



Well Solutions

Cafeterias • Buffets
Convenience Stores • Supermarkets & Delis
Restaurants & Cafés • Clubs & Bars



DHWBI-3 with accessory pan support bars and food pans. *pg. 3*



SW2-11QT with optional upper shelf, backsplash and LED lighting in *Designer* color (accessories: cup rail, magnetic graphics, food pans and hinged lids [ladles not available]) *pg. 7*



HW-43 with accessory pan support bars (food pans, ladles and lids not available) *pg. 8*



HCWBI-3DA with accessory food pans *pg. 9*



IWB-6 with accessory food pan with two **HL5-60** (sneeze guards and bowls not available) *pg. 10*



CWB-S4 with optional **CWB-S4SLANT**, accessory pan support bars and food pans *pg. 16*



FTB-2 with accessory full-size sheet pans *pg. 20*



HWBI-2 with accessory food pans (sneeze guards not available) *pg. 25*

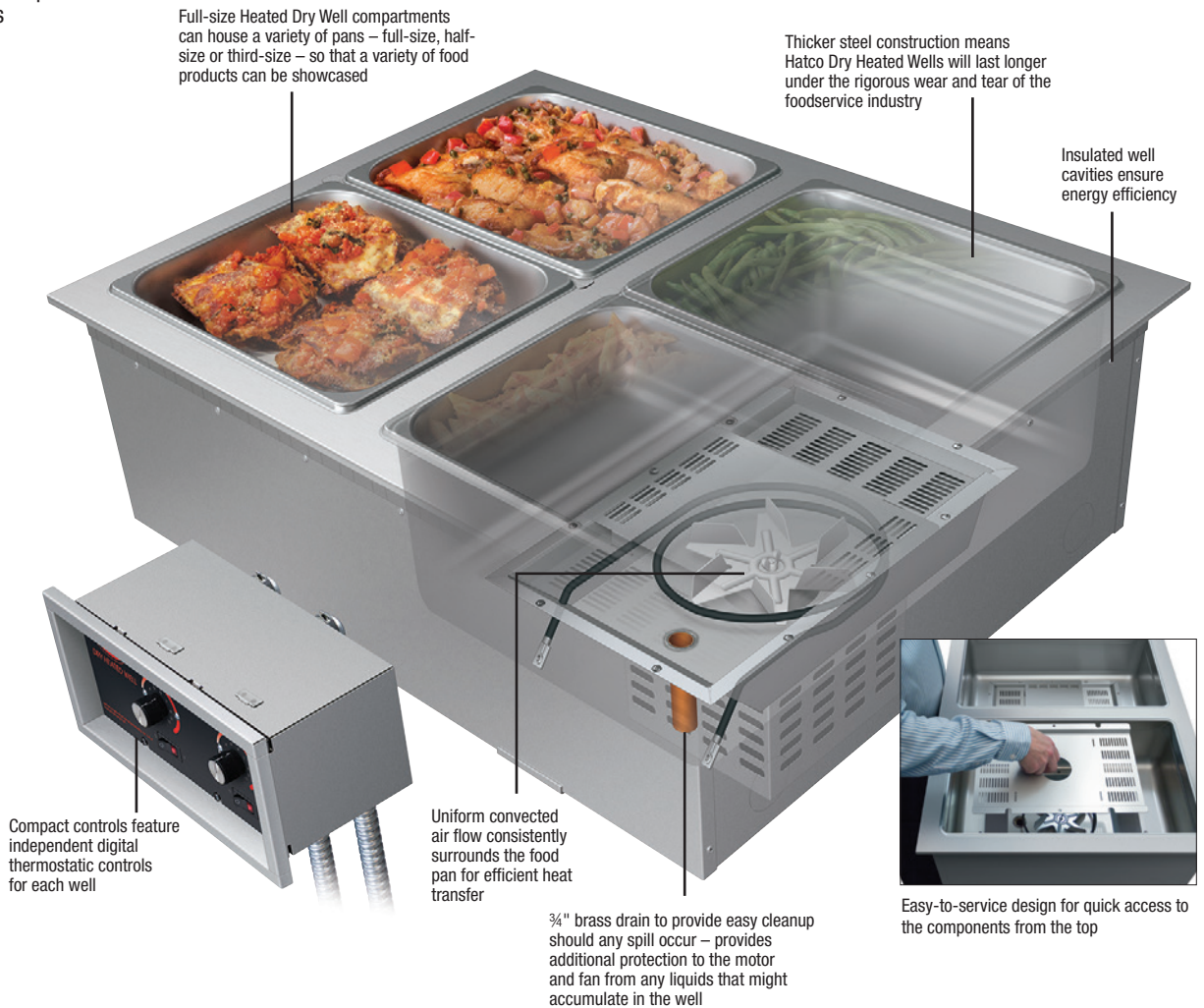


HWBRT-7QTD and **HWBRT-11QTD** with accessory food pans and mounting kit (also shown **HWBL-43D**, **HWBLI-FULD** and **GR2AHL** with standard *Designer* non-adjustable stands, optional *Designer* color and sneeze guards) *pg. 30-34*



Drop-In Modular/Ganged Dry Heated Wells Ordering Instructions

Cutaway of **DHWBI-2**
with accessory food pans and
pan support bars



Please specify the following with each order:

- Desired Voltage** (single phase):
 DHWBI-1, -2, -3: 120V (single controls only)
 DHWBI-2, -3: 120/208-240V (single controls only)
 DHWBI-4, -5, -6: 120/208-240V (single or split controls)
- Number of Modular/Ganged Dry Heated Wells Required:**
 Standard Configuration: 1-, 2-, 3-, 4-, 5- or 6-pan as rectangular, full-size (12" x 20")
- Agency:**
 A. UL, C-UL
 B. UL-EPH (sanitary listing)

- Control:**
 A. Single Control Box (standard on all units)
 B. Split Controls Boxes (optional on 4-, 5-, 6-pan ganged units, not available in Canada)
- Options**
 1. **Bezel:**
 A. Standard: 23⁵/₈"
 B. Oversized: 27" allows a deep bezel to match Hatco's Refrigerated Drop-In Wells in a counterop display
 2. **Attached Cord and Plug:**
 DHWBI-1, -2, -3, -4

Accessories for Modular/Ganged Heated Wells

- Pan Support Bars:** 12" or 20"
- Adapters** to convert Modular/Ganged units to hold 4- or 7-quart round pans
- Stainless Steel Pans:**
 A. Third-size (12³/₄"W x 6⁷/₈"D x 2¹/₂"H)
 B. Half-size (12³/₄"W x 10³/₈"D x 2¹/₂"H)
 C. Full-size at 2¹/₂" deep (12³/₄"W x 20³/₄"D x 2¹/₂"H)
 D. Full-size at 4" deep (12³/₄"W x 20³/₄"D x 4"H)
 E. Full-size at 6" deep (12³/₄"W x 20³/₄"D x 6"H)

ACCESSORIES – PAGE 34-35

DROP-IN MODULAR/GANGED DRY HEATED WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width*	Minimum Depth	Maximum Depth
DHWBI-1	14 ¹ / ₈ "	14 ³ / ₈ "	22 ¹ / ₄ "	22 ¹ / ₂ "
DHWBI-2	28 ¹ / ₈ "	28 ³ / ₈ "	22 ¹ / ₄ "	22 ¹ / ₂ "
DHWBI-3	42 ¹ / ₈ "	42 ³ / ₈ "	22 ¹ / ₄ "	22 ¹ / ₂ "
DHWBI-4	56 ¹ / ₈ "	56 ³ / ₈ "	22 ¹ / ₄ "	22 ¹ / ₂ "
DHWBI-5	70 ¹ / ₈ "	70 ³ / ₈ "	22 ¹ / ₄ "	22 ¹ / ₂ "
DHWBI-6	84 ¹ / ₈ "	84 ³ / ₈ "	22 ¹ / ₄ "	22 ¹ / ₂ "

* Add 1/8" to Maximum Width when using EZ locking mount.

Drop-In Modular/ Ganged Dry Heated Wells

The Hatco Modular/Ganged Dry Heated Wells are full-size units that are grouped together in a modular fashion to provide customers with a complete heated food offering within one piece of equipment for a clean integrated look. Unlike traditional steam tables, this unit provides dry convected heat and is specifically designed to obtain the most accurate and consistent holding temperatures. Also offers increased design flexibility and reduced installation costs due to the lack of plumbing restrictions.

- Full-size, insulated dry wells available in 1- to 6-ganged units
- Features compact individual thermostatic controls for each well and a separate On/Off switch to retain settings
- Uniform convected air flow consistently surrounds the food pan for efficient heat transfer

- Easy-to-service design for quick replacement or service of elements
- 3/4" NTP brass drain provides easy cleanup should any food spills occur, and provides additional protection to the motor and fan from any liquids that might accumulate in the well
- 6' conduit is standard for convenient placement of controls



DHWBI-2
with accessory (hotel)
food pans and additional
pan support bars



DHWBI-1

DROP-IN MODULAR/GANGED DRY HEATED WELLS

Model	Dimensions (W x D x H)	Single Control Voltage	Split Control Voltage	Watts	Ship Weight†
DHWBI-1	15½" x 23⅝" x 12⅛"	120V,	—	960	123 lbs.
DHWBI-2	29½" x 23⅝" x 12⅛"	120, 120/208-240	—	1920	141 lbs.
DHWBI-3	43½" x 23⅝" x 12⅛"	120, 120/208-240	—	2880	159 lbs.
DHWBI-4	57½" x 23⅝" x 12⅛"	120/208-240	120, 120/208-240	3840	177 lbs.
DHWBI-5	71½" x 23⅝" x 12⅛"	120/208-240	120	4804	195 lbs.
DHWBI-6	85½" x 23⅝" x 12⅛"	120/208-240	120, 120/208-240	5760	213 lbs.

† Shipping weights are approximate.

All Drop-In Modular/Ganged Dry Heated Wells Feature:

Models Shipped with: EZ locking hardware for installation, electronic temperature control, baffles and stainless steel bezel.

