

PRODUCT

QUANTITY:

ITEM #

MODELS: CWi-2A

CWi-2A & CW-1B

- Designed to cook and hold pre-cooked foods from frozen state.
- Perfect for soups, chilis, and other dishes that need a quick thaw during the cooking cycles and a gentle warming heat for serving.
- CWi-2A model has unique “serpentine shaped” heating elements that evenly distribute heat throughout the unit.
- Provided with insulation to protect interior parts and countertops from heat build-up.
- CW-1B accepts an 11 qt. inset, or with adaptor, a 7 or 4 qt. inset.
- Both models are provided with knob guards.



Construction

- Constructed with heavy-duty stainless steel for excellent durability.
- Inside liner made with stainless steel.
- Steel “element support” stabilizes heating elements and reflects heat toward food.

Options

CWi-2A Options:

- Two 7 quart Adapter Plates (14883)
- Three 4 quart Adapter Plates (14886)
- One 7 qt / One 11 qt Adapter Plate (14880)

Design Features

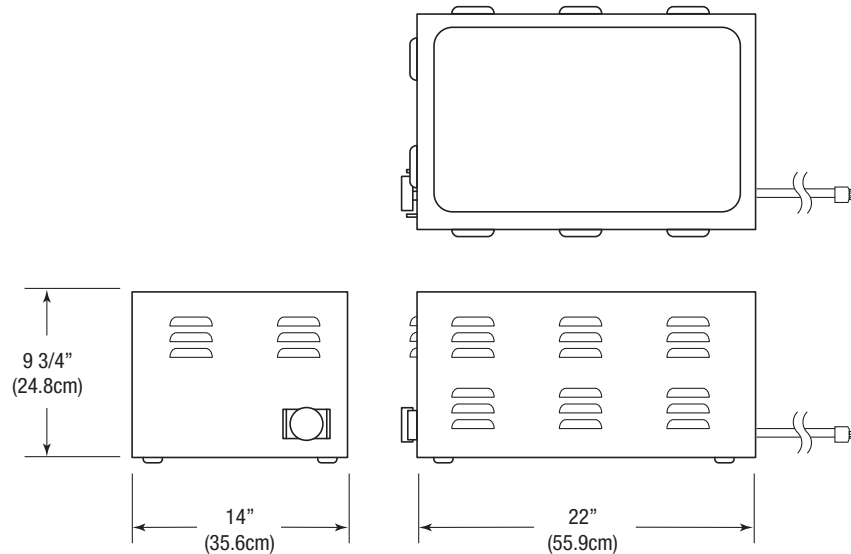
- Wet Usage 100°F to 212°F (38°C to 100°C) recommended.
- Heavy-duty stainless steel for long life.
- Easy to clean.
- Thermostatically controlled.
- Great for buffets, serving lines, back bars or back-of-the-house.
- Handles breakfast, lunch and dinner.
- Pans and insets not included.



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Specifications

Construction

Stainless steel housing and liner pan, 1" fiberglass insulation, 1" rubber legs.

Capacity:

CWi-2A: 22 qt

Dimensions (H x W x D)

CWi-2A 9 3/4" x 14" x 22"
(25 cm x 36 cm x 56 cm)

Electrical

Each unit is equipped with a 60" three wire grounded power cord which terminates with a standard three pronged male plug. The 120V unit uses a NEMA 5-15 plug. The 240V unit uses a NEMA 6-15P 90° plug.

CWi-2A 120V, 1500 W, 12.5 Amps
240V, 1600 W, 6.7 Amps
208V, 1200 W, 5.8 Amps

Shipping

CWi-2A 21 Lbs (13.3kg)

Freight Class: 92 1/2

FOB: Arizona, 85621