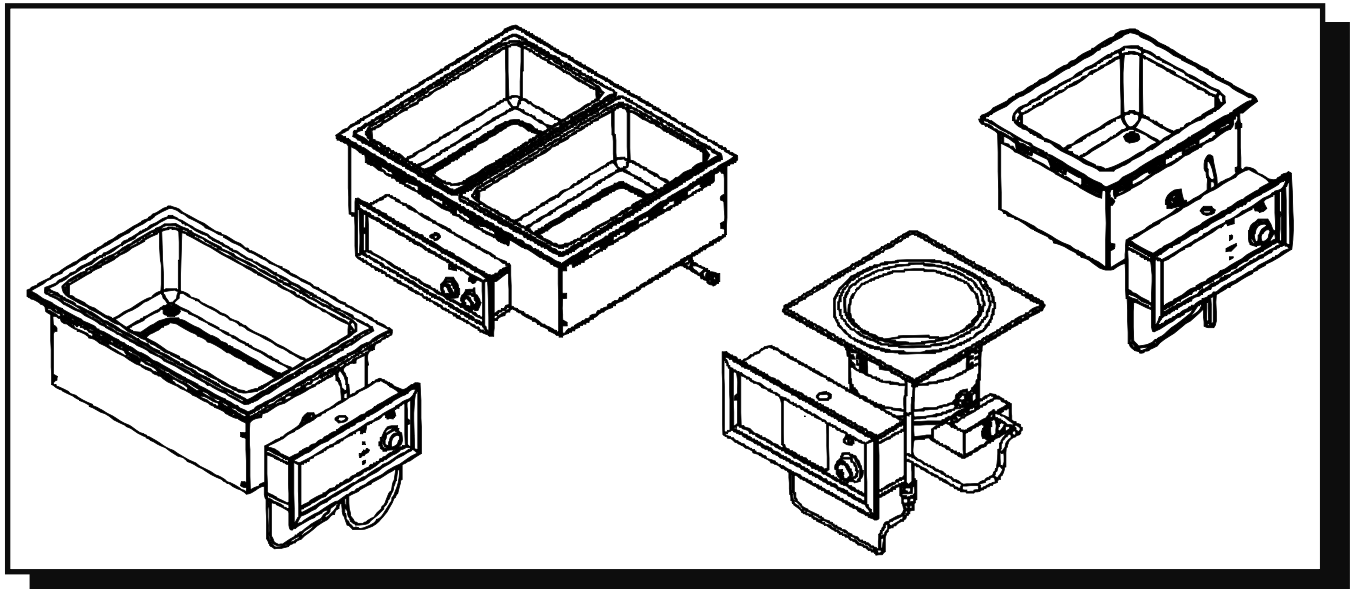




INSTALLATION AND OPERATING INSTRUCTIONS



EASY-FILL HOT FOOD WARMER

Models:

**SM50EZ, SHFWEZ-12D, SHFWEZ-1,
SHFWEZ-2D, -3D, -4D, -5D, -6D**

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.

Phone: +1 (214) 421-7366
Fax: +1 (214) 565-0976
Toll Free: +1 (800) 527-2100
Website: www.apwwyott.com
E-mail: info@apwwyott.com

P/N 70103009 3/08

APW WYOTT
729 Third Avenue
Dallas, TX 75226

TABLE OF CONTENTS

General Installation	2
Specifications:	
A SM50EZ	4
B SM50EZ-12D	5
C SHFWEZ-1D	6
D SHFWEZ-2, -3, -4, -5, -6	7
SM50EZ	
Parts List & Exploded View	8
Wiring Diagram	9
SHFWEZ-12D	
Parts List & Exploded View	10
Wiring Diagram	11
SHFWEZ-1D	
Parts List & Exploded View	12
Wiring Diagram	13
SHFWEZ-1D w/Shut-Off Valve	
Parts List & Exploded View	14
SHFWEZ-2, -3, -4, -5, -6	
Parts List & Exploded View	16
SHFWEZ-2D, -3D, -4D, -5D, -6D w/Shut-Off Valve	
Parts List & Exploded View	18
Wiring Diagram	20
Warranty	22

GENERAL INSTALLATION

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

INSTALLATION INSTRUCTIONS FOR EZ WELL SUPPLY LINE

1. Install PIN 54508, brass fitting in each end of the solenoid using Teflon tape (not supplied).
2. Wrap the threads of the fitting as shown in the figure NO.1.
3. Remove the nut from the brass fitting and the sleeve from the inside of the fitting.
4. Place the sleeve and the nut, nut first, over the W copper tubing, PIN 54578, supplied with the equipment.
5. Install the line into the solenoid and tighten the nut finger tight.
6. Using a wrench, tighten the nut far enough to crush the sleeve and attach the line.
NOTE: Do not over tighten nut. Just enough pressure is required to stop water leaks.
7. Install the 3/8 x 1/4 adapter to the 3/8 stainless steel tube fitting using Teflon tape as shown in figure NO.2.
8. Using the other end of the copper tube, install the line, nut, and sleeve to the adapter.
9. Tighten using the same procedure as before.
10. Turn on water supply and look for leaks. If any leaks are found, tighten the nuts until leak is stopped.
NOTE: With EZ-fill multi-well units, turning on any of the controls will start water to fill all of the wells. To fill, turn one control to the first position and allow all wells to fill completely. After wells are full, set controls to desired settings.
INSTALLATION MUST BE DONE BY AUTHORIZED PLUMBER.

FIGURE #1

Part Description: Brass Connector Male 1/8" NPT x 1/8" Tube

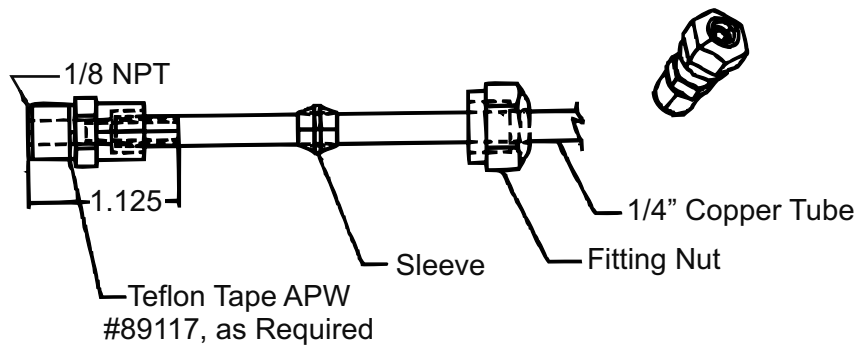
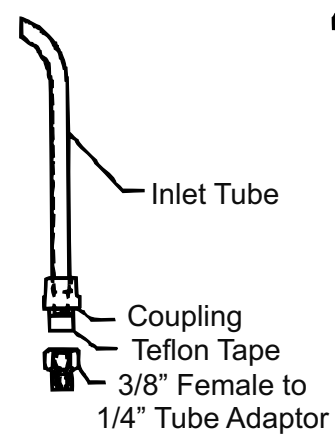


FIGURE #2



GENERAL OPERATION 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. Do not cook, warm or hold food directly in liner pans (well pans). Always use steam table pans / insets, etc. Steam table pan depth should not exceed 6".
4. Never hold food below 150°F (66°C).

Wet set-up and operation procedures (Units with drains)

1. Turn thermostat control to "10" setting or if equipped with infinite controls to "7" or "HI". Preheat for approximately 30 minutes. Pans will fill, to correct level, with water to white probe. . 2. Place covered inset with preheated product into well. 3. Readjust control after another 30 minutes of operation to the "6" setting depending on the amount and/or thickness of product. 4. Keep inset / steamtable pan(s) covered to maintain ideal serving temperature. 5. Water is automatically kept at correct level.

NOTE: Turning on any control will activate autofill.

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. Except where noted on charts: Use warm, soapy water. Mild cleansers & PLASTIC scouring pads may be used to remove baked-on food & water scale.
3. Turn off electrical units before cleaning or servicing. All service should be performed by an APW authorized agency.

GENERAL TROUBLESHOOTING

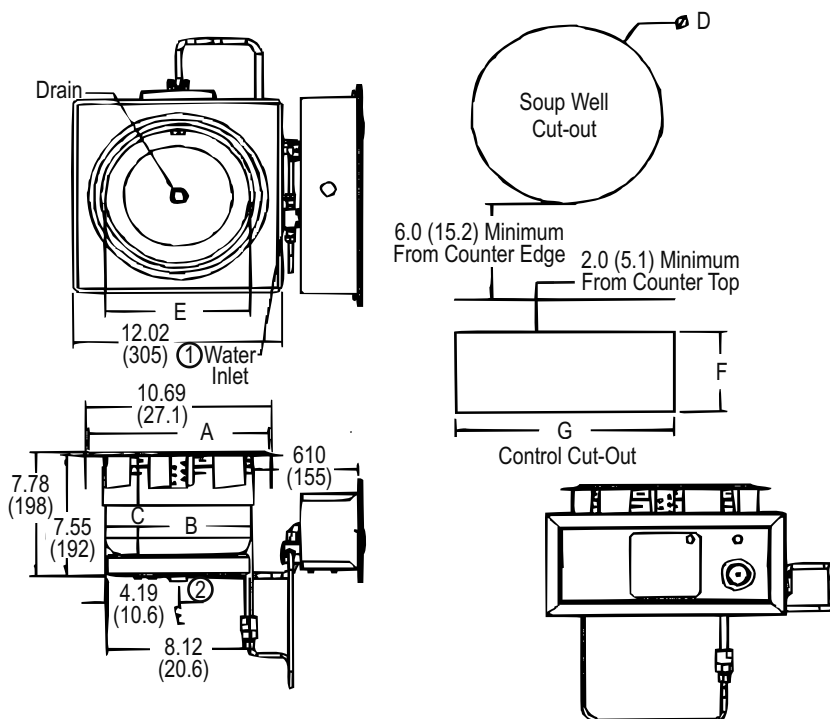
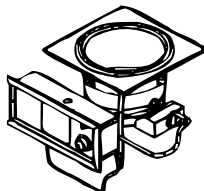
Always Ask & Check:

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

If the above checks out, and you still have problems, call an APW authorized service agency.

APW EZFILL HOT FOOD WELLS

Part Numbers Beginning with WHFW



1. Water fill is 3/8 (1.0) tubing connection on left back of left controls.
2. Main drain is 3/4 female NPT.

INSTALLATION

1. Follow general installation instructions on page 3.
2. Make applicable Cut-Out per above table. **Note:** Unit is designed for installation in stainless steel tops. Optional wood mounting kit available.
3. Apply putty tape to the underside perimeter of the well rim outer edge.
4. Apply a 1/4" (.6) 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 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" (10.2) clearance between well and front panel.
9. Check nameplate for proper voltage. Connect power.
10. Connect overflow tube on hot food well to suitable tubing to handle 212°F water. Run to open drain. **Note:** Electrically connect units to comply with local and NEC codes.

