



Insulated Rectangular Bottom Mount Hot Food Wells

Models: FW-2026 FW2026D

PRODUCT

QUANTITY:

ITEM#:

Bid Specifications

Heavy-duty bottom mount, Insulated Rectangular Hot Food Well is designed for installation in metal countertop. Single insulated heavy gauge galvanized steel wrapper. Hot Food Well accommodates standard size steamtable pans. Holds (2) 12x20 full size pans (6" deep) and also accommodates (1) full sized (18" x 26") bun pan. The units feature complete UL listed construction including electrical conduit, bezel and control box. All required adapters included. Well is constructed of deep-drawn, 20 ga., Type 304, stainless steel. Units shipped with drain are provided with stainless steel 1/2 NPT drain welded to bottom of pan and provided with removable screen. Unit is heated by tubular calrod heat element shaped in serpentine fashion for even heat distribution to pan base. Element mounted under well and secured by aluminized deflector shield for maximum efficiency. Entire heat assembly covered with inspection housing with layer of 1 1/2" thick compressed fiberglass insulation fixed to bottom of pan with threaded studs for easy service.



Bottom Mount Hot Food Well, Top View

APW Wyott Design Features

- 20 ga., type 304 deep-drawn stainless steel wrapper.
- Stainless steel drain coupling (unit with drain).
- Unit may be used WET or DRY (wet use offers best results).
- Easy access to heating elements.
- Thermostatic control with 36" capillary (effective length 26").
- Large indicating pilot light.
- Multiple units can be installed in same table or counter.

Built Solid

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

729 Third Avenue • Dallas, TX 75226 • 1-800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976

For more information e-mail us at: Info@APWwyott.com

Rev.1/1/2003



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Product Specifications:

Construction:

Well is constructed of deep-drawn 20 ga. Type 304 stainless steel, with 28 ga., fully insulated aluminized outer housing. 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 calrod heat 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.

13/16" flange

Recommended flange turndown 3/4"

4 round corners; 1" radiused

Thermostatic control has 36" capillary (effective length 26")

Electrical Specifications:

208/240V, 2400/3200W, 11.5/13.4 Amps

Overall Dimensions:

Outside: 8-3/16" H x 28" W x 21-3/4" D
(20.8cm x 71.1cm x 55.2cm)

Inside: 4" H x 26" W x 20" D
(10.1cm x 66cm x 50.8cm)

Cutout: 20.25" W x 26.5" L
(52.39cm x 68.26cm)

Control size: 6-1/4" W x 6-7/8" H

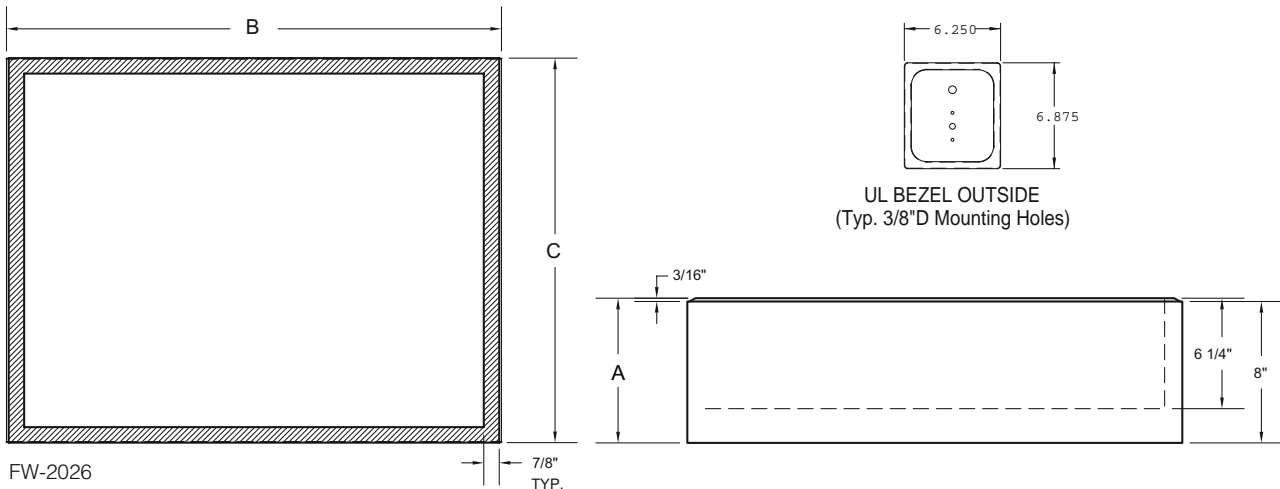
Control cutout: 5-3/4" W x 6-1/4" H

Ship Weight:

46 lbs. (21 kg)

F.O.B. / Dallas, TX

Hot Food Wells Bottom Mount



FW-2026

MODEL	OUTSIDE DIMENSIONS			CUT-OUT		CONTOL CUT-OUT		SHIP WT.	
	A	B	C	D	E	F	G		H
FW2026	8.1875"	28"	21.75"	26.5"	20.25"	5.75"	6.25"	NA	46 LBS.
FW2606D	8.1875"	28"	21.75"	26.5"	20.25"	5.75"	6.25"	NA	46 LBS.

MODEL	ELECTRICAL RATINGS		
	VOLTS	WATTS	AMPS
FW2026	208/240	2400/3200	11.5/13.4
FW2026D	208/240	2400/3200	11.5/13.4



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