

R-290 Refrigerated Drop-In Wells Ordering Instructions

Cutaway of
CWBP-6 with
accessory
food pans

NSF 7 Component approved cold wall
construction, keeping food product
cold without drying it out

A Refrigerated Well when
combined with accessory
support bars can house a
variety of pans – full-size,
half-size or third-size –
showcasing a variety of
your food products

The unique top bezel
design also provides easy
access and clear views

The greater surface area of
the angled wall and the
placement of the coils allow
cold air to more effectively blanket
your food product

Wells

The R-290 Refrigerated Well
uses an environmentally
friendly R-290 refrigerant

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

Please specify the
following with each order:

- Desired Voltage:**
120V, single phase
- Number of Drop-In Wells Required:**
 - Standard Configuration**
1-, 2-, 3-, 4-, 5- or 6-pan as rectangular,
full-size (12" x 20")
 - Slim configuration**
S1-, S2-, S3- or S4-pan as rectangular,
full-size (12" x 20") but placed lengthwise
- Depth of Model:** Standard configuration (27"D)
or Slim configuration (19"D)
- Agency –** UL, C-UL, NSF 7 Component
- Electronic Control Assembly** can be mounted
on either side of the Condensing Unit or remotely
mounted up to 4' from the unit
(cannot be mounted over the Condensing Unit)

Options

- Additional four year parts only warranty on
the Compressor available at the time of
unit purchase
- Slant Option** for CWBP-1, -2, -3, -4, -5, -6
or CWBP-S1, -S2, -S3, -S4
- Gasket Option** for CWBP-1, -2, -3, -4, -5, -6
or CWBP-S1, -S2, -S3, -S4

Accessories

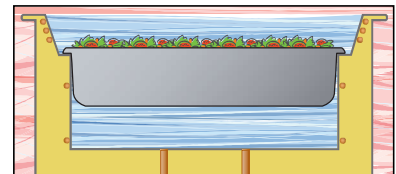
- Pan Support Bars:** 12" or 20"
- Stainless Steel Pans:**
 - Third-size
12¾"W x 6⅞"D x 2½"H
 - Half-size
12¾"W x 10⅞"D x 2½"H
 - Full-size at 2½" deep
12¾"W x 20¾"D x 2½"H
 - Full-size at 4" deep
12¾"W x 20¾"D x 4"H
 - Full-size at 6" deep
12¾"W x 20¾"D x 6"H

Electronic control assembly
can be mounted on either
side of the condensing unit
or remotely mounted up to 4
feet away

R-290 REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
CWBP-1	17⅞"	18"	25⅜"	26"
CWBP-2	30⅞"	31"	25⅜"	26"
CWBP-3	43⅞"	44"	25⅜"	26"
CWBP-4	56⅞"	57"	25⅜"	26"
CWBP-5	69⅞"	70"	25⅜"	26"
CWBP-6	82⅞"	83"	25⅜"	26"
Slim Series				
CWBP-S1	25¼"	26⅞"	17⅞"	17⅞"
CWBP-S2	46¼"	47⅞"	17⅞"	17⅞"
CWBP-S3	67⅞"	68⅞"	17⅞"	17⅞"
CWBP-S4	88⅞"	89¼"	17⅞"	17⅞"

The unique angled inside
wall design provides easy
access and clear views.
The greater surface area
of the angled wall and the
placement of the coils allow
cold air to more effectively
blanket your food product.



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R-290 Refrigerated Drop-In Wells

Hatco's R-290 Refrigerated Drop-In Well is a full-size unit that uses an environmentally friendly R-290 refrigerant to blanket your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – a winner for your foodservice operation.

- Full-size, insulated wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction keeps food cold without drying it out
- Electronic control assembly can be mounted on either side of the condensing unit or remotely mounted up to 4 feet
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location

- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally friendly insulation used throughout
- 1" brass drain simplifies cleaning



CWBP-6 with accessory food pans and pan support bars



CWBP-2 with slant option CWBP-2SLANT



R-290 REFRIGERATED DROP-IN WELLS

Model	Dimensions W x D x H	Voltage	HP and Watts @ 60 Hz			Approx. Ship Weight
			HP	Watts	Plug	
CWBP-1	19" x 27" x 32 ¹ / ₁₀ "	120	1/5	345	NEMA 5-15P	127 lbs.
CWBP-2	32" x 27" x 32 ¹ / ₁₀ "	120	1/5	345	NEMA 5-15P	150 lbs.
CWBP-3	45" x 27" x 25 ¹ / ₂ "	120	1/5	345	NEMA 5-15P	173 lbs.
CWBP-4	58" x 27" x 25 ¹ / ₂ "	120	1/3	440	NEMA 5-15P	211 lbs.
CWBP-5	71" x 27" x 25 ¹ / ₂ "	120	1/2	560	NEMA 5-15P	245 lbs.
CWBP-6	84" x 27" x 25 ¹ / ₂ "	120	1/2	560	NEMA 5-15P	292 lbs.

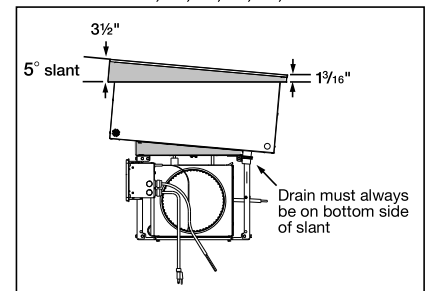
All Refrigerated Drop-In Well Models Feature:

Voltage: Single phase.

Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit, auto-defrost and filter-drier. Consult factory for refrigerant specifications.

NOTE: The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped separately.

Slant Option for: CWBP-1, -2, -3, -4, -5, -6



OPTIONS (available at time of purchase only)

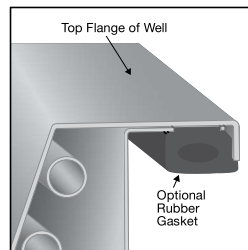
EWC Additional Four Year Parts Only Warranty on the Compressor

Slant Options –

CWBP-1SLANT	Slant Option for CWBP-1
CWBP-2SLANT	Slant Option for CWBP-2
CWBP-3SLANT	Slant Option for CWBP-3
CWBP-4SLANT	Slant Option for CWBP-4
CWBP-5SLANT	Slant Option for CWBP-5
CWBP-6SLANT	Slant Option for CWBP-6

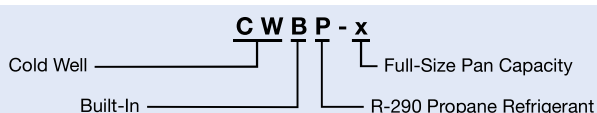
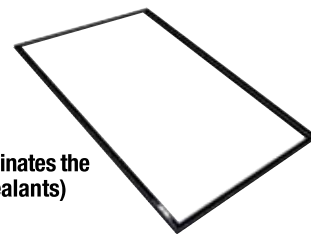
Gasket Options –

BEZELGASKET-1	Factory installed for CWBP-1
BEZELGASKET-2	Factory installed for CWBP-2
BEZELGASKET-3	Factory installed for CWBP-3
BEZELGASKET-4	Factory installed for CWBP-4
BEZELGASKET-5	Factory installed for CWBP-5
BEZELGASKET-6	Factory installed for CWBP-6



BEZELGASKET-1

Factory installed option (eliminates the need for silicone or other sealants)



R-290 Refrigerated Slim Drop-In Wells

Hatco's R-290 Refrigerated Slim Drop-In Well is a full-size unit that uses an environmentally friendly R-290 refrigerant to blanket your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – but placed lengthwise. This provides customers with a complete cold well within easy reach.

- Insulated wells available in 1 to 4 full-size pan configurations
- NSF 7 Component approved cold wall construction keeps food product cold without drying it out
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Optimal insulation on sides and bottom ensure better cold retention
- 1" brass drain simplifies cleaning



CWBP-S4
with accessory (hotel)
food pans and additional
pan support bars



R-290 REFRIGERATED SLIM DROP-IN WELLS

Model	Dimensions W x D x H	HP and Watts @ 60 Hz			Approx. Ship Weight
		HP	Watts	Plug	
CWBP-S1	27 ¹ / ₁₆ " x 19" x 26 ¹ / ₁₆ "	1/5	345	NEMA 5-15P	133 lbs.
CWBP-S2	48 ¹ / ₈ " x 19" x 26 ¹ / ₁₆ "	1/5	345	NEMA 5-15P	170 lbs.
CWBP-S3	69 ³ / ₁₆ " x 19" x 26 ¹ / ₁₆ "	1/3	440	NEMA 5-15P	221 lbs.
CWBP-S4	90 ¹ / ₄ " x 19" x 26 ¹ / ₁₆ "	1/2	560	NEMA 5-15P	283 lbs.

All Refrigerated Slim Drop-In Well Models Feature:

Voltage: 120V, single phase.

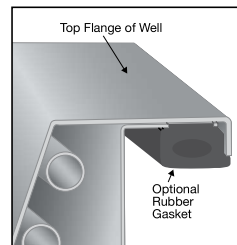
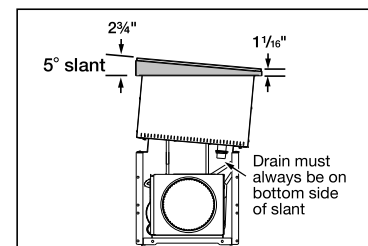
Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit, auto-defrost, sight glass, and filter-drier. Consult factory for refrigerant specifications.

NOTE: The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped separately.

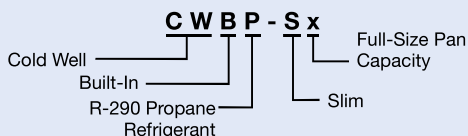
OPTIONS (available at time of purchase only)

EWC	Additional Four Year Parts Only Warranty on the Compressor
Slant Options –	
CWBP-S1SLANT	Slant Option for CWBP-S1
CWBP-S2SLANT	Slant Option for CWBP-S2
CWBP-S3SLANT	Slant Option for CWBP-S3
CWBP-S4SLANT	Slant Option for CWBP-S4
Gasket Options –	
BEZELGASKET-S1	Factory installed for CWBP-S1
BEZELGASKET-S2	Factory installed for CWBP-S2
BEZELGASKET-S3	Factory installed for CWBP-S3
BEZELGASKET-S4	Factory installed for CWBP-S4

Slant Option for: CWBP-S1, -S2, -S3, -S4



BEZELGASKET-S2
Factory installed option
(eliminates the need for
silicone or other sealants)



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