

PRODUCT:

QUANTITY:

ITEM #:

Designed Smart

- The W-3Vi warmer has an energy efficient design that keeps hot food at the perfect serving temperature.
- The unique serpentine shaped heating element evenly distributes heat throughout the unit.
- The warmer is provided with insulation to protect interior parts and countertops from heat build-up.
- Designed to run either with water (best option) or dry (will not harm warmer).

Built Solid

- Constructed with heavy-duty stainless steel for excellent durability.
- Inside liner made with stainless steel.
- Steel "element support" stabilizes heating elements and reflects heat toward food.

Reliability backed by APW Wyott's Warranty

All APW Wyott warming equipment is 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:



APW Wyott Design Features

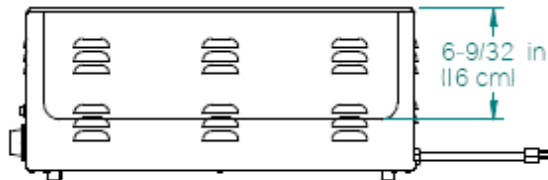
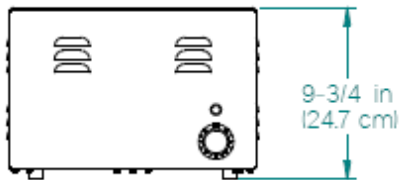
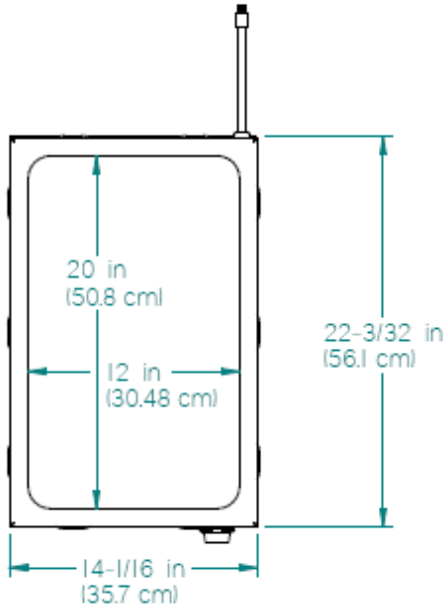
- 22 qt. capacity
- All Stainless steel well pan and housing
- Superior element configuration
- Heavy-duty wiring extends element life
- Bottom-insulated
- Infinite temperature control
- Accepts all APW Wyott steam table pans and accessories

See riverside side for product specifications

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Product Specifications

Construction:

Stainless steel well pan and housing; fiberglass insulation

Dimensions:

9 3/4" H x 14 1/16" W x 22 3/32" D
(24.7 cm x 35.7 cm x 56.1 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 5-15 plug.

Electrical Specifications:

120V, 1200 W, 10 Amps
240V, 1200W, 5 Amps
230V, 1100W, 4.8 Amps

Capacity:

22 qts (21L)

Shipping Information:

30 Lbs (10.9 kg)

Freight Class: 92 1/2

FOB: Arizona, 85621

*APW Wyott Reserves the right to modify specifications or discontinue models without incurring obligation.