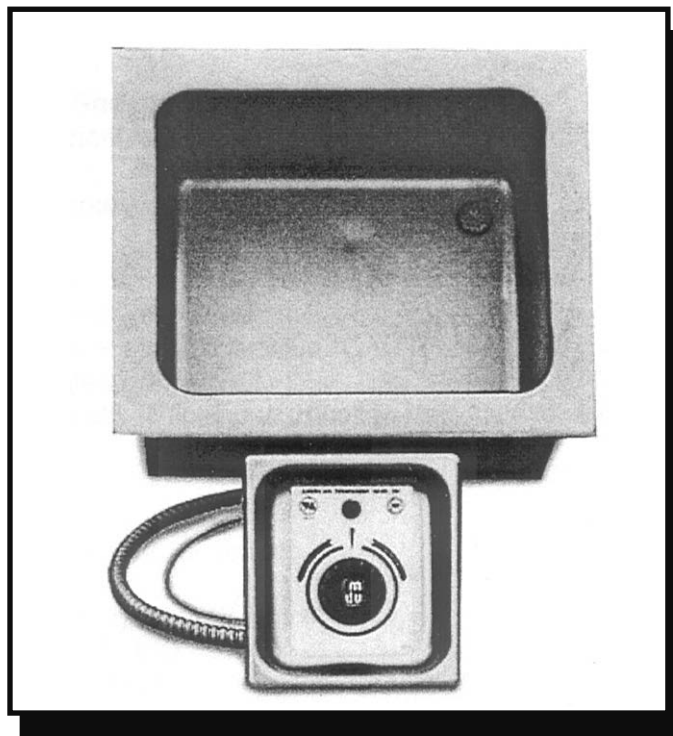




**INSTALLATION
AND
OPERATING
INSTRUCTIONS**

**Models:
HFW-1, 1D
HFW-23, -23D
HFW-12, -12D
HFW-43, -43D**



HOT FOOD WELLS TOP MOUNT, INSULATED

INTENDED FOR OTHER THAN HOUSEHOLD USE

**RETAIN THIS MANUAL FOR FUTURE REFERENCE
UNIT MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES**



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation, Operating and Maintenance Instructions thoroughly before installing or servicing this equipment.



Initial heating of unit may generate smoke or fumes and must be done in a well ventilated area. Overexposure to smoke or fumes may cause nausea or dizziness.

This equipment has been engineered to provide you with year-round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.



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CONTENTS

OWNER'S INFORMATION.....	2	General Troubleshooting.....	3
General Installation.....	2	SPECIFICATIONS.....	3
General Operating Instructions.....	2	INSTALLATION.....	4
Wet Set-Up (Units w/drains).....	2	PARTS LISTS w/EXPLODED VIEWS.....	5
Dry Set-Up (Units w.o./drains).....	2	WIRING DIAGRAMS.....	9
General Cleaning Instructions.....	2	WARRANTY.....	11

OWNER'S INFORMATION

General Installation:

1. Always clean equipment thoroughly before first use. (See general cleaning instructions.)
2. Check rating label for your model designation & electrical rating.
3. For best results, use stainless steel countertops.
4. All dimensions in parenthesis in centimeters, unless noted.

General Operating Instructions:

1. All food service equipment should be operated by trained personnel.
2. Do not allow your customers to come in contact with any surface labeled "CAUTION HOT."
3. Where applicable: Never pour cold water into dry heated units.
4. Where applicable, do not cook, warm or hold food directly in liner pans (well pans). Always use steam table pans/insets, etc.
5. Never hold food below 150°F (66°C)

Wet set-up and operation procedures (units with drains):

1. Add hot water 120°-140°F (50°-60°C) to well pan:
 - Four Thirds size units (12x27) use 5-1/2 qts. (1-1/3 gallon) (5.5 litre)
 - Full size units (12x20) use: 3-3/4 qts. (15 cups) (3.5 litre)
 - Two Thirds size units use 2-1/2 qts. (10 cups) (2.5 litre)
 - Half size units use: 1-1/2 qts. (6 cups) (1.5 litre)
2. Turn the thermostat control to "10" setting or if equipped with infinite controls to "?" or "Hi". Preheat for approximately 30 minutes.
3. Place covered inset with preheated product into well.
4. Re-adjust control after another 30 minutes of operation to the "6" setting depending on the amount and thickness of product.
5. Keep inset/steamtable pan(s) covered to maintain ideal serving temperature.
6. **Do not let well run dry.**

Dry set-up and operation procedures (units without drains):

1. Turn the thermostat control to "10" setting or if equipped with infinite controls to "7" or "Hi". Preheat for approximately 30 minutes.
2. Place covered inset with preheated product into well.
3. Re-adjust control after another 30 minutes of operation to the "6" setting depending on the amount and thickness of product.
4. Keep inset/steamtable pan(s) covered to maintain ideal serving temperature.

