

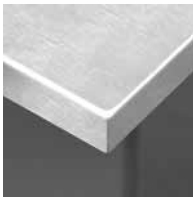
JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

**MODEL NUMBER**

- | <b>WITHOUT DRAIN</b>            | <b>WITH DRAIN</b>                 |
|---------------------------------|-----------------------------------|
| <input type="checkbox"/> 2HFW-1 | <input type="checkbox"/> 2HFW-1DM |
| <input type="checkbox"/> 3HFW-1 | <input type="checkbox"/> 3HFW-1DM |
| <input type="checkbox"/> 4HFW-1 | <input type="checkbox"/> 4HFW-1DM |
| <input type="checkbox"/> 5HFW-1 | <input type="checkbox"/> 5HFW-1DM |
| <input type="checkbox"/> 6HFW-1 | <input type="checkbox"/> 6HFW-1DM |



5HFW-1 Series shown



Piper's HFW-1 Multiple Well Drop-ins add a dependable, convenient and economical hot food unit to your counter section. Designed to be used wet or dry, and installed into all-metal counter fixtures. Multiple well units are available with or without drains.

**ASSEMBLY STRUCTURE**

- ◆ One-piece top-mounting flange is stainless steel with die-stamped openings in which the wells are mounted
- ◆ Individual wells are 20-gauge stainless steel, one-piece, die-stamped construction
- ◆ Locks are included on all sides to fasten unit into the countertop
- ◆ Units are fully insulated for high heat transfer
- ◆ Drains are manifolded together and include fittings at each end for field attachment of the pipe cap and 3/4 NPT drain valve provided

The recommended mounting procedure is to seal the one-piece top-mounting flange to the countertop by application of silicone NSF Standard 51 rated at 450 F around the topmounting flange before mounting in place.

**ELECTRICAL**

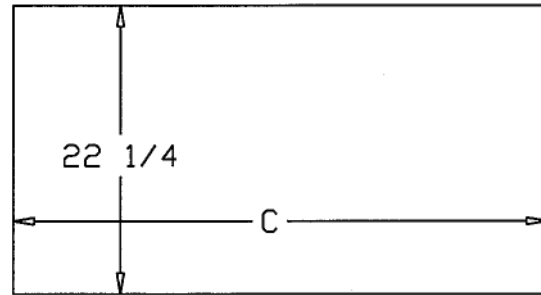
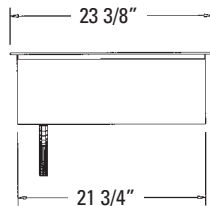
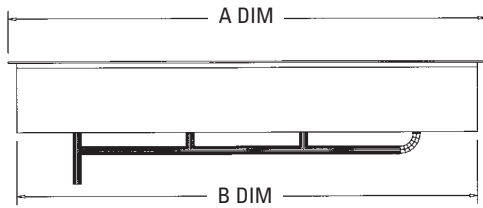
- ◆ All units available in 208/240V - 1200W/1600W, single-phase or 3-phase. Specify voltage and phase needed.
- ◆ Each well is individually controlled with an infinite control and high limit thermostat with indicator light
- ◆ Models with the suffix "T" (example: 2HFW-1T) have thermostat controls in place of the infinite control and high limit
- ◆ Four, five and six-well units with thermostat controls require two control boxes

NOTE: Consult factory for part number and availability of thermostat control units

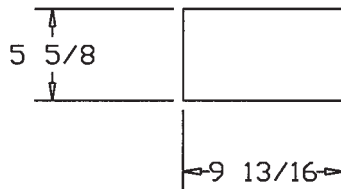
**AUTO WATER FILL OPTION**

- ◆ An optional automatic water fill is available on all units with drains and manifold
- ◆ Auto-fill system allows the unit to maintain the proper water level in each well
- ◆ A water level sensor is located in one well and a solenoid and water filter is located under the wrapper bottom
- ◆ To add this option add the suffix "AF" (example: 2HFW-1AF) to the model number

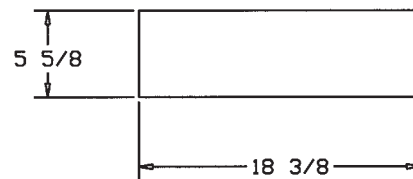
NOTE: Consult factory for part number and availability of units with auto-fill option



Control Panel Cutout  
2 Well Unit



Control Panel Cutout  
3, 4, 5 & 6 Well Units



Model#	Description	(A)	(B)	(C)	Volts	Single Phase		Three Phase		Wt. (lb)
						Watts	Amps	Watts2	Amps3	
2-HFW-1	2 well w/o drain	29-3/4"	28-1/8"	28-5/8"	208/240	2400/3200	11.5/13.3	2400/3200	6.7/7.7	55
2-HFW-1DM	2 well with drain	29-3/4"	28-1/8"	28-5/8"	208/240	2400/3200	11.5/13.3	2400/3200	6.7/7.7	85
3-HFW-1	3 well w/o drain	44-1/8"	42-1/2"	43"	208/240	3600/4800	17.3/20.0	3600/4800	10.0/11.6	81
3-HFW-1DM	3 well with drain	44-1/8"	42-1/2"	43"	208/240	3600/4800	17.3/20.0	3600/4800	10.0/11.6	112
4-HFW-1	4 well w/o drain	58-1/2"	56-7/8"	57-3/8"	208/240	4800/6400	23.0/26.7	4800/6400	13.3/15.4	108
4-HFW-1DM	4 well with drain	58-1/2"	56-7/8"	57-3/8"	208/240	4800/6400	23.0/26.7	4800/6400	13.3/15.4	138
5-HFW-1	5 well w/o drain	72-7/8"	71-1/4"	71-3/4"	208/240	6000/8000	28.8/33.3	6000/8000	16.7/19.3	135
5-HFW-1DM	5 well with drain	72-7/8"	71-1/4"	71-3/4"	208/240	6000/8000	28.8/33.3	6000/8000	16.7/19.3	165
6-HFW-1	6 well w/o drain	87-1/4"	85-5/8"	86-1/8"	208/240	7200/9600	34.6/40.0	7200/9600	20.0/23.1	162
6-HFW-1DM	6 well with drain	87-1/4"	85-5/8"	86-1/8"	208/240	7200/9600	34.6/40.0	7200/9600	20.0/23.1	192

### D-1 SPEC

**PIPER PRODUCTS**  
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**LIMITED WARRANTY:** PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.