

# 101 CHECKLIST BEFORE YOU SPECIFY A MODULAR DRY WELL

## 1-SIZE OF DROP-IN DRY WELL *(Select standard or slim configuration and complete the appropriate section)*

### **Standard** configuration

Number of full-size rectangular (12" x 20" [305 x 508 mm]) pans? *(Check one)*

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

*(Fill in model dimensions)* \_\_\_\_\_ width \_\_\_\_\_ depth \_\_\_\_\_ height

Control configuration? *(Check one)*  Standard (Single control)  Split for 4-, 5-, 6-pan only (not available in Canada)

### **Slim** configuration (Rectangular, full-size food pans but placed lengthwise)

Number of full-size rectangular (12" x 20" [305 x 508 mm]) pans? *(Check one)*

- 2-pan  3-pan  4-pan

*(Fill in model dimensions)* \_\_\_\_\_ width \_\_\_\_\_ depth \_\_\_\_\_ height

Standard (Single control) OR  Split for 4-pan only (not available in Canada)

## 2-COUNTERTOP *(Check all boxes as completed)*

- Supports well weight with food product and must be suitable for 200°F [93°C]
- Well installed in upright, horizontal position with adequate room for electrical connections to control
- Vertical, viewable remote control location, accessible to operator
- Located away from drafts or excessive temperatures (exhaust fans or ducts) or heat/grease (fryers or grills)
- Clearances from side to side and depth below unit are within specifications
- Ambient temperatures between 70 to 85°F (21-29°C) – not outdoors
- Adequate room for a catch pan under the cleanup drain pipe – located for easy disposal by an operator

## 3-CUTOUT SIZES OF WELL AND CONTROL *(Use licensed electrical contractors to connect power source)*

- Space available for minimum and maximum width/depth requirements of well and control

## 4-EXPECTED PERFORMANCE

- Selected well has the functions and features to perform all current/potential menu requirements *(Check for any additional options or accessories)*

## 5-POWER LOCATION *(Use licensed electrical contractor for power connection and to conform to all electrical codes)*

Power configuration? *(Check only one)*

- If hardwired, check for an adequate power source
- If optional plug, check for properly grounded and adequate power source/electrical receptacle

Choose voltage? *(Check only one, split controls not available in Canada)*

- 120V **Standard** Configuration: 1-, 2- or 3-,pan (single control only) and 4-, 5- or 6-pan (split controls only)  
**Slim:** S2- or S3-pan (single control only) and S4-pan (split controls only)
- 120/208-240V **Standard** Configuration: 2-, 3-,pan (single control only) and 4-, 5-, 6-pan (single or split controls)  
**Slim:** S2-, S3-pan (single control only) and S4-pan (single or split controls)

## 6-SERVICE AND OPERATION

- Read "Modular Built-In Insulated Dry Heated Wells" manual, located on our website



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