



DESIGNED SMART. BUILT SOLID.®

INSTALLATION AND OPERATING INSTRUCTIONS

Hot Food Wells Top Mount, Insulated

HFW-1, -1D HFW-23, -23D HFW-12, -12D HFW-43, -43D

Intended for other than household use. Unit must be kept clear of combustibles at all times.



WARNING: California Residents Only. This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.



WARNING: Improper installation, operation, service or maintenance can cause property damage, injury or death. Read and understand these instructions thoroughly before positioning, installing, maintaining or servicing this equipment.



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



APW Wyott® cooking 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.



P/N 79967144 09/18

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APW Wyott Food Service Equipment Company is a wholly owned subsidiary of Standex International Corporation.

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OWNER'S INFORMATION

General Installation:

1. 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.

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. Never pour cold water into dry heated units.
4. 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:
 - a. Four Thirds size units (12"x27") use 5-1/2 qts. (1-1/3 gallon) (5.5 litre)
 - b. Full size units (12"x20") use: 3-3/4 qts. (15 cups) (3.5 litre)
 - c. Two Thirds size units use 2-1/2 qts. (10 cups) (2.5 litre)
 - d. Half size units use: 1-1/2 qts. (6 cups) (1.5 litre)
2. Turn the thermostat control to "5" setting. Preheat for approximately 30 minutes.
3. If equipped with infinite controls, set to "4". Preheat for approximately 30 minutes.
4. Place covered inset with preheated product into well.
5. Re-adjust control after another 30 minutes of operation to the "6" setting depending on the amount and thickness of product.
6. Keep inset/steamtable pan(s) covered to maintain ideal serving temperature.
7. Do not let well run dry.

Dry set-up and operation procedures:

1. Turn the thermostat control to "5" setting or if equipped with infinite controls to medium. Preheat for approximately 30 minutes.
2. Place covered inset with preheated product into well. Product should not be placed into pan cold.
3. Re-adjust control after another 30 minutes of operation to the "5 or 6" setting depending on the amount and thickness of product. It's not recommended to run unit over a "6" setting dry.
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.
4. Remove water from pan so it completely dry.

General Troubleshooting:

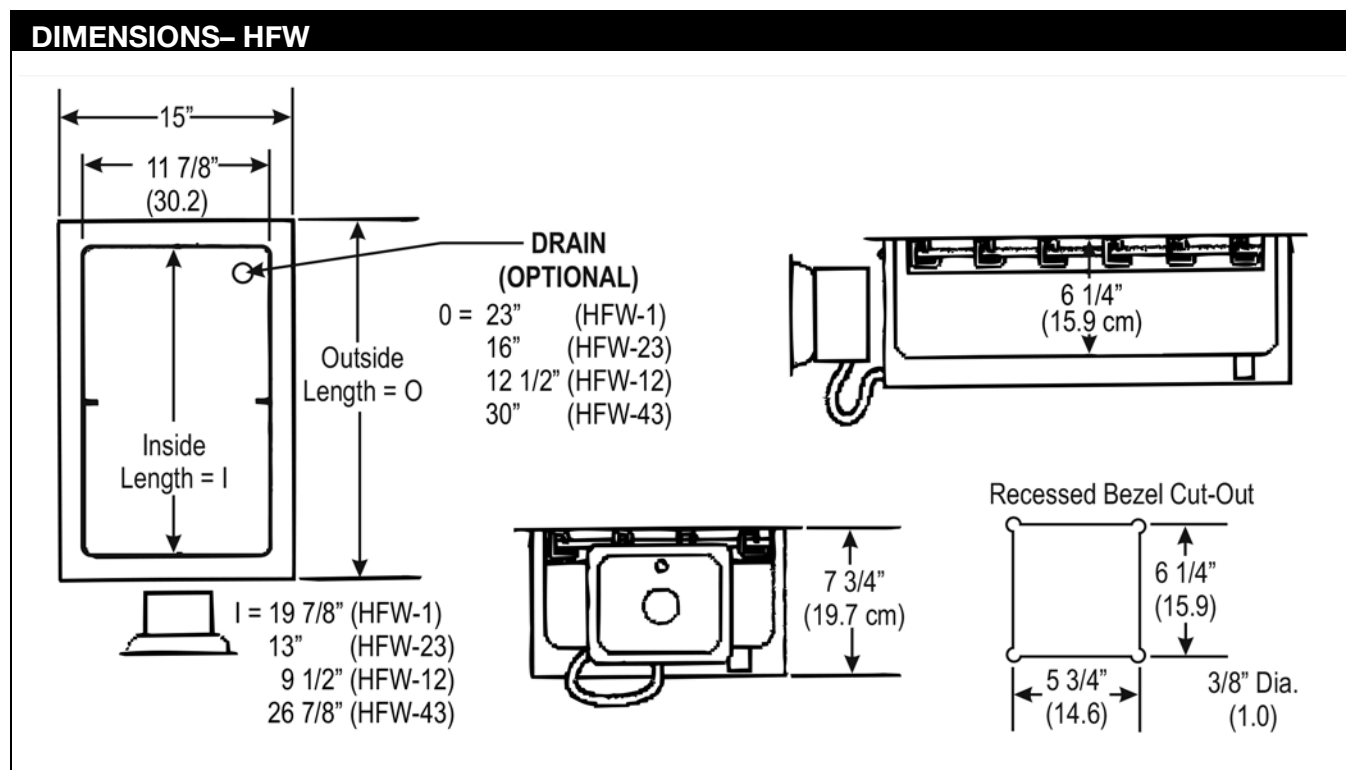
1. Check rating label. Are you operating unit on proper voltage?
2. Check circuit breaker.
3. Is the unit connected to a live power source?
4. Is power switch on & pilot light glowing?

SPECIFICATIONS

Description (Model #)	Outside Dimensions			Inside Dimensions			Cut-Out		Shipping Weight
	L	W	H	L	W	H	L	W	
Full Size (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)



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	1/2 NPT Stainless 1 1/2" (3.8) long	72" (182.8) Capillary Effective Length 62" (157.5)	56431	237/8"x157/8" (60.6 x 40.3)
2/3 Size (HFW-23)	HFW-23D				56460	165/8" x 157/8" (42.2 x 40.3)
1/2 Size (HFW-12)	HFW-12D				56413	135/8" x 157/8" (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