GENERAL SPECIFICATIONS (APW EZFILL HOT FOOD WELLS)

MODEL	OUTSIDE DIMENSIONS			INSIDE DIMENSIONS	CUT-OUT	CONTROL CUT-OUT		SHIP WT.
	A	B	C	E	D	F	G	
SM50EZ WELL	10.34" (26.3)	8.38" (21.3)	6.44" (16.4)	8.32" (21.1)	10.875 (27.6)	5.0 (12.7)	12.5 (31.8)	13 Lbs. (5.9 Kg)

OPTIONS

Description: Lever Operated Drain Valve	Stock Number: 56360	Drain Manifold: Fabricated to Unit, Required
---	---------------------	--

ELECTRICAL SPECIFICATIONS

MODEL	ELECTRICAL RATINGS 500 EA. @ 208V / 660 EA. @ 240V			
	VOLTS	WATTS	AMPS (1 Phase)	MAX AMPS (3 PHASE)
SM50EZ WELL	208/240	500/660	2.4/2.75	N/A

NOTE: CUT-OUT SIZES ARE DIFFERENT FROM STANDARD APW HOT FOOD WELLS (HFW'S)

OPERATION

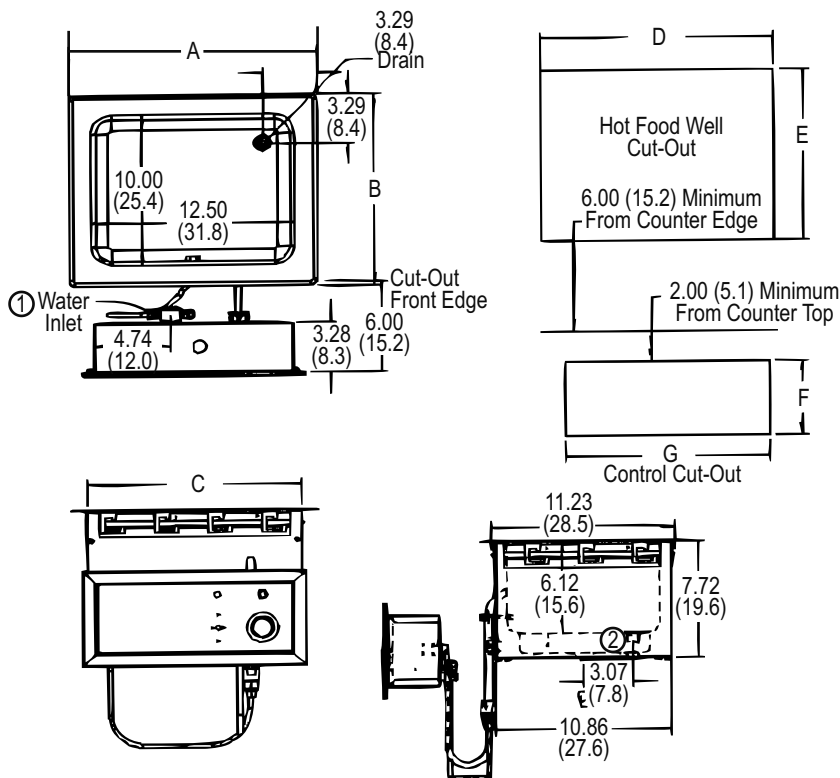
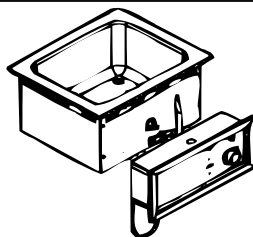
CLEANING

1. Follow General Operating Instructions on page 3.

1. Follow General Cleaning Instructions on page 3

APW EZFILL HOT FOOD WELLS

Part Numbers Beginning with WHFW



1. Water fill is 3/8 (1.0) tubing connection on left back of left controls.
2. Main drain is 3/4 female NPT.

INSTALLATION

1. Follow general installation instructions on page 3.
 2. Make applicable Cut-Out per above table. **Note:** Unit is designed for installation in stainless steel tops. Optional wood mounting kit available.
 3. Apply putty tape to the underside perimeter of the well rim outer edge.
 4. Apply a 1/4" (.6) 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 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" (10.2) clearance between well and front panel.
 9. Check nameplate for proper voltage. Connect power.
 10. Connect overflow tube on hot food well to suitable tubing to handle 212°F water. Run to open drain.
- Note:** Electrically connect units to comply with local and NEC codes.

GENERAL SPECIFICATIONS (APW EZFILL HOT FOOD WELLS)

MODEL	OUTSIDE DIMENSIONS			CUT-OUT		CONTROL CUT-OUT		SHIP WT.
	A	B	C	E	D	F	G	
SM50EZ-12D WELL	15.21 (38.6)	12.71 (32.3)	13.49 (34.3)	13.75 (34.9)	11.50 (29.2)	5.0 (12.7)	12.5 (31.8)	22 Lbs. (10.6 Kg)

OPTIONS

Description: Lever Operated Drain Valve	Stock Number: 56360	Drain Manifold: Fabricated to Unit, Required
---	---------------------	--

ELECTRICAL SPECIFICATIONS

MODEL	ELECTRICAL RATINGS 500 EA. @ 208V / 660 EA. @ 240V			
	VOLTS	WATTS	AMPS (1 Phase)	MAX AMPS (3 PHASE)
SM50EZ-12D WELL	208/240	500/660	2.4/2.75	N/A

NOTE: CUT-OUT SIZES ARE DIFFERENT FROM STANDARD APW HOT FOOD WELLS (HFW'S)

OPERATION

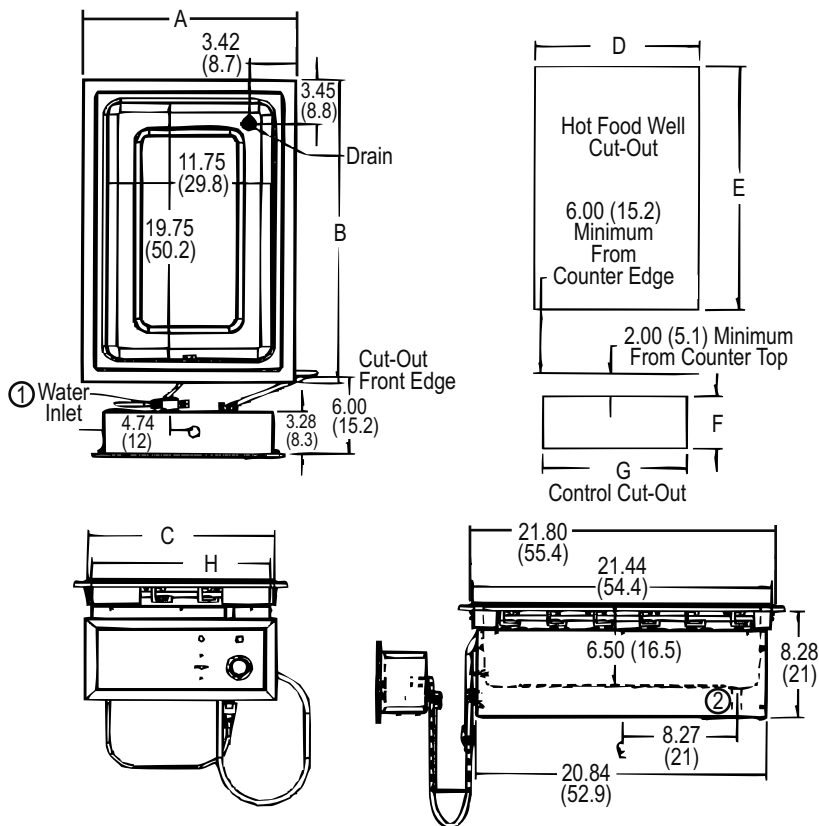
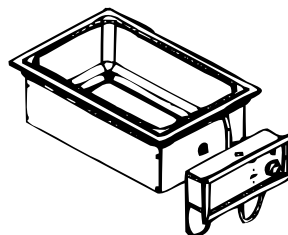
1. Follow General Operating Instructions on page 3.

CLEANING

1. Follow General Cleaning Instructions on page 3

APW EZFILL HOT FOOD WELLS

Part Numbers Beginning with WHFW



1. Water fill is 3/8 (1.0) tubing connection on left back of left controls.
2. Main drain is 3/4 female NPT.

INSTALLATION

1. Follow general installation instructions on page 3.
 2. Make applicable Cut-Out per above table. **Note:** Unit is designed for installation in stainless steel tops. Optional wood mounting kit available.
 3. Apply putty tape to the underside perimeter of the well rim outer edge.
 4. Apply a 1/4" (.6) 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 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" (10.2) clearance between well and front panel.
 9. Check nameplate for proper voltage. Connect power.
 10. Connect overflow tube on hot food well to suitable tubing to handle 212°F water. Run to open drain.
- Note:** Electrically connect units to comply with local and NEC codes.

