VOLLRATH

36359

208- to 240-volt bottom-mount fabricator hot well with standard drain, Vollrath-style well and 6-foot remote control lead

Designed to maintain ideal serving temperatures and food safety, the bottom-mount hot well by Vollrath makes sure your food tastes just as good as intended. Made of 20-gauge 18-8 grade stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the 6 ⅛-inch depth fits full- or fractional-size pans up to 6 inches deep. The remote control panel offers convenient operation, and thermostatic controls ensure accurate heating. This bottom-mount hot well requires hardwiring and comes with 6-foot wire lead for remote control module installation.

SPECIFICATIONS

UPC	029419913213
(W) Width (IN)	14.1
(D) Depth (IN)	22.06
Amps	3.6 - 4.2
Voltage	208-240
Watts	1000

CERTIFICATIONS

MADE IN USA NSF

FEATURES & BENEFITS

- Made in the USA
- 20-gauge 18-8 grade stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Stainless steel remote control panel offers convenient, easy operation
- Reliable thermostatic controls ensure accurate heating
- Standard drain and drain screen included
- 1-year parts and labor limited warranty
- NSF-certified
- 6 ⅛-inch depth accommodates full- and fractional-size pans up to 6 inches deep
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ⅜-inch depth accommodates 6-inch-deep pans
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