



Drop-In Modular/Ganged Dry Slim Heated Wells

Models: DHWBI-S2, -S3, -S4

The Hatco Modular/Ganged Slim Dry Heated Wells are full-size units that are grouped together in a modular fashion but placed lengthwise. This provides customers with a complete heated food offering within easy reach, regardless of the sneeze guards. 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.

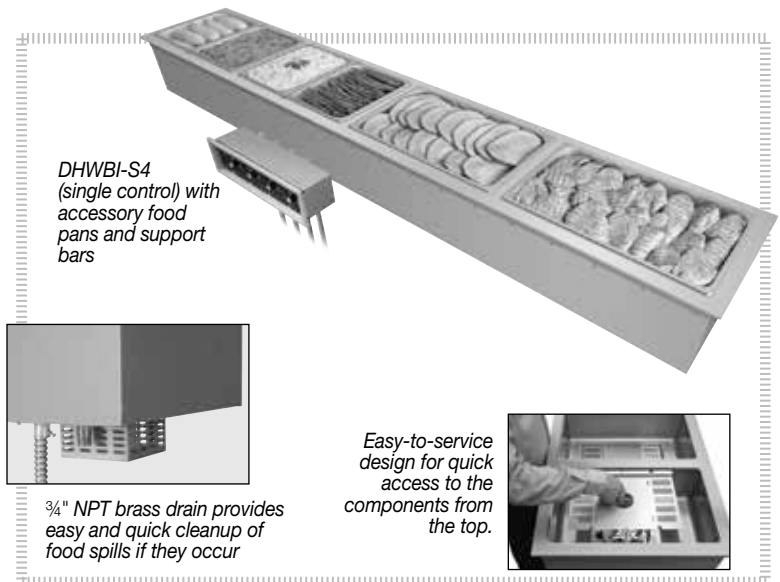
Standard features

- Full-size, insulated dry wells available in 2- to 4-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
- $\frac{3}{4}$ " NPT brass drain provides easy cleanup should any food spills occur – 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

Project _____

Item # _____

Quantity _____



DHWBI-S4
(single control) with
accessory food
pans and support
bars

$\frac{3}{4}$ " NPT brass drain provides
easy and quick cleanup of
food spills if they occur

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

Options (available at time of purchase only)

- ☐ Attached Cord and Plug for DHWBI-S2, -S3, -S4 only
(Single Phase/Single Control Box only, not for Export voltages)
- ☐ 18.94" D (481 mm) Bezel for Modular unit to match Hatco Refrigerated Slim Drop-In models in a countertop display

Accessories

Rectangular Full-Size Stainless Steel Food Pans:

- ☐ Third-Size (2.5" [64 mm] H) ☐ Half-Size (2.5" [64 mm] H)
- ☐ Full-Size (2.5" [64 mm] H) ☐ Full-Size (4" [101 mm] H)
- ☐ Full-Size (6" [152 mm] H)

Round Food Pans:

- ☐ 4-Quart (4 Liter) ☐ 7-Quart (7-Liter)

Hinged Lid for Round Pans:

- ☐ 4-Quart (4 Liter) ☐ 7-Quart (7-Liter)

Notched Lid for Round Pans:

- ☐ 4-Quart (4 Liter) ☐ 7-Quart (7-Liter)

Stainless Steel Wire Trivets:

- ☐ Half-Size ☐ Full-Size

Adapter to Convert Warmers to hold Round Pans:

- ☐ Holds two 4-Quart (4-Liter) Rounds
- ☐ Holds two 7-Quart (7-Liter) Rounds

Support Bars (HWBGM series):

- ☐ 12" (305 mm) ☐ 20" (508 mm)



HATCO CORPORATION

(800) 558-0607 | (414) 671-6350

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Ordering Instructions *(Please specify the following with each order)*

1. Desired Voltage:

DHWBI-S2, -S3, -S4: 120V
DHWBI-S2, -S3, -S4: 120/208-240V

2. Number of Modular/Ganged Heated Wells Required:

2-, 3-, 4-pan

NOTE: Modular/Ganged units are only offered as rectangular, full-size (12" x 20" [305 x 508 mm])

3. Bezel

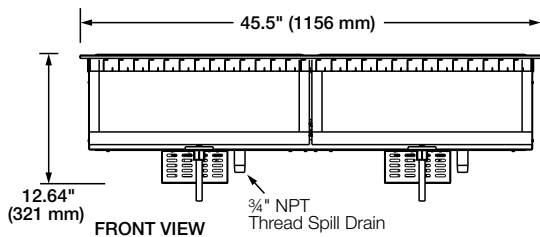
- A. Standard: 15.625" (397 mm)
- B. Oversized: allows a 18.94" (481 mm) deep bezel to match Hatco Refrigerated Slim Drop-In Wells in a countertop display

4. Control:

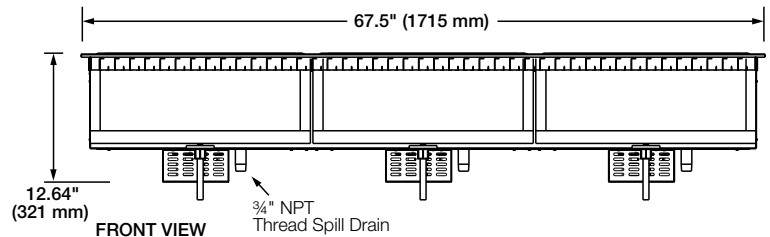
7. Control:

- A. Single control box (standard on all units)
- B. Split controls boxes (optional on 4-pan units, not available in Canada)

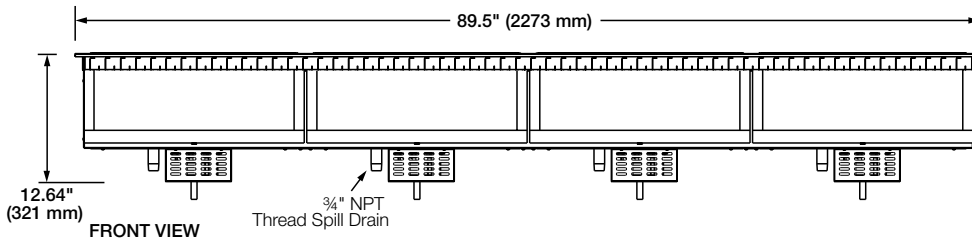
DHWBI-S2



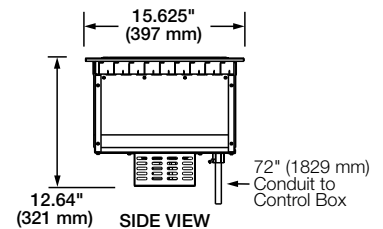
DHWBI-S3



DHWBI-S4



All Side Views



Built-In Modular/Ganged Dry Slim Heated Wells Countertop Cutouts

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
DHWBI-S2	43.926" (1116 mm)	44.176" (1122 mm)	14.016" (357 mm)	14.266" (362 mm)
DHWBI-S3	65.926" (1675 mm)	66.176" (1680 mm)		
DHWBI-S4	87.926" (2234 mm)	88.176" (2239 mm)		

▼ Add 1/16" (2 mm) to Maximum Width when using EZ locking mount.

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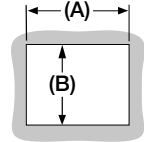
Drop-In Modular/Ganged Dry Slim Heated Wells

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Cutout Dimensions for Control Box

Model	All Heights (B)	Single Configuration	Split Configuration [▲]	
		Widths (A)	Left Control (A)	Right Control (A)
DHWBI-S2	4.698" (119 mm)	10.313" (262 mm)	Not Available	Not Available
DHWBI-S3		14.313" (364 mm)		
DHWBI-S4		18.313" (364 mm)		
DHWBI-S4			10.313" (262 mm)	10.313" (262 mm)

Control Box Opening
(Single control shown)



[▲] Not available in Canada.

SPECIFICATIONS

Drop-In Modular/Ganged Dry Slim Heated Wells with Single Controls

* Shipping weights are approximate and includes packaging.

Model	Dimensions (Width x Depth x Height)	Volts Single Phase	Standard Single Control Box				Ship Weight*
			Watts	Amps	Optional Plug	Control Box Configuration	
DHWBI-S2	45.5" x 15.625" x 12.64" (1156 x 397 x 321 mm)	120	1920	16.0	NEMA 5-20P		141 lbs. (64 kg)
		120/208-240		8.0	NEMA L14-20P		
DHWBI-S3	67.5" x 15.625" x 12.64" (1715 x 397 x 321 mm)	120	2880	24.0	NEMA 5-30P		159 lbs. (72 kg)
		120/208-240		16.0	NEMA L14-20P		
DHWBI-S4	89.5" x 15.625" x 12.64" (2273 x 397 x 321 mm)	120/208-240	3840	16.0	NEMA L14-20P		177 lbs. (80 kg)

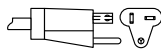
Drop-In Modular/Ganged Dry Slim Heated Wells with Split Controls

Model	Dimensions (Width x Depth x Height)	Volts Single Phase	Optional Split Control Boxes			Ship Weight*
			Watts (per Control Box)	Amps (per Control Box)	Control Box Configuration	
DHWBI-S4	89.5" x 15.625" x 12.64" (2273 x 397 x 321 mm)	120	2 POS: 1920W 2 POS: 1920W	2 POS: 16A 2 POS: 16A	(Not available in Canada)	177 lbs. (80 kg)
		120/208-240	2 POS: 1920W 2 POS: 1920W	2 POS: 8A 2 POS: 8A		

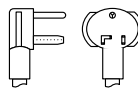
PLUG CONFIGURATIONS

Please refer to electrical specification chart.

NEMA 5-20P



NEMA 5-30P



NEMA L14-20P



PRODUCT SPECS

Drop-In Modular/Ganged Dry Slim Heated Wells

The Modular Ganged Dry Slim Heated Well shall be a Modelas manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Modular/Ganged Dry Slim Well shall be rated atwatts,volts, and be.... inches (millimeters) in overall width and beinches (millimeters) in overall depth. It shall consist of stainless and aluminized steel housing with a metal sheathed

heating coil, fan, fan motor, baffles, EZ locking hardware for installation, stainless bezel, and an electronic temperature control.

Warranty consists of 24/7 parts and service assistance (US and Canada only).

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