



BUILT-IN WELL HOT FOOD WELLS WITH INFINITE THERMOSTAT

MODELS:

*HFW-1S, HFW-1DS, HFW-2S, HFW-2DS, HFW-3S,
HFW-3DS, HFW-4S, HFW-4DS, HFW-5S, HFW-5DS*

OWNERS MANUAL

2M-Z24235 Rev. - 05/21



This manual includes material related to installation, use, cleaning, and care. Exploded view[s], as well as any available parts list[s] and wiring diagram[s] pertaining to the unit[s] covered by this manual are also included.

This manual must be read and understood by all persons using or installing this appliance. Contact your APW Wyott dealer if you have any questions concerning installation, use, or maintenance of this equipment.

DO NOT DISCARD THIS MANUAL.

APW Wyott is a registered trademark of APW Wyott®, A Middleby Company. All rights reserved.

LIMITED EQUIPMENT WARRANTY

APW warrants to the original purchaser of new APW's products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by APW and upon proper installation and start-up in accordance with the instructions supplied with each APW unit. APW's obligation under this warranty is limited to a period of one [1] year from the date of original installation, or eighteen [18] months from original invoice date, whichever occurs first. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at APW's discretion have the parts replaced or repaired by APW or a APW's-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by an APW authorized service agency. APW will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest APW-authorized service agency must be used. APW will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

CONTACT

Should you require any assistance regarding the operation or maintenance of any APW Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.apwwyott.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

APW's sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. APW is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without APW's approval will void the warranty.
- Units exceeding one [1] year from original installation date, or more than eighteen [18] months from original invoice date, whichever comes first.

ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

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INTRODUCTION

Thank You for purchasing this APW Wyott Manufacturing appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

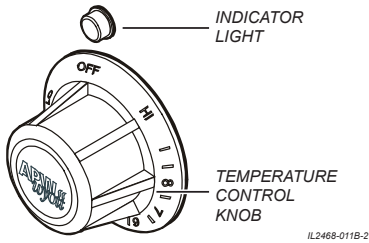
SPECIFICATIONS (Infinite)

MODEL	VOLTS	WATTS	AMPS 3 ϕ			AMPS1 ϕ
			L1	L2	L3	
HFW-1S HFW-1DS	120V	1600W	-	-	-	13.8A
	208V	1240W	-	-	-	6.0A
	240V	1600W	-	-	-	6.9A
HFW-2S HFW-2DS	208V	1800W	-	-	-	8.7A
	240V	2400W	-	-	-	10.0A
HFW-3S HFW-3DS	208V	2700W	7.5A	7.5A	7.5A	13.0A
	240V	3600W	8.7A	8.7A	8.7A	15.0A
HFW-4S HFW-4DS	208V	3600W	11.2A	11.2A	7.5A	17.3A
	240V	4800W	13.0A	13.0A	8.7A	20.0A
HFW-5S HFW-5DS	208V	4500W	15.0A	11.2A	11.2A	21.6A
	240V	6000W	17.0A	13.0A	13.0A	25.0A

SPECIFICATIONS (Thermostat)

MODEL	VOLTS	WATTS	AMPS 3 ϕ			AMPS1 ϕ
			L1	L2	L3	
HFW-2DTS	208 VAC	2480W	6.0A	6.0A	10.3A	11.9A
HFW-3DTS	208 VAC	3725W	10.3A	10.3A	10.3A	17.9A
HFW-4DTS	208 VAC	4960W	14.5A	14.5A	9.8A	23.8A

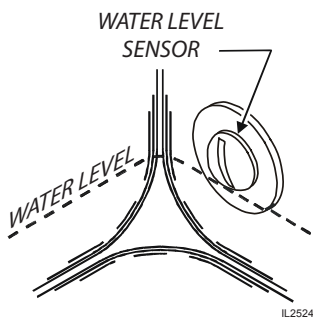
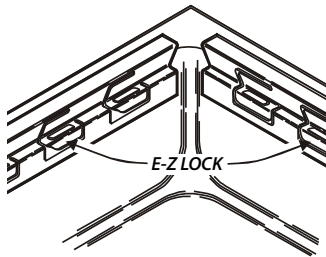
FEATURES & OPERATING CONTROLS



IMPORTANT:

DO NOT LEAVE ON "PREHEAT"

Unit may cycle on hi-limit control, leading to premature failure of the hi-limit controls device.



A. THERMOSTAT

1. On thermostatically controlled warmers, power is applied to the heating element according to the control knob position and the actual temperature at the temperature sensing thermobulb.
2. The desired temperature is controlled by rotating the temperature control knob. The knob has a numeric scale, where higher numbers correspond to higher temperature.
3. On warmers equipped with an indicator light, the light will glow when the thermostat is calling for heat (i.e. the element is energized).
4. The TEMPERATURE CONTROL KNOB will rotate approximately 300°, and will reach a "stop" at both ends. The OFF position is marked.

NOTE: The dial position is an indication of the temperature setting. Actual temperature will vary depending upon the type of product and food consistency.

A. INFINITE SWITCH

1. On INFINITE SWITCH CONTROLLED warmers, power is applied to the heating element based on the control knob position, which varies the duty cycle of the heating element.
2. The desired temperature is controlled by rotating the TEMPERATURE CONTROL KNOB. The knob may have a numeric scale, where higher numbers correspond to higher temperature. LO is the lowest temperature setting; PREHEAT is a "continuous on" setting. Infinite switch controlled warmers are equipped with a hi-limit device to prevent overheating. The hi-limit will self-reset after the warmer has cooled.
3. On warmers equipped with an INDICATOR LIGHT, the light will glow when the infinite switch is in any position other than OFF.
4. The TEMPERATURE CONTROL KNOB will rotate without stopping, with PREHEAT and OFF having obvious detents. The OFF position is a "positive" OFF (i.e. the switch is positively held in the open position).

NOTE: An infinite switch controls temperature by varying the ratio of "on" time to "off" time. Thus, no temperature sensing device is required.

B. MOUNTING

1. Built-in warmers are equipped with E-Z Lock, uniquely designed turnout tabs which help secure the warmer top flange to the countertop.
2. See the Installation Instructions, supplied with the particular appliance.

C. DRAINS

1. Models with a "D" have drains for each pan, with each pan having an individual drain valve.

D. AUTOFILL

1. On AUTOFILL units, water level is automatically fed into the "master" pan whenever that pan's thermostat is ON.
2. Water level is sensed by a WATER LEVEL PROBE in the "master" pan.

PRECAUTIONS AND GENERAL INFORMATION

This appliance is intended for use in commercial establishments only.

This appliance is intended to hold pre-heated food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring. Do not splash or pour water on, in or over any controls, control panel or wiring.

Exposed surfaces of this appliance can be hot to the touch and may cause burns.

Do not operate this appliance if the control panel is damaged. Call your Authorized APW Wyott Service Agent for service.

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.



WARNING: SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician.

DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.



CAUTION: RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance may result if these instructions are not followed.



CAUTION: HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

AGENCY LISTING INFORMATION

Refer to the product nameplate for the specific appliance for agency listings. In general:

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied Installation Instructions.

UL Listed warmers are U Listed under UL File E6070.



STD 4



E6070

UL Listed Warmers

INSTALLATION

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to SHIPPING DAMAGE CLAIM PROCEDURE on the inside front cover of this manual.



WARNING: RISK OF INJURY

Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical and plumbing codes. Failure can result in personal injury and property damage.



CAUTION FIRE HAZARD

Avoid storing flammable or combustible materials in, on or near the appliance.

IMPORTANT: For warmers installed in plastic counter tops, the counter material must be protected from the heat of the warmer in order to prevent discoloration and/or deterioration. E-Z Lock are not suitable for this purpose. The installer should contact the manufacturer or distributor of the countertop material for specific instructions.

IMPORTANT: E-Z Lock Extension Kits must be used ONLY with UL Listed warmers approved for installation in wood counter tops. Refer to the Installation Instructions provided with the warmer.

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the Appliance before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the Installation Instruction Sheet packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the unit.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a place for later use.

INSTALLATION NOTES

1. Installation and start up of built-in warmers **MUST** be performed by an authorized installation company.
2. It is the responsibility of the installer to verify that this warmer installation is in compliance with the specifications listed in this manual and on the specification sheet provided.
3. It is the **RESPONSIBILITY OF THE INSTALLER** to check with the authority having jurisdiction, in order to verify that this warmer installation is in compliance with local code requirements.
4. Water supply and drain installation must meet all applicable local, state and federal plumbing codes and ordinances.
5. Refer to Installation Instructions included with the warmer for Underwriters Laboratories conditions of acceptability, electrical requirements and other installation concerns.

BUILT-IN WARMERS

1. This is a **GENERAL GUIDE**. For specific cutout dimensions and other installation details, refer to the Installation Instructions supplied with the warmer.
2. Cutout dimensions for warmer units and control panels are listed on the Installation Instructions provided with the warmer.

NOTE: Cutout dimensions are different for auto-fill and non auto-fill units, control panels, and for wood and metal counters. Verify the dimensions are correct for the installation before making the cutout. Specific cutout specifications are list on the installation sheet included with the unit.

3. For “top-mounted” warmers (i.e. warmers mounted from above the counter top):
 - a. Verify that provided sealants are applied to the underside of the warmer top flange prior to setting the unit into the cutout.
 - b. After installation, verify that the tabs on the E-Z Lock are turned out to lock the warmer into the counter.
 - c. Apply a thin bead of food-grade silicone sealant around the flange to seal it to the counter.
 - d. E-Z Lock extension kits are available for installing warmers in counter tops where the standard E-Z Lock would not normally reach. The extension kit will adapt to counter tops up to 1¾” thick.

