

101 CHECKLIST BEFORE YOU SPECIFY A HOT/COLD WELL

1-SIZE OF DROP-IN HOT/COLD WELL

Number of full-size, rectangular pans needed? (check one)

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

(Fill-in model dimensions) _____ width _____ depth _____ height

2-COUNTERTOP (check all boxes as completed)

- Supports Hot/Cold Well weight with food product (examples stainless steel, wood, corian or Swanstone®)
- Hot/Cold Well installed in upright position
- Located away from drafts (exhaust fans or ducts) or heat/grease (fryers or grills)
- Has required clearances from side to side and depth below unit
- Location temperatures between 65 to 86°F ([18-30°C] not outdoors)

3-CUTOUT SIZES OF WELL AND CONTROL

- Space available for minimum and maximum width/depth requirements of well and control
- Control location viewable/accessible to operator and located in a vertical surface

4-EXPECTED PERFORMANCE

- Selected Hot/Cold Well have the functions and features to perform all current/potential menu requirements
(Check for any additional options or accessories needed)

5-DRAINS AND AUTOFILL (Use licensed electrical contractors and plumbers to conform to all codes)

- Location of active drains to well appropriate
- Convenient access to daily cleanout of drains from Hydro-Heater
- Incoming water 3 grains of hardness/gallon
- Adequate backflow protection

6-VENTING

- Adequate venting from outside of cabinet (not recirculated)

7-POWER LOCATION

Choose voltage and check that adequate hard wire locations are available

- 120/208 120/240

8-PHASES

Choose: Single Phase Three Phases

9-SERVICE AND OPERATION

- View "How to Operate a Hatco Drop-In Hot/Cold Well" and/or read Hot/Cold Well manual, both located on our web site



These tips were brought to you by Hatco, the #1 foodservice equipment supplier for quality, reliability and customer service. For more information on smart equipment solutions from Hatco, visit www.hatcocorp.com or call (800) 558-0607, (414) 671-6350 or email support@hatcocorp.com.

