



## Refrigerated Slim Drop-In Wells

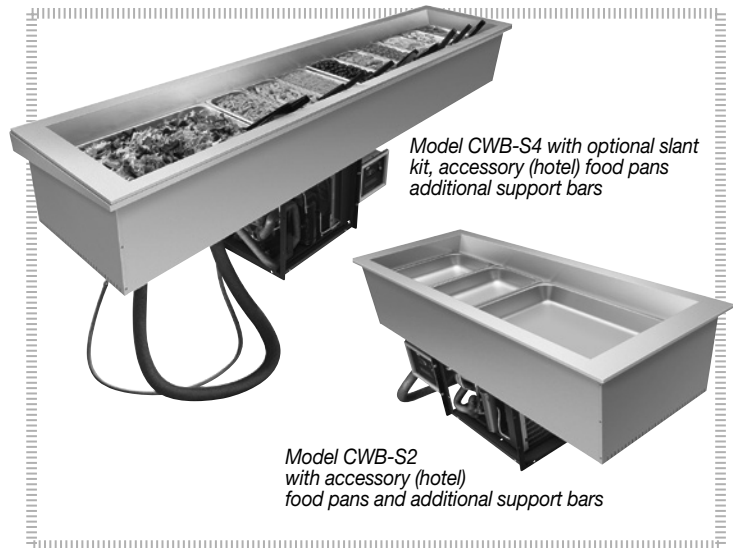
Models: CWB-S1, -S2, -S3, -S4

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, regardless of the sneeze guards.

### Standard features

- Insulated wells available in 1 to 4 full-size pan configurations, but placed lengthwise
- NSF 7 approved cold wall construction utilizes R-404A refrigerant keeping 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 5" (123 mm) increments from center to left (away from drain) on the two-, three- and four-pan units (CWB-S1 is rotatable only)
- Easy serviceability with a sight glass, service valves, dryer/filter and a receiver. Long, flexible refrigerant line (ability to pullout 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
- Environmentally friendly insulation used throughout
- 1" NPT drain simplifies cleaning

Project \_\_\_\_\_  
Item # \_\_\_\_\_  
Quantity \_\_\_\_\_



### Options (available at time of purchase only)

- ☐ Additional Four-Year Parts Only Warranty on the Compressor at Time of Unit Purchase
- ☐ Slant Kit to give Cold Wells a 5° tilt

### Accessories

Pan Support Bars

- ☐ 12" (305 mm)

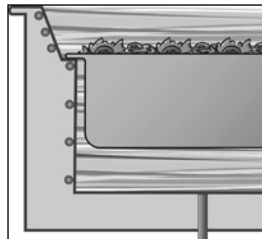
Stainless Steel Food Pans:

- ☐ Third-Size (2.5" [64 mm] H)
- ☐ Full-Size (2.5" [64 mm] H)
- ☐ Full-Size (6" [152 mm] H)
- ☐ Half-Size (2.5" [64 mm] H)
- ☐ Full-Size (4" [102 mm] H)

- ☐ False Bottom (perforated false bottom)

Wire Trivets Stainless:

- ☐ Half-Size (10.19" [259 mm] W x 7.625 [194 mm] D)
- ☐ Full-Size (10.125" [259 mm] W x 18" [457 mm] D)



*Unique angled inside wall design provides easy access and clear views, while allowing cold air to effectively blanket your food product*



**HATCO CORPORATION** | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.

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# Refrigerated Slim Drop-In Wells

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## Ordering Instructions:

Please specify the following with each order:

**1. Desired Voltage:**

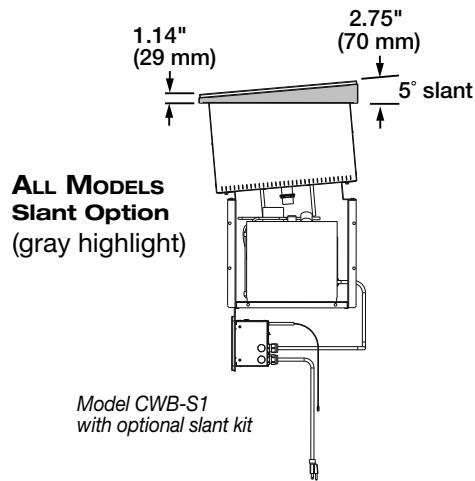
120 for CWB-S1, -S2, -S3, -S4

**2. Number of Drop-In Wells Required:**

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

**NOTE:** only offered as rectangular, full-size (placed lengthwise)  
(12" W x 20" D [305 mm x 508 mm])

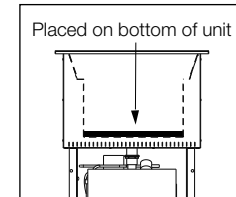
**3. Electronic Control Assembly** can be mounted on either side of the Condensing Unit or remotely mounted up to 4 feet (1219 mm) from the unit (cannot be mounted in front of the condensing coil)