General Cleaning Instructions:

1. NEVER clean any electrical unit by immersing it in water. Turn off before surface cleaning.
2. Always clean equipment thoroughly before first use. Clean unit daily. Use warm, soapy water (except where noted on charts). Mild cleansers and PLASTIC scouring pads may be used to remove baked-on food and water scale.
3. Turn off electrical units before cleaning or servicing. All service should be performed by an APW Wyott authorized service agency.

General Troubleshooting:

1. Is the unit connected to a live power source?
2. Check circuit breaker.
3. Is power switch on & pilot light glowing?
4. Check rating label. Are you operating unit on proper voltage?

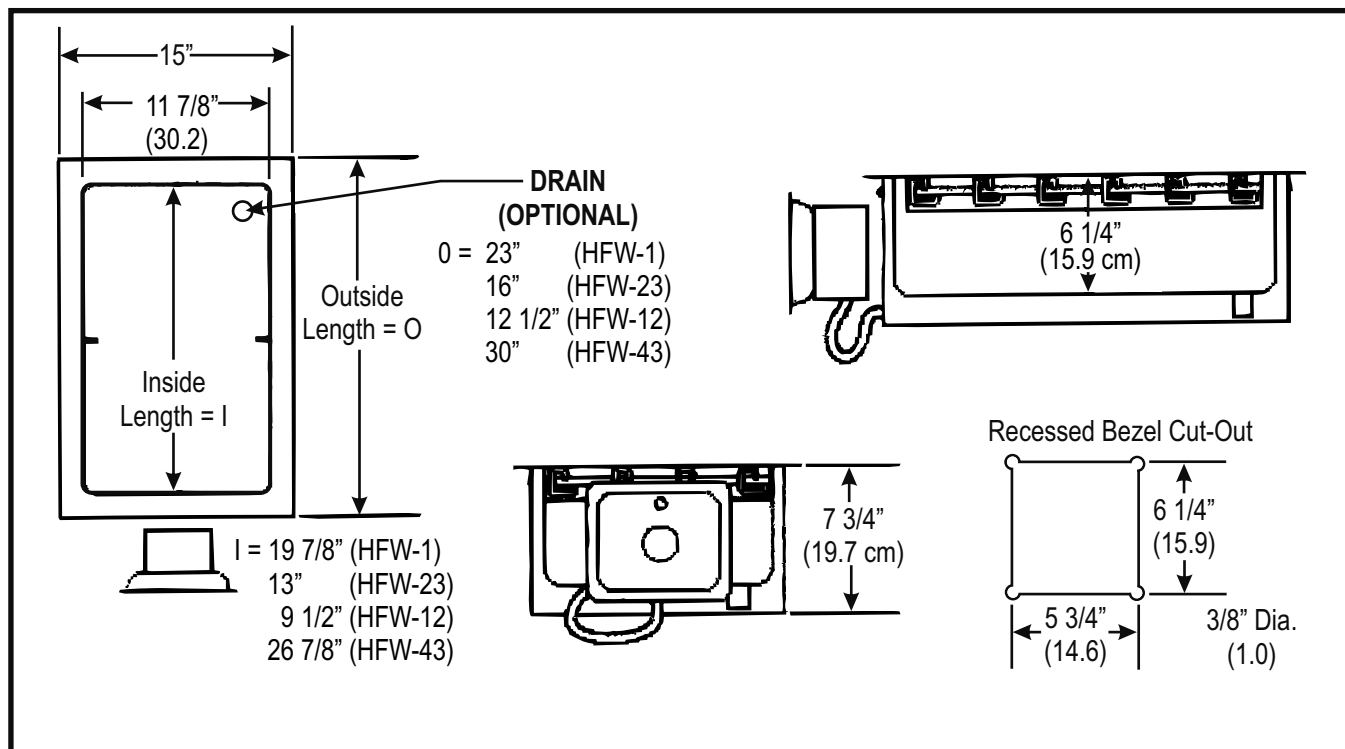
SPECIFICATIONS

Description (Model #)	Outside Dimensions			Inside Dimensions			Cut-Out		Shipping Weight
	L	W	H	L	W	H	L	W	
FullSize (HFW-1)	23" (58.4)	15" (38.1)	7 3/4" (19.7)	19 7/8" (50.5)	11 7/8" (30.2)	6 1/4" (15.9)	21 3/4" (55.2)	13 3/4" (34.9)	25 lbs (11.4 kg)
2/3 Size (HFW-23)	16" (40.6)	15" (38.1)	7 3/4" (19.7)	13" (33)	11 7/8" (30.2)	6 1/4" (15.9)	14 5/8" (37.1)	13 3/4" (34.9)	22 lbs (10 kg)
1/2 Size (HFW-12)	12 1/2" (30.5)	15" (38.1)	7 3/4" (19.7)	9 1/2" (24.1)	11 7/8" (30.2)	6 1/4" (15.9)	11 1/2" (29.2)	13 3/4" (34.9)	22 lbs (10 kg)
