



ROUND DROP-IN SOUP WELL w/E-Z LOCK

PRODUCT:

Model: ☐ SM-50-4 ☐ SM-50-7 ☐ SM-50-11
QUANTITY: ITEM#:

Designed Smart.

- | | | |
|--------------------------------------|--------------------------------------|---------------------------------------|
| ☐ SM-50-4 | ☐ SM-50-7 | ☐ SM-50-11 |
| ☐ SM-50-4D | ☐ SM-50-7D | ☐ SM-50-11D |
| ☐ SM-50-4 UL | ☐ SM-50-7 UL | ☐ SM-50-11 UL |
| ☐ SM-50-4D UL | ☐ SM-50-7D UL | ☐ SM-50-11D UL |

Specify voltage below:

- ☐ 120V ☐ 208/240V (4 qt. available in 120V only)

Bid Specifications

- Heavy-duty Top Mount, Uninsulated Round Drop-in Hot Food Well is designed for installation in metal or wood countertop, if optional wood mounting kit is provided. Hot Food Well is designed to accommodate standard 4 qt., 7 qt. or 11 qt. round insets. Well is constructed of one-piece, die-stamped 20 ga. Type 304 stainless steel. Units shipped with drain are provided with stainless steel 1/2" NPT drain welded to bottom of pan and provided with removable screen. Unit is heated by tubular calrod heat element shaped in circular fashion for even heat distribution. Element is mounted under well. Entire heat assembly is covered with aluminized steel housing with threaded studs for easy service. Unit standard with APW Wyott E-Z Lock for easy installation. The units are available in a UL Recognized component construction with open wires and increase-decrease plate or complete UL Listed construction including electrical conduit, bezel and control box.

Built Solid.

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:



MODEL SM-50-11D UL HOT FOOD WELL

APW Wyott Design Features

- 20 ga. stainless steel well.
- Stainless steel drain coupling.
- Unit 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 1/8".
- Standard E-Z Lock reduces installation time.
- Large indicating pilot light.
- Multiple units can be installed in same table or counter.

Options:

- Thermostat with 72" capillary (effective length 62").
- Wood Mount Kit 4 qt. (55286)
- Wood Mount Kit 7 qt. (55333)
- Wood Mount Kit 11 qt. (55323)
- Recessed Bezel (56370)
- Drain Kit (56420)
- Lever Operated Shut Off Valve (56360)

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

For more information e-mail us at: Info@APWwyott.com

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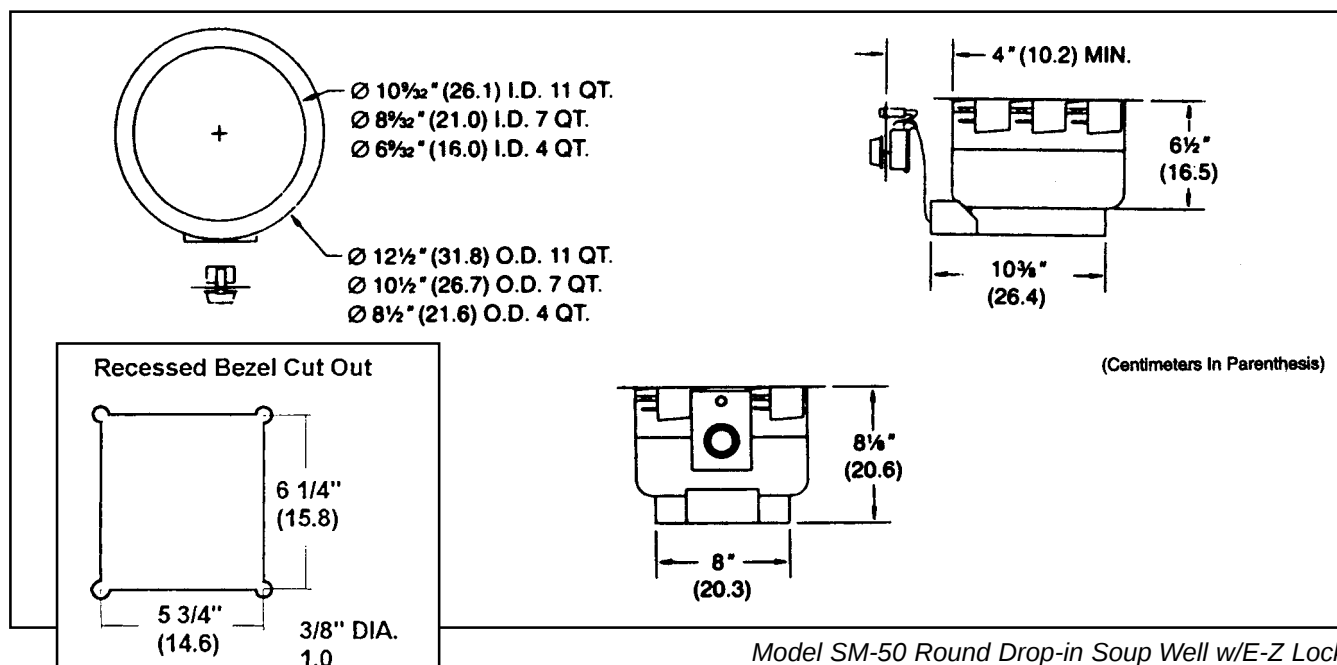
ROUND DROP-IN SOUP WELL w/E-Z LOCK

