

Wells

Cafeterias • Buffets
Convenience Stores • Supermarkets & Delis
Restaurants & Cafés • Clubs & Bars

NEW



SWC-11QT with accessory pan and lid *pg. 16*



HW-43 with accessory pan support bars (food pans, ladles and lids not available) *pg. 19*



IWB-6 with accessory food pan with two **HL5-60** (sneeze guards and bowls not available) *pg. 22*

NEW



CWBP-6 with accessory food pans *pg. 26*



CWB-S4 with optional **CWB-S4SLANT**, accessory pan support bars and food pans *pg. 30*

NEW



FTBP-2 with accessory food pans *pg. 36*



FTB-3 with accessory sheet pans *pg. 38*



HWBI-3 with accessory heated well covers (one **1COVFUL-GGRAN** and one **2COVFUL-GGRAN**) *pg. 43, 47*

NEW



IWELB-FUL-A Drop-In Induction Dry Well with accessory food pans *pg. 210*

SEE IN INDUCTION SECTION

Drop-In Modular/Ganged Dry Heated Wells Ordering Instructions

Cutaway of **DHWBI-2**
with accessory food pans and
pan support bars

Full-size Heated Dry Well compartments
can house a variety of pans – full-size, half-
size or third-size – so that a variety of food
products can be showcased

Thicker steel construction means
Hatco Dry Heated Wells will last longer
under the rigorous wear and tear of the
foodservice industry

Insulated well
cavities ensure
energy efficiency

Compact controls feature
independent digital
thermostatic controls
for each well

Uniform convected
air flow consistently
surrounds the food
pan for efficient
heat transfer

¾" brass drain to provide easy cleanup
should any spill occur – provides
additional protection to the motor
and fan from any liquids that might
accumulate in the well



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

Please specify the following with each order:

- Desired Voltage** (single phase):
DHWBI-1, -2, -3: 120V (single controls only)
DHWBI-2, -3: 120/208-240V (single controls only)
DHWBI-4, -5, -6: 120/208-240V (single or
split controls)
- Number of Modular/Ganged
Dry Heated Wells Required:**
Standard Configuration: 1-, 2-, 3-, 4-, 5- or 6-pan as
rectangular, full-size (12" x 20")
- Agency:**
A. UL, C-UL
B. UL-EPH (sanitary listing)

4. Control:

- Single Control Box (standard on all units)
- Split Controls Boxes (optional on 4-, 5-, 6-pan
ganged units, not available in Canada)

Options

- Bezel:**
A. Standard: 23⅝"
B. Oversized: 27" allows a deep bezel to match
Hatco's Refrigerated Drop-In Wells in
a counterop display
C. Factory installed gasket (see pg. 13)
- Attached Cord and Plug:**
DHWBI-1, -2, -3, -4

Accessories for Modular/Ganged Heated Wells

- Pan Support Bars:** 12" or 20"
- Adapters** to convert Modular/Ganged units to hold
4- or 7-quart round pans
- Stainless Steel Pans:**
A. Third-size (12¾"W x 6⅞"D x 2½"H)
B. Half-size (12¾"W x 10⅜"D x 2½"H)
C. Full-size at 2½" deep (12¾"W x 20¾"D x 2½"H)
D. Full-size at 4" deep (12¾"W x 20¾"D x 4"H)
E. Full-size at 6" deep (12¾"W x 20¾"D x 6"H)

ACCESSORIES – PAGES 58-59

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

Model	Minimum Width	Maximum Width↔	Minimum Depth	Maximum Depth
DHWBI-1	14⅞"	14⅞"	22¼"	22½"
DHWBI-2	28⅞"	28⅞"	22¼"	22½"
DHWBI-3	42⅞"	42⅞"	22¼"	22½"
DHWBI-4	56⅞"	56⅞"	22¼"	22½"
DHWBI-5	70⅞"	70⅞"	22¼"	22½"
DHWBI-6	84⅞"	84⅞"	22¼"	22½"

↔ Add ⅛" to Maximum Width when using EZ locking mount.

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



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

- Easy-to-service design for quick replacement or service of elements
- ¾" NPT (National Pipe Thread) 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' conduit is standard for convenient placement of controls

DHWBI-1



DROP-IN MODULAR/GANGED DRY HEATED WELLS

Model	Dimensions (W x D x H)	Single Control Voltage	Split Control Voltage	Watts	Approx. Ship Weight
DHWBI-1	15½" x 23⅝" x 12⅞"	120V,	—	960	40 lbs.
DHWBI-2	29½" x 23⅝" x 12⅞"	120, 120/208-240	—	1920	98 lbs.
DHWBI-3	43½" x 23⅝" x 12⅞"	120, 120/208-240	—	2880	121 lbs.
DHWBI-4	57½" x 23⅝" x 12⅞"	120/208-240	120, 120/208-240	3840	164 lbs.
DHWBI-5	71½" x 23⅝" x 12⅞"	120/208-240	120	4804	196 lbs.
DHWBI-6	85½" x 23⅝" x 12⅞"	120/208-240	120, 120/208-240	4800	233 lbs.

All Drop-In Modular/Ganged Dry Heated Well Models Feature:

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

OPTIONS (available at time of purchase only)

Attached Cord and Plug for DHWBI-1, -2, -3, -4, single control and single phase only:

DHWBI-1 (120V is NEMA-5-15P)

DHWBI-2 (120V is NEMA-5-20P and 120/208-240V is NEMA L14-20P)

DHWBI-3 (120V is NEMA-5-30P and 120/208-240V is NEMA L14-20P)

DHWBI-4 (120/208-240V is NEMA L14-20P)

Attached Cords and Plugs for the following single phase / split control models only*:

DHWBI-4 (120V are two NEMA 5-20P and 120/208-240V are two NEMA L14-20P)

DHWBI-5 (120V are one NEMA 5-20P / one NEMA 5-30P and

120/208-240V are two NEMA L14-20P)

DHWBI-6 (120V are two NEMA 5-30P and 120/208-240V are two NEMA L14-20P)

27" D Bezel for Modular unit to match

Hatco CWB models in a countertop display

Gasket Options –

BEZELGASKET-1 Factory installed for DHWBI-1

BEZELGASKET-2 Factory installed for DHWBI-2

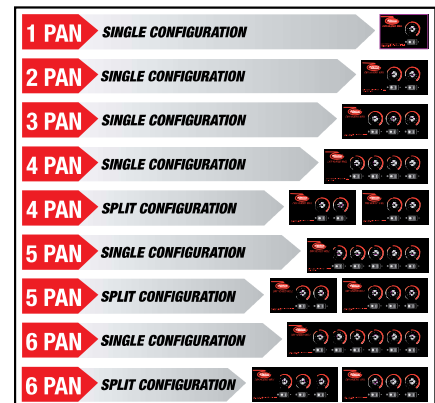
BEZELGASKET-3 Factory installed for DHWBI-3

BEZELGASKET-4 Factory installed for DHWBI-4

BEZELGASKET-5 Factory installed for DHWBI-5

BEZELGASKET-6 Factory installed for DHWBI-6

Modular/Ganged Dry Heated Wells Controls*



* 4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at time of order (for Canada, split control boxes not available).

NEW DHWBI-CORD

OS-BEZEL27

* Split Control configurations are not available in Canada

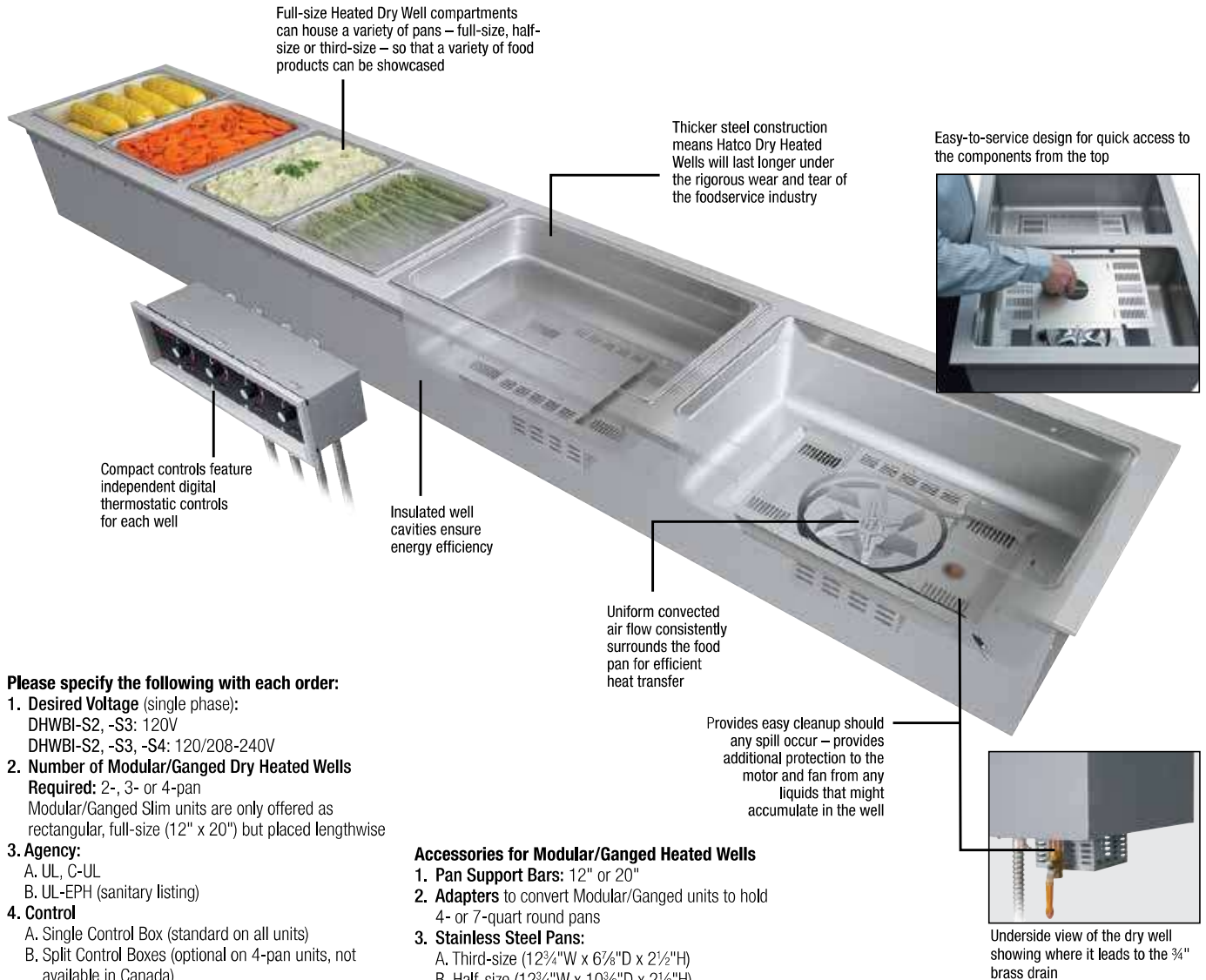


COUNTERTOP CUT-OUT DIMENSIONS – PAGE 12
ADDITIONAL ACCESSORIES – PAGES 58-59

Drop-In Modular/Ganged Dry Slim Heated Wells Ordering Instructions

Cutaway of **DHWBI-S4**
with accessory food pans and
pan support bars

Wells



Please specify the following with each order:

- Desired Voltage** (single phase):
DHWBI-S2, -S3: 120V
DHWBI-S2, -S3, -S4: 120/208-240V
- Number of Modular/Ganged Dry Heated Wells**
Required: 2-, 3- or 4-pan
Modular/Ganged Slim units are only offered as rectangular, full-size (12" x 20") but placed lengthwise
- Agency:**
A. UL, C-UL
B. UL-EPH (sanitary listing)
- Control**
A. Single Control Box (standard on all units)
B. Split Control Boxes (optional on 4-pan units, not available in Canada)

Options

- Bezel:**
A. Standard: 15⁵/₈"
B. Oversized: 19" allows a deep bezel to match Hatco's Refrigerated Slim Drop-In Wells in a counterop display
C. Factory installed gasket (see pg. 15)
- Attached cord and plug:**
DHWBI-S2, -S3, -S4

Accessories for Modular/Ganged Heated Wells

- Pan Support Bars:** 12" or 20"
- Adapters** to convert Modular/Ganged units to hold 4- or 7-quart round pans
- Stainless Steel Pans:**
A. Third-size (12³/₄"W x 6⁷/₈"D x 2¹/₂"H)
B. Half-size (12³/₄"W x 10³/₈"D x 2¹/₂"H)
C. Full-size at 2¹/₂" deep (12³/₄"W x 20³/₄"D x 2¹/₂"H)
D. Full-size at 4" deep (12³/₄"W x 20³/₄"D x 4"H)
E. Full-size at 6" deep (12³/₄"W x 20³/₄"D x 6"H)

ACCESSORIES – PAGES 58-59

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

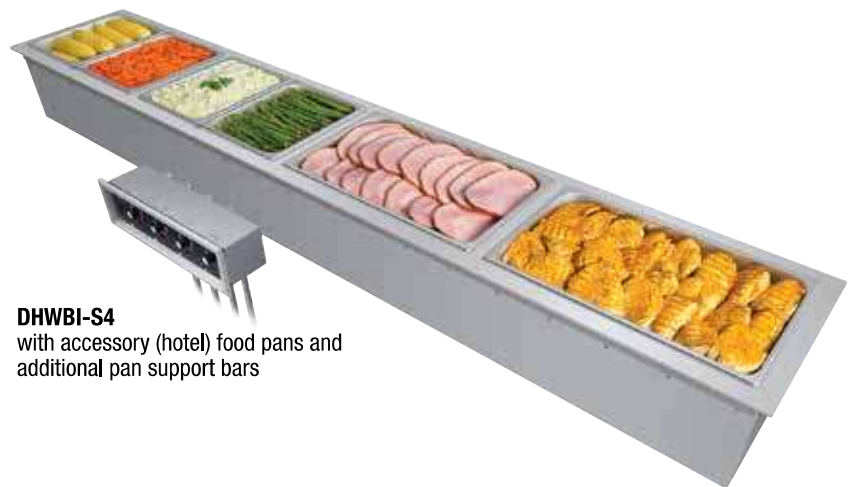
Model	Minimum Width	Maximum Width**	Minimum Depth	Maximum Depth
DHWBI-S2	43 ¹⁵ / ₁₆ "	44 ³ / ₁₆ "	14 ¹ / ₃₂ "	14 ⁹ / ₃₂ "
DHWBI-S3	65 ¹⁵ / ₁₆ "	66 ³ / ₁₆ "	14 ¹ / ₃₂ "	14 ⁹ / ₃₂ "
DHWBI-S4	87 ¹⁵ / ₁₆ "	88 ³ / ₁₆ "	14 ¹ / ₃₂ "	14 ⁹ / ₃₂ "

** Add 1/16" to Maximum Width when using EZ locking mount.

Drop-In Modular/ Ganged Dry Slim Heated Wells

The Hatco Modular/Ganged Dry Slim 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. 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 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
- ¾" NPT (National Pipe Thread) 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' conduit is standard for convenient placement of controls



DHWBI-S4
with accessory (hotel) food pans and
additional pan support bars

DROP-IN MODULAR/GANGED DRY SLIM HEATED WELLS

Model	Dimensions (W x D x H)	Single Control Voltage	Split Control Voltage	Watts	Approx. Ship Weight
DHWBI-S2	45½" x 15⅝" x 12⅞"	120V, 120/208-240	—	1920	94 lbs.
DHWBI-S3	67½" x 15⅝" x 12⅞"	120V, 120/208-240	—	2880	146 lbs.
DHWBI-S4	89½" x 15⅝" x 12⅞"	120/208-240	120V, 120/208-240	3840	177 lbs.

All Drop-In Modular/Ganged Dry Slim Heated Well Models Feature:

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

OPTIONS (available at time of purchase only)

Attached Cord and Plug for single control and single phase only:
DHWBI-S2 (120V is NEMA-5-20P and 120/208-240V is NEMA L14-20P)
DHWBI-S3 (120V is NEMA-5-30P and 120/208-240V is NEMA L14-20P)
DHWBI-S4 (120/208-240V is NEMA L14-20P)

For Split Control Configurations:
Attached Cords and Plugs for the following single phase / split control models only*:

DHWBI-S4 (120V are two NEMA 5-20P and 120/208-240V are two NEMA L14-20P)

DHWBI-CORD

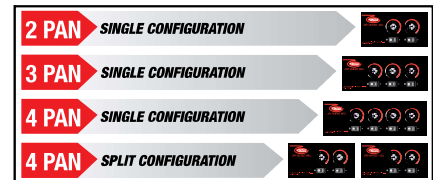
19" D Bezel for Modular unit to match Hatco CWB Slim models in a countertop display

OS-BEZEL19

Gasket Options –

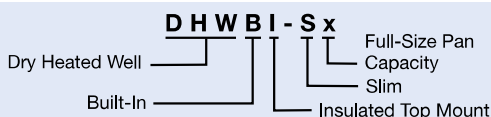
BEZELGASKET-2	Factory installed for DHWBI-S2
BEZELGASKET-3	Factory installed for DHWBI-S3
BEZELGASKET-4	Factory installed for DHWBI-S4

Modular/Ganged Dry Heated Wells Controls*



*4-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at time of order (for Canada, split control boxes not available).

* Split Control configurations are not available in Canada



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 14
ADDITIONAL ACCESSORIES – PAGES 58-59

Dry Soup Wells

Hatco's Dry Soup Wells offer a plumbing-free solution for rethermalizing or holding food at safe temperatures. Both the built-in and countertop units offer the same intuitive user interface, four customizable presets and six preset temperatures to make the Dry Soup Well a simple and effective solution.

- Gentle, even heating without the need for water
- Features an intuitive, interactive user interface
- Adjustable stir timers indicate when its time to stir
- Automatically transfers from rethermalization to hold
- Features a screen lock to keep anyone else from tampering with the controls
- Includes pan with hinged lid



SWB-7QT



SWB-11QT


SWC-11QT
in Clear Coat

SWC-7QT
in Bold Black

DRY SOUP WELLS

Model	Item #	Color	Dimensions [^] (W x H)	Voltage	Watts	Amps	Plug	Ship Weight [*]
Countertop								
SWC-7QT	SWC7QTC515	Clear Coat	12 ³ / ₈ " x 11 ¹ / ₂ "	120	425	3.5	NEMA 5-15P	14 lbs.
SWC-7QT	SWC7QTB515	Bold Black	12 ³ / ₈ " x 11 ¹ / ₂ "	120	425	3.5	NEMA 5-15P	14 lbs.
SWC-11QT	SWC11QTC515	Clear Coat	14 ² / ₅ " x 11 ¹ / ₂ "	120	675	5.6	NEMA 5-15P	17 lbs.
SWC-11QT	SWC11QTB515	Bold Black	14 ² / ₅ " x 11 ¹ / ₂ "	120	675	5.6	NEMA 5-15P	17 lbs.
Built-In								
SWB-7QT	SWB7QT515	None	12 ³ / ₈ " x 10 ³ / ₈ "	120	425	3.5	NEMA 5-15P	14 lbs.
SWB-11QT	SWB11QT515	None	10 ³ / ₈ " x 10 ³ / ₈ "	120	675	5.6	NEMA 5-15P	17 lbs.

* Shipping weight includes packaging.

[^] Dimensions only include the unit without the pan and lid.

All Dry Soup Well Models Feature:

Cord Location: Rear right bottom

ACCESSORIES (available for purchase at any time)

Pans –

7QT-PAN 7-Quart Round Pan

11QT-PAN 11-Quart Round Pan

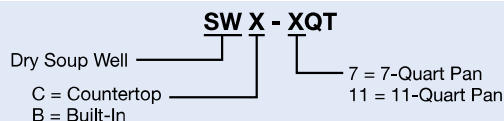
Lids –

7QT-LID 7-Quart Round, Hinged and Notched Lid

7QT-LID-1 7-Quart Round, Notched, Solid Lid

11QT-LID 11-Quart Round, Hinged and Notched Lid

11QT-LID-1 11-Quart Round, Notched, Solid Lid



Round Heated Wells

The multipurpose dry Heated Well from Hatco offers the flexibility of foodwarmers, soup kettles, Bain-Marie heaters, steamers and pasta cookers all in one! With a range of temperature settings, this unit can boil pasta and soup noodles, steam dim sum and warm and hold soups, curry, gravies and toppings at safe serving temperatures.

- Three temperature setpoints from 122°F to 212°F for warming, steaming and boiling
- Low power mode allows energy efficiency
- Single built-in model available (one 11-quart round pan)
- Freestanding units available as a single (one 11-quart round pan) or dual model (two 11-quart round pans) with individually-controlled pans



RHW-1B includes one RHW pan, lid and remote control (ladle not included)



RHW-1 includes one RHW pan and lid



RHW-2 includes two RHW pans and lids (lids not shown)

FREESTANDING ROUND HEATED WELLS

Model	Dimensions W x D x H	kW	Voltage Single Phase	Plug	Approx. Ship Weight
RHW-1	14 $\frac{1}{8}$ " x 13" x 14"	1.3	120	NEMA 5-15P	20 lbs.
RHW-2	24 $\frac{7}{8}$ " x 13" x 14"	2.0-2.7	208-240	NEMA 6-15P	36 lbs.

All Freestanding Round Models Feature:

Liquid Capacity: RHW-1: 11-quart round pan (actual pan capacity: 6 $\frac{1}{4}$ quarts for boiling application or 8 $\frac{1}{2}$ quarts for warming application).

RHW-2: 2 x 11-quart round pans (actual pan capacity: 2 x 6 $\frac{1}{4}$ quarts for boiling application or 2 x 8 $\frac{1}{2}$ quarts for warming application).

RHW-1 Shipped with: One food holding pan and one pan lid.

RHW-2 Shipped with: Two food holding pans and two pan lids.

Cord Location: 72" cord and plug, back of unit.

BUILT-IN ROUND HEATED WELL

Model	Dimensions W x D x H	kW	Voltage Single Phase	Plug	Approx. Ship Weight
RHW-1B	14 $\frac{3}{16}$ " x 13" x 13 $\frac{7}{16}$ "	1.3	120	NEMA 5-15P	21 lbs.

All Built-In Round Models Feature:

Liquid Capacity: 11-quart round pan (actual pan capacity: 6 $\frac{1}{4}$ quarts for boiling application or 8 $\frac{1}{2}$ quarts for warming application).

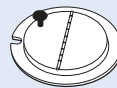
RHW-1B Shipped with: One food holding pan, one pan lid and remote control.

Cord Location: 56" cable from well to control box with a 6' cord and plug located at the back of the control box.

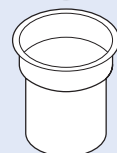
Recommended Well Cut-Out Size: 11 $\frac{13}{16}$ " diameter.

ACCESSORIES (available for purchase at any time)

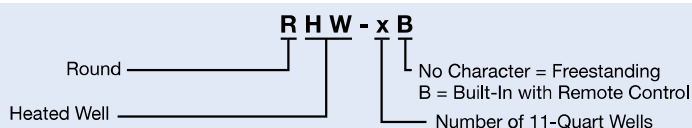
RHW-11QT-LID-HG	RHW Hinged Lid for 11-Quart Round Pan
RHW-11QT-POT	RHW 11-Quart Round Pan



RHW-11QT-LID-HG
Hinged lid for
11-quart round pan



RHW-11QT-POT
11-quart
round pan



Soup Stations

Hatco's Soup Station is designed to provide an attractive appearance while holding pre-heated soups at safe-serving temperatures – whether it's front of the house, self-serve kiosks or catering.

Heat is evenly distributed throughout the unit to hold foods at optimum temperatures, and the insulated stainless steel design provides easy maintenance and durable performance.

- Unit available to accommodate two 7-quart or two 11-quart round pans
- Stainless steel construction with insulation that provides easy maintenance and durable performance

- Infinite switch with indicator light on both ends of unit controls nearest well
- Convenient recessed handles
- Comes with 6' cord and plug attached



SW2-11QT



SW2-7QT in optional Designer color

SOUP STATIONS

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
SW2-7QT	25½" x 15¾" x 10¾"	120	750	NEMA 5-15P	34 lbs.
SW2-11QT	25½" x 15¾" x 10¾"	120	750	NEMA 5-15P	53 lbs.

