

400-HW SERIES

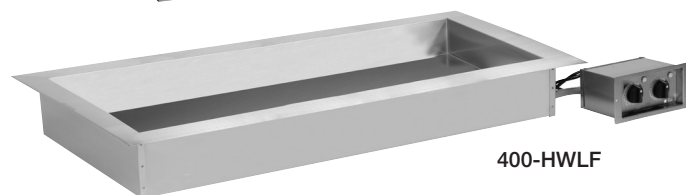
HOT FOOD HOLDING DROP-IN WELL



400-HWI



400-HW



400-HWLF



- 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 400-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 two (2) adjustable thermostats with a range of 1 through 10, each with an indicator light. HWI and HWILF models are controlled by four (4) 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 two (2) 72" (1829mm) flexible and water tight conduits.

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 eight (8) half-size/third-size pan divider bars and three (3) full-size pan divider bars. The HWI and HWILF hot wells include eight (8) half-size/third-size pan divider bars.

- | | |
|--------------------------|---|
| ☐ | MODEL 400-HW/D4: 4-3/8" (111mm) depth, accepts four (4) full-size (gastronorm) pans |
| ☐ | MODEL 400-HW/D6: 6-3/8" (162mm) depth, accepts four (4) full-size (gastronorm) pans |
| ☐ | MODEL 400-HWLF/D4: 4-3/8" (111mm) depth, accepts four (4) full-size (gastronorm) pans |
| ☐ | MODEL 400-HWLF/D6: 6-3/8" (162mm) depth, accepts four (4) full-size (gastronorm) pans |
| ☐ | MODEL 400-HWI/D4: 4-3/8" (111mm) depth, accepts four (4) full-size (gastronorm) pans |
| ☐ | MODEL 400-HWI/D6: 6-3/8" (162mm) depth, accepts four (4) full-size (gastronorm) pans |
| ☐ | MODEL 400-HWILF/D4: 4-3/8" (111mm) depth, accepts four (4) full-size (gastronorm) pans |
| ☐ | MODEL 400-HWILF/D6: 6-3/8" (162mm) depth, accepts four (4) full-size (gastronorm) pans |

FACTORY-INSTALLED OPTIONS

- | | |
|-----------------------------------|---|
| • Voltage Choices: | • Control Box Cord Location: |
| ☐ 120V | ☐ Back, Standard |
| ☐ 208-240V | ☐ Bottom, Option |
| ☐ 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


400-HW PRODUCT\PAN CAPACITY*

D4: 96 lb (44 kg) MAX.

MAX. VOLUME: **D4:** 58 qt (56 L)

FULL-SIZE PANS:	Four (4) 12" x 20" x 4" GN 1/1 (325mm x 530mm x 100mm)
-----------------	---

HALF-SIZE PANS: Eight (8) 12" x 10" x 4"
GN 1/2 (325mm x 265mm x 100mm)

THIRD-SIZE PANS: Twelve (12) 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.

