

Hot Well Steam Table Sealed Well

PRODUCT:

Stationary Models
SST-2
SST-2S
SST-3
SST-3S
SST-4
SST-4S
SST-5
SST-5S
Portable Models
PSST-2
PSST-2S
PSST-3
PSST-3S
PSST-4
PSST-4S
PSST-5
PSST-5S
QUANTITY:
ITEM:

Designed Smart

APW Wyott_® Hot Well Sealed Element Steam Tables individual sealed wells are fully coved and constructed of type 304 stainless steel.

- · Individual infinite switch heat controls; thermostatic also
- available
- · Indicator light remains on while control is in ON position
- · Standard with 750 watt elements; 1200 and 1600 watt
- · elements are available
- · Deep drawn type 304 stainless steel well
- · Fully welded drain
- · Copper manifold with gate valve is standard
- 1/2"thick poly cutting board mounted on stainless steel shelf
- · supported by stainless steel brackets
- Available with either, stainless steel legs and under shelf or coated steel legs and under shelf
- · Cord and plug included with standard units

APW Wyott Design Features

Heavy gauge stainless steel construction for the body. Individual controls allow for wet or dry application.

Features include:

- · Poly cutting board
- · Stainless steel undershelf with legs
- High-output tubular heating elements.
- Stationary and portable units available.
- · UL and UL Sanitation approved
- Full range of options and accessories.
- All wells complete with drains running to a common all-copper manifold complete with ball valve

Reliability Backed by APW Wyott's Warranty

All APW Wyott cooking equipment is backed by a 1-year limited warranty and a 1-year on-site labor warrant. *

Certified by the following agencies:





APW Wyott Foodservice Equipment Company • 1307 N. Watters Rd. Suite 180, Allen, TX 75013 (800) 527-2100 • (972)908-6100 • Fax (214) 565-0976 • <u>www.apwwyott.com</u>



Model: SST5

Options and Accessories

Cutting Boards

- NSF approved Plastic Cutting Boards 7 1/2" X 12"
- Hardwood 8" X 1-1/4"
- Richlite Heat-Resistant 8" X 12"
- · Stainless Steel Dish Shelf
- · Serving Shelves with Glass Protector
- Plate Shelves
- Tubular Tray Slide 3-Bar
- · Buffet Shelves
- Spillage Pans
- Adjustable Overall Shelf System
- Deluxe Serving Shelves
- Solid Tray Slide
- Roll-top Covers
- Adapter Bars for Food Pans 10" X 12"
- Adapter Tops for Round Inserts –4-, 7-, and 11-Quart
- Auto Fill



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PRODUCT SPECIFICATIONS

Construction:

Individual sealed wells are fully coved and constructed of type 304 stainless steel. Freight Class: 100 FOB: Allen, TX 75013

Stationary

Non-Marking feet adjust unit height from 34 1/2" to 35 1/2".

Dimensions							
Model	# of top openings	Length	Width	Height	Weight	Electrical Data	
SST-120-2 or 2S	2	31 3/8"	22 ½"	34	140	1500W, 120V, 12.5A	
SST-208-2 or 2S	2	31 3/8"	22 ½"	34	140	1500W, 208V, 7.21A	
SST-240-2 or 2S	2	31 3/8"	22 ½"	34	140	1500W, 240V, 6.25A	
SST-120-3 or 3S	3	45 ¾″	22 ½"	34	180	2250W, 120V, 18.8A	
SST-208-3 or 3S	3	45 ¾″	22 ½"	34	180	2250W, 208V, 10.82A	
SST-240-3 or 3S	3	45 ¾″	22 ½"	34	180	2250W, 240V, 11.9A	
SST-120-4 or 4S	4	60 1/8"	22 ½"	34	225	3000W, 120V, 25A	
SST-208-4 or 4S	4	60 1/8"	22 ½"	34	225	3000W, 208V, 14.42A	
SST-240-4 or 4S	4	60 1/8"	22 ½"	34	225	3000W, 240V, 15.8A	
SST-120-5 or 5S	5	74 ½"	22 ½"	34	260	3750W, 120V, 31.3A	
SST-208-5 or 5S	5	74 ½"	22 ½"	34	260	3750W, 208V, 18.3A	
SST-240-5 or 5S	5	74 ½"	22 ½"	34	260	3750W, 240V, 19.8A	

Portable

Push handle and 4" - diameter casters, two with brake included

AutoFill® Automatic Water System

For AutoFill add "A" to the front of the Model number. Example: ASST-120-2

Dimensions							
Model	# of top openings	Length	Width	Height	Weight	Electrical Data	
PSST-120-2 or 2S	2	31 3/8"	22 ½"	34	140	1500W, 120V, 12.5A	
PSST-208-2 or 2S	2	31 3/8"	22 ½"	34	140	1500W, 208V, 7.21A	
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Receptacle configurations required for Sealed Well Food Tables.

				05	B	
	15 AMP 125V	15 AMP 250V	20 AMP 250V	30 AMP 125V	30 AMP 250V	50 AMP 125V
[model #					

NEMA 6-20 plug NEMA 5-30 plug NEMA 5-15 plug NEMA 6-15 plug

NEMA 6-30 plug NEMA 5-50 plug

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



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