

DESIGNED SMART. BUILT SOLID.®

## INSTALLATION AND OPERATING INSTRUCTIONS

### Countertop Equipment WARMERS / COOKERS / HOLDERS

Portable Display Warmers | Counter Top Warmers - Full Size & Fractional | Hot Plates



**WARNING:** California Residents Only. This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).



**WARNING:** For your safety do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Keep the area free and clear of combustibles. (See ANZI Z83.14B, 1991)



**WARNING:** Improper installation, operation, service or maintenance can cause property damage, injury or death. Read and understand these instructions thoroughly before positioning, installing, maintaining or servicing this equipment.



Initial heating of appliance may generate smoke or fumes and must be done in a well ventilated area. Overexposure to smoke or fumes may cause nausea or dizziness.

APW Wyott® cooking equipment has been engineered to provide you with year-round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.



For Canadian and CE approval see individual specification sheet.

P/N 57213 REV B 08/21

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APW Wyott takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.









Installation and start-up should be performed by a qualified installer who thoroughly read, understands and follows these instruction.

If you have questions concerning the installation, operation, maintenance or service of this product, contact APW Wyott Foodservice Equipment Company’s “ Technical Service Department”.





























### SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation are fully trained and are aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows:

	<b>DANGER:</b> This symbol warns of imminent hazard which will result in serious injury or death.	
	<b>WARNING:</b> This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.	
	<b>CAUTION:</b> This symbol refers to a potential hazard or unsafe practice, which may result in minor or moderate injury or product or property damage.	
	<b>NOTICE:</b> This symbol refers to information that needs special attention or must be fully understood even though not dangerous.	

## 1. IMPORTANT SAFETY INSTRUCTIONS

	<b>WARNING:</b> Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.	
	<b>WARNING:</b> Unit is not waterproof. DO NOT submerge in water. Do not operate if it has been submerged in water.	
	<b>IMPORTANT:</b> Read the following important safety instructions to avoid personal injury or death, and to avoid damage to the equipment or property.	
	<b>WARNING:</b> To avoid any injury, turn the power switch off at the fuse disconnect switch/circuit breaker or unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.	
	<b>WARNING:</b> To avoid electrical shock, always unplug the unit before performing cleaning or maintenance.	
	<b>WARNING:</b> Do not place food product directly onto hardcoat surface. Food product must be wrapped, boxed or on a food pan.	
	<b>WARNING:</b> For safe and proper operation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.	
	<b>WARNING:</b> To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.	
	<b>WARNING:</b> Only light bulbs which meet or exceed N.S.F. Standards, specifically designed for food holding areas must be used. Breakage of light bulbs not specially coated could result in personal injury and/or food contamination.	
	<b>WARNING:</b> If service is required on this unit, contact your authorized APW Wyott Service Agent, or contact the APW Wyott Service Department directly at (800) 527-2100; fax (214) 565-0976.	
	<b>WARNING:</b> Genuine APW Wyott Replacement Parts are specified to operate safely in the environments in which they are used. Some after market or generic replacement parts do not have the characteristics that will allow them to operate safely in APW Wyott equipment. It is essential to use APW Wyott Replacement Parts when repairing APW Wyott equipment. Failure to use APW Wyott Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.	
	<b>WARNING:</b> This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized APW Wyott Service Agents and genuine APW Wyott Parts when service is required.	
	<b>CAUTION:</b> Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.	
	<b>CAUTION:</b> Locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or it’s contents from accidentally falling, and strong enough to support the weight of the unit and food.	



**CAUTION:** The National Sanitation Foundation (NSF) requires that units over 36" (91 cm) in length or weighing more than 80 lbs. (36 kg) to be either sealed or raised on the installation surface. If this unit cannot be sealed at the point of use, 4" (10 cm) legs are included to allow for proper cleaning access below unit.



**CAUTION:** Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit, marring it's appearance and making it susceptible to dirt accumulation.



**CAUTION:** Only soft cleaning cloths should be used to clean breath protector(s). Breath protector(s) are made of shatterproof polycarbonate and will scratch if proper care is not taken.



## 2. GENERAL INFORMATION

### General Installation

1. Always clean equipment thoroughly before first use. (See general cleaning instructions.)
2. Check rating label for your model designation & electrical rating.
3. Locate equipment on level counter and plug into a grounded outlet so that the plug is accessible. (See individual description for electrical loads.) On units bearing the CE marking the appliance must be connected by an earthing cable to all other units in the complete installation and hence to an independent earth connection.

