



# Insulated EZ-Fill Hot Food Wells

Models:  SHFWEZ-1  SHFWEZ-2  SHFWEZ-3  SHFWEZ-4  SHFWEZ-5  SHFWEZ-6

PRODUCT:

QUANTITY:

ITEM #:

## Designed Smart

- Heavy-duty Top mount, insulated Rectangular Drop-In Hot Food Well is designed for installation in metal or wood countertops.
- Hot Food Well accommodates standard size steamtable pans up to 6" deep.
- EZ-Fill Hot Food Wells are equipped with a self-regulating water fill system. The water fill system supplies and maintains the correct water level in each pan.
- Water fill system includes:
  - Solenoid control that senses water levels and automatically turns water flow off.
  - Water overflow hole.
  - Welded drain and "easy to access" manifold.
- 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.



Insulated EZ-Fill Hot Food Well (SHFWEZ-2)

## Built Solid

- Well is constructed of deep-drawn 20 ga. Type 304 stainless steel, above countertop with 20 ga. aluminized outer housing with sides and bottom fully insulated.
- Drains are provided with stainless steel 1/2" NPT drain welded to bottom of pan provided with removable screen.
- The units feature complete UL construction including electrical conduit, bezel and control box.

## 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:



## APW Wyott Design Features

- 20 ga. deep-drawn 304 stainless steel well pans.
- Stainless steel drain coupling.
- Units are used WET only.
- Easy access to heating elements.
- Thermostatic control with 26" effective length conduit
- Large indicating pilot light.
- Multiple units can be installed in same table or counter.
- Single power hookup

## Options

- Lever operated drain valve (56420)
- Drain kit - includes 1/2" PVC, 3' high temperature hose
- Three phase
- Perforated well-pan bottom (14900)
- Telescoping covers, dome and dome hinged covers, adapter plates, adapter bars, pan lifters and perforated pan bottoms.

See reverse side for product specifications.



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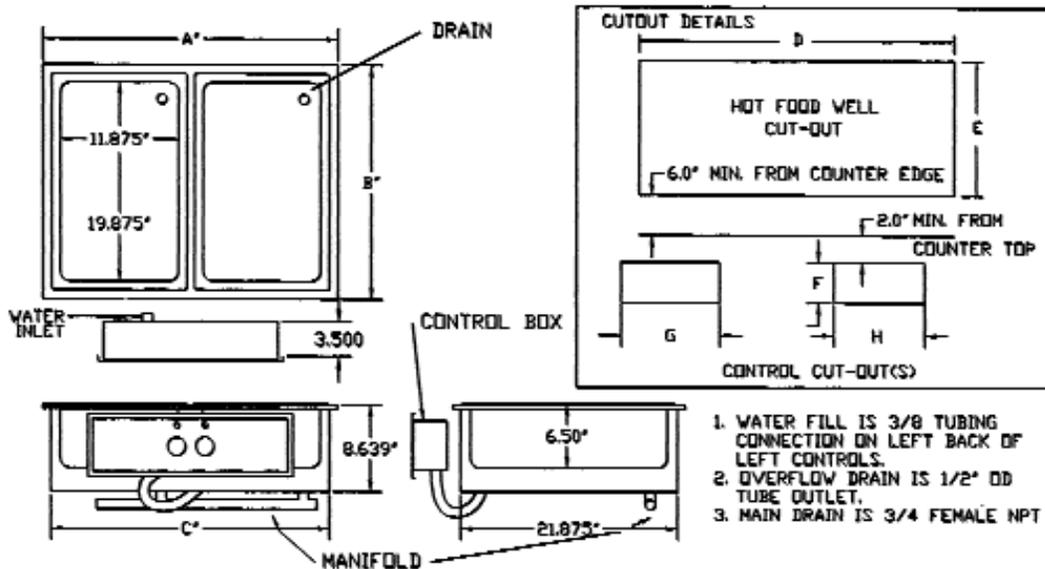
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PRODUCT:

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## EZ-Fill Top Mount Hot Food Wells



MODEL	OUTSIDE DIMENSIONS			CUT-OUT		CONTROL CUT-OUT			SHIP WT.
	A	B	C	D	E	F	G	H	
SHFWEZ-12D4B	15.21"	12.71"	13.49"	13.75"	11.50"	5.0"	12.5"	NA	22 LBS.
SHFWEZ-1	15.375"	23.438"	12.848"	21.875"	13.875"	5.00"	12.50"	NA	24 LBS.
SHFWEZ-2D	29.417"	23.438"	27.789"	26.500"	22.500"	5.00"	16.50"	NA	48 LBS.
SHFWEZ-3D	43.459"	23.438"	41.831"	42.500"	22.500"	5.00"	33.50"	NA	68 LBS.
SHFWEZ-4D	57.501"	23.438"	55.873"	56.500"	22.500"	5.00"	16.50"	12.50"	98 LBS.
SHFWEZ-5D	72.543"	23.438"	69.915"	70.500"	22.500"	5.00"	33.50"	NA	118 LBS.
SHFWEZ-6D	85.585"	23.438"	83.957"	84.500"	22.500"	5.00"	33.50"	NA	260 LBS.

MODEL	ELECTRICAL RATINGS 1200 EA. @ 208 1800 EA. @ 240				ELECTRICAL RATINGS 500 EA. @ 208 88 EA. @ 240			
	VOLTS	WATTS	AMPS	MAX AMPS 3-PHASE	VOLTS	WATTS	AMPS	MAX AMPS 3-PHASE
SHFWEZ-12D4B	500	500/800	2.4/2.75	NA	NA	NA	NA	NA
SHFWEZ-1	208/240	2400/3200	12/14	10/12	208	3200	16	14
SHFWEZ-3D	208/240	3600/4800	18/20	10/12	208	4800	23	14
SHFWEZ-4D	208/240	4800/6400	24/27	16/18	208	6400	31	21
SHFWEZ-5D	208/240	6000/8000	29/34	20/24	208	8000	39	27
SHFWEZ-6D	208/240	7200/9600	35/40	20/24	208	9600	47	27

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



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