



INSULATED COOKER SERVERS

MODELS: CW-1B, CW-2Ai, CW-3A



The APW Wyott CW-2Ai, CW-1B, and CW-3A countertop cooker & servers are perfect for rethermalizing refrigerated or frozen pre-cooked products. These units can be used with a variety of pan sizes or adapter plates for round insets. Serpentine shaped high wattage heating elements ensure heat is distributed evenly and food is kept at safe temperatures. 1-inch insulation keeps heat in the product and protects countertops. Thermostatic controls and knob guards are standard.

OPTIONS

- Two 7 quart Adapter Plates
- Three 4 quart Adapter Plates
- One 7 qt / One 11 qt Adapter Plate

WARRANTY

The CW-2Ai is backed by a 1-year Parts and Labor warranty. The CW-2Ai is included in our Enhanced Warranty service that replaces new units with certain product issues through the convenience of direct/factory shipments.

CERTIFICATIONS

Certified by the following agencies:



CW-2AI FEATURES AT A GLANCE

- Designed to cook and hold precooked foods from refrigerated or frozen state
- Perfect for soups, chili, and other dishes that need a quick thaw during the cooking cycles and a gentle warming heat for serving
- Serpentine shaped heating elements that evenly distribute heat throughout the unit
- Steel element support stabilizes heating elements and reflects heat toward well
- Model is provided with knob guards
- 1-inch fiberglass insulation
- 1/2" rubber legs
- Designed to be used wet from 100 °F to 212 °F (38 °C to 100 °C)
- Heavy-duty stainless steel for long life
- Easy to clean.
- Thermostatically controlled
- Great for buffets, serving lines, back bars or back-of-the-house
- Pans and insets not included
- Wet use only

CW-1B FEATURES AT A GLANCE

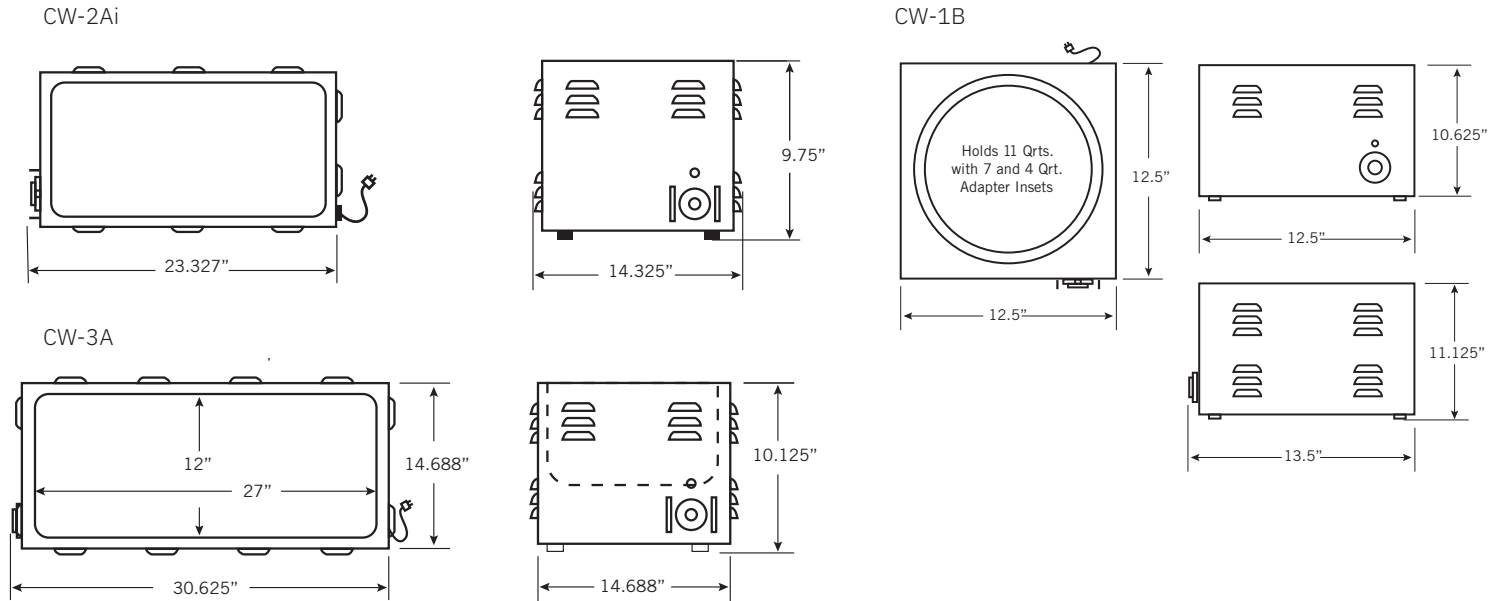
- Designed to cook and hold pre-cooked foods from frozen state
- CW-1B utilizes a bottom mounted heating element and an aluminum transfer plate to provide superior heat
- CW-1B accepts an 11qt. round inset, or with adapter, a 7 or 4qt. Inset.
- Provided with knob guards
- Provided with insulation to protect interior parts and countertops from heat build-up
- Wet usage only 100°F to 212°F (38°C to 100°C recommended)

CW-3A FEATURES AT A GLANCE

- CW-3A has the same features of the CW-2Ai with the addition of the following features
- CW-3A have 35% more display capacity with extended 27 inch length vs. standard 20 inch models
 - Wet usage only 100°F to 212°F (38°C to 100°C); recommended



EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	Volts	Watts	NEMA Plug	Amps	Overall Dimensions Width x Height* x Depth** (inches / mm)	Capacity Quarts/Size	Ship Weight (lbs. / Kilos)
CW-1B	120	800	5-15P	6.7	12.5" x 11.125" x 13.5" (318 x 283 x 343)	11 round	16 lbs. (7.3 kg)
CW-1B	230	800	5-15P	3.3	12.5" x 11.125" x 13.5" (318 x 283 x 343)	11 round	16 lbs. (7.3 kg)
CW-2Ai	120	1,500	5-15P	12.5	14.325" x 9.75" x 23.327" (364 x 248 x 593)	22 rectangle	29 lbs. (13.15 kg)
	208/240	1,200/1,600	6-15P	6.7	14.325" x 9.75" x 23.327" (364 x 248 x 593)	22 rectangle	29 lbs. (13.15 kg)
	230	1,600	EURO	6.7	14.325" x 9.75" x 23.327" (364 x 248 x 593)	22 rectangle	29 lbs. (13.15 kg)
CW-3A	120	1,800		15	14.688" x 14.688" x 30.625" (257 x 373 x 778)	28.5 rectangle 4/3 size	30 lbs. (13.6 kg)
	230	1,375		6	14.688" x 14.688" x 30.625" (257 x 373 x 778)	28.5 rectangle 4/3 size	30 lbs. (13.6 kg)

*Height includes .5" rubber legs. **Depth includes control knob.

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 5-15 plug. The 240V unit uses a NEMA 6-15P 90° plug.

REQUIRED CLEARANCES

	Combustible
Left	?" (? mm)
Right	?" (? mm)
Back	?" (? mm)

Freight Class: 100
FOB: Smithville, 37166

APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.