

PRODUCT

QUANTITY:

ITEM #

MODELS: W-3Vi

W-3Vi

- The W-3Vi warmer has an energy efficient design that keeps hot food at the perfect serving temperature.
- The unique serpentine shaped heating element evenly distributes heat throughout the unit.
- The warmer is provided with insulation to protect interior parts and countertops from heat build-up.
- Designed to run either with water (best option) or dry (will not harm warmer).

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.



Design Features

- 22 qt. capacity
- All Stainless steel well pan and housing
- Superior element configuration
- Heavy-duty wiring extends element life
- Bottom-insulated
- Infinite temperature control
- Accepts all APW Wyott steam table pans and accessories





X*Pert Series Classic Countertop 12" x 20" Warmers

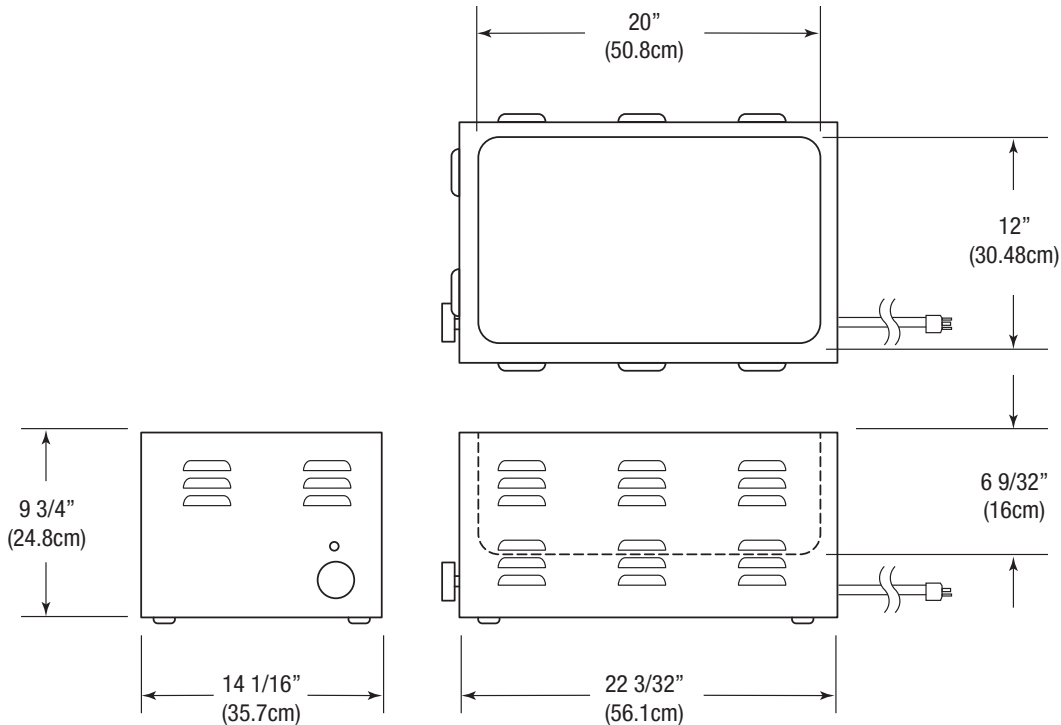
Value • Performance • Quality

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Specifications

Construction

Stainless steel well pan and housing; fiberglass insulation

Capacity:

22 qts (21L)

Dimensions (H x W x D)

9 3/4" x 14 1/16" x 22 3/32"
(24.7 cm x 35.7 cm x 56.1 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. plug.

120V, 1200 W, 10 Amps

240V, 1200W, 5 Amps

230V, 1100W, 4.8 Amps

Shipping

30 Lbs (10.9 kg)

Freight Class: 92 1/2

FOB: Arizona, 85621



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