All Soup Station Models Feature:

Models Shipped with: Two heating elements, indicator light, infinite switch and controls located at each end of unit.

Cord Location: Back of unit.

OPTIONS (available at time of purchase only)

Designer Color – Non-standard colors are non-returnable –

SS Base unit in Stainless Steel (standard)

BLACK Base unit in Designer Black

Upper Shelf with LED Lights – (includes a Reversible Back that fits Magnetic Graphics [not included] or reverse for a Sign Holder to insert your custom signage) –

Non-standard colors are non-returnable –

SW2-US-LED Stainless Steel (standard) – add 7/8" to depth, 16¼" to height

SW2-US-LED-BK Designer Black – add 7/8" to depth, 16¼" to height



SW2-US-LED Upper shelf with LED lights and reversible back for magnetic graphics or reverse for a sign holder to insert your custom signage

ACCESSORIES (available for purchase at any time)

Reversible Back – (fits Magnetic Graphics [not included] or reverse the back for a Sign Holder to insert your custom signage) – Non-standard colors are non-returnable –

SW2-BACK Reversible Back (with posts) in Stainless Steel, graphic not included (add 13½" to height and 7/8" to depth)

SW2-BACK-BK Reversible Back (with posts) in Designer Black, graphic not included (add 13½" to height and 7/8" to depth)

SW2-4.5RAIL

Cup rail accessory



Cup Rail –

SW2-4.5RAIL Cup Rail in Stainless Steel (add 4½" to depth)

SW2-4.5RAIL-BK Cup Rail in Designer Black (add 4½" to depth)

Magnetic Graphics (for Base and Reversible Back) –

SW2-BASEGRPHCS Magnetic Base Graphics (covers 3 sides - front and both sides of Soup Station)

SW2-BACKSGRPHC Magnetic Back Graphic (Backsplash Graphic Area: 23¼"W x 11¾"D)

SW2-BACK Reversible back (with posts) in Stainless Steel, fits magnetic graphics (not included) or reverse the back for sign holder to insert your custom signage



Reversible back with backslash shown



Reversible back with signholder shown

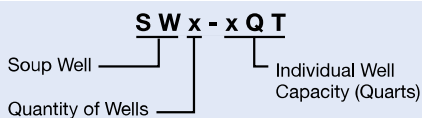


SW2-BASEGRPHCS Three magnetic base graphic accessories (covers 3 sides of base)

SW2-BACKSGRPHC Magnetic reversible back accessory



PAN AND LID ACCESSORIES – PAGE 58



Countertop Heated Wells

Providing versatility and reliability, Hatco Countertop Heated Wells hold food hot and fresh in either a wet or dry operation with an adjustable temperature control. The -FUL units can hold a full-size pan or three third-size pans, while the -43 units can hold a full-size pan with a third-size pan or four third-size pans. The HW series are hold only, while the CHW series are capable of rethermalizing a variety of foods as well as holding (cook and hold).

- Controls feature a separate lighted On/Off rocker switch and adjustable temperature dial
- May be used dry but performs best when used with water. Dry indicator light informs user to add water



HW-FUL with accessory food pans and pan support bar

- Thicker .8 mm stainless steel pan with a stainless steel housing (aluminized steel bottom)
- Pan edge offset to help keep condensation from dripping onto countertop surface

CHW-43

with accessory food pans and pan support bar (single unit holding 1 full-size pan and 1 third-size pan)



HOLD ONLY COUNTERTOPS – FULL-SIZE AND 4/3-SIZE

Model	Dimensions W x D x H	Voltage	Watts	Plug	Approx. Ship Weight
Standard Watt					
HW-FUL	14½" x 24" x 9 9/16"	120	1200	NEMA 5-15P	29 lbs.
HW-43	14½" x 31" x 9 9/16"	120	1200	NEMA 5-15P	33 lbs.

COOK & HOLD COUNTERTOPS – FULL-SIZE AND 4/3-SIZE

Model	Dimensions W x D x H	Voltage	Watts	Plug	Approx. Ship Weight
High Watt					
CHW-FUL	14½" x 24" x 10 1/8"	120	1440	NEMA 5-15P	29 lbs.
CHW-43	14½" x 31" x 10 1/8"	120	1800	NEMA 5-15P NEMA 5-20P (Canada only)	35 lbs.

All Countertop Heated Well Models Feature:

Voltage: Single phase.

Cord Location: Bottom left corner on back of unit.

Models Shipped with: Stainless steel pan, stainless steel (aluminized stainless steel bottom) housing with a metal sheathed heating element, a power On/Off switch, a temperature control, a dry unit indicator light and a 6' cord with plug attached.

ACCESSORIES (available for purchase at any time)

HW-2-7QT	Adapter to convert warmer to hold two 7-Quart Inserts (models HW-FUL, CHW-FUL only)
HW-3-4QT	Adapter to convert warmer to hold three 4-Quart Inserts (models HW-FUL, CHW-FUL only)
HW-2-11QT	Adapter to convert warmer to hold two 11-Quart Inserts (models HW-43, CHW-43 only)
HW-4-4QT	Adapter to convert warmer to hold four 4-Quart Inserts (models CHW-43, HW-FUL-43 series only)
HW12BAR	12" Pan Support for Countertop Wells
HW20BAR	20" Pan Support for Countertop Wells

ADDITIONAL PAN AND LID ACCESSORIES – PAGES 58-59

C = Cook/Rethermalizing
No Character = Hold only

CHW - x x x

Heated Well

FUL = Full-Size Pan
43 = 4/3-Size Pan

HW-4-4QT



Drop-In Hot/Cold Wells

Whether it is breakfast in the morning or a salad bar at lunch, this well incorporates the legendary Hatco quality of both the hot and cold units into one.



HCWBI-2DA shown in **hot** mode with heated pan support bars (included), designed for easier handling of food pans

- Accommodates full-size pans
- Cold Mode: Similar to Hatco's CWB Cold Well, including auto-defrost, easy serviceability, optimal insulation and efficient condenser. Includes cold mode pan supports
- Hot Mode: Utilizes the same time-tested FR2 Hydro-Heater (Bain Marie) with "free flow" technology for an efficient and safe operation with a longer life, and includes drain, auto-fill and hot mode frame for pan supports

- Simple controls for ease of use
- Adjustable set points to keep your particular food items at optimum temperatures
- Remote control box that can be mounted to a front counter for easy access (any vertical surface within approximately five feet)



HCWBI-2DA shown in **cold** mode with cold pan support bars (included) and accessory food pans

DROP-IN HOT/COLD WELLS

Model	Dimensions W x D x H	HP	Watts Hot Mode	Approx. Ship Weight
HCWBI-2DA	32" x 27" x 26 1/8"	1 1/2	3000	209 lbs.
HCWBI-3DA	45" x 27" x 26 1/8"	1 1/2	3000	241 lbs.
HCWBI-4DA	58" x 27" x 26 1/8"	1 1/2	4000	282 lbs.
HCWBI-5DA	71" x 27" x 26 1/8"	5/8	6000	351 lbs.
HCWBI-6DA	84" x 27" x 26 1/8"	5/8	6000	358 lbs.

All models utilize R-513A Refrigerant.

All Drop-In Hot/Cold Well Models Feature:

Models Shipped with: Electronic temperature control, pan support bars for full-size pans (one set each: hot and cold mode), Bain-Marie, low-water cut-off (LWCO), condensing unit, auto-defrost, sight glass, service valves and dryer. Consult factory for refrigerant specifications.

OPTIONS (available at time of purchase only)

EWG

Additional Four Year Parts Only Warranty on the Compressor (HCWBI and HCWBIR series only)

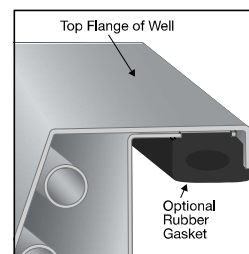
Gasket Options –

BEZELGASKET-2	Factory installed for HCWBI-, HCWBIR- and HCWBIX-2DA
BEZELGASKET-3	Factory installed for HCWBI-, HCWBIR- and HCWBIX-3DA
BEZELGASKET-4	Factory installed for HCWBI-, HCWBIR- and HCWBIX-4DA
BEZELGASKET-5	Factory installed for HCWBI-, HCWBIR- and HCWBIX-5DA
BEZELGASKET-6	Factory installed for HCWBI-, HCWBIR- and HCWBIX-6DA

ACCESSORIES (available for purchase at any time)

FR2-FLUSH	Flush Hose, Cleaning Brush, Stopper and Adapter
CWB12BAR	12" Pan Support for Drop-In Refrigerated Wells
CWB20BAR	20" Pan Support for Drop-In Refrigerated Wells

PANS AND TRIVET ACCESSORIES – PAGE 24



BEZELGASKET-2, -3, -4, -5, -6
Factory installed option (eliminates the need for silicone or other sealants)



FR2-FLUSH

DROP-IN HOT/COLD WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HCWBI-2DA	30 1/8"	31"	25 3/16"	26"
HCWBI-3DA	43 1/8"	44"	25 3/16"	26"
HCWBI-4DA	56 1/8"	57"	25 3/16"	26"
HCWBI-5DA	69 1/8"	70"	25 3/16"	26"
HCWBI-6DA	82 1/8"	83"	25 3/16"	26"

HCWBI x - x DA

Hot/Cold Well Built-In	Auto-Fill Equipped
R = w/Remote Condensing Unit	Individual Drain Equipped
X = Control Panel Only	Full-Size Pan Capacity

Support Bars
Choose the appropriate kit for HCWBI series



Remote Drop-In Hot/Cold Wells

Whether it is breakfast in the morning or a salad bar at lunch, this well incorporates the legendary quality of both the hot and cold units into one, but in a remote configuration that offers unlimited flexibility for your own particular dining design needs.

HCWBIR-2DA
with condensing unit (shipped loose) and control panel



Hot Mode: HCWBIR-2DA
shown with accessory food pans and hot mode pan supports (included), which are designed specifically for easier and safer handling of foods.

HCWBIX-2DA
with control panel



Cold Mode: HCWBIX-2DA
shown with accessory food pans and cold pan support bars. Unique angled inside wall design provides easy access and clear views, while allowing cold air to effectively blanket your food product.

Standard features

- Can house a variety of pans, full-size, half-size or third-size and are available in a two through six pan configuration
- Cold Mode: Similar to Hatco's CWB Cold Well, including auto-defrost, easy serviceability, optimal insulation and efficient condenser. Includes cold mode pan supports
- Hot Mode: Utilizes the same time-tested FR2 Hydro-Heater (Bain Marie) with "free flow" technology for an efficient and safe operation with a longer life, and includes drain, auto-fill and hot mode frame for pan support

• HCWBIR-xx models only:

- Condenser utilizes R-513A refrigerant
- Includes a condensing unit (shipped loose – can be field mounted up to 50' of tubing from unit), an attached FR2 Hydro-Heater, control panel and TXV valve (TXV is shipped loose)

• HCWBIX-xx models only:

- Includes control panel and FR2 Hydro-Heater but without a condensing unit for the increased flexibility of multiple hot/cold well configurations
- Solenoid valve attached to cold well with a TXV valve (TXV is shipped loose)

DROP-IN HOT/COLD WELLS – WITH CONDENSING UNIT AND REMOTE CONTROL PANEL

Model	Dimensions W x D x H	HP	Watts Hot Mode	Approx. Ship Weight
HCWBIR-2DA	32" x 27" x 26 5/8"	1/5	3000	214 lbs.
HCWBIR-3DA	45" x 27" x 26 5/8"	1/5	3000	237 lbs.
HCWBIR-4DA	58" x 27" x 26 5/8"	1/3	4000	285 lbs.
HCWBIR-5DA	71" x 27" x 26 5/8"	5/8	6000	343 lbs.
HCWBIR-6DA	84" x 27" x 26 5/8"	5/8	6000	370 lbs.

All models utilize R-513A Refrigerant.

All Remote Drop-In Hot/Cold Well Models with a Condensing Unit and Remote Control Feature:

Models Shipped with: Remote-mounted control box, remote-mounted condensing unit and a TXV valve (shipped loose).

DROP-IN HOT/COLD WELLS – WITH REMOTE CONTROL PANEL (without a condensing unit)

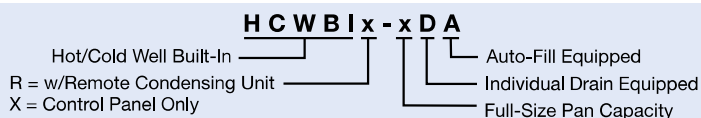
Model	Dimensions W x D x H	Load/BTU Hour	Hz	Approx. Ship Weight
HCWBIX-2DA	32" x 27" x 26 5/8"	630	60	165 lbs.
HCWBIX-3DA	45" x 27" x 26 5/8"	930	60	188 lbs.
HCWBIX-4DA	58" x 27" x 26 5/8"	1230	60	235 lbs.
HCWBIX-5DA	71" x 27" x 26 5/8"	1530	60	268 lbs.
HCWBIX-6DA	84" x 27" x 26 5/8"	1830	60	295 lbs.

All models utilize R-513A Refrigerant.

All Remote Drop-In Hot/Cold Well Models with a Remote Control (without a Condensing Unit) Feature:

Models Shipped with: Remote-mounted control box, a TXV valve (shipped loose) and a solenoid valve attached to well.

OPTIONS, CUT-OUT DIMENSIONS AND ACCESSORIES – PAGE 20 PANS AND TRIVET ACCESSORIES – PAGE 24



Drop-In Ice Wells

Hatco Drop-In Ice Wells provide all the quality features of our Refrigerated Drop-Ins, but without any refrigeration or electrical components. These ice-cooled, insulated units can hold pre-chilled food products at preferred serving temperatures. Ideal for salad bars, cold buffets and chilled beverage bars. Pan dividers give you greater flexibility in your variety of featured food products.

- Full-size, insulated, top mount wells available to hold 1- to 6-pan configurations
- Optimal insulation on sides and bottom to ensure better cold retention and cost savings
- Bezel design allows clear viewing and easy food access
- Larger 1" NPT (National Pipe Thread) brass drain with flat screen simplifies cleaning
- False bottom accessory conveniently holds ice above drain for ease of draining
- Matches the Hatco line of Wells for a fully integrated look



IWB-2 with slant option IWB-2SLANT



IWB-6
with an accessory food pan (bowls not available) and an optional gasket

DROP-IN INSULATED ICE WELLS

Model	Dimensions W x D x H	Approx. Ship Weight
IWB-1	19" x 27" x 12"	62 lbs.
IWB-2	32" x 27" x 12"	83 lbs.
IWB-3	45" x 27" x 12"	102 lbs.
IWB-4	58" x 27" x 12"	144 lbs.
IWB-5	71" x 27" x 12"	110 lbs.
IWB-6	84" x 27" x 12"	180 lbs.

OPTIONS (available at time of purchase only)

Slant Options –

IWB-1SLANT	Slant Option for IWB-1
IWB-2SLANT	Slant Option for IWB-2
IWB-3SLANT	Slant Option for IWB-3
IWB-4SLANT	Slant Option for IWB-4
IWB-5SLANT	Slant Option for IWB-5
IWB-6SLANT	Slant Option for IWB-6

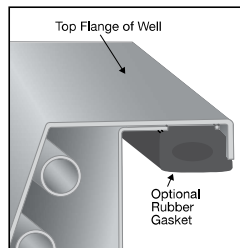
Gasket Options –

BEZELGASKET-1	Factory installed for IWB-1
BEZELGASKET-2	Factory installed for IWB-2
BEZELGASKET-3	Factory installed for IWB-3
BEZELGASKET-4	Factory installed for IWB-4
BEZELGASKET-5	Factory installed for IWB-5
BEZELGASKET-6	Factory installed for IWB-6

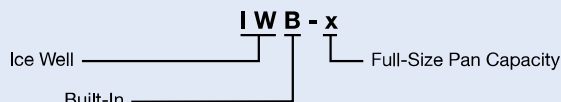
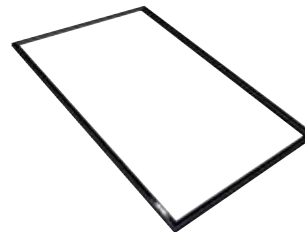
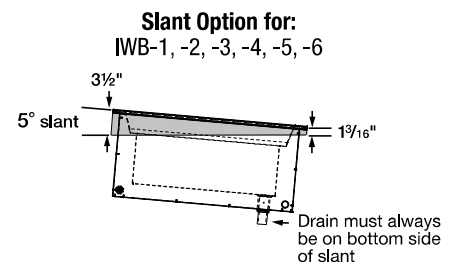
ACCESSORIES – PAGE 24

DROP-IN ICE WELL COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
IWB-1	17 ¹ / ₈ "	18"	25 ⁵ / ₁₆ "	26"
IWB-2	30 ⁷ / ₈ "	31"	25 ⁵ / ₁₆ "	26"
IWB-3	43 ³ / ₈ "	44"	25 ⁵ / ₁₆ "	26"
IWB-4	56 ¹ / ₈ "	57"	25 ⁵ / ₁₆ "	26"
IWB-5	69 ¹ / ₈ "	70"	25 ⁵ / ₁₆ "	26"
IWB-6	82 ¹ / ₈ "	83"	25 ⁵ / ₁₆ "	26"



BEZELGASKET-1
Factory installed option (eliminates the need for silicone or other sealants)



Drop-In Slim Ice Wells

Hatco Drop-In Slim Ice Wells provide all the quality features of our Refrigerated Drop-Ins, but without any refrigeration or electrical components. Now available in a slim configuration providing customers with a complete well within easy reach.

Ideal for salad bars, cold buffets and chilled beverage bars. Pan dividers give you greater flexibility in your variety of featured food products.

- Holds 1- to 4-full-size pan configurations, but placed lengthwise
- Optimal insulation on sides and bottom to ensure better cold retention and cost savings
- Bezel design allows clear viewing and easy food access

- Larger 1" NPT (National Pipe Thread) brass drain with flat screen simplifies cleaning
- False bottom accessory conveniently holds ice above drain for ease of draining

IWB-S4
with optional
IWB-S4SLANT



IWB-S2

DROP-IN INSULATED SLIM ICE WELLS

Model	Dimensions W x D x H	Approx. Ship Weight
IWB-S1	27 ¹ / ₁₆ " x 19" x 12"	58 lbs.
IWB-S2	48 ⁷ / ₈ " x 19" x 12"	105 lbs.
IWB-S3	69 ³ / ₁₆ " x 19" x 12"	145 lbs.
IWB-S4	90 ¹ / ₄ " x 19" x 12"	202 lbs.

OPTIONS (available at time of purchase only)

Slant Options –

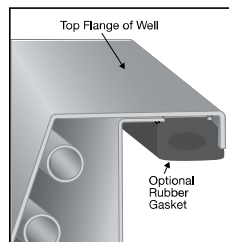
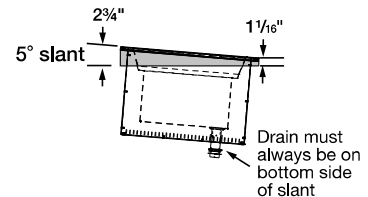
IWB-S1SLANT	Slant Option for IWB-S1
IWB-S2SLANT	Slant Option for IWB-S2
IWB-S3SLANT	Slant Option for IWB-S3
IWB-S4SLANT	Slant Option for IWB-S4

Gasket Options –

BEZELGASKET-S1	Factory installed for IWB-S1
BEZELGASKET-S2	Factory installed for IWB-S2
BEZELGASKET-S3	Factory installed for IWB-S3
BEZELGASKET-S4	Factory installed for IWB-S4

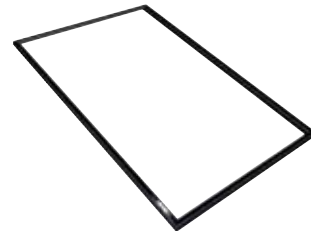
ACCESSORIES – PAGE 24

Slant Option for: IWB-S1, -S2, -S3, -S4



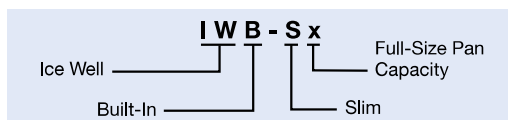
BEZELGASKET-S1

Factory installed option (eliminates the need for silicone or other sealants)



DROP-IN SLIM ICE WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
IWB-S1	25 ¹ / ₄ "	26 ¹ / ₁₆ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "
IWB-S2	46 ¹ / ₄ "	47 ¹ / ₈ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "
IWB-S3	67 ⁷ / ₁₆ "	68 ³ / ₁₆ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "
IWB-S4	88 ³ / ₈ "	89 ¹ / ₄ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "



Drop-In Ice Well Accessories *(available for purchase at any time)*



IWB-6
with accessory food pan
(bowls not available)

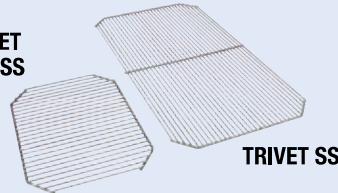
PANS – TRIVETS *(available for purchase at any time)*

ST PAN 1/3	Third-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 6 $\frac{7}{8}$ "D x 2 $\frac{1}{2}$ "H
ST PAN 1/2	Half-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 10 $\frac{3}{4}$ "D x 2 $\frac{1}{2}$ "H
ST PAN 2	Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 2 $\frac{1}{2}$ "H
ST PAN 4	Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 4"H
HDW 6" PAN	Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 6"H

Wire Trivets Stainless –

TRIVET (1/2)SS	Half-Size – 10 $\frac{1}{8}$ "W x 7 $\frac{7}{8}$ "D
TRIVET SS	Full-Size – 10 $\frac{1}{8}$ "W x 18"D

**TRIVET
(1/2)SS**



TRIVET SS

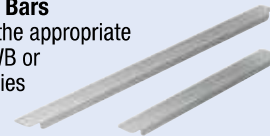


ST PAN 4

HDW 6" PAN

Support Bars

Choose the appropriate
kit for IWB or
CWB series



SUPPORT BARS – FALSE BOTTOMS *(available for purchase at any time)*

Bars –

CWB12BAR	12" Pan Support Bar for Drop-In Ice or Refrigerated Wells
CWB20BAR	20" Pan Support Bar for Drop-In Ice or Refrigerated Wells

False Bottoms for Ice Wells (allows for 3 $\frac{1}{2}$ " of ice and sits on ledge of well) –

1FB3.5	For IWB-1 models (includes one 1-pan Insert)
2FB3.5	For IWB-2 models (includes one 2-pan Insert)
3FB3.5	For IWB-3 models (includes one 1-pan Insert and one 2-pan Insert)
4FB3.5	For IWB-4 models (includes two 2-pan Inserts)
5FB3.5	For IWB-5 models (includes one 1-pan Insert and two 2-pan Inserts)
6FB3.5	For IWB-6 models (includes three 2-pan Inserts)

False Bottoms for Slim Ice Wells (allows for 3 $\frac{1}{2}$ " of ice and sits on ledge of well) –

1FBS3.5	For IWB-S1 models (includes one 1-pan Insert)
2FBS3.5	For IWB-S2 models (includes one 2-pan Insert)
3FBS3.5	For IWB-S3 models (includes one 1-pan Insert and one 2-pan Insert)
4FBS3.5	For IWB-S4 models (includes two 2-pan Inserts)

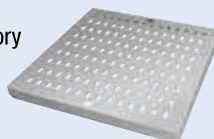
False Bottoms for Ice Wells (allows for 8" of ice and sits on bottom of well) –

1FB8	For IWB-1 models (includes one 1-pan Insert)
2FB8	For IWB-2 models (includes one 2-pan Insert)
3FB8	For IWB-3 models (includes one 1-pan Insert and one 2-pan Insert)
4FB8	For IWB-4 models (includes two 2-pan Inserts)
5FB8	For IWB-5 models (includes one 1-pan Insert and two 2-pan Inserts)
6FB8	For IWB-6 models (includes three 2-pan Inserts)

False Bottoms for Slim Ice Wells (allows for 8" of ice and sits on bottom of well) –