### General Operating Instructions

1. All foodservice equipment should be operated by trained personnel.
2. Do not allow your customers to come in contact with any surface labeled "CAUTIONHOT."
3. Where applicable: Never pour cold water into dry heated units.
4. Where applicable, do not cook, warm or hold food directly in liner pans (well pans). Always use steam table pans/insets, etc.
5. Never hold food below 150°F (66°C)

### General Cleaning Instructions

1. NEVER clean any electrical unit by immersing it in water. Unplug unit before surface cleaning.
2. Always clean equipment thoroughly before first use. Clean unit daily. Except where noted on charts: Use warm, soapy water. Mild cleansers & PLASTIC scouring pads may be used to remove baked-on food & water scale.
3. Unplug all units before cleaning or servicing. All service should be performed by an APW Wyott authorized service agency.
4. Do not use chlorides or chloride-based products in this unit. Always clean equipment before first use. Clean unit daily. Use warm, soapy water. Rinse thoroughly to remove all residue. Chlorides, chloride-based products and improper cleaning may cause corrosion and pitting. Failure to comply with these instructions may void unit warranty.

### 3. GENERAL TROUBLESHOOTING

#### Always ask & check:

1. Is the unit plugged in?
2. Check circuit breaker.
3. Is power switch on & pilot light glowing?
4. Check rating label. Are you operating unit on proper voltage? If the supply cord is damaged, it should only be replaced by an identical supply cord. If the above checks out, and you still have problems, call an APW authorized service agency.

### 4. MERCHANDISERS, TOPPING DISPENSERS Model: W-4 Package, Ladle Dispensers



#### Electrical Specifications:

120 Volt, 3.3Amp. 230 Volt, 1.6Amp.

#### Installation:

1. Follow General Installation Instructions on page 4.
2. Carefully apply merchandising decal to cleaned warmer surface.
3. Install inset retaining ring inside well.

#### Operation:

1. Follow General Operating Instructions on page 4.
2. Add 2 cups (0.47 litre) hot water 120°-140°F (50°-60°C) to well pan.
3. Turn infinite control to "HI" position and preheat for approximately 10 minutes.
4. Place covered 4 qt. - 6 1/2 (4 litre - 165 mm) inset with preheated product into well.
5. Readjust control to #2 to #4 depending on the amount and/or thickness of product in inset.
6. Keep inset covered to maintain ideal serving temperature.
7. Do not let well run dry.

#### Daily Cleaning

1. Refrigerate remaining product according to local codes.
2. Follow General Cleaning Instructions for proper cleaning.

## 5. KETTLE COOKER / WARMER

Model: Kettle Cooker.



### Electrical Specifications:

120 volt, 6.7 amp. 230 volt, 3.2 amp.

### Installation:

1. Follow General Installation Instructions on page 4.
2. Remove Soup of the Day Cards from inside well pan.

### Operation:

1. Add 1 1/2 quarts (1.4 litres) of hot water 120°-140°F (50°-60°C) to well pan.
2. Turn control to “cooking” position and preheat for 10 minutes.
3. Place covered inset with refrigerated or preheated product into well.
4. a. Continue using “Cooking” position for refrigerated product. Stir frequently. Turn to “Serve” once serving temperature is reached. Or  
b. Turn dial immediately to “Serve” Position if preheated product is used.
5. Do not let well run dry.

### Daily Cleaning

1. Refrigerate remaining product.
2. Follow General Information on page 4.

Model: Warmer Kettle.

### Electrical Specifications:

120 volt, 4.2 amp, 230 volt, 2.0 amp.

### Installation:

1. Locate by outlet. CAUTION: Do not plug unit in until designated.
2. Remove Soup of the Day Cards from inside well pan. \*Follow General Instructions.

### Operation:

1. Add 1 1/2 quarts (1.4 litre) of hot water 120°-140°F (50°-60°C) to well pan.
2. Now, plug in unit and preheat product into well. Stir, as needed.
3. Do not let well run dry.
4. Important: To turn unit off, UNPLUG from outlet.

### Daily Cleaning:

1. Refrigerate remaining product .
2. Follow General Instructions for proper cleaning.

## 6. DISPLAY WARMING EQUIPMENT

### Model: Counter Mount Display Warmer.

#### Electrical Specifications:

##### Domestic Models:

HL-1A 120 Volt, 500 Watts 4.2 Amp

##### Export Models:

HL-1A 240 Volt, 500 Watts 2.0 Amp

#### Installation:

1. Follow General Installation Instructions on page 4.
2. Prepare counter for warmer by:
  - A. Drilling 3/8" diameter hole, maximum counter thickness 5/8".
  - B. Mount warmer securely with washer & nut provided. Washer & nut should be installed on the underside of the counter.
3. Unwrap heat lamps and screw into lamp holders.

