







## Servit SDW-4H Four Pan Full Size Insulated Drop-In Hot Food Well - 208/240V

#423SDW4H

#### **FEATURES**

- Designed for holding hot foods at a safe serving temperature
- Holds four full size 6" deep food pans (sold separately)
- Individual thermostatic controls with remote control
- Durable stainless steel top and body
- 1000W of power per well

#### **TECHNICAL DATA**

| Width                 | 56 5/16 Inches  |
|-----------------------|-----------------|
| Depth                 | 25 7/8 Inches   |
| Height                | 14 3/4 Inches   |
| Power Cord Length     | 6 Feet          |
| Control Cutout Width  | 15 15/16 Inches |
| Control Width         | 15 9/16 Inches  |
| Cutout Width          | 55 1/4 Inches   |
| Control Depth         | 3 3/8 Inches    |
| Cutout Depth          | 24 7/8 Inches   |
| Control Cutout Height | 4 1/2 Inches    |

#### **CERTIFICATIONS**





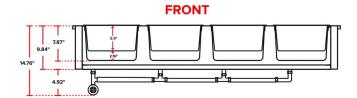
UL Listed, US NSF Listed

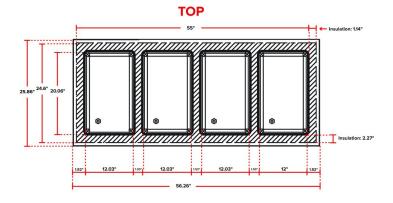


### **TECHNICAL DATA**

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|--------------------------|
| 4 1/8 Inches             |
| 16.67 - 19.2 Amps        |
| 1 Phase                  |
| 208/240 Volts            |
| 4000 Watts               |
| Silver                   |
| Thermostatic             |
| 3/4 Inch                 |
| NSF Listed<br>With Drain |
| Drop-In                  |
| With Insulation          |
| Stainless Steel          |
| 4 Wells                  |
| Flush                    |
| NEMA 6-30P               |
| Electric                 |
| Full Size                |
| 136 - 194 Degrees F      |
| Food Wells               |
|                          |

# **Plan View**





## **Notes & Details**

Hold and display your hot food safely while keeping it warm for your customers with this Servlt four pan insulated drop-in hot food well. This hot food well is designed to hold your cooked food at a safe serving temperature, keeping it warm and ready to eat for your guests without affecting quality or further cooking your food. It's perfect for restaurants, cafeterias, buffets, and serving lines, holding cooked vegetables, pasta, fried chicken, and other cooked product. It features individual thermostatically controlled wells with a remote to adjust temperatures between 136 and 194 degrees Fahrenheit, and it has individual 3/4" NPT drains with screens to prevent food waste from entering the plumbing line, allowing for quick draining during cleanup. Each well comes with its own removable drain plug, which lets you drain and fill individual wells.

This hot food well can hold four full size 12" x 20" food pans up to 6" deep (sold separately). For long-lasting durability, this unit features a robust 18 gauge type 304 stainless steel top and well liner and a 20 gauge type 430 stainless steel exterior, making the outside body easy to clean and resistant to corrosion. This unit features 1000W of power per well with a thick blanket insulation to hold in the heat and keep energy costs low. This unit requires a 208/240V electrical connection for operation.

**WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to <a href="https://www.p65warnings.ca.gov">www.p65warnings.ca.gov</a>.