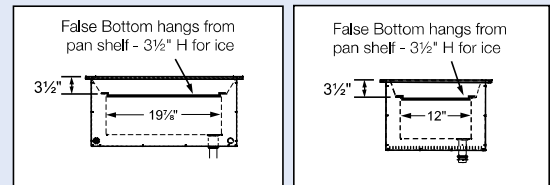
1FBS8	For IWB-S1 models (includes one 1-pan Insert)
2FBS8	For IWB-S2 models (includes one 2-pan Insert)
3FBS8	For IWB-S3 models (includes one 1-pan Insert and one 2-pan Insert)
4FBS8	For IWB-S4 models (includes two 2-pan Inserts)

2FB8 Accessory



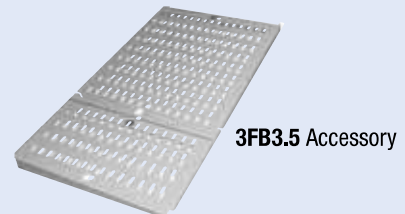
False Bottom Accessories

1-part, 2-part or 3-part(s) depending on pan size

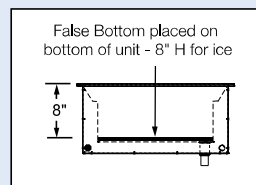


**(1, 2, 3, 4, 5 or 6FB3.5)
for the IWB Series**

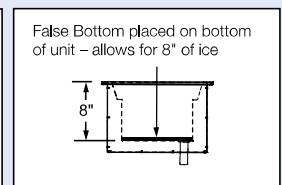
**(1, 2, 3 or 4FBS3.5)
for the IWB-S Series**



3FB3.5 Accessory



**(1, 2, 3, 4, 5 or 6FB8)
for the IWB Series**



**(1, 2, 3 or 4FBS8)
for the IWB-S Series**

R-290 Refrigerated Drop-In Wells Ordering Instructions

Cutaway of
CWBP-6 with
accessory
food pans

NSF 7 Component approved cold wall
construction, keeping food product
cold without drying it out

A Refrigerated Well when
combined with accessory
support bars can house a
variety of pans – full-size,
half-size or third-size –
showcasing a variety of
your food products

The unique top bezel
design also provides easy
access and clear views

The greater surface area of
the angled wall and the
placement of the coils allow
cold air to more effectively blanket
your food product

Wells

The R-290 Refrigerated Well
uses an environmentally
friendly R-290 refrigerant

Please specify the
following with each order:

- Desired Voltage:**
120V, single phase
- Number of Drop-In Wells Required:**
 - Standard Configuration**
1-, 2-, 3-, 4-, 5- or 6-pan as rectangular,
full-size (12" x 20")
 - Slim configuration**
S1-, S2-, S3- or S4-pan as rectangular,
full-size (12" x 20") but placed lengthwise
- Depth of Model:** Standard configuration (27"D)
or Slim configuration (19"D)
- Agency** – UL, C-UL, NSF 7 Component
- Electronic Control Assembly** can be mounted
on either side of the Condensing Unit or remotely
mounted up to 4' from the unit
(cannot be mounted over the Condensing Unit)

Options

- Additional four year parts only warranty on
the Compressor available at the time of
unit purchase
- Slant Option** for CWBP-1, -2, -3, -4, -5, -6
or CWBP-S1, -S2, -S3, -S4
- Gasket Option** for CWBP-1, -2, -3, -4, -5, -6
or CWBP-S1, -S2, -S3, -S4

Accessories

- Pan Support Bars:** 12" or 20"
- Stainless Steel Pans:**
 - Third-size
12¾"W x 6⅞"D x 2½"H
 - Half-size
12¾"W x 10⅞"D x 2½"H
 - Full-size at 2½" deep
12¾"W x 20¾"D x 2½"H
 - Full-size at 4" deep
12¾"W x 20¾"D x 4"H
 - Full-size at 6" deep
12¾"W x 20¾"D x 6"H

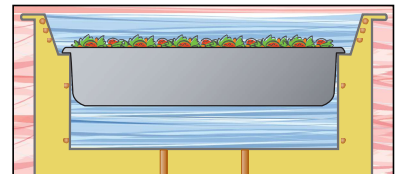
Electronic control assembly
can be mounted on either
side of the condensing unit
or remotely mounted up to 4
feet away

The well cavity
ensures energy
efficiency with
environmentally-
friendly insulation
used throughout

R-290 REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
CWBP-1	17⅞"	18"	25⅞"	26"
CWBP-2	30⅞"	31"	25⅞"	26"
CWBP-3	43⅞"	44"	25⅞"	26"
CWBP-4	56⅞"	57"	25⅞"	26"
CWBP-5	69⅞"	70"	25⅞"	26"
CWBP-6	82⅞"	83"	25⅞"	26"
Slim Series				
CWBP-S1	25¼"	26⅞"	17⅞"	17⅞"
CWBP-S2	46¼"	47⅞"	17⅞"	17⅞"
CWBP-S3	67⅞"	68⅞"	17⅞"	17⅞"
CWBP-S4	88⅞"	89¼"	17⅞"	17⅞"

The unique angled inside
wall design provides easy
access and clear views.
The greater surface area
of the angled wall and the
placement of the coils allow
cold air to more effectively
blanket your food product.



ecoization
Naturally

R-290 Refrigerated Drop-In Wells

Hatco's R-290 Refrigerated Drop-In Well is a full-size unit that uses an environmentally friendly R-290 refrigerant to blanket your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – a winner for your foodservice operation.

- Full-size, insulated wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction keeps food cold without drying it out
- Electronic control assembly can be mounted on either side of the condensing unit or remotely mounted up to 4 feet
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location

- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally friendly insulation used throughout
- 1" brass drain simplifies cleaning



CWBP-6 with accessory food pans and pan support bars



CWBP-2 with slant option
CWBP-2SLANT



R-290 REFRIGERATED DROP-IN WELLS

Model	Dimensions W x D x H	Voltage	HP and Watts @ 60 Hz			Approx. Ship Weight
			HP	Watts	Plug	
CWBP-1	19" x 27" x 32 1/16"	120	1/5	345	NEMA 5-15P	127 lbs.
CWBP-2	32" x 27" x 32 1/16"	120	1/5	345	NEMA 5-15P	150 lbs.
CWBP-3	45" x 27" x 25 1/2"	120	1/5	345	NEMA 5-15P	173 lbs.
CWBP-4	58" x 27" x 25 1/2"	120	1/5	440	NEMA 5-15P	211 lbs.
CWBP-5	71" x 27" x 25 1/2"	120	1/2	560	NEMA 5-15P	245 lbs.
CWBP-6	84" x 27" x 25 1/2"	120	1/2	560	NEMA 5-15P	292 lbs.

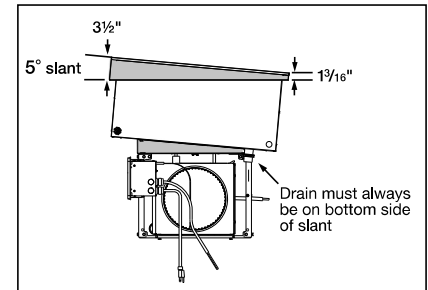
All Refrigerated Drop-In Well Models Feature:

Voltage: Single phase.

Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit, auto-defrost and filter-drier. Consult factory for refrigerant specifications.

NOTE: The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped separately.

Slant Option for: CWBP-1, -2, -3, -4, -5, -6



OPTIONS (available at time of purchase only)

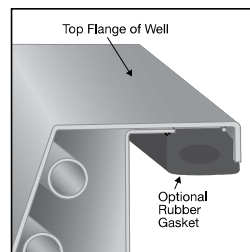
EWC Additional Four Year Parts Only
Warranty on the Compressor

Slant Options –

CWBP-1SLANT	Slant Option for CWBP-1
CWBP-2SLANT	Slant Option for CWBP-2
CWBP-3SLANT	Slant Option for CWBP-3
CWBP-4SLANT	Slant Option for CWBP-4
CWBP-5SLANT	Slant Option for CWBP-5
CWBP-6SLANT	Slant Option for CWBP-6

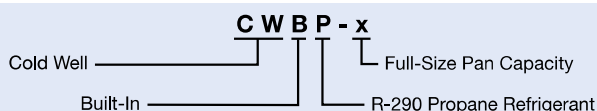
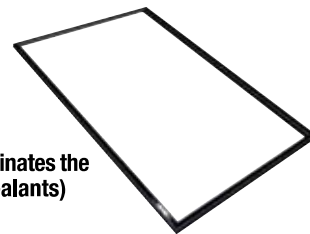
Gasket Options –

BEZELGASKET-1	Factory installed for CWBP-1
BEZELGASKET-2	Factory installed for CWBP-2
BEZELGASKET-3	Factory installed for CWBP-3
BEZELGASKET-4	Factory installed for CWBP-4
BEZELGASKET-5	Factory installed for CWBP-5
BEZELGASKET-6	Factory installed for CWBP-6



BEZELGASKET-1

Factory installed option (eliminates the need for silicone or other sealants)



R-290 Refrigerated Slim Drop-In Wells

Hatco's R-290 Refrigerated Slim Drop-In Well is a full-size unit that uses an environmentally friendly R-290 refrigerant to blanket your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – but placed lengthwise. This provides customers with a complete cold well within easy reach.



CWBP-S4
with accessory (hotel)
food pans and additional
pan support bars



R-290 REFRIGERATED SLIM DROP-IN WELLS

Model	Dimensions W x D x H	HP and Watts @ 60 Hz			Approx. Ship Weight
		HP	Watts	Plug	
CWBP-S1	27 ¹ / ₁₆ " x 19" x 26 ¹ / ₁₆ "	1/5	345	NEMA 5-15P	133 lbs.
CWBP-S2	48 ¹ / ₈ " x 19" x 26 ¹ / ₁₆ "	1/5	345	NEMA 5-15P	170 lbs.
CWBP-S3	69 ³ / ₁₆ " x 19" x 26 ¹ / ₁₆ "	1/3	440	NEMA 5-15P	221 lbs.
CWBP-S4	90 ¹ / ₄ " x 19" x 26 ¹ / ₁₆ "	1/2	560	NEMA 5-15P	283 lbs.

All Refrigerated Slim Drop-In Well Models Feature:

Voltage: 120V, single phase.

Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit, auto-defrost, sight glass, and filter-drier. Consult factory for refrigerant specifications.

NOTE: The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped separately.

OPTIONS (available at time of purchase only)

EWC

Additional Four Year Parts Only
Warranty on the Compressor

Slant Options –

CWBP-S1SLANT Slant Option for CWBP-S1

CWBP-S2SLANT Slant Option for CWBP-S2

CWBP-S3SLANT Slant Option for CWBP-S3

CWBP-S4SLANT Slant Option for CWBP-S4

Gasket Options –

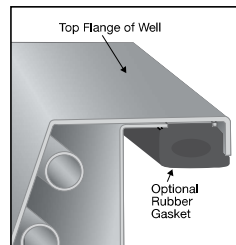
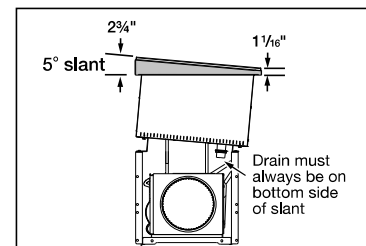
BEZELGASKET-S1 Factory installed for CWBP-S1

BEZELGASKET-S2 Factory installed for CWBP-S2

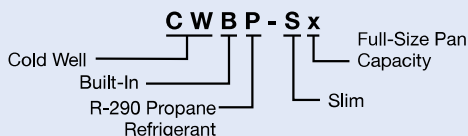
BEZELGASKET-S3 Factory installed for CWBP-S3

BEZELGASKET-S4 Factory installed for CWBP-S4

Slant Option for: CWBP-S1, -S2, -S3, -S4



BEZELGASKET-S2
Factory installed option
(eliminates the need for
silicone or other sealants)



ecoization
Naturally

Refrigerated Drop-In Wells Ordering Instructions

Wells

Cutaway of
CWB-6 with
accessory
food pans

NSF 7 Component approved cold wall
construction, keeping food product
cold without drying it out

A Refrigerated Well when
combined with accessory
support bars can house a
variety of pans – full-size,
half-size or third-size –
showcasing a variety of
your food products

The greater surface area of
the angled wall and the
placement of the coils allow
cold air to more effectively blanket
your food product

The unique top bezel
design also provides easy
access and clear views

3"

Larger brass drain ensures
easy cleaning

Exclusive flat screen design
ensures that pans sit flush

Adjustable condensing unit can
rotate 90° or 180° on all models for easy venting
adjustments and flexible installation

For the CWB-4, -5 or -6 and CWB-S2, -S3 or
S4 models the mobile condensing unit can be
mounted in several positions between the center of
the well and the evaporator coil connections

The well cavity
ensures energy
efficiency with
environmentally-
friendly insulation
used throughout

Long, flexible refrigerant lines
for easy pull-out and service

**Please specify the
following with each order:**

- Desired Voltage:**
120V, single phase
- Number of Drop-In Wells Required:**
 - Standard Configuration**
1-, 2-, 3-, 4-, 5- or 6-pan as rectangular,
full-size (12" x 20")
 - Slim configuration**
S1-, S2-, S3- or S4-pan as rectangular,
full-size (12" x 20") but placed lengthwise
- Depth of Model:** Standard configuration (27"D)
or Slim configuration (19"D)
- Agency** – UL, C-UL, NSF 7 Component
- Electronic Control Assembly** can be mounted
on either side of the Condensing Unit or remotely
mounted up to 4' from the unit
(cannot be mounted over the Condensing Unit)

Options

- Additional four year parts only warranty on
the Compressor available at the time of
unit purchase
- Slant Option** for CWB-1, -2, -3, -4, -5, -6
or CWB-S1, -S2, -S3, -S4
- Gasket Option** for CWB-1, -2, -3, -4, -5, -6
or CWB-S1, -S2, -S3, -S4

Auto-defrost activated through
an advanced electronic controller
programmed at the customer location

Easy-to-service
pull-out design

Accessories

- Pan Support Bars:** 12" or 20"
- Stainless Steel Pans:**
 - Third-size
12¾"W x 6¾"D x 2½"H
 - Half-size
12¾"W x 10¾"D x 2½"H
 - Full-size at 2½" deep
12¾"W x 20¾"D x 2½"H
 - Full-size at 4" deep
12¾"W x 20¾"D x 4"H
 - Full-size at 6" deep
12¾"W x 20¾"D x 6"H
- Perforated False Bottom**

ACCESSORIES – PAGE 34

From below, you can see the condenser unit after
being pulled out by the technician, allowing easy
access and visibility to all service components

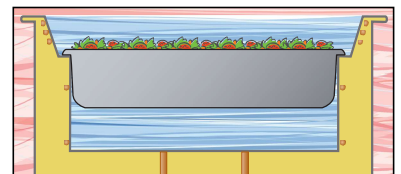


The sight glass gives an inside look
into a usually closed system to determine if the
refrigerant is low or if there is water in the system

REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
CWB-1	17½"	18"	25⅝"	26"
CWB-2	30⅞"	31"	25⅝"	26"
CWB-3	43⅞"	44"	25⅝"	26"
CWB-4	56⅞"	57"	25⅝"	26"
CWB-5	69⅞"	70"	25⅝"	26"
CWB-6	82⅞"	83"	25⅝"	26"
Slim Series				
CWB-S1	25¼"	26⅞"	17⅞"	17⅞"
CWB-S2	46¼"	47⅞"	17⅞"	17⅞"
CWB-S3	67⅞"	68⅞"	17⅞"	17⅞"
CWB-S4	88⅞"	89¼"	17⅞"	17⅞"

The unique angled inside
wall design provides easy
access and clear views.
The greater surface area
of the angled wall and the
placement of the coils allow
cold air to more effectively
blanket your food product.



ECOIZATION®

Refrigerated Drop-In Wells

Hatco's Refrigerated Drop-In Well is a full-size unit that blankets your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – a winner for your foodservice operation.



CWB-6 with accessory food pans and pan support bars

- Full-size, insulated wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction keeps food cold without drying it out
- Electronic control assembly can be mounted on either side of the condensing unit or remotely mounted up to 4 feet
- Adjustable condensing unit can be rotated 90° or 180° on all models for easy venting and flexibility at installation

- For the CWB-4, -5 or -6 models the mobile condensing unit can be mounted in several positions between the center of the well and the evaporator coil connections at installation
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout
- Easy serviceability with a sight glass, service valves, dryer and a receiver. Long, flexible refrigerant line (ability to pull out condensing unit) for service
- 1" NPT (National Pipe Thread) brass drain simplifies cleaning

CWB-2 with slant option
CWB-2SLANT



DROP-IN FULL-SIZE INSULATED RECTANGULAR WELLS

Model	Dimensions W x D x H	Voltage	HP and Watts @ 60 Hz			Approx. Ship Weight
			HP	Watts	Plug	
CWB-1	19" x 27" x 25½"	120	1/5	300	NEMA 5-15P	133 lbs.
CWB-2	32" x 27" x 25½"	120	1/5	300	NEMA 5-15P	155 lbs.
CWB-3	45" x 27" x 25½"	120	1/5	300	NEMA 5-15P	173 lbs.
CWB-4	58" x 27" x 25½"	120	1/3	450	NEMA 5-15P	211 lbs.
CWB-5	71" x 27" x 25½"	120	5/8	800	NEMA 5-15P	248 lbs.
CWB-6	84" x 27" x 25½"	120	5/8	800	NEMA 5-15P	292 lbs.

All Refrigerated Drop-In Well Models Feature:

Voltage: Single phase.

Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit (can be rotated), auto-defrost, sight glass, service valves and dryer. Consult factory for refrigerant specifications.

OPTIONS (available at time of purchase only)

EWC

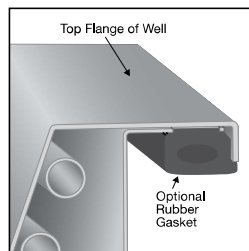
Additional Four Year Parts Only
Warranty on the Compressor

Slant Options –

CWB-1SLANT	Slant Option for CWB-1
CWB-2SLANT	Slant Option for CWB-2
CWB-3SLANT	Slant Option for CWB-3
CWB-4SLANT	Slant Option for CWB-4
CWB-5SLANT	Slant Option for CWB-5
CWB-6SLANT	Slant Option for CWB-6

Gasket Options –

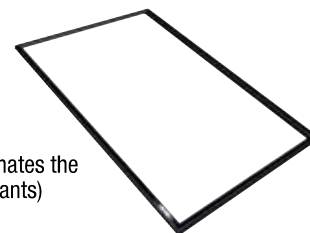
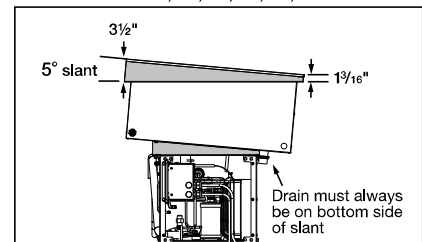
BEZELGASKET-1	Factory installed for CWB-1
BEZELGASKET-2	Factory installed for CWB-2
BEZELGASKET-3	Factory installed for CWB-3
BEZELGASKET-4	Factory installed for CWB-4
BEZELGASKET-5	Factory installed for CWB-5
BEZELGASKET-6	Factory installed for CWB-6



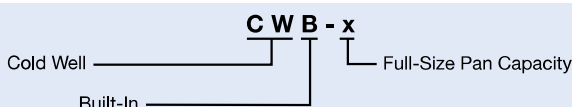
BEZELGASKET-1

Factory installed option (eliminates the need for silicone or other sealants)

Slant Option for: CWB-1, -2, -3, -4, -5, -6



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 28
ACCESSORIES – PAGE 34



Refrigerated Slim Drop-In Wells

Hatco's Refrigerated Slim Drop-In Well is a full-size unit that blankets your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – but placed lengthwise. This provides customers with a complete cold well within easy reach.

- Insulated wells available in 1 to 4 full-size pan configurations
- NSF 7 Component approved cold wall construction keeps food product cold without drying it out
- Adjustable condensing unit can rotate 180° on all models for easy venting adjustments and flexibility at installation
- Mobile condensing unit can be moved in 4¹⁵/₁₆" increments from left end to center on the 2-, 3- and 4-pan units at installation (CWB-S1 is rotatable only)
- Easy serviceability with a sight glass, service valves, dryer/filter and a receiver. Long, flexible refrigerant line (ability to pull out condensing unit) for service
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Optimal insulation on sides and bottom ensure better cold retention
- 1" NPT (National Pipe Thread) brass drain simplifies cleaning

CWB-S2
with accessory
(hotel) food pans
and additional pan
support bars



CWB-S4
with optional slant kit,
accessory (hotel) food
pans and additional pan
support bars

REFRIGERATED SLIM DROP-IN WELLS

Model	Dimensions W x D x H	HP and Watts @ 60 Hz			Approx. Ship Weight
		HP	Watts	Plug	
CWB-S1	27 ¹ / ₁₆ " x 19" x 33 ¹ / ₂ "	1/5	300	NEMA 5-15P	146 lbs.
CWB-S2	48 ¹ / ₈ " x 19" x 26 ¹ / ₁₆ "	1/5	300	NEMA 5-15P	190 lbs.
CWB-S3	69 ³ / ₁₆ " x 19" x 26 ¹ / ₁₆ "	1/3	450	NEMA 5-15P	221 lbs.
CWB-S4	90 ¹ / ₄ " x 19" x 26 ¹ / ₁₆ "	5/8	800	NEMA 5-15P	283 lbs.

All Refrigerated Slim Drop-In Well Models Feature:

Voltage: 120V, single phase.

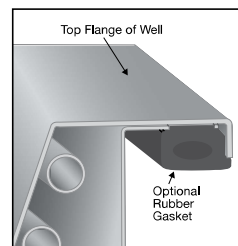
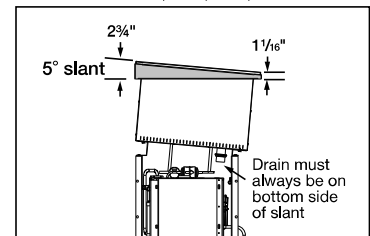
Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit (can be rotated 180°), auto-defrost, sight glass, service valves and dryer. Consult factory for refrigerant specifications.