GENERAL SPECIFICATIONS (APW EZFILL HOT FOOD WELLS)

MODEL	OUTSIDE DIMENSIONS				CUT-OUT		CONTROL CUT-OUT		SHIP WT.
	A	B	C	H	D	E	F	G	
SHFWEZ-1 WELL	15.38" (39.1)	23.44" (59.5)	13.80" (35.10)	12.85" (32.6)	14.25" (36.2)	22.25" (56.5)	5.0" (12.7)	12.5" (31.8)	12.4 Lbs. (10.9 Kg)

OPTIONS

Description: Lever Operated Drain Valve	Stock Number: 56360	Drain Manifold: Fabricated to Unit, Required
---	---------------------	--

ELECTRICAL SPECIFICATIONS

MODEL	ELECTRICAL RATINGS 1200 EA. @ 208V / 1600 EA. @ 240V				ELECTRICAL RATINGS 1600 EA. @ 208V			
	VOLTS	WATTS	AMPS (1 Ph)	AMPS (3 Ph)	VOLTS	WATTS	AMPS (1 Ph)	AMPS (3 Ph)
SHFWEZ-1 WELL	208/240	1200/1600	5.8 / 6.7	N/A	208	1600	7.7	N/A

NOTE: CUT-OUT SIZES ARE DIFFERENT FROM STANDARD APW HOT FOOD WELLS (HFW'S)

OPERATION

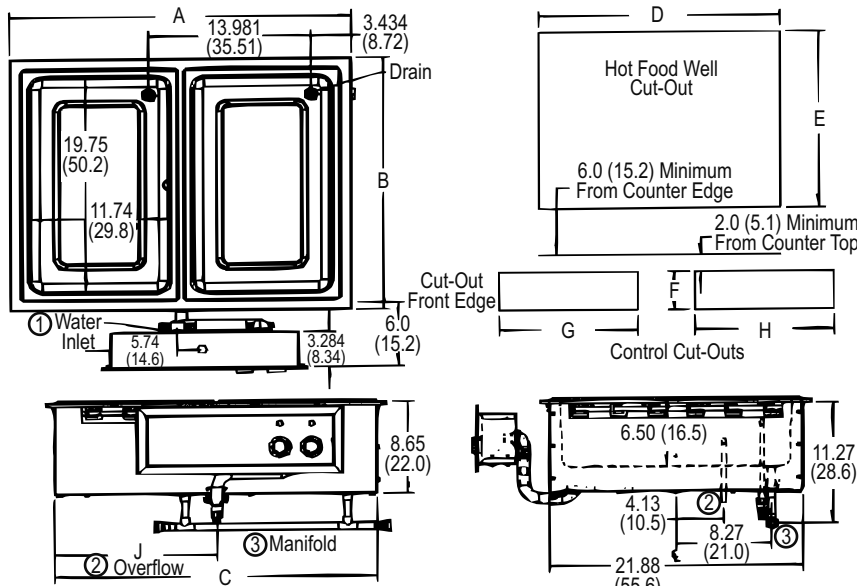
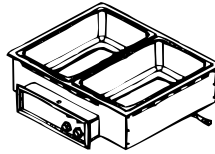
CLEANING

1. Follow General Operating Instructions on page 3.

1. Follow General Cleaning Instructions on page 3

APW EZFILL HOT FOOD WELLS

Part Numbers Beginning with WHFW



1. Water fill is 3/8 (1.0) tubing connection on left back of left controls.
2. Overflow drain is 1/2" (1.3) OD tube outlet
3. Main drain is 3/4 female NPT.

INSTALLATION

1. Follow general installation instructions on page 3.
2. Make applicable Cut-Out per above table.
Note: Unit is designed for installation in stainless steel tops. Optional wood mounting kit available.
3. Apply putty tape to the underside perimeter of the well rim outer edge.
4. Apply a 1/4" (.6) 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 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" (10.2) clearance between well and front panel.
9. Check nameplate for proper voltage. Connect power.
10. Connect overflow tube on hot food well to suitable tubing to handle 212°F water. Run to open drain. **Note:** Electrically connect units to comply with local and NEC codes.

GENERAL SPECIFICATIONS (APW EZFILL HOT FOOD WELLS)

MODEL	OUTSIDE DIMENSIONS				CUT-OUT		CONTROL CUT-OUT			SHIP WT.
	A	B	C	J Overflow	D	E	F	G	H	
SHFWEZ-2D WELL	29.42" (74.2)	23.44" (59.5)	27.79" (70.6)	13.87" (35.2)	28.5" (72.4)	22.5" (57.2)	5.0" (12.7)	16.50" (41.9)	N/A	48 Lbs (21.8 Kg)
SHFWEZ-3D WELL	43.46" (110.4)	23.44" (59.5)	41.83" (106.2)	27.92" (70.9)	42.5" (108)	22.5" (57.2)	5.0" (12.7)	33.50" (85.1)	N/A	68 Lbs (30.8 Kg)
SHFWEZ-4D WELL	57.50" (146.0)	23.44" (59.5)	55.87" (141.9)	27.92" (70.9)	56.5" (143.5)	22.5" (57.2)	5.0" (12.7)	16.50" (41.9)	12.50"	98 Lbs (44.4 Kg)
SHFWEZ-5D WELL	71.54" (181.7)	23.44" (59.5)	69.92" (177.6)	41.96" (106.6)	70.05" (179.1)	22.5" (57.2)	5.0" (12.7)	33.50" (85.1)	N/A	118 Lbs (53.5 Kg)
SHFWEZ-6D WELL	85.59" (217.4)	23.44" (59.5)	83.96" (213.2)	41.96" (106.6)	84.50" (214.6)	22.5" (57.2)	5.0" (12.7)	33.50" (85.1)	N/A	260 Lbs (117.9 Kg)

OPTIONS

Description: Lever Operated Drain Valve

Stock Number: 56360

Drain Manifold: Fabricated to Unit, Required

ELECTRICAL SPECIFICATIONS

MODEL	ELECTRICAL RATINGS 1200 EA. @ 208V / 1600 EA. @ 240V				ELECTRICAL RATINGS 1600 EA. @ 208V			
	VOLTS	WATTS	AMPS (1 Ph)	AMPS (3 Ph)	VOLTS	WATTS	AMPS (1 Ph)	AMPS (3 Ph)
SHFWEZ-2D WELL	208/240	2400/3200	12 / 14	10 / 12	208	3200	16	14
SHFWEZ-3D WELL	208/240	3600/4800	18 / 20	10 / 12	208	4800	23	14
SHFWEZ-4D WELL	208/240	4800/6400	24 / 27	16 / 18	208	6400	31	21
SHFWEZ-5D WELL	208/240	6000/8000	29 / 34	20 / 24	208	8000	39	27
SHFWEZ-6D WELL	208/240	7200/9600	35 / 40	20 / 24	208	9600	47	27

NOTE: CUT-OUT SIZES ARE DIFFERENT FROM STANDARD APW HOT FOOD WELLS (HFW'S)