4/3 Size (HFW-43)	30" (76.2)	15" (38.1)	7 3/4" (19.7)	26 7/8" (68.3)	11 7/8" (30.2)	6 1/4" (15.9)	28 3/4" (73.0)	13 3/4" (34.9)	28 lbs (12.7 kg)

NOTE: Top Flange 1 9/16" (3.9cm) all 4 sides, 4 corners 1" (2.5 cm) radius. Standard thermostat has 36" (91.4 cm) capillary effective length 26" (66 cm).

CONTROL SIZE: 5 5/16" W x 6 7/16" H (13.5 x 13.8)

CONTROL CUTOUT: 5 3/4" W x 6 1/4" H (14.6 x 15.8)



OPTION SPECIFICATIONS

Description	Models w/Drains	Drain Location	Drain Couplings	Thermostat	Wood Mt Kit No's	Wood Mt Kit Cut-Out
Full Size (HFW-1)	HFW-1D	1 11/16" x 1 11/16" (4.3 x 4.3) from back right corner	½ NPT Stainless 1 1/2" (3.8) long	72" (182.8) Capillary Effective Length 62" (157.5)	56431	23 7/8" x 15 7/8" (60.6 x 40.3)
2/3 Size (HFW-23)	HFW-23D				56460	16 5/8" x 15 7/8" (42.2 x 40.3)
1/2 Size (HFW-12)	HFW-12D				56413	13 5/8" x 15 7/8" (34.6 x 40.3)
4/3 Size (HFW-43)	HFW-43D	Center x 1 11/16" from back			N/A	N/A

ELECTRICAL SPECIFICATIONS

Description	Rating at 120VAC, 1PH	Rating at 208VAC, 1PH	Rating at 208/240VAC, 1PH
HFW-1	1500 Watts, 12.5 Amps	1660 Watts, 7.7 Amps	1200/1600 Watts, 5.7/6.7 Amps
HFW-23	800 Watts, 6.7 Amps		
HFW-12	800 Watts, 6.7 Amps		500/660 Watts, 2.4/2.8 Amps
HFW-43	1800 Watts, 15.0 Amps	1800 Watts, 8.7 Amps	N/A