OPTIONS (available at time of purchase only)

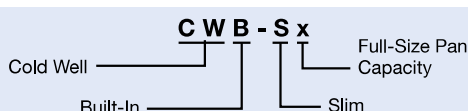
EWC	Additional Four Year Parts Only Warranty on the Compressor
Slant Options –	
CWB-S1SLANT	Slant Option for CWB-S1
CWB-S2SLANT	Slant Option for CWB-S2
CWB-S3SLANT	Slant Option for CWB-S3
CWB-S4SLANT	Slant Option for CWB-S4
Gasket Options –	
BEZELGASKET-S1	Factory installed for CWB-S1
BEZELGASKET-S2	Factory installed for CWB-S2
BEZELGASKET-S3	Factory installed for CWB-S3
BEZELGASKET-S4	Factory installed for CWB-S4

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 28
ACCESSORIES – PAGE 34

Slant Option for: CWB-S1, -S2, -S3, -S4



BEZELGASKET-S1
Factory installed option
(eliminates the need for
silicone or other sealants)



Remote Refrigerated Drop-In Wells Ordering Instructions

Cutaway of **CWBR-6**
with accessory food pans

Cold Well with:
Temperature Probe

NSF 7 Component approved cold
wall construction, keeping food
product cold without drying it out

A Refrigerated Well can
house a variety of pans –
full-size, half-size or third-
size – showcasing a variety
of your food products

The unique top bezel
design also provides easy
access and clear views

The greater surface area of
the angled wall and the
placement of the coils allow
cold air to more effectively
blanket your food product

Larger brass drain ensures
easy cleaning

Exclusive flat screen design
ensures that pans sit flush

Auto-defrost
activated through
an advanced
electronic controller
programmed at the
customer location



CWBR: with a
Condensing Unit
CWBX: without a
Condensing Unit

Please specify the
following with each order:

1. Number of Drop-In Wells Required:

A. Standard Configuration

1-, 2-, 3-, 4-, 5- or 6-pan as rectangular,
full-size (12" x 20")

B. Slim configuration

S1-, S2-, S3- or S4-pan as rectangular,
full-size (12" x 20") but placed lengthwise

2. Depth of Model: Standard configuration (27"D) or Slim configuration (19"D)

3. Remote Refrigeration

NOTE: Shipped loose: Cold Well
with Temperature Probe, Control Panel
(Probe Wires are 9') and a TXV Valve

A. CWBR with a Condensing Unit – may be field
mounted up to 50' of tubing from the unit
(shipped loose)

B. CWBX without a Condensing Unit
(Solenoid Valve attached to Cold Well)

4. Agency – UL, C-UL, NSF 7 Component (CWBR units UL, C-UL only)

Options

- Additional four year parts only
warranty on the Compressor available at the
time of unit purchase (CWBR only)
- Slant Option** for CWBR- and CWBX-1, -2, -3, -4,
-5, and -6 or -S1, -S2, -S3, -S4
- Gasket Option** for CWBR- and CWBX-1, -2, -3, -4,
-5, -6 or CWBR or CWBX-S1, -S2, -S3, -S4

Accessories

- Pan Support Bars:** 12" or 20"

2. Stainless Steel Pans:

- Third-size at 2½" deep
12¾"W x 6¼"D x 2½"H
- Half-size at 2½" deep
12¾"W x 10¾"D x 2½"H
- Full-size at 2½" deep
12¾"W x 20¾"D x 2½"H
- Full-size at 4" deep
12¾"W x 20¾"D x 4"H
- Full-size at 6" deep
12¾"W x 20¾"D x 6"H

3. Perforated False Bottom

4. Trivets:

- Half-size
10¾"W x 7¾"D
- Full-size
10¾"W x 18"D

ACCESSORIES – PAGE 34

REMOTE REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
CWBR-1, CWBX-1	17½"	18"	25⅜"	26"
CWBR-2, CWBX-2	30⅞"	31"	25⅜"	26"
CWBR-3, CWBX-3	43⅞"	44"	25⅜"	26"
CWBR-4, CWBX-4	56⅞"	57"	25⅜"	26"
CWBR-5, CWBX-5	69⅞"	70"	25⅜"	26"
CWBR-6, CWBX-6	82⅞"	83"	25⅜"	26"
Slim Series				
CWBR-S1, CWBX-S1	25¼"	26⅞"	17⅞"	18"
CWBR-S2, CWBX-S2	46¼"	47⅞"	17⅞"	18"
CWBR-S3, CWBX-S3	67⅞"	68⅞"	17⅞"	18"
CWBR-S4, CWBX-S4	88⅞"	89¼"	17⅞"	18"

ecoization
CWBR models only

Remote Refrigerated Drop-In Wells

Hatco's Remote Refrigerated Drop-In Wells keep pre-chilled food products at safe-serving temperatures but in a remote configuration that offers unlimited flexibility for your own particular dining design needs.



Control panel and a condensing unit (shipped loose)



CWBR-6 with accessory food pans and pan support bars



CWBR-6 with accessory food pans and pan support bars

Control panel (shipped loose)



REMOTE REFRIGERATED DROP-IN FULL-SIZE WELLS – WITH CONDENSING UNIT AND REMOTE CONTROL PANEL

Model	Dimensions W x D x H	HP	Hz	Approx. Ship Weight
CWBR-1	19" x 27" x 12"	1/5	60	131 lbs.
CWBR-2	32" x 27" x 12"	1/5	60	160 lbs.
CWBR-3	45" x 27" x 12"	1/5	60	213 lbs.
CWBR-4	58" x 27" x 12"	1/5	60	200 lbs.
CWBR-5	71" x 27" x 12"	5/8	60	271 lbs.
CWBR-6	84" x 27" x 12"	5/8	60	313 lbs.

All Remote Refrigerated Drop-In Well Models with Condensing Unit and Remote Control Panel Feature:

Voltage: CWBR-1, -2, -3: 120V, 300 watts, single phase.

CWBR-4: 120V, 450 watts, single phase.

CWBR-5, -6: 120V, 800 watts, single phase.

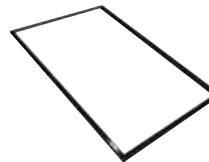
Models Shipped with: Electronic temperature control, condensing unit and TXV valve (all shipped loose). Consult factory for refrigerant specifications.

REMOTE REFRIGERATED DROP-IN FULL-SIZE WELLS – WITH REMOTE CONTROL PANEL

Model	Dimensions W x D x H	BTU/ Hour	Hz	Approx. Ship Weight
CWBX-1	19" x 27" x 17 1/16"	330	60	94 lbs.
CWBX-2	32" x 27" x 17 1/16"	630	60	123 lbs.
CWBX-3	45" x 27" x 17 1/16"	930	60	150 lbs.
CWBX-4	58" x 27" x 17 1/16"	1230	60	176 lbs.
CWBX-5	71" x 27" x 17 1/16"	1530	60	211 lbs.
CWBX-6	84" x 27" x 17 1/16"	1830	60	250 lbs.

All Remote Refrigerated Drop-In Well Models with Remote Control Panel Feature:
Voltage: 120V, single phase.

Models Shipped with: Electronic temperature control, TXV valve (shipped loose) and a solenoid valve attached to well.



BEZELGASKET-1

Factory installed option (eliminates the need for silicone or other sealants)

OPTIONS (available at time of purchase only)

EWC Additional Four Year Parts Only Warranty on the Compressor (CWBR only)

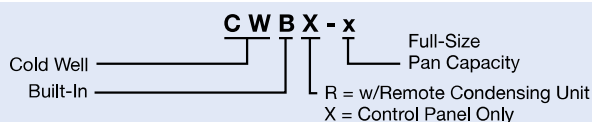
Slant Options –

CWBR-1SLANT	Slant Option for CWBR-1, CWBR-1
CWBR-2SLANT	Slant Option for CWBR-2, CWBR-2
CWBR-3SLANT	Slant Option for CWBR-3, CWBR-3
CWBR-4SLANT	Slant Option for CWBR-4, CWBR-4
CWBR-5SLANT	Slant Option for CWBR-5, CWBR-5
CWBR-6SLANT	Slant Option for CWBR-6, CWBR-6

Gasket Options –

BEZELGASKET-1	Factory installed for CWBR-1, CWBR-1
BEZELGASKET-2	Factory installed for CWBR-2, CWBR-2
BEZELGASKET-3	Factory installed for CWBR-3, CWBR-3
BEZELGASKET-4	Factory installed for CWBR-4, CWBR-4
BEZELGASKET-5	Factory installed for CWBR-5, CWBR-5
BEZELGASKET-6	Factory installed for CWBR-6, CWBR-6

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 31 ACCESSORIES – PAGE 34



Remote Refrigerated Slim Drop-In Wells

Hatco's Remote Refrigerated Slim Drop-In Well is a full-size unit that blankets your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – but placed lengthwise and in two remote configurations. This provides customers with a complete cold well within easy reach, and unlimited flexibility for your design needs.

- Full-size, Insulated wells available in 1 to 4 full-size pan configurations
- NSF 7 Component approved cold wall construction keeps food product cold without drying it out
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout
- CWBR-S models include a condensing unit (shipped loose, can be field mounted up to 50 feet of tubing from unit) and control panel (shipped loose - probe wires are 9 feet) for installing in more convenient or desirable locations
- CWBX-S model include a control panel (shipped loose - probe wires are 9 feet) but without a condensing unit for the increased flexibility of multiple cold well configurations
- Easy serviceability with a sight glass, service valves, dryer and a receiver (CWBR-S models only)
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Optimal insulation on sides and bottom ensure better cold retention
- 1" NPT (National Pipe Thread) brass drain simplifies cleaning

Model **CWBR-S2** with accessory (hotel) food pans and additional support bars

Condensing unit (shipped loose)



Model **CWBX-S4** with accessory (hotel) food pans and additional support bars

Control panel (Shipped loose)



REMOTE REFRIGERATED SLIM DROP-IN FULL-SIZE WELLS – WITH CONDENSING UNIT AND REMOTE CONTROL PANEL

Model	Dimensions W x D x H	HP	Watts	Approx. Ship Weight
CWBR-S1	27 ¹ / ₁₆ " x 19" x 12"	1/5	300	131 lbs.
CWBR-S2	48 ¹ / ₈ " x 19" x 12"	1/5	300	162 lbs.
CWBR-S3	69 ⁹ / ₁₆ " x 19" x 12"	1/3	450	213 lbs.
CWBR-S4	90 ¹ / ₄ " x 19" x 12"	5/8	800	235 lbs.

All Remote Refrigerated Slim Drop-In Well Models with Condensing Unit and Remote Control Panel Feature:

Voltage: 120V, single phase.

Models Shipped with: Electronic temperature control, condensing unit and TXV valve (all shipped loose). Consult factory for refrigerant specifications.

REMOTE REFRIGERATED SLIM DROP-IN FULL-SIZE WELLS – WITH REMOTE CONTROL PANEL

Model	Dimensions W x D x H	Load/ BTU/H	Hz	Approx. Ship Weight
CWBX-S1	27 ¹ / ₁₆ " x 19" x 17 ¹ / ₈ "	330	60	94 lbs.
CWBX-S2	48 ¹ / ₈ " x 19" x 17 ¹ / ₈ "	630	60	123 lbs.
CWBX-S3	69 ⁹ / ₁₆ " x 19" x 17 ¹ / ₈ "	930	60	150 lbs.
CWBX-S4	90 ¹ / ₄ " x 19" x 17 ¹ / ₈ "	1230	60	221 lbs.

All Remote Refrigerated Slim Drop-In Well Models with Remote Control Panel Feature:

Voltage: 120V, single phase.

Models Shipped with: Electronic temperature control, TXV valve (all shipped loose) and a solenoid valve attached to the well.

OPTIONS (available at time of purchase only)

EWC

Additional Four Year Parts Only Warranty on the Compressor

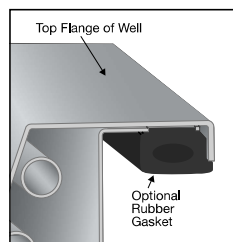
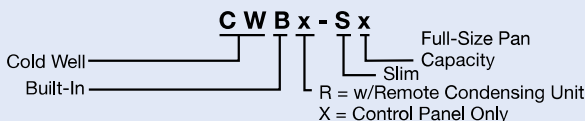
Slant Options –

CWB-S1SLANT	Slant Option for CWBR-S1 and CWBX-S1
CWB-S2SLANT	Slant Option for CWBR-S2 and CWBX-S2
CWB-S3SLANT	Slant Option for CWBR-S3 and CWBX-S3
CWB-S4SLANT	Slant Option for CWBR-S4 and CWBX-S4

Gasket Options –

BEZELGASKET-S1	Factory installed for CWBR-S1 and CWBX-S1
BEZELGASKET-S2	Factory installed for CWBR-S2 and CWBX-S2
BEZELGASKET-S3	Factory installed for CWBR-S3 and CWBX-S3
BEZELGASKET-S4	Factory installed for CWBR-S4 and CWBX-S4

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BEZELGASKET-S1

Factory installed option (eliminates the need for silicone or other sealants)



Refrigerated Drop-In Well Accessories *(available for purchase at any time)*

Wells



CWB-2 with optional **CWB-2SLANT**, and accessory food pans and pan support bars

PANS – TRIVETS *(available for purchase at any time)*

ST PAN 1/3	Third-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 6 $\frac{7}{8}$ "D x 2 $\frac{1}{2}$ "H
ST PAN 1/2	Half-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 10 $\frac{3}{4}$ "D x 2 $\frac{1}{2}$ "H
ST PAN 2	Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 2 $\frac{1}{2}$ "H
ST PAN 4	Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 4"H
HDW 6" PAN	Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 6"H

Wire Trivets Stainless –

TRIVET (1/2)SS	Half-Size – 10 $\frac{3}{8}$ "W x 7 $\frac{7}{8}$ "D
TRIVET SS	Full-Size – 10 $\frac{1}{8}$ "W x 18"D

SUPPORT BARS – FALSE BOTTOMS *(available for purchase at any time)*

CWB12BAR	12" Pan Support Bar for Drop-In Ice or Refrigerated Wells
CWB20BAR	20" Pan Support Bar for Drop-In Ice or Refrigerated Wells

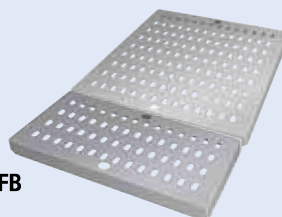
False Bottom for Drop-In Refrigerated Wells (Perforated False Bottom Accessory, choose your appropriate pan size) –

CWB-1FB	For CWB-1 Series (1-Part Accessory)
CWB-2FB	For CWB-2 Series (1-Part Accessory)
CWB-3FB	For CWB-3 Series (2-Part Accessory)
CWB-4FB	For CWB-4 Series (2-Part Accessory)
CWB-5FB	For CWB-5 Series (3-Part Accessory)
CWB-6FB	For CWB-6 Series (3-Part Accessory)

False Bottom for Slim Refrigerated Wells (choose your appropriate pan size) –

1FBS8	For CWB-S1 Series (1-Part Accessory)
2FBS8	For CWB-S2 Series (1-Part Accessory)
3FBS8	For CWB-S3 Series (2-Part Accessory)
4FBS8	For CWB-S4 Series (2-Part Accessory)

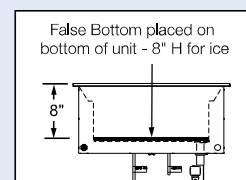
False Bottom Accessories
1-part, 2- or 3-part(s) depending on pan size



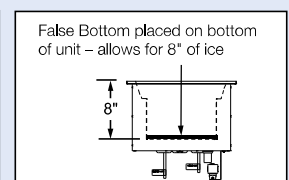
CWB-3FB



Support Bars
Choose the appropriate kit for CWB or IWB series



(CWB-1, -2, -3, -4, -5 or -6FB)
for the CWB series



(1, 2, 3, or 4FBS8)
for the CWB-S series

R-290 Drop-In Frost Top Ordering Instructions

Cutaway of **FTBP-2**
with accessory sheet pans

NSF 7 Component approved, keeping
food product cold without drying it out

Recessed walls designed to
prevent food pan slippage

1" NPT brass drain simplifies cleaning and
flat drain strainer ensures pans set flush
(not available on a one pan unit)

Environmentally-
friendly insulation
used throughout

Auto-defrost activated through
an advanced electronic controller
programmed at the customer location

Wells

Please specify the following with each order:

- Number of Full-Size Sheet Pans Accommodated:**
1-, 2- or 3-pan as rectangular sheet pans with a Slim
or Standard configuration
- Depth of Model:** Standard configuration (28¹⁵/₁₆"D)
or Slim configuration (21¹/₁₆"D)
- Drain** – 1" NPT Drain for FTBP-2, FTBP-3, FTBP-S2,
FTBP-S3 only (drain plumbing to be installed per
local codes)
- Agency** – UL, C-UL, NSF 7 Component
- Electronic Control Assembly** can be mounted
on either side of the Condensing Unit or remotely
mounted up to 4' from the unit (cannot be mounted
over the Condensing Unit)

Option

- Additional four year parts only warranty on the
Compressor available at the time of unit purchase

Accessories

1. Pans –

- Half-size sheet pan
18"W x 13"D
- Full-size sheet pan
18"W x 26"D

DROP-IN FROST TOP COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
FTBP-1	19 ⁷ / ₁₆ "	20 ¹ / ₈ "	27 ⁷ / ₁₆ "	28 ⁷ / ₈ "
FTBP-2	37 ³ / ₈ "	38"	27 ⁹ / ₁₆ "	28"
FTBP-3	55 ³ / ₈ "	56"	27 ⁹ / ₁₆ "	28"
FTBP-S2	53 ³ / ₁₆ "	54"	19 ¹ / ₁₆ "	20 ¹ / ₈ "
FTBP-S3	79 ³ / ₁₆ "	79 ⁷ / ₈ "	19 ¹ / ₁₆ "	20 ¹ / ₈ "



R-290 Drop-In Frost Tops

Keep your self-serve products - beverages, snacks, hors d'oeuvres, side dishes, desserts and other quick turnaround items - in the perfect chill zone with Hatco R-290 Drop-In Frost Tops.

- Accommodates full-size sheet pans
- Units include a 1" brass drain (excluding one-pan units)
- Optimal insulation on sides and bottom to ensure better cold retention, and built with one of the most efficient condensing units on the market
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Available in a slim, lengthwise configuration to allow for easy, reachable access to products
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption



FTBP-2 with accessory sheet pans



FTBP-S2

R-290 DROP-IN FROST TOPS AND DROP-IN SLIM FROST TOPS

Model	Dimensions W x D x H	Drain (1" Brass Drain)	HP	Hz	Watts	Plug	Approx. Ship Weight
FTBP-1	21 ¹ / ₁₆ " x 28 ¹ / ₁₆ " x 23 ¹ / ₁₆ "	None	1/3	50/60	333/364/396	NEMA 5-15P	132 lbs.
FTBP-2	39" x 28 ¹ / ₁₆ " x 17 ¹ / ₈ "	Yes	1/3	50/60	333/364/396	NEMA 5-15P	170 lbs.
FTBP-3	57" x 28 ¹ / ₁₆ " x 17 ¹ / ₈ "	Yes	1/3	50/60	333/364/396	NEMA 5-15P	213 lbs.
Slim							
FTBP-S2	54 ¹ / ₁₆ " x 21 ¹ / ₁₆ " x 17 ¹ / ₈ "	Yes	1/3	50/60	333/364/396	NEMA 5-15P	182 lbs.
FTBP-S3	80 ¹ / ₁₆ " x 21 ¹ / ₁₆ " x 17 ¹ / ₈ "	Yes	1/3	50/60	333/364/396	NEMA 5-15P	239 lbs.

All R-290 Drop-In Frost Top Models Feature:

Voltage: 120V, single phase.

Models Shipped with: Electronic temperature control, condensing unit and compressor
Consult factory for refrigerant specifications.

NOTE: The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped separately.

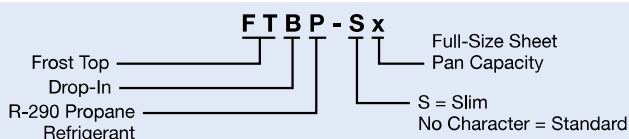
OPTIONS (available at time of purchase only)

EWC Additional Four Year Parts Only Warranty on the Compressor Available at the Time of Unit Purchase

ACCESSORIES (available for purchase at any time)

ALUM PAN Half-Size Sheet Pan – 18"W x 13"D

18" SHEET PAN Full-Size Sheet Pan – 18"W x 26"D



Drop-In Frost Top Ordering Instructions

Cutaway of **FTB-3**
with accessory sheet pans

NSF 7 Component approved, keeping
food product cold without drying it out



Wells

Please specify the following with each order:

- Number of Full-Size Sheet Pans Accommodated:**
1-, 2- or 3-pan as rectangular sheet pans with a Slim or Standard configuration
- Depth of Model:** Standard configuration (28 $\frac{1}{4}$ "D) or Slim configuration (21 $\frac{1}{4}$ "D)
- Drain – 1" NPT Drain** for FTB-2, FTB-3, FTB-S2, FTB-S3 only (drain plumbing to be installed per local codes)
- Agency –** UL, C-UL, NSF 7 Component
- Electronic Control Assembly** can be mounted on either side of the Condensing Unit or remotely mounted up to 4' from the unit (cannot be mounted over the Condensing Unit)

Option

- Additional four year parts only warranty on the Compressor available at the time of unit purchase

Accessories

1. Pans –

- Half-size sheet pan
18"W x 13"D
- Full-size sheet pan
18"W x 26"D

From below, you can see the condenser unit after being pulled out by the technician, allowing easy access and visibility to all service components



The sight glass gives an inside look into a usually closed system to determine if the refrigerant is low or if there is water in the system

DROP-IN FROST TOP COUNTERTOP CUT-OUTS

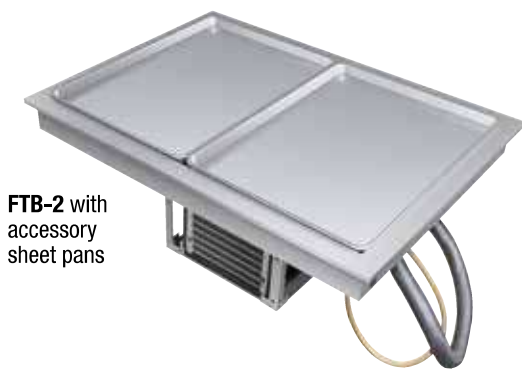
Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
FTB-1	19 $\frac{7}{16}$ "	20 $\frac{1}{8}$ "	27 $\frac{1}{16}$ "	28"
FTB-2	37 $\frac{3}{8}$ "	38"	27 $\frac{1}{16}$ "	28"
FTB-3	55 $\frac{3}{8}$ "	56"	27 $\frac{1}{16}$ "	28"
FTB-S2	53 $\frac{3}{16}$ "	54"	19 $\frac{1}{16}$ "	20 $\frac{1}{8}$ "
FTB-S3	79 $\frac{3}{16}$ "	79 $\frac{3}{8}$ "	19 $\frac{1}{16}$ "	20 $\frac{1}{8}$ "



Drop-In Frost Tops

Convenience meets style with the Hatco Drop-In Frost Tops. Perfect for quick turn products on self-serve buffets. Ideal for snacks, hors d'oeuvre, side dishes, desserts... truly a unit for breakfast, lunch and dinner. Sturdy construction and easy clean-up while keeping things cool. Also available in a slim configuration, providing wider access to your food product.

- Accommodates full-size sheet pans
- Units include a 1" NPT (National Pipe Thread) brass drain (excluding one pan units) and refrigeration system
- Electronic adjustable temperature control can be mounted to either side of the condensing unit or remotely up to four feet from unit
- The condensing unit, mounted on the center of the unit, rotates 90° or 180°
- Mobile condensing unit may be moved in 6½" increments from end to center in the FTB-3, FTB-S2, -S3 units, and in 3" increments from end to center in the FTB-2 at installation
- Optimal insulation on sides and bottom to ensure better cold retention, and built with one of the most efficient condensing units on the market
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location



FTB-2 with accessory sheet pans



FTB-S2 with accessory sheet pans

DROP-IN FROST TOPS AND DROP-IN SLIM FROST TOPS

Model	Dimensions W x D x H	Drain (1" NPT Brass Drain)	HP	Hz	Watts	Plug	Approx. Ship Weight
FTB-1	21½" x 28½" x 17¼"	None	¼	60	300	NEMA 5-15P	132 lbs.
FTB-2	39" x 28½" x 17¼"	Yes	¼	60	300	NEMA 5-15P	170 lbs.
FTB-3	57" x 28½" x 17¼"	Yes	¼	60	300	NEMA 5-15P	213 lbs.
Slim							
FTB-S2	54½" x 21½" x 17¼"	Yes	¼	60	300	NEMA 5-15P	182 lbs.
FTB-S3	80½" x 21½" x 17¼"	Yes	¼	60	300	NEMA 5-15P	239 lbs.

All Drop-In Frost Top Models Feature:

Voltage: 120V, single phase.

Models Shipped with: Electronic temperature control, condensing unit, compressor and flexible refrigerant lines to bottom of unit. Consult factory for refrigerant specifications.