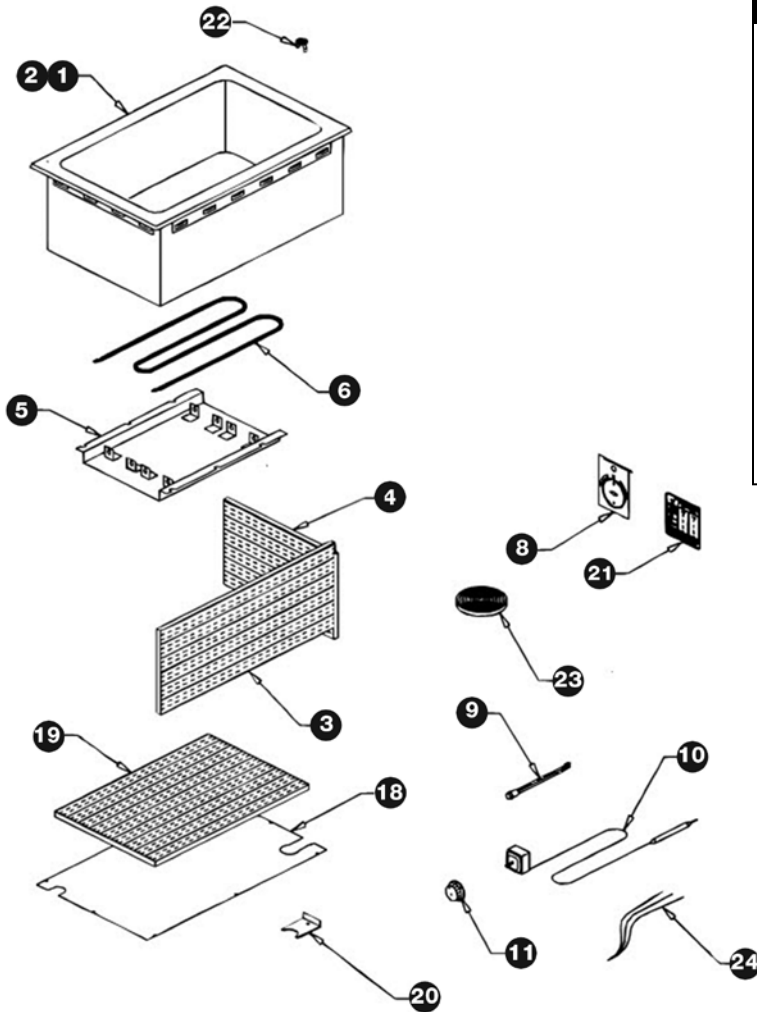
Description	Rating at 120 VAC, 1PH	Rating at 208 VAC, 1PH	Rating at 208/240 VAC, 1PH
HFW-1	1500 Watts, 12.5 Amps	1660 Watts, 7.7 Amps	1200/1600 Watts, 5.7/6.7 Amps
HFW-23	800 Watts, 6.7 Amps		
HFW-12	800 Watts, 6.7 Amps		500/660 Watts, 2.4/2.8 Amps
HFW-43	1800 Watts, 15.0 Amps	1800 Watts, 8.7 Amps	N/A

INSTALLATION

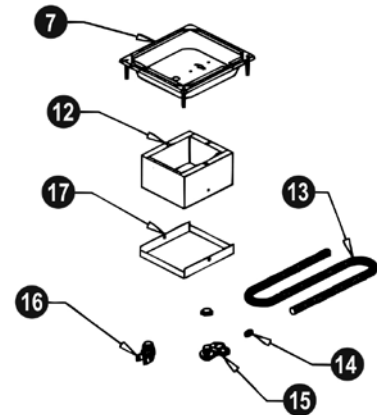
Installation:

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 sealant 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 slot EZ Locs and twist in a clockwise motion to lock well in place.
7. Trim excess 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.

EXPLODED VIEW – HFW-1, HFW-1D



UL Kit



Item #	Part Number	Description
1	56436	Pan & Wrapper W/Drain
2	55304	Pan & Wrapper No Drain
3	56443	Side Insulation
4	56442	End Insulation
5	56506	Reflector Plate
6	56322	Element 120V-1500W
	55441	Element 208/240V-1200/1600W
7	56370	Control Housing
8	56529	Increase Decrease Plate
9	56530	Indicator Light
10	56527	550°F Thermostat
11	56528	Knob
12	56581	Conduit Box
13	55341	Flex Conduit
14	55340	Anti Short Bushing
15	55343	Conduit Connector 90°
16	55339	Conduit Connector
17	56586	Conduit Box Cover
18	56386	Bottom Panel
19	56387	Bottom Insulation
20	56388	Hole Cover
21	56542	Dial Setting Plate
22	56655	Drain Strainer
23	55872	Perma-Gum Package
24	56416	Wire Set

