



Insulated Hot Food Wells Bottom Mount Series

Models BM-80 BM-80D BM-80-UL BM-80D-UL ("D" designates drain")

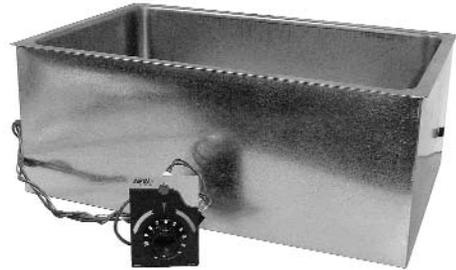
PRODUCT:

QUANTITY:

ITEM:

Designed Smart

- Heavy-duty bottom mount, insulated rectangular hot food well is designed for installation in metal countertop.
- Available with Round or Square Corners (add a "C" to model number to designate square corners) designs.
- Units available in a UL recognized component construction with open wires and increase-decrease plate or complete UL listed construction including electrical conduit, bezel and control box.
- Available in a variety of wattage power to accommodate your needs, whether it is for High Performance, Fast Recovery Power or Energy Efficient, Lower Wattage (750 watts) power.
- Available with welded drain design or no drain.
- All Bottom Mounted Food Wells are heated by tubular calrod heat element shaped in serpentine fashion for even heat distribution to pan base.
- Element is mounted under well and secured by an aluminized reflector shield for maximum efficiency.
- Thermostatically controlled for fast heat recovery.



Model BM-80

Options

- Thermostat with 72" capillary (effective length 62")
- Recessed bezel (56370)
- Drain kit (56420)
- Lever operated shut off valve (56360)
- Infinite Controls
- Square Corners – BM-80C

APW Wyott Design Features

- Deep-drawn stainless steel well pans.
- Available with or without drain.
- Unit may be used wet or dry (wet use offers best results).
- Easy access to heating elements.
- Thermostatic control with 36" capillary (effective length is 26").
- Large indicating pilot light.
- Multiple units can be installed in same table or counter.
- Multiple wattages and voltage choices.

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.



APW Wyott Foodservice Equipment Company * 1307 N. Watters Rd. Suite 180, Allen, TX 75013

(800) 527-2100 * (972) 908-6100 * Fax (214) 565-0976 * www.apwwyott.com

APW Wyott Foodservice Equipment Company is a wholly owned subsidiary of Standex International Corporation.

Rev030518gl



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Bottom Mount Series

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PRODUCT SPECIFICATIONS:

Construction:

Well is constructed of deep-drawn austenite stainless steel, with fully insulated aluminized steel outer housing. 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 tubular calrod heat element shaped in serpentine fashion for even heat distribution to pan base. Element is mounted under well and secured by aluminized reflector shield for maximum efficiency. Top edge of unit has a 13/16" flange. Recommended flange turndown 3/4". BM-80 round corner versions are made with a 1" radiused. Thermostatic control has 36" capillary (effective length 26").

Electrical Specifications;

120V, 750W, 6.25Amps
 120V, 1200W, 10Amps
 208V, 1600W, 7.7Amps
 208/240V, 1200/1600W, 5.8/6.7Amps
 208/240/277V, 900/1200/1600W, 4.3/5.0/5.8Amps

Overall Dimensions:

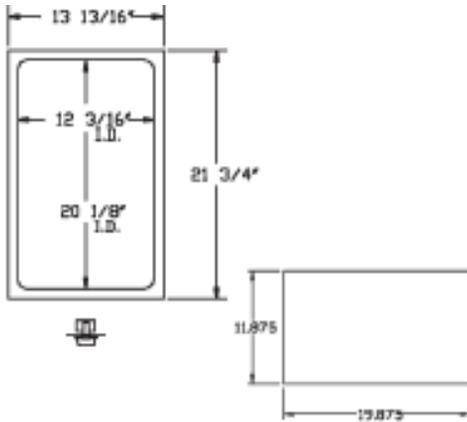
Outside: 8 5/16"H x 13 13/16"W x 21 3/4"D
 Inside: 6 1/4" H x 12 3/16"W x 20 1/8"D
 Cutout: 11 7/8"W x 19 7/8"D
 UL Models: Control size: 5 15/16"W x 6 7/16"H
 Control cutout: 5 3/4"W x 6 1/4"H
 If UL kit added, 6" clearance necessary for thermostat box.

Shipping:

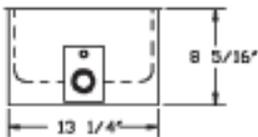
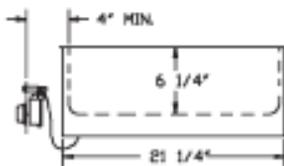
BM-80: 20lbs.
 UL Models: 24 lbs.

Freight Class: 100

FOB: Allen, TX 75013

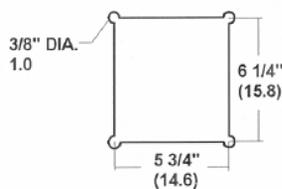
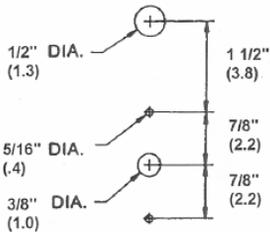


CUTOUT DIMENSIONS



Control Cut Out

Recessed Bezel Cut Out



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



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