







## Servit SDW-5H Five Pan Full Size Insulated Drop-In Hot Food Well - 208/240V

#423SDW5H

### **FEATURES**

- Designed for holding hot foods at a safe serving temperature
- Holds five 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	69 7/8 Inches
Depth	25 7/8 Inches
Height	14 3/4 Inches
Power Cord Length	6 Feet
Control Cutout Width	18 11/16 Inches
Control Width	18 5/16 Inches
Cutout Width	68 7/8 Inches
Control Depth	3 3/8 Inches
Cutout Depth	24 7/8 Inches
Control Cutout Height	4 1/2 Inches

#### **CERTIFICATIONS**





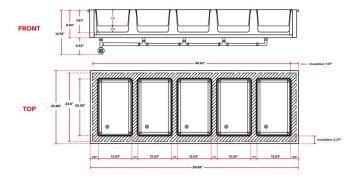
UL Listed, US NSF Listed



#### **TECHNICAL DATA**

Control Height 4 1/8 Inches  Amps 20.83 - 24 Amps  Phase 1 Phase  Voltage 208/240 Volts  Wattage 5000 Watts  Color Silver  Control Type Thermostatic  Drain Size 3/4 Inch  NSF Listed With Drain
Phase Voltage Voltage 208/240 Volts Wattage 5000 Watts Color Silver Control Type Thermostatic Drain Size NSF Listed
Voltage 208/240 Volts  Wattage 5000 Watts  Color Silver  Control Type Thermostatic  Drain Size NSF Listed
Wattage 5000 Watts  Color Silver  Control Type Thermostatic  Drain Size 3/4 Inch  NSF Listed
Color Silver  Control Type Thermostatic  Drain Size 3/4 Inch  NSF Listed
Control Type  Drain Size  NSF Listed  Thermostatic  3/4 Inch  NSF Listed
Drain Size 3/4 Inch  NSF Listed
Features NSF Listed
Foatures
Installation Type Drop-In
Insulated With Insulation
Material Stainless Steel
Number of Wells 5 Wells
Pan Mounting Flush
Plug Type NEMA 6-30P
Dougrand
Power Type Electric
Size Full Size

## **Plan View**



# **Notes & Details**

Hold and display your hot food safely while keeping it warm for your customers with this ServIt five 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 five 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.

MARNING: 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 www.p65warnings.ca.gov.