## ALL MODELS

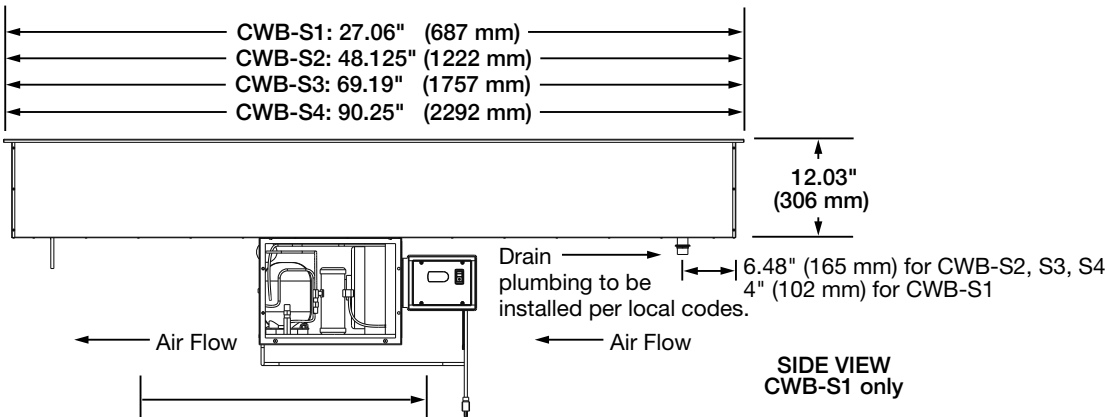
### False Bottom Accessory

1-part or 2-part, depending on pan size



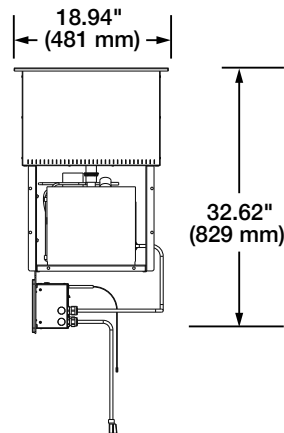
## Model CWB-S1, -S2, -S3, -S4

### FRONT VIEW

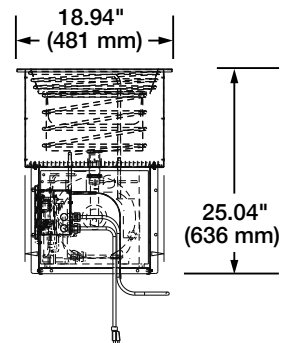


Condensing unit can be rotated only 180° (not 90°)  
CWB-S2, -S3, -S4 condensing units can also be mounted as shown or moved every 5" (123 mm) to the left (away from drain) under the refrigerated unit.

### SIDE VIEW CWB-S1 only



### SIDE VIEW CWB-S2, -S3, -S4



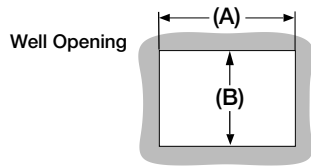
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# Refrigerated Slim Drop-In Wells

Models: CWB-S1, -S2, -S3, -S4



## Cutout Dimensions for Slim Refrigerated Drop-In Wells

Model	Minimum Width (A)	Maximum Width (A)	Minimum Depth (B)	Maximum Depth (B)
CWB-S1	25.22" (641 mm)	26.06" (662 mm)	17.06" (433 mm)	17.94" (456 mm)
CWB-S2	46.25" (1175 mm)	47.09" (1196 mm)		
CWB-S3	67.31" (1710 mm)	68.16" (1731 mm)		
CWB-S4	88.375" (2245 mm)	89.22" (2266 mm)		

## SPECIFICATIONS

### Refrigerated Slim Drop-In Wells

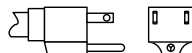
Model*	Dimensions (Width x Depth x Height)	Volts	HP Compressor Size	Watts	Amps	Phase	Plug	Ship Weight†
CWB-S1	27.06" x 18.94" x 32.62" (687 x 481 x 829 mm)	120	1/4	804	6.7	Single	5-15P	133 lbs. (60 kg)
CWB-S2	48.125" x 18.94" x 25.04" (1222 x 481 x 636 mm)		1/4	804	6.7		5-15P	180 lbs. (82 kg)
CWB-S3	69.19" x 18.94" x 25.04" (1757 x 481 x 636 mm)		1/3	1044	8.7		5-15P	235 lbs. (107 kg)
CWB-S4	90.25" x 18.94" x 25.04" (2292 x 481 x 636 mm)		1/2	1380	11.5		5-15P	290 lbs. (132 kg)

\*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.

†Shipping weights are approximate.

## PLUG CONFIGURATIONS

### NEMA 5-15P



## PRODUCT SPECS

### Refrigerated Slim Drop-In Wells

The NSF 7 approved Refrigerated Slim Drop-in Well shall be a Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 parts and service assistance (U.S. and Canada only), the Refrigerated Slim Drop-in Well shall be rated at ... watts, ... volts, ... hp, and be .... inches (millimeters) in overall width and be ... inches (millimeters) in overall depth. It shall utilize R-404A refrigerant and consist of aluminized steel housing with a stainless bezel, an

electronic temperature control, pan support bars for full-size pans, condensing unit (can be rotated 180°), compressor, flexible refrigerant lines, sight glass, service valves, receiver, and dryer/filter.

Accessories may include pan support bars, false bottom, trivets and stainless steel food pans.

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

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