



# 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 Wyatt 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.



- Certified by the following agencies:



## APW Wyatt 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)



MODEL RW-1V COUNTERTOP ROUND WARMER



MODEL RW-2V COUNTERTOP ROUND WARMER

Classic Warmer Merchandising Cases



See reverse side for product specifications.



## APW Wyatt 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](mailto:Info@APWwyott.com)

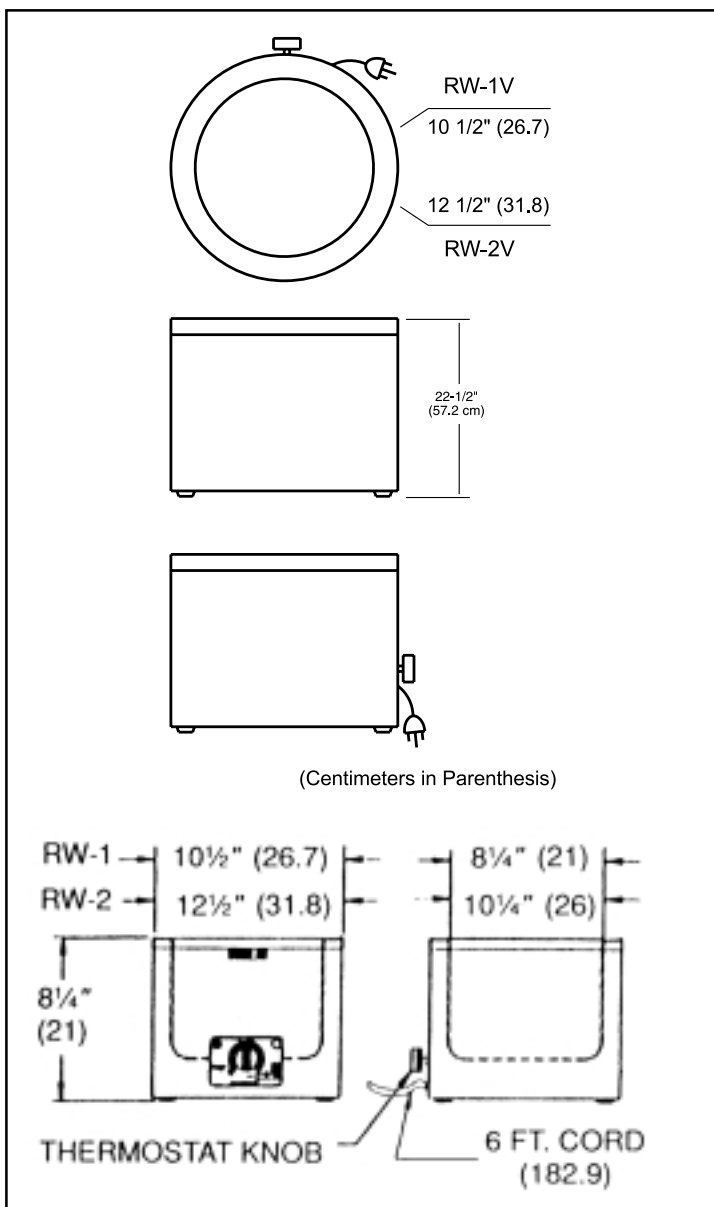
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**APW**  
*wyott***Classic Countertop  
Round Warmers**Model:  RW-1V  RW-2V

PRODUCT:

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Model RW-1V &amp; 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 terminates 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 1/4" H x 10 1/2" Dia.  
(21 cm x 26.7 cm)  
RW-2V: 8 1/4" H x 12 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**RW-1V: 10 lbs. (4.5 kg)  
RW-2V: 11 lbs. (5 kg)**Special Pkg.\***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](http://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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*wyott***APW Wyott Foodservice Equipment Company**

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For more information e-mail us at: [Info@APWwyott.com](mailto:Info@APWwyott.com)

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