



Hot Food Wells Top Mount Multi Wells

Models: HFW-2 HFW-2D HFW-3 HFW-3D HFW-4 HFW-4D HFW-5 HFW-5D HFW-6 HFW-6D
PRODUCT: QUANTITY: ITEM#:

Bid Specifications

Heavy-duty Top mount insulated Rectangular Drop-In Food Well designed for installation in metal or wood countertops. Hot Food Well is designed to accommodate standard size steamtable pans. 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. 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 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:



(HFW-6 not CSA approved)



Top Mount Hot Food Well

Options

- Factory assembled 3/4 manifold drains – screens provided
- Thermostatic control (effective length 26")
- Lever operated drain valve (56360)
- Three phase (Specify)
- Without Drain (No letter after model # designates no drain)
- With Drain ("D" after model # designates drain)

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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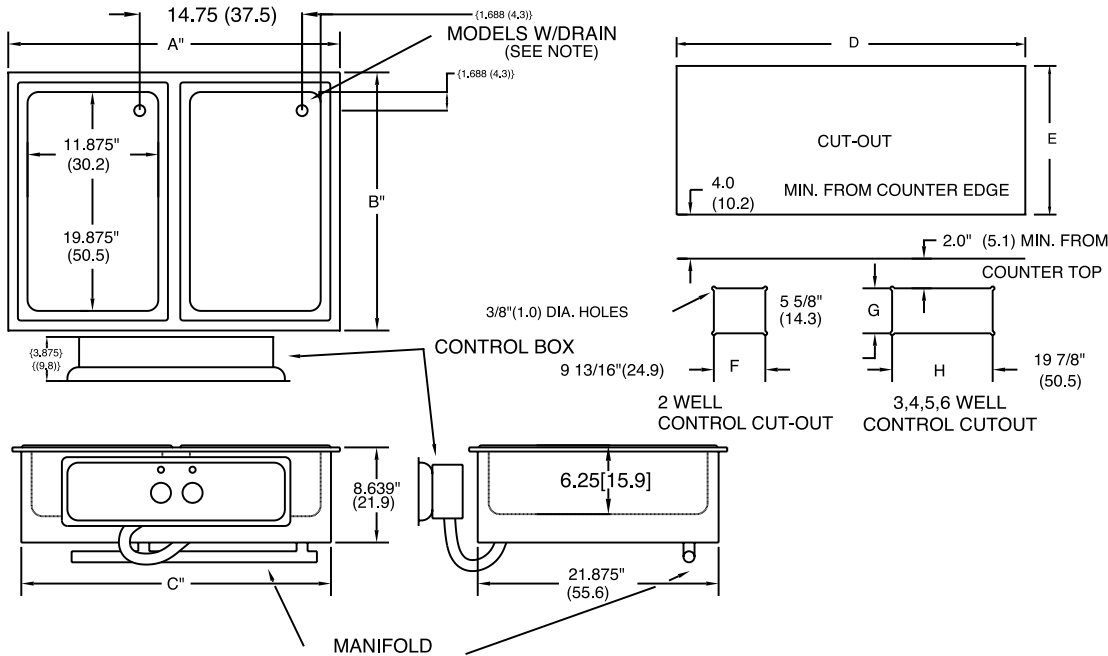
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 * "D" after model # designates drain.

PRODUCT:

QUANTITY:

ITEM#:

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NOTE: MODELS WITH DRAIN; COUPLING 1/2" NPT, STAINLESS, 1-1/2"(3.8) LONG.

MODEL	OUTSIDE DIMENSIONS			CUT-OUT		CONTROL CUT-OUT			SHIP WT.
	A	B	C	D	E	F	G	H	
HFW-2 WELL	29.750"	23.438"	28.122"	28.622"	22.500"	9.812"	5.625"	NA	48 LBS.
HFW-3 WELL	44.125"	23.438"	42.497"	42.997"	22.500"	NA	5.625"	19.875"	68 LBS.
HFW-4 WELL	58.500"	23.438"	56.872"	57.372"	22.500"	NA	5.625"	19.875"	98 LBS.
HFW-5 WELL	72.875"	23.438"	71.247"	71.747"	22.500"	NA	5.625"	19.875"	118 LBS.
HFW-6 WELL	87.250"	23.438"	85.622"	86.122"	22.500"	NA	5.625"	19.875"	260 LBS.

MODEL	ELECTRICAL RATINGS				ELECTRICAL RATINGS			
	VOLTS	WATTS	AMPS	MAX AMPS 3-PHASE	VOLTS	WATTS	AMPS	MAX AMPS 3-PHASE
HFW-2 WELL	208/240	2400/3200	11.5/13.3	10.0/11.6	208	3200	15.4	13.4
HFW-3 WELL	208/240	3600/4800	17.3/20	10.0/11.6	208	4800	23	13.4
HFW-4 WELL	208/240	4800/6400	23.1/26.7	15.3/17.7	208	6400	30.8	20.4
HFW-5 WELL	208/240	6000/8000	28.8/33.3	20.0/23.2	208	8000	38.5	26.8
HFW-6 WELL	208/240	7200/9600	34.6/40	20.0/23.2	208	9600	46.2	26.8

1200 EA. @ 208
1600 EA. @ 240

1600 EA. @ 208

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