Classic Countertop Round Warmers

Model: ☐ RW-1V ☐ RW-2V

PRODUCT: QUANTITY: ITEM#:

Designed Smart.

- RW-1V and RW-2V models have heating elements surrounding the sides that evenly distribute heat throughout the unit.
- Effectively keeps hot foods, soups and sauces at consistent levels above 140 degrees.
- Provided with insulation to protect interior parts and countertops from heat build-up.

Built Solid.

Built to Last

- Round Warmers are constructed with heavy-duty stainless steel for long life.
- Interior liner is made with durable stainless steel.

Reliability backed by the Industry's Best Warranty

- These APW Wyott Warming Equipment styles 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.

PROTECTED BY APW/WYOTT'S 1 YEAR LIMITED WARRANTY

- Certified by the following agencies:

c UL us CSA UL Sanitation

APW Wyott Design Features

- 7 quart (RW-1V) and 11 quart (RW-2V) capacity.
- Stainless steel housing with stainless steel liner.
- Thermostatic control. (adjusts to low, med. and high)
- Raised liner edge prevents outside condensation.
- Control and cord are located on the back of the warmer.
- Electric band element provides fast, even heat.
- Wet or dry operation.
- Uses standard insets and covers. (not included)

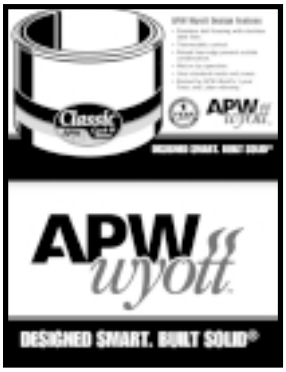
7 qt.

MODEL RW-1V COUNTERTOP ROUND WARMER

11 qt.

MODEL RW-2V COUNTERTOP ROUND WARMER

Classic Warmer Merchandising Cases



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

Rev. 1/1/2003

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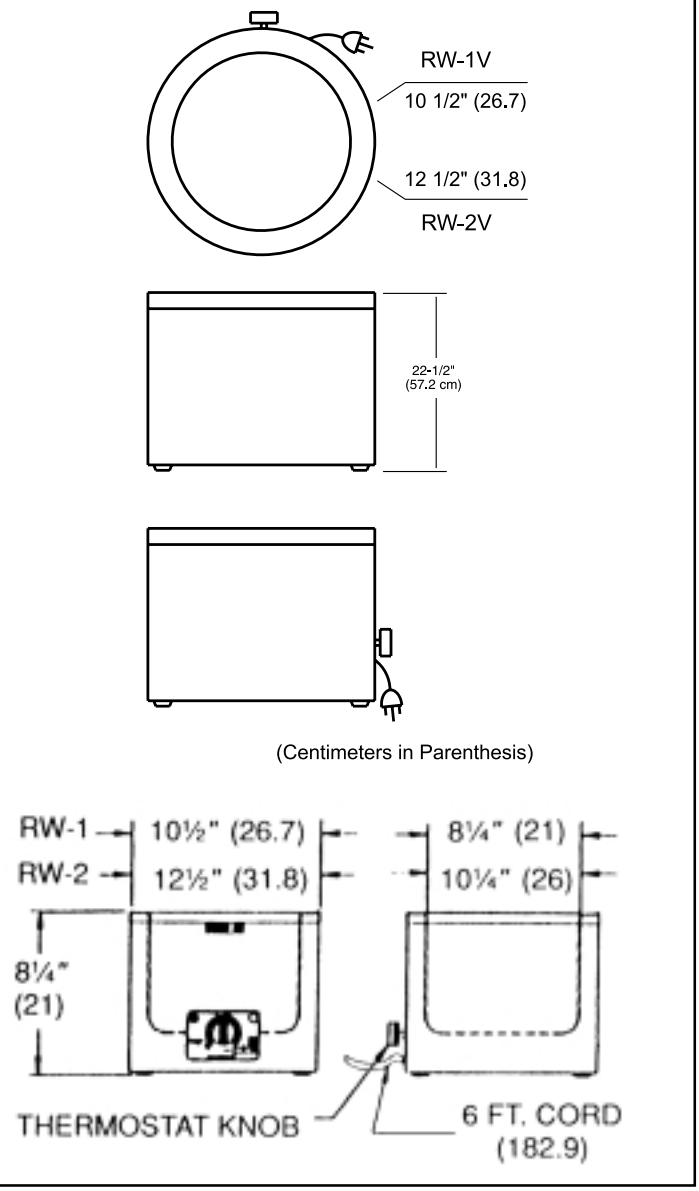

Model RW-1V & RW-2V Round Warmer

PRODUCT SPECIFICATIONS

Construction:

Stainless steel housing; stainless steel liner, fiberglass insulation.

Electrical Information:

Each unit is equipped with a 60", three wire grounded power cord which terminiates with a standard three pronged male plug. The 120 V unit uses a NEMA 5-15P plug.

Electrical Specifications:

RW-1V: 120V, 500W, 4.2 Amps
RW-2V: 120V, 700W, 5.8 Amps

Dimensions:

RW-1V: $8\frac{1}{4}$" H x $10\frac{1}{2}$" Dia.
(21 cm x 26.7 cm)
RW-2V: $8\frac{1}{4}$" H x $12\frac{1}{2}$" Dia
(21 cm x 31.8 cm)

Capacity:

RW-1V: 7 qts. (6.6 L)
RW-2V: 11 qts. (10.4 L)

Ship Weight:

	Standard	Special Pkg.*
RW-1V:	10 lbs. (4.5 kg)	11 lbs. (5 kg)
RW-2V:	11 lbs. (5 kg)	12 lbs. (5.4 kg)

*Special package includes inset, hinged cover and ladle.

F.O.B./ Dallas, TX

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 (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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