



EZ-Fill Hot Food Wells Top Mount

Models: ☐ SHFWEZ-12D4B ☐ SHFWEZ-1 ☐ SHFWEZ-2 ☐ SHFWEZ-3 ☐ SHFWEZ-4 ☐ SHFWEZ-5 ☐ SHFWEZ-6

PRODUCT:

QUANTITY:

ITEM#:

Bid Specifications

Heavy-duty Top mount, insulated Rectangular Drop-In Hot Food Well is designed for installation in metal or wood countertops. Hot Food Well accommodates standard size steamtable pans up to 6" deep.

EZ-Fill Hot Food Wells are equipped with a self-regulating water fill system. The water fill system supplies and maintains the correct water level in each pan. Water fill system includes:

- Solenoid control that senses water levels and automatically turns water flow off.
- Water overflow hole.
- Welded drain and "easy to access" manifold.

Well is constructed of deep-drawn 20 ga. Type 304 stainless steel, above countertop with 20 ga. aluminized outer housing with sides and bottom fully insulated. Drains 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

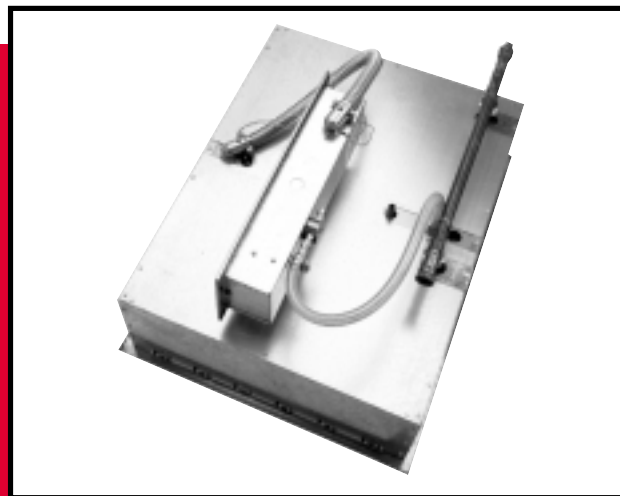
- 20 ga. deep-drawn Type 304 stainless steel well pans.
- Stainless steel drain coupling.
- Units are used WET only.
- Solenoid water fill system.
- Easy access to heating elements.
- Thermostatic control with 26" effective length conduit.
- Large indicating pilot light.
- Multiple units can be installed in same table or counter.
- Single power hookup.

Reliability Backed by APW Wyott's Warranty

- APW Wyott's Food Wells are backed by a 1 year parts & labor warranty.
- Food Wells are Certified by the following agencies:



EZ-Fill Top Mount Hot Food Well, Top View



EZ-Fill System, Bottom View

Options

- Lever operated drain valve (56420)
- Three phase

See reverse side for product specifications.

APW Wyott Foodservice Equipment Company

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For more information e-mail us at: Info@APWwyott.com

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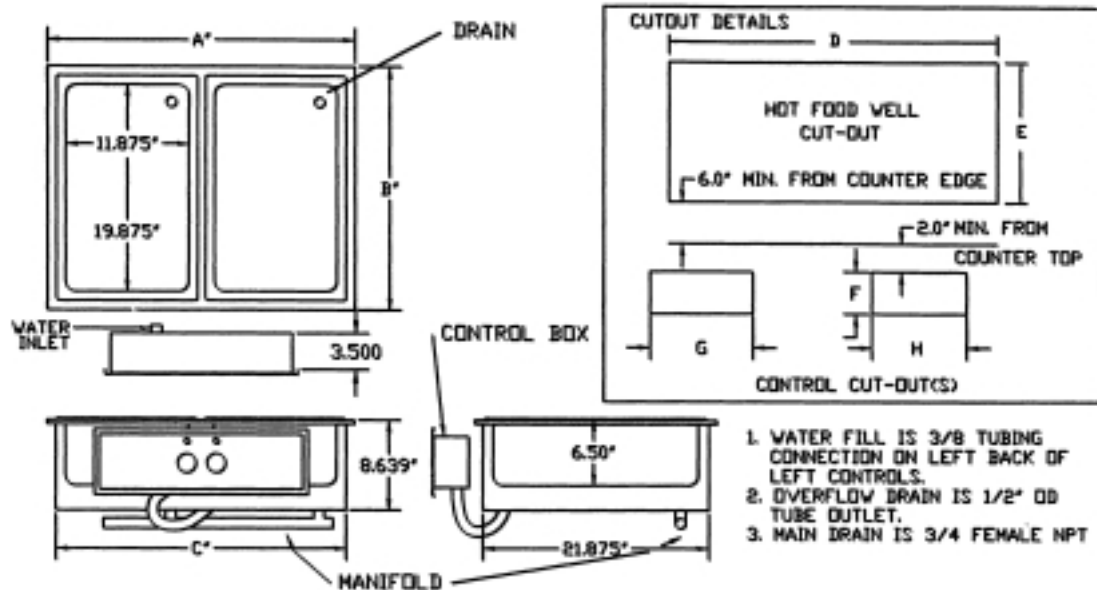
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MODEL	OUTSIDE DIMENSIONS			CUT-OUT		CONTROL CUT-OUT			SHIP WT.
	A	B	C	D	E	F	G	H	
SHFWEZ-12D4B	15.21"	12.71"	13.49"	13.75"	11.50"	5.0"	12.5"	NA	22 LBS.
SHFWEZ-1	15.375"	23.438"	12.848"	21.875"	13.875"	5.00"	12.50"	NA	24 LBS.
SHFWEZ-2D	29.417"	23.438"	27.789"	28.500"	22.500"	5.00"	16.50"	NA	48 LBS.
SHFWEZ-3D	43.459"	23.438"	41.831"	42.500"	22.500"	5.00"	33.50"	NA	68 LBS.
SHFWEZ-4D	57.501"	23.438"	55.873"	56.500"	22.500"	5.00"	16.50"	12.50"	98 LBS.
SHFWEZ-5D	72.543"	23.438"	69.915"	70.500"	22.500"	5.00"	33.50"	NA	118 LBS.
SHFWEZ-6D	85.585"	23.438"	83.957"	84.500"	22.500"	5.00"	33.50"	NA	260 LBS.

MODEL	ELECTRICAL RATINGS 1200 EA. @ 208 1600 EA. @ 240				ELECTRICAL RATINGS 1600 EA. @ 208			
	VOLTS	WATTS	AMPS	MAX AMPS 3-PHASE	VOLTS	WATTS	AMPS	MAX AMPS 3-PHASE
SHFWEZ-12D4B	500	500/600	2.4/2.75	NA	NA	NA	NA	NA
SHFWEZ	208/240	2400/3200	12/14	10/12	208	3200	16	14
SHFWEZ-3D	208/240	3600/4800	18/20	10/12	208	4800	23	14
SHFWEZ-4D	208/240	4800/6400	24/27	16/18	208	6400	31	21
SHFWEZ-5D	208/240	6000/8000	29/34	20/24	208	8000	39	27
SHFWEZ-6D	208/240	7200/9600	35/40	20/24	208	9600	47	27

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