

Hot Food Wells Top Mount w/EZ-Lock

PRODUCT:

Models DHFW-1 DHFW-23 DHFW-23D HFW-12 HFW-12D HFW-43D ("D" after model # designates drain) 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.
- Units may be used WET or DRY (Wet offers best result).
- · Easy access to heating elements.
- Compact housing-overall depth 8 5/16"
- Large indicating pilot light.
- Thermostatic control with 36" capillary (effective length 26")



Model HFW-12D

Options

- Stainless steel drain coupling screens provided.
- Thermostat with 72" capillary (effective length 62")
- Wood mount kit HFW-1 (56431)
- Wood mount kit HFW-23 (56460)
- Wood mount kit HFW-12 (56413)
- With Drain ("D" after model #)
- Without 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.



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Models || HFW-1 || HFW-23 || HFW-23D || HFW-12 || HFW-12D || HFW-43D ("D" after model # designates drain)

ITEM:

PRODUCT:

Top Mount Hot Food Wells DRAIN (OPTIONAL) Ο 0= 23" (HFW-1) 6 1/4" (15.9cm) 16" (HFW-23) 12 1/2" (HFW-12) 11 7/8' Outside (30.2cm) Length =0 Inside =I Length Recessed Bezel Cut Out 0 7 3/4" 6 1/4" (15.8) I= 19 7/8" (HFW-1) (19.7cm) 13" (HFW-23) 9 1/2" (HFW-12) 5 3/4" 3/8" DIA. (14.6) 1.0

QUANTITY:

Top Mount Hot Food Wells

SPECIFICATIONS

Description	Outside Dimensions			Inside Dimensions			Cut-Out		Shipping
(Model #)	L	W	Н	L	W	Н	L	W	Weight
FullSize	23"	15"	7 3/4"	19 7/8"	11 7/8"	6 1/4"	21 3/4"	13 3/4"	25 lbs
(HFW-1)	(58.4)	(38.1)	(19.7)	(50.5)	(30.2)	(15.9)	(55.2)	(34.9)	(11.4 kg)
2/3 Size	16"	15"	7 3/4"	13"	11 7/8"	6 1/4"	14 5/8"	13 3/4"	22 lbs
(HFW-23)	(40.6)	(38.1)	(19.7)	(33)	(30.2)	(15.9)	(37.1)	(34.9)	(10 kg)
1/2 Size	12 ½"	15"	7 3/4"	9 1/2"	11 7/8"	6 1/4"	11 1/2"	13 3/4"	22 lbs
(HFW-12)	(30.5)	(38.1)	(19.7)	(24.1)	(30.2)	(15.9)	(29.2)	(34.9)	(10 kg)
4/3 Size	30"	15"	7 3/4"	26 7/8"	11 7/8"	6 1/4"	28 3/4"	13 3/4"	28 lbs
(HFW-43D)	(76.2)	(38.1)	(19.7)	(68.3)	(30.2)	(15.9)	(73.0)	(34.9)	(12.7 kg)

NOTE: Top Flange 1 9/16" (3.9cm) all 4 sides, 4 corners 1" (2.5 cm) radius. Standard thermostat has 36" (91.4 cm) capillary effective length 26" (66 cm).

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