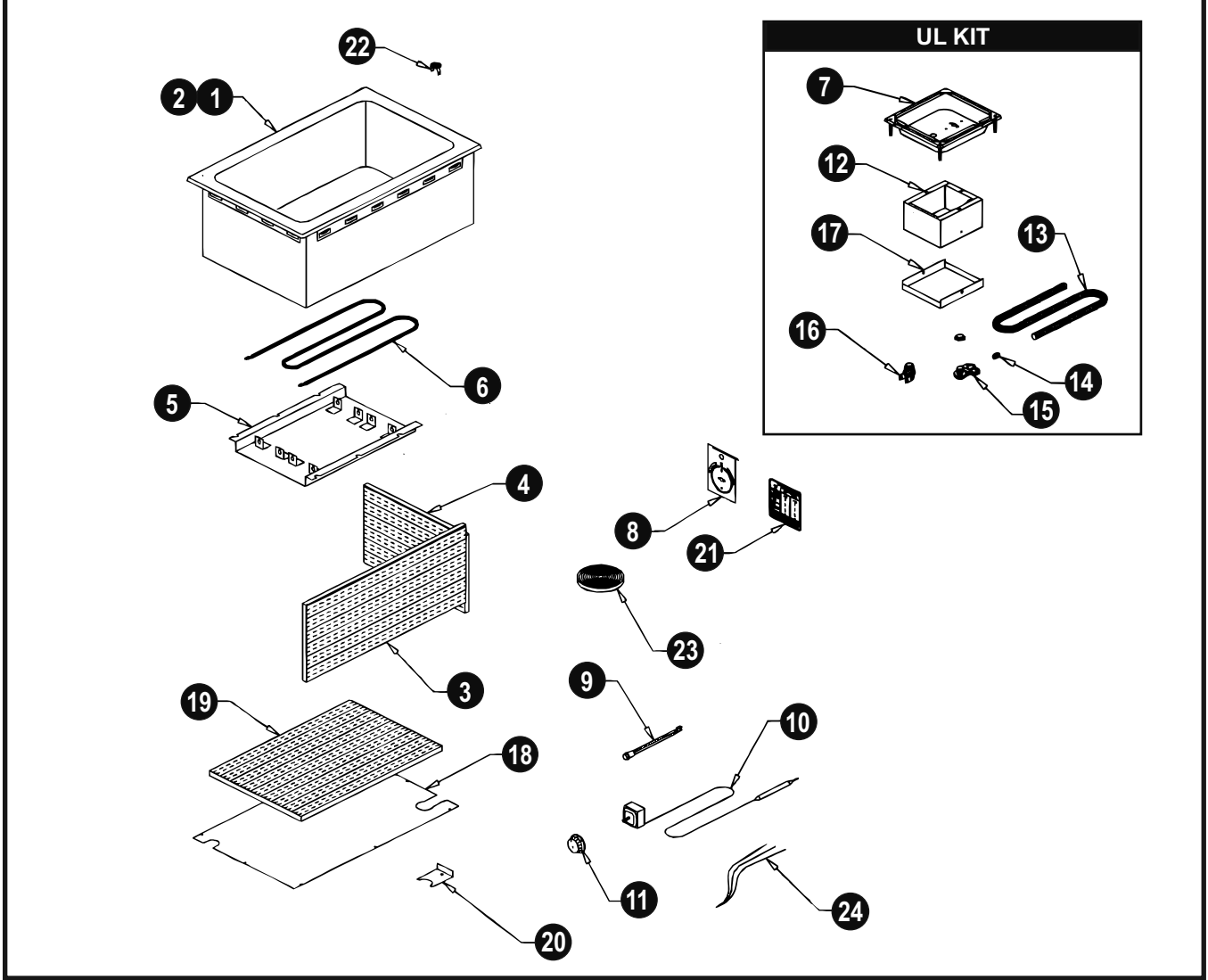
INSTALLATION

Installation:

1. Follow applicable General Installation Instructions on page 2.
2. Make applicable Cut-Out per above table. CONNECTION NOTE: Unit is designed for installation in stainless steel tops. Optional wood mounting kit available.
3. Apply putty tape (Provided) to the underside perimeter of the well rim outer edge.
4. Apply a 1/4" (.6 cm) bead of silicone sealant adjacent to the putty tape on the well flange.
5. Drop well into opening from the top and push down until entire parameter of rim is flush with the counter surface.
6. From below the counter surface insert an 8" to 10" (20 cm to 25 cm) flat tip screwdriver into the locking ring tab slots and twist in a clockwise motion to lock well in place.
7. Trim excess putty and sealant from around well rim.
8. Mount control to front panel using hardware. Maintain 4" clearance between well and front panel. Connect power. Check power. Check nameplate for proper voltage. **NOTE: Electrically connect unit in compliance with local and NEC codes.**

