



# Hot Food Wells Top Mount Insulated

Models:  HFW-1  HFW-1D  HFW-23  HFW-23D  HFW-12  HFW-12D

PRODUCT:

QUANTITY:

ITEM#:

## Bid Specifications

Heavy-duty Top mount insulated Rectangular Drop-In Food Well designed for installation in metal or wood countertops if optional wood mounting kit is provided. Hot Food Well is designed to accommodate standard size steamtable pans.

Well is constructed of deep-drawn 20 ga. Type 304 stainless steel, 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 g. deep-drawn Type 304 stainless steel well pans.
- Units may be used WET or DRY. (Wet use offers best results).
- Easy access to heating elements.
- Thermostatic control with 36" capillary (effective length 26")
- Compact housing – overall depth 8-5/16".
- Large indicating pilot light.

## Reliability Backed by APW Wyott's Warranty

- APW Wyott's Food Wells are backed by a 1 year parts & labor warranty.
- Food Wells are Certified by the following agencies:



Top Mount Hot Food Well

## 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
- HFW-1 available in "military version" (56319) for shipboard use.

See reverse side for product specifications.

## APW Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976



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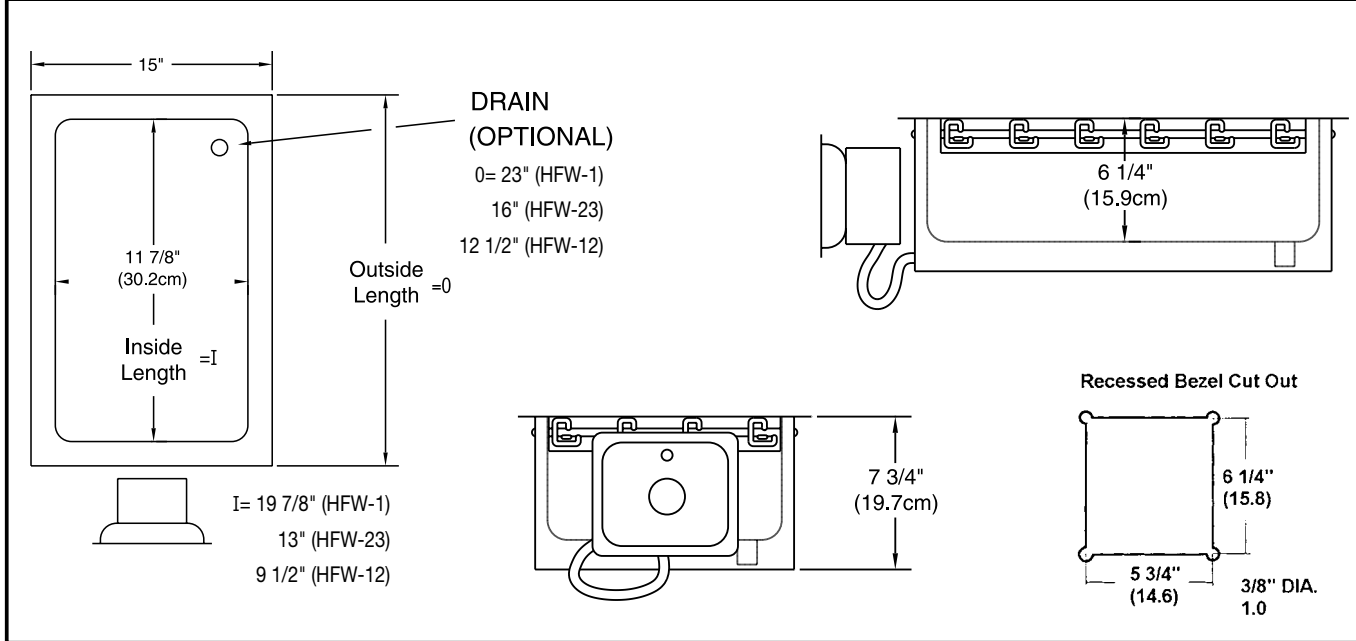
Models:  HFW-1  HFW-1D  HFW-23  HFW-23D  HFW-12  HFW-12D  
 "D" after model # designates drain version.

PRODUCT:

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## Top Mount Hot Food Wells



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MODEL	DIMENSIONS			ELECTRICAL			WOOD MOUNT KIT		SHIP WT.
	OUTSIDE	INSIDE	CUT-OUT	VOLTS	WATTS	AMPS	OUTSIDE	CUT-OUT	
HFW-1	7-3/4" H (19.7 cm)	6-1/4" H (15.9 cm)	13-3/4" W (34.9 cm)	120	1500	12.5	16-1/2" W (41.9 cm)	15-7/8" W (40.3 cm)	25 lbs. (11.4 Kg)
	15" W (38.1 cm)	11-7/8" W (30.2 cm)	21-3/4" D (55.2 cm)	208	1600	7.7	24-1/2" L (62.2 cm)	23-7/8" L (60.6 cm)	
	23" L (58.4 cm)	19-7/8" L (50.5 cm)		208/240	1200/1600	5.8/6.7			
HFW-23	7-3/4" H (19.7 cm)	6-1/4" H (15.9 cm)	13-3/4" W (34.9 cm)	120	800	6.7	16-1/2" W (41.9 cm)	15-7/8" W (40.3 cm)	22 lbs. (10 Kg)
	15" W (38.1 cm)	11-7/8" W (30.2 cm)	14-5/8" D (37.1 cm)				17-1/2" L (44.4 cm)	16-5/8" L (42.2 cm)	
	16" L (40.6 cm)	13" L (33 cm)							
HFW-12	7-3/4" H (19.7 cm)	6-1/4" H (15.9 cm)	13-3/4" W (34.9 cm)	120	800	6.7	14-1/4" W (36.2 cm)	15-7/8" W (40.3 cm)	22 lbs. (10 Kg)
	15" W (38.1 cm)	11-7/8" W (30.2 cm)	11-1/2" D (29.2 cm)				16-1/2" L (41.9 cm)	13-5/8" L (34.6 cm)	
	12-1/2" L (30.5 cm)	9-1/2" L (24.1 cm)							

Flange= 1 9/16" (3.9cm) all four sides.

Control Size: 5 5/16" W 6 7/16" H

Control Cutout: 5 3/4" W 6 1/4" H



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