INSTALLATION

ELECTRICAL INSTALLATION

1. Refer to the product nameplate. Verify the electrical service power. Voltage and phase must match the nameplate specifications. Wiring the warmer to the wrong voltage can severely damage the unit or cause noticeably decreased performance.
2. Available electrical service amperage must meet or exceed the specifications listed on the specification sheet provided with the warmer.
3. Warmer and control unit must be connected to an appropriate building ground. Ground connection will be marked "GND" or "⏏".

NOTE: Wire gauge, insulation type and temperature rating, as well as type, size and construction of conduit, must meet or exceed applicable specifications of local codes and of the National Electrical Code.

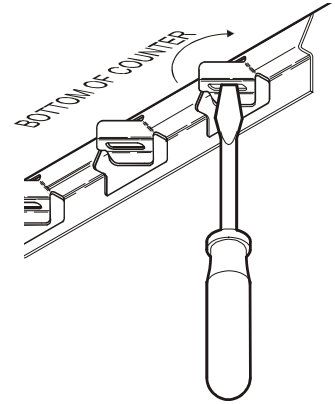
PLUMBING INSTALLATION

For use in the State of Massachusetts, this appliance must be installed in compliance with **Massachusetts Fuel Gas and Plumbing Code CMR 248**.

1. **IMPORTANT:** All plumbing installations must be performed by a qualified plumber.
2. For units equipped with a **DRAIN LINE**: Some jurisdictions may require an approved air gap or other back-flow prevention device in the drain. It is the responsibility of the plumber to determine such requirement, to provide and properly install the required device.
3. **AUTOFILL** units are equipped with a **DRAIN LINE**: Some jurisdictions may require an approved air gap or other back-flow prevention device in the drain. It is the responsibility of the plumber to determine such requirement, to provide and properly install the required device.
4. For **AUTOFILL** units: Some jurisdictions may require an approved back-flow preventer in the water supply line. It is the responsibility of the plumber to determine such requirement, and to provide and properly install the required device.
Autofill supply must be connected to a COLD WATER line only.

IMPORTANT:

While local plumbing codes may allow the use of pvc, cpvc, abs or other plastic pipe for drain connections. DO NOT attach a plastic drain to the bottom of the food warmer. These units will contain water with temperatures in excess of 180°F (82°C) and localized metal temperatures in excess of 275°F (135°C). Failure to follow these directions may result in personal injury and property damage.



NOTE: Damage caused by leaks due to improper installation is NOT covered by warranty.



CAUTION: SHOCK HAZ- ARD

The ground lug of this appliance must be connected to a suitable building ground.

IMPORTANT: Contact a licensed electrician to install and connect electrical power to the appliance.

IMPORTANT: Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.

IMPORTANT: Electrical installation other than as specified on the specification sheet will void the UL listing, and may void the warranty.

NOTE: Plumb connections must be made in compliance with all Federal, State and Local Plumbing Codes and Ordinances.

OPERATION



CAUTION: HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.



CAUTION: SHOCK HAZARD

DO NOT splash or pour water onto control panel or wiring.

Always use an inset.

DO NOT place food directly into the warmer.

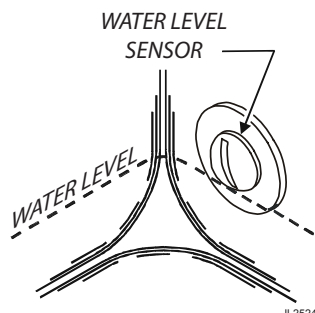
Always pour hot water into the warmer before it is preheated.

DO NOT pour water into a dry, heated warmer. This may damage the unit.

DO NOT put ice into a warmer pan. This will cause condensation on the inside of the warmer. Damage caused by condensation is **NOT** covered by warranty.

Stir thick food items frequently to keep food heated uniformly. Keep insets covered to maintain food quality and temperature.

DO NOT use **AUTOFILL** warmers in the dry mode. This may damage the water level sensor. **NEVER** turn the thermostat **ON** for the pan with the sensor and fill tube unless the entire warmer unit is to be used in the wet mode.



WET OR DRY OPERATION for WARMERS

- Carefully read the description of the warmer operation on the specification sheet.
- Most warmers are designed for WET OR DRY operation.
 - Warmers may be used wet, or may be used dry. However warmers may **NOT** be used wet-to-dry or dry-to-wet unless they have been allowed to cool to room temperature between the change in wet or dry operation.
 - APW Wyott Manufacturing recommends operating WET for consistent food heating.
 - If your wet-operation warmer is allowed to run dry, turn it OFF and allow to cool to room temperature before adding water.
- If the warmer is to be used for WET operation, add approximately 1" of hot tap water before turning the warmer on. Use of hot water will allow a faster preheat.
 - Check the water level frequently and add hot water as necessary to prevent the warmer from running dry. Do not add water to the warmer if it has run dry.
 - If your wet-operation warmer is allowed to run dry, turn it OFF and allow to cool to room temperature before adding water.
- Damage caused by allowing a wet-operation warmer to run dry, is **NOT** covered by warranty. Damage caused by adding water to a dry warmer when hot is **NOT** covered by warranty.

PRE-HEATING THE WARMER

- Place desired pan(s) or inset(s) with appropriate adapter top on warmer.
 - Insets are available as accessories in 2½ qt., 4qt., 7 qt., and 11 qt. sizes with lids and adapter tops.
 - For dry operation, a 6" deep pan or inset is recommended.
- Turn temperature control to HI or highest temperature setting.
- Allow warmer to preheat for approximately 30 minutes, then set the control for the desired temperature. Be sure to keep the warmer covered during preheat and operation.

AUTOFILL WARMERS

- Autofill warmers sense water level by a sensor placed at the proper level. For manifolded autofill warmers, the water level sensor / fill tube is in one pan only, normally in the far left pan.
- Water fills the pan through an inlet tube. For manifolded autofill warmers, the fill tube is normally in the far left pan. All other sections fill at the same time through the drain manifold.
- The autofill function is active only when the thermostat for the pan with the water level sensor is turned ON.
- Make sure the drain valve is fully closed before turning any t-stats ON.
- The autofill function is only activated when the far left thermostat is turned ON. For manifolded autofill warmers, be sure to turn far left thermostats ON before turning any other control ON, to avoid heating a dry pan.

OPERATION (continued)

AUTOFILL WARMERS continued

6. DO NOT use autofill warmers in the dry mode. This may damage the water level sensor probe. NEVER turn the thermostat ON for the pan with the probe and fill tube unless the entire warmer unit is to be used in the wet mode.
7. Clean water level sensor daily to maintain water level in warmer.

OPERATION

1. Always use an inset. **DO NOT** place food directly into the warmer.
2. Check water level in wet-operation warmer frequently during use. Running warmers dry will lower the temperature of the food in the insert pan, and may damage the warmer.
3. Alternating between wet and dry operation in any individual warmer is **NOT** recommended.
4. **DO NOT** use metal tools, steel wool, or caustic or abrasive cleanser to clean warmer pan.

WARMERS WITH MANIFOLDED DRAIN

1. Manifolded warmers have a single drain valve.
2. Water poured into any one section will seek the same water level with all sections on the manifold.
3. Make sure the drain valve is fully closed before filling warmer.

OPERATION - HFW-1

OPERATION

1. Always use an inset. DO NOT place food directly into the warmer.
2. Check water level in wet-operation warmer frequently during use. Running warmers dry will lower the temperature of the food in the insert pan, and may damage the warmer.
3. Alternating between wet and dry operation in any individual warmer is not recommended.
4. **DO NOT** use metal tools, steel wool, or caustic or abrasive cleanser to clean warmer pan.

MAINTENANCE INSTRUCTIONS

CARE OF STAINLESS STEEL

Stainless steel is a marvelous material: strong, lustrous and low maintenance. With a minimum of care, it will normally retain its beauty and durability for the life of the equipment. In some applications, however, special care is required in order to maintain stainless steel's special properties.

External components, such as cabinets and control panels, are finished with a grain pattern. This pleasing finish is best maintained by cleaning with a non-abrasive cleanser applied with a soft cloth. Rub only in the direction of the grain. In the absence of visible grain, rub only along the longest axis of the appliance.

Restore stainless steel's luster by applying a polish specifically made for stainless steel. Spray on, wipe off with a soft cloth, rubbing in the direction of the grain.

Never use metal implements, wire brushes, abrasive scratch pads or steel wool to clean stainless steel.

Warmer pans, insets and other vessels are subject to a harsher environment. APW Wyott Manufacturing uses an very high quality stainless steel (#304DDQ) for our food warmer pans. Even the highest quality stainless steel, however, is mostly iron, and will rust, pit and corrode under the following conditions:

- **Poor Water Quality:** Hard water (water with a high content of dissolved minerals) will leave mineral deposits when allowed to dry. Calcium (lime) can buildup on heated surfaces, even under water. If left unattended, hard water spots and lime buildup can lead to rusting, corrosion and pitting.
- **Contact with Chlorides:** Chlorides (specific compounds of chlorine) are found in food, table salt and many cleansers. Chlorides can attack the surface of stainless steel, resulting in corrosion and pitting.

Keep your stainless steel warmers clean and free from calcium buildup.

Use alkaline, alkaline chlorinated or non-chloride cleanser.

Use citric acid-based cleaners to remove calcium deposits.

For additional information, please read the NAFEM Stainless Steel Equipment and Cleaning Guide. Contact NAFEM at :

North American Association of Food Equipment Manufacturers
401 N. Michigan Avenue
Chicago, Illinois 60611-4267
(312) 644-6610

CLEANING INSTRUCTIONS



CAUTION: SHOCK HAZARD

DO NOT splash or pour water into or over any control panel or wiring.