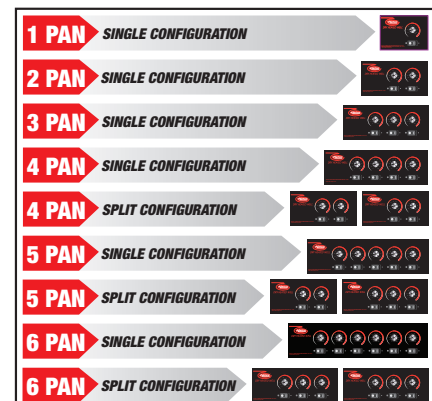
OPTIONS (available at time of purchase only)

DHWBI-CORD	Attached Cord and Plug for DHWBI-1, -2, -3, -4, single control and single phase only: DHWBI-1(120V is NEMA-5-15P) DHWBI-2 (120V is NEMA-5-20P and 120/208-240V is NEMA L14-20P) DHWBI-3 (120V is NEMA-5-30P and 120/208-240V is NEMA L14-20P) DHWBI-4 (120/208-240V is NEMA L14-20P)
OS-BEZEL	27" D Bezel for Modular unit to match Hatco CWB models in a countertop display

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 2 ADDITIONAL ACCESSORIES – SEE PAGE 34-35



Modular/Ganged Dry Heated Wells Controls*

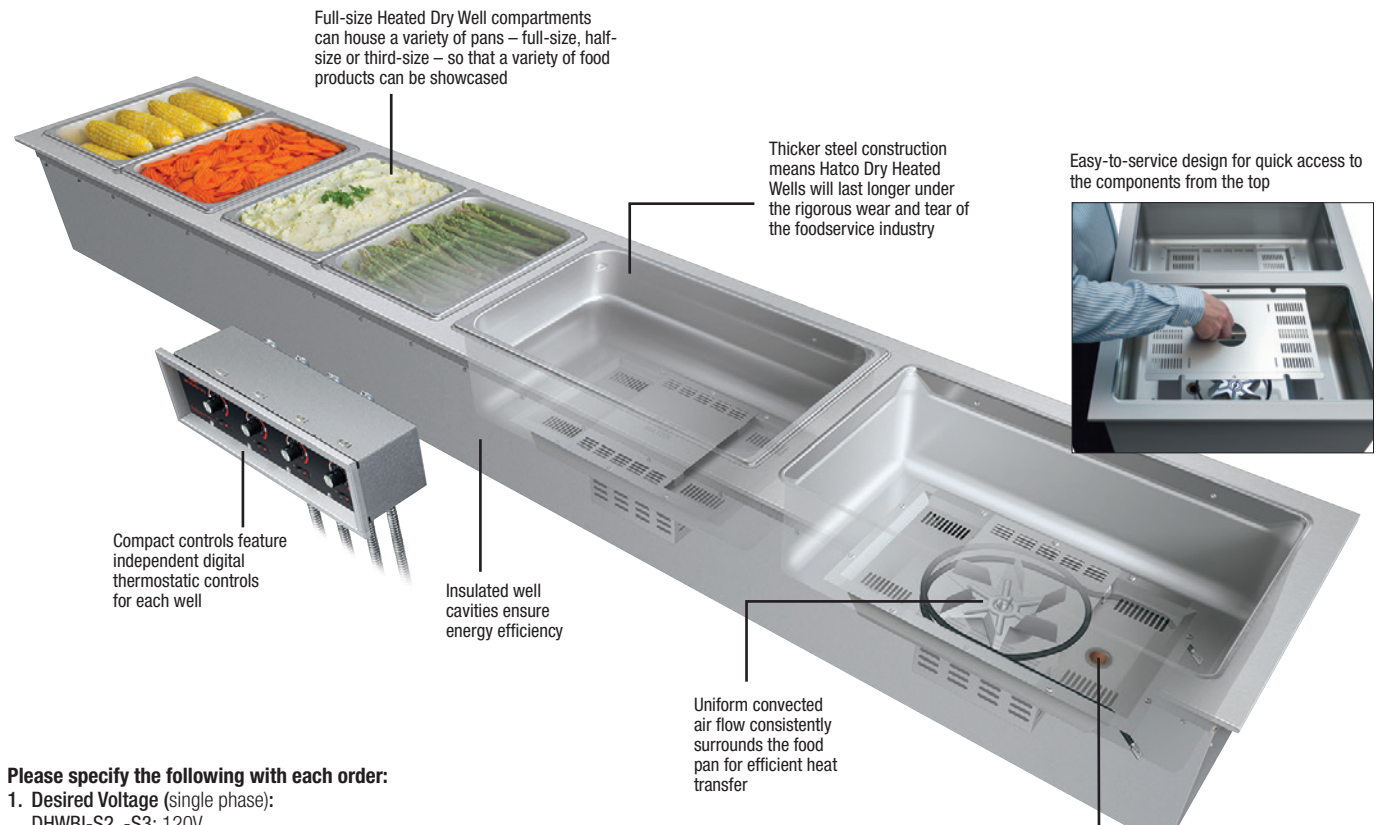


*4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order (for Canada, split control boxes not available).



Drop-In Modular/Ganged Dry Slim Heated Wells Ordering Instructions

Cutaway of **DHWBI-S4** with accessory food pans and pan support bars



Please specify the following with each order:

1. **Desired Voltage** (single phase):
 DHWBI-S2, -S3: 120V
 DHWBI-S2, -S3, -S4: 120/208-240V
2. **Number of Modular/Ganged Dry Heated Wells**
Required: 2-, 3- or 4-pan
 Modular/Ganged Slim units are only offered as rectangular, full-size (12" x 20") but placed lengthwise
3. **Agency:**
 A. UL, C-UL
 B. UL-EPH (sanitary listing)
4. **Control**
 A. Single Control Box (standard on all units)
 B. Split Control Boxes (optional on 4-pan units, not available in Canada)

Options

1. **Bezel:**
 A. Standard: 15⁵/₁₆"
 B. Oversized: 19" allows a deep bezel to match Hatco's Refrigerated Slim Drop-In Wells in a counterop display
2. **Attached cord and plug:**
 DHWBI-S2, -S3, -S4

Accessories for Modular/Ganged Heated Wells

1. **Pan Support Bars:** 12" or 20"
2. **Adapters** to convert Modular/Ganged units to hold 4- or 7-quart round pans
3. **Stainless Steel Pans:**
 A. Third-size (12³/₄"W x 6⁷/₈"D x 2¹/₂"H)
 B. Half-size (12³/₄"W x 10⁵/₈"D x 2¹/₂"H)
 C. Full-size at 2¹/₂" deep (12³/₄"W x 20³/₄"D x 2¹/₂"H)
 D. Full-size at 4" deep (12³/₄"W x 20³/₄"D x 4"H)
 E. Full-size at 6" deep (12³/₄"W x 20³/₄"D x 6"H)

ACCESSORIES – PAGE 34-35

DROP-IN MODULAR/GANGED DRY SLIM HEATED WELLS COUNTERTOP CUT-OUTS

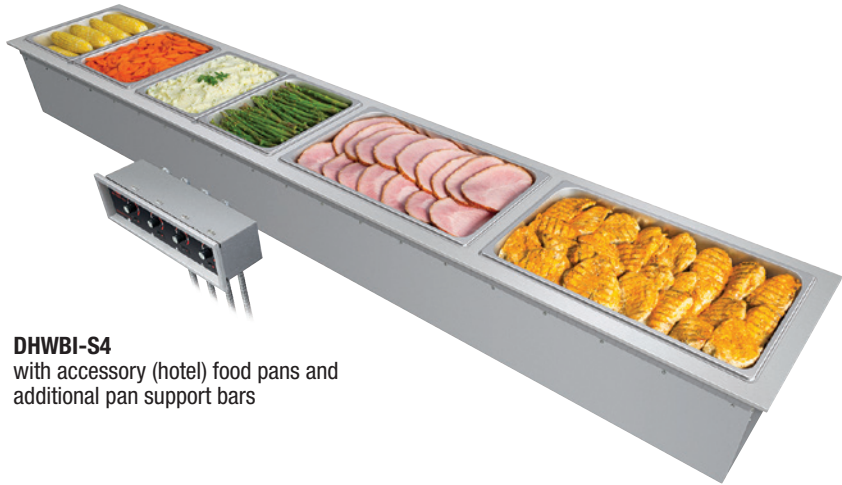
DHWBI-S2	43 ¹⁵ / ₁₆ "	44 ³ / ₁₆ "	14 ¹ / ₃₂ "	14 ⁹ / ₃₂ "
DHWBI-S3	65 ¹⁵ / ₁₆ "	66 ³ / ₁₆ "	14 ¹ / ₃₂ "	14 ⁹ / ₃₂ "
DHWBI-S4	87 ¹⁵ / ₁₆ "	88 ³ / ₁₆ "	14 ¹ / ₃₂ "	14 ⁹ / ₃₂ "

▼ Add 1/16" to Maximum Width when using EZ locking mount.

Drop-In Modular/ Ganged Dry Slim Heated Wells

The Hatco Modular/Ganged Dry Slim Heated Wells are full-size units that are grouped together in a modular fashion but placed lengthwise. This provides customers with a complete heated food offering within easy reach, regardless of the sneeze guards. Unlike traditional steam tables, this unit provides dry convected heat and is specifically designed to obtain the most accurate and consistent holding temperatures. Also offers increased design flexibility and reduced installation costs due to the lack of plumbing restrictions.

- Full-size, insulated dry wells available in 2- to 4-ganged units
- Features compact individual thermostatic controls for each well and a separate On/Off switch to retain settings
- Uniform convected air flow consistently surrounds the food pan for efficient heat transfer
- Easy-to-service design for quick replacement or service of elements
- 3/4" NTP brass drain provides easy cleanup should any food spills occur, and provides additional protection to the motor and fan from any liquids that might accumulate in the well
- 6" conduit is standard for convenient placement of controls



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

DROP-IN MODULAR/GANGED DRY SLIM HEATED WELLS

Model	Dimensions (W x D x H)	Single Control Voltage	Split Control Voltage	Watts	Ship Weight†
DHWBI-S2	45½" x 15 ⁵ / ₈ " x 12 ¹ / ₁₆ "	120V, 120/208-240	—	1920	141 lbs.
DHWBI-S3	67½" x 15 ⁵ / ₈ " x 12 ¹ / ₁₆ "	120V, 120/208-240	—	2880	159 lbs.
DHWBI-S4	89½" x 15 ⁵ / ₈ " x 12 ¹ / ₁₆ "	120/208-240	120V, 120/208-240	3840	177 lbs.

† Shipping weights are approximate.

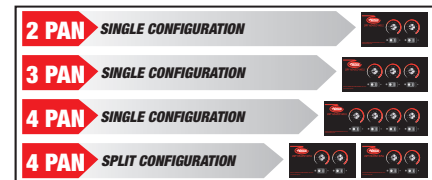
All Drop-In Modular/Ganged Dry Slim Heated Wells Feature:

Models Shipped with: EZ locking hardware for installation, electronic temperature control, baffles and stainless steel bezel.

OPTIONS (available at time of purchase only)

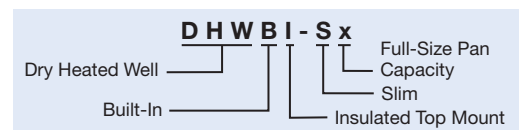
DHWBI-CORD	Attached Cord and Plug for single control and single phase only: DHWBI-S2 (120V is NEMA-5-20P and 120/208-240V is NEMA L14-20P) DHWBI-S3 (120V is NEMA-5-30P and 120/208-240V is NEMA L14-20P) DHWBI-S4 (120/208-240V is NEMA L14-20P)
OS-BEZEL	19" D Bezel for Modular unit to match Hatco CWB Slim models in a countertop display

Modular/Ganged Dry Heated Wells Controls*



*4-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order (for Canada, split control boxes not available).

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 4
ADDITIONAL ACCESSORIES – SEE PAGE 34-35





Round Heated Wells

The multipurpose dry Heated Well from Hatco offers the flexibility of foodwarmers, soup kettles, Bain-Marie heaters, steamers and pasta cookers all in one! With a range of temperature settings, this unit can boil pasta and soup noodles, steam dim sum and warm and hold soups, curry, gravies and toppings at safe serving temperatures.