#### Operation:

1. Follow General Operating Instructions on page 4.
2. Switch on unit. Place precooked product under heat source. Use standard full-size or fractional steamtable pans & perforated pan bottoms (maximum heat coverage is 12" x 20" or 300 mm x 500 mm).

#### Daily Cleaning:

1. Follow General Cleaning Instructions on page 4.

## 7. WARMERS / COOKERS / HOLDERS / DISPLAY WARMERS

Models: PD-1A & DW-1A Portable Display Warmers.



#### Electrical Specifications:

##### Domestic Models:

DW-1A120 Volt, 500 Watts, 4.2 Amp

PD-1A120 Volt, 575 Watts, 4.5 Amp

##### Export Models:

DW-1A240 Volt, 500W, 2.0 Amp.

PD-1A-CE 240 Volt, 575 Watts, 2.3 Amp

PD-1A-CE 230 Volt, 575 Watts, 2.5 Amp

#### Installation:

1. Follow General Installation Instructions on page 4.
2. Bulb Style: Unwrap heat lamps & screw into lamp holders.  
Strip Style w/lights: Remove protective cardboard from lights.

#### Operation:

1. Follow General Operating Instructions on page 4.
2. Switch on unit, place precooked product under heat source.  
Base accepts standard 12 x 20 or fractional steamtable or Gastronorm pans (maximum 4" or 100mm deep) and Perforated pan bottoms.

#### Daily Cleaning:

1. Follow General Cleaning Instructions on page 4.



## 8. COOKERS / WARMERS / SERVERS

**Models: RW-1V, RW-1V-SP, RW-2V & RW-2V-SP Classic Round Warmers**

**Models: RCW-7, RCW-7SP, RCW-11 & RCW-11SP Classic Countertop Round Cookers/Servers**



### Electrical Specifications:

RW-1V 120 Volt, 500 Watt, 4.2 Amp

RW-2V 120 Volt, 700 Watt, 5.8 Amp

RCW-7 120 Volt, 1000 Watt, 8.3 Amp

RCW-11 120 Volt, 1200 Watt, 10.0 Amp

RW-1V-SP 120 Volt, 500 Watt, 4.2 Amp

RW-2V-SP 120 Volt, 700 Watt, 5.8 Amp

RCW-7SP 120 Volt, 1000 Watt, 8.3 Amp

RCW-11SP 120 Volt, 1200 Watt, 10.0 Amp

### Installation:

1. Follow General Installation Instructions on page 4.

### Operation:

1. Follow General Operating Instructions on page 4.
2. Add hot water 120-140° (50-60°C) to well pan: RW-1V & RCW-7, use 3 cups (0.7 litre); RW-2V & RCW-11, use 5 cups (1.2 litre).
3. Turn thermostat to “High” position and preheat for approximately 10 minutes.
4. For RW-1V & RW-2V’s, place covered inset with product into well.  
4A For RCW-7 & RCW-11’s, place covered inset with or product into well. Cook on high; if using refrigerated product, stir frequently.
5. To keep warm readjust control to “Low” - “Medium” setting depending upon the amount and thickness of product in inset.
6. Keep inset covered to maintain ideal serving temperature.

### Daily Cleaning:

1. Refrigerate remaining product.
2. Follow General Cleaning Instructions on page 4.

**Models: W-1, W-2, W-3, W-4, W-3V, W-43V Warmers**

### Electrical Specifications:

W-1 (7qt.) 120 volt, 4.2 amp. 230 volt, 2.0 amp.

W-2 (11 qt.) 120 volt, 6.7 amp. 230 volt, 3.2 amp.

W-3 (22qt.) 120 volt, 10 amp. 230 volt, 4.8 amp.

W-4 (4qt.) 120 volt, 3.3 amp. 230 volt, 1.6 amp.

W-3V (22qt.) 120 volt, 6.3 amp. 230 volt, 4.8 amp.

W-43V (29qt.) 120 volt, 6.3 amp. 230 volt, 4.8 amp.



### Installation:

1. Follow General Instructions on page 4.

### Operation:

1. Follow General Operating Instructions on page 4.
2. Add hot water (120°-140°) to well pan: W-1, use: 3 cups (0.7 litre) W-2, use: 6 cups (1 1/2 qts.) (1.4 litre) W-3 & W-3V, use: 4 qts. (1 gallon) (4 litre) W-4, use: 2 cups (0.5 litre)
3. Turn infinite control to “HI” position and preheat for approximately 10 minutes.
4. Place: Covered inset (W-1, W-2, W-4) Covered full-size or fractional steamtable pans (W-3, W-3V) with preheated product into well.
5. Readjust control to 2” - 4” setting depending on the amount and/or thickness of product.
6. Keep inset/steamtable pan(s) covered to maintain ideal serving temperature.

