

BUILT-IN HEATED AND DROP-IN REFRIGERATED WELLS



Hot or Cold,
the Choice is **EASY...**



Nothing less than the best.™

One Cool Choice: Hatco Refrigerated Drop-In Wells



To keep pre-chilled food products at safe serving temperatures is as critical as a food presentation that looks incredibly fresh and tastes great. With a unique technology, the Hatco Refrigerated Drop-In Well has delivered all that and more – flexible installation, hassle-free operation and easy, visible access for serviceability. Whether it is back or front of the house, this is an ideal choice for your buffets, salad bars, cold food displays or anywhere a Refrigerated Well is required.

It's **EASY** to see the Hatco advantage

From one pan to six pan, Hatco delivers a cold well unit that can fully integrate into your complete foodservice presentation of both heated and cold wells.



Addressing the challenges of typical Cold Wells:

GREAT PERFORMANCE:

Keeps pre-chilled food product cold without drying it out with NSF 7 Component approved cold wall construction approval

EASY TO USE:

Auto-defrost can be activated through an electronic controller at the customer location

SIMPLE TO SERVICE:

Unique design allows pull-out of condenser for full service access and visibility

FLEXIBILITY AT INSTALLATION:

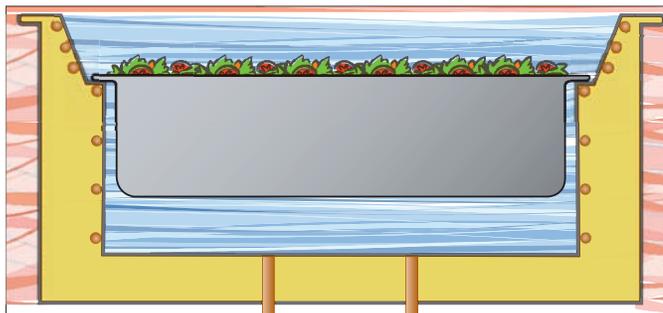
A condenser unit that can rotate 90° or 180° for convenient venting and easy installation (plus the 4-, 5- and 6-pan model condensers are movable in increments of 6.5" (165 mm) from factory installed location to center of unit

EASY TO CLEAN:

1¼" (32 mm) drain simplifies cleaning

Unique angled inside wall

Viewed from the top, this design allows easy access and clear views of your food product. From inside the cavity, the beveled edge allows cold air to effectively blanket your food product.



NSF 7 COMPONENT

approved cold wall construction utilizes R404A refrigerant keeping food product cold without drying it out

A wide range of choices

- Available in 1- to 6-pan configurations
- Electronic control assembly can be conveniently mounted to either side of the condensing unit or remotely mounted
- Agency approval – UL, C-UL and NSF Component
- Accessories, including support bars, and pans

We stand behind our Refrigerated Drop-In Wells

- One-year warranty on parts and on-site labor
- Optional extended 5-year parts only warranty on the compressor
- 24/7 Parts and Service assistance in North America with over 500 authorized service providers

Larger drains ensure easy cleaning

Exclusive flat screen design ensures that pans set flush

A Refrigerated Well can house a variety of pans – full-size, half-size or third-size, showcasing a variety of your food products



An easy, elegant, and customizable food product presentation which perfectly matches your already existing line of Hatco Heated Wells



The Well cavity ensures energy efficiency with environmentally-friendly insulation used throughout

Adjustable condenser unit can rotate 90° or 180° on all models for easy venting adjustments and flexible installation

Mobile condenser unit can be moved in 6.5" (165 mm) increments from end to center on the 4-, 5-, and 6-pan units

Long, flexible refrigerant lines for easy pull-out and service

Easy-to-service pull-out design

Auto-defrost activated through an advanced electronic controller programmed at the customer location

CWVB



It's **EASY** to stay cool

Why choose Hatco Refrigerated Drop-In Wells? Because they "blanket" your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation - a top winner for your foodservice operation.

REFRIGERATED DROP-IN WELLS:

- Full-size, insulated wells, available in 1 to 6 unit configurations, let you choose the layout that's best for you
- Electronic control assembly can be mounted on either side of the condensing unit or remotely mounted up to 4 feet (1219 mm)
- Condenser unit can be rotated 90° or 180° in 1-, 2-, 3-, 4-, 5-, and 6-pan units
- 4-, 5- and 6-pan model condensers may be mounted at the center line or in increments of 6.5" (165 mm) between the center line and factory-assembled compressor location



Easy service access, smooth operation

From below, you can see the condenser unit after being pulled out by the technician, allowing easy access and visibility to all the service components.



The sight glass gives an inside look into a usually closed system to determine if the refrigerant is low or if there is water in the system.

DROP-IN FULL-SIZE INSULATED RECTANGULAR MODELS – STANDARD WATT

Model*	HP	Volts	Watts	Amps	Shipping Weight
CWB-1	¼	120	804	6.7	165 lbs. (75 kg)
CWB-2	¼	120	804	6.7	175 lbs. (79 kg)
CWB-3	¼	120	804	6.7	185 lbs. (84 kg)
CWB-4	⅓	120	1044	8.7	225 lbs. (102 kg)
CWB-5	½	120	1380	11.5	275 lbs. (125 kg)
CWB-6	½	120	1380	11.5	285 lbs. (129 kg)

* Model number indicates number of full-size food pans unit will accommodate.
All units: R404A Refrigerant.

DIMENSIONS

- CBW-1:** 19"W x 27"D x 25½"H (483 x 686 x 648 mm).
- CBW-2:** 32"W x 27"D x 25½"H (813 x 686 x 648 mm).
- CBW-3:** 45"W x 27"D x 25½"H (1143 x 686 x 648 mm).
- CBW-4:** 58"W x 27"D x 25½"H (1473 x 686 x 648 mm).
- CBW-5:** 71"W x 27"D x 25½"H (1803 x 686 x 648 mm).
- CBW-6:** 84"W x 27"D x 25½"H (2134 x 686 x 648 mm).

Condenser Unit:

CWB-1, -2, -3, -4, -5, -6: The condenser unit may be rotated 90° or 180°.

CWB-4, -5, -6: May be mounted at the center line or in increments of 6½" (165 mm) between the center line and the factory-assembled compressor location.

Electronic Control:

May be field mounted to either side of the condensing unit or remote mounted up to 4' (1219 mm) from the unit. May not be mounted over the condensing coil.

VOLTAGE

120 Volts, Single Phase, uses NEMA 5-15P. Export voltages not available.

OPTIONS (NOT FOR RETROFIT)

- Five-Year Extended Parts only Warranty on the Compressor

ACCESSORIES

- Stainless Steel Food Pans
- 12" (305 mm) and 20" (508 mm) Pan Support Bars

DROP-IN REFRIGERATED WELLS COUNTERTOP CUT-OUT DIMENSIONS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth	Below Counter
CWB-1	17½" (435 mm)	18½" (470 mm)	25⅜" (640 mm)	26½" (673 mm)	25½" (648 mm)
CWB-2	30⅞" (765 mm)	31½" (800 mm)	25⅜" (640 mm)	26½" (673 mm)	25½" (648 mm)
CWB-3	43⅞" (1095 mm)	44½" (1130 mm)	25⅜" (640 mm)	26½" (673 mm)	25½" (648 mm)
CWB-4	56⅞" (1426 mm)	57½" (1461 mm)	25⅜" (640 mm)	26½" (673 mm)	25½" (648 mm)
CWB-5	69⅞" (1756 mm)	70½" (1791 mm)	25⅜" (640 mm)	26½" (673 mm)	25½" (648 mm)
CWB-6	82⅞" (2086 mm)	83½" (2121 mm)	25⅜" (640 mm)	26½" (673 mm)	25½" (648 mm)

It's **EASY** to order your Hatco Refrigerated Drop-In Well

Looking for something you haven't seen here? Just ask. Hatco prides itself on helping customers meet their unique needs. Here are just a few options for you that can add to the flexibility of your Hatco Refrigerated Drop-In Wells.

