



ChefPro Series 6 Pan Full Size, Drop-In Hot Food Well with Thermostatic Controls, 208-240V
(Model: CPHFW6P)



★★★★★ (4.7/5)

Buy Now

WARRANTY

SPECIAL FEATURES

- ✓ **Six-Well Capacity**
Six individual wells support simultaneous hot food holding in restaurants, buffets, and cafeteria service areas.
- ✓ **Stainless Construction**
Stainless steel material supports durability and routine use in commercial kitchens.
- ✓ **Electric Operation**
The 6000W, 240V, 1-phase configuration supports continuous heating in commercial foodservice environments.
- ✓ **Thermostatic Controls**
Thermostatic control allows adjustable heat within the 136°F to 194°F range for various menu items.
- ✓ **Drop-In Installation**
The drop-in format integrates into counters with cutout dimensions of 82.43" x 24.87" x 4.5".
- ✓ **Certified Performance**
UL and NSF listings support regulated commercial kitchen applications, and it includes a 1-year limited warranty.



PRODUCT OVERVIEW

The ChefPro Series 6 Pan Drop-In Hot Food Well with Thermostatic Controls is a full-size drop-in heating unit designed for buffets, cafeterias, catering lines, and commercial kitchens that require heated food holding across multiple pans. It features six wells, supporting organized hot food service in high-volume environments.

Constructed from stainless steel in a silver finish, the unit is built for routine heating tasks in commercial foodservice. The design includes insulation, supporting stable heat retention within the wells during operation. This model installs as a drop-in unit, suitable for permanent or built-in counter applications. This food well uses a NEMA 6-20P plug and includes a 6 ft power cord for connection to compatible electrical outlets.

The hot food well operates on 240V, 1-phase, 60 Hz power with a 6000-watt heating output, aligning with commercial electric service requirements. It uses thermostatic controls, allowing adjustable heating within a 136°F to 194°F temperature range. Control panel dimensions include a 21.12" width, 3.37" depth, and 4.12" height, providing a defined installation area. A 0.75" drain size supports liquid removal during maintenance and cleaning in foodservice environments.

The unit measures 83.43" (W) x 25.87" (D) x 14.75" (H) and requires a cutout opening of 82.43" (W) x 24.87" (D) x 4.5" (H) for installation. It is UL Certified and NSF Listed, supporting use in regulated commercial settings. The unit includes a 1-year limited warranty by the manufacturer.

CERTIFICATIONS

UL Certified

NSF Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Phase	1 Phase	Control Type	Thermostatic
Installation Type	Drop In	Insulated	With Insulation
Material	Stainless Steel	Number of Wells	6 Wells
Plug Type	NEMA 6-20P	Size	Full Size
Power Type	Electric	Type	Food Wells
Series	ChefPro Series	Selling Unit	1/Each
Included	1 Year limited Warranty	Product Width	83.43 inch
Product Depth	25.87 inch	Product Height	14.75 inch
Country of Origin	China	Power Cord Length	6 foot
Cutout Depth (in)	24.87 in	Cutout Height (in)	4.5 in



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Cutout Width (in)	82.43 in	Control Depth	3.37 in
Control Width	21.12 in	Control Height	4.12 in
Amps	14.4 ampere	Wattage	6000 watt
Color	Silver	Drain Size	0.75 inch
Temperature Range	136 to 194° F	Hertz	60 hertz
Voltage	240 volt		

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SALES & SUPPORT
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