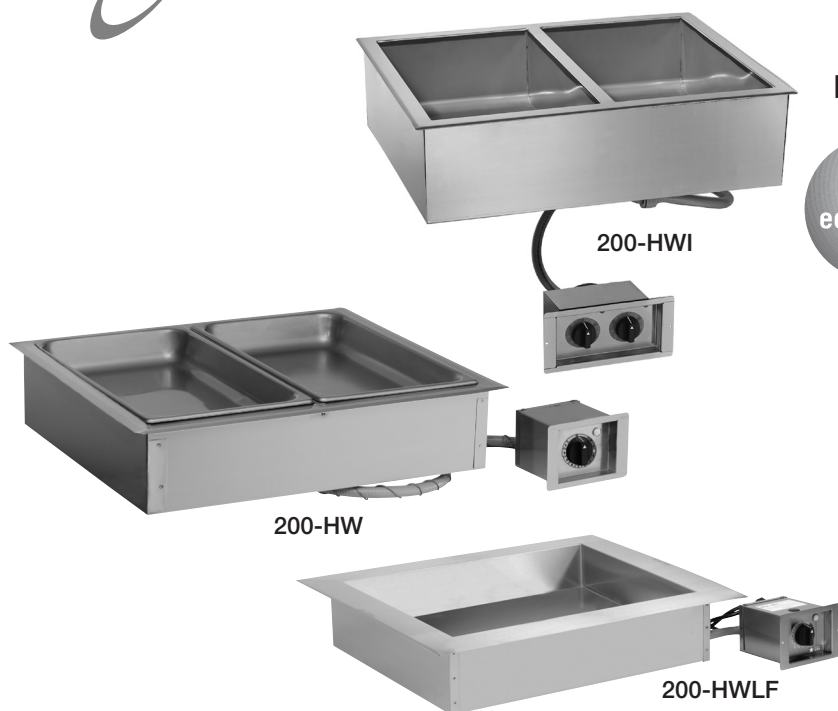


200-HW SERIES HOT FOOD HOLDING DROP-IN WELL



- The gentle heating capability of Halo Heat significantly extends hot food holding life without continuing the cooking process.
- Provides a more appealing product with better appearance and fresher taste.
- Front-of-the-house use with an existing counter, overhead heating, and sneeze guard system or drop into a prep table for hot food plating convenience.
- Easy drop-in installation without the need of water or drainage connections and the related installation and water usage costs.
- Maintenance savings with the elimination of lime and scale buildup associated with steam table holding.
- Increase employee safety with the elimination of burning steam when changing pans.
- Adjustable thermostat with remote control suitable for mounting provides holding temperature flexibility without high steam table temperatures to scorch or burn.
- Stainless steel interior walls are easy to clean with coved corners on two sides of the well.
- HWI series with individual wells and independent controls expands your menu options.



ANSI/NSF 4

Short Form Spec

The Alto-Shaam 200-HW is a hot food holding well with a stainless steel exterior. The hot well includes stainless steel interior walls with coved corners on two sides. HW and HWLF models are controlled by a single adjustable thermostat with a range of 1 through 10 and includes an indicator light. 200-HWI and 200-HWLF models are controlled by two (2) adjustable thermostats, one for each well, with a range of 1 through 10, each with an indicator light. The thermostat control is attached to the hot well base by a 72" (1829mm) flexible and water tight conduit.

The hot well base is available in two depths. The 4-3/8" (111mm) deep hot well holds 4" (100mm) deep pans and the 6-3/8" (162mm) deep hot well holds 6" (150mm) deep pans. Both hot wells hold a combination of standard (gastronorm) pan sizes. The HW and HWLF hot wells include four (4) half/third-size pan divider bars and one (1) full-size pan divider bar. The HW/D443 and HW/D643 hot wells include six (6) half/third-size pan divider bars and one (1) large pan divider bar. The HWI and HWLF hot wells include four (4) half/third-size pan divider bars. The HWI/D443 and HWI/D643 hot wells include six (6) half/third-size pan divider bars.

