

PRODUCT:

QUANTITY:

ITEM:

Designed Smart

- | | | |
|--------------------------------------|--------------------------------------|---------------------------------------|
| <input type="checkbox"/> SM-50-4 | <input type="checkbox"/> SM-50-7 | <input type="checkbox"/> SM-50-11 |
| <input type="checkbox"/> SM-50-4 D | <input type="checkbox"/> SM-50-7 D | <input type="checkbox"/> SM-50-11 D |
| <input type="checkbox"/> SM-50-4 UL | <input type="checkbox"/> SM-50-7 UL | <input type="checkbox"/> SM-50-11 UL |
| <input type="checkbox"/> SM-50-4D UL | <input type="checkbox"/> SM-50-7D UL | <input type="checkbox"/> SM-50-11D UL |

Specify voltage below

- 120V 208/240V (available in 7 & 11 qts only)

Heavy-duty top mount, uninsulated round drop-in hot food well is designed for installation in metal or wood counter top, if optional wood mounting kit is provided. Hot Food sq, Well is designed to accommodate standard 4 qt., 7 qt., 11 qt. round insets.

Well is constructed of one-piece, austenite stainless steel. Units shipped with drain are provided 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 threaded studs for easy service. Unit standard with APW Wyott EZ Lock for 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.

APW Wyott Design Features

- Deep-drawn stainless steel well pans.
- Stainless steel drain coupling
- Unit may be used WET or DRY (wet offers best results)
- Easy access to heating elements
- Thermostatic control with 36" capillary (effective length 26")
- Standard EZ Lock reduces installation
- Large indicating pilot light
- Multiple units can be installed same table or countertop



Model SM-50-4UL

Options

- Wood mounting kit 4 qt. (55286)
- Wood mounting kit 7qt. (55333)
- Wood mounting kit 11 qt. (55323)
- Drain kit (56420)
- Lever operated shut off valve (56360)
- Thermostat with 72" capillary (effective length 62")
- Infinite control 120V or 208/240V

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:



See reverse side for product specifications.

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PRODUCT SPECIFICATIONS:

Construction:

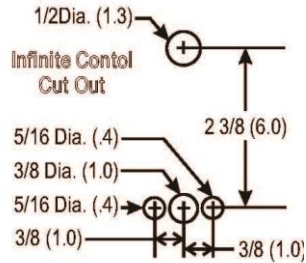
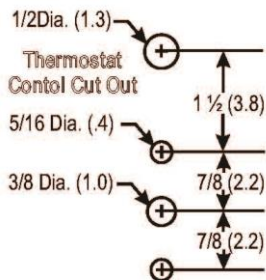
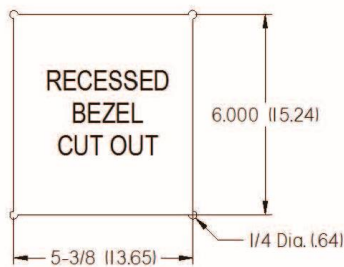
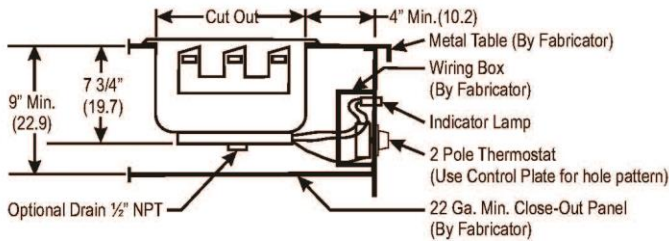
Well is constructed on one-piece, die-stamped austenite stainless steel. Heated by tubular calrod heat element.

Shipping:

SM-50-4: 9 lbs
SM-50-7: 11 lbs
SM-50-11: 12 lbs

Freight Class: 100

FOB: Allen, TX 75013



ELECTRICAL SPECIFICATIONS

Model Numbers	Volts	Watts	Amps (1 Phase)
SM-50-4	120V	400W	3.33A
	240V	400W	1.67A
SM-50-7 &	120V	500W	4.17A
	120V	800W	6.67A
SM-50-11	208/240V	500/660W	2.40/2.75A

GENERAL SPECIFICATIONS (4 QT., 7 QT. AND 11 QT.)

Model	Outside Dimensions	Inside Dimensions	Cut Out	Flange	Standard Control	Control Cut Out	Shipping Weight
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4 Qt (3.8L)	8 25/64 x 8 1/8 (21.2 x 20.6)	6 25/64 x 6 1/2 (16.2 x 15.5)	6 3/4 (17.1)	1 (2.5)	Thermostat has 36" (91.4) capillary effective length 26" (66.0)	Use Control Plate for hole pattern	9 Lbs. (22.9)
7 Qt (6.6L)	10 1/2 x 8 1/8 (26.7 x 20.6)	8 9/32 x 6 1/2 (21.0 x 15.5)	8 3/4 (22.2)	1 (2.5)	Thermostat has 36" (91.4) capillary effective length 26" (66.0)	Use Control Plate for hole pattern	11 Lbs. (27.9)
11 Qt (10.4L)	12 1/2 x 8 1/8 (31.8 x 20.6)	10 9/32 x 6 1/2 (26.1 x 15.5)	10 3/4 (27.3)	1 (2.5)	Thermostat has 36" (91.4) capillary effective length 26" (66.0)	Use Control Plate for hole pattern	12 Lbs. (30.5)

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