SIMPLE OPTIONS PROVIDE ADDITIONAL CAPABILITIES:

- Put controls where you want them: 4' (1219 mm) capillary allows you supreme flexibility in placement of controls
- Double or quadruple your offerings: 12" (305 mm) and 20" (508 mm) pan supports let you place two half-size pans or three third-size pans in the same space as a full-sized pan

Ordering Instructions

Refrigerated Drop-In Wells

Please specify the following with each order:

1. **Desired Voltage:** 120V, Single Phase
2. **Number of Drop-In Wells Required:** 1-, 2-, 3-, 4-, 5-, or 6-pan as rectangular, full-size 12" x 20" (305 x 508 mm)
3. **Drain** – 1¼" (32 mm) drain (drain plumbing to be installed per local codes)
4. **Insulated** on sides and bottom (environmentally-friendly insulation used throughout)
5. **Mounting Style** (all units are top mounted only)
6. **Agency** – UL, NSF 7 Component
7. **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 over the condensing unit)

Options

1. Five-Year Extended Parts only Warranty on the Compressor

Accessories

1. **Pan Support Bars:** 12" or 20" (305 mm, 508 mm)
2. **Stainless Steel Food Pans:**
 - A. Third-size 12¾"W x 6⅞"D x 2½"H (324 x 175 x 64 mm)
 - B. Half-size 12¾"W x 10⅞"D x 2½"H (324 x 264 x 64 mm)
 - C. Full-size at 2½" (64 mm) deep 12¾"W x 20¾"D x 2½"H (324 x 527 x 64 mm)
 - D. Full-size at 4" (102 mm) deep 12¾"W x 20¾"D x 4"H (324 x 527 x 102 mm)
 - E. Full-size at 6" (152 mm) deep 12¾"W x 20¾"D x 6"H (324 x 527 x 152 mm)



Nothing less than the best.™

Unlimited Possibilities, One Clear Choice: The Full Line of Hatco Heated Wells



It's **EASY** to see the Hatco advantage

Keeping hot food at safe serving temperatures is critical to any foodservice operation – and helps food stay fresh and fabulous. Yet each foodservice operation may demand different form and function from their Heated Wells.

That's why Hatco has developed such a comprehensive range of Heated Wells – so that you can meet the demands of your application. With any model you choose, we promise longer holding times, more accurate temperatures and better quality construction – so you can focus on your customers.

Whether it's a complete modular/ganged unit, or a single rectangular or round, insulated or non-insulated, UL or UR model, if you can imagine the perfect Heated Well for your application, Hatco can make it a reality.

Addressing the challenges of typical Heated Wells:

GREAT PERFORMANCE:

Longer holding times with more accurate temperatures

EASY TO USE:

Separate lighted On/Off rocker switch and temperature dial simplifies operation

EASY TO CLEAN:

A 50% larger drain with flat screen simplifies cleaning

LONGER LASTING:

Durable thicker stainless steel construction and solid welds lead to longer life

SIMPLE TO SERVICE:

Unique design allows quick change of element or thermostat – in just a few minutes

TROUBLE-FREE INSTALLATION:

EZ locking hardware lets you install quickly with only a screwdriver

Compact controls feature independent temperature controls for each Heated Well, and a separate On/Off switch to retain settings

RECTANGULAR MODELS



INSULATED RECTANGULAR MODELS

HWB-4QT

HWB-7QT

ROUND MODELS

HWB-11QT

A wide range of choices

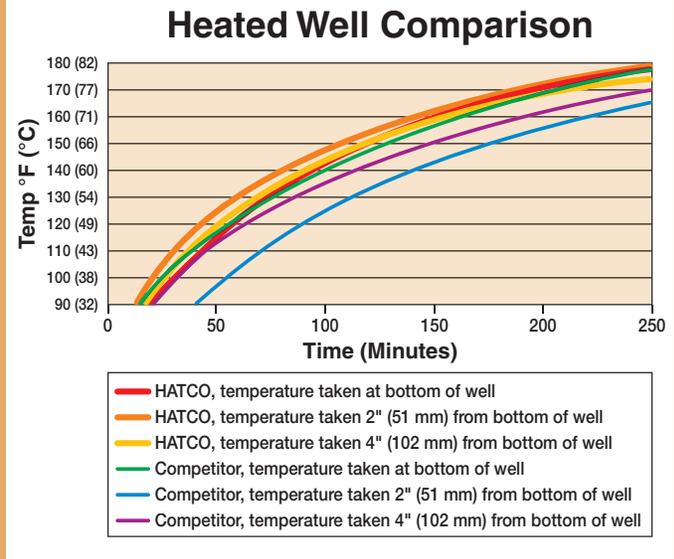
- Variety of wattages and voltages
- Full- and 4/3-size rectangular wells
- 4-, 7-, and 11-quart round wells (4-, 7-, and 10-liter)
- With or without drain
- Modular/ganged, standard, insulated or non-insulated models
- Agency approval – UL or UR
- Control options
- Accessories, including adapters, valves, mounting kits, support bars, pans, lids, and trivets

