

Models □ HFWS-2 □ HFWS-3 □ HFWS-4 ("D" after model # designates drain)

PRODUCT:

QUANTITY:

ITEM:

## Designed Smart

- Heavy-duty top mount, insulated rectangular Drop-in Food Slim Line is designed for installation in metal or wood countertops.
- Hot Food Well accommodates standard size steamtable pans.
- Well is constructed of deep-drawn 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.



Model HFWS-2

## Options

- Lever operated shot off valve
- Electrical control kit- 72" (includes bezel, conduit, junction box)
- Three phase (specify)
- Thermostatic control
- Drain Kit
- With drain ("D" after model # designates drain)

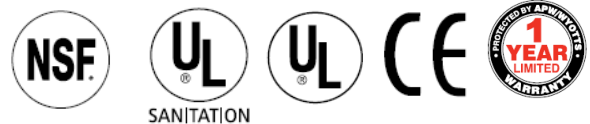
## APW Wyott Design Features

- Deep-drawn stainless steel well pans.
- Factory assembled 3/4" manifold drains-screens provided.
- Units may be used WET or DRY (Wet offers best result).
- Easy access to heating elements.
- Compact housing-overall depth 8 11/16" and 11 1/2" over all drain manifold.
- Large indicating pilot light.
- Multiple units can be installed in same table or counter.
- Simplified construction reduces installation time and significantly reduces on-site electrical and plumbing cost.
- Unitized electrical wiring for single power hookup.
- Individual infinite controls.

## 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.



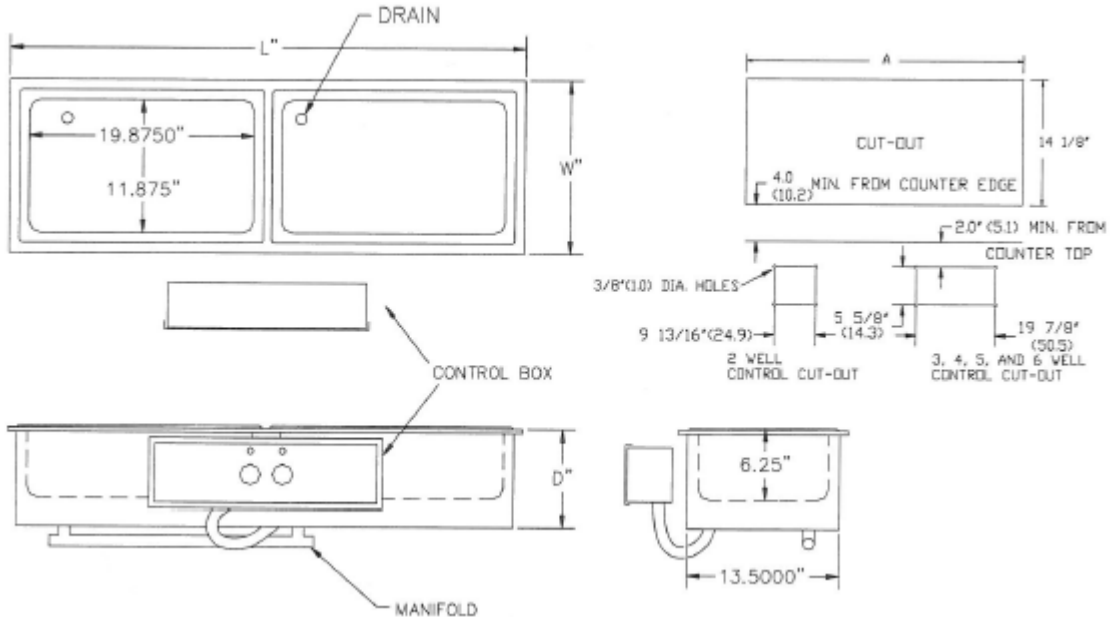
# Slimline Insulated Multiple Hot Food Well

Models □ HFWS-2 □ HFWS-3 □ HFWS-4 ("D" after model # designates drain)

PRODUCT:

QUANTITY:

ITEM:



All DIMENSIONS NOMINAL

Description	Model #	L" x W" x D" Outside Dimension Inclusive of Base Frame	Well Cut Outs (A) & Control Cut Outs See Above for Cut Outs	Drain Location	Drain Coupling	Shipping Weight
Two Well	HFWS-2D	45 13/32" x 15 1/16" x 8 41/64"	44.500	Each Well	1/2 NPT	48 Lbs
Three Well	HFWS-3D	67 29/64" x 15 1/16" x 8 41/64"	66.500	1 11/16" x	Stainless	68 Lbs
Four Well	HFWS-4D	89 1/2" x 15 1/16" x 8 41/64"	88.500	1 11/16"	1 1/2" Lg	98 Lbs
N/A	N/A	N/A	N/A	from back		N/A
N/A	N/A	N/A	N/A	right corner		N/A
ELECTRICAL SPECIFICATIONS PER MODEL						
Description	Model #		Volts	Watts	1PH AMPS	3PH AMPS
Two Well	HFWS-2D		208/240	1200/1600	12/14	10/12
Three Well	HFWS-3D		208/240	1200/1600	18/20	10/12
Four Well	HFWS-4D		208/240	1200/1600	24/27	16/18
N/A	N/A		N/A	N/A	N/A	N/A
N/A	N/A		N/A	N/A	N/A	N/A
OPTIONS						
Description	Lever Operated Drain Valve - Stock No. 56360				Drain Manifold	
All Multi-Well	1/2" Sweat Ship Wgt. 1 lb.				Fabricated to unit, Specify	

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



APW Wyott Foodservice Equipment Company \* 1307 N. Watters Rd. STE 180, Allen, TX 75013 Rev063016cp  
(800) 527-2100 \* (972)908-6100 \* Fax (214) 565-0976 \* [www.apwwyott.com](http://www.apwwyott.com)