OPERATION

1. Follow General Operating Instructions on page 3.

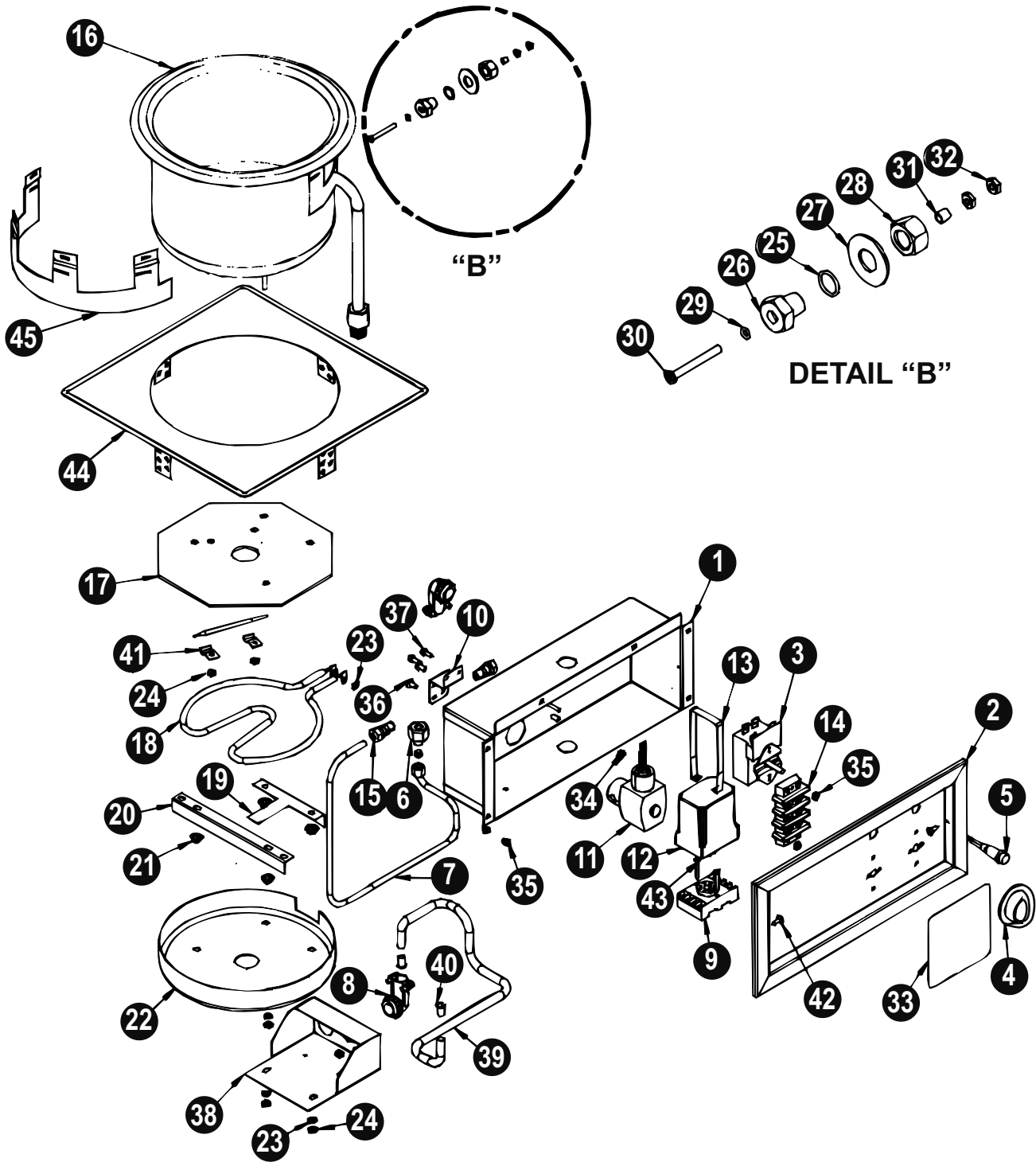
CLEANING

1. Follow General Cleaning Instructions on page 3

PARTS LIST & EXPLODED VIEW

SM50EZ Round Soup Well Drop-In with EZ Lock P/N EZSM50-7D 208/240V, 500/650W

EXPLODED VIEW SM50EZ

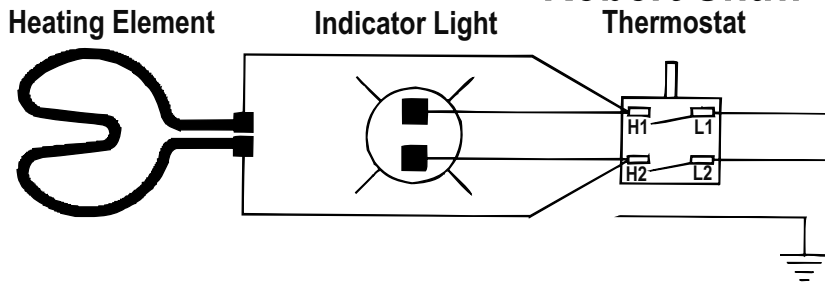


PARTS LIST SM50EZ EZ FILL MULTI WELLS

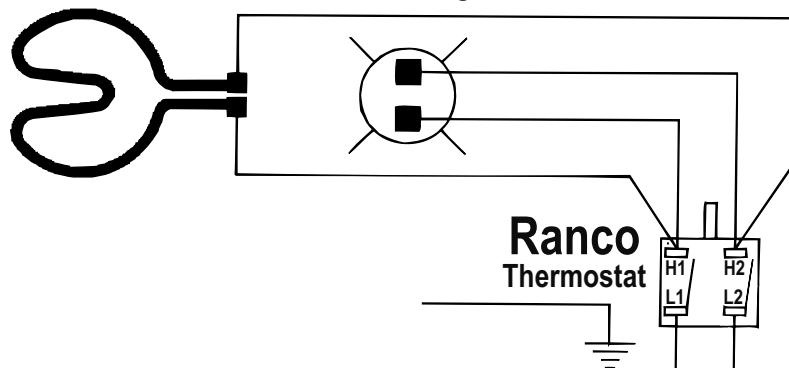
ITEM	P/N	DESCRIPTION	ITEM	P/N	DESCRIPTION
1	54561	Control Box W/Assy 12.50 "	27	54546	Washer 1/2-20 SS
2	54503	Bezel Control 12.50"	28	54549	Nut, Hex 1/2-20
3	56527	Thermostat 36" Capillary	29	54545	O-ring For Screw
4	56528	Knob, Black	30	88971	Screw 8-32 X 1-1/2 SS
5	63012	Indicator Light (56530)	31	54548	Spacer, Probe Holder
6	54577	Adapter, 1/4" Tube To 3/8" Pipe	32	89063	Nut, Hex 8-32
7	54578	Tubing, Copper, 1/4"	33	56542	Plate, Dial-Wells
8	55343	90° Conduit Connector	34	88961	10-24 Hex Nut, Green-Ground
9	54511	Octal Base Use With 54510	35	89054	6-32 KEPS Nut
10	54524	Bracket, Solenoid Valve	36	88993	10-32 X 3/8 Truss Head Screw
11	54513	Water Solenoid Valve	37	89073	#8 X 1/2 Sheet Metal Screw
12	54510	Liquid Level Control Octal Base	38	51016	Cover, Terminal
	XXXX	Liquid Level Control Open Board	39	55342	3/8" Conduit
13	54512	Hold Down Strap Use With 54510	40	55340	Anti-Short Bushing
14	30201	Terminal Block	41	89120	Jiffy Clip
15	54508	Brass Fitting 1/8 NPT x 1/4 Compression	42	88889	8 X 1/2 AB SMS, Phl Truss
16	54572	7 Qt. Round Well Pan W/Copper Tube	43	88977	6-32 X 1.0 Slotted Pan Head
17	50817	Plate, Heat Diffuser	44	55333	Wood Mount Kit SM-50-7
18	55964	Heating Element 208/240V, 500W/660W	45	55402	EZ Lock Clip 4 Tab
19	55696	Bracket, Element Holder	HARDWARE NOT SHOWN		
20	55695	Bracket, Element Holder		56655	Drain Strainer
21	89025	10-24 Speed Nut		54532	Wire Set Two Well
22	55992	Bottom Cover		54533	Wire Set Three Well
23	89059	#10 External Lock Washer		54534	Wire Set Four Well
24	89061	Nut, Hex 10-24		54535	Wire Set Five Well
25	54544	O-Ring For Probe Holder		54536	Wire Set Six Well
26	54543	Probe Holder			

SM-50 WIRING DIAGRAMS

Robert Shaw



Heating Element Indicator Light

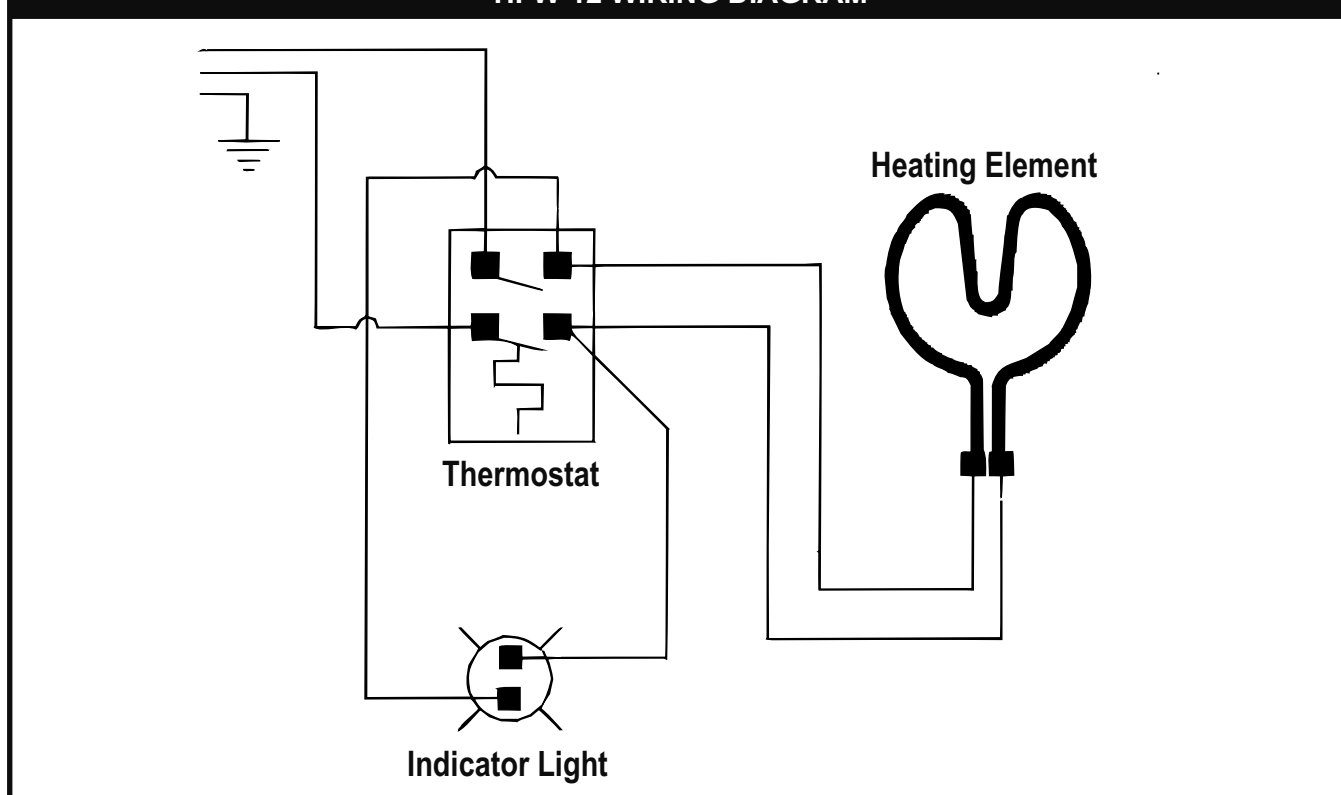


Small Frame Insulated Top Mount EZ Fill Hot Food Wells HFWEZ12D, P/N EZ12D4B-208/240V-500/660W

PARTS LIST HFWEZ12D EZ FILL MULTI WELLS

ITEM	P/N	DESCRIPTION	ITEM	P/N	DESCRIPTION
1	54561	Control Box W/Assy 12.50"	31	88961	10-24 Hex Nut, Green-ground
2	55342	3/8" Conduit	32	89025	10-24 Speed Nut
3	55340	Anti-short Bushing	33	89059	#10 External Lock Washer
4	54578	Tubing, Copper, 1/4	34	89061	Nut, Hex 10-24
5	88889	8 X 1/2 AB Sms, Phl Truss	35	55343	90° Conduit Connector
6	54508	Brass Fitting 1/8 Npt X 1/4 Compression	36	89120	Jiffy Clip
7	56406	Wrapper, 1/2 Size Outer	37	54511	Octal Base Use With 54510
8	54567	1/2 Size Well Pan W/Copper Tube	38	54524	Bracket, Solenoid Valve
9	54571	Wrapper Outer End	39	54513	Water Solenoid Valve
10	30201	Terminal Block	40	54510	Liquid Level Control Octal Base
11	56505	Knob, Black		XXXX	Liquid Level Control Open Board
12	88977	6-32 X 1.0 Slotted Pan Head	41	54512	Hold Down Strap Use With 54510
13	89054	6-32 KEPS Nut	42	54503	Bezel Control 12.50"
14	54546	Washer 1/2-20 SS	43	56527	Thermostat 36" Capillary
15	54549	Nut, Hex 1/2-20	44	56536	Indicator Light (56530)
16	54543	Probe Holder	45	54577	Adapter, 1/4" Tube To 3/8" Pipe
17	88971	Screw 8-32 X 1-1/2 SS	46	56945	Insulation 12x9x1/2
18	54548	Spacer, Probe Holder	47	56412	Insulation 12x9x1/2
19	89073	#8 X 1/2 Sheet Metal Screw	48	56411	Insulation 12x9x1/2
20	88993	10-32 X 3/8 Truss Head Screw	49	55305	EZ Lock, 4 Tab
21	89063	Nut, Hex 8-32	50	56402	EZ Lock 1/2 Warmer
22	54544	O-ring For Probe Holder	51	56388	Plate, Hole Cover
23	54545	O-ring For Screw	HARDWARE NOT SHOWN		
24	50817	Plate, Heat Diffuser		56542	Plate, Dial-Wells
25	55964	Heating Element 208/240V, 500W/1660W		54532	Wire Set Two Well
26	55695	Bracket, Element Holder		54533	Wire Set Three Well
27	55696	Bracket, Element Holder		54534	Wire Set Four Well
28	55992	Bottom Cover		54535	Wire Set Five Well
29	56404	Bottom Cover		54536	Wire Set Six Well
30	56655	Drain Strainer			