Parts Not Shown

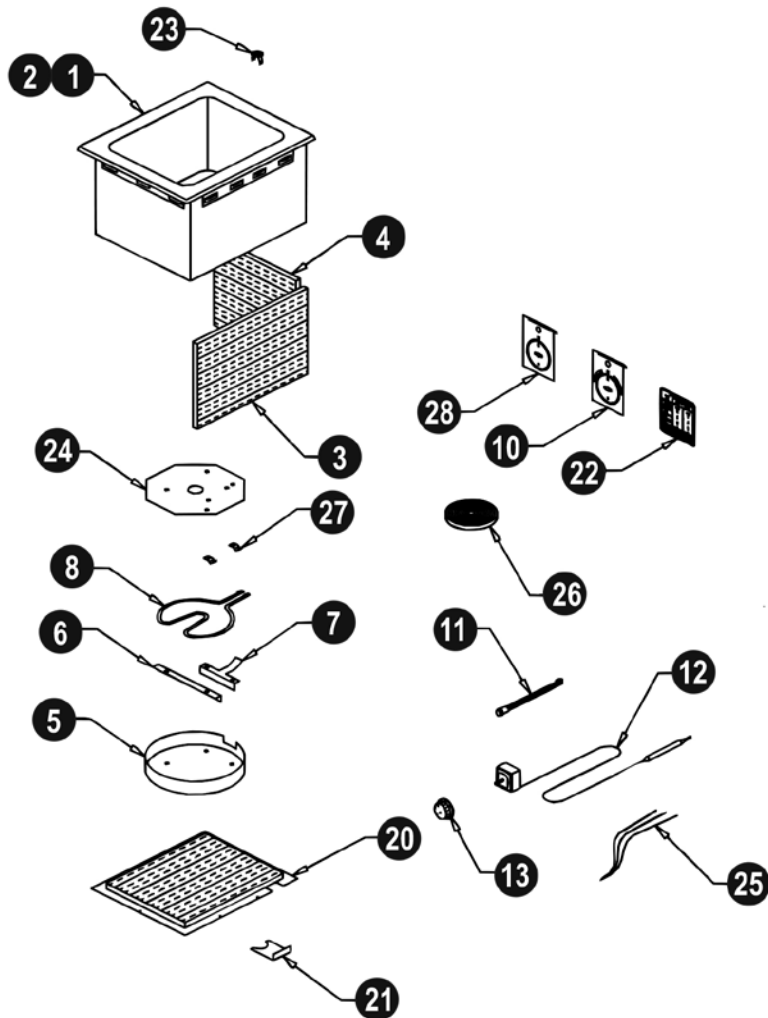
	88961	10-24 Green Hex Nut
	89061	10-24 Hex Nut
	89068	Flat Washer 5/16" X 3/4" X 1/16"
	89071	#10 Flat Washer
	89059	#10 External Lock washer
	89073	#8 X 1/2" Sheet Metal Screw
	89120	Jiffy Clip

Model	Part Number	Voltage	Watts
HFW-1D	56440	208/240V	1200/1600W
HFW-1	56444	208/240V	1200/1600W
HFW-1D	56445	120V	1500W
HFW-1	56449	120V	1500W

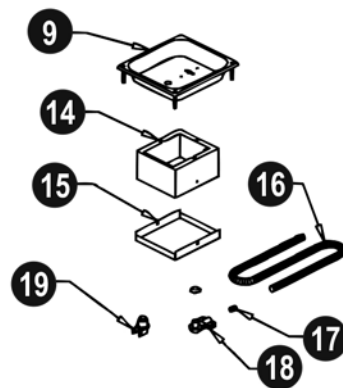
For 72" thermostat add suffix -72 to model and part number