- Three temperature setpoints from 122°F to 212°F for warming, steaming and boiling
- Low power mode allows energy efficiency
- Single built-in model available (one 11-quart round pan)
- Freestanding units available as a single (one 11-quart round pan) or dual model (two 11-quart round pans) with individually-controlled pans



RHW-1B includes one RHW pan, lid and remote control (ladle not included)



RHW-1 includes one RHW pan and lid



RHW-2 includes two RHW pans and lids (lids not shown)

FREESTANDING ROUND HEATED WELLS

Model	Dimensions W x D x H	kW	Voltage Single Phase	Plug	Ship Weight
RHW-1	14 ¹ / ₁₆ " x 13" x 14"	1.3	120	NEMA 5-15P	21 lbs.
RHW-2	24 ⁷ / ₁₆ " x 13" x 14"	2.0-2.7	208-240	NEMA 6-15P	36 lbs.

All Freestanding Round Models Feature:

Liquid Capacity: **RHW-1:** 11-quart round pan (actual pan capacity: 6³/₄ quarts for boiling application or 8¹/₂ quarts for warming application).

RHW-2: 2 x 11-quart round pans (actual pan capacity: 2 x 6³/₄ quarts for boiling application or 2 x 8¹/₂ quarts for warming application).

RHW-1 Shipped with: One food holding pan and one pan lid.

RHW-2 Shipped with: Two food holding pans and two pan lids.

Cord Location: 72" cord and plug, back of unit.

BUILT-IN ROUND HEATED WELL

Model	Dimensions W x D x H	kW	Voltage Single Phase	Plug	Ship Weight
RHW-1B	14 ¹ / ₁₆ " x 13" x 13 ¹ / ₁₆ "	1.3	120	NEMA 5-15P	21 lbs.

All Built-In Round Models Feature:

Liquid Capacity: 11-quart round pan (actual pan capacity: 6³/₄ quarts for boiling application or 8¹/₂ quarts for warming application).

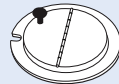
RHW-1B Shipped with: One food holding pan, one pan lid and remote control.

Cord Location: 56" cable from well to control box with a 6' cord and plug located at the back of the control box.

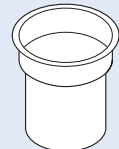
Recommended Well Cut-Out Size: 11¹/₁₆" diameter.

ACCESSORIES (available for purchase at any time)

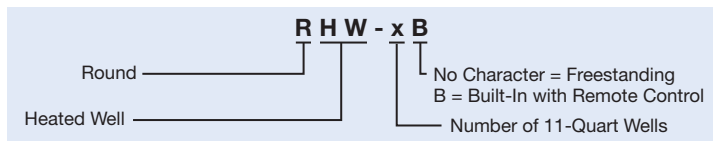
RHW-11QT-LID-HG	RHW Hinged Lid for 11-Quart Round Pan
RHW-11QT-POT	RHW 11-Quart Round Pan



RHW-11QT-LID-HG
Hinged lid for 11-quart round pan



RHW-11QT-POT
11-quart round pan



Soup Stations

Hatco's Soup Station is designed to provide an attractive appearance while holding pre-heated soups at safe-serving temperatures – whether it's front of the house, self-serve kiosks or catering.

Heat is evenly distributed throughout the unit to hold foods at optimum temperatures, and the insulated stainless steel design provides easy maintenance and durable performance.

- Unit available to accommodate two 7-quart or two 11-quart round pans
- Stainless steel construction with insulation that provides easy maintenance and durable performance

- Infinite switch with indicator light on both ends of unit controls nearest well
- Convenient recessed handles
- Comes with 6' cord and plug attached



SW2-11QT



SW2-7QT in optional Designer color

SOUP STATIONS

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Plug	Ship Weight
SW2-7QT	25½" x 15¾" x 10¾"	120	750	NEMA 5-15P	34 lbs.
SW2-11QT	25½" x 15¾" x 10¾"	120	750	NEMA 5-15P	53 lbs.

All Soup Station Models Feature:

Models Shipped with: Two heating elements, indicator light, infinite switch and controls located at each end of unit.

Cord Location: Back of unit.

OPTIONS (available at time of purchase only)

Designer Color – Non-standard colors are non-returnable –

SS Base unit in Stainless Steel (standard)

BLACK Base unit in Designer Black

Upper Shelf with LED Lights – (includes a Reversible Back that fits Magnetic Graphics [not included] or reverse for a Sign Holder to insert your custom signage) – Non-standard colors are non-returnable –

SW2-US-LED Stainless Steel (standard) – add 7/8" to depth, 16¼" to height

SW2-US-LED-BK Designer Black – add 7/8" to depth, 16¼" to height



SW2-US-LED Upper shelf with LED lights and reversible back for magnetic graphics or reverse for a sign holder to insert your custom signage

ACCESSORIES (available for purchase at any time)

Reversible Back – (fits Magnetic Graphics [not included] or reverse the back for a Sign Holder to insert your custom signage) – Non-standard colors are non-returnable –

SW2-BACK Reversible Back (with posts) in Stainless Steel, graphic not included (add 13⅛" to height and 7/8" to depth)

SW2-BACK-BK Reversible Back (with posts) in Designer Black, graphic not included (add 13⅛" to height and 7/8" to depth)

SW2-4.5RAIL
Cup rail accessory



Cup Rail –

SW2-4.5RAIL Cup Rail in Stainless Steel (add 4½" to depth)

SW2-4.5RAIL-BK Cup Rail in Designer Black (add 4½" to depth)

Magnetic Graphics (for Base and Reversible Back) –

SW2-BASEGRPHCS Magnetic Base Graphics (covers 3 sides – front and both sides of Soup Station)

SW2-BACKSGRPHC Magnetic Back Graphic (Backsplash Graphic Area: 23¼"W x 11⅞"D)

SW2-BACK Reversible back (with posts) in Stainless Steel, fits magnetic graphics (not included) or reverse the back for sign holder to insert your custom signage



Reversible back with backsplash shown



Reversible back with signholder shown

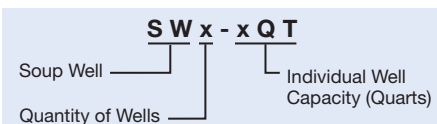


SW2-BASEGRPHCS
Three magnetic base graphic accessories (covers 3 sides of base)

SW2-BACKSGRPHC
Magnetic reversible back accessory



PAN AND LID ACCESSORIES – PAGE 34





Countertop Heated Wells

Providing versatility and reliability, Hatco Countertop Heated Wells hold food hot and fresh in either a wet or dry operation with an adjustable temperature control. The -FUL units can hold a full-size pan or three third-size pans, while the -43 units can hold a full-size pan with a third-size pan or four third-size pans. The HW series are hold only, while the CHW series are capable of rethermalizing a variety of foods as well as holding (cook and hold).

- Controls feature a separate lighted On/Off rocker switch and adjustable temperature dial
- May be used dry but best performance when used with water. Dry indicator lamp informs user to add water
- Thicker .8 mm stainless steel pan with a stainless steel housing (aluminized steel bottom)
- Pan edge offset helps keep condensation from dripping onto countertop surface



HW-FUL with accessory food pans and pan support bar



CHW-43 with accessory food pans and pan support bars (single unit holding 4 third-size pans)

HOLD ONLY COUNTERTOPS – FULL-SIZE AND 4/3-SIZE

Model	Dimensions W x D x H	Voltage	Watts	Plug	Ship Weight
Standard Watt					
HW-FUL	14½" x 24" x 9¾"	120	1200	NEMA 5-15P	29 lbs.
HW-43	14½" x 31" x 9¾"	120	1200	NEMA 5-15P	33 lbs.

COOK & HOLD COUNTERTOPS – FULL-SIZE AND 4/3-SIZE

Model	Dimensions W x D x H	Voltage	Watts	Plug	Ship Weight
High Watt					
CHW-FUL	14½" x 24" x 10¾"	120	1440	NEMA 5-15P	29 lbs.
CHW-43	14½" x 31" x 10¾"	120	1800	NEMA 5-15P NEMA 5-20P (Canada only)	35 lbs.

All Countertop Heated Well Models Feature:

Voltage: Single phase.

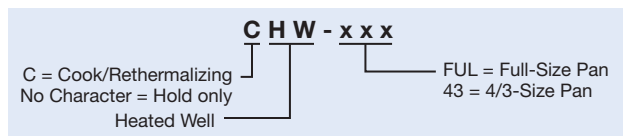
Cord Location: Bottom left corner on back of unit.

Models Shipped with: Stainless steel pan, stainless steel (aluminized stainless steel bottom) housing with a metal sheathed heating element, a power On/Off switch, a temperature control, a dry unit indicator light and a 6' cord with plug attached.

ACCESSORIES (available for purchase at any time)

HW-2-7QT	Adapter to convert warmer to hold two 7-Quart Inserts (models HW-FUL, CHW-FUL only)
HW-3-4QT	Adapter to convert warmer to hold three 4-Quart Inserts (models HW-FUL, CHW-FUL only)
HW-2-11QT	Adapter to convert warmer to hold two 11-Quart Inserts (models HW-43, CHW-43 only)
HW12BAR	12" Pan Support for Countertop Wells
HW20BAR	20" Pan Support for Countertop Wells

ADDITIONAL PAN AND LID ACCESSORIES – PAGE 34-35



Drop-In Hot/Cold Wells

Whether it is breakfast in the morning or a salad bar at lunch, this well incorporates the legendary Hatco quality of both the hot and cold units into one.

- Accommodates full-size pans
- Similar to our Hatco CWB Refrigerated Well including auto-defrost, easy serviceability, optimal insulation and efficient condenser
- Utilizes the same time-tested FR2 Hydro-Heater (Bain-Marie) with "free flow" technology for an efficient and safe operation with a longer life
- Simple controls for ease of use
- Adjustable set points to keep your particular food items at optimum temperatures
- Remote control box that can be mounted to a front counter for easy access (any vertical surface within approximately five feet)

HCWBI-2DA shown in **hot** mode with heated pan support bars (included), designed for easier handling of food pans



HCWBI-2DA shown in **cold** mode with cold pan support bars (included) and accessory food pans



DROP-IN HOT/COLD MODELS

Model	Dimensions W x D x H	HP	Voltage		Watts Hot Mode	Ship Weight
			Single Phase	Three Phase		
HCWBI-2DA	32" x 27" x 26½"	¼	120/208	120/208,120/240	3000	242 lbs.
HCWBI-3DA	45" x 27" x 26½"	¼	120/208	120/208,120/240	3000	268 lbs.
HCWBI-4DA	58" x 27" x 26½"	⅓	120/208,120/240	120/208,120/240	4000	309 lbs.
HCWBI-5DA	71" x 27" x 26½"	½	120/208	120/208,120/240	6000	351 lbs.
HCWBI-6DA	84" x 27" x 26½"	½	120/208	120/208,120/240	6000	358 lbs.