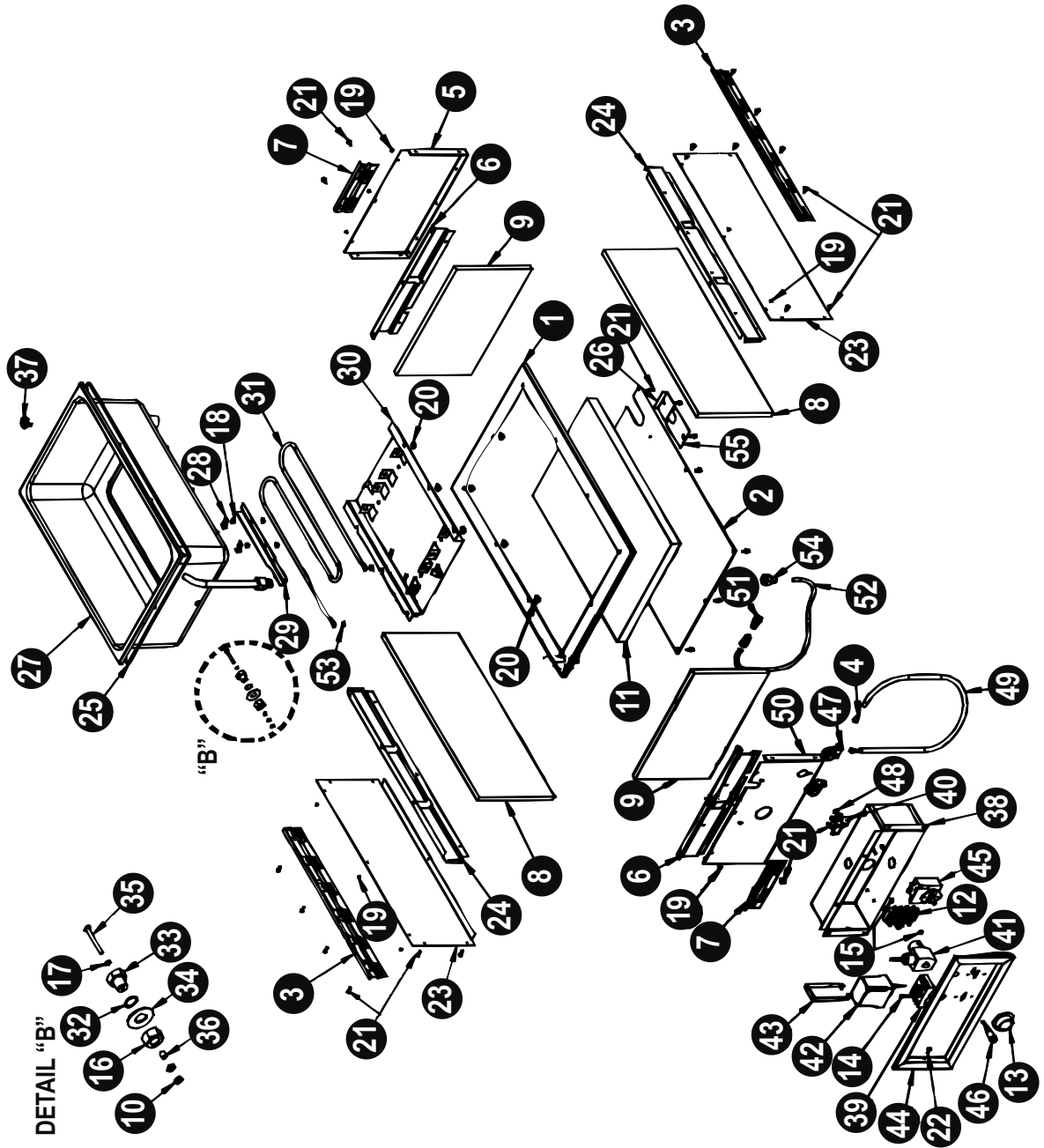
HFW-12 WIRING DIAGRAM



PARTS LIST & EXPLODED VIEW

Small Frame Insulated Top Mount EZ Fill Hot Food Wells HFWEZ-1D SHFWEZ-1D P/N EZ1D2B-208V-1600W, SHFWEZ-1D P/N EZ1D4B-208/240V-1200/1600W

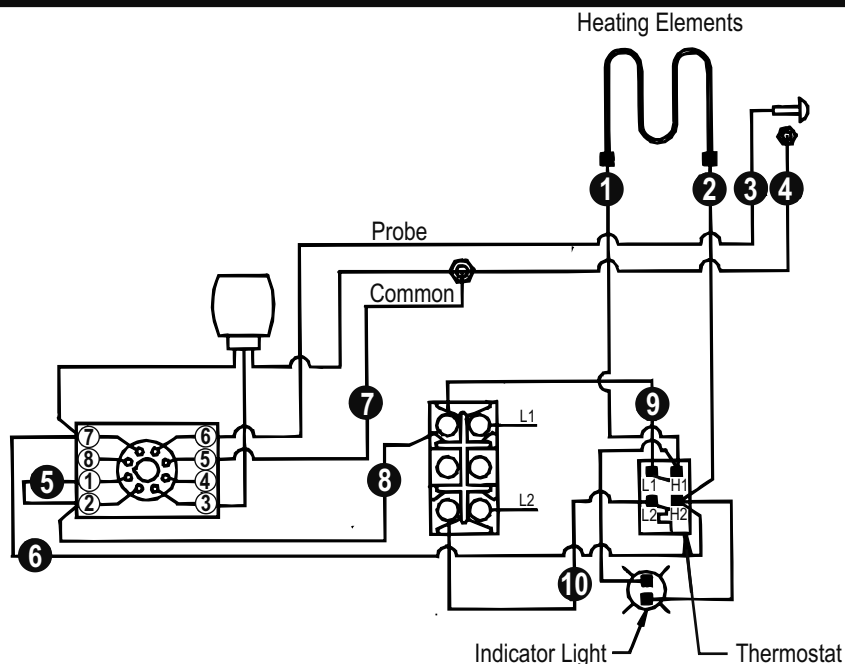
EXPLODED VIEW HFWEZ-1D



PARTS LIST HFW1D EZ FILL MULTI WELLS

ITEM	P/N	DESCRIPTION	ITEM	P/N	DESCRIPTION
1	54551	Base	35	88971	Screw 8-32 X 1-1/2 SS
2	54555	Cover, Bottom	36	54548	Spacer, Probe Holder
3	55308	E-Z Lock, 6 Tab	37	56655	Drain Strainer
4	55340	Anti-Short Bushing	38	54561	Control Box W/assy 12.50"
5	54554	Wrapper, End	39	54511	Octal Base Use With 54510
6	54557	Bracket, Wrapper End	40	54524	Bracket, Solenoid Valve
7	54556	E-Z Lock, 2 Tab	41	54513	Water Solenoid Valve
8	56515	Insulation, 20-3/8x8x1/2	42	54510	Liquid Level Control Octal Base
9	56516	Insulation, 13x8x1/2		XXXX	Liquid Level Control Open Board
10	89063	Nut, Hex 8-32	43	54512	Hold Down Strap Use With 54510
11	56513	Insulation, 18x12x1	44	54503	Bezel Control 12.50"
12	30201	Terminal Block	45	54521	Bezel Control 16.50"
13	56505	Knob, Thermostat	46	54529	Bezel Control 33.50"
14	88977	6-32 X 1.0 Slotted Pan Head	47	56527	Thermostat 36" Capillary
15	89054	6-32 KEPS Nut	48	56536	Indicator Light (56530)
16	54549	Nut, Hex 1/2-20	49	55343	90° Conduit Connector
17	54545	O-Ring For Screw	50	88993	10-32 X 3/8 Truss Hd Screw
18	89061	10-24 Hex Nut	51	55342	3/8" Conduit
19	56521	Rivet, Pop	52	54553	Wrapper, Control End
20	89025	10-24 Speed Nut	53	54508	Brass Fitting 1/8 NPT x 1/4 Compression
21	89073	#8 X 1/2 Sheet Metal Screw	54	54578	Tubing, Copper, 1/4
22	88889	8 X 1/2 AB SMS, Phl Truss	55	89059	#10 External Lockwasher
23	54552	Wrapper, Side	56	54577	Adapter, 1/4" Tube To 3/8 Pipe
24	54558	Bracket, Wrapper Side	57	56388	Plate, Hole Cover
25	55789	Sealant, Permagum	HARDWARE NOT SHOWN		
26	54564	Hole Cover		88961	10-24 Hex Nut, Green-Ground
27	54559	Well Pan W/Assy (w/Copper Tubes)		56542	Dial Plate
28	89120	Jiffy Clip		54532	Wire Set Two Well
29	56039	Capillary Cover For Thermostats		54533	Wire Set Three Well
30	56506	Reflector Pan		54534	Wire Set Four Well
31	55441	Heating Element 208/240V, 1200W/1600W		54535	Wire Set Five Well
32	54544	O-ring For (Probe Holder)		54536	Wire Set Six Well
33	54543	Probe Holder			
34	54546	Washer 1/2-20 SS			

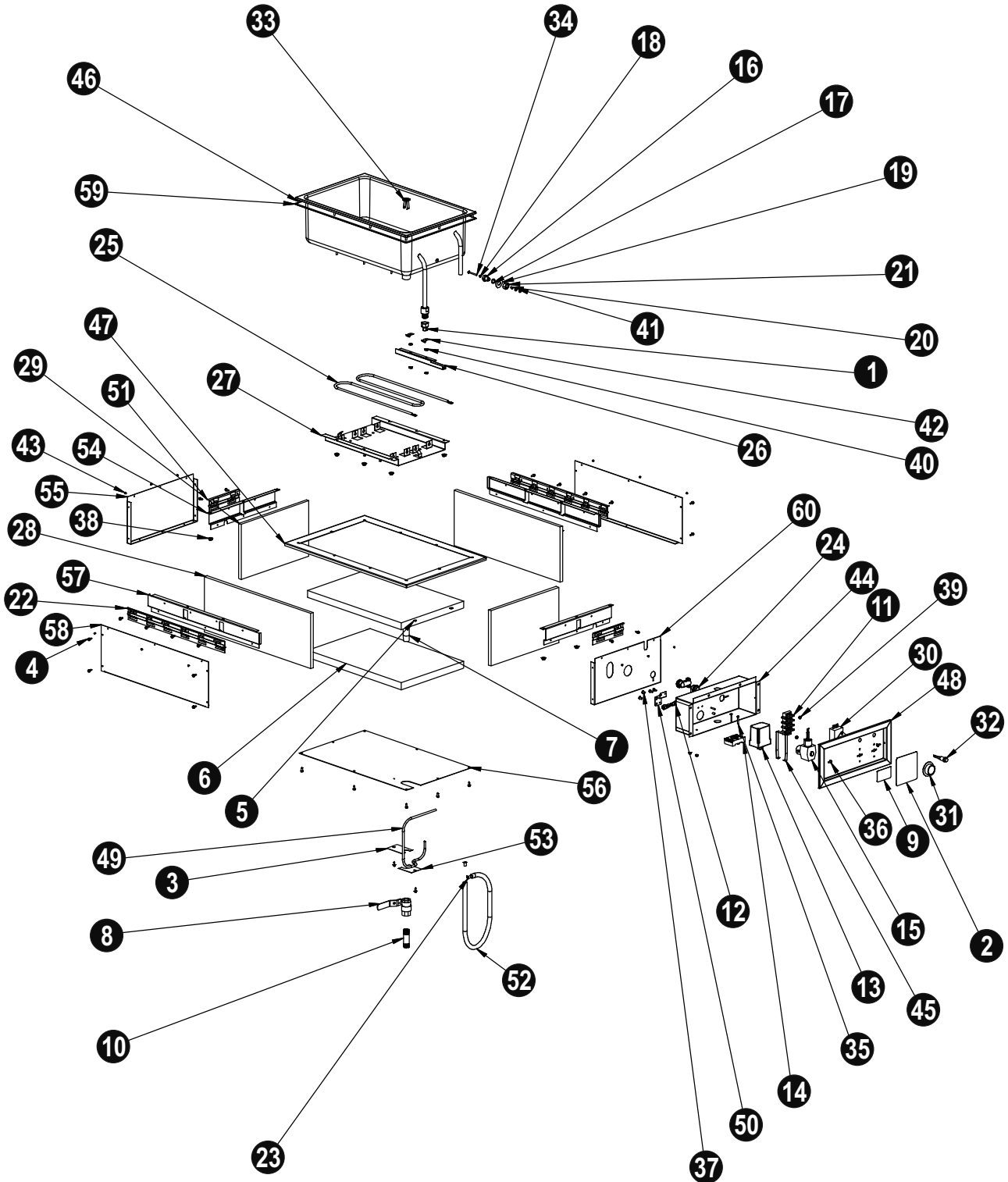
HFW-1D WIRING DIAGRAM (THERMOSTATIC CONTROL CONFIGURATION)



