

HOT FOOD WELL MODEL 9560

Stainless steel drop-in, electrically heated hot food well unit with individually and thermostatically controlled sealed food wells designed for wet operation. Can be ordered with drains and manifold to a common gate valve. Separate control panel for field installation, prewired.

PROJECT NAME: LOCATION: ITEM NO: QTY: MODEL NO:

AIA NO:

SIS NO:

CSI SECTION: 11400

9560 Hot Food Well Wet Operation, Model 9560-4 shown.





OPTIONS/ACCESSORIES:

- □ Adaptor bars
- Extended thermostatic lead

AVAILABLE MODELS:

\Box	9560-1
	9560-2
	9560-3
	9560-4
	9560-5
	9560-6
	9560-2N
	9560-3N

STANDARD FEATURES:

- Designed for wet operation
- Individually controlled wells for maximum operator control
- True thermostatic control for precise food temperatures
- Drains available as option for wet operation only
- Approved for installation in either stainless or laminate counter work
- Units listed under N.S.F. standard 4 (excludes "N" models)
- UL approved (excludes "N" models)

UNIT TOP: Top to be one piece 18 gauge stainless steel. Top openings to be die-stamped with raised perimeter rims.

FOOD WELLS: Units fitted with compliment of 12" x 20" x 6 1/2" deep, electrically heated, sealed food wells, designed for wet operation, and are individually and thermostatically controlled. Unit prewired to controls, mounted on separate stainless steel panel. Note: If optional drains & manifold are ordered, common gate is provided installed.

UNIT BODY: Fully insulated exterior body of corrosion resistant steel.

CONTROLS: Thermostatic controls prewired to junction box mounted on separate stainless steel panel for field installation in counter front. Each controls has a lighted on/off switch that allows turning off of each well. Connections to heating elements to be located outside of heated zone to avoid wiring deterioration. 208 or 240V operation. (120V available on request).

ORIGIN OF MANUFACTURE: Designed and

manufactured in the United States.

Hot Food Table/Drop-Ins PPSPEC0059 RevF Revised 02/16

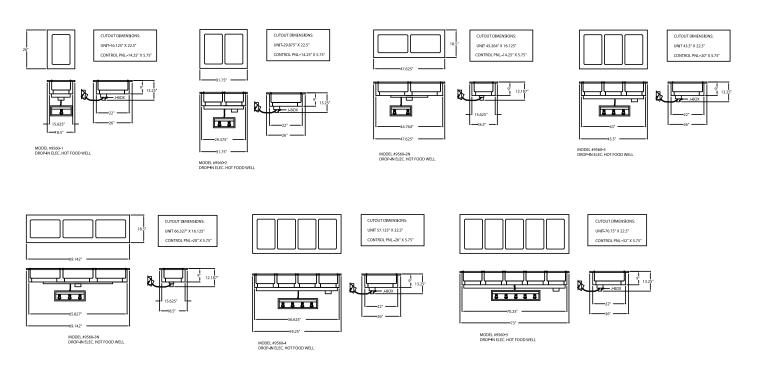


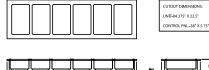
9560 & 9560N

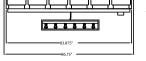












MODEL #9560-6 DROPHN ELEC. HOT FOOD WELL



Model	L	D	12"x20" Pan Cap.	Cut Out Size		No. of Elements	Watts	Amps / 60 / 1 PH			Ship Wt.
				Unit	Control Panel			120V	208V	240V	
9560-1	18 1/2"	26"	1	16 1/8"x22 1/2"	14 1/4"x5 3/4"	1	1100	9.2	5.3	4.6	60
9560-2	31 7/8"	26"	2	29 7/8"x22 1/2"	14 1/4"x5 3/4"	2	2200	18.4	10.6	9.2	85
9560-3	45 9/16"	26"	3	43 1/2"x22 1/2	20"x5 3/4"	3	3300	27.6	15.9	13.8	103
9560-4	59 5/16"	26"	4	57 1/8"x22 1/2"	26"x5 3/4"	4	4400	36.8	21.2	18.4	170
9560-5	73 1/16"	26"	5	70 3/4"x22 1/2"	32"x5 3/4"	5	5500	46	27.5	23	230
9560-6	86 11/16"	26"	6	84 3/8"x22 1/2"	38"x 5 3/4"	6	6600	55.2	31.7	27.6	290
9560-2N	47.625"	18.5"	2	45.264"x16.125"	14.25"x5.75"	2	2200	18.4	10.6	9.2	108
9560-3N	69.142"	18.5"	3	66.327"x16.125"	20"x5.75"	3	3300	27.6	15.9	13.8	175

Power supply requires hard wiring to "J" box.

