



# Insulated Hot Food Wells Bottom Mount 80 Series

PRODUCT:

QUANTITY:

ITEM#:

## Designed Smart.

### Model:

- BM-80 (without drain)     BM-80-UL (without drain)  
 BM-80D (with drain)     BM-80D-UL (with drain)  
 (Specify voltage below):  
 120V-750W     208/240V-1200/1600W  
 120V-1200W     208/240/277V-900/1200/1600W  
 120V-1600W

## Bid Specifications

Heavy-duty Bottom Mount, Insulated Rectangular Drop-In Hot Food Well is designed for installation in metal countertop. Hot Food Well is designed to accommodate standard size steamtable pans.

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.

The units are available in a UL Recognized component construction with open wires and increase-decrease plate or complete UL Listed construction including electrical conduit, bezel and control box.

## 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:



Models without "UL" suffix only

Models with "UL" suffix only



**Insulated Bottom Mount**

## APW Wyott Design Features

- 20 ga., deep-drawn stainless steel well pans.
- Available with or without 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.

### Options

- Thermostat with 72" capillary (effective length 62").
- Recessed Bezel (56370)
- Drain Kit (56420)
- Lever Operated Shut Off Valve (56360)
- Infinite Controls

See reverse side for product specifications.



### APW Wyott Foodservice Equipment Company

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

For more information e-mail us at: [Info@APWwyott.com](mailto:Info@APWwyott.com)

Rev. 1/1/2003



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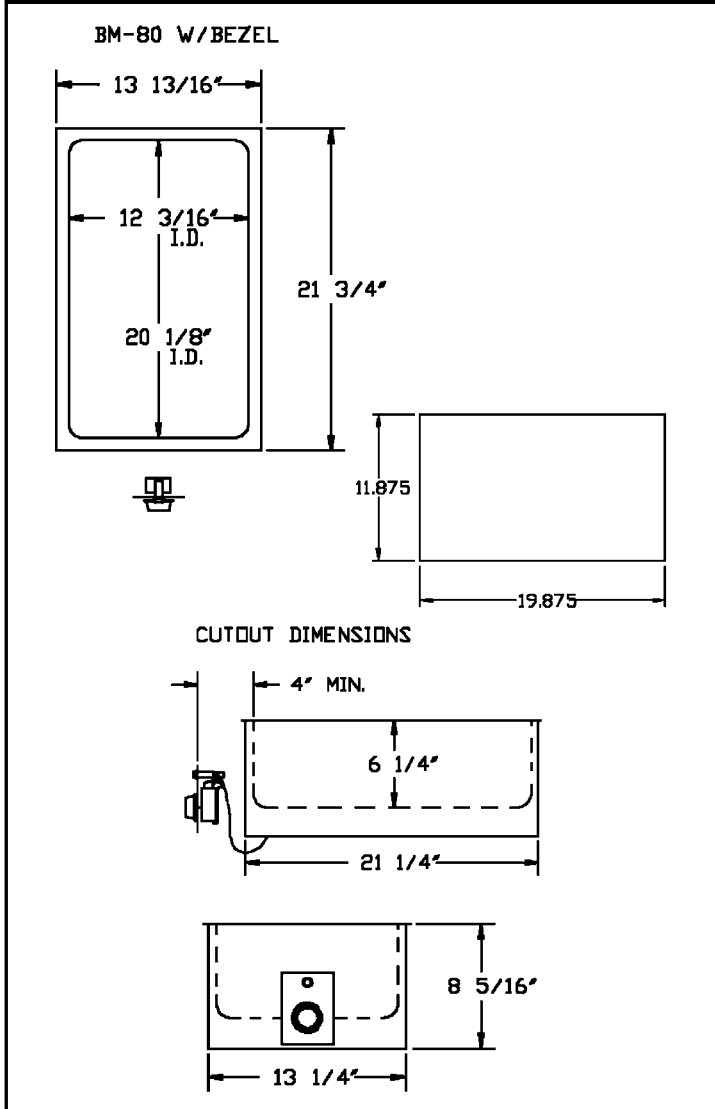
Model:  BM-80 120V  BM-80 208V  BM-80 240V

PRODUCT:

QUANTITY:

ITEM#:

## Bottom Mount Hot Food Wells



Bottom Mount 80 Hot Food Wells

## PRODUCT SPECIFICATIONS

### Construction:

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

120V, 750W, 6.25 Amps  
120V, 1200W, 10.0 Amps  
208V, 1600W, 7.7 Amps  
208/240V, 1200/1600W, 5.8/6.7 Amps  
208/240/277V, 900/1200/1600W, 4.3/5.0/5.8 Amps

### Overall Dimensions:

Outside: 8-5/16" H x 13-13/16" W x 21-3/4" L  
(21.1 cm x 35.1 cm x 55.2 cm)  
Inside: 6-1/4" H x 12-3/16" W x 20-1/8" L  
(15.9 cm x 30.9 cm x 51.1 cm)  
Cutout: 11-7/8" W x 19-7/8" L  
(30.2 cm x 50.5 cm)

### UL models:

Control size: 5-15/16" W x 6-7/16" H  
Control cutout: 5-3/4" W x 6-1/4" H  
If UL kit added, 6" clearance necessary for thermostat box.

### Ship Weight:

20 lbs. (9.1 kg), 24 lbs. UL models (10.9kg)  
F.O.B. / Dallas, TX

## World Class Support

World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at (800) 527- 2100 or Fax your request to 1-(214) 565-0976. For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at [www.APWwyott.com](http://www.APWwyott.com)

### Letters after model number indicate:

- No letter = 1" radiused corners, UL recognized
- C-Square corners in well pan
- D-Units with drain
- UL-UL listed units



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