All models utilize R-404A Refrigerant.

All Drop-In Hot/Cold Well Models Feature:

Models Shipped with: Electronic temperature control, pan support bars for full-size pans (one set each: hot and cold mode), Bain-Marie, low-water cut-off (LWCO), condensing unit, auto-defrost, sight glass, service valves and dryer.

OPTIONS (available at time of purchase only)

EWC Additional Four Year Parts Only Warranty on the Compressor

ACCESSORIES (available for purchase at any time)

FR2-FLUSH Flush Hose, Cleaning Brush, Stopper and Adapter
CWB12BAR 12" Pan Support for Drop-In Refrigerated Wells
CWB20BAR 20" Pan Support for Drop-In Refrigerated Wells

ADDITIONAL ACCESSORIES – PAGE 34-35

DROP-IN HOT/COLD WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HCWBI-2DA	30⅞"	31"	25⅜"	26"
HCWBI-3DA	43⅞"	44"	25⅜"	26"
HCWBI-4DA	56⅞"	57"	25⅜"	26"
HCWBI-5DA	69⅞"	70"	25⅜"	26"
HCWBI-6DA	82⅞"	83"	25⅜"	26"



FR2-FLUSH

HCWBI-xDA

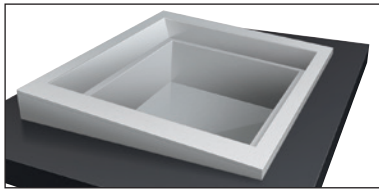
Hot/Cold Well Built-In ————
 Full-Size Pan Capacity ————
 Auto-Fill Equipped ————
 Individual Drain Equipped ————



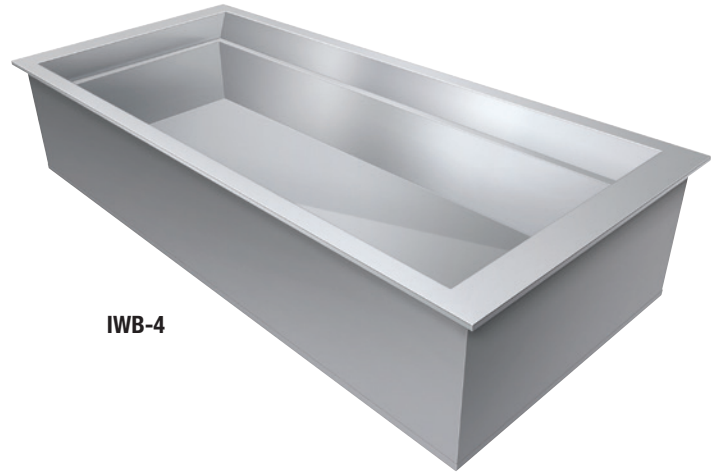
Drop-In Ice Wells

Hatco Drop-In Ice Wells provide all the quality features of our Refrigerated Drop-Ins, but without any refrigeration or electrical components. These ice-cooled, insulated units can hold pre-chilled food products at preferred serving temperatures. Ideal for salad bars, cold buffets and chilled beverage bars. Pan dividers give you greater flexibility in your variety of featured food products.

- Full-size, insulated, top mount wells available to hold 1- to 6-pan configurations
- Optimal insulation on sides and bottom to ensure better cold retention and cost savings
- Bezel design allows clear viewing and easy food access
- Larger 1" NPT brass drain with flat screen simplifies cleaning
- False bottom accessory conveniently holds ice above drain for ease of draining
- Matches the Hatco line of Wells for a fully integrated look



IWB-2 with slant option IWB-2SLANT



IWB-4

DROP-IN INSULATED ICE WELLS

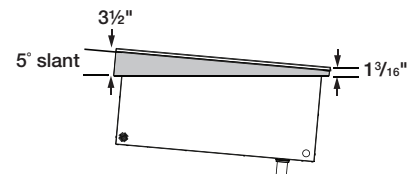
Model	Dimensions W x D x H	Ship Weight
IWB-1	19" x 27" x 12"	48 lbs.
IWB-2	32" x 27" x 12"	60 lbs.
IWB-3	45" x 27" x 12"	82 lbs.
IWB-4	58" x 27" x 12"	94 lbs.
IWB-5	71" x 27" x 12"	110 lbs.
IWB-6	84" x 27" x 12"	110 lbs.

OPTIONS *(available at time of purchase only)*

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

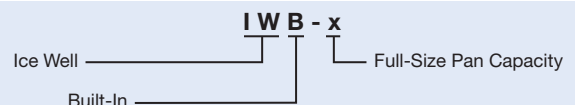
ACCESSORIES – PAGE 12

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



DROP-IN ICE WELL COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
IWB-1	17 ¹ / ₈ "	18"	25 ³ / ₁₆ "	26"
IWB-2	30 ¹ / ₈ "	31"	25 ³ / ₁₆ "	26"
IWB-3	43 ³ / ₈ "	44"	25 ³ / ₁₆ "	26"
IWB-4	56 ¹ / ₈ "	57"	25 ³ / ₁₆ "	26"
IWB-5	69 ¹ / ₈ "	70"	25 ³ / ₁₆ "	26"
IWB-6	82 ¹ / ₈ "	83"	25 ³ / ₁₆ "	26"



Drop-In Slim Ice Wells

Hatco Drop-In Slim Ice Wells provide all the quality features of our Refrigerated Drop-Ins, but without any refrigeration or electrical components. Now available in a slim configuration providing customers with a complete well within easy reach, regardless of the sneeze guards.

Ideal for salad bars, cold buffets and chilled beverage bars. Pan dividers give you greater flexibility in your variety of featured food products.

- Holds 1- to 4-full-size pan configurations, but placed lengthwise
- Optimal insulation on sides and bottom to ensure better cold retention and cost savings
- Bezel design allows clear viewing and easy food access
- Larger 1" NPT brass drain with flat screen simplifies cleaning
- False bottom accessory conveniently holds ice above drain for ease of draining



IWB-S4
with optional
slant kit



IWB-S2

DROP-IN INSULATED SLIM ICE WELLS

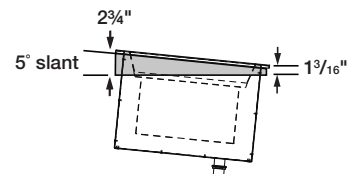
Model	Dimensions	Ship Weight
	W x D x H	
IWB-S1	27 ¹ / ₁₆ " x 19" x 12"	48 lbs.
IWB-S2	48 ¹ / ₈ " x 19" x 12"	65 lbs.
IWB-S3	69 ³ / ₁₆ " x 19" x 12"	85 lbs.
IWB-S4	90 ¹ / ₄ " x 19" x 12"	107 lbs.

OPTIONS *(available at time of purchase only)*

IWB-S1SLANT	Slant Option for IWB-S1
IWB-S2SLANT	Slant Option for IWB-S2
IWB-S3SLANT	Slant Option for IWB-S3
IWB-S4SLANT	Slant Option for IWB-S4

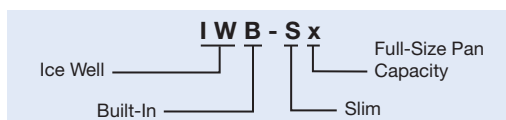
ACCESSORIES – PAGE 12

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



DROP-IN SLIM ICE WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
IWB-S1	25 ¹ / ₄ "	26 ¹ / ₁₆ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "
IWB-S2	46 ¹ / ₄ "	47 ¹ / ₈ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "
IWB-S3	67 ⁷ / ₁₆ "	68 ³ / ₁₆ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "
IWB-S4	88 ³ / ₈ "	89 ¹ / ₄ "	17 ¹ / ₁₆ "	17 ¹⁵ / ₁₆ "





Drop-In Ice Well Accessories (available for purchase at any time)



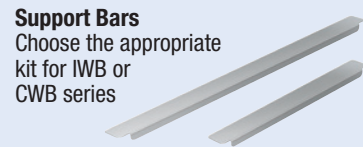
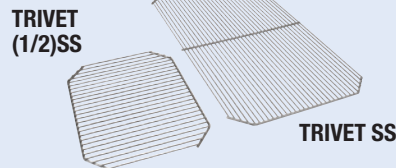
IWB-6
with accessory food pan
(bowls not available)

PANS – TRIVETS (available for purchase at any time)

ST PAN 1/3	Third-Size Stainless Steel Pan – 12 ³ / ₄ "W x 6 ⁷ / ₈ "D x 2 ¹ / ₂ "H
ST PAN 1/2	Half-Size Stainless Steel Pan – 12 ³ / ₄ "W x 10 ³ / ₈ "D x 2 ¹ / ₂ "H
ST PAN 2	Full-Size Stainless Steel Pan – 12 ³ / ₄ "W x 20 ³ / ₄ "D x 2 ¹ / ₂ "H
ST PAN 4	Full-Size Stainless Steel Pan – 12 ³ / ₄ "W x 20 ³ / ₄ "D x 4"H
HDW 6" PAN	Full-Size Stainless Steel Pan – 12 ³ / ₄ "W x 20 ³ / ₄ "D x 6"H

Wire Trivets Stainless –

TRIVET (1/2)SS	Half-Size – 10 ³ / ₈ "W x 7 ⁵ / ₈ "D
TRIVET SS	Full-Size – 10 ³ / ₈ "W x 18"D



SUPPORT BARS – FALSE BOTTOMS (available for purchase at any time)

Bars –	
CWB12BAR	12" Pan Support Bar for Drop-In Ice or Refrigerated Wells
CWB20BAR	20" Pan Support Bar for Drop-In Ice or Refrigerated Wells

False Bottoms for Ice Wells (allows for 3¹/₂" of ice and sits on ledge of well) –

1FB3.5	For IWB-1 models (includes one 1-pan Insert)
2FB3.5	For IWB-2 models (includes one 2-pan Insert)
3FB3.5	For IWB-3 models (includes one 1-pan Insert and one 2-pan Insert)
4FB3.5	For IWB-4 models (includes two 2-pan Insert)
5FB3.5	For IWB-5 models (includes one 1-pan Insert and two 2-pan Inserts)
6FB3.5	For IWB-6 models (includes three 2-pan Inserts)

False Bottoms for Slim Ice Wells (allows for 3¹/₂" of ice and sits on ledge of well) –

1FBS3.5	For IWB-S1 models (includes one 1-pan Insert)
2FBS3.5	For IWB-S2 models (includes one 2-pan Insert)
3FBS3.5	For IWB-S3 models (includes one 1-pan Insert and one 2-pan Insert)
4FBS3.5	For IWB-S4 models (includes two 2-pan Inserts)

False Bottoms for Ice Wells (allows for 8" of ice and sits on bottom of well) –

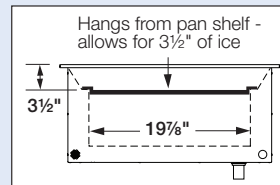
1FB8	For IWB-1 models (includes one 1-pan Insert)
2FB8	For IWB-2 models (includes one 2-pan Insert)
3FB8	For IWB-3 models (includes one 1-pan Insert and one 2-pan Insert)
4FB8	For IWB-4 models (includes two 2-pan Insert)
5FB8	For IWB-5 models (includes one 1-pan Insert and two 2-pan Inserts)
6FB8	For IWB-6 models (includes three 2-pan Inserts)