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

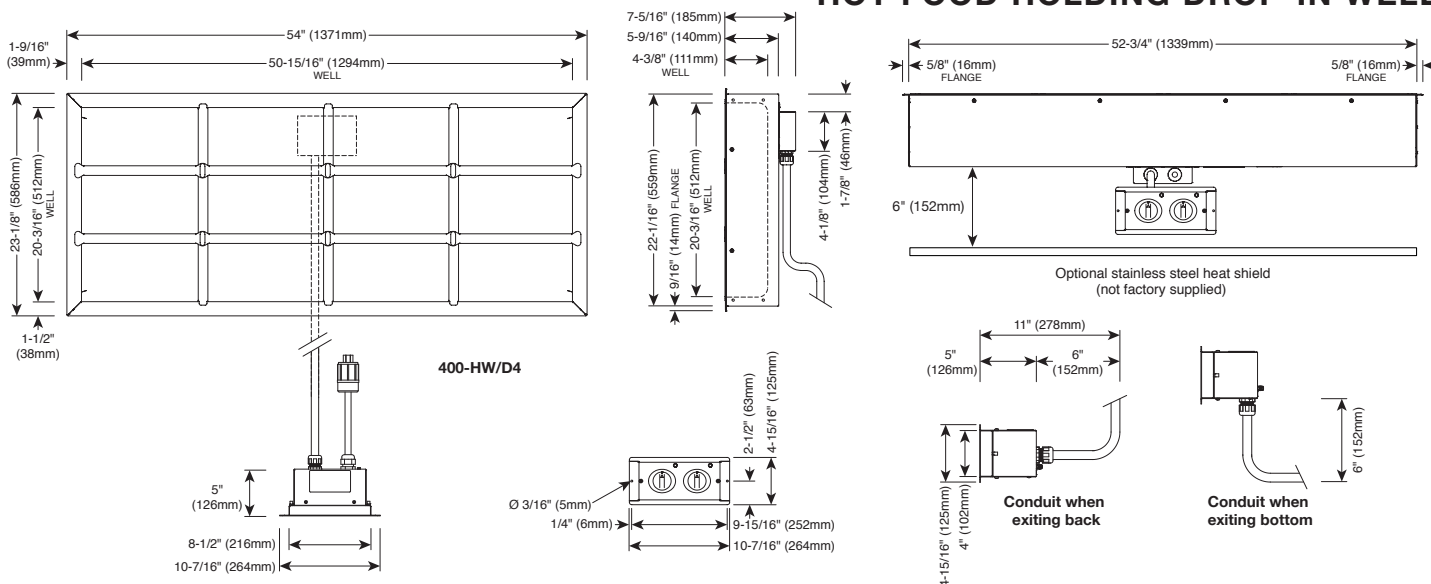
1" (25mm) from combustible surfaces

OPTIONS & ACCESSORIES

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

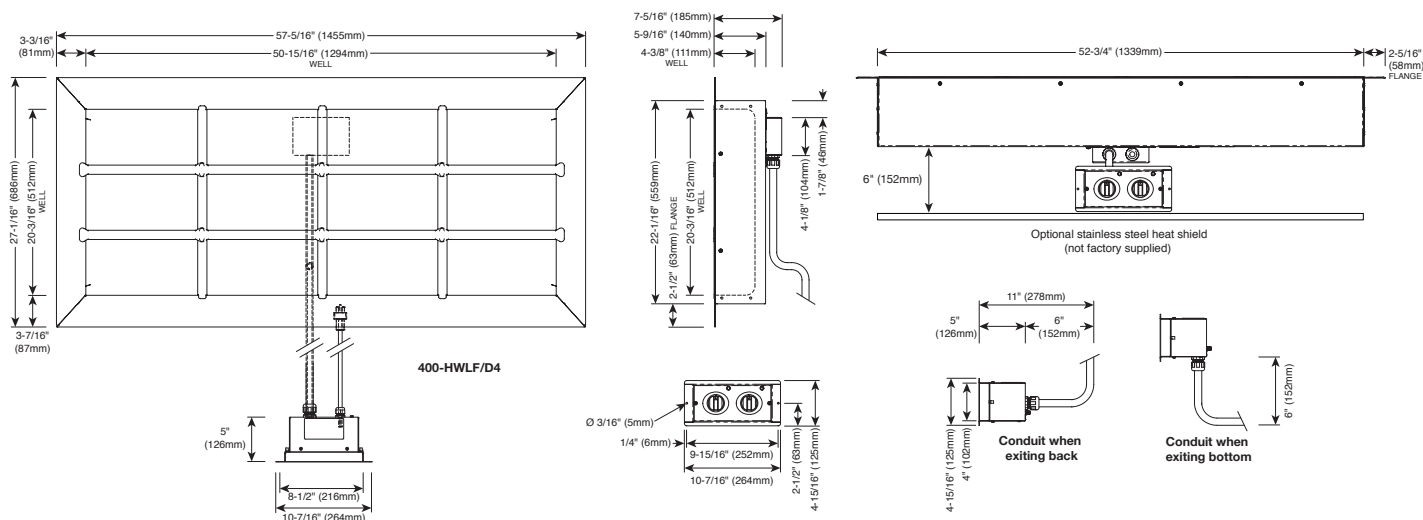
400-HW SERIES

HOT FOOD HOLDING DROP-IN WELL

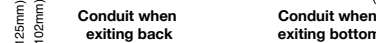


400-HWLF SERIES

HOT FOOD HOLDING DROP-IN WELL



HOT FOOD HOLDING DROP-IN WELL



HOT FOOD HOLDING DROP-IN WELL



ALTO-SHAAM®

ELECTRICAL:									
	VOLTAGE	PHASE	CYCLE / HZ	AMPS	kw	PLUG CONFIGURATION			
400-HW/D4 & /D6, 400-HWLF/D4 & /D6, 400-HWI/D4 & /D6, 400-HWILF/D4 & /D6	120	1	50/60	20.0	2.4	 NEMA L5-30P 30A - 125V PLUG			
	208 – 240	1	50/60	8.7 – 10.0	1.8 – 2.4	 NEMA 6-15P 15A - 250V PLUG			
	230	1	50/60	10.4	2.4	 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
400-HW/D4	7-5/16" (185mm)	54" (1371mm)	23-1/8" (586mm)	4-3/8" (111mm)	50-15/16" (1294mm)	20-3/16" (512mm)	53-1/8" (1350mm)	22-1/2" (572mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)
400-HW/D6	9-5/16" (235mm)	54" (1371mm)	23-1/8" (586mm)	6-3/8" (162mm)	50-15/16" (1294mm)	20-3/16" (512mm)	53-1/8" (1350mm)	22-1/2" (572mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)
400-HWLF/D4	7-5/16" (185mm)	57-5/16" (1455mm)	27-1/16" (686mm)	4-3/8" (111mm)	50-15/16" (1294mm)	20-3/16" (512mm)	53-1/8" (1350mm)	22-1/2" (572mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)
400-HWLF/D6	9-5/16" (235mm)	57-5/16" (1455mm)	27-1/16" (686mm)	6-3/8" (162mm)	50-15/16" (1294mm)	20-3/16" (512mm)	53-1/8" (1350mm)	22-1/2" (572mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)