CAUTION: SHOCK HAZARD

Disconnect warmer from electric power before cleaning



CAUTION: BURN HAZARD

Allow warmer to cool completely before cleaning.

DAILY CLEANING INSTRUCTIONS

PREPARATIONS: Turn control knob(s) to OFF. Allow warmer to cool before proceeding.
Remove any insets, pans and/or adapter tops.
Drain or remove water from well if used for wet operation.

FREQUENCY: Minimum - daily.

TOOLS: Mild Detergent
Solution: 10 Parts Warm Water to 4 Parts Vinegar
Plastic Scouring Pad
Clean Cloth or Sponge
Food-Grade Silicone Sealant

1. Wipe entire unit down using a clean cloth or sponge and mild detergent.
2. Use a plastic scouring pad to remove any hardened food particles or mineral deposits.
IMPORTANT: DO NOT use steel wool for cleaning.
3. Rinse warmer thoroughly with a vinegar and water solution to neutralize all detergent cleanser residue.
4. Inspect warmer flange-to-counter seal. Reseal with food-grade silicone sealant if necessary. Failure to do so may allow grease and water to leak into insulation and heating element, causing a potential fire and/or electric shock hazard.
5. Inspect warmer tank for damage. Damage to the outer body may allow grease and water to leak into insulation and heating element, causing a potential fire and/or electric shock hazard. Contact your Authorized APW Wyott Service Agency to inspect warmer if water or grease contamination is suspected.
6. Close drain valve. Add proper amount of warm water. Turn control knob(s) ON and check for proper operation.

CLEANING INSTRUCTIONS

WEEKLY CLEANING INSTRUCTIONS

PREPARATIONS: Remove any insets, pans and/or adapter tops. Drain or remove water from well if used for wet operation.

FREQUENCY: Weekly, or whenever lime or scale is seen accumulating on the sides of the warmer pans.

TOOLS: Commercial Delime Cleaner
Plastic Scouring Pad
Clean Cloth or Sponge



CAUTION: CHEMICAL BURN HAZARD

Deilimng chemicals may be caustic. Wear appropriate personal protective equipment. Follow cleaner manufacturer's instructions for safest use.

1. Add water to pans until water is at normal operating level (1" - 1 1/2" deep) or covers accumulated scale.
2. Heat water to maximum temperature (190°F or higher).
3. Pour contents of one package of commercial delime cleaner into each warmer pan. Stir to dissolve cleaner. Turn heat control OFF. Cover pans.
4. Allow solution to soak at least one hour, or overnight for heavy scale buildup.
5. Drain hot water from pans. Scrub with a plastic scouring pad. Rinse thoroughly with hot water, then dry.
6. Refill pans with hot tap water and resume operation.
7. Heavy scale buildup may require additional treatments.

TROUBLESHOOTING SUGGESTIONS

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
No power to warmer	Circuit breaker off or tripped	Reset circuit breaker
Warmer will not heat	Temperature control not set	Set control to desired temperature
Warmer trips circuit breaker	Wet insulation	Verify flange-to counter seal is sound, or reseal with food-grade silicone sealant
	Pan leaking or other internal damage	Contact your Authorized APW Wyott Service Agency for repairs
	Internal damage	Contact your Authorized APW Wyott Service Agency for repairs
Warmer slow to heat	Mineral deposits on pan acting as a insulator	Clean pan(s) with delime cleaner
	Wired to wrong voltage	Verify supply voltage - must match voltage on warmer nameplate
Drain-equipped unit will not hold water	Drain valve not fully closed	Check drain valve for debris and close fully
	Drain valve damaged or pan(s) leaking	Contact your Authorized APW Wyott Service Agency for repairs
Auto-fill unit overflows	Water level sensor dirty	Clean water level sensor
	Internal damage	Contact your Authorized APW Wyott Service Agency for repairs
Auto-fill unit does not fill	Water supply turned off or restricted	Be sure water supply is turned on and water supply hose is not pinched or twisted
	Bad Probe or other Internal Damage	Contact your Authorized APW Wyott Service Agency for repairs
One or more pans of an auto-fill unit do not fill	Blocked drain manifold	Clean drain manifold

There are no user-serviceable components in this appliance.

In all instances of damage or malfunction, contact your Authorized APW Wyott Service Agency for repairs.

MAINTENANCE INSTRUCTIONS

CARE OF STAINLESS STEEL

Stainless steel is a marvelous material: strong, lustrous and low maintenance. With a minimum of care, it will normally retain its beauty and durability for the life of the equipment. In some applications, however, special care is required in order to maintain stainless steel's special properties.

External components, such as cabinets and control panels, are finished with a grain pattern. This pleasing finish is best maintained by cleaning with a non-abrasive cleanser applied with a soft cloth. Rub only in the direction of the grain. In the absence of visible grain, rub only along the longest axis of the appliance.

Restore stainless steel's luster by applying a polish specifically made for stainless steel. Spray on, wipe off with a soft cloth, rubbing in the direction of the grain.

Never use metal implements, wire brushes, abrasive scratch pads or steel wool to clean stainless steel.

Warmer pans, insets and other vessels are subject to a harsher environment. APW Wyott Manufacturing uses an very high quality stainless steel (#304DDQ) for our food warmer pans. Even the highest quality stainless steel, however, is mostly iron, and will rust, pit and corrode under the following conditions:

- **Poor Water Quality:** Hard water (water with a high content of dissolved minerals) will leave mineral deposits when allowed to dry. Calcium (lime) can buildup on heated surfaces, even under water. If left unattended, hard water spots and lime buildup can lead to rusting, corrosion and pitting.
- **Contact with Chlorides:** Chlorides (specific compounds of chlorine) are found in food, table salt and many cleansers. Chlorides can attack the surface of stainless steel, resulting in corrosion and pitting.

Keep your stainless steel warmers clean and free from calcium buildup.

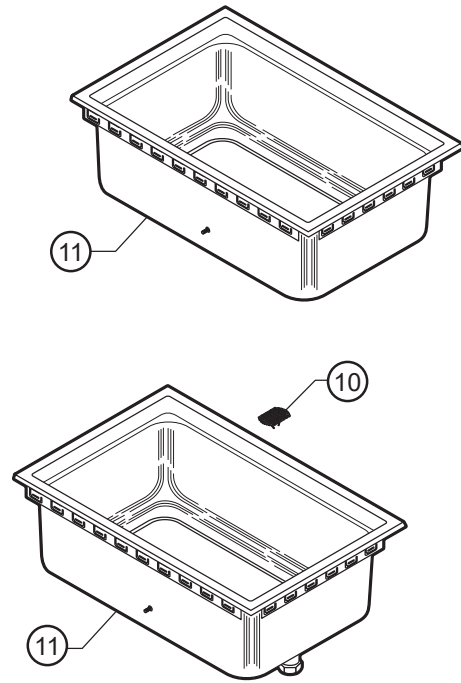
Use alkaline, alkaline chlorinated or non-chloride cleanser.

Use citric acid-based cleaners to remove calcium deposits.

For additional information, please read the NAFEM Stainless Steel Equipment and Cleaning Guide. Contact NAFEM at :

North American Association of Food Equipment Manufacturers
401 N. Michigan Avenue
Chicago, Illinois 60611-4267
(312) 644-6610

HFW-1S, HFW-1DS



2M-Z24235 Owners Manual for Built-In Hot Food Well Warmers

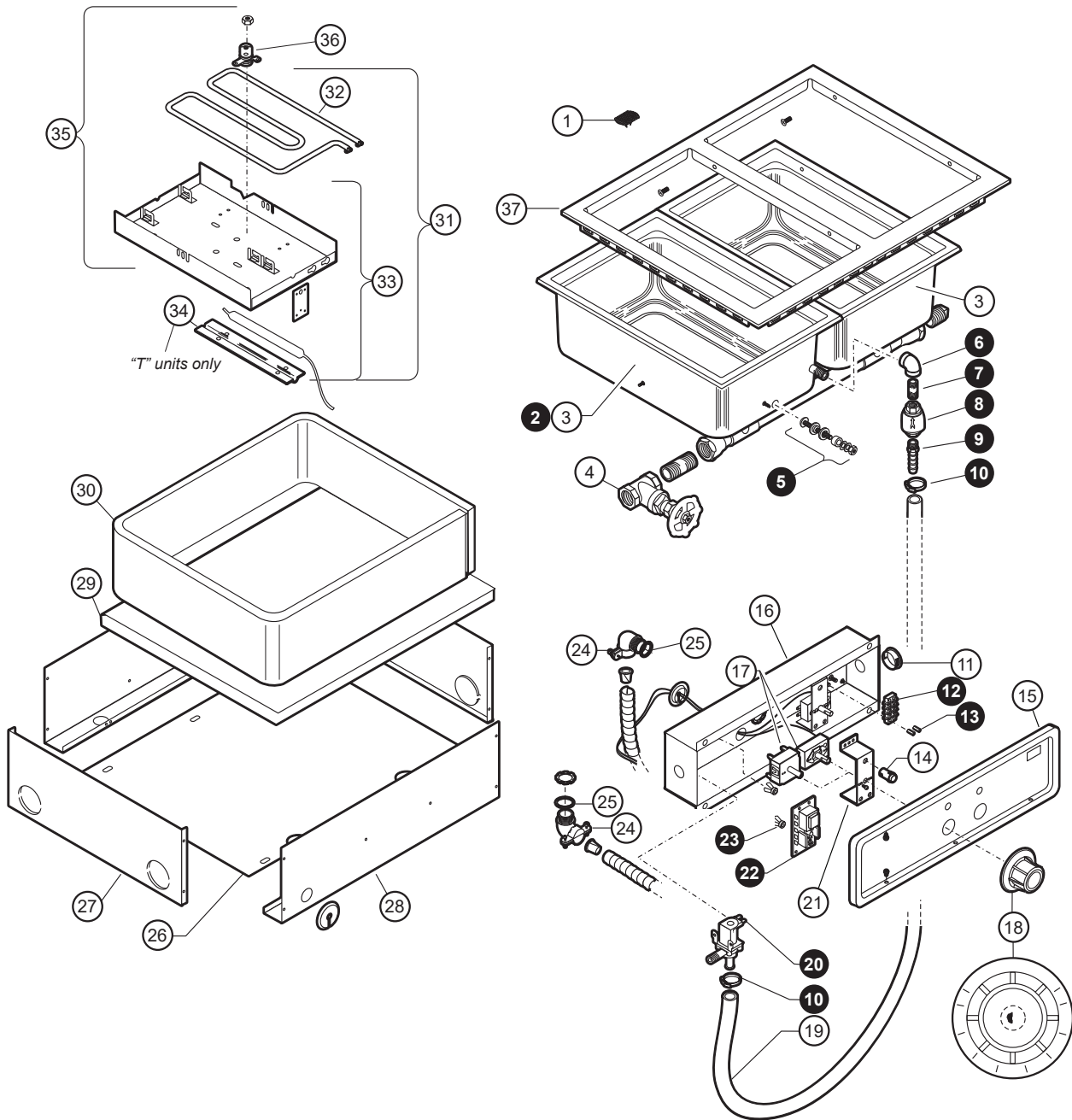
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PARTS LIST