False Bottoms for Slim Ice Wells (allows for 8" of ice and sits on bottom of well) –

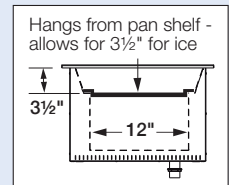
1FBS8	For IWB-S1 models (includes one 1-pan Insert)
2FBS8	For IWB-S2 models (includes one 2-pan Insert)
3FBS8	For IWB-S3 models (includes one 1-pan Insert and one 2-pan Insert)
4FBS8	For IWB-S4 models (includes two 2-pan Inserts)

False Bottom Accessories

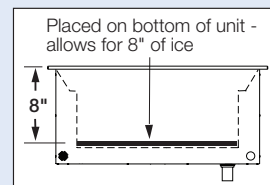
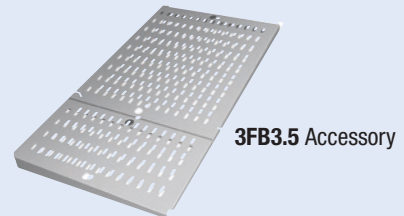
1-part, 2-part or 3 part(s) depending on pan size



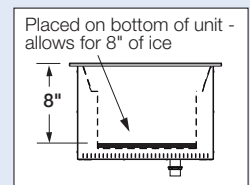
(1, 2, 3, 4, 5 or 6FB3.5) for the IWB Series



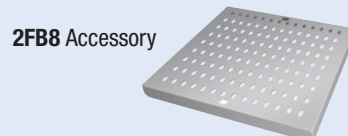
(1, 2, 3 or 4FBS3.5) for the IWB-S Series



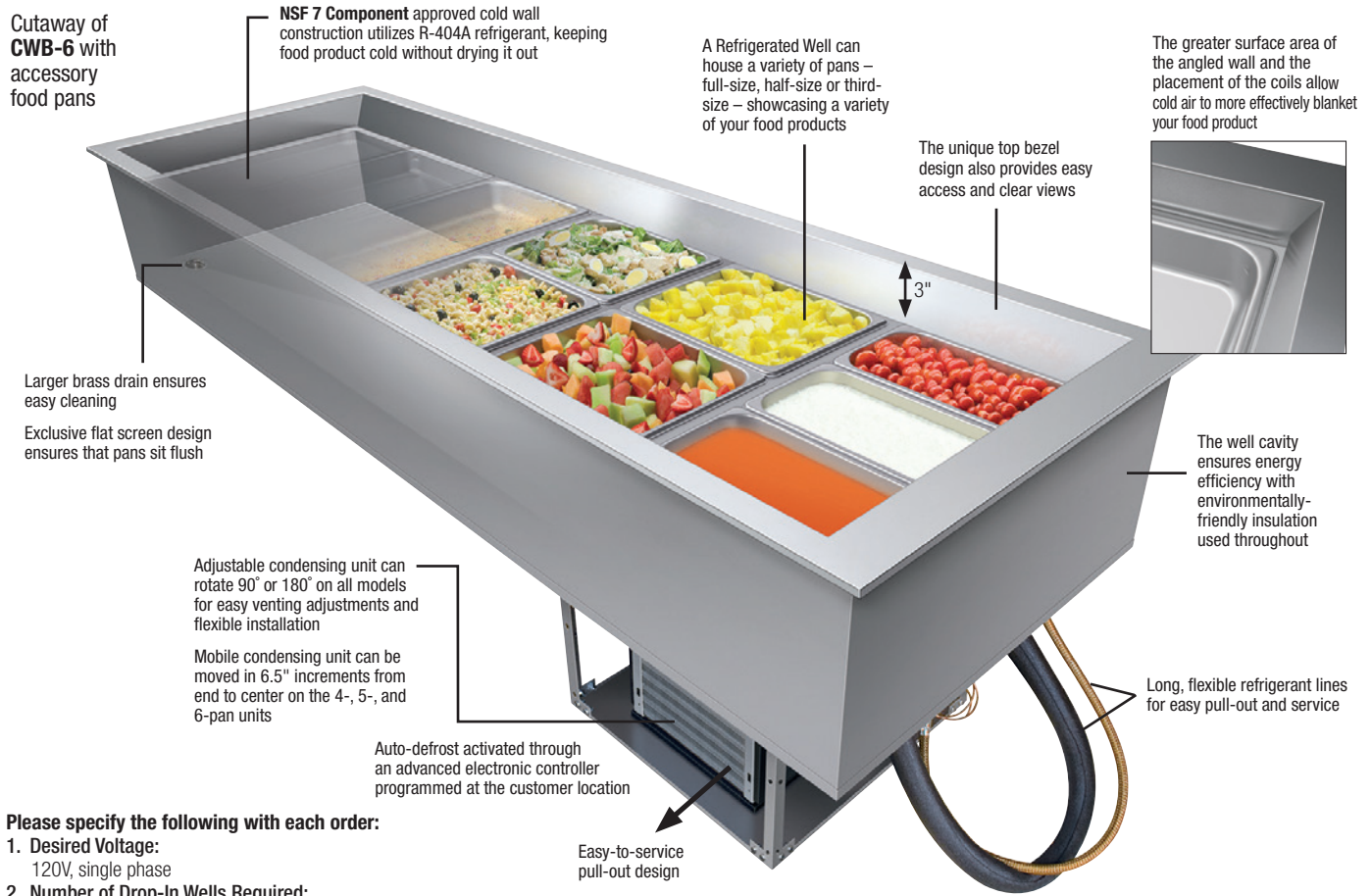
(1, 2, 3, 4, 5 or 6FB8) for the IWB Series



(1, 2, 3 or 4FBS8) for the IWB-S Series



Refrigerated Drop-In Wells Ordering Instructions



Please specify the following with each order:

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

Options

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

Accessories

1. **Pan Support Bars:** 12" or 20"
 - A. Third-size
12¾"W x 6⅞"D x 2½"H
 - B. Half-size
12¾"W x 10⅞"D x 2½"H
 - C. Full-size at 2½" deep
12¾"W x 20¾"D x 2½"H
 - D. Full-size at 4" deep
12¾"W x 20¾"D x 4"H
 - E. Full-size at 6" deep
12¾"W x 20¾"D x 6"H
2. **Perforated False Bottom**

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

REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
CWB-1	17⅞"	18"	25⅜"	26"
CWB-2	30⅞"	31"	25⅜"	26"
CWB-3	43⅞"	44"	25⅜"	26"
CWB-4	56⅞"	57"	25⅜"	26"
CWB-5	69⅞"	70"	25⅜"	26"
CWB-6	82⅞"	83"	25⅜"	26"
Slim Series				
CWB-S1	25¼"	26⅞"	17⅞"	17⅝"
CWB-S2	46¼"	47⅞"	17⅞"	17⅝"
CWB-S3	67⅞"	68⅞"	17⅞"	17⅝"
CWB-S4	88⅞"	89¼"	17⅞"	17⅝"

ACCESSORIES – PAGE 18





Refrigerated Drop-In Wells

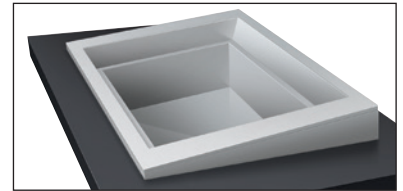
Hatco's Refrigerated Drop-In Well is a full-size unit that blankets your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – a winner for your foodservice operation.

- Full-size, insulated wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction utilizes R-404A refrigerant, keeping 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
- Adjustable condensing unit can be rotated 90° or 180° on all models for easy venting and flexibility at installation
- Mobile condensing unit may be moved in 6.5" increments between the center line and the factory-installed compressor location in the 4-, 5- and 6-pan units
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout
- Easy serviceability with a sight glass, service valves, dryer and a receiver. Long, flexible refrigerant line (ability to pull out condensing unit) for service
- 1" NPT brass drain simplifies cleaning



CWB-6 with accessory food pans and pan support bars

CWB-2 with slant option CWB-2SLANT



DROP-IN FULL-SIZE INSULATED RECTANGULAR MODELS

Model	Dimensions W x D x H	Voltage	HP and Watts @ 60 Hz			Ship Weight
			HP	Watts	Plug	
CWB-1	19" x 27" x 25½"	120	¼	804	NEMA 5-15P	133 lbs.
CWB-2	32" x 27" x 25½"	120	¼	804	NEMA 5-15P	175 lbs.
CWB-3	45" x 27" x 25½"	120	¼	804	NEMA 5-15P	194 lbs.
CWB-4	58" x 27" x 25½"	120	⅓	1044	NEMA 5-15P	270 lbs.
CWB-5	71" x 27" x 25½"	120	½	1380	NEMA 5-15P	270 lbs.
CWB-6	84" x 27" x 25½"	120	½	1380	NEMA 5-15P	313 lbs.

All Refrigerated Drop-In Well Models Feature:

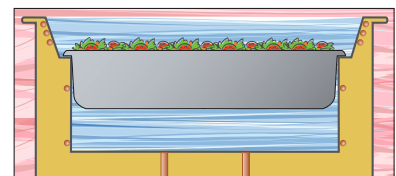
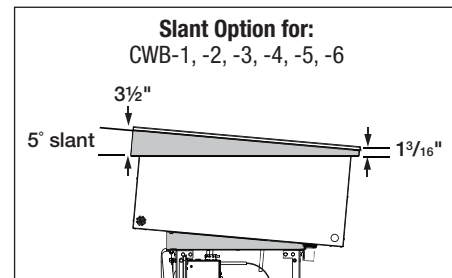
Voltage: Single phase.

Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit (can be rotated), auto-defrost, sight glass, service valves and dryer.

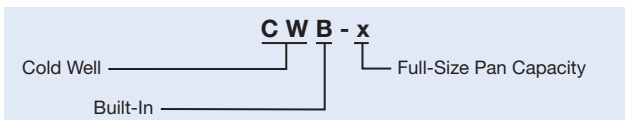
OPTIONS (available at time of purchase only)

EWC	Additional Four Year Parts Only Warranty on the Compressor
CWB-1SLANT	Slant Option for CWB-1
CWB-2SLANT	Slant Option for CWB-2
CWB-3SLANT	Slant Option for CWB-3
CWB-4SLANT	Slant Option for CWB-4
CWB-5SLANT	Slant Option for CWB-5
CWB-6SLANT	Slant Option for CWB-6

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 13
ACCESSORIES – PAGE 18



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.



Refrigerated Slim Drop-In Wells

Hatco's Refrigerated Slim Drop-In Well is a full-size unit that blankets 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, regardless of the sneeze guards.

