

Refridgerated FOOD SERVICE SOLUTIONS



DESIGNED SMART. BUILT SOLID.®

APW
wyott
A Standex Company



ICELESS

SAFE

PROFITABLE

APW Refrigerated Food Service Solutions remove the mess and inconvenience of using ice in storing perishables, while maintaining food at safe temperatures for serving.

- Countertop refrigerated convenience for dispensing perishables.
- Safe, customer-friendly, appealing presentation.
- Variety of sizes and configurations for any location.

ICELESS

- No ice. No mess. No unsanitary presentation. No constant tending. No melting, and no uneven temperatures.
- Electronically refrigerated dispensers provide an easy-to-maintain countertop solution for storing and displaying perishable food and condiments.
- Chills food consistently between 33° and 40° F, with cold wall refrigeration system.

SAFE

- Keeps food cold to NSF standards.
- Stainless steel construction enables easy cleaning.
- All pans include hinged sanitary removable covers.
- Factory calibration for cooling ensures consistent safe-hold temperatures.

PROFITABLE

- Low cost of ownership means savings at the outset, and further down the line.
- Four-and eight-pan configuration choices conserve counter space.
- Fully-insulated, wrap-around refrigerated coils are energy efficient and easily serviceable.



Countertop and Drop-In Refrigerated



THE SOLUTION TO ICE-COOLED FOOD PRESENTATION

Ice melts. You must constantly tend it. If you don't, it makes your food look bad. Customers don't like it. It's unsanitary. It doesn't keep a steady temperature.

RTR refrigerated countertop dispensers store perishables at food-safe temperatures – without the mess or bother of ice!



APW WYOTT'S RTR REFRIGERATED DISPENSERS

APW Wyott's refrigerated countertop dispensers provide a food-safe, easy-to-maintain and customer-friendly solution to storing perishable foods and condiments on your countertop. Available in 4- and 8-bin configurations, stainless steel, electronically refrigerated RTR dispensers:

- Chill food consistently between 33° and 40°F, without ice
- Clean and fill easily for less maintenance
- Fit conveniently on your service countertop
- Hold up to 8 varieties of contents
- Meet NSF 7 standards

Why mess with ice when an RTR dispenser does the job so cleanly? Talk to your APW Wyott® sales representative about our special pricing on these units now.

COUNT ON APW WYOTT®

APW Wyott's innovative team has developed a complete line-up of solutions for equipment used on the countertop, inside the counter or above the counter. We are committed to developing the most innovative new products and strive to go above and beyond in serving your needs. For over 60 years, we have been a leader in providing equipment solutions to the food service and retail industry throughout the world.

RELIABILITY BACKED BY APW WYOTT'S WARRANTY

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



gerated Dispensers

COUNTERTOP SOLUTIONS



RTR-4

RTR-4 REFRIGERATED COUNTERTOP UNIT

- Keeps everything at NSF-safe temperatures.
- Holds 4 pans 1/6th size by 6" deep.
- Each pan has hinged, removable cover.
- Pans are completely removable for easy cleaning.
- Stainless steel construction and 1/2" nonadjustable legs.
- Utilizes at 1/6 HP compressor.



RTR-8

RTR-8 REFRIGERATED COUNTERTOP UNIT

- Keeps everything at NSF-safe temperatures.
- Holds 8 pans 1/6th size by 4" deep .
- Each pan has hinged, removable cover.
- Pans are completely removable for easy cleaning.
- Stainless steel construction and 1/2" legs.
- Utilizes a 1/5 HP compressor.

DROP-IN SOLUTIONS



CW-4

CW SERIES DROP-IN REFRIGERATED UNITS

- Fully insulated, wrap-around refrigerated coils.
- Factory-calibrated temperature controls for even cooling.
- Thermal breakers prevent water condensation at the top of the well.
- Bloomington Rail design that conforms to all NSF-7 codes.
- Adapter plates easily turn the cold well into a salad bar. 1-5 pan models
- Lighted power switch



RTR-4Di

RTR-4DI REFRIGERATED DROP-IN UNIT

- Economic solution to the cost of in-counter refrigeration.
- Holds 4 pans 1/6th size by 6" deep.
- Each pan has its own hinged, removable cover.
- Pans are completely removable for easy cleaning.
- Utilizes a 1/6 HP compressor.



The Standex Culinary Development Center is a state-of-the-art culinary facility located in Allen, Texas. It is fully equipped with a wide range of products from all of our brands. The Standex Culinary Development Center was designed to accommodate the needs of our stakeholders by providing the tools necessary for creating new menu items along with training and testing on equipment. For details on reserving the Culinary Development Center, please contact your Standex representative.



Cooking Solutions Group



Refrigerated Solutions Group



Specialty Solutions Group



The Standex Foodservice Equipment Group (FSEG) is a broad-line manufacturer of innovative commercial foodservice equipment offering a wealth of refrigeration and cooking expertise. Products include walk-in coolers and freezers, refrigerated, non-refrigerated and hot display cabinets and storage systems, commercial ovens, rotisseries and cooking equipment, bakery and deli display cases, hot food counter-top products and rotary vane pumps.

Ask your sales representative to learn more about how the power of all Standex brands can work for you.

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APW Wyatt® Foodservice Equipment Company

1307 N. Watters Road, Suite 180, Allen, TX 75013
(800) 527-2100 • (972) 908-6100
Fax (214) 565-0976
www.apwwyott.com
customer@standexcsg.com

