

CHDT 2 thru 6 Cold Hot Dual Temperature Wells

Model: CHDT-2 CHDT-3 CHDT-4 CHDT-5 CHDT-6

PRODUCT:

QUANTITY:

ITEM

Designed Smart

Bid Specification

The APW Wyott Cold/Hot Dual Temperature Wells combines the sophistication of electrically heating, with the technology to turn into a contained refrigerated cold pan. With one flip of the switch, the CHDT goes from hot to cold!

The CHDT system contains automatic water fill, high limited thermostat protector; NSF-4 electric required standard immersion heating system; flexible 24" conduit for optional counter mounting which connects to stainless steel control panel; and the ability for installation into metal or wooden counters. The CHDT is available in 5 different models (HFDW-2 thru 6), which allows the choice of holding 2 up to 6 standard pans. CHDT heavy-duty stainless steel's allows for superior durability and ultimate strength. It's built solid to last.

APW Wyott's CHDT systems Inc. LISTED, Underwriters Laboratories*, meets NSF International* and Canadian standard.*

Reliability backed by APW Wyott's Warranty

•APW Wyott's Food Wells are backed by 1 year parts and labor warranty



APW Wyott Design Features

- Quick and hassle free entry for functioning controls and temperature gauges
- Quicker refrigeration (larger compressors), and heating (immediately shifts heat by water
- Handles products at selected temperature (cold or hot)
- Features spacious one inch drainage system, and screen
- Heating feature has to be used in wet operation.

Options

- 2 to 6 Standard Inset Pans
- Installation in Metal or Wooden Counter



See reverse side for product specifications.



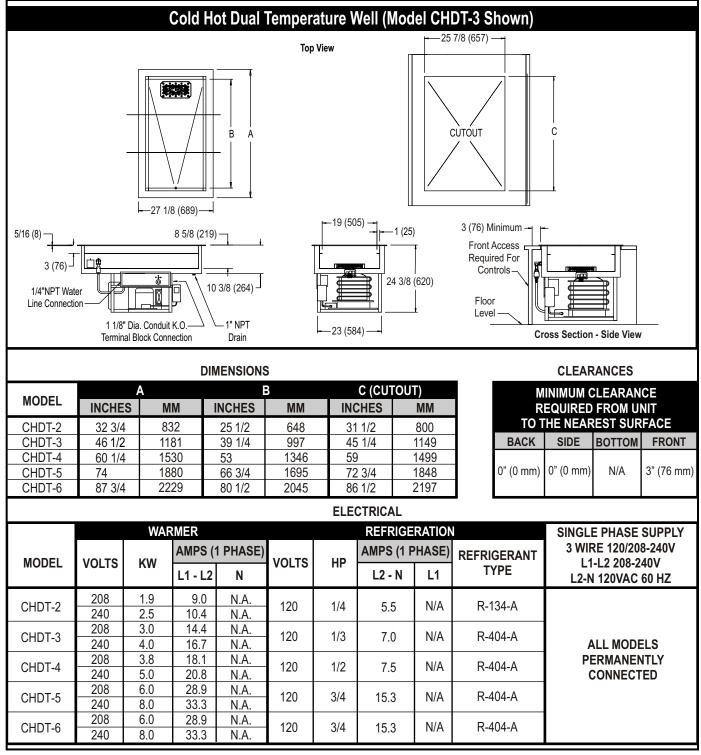
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*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.

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