We stand behind our Heated Wells

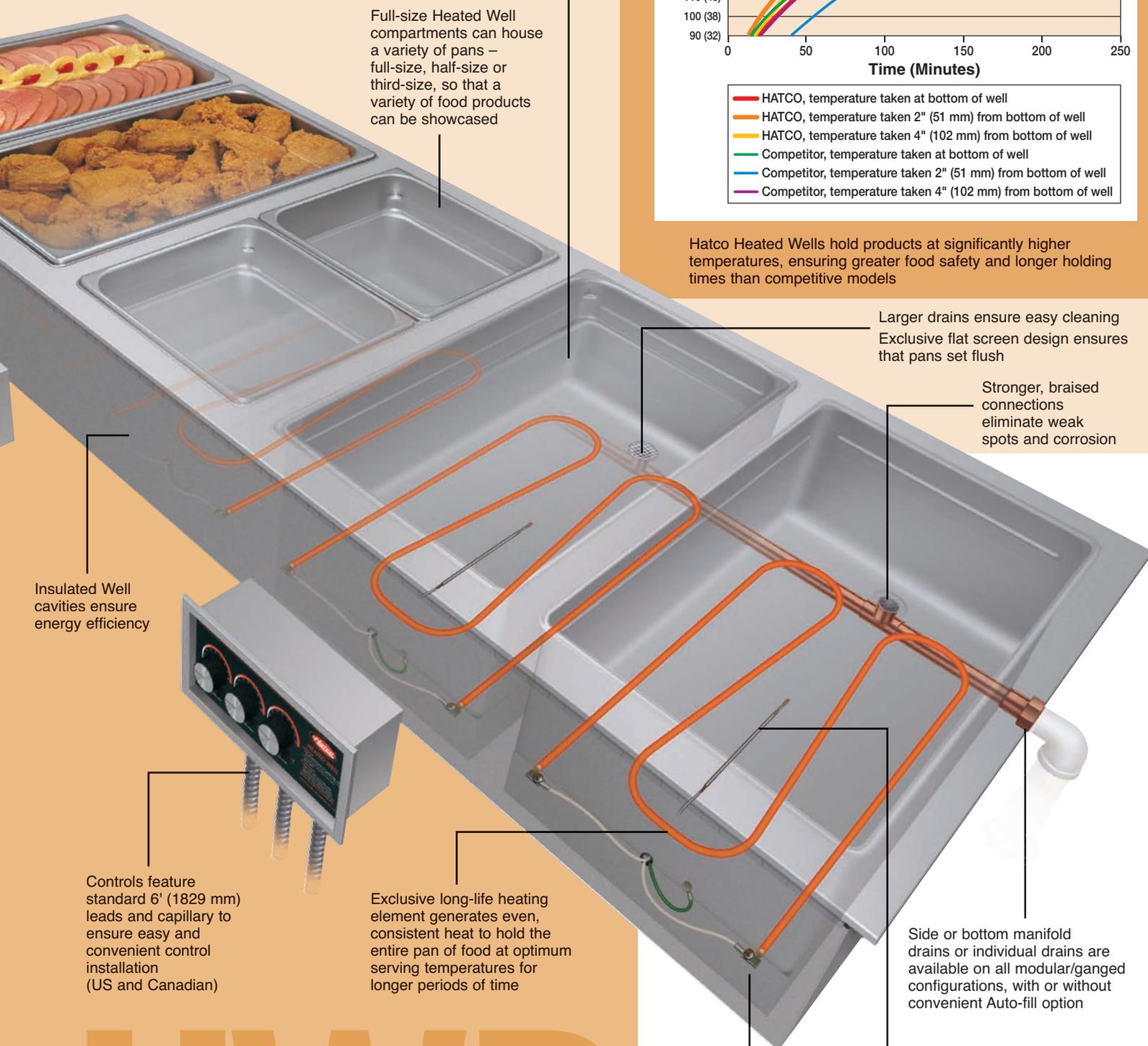
- Two-year warranty on elements, one-year on-site parts and labor
- 24/7 Parts and Service assistance in North America with over 500 authorized service providers worldwide

Thicker steel construction means Hatco Heated Wells will last longer under the rigorous wear and tear of the foodservice industry

Full-size Heated Well compartments can house a variety of pans – full-size, half-size or third-size, so that a variety of food products can be showcased



Hatco Heated Wells hold products at significantly higher temperatures, ensuring greater food safety and longer holding times than competitive models



Larger drains ensure easy cleaning
Exclusive flat screen design ensures that pans set flush

Stronger, braised connections eliminate weak spots and corrosion

Insulated Well cavities ensure energy efficiency

Controls feature standard 6' (1829 mm) leads and capillary to ensure easy and convenient control installation (US and Canadian)

Exclusive long-life heating element generates even, consistent heat to hold the entire pan of food at optimum serving temperatures for longer periods of time

Side or bottom manifold drains or individual drains are available on all modular/ganged configurations, with or without convenient Auto-fill option

Easy-to-service design for quick replacement of elements, in the off-chance they fail

Thermostatic controls sense compartment temperature, and regulate heat output to maintain consistent temperatures

HWPB



It's **EASY** to get a streamlined look

Modular/ganged units 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 you.

The easy choice for a custom look, Hatco Heated Wells offer:

FLEXIBILITY:

Full-size, insulated wells, available in 1 to 6 unit configurations, let you choose the layout that's best for you

TEMPERATURE CONTROL:

Individual thermostatic controls for each well provide the ultimate in temperature regulation

CONVENIENCE:

6' (1829 mm) conduit comes standard for convenient placement of controls where you want them

FAST CLEAN UP:

Empty all wells quickly and easily with manifold drain options, or utilize models with individual well drains

EASY OPERATION:

Auto-fill option automatically fills and replenishes water without user maintenance and intervention



Take control of each Heated Well

By providing a separate control for each Heated Well, it's easy to regulate the temperature of every food offering.

Available with a number of choices

- Top mounted, with your choice of:
 - EZ Locking hardware
 - EZ Locking hardware with studs
 - EZ Locking hardware with surface holes, for flexible installation
- 120V (HWBI-1DA only), 208V or 240V

Smooth look, easy service access

From the top, the modular design allows the Modular/ganged Heated Well to appear as one integrated unit. From below, you will see separate covers, with easy, independent access to each one. This makes installation and service easy.



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

Model*		See page 11 See page 11		
Model*	Volts	Watts	Amps (1ph)	Shipping Weight
HWBI-1DA	120 208 240	1215	10.1 5.9 5.1	30 lbs. (14 kg) 33 lbs. (15 kg) 33 lbs. (15 kg)
HWBI-2 HWBI-2D HWBI-2DA HWBI-2M HWBI-2MA	208 240	2415	11.6 10.1	60 lbs. (27 kg) 63 lbs. (29 kg) 63 lbs. (29 kg) 60 lbs. (27 kg) 60 lbs. (27 kg)
HWBI-3 HWBI-3D HWBI-3DA HWBI-3M HWBI-3MA	208 240	3615	17.4 15.1	90 lbs. (41 kg) 93 lbs. (42 kg) 93 lbs. (42 kg) 90 lbs. (41 kg) 90 lbs. (41 kg)
HWBI-4 HWBI-4D HWBI-4DA HWBI-4M HWBI-4MA	208 240	4815	23.2 20.1	120 lbs. (54 kg) 123 lbs. (56 kg) 123 lbs. (56 kg) 120 lbs. (54 kg) 120 lbs. (54 kg)
HWBI-5 HWBI-5D HWBI-5DA HWBI-5M HWBI-5MA	208 240	6015	28.9 25.1	150 lbs. (68 kg) 153 lbs. (70 kg) 153 lbs. (70 kg) 150 lbs. (68 kg) 150 lbs. (68 kg)
HWBI-6 HWBI-6D HWBI-6DA HWBI-6M HWBI-6MA	208 240	7215	34.7 30.1	180 lbs. (82 kg) 183 lbs. (83 kg) 183 lbs. (83 kg) 180 lbs. (82 kg) 180 lbs. (82 kg)

* Model number indicates number of full-size food pans unit will accommodate.
 "D" added to model number indicates unit with ¾" NPT drain.
 "A" added to model number indicates unit with Auto-fill.
 "M" added to model number indicates unit with 1" NPT manifold drain.

