



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



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

For more information e-mail us at: Info@APWwyott.com

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Classic Countertop 12" x 27" Cooker & Warmers

Model: ☐ CW-3A ☐ W-43V ☐ W-43VCE

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PRODUCT SPECIFICATIONS

Construction:

Stainless steel housing and liner pan, fiberglass insulation.

Dimensions:

W-43V: $9\frac{1}{8}"$ H x $14\frac{11}{16}"$ W x $29\frac{5}{8}"$ D
(23.2 cm x 37.3 cm x 75.2 cm)

CW-3A: $10\frac{1}{8}"$ H x $14\frac{11}{16}"$ W x $29\frac{5}{8}"$ 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, 1500W, 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)

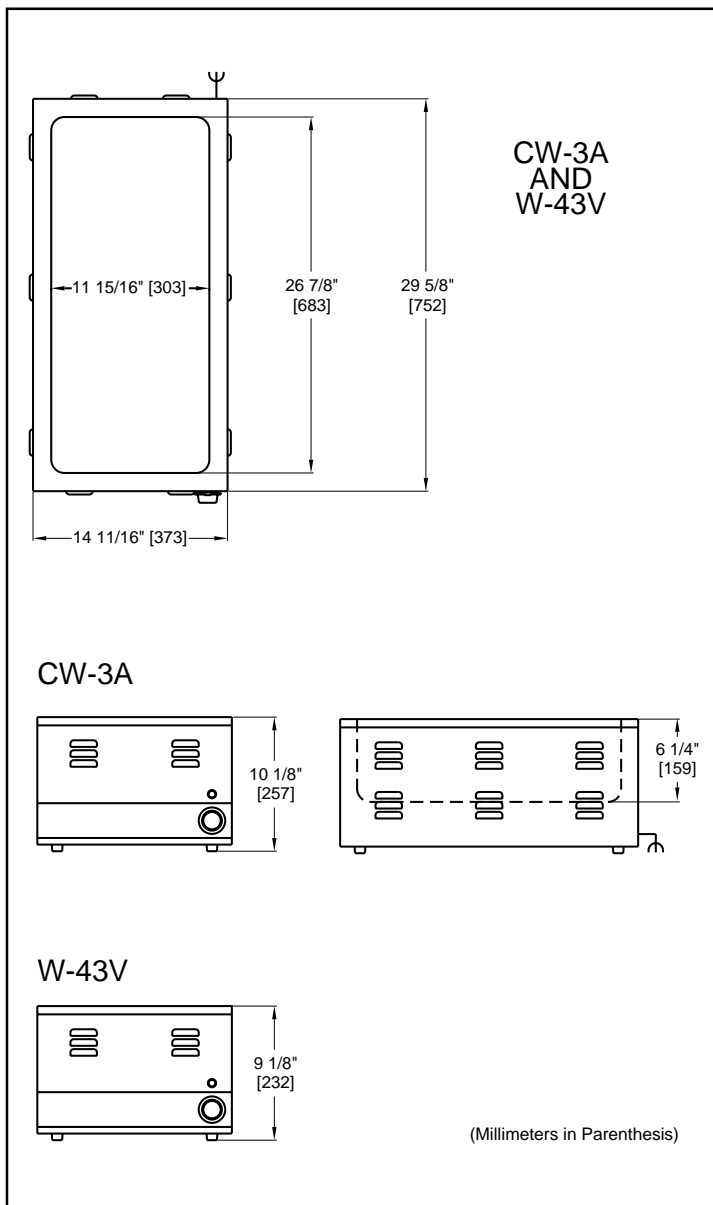
Both accept (1) 12"x20"x6" deep pan and one 1/3 size pan or (2) 2/3 size pans or four 1/3 size pans.

Ship Weight:

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

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

F.O.B./ Dallas, TX



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

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.



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