HFW-1S, HFW-1DS

Fig No	Part No	Qty	Description	Application
1	2N-303375UL	1	ELEM HEATING 208/240V 1650W (Dual Voltage)	HFW-1S, HFW-1DS, HFW-1S-72, HFW-1DS-72
	2N-46681UL		ELEM 120V 1650W	HFW-1S-120, HFW-1DS-120
2	P2-WL0071	1	PAN ELEM ASSY	HFW-1S, HFW-1S-72, HFW-1DS, HFW-1DS-72
	P2-WL0080		PAN ELEM ASSY	HFW-1S-120, HFW-1DS-120
3	D8-303352	1	BRKT THERMO BULB	ALL
5	2H-36196	4.25	INSUL FG .6 MICRO 1X 45	ALL
6	2H-36050	1.75	INSUL FG .6 MICRO 1X36	ALL
7	P2-45066	1	SHROUD WRAP ROHS	HFW-1S
8	P2-45067	1	SHROUD FR ROHS	HFW-1S
9	P2-45186	1	SHROUD BOT ROHS	
10	5P-21709	1	SCREEN DRAIN WARMERS	ALL
11	P2-30401	1	PAN W/O DRAIN	HFW-1S
	P2-30402		PAN W/ DRAIN	HFW-1DS, HFW-1DS-120, HFW-1DS-72
12	2K-33996X	3	FTG FLEX CONDUIT 90X3/8	HFW-1S-120
13	2I-Z12311	2	GASKET-FIBER WASHER	HFW-1S
14	P2-Z16805	1	BOX, CONTROL	ALL
15	2T-38968	1	THERMO K TYPE R	HFW-1S, HFW-1DS
	2T-46551		THERMO CTRL 96IN CAP RO	HFW-1S-72
16	P2-40843	1	BRKT MTG THERMO INFINITE	HFW-1S
17	2J-35687	1	LIGHT SIGNAL GLO DOT W#8	ALL
18	I7-Z12221	1	PANEL, FRONT	HFW-1S
19	2R-Z24182	1	KNOB ASSY	HFW-1S, HFW-1S-120
20	2K-31040	1	BUSHING HEYCO 7/8 O.D.	ALL
21	2C-30397	4	CLIP ELEM M P	ALL
22	P2-45183	1	CONDUIT FLEX 3/8 X 28"	

EXPLODED VIEW & PARTS LIST



● = AutoFill Units Only

2M-Z24235 Owners Manual for Built-In Hot Food Well Warmers

PARTS LIST: HFW-2S, HFW-2DS

Model: Hot Food Wells HFW-2S, HFW-2DS				
Fig No	Part No	Description	Qty	Application
1	P2-31869	SCREEN DRAIN ASSY WARMER	2	DRAIN UNITS
2	P2-WL0064	PAN ASSY W/ELBOW	1	T-STAT NARROW
	WS-503893	PAN ASSY		T-STAT & INFINITE
3	P2-WL0063	PAN ASSY AF	1	HFW-2S T-STAT, AUTOFILL
	WS-55742	PAN W/DRAIN		HFW-2S T-STAT & INFINITE, DRAIN, MANIFOLD
	WS-55741	PAN W/O DRAIN	2	HFW-2S T-STAT & INFINITE
	WS-53201	PAN W/DRAIN		HFW-2S T-STAT & INFINITE, DRAIN
4	2V-35609	VALVE 1 IN GATE BRONZE	1	MANIFOLD UNITS
5	WS-503713	PROBE ASSY, SS AUTOFILL WRMR	1	AUTOFILL UNITS
6	2K-48198	ELBOW 3/8 X 90DEG BRASS	1	AUTOFILL UNITS
7	2K-48197	NIPPLE 3/8 NPT X 2 BRASS	1	AUTOFILL UNITS
8	2V-47650	VALVE ANTISYPHON 3/8	1	AUTOFILL UNITS
9	2K-47662	FTG STR BRS 3/8NPT X3/8IN	1	AUTOFILL UNITS
10	2C-46591	CLAMP HOSE 5/8	2	AUTOFILL UNITS
11	2K-31040	BUSHING HEYCO 7/8 OD	1	THERMOSTAT UNITS
12	WS-50131	TERM BLOCK KIT (RETRO 30131)	1	INFINITE & AUTOFILL UNITS
13	2C-41974	NUT 8-32 HEX 7/8 LONG ALU	2	AUTOFILL UNITS
14	2J-30385	LIGHT SIGNAL GLO DOT RED	2	INFINITE UNITS
	2J-35687	LIGHT SIGNAL GLO DOT		T-STAT UNITS
15	P2-Z12288	PANEL, CONTROL	1	T-STAT & INFINITE UNITS NON-AF
	P2-Z12589	PANEL, CONTROL	1	AUTOFILL UNITS
16	E7-49046	BOX OUTLET	1	T-STAT & INFINITE UNITS NON-AF
	P2-48175	BOX OUTLET		AUTOFILL UNITS
17	2T-38968	THERMO K TYPE	2	T-STAT UNITS
	2T-46551	THERMO CTRL 96IN CAP		T-STAT UNITS w/ 96IN CAPILLARY
	2T-45917	THERMO CTRL W/AUX WARMERS		T-STAT UNITS, AUTOFILL
	2E-30570	SWITCH INFINITE, 120V	2	INFINITE UNITS, 120V
	2E-30562	SWITCH INFINITE, 240V		INFINITE UNITS, 240V
18	2R-Z24182	KNOB CONTROL ASSY WARMERS	2	INFINITE UNITS
	2R-Z24181	KNOB ASSY		T-STAT UNITS
20	2E-46529	SOLENOID VALVE 1/4NPT 240	1	AUTOFILL UNITS
21	P2-40843	BRKT MTG THERMO INFINITE	2	T-STAT & INFINITE UNITS
	P2-48176	BRKT THERMO AUT		T-STAT AUTOFILL
22	2E-306865	CONTROL LIQ LEVEL 208/240	1	AUTOFILL UNITS
23	2I-40034	GROMMET SCREW T4	4	AUTOFILL UNITS
24	2K-33996X	FTG FLEX CONDUIT 90X3/8	2	
25	2I-Z12311	GASKET-FIBER WASHER	2	
26	P2-35004	COVER BOTTOM	1	HFW-2S
27	P2-303359	SHROUD SIDE ROHS	2	HFW-2S
	P2-300593	SHROUD SIDE		HFW-2S NARROW
28	P2-Z15948	SHROUD, FRONT UNIVERSAL	1	HFW-2S
	P2-33909	SHROUD FRONT/REAR		
	P2-300592	SHROUD FRT/RR	2	HFW-2S NARROW
29	2H-36050	INSUL FG .6 MICRO 1/36	SOLD BY FOOT	

PARTS LIST: HFW-2S, HFW-2DS

Model: Hot Food Wells HFW-2S, HFW-2DS				
Fig No	Part No	Description	Qty	Application
30	2H-36196	INSUL FG .6 MICRO 1X45	SOLD BY FOOT	
	WS-503843	KIT PAN ELEM W/ELEMENT 208/240		HFW-2S T-STAT
	WS-503701	KIT ELEM PAN W/ELEMENT		HFW-2S T-STAT NARROW
	WS-503840	KIT ELEM PAN W/ELEMENT		M227 T-STAT
32	WS-50396	ELEM 120V 1200W	2	HFW-2S INFINITE, 120V
	WS-50398	ELEM 240V 1200W M P		HFW-2S INFINITE, 240V
	2N-46681UL	ELEM 120V 1650W		HFW-2S T-STAT, 120V
	2N-303375UL	ELEM HEATING 240V 1650W		HFW-2S T-STAT, 240V
33	WS-55707	COVER ELEM WARMER	2	INFINITE UNITS
	WS-503370	PAN, ELEMENT		HFW-2S NARROW
34	D8-303352	BRKT THERMO BULB	2	THERMOSTAT UNITS
35	P2-WL0081	PAN ELEM ASSY	2	INFINITE 208/240V
36	WS-50374	THERMO, HI-LIMIT, SFTY, 550F	2	INFINITE UNITS
37	WS-53762	TOP W/E-Z Lock	1	HFW-2S
NI	2C-30397	CLIP ELEM WRMRS SML	18	VARIOUS OLDER UNITS