PARTS LIST & EXPLODED VIEW

Small Frame Insulated Top Mount EZ Fill Hot Food Wells HFWEZ-1D
SHFWEZ-1D P/N EZ1D2B-208V-1600W, SHFWEZ-1D P/N EZ1D4B-208/240V-1200/1600W

EXPLODED VIEW SHFWEZ-1D w/SHUT-OFF VALVE



Note: When ordering, ALWAYS specify Part #, Model #, Serial #, Voltage & Phase.

P/N 70103067 7/05

PARTS LIST SHFWEZ1D w/SHUT-OFF VALVE

Item	P/N	Description	Quan	Item	P/N	Description	Quan
1	54577	Adapter, 1/4" To 3/8"	1	34	88971	Screw, 8-32x1-1/2 SI Pn Hd SS	1
2	56542	Plate, Dial-Wells	1	35	88977	Screw 6-32 X 1 Ph Pan Hd	2
3	56388	Plate, Hole Cover	1	36	88889	Screw #8 X 1/2 AB Phl Truss	2
4	89073	Screw, #8 X 1/2 Hex Sht Mtl	32	37	88993	Screw 10-32x3/8 Trs Hd Phillips Nylk	2
5	89059	Washer #10 External Lock	2	38	89025	Nut, Speed 10-24 Pal Zinc	16
6	56513	Insulation, 18 X 12 X 1	2	39	89054	Nut, KEPS 6-32	4
7	52107	Nipple, 1/2" NPT X 3" Brass	1	40	89061	Nut, Hex 10-24	4
8	56360	Valve, Drain 1/2" Threaded	1	41	89063	Nut, Hex 8-32	2
9	89390	Label, Warranty Against Defects	1	42	89120	Clip, Jiffy	2
10	70101018	Tubing, Brass 1/2" X 3" Long	1	43	56521	Rivet, Pop SS-42-D	12
11	30201	Terminal Block, 600V, 50A	1	44	54561	W/Ass'y, Control Box	1
12	54508	Connector, Male Brass	2	45	54512	Strap, Hold Down	1
13	54510	Control, Liquid Level Single Probe	1	46	70103066	W/Ass'y, Ez1 Well Pan W/ Overflow	1
14	54511	Base, Liquid Level Control Socket	1	47	54551	Base	1
15	54513	Valves, Water Solenoid	1	48	54503	Bezel	1
16	54543	Holder, Probe	1	49	54578	Tubing, Copper, 1/4 .032 Wall Refrig	1
17	54544	O-Ring, 1/2" ID. X 5/8" OD.	1	50	54524	Bracket, Solenoid Valve	1
18	54545	O-Ring, 5/32" ID. X 7/32" OD.	1	51	54556	E-Z Lock, 2 Tab	2
19	54546	Washer, 1/2-20 S/S	1	52	55342	Conduit, 1/2"	1
20	54548	Spacer, Phenolic	1	53	54564	Plate, Hole Cover	1
21	54549	Nut, Hex 1/2-20 Plain	1	54	54557	Bracket, Wrapper End	2
22	55308	E-Z Lock, 6 Tab	2	55	54554	Wrapper, End	1
23	55340	Bushing, Anti-Short CCD, #1	2	56	54555	Cover, Bottom	1
24	55343	Conduit Connector, 90° Flex	2	57	54558	Bracket, Wrapper Side	2
25	55441	Element, 1200/1600W - 208/240V	1	58	54552	Wrapper, Side	2
26	56039	Cover, Capillary	1	59	55789	Sealant, GS7500, 6.5 Ft. Lg.	1
27	56506	Plate, Reflector	1	60	70105017	Wrapper, Control End	1
28	56515	Insulation, 20-3/8 X 8 X 1/2	2				
29	56516	Insulation, 13 X 8 X 1/2	2				
30	56541	Thermostat, Model 375°, 72"cap	1				
31	60351	Knob, Thermostat 375°F	1				
32	56536	S/A, Pilot Light Amber	1				
33	56655	W/Ass'y, Drain Strainer	1				

Note: When ordering, ALWAYS specify Part #, Model #, Serial #, Voltage & Phase.

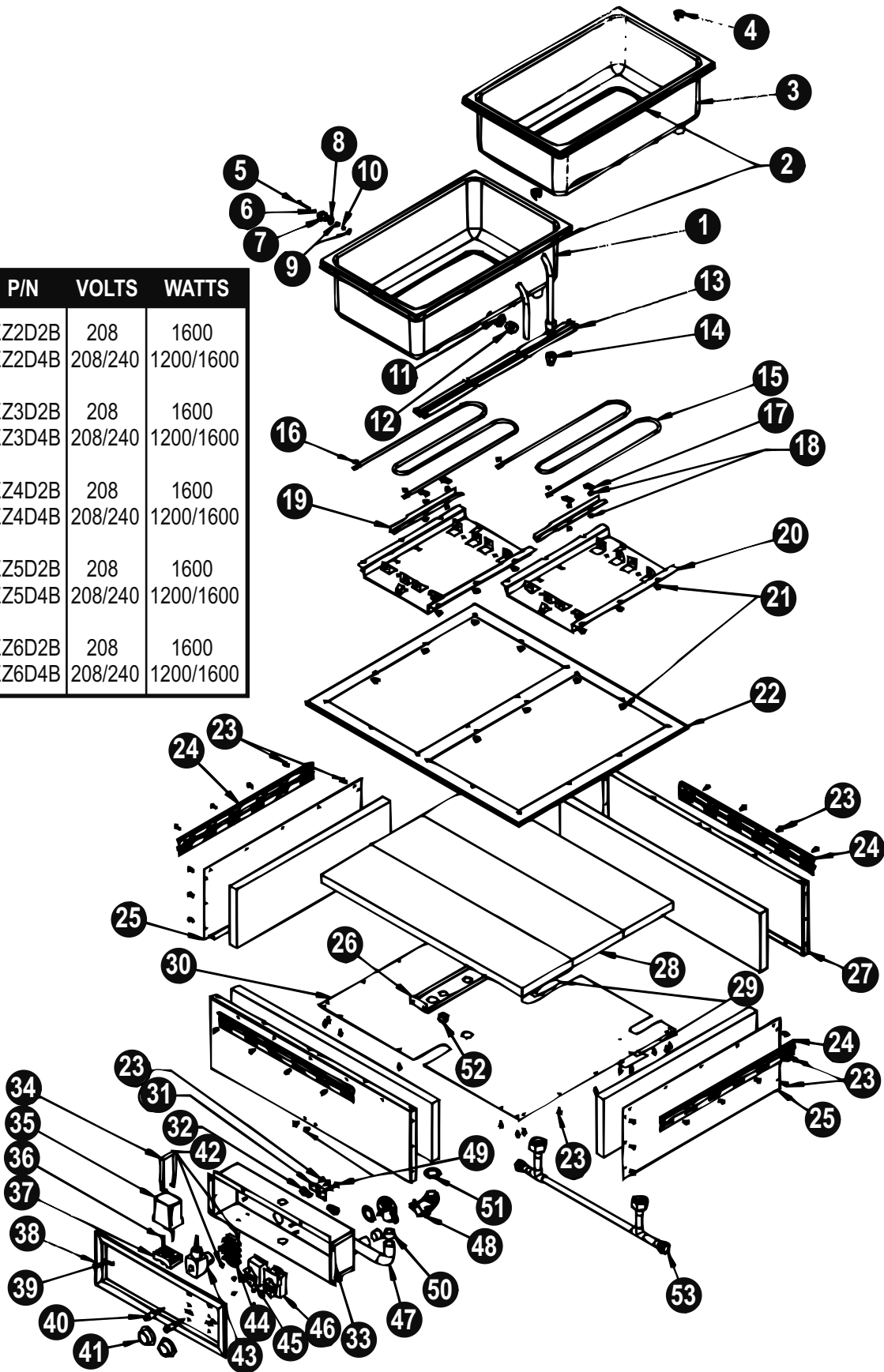
P/N 70103067 7/05

PARTS LIST & EXPLODED VIEW

Small Frame Insulated Top Mount EZ Fill Hot Food Wells HFWEZ-2, -3, -4, -5, -6

EXPLODED VIEW HFWEZ-2, -3, -4, -5, -6

MODEL	P/N	VOLTS	WATTS
HFWEZ-2D	EZ2D2B	208	1600
HFWEZ-2D	EZ2D4B	208/240	1200/1600
HFWEZ-3D	EZ3D2B	208	1600
HFWEZ-3D	EZ3D4B	208/240	1200/1600
HFWEZ-4D	EZ4D2B	208	1600
HFWEZ-4D	EZ4D4B	208/240	1200/1600
HFWEZ-5D	EZ5D2B	208	1600
HFWEZ-5D	EZ5D4B	208/240	1200/1600
HFWEZ-6D	EZ6D2B	208	1600
HFWEZ-6D	EZ6D4B	208/240	1200/1600



