

PRODUCT:

QUANTITY:

ITEM #:

Designed Smart

- Heavy-duty bottom mount, Insulated Rectangular Hot Food Well is designed for installation in metal countertop.
- Holds (2) 12x20 full size pans (6" deep) and also accommodates (1) full sized (18" x 26") bun pan.
- The units feature complete UL listed construction including electrical conduit, bezel and control box.
- All required adapters included.
- Unit is heated by two tubular calrod heat elements shaped in serpentine fashion for even heat distribution to pan base.
- Element mounted under well and secured by aluminized reflector shield for maximum efficiency.
- Thermostatically controlled for fast heat recovery.

Built Solid

- Food well is constructed of Welded 20 ga., Type 304, Stainless Steel Pan.
- Units shipped with drain are provided with stainless steel 1/2 NPT drain welded to bottom of pan and provided with removable screen.
- Entire heat assembly covered with a layer of 1 1/2" thick compressed fiberglass insulation fixed to bottom of pan with threaded studs for easy service.

Reliability backed by APW Wyott's Warranty

- All APW Wyott food wells 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:



Insulated Bottom Mount Hot Food Well FW-2026

APW Wyott Design Features

- Stainless steel drain coupling (unit with drain).
- Unit may be used WET or DRY (wet use offers best results).
- Easy access to heating elements.
- Thermostatic control with 36" capillary (effective length 26").
- Large indicating pilot light.
- Multiple units can be installed in same table or counter.

Options

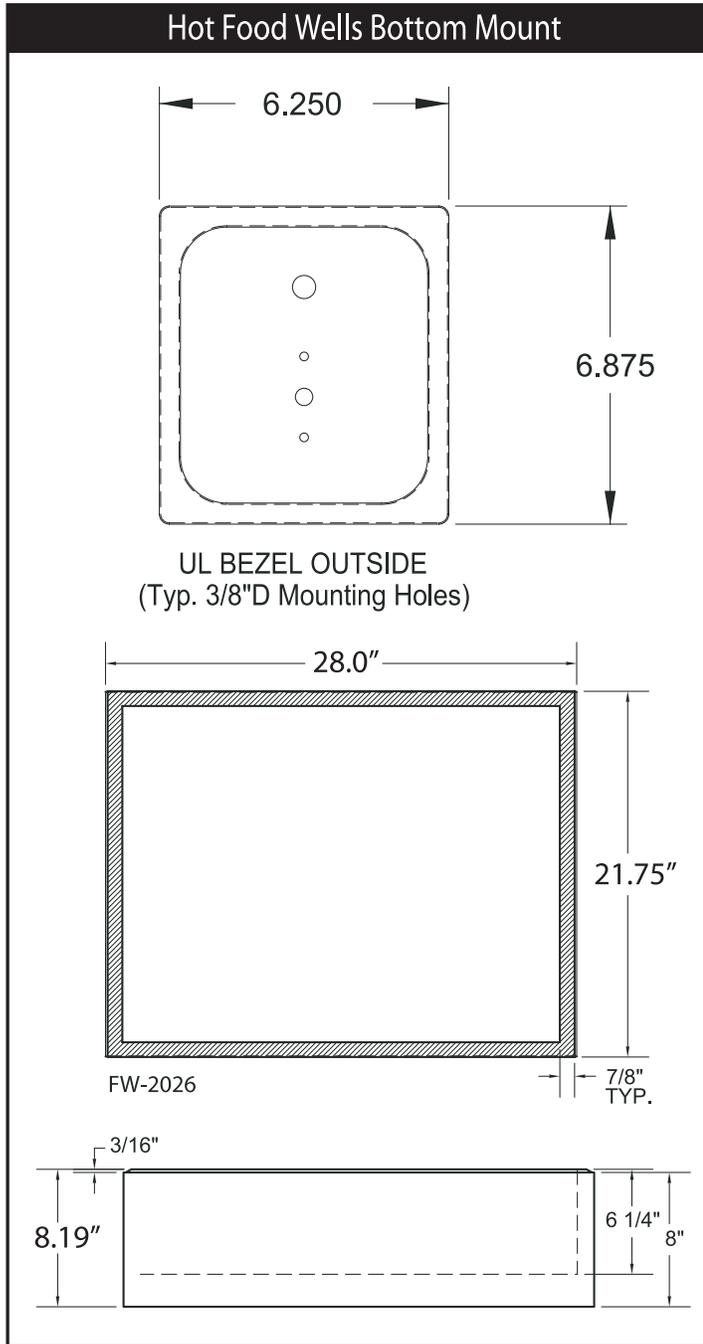
- Thermostat with 72" capillary (effective length 62")
- Drain kit (56420)
- Lever operated shut off valve (56360)

See reverse side for product specifications.

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PRODUCT SPECIFICATIONS

Construction:

Well is constructed of welded 304 stainless steel, with 28 ga., fully insulated aluminized steel outer housing. Units shipped with drain are provided with stainless steel 1/2" NPT drain welded to bottom of pan provided with removable screen. Unit is heated by a tubular calrod heat element shaped in serpentine fashion for even heat distribution to pan base. Element is mounted under well and secured by aluminized reflector shield for maximum efficiency. 1 1/2" thick compressed fiberglass insulation.

13/16" flange

Recommended flange turndown 3/4"

Thermostatic control has 36" capillary (effective length 26")

Electrical Specifications:

208/240V, 1200/1600W, 5.7/6.6 Amps

Overall Dimensions:

Outside: 8-3/16"H x 28" W x 21-3/4" D
(20.8cm x 71.1cm x 55.2cm)

Inside: 4"H x 26" W x 20" D
(10.1cm x 66cm x 50.8cm)

Cutout: 20.25" W x 26.5" L
(52.39cm x 68.26cm)

Control size: 6-1/4" W x 6-7/8" H

Control cutout: 5-3/4" W x 6-1/4" H

Shipping Information:

46 lbs. (21 kg)

F.O.B. / Dallas, TX 75226

MODEL	ELECTRICAL RATINGS		
	VOLTS	WATTS	AMPS
FW2026	208/240	1200/1600	5.7/6.6
FW2026D	208/240	1200/1600	5.7/6.6

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