PARTS LIST: HFW-3S, HFW-3DS

Model: Hot Food Wells HFW-3S, HFW-3DS				
Fig No	Part No	Description	Qty	Application
1	P2-31869	SCREEN DRAIN ASSY WARMER	3	DRAIN UNITS
2	P2-WL0066	PAN ASSY W/ELBOW	1	HFW-3S T-STAT NARROW
	WS-503893	PAN ASSY		HFW-3S T-STAT & INFINITE
3	P2-WL0064	PAN ASSY W/ELBOW	2	HFW-3S T-STAT, NARROW, AUTOFILL
				HFW-3S T-STAT & NARROW
	P2-WL0065	PAN ASSY MID	1	HFW-3S T-STAT, NARROW, 2-ELBOWS
	WS-55741	PAN W/O DRAIN	3	HFW-3S T-STAT & INFINITE
	WS-53201	PAN W/DRAIN		HFW-3S T-STAT & INFINITE, DRAIN
	WS-55742	PAN W/DRAIN		HFW-3S T-STAT & INFINITE, DRAIN, MANIFOLD
			2	HFW-3S T-STAT DRAIN, AUTOFILL
4	2V-35609	VALVE 1 IN GATE BRONZE	1	MANIFOLD UNITS
5	WS-503713	PROBE ASSY, SS AUTOFILL WRMR	1	AUTOFILL UNITS
6	2K-48198	ELBOW 3/8 X 90DEG BRASS	1	AUTOFILL UNITS
7	2K-48197	NIPPLE 3/8 NPT X 2 BRASS	1	AUTOFILL UNITS
8	2V-47650	VALVE ANTISYPHON 3/8	1	AUTOFILL UNITS
9	2K-47662	FTG STR BRS 3/8NPT X3/8IN	1	AUTOFILL UNITS
10	2C-46591	CLAMP HOSE 5/8	2	AUTOFILL UNITS
11	2K-31040	BUSHING 7/8 OD	1	THERMOSTAT UNITS
12	WS-50131	TERM BLOCK KIT (RETRO 30131)	1	INFINITE & AUTOFILL UNITS
13	2C-41974	NUT 8-32 HEX 7/8 LONG ALU	2	AUTOFILL UNITS
14	2J-30385	LIGHT SIGNAL GLO DOT RED	3	INFINITE UNITS
	2J-35687	LIGHT SIGNAL GLO DOT		T-STAT UNITS
15	P2-Z12592	PANEL, CONTROL	1	INFINITE UNITS NON-AF
	P2-Z12586	PANEL, CONTROL		T-STAT UNITS
15	P2-Z12588	PANEL, CONTROL	1	HFW-3S T-STAT, DRAIN, MANIFOLD
16	P2-46685	BOX OUTLET	1	T-STAT & INFINITE UNITS NON-AF
16	P2-48178	BOX OUTLET		AUTOFILL UNITS
17	2T-38968	THERMO K TYPE	3	T-STAT UNITS
	2T-46551	THERMO CTRL 96IN CAP		T-STAT UNITS w/ 96IN CAPILLARY
	2T-45917	THERMO CTRL W/AUX WARMERS		T-STAT UNITS, AUTOFILL
	2E-30570	SWITCH INFINITE, 120V	3	INFINITE UNITS, 120V
	2E-30562	SWITCH INFINITE, 240V		INFINITE UNITS, 240V
18	2R-Z24182	KNOB CONTROL ASSY WARMERS	3	INFINITE UNITS
	2R-Z24181	KNOB ASSY		T-STAT UNITS
19	P2-46587	HOSE AUTOFILL 36"	1	AUTOFILL UNITS
20	2E-46529	SOLENOID VALVE 1/4NPT 240	1	AUTOFILL UNITS
21	P2-37809	BRKT CONT MTG	1	INFINITE UNITS
	P2-48586	BRKT THERMO		T-STAT
	P2-47863	BRKT THERMO BMW ROHS		T-STAT AUTOFILL
22	2E-306865	CONTROL LIQ LEVEL 208/240	1	AUTOFILL UNITS
23	2I-40034	GROMMET SCREW T4	4	AUTOFILL UNITS
24	2K-33996X	FTG FLEX CONDUIT 90X3/8	2	
25	2I-Z12311	GASKET-FIBER WASHER	2	
26	P2-307110	COVER BOTTOM	1	HFW-3S
Fig No	Part No	Description	Qty	Application

PARTS LIST: HFW-3S, HFW-3DS

Model: Hot Food Wells HFW-3S, HFW-3DS				
27	P2-303359	SHROUD SIDE	2	HFW-3S
	P2-300593	SHROUD SIDE	2	HFW-3S NARROW
28	P2-303357	SHROUD FRONT	1	HFW-3S
	P2-48193	SHROUD REAR	1	HFW-3S
	P2-307128	SHROUD FT/RR	2	HFW-3S NARROW
29	2H-36050	INSUL FG .6 MICRO 1/36	sold by foot	
30	2H-36196	INSUL FG .6 MICRO 1X45	sold by foot	
31	WS-503843	KIT PAN ELEM W/ELEMENT 208/240	3	HFW-3S T-STAT
	WS-503701	KIT ELEM PAN W/ELEMENT	2	HFW-3S T-STAT NARROW
	P2-WL0072	PAN ELEM ASSY MID	1	
32	WS-50396	ELEM 120V 1200W	3	HFW-3S INFINITE, 120V
	2N-46681UL	ELEM 120V 1650W		HFW-3S T-STAT, 120V
33	WS-55707	COVER ELEM WARMER	3	INFINITE UNITS
	WS-503842	KIT ELEM PAN W/O ELEMENT	2	HFW-3S, NARROW, OUTSIDE
	WS-WL0332	KIT ELEM PAN W/O ELEMENT / INSIDE	1	HFW-3S, NARROW, INSIDE
	WS-503370	PAN, ELEMENT	2	HFW-3S NARROW
	67-307041	ASSY-MID-ELEM PAN M300TN	1	
34	D8-303352	BRKT THERMO BULB	3	THERMOSTAT UNITS
35	P2-WL0081	PAN ELEM ASSY	3	INFINITE 208/240V
36	WS-50374	THERMO, HI-LIMIT, SFTY, 550F	3	INFINITE UNITS
37	WS-53070	TOP W/E-Z Lock	1	HFW-3S
NI	2C-30397	CLIP ELEM WRMRS SML	18	VARIOUS OLDER UNITS

PARTS LIST: HFW-4S, HFW-4DS

Model: Hot Food Wells HFW-4S, HFW-4DS				
Fig No	Part No	Description	Qty	Application
1	P2-31869	SCREEN DRAIN ASSY WARMER	4	DRAIN UNITS
2	WS-503893	PAN ASSY	1	HFW-4S T-STAT & INFINITE
3	WS-55741	PAN W/O DRAIN	4	HFW-4S T-STAT & INFINITE
	WS-53201	PAN W/DRAIN		HFW-4S T-STAT & INFINITE, DRAIN
	WS-55742	PAN W/DRAIN	3	HFW-4S T-STAT & INFINITE, DRAIN, MANIFOLD, AF
4	2V-35609	VALVE 1 IN GATE BRONZE	1	MANIFOLD UNITS
5	WS-503713	PROBE ASSY, SS AUTOFILL WRMR	1	AUTOFILL UNITS
6	2K-48198	ELBOW 3/8 X 90DEG BRASS	1	AUTOFILL UNITS
7	2K-48197	NIPPLE 3/8 NPT X 2 BRASS	1	AUTOFILL UNITS
8	2V-47650	VALVE ANTISYPHON 3/8	1	AUTOFILL UNITS
9	2K-47662	FTG STR BRS 3/8NPT X3/8IN	1	AUTOFILL UNITS
10	2C-46591	CLAMP HOSE 5/8	2	AUTOFILL UNITS
11	2K-31040	BUSHING HEYCO 7/8 OD	1	THERMOSTAT UNITS
12	WS-50131	TERM BLOCK KIT (RETRO 30131)	1	INFINITE & AUTOFILL UNITS
13	2C-41974	NUT 8-32 HEX 7/8 LONG ALU	2	AUTOFILL UNITS
14	2J-30385	LIGHT SIGNAL GLO DOT RED	2	INFINITE UNITS
	2J-35687	LIGHT SIGNAL GLO DOT		T-STAT UNITS
15	P2-Z12591	PANEL, CONTROL	1	INFINITE UNITS NON-AF
	P2-Z12584	PANEL, CONTROL		HFW-4S, T-STAT, DRAIN, MANIFOLD, AUTOFILL
16	P2-48290	BOX OUTLET	1	HFW-4S, T-STAT, DRAIN, MANIFOLD
	P2-46685	BOX OUTLET		HFW-4S INFINITE, DRAIN, MANIFOLD
17	2T-38968	THERMO K TYPE	4	T-STAT UNITS
	2T-46551	THERMO CTRL 96IN CAP		T-STAT UNITS w/ 96IN CAPILLARY
	2T-45917	THERMO CTRL W/AUX WARMERS		T-STAT UNITS, AUTOFILL
	2T-46551	THERMO CTRL 96IN CAP		T-STAT UNITS, AUTOFILL 96IN CAPILLARY
	2E-30570	SWITCH INFINITE, 120V	4	INFINITE UNITS, 120V
	2E-30562	SWITCH INFINITE, 240V		INFINITE UNITS, 240V
18	2R-Z24182	KNOB CONTROL ASSY WARMERS	4	INFINITE UNITS
	2R-Z24181	KNOB ASSY		T-STAT UNITS
20	2E-46529	SOLENOID VALVE 1/4NPT 240	1	AUTOFILL UNITS
21	P2-40843	BRKT MTG THERMO INFINITE	2	T-STAT (SPLIT CONTROL)
	P2-48285	BRKT THERMO	1	HFW-4S T-STAT, DRAIN, MANIFOLD, AUTOFILL
22	2E-306865	CONTROL LIQ LEVEL 208/240	1	AUTOFILL UNITS
23	2I-40034	GROMMET SCREW T4	4	AUTOFILL UNITS
24	2K-33996X	FTG FLEX CONDUIT 90X3/8	2	
25	2I-Z12311	GASKET-FIBER WASHER	2	
26	P2-35004	COVER BOTTOM	2	HFW-4S
27	P2-303359	SHROUD SIDE	2	HFW-4S
28	P2-48192	SHROUD REAR	1	HFW-4S
	P2-303358	SHROUD FRONT		HFW-4S INFINITE & T-STAT

