



Hot Food Wells Top Mount

PRODUCT:

QUANTITY:

ITEM#:

Designed Smart.

Model:

- | | |
|--|--|
| ☐ TM-90 (without drain) | ☐ TM-90-UL (without drain) |
| ☐ TM-90D (with drain) | ☐ TM-90D-UL (with drain) |
| (Specify voltage below): | |
| ☐ 120V-750W | ☐ 208/240V-1200/1600W |
| ☐ 120V-1200W | ☐ 208/240/277V-900/1200/1600W |
| | ☐ 208V-1600W |

Model:

- | | |
|--|---|
| ☐ TM-12 (without drain) | ☐ TM-12-UL (without drain) |
| ☐ TM-12D (with drain) | ☐ TM-12D-UL (with drain) |

Model:

- | | |
|--|---|
| ☐ TM-43 (without drain) | ☐ TM-43-UL (without drain) |
| ☐ TM-43D (with drain) | ☐ TM-43D-UL (with drain) |
| (Specify voltage below): | |
| ☐ 120V-1800W | ☐ 208V-1800W |

Bid Specifications

Heavy-duty top mount Uninsulated Rectangular 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 size steamtable pans. Well is constructed of deep-drawn 20ga. 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 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. Entire heat assembly is covered with galvanized housing with layer of 1" thick fiberglass insulation fixed to bottom of pan with threaded studs for ease of service. Unit standard with APW Wyott E-Z Locks on all four exterior sides 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.

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:



Sanitation



Models with
"UL" listing
suffix only



Models
without "UL"
suffix only



All models
except TM-12(D) TM-12(D) UL



Top Mount Hot Food Well

APW Wyott Design Features

- 20 ga. stainless steel well.
- 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".
- Standard E-Z Lock reduces installation time.
- Large indicating pilot light.

Options

- ☐ Stainless steel drain coupling (56420)
- ☐ Thermostat with 72" capillary (effective length 62")
- ☐ Wood mount kit TM-43 (55317)
- ☐ Wood mount kit TM-90 (55313)
- ☐ Recessed bezel (56370)

See reverse side for product specifications.



APW Wyott Foodservice Equipment Company

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

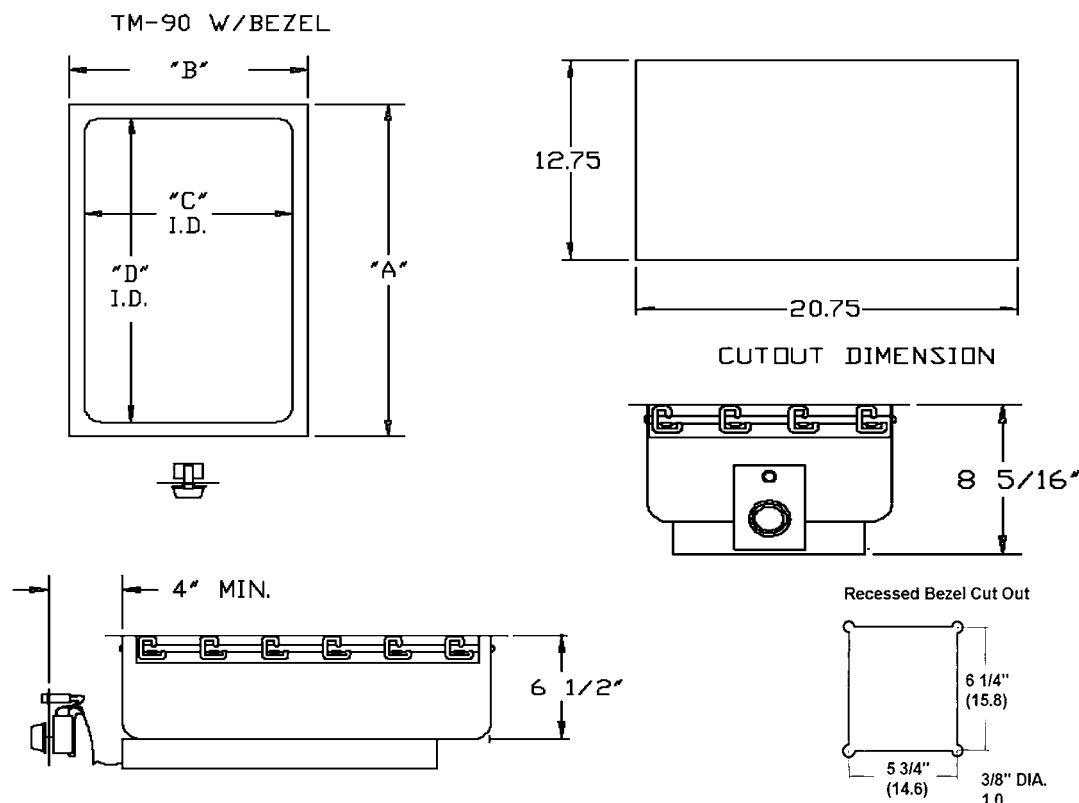
Rev. 1/1/2003

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DIMENSIONS				ELECTRICAL			WOOD MOUNT KIT		SHIP WT.
MODEL	OUTSIDE (AxB)	INSIDE (Cx D)	CUT-OUT	VOLTS	WATTS	AMPS	CUTOUT	OUTSIDE	
TM-90	8-5/16" H (21.1 cm)	6-1/4" H (16.5 cm)	12-3/8" W (31.43 cm)	120	750	6.3	14-1/2" W (36.8 cm)	15-1/4" W (38.7 cm)	23 LBS. (10.4 Kg)
	13-5/8" W (34.6 cm)	11-7/8" W (30.2 cm)	20-3/8" L (51.75 cm)	120	1200	10.0	22-1/2" L (57.2 cm)	23-1/4" L (59.1 cm)	(UL) 22lbs. (10Kg)
	21-5/8" L (54.9 cm)	19-7/8" L (50.5 cm)		208	1600	7.7			
				208/240	1200/1600	5.8/6.7			
				208/240/277	900/1200/1600	4.3/5.0/5.8			
TM-43	8-5/16" H (21.1 cm)	6-1/4" H (16.5 cm)	12-3/4" W (32.4 cm)	120	1800	15.0	14-5/8" W (37.0 cm)	15-15/16" W (40.5 cm)	23 LBS. (10.4 Kg)
	13-5/8" W (34.6 cm)	11-7/8" W (30.2 cm)	27-3/4" L (70.5 cm)	208	1800	8.7	29-5/8" L (75.2 cm)	30-1/4" L (76.9 cm)	(UL) 23lbs. (10.4 Kg)
	28-9/16" L (72.6 cm)	26-7/8" L (68.3 cm)							
TM-12L	8-5/16" H (21.1 cm)	6-1/4" H (16.5 cm)	6-11/16" W (17.1 cm)	120	500	4.2	N/A	N/A	12 LBS. (5.5 Kg)
	7-11/16" W (4.6 cm)	5-15/16" W (15.1 cm)	20-13/16" L (52.8 cm)						(UL) 23lbs. (10.4 Kg)
	21-5/8" L (72.6 cm)	19-7/8" L (50.5 cm)							

Letters after model number indicate:

- No letter = 1" radiused corners, UL recognized
- C-Square corners in well pan
- D-Units with drain
- UL-UL listed units

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