- | |
|--|
| <input type="checkbox"/> MODEL 200-HW/D4: 4-3/8" (111mm) depth, accepts two (2) full-size (gastronorm) pans |
| <input type="checkbox"/> MODEL 200-HW/D6: 6-3/8" (162mm) depth, accepts two (2) full-size (gastronorm) pans |
| <input type="checkbox"/> MODEL 200-HW/D443: 4-3/8" (111mm) depth, accepts two (2) full-size (gastronorm) pans and two (2) third-size pans |
| <input type="checkbox"/> MODEL 200-HW/D643: 6-3/8" (162mm) depth, accepts two (2) full-size (gastronorm) pans and two (2) third-size pans |
| <input type="checkbox"/> MODEL 200-HWLF/D4: 4-3/8" (111mm) depth, accepts two (2) full-size (gastronorm) pans |
| <input type="checkbox"/> MODEL 200-HWLF/D6: 6-3/8" (162mm) depth, accepts two (2) full-size (gastronorm) pans |
| <input type="checkbox"/> MODEL 200-HWI/D4: 4-3/8" (111mm) depth, accepts two (2) full-size (gastronorm) pans |
| <input type="checkbox"/> MODEL 200-HWI/D6: 6-3/8" (162mm) depth, accepts two (2) full-size (gastronorm) pans |
| <input type="checkbox"/> MODEL 200-HWI/D443: 4-3/8" (111mm) depth, accepts two (2) full-size (gastronorm) pans and two (2) third-size pans |
| <input type="checkbox"/> MODEL 200-HWI/D643: 6-3/8" (162mm) depth, accepts two (2) full-size (gastronorm) pans and two (2) third-size pans |
| <input type="checkbox"/> MODEL 200-HWILF/D4: 4-3/8" (111mm) depth, accepts two (2) full-size (gastronorm) pans |
| <input type="checkbox"/> MODEL 200-HWILF/D6: 6-3/8" (162mm) depth, accepts two (2) full-size (gastronorm) pans |

FACTORY-INSTALLED OPTIONS

- | | |
|-----------------------------------|---|
| • Voltage Choices: | • Control Box Cord Location: |
| <input type="checkbox"/> 120V | <input type="checkbox"/> Back, Standard |
| <input type="checkbox"/> 208-240V | <input type="checkbox"/> Bottom, Option |
| <input type="checkbox"/> 230V | |



W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA

FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

www.alto-shaam.com



INSTALLATION REQUIREMENTS

- Appliance must be installed level and must not be installed in any area where it may be directly affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- To maintain proper food temperature, overhead heating is required.
- Countertop material must withstand temperatures up to 200°F (93°C).
- A stainless steel heat shield is recommended if the area under the appliance is used for storage.

CLEARANCE REQUIREMENTS

1" (25mm) from combustible surfaces

OPTIONS & ACCESSORIES

- ☐ Pan Divider Bar — HALF-SIZE / THIRD-SIZE 11318
- ☐ Pan Divider Bar — FULL-SIZE 16019
- ☐ Pan Divider Bar — D443/D643 SIZE 1012405
- ☐ Locking Kit 5020849

200-HW PRODUCT\PAN CAPACITY*

D4: 48 lb (22 kg) / D443: 64 lbs (29 kg) MAX.

