



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 #:

Bid Specifications

Heavy-duty Top mount insulated Rectangular Drop-In Food Well designed for installation in metal or wood countertops. Hot Food Well is designed to accommodate standard size steamtable pans. Well is constructed of deep-drawn 20 ga. Type 304 stainless steel, above countertop with 20 ga. 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 feature complete UL construction including electrical conduit, bezel and control box.

Standard Features

- 20 ga. Deep-drawn Type 304 stainless steel well pans.
- Stainless steel drain coupling.
- Units maybe 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
- Simplified construction reduces installation time and significantly reduces on-site electrical and plumbing costs
- Unitized electrical wiring for single power hookup
- Individual infinite controls

Reliability backed by APW Wyott's Warranty

- Backed by a 1 year parts & labor warranty.
- Food Wells are Certified by the following agencies:



SANITATION

HFW-6 not CSA approved



Top Mount w/EZ-Lock

Options

- Factory assembled 3/4 manifold drains- screens provided
- Thermostatic control (effective 26")
- Lever operated drain valve (56360)
- Three phase (Specify)
- Without drain (No letter after model # designates no drain)
- With drain ("D" after model # designates drain)

See reverse side for product specifications.



APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226
(800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · www.apwwyott.com · info@apwwyott.com

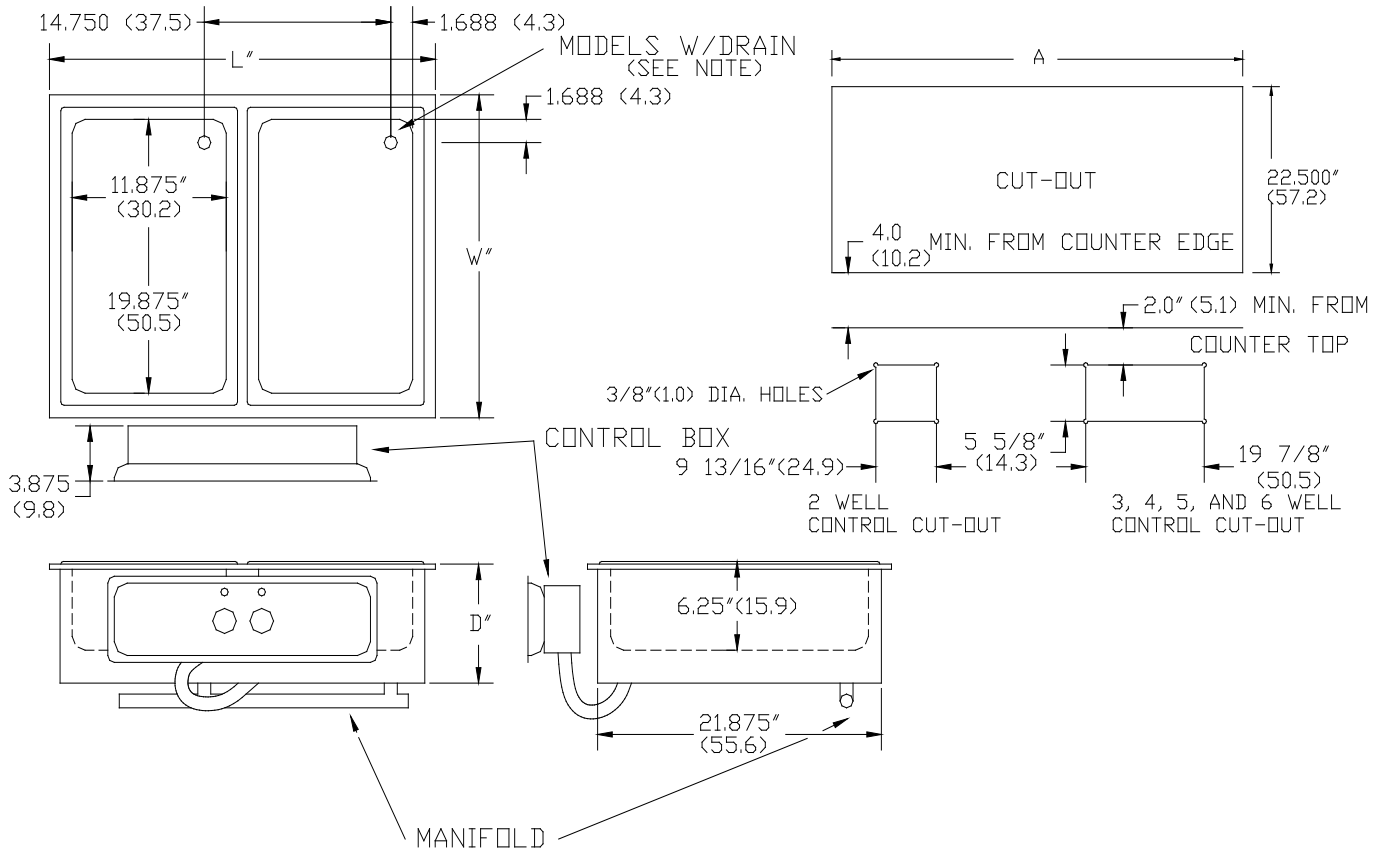
Rev. 3/20/2008



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 #: _____



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

APW Item No.	Model #	Cut-Out		Bezel		Ship Weight lbs.
		Width	Depth	Height	Width	
HFW-1	HFW-1 Single Well W/O Drain 120V	13.875"	21.875"	5.000"	12.50"	24
HFW-1D	HFW-1D Single Well W/Drain 120V	13.875"	21.875"	5.000"	12.50"	25
HFW-1	HFW-1 Single Well W/O Drain 208/240V	13.875"	21.875"	5.000"	12.50"	24
HFW-1D	HFW-1D Single Well W/Drain 208/240V	13.875"	21.875"	5.000"	12.50"	25
HFW-2	HFW-2 2-Well W/O Drain	28.622"	22.500"	5.625"	N/A	48
HFW-2D	HFW-2D 2-Well W/Drain	28.622"	22.500"	5.625"	N/A	48
HFW-3	HFW-3 3-Well W/O Drain	42.997"	22.500"	5.625"	19.875"	68
HFW-3D	HFW-3D 3-Well W/O Drain	42.997"	22.500"	5.625"	19.875"	68
HFW-4	HFW-4 4-Well W/O Drain	57.372"	22.500"	5.625"	19.875"	98
HFW-4D	HFW-4D 4-Well W/Drain	57.372"	22.500"	5.625"	19.875"	98
HFW-5	HFW-5 5-Well W/O Drain	71.747"	22.500"	5.625"	19.875"	118
HFW-5D	HFW-5D 5-Well W/Drain	71.747"	22.500"	5.625"	19.875"	118
HFW-6	HFW-6 6-Well W/O Drain	86.122"	22.500"	5.625"	19.875"	260
HFW-6D	HFW-6D 6-Well W/Drain	86.122"	22.500"	5.625"	19.875"	260

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



APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226
(800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · www.apwwyott.com · info@apwwyott.com

Rev. 3/20/2008
1404