



HMP6 Series & HSW6 Series 6" x 20" or 12" x 10" Half- Size Fractional, Single Well, Heavy Duty, Top Mount Rectangular Drop-In Food Warmers



Model HSW6D



HMP6DU

DESCRIPTION

Wells HMP6 Series and HSW Series Built-In Rectangular Food Warmers are designed for top mount installation and to hold heated foods at safe and fresh serving temperatures. Wells HMP6 Series accommodates one 6" X 20" half-size food pan or equivalent fractional inset pans while the HSW6 Series accommodates one 10" X 12" half-size food pan or equivalent fractional pans. Both are designed for wet or dry operation.

SPECIFICATIONS

Construction – One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans are standard features on all models.

Insulation – HSW6 Series models are fully insulated around all 4-sides and bottom for quicker preheat, faster recovery and energy savings.

Controls & Heating- Individual controls for each well provide maximum versatility. Models with thermostatic or infinite controls are available. High-limits prevent overheating. Temperature-ready indicator lights are standard on all control types. Powerful tubular heating elements are located under the warming pans for quick and efficient heating and for even heat distribution.

Additional Features Available

- Drains
- Fully Insulated HSW6 Models

STANDARD FEATURES

- HMP6 models accommodate one 6" X 20" Half-size food pan or equivalent fractional inset pans
- HSW6 Models accommodate one 12" X 10" Half-size food pan or equivalent fractional inset pans
- One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans
- Suitable for wet or dry operation (wet recommended for best results)
- Thermostatic controls
- Separate controls for each individual wells
- High limits prevent overheating
- Thermostatic controls are recessed in a one-piece, drawn, front-mounted panel
- Powerful tubular heating elements
- ½" drains available
- 2-Year Limited Parts & 1-Year Limited Labor Warranty

OPTIONS & ACCESSORIES

- Optional 72" wiring
- Drain screens
- Drain value extension kit, extension from drain to counter front with remote handle, for use with "D" models only, 20385

