

Foodservice Fabrication Specialists



APW
wyott

meeting the most demanding specifications of consultants and
specifying engineers for over 50 years

 **Standex**
Food Service Equipment Group

Introducing NEW Front of the House Buffet Drop-In



Advantages of Induction Cooking

Faster – Induction heats the pan directly resulting in faster and more precise cooking

Lower Operating Cost – Induction cooking is far more energy efficient than gas or traditional electric ranges. In fact, when using an electric induction cooktop, 90% of every dollar you spend on energy goes right in the pan.

- Gas delivers only 45-50% to the pan and traditional electric about 55-60%.
- When you remove the pan from the induction cooking surface, the induction cooktop immediately goes into standby / energy savings mode.

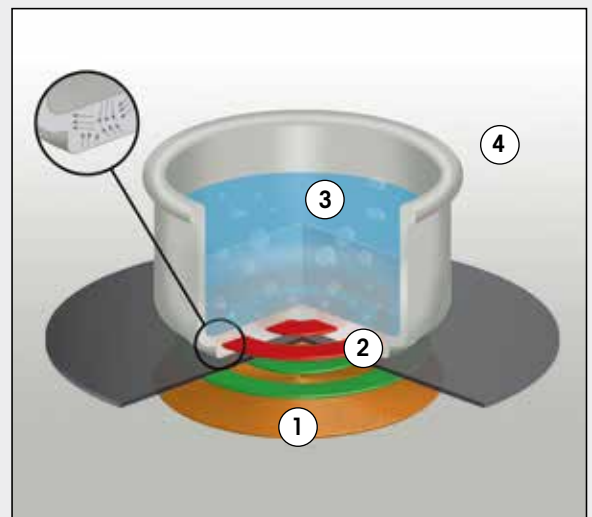
Safer – Induction cooktops are much safer than gas or other electric surfaces since there is no open flame, red-hot coil or other radiant heat source to ignite fumes or flammable materials.

Cleaner – No burners, no elements, or drip pans to empty or clean - just use a damp cloth and wipe over the flat, easy-to-clean surface.

Cooler – Gas or electric ranges waste up to (and usually more) than half the heat they generate. The waste heats the kitchen instead of the food and contributes massively to structural cooling costs. With an electric induction range, almost no ambient heat is produced, since all the heat is being generated in the pan itself.

How It Works

- 1 - **Electronic control** sends current to the inductor coil producing a magnetic field.
- 2 - **Magnetic fields** induce heat-producing currents into the cookware.
- 3 - **Cookware** must be induction approved (ability to magnetically couple); the heat generated in the cookware transfers to the food, heating the food
- 4 - **Sensors** detect and maintain the temperature of the cookware; once the cookware is removed from the heating element or the element is turned off, the heat generation stops. Nothing outside the cooking vessel is affected by the magnetic field.



APW Wyott Induction Product Features

COMMERCIAL GRADE ELECTRONICS Every electronic component was specified with the commercial kitchen environment in mind. Robust internal components, grease filters and high capacity cooling necessary for demanding commercial kitchen environments.

SELF DIAGNOSTICS Inside each induction control is a built-in microprocessor that monitors key internal components 120 times per second. It works to protect and to check for any problems associated with overheating, blocked airflow and almost anything else you can imagine.

HEAVY DUTY CERAMIC GLASS SMOOTHTOP Our glass top can withstand temperatures up to 1000°F. Certainly tough material, but very easy to clean! Made by Schott Glass which is the highest quality supplier of commercial cooktop surfaces.

EASY TO USE CONTROLS

Cook by the numbers and heat level visual display.

Induction Cook Series to with induction-ready coc

- Ferrous Stainless Steel
- Iron
- Cast Iron



Front of the House Buffet Drop-In

Flat Built-in Induction cooker top with glass touch power control

- 480W @120V
- 12 5/8 x 12 5/8 inches
- Cutout 12 x 12
- Lo & Hi hold settings
- 9 lbs
- ETL, NSF, CE



Most Complete Foodservice Fabrication Equipment Line for Your Projects!

APW Wyott is the only Foodservice Equipment company that offers all of your equipment needs for Hot and Cold Food Wells, Holding Drawers and Assemblies, Overhead Warmers and Dispensers/Lowerators. We are constantly looking for ways to bring you the most successful solutions for your kitchen needs.