DIMENSIONS

HWBI-1, -1D FUL (HWB-FUL, -FULD): See page 11.
HWBI-1DA: 15½"W x 23½"D x 9⅝"H (394 x 600 x 243 mm).
HWBI-2 Series: 29½"W x 23⅝"D x 9⅝"H (749 x 600 x 243 mm).
HWBI-3 Series: 43½"W x 23⅝"D x 9⅝"H (1105 x 600 x 243 mm).
HWBI-4 Series: 57½"W x 23⅝"D x 9⅝"H (1461 x 600 x 243 mm).
HWBI-5 Series: 71½"W x 23⅝"D x 9⅝"H (1816 x 600 x 243 mm).
HWBI-6 Series: 85½"W x 23⅝"D x 9⅝"H (2172 x 600 x 243 mm).

VOLTAGE

120 (HWBI-1DA only), 208 and 240 Volts, Single Phase or Field Convertible to Three Phase (2-, 3-, 4-, 5- or 6-pan). Export voltages available.

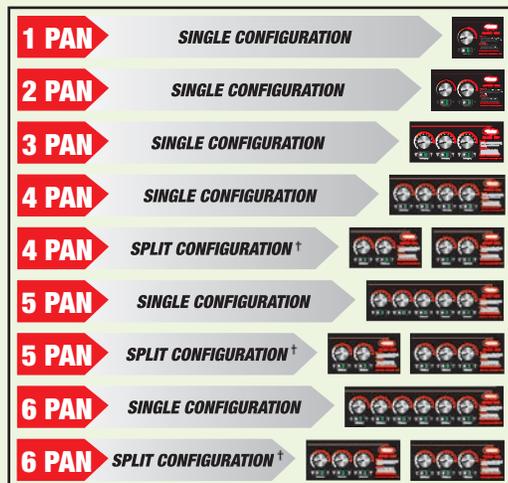
OPTIONS (NOT FOR RETROFIT)

- Surface Hole Mounting to Countertop (includes EZ Lock)
- Stud Mounting to Countertop (includes EZ Lock)

ACCESSORIES

- Mounting Kit for Combustible Countertops
- Stainless Steel Food Pans
- 12" (305 mm) and 20" (508 mm) Pan Support Bars
- Adapters to Convert Warmers to hold 4- and 7-Quart (4- and 7-liter) Round Pans
- Notched Lids or Hinged and Notched Lids
- ¾" or 1" NPT Ball or Gate Valve for unit with drain

MODULAR/GANGED HEATED WELL CONTROLS



† Must specify split or single configuration at time of order.
 Controls for HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D) see page 11.
 †Split configurations not available for Canada.

CONTROL PANEL DIMENSIONS

Single: Use the 1- through 6-pan control dimensions below
Split: Use only the 2- or 3-pan control dimensions listed below for each split control box. The left control box houses the Auto-fill solenoid for all modulars with Auto-fill.

PANS	Single Control Panel		Single Control Panel Cut-Out	
	All Depths	All Heights	All Heights	
	4"D (102 mm)	5½"H (140 mm)	4¾"H (121 mm)	
	Auto-fill Width	w/o Auto-fill Width	Auto-fill Width	w/o Auto-fill Width
1	10⅝"W (278 mm)	See page 11	10⅝"W (257 mm)	See page 11
2	13⅜"W (335 mm)	8⅜"W (224 mm)	12⅜"W (314 mm)	8"W (203 mm)
3	15⅞"W (392 mm)	11⅞"W (281 mm)	14⅜"W (371 mm)	10¼"W (260 mm)
4	17⅞"W (449 mm)	13⅞"W (338 mm)	16⅞"W (429 mm)	12½"W (318 mm)
5	19⅝"W (506 mm)	15⅞"W (395 mm)	19⅞"W (486 mm)	14¾"W (375 mm)
6	22⅜"W (564 mm)	17⅞"W (452 mm)	21⅜"W (543 mm)	17"W (432 mm)

MODULAR/GANGED HEATED WELLS COUNTERTOP CUT-OUT DIMENSIONS

Model	Minimum Width	Maximum Width*	Minimum Depth	Maximum Depth	Below Counter
HWBI-FUL♦	12¾" (324 mm)	12⅝" (328 mm)	20¾" (528 mm)	20⅝" (532 mm)	9⅞" (240 mm)
HWBI-1FUL♦	14" (356 mm)	14¼" (362 mm)	22" (559 mm)	22¼" (565 mm)	9⅞" (240 mm)
HWBI-1DA	14⅞" (359 mm)	14⅞" (364 mm)	22¼" (565 mm)	22½" (572 mm)	9⅞" (243 mm)
HWBI-2	28⅞" (715 mm)	28⅞" (719 mm)	22¼" (565 mm)	22½" (572 mm)	9⅞" (243 mm)
HWBI-3	42⅞" (1070 mm)	42⅞" (1075 mm)	22¼" (565 mm)	22½" (572 mm)	9⅞" (243 mm)
HWBI-4	56⅞" (1426 mm)	56⅞" (1430 mm)	22¼" (565 mm)	22½" (572 mm)	9⅞" (243 mm)
HWBI-5	70⅞" (1781 mm)	70⅞" (1786 mm)	22¼" (565 mm)	22½" (572 mm)	9⅞" (243 mm)
HWBI-6	84⅞" (2137 mm)	84⅞" (2141 mm)	22¼" (565 mm)	22½" (572 mm)	9⅞" (243 mm)

- ♦ Add ⅛" (2 mm) to Maximum Width and Maximum Depth when using EZ locking mount.
- Indicates cut-out dimensions for a combustible countertop surface.
- ♦ HWBI-FUL replaces HWBI-1 and HWBI-FULD replaces HWBI-1D.



It's **EASY** to retain heat longer

Why choose Hatco Insulated Heated Wells? Their fully insulated construction retains heat better, distributing it more evenly to keep food hot and fresh.

INSULATED HEATED WELLS:

- Available in full-size
- Top or bottom mount configurations
- A choice of wattage – low, standard, or high
- With or without drain



Mounting options



Top Mounted Heated Well



Bottom Mounted Heated Well

Hatco models are fully insulated, both sides and bottom

This attention to quality provides:

- Faster preheat
- Better heat retention and faster recovery
- Improved energy efficiency
- Solid performance even near refrigerated surfaces
- Keeps heat inside well cavity, ensuring cooler surrounding surfaces for customer safety



Easy service access



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

IT'S EASY to choose the ideal control and mounting

The compact standard control assembly comes in three mounting choices:

- Standard compact thermostatic control box used with or without a decorative bezel, and can be front mounted (US and Canadian only).
- Optional larger front mounted recessed thermostatic control box with an angled view for easy readability (not available for Auto-fill, standard on export).
- Optional WM Control Assembly available that will replace most existing controls on a customer's drop-in heated well (not available for Auto-fill).