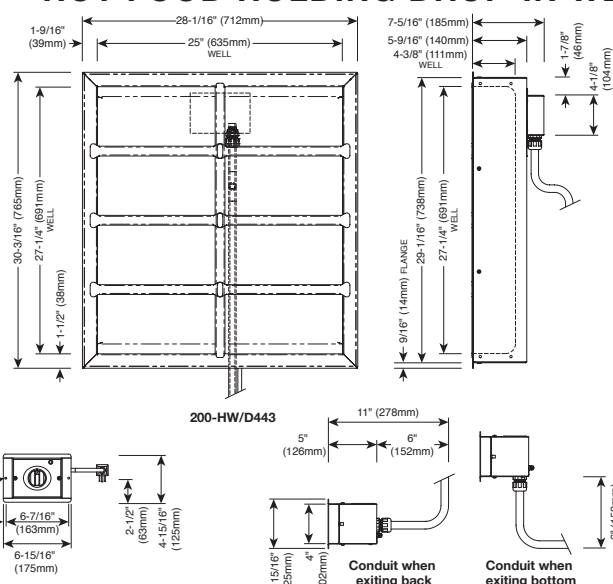
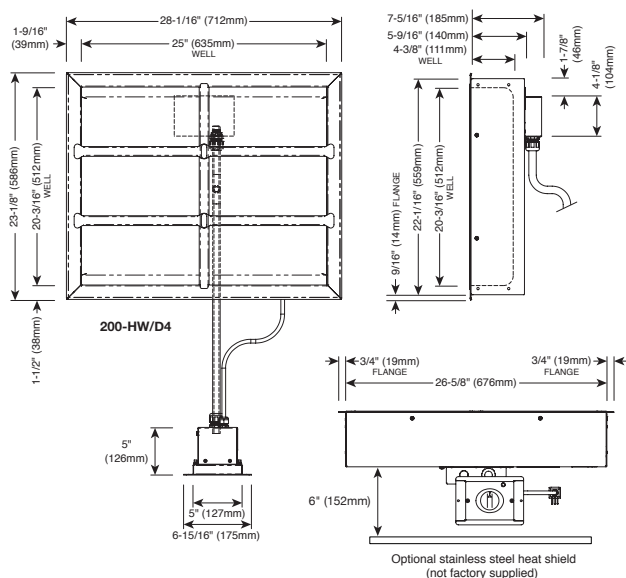
MAX. VOLUME: D4: 29 qt (28 L) / D443: 37.8 qt (35.5 L)

FULL-SIZE PANS:	Two (2) 12" x 20" x 4" GN 1/1 (325mm x 530mm x 100mm)
HALF-SIZE PANS:	Four (4) 12" x 10" x 4" GN 1/2 (325mm x 265mm x 100mm)
THIRD-SIZE PANS:	D4: Six (6) 12" x 6" x 4" / D443: Eight (8) 12" x 6" x 4" GN 1/3 (325mm x 176mm x 100mm)

*Based on 4" (100mm) deep pans. Will also accept 2-1/2" (65mm) deep pans;
D6 hot wells will accept 6" (150mm) deep pans.

