



Standard & Slimline Countertop Holding Drawers

Standard Models: ☐ HDD-1 ☐ HDD-2 ☐ HDD-3 Slimline Models: ☐ HDDS-1 ☐ HDDS-2 ☐ HDDS-3

PRODUCT:

QUANTITY:

ITEM #:

Designed Smart

Developed for High Performance!

- APW Wyott Holding Drawers are designed to hold everything from crispy foods to moist foods at required NSF temperatures.
- Heating system is designed to provide fast start-ups and heat recoveries when drawers are open and closed.
- Thermostatic controls in each drawer precisely regulate temperatures between 110 degrees and 200 degrees.
- Perimeter heating elements distribute heat evenly through the drawer area, promoting consistent food temperatures throughout the food pan while avoiding scalding due to warmer "hot spots".
- The only Holding Drawer built with "extra deep" holding pan (6 1/4" deep). Deeper pan holds 6" deep food pans without resting on the bottom of the holding area. This avoids scalding on the bottom of food pans.
- Deep Holding Pan is perfect for using with 1/4" of water at the bottom, promoting a more effective heat transfer and higher humidity level.
- Vent Slides in each Drawer Front allow operator to control the amount of humidity in each compartment.

Energy Efficient!

- The complete Drawer Compartment is protected with 1-inch fiberglass insulation, including the Drawer Front Panels. Insulation focuses heat into the food and keeps exterior panels "cool to the touch."

Easy to Maintain and Service!

- Holding Pan lifts directly out of Drawer, allowing for quick cleaning and maintenance.

Built Solid

Built to Last

- Frame, interior and exterior construction is made with stainless steel.
- Drawers are constructed with reinforced 14 gauge stainless steel drawer slides that ride on two reinforced 16 gauge stainless steel slide brackets. (Will not bend or warp drawer tracking system.)
- Each Drawer Slide rides on 4 self lubricated, stainless steel rollers that are secured to the interior walls with a reinforced bolt system.
- APW Wyott Drawer Slides feature a unique "jam-free" side roller, a design that facilitates the smoothest closing action in the industry from any angle in which the operator pushes the drawer.
- Drawers have built-on horizontal stainless steel handles.

Reliability backed by APW Wyott's Warranty

- All APW Wyott holding drawers 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:



SANITATION



MODEL HDD-1 COUNTERTOP HOLDING DRAWER

APW Wyott Design Features

- Heavy-duty stainless steel construction for the frame, exterior and interior.
- Fully insulated compartments with 1" thick fiberglass sheets on top, sides and drawer fronts.
- 14 gauge stainless steel drawer slides with reinforced 16 gauge Slide Brackets
- Side "Jam-free" Roller design on the Drawer slide
- Each drawer individually controlled by a protected thermostat, indicator lamp and rolling read-out thermometer.
- Temperature range of 100° - 200°F (38°C - 93°C).
- Adjustable Vent Controls on each drawer.
- Each drawer has removable 12"x20"x6 1/4" deep stainless steel liner pan.
- Built-on Stainless steel handles

Options

- Perforated well-pan bottom
- 2" swivel casters
- 6" Stainless Steel Legs
- Color Drawer Fronts (call factory for color availability and cost)

Consultant Specifications

The Holding Drawer Warmers shall be a APW Wyott Model, as manufactured by the APW Wyott, Dallas, TX, U.S.A. The unit shall havedrawer(s) and be rated atwatts,amps. Freestanding model shall be equipped with a cord and plug. The Drawer Warmer shall have a stainless steel exterior, interior, drawer slides, and assembly. Drawer rollers shall be self lubricated, stainless steel. The drawer slide shall have the "jam-free" side roller system. The unit shall be insulated in the top, sides and drawer fronts of each compartment and have individual power switch, thermostat and temperature monitor for each drawer.

See reverse side for product specifications.



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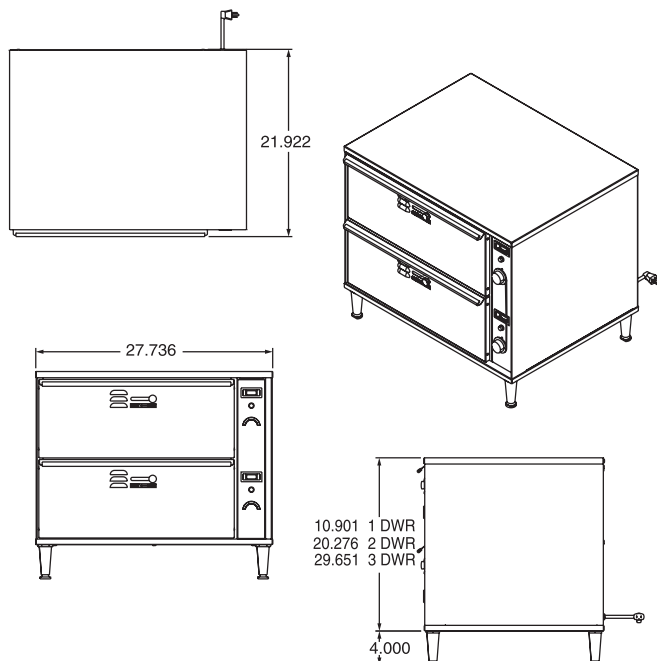
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PRODUCT:

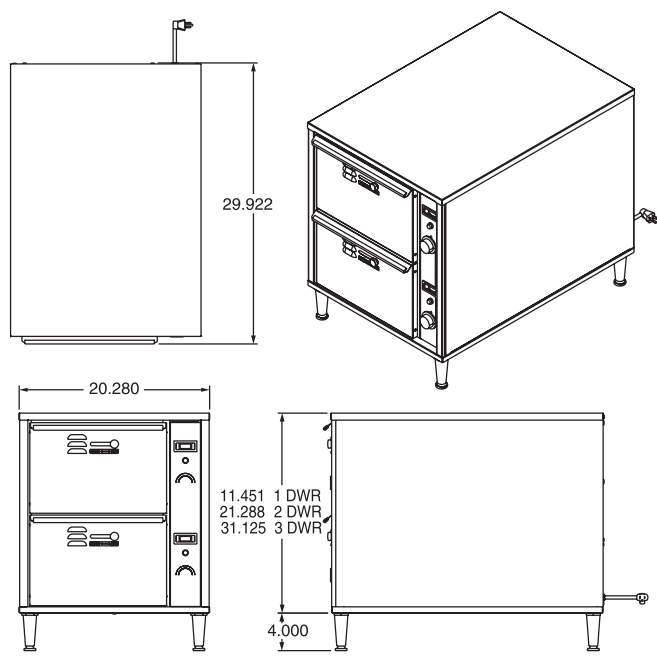
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Standard Versions



Slimline Versions



PRODUCT SPECIFICATIONS

Construction:

Stainless steel exterior construction; reinforced stainless steel drawer slides and roller; insulated on top and side panels with 1-inch fiberglass insulation. 4" adjustable legs.

Electrical Information:

Each unit is equipped with a 60", three wire grounded power cord that terminates with a 90 degree three-pronged male plug. The 120V unit uses a NEMA 5-15P plug. The 208/240V unit uses a NEMA 6-20P plug.

Shipping:

Freight Class: 92 1/2

FOB: Dallas, TX 75226

Standard Holding Drawers

	Electric	Dimensions	Shipping Wt.
HDD-1	120V, 450W, 3.8 Amps 208V, 450W, 2.1 Amps 240V, 450W, 1.8 Amps	14 15/16" H x 27 3/4" W x 21" D (379 mm x 705 mm x 533 mm) *	84 lbs (38 kg)
HDD-2	120V, 900W, 7.5 Amps 208V, 900W, 4.3 Amps 240V, 900W, 3.7 Amps	24 5/16" H x 27 3/4" W x 21" D (618 mm x 705 mm x 533 mm) *	175 lbs (79 kg)
HDD-3	120V, 1350W, 11.3 Amps 208V, 1350W, 6.5 Amps 240V, 1350W, 5.6 Amps	33 11/16" H x 27 3/4" W x 21" D (856 mm x 705 mm x 533 mm) *	254 lbs (115 kg)

*Includes legs without handle.

Slimline Holding Drawers

	Electric	Dimensions	Shipping Wt.
HDDS-1	120V, 450W, 3.8 Amps 208V, 450W, 2.1 Amps 240V, 450W, 1.8 Amps	15 7/16" H x 20 1/4" W x 29 5/16" D (392 mm x 514 mm x 744 mm) *	84 lbs (38 kg)
HDDS-2	120V, 900W, 7.5 Amps 208V, 900W, 4.3 Amps 240V, 900W, 3.7 Amps	25 5/16" H x 20 1/4" W x 29 5/16" D (643 mm x 514 mm x 744 mm) *	175 lbs (79 kg)
HDDS-3	120V, 1350W, 11.3 Amps 208V, 1350W, 6.5 Amps 240V, 1350W, 5.6 Amps	35 1/8" H x 20 1/4" W x 29 5/16" D (892 mm x 514 mm x 744 mm) *	254 lbs (115 kg)

*Includes legs without handle.

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



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