FULL-SIZE INSULATED RECTANGULAR MODELS – LOW WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBLI-FUL HWBLI-FULD	120	750	6.3	27 lbs. (12 kg) 30 lbs. (14 kg)
HWBLIB-FUL HWBLIB-FULD	120	750	6.3	30 lbs. (14 kg) 33 lbs. (15 kg)
HWBLIB-FULDA	120	765	6.4	33 lbs. (15 kg)

FULL-SIZE INSULATED RECTANGULAR MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBI-FUL HWBI-FULD	120 208 240	1200	10.0 5.8 5.0	27 lbs. (12 kg) 30 lbs. (14 kg)
HWBIB-FUL HWBIB-FULD	120 208 240	1200	10.0 5.8 5.0	30 lbs. (14 kg) 33 lbs. (15 kg)
HWBIB-FULDA	120 208 240	1215	10.1 5.9 5.1	33 lbs. (15 kg)

FULL-SIZE INSULATED RECTANGULAR MODELS – HIGH WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBHI-FUL HWBHI-FULD	120 208 240	1650	13.8 7.9 6.9	27 lbs. (12 kg) 30 lbs. (14 kg)
HWBHIB-FUL HWBHIB-FULD	120 208 240	1650	13.8 7.9 6.9	30 lbs. (14 kg) 33 lbs. (15 kg)
HWBHIB-FULDA	120 208 240	1665	13.9 8.0 7.0	33 lbs. (15 kg)

* "D" added to model number indicates unit with ¾" NPT drain.
 "I" added to model number indicates insulated unit.
 "B" added to model number indicates bottom mount unit.
 "A" added to model number indicates unit with Auto-fill.

DIMENSIONS

HWBI-FUL Insulated Top Mount Series:

13¾"W x 21¾"D x 9½"H (348 x 553 x 240 mm).

HWBIB-FUL Insulated Bottom Mount Series:

14"W x 22"D x 9½"H (355 x 559 x 240 mm).

Control Panel:

Standard Compact: 3⅞"W x 11⅝"D x 4¾"H (90 x 48 x 121 mm).

Optional Recessed: 6⅜"W x 3⅝"D x 7¾"H (162 x 92 x 197 mm).

Optional WM Control Panel: 5⅞"W x 3⅝"D x 6¼"H (149 x 100 x 159 mm). Not available in Export voltages.

HWBIB-FULDA Insulated Bottom Mount Series:

14"W x 22"D x 9½"H (355 x 559 x 240 mm).

Control Panel: 10⅝"W x 3⅝"D x 5½"H (278 x 100 x 140 mm).

VOLTAGE

120, 208, and 240 Volts, Single Phase. Export voltages available.

OPTIONS (NOT FOR RETROFIT)

- Flush Mount Control Box and WM Assembly Control Bezel in *Designer Colors* – Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper (not available for HWBIB-FULDA)
- Extended High-Temp Lead Wire (Lead wire only – conduit not included) (Models are shipped with 1' (305 mm) of lead wire – no conduit)
- Larger Recessed Thermostat Control (not available for HWBIB-FULDA models, standard on export models)
- WM Control Assembly (not available for Auto-fill models)
- Thermostat with 6' (1829 mm) Capillary

ACCESSORIES

- Mounting Kit for Combustible Countertops (not necessary for bottom mount models)
- Adapters to Convert Warmers to hold 4- and 7-Quart (4- and 7-liter) Round Pans (Model HWBI-FUL and HWB-FUL Series only)
- 12" (305 mm) and 20" (508 mm) Pan Support Bar
- Stainless Steel Food Pans
- ¾" NPT Ball or Gate Valve for unit with drain

CONTROL PANEL DIMENSIONS

Control Panel Cut-Out	Width	Height
Standard Compact-Front	3¼" (83 mm)	3¼" (95 mm)
Standard Compact-Back	2⅜" (55 mm)	3⅜" (86 mm)
Optional Recessed	5⅞" (149 mm)	6⅜" (162 mm)
Optional WM Control Assembly	4⅜" (121 mm)	5" (127 mm)
HWBIB-FULDA	10⅞" (257 mm)	4¾" (121 mm)

BUILT-IN HEATED WELLS COUNTERTOP CUT-OUT DIMENSIONS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth	Below Counter
HWBI-FUL	12¾" (324 mm)	12⅝" (328 mm)	20¾" (528 mm)	20⅝" (531 mm)	9⅞" (240 mm)
HWBI-FUL*	14" (356 mm)	14¼" (362 mm)	22" (559 mm)	22¼" (565 mm)	9⅞" (240 mm)
HWBIB-FUL▲	12⅜" (306 mm)	12⅜" (306 mm)	20⅜" (509 mm)	20⅜" (509 mm)	9⅞" (240 mm)
HWBIB-FULDA▲	12⅜" (306 mm)	12⅜" (306 mm)	20⅜" (509 mm)	20⅜" (509 mm)	9⅞" (240 mm)

▲ Must be flanged.
 • Indicates cut-out dimensions for a combustible countertop surface.

DESIGNER COLORS



Printed colors are a representation and may not exactly match our *Designer colors*.



It's **EASY** to select a perfect configuration

Our standard units provide you the flexibility and quality you need to create the steam table of your dreams. With lots of choices – and lots of options – the Hatco approach to Heated Wells is anything but standard.

A FULL RANGE OF CHOICES:

- Full- and 4/3-size rectangular wells
- 4-, 7-, and 11-quart round wells (4-, 7-, and 10-liter)
- With or without a drain
- With or without a cord on the HWB-FUL Series
- Low, standard, and high watt
- Mounting kits for combustible countertops also available



Easy service access



Quick access heating elements and thermostat, for easy service.

Superior thermostat controls

Because of their superior temperature management, thermostatic controls are the Hatco standard. While infinite controls generate heat regardless of the Heated Well's actual temperature, thermostatic controls actually read the temperature of the well and add heat only when necessary. This means more accurate heat *and* energy savings. Plus, Hatco controls feature a separate On/Off switch, which allows you to easily maintain the previous day's settings so that there is less variation between different staff members.

- Standard compact thermostatic control box used with or without a decorative bezel, and can be front mounted or back mounted (US and Canadian only).
- Optional larger front mounted recessed thermostatic control box with an angled view for easy readability (not available for Auto-fill, standard on export).
- Optional WM Control Assembly available that will replace most existing controls on a customer's drop-in heated well (not available for Auto-fill).



SINGLE BUILT-IN HEATED WELLS – UL MODELS

FULL-SIZE RECTANGULAR MODELS – LOW WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBL-FUL HWBL-FULD	120	750	6.3	21 lbs. (10 kg) 24 lbs. (11 kg)

FULL-SIZE RECTANGULAR MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWB-FUL HWB-FULD	120 208 240	1200	10.0 5.8 5.0	21 lbs. (10 kg) 24 lbs. (11 kg)

FULL-SIZE RECTANGULAR MODELS – HIGH WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBH-FUL HWBH-FULD	120 208 240	1650	13.8 7.9 6.9	21 lbs. (10 kg) 24 lbs. (11 kg)

4/3-SIZE RECTANGULAR MODELS – LOW WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBL-43 HWBL-43D HWBL-43DA	120	750	6.3	30 lbs. (14 kg) 33 lbs. (15 kg) 36 lbs. (16 kg)

4/3-SIZE RECTANGULAR MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWB-43 HWB-43D HWB-43DA	120 208 240	1200	10.0 5.8 5.0	30 lbs. (14 kg) 33 lbs. (15 kg) 36 lbs. (16 kg)

4/3-SIZE RECTANGULAR MODELS – HIGH WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBH-43 HWBH-43D HWBH-43DA	120 208 240	1650	13.8 7.9 6.9	30 lbs. (14 kg) 33 lbs. (15 kg) 36 lbs. (16 kg)

* "D" added to model number indicates unit with $\frac{3}{4}$ " drain.
"A" added to model number indicates unit with Auto-fill.