For UL kit add suffix -36UL or -72UL to model and part number

EXPLODED VIEW – HFW-12, HFW-12D



UL Kit



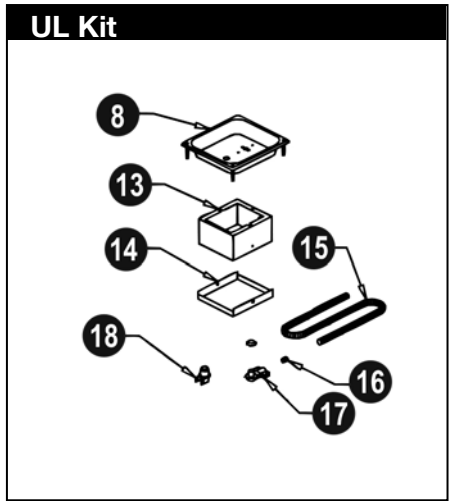
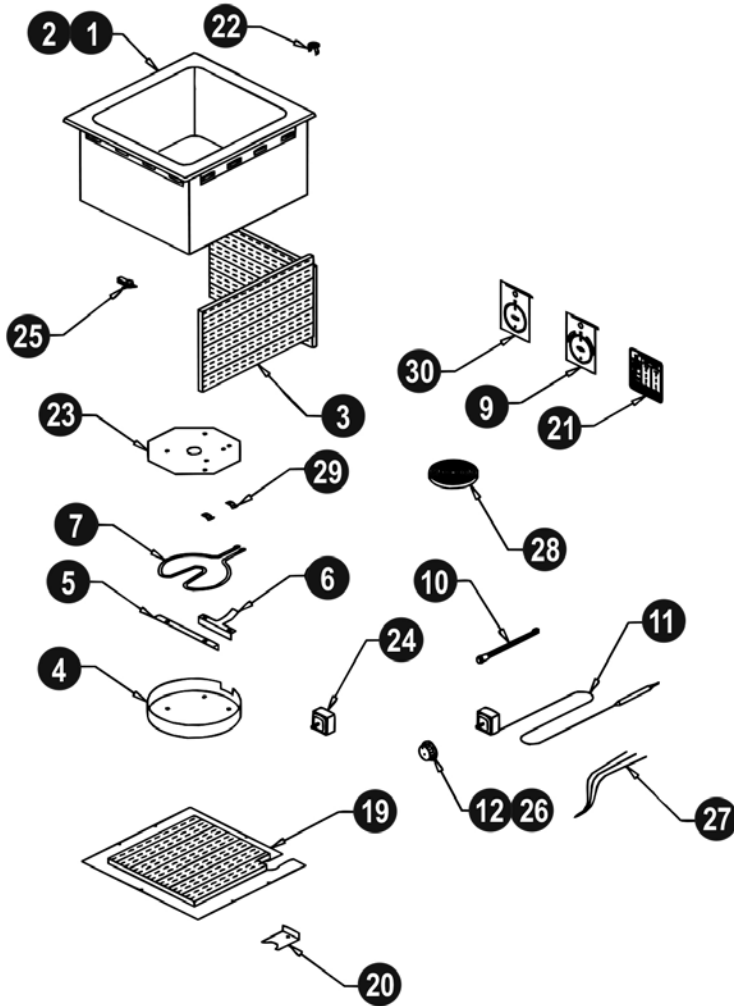
Item #	Part Number	Description
1	56409	Pan & Wrapper (W/Drain)
2	56459	Pan & Wrapper (No Drain)
3	56411	Side Insulation
4	56412	End Insulation
5	55990	Element Cover
6	55695	Element Clamp
7	55696	Anti-rotation Clamp
8	55960	Heating Element 120V-800W
9	56370	Control Housing
10	56529	Increase-Decrease Plate (Cap-Bulb T-Stat Models Only)
11	56530	Indicator Light
12	56527	550°F Thermostat
13	56528	Knob
14	56372	Conduit Box
15	56374	Conduit Box Cover
16	55341	Flex Conduit
17	55340	Anti-short Bushing
18	55343	Conduit Connector 90°
19	55339	Conduit Connector
20	56405	Bottom Panel
21	56388	Hole Cover
22	56542	Dial Setting Label
23	56655	Drain Strainer
Item #	Part Number	Description

24	50817	Heat Transfer Plate
25	56416	Wire Set
26	55872	Perma-Gum Package
27	89120	#105 Jiffy Clip
28	55258	Infinite Control Plate
Parts Not Shown		
	89061	#10-24 Hex Nut
	89068	5/16 X 3/4 X 1/16 Flat Washer
	89071	#10 Flat Washer
	88961	#10-24 Green Hex Nut, Ground
	89073	#8 X 1/2 Hex Sheet Metal Screw
	89059	#10 External Lock washer

