



Well Solutions

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



HW-FUL with accessory pan support bars (food pans, ladles and lids not available) *pg. 2*



IWB-6 with accessory food pan (sneeze guards and bowls not available) *pg. 3*



FTBX-2 with accessory full-size sheet pan *pg. 5*



CWBX-5 with accessory food pans and pan support bars *pg. 7*



HWBI-3MA with accessory food pans *pg. 9*



HWBI-2 with accessory half- and third-size food pans (sneeze guards not available) *pg. 9*



HWBI-S4MA with accessory food pans (shown with **GRAH-96**, sneeze guards as shown not available) *pg. 11*



HWBRT-7QTD and **HWBRT-11QTD** with accessory food pans and mounting kit (also shown **HWB-43D**, **HWBI-FULD** and **GR2AHL** with standard *Designer* non-adjustable stands and optional *Designer* color and sneeze guards) *pg. 18, 14*



Countertop Heated Well

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 HW-FUL unit can hold a full-size pan or two half-size pans.

- Controls feature a separate lighted On/Off rocker switch and adjustable temperature dial
- May be used dry but best performance when used with water. Dry indicator lamp informs user to add water
- Thicker 1 mm stainless steel pan with a stainless steel housing (aluminized steel bottom)
- Pan edge offset helps keep condensation from dripping onto countertop surface



HW-FUL with accessory food pans and a pan support bar

HOLD ONLY COUNTERTOP – FULL-SIZE

| Model | Dimensions W x D x H | Voltage | Watts | Plug | Ship Weight |
|----------------------|-------------------------|---------|-------|---------------------------|-------------|
| Standard Watt | | | | | |
| HW-FUL | 368 x 607 x 248 mm | 230 | 1200 | BS-1363, CEE 7/7, AS 3112 | 12 kg |

Countertop Heated Well Features:

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 1829 mm cord with plug attached.

ACCESSORIES

| | |
|-----------------|---|
| HW-2-7QT | Adapter to convert Warmer to hold two 7-Liter Inserts |
| HW-3-4QT | Adapter to convert Warmer to hold three 4-Liter Inserts |
| HW12BAR | 305 mm Pan Support for Countertop Wells |
| HW20BAR | 508 mm Pan Support for Countertop Wells |

ADDITIONAL PAN AND LID ACCESSORIES – PAGE 19-20

HW - XXX

Heated Well ——— FUL = Full Size Pan

PARTS ONLY GUARANTEED FOR ONE YEAR.

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 25 mm 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-6
with accessory food pan
(bowls not available)



DROP-IN INSULATED ICE WELLS

| Model | Dimensions | | Ship Weight† |
|-------|---------------------|--------|--------------|
| | W x D x H | | |
| IWB-1 | 483 x 686 x 305 mm | 49 kg | |
| IWB-2 | 813 x 686 x 305 mm | 56 kg | |
| IWB-3 | 1143 x 686 x 305 mm | 68 kg | |
| IWB-4 | 1473 x 686 x 305 mm | 80 kg | |
| IWB-5 | 1803 x 686 x 305 mm | 93 kg | |
| IWB-6 | 2134 x 686 x 305 mm | 113 kg | |

† Shipping weights are approximate.

ACCESSORIES

False Bottoms (allows for 89 mm 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) |

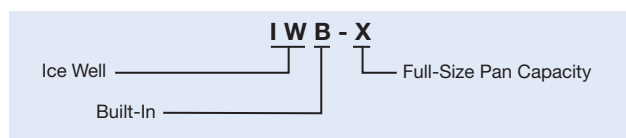
False Bottoms (allows for 203 mm of ice and sits on bottom of Well) –

| | |
|-------------|--|
| 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) |

ADDITIONAL PANS, SUPPORT BARS AND LID ACCESSORIES – PAGE 19-20

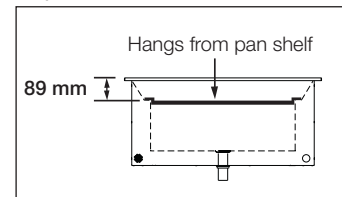
DROP-IN ICE WELL COUNTERTOP CUT-OUTS

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|-------|---------------|---------------|---------------|---------------|
| IWB-1 | 435 mm | 457 mm | 640 mm | 660 mm |
| IWB-2 | 765 mm | 787 mm | 640 mm | 660 mm |
| IWB-3 | 1095 mm | 1118 mm | 640 mm | 660 mm |
| IWB-4 | 1426 mm | 1448 mm | 640 mm | 660 mm |
| IWB-5 | 1756 mm | 1778 mm | 640 mm | 660 mm |
| IWB-6 | 2086 mm | 2108 mm | 640 mm | 660 mm |

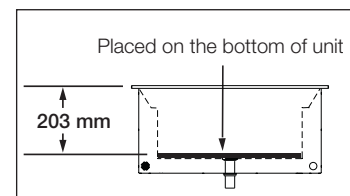
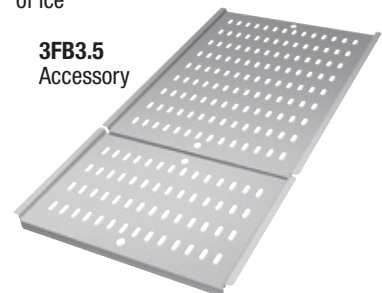


False Bottom Accessories

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



(1, 2, 3, 4, 5 or 6FB3.5) allows 89 mm of ice



(1, 2, 3, 4, 5 or 6FB8) allows 203 mm of ice

2FB8 Accessory



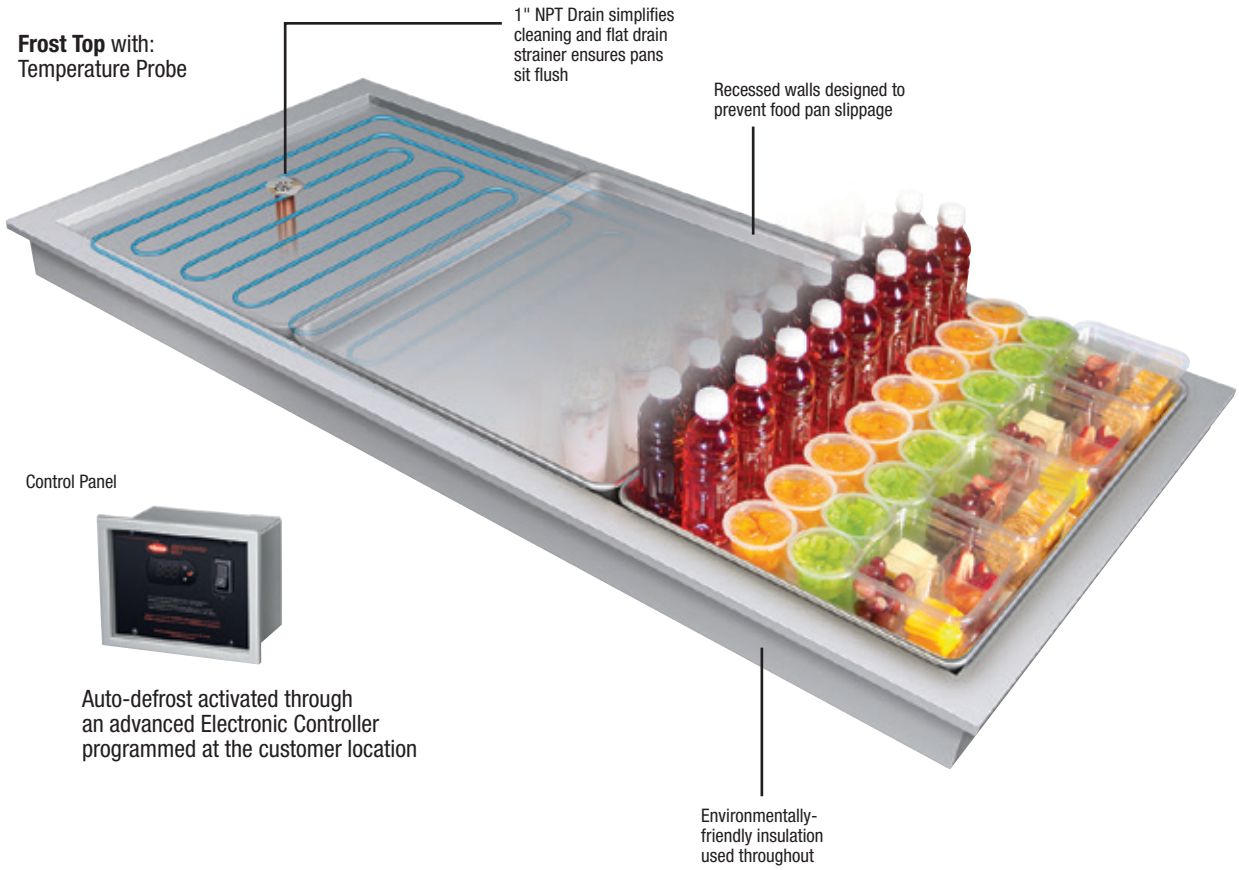
PARTS ONLY GUARANTEED FOR ONE YEAR.



Remote Drop-In Frost Top Ordering Instructions



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



Please specify the following with each order:

- 1. Desired Voltage:**
220, 230, 240V
- 2. Number of Full-Size Sheet Pans Accommodated:**
1-, 2- or 3-pan as rectangular sheet pans
- 3. Depth of Model:** Standard configuration 735 mm D or Slim Series 535 mm D
- 4. Remote Refrigeration**
Note: Shipped loose: Frost Top, control panel (probe wires are 4.9 meters) and a TXV valve
A. FTBX, condensing unit not included (Solenoid valve attached to Frost Top)

Accessories

- 1. Pans:**
 - A. Half-size sheet pan
457 W x 330 D mm
 - B. Full-size sheet pan
457 W x 660 D mm

NSF 7 Component approved cold wall construction utilizes R-404A refrigerant keeping food product cold without drying it out

REMOTE DROP-IN FROST TOP COUNTERTOP CUT-OUTS

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|---------|---------------|---------------|---------------|---------------|
| FTBX-1 | 697 mm | 711 mm | 494 mm | 511 mm |
| FTBX-2 | 949 mm | 965 mm | 694 mm | 711 mm |
| FTBX-3 | 1407 mm | 1422 mm | 694 mm | 711 mm |
| FTBX-S2 | 1354 mm | 1372 mm | 494 mm | 511 mm |
| FTBX-S3 | 2011 mm | 2029 mm | 494 mm | 511 mm |

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 Line Series that provides customers with a Frost Top within easy reach, regardless of the sneeze guards.

