

PRODUCT:

QUANTITY:

ITEM#:

Designed Smart.

Model:

- | | |
|--|---|
| <input type="checkbox"/> BM-30 (without drain) | <input type="checkbox"/> BM-30-UL (without drain) |
| <input type="checkbox"/> BM-30D (with drain) | <input type="checkbox"/> BM-30D-UL (with drain) |
- (Specify voltage below):
- | | |
|-------------------------------------|--|
| <input type="checkbox"/> 120V-750W | <input type="checkbox"/> 208/240V-1200/1600W |
| <input type="checkbox"/> 120V-1200W | <input type="checkbox"/> 208/240/277V-900/1200/1600W |
| <input type="checkbox"/> 120V-1600W | |

Bid Specifications

- Heavy-duty bottom mount, Uninsulated Rectangular Drop-in Hot Food Well is designed for installation in metal countertop. Hot Food Well accommodates standard size steamtable pans.

Well is constructed of deep-drawn, 20 ga., Type 304, stainless steel. Units shipped with drain are provided with stainless steel 1/2 NPT drain welded to bottom of pan and provided with removable screen. Unit is heated by tubular calrod heat element shaped in serpentine fashion for even heat distribution to pan base. Element mounted under well and secured by aluminized deflector shield for maximum efficiency. Entire heat assembly covered with inspection housing with layer of 1½" thick compressed fiberglass insulation fixed to bottom of pan with threaded studs for easy service.

The units are available in a UL Recognized component construction with open wires and increase-decrease plate or complete UL Listed construction including electrical conduit, bezel and control box.



MODEL BM-30 HOT FOOD WELL

(D-UL shown)

Built Solid.

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:



Models without "UL" suffix only

Models with "UL" suffix only



APW Wyott Design Features

- 20 ga., deep-drawn stainless steel well pans.
- Available with or without 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

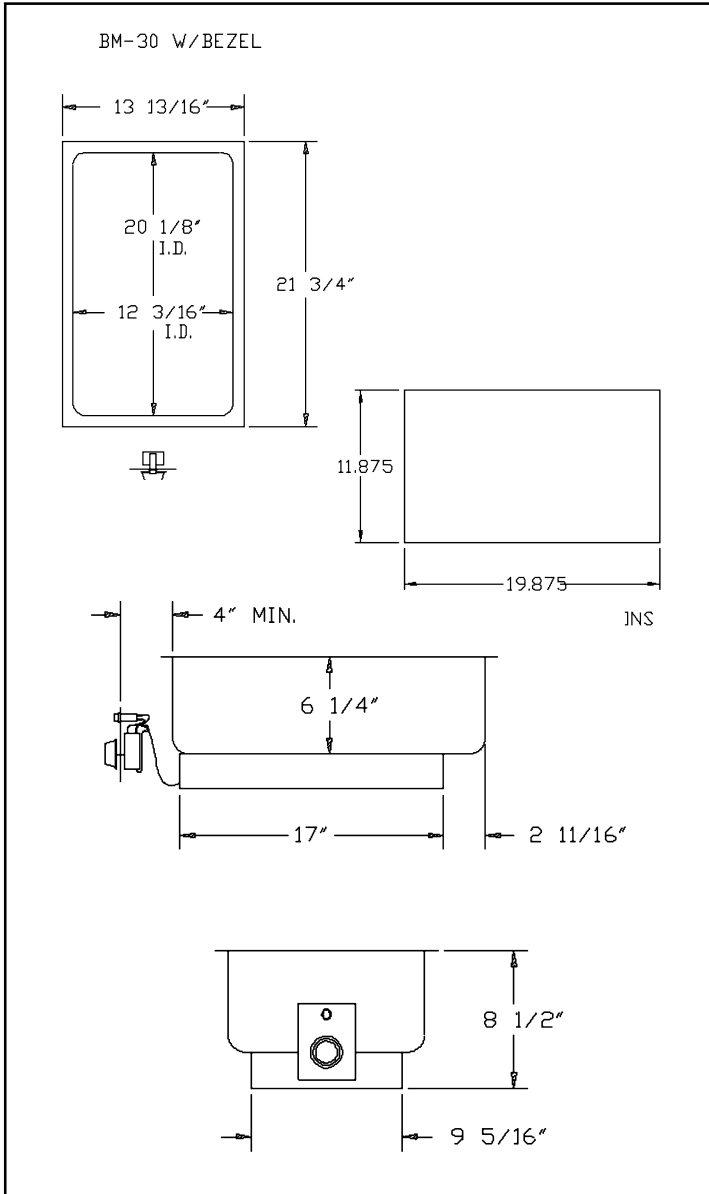
- Thermostat with 72" capillary (effective length 62").
- Recessed Bezel (56370)
- Drain Kit (56420)
- Lever Operated Shut Off Valve (56360)
- Infinite Controls

See reverse side for product specifications.

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Model BM-30 Hot Food Well

PRODUCT SPECIFICATIONS

13/16" flange
 Recommended flange turndown 3/4"
 4 round corners; 1" radiused
 Thermostatic control has 36" capillary
 (effective length 26")
 UL Models: bezel size 6-1/4" W x 6-7/8" H
 Bezel cutout 5-3/4" W x 6-1/4" H
 UL models control use increase/decrease plate hole
 pattern

Electrical Specifications:

120V, 750W, 6.25 Amps
 120V, 1200W, 10 Amps
 208V, 1600W, 7.7 Amps
 208/240V, 1200/1600W, 5.8/6.7 Amps
 208/240/277V, 900/1200/1600W, 4.3/5.0/5.8 Amps

Overall Dimensions:

Outside
 8-1/2" H x 13-3/16" W x 21-3/4" D
 (15.9 cm x 35.1 cm x 55.2 cm)

Inside
 6-1/4" H x 12-3/16" W x 20-1/8" D
 (21.6 cm x 31.1 cm x 51.1 cm)

Cutout
 11-7/8" W x 19-7/8" D
 (30.2 cm x 50.5 cm)

Shipping Weight:

23 lbs. (10.4 kg)

F.O.B. Dallas, TX

World Class Support

World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at (800) 527- 2100 or Fax your request to 1-(214) 565-0976. For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at www.APWwyott.com

Letters after model number indicates:

- No letter=1" radiused corners, UL recognized
- D—Units with drain
- UL—UL listed units

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