Item #: 177BM12RA Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco BM-12RA Bottom Mount Drop-In Full Size Hot Food Well with Round Inside Corners and Drain - 120V, 1,500W

Item #177BM12RA

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	12.5 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
- 1,500W of power with 120V electrical connection

Certifications

Hardwired **Certified by NSF** **UL Certified**

Avantco Equipment

Technical Data

Phase	1 Phase
Voltage	120 Volts
Wattage	1500 Watts
Color	Silver
Control Type	Thermostatic
Features	NSF Certified UL Certified 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 1,500W of power. It requires a 120V electrical connection for operation.