- Accommodates full-size sheet pans
- Additionally the FTBX-2 and -3 models include a standard 1" NPT drain
- Models include a control panel (shipped loose - probe wires are 4.9 meters) but shipped without a condensing unit for the increased flexibility of multiple Frost Top configurations
- 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



FTBX-S2 with accessory sheet pans (shipped without condensing unit)



Control panel (shipped loose)

REMOTE DROP-IN FROST TOPS – WITH CONTROL PANEL

| Model | Voltage | BTU/H | Dimensions W x D x H | Ship Weight† |
|---------------|---------------|-------|-------------------------|--------------|
| FTBX-1 | 220, 230, 240 | 330 | 735 x 535 x 211 mm | 39 kg |
| FTBX-2 | 220, 230, 240 | 630 | 991 x 735 x 90 mm | 55 kg |
| FTBX-3 | 220, 230, 240 | 930 | 1448 x 735 x 90 mm | 70 kg |

All Models utilize R-404A Refrigerant.
† Shipping weights are approximate.

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

REMOTE SLIM DROP-IN FROST TOPS – WITH CONTROL PANEL

| Model | Voltage | BTU/H | Dimensions W x D x H | Ship Weight† |
|----------------|---------------|-------|-------------------------|--------------|
| FTBX-S2 | 220, 230, 240 | 630 | 1395 x 535 x 90 mm | 59 kg |
| FTBX-S3 | 220, 230, 240 | 930 | 2053 x 535 x 90 mm | 83 kg |

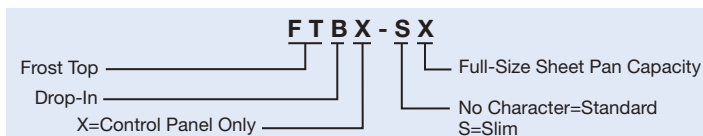
All Models utilize R-404A Refrigerant.
† Shipping weights are approximate.

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

ACCESSORIES

ALUM PAN Half-Size Sheet Pan – 457 W x 330 D mm
18" SHEET PAN Full-Size Sheet Pan – 457 W x 660 D mm

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 4



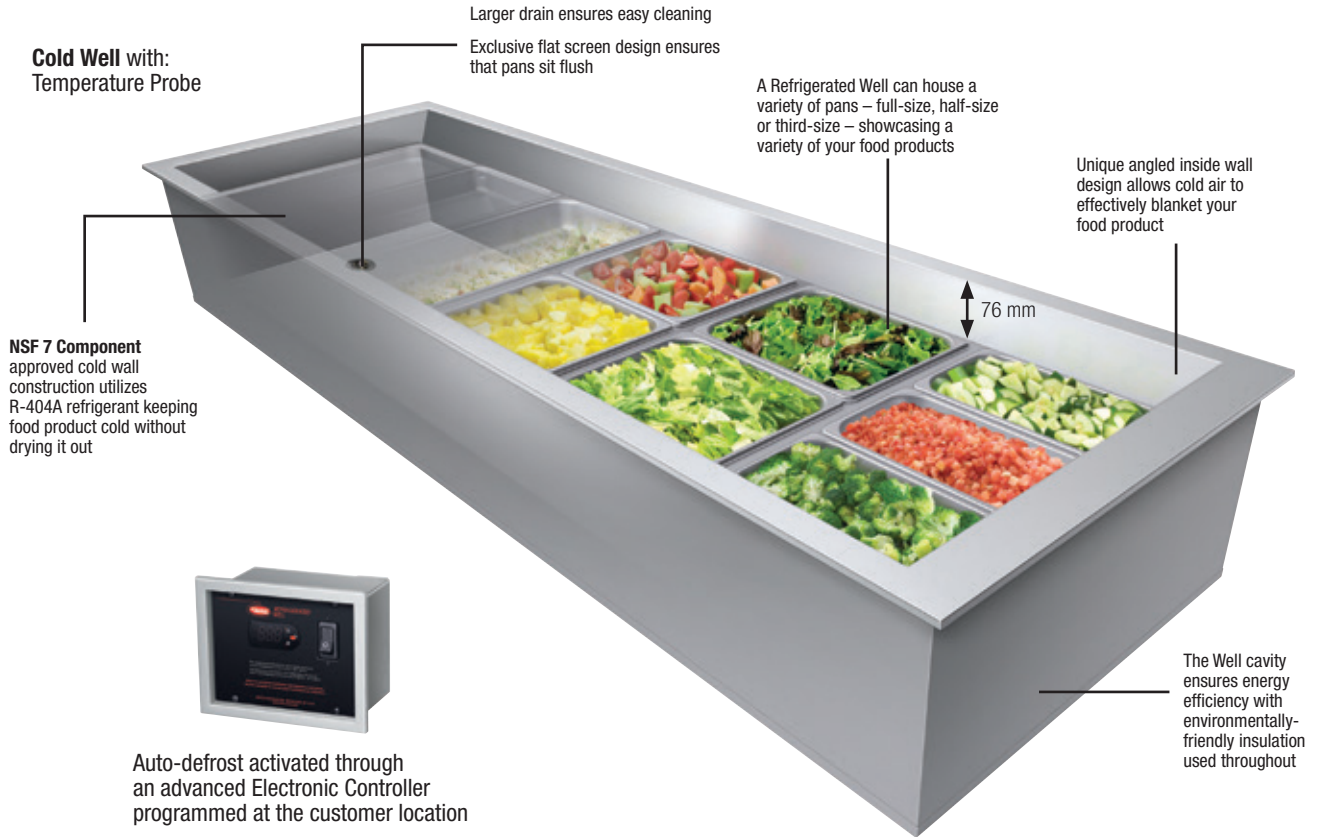
PARTS ONLY GUARANTEED FOR ONE YEAR.



Remote Refrigerated Drop-In Wells Ordering Instructions



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



Please specify the following with each order:

1. **Desired Voltage:**
220, 230, 240V
2. **Number of Drop-In Wells Required:**
1-, 2-, 3-, 4-, 5- or 6-pan as rectangular, full-size (305 x 508 mm)
3. **Remote Refrigeration**
NOTE: Shipped loose: Cold Well with temperature probe, control panel (probe wires are 4.9 meters) and a TXV valve
- A. **CWBX**, condensing unit not included (Solenoid valve attached to Cold Well)

Accessories

1. **Pan Support Bars:** 305 mm x 508 mm
2. **Stainless Steel Pans:**
 - A. Third-size at 64 mm deep (324 W x 175 D x 64 H mm)
 - B. Half-size at 64 mm deep (324 W x 264 D x 64 H mm)
 - C. Full-Size at 64 mm deep (324 W x 527 D x 64 H mm)
 - D. Full-Size at 102 mm deep (324 W x 527 D x 102 H mm)
 - E. Full-Size at 152 mm deep (324 W x 527 D x 152 H mm)

3. **Perforated False Bottom**
4. **Trivets:**
 - A. Half-size
259 W x 194 D mm
 - B. Full-size
259 W x 457 D mm

ACCESSORIES – PAGE 19-20

REMOTE DROP-IN REFRIGERATED WELLS COUNTERTOP CUT-OUTS

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|--------|---------------|---------------|---------------|---------------|
| CWBX-1 | 435 mm | 457 mm | 640 mm | 660 mm |
| CWBX-2 | 765 mm | 787 mm | 640 mm | 660 mm |
| CWBX-3 | 1095 mm | 1118 mm | 640 mm | 660 mm |
| CWBX-4 | 1426 mm | 1448 mm | 640 mm | 660 mm |
| CWBX-5 | 1756 mm | 1778 mm | 640 mm | 660 mm |
| CWBX-6 | 2086 mm | 2108 mm | 640 mm | 660 mm |

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.

- Full-size, insulated Wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction utilizes R-404A refrigerant keeping food cold without drying it out
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout
- Models include a control panel (shipped loose - probe wires are 4.9 meters) but without a condensing unit for the increased flexibility of multiple cold well configurations
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Large drain simplifies cleaning



CWBX-6 with accessory food pans and pan support bars (shipped without condensing unit)



Control panel (shipped loose)

DROP-IN FULL-SIZE MODELS – WITH REMOTE CONTROL PANEL

| Model | Voltage | BTU/H | Dimensions W x D x H | Ship Weight† |
|---------------|---------------|-------|-------------------------|--------------|
| CWBX-1 | 220, 230, 240 | 330 | 483 x 686 x 305 mm | 36 kg |
| CWBX-2 | 220, 230, 240 | 630 | 813 x 686 x 305 mm | 56 kg |
| CWBX-3 | 220, 230, 240 | 930 | 1143 x 686 x 305 mm | 68 kg |
| CWBX-4 | 220, 230, 240 | 1230 | 1473 x 686 x 305 mm | 80 kg |
| CWBX-5 | 220, 230, 240 | 1530 | 1803 x 686 x 305 mm | 96 kg |
| CWBX-6 | 220, 230, 240 | 1830 | 2134 x 686 x 305 mm | 113 kg |

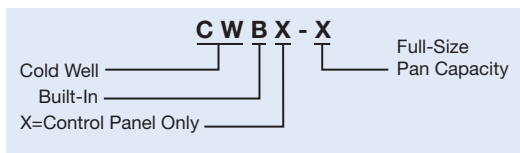
All Models utilize R-404A Refrigerant.

† Shipping weights are approximate.