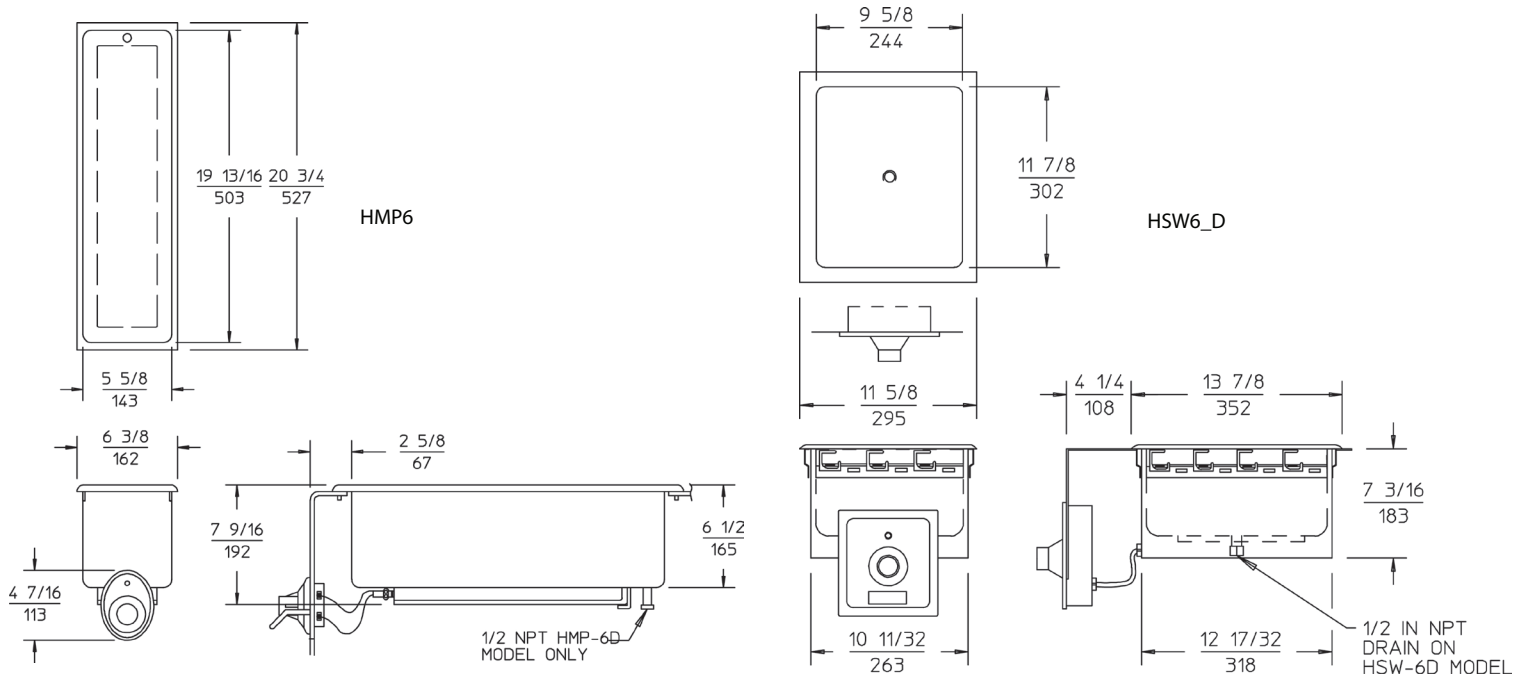
CERTIFICATIONS





Over 90 Years Of Quality Foodservice Products And Service

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NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.

Minimum Clearance			
BACK	SIDE	BOTTOM	FRONT*
1	2	9	2-5/8
(25)	(51)	(229)	(67)

SPECIFICATIONS

Model Number	Description	Volts	Watts	Phase	AMPS	OVERALL Width Left to Right Inches (MM)	OVERALL Length Front to Back Inches (MM)	OVERALL Height Inches (MM)	CONTROL PANEL Width Inches (MM)	CONTROL PANEL Height Inches (MM)	Shipping Weights Pounds (KG)	Crate Size Cubic Feet (Cubic Meters)	Approvals
HMP6-120	Infinite control no drain	120V	750	1Ø	6.25	6-3/8 (162)	20-3/4 (527)	7-9/16 (192)	3-5/16 (84)	4-7/16 (113)	11 (5)	2.54 (0.072)	RU
HMP6D-120	Infinite control with drain	120V	750	1Ø	6.25	6-3/8 (162)	20-3/4 (527)	7-9/16 (192)	3-5/16 (84)	4-7/16 (113)	11 (5)	2.54 (0.072)	RU
HMP6DU-120	Thermostatic control with drain	120V	750	1Ø	6.25	6-3/8 (162)	20-3/4 (527)	7-9/16 (192)	5-7/8 (149)	6-1/4 (159)	14 (6.4)	2.54 (0.072)	UL
HMP6T-230	Thermostatic control with drain	220-240V	575	1Ø	2.6/2.4	6-3/8 (162)	20-3/4 (527)	7-9/16 (192)	5-7/8 (149)	6-1/4 (159)	14 (6.4)	2.54 (0.072)	CE
HSW6-120	Thermostatic control no drain	120V	825	1Ø	6.9	11-5/8 (295)	13-7/8 (352)	7-3/16 (183)	5-7/8 (149)	6-1/4 (159)	18 (8)	2.16 (0.062)	UL
HSW6D-120	Thermostatic control with drain	120V	450	1Ø	3.75	11-5/8 (295)	13-7/8 (352)	7-3/16 (183)	5-7/8 (149)	6-1/4 (159)	18 (8)	2.16 (0.062)	UL
HSW6D	Thermostatic control with drain	208/240V	620/825	1Ø	3/3.4	11-5/8 (295)	13-7/8 (352)	7-3/16 (183)	5-7/8 (149)	6-1/4 (159)	18 (8)	2.16 (0.062)	UL

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



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