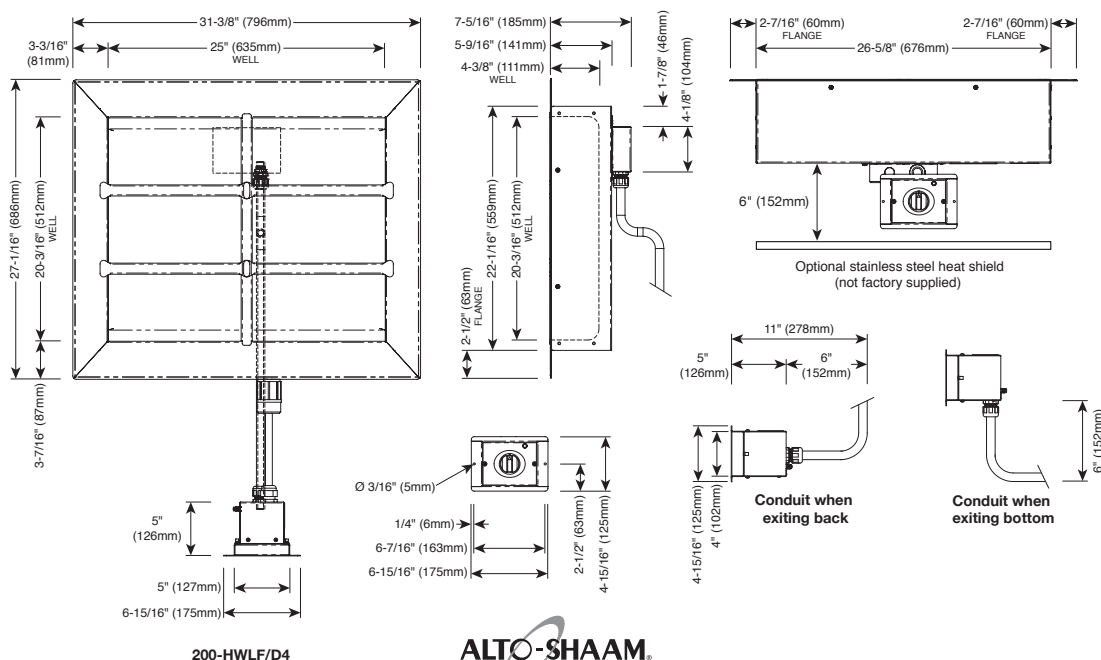
200-HW SERIES

HOT FOOD HOLDING DROP-IN WELL



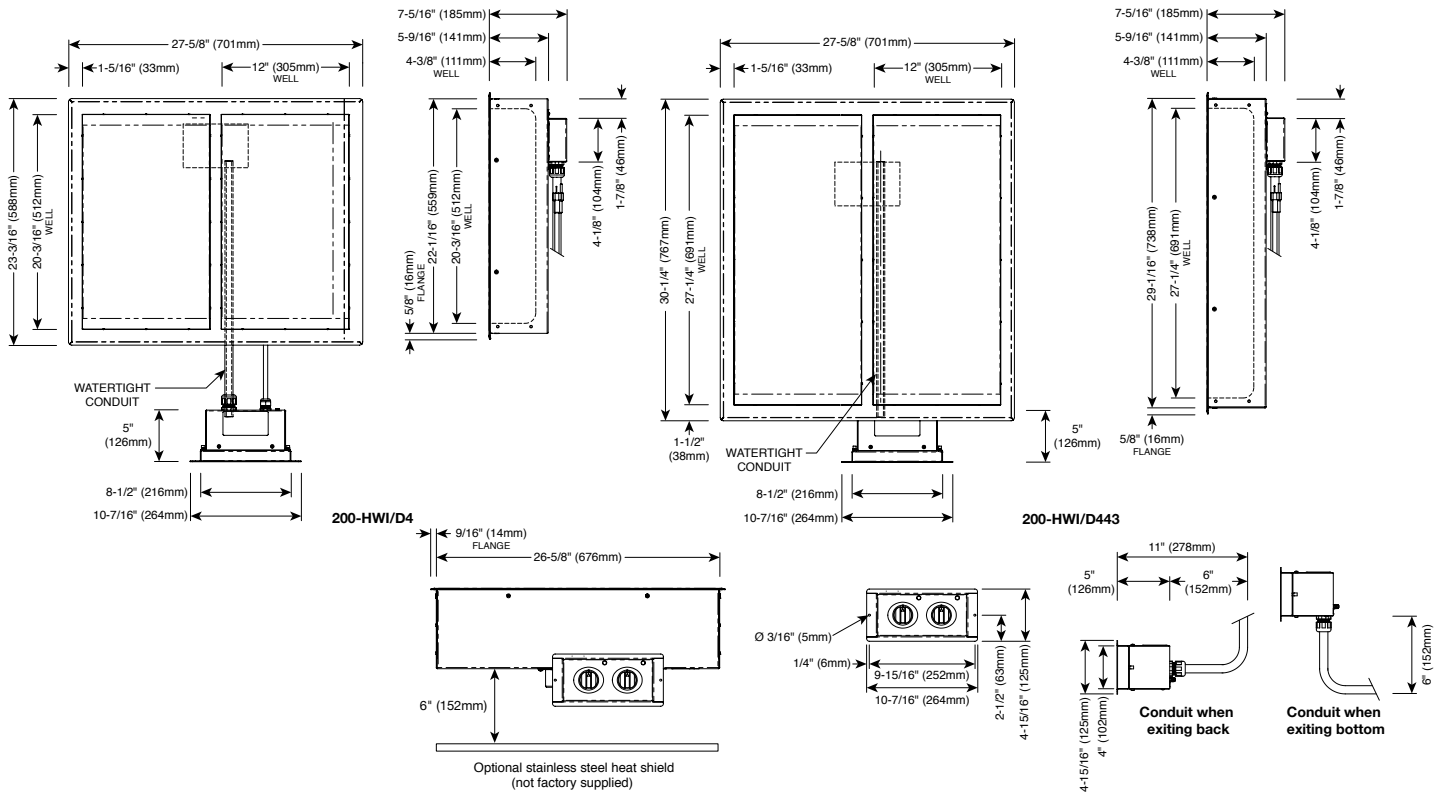
200-HWLF SERIES

HOT FOOD HOLDING DROP-IN WELL



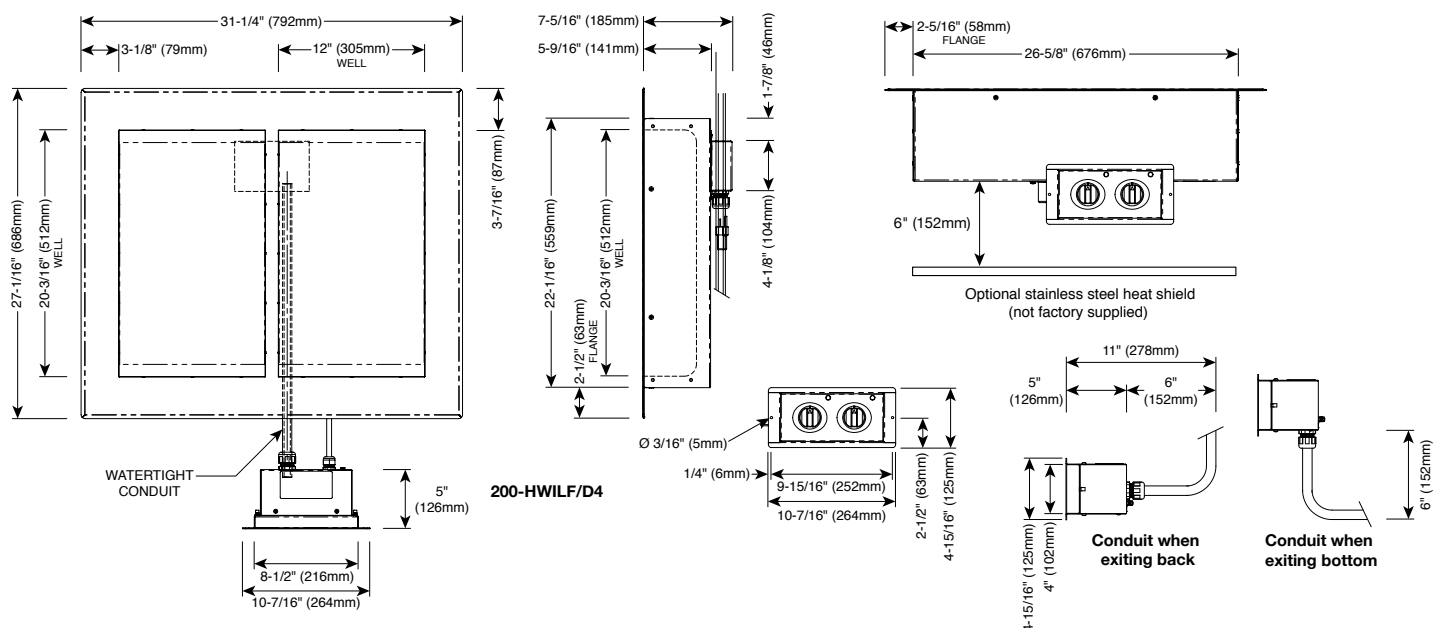
200-HWI SERIES











HOT FOOD HOLDING DROP-IN WELL



200-HWILF SERIES

HOT FOOD HOLDING DROP-IN WELL



ELECTRICAL:									
	VOLTAGE	PHASE	CYCLE / HZ	AMPS	kw	PLUG CONFIGURATION			
200-HW /D4 & /D6, 200-HWLF /D4 & /D6, 200-HWI /D4 & /D6, 200-HWILF /D4 & /D6	120	1	50/60	10.0	1.2	 NEMA 5-15P 15A - 125V PLUG			
	208 – 240	1	50/60	4.3 – 5.0	0.9 – 1.2	 NEMA 6-15P 15A - 250V PLUG			
	230	1	50/60	5.2	1.2	 CEE 7/7 PLUG RATED 250V	 CH2-16P PLUG RATED 250V	 BS1363 PLUG RATED 250V	
200-HW /D443, 200-HW /D663, 200-HWI /D443, 200-HWI /D643	120	1	50/60	13.5	1.6	 NEMA 5-20P 20A - 125V PLUG			
	208 – 240	1	50/60	5.8 – 6.8	1.6	 NEMA 6-15P 15A - 250V PLUG			
	230	1	50/60	6.5	1.6	 CEE 7/7 PLUG RATED 250V	 CH2-16P PLUG RATED 250V	 BS1363 PLUG RATED 250V	

