

Display Warming Cabinet

Models: ☐ DWC-13-1 ☐ DWC-13-2 ☐ DW	C-13-2S 🗌 DWC-17-1 🔲 I	DWC-17-2 🗌 DWC-17-2S
	OLIANITITY:	ITFM#·

Designed Smart.

PRODUCT:

Easy to Merchandise foods

- New APW Wyott Display Warming Cabinets are ideal for driving impulse sales of a variety of hot foods.
- Clear acrylic front and sides allow your consumers to easily see sandwiches, burritos or other food offerings.
- Light on top of the unit illuminates the product, drawing increased attention to the food.
- Attractive domed cover draws consumers attention, and can easily be merchandised with add-on "food decals".
- Two attractive chrome shelves slant forward, presenting food in the best visibility and access.

Keeps Food at Ideal "Safe" Temperatures

- This Display Warmer Cabinet will keep hot foods at a safe holding temperature above 150 degrees for extended periods of time.
- Temperature is consistent throughout the cabinet by means of a circulating fan.
- Unit quickly recovers to "safe temperatures" when doors are open.

Efficient use of Counter Space, Low Energy use

- APW Wyott's Display Warmer Cabinets take up a minimum amount of space on the counter but are designed to hold a significant amount of inventory.
- Efficient Heat system is very economical to run.

Easy to Use and Clean

- "Front and Back" doors allow the consumer to "self serve" from the front and the clerk to Load" from behind the counter. (Single door standard, dual door option.)
- Rack is easy to remove for cleaning. Stainless Steel insides wipe clean with damp cloth.
- Unit is lightweight and can be moved to other parts of the store very easily.
- Self closing doors are available for the dual door units.(Option)

Built Solid.

Built for long life.

- Stainless Steel base is built for maximum durability.
- Thick Acrylic sides and polystyrene top are designed to take significant abuse on the countertop.

Reliability backed by APW Wyott's Warranty

- APW Wyott's Display Warmer Cabinet is backed by a 1 year limited warranty, and a 1 year on-site labor warranty.
- Certified by the following agencies:











MODEL DWC-13 DISPLAY CABINET



Options

- Dual doors. (DWC-17-2, DWC-13-2)
- Self-closing doors. (Available on dual door units only-designated by "S" after model number).
- Black sides, black top version.



729 Third Avenue • Dallas, TX 75226 • 1-800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976



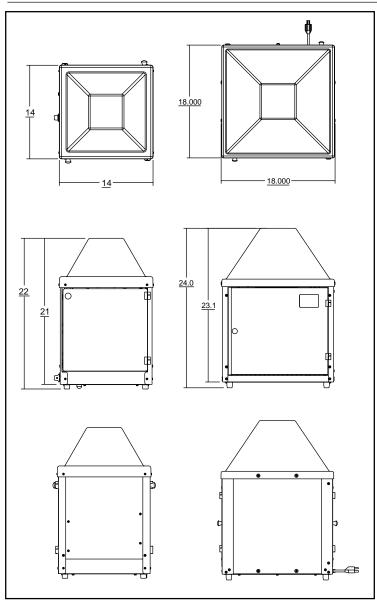
For more information e-mail us at: Info@APWwyott.com

APW (f

Display Warming Cabinet

Models: ☐ DWC-13-1 ☐ DWC-13-2 ☐ DWC-13-2S ☐ DWC-17-1 ☐ DWC-17-2 ☐ DWC-17-2S

PRODUCT: QUANTITY: ITEM#:



PRODUCT SPECIFICATIONS

Construction:

Stainless steel base; Aluminum side bars, acrylic front, back, and sides; Polystyrene Top.

Electrical Information:

The 120V unit is equipped with at least a 60" three wire grounded cord with terminates with a standard three pronged male plug. The 120V utilizes a NEMA 5-15P plug. A 50 watt bulb is used at the top of the DWC-17 and a 40 watt bulb is used at the top of the DWC-13.

Electrical Specifications:

DWC-17: 120V, 600 W, 5 Amps. DWC-13: 120V, 500 W, 4.17 Amps

Overall Dimentions:

DWC-17: Exterior: 24" high x 18" wide

x 18" deep

Interior: 13 1/2" high x 17" wide

x 17" deep

DWC-13: Exterior: 22" high x 14" wide

x 14" deep

Interior: 11.5" high x 13" wide

x 13" deep

Ship Weight:

DWC-17: 48 lbs (21.6 kg) DWC-13: 25 lbs (11.3 kg)

F.O.B. / Dallas, TX

Capacity:

DWC-17: Up to 40 wrapped sandwiches

Up to 20 burritos

DWC-13: Up to 14 wrapped sandwiches

Up to 8 burritos

World Class Support

DWC-13

World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at 1-800-527-2100 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

DWC-17

Most Extensive Service System in the Industry! APW Wyott has three levels of service support for your needs:

- Direct Service Hot Line to Service Department, call 1-800-752-0863.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at 1-800-733-2203.
- National Service Cooperative®, call 1-800-298-1862.



APW Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226 • 1-800-527-2100 • 1-214-421-7366 • FAX 1-214- 565-0976

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

Rev. 1/1/2003 #1809

Free Manuals Download Website

http://myh66.com

http://usermanuals.us

http://www.somanuals.com

http://www.4manuals.cc

http://www.manual-lib.com

http://www.404manual.com

http://www.luxmanual.com

http://aubethermostatmanual.com

Golf course search by state

http://golfingnear.com

Email search by domain

http://emailbydomain.com

Auto manuals search

http://auto.somanuals.com

TV manuals search

http://tv.somanuals.com