

Stationary Models with Coated Steel Legs and Undershef WT-3 WT-4 WT-5
 Stationary Models with Stainless Steel Legs and Undershef WT-3S WT-4S WT-5S
 Portable Models WITH Coated Steel Legs and Undershef PWT-3 PWT-4 PWT-5
 Portable Models WITH Coated Steel Legs and Undershef PWT-3S PWT-4S PWT-5S

PRODUCT:

QUANTITY:

ITEM:

Designed Smart

APW Hot Well Solid Top Tables are constructed of heavy duty stainless steel . Top is 16 gauge stainless steel reinforced with channel braces for a durable work surface.

- Legs are constructed of 1 5/8" O.D. galvanized tubing.
- Undershef constructed of 20 gauge galvanized steel.
- Stationary models have adjustable non-marking bullet feet.
- Portable models have 4" diameter swivel casters, two with brakes.



Model: WT-3

APW Wyott Design Features

- Heavy gauge stainless steel construction for the body.

Features include:

- 1" poly cutting board mounted on stainless steel shelf supported by stainless steel brackets.
- Units available with either stainless steel legs and under shelf or coated legs and under shelf.
- Portable units include drop brackets.

Options and Accessories

- Stainless Steel under shelf
- Dish Shelf
- Serving Shelf
- Deluxe Serving Shelf
- Buffet Shelf
- Tray Slide
- Solid Shelf

Reliability Backed by APW Wyott's Warranty

All APW Wyott cooking equipment is backed by a 1-year limited warranty and a 1-year on-site labor warrant. *

- Certified by the following agencies:





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PRODUCT:

QUANTITY:

ITEM:

PRODUCT SPECIFICATIONS

Construction:

Constructed of heavy duty stainless steel.

Freight Class: 85 verify

FOB: Standex Dock

Stationary

Non-Marking bullet feet.

| Model # | Desc | Dimensions | Weight |
|---------|---------------|--------------------------|--------|
| WT-3 | 48" Solid | 35" H x 48" W x 22 1/2"D | 85 |
| WT-4 | 63 1/2" Solid | 35" H x 63"W x 22 1/2"D | 105 |
| WT-5 | 79" Solid | 35"H x 79"W x 22 1/2"D | 125 |
| WT-3S | 48" Solid | 35" H x 48" W x 22 1/2"D | 85 |
| WT-4S | 63 1/2" Solid | 35" H x 63"W x 22 1/2"D | 105 |
| WT-5S | 79" Solid | 35"H x 79"W x 22 1/2"D | 125 |

Portable

4" – diameter casters, two with brake included

| Model # | Desc | Dimensions | Weight |
|---------|---------------|--------------------------|--------|
| PWT-3 | 48" Solid | 35" H x 48" W x 22 1/2"D | 90 |
| PWT-4 | 63 1/2" Solid | 35" H x 63"W x 22 1/2"D | 110 |
| PWT-5 | 79" Solid | 35"H x 79"W x 22 1/2"D | 130 |
| PWT-3S | 48" Solid | 35" H x 48" W x 22 1/2"D | 90 |
| PWT-4S | 63 1/2" Solid | 35" H x 63"W x 22 1/2"D | 110 |
| PWT-5S | 79" Solid | 35"H x 79"W x 22 1/2"D | 130 |

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



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