400-HWI/D4	7-5/16" (185mm)	53-3/4" (1364mm)	23-3/16" (588mm)	4-3/8" (111mm)	12" (304mm)	20-3/16" (512mm)	53-1/8" (1350mm)	22-1/2" (572mm)	4-1/4" (108mm)	15-3/4" (400mm)	10-13/16" (274mm)
400-HWI/D6	9-5/16" (236mm)	53-3/4" (1364mm)	23-3/16" (588mm)	6-3/8" (162mm)	12" (304mm)	20-3/16" (512mm)	53-1/8" (1350mm)	22-1/2" (572mm)	4-1/4" (108mm)	15-3/4" (400mm)	10-13/16" (274mm)
400-HWILF/D4	7-5/16" (185mm)	57-5/16" (1455mm)	27-1/16" (686mm)	4-3/8" (111mm)	12" (304mm)	20-3/16" (512mm)	53-1/8" (1350mm)	22-1/2" (572mm)	4-1/4" (108mm)	15-3/4" (400mm)	10-13/16" (274mm)
400-HWILF/D6	9-5/16" (238mm)	57-5/16" (1455mm)	27-1/16" (686mm)	6-3/8" (162mm)	12" (304mm)	20-3/16" (512mm)	53-1/8" (1350mm)	22-1/2" (572mm)	4-1/4" (108mm)	15-3/4" (400mm)	10-13/16" (274mm)

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

WEIGHT: EST.			
	NET WEIGHT	SHIP WEIGHT*	CRATE DIMENSIONS* L X W X H
400-HW/D4	71 lb (32 kg)	125 lb (57 kg)	60" x 34" x 15" (1524mm x 864mm x 381mm)
400-HW/D6	79 lb (36 kg)	166 lb (75 kg)	60" x 34" x 15" (1524mm x 864mm x 381mm)
400-HWLF/D4	75 lb (34 kg)	160 lb (73 kg)	60" x 34" x 15" (1524mm x 864mm x 381mm)
400-HWLF/D6	83 lb (38 kg)	110 lb (50 kg)	60" x 34" x 15" (1524mm x 864mm x 381mm)
400-HWI/D4	90 lb (41 kg)	180 lb (82 kg)	60" x 34" x 15" (1524mm x 864mm x 381mm)
400-HWI/D6	101.5 lb (46 kg)	150 lb (68 kg)	60" x 34" x 15" (1524mm x 864mm x 381mm)
400-HWILF/D4	96.5 lb (44 kg)	166 lb (75 kg)	60" x 34" x 15" (1524mm x 864mm x 381mm)
400-HWILF/D6	108 lb (49 kg)	150 lb (68 kg)	60" x 34" x 15" (1524mm x 864mm x 381mm)

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

