



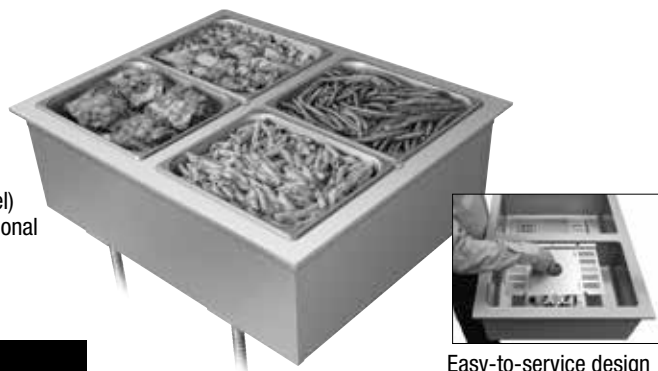
CANADIAN FOODSERVICE EQUIPMENT - SUPPLEMENTAL PRICE LIST

Drop-In Modular/ Ganged Dry Heated Wells

The Hatco Modular/Ganged Dry Heated Wells are full-size units that are grouped together in a modular fashion to provide customers with a complete heated food offering within one piece of equipment for a clean integrated look. Unlike traditional steam tables, this unit provides dry convected heat and is specifically designed to obtain the most accurate and consistent holding temperatures. Also offers increased design flexibility and reduced installation costs due to the lack of plumbing restrictions.

- Full-size, insulated dry wells available in 1- to 6-ganged units
- Features compact individual thermostatic controls for each well and a separate On/Off switch to retain settings
- Uniform convected air flow consistently surrounds the food pan for efficient heat transfer
- Easy-to-service design for quick replacement or service of elements
- 3/4" NTP brass drain provides easy cleanup should any food spills occur, and provides additional protection to the motor and fan from any liquids that might accumulate in the well
- 6' (1829 mm) conduit is standard for convenient placement of controls

DHWBI-2
with accessory (hotel)
food pans and additional
pan support bars



Easy-to-service design
for quick access to the
components from the top

DROP-IN MODULAR/GANGED DRY HEATED WELLS

Model	Dimensions (W x D x H)	Watts	Ship Weight†	List Price
DHWBI-1	15½" x 23⅝" x 12⅞"	960	123 lbs.	\$2683
DHWBI-2	29½" x 23⅝" x 12⅞"	1920	141 lbs.	4569
DHWBI-3	43½" x 23⅝" x 12⅞"	2880	159 lbs.	6456
DHWBI-4	57½" x 23⅝" x 12⅞"	3840	177 lbs.	8343
DHWBI-5	71½" x 23⅝" x 12⅞"	4800	195 lbs.	10229
DHWBI-6	85½" x 23⅝" x 12⅞"	5760	213 lbs.	12116

† Shipping weights are approximate.

Voltage: DHWBI-1, -2, -3: 120V DHWBI-2, -3, -4, -5, -6: 120/208-240V, single phase only.

Models Shipped with: EZ locking hardware for installation, electronic temperature control, baffles and stainless steel bezel.



DHWBI-1

ONE YEAR, ON-SITE PARTS AND LABOR WARRANTY PLUS ONE ADDITIONAL YEARS PARTS-ONLY WARRANTY ON THE METAL SHEATHED HEATING ELEMENTS.

OPTIONS (available at time of purchase only)

DHWBI-CORD	Attached Cord and Plug for DHWBI-1, -2, -3, -4 only (Single Phase/Single Control Box only)	\$133
OS-BEZEL	27" D Bezel for Modular unit to match Hatco CWB models in a countertop display	No Charge

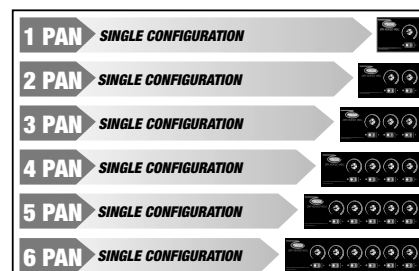
DROP-IN MODULAR/GANGED DRY HEATED WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width▼	Minimum Depth	Maximum Depth
DHWBI-1	14⅞"	14⅜"	22¼"	22½"
DHWBI-2	28⅞"	28⅜"	22¼"	22½"
DHWBI-3	42⅞"	42⅜"	22¼"	22½"
DHWBI-4	56⅞"	56⅜"	22¼"	22½"
DHWBI-5	70⅞"	70⅜"	22¼"	22½"
DHWBI-6	84⅞"	84⅜"	22¼"	22½"

▼ Add ⅞" to Maximum Width when using EZ locking mount.

FOR ACCESSORIES – SEE CURRENT PRICE LIST

Modular/Ganged Dry Heated Wells Controls





Wall Mounted Thermo-Finisher®

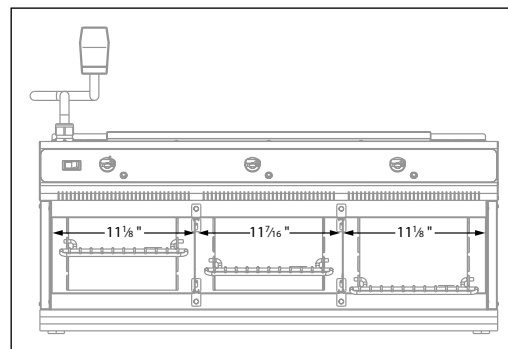
Hatco's wall mountable Thermo-Finisher® is a three bay unit with on-demand plate activated technology. It rapidly heats or thermalizes a range of food products. Dividers between the bays may be removed so a larger pan can be placed across two bays.



TFWM36-3900

- The NEW TFWM36 models are 6.37" (162 mm) shorter in width, to accommodate smaller spaces
- Plate height and heat intensity is adjustable
- Heating elements are 9" round ribbon elements

- Includes wall mounting brackets
- Stainless steel dividers are removable
- Quick and easy for any staff member to operate



WALL MOUNTED THERMO-FINISHER bay dimensions (shown with optional cord)

FOOD FINISHERS - WALL MOUNTED

Model	Elements	Dimensions W x D x H	Voltage	Watts		Phase	Ship Weight*	List Price
				208V	240V			
TFWM36-3900	3 Upper/0 Lower	35 7/8" x 18 3/4" x 16 5/8"	208 or 240	7200	7500	1 or 3	165 lbs.	\$6719
TFWM36-3939	3 Upper/3 Lower	35 7/8" x 18 3/4" x 16 5/8"	208 or 240	15000	144000	3 or 3	170 lbs.	8124

* Shipping weight includes packaging and are approximate.

All Wall Mounted Food Finisher Models Feature:

Cavity Openings: Left: 11 1/8"W x 15"D x 6 3/8"H.

Middle: 11 1/8"W x 15"D x 6 3/8"H.

Right: 11 1/8"W x 15"D x 6 3/8"H.

Power Location: Top left side, near center.

ONE YEAR ON-SITE PARTS AND LABOR WARRANTY.

OPTIONS (available at time of purchase only)

Designer Color Side Panels – Non-standard colors are non-returnable – Warm Red standard

BLACK	Black	No Charge
SS	Stainless Steel	No Charge
TFWM-1-CORD	Single phase 50 amp cord and plug for TFWM-3900 model only (NEMA 6-50P)	\$168
TFWM-3-CORD	Three phase 30 amp cord and plug for TFWM-3900 model only (NEMA L15-30P)	135

FOOD PANS AND TRIVETS – PAGE 192 OF PRICE LIST

COLORS AND FINISHES – INSIDE BACK COVER OF PRICE LIST