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

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 6
ACCESSORIES – PAGE 19-20

In addition to the blanket of cold air, the unique top bezel design also provides easy access and clear views

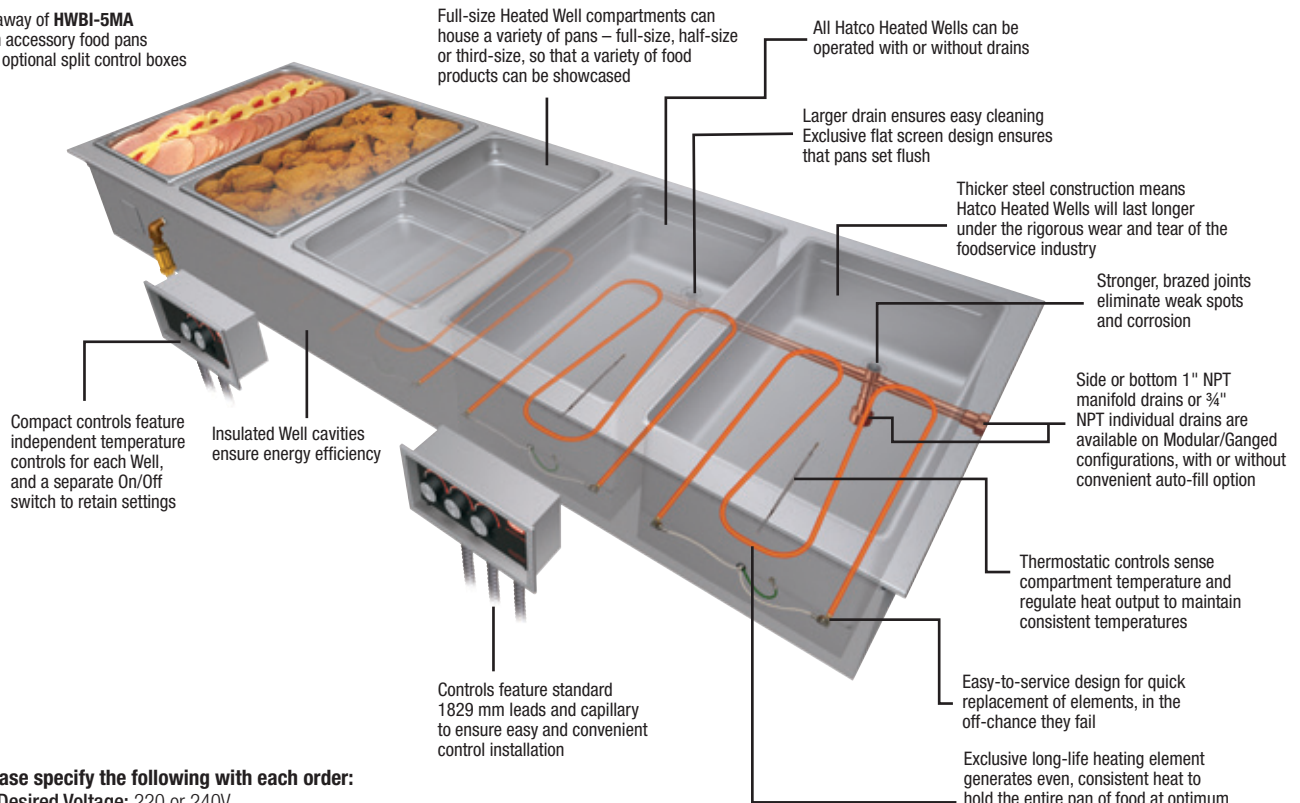


PARTS ONLY GUARANTEED FOR ONE YEAR.



Modular/Ganged Heated Wells 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:** 220 or 240V
2. **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 (305 x 508 mm)
3. **Drain (with or without – choose drain below):**
 - A. Standard individual well 3/4" NPT drain
 - B. Manifold 1" NPT drain with side drain, field selectable left or right side (available on HWBI-2, -3, -4, -5, -6 models only)
 - C. Manifold 1" NPT drain with bottom drain, field selectable left or right well (available on HWBI-2, -3, -4, -5, -6 models only)
4. **Auto-fill (with or without)**
5. **Mounting Style** (all Modular/Ganged units are top mounted only):
 - A. EZ locking hardware
 - B. EZ locking hardware with 51 mm studs
 - C. EZ locking hardware with Surface holes
6. **Bezel** allows a 686 mm depth for Modular units to match Hatco CWBX Models in a countertop display
7. **Control:**
 - A. Single control box (standard on all units)
 - B. Split control boxes (optional on 4-, 5-, 6-pan units and must be specified at order, not available on 1-, 2-, 3-pan units)

Accessories for Modular/Ganged Heated Wells

1. **Pan Support Bars:** 305 mm or 508 mm
2. **Adapters** to convert Modular/Ganged units to hold 4- or 7-liter round pans
3. **Stainless Steel Pans:**
 - A. Third-size at 64 mm high (324 W x 175 D x 64 H mm)
 - B. Half-size at 64 mm high (324 W x 264 D x 64 H mm)
 - C. Full-size at 64 mm high (324 W x 527 D x 64 H mm)
 - D. Full-size at 102 mm high (324 W x 527 D x 102 H mm)
 - E. Full-size at 152 mm high (324 W x 527 D x 152 H mm)
4. **Valves:**
 - 1" or 3/4" NPT ball valve
 - 1" or 3/4" NPT gate valve

ACCESSORIES – PAGE 19-20

DROP-IN MODULAR/GANGED HEATED WELLS COUNTERTOP CUTOUTS

| Model | Minimum Width | Maximum Width* | Minimum Depth | Maximum Depth* |
|------------------|---------------|----------------|---------------|----------------|
| HWBI-FUL, -FULD* | 324 mm | 328 mm | 528 mm | 532 mm |
| HWBI-FUL, -FULD* | 356 mm | 362 mm | 559 mm | 565 mm |
| HWBI-1DA | 359 mm | 364 mm | 565 mm | 572 mm |
| HWBI-2 | 715 mm | 719 mm | 565 mm | 572 mm |
| HWBI-3 | 1070 mm | 1075 mm | 565 mm | 572 mm |
| HWBI-4 | 1426 mm | 1430 mm | 565 mm | 572 mm |
| HWBI-5 | 1781 mm | 1786 mm | 565 mm | 572 mm |
| HWBI-6 | 2137 mm | 2141 mm | 565 mm | 572 mm |

▼ Add 2 mm to Maximum Width when using EZ locking mount.
 ▲ Indicates cutout dimensions for a combustible countertop surface.
 • HWBI-FUL replaces HWBI-1 and HWBI-FULD replaces HWBI-1D.

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. Select the configuration that's right for your foodservice operation.

- Full-size, insulated Wells available in 1 to 6 Modular/Ganged units
- Individual thermostatic controls for each well provide the ultimate in temperature regulation
- 1829 mm 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

DROP-IN MODULAR/GANGED SIZE RECTANGULAR MODELS – INSULATED – TOP MOUNT

| Model | Voltage Single Phase | Dimensions W x D x H | Watts | Ship Weight |
|------------------|---|-------------------------|-------|-------------|
| HWBI-1 | For single pan units, see Model HWBI-FUL on page 14. | | | |
| HWBI-1D | For single pan units, see Model HWBI-FULD on page 14. | | | |
| HWBI-1DA | 240 | 394 x 600 x 243 mm | 1215 | 17 kg |
| HWBI-2 | 220 or 240 | 749 x 600 x 243 mm | 2415 | 33 kg |
| HWBI-2D | 220 or 240 | 749 x 600 x 243 mm | 2415 | 35 kg |
| HWBI-2DA* | 220 or 240 | 749 x 600 x 243 mm | 2415 | 40 kg |
| HWBI-2M | 220 or 240 | 749 x 600 x 243 mm | 2415 | 34 kg |
| HWBI-2MA | 220 or 240 | 749 x 600 x 243 mm | 2415 | 39 kg |
| HWBI-3 | 220 or 240 | 1105 x 600 x 243 mm | 3615 | 47 kg |
| HWBI-3D | 220 or 240 | 1105 x 600 x 243 mm | 3615 | 45 kg |
| HWBI-3DA* | 220 or 240 | 1105 x 600 x 243 mm | 3615 | 51 kg |
| HWBI-3M | 220 or 240 | 1105 x 600 x 243 mm | 3615 | 49 kg |
| HWBI-3MA | 220 or 240 | 1105 x 600 x 243 mm | 3615 | 51 kg |
| HWBI-4 | 220 or 240 | 1461 x 600 x 243 mm | 4815 | 60 kg |
| HWBI-4D | 220 or 240 | 1461 x 600 x 243 mm | 4815 | 62 kg |
| HWBI-4DA* | 220 or 240 | 1461 x 600 x 243 mm | 4815 | 60 kg |
| HWBI-4M | 220 or 240 | 1461 x 600 x 243 mm | 4815 | 63 kg |
| HWBI-4MA | 220 or 240 | 1461 x 600 x 243 mm | 4815 | 63 kg |
| HWBI-5 | 220 or 240 | 1816 x 600 x 243 mm | 6015 | 76 kg |
| HWBI-5D | 220 or 240 | 1816 x 600 x 243 mm | 6015 | 76 kg |
| HWBI-5DA* | 220 or 240 | 1816 x 600 x 243 mm | 6015 | 76 kg |
| HWBI-5M | 220 or 240 | 1816 x 600 x 243 mm | 6015 | 76 kg |
| HWBI-5MA | 220 or 240 | 1816 x 600 x 243 mm | 6015 | 76 kg |
| HWBI-6 | 220 or 240 | 2172 x 600 x 243 mm | 7215 | 86 kg |
| HWBI-6D | 220 or 240 | 2172 x 600 x 243 mm | 7215 | 86 kg |
| HWBI-6DA* | 220 or 240 | 2172 x 600 x 243 mm | 7215 | 86 kg |
| HWBI-6M | 220 or 240 | 2172 x 600 x 243 mm | 7215 | 86 kg |
| HWBI-6MA | 220 or 240 | 2172 x 600 x 243 mm | 7215 | 86 kg |

* 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.

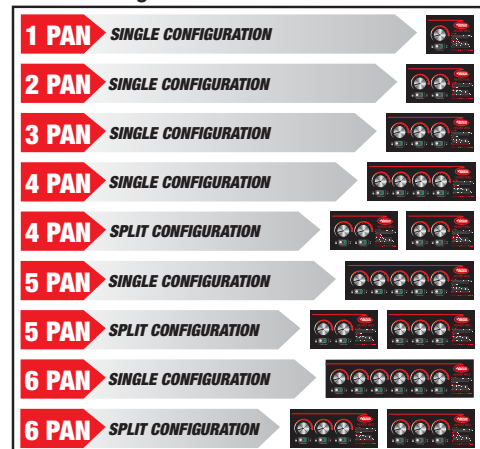
Models Shipped with: EZ locking hardware for installation and remote thermostats with flexible conduits and lighted power switches.

