal thermostat backup.
- Great for buffets, serving lines, back bars or back-of-the-house.
- Knob Guards.

### CW-3A (Cook & Serve)

- Wet usage 100°F to 212°F (38°C to 100°C); recommended.
- Heavy-duty stainless steel for long life.
- Thermostatically controlled.

### Options

- Adapter Plates
  - 2 holes for two 11 qt. insets (56639)
  - 3 holes for three 7 qt. insets (56638)
  - 4 holes for four 4 qt. insets (56640)

\*230V model only



56638



56640

See reverse side for product specifications.



## APW Wyott Foodservice Equipment Company

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For more information e-mail us at: [Info@APWwyott.com](mailto:Info@APWwyott.com)

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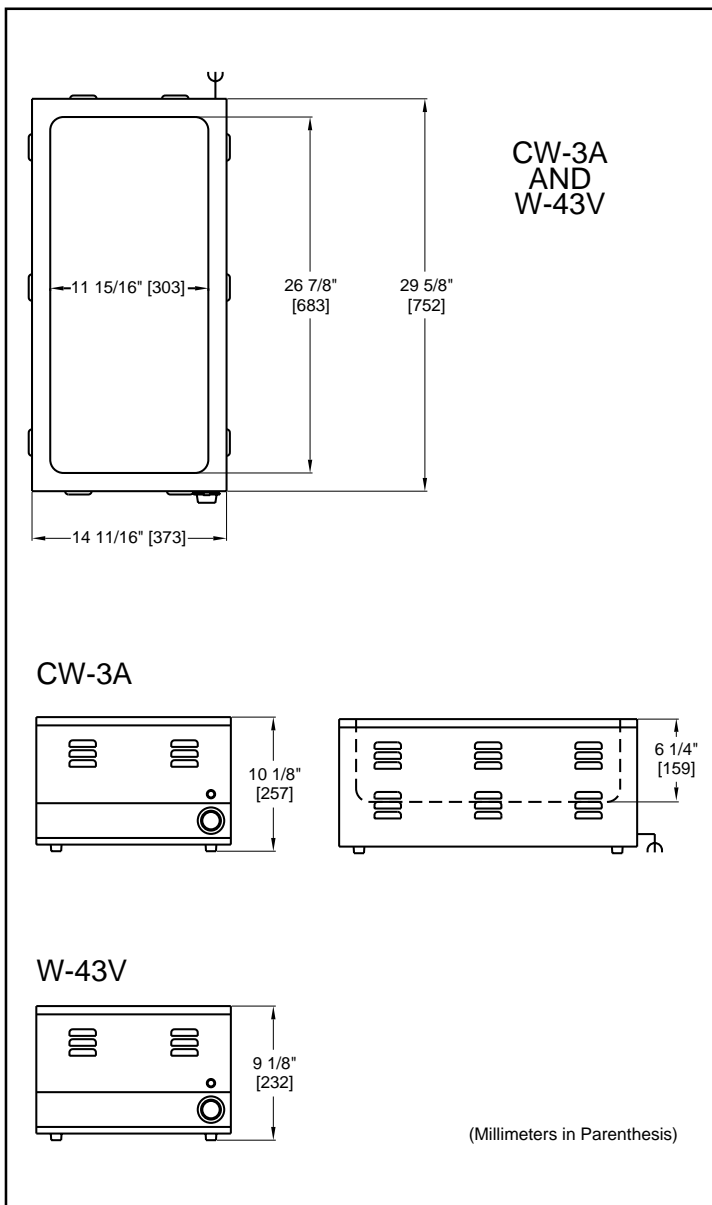
# Classic Countertop 12" x 27" Cooker & Warmers

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PRODUCT:

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Model CW-3A Cooker & W-43V Warmer

## PRODUCT SPECIFICATIONS

### Construction:

Stainless steel housing and liner pan, fiberglass insulation.

### Dimensions:

W-43V: 9 1/8" H x 14 11/16" W x 29 5/8" D  
(23.2 cm x 37.3 cm x 75.2 cm)

CW-3A: 10 1/8" H x 14 11/16" W x 29 5/8" D  
(25.7 cm x 37.3 cm x 75.2 cm)

### 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 unit uses a NEMA 5-15P plug. The 230V unit uses a 10 Amp Euro plug. The 208V and 240V units use a NEMA 6-15P plug.

### Electrical Specifications:

W-43V: 120V, 1500W, 12.5 Amps

W-43VCE: 230V, 1375W, 6 Amps  
240V, 1500V, 6.25 Amps

CW-3A: 120V, 1800W, 15 Amps  
230V, 1375W, 6 Amps  
208V, 1800W, 15 Amps

### Capacity:

W-43V: 28.5 qt. (26.9L)

CW-3A: 28.5 qt. (26.9L)

Both accept (1) 12"x20"x6" deep pan and one 1/3 size pan or (2) 2/3 size pans or four 1/3 size pans.

### Ship Weight:

W-43V: 30 lbs. (13.6 kg)

CW-3A: 30 lbs. (13.6 kg)

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](http://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.



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For more information e-mail us at: [Info@APWwyott.com](mailto:Info@APWwyott.com)

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