



Hot Food Wells Top Mount w/EZ-Lock

Models HFW-1 HFW-23 HFW-23D HFW-12 HFW-12D HFW-43D ("D" after model # designates drain)
PRODUCT: QUANTITY: ITEM:

Designed Smart

- Heavy-duty top mount, insulated rectangular Drop-in Hot Food Wells is designed for installation in metal or wood countertops.
- Hot Food Well accommodates standard size steamtable pans.
- Well is constructed of deep-drawn austenite stainless steel, above countertop with 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 have complete UL construction including electrical conduit, bezel and control box.

APW Wyott Design Features

- Deep-drawn stainless steel well pans.
- Units may be used WET or DRY (Wet offers best result).
- Easy access to heating elements.
- Compact housing-overall depth 8 5/16"
- Large indicating pilot light.
- Thermostatic control with 36" capillary (effective length 26")



Model HFW-12D

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

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.



APW Wyott Foodservice Equipment Company * 1307 N. Watters Rd., Suite 180, Dallas, TX 75013
(800) 527-2100 * (972) 908-6100 * Fax (214) 565-0976 * www.apwwyott.com

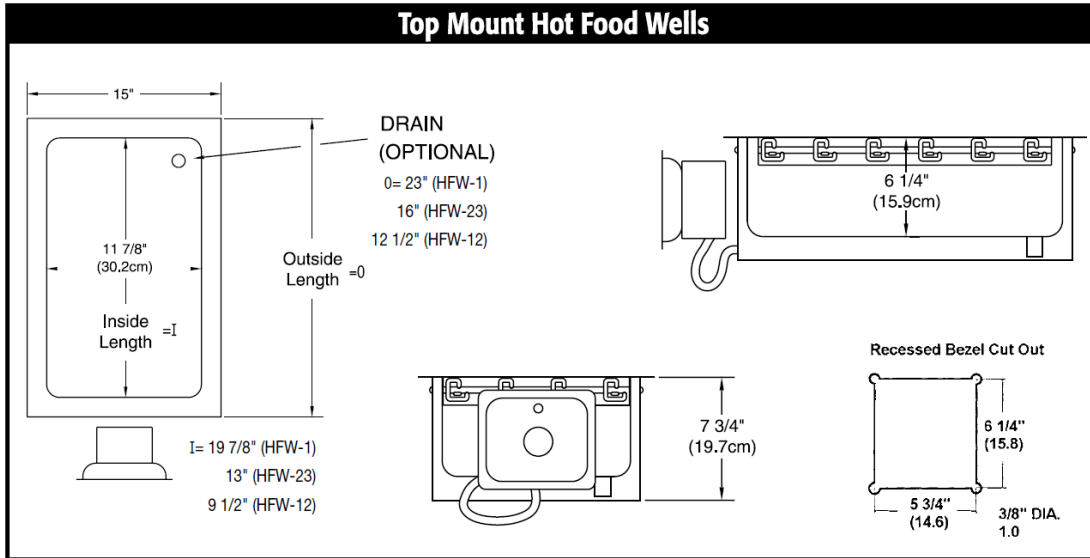
Rev063016cp

Models HFW-1 HFW-23 HFW-23D HFW-12 HFW-12D HFW-43D ("D" after model # designates drain)

PRODUCT:

QUANTITY:

ITEM:



Top Mount Hot Food Wells

SPECIFICATIONS

Description (Model #)	Outside Dimensions			Inside Dimensions			Cut-Out		Shipping Weight
	L	W	H	L	W	H	L	W	
FullSize (HFW-1)	23" (58.4)	15" (38.1)	7 3/4" (19.7)	19 7/8" (50.5)	11 7/8" (30.2)	6 1/4" (15.9)	21 3/4" (55.2)	13 3/4" (34.9)	25 lbs (11.4 kg)
2/3 Size (HFW-23)	16" (40.6)	15" (38.1)	7 3/4" (19.7)	13" (33)	11 7/8" (30.2)	6 1/4" (15.9)	14 5/8" (37.1)	13 3/4" (34.9)	22 lbs (10 kg)
1/2 Size (HFW-12)	12 1/2" (30.5)	15" (38.1)	7 3/4" (19.7)	9 1/2" (24.1)	11 7/8" (30.2)	6 1/4" (15.9)	11 1/2" (29.2)	13 3/4" (34.9)	22 lbs (10 kg)
4/3 Size (HFW-43D)	30" (76.2)	15" (38.1)	7 3/4" (19.7)	26 7/8" (68.3)	11 7/8" (30.2)	6 1/4" (15.9)	28 3/4" (73.0)	13 3/4" (34.9)	28 lbs (12.7 kg)

NOTE: Top Flange 1 9/16" (3.9cm) all 4 sides, 4 corners 1" (2.5 cm) radius. Standard thermostat has 36" (91.4 cm) capillary effective length 26" (66 cm).

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