OPTIONS (available at time of purchase only)

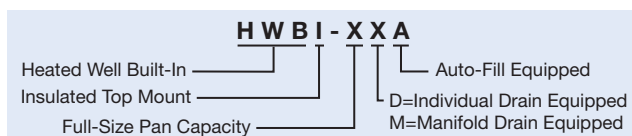
| | |
|-------------------|---|
| HWB-HOLE | Surface Hole Mounting to Countertop (includes EZ Lock) |
| HWB-STUD | Stud Mounting to Countertop (includes EZ Lock) |
| HWBI-SIDE | Manifold Drain with side exit (not available on HWBI-1) |
| HWB-BOTTOM | Manifold Drain with bottom exit (not available on HWBI-1) |
| OS-BEZEL | 686 mm deep Bezel for Modular unit to match Hatco CWB in a Countertop Display |

COUNTERTOP CUTOUT DIMENSIONS – PAGE 8
ACCESSORIES – PAGE 19-20

Modular/Ganged Heated Wells Controls*



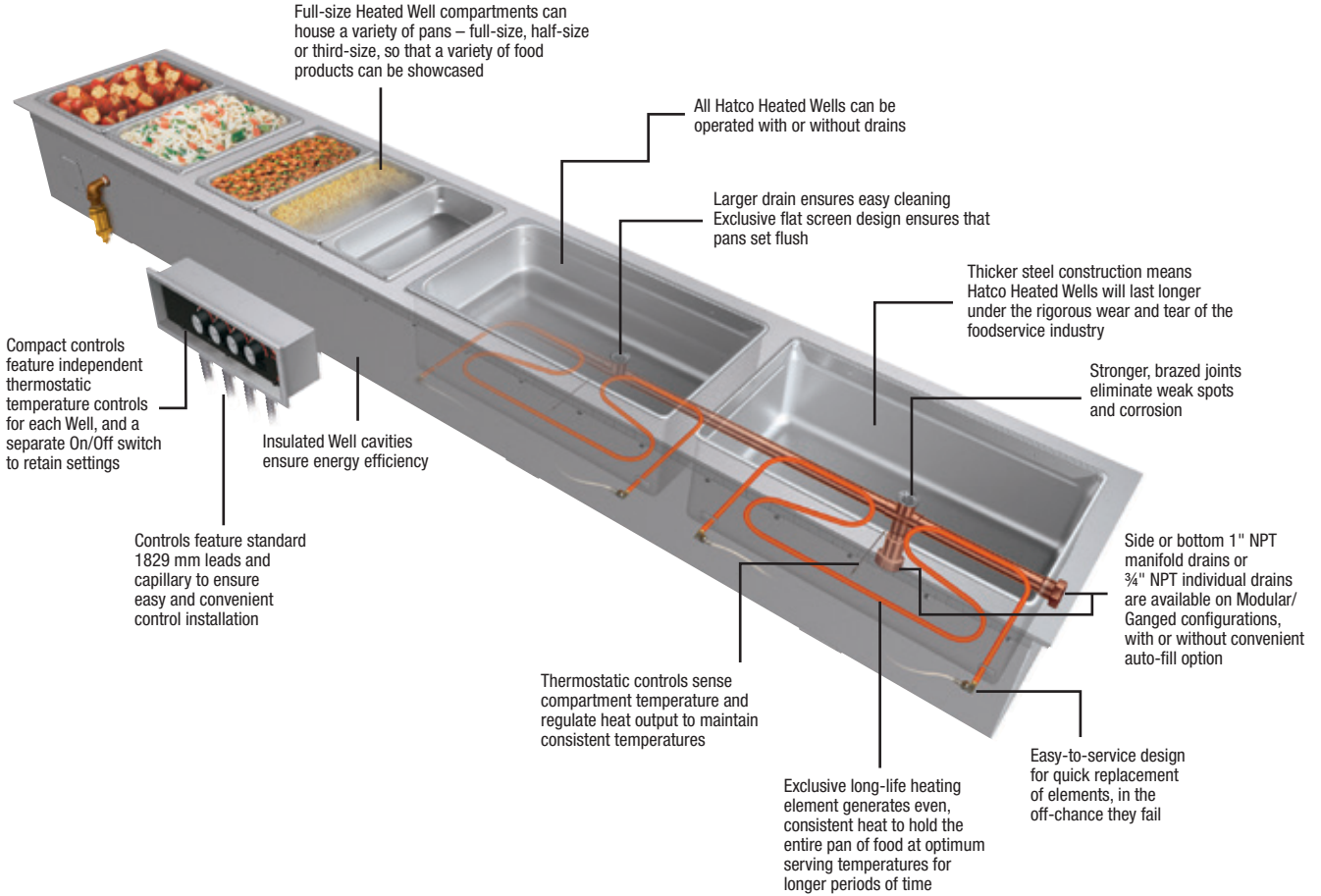
* 4-, 5-, 6-Pan Units: Single control boxes are standard. If optional split control boxes are desired, it must be specified at order.



ALL METAL SHEATHED HEATING ELEMENTS WARRANTED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS.

Modular/Ganged Slim Heated Wells Ordering Instructions

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



Please specify the following with each order:

1. **Desired Voltage:** 220 or 240V
2. **Number of Slim Modular/Ganged Heated Wells Required:** 2-, 3-, 4-pan
NOTE: Slim Modular/Ganged units are only offered as rectangular, full-size (placed lengthwise) (305 x 508 mm)
3. **Drain** (with or without – choose drain below):
 - A. Standard individual well 3/4" NPT drain
 - B. Manifold 1" NPT drain with side drain, field selectable left or right side
 - C. Manifold 1" NPT drain with bottom drain, field selectable left or right well
4. **Auto-fill** (with or without)
5. **Control:**
 - A. Single control box (standard on all units)
 - B. Split control boxes (optional on 4-pan units)

Accessories for Slim Modular/Ganged Heated Wells

1. **Pan Support Bars:** 305 mm or 508 mm
2. **Adapters** to convert slim modular/ganged units to hold 4- or 7-liter round pans
3. **Stainless Steel Pans:**
 - A. Third-size at 64 mm high (324 W x 175 D x 64 H mm)
 - B. Half-size at 64 mm high (324 W x 264 D x 64 H mm)
 - C. Full-size at 64 mm high (324 W x 527 D x 64 H mm)
 - D. Full-size at 102 mm high (324 W x 527 D x 102 H mm)
 - E. Full-size at 152 mm high (324 W x 527 D x 152 H mm)
4. **Valves:**
 - 1" or 3/4" NPT ball valve
 - 1" or 3/4" NPT gate valve

ACCESSORIES – PAGE 19-20

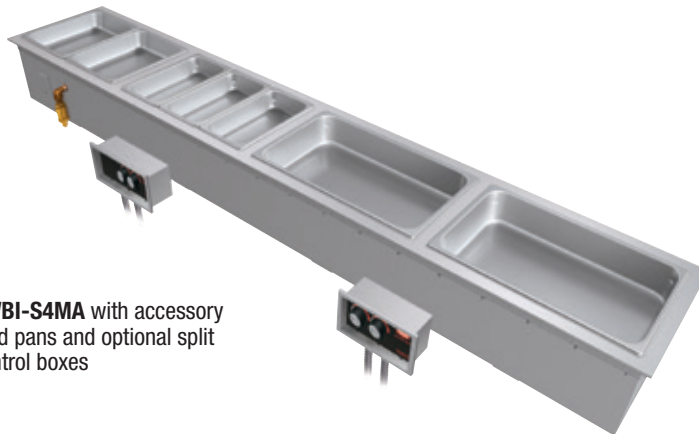
DROP-IN MODULAR/GANGED SLIM HEATED WELLS COUNTERTOP CUTOUTS

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|---------|---------------|---------------|---------------|---------------|
| HWBI-S2 | 1121 mm | 1127 mm | 362 mm | 368 mm |
| HWBI-S3 | 1680 mm | 1686 mm | 362 mm | 368 mm |
| HWBI-S4 | 2238 mm | 2245 mm | 362 mm | 368 mm |

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, regardless of the sneeze guards. 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
- 1829 mm 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 MODELS – INSULATED – TOP MOUNT

| Model | Voltage Single Phase | Dimensions W x D x H | Watts | Ship Weight |
|------------|-------------------------|-------------------------|-------|-------------|
| HWBI-S2 | 220 or 240 | 1156 x 397 x 238 mm | 2415 | 38 kg |
| HWBI-S2D | 220 or 240 | 1156 x 397 x 238 mm | 2415 | 39 kg |
| HWBI-S2DA* | 220 or 240 | 1156 x 397 x 238 mm | 2415 | 39 kg |
| HWBI-S2M | 220 or 240 | 1156 x 397 x 238 mm | 2415 | 38 kg |
| HWBI-S2MA | 220 or 240 | 1156 x 397 x 238 mm | 2415 | 38 kg |
| HWBI-S3 | 220 or 240 | 1715 x 397 x 238 mm | 3615 | 52 kg |
| HWBI-S3D | 220 or 240 | 1715 x 397 x 238 mm | 3615 | 54 kg |
| HWBI-S3DA* | 220 or 240 | 1715 x 397 x 238 mm | 3615 | 54 kg |
| HWBI-S3M | 220 or 240 | 1715 x 397 x 238 mm | 3615 | 52 kg |
| HWBI-S3MA | 220 or 240 | 1715 x 397 x 238 mm | 3615 | 52 kg |
| HWBI-S4 | 220 or 240 | 2273 x 397 x 238 mm | 4815 | 69 kg |
| HWBI-S4D | 220 or 240 | 2273 x 397 x 238 mm | 4815 | 70 kg |
| HWBI-S4DA* | 220 or 240 | 2273 x 397 x 238 mm | 4815 | 70 kg |
| HWBI-S4M | 220 or 240 | 2273 x 397 x 238 mm | 4815 | 69 kg |
| HWBI-S4MA | 220 or 240 | 2273 x 397 x 238 mm | 4815 | 69 kg |

* 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.