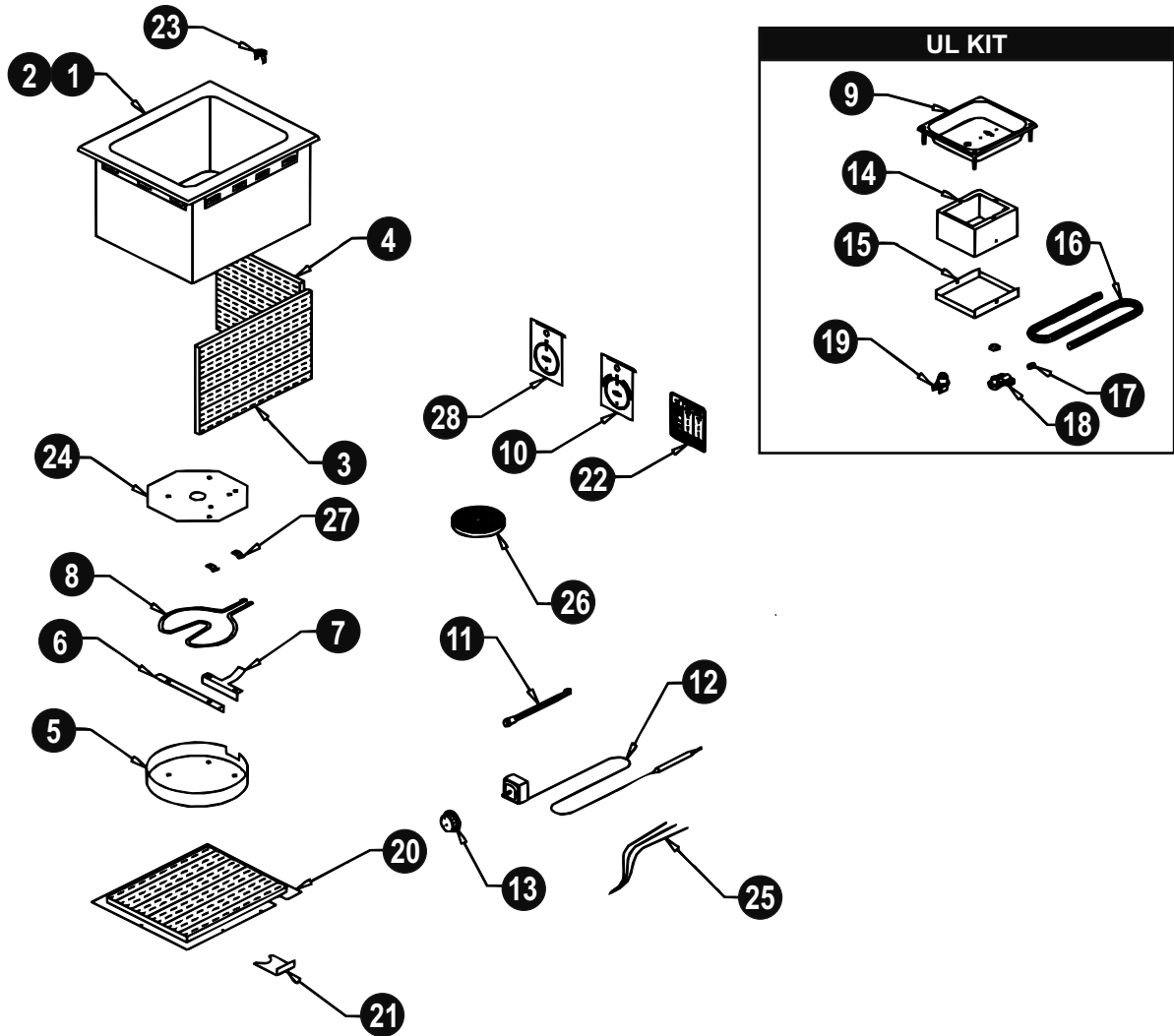
HFW-1, 1D PARTS LIST & EXPLODED VIEW

Item	P/N	Description	Item	P/N	Description	
1	56436	Pan & Wrapper W/Drain	21	56542	Dial Setting Plate	
2	55304	Pan & Wrapper No Drain	22	56655	Drain Strainer	
3	56443	Side Insulation	23	55872	Permagum Package	
4	56442	End Insulation	24	56416	Wire Set	
5	56506	Reflector Plate	Parts Not Shown			
6	56322	Element 120V-1500W	88961	10-24 Green Hex Nut		
	55441	Element 208/240V-1200/1600W Control	89061	10-24 Hex Nut		
7	56370	Housing	89068	Flat Washer 5/16" X 3/4" X 1/16" #10 Flat Washer		
8	56529	Increase Decrease Plate	89071	Washer		
9	56530	Indicator Light	89059	#10 External Lockwasher		
10	56527	Thermostat	89073	#8 X 1/2" Sheet Metal Screw		
11	56528	Knob	89120	Jiffy Clip		
12	56581	Conduit Box	MODEL P/N VOLTS WATTS			
13	55341	Flex Conduit	HFW-1D	55440	208/240V	1200/1600W
14	55340	Anti Short Bushing	HFW-1	55444	208/240V	1200/1600W
15	55343	Conduit Connector 90°	HFW-1D	55445	120V	1500W
16	55339	Conduit Connector	HFW-1	56449	120V	1500W
17	56586	Conduit Box Cover	FOR 72" THERMOSTAT ADD SUFFIX -72 TO MODEL & P/N			
18	56386	Bottom Panel	FOR UL KIT ADD SUFFIX -36UL OR -72UL TO MODEL & P/N			
19	56387	Bottom Insulation				
20	56388	Hole Cover				