OPTIONS (available at time of purchase only)

EWC

Additional Four Year Parts Only Warranty on the Compressor Available at the Time of Unit Purchase

ACCESSORIES (available for purchase at any time)

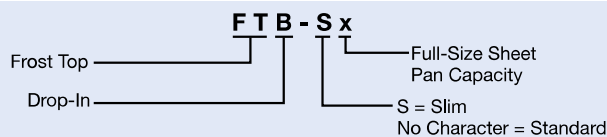
ALUM PAN

Half-Size Sheet Pan – 18"W x 13"D

18" SHEET PAN

Full-Size Sheet Pan – 18"W x 26"D

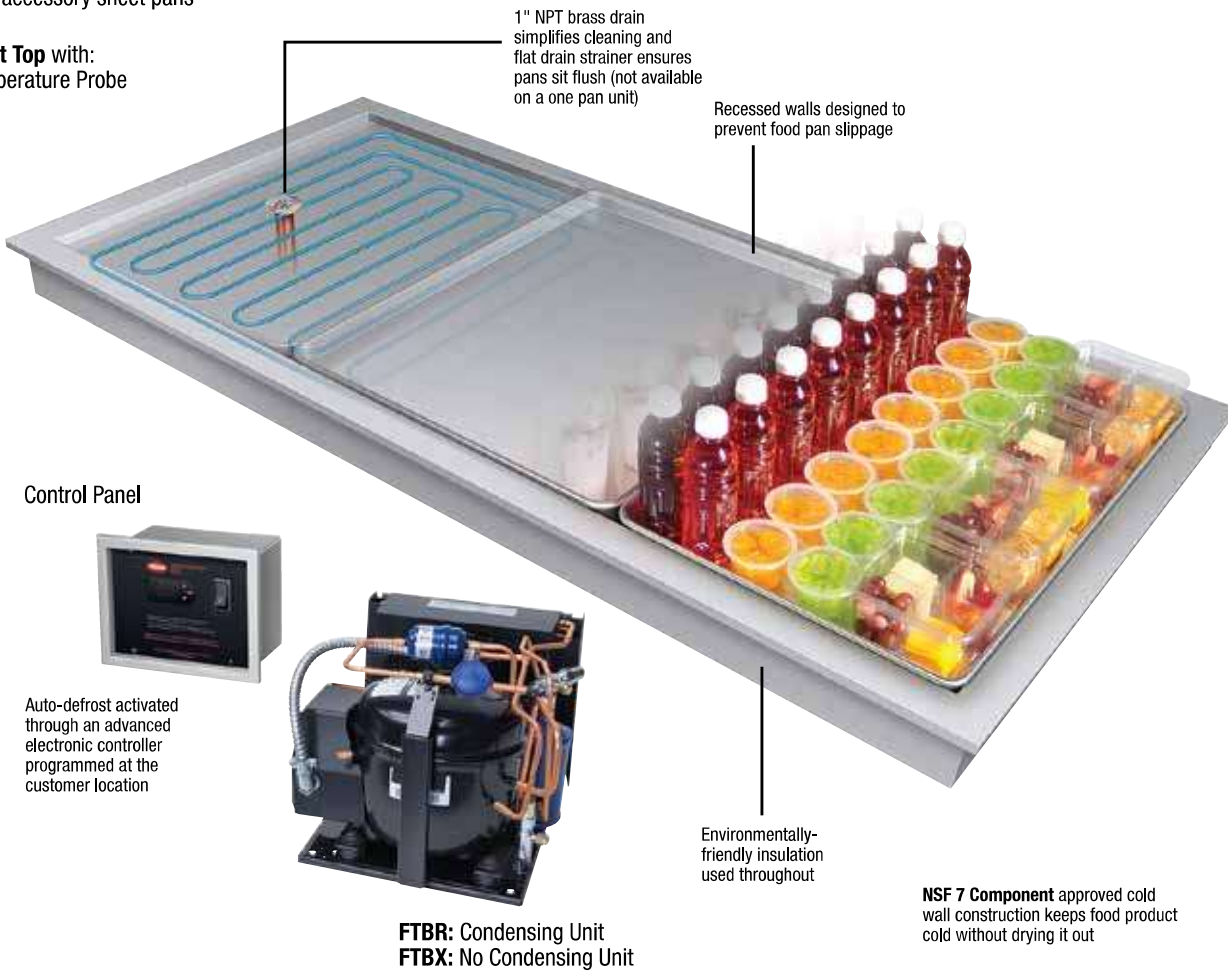
COUNTERTOP CUT-OUT DIMENSIONS – PAGE 37



Remote Drop-In Frost Top Ordering Instructions

Cutaway of **FTBR-3**
with accessory sheet pans

Frost Top with:
Temperature Probe



Control Panel



Auto-defrost activated
through an advanced
electronic controller
programmed at the
customer location



FTBR: Condensing Unit
FTBX: No Condensing Unit

Please specify the following with each order:

- Number of Full-Size Sheet Pans Accommodated:**
1-, 2- or 3-pan as rectangular sheet pans
- Depth of Model:** Standard configuration (28 $\frac{1}{4}$ "D)
or Slim configuration (21 $\frac{1}{4}$ "D)
- Remote Refrigeration**
Note: Shipped loose: Frost Top, Control Panel
(Probe Wires are 9') and a TXV Valve
A. FTBX without a Condensing Unit
(Solenoid Valve attached to Frost Top)
- Agency** – UL, C-UL, NSF 7 Component

Accessories

- Pans –**
A. Half-size sheet pan
18"W x 13"D
B. Full-size sheet pan
18"W x 26"D

NSF 7 Component approved cold
wall construction keeps food product
cold without drying it out

REMOTE DROP-IN FROST TOP COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
FTBR-1, FTBX-1	27 $\frac{1}{16}$ "	28"	19 $\frac{1}{16}$ "	20 $\frac{1}{8}$ "
FTBR-2, FTBX-2	37 $\frac{3}{8}$ "	38"	27 $\frac{1}{16}$ "	28"
FTBR-3, FTBX-3	55 $\frac{3}{8}$ "	56"	27 $\frac{3}{16}$ "	28"
FTBR-S2, FTBX-S2	53 $\frac{5}{16}$ "	54"	19 $\frac{1}{16}$ "	20 $\frac{1}{8}$ "
FTBR-S3, FTBX-S3	79 $\frac{1}{16}$ "	79 $\frac{1}{8}$ "	19 $\frac{1}{16}$ "	20 $\frac{1}{8}$ "



Remote Drop-In Frost Tops

Keeping pre-chilled beverages, snacks, hors d'oeuvres and side dishes cool and ready-to-serve, the Hatco Remote Drop-In Frost Tops offer additional flexibility with remote configurations. Also available in a Slim configuration, providing wider access to your customer.

- Accommodates full-size sheet pans
- Units include a 1" NPT (National Pipe Thread) brass drain (excluding one pan units)
- FTBR models include a condensing unit (shipped loose, can be field mounted up to 50 feet of tubing from unit) and a control panel (shipped loose - probe wires are 9 feet) for installing in more convenient or desirable locations
- FTBX models include a control panel (shipped loose - probe wires are 9 feet) but shipped without a condensing unit for the increased flexibility of multiple Frost Top configurations
- Easy serviceability with a sight glass, service valves, dryer and a receiver (FTBR models only)
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location (FTBR models only)
- Optimal insulation on sides and bottom to ensure better cold retention, and built with one of the most efficient condensing units on the market

FTBR-S2
with accessory
sheet pans

Frost Top with a temperature probe, control panel and a condensing unit (both shipped loose)



FTBX-1 (shipped
without condensing unit)



REMOTE DROP-IN FROST TOPS – WITH CONDENSING UNIT AND CONTROL PANEL

Model	Dimensions W x D x H	HP	Approx. Ship Weight
FTBR-1 [⊙]	28 ¹⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 8 ⁵ / ₈ "	1/5	125 lbs.
FTBR-2	39" x 28 ¹⁵ / ₁₆ " x 8 ⁵ / ₈ "	1/5	151 lbs.
FTBR-3	57" x 28 ¹⁵ / ₁₆ " x 8 ⁵ / ₈ "	1/5	213 lbs.
Slim			
FTBR-S2	54 ¹⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 8 ⁵ / ₈ "	1/5	179 lbs.
FTBR-S3	80 ¹³ / ₁₆ " x 21 ¹ / ₁₆ " x 8 ⁵ / ₈ "	1/5	230 lbs.

[⊙] No drain

All Remote Drop-In Frost Top Models Feature:

Voltage – FTBR-1, -2, -3, -S2, -S3: 120V, 300 watts, 60 Hz, single phase.

Models Shipped with: Electronic temperature control, condensing unit and TXV valve (all shipped loose). Consult factory for refrigerant specifications.

REMOTE DROP-IN FROST TOPS – WITH CONTROL PANEL

Model	Dimensions W x D x H	BTU/ Hour	Approx. Ship Weight
FTBX-1 [⊙]	28 ¹⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 8 ⁵ / ₈ "	330	85 lbs.
FTBX-2	39" x 28 ¹⁵ / ₁₆ " x 8 ⁵ / ₈ "	630	138 lbs.
FTBX-3	57" x 28 ¹⁵ / ₁₆ " x 8 ⁵ / ₈ "	930	220 lbs.
Slim			
FTBX-S2	54 ¹⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 8 ⁵ / ₈ "	630	130 lbs.
FTBX-S3	80 ¹³ / ₁₆ " x 21 ¹ / ₁₆ " x 8 ⁵ / ₈ "	930	182 lbs.

All Remote Drop-In Frost Top Models Feature:

Voltage: 120, single phase.

Models Shipped with: Electronic temperature control, TXV valve (shipped loose) and a solenoid valve attached to well.

OPTIONS (available at time of purchase only)

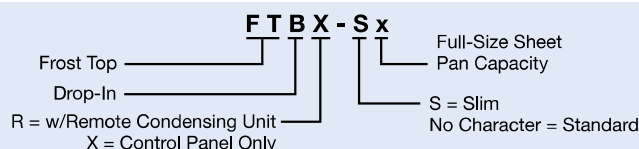
EWC

Additional Four Year Extended Parts Only
Warranty on the Compressor (FTBR only)

ACCESSORIES (available for purchase at any time)

ALUM PAN	Half-Size Sheet Pan – 18"W x 13"D
18" SHEET PAN	Full-Size Sheet Pan – 18"W x 26"D

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 39



Modular/Ganged Heated Wells (Full and 4/3-Size) Ordering Instructions

Cutaway of **HWBI-5MA**
with accessory food pans
and optional split
control boxes



Please specify the following with each order:

1. Desired Voltage:

HWBI-1 Series (D, DA):

120, 208 or 240V, single phase

HWBLI-1, -2, -3, -4, -5, -6 Series (D, DA, M, MA):

120V, single phase

HWBI-2, -3, -4, -5, -6 Series (D, DA, M, MA):

208 or 240V, single or optional three phase

HWBI43-1(D, DA): 120, 208 or 240V, single phase

HWBI43-2, -3, -4, -5, -6 Series (D, DA, M, MA):

208 or 240V, single or optional three phase

2. Desired Wattage:

A. Standard Watt

B. Low Watt (120V only)

and not available for HWBI43 Series)

3. Number of Modular/Ganged Heated Wells Required:

1-, 2-, 3-, 4-, 5- or 6-pan

NOTE: Modular/Ganged units are only offered as rectangular, full-size (12" x 20") as 4/3-size wells (12" x 27")

4. Drain (with or without - choose drain below):

A. Standard Individual Well ¾" NPT Drain

B. Manifold 1" NPT Drain with side drain, field selectable left or right side (available on HWBI- or HWBLI-2, -3, -4, -5, -6 models only)

C. Manifold 1" NPT Drain with bottom drain, field selectable left or right well (available on HWBI- or HWBLI-2, -3, -4, -5, -6 models only)

5. Auto-fill (with or without)

6. Bezel allows an optional 27" depth for modular units to match Hatco CWB models in a countertop display (not available for HWBI43 Series)

7. Agency:

A. UL, C-UL

B. UL-EPH (sanitary listing)

8. Control:

A. Single Control Box (standard on all units)

B. Split Controls Boxes (optional on 4-, 5-, 6-pan units, not available in Canada)

Accessories for Modular/Ganged Heated Wells

1. Pan Support Bars:

A. Standard or Slim configuration 12" or 20"

B. 4/3-size configuration 12"

2. Adapters to convert Modular/Ganged units to hold 4- or 7-quart round pans

3. Stainless Steel Pans:

A. Third-size (12¾"W x 6⅞"D x 2½"H)

B. Half-size (12¾"W x 10⅞"D x 2½"H)

C. Full-size at 2½" deep (12¾"W x 20¾"D x 2½"H)

D. Full-size at 4" deep (12¾"W x 20¾"D x 4"H)

E. Full-size at 6" deep (12¾"W x 20¾"D x 6"H)

4. Valves:

A. ¾" or 1" NPT Ball Valve

B. ¾" or 1" NPT Gate Valve

5. Heated Well Covers to convert Modular/Ganged units to heated shelves (not available for HWBI43 Series):

A. 1-Pan Heated Well Cover

B. 2-Pan Heated Well Cover

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

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWBI-, HWBLI-1 Series	14⅞"	14½"	22¼"	22⅝"
HWBI-, HWBLI-2 Series	28⅞"	28½"	22¼"	22⅝"
HWBI-, HWBLI-3 Series	42⅞"	42½"	22¼"	22⅝"
HWBI-, HWBLI-4 Series	56⅞"	56½"	22¼"	22⅝"
HWBI-, HWBLI-5 Series	70⅞"	70½"	22¼"	22⅝"
HWBI-, HWBLI-6 Series	84⅞"	84½"	22¼"	22⅝"
4/3-Size				
HWBI43-1 Series	14⅞"	14⅞"	29⅞"	29⅞"
HWBI43-2 Series	28⅞"	28⅞"	29⅞"	29⅞"
HWBI43-3 Series	42⅞"	42⅞"	29⅞"	29⅞"
HWBI43-4 Series	56⅞"	56⅞"	29⅞"	29⅞"
HWBI43-5 Series	70⅞"	70⅞"	29⅞"	29⅞"
HWBI43-6 Series	84⅞"	84⅞"	29⅞"	29⅞"

ACCESSORIES - PAGES 47, 58-59



From the top, the modular design allows the Modular/Ganged Heated Well to appear as one integrated unit. From below, you will see separate covers, with easy, independent access to each one. This makes installation and service easy

Modular/Ganged Heated Wells

Hatco Modular/Ganged Heated Wells are full-size units that are grouped together in a modular fashion to provide customers with a complete steam table contained within one piece of equipment for a clean, integrated look.

- Full-size, insulated wells available in 1- to 6-ganged units in either standard or low wattages
- Individual thermostatic controls for each well provide the ultimate in temperature regulation
- 6' conduit is standard for convenient placement of controls

- Wells empty quickly and easily with a manifold drain option
- Auto-fill option to automatically fill and replenish water without user maintenance and intervention
- Separate well assemblies with independent access to each one for easy service

HWBLI-5MA with accessory food pans and standard single control box

LOW WATT DROP-IN MODULAR/GANGED FULL-SIZE RECTANGULAR WELLS – INSULATED – TOP MOUNT

Model	Dimensions (W x D x H)	Watts	Approx. Ship Weight
HWBLI-1	15½" x 23½" x 9⅝"	750	38 lbs.
HWBLI-1D	15½" x 23½" x 9⅝"	750	36 lbs.
HWBLI-1DA	15½" x 23½" x 9⅝"	750	38 lbs.
HWBLI-2	29½" x 23½" x 9⅝"	1500	82 lbs.
HWBLI-2D	29½" x 23½" x 9⅝"	1500	85 lbs.
HWBLI-2DA*	29½" x 23½" x 9⅝"	1500	87 lbs.
HWBLI-2M	29½" x 23½" x 9⅝"	1500	84 lbs.
HWBLI-2MA	29½" x 23½" x 9⅝"	1500	85 lbs.
HWBLI-3	43½" x 23½" x 9⅝"	2250	106 lbs.
HWBLI-3D	43½" x 23½" x 9⅝"	2250	110 lbs.
HWBLI-3DA*	43½" x 23½" x 9⅝"	2250	114 lbs.
HWBLI-3M	43½" x 23½" x 9⅝"	2250	105 lbs.
HWBLI-3MA	43½" x 23½" x 9⅝"	2250	124 lbs.
HWBLI-4	57½" x 23½" x 9⅝"	3000	134 lbs.
HWBLI-4D	57½" x 23½" x 9⅝"	3000	155 lbs.
HWBLI-4DA*	57½" x 23½" x 9⅝"	3000	133 lbs.
HWBLI-4M	57½" x 23½" x 9⅝"	3000	148 lbs.
HWBLI-4MA	57½" x 23½" x 9⅝"	3000	141 lbs.
HWBLI-5	71½" x 23½" x 9⅝"	3750	167 lbs.
HWBLI-5D	71½" x 23½" x 9⅝"	3750	166 lbs.
HWBLI-5DA*	71½" x 23½" x 9⅝"	3750	167 lbs.
HWBLI-5M	71½" x 23½" x 9⅝"	3750	188 lbs.
HWBLI-5MA	71½" x 23½" x 9⅝"	3750	193 lbs.
HWBLI-6	85½" x 23½" x 9⅝"	4500	194 lbs.
HWBLI-6D	85½" x 23½" x 9⅝"	4500	203 lbs.
HWBLI-6DA*	85½" x 23½" x 9⅝"	4500	200 lbs.
HWBLI-6M	85½" x 23½" x 9⅝"	4500	200 lbs.
HWBLI-6MA	85½" x 23½" x 9⅝"	4500	200 lbs.

* Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

All Low Watt Drop-In Modular/Ganged Full-Size Rectangular Heated Well Models Feature:

Voltage: HWBLI-1DA, 2, -3, -4, -5, -6 Series: 120V, single phase.

Models Shipped with: EZ locking hardware for installation and remote thermostats with flexible conduits and lighted power switches.

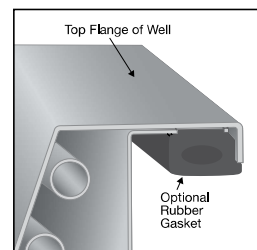
OPTIONS (available at time of purchase only)

HWBI-SIDE	Copper Manifold Drain with side exit (not available on HWBLI-1)
HWBI-BOTTOM	Copper Manifold Drain with bottom exit (not available on HWBLI-1)
HWBLI-CORD-2	Cord for HWBLI-2 (single phase)
HWBLI-CORD-3	Cord for HWBLI-3 (single phase)
OS-BEZEL27	27" deep Bezel for Modular unit to match Hatco CWB in a countertop display
COND-3	36" Flexible Conduit in lieu of 72" standard (For split control panel only)



Gasket Options –

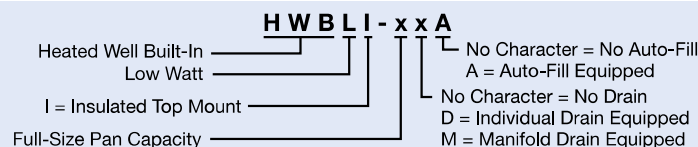
BEZELGASKET-1	Factory installed for HWBLI-1
BEZELGASKET-2	Factory installed for HWBLI-2
BEZELGASKET-3	Factory installed for HWBLI-3
BEZELGASKET-4	Factory installed for HWBLI-4
BEZELGASKET-5	Factory installed for HWBLI-5
BEZELGASKET-6	Factory installed for HWBLI-6



BEZELGASKET-1

Factory installed option (eliminates the need for silicone or other sealants)

NOTE: Split Control Configurations are not available in Canada.



Modular/Ganged Heated Wells Controls*

1 PAN	SINGLE CONFIGURATION	
2 PAN	SINGLE CONFIGURATION	
3 PAN	SINGLE CONFIGURATION	
4 PAN	SINGLE CONFIGURATION	
4 PAN	SPLIT CONFIGURATION	
5 PAN	SINGLE CONFIGURATION	
5 PAN	SPLIT CONFIGURATION	
6 PAN	SINGLE CONFIGURATION	
6 PAN	SPLIT CONFIGURATION	

*4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order (for Canada, split control boxes not available).

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 41
ACCESSORIES – PAGES 47, 58-59

Modular/Ganged Heated Wells – Continued

STANDARD WATT DROP-IN MODULAR/GANGED FULL-SIZE RECTANGULAR WELLS – INSULATED – TOP MOUNT

Model	Dimensions W x D x H	Watts	Approx. Ship Weight
HWBI-1	15½" x 23¾" x 9⅝"	1215	34 lbs.
HWBI-1D	15½" x 23¾" x 9⅝"	1215	38 lbs.
HWBI-1DA	15½" x 23¾" x 9⅝"	1215	38 lbs.
HWBI-2	29½" x 23¾" x 9⅝"	2415	73 lbs.
HWBI-2D	29½" x 23¾" x 9⅝"	2415	77 lbs.
HWBI-2DA [Ⓢ]	29½" x 23¾" x 9⅝"	2415	87 lbs.
HWBI-2M	29½" x 23¾" x 9⅝"	2415	74 lbs.
HWBI-2MA	29½" x 23¾" x 9⅝"	2415	85 lbs.
HWBI-3	43½" x 23¾" x 9⅝"	3615	103 lbs.
HWBI-3D	43½" x 23¾" x 9⅝"	3615	114 lbs.
HWBI-3DA [Ⓢ]	43½" x 23¾" x 9⅝"	3615	114 lbs.
HWBI-3M	43½" x 23¾" x 9⅝"	3615	108 lbs.
HWBI-3MA	43½" x 23¾" x 9⅝"	3615	112 lbs.
HWBI-4	57½" x 23¾" x 9⅝"	4815	132 lbs.
HWBI-4D	57½" x 23¾" x 9⅝"	4815	136 lbs.
HWBI-4DA [Ⓢ]	57½" x 23¾" x 9⅝"	4815	133 lbs.
HWBI-4M	57½" x 23¾" x 9⅝"	4815	138 lbs.
HWBI-4MA	57½" x 23¾" x 9⅝"	4815	138 lbs.
HWBI-5	71½" x 23¾" x 9⅝"	6015	167 lbs.
HWBI-5D	71½" x 23¾" x 9⅝"	6015	167 lbs.
HWBI-5DA [Ⓢ]	71½" x 23¾" x 9⅝"	6015	167 lbs.
HWBI-5M	71½" x 23¾" x 9⅝"	6015	167 lbs.
HWBI-5MA	71½" x 23¾" x 9⅝"	6015	184 lbs.
HWBI-6	85½" x 23¾" x 9⅝"	7215	189 lbs.
HWBI-6D	85½" x 23¾" x 9⅝"	7215	189 lbs.
HWBI-6DA [Ⓢ]	85½" x 23¾" x 9⅝"	7215	193 lbs.
HWBI-6M	85½" x 23¾" x 9⅝"	7215	189 lbs.
HWBI-6MA	85½" x 23¾" x 9⅝"	7215	195 lbs.

Ⓢ Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

All Standard Watt Drop-In Modular/Ganged Full-Size Rectangular Heated Well Models Feature:

Voltage: HWBI-1 Series: 120, 208 or 240V, single phase.

HWBI-2, -3, -4, -5, -6 Series: 208 or 240V, single phase or optional three phase.

Models Shipped with: EZ locking hardware for installation and remote thermostats with 6' flexible conduits and lighted power switches.



HWBI-3MA with
accessory food pans and
optional cord for HWBI-3

Modular/Ganged Heated Wells Controls*

1 PAN	SINGLE CONFIGURATION	
2 PAN	SINGLE CONFIGURATION	
3 PAN	SINGLE CONFIGURATION	
4 PAN	SINGLE CONFIGURATION	
4 PAN	SPLIT CONFIGURATION	
5 PAN	SINGLE CONFIGURATION	
5 PAN	SPLIT CONFIGURATION	
6 PAN	SINGLE CONFIGURATION	
6 PAN	SPLIT CONFIGURATION	

*4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order (for Canada, split control boxes not available).