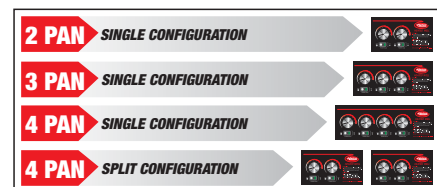
Models Shipped with: EZ locking hardware for installation and remote thermostats with lighted power switches.

OPTIONS (available at time of purchase only)

- HWBI-SIDE Manifold Drain with side exit
- HWBI-BOTTOM Manifold Drain with bottom exit

COUNTERTOP CUTOUT DIMENSIONS – PAGE 10
ACCESSORIES – PAGE 19-20

Modular/Ganged SLIM Heated Wells Controls*



*4-Pan Units: Single control box is standard. If optional split control boxes are desired, it must be specified at order.

HWBI-SXXA

- Heated Well Built-In
- Insulated Top Mount
- Slim
- Auto-Fill Equipped
- D=Individual Drain Equipped
- M=Manifold Drain Equipped
- Full-Size Pan Capacity

ALL METAL SHEATHED HEATING ELEMENTS WARRANTED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS.



Individual Built-In and Drop-In Heated Wells Ordering Instructions

Please specify the following with each order:

1. **Desired Voltage:** 220 or 240V
2. **Base Size of Heated Well:**
 - A. Rectangular: Full-size (305 x 508 mm) or 4/3-size (305 x 686 mm)
 - B. Round: 4-liter, 7-liter or 10-liter
3. **Drain** (with or without)
4. **Auto-fill** (with or without)
5. **Insulated or Uninsulated**
NOTE: Only applies to rectangular full-size and 4/3-size units



Insulated Well Construction
Full-size models are available with insulation for energy savings

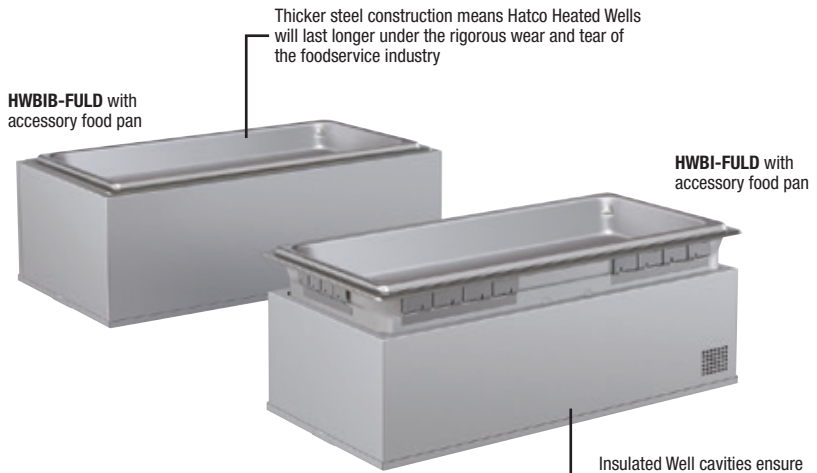
6. **Mounting Style:**
 - A. Top mounted
 - B. Bottom mounted (rectangular full-size units only)
7. **Wattage:** Standard watt



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 (food pan edge visible)



HWBIB-FULD with accessory food pan

Thicker 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 (unit depth is 553 mm)

All Hatco Heated Wells can be ordered with or without drains (50% larger drain with exclusive flat screen ensures the pans set flush)

HWB-43D with accessory food pans (single unit holding 4 third-size pans – unit depth is 726 mm)



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

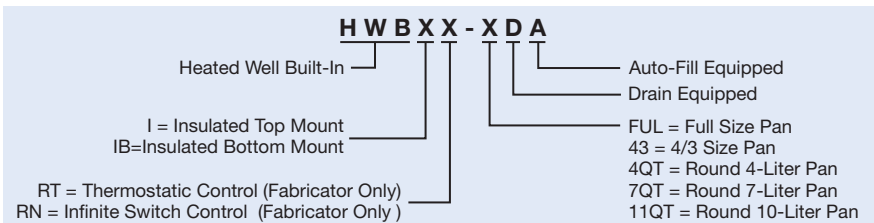
HWB-11QT with accessory food pan



HWB-4QT with accessory food pan



HWB-7QT with accessory food pan



CONTROL BOXES, COUNTERTOP CUT-OUT DIMENSIONS – PAGE 13

Individual Built-In and Drop-In Heated Wells Ordering Instructions

Options for Individual Built-In and Drop-In Heated Wells

1. Control Box:

- A. Larger (front mounted) recessed thermostatic control box with lighted On/Off rocker switch and angled recessed controls for easy readability (not for Auto-fill Models)
- B. Optional ITC control (not available for Auto-fill, 4-liter Round Wells)
- C. Standard control for Auto-fill Models only

2. Control Type:

- A. Thermostatic
- B. Infinite

NOTE: Infinite controls are only available on fabricator units

3. Leads

NOTE: Extended high temp lead wire, per 305 mm only available on infinite control fabricator units

4. Thermostat with 1829 mm capillary (914 mm standard)



Standard larger recessed thermostatic control (not for Auto-fill Models)



Optional ITC control (not for Auto-fill, 4-Liter Round Wells or Low Watt configurations)



HWB-43DA, HWBIB-, HWBI-FULDA Standard control (only for Auto-fill Models)

Accessories for Individual Built-In and Drop-In Heated Wells

1. **Mounting Kits** for combustible countertops (individual Drop-In Top-Mount units only)
2. **Pan Support Bars:** 305 mm or 508 mm
3. **Adapters** to convert rectangular full-size units to hold 4- or 7-liter round pans, or 4/3-size units to hold 10-liter round pans
4. **Stainless Steel Pans:**
 - A. Third-size at 64 mm high (324 W x 175 D x 64 H mm)
 - B. Half-size at 64 mm high (324 W x 264 D x 64 H mm)
 - C. Full-size at 64 mm high (324 W x 527 D x 64 H mm)
 - D. Full-size at 102 mm high (324 W x 527 D x 102 H mm)
 - E. Full-size at 152 mm high (324 W x 527 D x 152 H mm)
5. **Valves:**
 - A. 1" or ¾" NPT ball valve
 - B. 1" or ¾" NPT gate valve

CONTROL CUTOUT DIMENSIONS

Optional Larger Recessed Thermostatic Control:

149 W x 162 H mm

Optional ITC Control:

149 W x 162 H mm

HWB-43DA, HWBIB-, HWBI-FULDA

Standard Control

257 W x 121 H mm



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 here, look under Product Features and Benefits and watch the "Hatco Refrigerated Wells" video as well.

ACCESSORIES – PAGE 19-20

BUILT-IN AND DROP-IN HEATED WELLS COUNTERTOP CUTOUTS

| Model | Minimum Width | Maximum Width | Minimum Depth | Maximum Depth |
|------------------------------|---------------|---------------|---------------|---------------|
| HWB-FUL | 321 mm | 328 mm | 524 mm | 532 mm |
| HWB-FUL [▲] | 356 mm | 362 mm | 559 mm | 565 mm |
| HWB-FULDA | 321 mm | 328 mm | 524 mm | 532 mm |
| HWB-FULDA [▲] | 356 mm | 362 mm | 559 mm | 565 mm |
| HWBI-FUL, -FULD | 324 mm | 328 mm | 528 mm | 531 mm |
| HWBI-FUL, -FULD [▲] | 356 mm | 362 mm | 559 mm | 565 mm |
| HWBIB-FUL [▼] | 306 mm | 306 mm | 509 mm | 509 mm |
| HWBIB-FULDA [▼] | 306 mm | 306 mm | 509 mm | 509 mm |
| HWB-, HWBI-43 | 322 mm | 329 mm | 703 mm | 711 mm |
| HWB-, HWBI-43 [▲] | 356 mm | 362 mm | 737 mm | 743 mm |
| HWB-4QT | 181 mm Dia. | 192 mm Dia. | — | — |
| HWB-4QT [▲] | 229 mm | 235 mm | 229 mm | 235 mm |
| HWB-7QT | 232 mm Dia. | 243 mm Dia. | — | — |
| HWB-7QT [▲] | 279 mm | 286 mm | 279 mm | 286 mm |
| HWB-11QT | 282 mm Dia. | 294 mm Dia. | — | — |
| HWB-11QT [▲] | 330 mm | 337 mm | 330 mm | 337 mm |

[▲] Indicates cutout dimensions for a combustible countertop surface.

[▼] Must be flanged.



Built-In and Drop-In Heated Wells

Hatco Built-In and Drop-In Heated Wells hold heated foods at safe serving temperatures. Compared to other models, these Hatco units offer larger drains with flat drain screens, 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.

- Full- and 4/3-size rectangular Wells
- Uninsulated or insulated models
- Top or bottom mount configurations (rectangular full-size only)
- Available with or without a drain (easy to clean with larger drains and flat screens)
- Easy access design allows for quick element or thermostat change
- Mounting kits for combustible countertops available
- Adapters to convert full-size and 4/3-size Wells to hold round pans

CONTROL OPTIONS – PAGE 13

HWB-FULD
with accessory food pan



HWBI-FULD
with accessory food pan



HWBIB-FULD
with accessory food pan

BUILT-IN FULL-SIZE RECTANGULAR MODELS – STANDARD WATT

| Model | Voltage Single Phase | Description | Dimensions W x D x H | Watts | Ship Weight |
|-------------|-------------------------|--|-------------------------|-------|-------------|
| HWB-FUL | 220 or 240 | Uninsulated Top or Bottom Mount | 348 x 553 x 218 mm | 1200 | 10 kg |
| HWB-FULD | 220 or 240 | Uninsulated Top or Bottom Mount w/Drain | 348 x 553 x 218 mm | 1200 | 10 kg |
| HWB-FULDA | 220 or 240 | Uninsulated Top or Bottom Mount w/Drain, Auto-fill | 348 x 553 x 218 mm | 1215 | 14 kg |
| HWBI-FUL | 220 or 240 | Insulated Top or Bottom Mount | 348 x 553 x 240 mm | 1200 | 12 kg |
| HWBI-FULD | 220 or 240 | Insulated Top or Bottom Mount w/Drain | 348 x 553 x 240 mm | 1200 | 11 kg |
| HWBIB-FUL | 220 or 240 | Insulated Bottom Mount Only | 355 x 559 x 240 mm | 1200 | 13 kg |
| HWBIB-FULD | 220 or 240 | Insulated Bottom Mount Only w/Drain | 355 x 559 x 240 mm | 1200 | 13 kg |
| HWBIB-FULDA | 220 or 240 | Insulated Bottom Mount Only w/Drain, Auto-fill | 355 x 559 x 240 mm | 1215 | 16 kg |

Models Shipped with: EZ locking hardware for installation (top mounted only), 914 mm conduit and a remote thermostat with lighted power switch.



