



A Standex Company

# X\*PERT™ Series Thermo Drawer™

## Heat. Hold. Merchandise.

MODELS: ☐ SPTU-30N ☐ SPTU-30 ☐ SPTU-50N ☐ SPTU-50

PRODUCT:

QUANTITY:

ITEM #:

## Save Time and Money Today!

The X\*PERT Series Thermo Drawer is the perfect complement to your roller grill. It will improve customer satisfaction with hot, fresh, quality food in a timely fashion. It will improve your overall operations by minimizing waste and reducing labor all while adhering to HACCP food safety standards.



## Designed Smart

### Innovative Design BENEFITS

- **NEW "Larger & Deeper Drawer"** designed to accommodate both standard size products as well as larger "jumbo" sized items.
- **Drawer is totally removable for easy cleaning** and utilizes heavy duty bearing/roller design for many years of problem free performance. Design will hold up to the tough demands of any self-serve application.
- **The Space Saver/Slim-line design** allows for this unit to be used with any roller grill system or as a stand-alone products "Heat, Hold & Serve" piece of foodservice equipment.
- **Increase holding times** for up to 6 hours without sacrificing the quality and appearance of the product
- **Reduce waste** from over-cooked product on the roller grill
- **Ensure even heat distribution** with innovative radiant heating system
- **Heat a variety of items** at the same time
- **Saves space** by fitting under your current roller grill with no loss of counter space
- Makes **product transfer fast, safe, and sanitary**
- **Optional Wire Rack** for heating breaded product

### Easy to Use Controls

- Simple control system makes unit extremely easy to operate
- Set the timer switch to a specified time and unit will go into HEAT mode
- Automatically enters HOLD mode when timer hits zero

### Innovative Heating System\*

- Soft Black Body Radiant heat source used for even heat distribution
- No hot spots in drawer
- Product temperature variance under 10°F while in HOLD mode.

\*Patent Pending

## APW Wyott Design Features

- Four Models to fit directly under virtually all industry standard roller grills
- Surfaces inside and out are stainless steel
- Removable drawer & heat pan for easy cleaning
- Optional Wire Rack for heating breaded product
- Optional Dividers for keeping product separated

## Reliability backed by APW Wyott's Warranty

All APW Wyott X\*PERT™ Series Thermo 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:



See reverse side for product specifications.



APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226  
(800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · [www.apwwyott.com](http://www.apwwyott.com) · [info@apwwyott.com](mailto:info@apwwyott.com)

Rev. 10/26/11bd



A Standex Company

# X\*PERT™ Series Thermo Drawer™

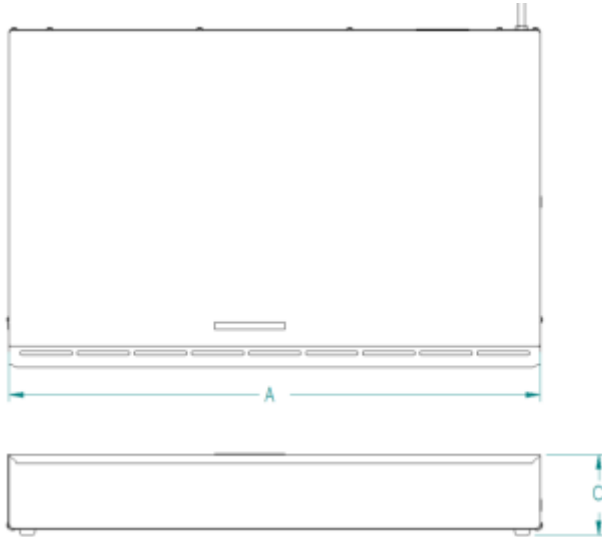
## Heat. Hold. Merchandise.

MODELS: ☐ SPTU-30N ☐ SPTU-30 ☐ SPTU-50N ☐ SPTU-50

PRODUCT:

QUANTITY:

ITEM #:



Model	A	B (Including Handle)	C (Including Feet)
SPTU-30N	19.25"	19.25"	4.625"
SPTU-30	23.75"	19.25"	4.625"
SPTU-50N	30.25"	19.25"	4.625"
<b>SPTU-50</b>	<b>34.75"</b>	<b>19.25"</b>	<b>4.625"</b>



### Construction:

Stainless steel inside and out. Cool to the touch exterior.

### Electrical Information:

Each unit is equipped with at least a 66", three wire grounded power cord, which terminates with a standard three-pronged male plug. The U.S. 120V units utilize a NEMA 5-15P plug, the U.S. 208/240V units utilize a NEMA 6-15P plug.

### Electrical Specifications:

Model	Amps	Volts	Watts
SPTU-30N	3.0	120	365
SPTU-30N	1.6 / 1.8	208/240	365
SPTU-30	4.125	120	495
SPTU-30	2.1 / 2.4	208/240	495
SPTU-50N	5.8	120	700
SPTU-50N	3.0 / 3.5	208/240	700
SPTU-50	5.8	120	700
SPTU-50	3.0 / 3.5	208/240	700



APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226  
(800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · [www.apwwyott.com](http://www.apwwyott.com) · [info@apwwyott.com](mailto:info@apwwyott.com)

Rev. 10/26/11bd