Our quality products and services are unsurpassed in bringing you the features that help you with the challenges of the day:

- Help you reduce labor and energy efficiencies
- Simple to use, clean and maintain
- Versatile and Durable
- Best in Class Warranty and Service

Quality Design and Production

To ensure reliable performance, the best product engineering and materials go into all of our fabrication equipment:

- Stainless steel means equipment will withstand the toughest kitchen environments.
- High-rated wiring is standard
- Wire connectors are screwed onto elements instead of pushed on
- Handles and knobs are insulated and recessed
- Wide selection of voltages and wattage levels are available
- Designed to exceed the standards set by NSF, UL and UR codes

Our lines come "standard" with features and designs that are extra options with other equipment lines

Top Mount Wells and Bottom Mount Wells

APW Wyott provides a variety of single food well systems to meet your needs for installation projects. Our Food Wells are available in fully insulated or uninsulated designs, UL Approved, UL *** Listed, or UL Recognized. Top Mount Wells are versatile and come in a variety of shapes that can be installed in wood or metal counters. All models come with E-Z Lock for quicker installation time. Bottom Mount



Wells are designed specifically to fit in your metal counter projects, forming seamlessly with your surfaces. Available in rounded and square corners.

Round Soup Wells

Round Soup Wells are available in models that have heat elements mounted under a stainless steel well or with an immersible calrod heating elements for wet



operations only. Soup Wells come in 4-quart, 7-quart, and 11-quart inset sizes to meet the needs of every foodservice operation.

Multi-Wells

Multi-Wells are available in standard, curved or Slim Line configurations, and in well quantities up to six wells. EZ-Fill system automatically keeps proper amount of water in well, and is great for reducing labor and heating element "burn outs".



All wells remain leak-proof after installation due to a double-thick top flange. Multi-Wells are designed with power sources that are placed on the ends of each unit, allowing for easy installation and service.

X*PERT™ Series Warming Drawers

APW Wyott Warming Drawers are available in Built-In or Countertop models, and come in single, double, or triple drawer versions. Standard and Slim Line configurations allow for maximum versatility in installation.



Other features include:

- Every drawer has its own system of thermostatic controls and temperature read-out thermometer
- Drawer slides are constructed of thick stainless steel that is welded to the frame for maximum durability
- Drawers are built with adjustable louvers that help maintain ideal moisture levels
- Perimeter heating element distributes heat evenly throughout the drawer.
- APW Wyott also offers a full line of 18- and 20-gauge Drawer Assemblies, including drawer slides, drawer pans, and fronts

Cold/Hot Dual Temp Wells

APW Wyott Cold/Hot Dual Temp Wells feature easy to use single control switch for changing from hot to cold operation.

- Automatic water fill and high limit thermostat element protection for hot operation
- Positive-off thermostat controls the element allowing for adjustability and increased consistency of temperatures
- Flexible 24" conduit connects stainless steel control panel for optional counter mounting
- Designed for installation into a wood or metal counter





Refrigerated Cold Wells

APW Wyott Cold Wells are the best value for holding prechilled food for extended periods! Available in standard or curved configurations with sizes ranging from single wells to 5-well units, APW Wyott Cold Wells are ideal for buffet bars, condiment holding areas, or sandwich "make tables." Wells are designed with the following features:

- Fully insulated, wrap-around refrigerated coils that contain environmentally friendly R-134a refrigerant.
- Factory-calibrated temperature controls for even cooling.
- Thermal breakers in each unit to prevent water condensation at the top of the well.
- Bloomington Rail design that conforms to all NSF-7 codes.
- Adapter plates that easily turn the cold well into a salad bar.
- 1-5 pan models
- Lighted power switch

Non Refrigerated Ice Pans

The Non-Refrigerated Drop-In Ice Pan is portable and provides an economic solution to the cost of in-counter cold storage. Designed to hold pre-chilled food products at serving temperatures. Uses ice below pans for cooling. Available in standard, curved or narrow configurations.

Stainless steel construction with fully insulated walls

- Drop-in Design
- NSF-2 Compliant
- Stainless steel holding clips secure pans



Frost Tops / Cold Slabs

Drop-in Self Contained Frost Tops are insulated with high density polyurethane foam making them ideal for product demonstration while maintaining product temperatures. Available in Stainless Steel or Granite.

