

Avantco BM-12RH Bottom Mount Drop-In Full Size Hot Food Well with Round Inside Corners and Drain - 240V, 1,600W

Item #177BM12RH



Technical Data

Width	13 13/16 Inches
Depth	21 3/4 Inches
Height	8 3/8 Inches
Control Cutout Width	5 3/4 Inches
Control Width	6 7/16 Inches
Cutout Width	11 7/8 Inches
Cutout Depth	19 7/8 Inches
Control Cutout Height	6 1/4 Inches
Control Height	6 15/16 Inches
Amps	7.7 Amps

Features

- Holds hot foods at a safe serving temperature
- Durable, rugged stainless steel construction with heavy-duty hardware
- Fully insulated well with rounded inside corners
- Features thermostatic controls for consistent holding
- 1,600W of power with 240V electrical connection

Certifications



Hardwired



NSF Listed



UL Certified



Technical Data

Voltage	240 Volts
Wattage	1600 Watts
Color	Silver
Control Type	Thermostatic
Features	NSF Listed With Drain
Installation Type	Bottom Mounted
Insulated	With Insulation
Material	Stainless Steel
Number of Wells	1 Well
Pan Mounting	Flush
Plug Type	Hardwire
Power Type	Electric
Size	Full Size
Type	Food Wells

Notes & Details

Ensure your pre-heated foods are held at food-safe temperatures with this Avantco bottom mount drop-in full size hot food well. Ideal for restaurants, caterers, buffets, and cafeterias, this unit boasts a durable, rugged stainless steel construction with heavy-duty hardware, which makes it perfect for both front- and back-of-house use. This unit features a fully insulated well with rounded corners. Use this food well to hold anything from soups and vegetables to pastas and fried chicken.

This hot food well uses thermostatic controls and includes a 1/2" drain with a screen, helping to prevent food waste from entering your plumbing waste line. Plus, it's easy to install and comes with a remote control box with a 3' long cord. This food well features a 6 1/4" deep 20 1/8" x 12 3/16" well with a bottom mount, drop-in design and 1,600W of power. It requires a 240V electrical connection for operation.