PARTS LIST HFWEZ-2, -3, -4, -5, -6 EZ FILL MULTI WELLS

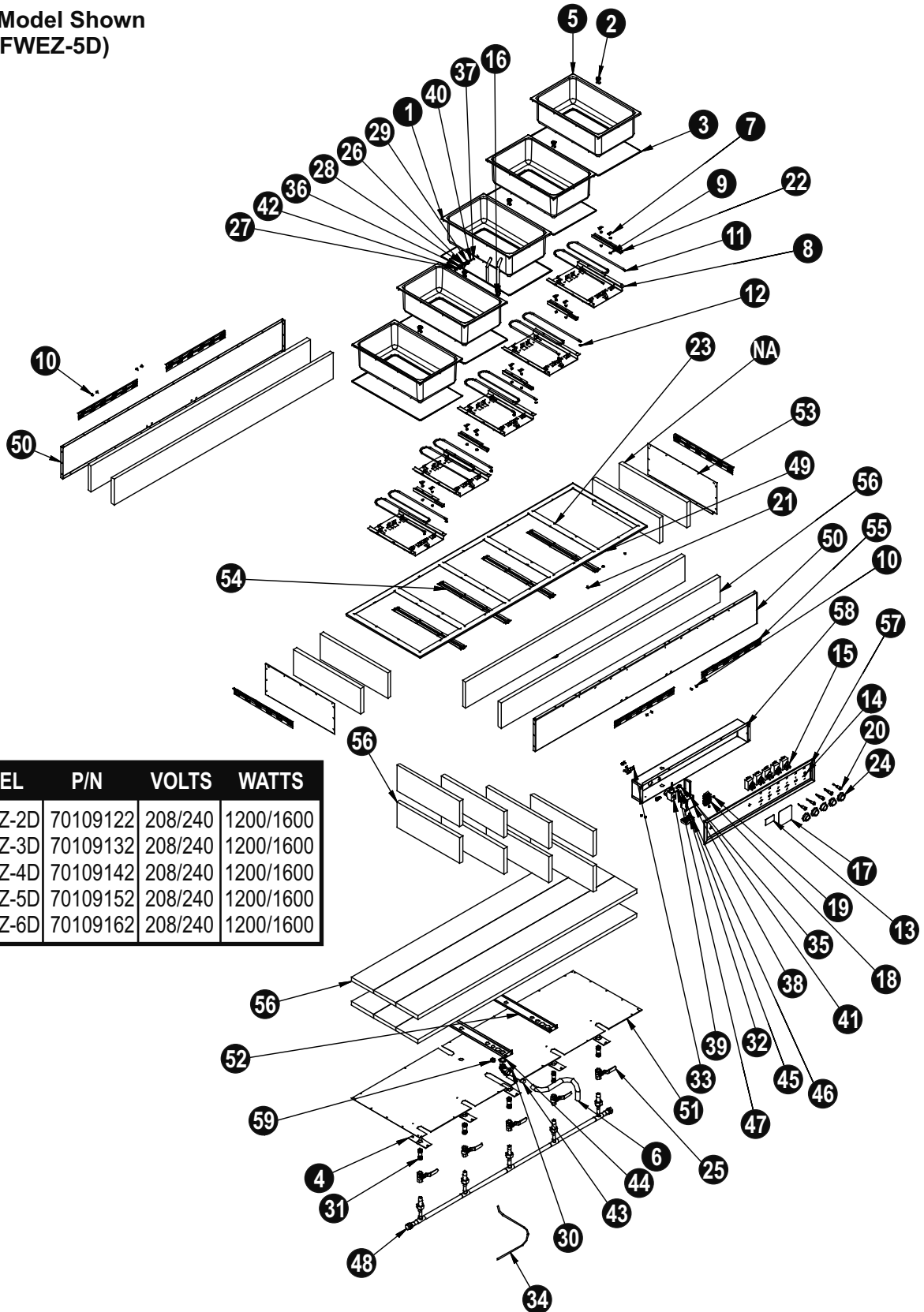
ITEM	P/N	DESCRIPTION	ITEM	P/N	DESCRIPTION
1	54575	Well Pan W/Assy (w/Copper Tubes)	31	54524	Bracket, Solenoid Valve
2	55789	Sealant, Permagum	32	54508	Brass Fitting 1/8 NPT X 1/4 Compression
3	54518	Well Pan W/Assy (w/o Tubes)	33	54504	Control Box W/assy 12.50"
4	56655	Drain Strainer		54522	Control Box W/assy 16.50"
5	88971	Screw 8-32 X 1-1/2 SS		54529	Control Box W/assy 33.50"
6	54545	O-ring For Screw	34	54512	Hold Down Strap Use With 54510
7	54543	Probe Holder	35	54510	Liquid Level Control Octal Base
8	54544	O-ring For Probe Holder		XXXX	Liquid Level Control Open Board
9	89063	Nut, Hex 8-32	36	88977	6-32 X 1.0 Slotted Pan Head
10	54548	Spacer, Probe Holder	37	54511	Octal Base Use With 54510
11	54546	Washer 1/2-20 SS	38	54503	Bezel Control 12.50"
12	54549	Nut, Hex 1/2-20		54521	Bezel Control 16.50"
13	57264	Well Brace		54529	Bezel Control 33.50"
14	54577	Adapter, 1/4" Tube To 3/8 Pipe	39	88889	8 X 1/2 AB SMS, Phl Truss
15	55441	Heating Element 208/240V, 1200W/1600W	40	56536	Indicator Light (56530)
	54051	Heating Element 208V/1600W	41	56505	Knob, Thermostat
16	89059	#10 External Lockwasher	42	89054	6-32 KEPS Nut
17	89120	Jiffy Clip	43	54513	Water Solenoid Valve
18	89061	10-24 Hex Nut	44	30201	Terminal Block
19	56039	Capillary Cover For Thermostats	45	56540	Thermostat 72" Capillary
20	56506	Reflector Pan	46	56527	Thermostat 36" Capillary
21	89025	10-24 Speed Nut	47	55099	3/4" Conduit 24" Long
22	57252	2 Well Top Plate	48	55058	90° Conduit Connector
	57260	3 Well Top Plate	49	88993	10-32 X 3/8 Truss Head Screw
	57263	4 Well Top Plate	50	55059	Anti-Short Bushing
	57290	5 Well Top Plate	51	87822	Washer Reducing 1 X 3/4
	57363	6 Well Top Plate	52	89184	7/8" Hole Bushing
23	89073	#8 X 1/2 Sheet Metal Screw	53	57258	2 Well Drain Manifold
24	55308	E-Z Lock, 6 Tab		57273	3 Well Drain Manifold
25	56050	End Cover		57267	4 Well Drain Manifold
26	56048	Conduit Brace		57293	5 Well Drain Manifold
27	57254	2 Well Front Or Back Cover		57366	6 Well Drain Manifold
	57262	3 Well Front Or Back Cover	HARDWARE NOT SHOWN		
	57266	4 Well Front Or Back Cover		88961	10-24 Hex Nut, Green-Ground
	57292	5 Well Front Or Back Cover		54578	Tubing, Copper
	57365	6 Well Front Or Back Cover		56542	Dial Plate
28	60150	1" X 7" X 48" Insulation High Temp		54532	Wire Set Two Well
29	56388	Hole Cover		54533	Wire Set Three Well
30	54526	2 Well Bottom Cover		54534	Wire Set Four Well
	54538	3 Well Bottom Cover		54535	Wire Set Five Well
	54539	4 Well Bottom Cover		54536	Wire Set Six Well
	54540	5 Well Bottom Cover			
	54541	6 Well Bottom Cover			

PARTS LIST & EXPLODED VIEW

Small Frame Insulated Top Mount EZ Fill Hot Food Wells SHFWEZ-2D, -3D, -4D, -5D, -6D

EXPLODED VIEW SHFWEZ-2D, 3D, 4D, 5D, 6D w/SHUT-OFF VALVE

5 Well Model Shown
(SHFWEZ-5D)



MODEL	P/N	VOLTS	WATTS
SHFWEZ-2D	70109122	208/240	1200/1600
SHFWEZ-3D	70109132	208/240	1200/1600
SHFWEZ-4D	70109142	208/240	1200/1600
SHFWEZ-5D	70109152	208/240	1200/1600
SHFWEZ-6D	70109162	208/240	1200/1600

Note: When ordering, ALWAYS specify Part #, Model #, Serial #, Voltage & Phase.