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



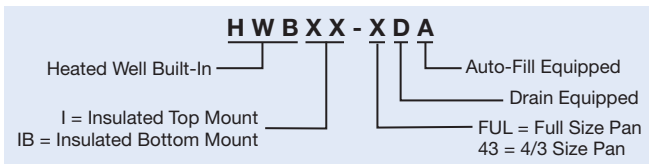
HWBI-43D with accessory food pans (single unit holding 4 third-size pans)

DROP-IN 4/3-SIZE RECTANGULAR MODELS – STANDARD WATT

| Model | Voltage Single Phase | Description | Dimensions W x D x H | Watts | Ship Weight |
|----------|-------------------------|--------------------------------|-------------------------|-------|-------------|
| HWB-43 | 220 or 240 | Uninsulated | 345 x 726 x 217 mm | 1200 | 14 kg |
| HWB-43D | 220 or 240 | Uninsulated w/Drain | 345 x 726 x 217 mm | 1200 | 15 kg |
| HWB-43DA | 220 or 240 | Uninsulated w/Drain, Auto-fill | 345 x 726 x 217 mm | 1215 | 16 kg |
| HWBI-43 | 220 or 240 | Insulated | 345 x 726 x 241 mm | 1200 | 17 kg |
| HWBI-43D | 220 or 240 | Insulated w/Drain | 345 x 726 x 241 mm | 1200 | 19 kg |

Models Shipped with: EZ locking hardware for installation, 914 mm conduit and a remote thermostat with lighted power switch.

COUNTERTOP CUTOUT DIMENSIONS – PAGE 13
OPTIONS – PAGE 15
ACCESSORIES – PAGE 19-20



ALL METAL SHEATHED HEATING ELEMENTS WARRANTED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS.

HWB-43D and **HWBI-FULD** with accessory food pans (shown with **GR2AHL** with standard *Designer* non-adjustable stands, optional *Designer* color and sneeze guards)



OPTIONS (available at time of purchase only)

Designer Colors (Flush Mount Control Box Bezel, not available for **HWB-FUL** w/Cord) –
Non-standard colors are non-returnable –

| | |
|-------------------|--|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |
| HWB-CORD | HWB-FUL with Cord Standard |
| HWBI-CORD | HWBI-FUL Insulated Top Mount with Cord (standard) |
| HWBIB-BRKT | Mounting Bracket for Insulated Bottom Mount (HWBIB Series) |

Control Options –

| | |
|------------------|--|
| HWB-TSTAT | Thermostat with 1829 mm Capillary |
| HWB-ITC | ITC Control (not available for Auto-fill Models) |

HWB-CORD
 HWB with
 optional cord





Drop-In Round Heated Wells

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 10-liter round Wells
- With or without drain
- EZ locking hardware for easy top mount installation
- Mounting kits for combustible countertops available

Control Options

- Larger front-mounted recessed thermostatic control box with lighted On/Off rocker switch and angled recessed controls for easy readability
- Optional ITC Control with Large Control Box available for easier reading on 7- or 10-Liter Standard



DROP-IN ROUND MODELS – UNINSULATED – STANDARD WATT

| Model | Voltage Single Phase | Description | Dimensions Dia. x Height | Watts | Ship Weight |
|---------------------------------|-------------------------|-------------------|-----------------------------|-------|-------------|
| 4 Liter – Standard Watt | | | | | |
| HWB-4QT | 220 or 240 | Top Mount | 209 x 256 mm | 600 | 4 kg |
| HWB-4QTD | 220 or 240 | Top Mount w/Drain | 209 x 256 mm | 600 | 5 kg |
| 7 Liter – Standard Watt | | | | | |
| HWB-7QT | 220 or 240 | Top Mount | 262 x 228 mm | 600 | 5 kg |
| HWB-7QTD | 220 or 240 | Top Mount w/Drain | 262 x 228 mm | 600 | 6 kg |
| 10 Liter – Standard Watt | | | | | |
| HWB-11QT | 220 or 240 | Top Mount | 313 x 228 mm | 600 | 5 kg |
| HWB-11QTD | 220 or 240 | Top Mount w/Drain | 313 x 228 mm | 600 | 6 kg |

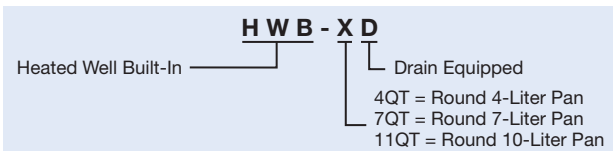
Models Shipped with: EZ locking hardware for installation, 914 mm conduit and a remote thermostat with lighted power switch.

OPTIONS (available at time of purchase only)

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

| | |
|-----------|---|
| RED | Warm Red |
| BLACK | Black |
| GRAY | Gray Granite |
| WHITE | White Granite |
| NAVY | Navy Blue |
| GREEN | Hunter Green |
| COPPER | Antique Copper |
| HWB-TSTAT | Thermostat with 1829 mm Capillary |
| HWB-RTC | Larger Recessed Thermostatic Control (standard) |
| HWB-ITC | ITC Control with Large Control Box for 7- and 11-Liter Drop-In Round Wells only |

COUNTERTOP CUTOUT DIMENSIONS – PAGE 13
ACCESSORIES – PAGE 19-20



ALL METAL SHEATHED HEATING ELEMENTS WARRANTED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS.

Built-In and Drop-In Heated Wells – Fabricator Models

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.

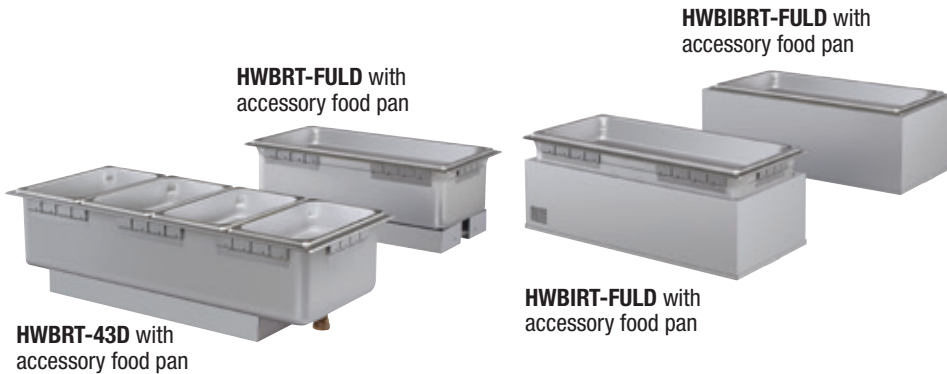
- Without conduit and control box enclosure
- Thermostatic or infinite controls available
- With or without drains
- Full- and 4/3-size rectangular wells

NOTE: Fabricator Models are not a CE offering, items are sold as components for fabricator self-certification.

Control Options

The Fabricator models can have the following control choices:

- Thermostatic controls, which feature an On/Off switch with light
- Infinite controls with pilot light



Thermostatic Control Infinite Control

CONTROL CUTOUT DIMENSIONS

| Control | Width | Height |
|--------------|-------|--------|
| Thermostatic | 54 mm | 86 mm |
| Infinite | 54 mm | 86 mm |

BUILT-IN FULL-SIZE RECTANGULAR FABRICATOR MODELS – STANDARD WATT

| Model [■] | Voltage Single Phase | Description | Dimensions W x D x H | Watts | Ship Weight |
|--------------------|-------------------------|---|-------------------------|-------|-------------|
| HWBRT-FUL | 220 or 240 [•] | Uninsulated Top or Bottom Mount | 348 x 553 x 218 mm | 1200 | 10 kg |
| HWBRT-FULD | 220 or 240 [•] | Uninsulated Top or Bottom Mount w/Drain | 348 x 553 x 218 mm | 1200 | 11 kg |
| HWBRN-FUL | 220 or 240 [•] | Uninsulated Top or Bottom Mount | 348 x 553 x 218 mm | 1200 | 10 kg |
| HWBRN-FULD | 220 or 240 [•] | Uninsulated Top or Bottom Mount w/Drain | 348 x 553 x 218 mm | 1200 | 11 kg |
| HWBIRT-FUL | 220 or 240 [•] | Insulated Top or Bottom Mount | 348 x 553 x 240 mm | 1200 | 12 kg |
| HWBIRT-FULD | 220 or 240 [•] | Insulated Top or Bottom Mount w/Drain | 348 x 553 x 240 mm | 1200 | 14 kg |
| HWBIBRT-FUL | 220 or 240 [•] | Insulated Bottom Mount Only | 355 x 559 x 240 mm | 1200 | 14 kg |
| HWBIBRT-FULD | 220 or 240 [•] | Insulated Bottom Mount Only w/Drain | 355 x 559 x 240 mm | 1200 | 15 kg |

■ "RT" added to Model name indicates unit with thermostat control, lit rocker switch and 914 mm capillary. "RN" added to Model name indicates unit with infinite switch control, pilot light and 914 mm leads.

• CE Mark not available.