### Daily Cleaning:

1. Refrigerate remaining product.
2. Follow General Cleaning Instructions on page 4.



## 9. WARMERS / COOKERS / HOLDERS / COOKERS / WARMERS / SERVERS

Models: CW-1B, CW-2A, CW-3A, CWM-2A, W-12, W-6, W-9  
Cooker/Warmer/Servers/Fractional Warmers



### Electrical Specifications:

- CW-1 B(11 qt.), 120 volt, 6.7 amp. 230 volt, 3.2 amp.
- W-6 (2/3 size - 15 qt.) 120 volt, 6.7 amp. 230 volt, 3.2 amp.
- W-1 2 (1/2 size - 11 qt.) 120 volt, 6.7 amp. 230 volt, 3.2 amp.
- CW-2A (22 qt.) 120 volt, 12.5 amp. 230 volt, 6.0 amp.
- CW-3A (29 qt.) 120 volt, 15 amp. 230 volt, 7.8 amp.
- W-9 (1/3 size - 7 qt.) 120 volt, 3.3 amp. 230 volt, 7.2 amp.

### Installation:

1. Follow General Instructions on page 4.

### Operation:

1. Follow General Operating Instructions on page 4.
2. Add hot water 120°-140°F (50°-60°C) to well pan: CW-1B, use: 1 ½ qts. (6 cups) (1.5 litre)  
CW-2A, use: 4 qts. (1 gallon) (4 litre) W-6, use 2 ½ qts. (10 cups) (2.5 litre) W-9, use: 3 cups  
(0.7 litre) W-12, use: 2 qts. (8 cups) (2 litre) RCPW/CWM-2A, use: 4 qts. (1 gallon) (4 litre) each well.
3. Turn thermostat control to “10” setting and preheat for approximately 15 minutes.
4. Place: Covered inset (CW-1B) Covered full size or fractional steam table pans (CW-2A). Covered fractional steam table pans (W-6,W-12,W-9) with refrigerated or preheated product into well.
5. a Continue using “10” dial setting for refrigerated product: Stir frequently. Turn to “4” or “5” setting once serving temperature is reached, or  
b Readjust control to “4” or “5” setting depending on the amount and/or thickness of product, if preheated product is used.
6. Keep inset/steam table pan(s) covered to maintain ideal serving temperature.
7. Do not let well run dry.

### Daily Cleaning:

1. Refrigerate remaining product.
2. Follow General Cleaning Instructions on page 4.

## 10. Hot Plates

Models: CP-1A, CP-2A, CHP-1A Hot Plates

### Electrical Specifications:

- CP-1A (Single eye) 120 volt, 10.4 amp. 230 volt, 5.0 amp
- CP-2A (Double Eye) 120 volt, 15 amp. 230 volt 7.2 amp
- CHP-1A 120 volt, 13.8 amp. 230 volt, 6.6 amp

### Installation:

1. Follow General Installation Instructions on page 4.

### Operation:

1. Follow General Operating Instructions on page 4.
2. Turn infinite control knob(s) to desired setting (higher numbers are higher temperatures).  
Operates like an electric range.  
Note: The double hot plate has one hotter burner (labeled 1250W) for quick heat-up. The other burner is labeled 550W for warming & holding. The single burner hot plate is 1250W.

### Daily Cleaning:

1. Follow General Cleaning Instructions on page 4.





## LIMITED EQUIPMENT WARRANTY

APW warrants to the original purchaser of new APW's products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by APW and upon proper installation and start-up in accordance with the instructions supplied with each APW unit. APWs' obligation under this warranty is limited to a period of one [1] year from the date of original installation, or eighteen [18] months from original invoice date, whichever occurs first. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at APWs' discretion have the parts replaced or repaired by APW or a APWs-authorized service agency.

## THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by an APW authorized service agency. APW will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest APW-authorized service agency must be used. APW will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

## CONTACT

Should you require any assistance regarding the operation or maintenance of any APW Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: [TechService@partstown.com](mailto:TechService@partstown.com)

[www.apwwyott.com](http://www.apwwyott.com)

## WARRANTY EXCLUSIONS

### THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

APWs' sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. APW is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without APWs' approval will void the warranty.
- Units exceeding one [1] year from original installation date, or more than eighteen [18] months from original invoice date, whichever comes first.

## ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

**The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.**