P/N 70103068 7/05

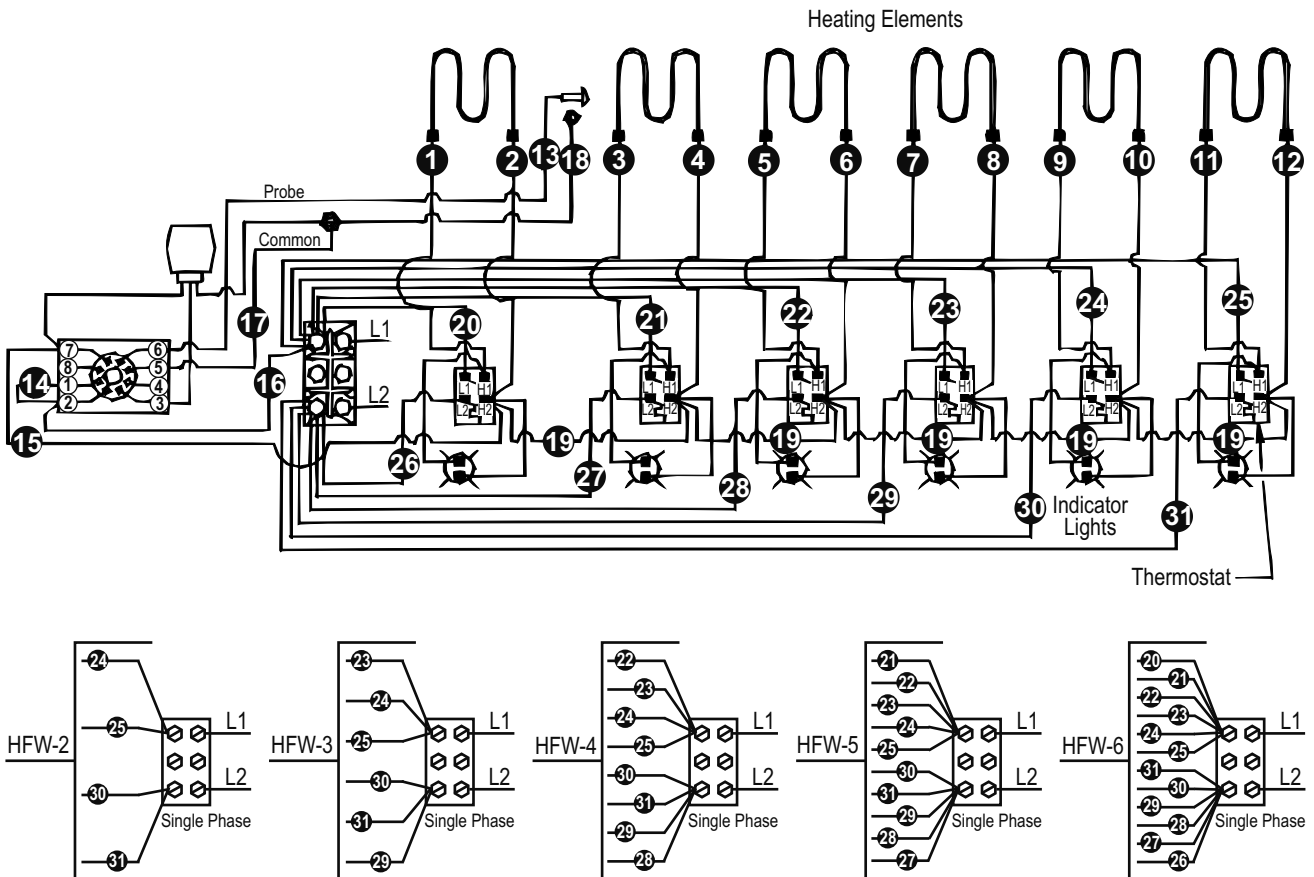
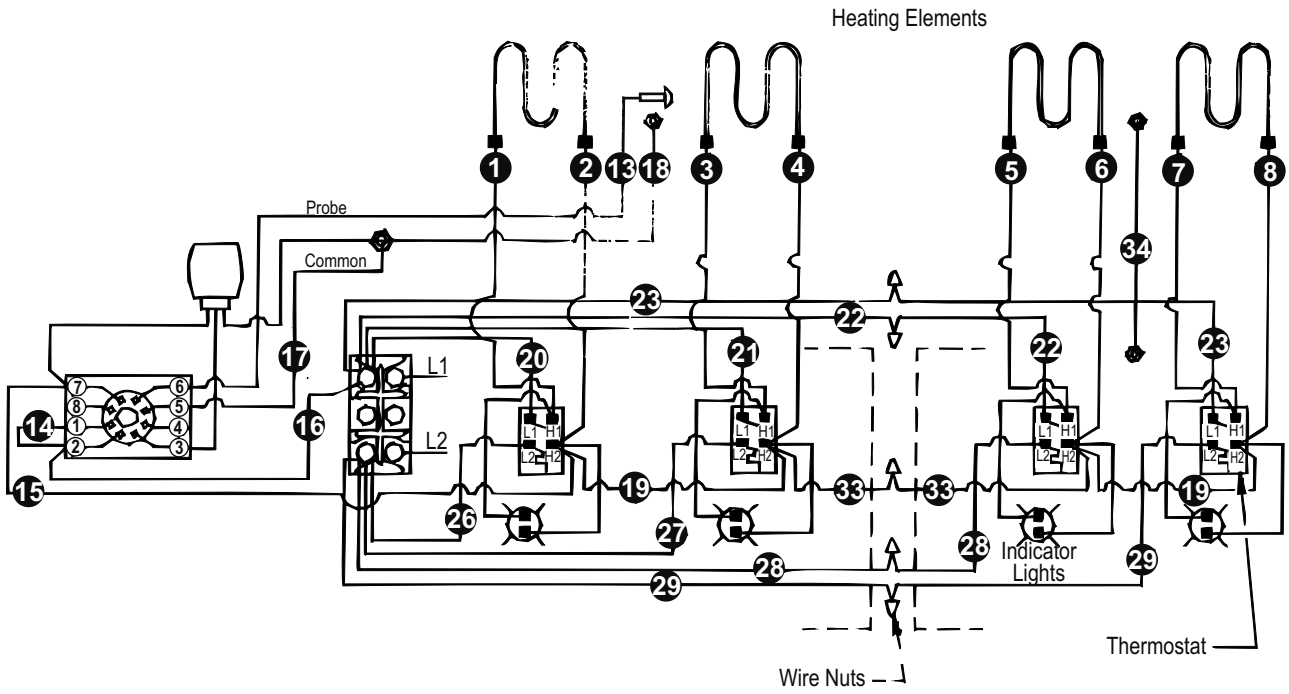
PARTS LIST SHFWEZ-2D, -3D, -4D, -5D, -6D w/SHUT-OFF VALVE

Item	P/N	Description	Quan	Item	P/N	Description	Quan
1	54579	W/Ass'y, EZ Fill Well, 600 Pan	1	48	57258	2 Well Drain Manifold	1
2	56655	W/Ass'y, Drain Strainer	5		57273	3 Well Drain Manifold	1
3	55789	Sealant, Gs7500, 6.5 Ft. Lg.	5		57267	4 Well Drain Manifold	1
4	56388	Plate, Hole Cover	10		57293	5 Well Drain Manifold	1
5	54580	W/Ass'y, 600 Well Pan	4		57366	6 Well Drain Manifold	1
6	55099	Conduit 3/4" Length 24"	1	49	57252	2 Well Top Plate	1
7	89120	Clip, Jiffy	10		57260	3 Well Top Plate	1
8	56506	Plate, Reflector	5		57263	4 Well Top Plate	1
9	89061	Nut, Hex 10-24	20		57290	5 Well Top Plate	1
10	88993	Screw 10-32x3/8 Trs Hd Phillips	10		57363	6 Well Top Plate	1
11	55441	Element, 1200/1600W - 208/240V	5	50	57254	2 Well Cover, Front And Back	2
12	89059	Washer #10 External Lock	10		57262	3 Well Cover, Front And Back	2
13	89390	Label, Warranty Against Defects	1		57266	4 Well Cover, Front And Back	2
14	88889	Screw #8 X 1/2 AB Sms Phl Truss	4		57292	5 Well Cover, Front And Back	2
15	56541	Thermostat, Model 375°, 72"cap	5		57365	6 Well Cover, Front And Back	2
16	54577	Adapter, 1/4" Tube to 3/8" Pipe	1	51	54526	2 Well EZ Fill, Bottom Cover	1
17	56542	Plate, Dial-Wells	1		54538	3 Well EZ Fill, Bottom Cover	1
18	30201	Terminal Block, 600V, 50A	1		54539	4 Well EZ Fill, Bottom Cover	1
19	89054	Nut, KEPS 6-32	4		54540	5 Well EZ Fill, Bottom Cover	1
20	56536	S/A, Pilot Light Amber	5		54541	6 Well EZ Fill, Bottom Cover	1
21	89073	Screw, #8 X 1/2 Hex Tapit Sht Mtl	70	52	56048	W/Ass'y, Conduit Brace	2
22	56039	Cover, Capillary	5	53	56050	Housing, End	2
23	89025	Nut, Speed 10-24 Pal Zinc	80	54	57264	Brace, Well Runner	4
24	60351	Knob, Thermostat 375°F	5	55	55308	E-Z Lock, 6 Tab	6
25	56360	Valve, Drain 1/2" Threaded	5	56	60150	Insulation	20
26	54544	O-Ring, 1/2" ID X 5/8" OD	1	57	54503	Bezel Control 12.50"	1
27	89063	Nut, Hex 8-32	2		54521	Bezel Control 16.50"	1
28	54546	Washer, 1/2-20 S/S	1		54528	Bezel Control 33.50"	1
29	54543	Holder, Probe	1	58	54504	Control Box W/Ass'y, 12.50"	1
30	55058	Conduit Connector, 90° Flex	2		54522	Control Box W/Ass'y, 16.50"	1
31	70101018	Tubing, Brass 1/2" X 3" Long	5		54529	Control Box W/Ass'y, 33.50"	1
32	88977	Screw 6-32 X 1 Ph Pan Hd	2	59	89184	Bushing, .875 Heyco 2126	1
33	54524	Bracket, Solenoid Valve	1	*60	54532	2 Well Wire Set	1
34	54578	Tubing, Copper, 1/4 .032 Wall Refrig	1		54533	3 Well Wire Set	1
35	54508	Connector, Male Brass	2		54534	4 Well Wire Set	1
36	54549	Nut, Hex 1/2-20 Plain	1		54235	5 Well Wire Set	1
37	88971	Screw, 8-32x1-1/2 SI Pn Hd SS	1		54236	6 Well Wire Set	1
38	54510	Liquid Level Control, Octal Base	1			*Not Shown	
	XXXX	Liquid Level Control, Open Board	1				
39	54513	Valves, Water Solenoid	1				
40	54545	O-Ring, 5/32" ID X 7/32" OD	1				
41	54512	Strap, Hold Down	1				
42	54548	Spacer, Phenolic	1				
43	55059	Bushing, Antishort, 3/4", #4	2				
44	87822	Washer, Reducing 1 X 3/4	2				
45	54511	Base, Liquid Level Control Socket	1				
46	88961	Nut, Hex 10-24, Green	1				
47	89071	Washer, #10 Flat	1				

Note: When ordering, ALWAYS specify Part #, Model #, Serial #, Voltage & Phase.

P/N 70103068 7/05

HFWEZ-2, -3, -4, -5, 6 WIRING DIAGRAM (THERMOSTATIC CONTROL CONFIGURATION)



IMPORTANT FOR FUTURE REFERENCE		
Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.		
_____	_____	_____
Model Number	Serial Number	Date Purchased

IMPORTANT FOR FUTURE REFERENCE		
Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.		
_____	_____	_____
Model Number	Serial Number	Date Purchased

IMPORTANT FOR FUTURE REFERENCE		
Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.		
_____	_____	_____
Model Number	Serial Number	Date Purchased

IMPORTANT FOR FUTURE REFERENCE		
Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.		
_____	_____	_____
Model Number	Serial Number	Date Purchased

IMPORTANT FOR FUTURE REFERENCE		
Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.		
_____	_____	_____
Model Number	Serial Number	Date Purchased

[illegible]

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



Phone: +1 (214) 421-7366
Fax: +1 (214) 565-0976
Toll Free: +1 (800) 527-2100
Website: www.apwwyott.com
E-mail: info@apwwyott.com

APW WYOTT
729 Third Avenue
Dallas, TX 75226