Insulated EZ-Fill
Hot Food Wells

Models HFWEZ-12D

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 up to 6” deep.
- EZ-Fill Hot food Wells are equipped with self-regulating water fill system. The water fill system supplies and maintains the correct water level in each pan.
- Water fill system includes:
    - Solenoid control that senses water levels and automatically turns water flow off.
    - Water overflow hole.
    - Welded drain and “easy to access” manifold.
- 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 EZ-Locks on all four exterior sides for easy installation.
- Well is constructed on deep-drawn austenite stainless steel, above countertop with aluminized outer housing with sides and bottom fully insulated.
- Drains are provided with stainless steel 1/2” NPT welded to bottom of pan and provided with removable screen.
- The units feature complete UL construction including electrical conduit, bezel and control box.



Model HFWEZ-12D

Options

- Lever operated drain valve (56420)
- Drain kit-includes 1/2” PVC, 3’ high temperature hose

APW Wyott Design Features

- Deep-drawn stainless steel well pans.
- Stainless steel drain coupling.
- Units are used WET only.
- Easy access to heating elements.
- Thermostatic control with 26” effective length conduit.
- Large indicating pilot light.
- Multiple units can be installed in same table or counter.
- Single power hookup.

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:

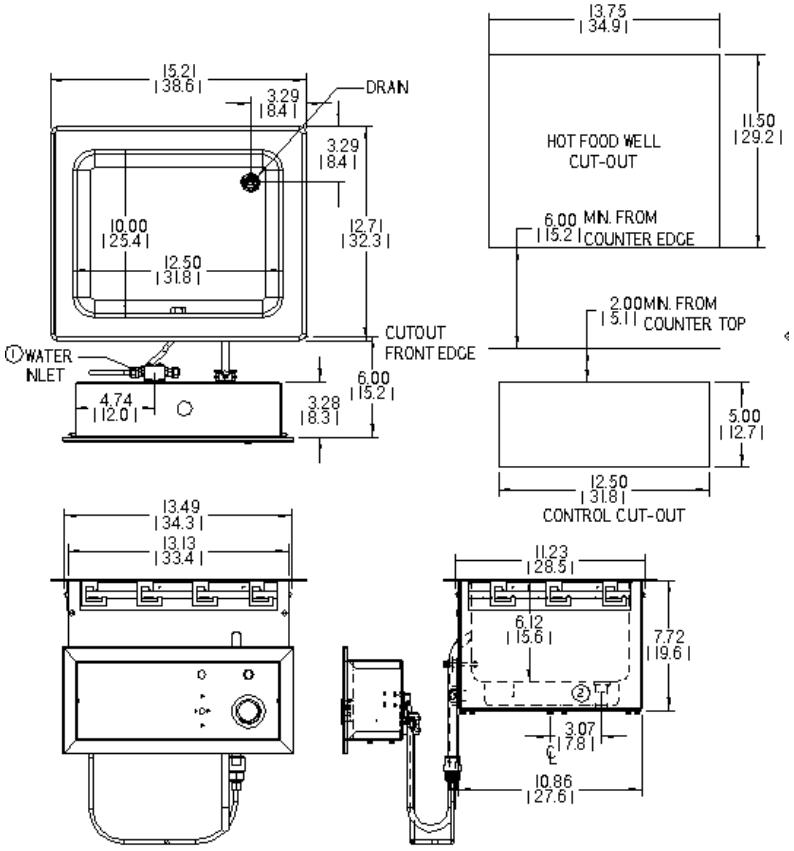
See reverse side for product specifications.

APW Wyott Foodservice Equipment Company ** 1307 N. Watters Rd., Suite 180, Dallas, TX 75013*
*(800) 527-2100 * (972) 908-6100 * Fax (214) 565-0976 * www.apwwyott.com*

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Model	Outside Dimensions			Cut Out		Control Cut Out		Ship Weight lbs.
	A	B	C	D	E	F	G	
HFWEZ-12D	15.21” (38.6)	12.71” (32.3)	13.49” (34.3)	13.75” (34.9)	11.50” (29.2)	5.0” (12.7)	12.5” (31.8)	22 Lbs. (10.6 Kg)

OPTIONS				
Description: Lever Operated Drain Valve			**Stock No. 56360**	
ELECTRICAL SPECIFICATIONS				
	Electrical Ratings 1200 EA. @ 208V 1600 EA.@ 240V			
Model	**Volts**	**Watts**	**Amps 1-Phase**	**Max. Amps 3-Phase**
HFWEZ-12D	208 / 240	500/660	2.4/2.75	N/A

Drain Manifold: Fabricated to Unit, Required

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

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