DROP-IN MODULAR/GANGED 3 Ø AMP RATINGS

Model	208V/3 Ø Amps	240V/3 Ø Amps
HWBI-2	10.1	8.7
HWBI-3	10.1	8.8
HWBI-4	15.8	13.7
HWBI-5	20.1	17.4
HWBI-6	20.1	17.4

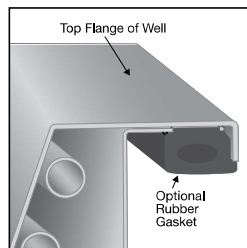
OPTIONS (available at time of purchase only)

HWBI-3PH	Three-Phase Wiring (not available on HWBI-1 series)
HWBI-SIDE	Copper Manifold Drain with side exit (not available on HWBI-1)
HWBI-BOTTOM	Copper Manifold Drain with bottom exit (not available on HWBI-1)
HWBI-CORD-1, -2	Cord for HWBI-1, -2 (single phase)
HWBI-CORD-3, -4	Cord for HWBI-3, -4 (single phase/single control box only)
HWBI-CORD-5, -6	Cord for HWBI-5, -6 (single phase/single control box only)
OS-BEZEL27	27" deep Bezel for Modular unit to match Hatco CWB in a countertop display
COND-3	36" Flexible Conduit in lieu of 72" standard (For split control panel only)



Gasket Options –

BEZELGASKET-1	Factory installed for HWBI-1
BEZELGASKET-2	Factory installed for HWBI-2
BEZELGASKET-3	Factory installed for HWBI-3
BEZELGASKET-4	Factory installed for HWBI-4
BEZELGASKET-5	Factory installed for HWBI-5
BEZELGASKET-6	Factory installed for HWBI-6



BEZELGASKET-1

Factory installed option (eliminates the need for silicone or other sealants)

Heated Well Built-In	HWBI - x x A	No Character = No Auto-Fill
I = Insulated Top Mount		A = Auto-Fill Equipped
Full-Size Pan Capacity		No Character = No Drain
		D = Individual Drain Equipped
		M = Manifold Drain Equipped

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 41
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Drop-In Modular/Ganged 4/3-Size Heated Wells

Hatco Modular/Ganged 4/3-Size Heated Wells maintain hot food at safe-serving temperatures, with better quality construction, longer holding times and more accurate temperatures. A deeper single unit can hold the equivalent of 4 third-size pans.

Choose the number of wells, from 1 to 6 unit configurations, as well as voltage, auto-fill, controls and drain options. Each well has its own individual control to regulate the temperature of each food offering.

- Longer holding times with more accurate temperatures
- Separate lighted On/Off rocker switch and temperature dial for easy operation

- 50% larger drain with flat screen simplifies cleaning and holds pans level
- Unique design allows quick change of element or thermostat if needed
- EZ locking hardware for quick installation
- Stainless steel construction and solid brazed drain fitting joints for durability
- A 6" (152.4 mm) conduit is included for convenient placement of controls

DROP-IN MODULAR/GANGED 4/3-SIZE RECTANGULAR WELLS – INSULATED – TOP MOUNT

Model	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight
HWBI43-1	15½" x 30¾" x 9½"	208 or 240	1215	42 lbs.
HWBI43-1D	15½" x 30¾" x 9½"	208 or 240	1215	42 lbs.
HWBI43-1DA	15½" x 30¾" x 9½"	208 or 240	1215	47 lbs.
HWBI43-2	29½" x 30¾" x 9½"	208 or 240	2415	88 lbs.
HWBI43-2D	29½" x 30¾" x 9½"	208 or 240	2415	96 lbs.
HWBI43-2DA*	29½" x 30¾" x 9½"	208 or 240	2415	95 lbs.
HWBI43-2M	29½" x 30¾" x 9½"	208 or 240	2415	82 lbs.
HWBI43-2MA	29½" x 30¾" x 9½"	208 or 240	2415	98 lbs.
HWBI43-3	43½" x 30¾" x 9½"	208 or 240	3615	115 lbs.
HWBI43-3D	43½" x 30¾" x 9½"	208 or 240	3615	112 lbs.
HWBI43-3DA*	43½" x 30¾" x 9½"	208 or 240	3615	124 lbs.
HWBI43-3M	43½" x 30¾" x 9½"	208 or 240	3615	135 lbs.
HWBI43-3MA	43½" x 30¾" x 9½"	208 or 240	3615	135 lbs.
HWBI43-4	57½" x 30¾" x 9½"	208 or 240	4815	166 lbs.
HWBI43-4D	57½" x 30¾" x 9½"	208 or 240	4815	152 lbs.
HWBI43-4DA*	57½" x 30¾" x 9½"	208 or 240	4815	149 lbs.
HWBI43-4M	57½" x 30¾" x 9½"	208 or 240	4815	154 lbs.
HWBI43-4MA	57½" x 30¾" x 9½"	208 or 240	4815	180 lbs.
HWBI43-5	71½" x 30¾" x 9½"	208 or 240	6015	197 lbs.
HWBI43-5D	71½" x 30¾" x 9½"	208 or 240	6015	186 lbs.
HWBI43-5DA*	71½" x 30¾" x 9½"	208 or 240	6015	187 lbs.
HWBI43-5M	71½" x 30¾" x 9½"	208 or 240	6015	186 lbs.
HWBI43-5MA	71½" x 30¾" x 9½"	208 or 240	6015	203 lbs.
HWBI43-6	85½" x 30¾" x 9½"	208 or 240	7215	214 lbs.
HWBI43-6D	85½" x 30¾" x 9½"	208 or 240	7215	214 lbs.
HWBI43-6DA*	85½" x 30¾" x 9½"	208 or 240	7215	217 lbs.
HWBI43-6M	85½" x 30¾" x 9½"	208 or 240	7215	214 lbs.
HWBI43-6MA	85½" x 30¾" x 9½"	208 or 240	7215	249 lbs.

* Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

All Drop-In Modular/Ganged 4/3-Size Rectangular Heated Well Models Feature:

Phase: HWBI43-1 Series: Single only. HWBI43-2, -3, -4, -5, -6 Series: Single or optional three phase.

Models Shipped with: EZ locking hardware for installation and remote thermostats with 72" flexible conduits and lighted power switches.



HWBI43-3DA with
- 4 third-size pans,
- 2 half-size pans and 1 third-size pan
- 1 full-size pan and 1 third-size pan

Modular/Ganged Heated Wells Controls*

1 PAN	SINGLE CONFIGURATION	
2 PAN	SINGLE CONFIGURATION	
3 PAN	SINGLE CONFIGURATION	
4 PAN	SINGLE CONFIGURATION	
4 PAN	SPLIT CONFIGURATION	
5 PAN	SINGLE CONFIGURATION	
5 PAN	SPLIT CONFIGURATION	
6 PAN	SINGLE CONFIGURATION	
6 PAN	SPLIT CONFIGURATION	

* 4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order (for Canada, split control boxes not available).

NOTE: Split Control Configurations are not available in Canada.

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 41
ACCESSORIES – PAGES 47, 58-59

OPTIONS (available at time of purchase only)

HWBI-3PH	Three-Phase Wiring (not available on HWBI43-1 series)
HWBI-SIDE	Copper Manifold Drain with side exit (not available on HWBI43-1)
HWBI-BOTTOM	Copper Manifold Drain with bottom exit (not available on HWBI43-1)
HWBI43-CORD-1, -2	Cord for HWBI43-1, -2 (single phase)
HWBI43-CORD-3, -4	Cord for HWBI43-3, -4 (single phase/single control box only)
HWBI43-CORD-5, -6	Cord for HWBI43-5, -6 (single phase/single control box only)
COND-3	36" Flexible Conduit in lieu of 72" standard (For split control panel only)



Gasket Options –

BEZELGASKET-1	Factory installed for HWBI43-1
BEZELGASKET-2	Factory installed for HWBI43-2
BEZELGASKET-3	Factory installed for HWBI43-3
BEZELGASKET-4	Factory installed for HWBI43-4
BEZELGASKET-5	Factory installed for HWBI43-5
BEZELGASKET-6	Factory installed for HWBI43-6

DROP-IN MODULAR/GANGED 4/3-SIZE 3 Ø AMP RATINGS

Model	208V/3 Ø Amps	240V/3 Ø Amps
HWBI43-2	10.1	8.7
HWBI43-3	10.1	8.8
HWBI43-4	15.8	13.7
HWBI43-5	20.1	17.4
HWBI43-6	20.1	17.4

HWBI43-xxA

Heated Well Built-In

I = Insulated Top Mount

43 = 4/3-Size Depth

No Character = Full-Size Depth only

No Character = No Auto-Fill

A = Auto-Fill Equipped

No Character = No Drain

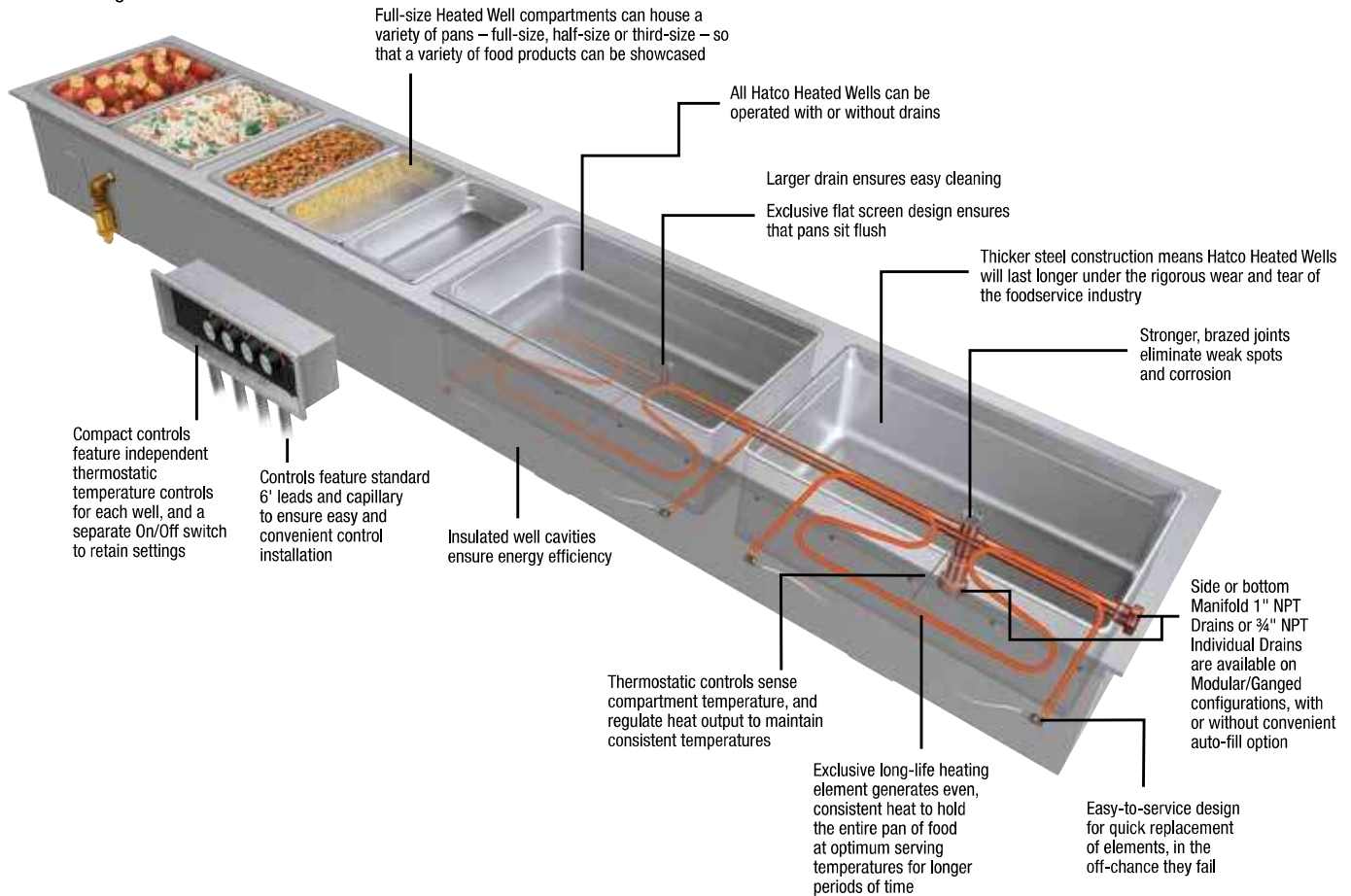
D = Individual Drain Equipped

M = Manifold Drain Equipped

Full-Size Pan Capacity

Modular/Ganged Slim Heated Wells Ordering Instructions

Cutaway of **HWBI-S4MA**
with accessory food pans and
standard single controls



Please specify the following with each order:

- Desired Voltage:** 208 or 240V
 - Single phase (standard)
 - Three phase (optional)
- Number of Modular/Ganged Slim Heated Wells Required:** 2-, 3-, 4-pan
NOTE: Modular/Ganged Slim units are only offered as rectangular, full-size (12" x 20") but placed lengthwise
- Drain** (with or without – choose drain below):
 - Standard Individual Well 3/4" NPT Drain
 - Manifold 1" NPT Drain with side drain, field selectable left or right side
 - Manifold 1" NPT Drain with bottom drain, field selectable left or right well
- Auto-fill** (with or without)
- Bezel** allows an optional 19" D for modular units to match Hatco Refrigerated Slim Drop-In models in a countertop display
- Agency:**
 - UL
 - UL-EPH (sanitary listing)
- Control:**
 - Single Control Box (standard on all units)
 - Split Control Boxes (optional on 4-pan units, not available in Canada)

Accessories for Modular/Ganged Slim Heated Wells

- Pan Support Bars:** 12" or 20"
- Adapters** to convert Modular/Ganged Slim units to hold 4- or 7-quart round pans
- Stainless Steel Pans:**
 - Third-size at 2 1/2" deep (12 3/4"W x 6 7/8"D x 2 1/2"H)
 - Half-size at 2 1/2" deep (12 3/4"W x 10 3/8"D x 2 1/2"H)
 - Full-size at 2 1/2" deep (12 3/4"W x 20 3/4"D x 2 1/2"H)
 - Full-size at 4" deep (12 3/4"W x 20 3/4"D x 4"H)
 - Full-size at 6" deep (12 3/4"W x 20 3/4"D x 6"H)
- Valves:**
 - 3/4" or 1" NPT Ball Valve
 - 3/4" or 1" NPT Gate Valve
- Heated Well Covers** to convert Slim Modular/Ganged units to heated shelves:
 - 1-Pan Heated Well Cover

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

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWBI-S2 Series	44 7/8"	44 3/8"	14 1/4"	14 1/2"
HWBI-S3 Series	66 7/8"	66 3/8"	14 1/4"	14 1/2"
HWBI-S4 Series	88 7/8"	88 3/8"	14 1/4"	14 1/2"

ACCESSORIES – PAGES 47, 58-59

Modular/Ganged Slim Heated Wells

Hatco Modular/Ganged Slim Heated Wells are full-sized units that are grouped together in a modular fashion but placed lengthwise. This provides customers with a complete steam table within easy reach. Select the configuration that's right for your foodservice operation.

- Full-size, insulated wells available in 2- to 4-modular/ganged units
- Individual thermostatic controls for each well provide the ultimate in temperature regulation
- 6' conduit is standard for convenient placement of controls

- Wells empty quickly and easily with a manifold drain option
- Auto-fill option to automatically fill and replenish water without user maintenance and intervention
- Separate well assemblies with independent access to each one for easy service



HWBI-S4MA with accessory food pans and optional split control boxes

DROP-IN MODULAR/GANGED SLIM RECTANGULAR WELLS – INSULATED – TOP MOUNT

Model	Dimensions W x D x H	Watts	Approx. Ship Weight
HWBI-S2	45½" x 15½" x 9⅞"	2415	83 lbs.
HWBI-S2D	45½" x 15½" x 9⅞"	2415	81 lbs.
HWBI-S2DA*	45½" x 15½" x 9⅞"	2415	84 lbs.
HWBI-S2M	45½" x 15½" x 9⅞"	2415	86 lbs.
HWBI-S2MA	45½" x 15½" x 9⅞"	2415	90 lbs.
HWBI-S3	67½" x 15½" x 9⅞"	3615	118 lbs.
HWBI-S3D	67½" x 15½" x 9⅞"	3615	115 lbs.
HWBI-S3DA*	67½" x 15½" x 9⅞"	3615	125 lbs.
HWBI-S3M	67½" x 15½" x 9⅞"	3615	115 lbs.
HWBI-S3MA	67½" x 15½" x 9⅞"	3615	125 lbs.
HWBI-S4	89½" x 15½" x 9⅞"	4815	154 lbs.
HWBI-S4D	89½" x 15½" x 9⅞"	4815	155 lbs.
HWBI-S4DA*	89½" x 15½" x 9⅞"	4815	160 lbs.
HWBI-S4M	89½" x 15½" x 9⅞"	4815	154 lbs.
HWBI-S4MA	89½" x 15½" x 9⅞"	4815	153 lbs.

* Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

All Drop-In Modular Slim Rectangular Heated Well Models Feature:

Voltage: HWBI-S2, -S3, -S4 Series: 208 or 240V, single phase or optional three phase.
Models Shipped with: EZ locking hardware for installation and remote thermostats with lighted power switches.

OPTIONS (available at time of purchase only)

HWBI-3PH	Three-Phase Wiring (field convertible)
HWBI-SIDE	Copper Manifold Drain with side exit
HWBI-BOTTOM	Copper Manifold Drain with bottom exit
HWBI-CORD-S2	Cord for HWBI-S2 (single phase)
HWBI-CORD-S3, -S4	Cord for HWBI-S3, -S4 (single phase/single Control Box only)
19" D BEZEL	19" D Bezel for Modular unit to match Hatco CWB Slim models in a countertop display
Gasket Options –	
BEZELGASKET-S2	Factory installed for HWBI-S2
BEZELGASKET-S3	Factory installed for HWBI-S3
BEZELGASKET-S4	Factory installed for HWBI-S4

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 45 ACCESSORIES – PAGES 47, 58-59

H W B I - S x x A	
Heated Well Built-In	No Character = No Auto-Fill A = Auto-Fill Equipped
I = Insulated Top Mount	No Character = No Drain D = Individual Drain Equipped M = Manifold Drain Equipped
Slim	
Full-Size Pan Capacity	

Modular/Ganged Slim Heated Wells Controls*

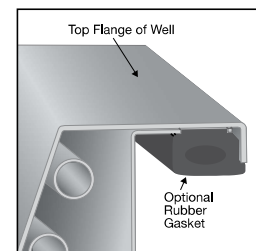
2 PAN	SINGLE CONFIGURATION	
3 PAN	SINGLE CONFIGURATION	
4 PAN	SINGLE CONFIGURATION	
4 PAN	SPLIT CONFIGURATION	

* 4-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order (for Canada, split control boxes not available).

DROP-IN SLIM MODULAR/GANGED 3 Ø AMP RATINGS

Model	208V/3 Ø Amps	240V/3 Ø Amps
HWBI-S2	10.1	8.7
HWBI-S3	10.1	8.8
HWBI-S4	15.8	13.7

NOTE: Split Control Configurations are not available in Canada.



BEZELGASKET-S2
Factory installed option (eliminates the need for silicone or other sealants)

Modular/Ganged Heated Wells Accessories

(available for purchase at any time)

HEATED WELL COVERS (available for purchase at any time)

For Modular/Ganged Heated Wells and Modular/Ganged Slim Heated Wells.
(Choose the number of heated well covers for your appropriate pan size in either 1 or 2-Pan sizes, not available for HWBI43 series) –

1-Pan Heated Well Cover (Overall: 14" W x 22" D x 2" H) –

1COVFUL-GGRAN	1 Heated Well Cover in Gray Granite
1COVFUL-BSAND	1 Heated Well Cover in Bermuda Sand
1COVFUL-NSKY	1 Heated Well Cover in Night Sky

2-Pan Heated Well Cover (Overall: 28" W x 22" D x 2" H) –

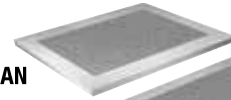
2COVFUL-GGRAN	2 Heated Well Cover in Gray Granite
2COVFUL-BSAND	2 Heated Well Cover in Bermuda Sand
2COVFUL-NSKY	2 Heated Well Cover in Night Sky

HWBI-3

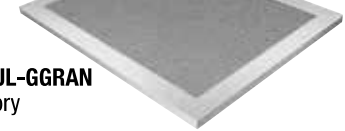
(3-pan size) with accessory heated well covers (one 1-pan heated well cover and one 2-pan heated well cover)



1COVFUL-GGRAN
accessory



2COVFUL-GGRAN
accessory



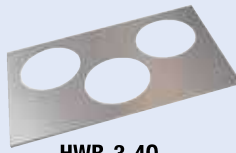
HEATED WELL COVER COMBINATIONS PER HWBI SERIES

Model Series	Using only: 1COVFUL	Model Series	Using both:	
			1COVFUL	2COVFUL
HWBI-1	1	HWBI-1	1	–
HWBI-2, -S2	2	HWBI-2	–	1
HWBI-3, -S3	3	HWBI-3	1	1
HWBI-4, -S4	4	HWBI-4	–	2
HWBI-5	5	HWBI-5	1	2
HWBI-6	6	HWBI-6	–	3

ADDITIONAL ACCESSORIES – PAGES 58-59
COLORS AND FINISHES – INSIDE BACK COVER



HWB-2-11Q



HWB-3-4Q



HWB-2-7Q

ADAPTERS – SUPPORT BARS

HWB-2-7Q

Adapter to convert warmer to hold two 7-Quart Inserts (HWBI and HWBI-S Modular Heated Wells only)

HWB-3-4Q

Adapter to convert warmer to hold three 4-Quart Inserts (HWBI and HWBI-S Modular Heated Wells only)

HWB-2-11Q

Adapter to convert warmer to hold two 11-Quart Inserts (HWBI43 Modular Heated Wells only)

HWBGM12BAR

12" Pan Support Bar for Drop-In Modular/Ganged Models

HWBGM20BAR

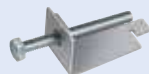
20" Pan Support Bar for Drop-In Modular/Ganged Models (not available for HWBI43 series)

HWB-2-7Q
shown with two
7QT-PAN and
7QT-LID-1

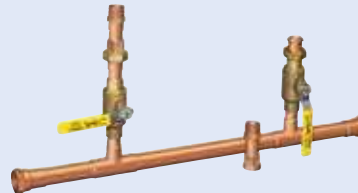


Support Bars

Choose the appropriate kit for HWBI or HWB series



HWB-MNT-REC



HWBI2MANIF



BALLVALVE1INCH



GATEVALVE1INCH

MOUNTING KITS – VALVES

Necessary at your Well Installation –

HWB-MNT-REC Kit allows mounting to thick, non-combustible countertops - 8 Brackets

External Manifold includes Individual Ball Valve for each Well (HWBI only, not available for the Slim models) –

HWBI2MANIF 2-Pan Accessory

HWBI3MANIF 3-Pan Accessory

HWBI4MANIF 4-Pan Accessory

HWBI5MANIF 5-Pan Accessory

HWBI6MANIF 6-Pan Accessory

Necessary at your Well Installation –

BALLVALVE3/4 High Temperature 3/4" NPT Ball Valve for units with Individual Drain(s) and no Manifold

BALLVALVE1INCH High Temperature 1" NPT Ball Valve for units with Manifold Drain

GATEVALVE3/4IN High Temperature 3/4" NPT Gate Valve for units with Individual Drain(s) and no Manifold

GATEVALVE1INCH High Temperature 1" NPT Gate Valve for units with Manifold Drain

HWB-RDHV Heated Well Remote Handle for 3/4" Drains only and includes a Ball Valve



HWB-RDHV
Attaches to 3/4" Drain
and includes a
Ball Valve

Individual Built-In Heated Wells Ordering Instructions

Please specify the following with each order:

1. **Desired Voltage:** 120, 208 or 240V

2. **Base Size of Heated Well:**

A. Rectangular:

Full (12" x 20") or 4/3 (12" x 27")

B. Round:

4-quart, 7-quart or 11-quart

3. **Drain** (with or without)

4. **Auto-fill** (with or without)

5. **Insulated or Uninsulated**



Insulated Well Construction

Full-size models are available with insulation for energy savings

6. **Mounting Style:**

A. Top Mounted

B. Bottom Mounted (rectangular full-size units only)

7. **Wattage:**

A. High watt

B. Standard watt

C. Low watt (120V only)

NOTE: Round Heated Wells are only available in standard and high watt configurations (4-quart available in standard watt only)

8. **Agency:**

A. UL and C-UL

B. UR (UL Recognized – Conduit and Control Enclosure not included [fabricators will need to obtain UL approvals])

C. C-UR (C-UL Recognized – Conduit and Control Enclosure not included [fabricators will need to obtain UL approvals])

D. UL-EPH (sanitary listing)

CONTROL BOXES, COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49

HWBIB-FULD
with accessory food pan

Thicker gauge steel construction means Hatco Heated Wells will last longer under the rigorous wear and tear of the foodservice industry

