

Models □ HFWAT-2 □ HFWAT-3 □ HFWAT-4 □ HFWAT-5 □ HFWAT-6 ("D" after model # designates drain)

PRODUCT:

QUANTITY:

ITEM:

Designed Smart

- Heavy-duty top mount, insulated rectangular Drop-in Food Wells (multiwells) designed for direct installation in metal or wood countertops by plugging directly into an existing outlet.
- Hot Food Wells are designed to accommodate standard size steamtable pans.
- Control box is mounted directly to bottom of unit.
- Well is constructed of deep-drawn stainless steel, above countertop with 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



Model HFWAT-2

Options

- Lever operated shot off valve (56360)
- Without drain (No letter after model # designates no drain)
- With Drain ("D" after model # designates drain)

APW Wyott® Design Features

- Deep-drawn stainless steel well pans.
- Stainless steel drain coupling.
- Easy access to heating elements.
- Compact housing-overall depth 8 11/16" and 11 1/2" in non-control area and 12 7/10" in the attached control area.
- Large indicating pilot light.
- Simplified construction reduces installation time and significantly reduces on-site electrical and plumbing cost.
- Unitized electrical wiring for single power hookup.
- Individual thermostatic controls.
- Unit standard with APW Wyott® E-Z locks on all four exterior sides for easy installation.
- The units feature complete UL construction including attached control box on bottom of bottom enclosure.
- Electric cord and plug for easy installation

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:



See reverse side for product specifications.



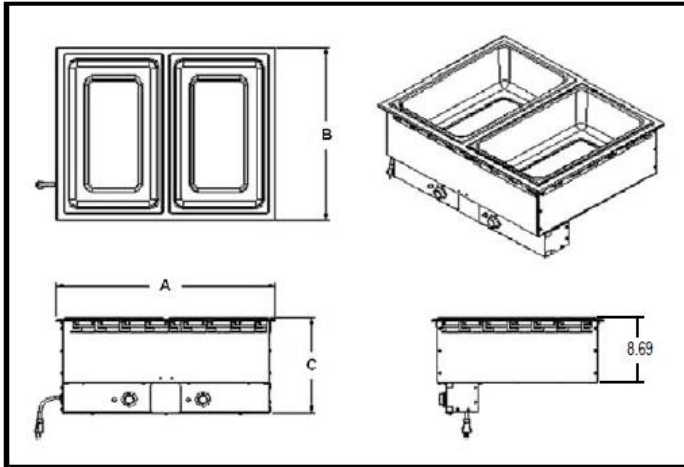
Top Mount Hot Food Wells w/ Attached Controls

Models □ HFWAT-2 □ HFWAT-3 □ HFWAT-4 □ HFWAT-5 □ HFWAT-6 ("D" after model # designates drain)

PRODUCT:

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NOTE: Models with drain; coupling 1/2" NPT, stainless, 1 1/2" (3.8) long.

Product Specifications

Construction:

APW Wyott® hot food wells are produced with stainless steel wells pans, aluminum steel housing, and control boxes. Each unit is fully insulated with one inch thick insulation.

Shipping Information:

Freight Class: 100
FOB: Allen TX 75013

Electrical Information:

Hot food wells are supplied with thermostatic control knobs to turn the system on and off. Each unit is supplied with at least a 72" cord and plug (see cords for ratings). All individual wells are heated with a 850 watt metal sheathed heating element.

All DIMENSIONS NOMINAL

Model	Electrical Ratings				Outside Dimensions			Cut-out		Ship Wt.
	volts	watts	amps	cord	A	B	C	D	E	
HFWAT-2	120	1700	14.2	5-20P	29.75" (75.6cm)	23.44" (59.5cm)	12.71" (32.79cm)	28.62" (72.7cm)	22.50" (57.2cm)	48 lbs (21.8kg)
HFWAT-3	208	2550	12.3	L6-20P	44.13" (112.1cm)	23.44" (59.5cm)	12.71" (32.79cm)	43.00" (109.2cm)	22.50" (57.2cm)	68 lbs (30.8kg)
HFWAT-4	208	3400	16.3	L6-30P	58.50" (148.6cm)	23.44" (59.5cm)	12.71" (32.79cm)	57.37" (145.7cm)	22.50" (57.2cm)	98 lbs (44.5kg)
HFWAT-5	208	4250	20.4	L6-30P	72.88" (185.1cm)	23.44" (59.5cm)	12.71" (32.79cm)	71.75" (182.2cm)	22.50" (57.2cm)	118 lbs (53.5kg)
HFWAT-6	208	5100	24.5	L6-50P	87.25" (221.6cm)	23.44" (59.5cm)	12.71" (32.79cm)	86.12" (218.7cm)	22.50" (57.2cm)	260 lbs (117.9kg)

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