Cord Length: 120V - 6 ft. (1.8m) 208-240V - 9 ft. (2.7m) 230V (CEE) - 9 ft. (2.7m) 230V (CH, BS) - 8 ft. (2.5m)

DIMENSIONS:											
	OVERALL EXTERIOR			WELL INTERIOR			COUNTER CUTOUT		CONTROL BOX CUTOUT*		
	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
200-HW /D4	7-5/16" (185mm)	28-1/16" (712mm)	23-1/8" (586mm)	4-3/8" (111mm)	25" (635mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
200-HW /D6	9-5/16" (235mm)	28-1/16" (712mm)	23-1/8" (586mm)	6-3/8" (162mm)	25" (635mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
200-HW /D443	7-5/16" (184mm)	28-1/16" (712mm)	30-3/16" (765mm)	4-3/8" (111mm)	12" (304mm)	27-1/4" (691mm)	27" (686mm)	29-1/2" (749mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
200-HW /D643	9-3/16" (233mm)	28-1/16" (712mm)	30-3/16" (765mm)	6-3/8" (162mm)	12" (304mm)	27-1/4" (691mm)	27" (686mm)	29-1/2" (749mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
200-HWLF /D4	7-5/16" (184mm)	31-3/8" (796mm)	27-1/16" (686mm)	4-3/8" (111mm)	25" (635mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
200-HWLF /D6	9-1/4" (234mm)	31-3/8" (796mm)	27-1/16" (686mm)	6-3/8" (162mm)	25" (635mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
200-HWI /D4	7-5/16" (185mm)	27-5/8" (701mm)	23-3/16" (588mm)	4-3/8" (111mm)	12" (304mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)
200-HWI /D6	9-5/16" (236mm)	27-5/8" (701mm)	23-3/16" (588mm)	6-3/8" (162mm)	12" (304mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)
200-HWI /D443	7-5/16" (185mm)	27-5/8" (701mm)	30-1/4" (767mm)	4-3/8" (111mm)	12" (304mm)	27-1/4" (691mm)	27" (686mm)	29-1/2" (749mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)
200-HWI /D643	9-1/4" (234mm)	27-5/8" (701mm)	30-1/4" (767mm)	6-3/8" (162mm)	12" (304mm)	27-1/4" (691mm)	27" (686mm)	29-1/2" (749mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)
200-HWILF /D4	7-5/16" (185mm)	31-1/4" (792mm)	27-1/16" (686mm)	4-3/8" (111mm)	12" (304mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)
200-HWILF /D6	9-5/16" (236mm)	31-1/4" (792mm)	27-1/16" (686mm)	6-3/8" (162mm)	12" (304mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)

*Allow 6" (152mm) clearance from control box to conduit bend

WEIGHT: EST.			
	NET WEIGHT	SHIP WEIGHT*	CARTON DIMENSIONS* L X W X H
200-HW /D4	40 lb (18 kg)	115 lb (52 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)
200-HW /D6	45.5 lb (21 kg)	110 lb (50 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)
200-HW /D443	50 lb (23 kg)	CONTACT FACTORY	CONTACT FACTORY
200-HW /D643	56 lb (25 kg)	120 lb (54 kg)	40" x 32" x 15" (1016mm x 813mm x 381mm)
200-HWLF /D4	43 lb (20 kg)	100 lb (45 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)
200-HWLF /D6	48 lb (22 kg)	110 lb (50 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)
200-HWI /D4	50 lb (23 kg)	120 lb (54 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)
200-HWI /D6	56.25 lb (26 kg)	116 lb (53 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)
200-HWI /D443	62 lb (28 kg)	CONTACT FACTORY	CONTACT FACTORY
200-HWI /D643	69.5 lb (32 kg)	120 lb (54 kg)	35" x 35" x 26" (889mm x 889mm x 660mm)
200-HWILF /D4	54.25 lb (25 kg)	100 lb (45 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)
200-HWILF /D6	60.5 lb (27 kg)	110 lb (50 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)

*Domestic ground shipping information. Contact factory for export weight and dimensions.