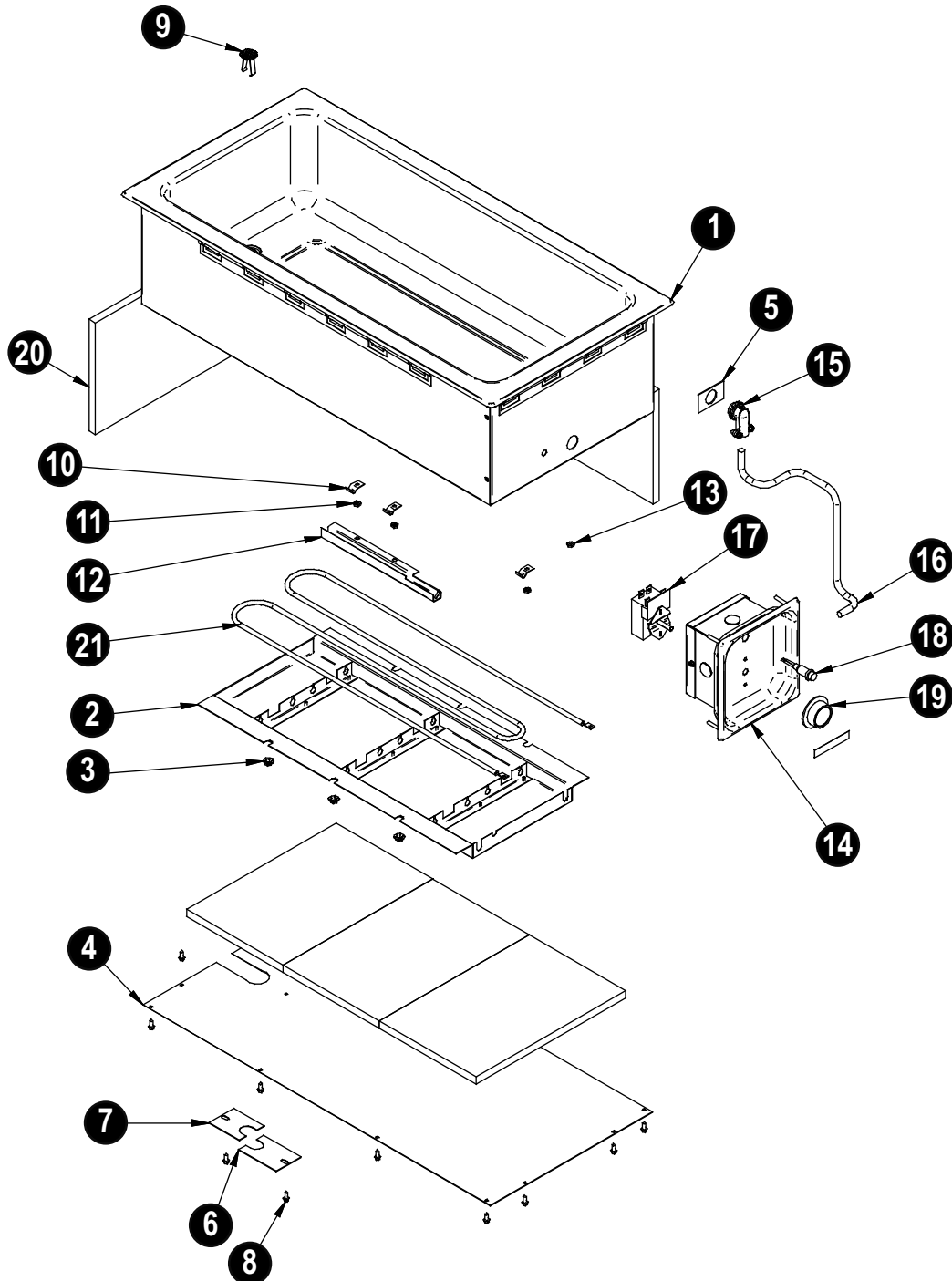
HFW-12, 12D PARTS LIST & EXPLODED VIEW

Item	P/N	Description	Item	P/N	Description	
1	56409	Pan & Wrapper (W/Drain)	22	56542	Dial Setting Label	
2	56459	Pan & Wrapper (No Drain)	23	56655	Drain Strainer Plate	
3	56411	Side Insulation	24	50817	Heat Transfer Plate	
4	56412	End Insulation	25	56416	Wire Set	
5	55990	Element Cover	26	55872	Perma-Gum Package	
6	55695	Element Clamp	27	89120	#105 Jiffy Clip	
7	55696	Anti-rotation Clamp	28	55258	Infinite Control Plate	
8	55960	Heating Element 120V-800W	Parts Not Shown			
9	56370	Control Housing	89061	#10-24 Hex Nut		
10	56529	Increase-decrease Plate (Cap-Bulb T-Stat Models Only)	89068	5/16 X 3/4 X 1/16 Flat Washer		
11	56530	Indicator Light	89071	#10 Flat Washer		
12	56527	Thermostat	88961	#10-24 Green Hex Nut, Ground		
13	56528	Knob	89073	#8 X 1/2 Hex Sheet Metal Screw		
14	56372	Conduit Box	89059	#10 External Lockwasher		
15	56374	Conduit Box Cover	MODEL P/N VOLTS WATTS			
16	55341	Flex Conduit	HFW-12D	56435	120V	800W
17	55340	Anti-short Bushing	HFW-12	56439	120V	800W
18	55343	Conduit Connector 90°	FOR 72" THERMOSTAT ADD SUFFIX -72 TO MODEL & P/N			
19	55339	Conduit Connector	FOR UL KIT ADD SUFFIX -36UL OR -72UL TO MODEL & P/N			
20	56405	Bottom Panel				
21	56388	Hole Cover				



