



Atmospheric HOT WATER DISPENSER



Model AWD-12

Soup, Sauces and Gravy



Hot Cereals



Rice, Pasta and Potatoes



Hot Beverages



At the simple push of a button, the new Hatco Atmospheric Water Dispenser delivers pre-measured quantities of hot water for food preparation or cleaning.

- Quickly delivers 2, 3 or 4 quarts of 200°F (93°C) hot water for fast, easy food preparation
- Dispensing can be interrupted for versatility and convenience
- Manual dispense button permits additional water volume options
- Compact and durable unit requires minimal counter space
- 12-gallon (45 liter) stainless steel tank provides up to 8 gallons (30 liters) of continuous hot water
- Removable shelf allows access to dispense water into large containers
- Tank is emptied easily with convenient bottom drain

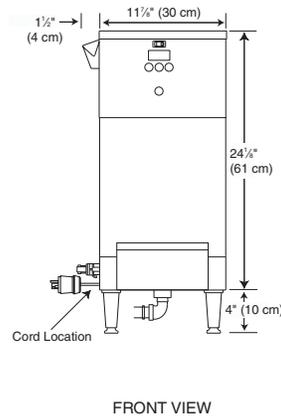
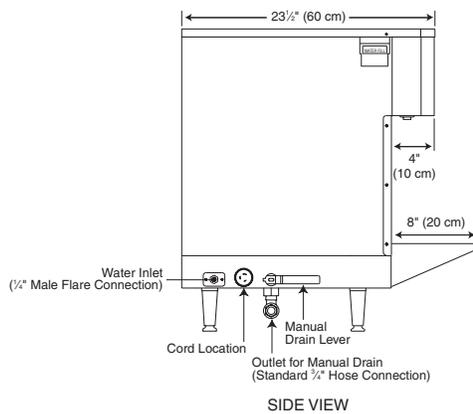
Hatco provides hot water on demand for beverages, sauces, soups, gravy, cereals, rice, pasta, potatoes, gelatins and other applications, from independent to high volume foodservice operators.





ATMOSPHERIC HOT WATER DISPENSER

Model AWD-12



SPECIFICATIONS

Model	Volts	Watts	Amps	Shipping Weight
AWD-12	208	5000	24.0	80 lbs. (36 kg)
	240	5000	20.8	80 lbs. (36 kg)

WATER TEMPERATURE RECOVERY

Dispensing Temperature of 200°F (93°C)

12 gph (45 lph) with 35°F (2°C) incoming water

35 gph (125 lph) with 140°F (60°C) incoming water

gph = (kW x 400)/(°F Temperature Rise)

lph = (kW x 841)/(°C Temperature Rise)

DIMENSIONS

13³/₈"W x 27¹/₂"D x 28¹/₈"H (34 x 70 x 71 cm)
with 4" (10 cm) legs.

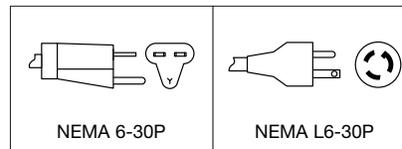
VOLTAGE

208 or 240 volts, 50/60 Hz, single phase (use NEMA 6-30P).

CORD LOCATION

Lower left side.

PLUG CONFIGURATIONS



OPTIONS (NOT FOR RETROFIT)

- NEMA L6-30P

ACCESSORIES

- 3' (1 m) Rubber Drain Hose with 10' (3 m) 1/4" Inlet Tubing
- Phosphate Injection System

ARCHITECT SPECS

Water Dispenser

The Atmospheric Water Dispenser to supply water ranging from 75°–200°F (24°–93°C) shall be a Hatco Model as manufactured for commercial use by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Water Dispenser shall have the capacity to heat 12 gph (45.4 lph) from 35° to 200°F (2° to 93°C) and it shall be rated at volts, watts.

The dispenser shall be complete with a stainless steel tank and all internal plumbing, including a 1/4" male flare connection on the inlet and a 3/4" hose connection on the drain. All controls shall be built-in, including contactor.

The heater shall be equipped with an electronic temperature controller, an on-off switch, a digital temperature display and preset dispensing push-buttons including manual dispense. Electric heating elements shall be metal sheathed, controlled by a submersed thermistor. The Water Dispenser shall be protected with high-temperature limit and low water cut-off. The unit may be emptied easily by a convenient bottom drain.

The dispenser shall consist of a stainless steel base, front cover, front control housing and a painted white granite body with standard 4" (10 cm) legs and 6' (2 m) cord and plug.