HWBI-FULD
with accessory food pan

Insulated well cavities ensure energy efficiency

HWB-FULD with accessory food pan (single unit holding 3 third-size pans unit depth is 21¾")

HWB-43D with accessory food pans (single unit holding 4 third-size pans – unit depth is 28¾")



Easy to access the heating elements, if it ever becomes necessary to change them



Top Mounted Heated Well: Unit is mounted through the top surface of a sheet metal counter and secured with turn tabs (unit and food pan edge visible)



Bottom Mounted Heated Well: Full-size (only) unit is mounted to the bottom surface of a sheet metal counter and secured with customer provided turned bends and fasteners (only food pan edge visible)

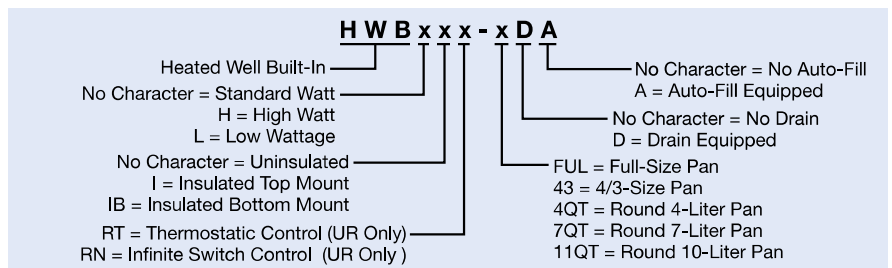
HWBI-11QTDA
with accessory food pan

HWB-11QT
with accessory food pan

HWBI-7QTDA
with accessory food pan

HWB-7QT
with accessory food pan

HWB-4QT
with accessory food pan



Individual Built-In Heated Wells Ordering Instructions

Options for Individual Built-In Heated Wells

1. Control Box:

- Standard (compact) Thermostatic Control Box with Lighted On/Off Rocker Switch and Decorative Bezel. Can be front mounted or back mounted, and used with or without the Decorative Bezel (not available for auto-fill)
- Optional Larger (front mounted) Recessed Thermostatic Control Box with Lighted On/Off Rocker Switch and Angled Recessed Controls for easy readability (not available for auto-fill)
- Optional WM Control Assembly available that will replace most existing controls (not for auto-fill or Insulated Round Wells)
- Optional ITC Control (not available for auto-fill, 4-quart Round Wells, Insulated Round Wells or low watt configurations)
- Standard Control for auto-fill models only

2. Control Type:

- Thermostatic
- Infinite

NOTE: Infinite controls are only available on UR units

3. Leads – Extended high temp lead wire, per foot (1 foot standard)

4. Thermostat with 6' Capillary (3' standard)

5. Corners

- Standard (Rounded)
- Square Corners

Accessories for Individual Built-In Heated Wells

1. Mounting Kits for combustible countertops (individual drop-in top mount units only)

2. Pan Support Bars: 12" or 20"

3. Adapters to convert rectangular full-size units to hold 4- or 7-quart round pans, or 4/3-size units to hold 11-quart round pans

4. Stainless Steel Pans:

- Third-size at 2½" deep (12¾"W x 6½"D x 2½"H)
- Half-size at 2½" deep (12¾"W x 10½"D x 2½"H)
- Full-size at 2½" deep (12¾"W x 20¾"D x 2½"H)
- Full-size at 4" deep (12¾"W x 20¾"D x 4"H)
- Full-size at 6" deep (12¾"W x 20¾"D x 6"H)

CONTROLS FOR UL and C-UL MODELS

STANDARD CONTROLS

Standard Thermostatic Control with bezel



STANDARD CONTROL AUTO-FILL

Standard Control (only for auto-fill)



OPTIONAL CONTROLS



WM Control Assembly (not for auto-fill or Insulated Round Wells)



ITC Control (Not available for 4-quart Round Wells, low watt configurations, auto-fill or Insulated Rounds Wells)



Larger Recessed Thermostatic Control

CONTROL CUTOUT DIMENSIONS

Control Box	Width	Height
Standard Thermostatic (with bezel)	3¼"	3¾"
Optional WM Control Assembly	4¾"	5"
Optional Larger Recessed Thermostatic	5⅞"	6⅞"
Optional ITC	5⅞"	6⅞"
Standard Control for Auto-fill	10⅞"	4¾"

FABRICATOR CONTROLS ONLY – UR and C-UR Components

"RT" added to model number indicates unit with thermostatic control, lit rocker switch and 36" capillary



"RN" added to model number indicates unit with infinite switch control, pilot light and 36" leads



CONTROL CUTOUT DIMENSIONS

Control	Width	Height
Thermostatic	2⅞"	3⅞"
Infinite	2⅞"	3⅞"

5. Valve

- ¾" NPT Ball Valve for unit with Drain
- ¾" NPT Gate Valve for unit with Drain

6. Remote Handle for ¾" Drains only and includes a Ball Valve

How to Order a Hatco® Heated Well in Video
Hatco has given you a variety of simple and easy ways to order your well. You can read the Ordering Instructions here or watch a video "How to Order a Hatco® Heated Well." Go to hatcocorp.com and click on the Video Library. While you are there, watch the "Hatco® Refrigerated Wells" video as well.

ACCESSORIES – PAGES 58-59



COMBUSTIBLE COUNTERTOP CUTOUTS – BUILT-IN AND DROP-IN HEATED WELLS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWB-FUL, -FULD, FULDA	14"	14¼"	22"	22¼"
HWBI-FUL, -FULD, FULDA	14"	14¼"	22"	22¼"
HWB-, HWBI-43	14"	14¼"	29"	29¼"
HWB-, HWBI-4QT	9"	9¼"	9"	9¼"
HWB-, HWBI-7QT	11"	11¼"	11"	11¼"
HWB-, HWBI-11QT	13"	13¼"	13"	13¼"

NON-COMBUSTIBLE COUNTERTOP CUTOUTS – BUILT-IN AND DROP-IN HEATED WELLS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWB-FUL, -FULD	12⅝"	12⅞"	20⅞"	20⅞"
HWB-FULDA	12⅝"	12⅞"	20⅞"	20⅞"
HWBI-FUL, -FULD	12¾"	12⅞"	20¾"	20⅞"
HWBI-FULDA®	12¾"	12⅞"	20⅞"	20⅞"
HWBIB-FUL®, -FULDA®	12⅞"	12⅞"	20⅞"	20⅞"
HWB-, HWBI-43	12⅞"	12⅞"	27⅞"	28"
HWB-4QT	7⅞" Dia.	7⅞" Dia.	—	—
HWB-7QT	9⅞" Dia.	9⅞" Dia.	—	—
HWB-11QT	11⅞" Dia.	11⅞" Dia.	—	—
HWBI-4QT	7⅞" Dia.	7⅞" Dia.	—	—
HWBI-7QT	9⅞" Dia.	9⅞" Dia.	—	—
HWBI-11QT	11⅞" Dia.	11⅞" Dia.	—	—

® Must be flanged.



Built-In Full-Size Heated Wells - UL and C-UL Models

Hatco Built-In Heated Wells hold heated foods at safe-serving temperatures. Compared to other models, Hatco units offer a larger drain with a flat drain screen, more consistent holding temperatures, heavier stainless steel construction, easier-to-service design for quick change of components and a remote thermostat with separate power switch.

- Rectangular full-size only in top or bottom mount, insulated or uninsulated
- Low (120V only), standard and high watt
- Available with or without a drain (easy to clean with a larger drain and a flat screen)
- Easy access design allows for quick element or thermostat change
- Available with optional square corners in lieu of standard round corners
- Accessory mounting kits for combustible countertops available
- Accessory adapters to convert full-size wells to hold round pans

Control Options

– See page 49



HWB-FULD
with
accessory
food pan



HWBI-FULD
with accessory
food pan

HWBIB-FULD
with accessory
food pan

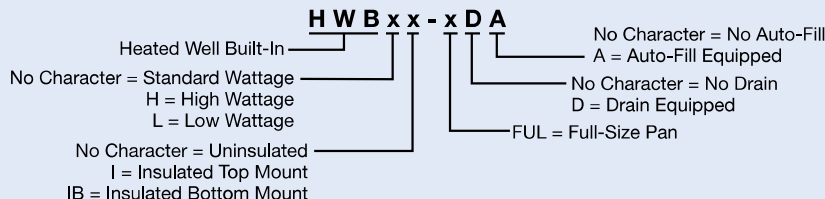
BUILT-IN FULL-SIZE RECTANGULAR UL AND C-UL WELLS

Model	Description	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight
Low Watt					
HWBL-FUL	Uninsulated Top or Bottom Mount	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ "	120	750	22 lbs.
HWBL-FULD	Uninsulated Top or Bottom Mount w/Drain	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ "	120	750	22 lbs.
HWBL-FULDA	Uninsulated Top or Bottom Mount w/Drain, Auto-fill	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ "	120	765	21 lbs.
HWBLI-FUL	Insulated Top or Bottom Mount	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ "	120	750	30 lbs.
HWBLI-FULD	Insulated Top or Bottom Mount w/Drain	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ "	120	750	26 lbs.
HWBLI-FULDA	Insulated Top Mount Only w/Drain, Auto-fill	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ³ / ₁₆ "	120	765	30 lbs.
HWBLIB-FUL	Insulated Bottom Mount Only	13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ "	120	750	30 lbs.
HWBLIB-FULD	Insulated Bottom Mount Only w/Drain	13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ "	120	750	29 lbs.
HWBLIB-FULDA	Insulated Bottom Mount Only w/Drain, Auto-fill	13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ "	120	765	35 lbs.
Standard Watt					
HWB-FUL	Uninsulated Top or Bottom Mount	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ "	120, 208 or 240	1200	22 lbs.
HWB-FULD	Uninsulated Top or Bottom Mount w/Drain	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ "	120, 208 or 240	1200	22 lbs.
HWB-FULDA	Uninsulated Top or Bottom Mount w/Drain, Auto-fill	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ "	120, 208 or 240	1215	31 lbs.
HWBI-FUL	Insulated Top or Bottom Mount	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1200	26 lbs.
HWBI-FULD	Insulated Top or Bottom Mount w/Drain	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1200	25 lbs.
HWBI-FULDA	Insulated Top Mount Only w/Drain, Auto-fill	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ³ / ₁₆ "	120, 208 or 240	1215	30 lbs.
HWBIB-FUL	Insulated Bottom Mount Only	13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1200	28 lbs.
HWBIB-FULD	Insulated Bottom Mount Only w/Drain	13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1200	28 lbs.
HWBIB-FULDA	Insulated Bottom Mount Only w/Drain, Auto-fill	13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1215	35 lbs.
High Watt					
HWBH-FUL	Uninsulated Top or Bottom Mount	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ "	120, 208 or 240	1650	22 lbs.
HWBH-FULD	Uninsulated Top or Bottom Mount w/Drain	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ "	120, 208 or 240	1650	22 lbs.
HWBH-FULDA	Uninsulated Top or Bottom Mount w/Drain, Auto-fill	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁹ / ₁₆ "	120, 208 or 240	1665	26 lbs.
HWBHI-FUL	Insulated Top or Bottom Mount	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1650	26 lbs.
HWBHI-FULD	Insulated Top or Bottom Mount w/Drain	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1650	31 lbs.
HWBHI-FULDA	Insulated Top Mount Only w/Drain, Auto-fill	13 ¹ / ₁₆ " x 21 ³ / ₄ " x 10 ³ / ₁₆ "	120, 208 or 240	1665	30 lbs.
HWBHIB-FUL	Insulated Bottom Mount Only	13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1650	30 lbs.
HWBHIB-FULD	Insulated Bottom Mount Only w/Drain	13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1650	30 lbs.
HWBHIB-FULDA	Insulated Bottom Mount Only w/Drain, Auto-fill	13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1665	35 lbs.

All Built-In Full-Size Rectangular Heated Well Models Feature:

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation (top mounted only), 3' conduits between the control and well (except auto-fill unit) and a remote thermostat with lighted power switch.



**COUNTERTOP CUT-OUT
DIMENSIONS – PAGE 49
OPTIONS – PAGE 51
ACCESSORIES – PAGES 58-59**



HWBL-43D and HWBLI-FULD with accessory food pans (shown with **GR2AHL** with standard *Designer* non-adjustable stands and optional *Designer* Black and sneeze guards)



Standard Thermostatic Control with control box bezel in optional *Designer* Warm Red



HWB-ITC – Optional control (not available for auto-fill, units without a drain, or low watt configurations) shown in optional control box bezel in *Designer* White Granite

OPTIONS (available at time of purchase only)

Designer Colors for Flush Mount Control Box Bezel, not available for Auto-fill or HWB-FUL
Non-standard colors are non-returnable – Stainless Steel is standard –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)
HWB-CORD	HWB-FUL with Cord Standard (Shown below) (Not available for auto-fill models, low watt models available in 120V only) HWBI-FUL with Cord Standard (Shown below) All models except Insulated Top Mount with auto-fill, low watt models are available in 120V only)
HWBI-CORD	
HWBIB-BRKT	Mounting Bracket for Insulated Bottom Mount (HWBIB series)
HWB-SQUARE	Square Pan Corners (In lieu of standard round pan corners)

Control Options –

HWB-TSTAT	Thermostat with 6' Capillary, (in lieu of standard 3', not available for auto-fill)
HWB-RTC	Larger Recessed Thermostatic Control Box (not available for auto-fill)
HWB-ITC	ITC Control with Large Control Box (not available for auto-fill, units without a drain or low watt configurations)
WM Assembly	Control Assembly Replacement (not available for auto-fill models)

ACCESSORIES – PAGE 58-59

COLORS AND FINISHES – INSIDE BACK COVER

HWB-FUL with optional HWB-CORD



HWBIB-FULD with optional HWBI-CORD and accessory food pan



HWB-FUL with optional HWB-TSTAT Thermostat with 6' capillary (Not available for auto-fill)



Square Corner



Standard Corner



Drop-In 4/3-Size Heated Wells - UL and C-UL Models

Convenient 4/3-Size Wells hold heated foods at safe-serving temperatures. Like the full-size models, Hatco units offer a larger drain with a flat drain screen, more consistent holding temperatures, heavier stainless steel construction, easier-to-service design for quick change of components and a remote thermostat with separate power switch.

- Rectangular 4/3-size wells
- Low (120V only), standard and high watt
- Available with or without a drain (easy to clean with larger drain and flat screen)
- Easy access design allows for quick element or thermostat change
- Accessory mounting kits for combustible countertops available
- Accessory adapters to convert 4/3-size wells to hold round pans available

Control Options

– See page 49

HWB-43D with accessory food pans (single unit holding 4 third-size pans)



HWBI-43D with accessory food pans (single unit holding 4 third-size pans)



DROP-IN 4/3-SIZE RECTANGULAR UL AND C-UL WELLS

Model	Description	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight
Low Watt					
HWBL-43	Uninsulated	13 ⁵ / ₈ " x 28 ⁵ / ₈ " x 9 ⁷ / ₁₆ "	120	750	35 lbs.
HWBL-43D	Uninsulated w/Drain	13 ⁵ / ₈ " x 28 ⁵ / ₈ " x 9 ⁷ / ₁₆ "	120	750	24 lbs.
HWBL-43DA	Uninsulated w/Drain, Auto-fill	13 ⁵ / ₈ " x 28 ⁵ / ₈ " x 9 ⁷ / ₁₆ "	120	765	36 lbs.
HWBLI-43	Insulated	13 ⁵ / ₈ " x 28 ⁵ / ₈ " x 10 ¹ / ₁₆ "	120	750	33 lbs.
HWBLI-43D	Insulated w/Drain	13 ⁵ / ₈ " x 28 ⁵ / ₈ " x 10 ¹ / ₁₆ "	120	750	31 lbs.
Standard Watt					
HWB-43	Uninsulated	13 ⁵ / ₈ " x 28 ⁵ / ₈ " x 9 ⁷ / ₁₆ "	120, 208 or 240	1200	24 lbs.
HWB-43D	Uninsulated w/Drain	13 ⁵ / ₈ " x 28 ⁵ / ₈ " x 9 ⁷ / ₁₆ "	120, 208 or 240	1200	24 lbs.
HWB-43DA	Uninsulated w/Drain, Auto-fill	13 ⁵ / ₈ " x 28 ⁵ / ₈ " x 9 ⁷ / ₁₆ "	120, 208 or 240	1215	27 lbs.
HWBI-43	Insulated	13 ⁵ / ₈ " x 28 ⁵ / ₈ " x 10 ¹ / ₁₆ "	120, 208 or 240	1200	30 lbs.
HWBI-43D	Insulated w/Drain	13 ⁵ / ₈ " x 28 ⁵ / ₈ " x 10 ¹ / ₁₆ "	120, 208 or 240	1200	31 lbs.
High Watt					
HWBH-43	Uninsulated	13 ⁵ / ₈ " x 28 ⁵ / ₈ " x 9 ⁷ / ₁₆ "	120, 208 or 240	1650	24 lbs.
HWBH-43D	Uninsulated w/Drain	13 ⁵ / ₈ " x 28 ⁵ / ₈ " x 9 ⁷ / ₁₆ "	120, 208 or 240	1650	24 lbs.
HWBH-43DA	Uninsulated w/Drain, Auto-fill	13 ⁵ / ₈ " x 28 ⁵ / ₈ " x 9 ⁷ / ₁₆ "	120, 208 or 240	1665	30 lbs.
HWBHI-43	Insulated	13 ⁵ / ₈ " x 28 ⁵ / ₈ " x 10 ¹ / ₁₆ "	120, 208 or 240	1650	30 lbs.
HWBHI-43D	Insulated w/Drain	13 ⁵ / ₈ " x 28 ⁵ / ₈ " x 10 ¹ / ₁₆ "	120, 208 or 240	1650	30 lbs.

All Drop-In 4/3-Size Rectangular Heated Well Models Feature:

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation, 3' conduits between the control and well (except auto-fill unit) and a remote thermostat with lighted power switch.

OPTIONS (available at time of purchase only)

HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)
HWB-AFL	Models HWB, HWBH, HWBL-43DA only - Left water fill hole (front is standard)
HWB-AFR	Models HWB, HWBH, HWBL-43DA only - Right water fill hole (front is standard)
Control Options –	
HWB-TSTAT	Thermostat with 6' Capillary (in lieu of standard 3', not available for auto-fill)
HWB-RTC	Larger Recessed Thermostatic Control Box (not available for auto-fill)
WM Assembly	Control Assembly Replacement (not available for auto-fill models)
HWB-ITC	ITC Control with Large Control Box (not available for auto-fill, units without a drain or low watt configurations)

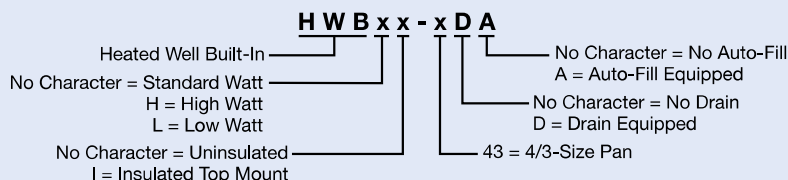
Designer Colors (Control Box Bezel) –

Not available for Auto-fill –

Non-standard colors are non-returnable –

Stainless Steel is standard –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
ACCESSORIES – PAGES 58-59
COLORS AND FINISHES – INSIDE BACK COVER

Drop-In Round Uninsulated Heated Wells – UL And C-UL Models

Keeping hot food at safe-serving temperatures is critical to any foodservice operation – and Hatco has the Heated Wells to meet the demands of any serving application. Thermostatic controls monitor and regulate the temperature of the well for more accurate heat and energy savings. Hatco controls feature a separate On/Off switch, which allows a previously determined setting to be maintained.

- 4-, 7- and 11-quart Round Wells
- Standard or high watt (4-quart standard watt only)
- With or without drain
- EZ locking hardware for easy top mount installation
- Accessory mounting kits for combustible countertops available



Control Options

- Standard (compact) thermostatic control box with lighted On/Off rocker switch and decorative bezel. Can be front mounted or back mounted, and used with or without the decorative bezel
- Optional larger (front mounted) recessed thermostatic control box with lighted On/Off rocker switch and angled recessed controls for easy readability
- Optional WM control assembly available to replace most existing controls on a customer's Drop-In Heated Well unit for easier reading
- Optional ITC control with large control box available for easier reading on 7- or 11-quart standard or high watt configurations

DROP-IN ROUND UL AND C-UL WELLS – UNINSULATED

Model	Description	Dimensions	Watts			Approx. Ship Weight
		Dia. x H	120V	208V	240V	
4-Quart – Standard Watt						
HWB-4QT	Top Mount	8 ³ / ₈ " x 10 ³ / ₈ "	500	536	600	11 lbs.
HWB-4QTD	Top Mount w/Drain	8 ³ / ₈ " x 10 ³ / ₈ "	500	536	600	10 lbs.
7-Quart – Standard Watt						
HWB-7QT	Top Mount	10 ⁵ / ₁₆ " x 9 ⁵ / ₈ "	500	536	600	12 lbs.
HWB-7QTD	Top Mount w/Drain	10 ⁵ / ₁₆ " x 9 ⁵ / ₈ "	500	536	600	12 lbs.
7-Quart – High Watt						
HWBH-7QT	Top Mount	10 ⁵ / ₁₆ " x 9 ⁵ / ₈ "	800	715	800	12 lbs.
HWBH-7QTD	Top Mount w/Drain	10 ⁵ / ₁₆ " x 9 ⁵ / ₈ "	800	715	800	12 lbs.
11-Quart – Standard Watt						
HWB-11QT	Top Mount	12 ³ / ₁₆ " x 9 ⁵ / ₈ "	500	536	600	13 lbs.
HWB-11QTD	Top Mount w/Drain	12 ³ / ₁₆ " x 9 ⁵ / ₈ "	500	536	600	14 lbs.
11-Quart – High Watt						
HWBH-11QT	Top Mount	12 ³ / ₁₆ " x 9 ⁵ / ₈ "	800	715	800	13 lbs.
HWBH-11QTD	Top Mount w/Drain	12 ³ / ₁₆ " x 9 ⁵ / ₈ "	800	715	800	13 lbs.

All Drop-In Round Heated Well Models Feature:

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation, 3' conduits between the control and well and a remote thermostat with lighted power switch.



Optional larger recessed thermostatic control



Standard thermostatic control with bezel



WM control assembly



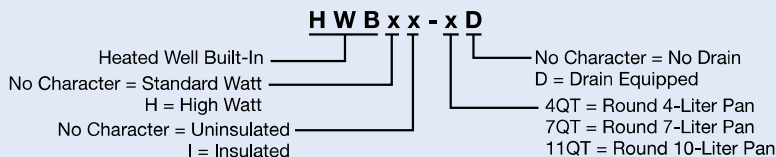
Optional ITC control – (not for 4-quart Round Wells or units without drains) shown in optional control box bezel in Designer White Granite

OPTIONS (available at time of purchase only)

HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)
HWB-CORD	Optional cord available on models attached to control box in lieu of conduit and lead wire (120V only)
Control Options –	
HWB-TSTAT	Thermostat with 6' Capillary (in lieu of standard 3', not available for auto-fill)
HWB-RTC	Larger Recessed Thermostatic Control Box (not available for auto-fill)
WM Assembly	Control Assembly Replacement
HWB-ITC	ITC Control with large Control Box for 7- and 11-Quart Drop-In Round Wells only

Designer Colors (Control Box Bezel) – Non-standard colors are non-returnable – Stainless Steel is standard –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
ACCESSORIES – PAGES 58-59
COLORS AND FINISHES – INSIDE BACK COVER

Drop-In Round Insulated Heated Wells – UL And C-UL Models

Hatco Drop-In Round Insulated Heated Wells provide flexibility and quality, with many options to choose from. These units hold steam table food hot and fresh with self-adjusting thermostats that monitor the actual temperatures and control the heat only when needed.