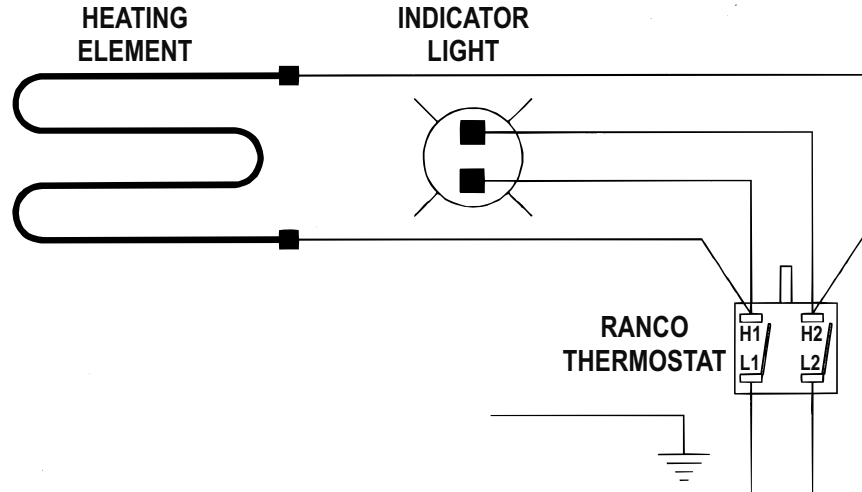
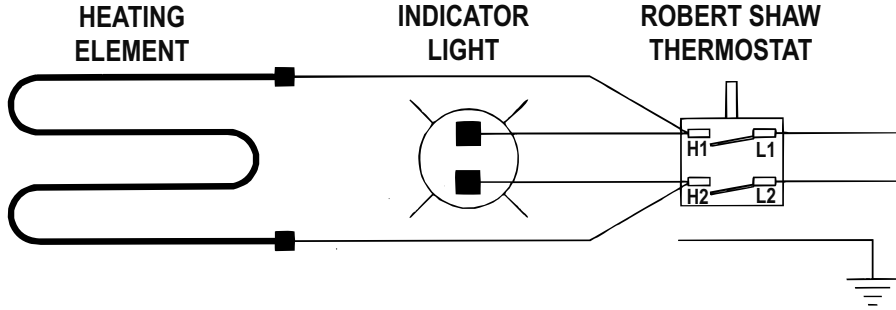
HFW-43, 43D PARTS LIST & EXPLODED VIEW

Item	P/N	Description	Quan	Item	P/N	Description	Quan
1	57567	4/3 Wrapper & Pan Weld Assy	1	12	56039	Cover, Capillary	1
2	57570	4/3 Element Cover Assy	1	13	88961	Nut, Hex 10-24, Green	1
3	89025	Nut, Speed 10-24 Pal Zinc	6	14	55346	Elec. Code Kit w/26" Cond.	1
4	57521	Bottom Cover	1	15	55343	Conduit Connector, 90° Flex	1
5	55539	Adaptor	1	16	55342	Conduit, Flex, 3/8" Steel	1
6	56388	Plate, Hole Cover	1	17	56527	Thermostat, 550°, 36" Cap.	1
7	54564	Plate, Hole Cover	1	18	56536	S/A, Pilot Light Amber	1
8	89073	Screw, #8 X 1/2 Hex Tapit Sht Mtl	14	19	56505	Knob, Black Plain (1 To 10)	1
9	56655	W/Ass'y, Drain Strainer	1	20	56442	Insulation 7.750 X 12.0 X .500	9
10	89120	Clip, Jiffy	3	21	55466	Element, 1800W - 120V	1
11	89061	Nut, Hex 10-24	3				

