



Slim Line Hot Food Wells Top Mount Multi Wells

"D" after model # designates "drain" Models: HFWS-2 HFWS-2D HFWS-3 HFWS-3D HFWS-4 HFWS-4D
PRODUCT: QUANTITY: ITEM#:

Bid Specifications

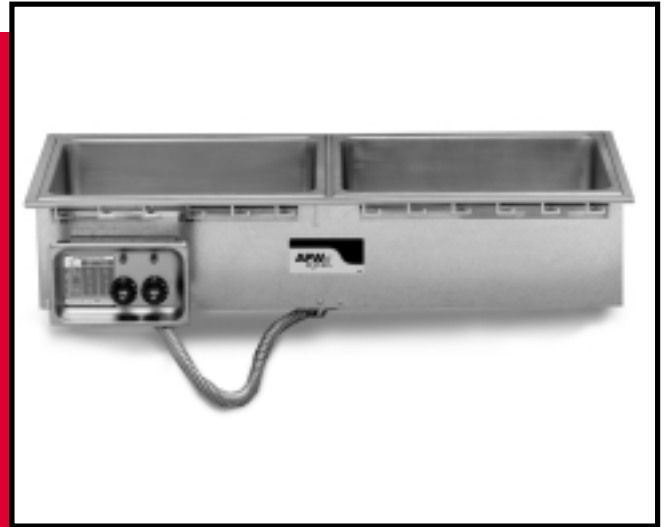
Heavy-duty Slim Line, Insulated, Rectangular, Top Mount, Drop-In, Hot Food Well designed for installation in metal or wood countertop. The Well is designed to accommodate standard size steamtable pans. The Well is constructed of deep-drawn 20 ga. Type 304 stainless steel, above countertop with 20 ga. aluminized outer housing with sides and bottom fully insulated. Units shipped with drain are provided with stainless steel 1/2" NPT drain welded to bottom of pan provided with removable screen. The well is heated by a tubular heating element shaped in serpentine fashion for even heat distribution to pan base. The element is mounted under well and secured by aluminized deflector shield for maximum efficiency. The unit is 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.
- Factory assembled 3/4 manifold drains – screens provided.
- Units may be used WET or DRY. (Wet use offers best results).
- Easy access to heating elements.
- Compact housing – overall depth 8-11/16" and 11-1/2" over drain manifold.
- Large indicating pilot light.
- Multiple units can be installed in same table or counter.
- Simplified construction reduces installation time and significantly reduces on-site electrical and plumbing costs.
- Unitized electrical wiring for single power hookup.
- Individual infinite controls.

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:



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Options

- Stainless steel drain coupling (56420)
- Thermostatic control (effective length 26")
- Lever operated drain valve (56360)
- Three phase (Specify)
- Without Drain (No letter after model #)
- With Drain ("D" after model #)

See reverse side for product specifications.



APW Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976

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

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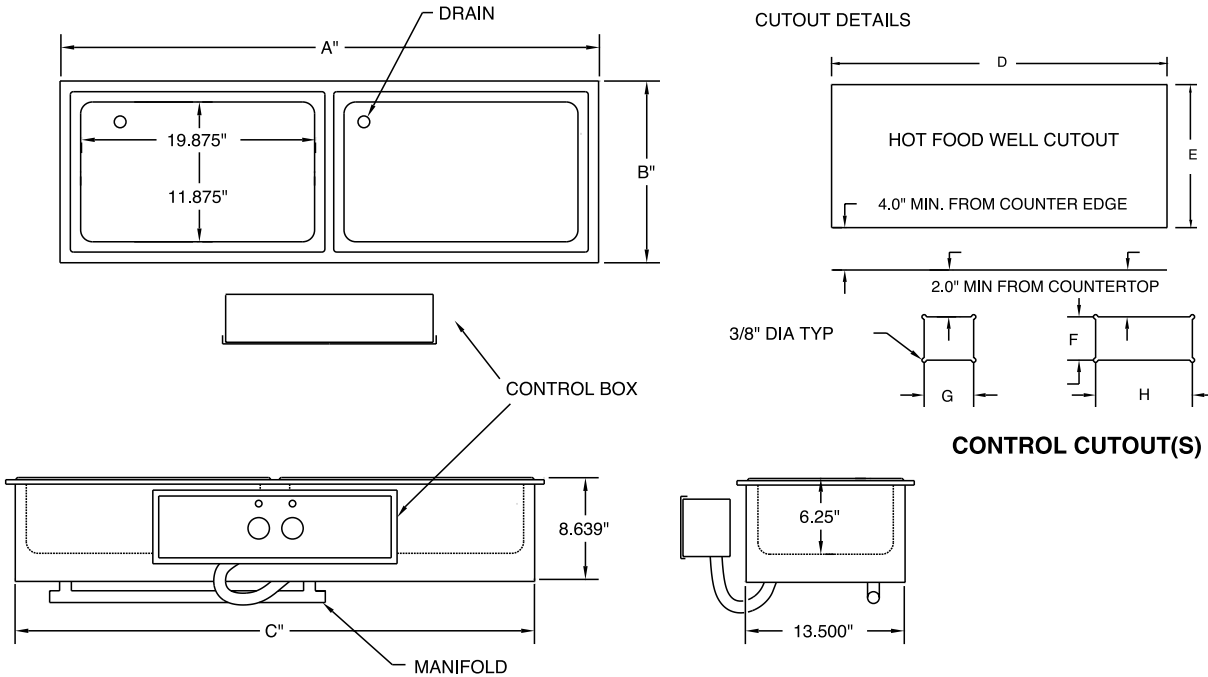
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MODEL	OUTSIDE DIMENSIONS			WELL CUT-OUT		CONTROL CUT-OUT			SHIP WT.
	A	B	C	D	E	F	G	H	
HFWS-2	45.409"	15.055"	43.781"	44.500"	14.125"	5.62"	9.81"	NA	89 lbs/40.4 Kg
HFWS-3	67.451"	15.055"	65.823"	66.500"	14.125"	5.62"	NA	19.87"	120 lbs/54.4 Kg
HFWS-4	89.493"	15.055"	87.865"	88.500"	14.125"	5.62"	NA	19.87"	159 lbs/72 Kg

MODEL	ELECTRICAL RATINGS 1200 EA. @ 208 1600 EA. @ 240				ELECTRICAL RATINGS 1600 EA. @ 208			
	VOLTS	WATTS	AMPS	MAX AMPS 3-PHASE	VOLTS	WATTS	AMPS 1-PHASE	MAX AMPS 3-PHASE
HFWS-2	208/240	2400/3200	11.5/13.3	10.0/11.6	208	3200	15.4	13.4
HFWS-3	208/240	3600/4800	17.3/20	10.0/11.6	208	4800	23	13.4
HFWS-4	208/240	4800/6400	23.1/26.7	15.3/17.7	208	6400	30.8	20.4

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