ITEM#



Hatco Modular/Ganged Heated Wells keep hot food at safe serving temperatures, with better quality construction, longer holding times, and more accurate temperatures. They are full-sized wells, grouped together in a modular fashion to provide customers with a complete steam table contained within one piece of equipment. This means easy installation with a clean integrated look for

A wide range of choices make Hatco Modular/Ganged Heated Wells perfect for

your steam table. Choose the number of

wells, from 1 to 6 unit configurations, as well

as voltage, fill, drain, and mounting options.

The Auto-fill option automatically fills and

replenishes water without checking and

maintaining. Individual or manifold drain

options let you empty wells quickly and

food offering. A 6' (1829 mm) conduit is

included, for convenient placement of

For descriptions of HWBI-FUL (HWBI-1) and

The following features assure the finest

HWBI-FULD (HWBI-1D), see Form No. HWBI-FUL

easily. Each well has its own individual control

to regulate the temperature of each separate

your steam table.

FLEXIBILITY

controls.

Spec Sheet.

QUALITY

MODULAR/GANGED DROP-IN HEATED WELLS Models A HWBI-1DA HWBI-2, -2D, -2DA, -2M, -2MA HWBI-3, -3D, -3DA, -3M, -3MA HWBI-4, -4D, -4DA, -4MA, -4MA HWBI-5, -5D, -5DA, -5M, -5MA, HWBI-6, -6D, -6DA, -6M, -6MA

For HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D), see Form No. HWBI-FUL Spec Sheet



Ordering Instructions

Please specify the following with each order: 1. Desired Voltage: 120 (HWBI-1DA only),

208, or 240V

- A. Single phase (Standard)
- B. Three phase (Optional except for HWB-1 models. Not available for export)
- 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 (without or with drain) A. Drain Choices:
 - I. Standard Individual Well 3/4" NPT Drain II. Manifold 1" NPT Drain with side drain, field selectable left or right side (available on HWBI-2, -3, -4, -5, -6 models only)
 - III. 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. 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. UL-EPH (sanitary listing)

C. CE Mark available

- B. EZ Locking Hardware with 2" Studs
- C. EZ Locking Hardware with Surface Holes

* For ordering instructions for HWBI-1 (HWBI-FUL) and HWBI-1D (HWBI-FULD), see Form No. HWBI-FUL

7. Agency A. UL and CUL

Spec Sheet

From the top, the modular design allows the Modular/

Ganged Heated Well to appear as one integrated unit. From below, there are separate covers with easy, independent access to each well

Modular/Ganged Heated Wells Controls*

PANS	CONFIGURATIONS					
PANS	SINGLE	SPLIT				
1						
2						
3						
4		**				
5						
6	** **********************************	***				

 For controls for HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D) controls, see Form No. HWBI-FUL Spec Sheet. [†] Split configurations not available for Canada.

Modular/Ganged Built-in Heated Wells Countertop Cutout Dimensions

Model	Minimum Width	Maximum Width*	Minimum Depth	Maximum Depth	Below Counter
HWBI-FUL*	12.75" (324 mm)	12.94" (328 mm)	20.75" (528 mm)	20.94" (532 mm)	9.45" (240 mm)
HWBI-FUL■ ◆	14" (356 mm)	14.25" (362 mm)	22" (559 mm)	22.25" (565 mm)	9.45" (240 mm)
HWBI-1DA	14.13" (359 mm)	14.31" (364 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)
HWBI-2	28.13" (715 mm)	28.31" (719 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)
HWBI-3	42.13" (1070 mm)	42.31" (1075 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)
HWBI-4	56.13" (1426 mm)	56.31" (1430 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)
HWBI-5	70.13" (1781 mm)	70.31" (1786 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)
HWBI-6	84.13" (2137 mm)	84.31" (2141 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)

• Add 1/16" (2 mm) to Maximum Width and Depth when using EZ locking mount.

Indicates cutout dimensions for a combustible countertop surface.

HWBI-FUL replaces HWBI-1 and HWBI-FULD replaces HWBI-1D.



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Form No. HWBI-MOD Spec Sheet



 Longer holding times with more accurate temperatures. • Separate lighted On/Off rocker switch and temperature dial for easy operation. • 50% larger drain with flat screen simplifies

performance for years to come:

- cleaning and holds pans level. Unique design allows quick change
- of element or thermostat if needed.
- EZ locking hardware for guick installation.
- Stainless steel construction and solid brazed fitting joints for durability.

ONE YEAR ON-SITE PARTS AND LABOR WARRANTY PLUS ONE ADDITIONAL YEAR PARTS ONLY WARRANTY ON THE METAL HEATING ELEMENT.

