

Convection Warming Drawers

PRODUCT:

QUANTITY:

UWD-2CMF

Designed Smart.

Bid Specifications

All drawers are manufactured of heavy-duty stainless steel construction with inner wrapper enclosing 1" of heavy fiberglass insulation. Each drawer is equipped with heavy-duty self-closing stainless steel drawer slides. Each drawer has a convection fan, power switch, and indicator lamp and is individually controlled by a recessed thermostat. Heating elements have a configuration that allows even heat transfer to each pan for a temperature range of 100°F – 200°F (38°C – 93°C). Drawers are fully interchangeable with a removable stainless steel perforated drawer pan of 18" x 22" x 7" deep. Each drawer has built-in horizontal handles of solid stainless steel across the top width of each drawer. Free standing units come with heavy-duty legs.



MODEL WD Convection Warming Drawer

APW Wyott Design Features

- Convection fan.
- Heavy-duty stainless steel with 1" fiberglass insulation.
- 200 lb. stainless steel drawer slides.
- Stackable for multiple drawers of over three drawers.
- Each drawer individually controlled by recessed thermostat with indicator lamp.
- Temperature range of 100°F 200°F (38°C 93°C).
- Each drawer has removable 18" x 22" x 7" deep stainless steel perforated drawer pan.

Built Solid.

Reliability backed by APW Wyott's Warranty

 All APW Wyott Convection Warming Drawers 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:





Perforated drawer pan (33832)
6" Legs (87327)

Options



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



Convection Warming Drawers

UWD-2CMF



Model WD Convection Warming Drawer

PRODUCT SPECIFICATIONS

Construction:

Stainless steel construction with 1" fiberglass insulation.

Model	Electrical	Dimensions	Ship Wt.
WD-2CMF	120V, 1000W, 8.3 Amps	27¾" H x 30¹¼₅" W x 28" D (69.5 cm x 77.9 cm x 71.1 cm)	254 lbs. (114 kg)

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 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 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.

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



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