

APW Wyatt electric hot plates will be constructed in the U.S.A. consisting of an aluminized steel with stainless top and front. Units are equipped with infinite controls, 2 indicator lights, and are available with incoloy sheath tubular elements or sealed ceramic elements. Hot plates have a junction box at the rear of the unit for electrical connection and operate on 208V or 240V. Units carry the approval of Underwriters' Laboratories, NSF listed and CSA approved.

APW Wyatt's countertop electric hot plates are the most economical and flexible countertop hot plates in the food service industry. They offer unsurpassed performance, combining a proven control system with APW Wyotts quality and durability.

WARRANTY

These units come with a one [1] year warranty for parts and labor.

CERTIFICATIONS

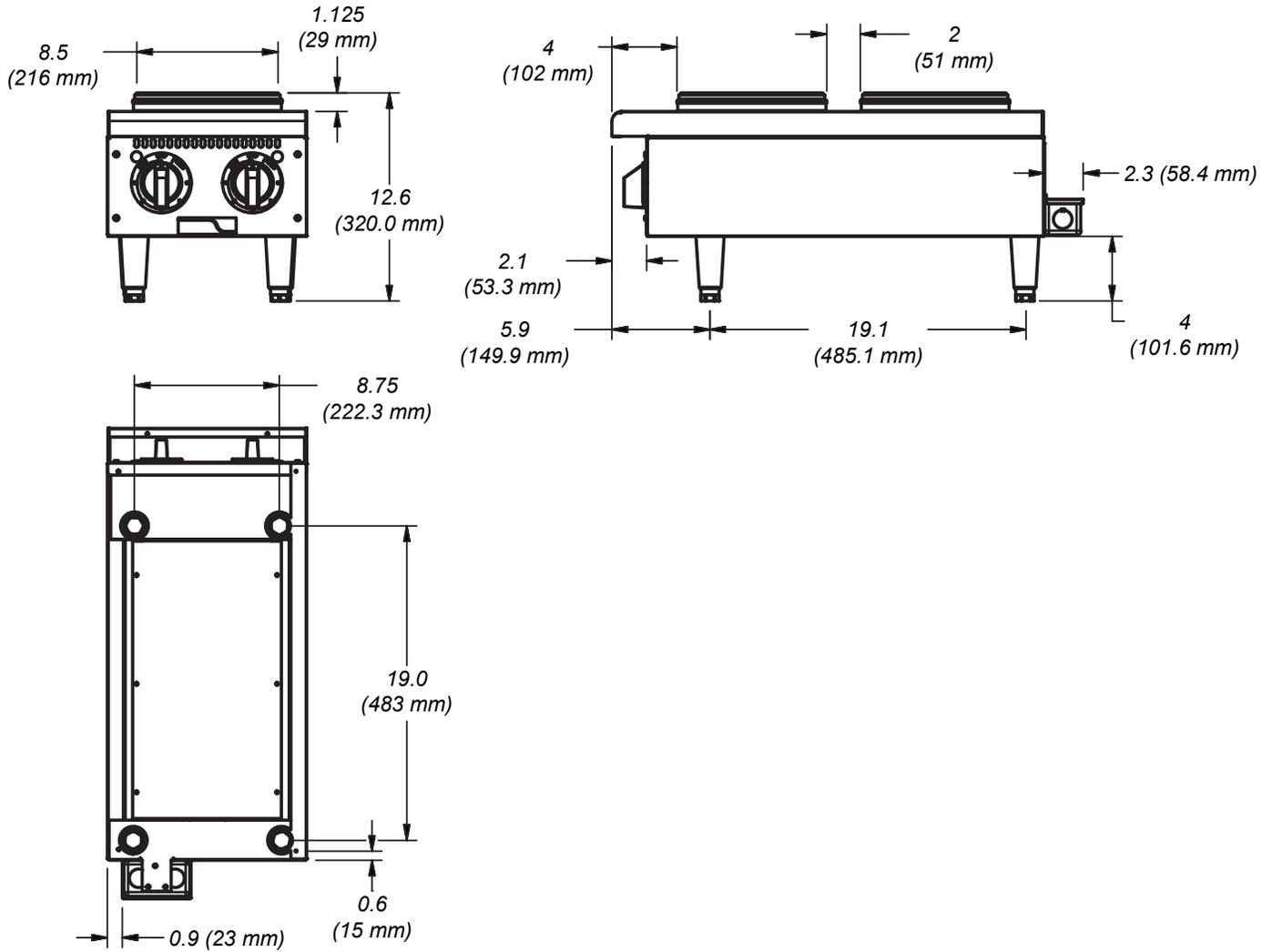
Certified by the following agencies:



FEATURES AT A GLANCE

- Two each 9" solid round ceramic heating element.
- Independent controls for precise temperature control.
- Solid top design for easy clean-up and even heat distribution.
- Requires only 12" of counter space.
- Adjustable 4" legs.

EQUIPMENT DIMENSIONS (SEHPS SHOWN BELOW)



MECHANICAL SPECIFICATIONS

Model #	No. Controls	WATTS	AMPS	Ship Weight (lbs. / Kilos)	Installed Weight (lbs. / Kilos)
SEHPS	2	3,900 5,200	18.8-21.7	45 (20.4)	35 (15.9)

*REQUIRED WALL CLEARANCE: Unit requires minimum one [1"] inch (25.4 mm) of clearance from the wall on the sides and back.

*Unit cannot be operated without supplied legs.

Freight Class: 100
FOB: Smithville, 37166

APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.