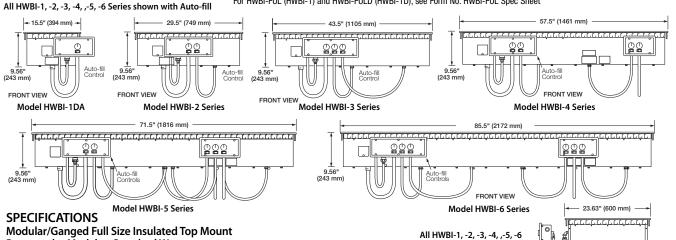
Model HWBI-4MA with accessory











Rectangular Models – Standard Watt

Model							
HWBI-FUL (HWBI-1) HWBI-FULD (HWBI-1D)				See Form No. HWBI-FUL Spec Sheet			
Model ⁺ Volts		Watt	s	Amps 1 Ø	3 Ø	Shipping Weight	
HWBI-1DA	120 208 240	121	5	10.1 5.8 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	241	5	11.6 10.1	10.1 8.7	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	361	5	17.4 15.1	10.1 8.8	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	481	5	23.2 20.1	15.8 13.7	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	601	5	28.9 25.1	20.1 17.4	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	721		34.7 30.1	20.1 17.4	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 name indicates unit with ¾" NPT drain. "A" added to model name indicates unit with auto-fill. "M" added to model name indicates unit with 1" NPT manifold drain. * 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.

OPTIONS* (NOT FOR RETROFIT) For HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D), see Form No. HWBI-FUL Spec Sheet

- Surface Hole Mounting to Countertop (Includes EZ Lock)
- Stud Mounting to Countertop (Includes EZ Lock)
- Three-Phase Wiring, not available for export
- Manifold Drain with side or bottom exit
- Bottom Drain Mount Autofill

ACCESSORIES

- □ 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

PRODUCT SPECS^{*}

Modular/Ganged Built-in Heated Well

The Modular/Ganged Built-in Heated Well shall be a Modelas manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A. With 24/7 parts and service assistance (U.S. and Canada only), the Modular/Ganged Built-in Heated Well shall be rated atwatts,volts, and beinches (millimeters) in overall width and beinches (millimeters) in

DIMENSIONS

HWBI-1 Series: See HWBI-FUL, (Form No. HWBI-FUL Spec Sheet). HWBI-1D Series: See HWBI-FULD, (Form No. HWBI-FUL Spec Sheet) HWBI-1DA Series: 15.5"W x 23.63"D x 9.56"H (394 x 600 x 243 mm). HWBI-2 Series: 29.5"W x 23.63"D x 9.56"H (749 x 600 x 243 mm). HWBI-3 Series: 43.5"W x 23.63"D x 9.56"H (1105 x 600 x 243 mm) HWBI-4 Series: 57.5"W x 23.63"D x 9.56"H (1461 x 600 x 243 mm). HWBI-5 Series: 71.5"W x 23.63"D x 9.56"H (1816 x 600 x 243 mm). HWBI-6 Series: 85.5"W x 23.63"D x 9.56"H (2172 x 600 x 243 mm).

Series

SIDE VIEW

Control Panel Dimensions:

HWBI-FUL (HWBI-1): See Form No. HWBI-FUL Spec Sheet. HWBI-FULD (HWBI-1D): See Form No. HWBI-FUL Spec Sheet.

1, 2, 3, 4, 5, 6 Single and Split Control Panels: If using the 4-, 5-, 6-Pan Split Controls only use the 2- or 3-pan control dimensions which are listed below. The left control box houses the autofill solenoid for all modulars with autofill.

		ontrol Panel	Single Control Panel Cutout		
PANS	All Depths	All Heights	All Heights		
PA	4" D (102 mm)	5.5" H (140 mm)	4.75" H (121 mm)		
	Autofill Width	w/o Autofill Width	Autofill Width	w/o Autofill Width	
1	10.94"W (278 mm)	6.56"W (167 mm)	10.13"W (257 mm)	5.75"W (146 mm)	
2	13.19"W (335 mm)	8.81"W (224 mm)	12.38"W (314 mm)	8"W (203 mm)	
3	15.44"W (392 mm)	11.06"W (281 mm)	14.63"W (371 mm)	10.25"W (260 mm)	
4	17.69"W (449 mm)	13.31"W (338 mm)	16.88"W (429 mm)	12.5"W (318 mm)	
5	19.94"W (506 mm)	15.56"W (395 mm)	19.13"W (486 mm)	14.75"W (375 mm)	
6	22.19"W (564 mm)	17.81"W (452 mm)	21.38"W (543 mm)	17"W (432 mm)	

VOLTAGE

120 (HWBI-1DA only), 208, or 240 volts, single phase or optional three phase (2-, 3-, 4-, 5- or 6-pan-not available for export). Export voltages available.

- Full-Size Stainless Steel Food Pans, 2¹/₂" (64 mm) deep
- □ Full-Size Stainless Steel Food Pans, 4" (102 mm) deep
- □ Full-Size Stainless Steel Food Pans, 6" (152 mm) deep
- □ Half-Size Stainless Steel Food Pans, 2¹/₂" (64 mm) deep
- □ Third Size Stainless Steel Food Pans, 21/2" (64 mm) deep
- □ 4-Quart (4 Liter) Round Pan, and Notched Lid or Hinged and Notched Lid
- 7-Quart (7 Liter) Round Pan, and Notched Lid or Hinged and Notched Lid
- 3/4" or 1" NPT Ball or Gate Valve for Unit with Drains
- External Manifold with Individual Shut-Off Valves per Well (Includes only units with Drains or Drains with Autofill, not available for HWBI-1 units)

overall depth. It shall consist of stainless and aluminized steel housing with a metal sheathed heating element, EZ locking hardware for installation, and a remote thermostat with lighted power switch.

Accessories may include adapter bars, adapter top and drain valves.

▲ For HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D), see Form No. HWBI-FUL Spec Sheet HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. • (800) 558-0607 • (414) 671-6350

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SIDE VIEW