Model	Part Number	Voltage	Watts
HFW-12D	56435	120V	800W
HFW-12	56439	120V	800W

For 72" thermostat add suffix -72 to model and part number
For UL kit add suffix -36UL or -72UL to model and part number

EXPLODED VIEW – HFW-23, HFW-23D



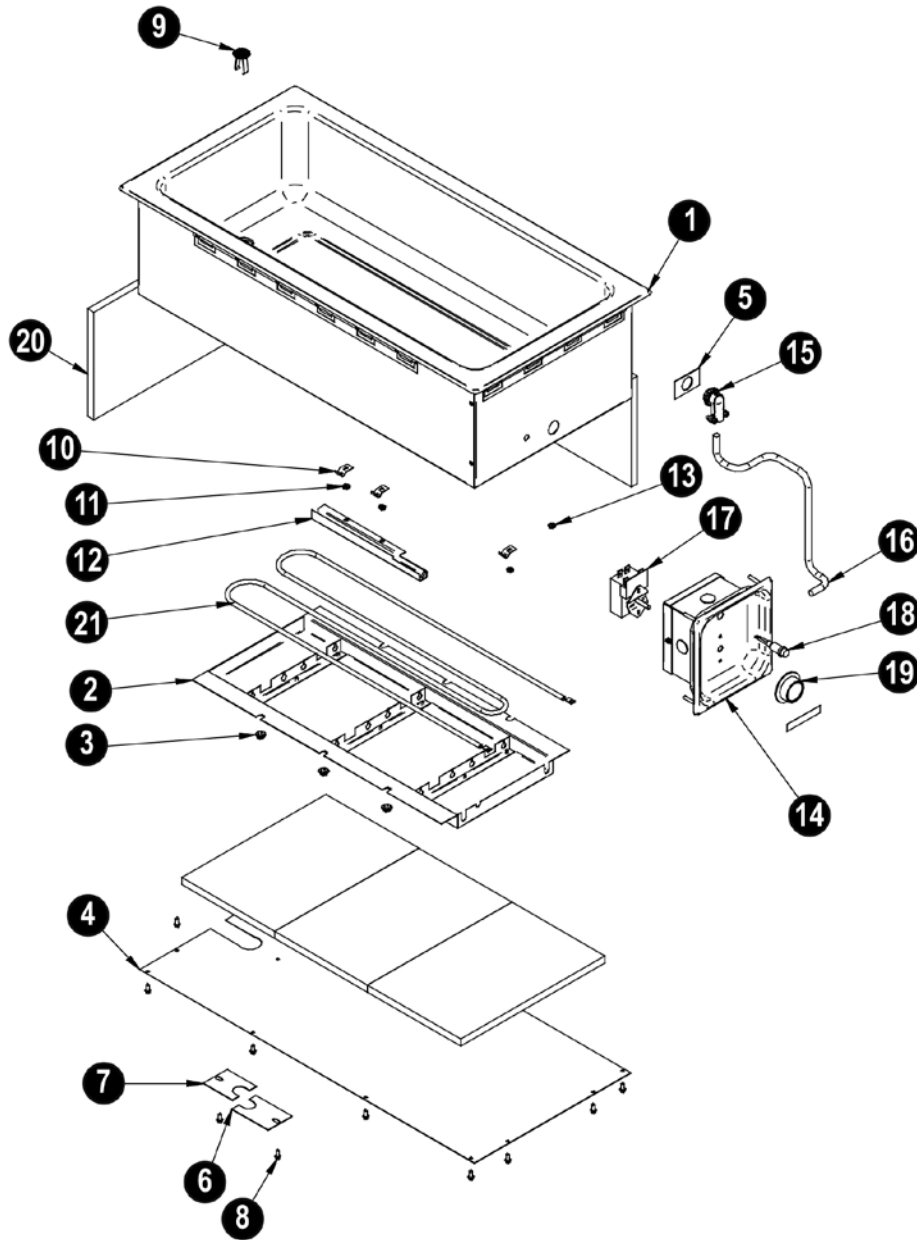
Item #	Part Number	Description
1	56419	Pan & Wrapper (W/Drain)
2	56403	Pan & Wrapper (No Drain)
3	56411	Insulation
4	55990	Element Cover
5	55695	Element Clamp
6	55696	Anti-Rotation Clamp
7	55960	Heating Element 120V-800W
8	56370	Control Housing
9	56529	Increase-Decrease Plate (Cap-Bulb Thermostat Models Only)
10	56530	Indicator Light
11	56527	Thermostat
12	56528	Knob Thermostat
13	56581	Conduit Box
14	56586	Conduit Box Cover
15	55341	Flex Conduit
16	55340	Anti-short Bushing
17	55343	Conduit Connector 90°
18	55339	Conduit Connector
19	56426	Bottom Panel
20	56388	Hole Cover
21	56542	Dial Setting Label
22	56655	Drain Strainer
23	50817	Heat Transfer Plate
24	55564	Infinite Control
Item #	Part Number	Description