PARTS LIST: HFW-4S, HFW-4DS

Model: Hot Food Wells HFW-4S, HFW-4DS				
Fig No	Part No	Description	Qty	Application
29	2H-36050	INSUL FG .6 MICRO 1/36	SOLD BY FOOT	
30	2H-36196	INSUL FG .6 MICRO 1X45	SOLD BY FOOT	
31	WS-503843	KIT PAN ELEM W/ELEMENT 208/240	4	HFW-4S T-STAT
32	WS-50398	ELEM 240V 1200W M P	4	HFW-4S INFINITE, 240V
	2N-303375UL	ELEM HEATING 240V 1650W		HFW-4S T-STAT, 240V
33	WS-55707	COVER ELEM WARMER	4	HFW-4S, INFINITE UNITS
	WS-503842	KIT ELEM PAN W/O ELEMENT		HFW-4S, T-STAT
34	D8-303352	BRKT THERMO BULB	4	THERMOSTAT UNITS
35	P2-WL0081	PAN ELEM ASSY	4	INFINITE 208/240V
36	WS-50374	THERMO, HI-LIMIT, SFTY, 550F	4	INFINITE UNITS
37	WS-53087	TOP DRWN W/E-Z Lock HFW-4S	1	HFW-4S
NI	2C-30397	CLIP ELEM WRMRS SML	36	VARIOUS OLDER UNITS

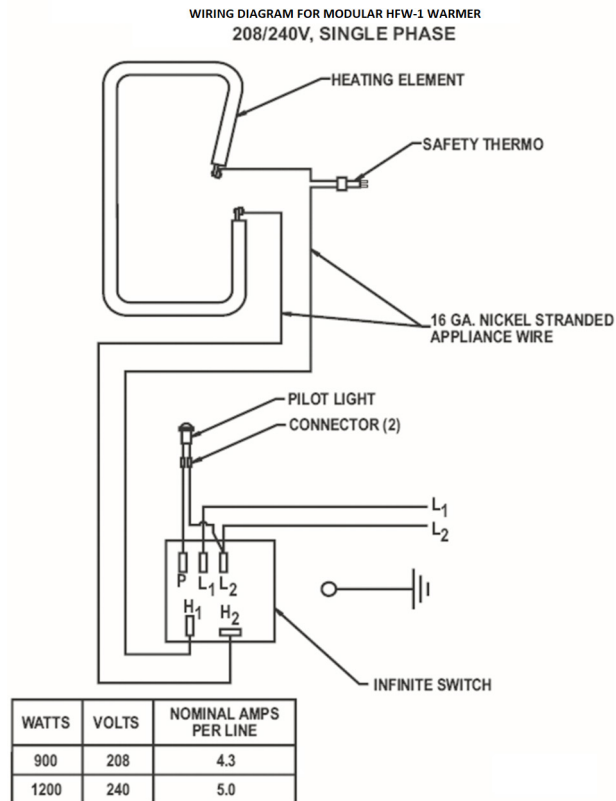
PARTS LIST: HFW-5S, HFW-5DS

Model: Hot Food Wells HFW-5S, HFW-5DS				
Fig No	Part No	Description	Qty	Application
1	P2-31869	SCREEN DRAIN ASSY WARMER	5	DRAIN UNITS
2	WS-503893	PAN ASSY	1	HFW-5S T-STAT & INFINITE
	WS-504101	PAN ASSY 12X27 AF		HFW-5S T-STAT
3	WS-55741	PAN W/O DRAIN	5	HFW-5S T-STAT & INFINITE
	WS-53201	PAN W/DRAIN		HFW-5S T-STAT & INFINITE, DRAIN
	WS-55742	PAN W/DRAIN		HFW-5S T-STAT & INFINITE, DRAIN, MANIFOLD
	WS-500700	PAN ASSY 12X27	4	HFW-5S T-STAT & INFINITE, DRAIN, MANIFOLD, AUTOFILL
			5	HFW-5S T-STAT, DRAIN, MANIFOLD
			4	HFW-5S T-STAT, DRAIN, MANIFOLD, AUTOFILL
4	2V-35609	VALVE 1 IN GATE BRONZE	1	MANIFOLD UNITS
5	WS-503713	PROBE ASSY, SS AUTOFILL WRMR	1	AUTOFILL UNITS
6	2K-48198	ELBOW 3/8 X 90DEG BRASS	1	AUTOFILL UNITS
7	2K-48197	NIPPLE 3/8 NPT X 2 BRASS	1	AUTOFILL UNITS
8	2V-47650	VALVE ANTISYPHON 3/8	1	AUTOFILL UNITS
9	2K-47662	FTG STR BRS 3/8NPT X3/8IN	1	AUTOFILL UNITS
10	2C-46591	CLAMP HOSE 5/8	2	AUTOFILL UNITS
11	2K-31040	BUSHING HEYCO 7/8 OD	1	THERMOSTAT UNITS
12	WS-50131	TERM BLOCK KIT (RETRO 30131)	1	INFINITE & AUTOFILL UNITS
13	2C-41974	NUT 8-32 HEX 7/8 LONG ALU	2	AUTOFILL UNITS
14	2J-30385	LIGHT SIGNAL GLO DOT RED	2	INFINITE UNITS
	2J-35687	LIGHT SIGNAL GLO DOT		T-STAT UNITS
15	P2-Z12594	PANEL, CONTROL	1	HFW-5S T-STAT
	P2-Z12590	PANEL, CONTROL		HFW-5S, INFINITE UNITS
16	P2-48290	BOX OUTLET	1	HFW-5S T-STAT
	P2-46685	BOX OUTLET		HFW-5S, INFINITE UNITS
17	2T-38968	THERMO K TYPE	5	T-STAT UNITS
	2T-46551	THERMO CTRL 96IN CAP		T-STAT UNITS w/ 96IN CAPILLARY
	2T-45917	THERMO CTRL W/AUX WARMERS		T-STAT UNITS, AUTOFILL
	2E-30570	SWITCH INFINITE, 120V	5	INFINITE UNITS, 120V
	2E-30562	SWITCH INFINITE, 240V		INFINITE UNITS, 240V
18	2R-Z24182	KNOB CONTROL ASSY WARMERS	5	INFINITE UNITS
	2R-Z24181	KNOB ASSY		T-STAT UNITS
19	P2-46587	HOSE AUTOFILL 36IN	1	AUTOFILL UNITS
20	2E-46529	SOLENOID VALVE 1/4NPT 240	1	AUTOFILL UNITS
21	P2-48285	BRKT THERMO	1	HFW-5S T-STAT
	P2-37809	BRKT CONT MTG	1	HFW-5S INFINITE
22	2E-306865	CONTROL LIQ LEVEL 208/240	1	AUTOFILL UNITS
23	2I-40034	GROMMET SCREW T4	4	AUTOFILL UNITS
24	2K-33996X	FTG FLEX CONDUIT 90X3/8	2	
25	2I-Z12311	GASKET-FIBER WASHER	2	
26	P2-35004	COVER BOTTOM	1	HFW-5S
	P2-307110	COVER BOTTOM		
27	P2-303359	SHROUD SIDE	2	HFW-5S
28	P2-48191	SHROUD REAR	1	HFW-5S
	P2-303376	SHROUD FRONT		HFW-5S INFINITE & T-STAT
29	2H-36050	INSUL FG .6 MICRO 1/36	SOLD BY FOOT	

