

# Hot Food Wells Top Mount w/EZ-Lock

Models 

HFW-1 

HFW-2 

HFW-3 

HFW-4 

HFW-5 

HFW-6 ("D" after model # designates drain)

PRODUCT: QUANTITY: ITEM:

### **Designed Smart**

- Heavy-duty top mount, insulated rectangular Drop-in Hot Food Wells is designed for installation in metal or wood countertops.
- Hot Food Well accommodates standard size steamtable pans.
- Well is constructed of deep-drawn austenite 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. Unit standard with APW Wyott E-Z Locks on all four exterior sides for easy installation.
- The units have complete UL construction including electrical conduit, bezel and control box.

### **APW Wyott Design Features**

- Deep-drawn stainless steel well pans.
- · Stainless steel drain coupling.
- Units may be used WET or DRY (Wet offers best result).
- Easy access to heating elements.
- Compact housing-overall depth 8 11/16" and 11 1/2" over all 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 cost.
- · Unitized electrical wiring for single power hookup.
- · Individual infinite controls.
- Factory assembled <sup>3</sup>/<sub>4</sub>" manifold drains-screens provided.



Model HFW-2

## **Options**

- Lever operated drain valve (56360)
- Stainless Steel Nipple (52107)
- Three phase (specify)
- Thermostatic control (effective 26")
- Without drain (No letter after model # designates no drain)
- With drain ("D" after model # designates drain)

# 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.



Rev012020dc

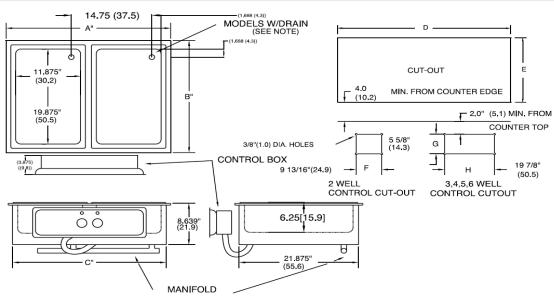


## **Hot Food Wells Top Mount w/EZ-Lock**

Models | HFW-1 | HFW-2 | HFW-3 | HFW-4 | HFW-5 | HFW-6 ("D" after model # designates drain)

ITEM: PRODUCT: QUANTITY:

#### Top Mount Multi Wells

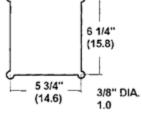


NOTE: MODELS WITH DRAIN; COUPLING 1/2" NPT, STAINLESS, 1-1/2"(3.8) LONG.

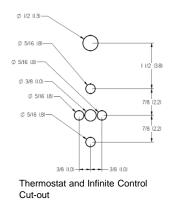
Model	Outs	ide Dimension	s	Cı	Shipping Weight	
	A	В	С	Α	В	
HFW-1	23" / 584mm	15" / 381	7 ¾" / 196	21.75" / 552	13.75" / 349	25 lbs. (11.3KG)
HFW-2	29.75" / 756mm	23.438" / 595	28.122" / 714	28.622" / 727	22.5" / 572	89 lbs. (21.8KG)
HFW-3	44.125" / 1121mm	23.438" / 595	42.497" / 1079	42.997" / 1092	22.5" / 572	139 lbs. (30.8KG)
HFW-4	58.5" / 1485mm	23.438" / 595	56.872" / 1444	57.372" / 1457	22.5" / 572	169 lbs. (44.4KG)
HFW-5	72.875" / 1851mm	23.438" / 595	71.247" / 1810	71.747" / 1822	22.5" / 572	199 lbs. (53.5KG)
HFW-6	87.25" / 2216mm	23.438" / 595	85.622" / 2175	86.122" / 2187	22.5" / 572	251 lbs. (117.9KG)

# 6 1/4"

Recessed Bezel Cut Out



		Elect	Electrical Ratings					
Models	Volts	Watts	Amps	Max Amps 3-Phase	Volts	Watts	Amps	Max Amps 3 Phase
HFW-1	120 / 208 / 240	750W/1200W/ 1600W	6.25 / 5.8 / 6.7	N/A	N/A	N/A	N/A	N/A
HFW-2	208 / 240	2400 / 3200	11.5 / 13.3	6.7 / 7.7	208	3200	15.4	8.9
HFW-3	208 / 240	3600 / 4800	17.3 / 20.0	10.0 / 11.6	208	4800	23.1	13.4
HFW-4	208 / 240	4800 / 6400	23.1 / 26.7	13.3 / 15.4	208	6400	30.8	17.8
HFW-5	208 / 240	6000 / 8000	28.8 / 33.3	16.7 / 19.2	208	8000	38.5	22.3
HFW-6	208 / 240	7200 / 9600	34.6 / 40.0	20.0 / 23.2	208	9600	46.2	26.7



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

