

Hot Food Wells Top Mount Wells

PRODUCT:

Models: HFW-1 HFW-23 HFW-1/2 HFW-3/4 ("D" after model # designates drain)

### **Bid Specifications**

Heavy-duty Top mount insulated Rectangular Drop-In Food Well designed for installation in metal or wood countertops if optional wood mounting kit is provided. Hot Food Well is designed to accommodate standard size steamtable pans.

Well is constructed of deep-drawn 20 ga. Type 304 stainless steel, with 20 ga. aluminized outer housing with sides and bottom fully insulated. 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 heating element shaped in serpentine fashion for even heat distribution to pan base.

Element is mounted under well and secured by aluminized deflector shield for maximum efficiency. Unit standard with APW Wyott E-Z Locks on all four exterior sides for easy installation.

The units feature complete UL construction including electrical conduit, bezel and control box.

## Standard Features

20 g. deep-drawn Type 304 stainless steel well pans.

- Units may be used WET or DRY. (Wet use offers best results).
- · Easy access to heating elements.
- Thermostatic control with 36" capillary (effective length 26")
- Compact housing overall depth 8-5/16".
- Large indicating pilot light.

# Reliability backed by APW Wyott's Warranty

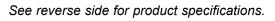
- Backed by a 1 year parts & labor warranty.
- Food Wells are Certified by the following agencies:





#### **Options**

- Stainless steel drain coupling- screens provided
- Thermostat with 72" capillary (effective length 62")
- Available wood mount kit
- Wood Drain ("D" after model #)
- Without Drain

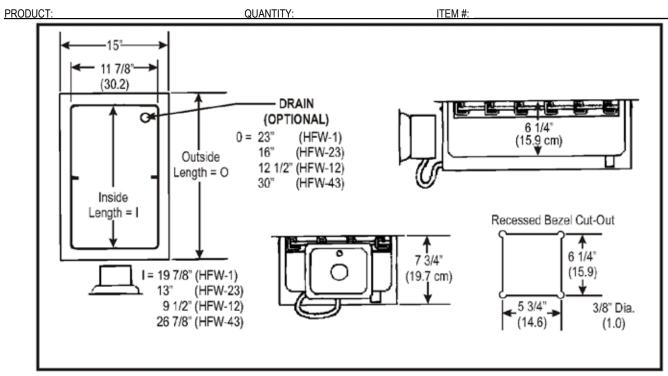


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#### SPECIFICATIONS

| Description | <b>Outside Dimensions</b> |        |        | Inside Dimensions |         |        | Cut-Out |         | Shipping  |
|-------------|---------------------------|--------|--------|-------------------|---------|--------|---------|---------|-----------|
| (Model #)   | L                         | W      | Н      | L                 | W       | Н      | L       | W       | Weight    |
| FullSize    | 23"                       | 15"    | 7 3/4" | 19 7/8"           | 11 7/8" | 6 1/4" | 21 3/4" | 13 3/4" | 25 lbs    |
| (HFW-1)     | (58.4)                    | (38.1) | (19.7) | (50.5)            | (30.2)  | (15.9) | (55.2)  | (34.9)  | (11.4 kg) |
| 2/3 Size    | 16"                       | 15"    | 7 3/4" | 13"               | 11 7/8" | 6 1/4" | 14 5/8" | 13 3/4" | 22 lbs    |
| (HFW-23)    | (40.6)                    | (38.1) | (19.7) | (33)              | (30.2)  | (15.9) | (37.1)  | (34.9)  | (10 kg)   |
| 1/2 Size    | 12 ½"                     | 15"    | 7 3/4" | 9 1/2"            | 11 7/8" | 6 1/4" | 11 1/2" | 13 3/4" | 22 lbs    |
| (HFW-12)    | (30.5)                    | (38.1) | (19.7) | (24.1)            | (30.2)  | (15.9) | (29.2)  | (34.9)  | (10 kg)   |
| 4/3 Size    | 30"                       | 15"    | 7 3/4" | 26 7/8"           | 11 7/8" | 6 1/4" | 28 3/4" | 13 3/4" | 28 lbs    |
| (HFW-43)    | (76.2)                    | (38.1) | (19.7) | (68.3)            | (30.2)  | (15.9) | (73.0)  | (34.9)  | (12.7 kg) |

**NOTE:** Top Flange 1 9/16" (3.9cm) all 4 sides, 4 corners 1" (2.5 cm) radius. Standard thermostat has 36" (91.4 cm) capillary effective length 26" (66 cm).

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

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