- Available in insulated 4-, 7- and 10-liter Round Wells
- Standard or high watt (4-liter standard watt only)
- Controls feature a separate lighted ON/OFF rocker switch and temperature dial, allowing preset temperatures to be maintained
- Easy service access to heating elements and thermostats
- Mounting kits for combustible countertops available
- Auto-Fill models available in 7 and 10 liter round wells

Control Options

- Larger front-mounted recessed thermostatic control box with lighted On/Off rocker switch and angled recessed controls for easy readability



Larger recessed thermostatic control at no charge

HWBI-7QTD
with accessory
food pan



HWBI-11QTD with
accessory food pan

DROP-IN ROUND UL AND C-UL WELLS – INSULATED

Model	Description	Dimensions	Watts			Approx. Ship Weight
		Dia. x H	120V	208V	240V	
4-Liter (4-Quart) – Standard Watt						
HWBI-4QT	Top Mount	8 ^{3⁄8} " x 10 ^{11⁄16} "	500	536	600	12 lbs.
HWBI-4QTD	Top Mount w/Drain	8 ^{3⁄8} " x 10 ^{11⁄16} "	500	536	600	13 lbs.
7-Liter (7-Quart) – Standard Watt						
HWBI-7QT	Top Mount	10 ^{5⁄16} " x 9 ^{3⁄4} "	500	536	600	12 lbs.
HWBI-7QTD	Top Mount w/Drain	10 ^{5⁄16} " x 9 ^{3⁄4} "	500	536	600	15 lbs.
HWBI-7QTDA	Top Mount w/Drain, Auto-fill	10 ^{5⁄16} " x 9 ^{3⁄4} "	515	551	615	15 lbs.
7-Liter (7-Quart) – High Watt						
HWBHI-7QT	Top Mount	10 ^{5⁄16} " x 9 ^{3⁄4} "	800	715	800	13 lbs.
HWBHI-7QTD	Top Mount w/Drain	10 ^{5⁄16} " x 9 ^{3⁄4} "	800	715	800	15 lbs.
HWBHI-7QTDA	Top Mount w/Drain, Auto-fill	10 ^{5⁄16} " x 9 ^{3⁄4} "	815	730	815	19 lbs.
10-Liter (11-Quart) – Standard Watt						
HWBI-11QT	Top Mount	12 ^{5⁄16} " x 9 ^{3⁄4} "	500	536	600	16 lbs.
HWBI-11QTD	Top Mount w/Drain	12 ^{5⁄16} " x 9 ^{3⁄4} "	500	536	600	21 lbs.
HWBI-11QTDA	Top Mount w/Drain, Auto-fill	12 ^{5⁄16} " x 9 ^{3⁄4} "	515	551	615	23 lbs.
10-Liter (11-Quart) – High Watt						
HWBHI-11QT	Top Mount	12 ^{5⁄16} " x 9 ^{3⁄4} "	800	715	800	16 lbs.
HWBHI-11QTD	Top Mount w/Drain	12 ^{5⁄16} " x 9 ^{3⁄4} "	800	715	800	16 lbs.
HWBHI-11QTDA	Top Mount w/Drain, Auto-fill	12 ^{5⁄16} " x 9 ^{3⁄4} "	815	730	815	27 lbs.

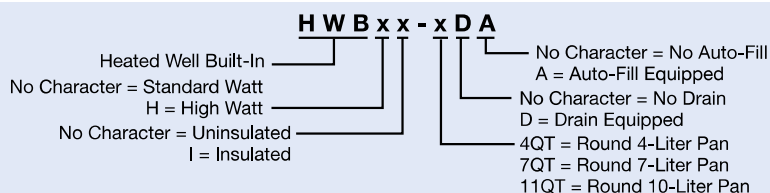
All Drop-In Round Insulated Heated Well Models Feature:

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation, 3' conduit and a remote thermostat with lighted power switch.

OPTIONS (available at time of purchase only)

HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)
HWBI-CORD	Optional cord available on models attached to control box in lieu of conduit and lead wire (120V only)
Control Options –	
HWB-TSTAT	Thermostat with 6' Capillary (in lieu of standard 3', not available for auto-fill)
HWB-RTC	Larger Recessed Thermostatic Control (not available for auto-fill)



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
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Built-In Full-Size Heated Wells – UR and C-UR Components

Having the same great features as all of the Hatco Heated Wells, plus the added benefit of allowing fabricators the freedom to design their own steam tables, these units hold hot food products at safe-serving temperatures.

NOTE: Fabricators will need to obtain UL approvals.

- Without conduit and control box enclosure
- Thermostatic or infinite controls available (infinite switch option not available on 120V high watt)
- With or without drains
- Low, standard and high watt models
- Available with optional square corners in lieu of standard round corners



HWBRT-FULD
with accessory
food pan



HWBIBRT-FULD
with accessory
food pan

Control Options

– See page 49

BUILT-IN FULL-SIZE RECTANGULAR WELLS UR AND C-UR COMPONENTS

Model #	Description	Dimensions (W x D x H)	Voltage	Watts	Approx. Ship Weight
Low Watt					
HWBLRT-FUL	Uninsulated Top or Bottom Mount	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁵ / ₈ "	120	750	21 lbs.
HWBLRT-FULD	Uninsulated Top or Bottom Mount w/Drain	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁵ / ₈ "	120	750	20 lbs.
HWBLRN-FUL	Uninsulated Top or Bottom Mount	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁵ / ₈ "	120	750	19 lbs.
HWBLRN-FULD	Uninsulated Top or Bottom Mount w/Drain	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁵ / ₈ "	120	750	20 lbs.
HWBLIRT-FUL	Insulated Top or Bottom Mount	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ "	120	750	27 lbs.
HWBLIRT-FULD	Insulated Top or Bottom Mount w/Drain	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ "	120	750	19 lbs.
HWBLIBRT-FUL	Insulated Bottom Mount Only	13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ "	120	750	28 lbs.
HWBLIBRT-FULD	Insulated Bottom Mount Only w/Drain	13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ "	120	750	26 lbs.
Standard Watt					
HWBRT-FUL	Uninsulated Top or Bottom Mount	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁵ / ₈ "	120, 208 or 240	1200	19 lbs.
HWBRT-FULD	Uninsulated Top or Bottom Mount w/Drain	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁵ / ₈ "	120, 208 or 240	1200	20 lbs.
HWBRN-FUL	Uninsulated Top or Bottom Mount	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁵ / ₈ "	120, 208 or 240	1200	19 lbs.
HWBRN-FULD	Uninsulated Top or Bottom Mount w/Drain	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁵ / ₈ "	120, 208 or 240	1200	20 lbs.
HWBIRT-FUL	Insulated Top or Bottom Mount	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1200	24 lbs.
HWBIRT-FULD	Insulated Top or Bottom Mount w/Drain	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1200	26 lbs.
HWBIBRT-FUL	Insulated Bottom Mount Only	13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1200	26 lbs.
HWBIBRT-FULD	Insulated Bottom Mount Only w/Drain	13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1200	26 lbs.
High Watt					
HWBHRT-FUL	Uninsulated Top or Bottom Mount	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁵ / ₈ "	120, 208 or 240	1650	21 lbs.
HWBHRT-FULD	Uninsulated Top or Bottom Mount w/Drain	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁵ / ₈ "	120, 208 or 240	1650	18 lbs.
HWBHRN-FUL	Uninsulated Top or Bottom Mount	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁵ / ₈ "	208 or 240	1650	21 lbs.
HWBHRN-FULD	Uninsulated Top or Bottom Mount w/Drain	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 9 ⁵ / ₈ "	208 or 240	1650	20 lbs.
HWBHIRT-FUL	Insulated Top or Bottom Mount	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1650	26 lbs.
HWBHIRT-FULD	Insulated Top or Bottom Mount w/Drain	13 ¹¹ / ₁₆ " x 21 ³ / ₄ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1650	28 lbs.
HWBHIBRT-FUL	Insulated Bottom Mount Only	13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1650	28 lbs.
HWBHIBRT-FULD	Insulated Bottom Mount Only w/Drain	13 ⁷ / ₈ " x 22 ¹ / ₈ " x 10 ⁵ / ₁₆ "	120, 208 or 240	1650	28 lbs.

- "RT" added to model name indicates unit with thermostat control, lit rocker switch and 36" capillary.
- "RN" added to model name indicates unit with infinite switch control, pilot light and 36" leads.

All Built-In Full-Size Rectangular UR and C-UR Heated Well Models Feature:

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation (top mounted only).

OPTIONS (available at time of purchase only), UR and C-UR COMPONENTS ONLY

HWB-LEAD-UR	Power Supply Lead Wire for "RN" Components (Lead Wire only – Conduit not included)
HWB-SQUARE	Square Pan Corners (In lieu of standard round pan corners)
Control Options –	
HWB-TSTAT-UR	Thermostat with 6' Capillary for "RT" Components (in lieu of standard 3', Thermostat only – Conduit not included)

Standard Corner



Square Corner



H W B x x x - x D	
Heated Well Built-In	
No Character = Standard Wattage	
H = High Wattage	
L = Low Wattage	
No Character = Non-insulated	
I = Insulated Top Mount	
IB = Insulated Bottom Mount	
No Character = No Drain	
D = Drain Equipped	
FUL = Full-Size Pan	
RT = Thermostatic Control (UR Only)	
RN = Infinite Switch Control (UR Only)	

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
ACCESSORIES – PAGES 58-59



Drop-In 4/3-Size Heated Wells – UR and C-UR Components

Having the same great features as all of the Hatco Heated Wells, plus the added benefit of allowing fabricators the freedom to design their own steam tables with UL recognized components, these units hold hot food products at safe-serving temperatures.

- Without conduit and control box enclosure
- Thermostatic or infinite controls available (infinite switch option not available on 120V high watt)
- With or without drains
- Low, standard and high watt models



HWBRT-43D with accessory food pans (single unit can hold 4 third-size pans)

NOTE: Fabricators will need to obtain UL approvals.

Control Options

The UR and C-UR models can have the following control choices:

- Thermostatic controls, which feature an On/Off switch with light
- Infinite controls – available with indicator light (infinite switch option not available on 120V high watt)



Thermostatic control



Infinite control

CONTROL CUTOUT DIMENSIONS

Control	Width	Height
Thermostatic	2 1/8"	3 3/8"
Infinite	2 1/8"	3 3/8"

DROP-IN 4/3-SIZE RECTANGULAR WELLS UR AND C-UR COMPONENTS

Model #	Description	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight
Low Watt					
HWBLRT-43	Uninsulated	13 5/8" x 28 5/8" x 9 3/8"	120	750	30 lbs.
HWBLRT-43D	Uninsulated w/Drain	13 5/8" x 28 5/8" x 9 3/8"	120	750	33 lbs.
HWBLRN-43	Uninsulated	13 5/8" x 28 5/8" x 9 3/8"	120	750	21 lbs.
HWBLRN-43D	Uninsulated w/Drain	13 5/8" x 28 5/8" x 9 3/8"	120	750	33 lbs.
Standard Watt					
HWBRT-43	Uninsulated	13 5/8" x 28 5/8" x 9 3/8"	120, 208 or 240	1200	23 lbs.
HWBRT-43D	Uninsulated w/Drain	13 5/8" x 28 5/8" x 9 3/8"	120, 208 or 240	1200	21 lbs.
HWBRN-43	Uninsulated	13 5/8" x 28 5/8" x 9 3/8"	120, 208 or 240	1200	21 lbs.
HWBRN-43D	Uninsulated w/Drain	13 5/8" x 28 5/8" x 9 3/8"	120, 208 or 240	1200	21 lbs.
High Watt					
HWBHRT-43	Uninsulated	13 5/8" x 28 5/8" x 9 3/8"	120, 208 or 240	1650	30 lbs.
HWBHRT-43D	Uninsulated w/Drain	13 5/8" x 28 5/8" x 9 3/8"	120, 208 or 240	1650	21 lbs.
HWBHRN-43	Uninsulated	13 5/8" x 28 5/8" x 9 3/8"	208 or 240	1650	30 lbs.
HWBHRN-43D	Uninsulated w/Drain	13 5/8" x 28 5/8" x 9 3/8"	208 or 240	1650	33 lbs.

- "RT" added to model name indicates unit with thermostat control, lit rocker switch and 36" capillary.
- "RN" added to model name indicates unit with infinite switch control, pilot light and 36" leads.

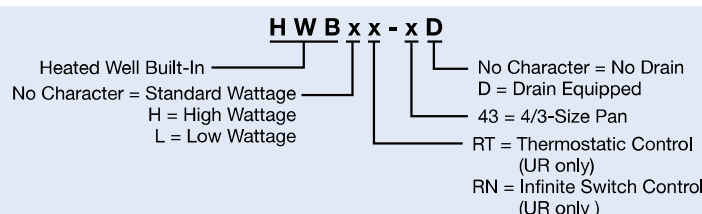
All Drop-In 4/3-Size Rectangular UR and C-UR Heated Well Models Feature:

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation.

OPTIONS (available at time of purchase only), UR and C-UR COMPONENTS ONLY

HWB-LEAD-UR	Power Supply Lead Wire for "RN" Components (Lead Wire only – Conduit not included)
Control Options –	
HWB-TSTAT-UR	Thermostat with 6' Capillary for "RT" Components (in lieu of standard 3', Thermostat only – Conduit not included)



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
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Drop-In Round Heated Wells – UR and C-UR Components

Ideal for the fabricator who wants to design a specific steam table layout. Easy to install, and easy to service, the Round Heated Wells come with control, size, drain and wattage choices.

- 4-, 7- and 11-quart Round Heated Wells
- Standard or high watt (4-quart standard watt only)
- With or without drain
- Thermostatic or infinite controls available
- Without conduit and control box enclosure

HWBRT-7QT with accessory food pan (not included)



HWBRT-11QT
with accessory food pan (not included)

HWBRT-4QT
with accessory food pan (not included)

Wells

NOTE: Fabricators will need to obtain UL approvals.

DROP-IN ROUND WELLS UR AND C-UR COMPONENTS – UNINSULATED

Model ■	Description	Dimensions	Watts			Approx. Ship Weight
		Dia. x H	120V	208V	240V	
4-Quart – Standard Watt						
HWBRT-4QT	Top Mount	8 $\frac{3}{8}$ " x 10 $\frac{5}{8}$ "	500	536	600	9 lbs.
HWBRT-4QTD	Top Mount w/Drain	8 $\frac{3}{8}$ " x 10 $\frac{5}{8}$ "	500	536	600	9 lbs.
HWBRN-4QT	Top Mount	8 $\frac{3}{8}$ " x 10 $\frac{5}{8}$ "	500	536	600	6 lbs.
HWBRN-4QTD	Top Mount w/Drain	8 $\frac{3}{8}$ " x 10 $\frac{5}{8}$ "	500	536	600	10 lbs.
7-Quart – Standard Watt						
HWBRT-7QT	Top Mount	10 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	500	536	600	11 lbs.
HWBRT-7QTD	Top Mount w/Drain	10 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	500	536	600	11 lbs.
HWBRN-7QT	Top Mount	10 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	500	536	600	7 lbs.
HWBRN-7QTD	Top Mount w/Drain	10 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	500	536	600	10 lbs.
7-Quart – High Watt						
HWBHRT-7QT	Top Mount	10 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	800	715	800	11 lbs.
HWBHRT-7QTD	Top Mount w/Drain	10 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	800	715	800	9 lbs.
HWBHRN-7QT	Top Mount	10 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	800	715	800	7 lbs.
HWBHRN-7QTD	Top Mount w/Drain	10 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	800	715	800	13 lbs.
11-Quart – Standard Watt						
HWBRT-11QT	Top Mount	12 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	500	536	600	10 lbs.
HWBRT-11QTD	Top Mount w/Drain	12 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	500	536	600	11 lbs.
HWBRN-11QT	Top Mount	12 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	500	536	600	10 lbs.
HWBRN-11QTD	Top Mount w/Drain	12 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	500	536	600	11 lbs.
11-Quart – High Watt						
HWBHRT-11QT	Top Mount	12 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	800	715	800	15 lbs.
HWBHRT-11QTD	Top Mount w/Drain	12 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	800	715	800	11 lbs.
HWBHRN-11QT	Top Mount	12 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	800	715	800	10 lbs.
HWBHRN-11QTD	Top Mount w/Drain	12 $\frac{5}{16}$ " x 9 $\frac{5}{8}$ "	800	715	800	13 lbs.

- "RT" added to model name indicates unit with thermostat control, lit rocker switch and 36" capillary.
 "RN" added to model name indicates unit with infinite switch control, pilot light and 36" leads.

All Drop-In Round UR and C-UR Heated Well Models Feature:

Voltage: Single phase.

Models Shipped with: EZ locking hardware for installation.

Control Options

The UR and C-UR models can have the following control choices:

- Thermostatic controls, which feature an On/Off switch with light
- Infinite controls – available with indicator light



Thermostatic control



Infinite control

CONTROL CUTOUT DIMENSIONS

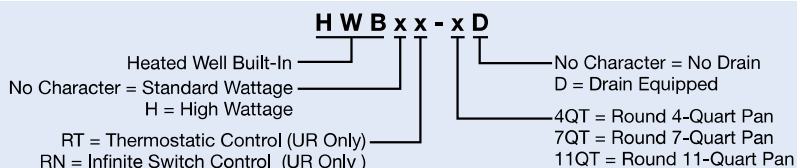
Control	Width	Height
Thermostatic	2 $\frac{1}{8}$ "	3 $\frac{3}{8}$ "
Infinite	2 $\frac{1}{8}$ "	3 $\frac{3}{8}$ "

OPTIONS (available at time of purchase only), UR and C-UR COMPONENTS ONLY

HWB-LEAD-UR Power Supply Lead Wire for "RN" Components (Lead Wire only – Conduit not included)

Control Options –

HWB-TSTAT-UR Thermostat with 6' Capillary for "RT" Components (in lieu of standard 3', Thermostat only – Conduit not included)



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
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Drop-In Hot/Cold Well and Heated Well Accessories

(available for purchase at any time)

Wells



FTB-2
with accessory
full-size
sheet pans

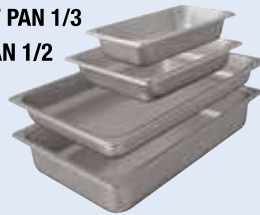
HWBI-2
with accessory
half and third-size
food pans

ST PAN 1/3

ST PAN 1/2

ST PAN 2

ST PAN 4



HDW 6" PAN

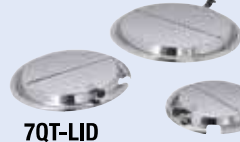
11QT-PAN



4QT-PAN

7QT-PAN

11QT-LID



7QT-LID

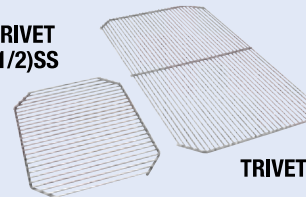
4QT-LID

11QT-LID-1

7QT-LID-1

4QT-LID-1

TRIVET (1/2)SS



TRIVET SS

PANS – LIDS – TRIVETS

ST PAN 1/3	Third-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 6 $\frac{1}{2}$ "D x 2 $\frac{1}{2}$ "H
ST PAN 1/2	Half-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 10 $\frac{1}{2}$ "D x 2 $\frac{1}{2}$ "H
ST PAN 2	Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 2 $\frac{1}{2}$ "H
ST PAN 4	Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 4"H
HDW 6" PAN	Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 6"H
4QT-PAN	4-Quart Round Pan
7QT-PAN	7-Quart Round Pan
11QT-PAN	11-Quart Round Pan

Notched Lid for Round Pans –

4QT-LID-1	4-Quart Round, Notched, Solid Lid
7QT-LID-1	7-Quart Round, Notched, Solid Lid
11QT-LID-1	11-Quart Round, Notched, Solid Lid

Hinged Lid for Round Pans –

4QT-LID	4-Quart Round, Hinged and Notched Lid
7QT-LID	7-Quart Round, Hinged and Notched Lid
11QT-LID	11-Quart Round, Hinged and Notched Lid

Wire Trivets Stainless –

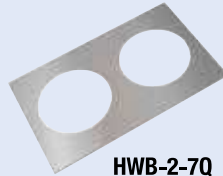
TRIVET (1/2)SS	Half-Size – 10 $\frac{1}{2}$ "W x 7 $\frac{1}{2}$ "D
TRIVET SS	Full-Size – 10 $\frac{1}{2}$ "W x 18"D

ADAPTERS, SUPPORT BARS, MOUNTING KITS, VALVES – PAGE 59

Drop-In Hot/Cold Well and Heated Well Accessories

(available for purchase at any time)

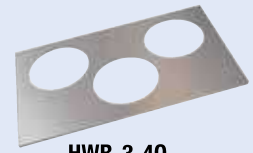
HWB-2-7Q
shown with two
7QT-PAN and
7QT-LID-1



HWB-2-7Q



HWB-2-11Q



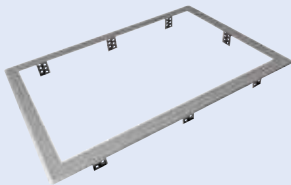
HWB-3-4Q

ADAPTERS – SUPPORT BARS

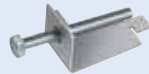
HWB-2-7Q	Adapter to convert warmer to hold two 7-Quart Inserts (HWB and HWBI Rectangular, HWBI and HWBI-S Modular Heated Wells only)
HWB-3-4Q	Adapter to convert warmer to hold three 4-Quart Inserts (HWB and HWBI Rectangular, HWBI and HWBI-S Modular Heated Wells only)
HWB-2-11Q	Adapter to convert warmer to hold two 11-Quart Inserts (HWB-43 Rectangular and HWBI43 Modular Heated Wells only)
HWB12BAR	12" Pan Support Bar for Built-In and Drop-In Heated Wells
HWB20BAR	20" Pan Support Bar for Built-In and Drop-In Heated Wells (not available for HWBI-43 series)
HWBGM12BAR	12" Pan Support Bar for Drop-In Modular/Ganged Models
HWBGM20BAR	20" Pan Support Bar for Drop-In Modular/Ganged Models (not available for HWBI43 series)

Support Bars

Choose the appropriate kit for HWBI or HWB series



HWB-FUL-MNT
Choose the appropriate kit for
HWB-FUL, HWB-43 or HWB-4Q,
-7Q, -11Q series



HWB-MNT-REC or
HWB-MNT-RND



HWBI2MANIF



BALLVALVE1INCH

MOUNTING KITS – VALVES

Necessary at your Well Installation –

HWB-FUL-MNT	Mounting Kit for combustible countertops for HWB-FUL series only
HWB-43-MNT	Mounting Kit for combustible countertops for HWB-43 series only
HWB-4Q-MNT	Mounting Kit for combustible countertops for HWB-4Q series only
HWB-7Q-MNT	Mounting Kit for combustible countertops for HWB-7Q series only
HWB-11Q-MNT	Mounting Kit for combustible countertops for HWB-11Q series only

Kit allows mounting to thick countertops - 8 Brackets

HWB-MNT-REC (HWBI and HWB Rectangular Heated Wells, HWBI Modular Heated Wells only)

HWB-MNT-RND Kit allows mounting to thick countertops - 4 Bracket (Round Heated Wells only)

External Manifold includes Individual Ball Valve for each Well (HWBI only, not available for the Slim models) –

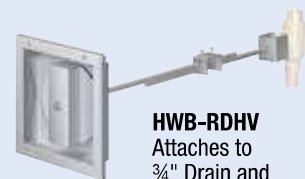
HWBI2MANIF	2-Pan Accessory
HWBI3MANIF	3-Pan Accessory
HWBI4MANIF	4-Pan Accessory
HWBI5MANIF	5-Pan Accessory
HWBI6MANIF	6-Pan Accessory

Necessary at your Well Installation –

BALLVALVE3/4	High Temperature 3/4" NPT Ball Valve for units with Individual Drain(s) and no Manifold
BALLVALVE1INCH	High Temperature 1" NPT Ball Valve for units with Manifold Drain (Ganged Heated Wells only)
GATEVALVE3/4IN	High Temperature 3/4" NPT Gate Valve for units with Individual Drain(s) and no Manifold
GATEVALVE1INCH	High Temperature 1" NPT Gate Valve for units with Manifold Drain (Ganged Heated Wells only)
HWB-RDHV	Heated Well Remote Handle for 3/4" Drains only and includes a Ball Valve



GATEVALVE1INCH



HWB-RDHV
Attaches to
3/4" Drain and
includes a
Ball Valve