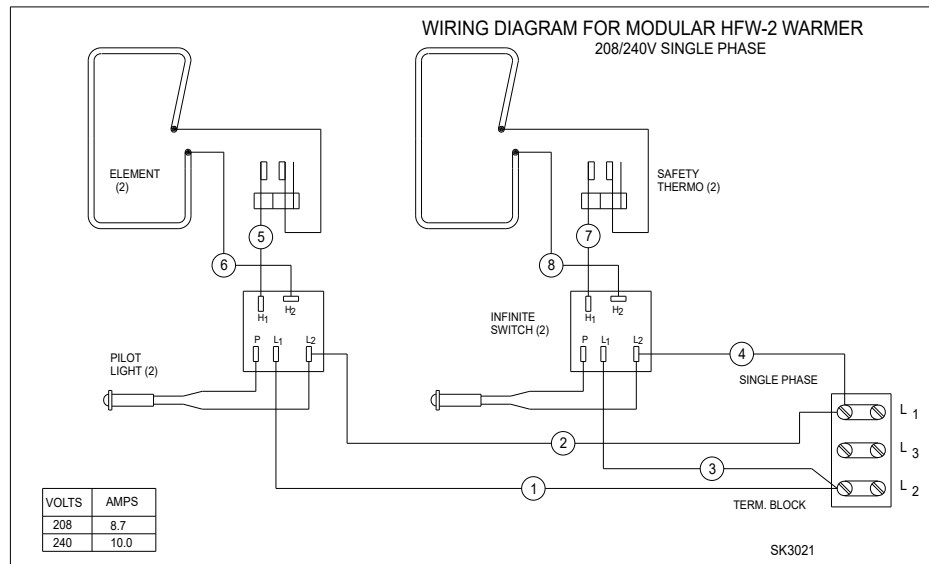
PARTS LIST: HFW-5S, HFW-5DS

Model: Hot Food Wells HFW-5S, HFW-5DS				
Fig No	Part No	Description	Qty	Application
30	2H-36196	INSUL FG .6 MICRO 1X45	SOLD BY FOOT	
31	WS-503843	KIT PAN ELEM W/ELEMENT 208/240	5	HFW-5S T-STAT
32	WS-50398	ELEM 240V 1200W M P	5	HFW-5S INFINITE, 240V
	2N-303375UL	ELEM HEATING 240V 1650W		HFW-5S T-STAT, 240V
33	WS-55707	COVER ELEM WARMER	5	HFW-5S, INFINITE UNITS
	WS-503842	KIT ELEM PAN W/O ELEMENT		HFW-5S, T-STAT
34	D8-303352	BRKT THERMO BULB	4	THERMOSTAT UNITS
35	P2-WL0081	PAN ELEM ASSY	4	INFINITE 208/240V
36	WS-50374	THERMO, HI-LIMIT, SFTY, 550F	4	INFINITE UNITS
37	WS-53096	TOP W/E-Z Lock HFW-5S	1	HFW-5S
NI	2C-30397	CLIP ELEM WRMRS SML	36	VARIOUS OLDER UNITS