Model: ☐ SM-50-4 ☐ SM-50-7 ☐ SM-50-11

PRODUCT:

QUANTITY:

ITEM#:



Model SM-50 Round Drop-in Soup Well w/E-Z Lock

PRODUCT SPECIFICATIONS

1" flange

Thermostatic control has 36" capillary
(effective length 26")

UL Models: bezel size 6 1/4" W x 6 7/8" H

Bezel cutout 5 3/4" W x 6 1/4" H

UL Recognized models control use increase/decrease plate
hole pattern (See Drawing above left.)

Model	Dimensions			Electrical			Wood Mount Kit		Ship Weight FOB Dallas, TX
	Outside	Inside	Cutout	Volts	Watts	Amps	Cutout	Outside	
SM-50-4	8 1/2" Dia. x 8 5/8" H (21.6 x 20.6 cm)	6 5/8" Dia. x 6 1/2" H (16.0 x 16.5 cm)	6 3/4" Dia. (17.1 cm)	120	400	3.3	8 13/16 x 8 13/16 Sq.	9 9/16 x 9 9/16 Sq.	4 lbs. (1.8 kg) (UL) 9 lbs. (4.1 kg)
SM-50-7	10 1/2" Dia. x 8 5/8" H (26.7 x 20.6 cm)	8 5/8" Dia. x 6 1/2" H (21.0 x 16.5 cm)	8 3/4" Dia. (22.2 cm)	120	800	6.7	10 3/4" Dia. (27.3 cm)	11 1/4" Dia. (29.8 cm)	8 lbs. (3.6 kg) (UL) 11 lbs. (5.0 kg)
				120	500	4.2			
				208/240	500/660	2.4/2.8			
SM-50-11	12 1/2" Dia. x 8 5/8" H (31.8 x 20.6 cm)	10 5/8" Dia. x 6 1/2" H (26.1 x 16.5 cm)	10 3/4" Dia. (27.3 cm)	120	800	6.7	12 3/4" Dia. (32.4 cm)	13 3/4" Dia. (34.9 cm)	10 lbs. (4.5 kg) (UL) 12 lbs. (5.5 kg)
				120	500	4.2			
				208/240	500/660	2.4/2.8			

World Class Support

World Class Sales Support to assist you with finding the right solution to your operations needs. Call Customer Service at (800) 527- 2100 or Fax your request to 1-(214) 565-0976. For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at www.APWwyott.com

Most Extensive Service System in the Industry! APW Wyott has two levels of service support for your needs:

- Direct Service Hot Line to Service Department, call (800) 527-2100.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at (800) 733-2203.

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



APW Wyott Foodservice Equipment Company

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