25	69107	Limiting Thermostat (Only w/Infinite Control)
26	55817	Knob, Infinite Control
27	56416	Wire Set
28	55872	Perma-Gum Package
29	89120	#105 Jiffy Clip
30	55258	Infinite Control Plate
Parts Not Shown		
	89061	#10-24 Hex Nut
	89068	5/16 X 3/4 X 1 /16 Flat Washer
	89071	#10 Flat Washer
	88961	#10-24 Green Hex Nut, Ground
	89073	#8 X 1/2 Hex Sheet Metal Screw
	89059	#10 External Lock washer

Model	Part Number	Voltage	Watts
HFW-23 (Thermostat)	56451	120V	800W
HFW-23D (Infinite Control)	56296	120V	800W
HFW-23D (Thermostat)	56450	120V	800W

For 72" thermostat add suffix -72 to model and part number
For UL kit add suffix -36UL or -72UL to model and part number

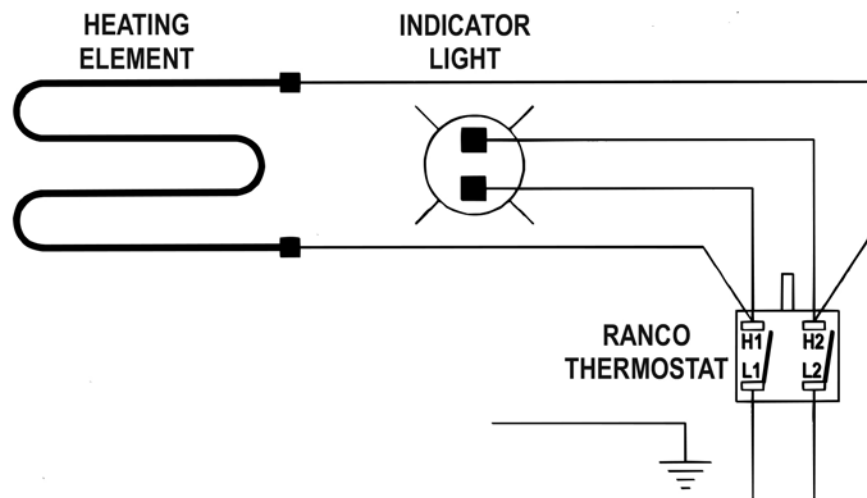
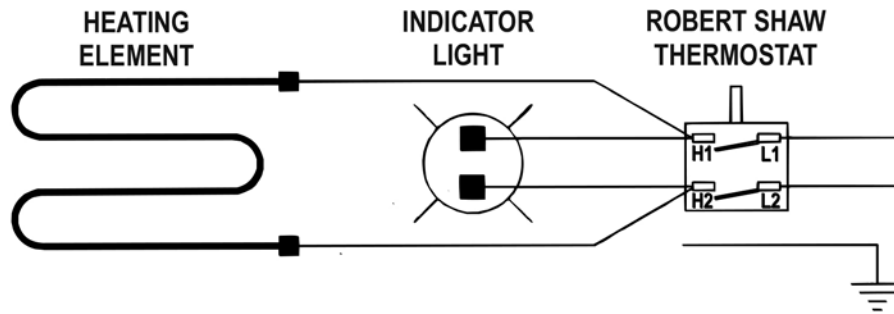
EXPLODED VIEW – HFW-43, HFW-43D