DIMENSIONS

HWB-FUL Series: 13 $\frac{3}{4}$ "W x 21 $\frac{3}{4}$ "D x 8 $\frac{5}{8}$ "H (348 x 553 x 218 mm).

HWB-43 Series: 13 $\frac{5}{8}$ "W x 28 $\frac{5}{8}$ "D x 8 $\frac{5}{8}$ "H (345 x 726 x 217 mm).

HWB-4QT Series: 8 $\frac{1}{4}$ " Diameter x 9 $\frac{1}{2}$ "H (209 x 241 mm).

HWB-7QT Series: 10 $\frac{3}{8}$ " Diameter x 8 $\frac{3}{4}$ "H (262 x 221 mm).

HWB-11QT Series: 12 $\frac{1}{4}$ " Diameter x 8 $\frac{3}{8}$ "H (311 x 213 mm).

CONTROL PANEL DIMENSIONS

Standard Compact: 3 $\frac{1}{2}$ "W x 2 $\frac{1}{8}$ "D x 4 $\frac{3}{4}$ "H (90 x 54 x 121 mm).

Control Panel Cut-Out: Front Mount: 3 $\frac{1}{4}$ "W x 3 $\frac{3}{4}$ "H (83 x 95 mm).

Optional Recessed: 6 $\frac{3}{8}$ "W x 3 $\frac{5}{8}$ "D x 7 $\frac{3}{4}$ "H (161 x 92 x 196 mm).

Optional Control Panel Cut-Out: 5 $\frac{7}{8}$ "W x 6 $\frac{3}{8}$ "H (149 x 162 mm).

Optional WM Control: 5 $\frac{7}{8}$ "W x 4"D x 6 $\frac{1}{4}$ "H (149 x 100 x 159 mm).

Optional Control Panel Cut-Out: 4 $\frac{7}{8}$ "W x 5"H (121 x 127 mm).

HWB-FUL Series with cord Standard: 3 $\frac{7}{16}$ " W x 1 $\frac{7}{8}$ "D x 4 $\frac{5}{8}$ "H (87 x 48 x 117 mm).

HWB-43DA Standard: 11" W x 4"D x 5 $\frac{1}{2}$ "H (278 x 100 x 140 mm).

4-QUART (4-LITER) ROUND MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWB-4QT HWB-4QTD	120 208 240	500 536 600	4.2 2.6 2.5	9 lbs. (4 kg) 12 lbs. (5 kg)

7-QUART (7-LITER) ROUND MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWB-7QT HWB-7QTD	120 208 240	500 536 600	4.2 2.6 2.5	10 lbs. (5 kg) 13 lbs. (6 kg)

7-QUART (7-LITER) ROUND MODELS – HIGH WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBH-7QT HWBH-7QTD	120 208 240	800 715 800	6.7 3.4 3.3	10 lbs. (5 kg) 13 lbs. (6 kg)

11-QUART (10-LITER) ROUND MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWB-11QT HWB-11QTD	120 208 240	500 536 600	4.2 2.6 2.5	11 lbs. (5 kg) 14 lbs. (6 kg)

11-QUART (10-LITER) ROUND MODELS – HIGH WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBH-11QT HWBH-11QTD	120 208 240	800 715 800	6.7 3.4 3.3	11 lbs. (5 kg) 14 lbs. (6 kg)

* "D" added to model number indicates unit with $\frac{3}{4}$ " NPT drain.
"A" added to model number indicates unit with Auto-fill.

VOLTAGE

120, 208, and 240 Volts, Single Phase. Export voltages available.

OPTIONS (NOT FOR RETROFIT)

- Flush Mount Control Box and WM Assembly Control Bezel in *Designer Colors* – Warm Red, Black, Gray Granite, Navy Blue, Hunter Green, Antique Copper (not available for HWB-FUL w/cord)
- Additional High-Temp Lead Wire (Lead wire only – conduit not included) (Models are shipped with 1' (305 mm) of lead wire – no conduit)
- Thermostat with 6' (1829 mm) Capillary
- HWB-FUL with cord Standard
- Larger Recessed Thermostat Control (not available for Auto-fill models, standard on export models)
- WM Control Assembly (not available for Auto-fill models)
- Model HWB, HWBH, HWBL-43DA only-Right or left water fill hole (front is standard)

ACCESSORIES

- Mounting Kit for Combustible Countertops (all models)
- Adapters to Convert Warmers to hold 4-, 7-, and 11-Quart (4-, 7-, and 10-liter) Round Pans
- 12" (305 mm) and 20" (508 mm) Pan Support Bar
- Stainless Steel Food Pans
- Notched Lids or Hinged and Notched Lids
- $\frac{3}{4}$ " NPT Ball or Gate Valve for unit with drain

BUILT-IN HEATED WELLS COUNTERTOP CUT-OUT DIMENSIONS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth	Below Counter
HWB-FUL	12 $\frac{5}{8}$ " (321 mm)	12 $\frac{15}{16}$ " (328 mm)	20 $\frac{3}{8}$ " (524 mm)	20 $\frac{15}{16}$ " (532 mm)	8 $\frac{9}{16}$ " (218 mm)
HWB-FUL*	14" (356 mm)	14 $\frac{1}{4}$ " (362 mm)	22" (559 mm)	22 $\frac{1}{4}$ " (565 mm)	8 $\frac{9}{16}$ " (218 mm)
HWB-43	12 $\frac{11}{16}$ " (322 mm)	12 $\frac{15}{16}$ " (329 mm)	27 $\frac{11}{16}$ " (703 mm)	28" (711 mm)	8 $\frac{9}{16}$ " (217 mm)
HWB-43*	14" (356 mm)	14 $\frac{1}{4}$ " (362 mm)	29" (737 mm)	29 $\frac{1}{4}$ " (743 mm)	8 $\frac{9}{16}$ " (217 mm)
HWB-4QT	Ø 7 $\frac{1}{8}$ " (181 mm)	Ø 7 $\frac{9}{16}$ " (192 mm)	—	—	9 $\frac{1}{2}$ " (241 mm)
HWB-4QT*	9" (229 mm)	9 $\frac{1}{4}$ " (235 mm)	9" (229 mm)	9 $\frac{1}{4}$ " (235 mm)	9 $\frac{1}{2}$ " (241 mm)
HWB-7QT	Ø 9 $\frac{1}{8}$ " (232 mm)	Ø 9 $\frac{9}{16}$ " (243 mm)	—	—	8 $\frac{1}{16}$ " (221 mm)
HWB-7QT*	11" (279 mm)	11 $\frac{1}{4}$ " (286 mm)	11" (279 mm)	11 $\frac{1}{4}$ " (286 mm)	8 $\frac{1}{16}$ " (221 mm)
HWB-11QT	Ø 11" (279 mm)	Ø 11 $\frac{3}{8}$ " (289 mm)	—	—	8 $\frac{1}{16}$ " (221 mm)
HWB-11QT*	13" (330 mm)	13 $\frac{1}{4}$ " (337 mm)	13" (330 mm)	13 $\frac{1}{4}$ " (337 mm)	8 $\frac{1}{16}$ " (221 mm)

* Indicates cut-out dimensions for a combustible countertop surface.