- Insulated wells available in 1 to 4 full-size pan configurations
- NSF 7 Component approved cold wall construction utilizes R-404A refrigerant, keeping food product cold without drying it out
- Adjustable condensing unit can rotate 180° on all models for easy venting adjustments and flexibility at installation
- Mobile condensing unit can be moved in 4.9" increments from left end to center on the 2-, 3- and 4-pan units (CWB-S1 is rotatable only)
- Easy serviceability with a sight glass, service valves, dryer/filter and a receiver. Long, flexible refrigerant line (ability to pull out condensing unit) for service
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Optimal insulation on sides and bottom ensure better cold retention
- 1" NPT brass drain simplifies cleaning

CWB-S2
with accessory (hotel) food pans and additional pan support bars



CWB-S4
with optional slant kit, accessory (hotel) food pans and additional pan support bars

REFRIGERATED SLIM DROP-IN WELLS

Model	Dimensions W x D x H	HP and Watts @ 60 Hz			Ship Weight
		HP	Watts	Plug	
CWB-S1	27 ¹ / ₁₆ " x 19" x 32 ⁵ / ₈ "	1/4	804	NEMA 5-15P	146 lbs.
CWB-S2	48 ¹ / ₈ " x 19" x 25 ¹ / ₁₆ "	1/4	804	NEMA 5-15P	207 lbs.
CWB-S3	69 ³ / ₁₆ " x 19" x 25 ¹ / ₁₆ "	1/3	1044	NEMA 5-15P	235 lbs.
CWB-S4	90 ¹ / ₄ " x 19" x 25 ¹ / ₁₆ "	1/2	1380	NEMA 5-15P	290 lbs.

All Refrigerated Slim Drop-In Well Models Feature:

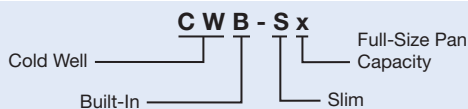
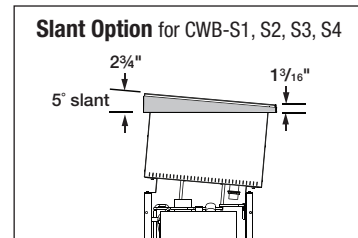
Voltage: 120V, single phase.

Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit (can be rotated 180°), auto-defrost, sight glass, service valves and dryer.

OPTIONS (available at time of purchase only)

EWC	Additional Four Year Parts Only Warranty on the Compressor
CWB-S1SLANT	Slant Option for CWB-S1
CWB-S2SLANT	Slant Option for CWB-S2
CWB-S3SLANT	Slant Option for CWB-S3
CWB-S4SLANT	Slant Option for CWB-S4

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 13
ACCESSORIES – PAGE 18





Remote Refrigerated Drop-In Wells Ordering Instructions

Cutaway of CWBX-6 with accessory food pans

Cold Well with: Temperature Probe

NSF 7 Component approved cold wall construction utilizes R-404A refrigerant, keeping food product cold without drying it out

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

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

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

Larger brass drain ensures easy cleaning

Exclusive flat screen design ensures that pans sit flush

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



CWBR: with a Condensing Unit
CWBX: without a Condensing Unit

Option

1. Additional four year parts only warranty on the Compressor available at the time of unit purchase (CWBR only)
2. Slant Option for CWBR- and CWBX-1, -2, -3, -4, -5, and -6

Accessories

1. Pan Support Bars: 12" or 20"
2. Stainless Steel Pans:
 - A. Third-size at 2 1/2" deep
12 3/4"W x 6 7/8"D x 2 1/2"H
 - B. Half-size at 2 1/2" deep
12 3/4"W x 10 3/8"D x 2 1/2"H
 - C. Full-size at 2 1/2" deep
12 3/4"W x 20 3/4"D x 2 1/2"H
 - D. Full-size at 4" deep
12 3/4"W x 20 3/4"D x 4"H
 - E. Full-size at 6" deep
12 3/4"W x 20 3/4"D x 6"H
3. Perforated False Bottom
4. Trivets:
 - A. Half-size
10 3/8"W x 7 5/8"D
 - B. Full-size
10 3/8"W x 18"D

Please specify the following with each order:

1. Number of Drop-In Wells Required:
1-, 2-, 3-, 4-, 5- or 6-pan as rectangular, full-size (12" x 20")
2. Remote Refrigeration
NOTE: Shipped loose: Cold Well with Temperature Probe, Control Panel (Probe Wires are 16') and a TXV Valve
 - A. CWBR with a Condensing Unit – may be field mounted up to 50' of tubing from the unit (shipped loose)
 - B. CWBX without a Condensing Unit (Solenoid Valve attached to Cold Well)
3. Agency – UL, C-UL, NSF 7 Component (CWBR units UL, C-UL only)

ACCESSORIES – PAGE 18

REMOTE REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
CWBR-1, CWBX-1	17 1/8"	18"	25 3/16"	26"
CWBR-2, CWBX-2	30 1/8"	31"	25 3/16"	26"
CWBR-3, CWBX-3	43 3/8"	44"	25 3/16"	26"
CWBR-4, CWBX-4	56 1/8"	57"	25 3/16"	26"
CWBR-5, CWBX-5	69 1/8"	70"	25 3/16"	26"
CWBR-6, CWBX-6	82 1/8"	83"	25 3/16"	26"



Remote Refrigerated Drop-In Wells

Hatco's Remote Refrigerated Drop-In Wells keep pre-chilled food products at safe-serving temperatures but in a remote configuration that offers unlimited flexibility for your own particular dining design needs.

- Full-size, insulated wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction utilizes R-404A refrigerant, keeping food cold without drying it out
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout
- CWBR models include a condensing unit (shipped loose, can be field mounted up to 50 feet of tubing from unit) and control panel (shipped loose - probe wires are 16 feet) for installing in more convenient or desirable locations
- CWBX model include a control panel (shipped loose - probe wires are 16 feet) but without a condensing unit for the increased flexibility of multiple cold well configurations
- Easy serviceability with a sight glass, service valves, dryer and a receiver (CWBR models only)
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- 1" NPT brass drain simplifies cleaning



Control panel and a condensing unit (shipped loose)



CWBR-6 with accessory food pans and pan support bars



CWBX-6 with accessory food pans and pan support bars

Control panel (shipped loose)



REMOTE REFRIGERATED DROP-IN FULL-SIZE MODELS – WITH CONDENSING UNIT AND REMOTE CONTROL PANEL

Model	Dimensions			HP	Hz	Ship Weight
	W x D x H					
CWBR-1	19" x 27" x 12"	1/4	60	131 lbs.		
CWBR-2	32" x 27" x 12"	1/4	60	160 lbs.		
CWBR-3	45" x 27" x 12"	1/4	60	213 lbs.		
CWBR-4	58" x 27" x 12"	1/3	60	235 lbs.		
CWBR-5	71" x 27" x 12"	1/2	60	271 lbs.		
CWBR-6	84" x 27" x 12"	1/2	60	313 lbs.		

All models utilize R-404A Refrigerant.

All Remote Refrigerated Drop-In Well Models with Condensing Unit and Remote Control Panel Feature:

Voltage: CWBR-1, -2, -3: 120V, 804 watts, single phase.

CWBR-4: 120V, 1044 watts, single phase.

CWBR-5, -6: 120V, 1380 watts, single phase.

Models Shipped with: Electronic temperature control, condensing unit and TXV valve (all shipped loose).

OPTIONS (available at time of purchase only)

EWC Additional Four Year Parts Only Warranty on the Compressor (CWBR only)

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

REMOTE REFRIGERATED DROP-IN FULL-SIZE MODELS – WITH REMOTE CONTROL PANEL

Model	Dimensions W x D x H	BTU/ Hour	Hz	Ship Weight
CWBX-2	32" x 27" x 17 1/16"	630	60	123 lbs.
CWBX-3	45" x 27" x 17 1/16"	930	60	150 lbs.
CWBX-4	58" x 27" x 17 1/16"	1230	60	176 lbs.
CWBX-5	71" x 27" x 17 1/16"	1530	60	211 lbs.
CWBX-6	84" x 27" x 17 1/16"	1830	60	250 lbs.

All Remote Refrigerated Drop-In Well Models with Remote Control Panel Feature:

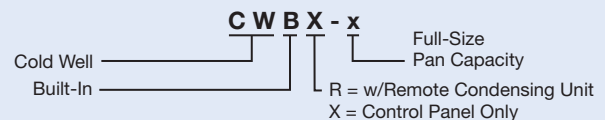
Voltage: 120V, single phase.

Models Shipped with: Electronic temperature control, TXV valve (shipped loose) and a solenoid valve attached to well.

OPTIONS (available at time of purchase only)

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

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 16 ACCESSORIES – PAGE 18





Refrigerated Drop-In Well Accessories *(available for purchase at any time)*



CWB-2 with optional CWB-2SLANT, and accessory food pans and pan support bars

PANS – TRIVETS *(available for purchase at any time)*

ST PAN 1/3	Third-Size Stainless Steel Pan – 12 ³ / ₄ "W x 6 ⁷ / ₈ "D x 2 ¹ / ₂ "H
ST PAN 1/2	Half-Size Stainless Steel Pan – 12 ³ / ₄ "W x 10 ³ / ₈ "D x 2 ¹ / ₂ "H
ST PAN 2	Full-Size Stainless Steel Pan – 12 ³ / ₄ "W x 20 ³ / ₄ "D x 2 ¹ / ₂ "H
ST PAN 4	Full-Size Stainless Steel Pan – 12 ³ / ₄ "W x 20 ³ / ₄ "D x 4"H
HDW 6" PAN	Full-Size Stainless Steel Pan – 12 ³ / ₄ "W x 20 ³ / ₄ "D x 6"H

Wire Trivets Stainless –

TRIVET (1/2)SS	Half-Size – 10 ¹ / ₆ "W x 7 ⁵ / ₈ "D
TRIVET SS	Full-Size – 10 ¹ / ₈ "W x 18"D

SUPPORT BARS – FALSE BOTTOMS

(available for purchase at any time)

CWB12BAR	12" Pan Support Bar for Drop-In Ice or Refrigerated Wells
CWB20BAR	20" Pan Support Bar for Drop-In Ice or Refrigerated Wells

False Bottom for Drop-In Refrigerated Wells (Perforated False Bottom Accessory, choose your appropriate pan size) –

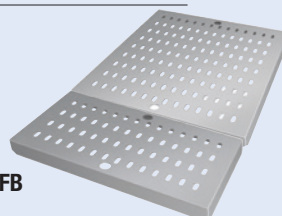
CWB-1FB	For CWB-1 (1-Part Accessory)
CWB-2FB	For CWB-2 (1-Part Accessory)
CWB-3FB	For CWB-3 (2-Part Accessory)
CWB-4FB	For CWB-4 (2-Part Accessory)
CWB-5FB	For CWB-5 (3-Part Accessory)
CWB-6FB	For CWB-6 (3-Part Accessory)