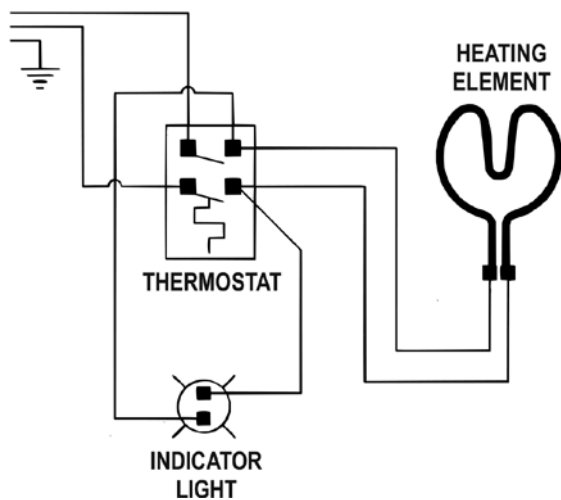
Item #	Part Number	Description	Qty
1	57567	4/3 Wrapper & Pan Weld Assy	1
2	57570	4/3 Element Cover Assy	1
3	89025	Nut, Speed 10-24 Pal Zinc	6
4	57521	Bottom Cover	1
5	55539	Adaptor	1
6	56388	Plate, Hole Cover	1
7	54564	Plate, Hole Cover	1
8	89073	Screw, #8 X 1/2 Hex Tapit Sht Mtl	14
9	56655	W/Assy, Drain Strainer	1
10	89120	Clip, Jiffy	3
11	89061	Nut, Hex 10-24	3

Item #	Part Number	Description	Qty
12	56039	Cover, Capillary	1
13	88961	Nut, Hex 10-24, Green	1
14	55346	Elec. Code Kit w/26" Cond.	1
15	55343	Conduit Connector, 90° Flex	1
16	55342	Conduit, Flex, 3/8" Steel	1
17	56527	Thermostat, 550°, 36" Cap.	1
18	56536	S/A, Pilot Light Amber	1
19	56505	Knob, Black Plain (1 to 10)	1
20	56442	Insulation 7.750 X 12.0 X .500	9
21	55466	Element, 1800W-120V	1

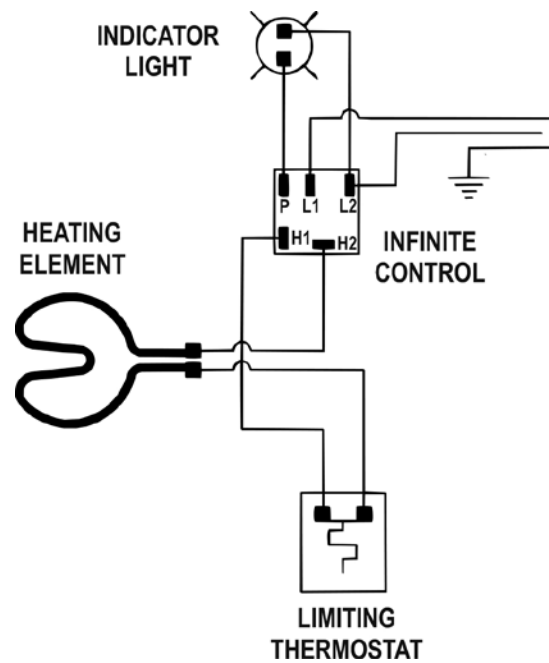
WIRING DIAGRAM – HFW-1, HFW-1D, HFW-43D



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



INFINITE CONTROL – HFW-23D



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