

PRODUCT:

QUANTITY:

ITEM

Model: CHDT-2 CHDT-3 CHDT-4 CHDT-5 CHDT-6

Designed Smart

Bid Specification

The APW Wyott Cold/Hot Dual Temperature Wells combines the sophistication of electrically heating, with the technology to turn into a contained refrigerated cold pan. With one flip of the switch, the CHDT goes from hot to cold!

The CHDT system contains automatic water fill, high limited thermostat protector; NSF-4 electric required standard immersion heating system; flexible 24" conduit for optional counter mounting which connects to stainless steel control panel; and the ability for installation into metal or wooden counters. The CHDT is available in 5 different models (HFDW-2 thru 6), which allows the choice of holding 2 up to 6 standard pans. CHDT heavy-duty stainless steel's allows for superior durability and ultimate strength. It's built solid to last.

APW Wyott's CHDT systems Inc. LISTED, Underwriters Laboratories*, meets NSF International* and Canadian standard.*

Reliability backed by APW Wyott's Warranty

•APW Wyott's Food Wells are backed by 1 year parts and labor warranty



Cold Hot Dual Temperature Wells MODEL CHDT-4

APW Wyott Design Features

- Quick and hassle free entry for functioning controls and temperature gauges
- Quicker refrigeration (larger compressors), and heating (immediately shifts heat by water)
- Handles products at selected temperature (cold or hot)
- Features spacious one inch drainage system, and screen
- Heating feature has to be used in wet operation.

Options

- 2 to 6 Standard Inset Pans
- Installation in Metal or Wooden Counter



See reverse side for product specifications.



CHDT 2 thru 6

Cold Hot Dual Temperature Wells

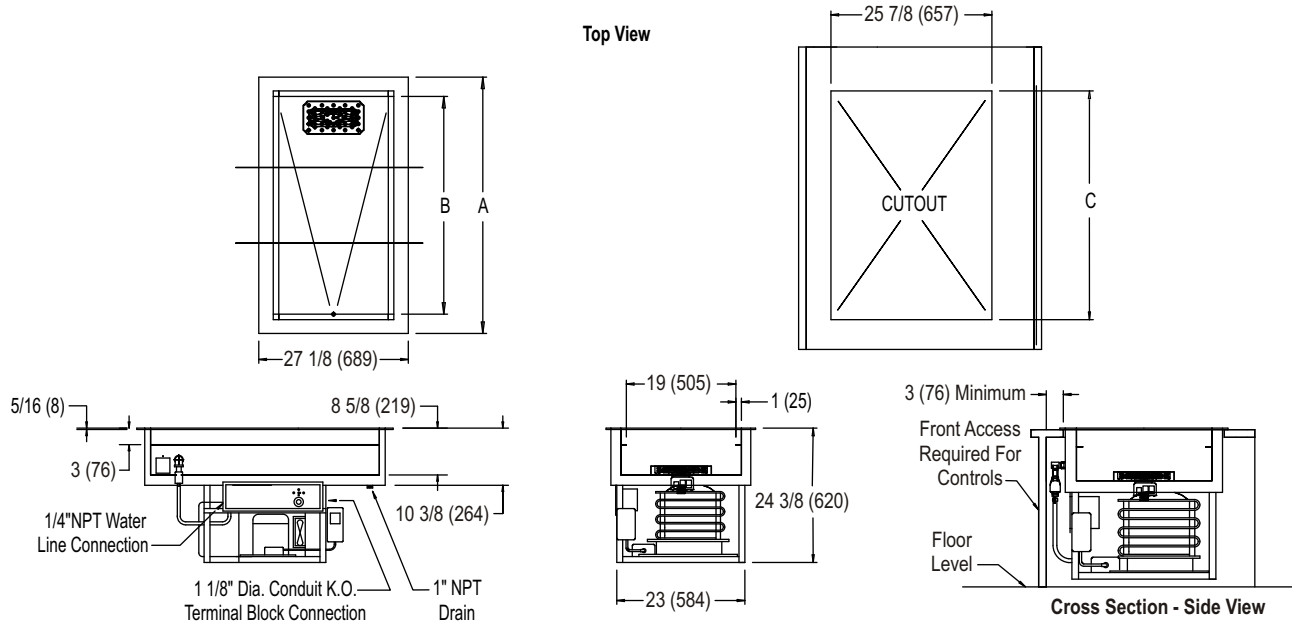
Model: CHDT-2 CHDT-3 CHDT-4 CHDT-5 CHDT-6

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Cold Hot Dual Temperature Well (Model CHDT-3 Shown)



DIMENSIONS

| MODEL | A | | B | | C (CUTOUT) | |
|--------|--------|------|--------|------|------------|------|
| | INCHES | MM | INCHES | MM | INCHES | MM |
| CHDT-2 | 32 3/4 | 832 | 25 1/2 | 648 | 31 1/2 | 800 |
| CHDT-3 | 46 1/2 | 1181 | 39 1/4 | 997 | 45 1/4 | 1149 |
| CHDT-4 | 60 1/4 | 1530 | 53 | 1346 | 59 | 1499 |
| CHDT-5 | 74 | 1880 | 66 3/4 | 1695 | 72 3/4 | 1848 |
| CHDT-6 | 87 3/4 | 2229 | 80 1/2 | 2045 | 86 1/2 | 2197 |

CLEARANCES

| MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE | | | |
|---|-----------|--------|------------|
| BACK | SIDE | BOTTOM | FRONT |
| 0" (0 mm) | 0" (0 mm) | N/A | 3" (76 mm) |

ELECTRICAL

| MODEL | WARMER | | | | REFRIGERATION | | | | SINGLE PHASE SUPPLY 3 WIRE 120/208-240V L1-L2 208-240V L2-N 120VAC 60 HZ | |
|--------|--------|-----|----------------|------|---------------|-----|----------------|-----|---|------------------|
| | VOLTS | KW | AMPS (1 PHASE) | | VOLTS | HP | AMPS (1 PHASE) | | | REFRIGERANT TYPE |
| | | | L1 - L2 | N | | | L2 - N | L1 | | |
| CHDT-2 | 208 | 1.9 | 9.0 | N.A. | 120 | 1/4 | 5.5 | N/A | ALL MODELS PERMANENTLY CONNECTED | |
| | 240 | 2.5 | 10.4 | N.A. | | | | | | |
| CHDT-3 | 208 | 3.0 | 14.4 | N.A. | 120 | 1/3 | 7.0 | N/A | | |
| | 240 | 4.0 | 16.7 | N.A. | | | | | | |
| CHDT-4 | 208 | 3.8 | 18.1 | N.A. | 120 | 1/2 | 7.5 | N/A | | |
| | 240 | 5.0 | 20.8 | N.A. | | | | | | |
| CHDT-5 | 208 | 6.0 | 28.9 | N.A. | 120 | 3/4 | 15.3 | N/A | | |
| | 240 | 8.0 | 33.3 | N.A. | | | | | | |
| CHDT-6 | 208 | 6.0 | 28.9 | N.A. | 120 | 3/4 | 15.3 | N/A | | |
| | 240 | 8.0 | 33.3 | N.A. | | | | | | |

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



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Rev. 6/20/2008
79900404