False Bottom for Slim Refrigerated Wells (choose your appropriate pan size) –

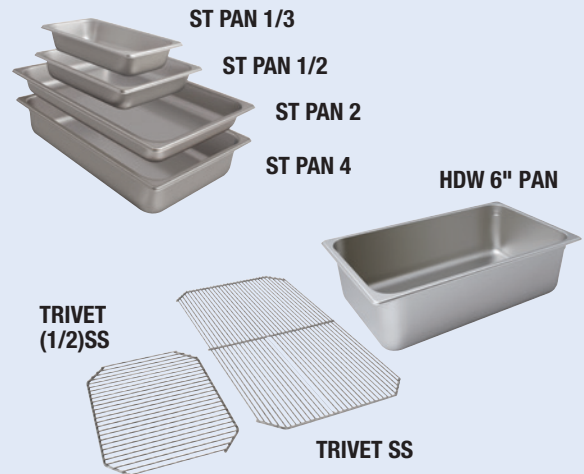
1FBS8	For CWB-S1 (1-Part Accessory)
2FBS8	For CWB-S2 (1-Part Accessory)
3FBS8	For CWB-S3 (2-Part Accessory)
4FBS8	For CWB-S4 (2-Part Accessory)

False Bottom Accessories

1-part, 2- or 3-part(s) depending on pan size

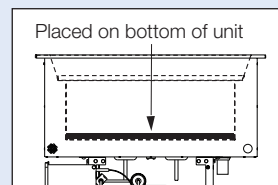
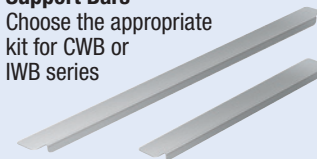


CWB-3FB

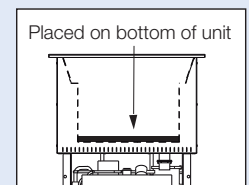


Support Bars

Choose the appropriate kit for CWB or IWB series



(CWB-1, -2, -3, -4, -5 or -6FB) for the CWB series



(1, 2, 3, or 4FBS8) for the CWB-S series

Drop-In Frost Top Ordering Instructions

Cutaway of **FTB-3**
with accessory sheet pans



NSF 7 Component approved, utilizes R-404A refrigerant, keeping food product cold without drying it out

Please specify the following with each order:

- Number of Full-Size Sheet Pans Accommodated:**
1-, 2- or 3-pan as rectangular sheet pans with a Slim or Standard configuration
- Depth of Model:** Standard configuration (28¹⁵/₁₆"D) or Slim configuration (21¹/₁₆"D)
- Drain** – 1" NPT Drain for FTB-2, FTB-3, FTB-S2, FTB-S3 only (drain plumbing to be installed per local codes)
- 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 feet from the unit (cannot be mounted over the Condensing Unit)

Option

- Additional four year parts only warranty on the Compressor available at the time of unit purchase

Accessories

- Pans** –
 - Half-size sheet pan
18"W x 13"D
 - Full-size sheet pan
18"W x 26"D

From below, you can see the condenser unit after being pulled out by the technician, allowing easy access and visibility to all 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 FROST TOP COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
FTB-1	19 ¹ / ₁₆ "	20 ¹ / ₈ "	27 ¹ / ₁₆ "	28"
FTB-2	37 ³ / ₈ "	38"	27 ³ / ₁₆ "	28"
FTB-3	55 ³ / ₈ "	56"	27 ³ / ₁₆ "	28"
FTB-S2	53 ³ / ₁₆ "	54"	19 ⁷ / ₁₆ "	20 ¹ / ₈ "
FTB-S3	79 ¹ / ₁₆ "	79 ³ / ₈ "	19 ⁷ / ₁₆ "	20 ¹ / ₈ "

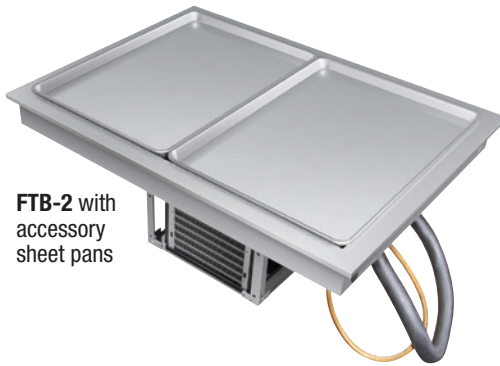




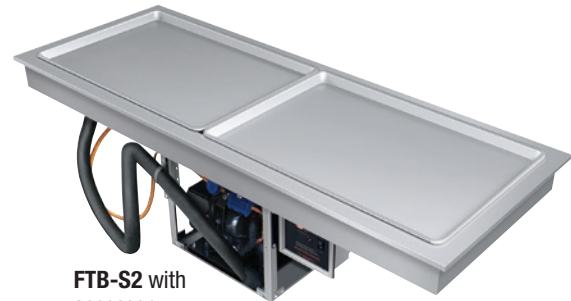
Drop-In Frost Tops

Convenience meets style with the Hatco Drop-In Frost Tops. Perfect for quick turn products on self-serve buffets. Ideal for snacks, hors d'oeuvre, side dishes, desserts... truly a unit for breakfast, lunch and dinner. Sturdy construction and easy clean-up while keeping things cool. Also available in a slim configuration, providing wider access to your food product.

- Accommodates full-size sheet pans
- Units include a 1" NPT brass drain (excluding FTB-1) and refrigeration system
- Electronic adjustable temperature control can be mounted to either side of the condensing unit or remotely up to four feet from unit
- The condensing unit, mounted on the center of the unit, rotates 90° or 180°
- Mobile condensing unit may be moved in 6.5" increments from end to center in the FTB-3, FTB-S2, -S3 units, and in 3" increments from end to center in the FTB-2
- Optimal insulation on sides and bottom to ensure better cold retention, and built with one of the most efficient condensing units on the market
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location



FTB-2 with accessory sheet pans



FTB-S2 with accessory sheet pans

DROP-IN FROST TOPS

Model	Dimensions		HP	Hz	Watts	Plug	Ship Weight
	W	D x H					
FTB-1	21 1/16"	28 15/16" x 17 1/4"	1/4	60	804	NEMA 5-15P	132 lbs.
FTB-2	39"	28 15/16" x 17 1/4"	1/4	60	804	NEMA 5-15P	180 lbs.
FTB-3	57"	28 15/16" x 17 1/4"	1/4	60	804	NEMA 5-15P	213 lbs.
Slim							
FTB-S2	54 15/16"	21 1/16" x 17 1/4"	1/4	60	804	NEMA 5-15P	182 lbs.
FTB-S3	80 13/16"	21 1/16" x 17 1/4"	1/4	60	804	NEMA 5-15P	239 lbs.

All Drop-In Frost Top Models Feature:

Voltage: 120V, single phase.

Models Shipped with: Electronic temperature control, condensing unit, compressor and flexible refrigerant lines to bottom of unit.

OPTIONS (available at time of purchase only)

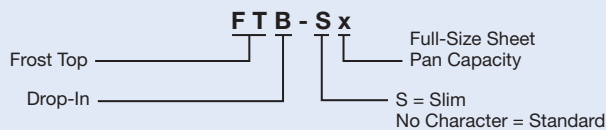
EWC Additional Four Year Parts Only Warranty on the Compressor Available at the Time of Unit Purchase

ACCESSORIES (available for purchase at any time)

ALUM PAN Half-Size Sheet Pan – 18"W x 13"D

18" SHEET PAN Full-Size Sheet Pan – 18"W x 26"D

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 19



Remote Drop-In Frost Top Ordering Instructions

Cutaway of **FTBX-3**
with accessory sheet pans

Frost Top with:
Temperature Probe

1" NPT brass drain
simplifies cleaning and
flat drain strainer ensures
pans sit flush

Recessed walls designed to
prevent food pan slippage

Control Panel



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



FTBR: Condensing Unit
FTBX: No Condensing Unit

Environmentally-
friendly insulation
used throughout

NSF 7 Component approved cold
wall construction utilizes R-404A
refrigerant, keeping food product cold
without drying it out

Please specify the following with each order:

- Number of Full-Size Sheet Pans Accommodated:**
1-, 2- or 3-pan as rectangular sheet pans
- Depth of Model:** Standard configuration (28¹⁵/₁₆"D)
or Slim configuration (21¹/₁₆"D)
- Remote Refrigeration**
Note: Shipped loose: Frost Top, Control Panel
(Probe Wires are 16 feet) and a TXV Valve
A. FTBX without a Condensing Unit
(Solenoid Valve attached to Frost Top)
- Agency** – UL, C-UL, NSF 7 Component

Accessories

- Pans** –
A. Half-size sheet pan
18"W x 13"D
B. Full-size sheet pan
18"W x 26"D

REMOTE DROP-IN FROST TOP COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
FTBR-1, FTBX-1	27 ⁷ / ₁₆ "	28"	19 ⁷ / ₁₆ "	20 ⁷ / ₈ "
FTBR-2, FTBX-2	37 ³ / ₈ "	38"	27 ⁵ / ₁₆ "	28"
FTBR-3, FTBX-3	55 ³ / ₈ "	56"	27 ⁵ / ₁₆ "	28"
FTBR-S2, FTBX-S2	53 ³ / ₁₆ "	54"	19 ⁷ / ₁₆ "	20 ⁷ / ₈ "
FTBR-S3, FTBX-S3	79 ³ / ₁₆ "	79 ³ / ₁₆ "	19 ⁷ / ₁₆ "	20 ⁷ / ₈ "



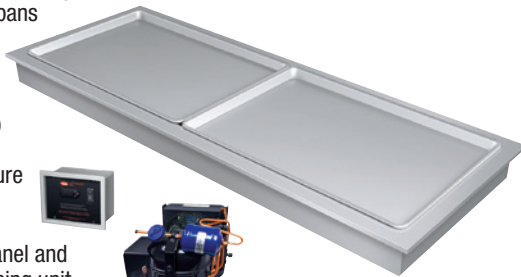


Remote Drop-In Frost Tops

Keeping pre-chilled beverages, snacks, hors d'oeuvres and side dishes cool and ready-to-serve, the Hatco Remote Drop-In Frost Tops offer additional flexibility with remote configurations. Also available in a Slim configuration, providing wider access to your customer.

- Accommodates full-size sheet pans
- Units include a 1" NPT brass drain (excluding FTBR-1 and FTBX-1) and refrigeration system
- FTBR models include a condensing unit (shipped loose, can be field mounted up to 50 feet of tubing from unit) and a control panel (shipped loose - probe wires are 16 feet) for installing in more convenient or desirable locations
- FTBX models include a control panel (shipped loose - probe wires are 16 feet) but shipped without a condensing unit for the increased flexibility of multiple Frost Top configurations
- Easy serviceability with a sight glass, service valves, dryer and a receiver (FTBR models only)
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location (FTBR models only)
- Optimal insulation on sides and bottom to ensure better cold retention, and built with one of the most efficient condensing units on the market

FTBR-S2
with accessory
sheet pans



Frost Top
with a
temperature
probe,



control panel and
a condensing unit
(both shipped loose)



FTBX-S2 with accessory
sheet pans (shipped
without condensing unit)



Control panel
(shipped loose)



REMOTE DROP-IN FROST TOPS— WITH CONDENSING UNIT AND CONTROL PANEL

Model	Dimensions W x D x H	HP	Ship Weight
FTBR-1	28 ¹⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 3 ⁹ / ₁₆ "	1/4	125 lbs.
FTBR-2	39" x 28 ¹⁵ / ₁₆ " x 3 ⁹ / ₁₆ "	1/4	171 lbs.
FTBR-3	57" x 28 ¹⁵ / ₁₆ " x 3 ⁹ / ₁₆ "	1/4	213 lbs.
Slim			
FTBR-S2	54 ¹⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 3 ⁹ / ₁₆ "	1/4	179 lbs.
FTBR-S3	80 ¹³ / ₁₆ " x 21 ¹ / ₁₆ " x 3 ⁹ / ₁₆ "	1/4	230 lbs.