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

DROP-IN 4/3-SIZE RECTANGULAR FABRICATOR MODELS – STANDARD WATT

| Model [■] | Voltage Single Phase | Description | Dimensions W x D x H | Watts | Ship Weight |
|--------------------|-------------------------|---------------------|-------------------------|-------|-------------|
| HWBRT-43 | 220 or 240 [•] | Uninsulated | 345 x 726 x 217 mm | 1200 | 14 kg |
| HWBRT-43D | 220 or 240 [•] | Uninsulated w/Drain | 345 x 726 x 217 mm | 1200 | 15 kg |
| HWBRN-43 | 220 or 240 [•] | Uninsulated | 345 x 726 x 217 mm | 1200 | 14 kg |
| HWBRN-43D | 220 or 240 [•] | Uninsulated w/Drain | 345 x 726 x 217 mm | 1200 | 15 kg |

■ "RT" added to model name indicates unit with thermostat control, lit rocker switch and 914 mm capillary. "RN" added to model name indicates unit with infinite switch control, pilot light and 914 mm leads.

• CE Mark not available.

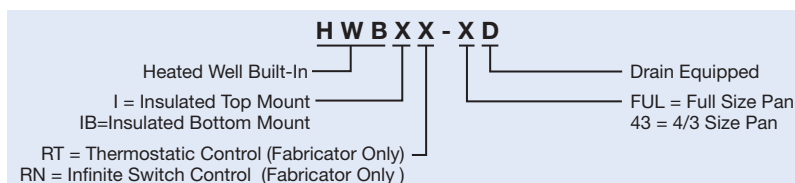
Models Shipped with: EZ locking hardware for installation.

OPTIONS (available at time of purchase only), FABRICATOR MODELS ONLY

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

HWB-TSTAT-UR Thermostat with 1829 mm Capillary for "RT" Models (Thermostat only – Conduit not included)

COUNTERTOP CUTOUT DIMENSIONS – PAGE 13 ACCESSORIES – PAGE 19-20



ALL METAL SHEATHED HEATING ELEMENTS WARRANTED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS.



Drop-In Round Heated Wells – Fabricator Models

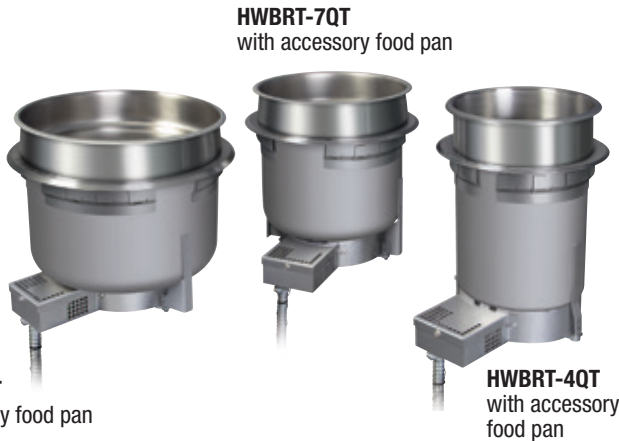
Ideal for the fabricator who wants to design a specific steam table layout. Easy to install, and easy to service, the Round Heated Wells come with control, size and drain choices.

- 4-, 7- and 10-liter round Wells
- With or without drain
- Thermostatic or infinite controls available

Control Options

The Fabricator models can have the following control choices:

- Thermostatic controls, which feature an On/Off switch with light
- Infinite controls with pilot light



Thermostatic Control Infinite Control

CONTROL CUTOUT DIMENSIONS

| Control | Width | Height |
|--------------|-------|--------|
| Thermostatic | 54 mm | 86 mm |
| Infinite | 54 mm | 86 mm |

NOTE: Fabricator Models are not a CE offering, items are sold as components for fabricator self-certification.

DROP-IN ROUND FABRICATOR MODELS – UNINSULATED – STANDARD WATT

| Model # | Voltage Single Phase | Description | Dimensions Diameter x Height | Watts | Ship Weight |
|-----------------|-------------------------|-------------------|---------------------------------|-------|-------------|
| 4 Liter | | | | | |
| HWBRT-4QT | 220 or 240* | Top Mount | 209 x 256 mm | 600 | 3 kg |
| HWBRT-4QTD | 220 or 240* | Top Mount w/Drain | 209 x 256 mm | 600 | 4 kg |
| HWBRN-4QT | 220 or 240* | Top Mount | 209 x 256 mm | 600 | 3 kg |
| HWBRN-4QTD | 220 or 240* | Top Mount w/Drain | 209 x 256 mm | 600 | 4 kg |
| 7 Liter | | | | | |
| HWBRT-7QT | 220 or 240* | Top Mount | 262 x 228 mm | 600 | 3 kg |
| HWBRT-7QTD | 220 or 240* | Top Mount w/Drain | 262 x 228 mm | 600 | 5 kg |
| HWBRN-7QT | 220 or 240* | Top Mount | 262 x 228 mm | 600 | 3 kg |
| HWBRN-7QTD | 220 or 240* | Top Mount w/Drain | 262 x 228 mm | 600 | 5 kg |
| 10 Liter | | | | | |
| HWBRT-11QT | 220 or 240* | Top Mount | 313 x 228 mm | 600 | 4 kg |
| HWBRT-11QTD | 220 or 240* | Top Mount w/Drain | 313 x 228 mm | 600 | 5 kg |
| HWBRN-11QT | 220 or 240* | Top Mount | 313 x 228 mm | 600 | 4 kg |
| HWBRN-11QTD | 220 or 240* | Top Mount w/Drain | 313 x 228 mm | 600 | 5 kg |

* "RT" added to Model name indicates unit with thermostat control, lit rocker switch and 914 mm capillary. "RN" added to Model name indicates unit with infinite switch control, pilot light and 914 mm leads.

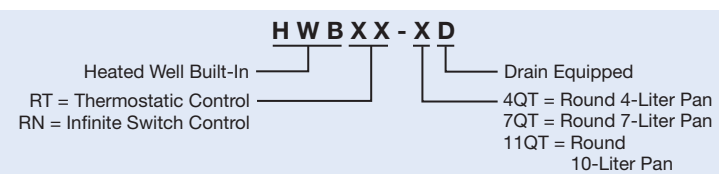
* CE Mark not available.

Models Shipped with: EZ locking hardware for installation.

OPTIONS (available at time of purchase only), FABRICATOR MODELS ONLY

| | |
|--------------|--|
| HWB-LEAD-UR | High Temp Power Supply Lead Wire for "RN" Models (Lead Wire only – Conduit not included) |
| HWB-TSTAT-UR | Thermostat with 1829 mm Capillary for "RT" Models (Thermostat only – Conduit not included) |

COUNTERTOP CUTOUT DIMENSIONS – PAGE 13 ACCESSORIES – PAGE 19-20



ALL METAL SHEATHED HEATING ELEMENTS WARRANTED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS.

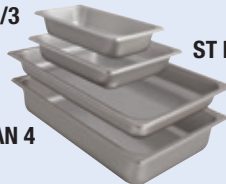
Wells Accessories



FTBX-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

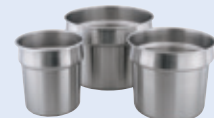
ST PAN 2

ST PAN 4



HDW 6" PAN

11QT-PAN



4QT-PAN

7QT-PAN

PANS – LIDS – TRIVETS

| | |
|---|--|
| ST PAN 1/3 | Third-Size Stainless Steel Pan – 324 W x 175 D x 64 H mm |
| ST PAN 1/2 | Half-Size Stainless Steel Pan – 324 W x 264 D x 64 H mm |
| ST PAN 2 | Full-Size Stainless Steel Pan – 324 W x 527 D x 64 H mm |
| ST PAN 4 | Full-Size Stainless Steel Pan – 324 W x 527 D x 102 H mm |
| HDW 6" PAN | Full-Size Stainless Steel Pan – 324 W x 527 D x 152 H mm |
| 4QT-PAN | 4-Liter Round Pan |
| 7QT-PAN | 7-Liter Round Pan |
| 11QT-PAN | 10-Liter Round Pan (not suitable for RHW, see page 21) |
| Notched Lid for Round Pans (not suitable for RHW, see page 21) – | |
| 4QT-LID-1 | 4-Liter Notched Lid |
| 7QT-LID-1 | 7-Liter Notched Lid |
| 11QT-LID-1 | 10-Liter Notched Lid |
| Hinged Lid for Round Pans (not suitable for RHW, see page 21) – | |
| 4QT-LID | 4-Liter Hinged and Notched Lid |
| 7QT-LID | 7-Liter Hinged and Notched Lid |
| 11QT-LID | 10-Liter Hinged and Notched Lid |
| Wire Trivets Stainless – | |
| TRIVET (1/2)SS | Half-Size – 259 W x 194 D mm |
| TRIVET SS | Full-Size – 259 W x 457 D mm |
| Wire Trivets Plated – | |
| TRIVET (1/2) | Half-Size – 259 W x 194 D mm |
| TRIVET | Full-Size – 259 W x 457 D mm |



11QT-LID-1



4QT-LID-1



7QT-LID-1

11QT-LID

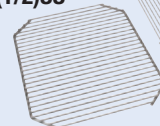


7QT-LID

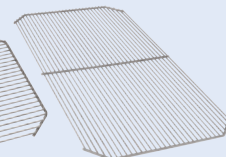


4QT-LID

**TRIVET
(1/2)SS**

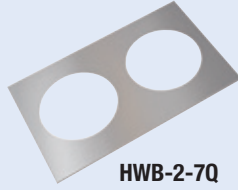


TRIVET SS



ADAPTERS, SUPPORT BARS, MOUNTING KITS, VALVES - PAGE 20

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



HWB-2-7Q



HWB-2-11Q



HWB-3-4Q

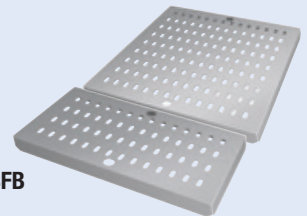
ADAPTERS – SUPPORT BARS

| | |
|-------------------|--|
| HWB-2-7Q | Adapter to convert Warmer to hold two 7-Liter Inserts (Model HWBI & HWB-FUL Series only) |
| HWB-3-4Q | Adapter to convert Warmer to hold three 4-Liter Inserts (Model HWBI & HWB-FUL Series only) |
| HWB12BAR | 305 mm Pan Support Bar for Built-In and Drop-In Heated Wells |
| HWB20BAR | 508 mm Pan Support Bar for Built-In and Drop-In Heated Wells |
| HWBGM12BAR | 305 mm Pan Support Bar for Drop-In Modular/Ganged Models |
| HWBGM20BAR | 508 mm Pan Support Bar for Drop-In Modular/Ganged Models |
| CWB12BAR | 305 mm Pan Support Bar for Refrigerated Drop-In Wells |
| CWB20BAR | 508 mm Pan Support Bar for Refrigerated Drop-In Wells |