Stainless Steel Models

- Stainless steel construction
- Raised top with full perimeter drain trough and 1/2" drain
- Environmentally friendly HFC-404A refrigerant
- NSF Certified
- On/Off power
- Push in perimeter gasket standard
- Stainless steel louver provided



Granite Models

- "Absolute Black Granite" granite top on 14-gauge stainless steel
- Thermal mastic heat transfer compound between granite and stainless steel
- Environmentally friendly HFC-404A refrigerant
- NSF Certified
- On/Off power
- Stainless steel louver provided

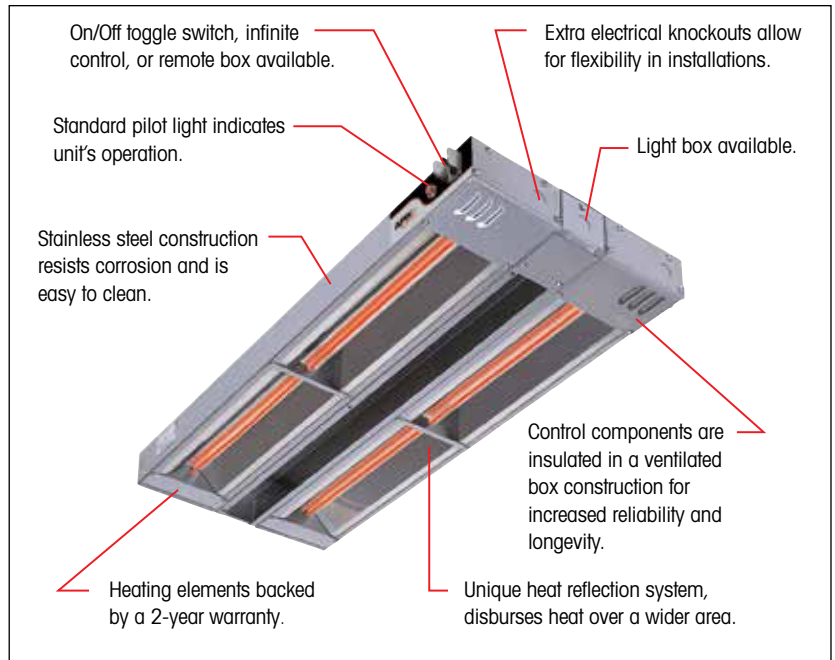
The Most Durable Overhead Warmers in the Industry

Designed Smart For Maximum Heat & Control

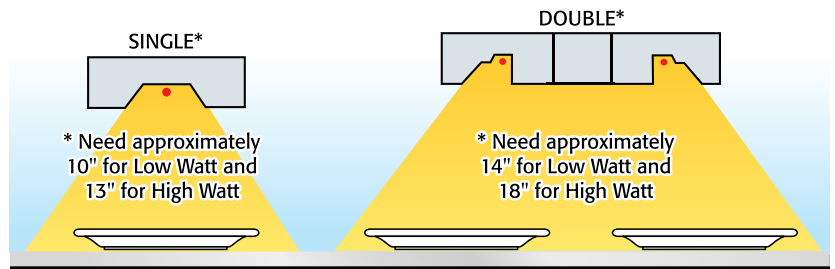
Our High Wattage Overhead Warmers provide the maximum amount of heat to a warming surface in the industry . . . Over 20% more heat than the competition. These overhead warmers are manufactured with the following standard features:

- Polished stainless steel reflectors and high performance metal sheathed tubular heating elements (available in High Watt and Low Watt versions).
- Insulated control boxes that come standard with a toggle switch or optional infinite control.
- Indicator light to alert employees when system is on.
- A wide variety of sizes between 18" – 72".
- Several mounting options or stand.

APW Wyott Overhead Warming Equipment is backed by a 2-year warranty on the heating elements and a 1-year Parts and Labor warranty.



Heat Coverage



* Need approximately 10" for Low Watt and 13" for High Watt

* Need approximately 14" for Low Watt and 18" for High Watt

Metal surface. Remote control for doubles at these distances recommended.

Lowerators/Dispensers

The original Lowerator® is still the best! APW Wyott has the most selections for your fabrication projects, whether you need plates, cups, napkins Styrofoam cups, or trays. The Lowerator® line comes in many options:

- Built-in versions for counters or mobile versions with wheels.
- Unshielded Tubes, Shielded Tubes, and Heated Shielded Tubes.
- Specific china size tubes or Adjustable "Adjustube" Dispensers
- Refrigerated Dispensers.

APW Wyott makes all its Lowerators® from stainless steel for the maximum durability. Our spring systems are strong and flexible, producing a smooth, easy dispensing action for any "weight".



APW *wyott*®

APW Wyott is part of the Standex Food Service Equipment Group
along with other well-known cooking solutions.