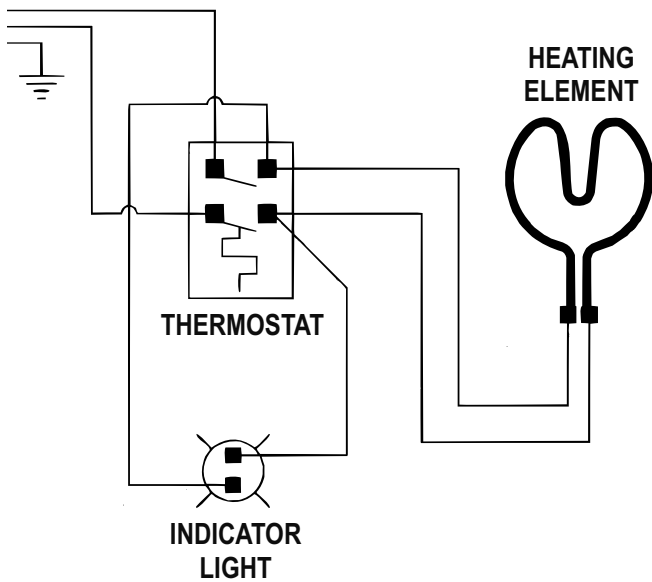


WIRING DIAGRAMS

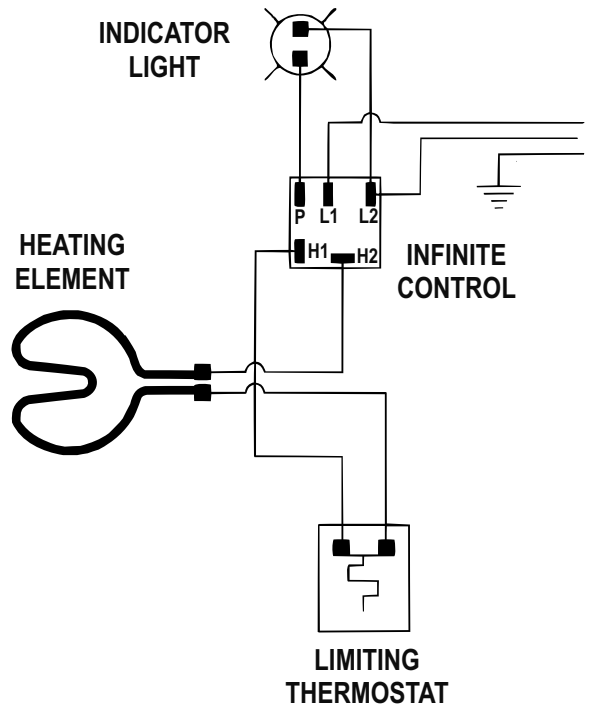
HFW-1, HFW-1D, HFW-43, HFW-43D



HFW-12, HFW-12D, HFW-23, HFW-23D THERMOSTAT CONFIGURATION



HFW-23D INFINITE CONTROL



APW WYOTT EQUIPMENT LIMITED WARRANTY

APW Wyott Foodservice Equipment Company warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW Wyott such product will be repaired or replaced by APW Wyott or its Authorized Service Agency. APW Wyott will only be responsible for charges incurred or service performed by its Authorized Service Agencies. The use of other than APW Wyott Authorized Service Agencies will void this warranty and APW Wyott will not be responsible for such work or any charges associated with same. The closest APW Wyott Authorized Service Agent must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

Warranty coverage on products used outside the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada may vary. Contact the international APW Wyott distributor, dealer, or service agency for details.

Time Period

One year for parts and one year for labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

Exceptions

- ***Gas/Electric Cookline:** Models GCB, GCRB, GF, GGM, GGT, CHP-H, EF, EG, EHP. Three (3) Year Warranty on all component parts, except switches and thermostats. (2 additional years on parts only. No labor on second or third year.)
- ***Broiler Briquettes, Rock Grates, Cooking Grates, Burner Shields, Fireboxes:** 90 Day Material Only. No Labor.
- ***Heat Strips:** Models FD, FDL, FDD, FDDL. Two (2) Year Warranty on element only. No labor second year.
- ***Glass Windows, Doors, Seals, Rubber Seals, Light Bulbs:** 90 Day Material Only. No Labor.

In all cases, parts covered by extended warranty will be shipped FOB the factory after the first year.

Portable Carry In Products

Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed, i.e. with cord and plug, is considered portable and is subject to the following warranty handling limitations. If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW Wyott's option or its Authorized Service Agency, it will be serviced on site or replaced.

From day two through the conclusion of this warranty period, portable units must be taken to or sent prepaid to the APW Wyott Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service, they may receive same by paying the travel and mileage charges. Exceptions to this rule: (1) countertop warmers and cookers, which are covered under the Enhanced Warranty Program, and (2) toasters or rollergrills which have in store service.

Exclusions

The following conditions are not covered by warranty:

- *Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.
- *Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damage to controls.
- *Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot or act of god.
- *Equipment that has the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than an Authorized Service Agency during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. APW Wyott does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases, the use of other than APW Wyott Authorized OEM Replacement Parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

Water Quality Requirements

Water supply intended for a unit that has in excess of 3.0 grains of hardness per gallon (GPG) must be treated or softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operation life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

“THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF APW WYOTT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN.”

9/05



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