

Hot Well Steam Table Sealed Well

Stationary Models □ SST-2 □ SST-3 □ SST-4 □ SST-5
Portable Models □ PSST-2 □ PSST-3 □ PSST-4 □ PSST-5
ITEM:

PRODUCT: QUANTITY:

Designed Smart

APW Hot Well Sealed Element Steam Tables individual sealed wells are fully coved and constructed of type 304 stainless steel.

- · Individual infinite switch heat controls; thermostatic also
- available
- Indicator light remains on while control is in ON position
- Standard with 750 watt elements; 1200 and 1600 watt
- · elements are available
- Deep drawn type 304 stainless steel well
- · Fully welded drain
- · Copper manifold with gate valve is standard
- 1/2"thick poly cutting board mounted on stainless steel shelf
- · supported by stainless steel brackets
- Available with either, stainless steel legs and under shelf or coated steel legs and under shelf
- · Cord and plug included with standard units



Model: SST5

APW Wyott Design Features

Heavy gauge stainless steel construction for the body. Individual controls allow for wet or dry application.

Features include:

- · Poly cutting board
- · Stainless steel dish shelf
- · High-output tubular heating elements.
- · Stationary and portable units available.
- · UL and UL Sanitation approved
- · Full range of options and accessories.
- All wells complete with drains running to a common all-copper manifold complete with ball valve

Reliability Backed by APW Wyott's Warranty

All APW Wyott cooking equipment is backed by a 1-year limited warranty and a 1-year on-site labor warrant. *

Certified by the following agencies:





Options and Accessories

Cutting Boards

- NSF approved Plastic Cutting Boards 7 1/2" X 12"
- Hardwood 8" X 1-1/4"
- Richlite Heat-Resistant 8" X 12"
- · Serving Shelves with Glass Protector
- Plate Shelves
- Tubular Tray Slide 3-Bar
- Buffet Shelves
- Spillage Pans
- Adjustable Overall Shelf System
- Pot Hooks
- Deluxe Serving Shelves
- Solid Tray Slide
- Rolltop Covers
- Adapter Bars for Food Pans 10" X 12"
- Adapter Tops for Round Inserts –4-, 7-, and 11-Quart
- Auto Fill





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PRODUCT SPECIFICATIONS

Construction:

Individual sealed wells are fully coved and constructed of type 304 stainless steel.

Freight Class: 85 FOB: Standex Dock

Stationary

Non-Marking feet adjust unit height from 34 ½" to 35 ½".

Model #	# of top openings	Length	Weight	Electrical data
SST-120-2	2	31 3/8"	101 lbs	1500W, 120V, 12.5A
SST-208-2	2	31 3/8"	101 lbs	1500W, 180V, 7.21A
SST-240-2	2	31 3/8"	101 lbs	1500W, 240V, 6.25A
SST-120-3	3	45 3/4"	129 lbs	2250W, 120V, 18.8A
SST-208-3	3	45 3/4"	129 lbs	2250W, 180V, 10.82A
SST-240-3	3	45 3/4""	129 lbs	2250W, 240V, 11.9A
SST-120-4	4	60 1/8"	162 lbs	3000W, 120V, 25.0A
SST-208-4	4	60 1/8"	162 lbs	3000W, 208V, 14.42A
SST-240-4	4	60 1/8"	162 lbs	3000W, 240V, 15.8A
SST-120-5	5	74 1/2"	199 lbs	3750W, 120V, 31.3A
SST-208-5	5	74 1/2"	199 lbs	3750W, 208V, 18.3A
SST-240-5	5	74 1/2"	199 lbs	3750W, 240V, 19.8A

Portable

Push handle and 4" - diameter casters, two with brake included

AutoFill® Automatic Water System For AutoFill add "A" to the front of the Model number. Example: ASST-120-2

Model #	# of top openings	Length	Weight	Electrical data
PSST-120-2	2	31 3/8"	101 lbs	1500W, 120V, 12.5A
PSST-208-2	2	31 3/8"	101 lbs	1500W, 208V, 7.21A
PSST-240-2	2	31 3/8"	101 lbs	1500W, 240V, 6.25A
PSST-120-3	3	45 3/4"	129 lbs	2250W, 120V, 18.8A
PSST-208-3	3	45 3/4"	129 lbs	2250W, 208V, 10.82A
PSST-240-3	3	45 3/4""	129 lbs	2250W, 240V, 11.9A
PSST-120-4	4	60 1/8"	162 lbs	3000W, 120V, 25.0A
PSST-208-4	4	60 1/8"	162 lbs	3000W, 208V, 14.42A
PSST-240-4	4	60 1/8"	162 lbs	3000W, 240V, 15.8A
PSST-120-5	5	74 1/2"	199 lbs	3750W, 120V, 31.3A
PSST-208-5	5	74 1/2"	199 lbs	3750W, 208V, 18.3A
PSST-240-5	5	74 1/2"	199 lbs	3750W, 240V, 19.8A

Receptacle configurations required for Sealed Well Food Tables.

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15 AMP 125V	15 AMP 250V	20 AMP 250V	30 AMP 125V	30 AMP 250V	50 AMP 125V			
model #	model #	model #	model #	model #	model #			
S(P)HT2-120	S(P)HT2-240	S(P)HT4-240	S(P)HT3-120	S(P)HT5-240	S(P)HT4-120			
furnished with	S(P)HT3-240	furnished with	furnished with	furnished with	furnished with			
NEMA 5-15 plug	furnished with	NEMA 6-20 plug	NEMA 5-30 plug	NEMA 6-30 plug	NEMA 5-50 plug			
	NEMA 6-15 plug							

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



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