



# DROP-IN

## HOT/COLD COMBINATION FOOD WELL MODEL 9580

Stainless steel drop-in, combination cold pan/electrically heated hot food well unit. One piece stainless steel top with coved corner interior. Thermostatically controlled well designed for wet operation. Supplied with drain and gate valve. Pre-wired control and louver panel provided for field installation. R-404a refrigeration system is "CFC free".

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

CSI SECTION: 11400

### AVAILABLE MODELS:

- 9580-2A
- 9580-3A
- 9580-4A
- 9580-5A

### STANDARD FEATURES:

- All stainless steel top
- Drain and gate valve standard (gate valve field installation by others)
- Stainless, perforated bottom strainer plate(s) provided

### COLD USE:

- Self-contained, wrapped refrigeration system with thermostatic control
- Stainless steel louver panel provided
- R-404a refrigerant, "CFC free"

### HOT USE:

- Open tank baine marie style for wet operation
- True thermostatic control for precise food temperatures

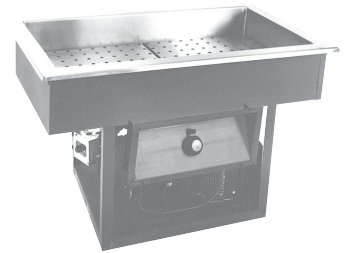
**UNIT TOP:** Top and water bath tank to be one piece, 16 gauge stainless steel.

**UNIT BODY:** Fully insulated, exterior body to be corrosion resistant steel. Unit sidewalls feature wrapped refrigeration lines with foamed in place polyurethane insulation, unit bottom fitted with heating elements, fiberglass insulation and shield. Interior fitted with 1" drain at one end. Drain nipple supplied with gate valve. 1" high perforated stainless steel bottom strainer plate(s) provided. Condensing unit mounted on corrosion resistant framework, suspended below unit body.

**CONTROLS:** Controls prewired to junction box mounted on separate stainless steel panel for field installation in counter front. Connections to heating elements to be located outside of heated zone to avoid wiring deterioration. Hard wire connection required for hot food well operation.

**ORIGIN OF MANUFACTURE:** Designed and manufactured in the United States.

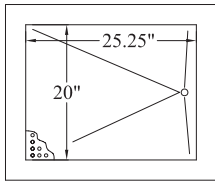
Drop-in self-contained, cold pan / heated food well unit. Model 9580-3A shown.



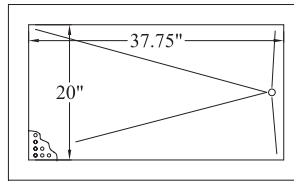
### OPTIONS/ACCESSORIES:

- Adaptor bars
- Remote on/off switch
- Extended thermostatic lead
- Auto water fill

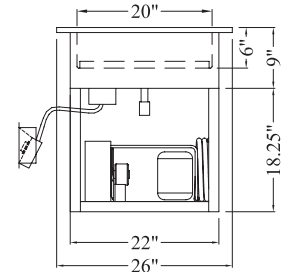
For use with ice. Provided with cooling system to reduce ice usage.



9580-2A

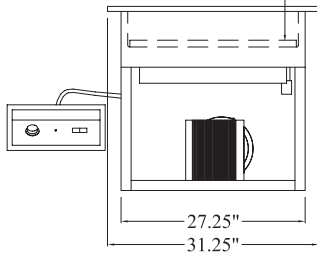


9580-3A

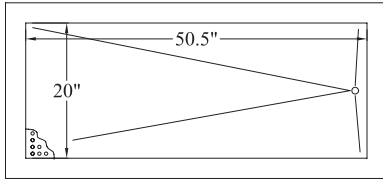
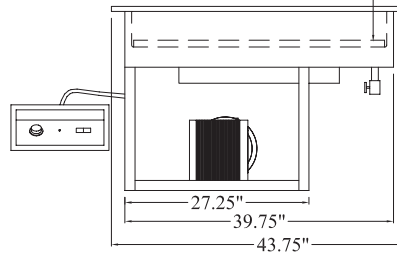


SIDE VIEW

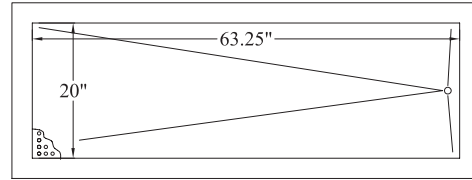
1" HIGH PERFORATED S/S BOTTOM



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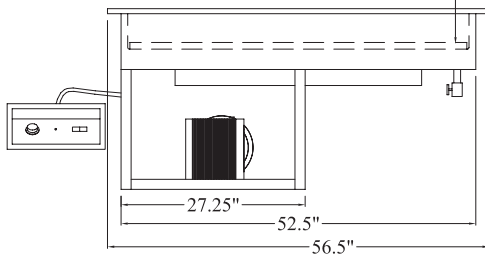


9580-4A

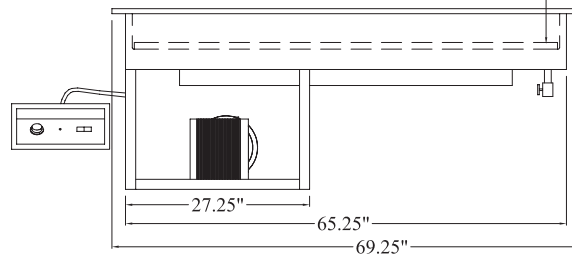


9580-5A

1" HIGH PERFORATED S/S BOTTOM



1" HIGH PERFORATED S/S BOTTOM



Model	Length	Depth	12"x20" Pan Cap.	Cut Out Size		No. of Elements	Watts	H.P.	Amps/ 60/1 PH			Ship Wt.
				Unit	Control panel				120V(Refrig)	208V (Heated)	240V (Heated)	
9580-2A	31 1/8"	26"	2	27 3/4" x 22 1/2"	14"x 6"	1	1100	1/4	5.3	5.3	4.5	110
9580-3A	43 5/8"	26"	3	40 1/4" x 22 1/2"	14"x 6"	2	2200	1.4	5.3	10.6	9.2	135
9580-4A	56 1/2"	26"	4	53" x 22 1/2"	14"x 6"	3	3300	1/4	5.3	15.9	13.8	160
9580-5A	69 1/4"	26"	5	65 3/4" x 22 1/2"	14"x 6"	4	4400	1/4	5.3	21.2	18.3	185