



EZ- Fill Round Soup Wells Drop-In w/EZ Lock

Models: SM-50-7D

PRODUCT:

QUANTITY:

ITEM #:

Designed Smart

Heavy-duty top mount, uninstallation round drop-in hot food well is designed for installation in metal or wood counter top, if optional wood mounting kit is provided. Hot Food Well is designed to accommodate standard 7 sq., round insets.

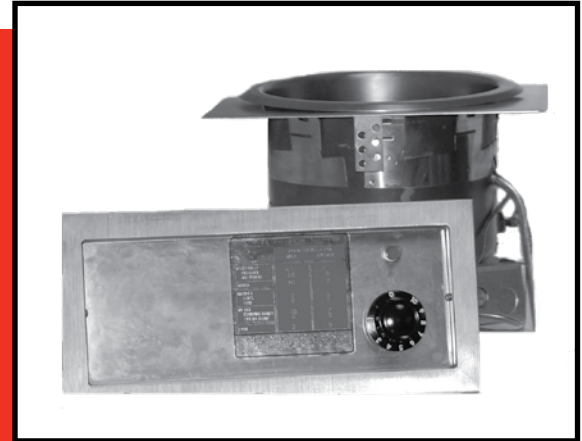
Well is constructed of one-piece, die-stamped 20 ga. Type 304 stainless steel. Units shipped with drain are provided with stainless steel 1/2" NPT drain welded to bottom of pan and provided with removable screen.

Unit is heated by tubular calrod heat element shaped in circular fashion for even heat distribution. Element is mounted under well. Entire heat assembly is covered with aluminized steel housing with threaded studs for easy service. Unit standard with APW Wyott EZ Lock for installation.

Has all the same features as standard UL round Soup well, with the benefit of EZ -Fill. Fully insulated EZ-Fill Soup well is equipped with a self-regulating water fill system that supplies and maintains the correct water level in the soup well pan. Comes standard with the drain and thermostatic controls. Single Phase.

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:



Round Soup Wells Drop-In w/EZ Lock

APW Wyott Design Features

- 20 ga. Stainless steel well
- Stainless steel drain coupling
- Unit may be used WET or DRY (wet use offers best results)
- Easy access to heating elements
- Thermostatic control with 26" capillary (effective length 26")
- Standard E-Z Lock reduces installation
- Large indicating pilot light
- Multiple units can be installed same table or countertop

Options

- Wood mounting kit 7 qt (55333)
- Electric Code kit 36" (55346) or 72" (55347)
- Drain Kit (56420)
- Lever operator shut of valve (56360)

See reverse side for product specifications.



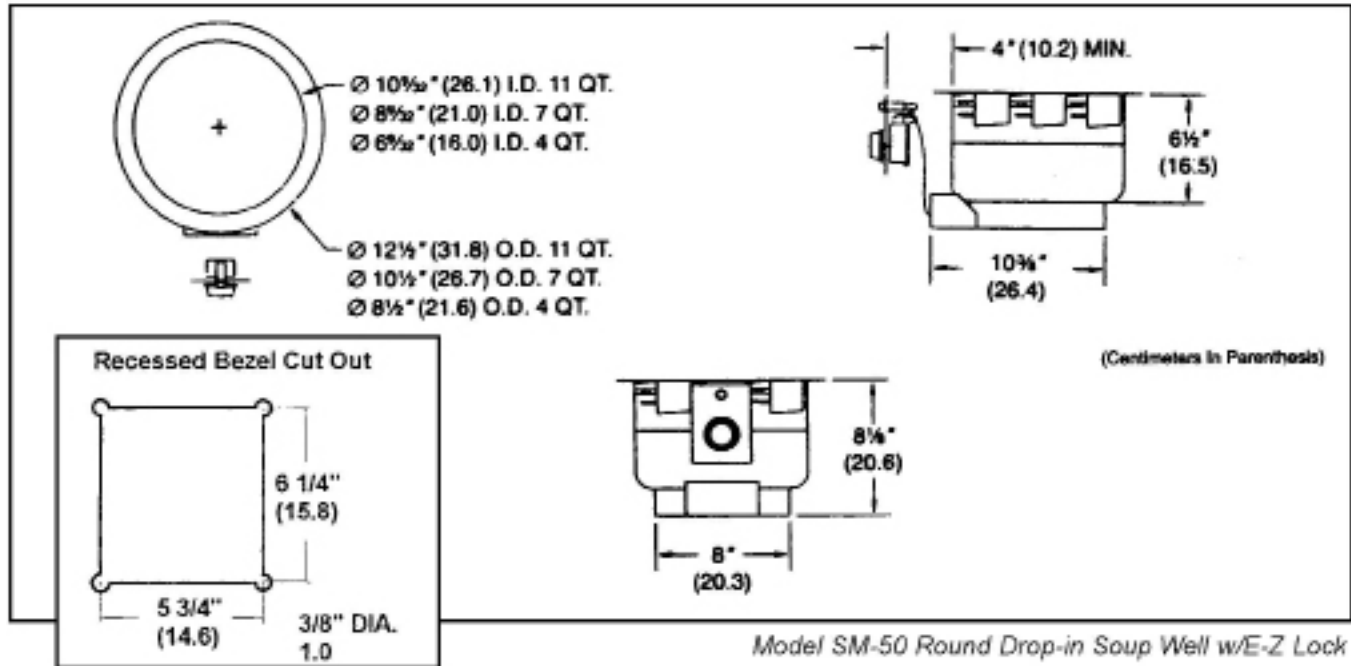
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Rev. 6/03/2008

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Construction:

Stainless steel interior and exterior, with fully insulated EZ-Fill

Electrical Information:

Unit is standard with Single Phase

Electrical Specifications:

120V, 800W, 6.7 Amps

240/240V, 500/660W,

Capacity:

10 1/2 - 11 qt, with EZ-Fill and drain

Shipping:

15 lbs

Freight Class

FOB: Dallas, Texas

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