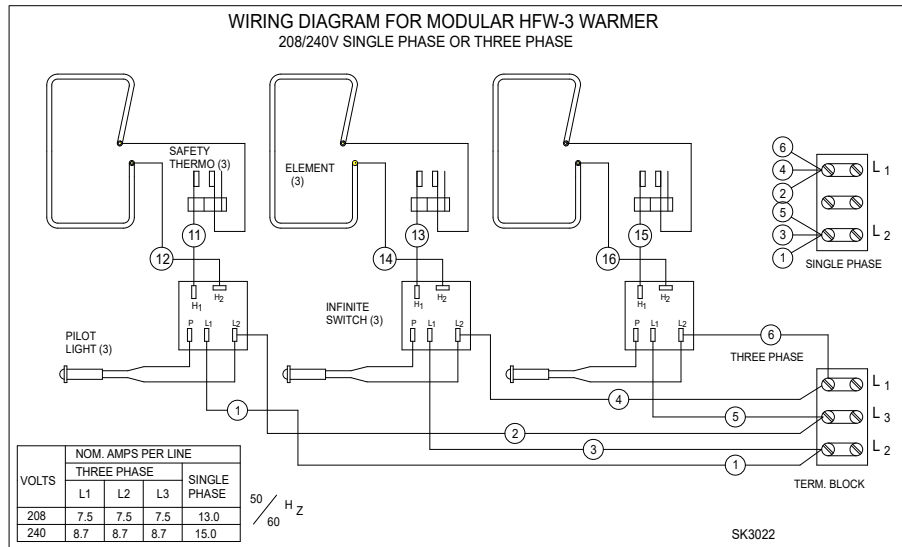
WIRING DIAGRAM: Infinite Control Units



WIRING DIAGRAM: Infinite Control Units

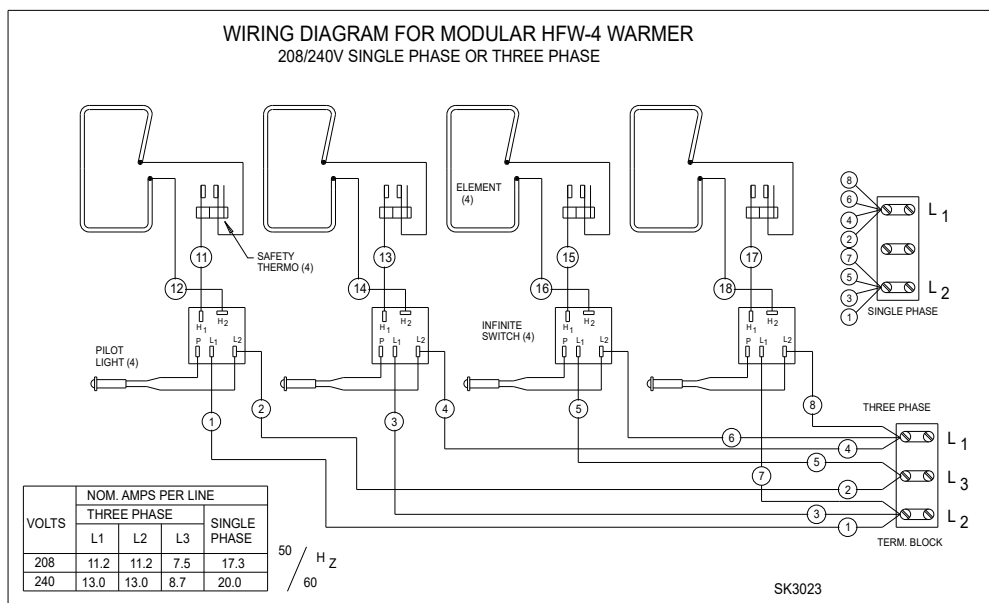


HFW-2S Series

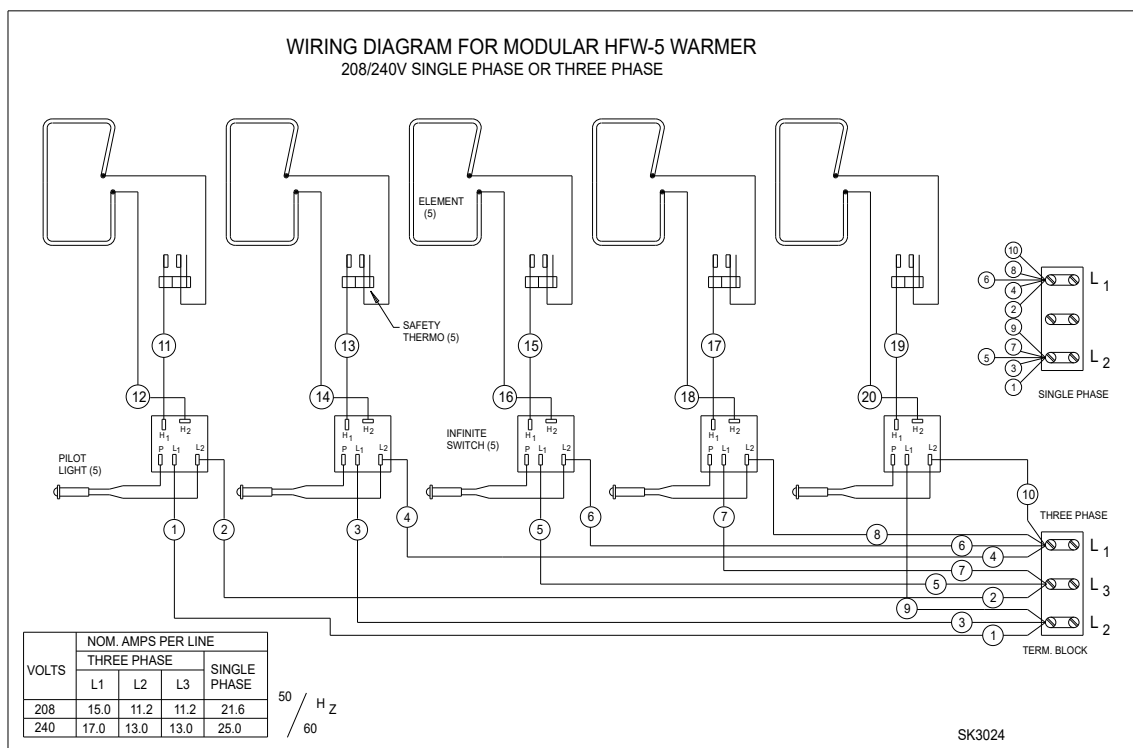


HFW-3S Series

WIRING DIAGRAM: Infinite Control Units

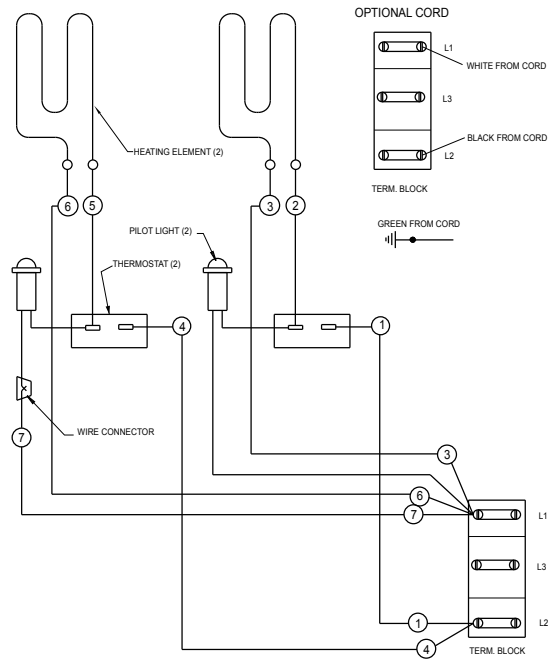


HFW-4S Series



HFW-5S Series

WIRING DIAGRAM: Thermostat Control Units

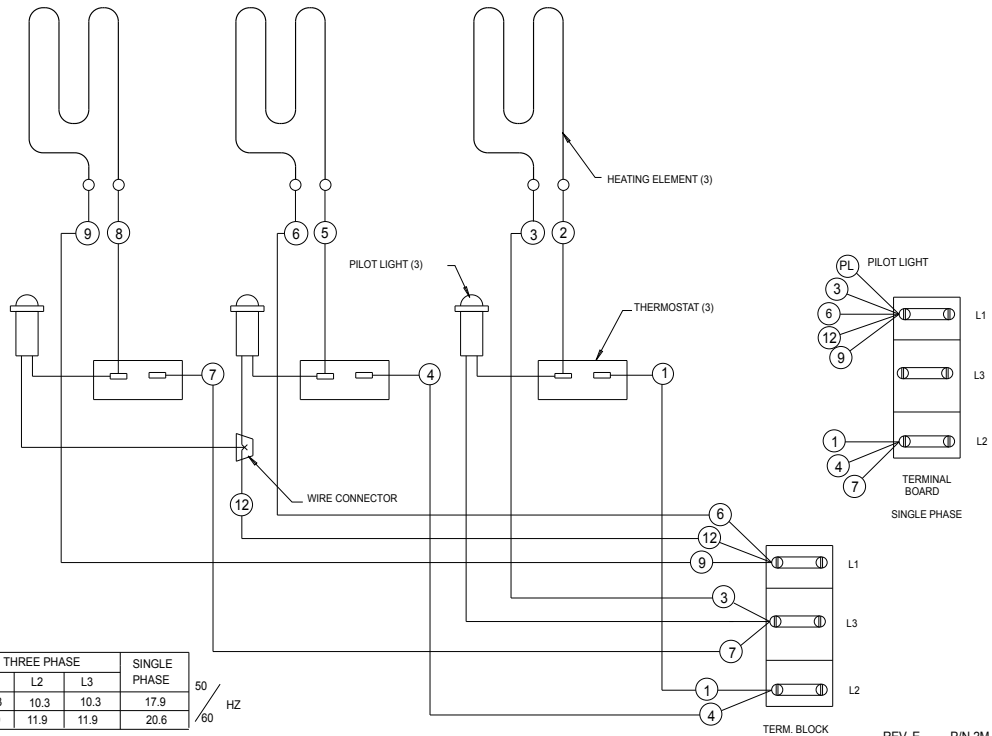


VOLTS	WATTS	SINGLE PHASE
208	2480	11.9
240	3300	13.8

50 / 60 HZ

REV. D P/N 40844

HFW-2S Series



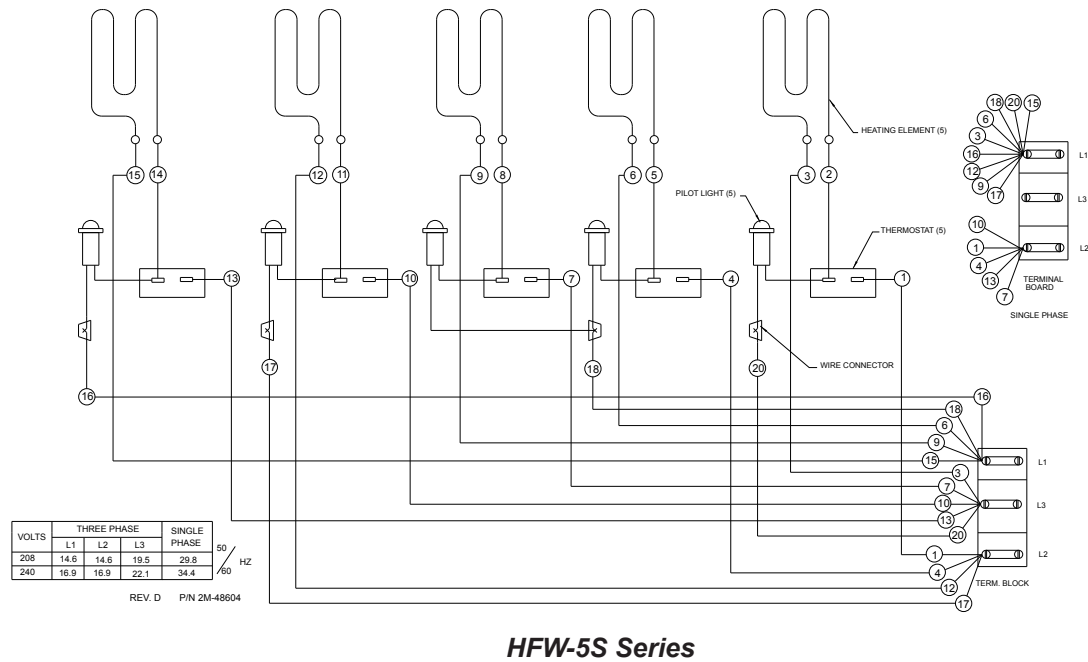
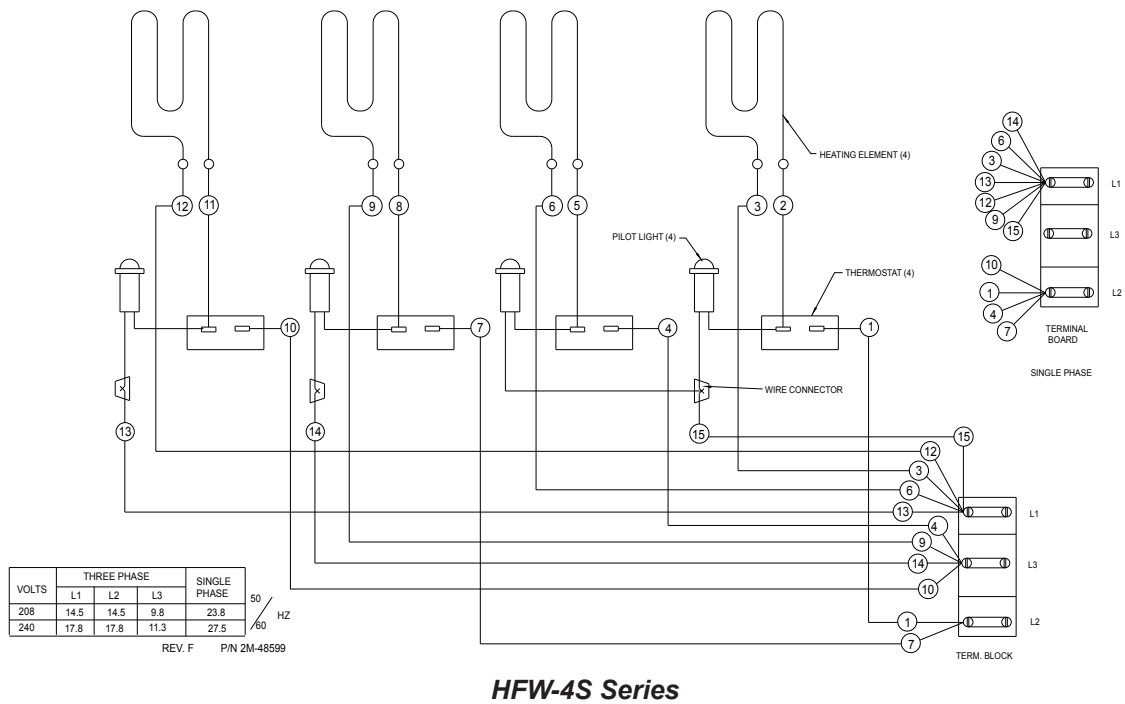
VOLTS	THREE PHASE			SINGLE PHASE
	L1	L2	L3	
208	10.3	10.3	10.3	17.9
240	11.9	11.9	11.9	20.6

50 / 60 HZ

REV. E P/N 2M-48589

HFW-3S Series

WIRING DIAGRAM: Thermostat Control Units



PARTS & SERVICE

Always use an inset.

DO NOT place food directly into the warmer pan.

DESCRIPTION

PART NO.

ADAPTERS & INSETS

ADAPTER TOP, convert 12" x 20" warmer to hold four 2½ qt. insets	21623
4 QT. ROUND INSET w/ lid	20774
11 QT. ROUND INSET w/ lid	20908
11 QT. ROUND INSET w/ hinged lid	21057

PARTS & SERVICE

DESCRIPTION

PART NO.

IMPORTANT: Use only factory authorized service parts and replacement filters.

ACCESSORIES

E-Z Lock EXTENSION KIT, for UL LISTED
circular warmers only, adapt to wood counter
up to 1 $\frac{3}{4}$ " thick

22592*

For factory authorized service, or to order factory authorized replacement parts, contact your APW Wyott authorized service agency, or call:

E-Z Lock EXTENSION KIT, for UL LISTED
12" x 20" warmers only, adapt to wood counter
up to 1 $\frac{3}{4}$ " thick

22593*

APW Wyott
265 Hobson St.
Smithville, TN 37166

*E-Z Lock Extension Kits for UL Listed units approved for
installation in wood counter tops

Service Dept.
Phone: (800) 733-2203

One well units require one kit / Two and three well units require
two kits / four and five well units require three kits

DRAIN VALVE EXTENSION KIT, extension from
drain to counter front with remote handle, for use
with "D" models only, excluding "DM" models

20385

Service Parts Department
can supply you with the name
and telephone number of the
APW Wyott AUTHORIZED
SERVICE AGENCY nearest you.

DRAIN SCREEN

21709

OPTIONAL 72" WIRING, thermostatically controlled warmers**

** Contact factory customer service for availability

CUSTOMER SERVICE DATA

Please have this information available if calling for service

RESTAURANT _____ LOCATION _____
 INSTALLATION DATE _____ TECHNICIAN _____
 SERVICE COMPANY _____
 ADDRESS _____ STATE _____ ZIP _____
 TELEPHONE NUMBER (____) ____ - _____
 EQUIPMENT MODEL NO. _____
 EQUIPMENT SERIAL NO. _____
 VOLTAGE: (check one) ☐ 120 ☐ 208 ☐ 240

NOTES

