Fractional Countertop Warmers
W-6 W-9 & W-12

Models ☐ W-6 ☐ W-9 ☐ W-12

PRODUCT: QUANTITY: ITEM:

Designed Smart

Warmers are constructed and designed to have the product held precooked and up to serving temperature before the product is placed in the warming unit.



Pumps & lids by others

Standard Features

- Constructed with deep-drawn one piece liner in austenite stainless steel
- Compact, portable and inexpensive
- Easy to clean
- 1/3 low-temp topping warmer holds chocolate, icings and toppings at perfect temperatures
- Direct Reading know 80°F (27°C to 104°C). On thermostatically controlled units.
- Bulb and Capillary thermostat or digitally controlled with thermocouple
- Insulated well, sides & bottom

Reliability Backed by APW Wyott's Warranty

All APW Wyott Warmers are backed by a 1 year parts and labor warranty, including on-site service calls within 50 miles of authorized service technicians.

Certified by the following agencies:

APW Wyott Foodservice Equipment Company • 1307 N. Watters Rd.; Suite 180, Allen, Texas 75013
(800) 527-2100 • (972)908-6100 • Fax (214) 565-0976 • www.apwwyott.com

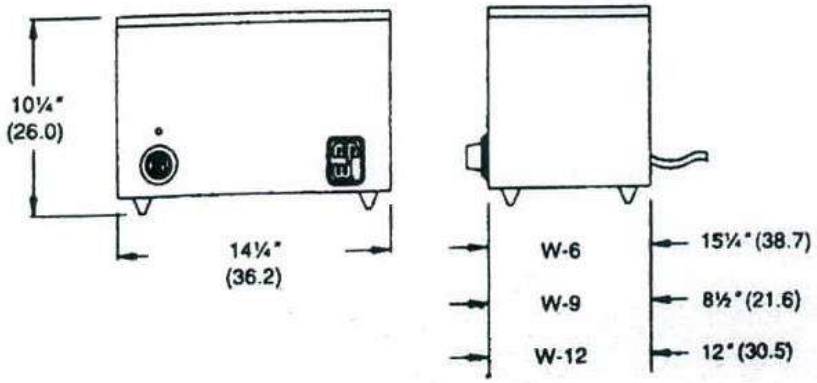
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PRODUCT: QUANTITY: ITEM:

Product Specifications



Model	Width	Height	Depth	Lbs
W-6	14 ¼"	10 ¼"	15 ¼"	25
W-9	14 ¼ "	10 ¼"	8 ½"	18
W-12	14 ¼"	10 ¼"	12"	20

Dimension Notes:
Width & Height the same for all models, only depth varies. Only 2-well thermostatic version shown for clarity. W-6 holds four 1/6 size pans. W-9 holds two 1/6 size pans. W-12 hold four 1/9 size pans

Construction / Operation:
Stainless steel. Metal Sheath tubular heating element with low resistance for longer element life. Units are thermostatically controlled.

Electrical Information:
Each unit is equipped with at least a 6" cord and plug provided to meet NEMA requirements.

Electrical Specifications:

Model	Amps	Volts	Watts
W-6	6.7	120/240V	800
W-9	3.3	120/240V	400
W-12	6.7	120V	800

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

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