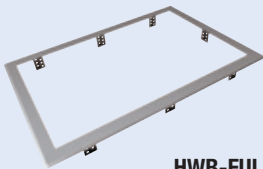
False Bottom for Drop-In Refrigerated Wells (Perforated False Bottom accessory, choose your appropriate pan size) –

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

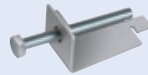
Support Bars
Choose the appropriate
kit for CWB, HWBI or
HWB series



CWB-3FB



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

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 |
| HWB-MNT-REC | Kit Allows mounting to thick Countertops – 8 Brackets (HWBI and Rectangular HWB Heated Wells only) |
| HWB-MNT-RND | Kit allows mounting to thick Countertops – 4 Brackets (Round Heated Wells only) |

External Manifold includes Individual Ball Valve for each Well (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 –

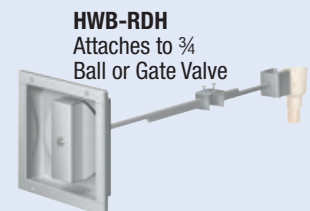
| | |
|-----------------------|---|
| BALLVALVE3/4 | High Temperature 3/4" NPT Ball Valve for units with Individual Drain(s) and no Manifold |
| BALLVALVE1INCH | High Temperature 1" NPT Ball Valve for units with Manifold Drain (Ganged Heated Wells only) |
| GATEVALVE3/4IN | High Temperature 3/4" NPT Gate Valve for units with Individual Drain(s) and no Manifold |
| GATEVALVE1IN | High Temperature 1" NPT Gate Valve for units with Manifold Drain (Ganged Heated Wells only) |
| HWB-RDH | Heated Well Remote Handle for 3/4 Drains only (requires a Ball or Gate Valve) |



BALLVALVE1INCH



GATEVALVE1INCH



HWB-RDH
Attaches to 3/4
Ball or Gate Valve

Heat-Max Round Heated Well

The multipurpose dry Heated Well from Hatco offers the flexibility of food warmers, soup kettles, Bain-Marie heaters, steamers and pasta cookers all in one! With a range of temperature settings, Heat-Max 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 50°C to 100°C for warming, steaming and boiling
- Low power mode allows energy efficiency
- Single built-in model available (one 10-liter round pan)
- Freestanding units available as a single (one 10-liter round pan) or dual model (two 10-liter round pans) with individually controlled pans



RHW-1B with standard pan and lid (ladle not included)



RHW-1 with standard pan and lid



RHW-2 with standard pans and lids (not shown)

FREESTANDING ROUND HEATED WELLS

| Model | Voltage Single Phase | Dimensions W x D x H | kW | Ship Weight |
|-------|-------------------------|-------------------------|-----|-------------|
| RHW-1 | 230 | 359 x 330 x 343 mm | 1.3 | 10 kg |
| RHW-2 | 230 | 630 x 330 x 343 mm | 2.5 | 17 kg |

All Freestanding Round Models Feature:

Liquid Capacity: RHW-1: 10 liters.

RHW-2: 2 x 10 liters.

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: 1830 mm cord and plug, back of unit.

BUILT-IN ROUND HEATED WELL

| Model | Voltage Single Phase Only | Dimensions W x D x H | kW | Ship Weight |
|--------|------------------------------|-------------------------|-----|-------------|
| RHW-1B | 230 | 360 x 330 x 330 mm | 1.3 | 8 kg |

All Built-In Round Models Feature:

Liquid Capacity: 10 liters.

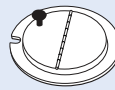
RHW-1B Shipped with: One food holding pan, one pan lid and remote control.

Cord Location: 1420 mm cable from well to control box with a 1830 mm cord and plug located at the back of the control box.

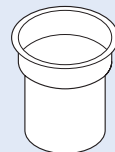
Recommended Well Cut-Out Size: 300 mm diameter.

ACCESSORIES

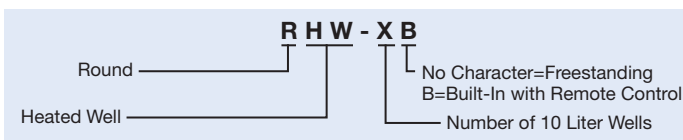
| | |
|------------------------|---------------------------------------|
| RHW-11QT-LID-HG | RHW Hinged Lid for 10-Liter Round Pan |
| RHW-11QT-POT | RHW 10-Liter Round Pan |



RHW-11QT-LID-HG
Hinged lid for 10-liter round pan



RHW-11QT-POT
10-liter round pan



Heat-Max Rectangular Heated Wells

Now a wet Rectangular Hatco Heated Well that is a rethermalizer, a steamer or a Heated Well with a choice of a Freestanding or a Built-In model. An ideal Heat Max Well for heating and holding your fresh or previously prepared foods at safe serving temperatures.

- Three temperature setpoints from 50°C to 100°C for warming, steaming and boiling
- Low power mode allows energy efficiency
- Freestanding or built-in models
- Accessories include a Soup Kettle Plate, a Sauce Warmer Plate, Pasta Cooker Plate, Noodle Basket and various Round Pans with Lids

RCTHW-1



RCTHW-1B

RCTHW-6 with pasta cooker plate (not shown, see below)



RCTHW-6B with pasta cooker plate (not shown, see below)

FREESTANDING RECTANGULAR HEATED WELL

| Model | Dimensions | kW | Ship Weight |
|---------|--------------------|----|-------------|
| | W x D x H | | |
| RCTHW-1 | 368 x 611 x 283 mm | 3 | 10 kg |

Freestanding Rectangular Heated Well Features:
Voltage: 230/240, single phase.
Cord Location: 1830 mm cord and plug, back of unit.

BUILT-IN RECTANGULAR HEATED WELL

| Model | Dimensions | kW | Ship Weight |
|----------|--------------------|----|-------------|
| | W x D x H | | |
| RCTHW-1B | 368 x 582 x 226 mm | 3 | 11 kg |

Built-In Rectangular Heated Well Features:
Voltage: 230/240, single phase.
RCTHW-1B Shipped with: Remote control.
Cord Location: 1420 mm cable from well to control box with a 1830 mm cord and plug located at the back of the control box.
Recommended Well Cut-Out Size: 550 mm W x 335 mm D.

FREESTANDING PASTA COOKER

| Model | Dimensions | kW | Ship Weight |
|---------|--------------------|----|-------------|
| | W x D x H | | |
| RCTHW-6 | 368 x 610 x 282 mm | 6 | 14 kg |

BUILT-IN PASTA COOKER

| Model | Dimensions | kW | Ship Weight |
|----------|--------------------|----|-------------|
| | W x D x H | | |
| RCTHW-6B | 390 x 610 x 298 mm | 6 | 13 kg |

All Pasta Cookers Feature:
Voltage: 230, single phase.
230/240, three phase.
RCTHW-6 Shipped with: Auto-fill and RCTHW-PC.
RCTHW-6B Shipped with: Auto-fill, remote control, RCTHW-PC and 1420 mm cable from well to control box.
Power Location: Located on bottom of well, no cord supplied.
Recommended Well Cut-Out Size: 570 mm W x 344 mm D.

ACCESSORIES

| | |
|--------------|--|
| RCTHW-SK | RCTHW Soup Kettle Plate (7-Liter Pot not included) |
| RCTHW-SW | RCTHW Bain-Marie/Sauce Warmer Plate (4-Liter Pot not included) |
| RCTHW-SP | RCTHW Steamer Plate (6-Holes) |
| RCTHW-PC | RCTHW Pasta Cooker Plate |
| RCTHW-BASKET | RCTHW Noodle Basket with Stainless Steel Handle |
| 4QT-PAN | 4-Liter Round Pan |
| 4QT-LID-1 | 4-Liter Notched Lid |
| 7QT-PAN | 7-Liter Round Pan |
| 7QT-LID-1 | 7-Liter Notched Lid |



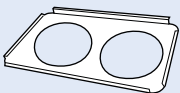
7QT-LID-1
7-liter notched lid

7QT-PAN
7-liter round pan

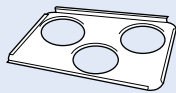


4QT-LID-1
4-liter notched lid

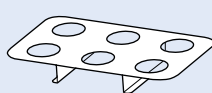
4QT-PAN
4-liter round pan



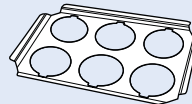
RCTHW-SK Soup kettle plate for the RCTHW



RCTHW-SW Bain-Marie/sauce warmer plate for the RCTHW



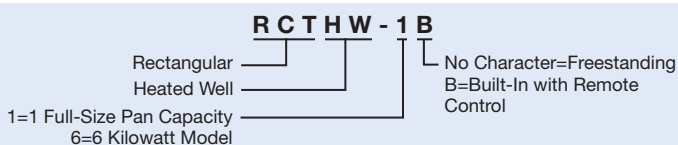
RCTHW-SP Steamer plate (6-holes) for the RCTHW



RCTHW-PC Pasta cooker plate for the RCTHW



RCTHW-Basket Noodle basket with stainless steel handle for the RCTHW





HW-FUL with accessory pan support bars (food pans, ladles and lids not available)

Paint Chip and Stone Sample Colors

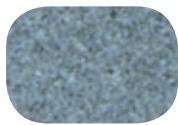
DESIGNER COLORS



Warm Red



Black



Gray
Granite



White
Granite



Navy Blue



Hunter
Green



Antique
Copper

Colors are a representation and may not exactly match our colors. Consult factory for possible color matching options on these colors. Non-standard colors are non-returnable.

To order a Hatco Paint Chip & Stone Sample Colors Sheet, visit www.hatcocorp.com / Order Literature / Sales Literature / Sell Sheets.



Scan with web-enabled
mobile device to visit
www.hatcocorp.com



Hatco Corporation
P.O. Box 340500 | Milwaukee WI 53234-0500 USA
Tel: 414-671-6350 | Fax: 414-671-3976
www.hatcocorp.com | intlsales@hatcocorp.com