SINGLE BUILT-IN HEATED WELLS - UR MODELS



It's **EASY** to save with UR Heated Wells

UR units are recognized as having Underwriters Laboratories components. Fabricators assembling their own steam tables, get the advantages of UL models with UL recognized components – without the cost. They are more economical: they do not have conduit to protect wires, or an enclosure to isolate the controls – most fabricators supply these.

HATCO UR HEATED WELLS:

- Full- and 4/3-size rectangular wells
- 4-, 7-, and 11-quart round wells (4-, 7-, and 10-liter)
- With or without a drain
- Low, standard, and high watt
- Fabricators will need to obtain UL approvals



IT'S EASY to get what you want

When ordering a UR model, specify if you want an infinite or thermostatic control:

- Thermostatic controls feature an On/Off switch with light
- Infinite controls are available upon request



Thermostatic Controls



Infinite Controls

Easy service access



Quick access heating elements and thermostat, for easy service.

FULL-SIZE RECTANGULAR MODELS – LOW WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBLRT-FUL HWBLRT-FULD	120	750	6.3	21 lbs. (10 kg) 24 lbs. (11 kg)
HWBLRN-FUL HWBLRN-FULD	120	750	6.3	21 lbs. (10 kg) 24 lbs. (11 kg)
HWBLIRT-FUL HWBLIRT-FULD	120	750	6.3	27 lbs. (12 kg) 30 lbs. (14 kg)
HWBLIBRT-FUL HWBLIBRT-FULD	120	750	6.3	30 lbs. (14 kg) 33 lbs. (15 kg)

FULL-SIZE RECTANGULAR MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBRT-FUL HWBRT-FULD	120 208 240	1200	10.0 5.8 5.0	21 lbs. (10 kg) 24 lbs. (11 kg)
HWBRN-FUL HWBRN-FULD	120 208 240	1200	10.0 5.8 5.0	21 lbs. (10 kg) 24 lbs. (11 kg)
HWBIRT-FUL HWBIRT-FULD	120 208 240	1200	10.0 5.8 5.0	27 lbs. (12 kg) 30 lbs. (14 kg)
HWBIBRT-FUL HWBIBRT-FULD	120 208 240	1200	10.0 5.8 5.0	30 lbs. (14 kg) 33 lbs. (15 kg)

FULL-SIZE RECTANGULAR MODELS – HIGH WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBHRT-FUL HWBHRT-FULD	120 208 240	1650	13.8 7.9 6.9	21 lbs. (10 kg) 23 lbs. (11 kg)
HWBHRN-FUL HWBHRN-FULD	208 240	1650	7.9 6.9	21 lbs. (10 kg) 24 lbs. (11 kg)
HWBHIRT-FUL HWBHIRT-FULD	120 208 240	1650	13.8 7.9 6.9	27 lbs. (12 kg) 30 lbs. (14 kg)
HWBHIBRT-FUL HWBHIBRT-FULD	120 208 240	1650	13.8 7.9 6.9	30 lbs. (14 kg) 33 lbs. (15 kg)

4/3-SIZE RECTANGULAR MODELS – LOW WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBLRT-43 HWBLRT-43D	120	750	6.3	30 lbs. (14 kg) 33 lbs. (15 kg)
HWBLRN-43 HWBLRN-43D	120	750	6.3	30 lbs. (14 kg) 33 lbs. (14 kg)

4/3-SIZE RECTANGULAR MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBRT-43 HWBRT-43D	120 208 240	1200	10.0 5.8 5.0	30 lbs. (14 kg) 33 lbs. (15 kg)
HWBRN-43 HWBRN-43D	120 208 240	1200	10.0 5.8 5.0	30 lbs. (14 kg) 33 lbs. (15 kg)

DIMENSIONS

HWBI-FUL Insulated Top Mount Series:

13¾"W x 21¾"D x 9½"H (348 x 553 x 240 mm).

HWBIB-FUL Insulated Bottom Mount Series:

14"W x 22"D x 9½"H (355 x 559 x 240 mm).

HWB-FUL Series: 13¾"W x 21¾"D x 8⅝"H (348 x 553 x 218 mm).

HWB-43 Series: 13⅝"W x 28⅝"D x 8⅝"H (345 x 726 x 217 mm).

HWB-4QT Series: 8¼" Diameter x 9½"H (209 x 241 mm).

HWB-7QT Series: 10⅜" Diameter x 8⅝"H (262 x 218 mm).

HWB-11QT Series: 12¼" Diameter x 8⅝"H (311 x 213 mm).

CONTROL PANEL DIMENSIONS

T-Stat Control Panel: 2¾"W x 2⅝"D x 4½"H (70 x 65 x 114 mm).

Optional Infinite Switch Control Panel: 2¾"W x 2⅜"D x 4"H (70 x 71 x 102 mm).

Control Panel Cut-Out for T-Stat and Infinite: 2⅝"W x 3⅝"H (54 x 86 mm).

COUNTERTOP CUT-OUT DIMENSIONS (SEE PAGE 11 AND 13)

4/3-SIZE RECTANGULAR MODELS – HIGH WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBHRT-43 HWBHRT-43D	120 208 240	1650	13.8 7.9 6.9	30 lbs. (14 kg) 33 lbs. (15 kg)
HWBHRN-43 HWBHRN-43D	208 240	1650	7.9 6.9	30 lbs. (14 kg) 33 lbs. (15 kg)

4-QUART (4-LITER) ROUND MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBRT-4QT HWBRT-4QTD	120 208 240	500 536 600	4.2 2.6 2.5	6 lbs. (3 kg) 9 lbs. (4 kg)

7-QUART (7-LITER) ROUND MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBRT-7QT HWBRT-7QTD	120 208 240	500 536 600	4.2 2.6 2.5	7 lbs. (3 kg) 10 lbs. (5 kg)
HWBRN-7QT HWBRN-7QTD	120 208 240	500 536 600	4.2 2.6 2.5	7 lbs. (3 kg) 10 lbs. (5 kg)

7-QUART (7-LITER) ROUND MODELS – HIGH WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBHRT-7QT HWBHRT-7QTD	120 208 240	800 715 800	6.7 3.4 3.3	7 lbs. (3 kg) 10 lbs. (5 kg)
HWBHRN-7QT HWBHRN-7QTD	120 208 240	800 715 800	6.7 3.4 3.3	7 lbs. (3 kg) 10 lbs. (5 kg)

11-QUART (10-LITER) ROUND MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBRT-11QT HWBRT-11QTD	120 208 240	500 536 600	4.2 2.6 2.5	8 lbs. (4 kg) 11 lbs. (5 kg)
HWBRN-11QT HWBRN-11QTD	120 208 240	500 536 600	4.2 2.6 2.5	8 lbs. (4 kg) 11 lbs. (5 kg)

11-QUART (10-LITER) ROUND MODELS – HIGH WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBHRT-11QT HWBHRT-11QTD	120 208 240	800 715 800	6.7 3.4 3.3	8 lbs. (4 kg) 11 lbs. (5 kg)
HWBHRN-11QT HWBHRN-11QTD	120 208 240	800 715 800	6.7 3.4 3.3	8 lbs. (4 kg) 11 lbs. (5 kg)

* "D" added to model number indicates unit with ¾" NPT drain.

"I" added to model number indicates insulated top mount unit.

"B" added to model number indicates bottom mount unit.

