



CWM-2A COOKER • WARMER • MERCHANDISER



DESIGNED SMART. BUILT SOLID.

APW
wyott
A Standex Company

Versatile

Fast

Reliable

Versatile system, perfect for foods needing a quick thaw during cooking and gentle heat for serving.

Fast operation designed to cook and hold pre-cooked foods from frozen state.

Reliable heating configuration and construction to distribute heat evenly, while protecting interior parts and countertops from heat build-up.



Cooker • Warmer • Merchandiser

Smooth stainless surfaces allow maximum space for merchandising and promotion decals.

The perfect system for soups, brats, chili, and other dishes for rapid thawing, cooking and warming.

Built to last with heavy-duty stainless steel construction, and steel “element support” to stabilize heating elements and reflect heat toward food.

Specifically designed for wet usage 100°F to 212°F (38°C to 100°C).

Features BiMet thermostatic control, pilot light, and side handles.



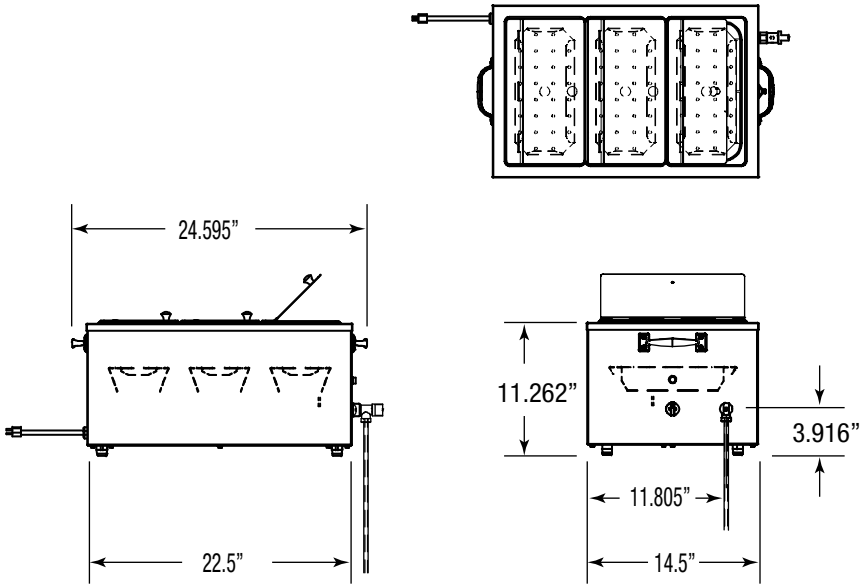
CWM-2SP



CWM-2A



Dimensions



Specifications

Construction

Stainless steel exterior and interior, chrome plated side handles, 1" bottom insulation, 1" rubber legs. Drain versions have chrome plated drain spigot.

Capacity

CWM 2A/2V 22 qt. (holds one 12x20 pan or three 1/3 size pans.)

CWM 2SP Holds two 7 qt. insets

Electric

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.

CWM (all) 120V, 1500W, 12.5 Amps

Shipping

CWM-2A 35 lbs. (13.15 kg)

CWM-2V 35 lbs. (13.15 kg)

CWM-2SP 35 lbs. (15.42 kg)

FOB: Nogales, AZ 85621

APW Wyott Foodservice Equipment Company

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