"RN" added to model number indicates unit with infinite switch control, pilot light, and 3' (914 mm) leads. Additional leads available in 1' (305 mm) increments.

"RT" added to model number indicates unit with thermostat control, lit rocker switch, and 3' or 6' (914 or 1829 mm) leads.

VOLTAGE

120, 208, and 240 Volts, Single Phase. Export voltages available.

OPTIONS (NOT FOR RETROFIT) – UR MODELS ONLY

- Additional High-Temp Lead Wire (Lead wire only – conduit not included) (UR models are shipped with 3' (914 mm) of lead wire – no conduit)
- Thermostat with 6' (1829 mm) Capillary for "RT" Models (Thermostat only – conduit not included)

ACCESSORIES

- Mounting Kit for Combustible Countertops
- Adapter to convert Warmer to hold three 4-Quart (4-liter) or two 7-Quart (7-liter) inserts (Model HWB-FUL Series only)
- Adapter to convert Warmer to hold two 11-Quart (10-liter) inserts (Model HWB-43 Series only)
- 12" (305 mm) and 20" (508 mm) Pan Support Bar
- Stainless Steel Food Pans
- Notched Lids or Hinged and Notched Lids
- ¾" or 1" NPT Ball or Gate Valve for unit with drain



It's **EASY** to customize your Hatco order

Looking for something you haven't seen here? Just ask. Hatco prides itself on helping customers meet their unique needs. Here are just a few options that can add to the flexibility of your Hatco Heated Wells.

Need to retrofit controls?

It's easy with Hatco. While Hatco controls are more compact than other models in the marketplace, we offer a control adapter kit to allow a secure fit. These kits include a larger bezel that fits into the control opening left behind by the old control.

SIMPLE OPTIONS PROVIDE ADDITIONAL CAPABILITIES:

- Put controls where you want them: 6" (1829 mm) capillary allows you supreme flexibility in placement of controls
- Double or quadruple your offerings: 12" (305 mm) and 20" (508 mm) pan supports let you place two half-size pans or four quarter-size pans in the same well
- Works with the material that's the right look for you: Hatco offers a special mounting kit for combustible countertops
- Add more flexibility: Mount a Hatco Foodwarmer over your Heated Wells to add additional capabilities

Visit www.hatcocorp.com or call 1.800.558.0607 for a complete list of products, dimensions and up-to-date information



Nothing less than the best.™

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800.558.0607 | 414.671.6350
www.hatcocorp.com
equipsales@hatcocorp.com

Ordering Instructions

Hatco Modular/Ganged Heated Wells

Please specify the following with each order:

- 1. Desired Voltage:** 120 (HWBI-1DA only), 208, 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 12" x 20" (305 x 508 mm)
- 3. Drain** (with or without)
 - A. Drain Choices
 - I. Standard Individual Well Drain
 - II. Manifold Drain with side drain, field selectable left or right side (available on HWBI-2, -3, -4, -5, -6 models only)
 - III. Manifold Drain with bottom drain, field selectable left or right side (available on HWBI-2, -3, -4, -5, -6 models only).
- 4. Auto-fill** (with or without)
- 5. Insulated** (all Modular/Ganged units are fully insulated and top mounted)
- 6. Mounting Style** (all Modular/Ganged units are top mounted only):
 - A. EZ Locking Hardware
 - B. EZ Locking Hardware with 2" (51 mm) Studs
 - C. EZ Locking Hardware with Surface Holes
- 7. Agency**
 - A. UL
 - B. UL-EPH (sanitary listing)
- 8. Control Style**
 - A. Single Controls
 - B. Split controls for 4-, 5-, and 6-pan models (not available in Canada)

Options for Individual Drop-In Heated Wells

- 1. Control Boxes:** (HWB- and HWB-FUL models only)
 - A. Standard compact thermostatic control box with decorative bezel. Can be front mounted or back mounted and be used with or without the decorative bezel (US and Canadian only)
 - B. Optional front mounted recessed thermostatic control box with angled recessed controls for easy readability (not for Auto-fill, standard on export models)
 - C. Optional WM Control Assembly for replacement of most existing controls on a customer's drop-in heated wells (not for Auto-fill)
- 2. Control Types:**
 - A. Thermostatic
 - B. Optional infinite**NOTE:** Infinite controls are only available on UR units
- 3. Leads** – Extended high-temp lead wire, per foot
- 4. Thermostat** with 6" (1829 mm) capillary (3" (914 mm) standard)

Hatco Individual Drop-In Heated Wells

Please specify the following with each order:

- 1. Desired Voltage:** 120, 208, or 240V
 - 2. Base Size of Heated Well:**
 - A. Rectangular: Full 12" x 20" (305 x 508 mm) or 4/3 12" x 27" (305 x 686 mm)
 - B. Round: 4-quart, 7-quart or 11-quart (4-, 7-, and 10-liter)
 - 3. Drain** (with or without)
 - 4. Insulated or Uninsulated**
NOTE: Only applies to rectangular full-size units
 - 5. Mounting Style:**
 - A. Top Mounted
 - B. Bottom Mounted (Rectangular full-size units only)
 - 6. Wattage:**
 - A. High Watt
 - B. Standard Watt
 - C. Low Watt**NOTE:** Round Heated Wells are only available in standard and high watt configurations 4-quart (4-liter) Round Heated Wells available in standard watt only
 - 7. Agency:**
 - A. UL and C-UL
 - B. UL-EPH (sanitary listing)
 - C. UR and C-UR (UL Recognized-conduit and control enclosure not included)
Fabricators will need to obtain UL approvals
-
- ### Accessories for All Heated Wells
- 1. Mounting Kits** for combustible countertops (Individual drop-in top mount units only)
 - 2. Pan Support Bars:** 12" or 20" (305 mm, 508 mm)
 - 3. Adapters** to convert rectangular full-size units to hold 4-, or 7-quart round pans (4-, or 7-liter) or HWB-43 units to hold 11-quart round pans (10-liter)
 - 4. Stainless Steel Food Pans:**
 - A. Third-size 12³/₄"W x 6⁷/₈"D x 2¹/₂"H (324 x 175 x 64 mm)
 - B. Half-size 12³/₄"W x 10³/₈"D x 2¹/₂"H (324 x 264 x 64 mm)
 - C. Full-size at 2¹/₂" (64 mm) deep 12³/₄"W x 20³/₄"D x 2¹/₂"H (324 x 527 x 64 mm)
 - D. Full-size at 4" (102 mm) deep 12³/₄"W x 20³/₄"D x 4"H (324 x 527 x 102 mm)
 - E. Full-size at 6" (152 mm) deep 12³/₄"W x 20³/₄"D x 6"H (324 x 527 x 152 mm)
 - F. 4-, 7-, 11-quart rounds at 9¹/₂", 8³/₄", or 8³/₈" (241, 221, or 213 mm) deep 8¹/₄", 10³/₈", or 12¹/₄" Dia. (209 x 262 x 311 mm)
 - 5. Round Pan Lids:**
 - A. Notched lids
 - B. Hinged and notched lids
 - 6. Valves:** (Modular/Ganged units only)
 - A. 3/4" NPT ball or gate valve for unit with individual drain and no manifold
 - B. 1" NPT or gate or valve for unit with manifold drain