All models utilize R-404A Refrigerant.

All Remote Drop-In Frost Top Models Feature:

Voltage – FTBR-1, -2, -3, -S2, -S3: 120V, 804 watts, 60 Hz, single phase.
Models Shipped with: Electronic temperature control, condensing unit and TXV valve (all shipped loose).

REMOTE DROP-IN FROST TOPS – WITH CONTROL PANEL

Model	Dimensions W x D x H	BTU/ Hour	Ship Weight
FTBX-1	28 ¹⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 8 ⁵ / ₈ "	330	85 lbs.
FTBX-2	39" x 28 ¹⁵ / ₁₆ " x 8 ⁵ / ₈ "	630	138 lbs.
FTBX-3	57" x 28 ¹⁵ / ₁₆ " x 8 ⁵ / ₈ "	930	220 lbs.
Slim			
FTBX-S2	54 ¹⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 8 ⁵ / ₈ "	630	130 lbs.
FTBX-S3	80 ¹³ / ₁₆ " x 21 ¹ / ₁₆ " x 8 ⁵ / ₈ "	930	182 lbs.

All Remote Drop-In Frost Top Models Feature:

Voltage: 120, single phase.
Models Shipped with: Electronic temperature control, TXV valve (shipped loose) and a solenoid valve attached to well.

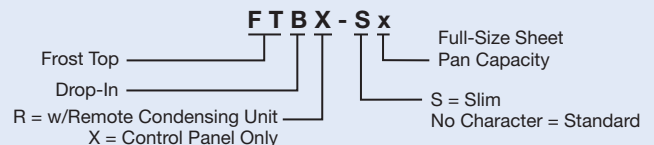
OPTIONS (available at time of purchase only)

EWC Additional Four Year Extended Parts Only Warranty on the Compressor (FTBR only)

ACCESSORIES (available for purchase at any time)

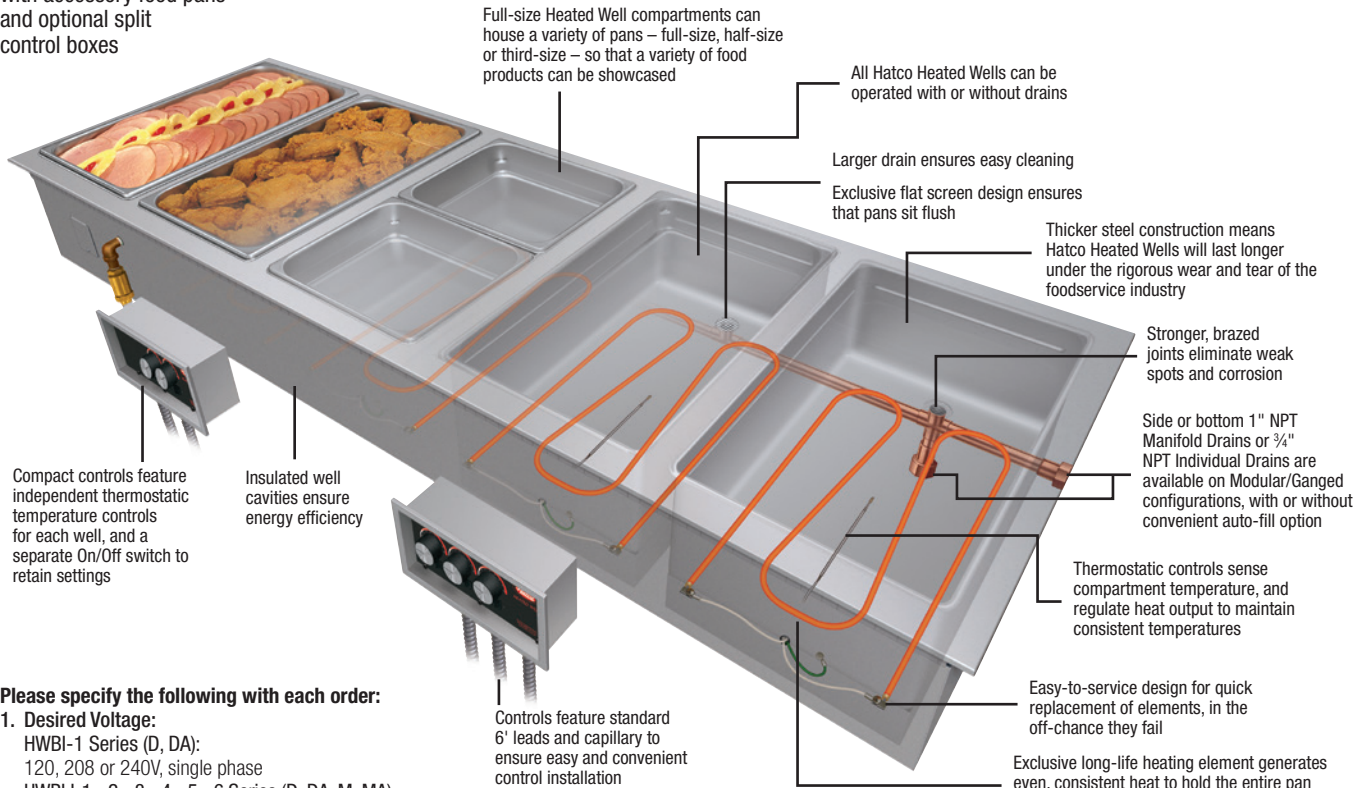
ALUM PAN Half-Size Sheet Pan – 18"W x 13"D
18" SHEET PAN Full-Size Sheet Pan – 18"W x 26"D

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 21



Modular/Ganged Heated Wells Ordering Instructions

Cutaway of **HWBI-5MA** with accessory food pans and optional split control boxes



Please specify the following with each order:

1. Desired Voltage:

- HWBI-1 Series (D, DA): 120, 208 or 240V, single phase
- HWBLI-1, -2, -3, -4, -5, -6 Series (D, DA, M, MA): 120V, single phase
- HWBI-2, -3, -4, -5, -6 Series (D, DA, M, MA): 208 or 240V, single or optional three phase

2. Desired Wattage:

- A. Standard Watt
- B. Low Watt (120V only)

3. 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")

4. Drain (with or without - choose drain below):

- A. Standard Individual Well 3/4" NPT Drain
- B. Manifold 1" NPT Drain with side drain, field selectable left or right side (available on HWBI- or HWBLI-2, -3, -4, -5, -6 models only)
- C. Manifold 1" NPT Drain with bottom drain, field selectable left or right well (available on HWBI- or HWBLI-2, -3, -4, -5, -6 models only)

5. Auto-fill (with or without)

6. Bezel allows a 27"D for modular units to match Hatco CWB models in a countertop display

7. Agency:

- A. UL, C-UL
- B. UL-EPH (sanitary listing)

8. Control:

- A. Single Control Box (standard on all units)
- B. Split Controls Boxes (optional on 4-, 5-, 6-pan units, not available in Canada)

Accessories for Modular/Ganged Heated Wells

1. Pan Support Bars: 12" or 20"
2. Adapters to convert Modular/Ganged units to hold 4- or 7-quart round pans

3. Stainless Steel Pans:

- A. Third-size (12 3/4"W x 6 7/8"D x 2 1/2"H)
- B. Half-size (12 3/4"W x 10 3/8"D x 2 1/2"H)
- C. Full-size at 2 1/2" deep (12 3/4"W x 20 3/4"D x 2 1/2"H)
- D. Full-size at 4" deep (12 3/4"W x 20 3/4"D x 4"H)
- E. Full-size at 6" deep (12 3/4"W x 20 3/4"D x 6"H)

4. Valves:

- A. 3/4" or 1" NPT Ball Valve
- B. 3/4" or 1" NPT Gate Valve

ACCESSORIES - PAGE 34-35

DROP-IN MODULAR/GANGED HEATED WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWBI-, HWBLI-1 Series	14 1/8"	14 1/2"	22 1/4"	22 5/8"
HWBI-, HWBLI-2 Series	28 1/8"	28 1/2"	22 1/4"	22 5/8"
HWBI-, HWBLI-3 Series	42 1/8"	42 1/2"	22 1/4"	22 5/8"
HWBI-, HWBLI-4 Series	56 1/8"	56 1/2"	22 1/4"	22 5/8"
HWBI-, HWBLI-5 Series	70 1/8"	70 1/2"	22 1/4"	22 5/8"
HWBI-, HWBLI-6 Series	84 1/8"	84 1/2"	22 1/4"	22 5/8"



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



Modular/Ganged Heated Wells

Hatco Modular/Ganged Heated Wells 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.

- Full-size, insulated wells available in 1- to 6-ganged units in either standard or low wattages
- Individual thermostatic controls for each well provide the ultimate in temperature regulation
- 6' conduit is standard for convenient placement of controls
- Wells empty quickly and easily with a manifold drain option
- Auto-fill option to automatically fill and replenish water without user maintenance and intervention
- Separate well assemblies with independent access to each one for easy service

HWBLI-5MA with accessory food pans and standard single control box



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

Model	Dimensions (W x D x H)	Watts	Ship Weight
HWBLI-1	15½" x 23¾" x 9¾"	750	38 lbs.
HWBLI-1D	15½" x 23¾" x 9¾"	750	38 lbs.
HWBLI-1DA	15½" x 23¾" x 9¾"	750	38 lbs.
HWBLI-2	29½" x 23¾" x 9¾"	1500	82 lbs.
HWBLI-2D	29½" x 23¾" x 9¾"	1500	85 lbs.
HWBLI-2DA*	29½" x 23¾" x 9¾"	1500	87 lbs.
HWBLI-2M	29½" x 23¾" x 9¾"	1500	74 lbs.
HWBLI-2MA	29½" x 23¾" x 9¾"	1500	85 lbs.
HWBLI-3	43½" x 23¾" x 9¾"	2250	106 lbs.
HWBLI-3D	43½" x 23¾" x 9¾"	2250	110 lbs.
HWBLI-3DA*	43½" x 23¾" x 9¾"	2250	112 lbs.
HWBLI-3M	43½" x 23¾" x 9¾"	2250	108 lbs.
HWBLI-3MA	43½" x 23¾" x 9¾"	2250	112 lbs.
HWBLI-4	57½" x 23¾" x 9¾"	3000	134 lbs.
HWBLI-4D	57½" x 23¾" x 9¾"	3000	136 lbs.
HWBLI-4DA*	57½" x 23¾" x 9¾"	3000	133 lbs.
HWBLI-4M	57½" x 23¾" x 9¾"	3000	148 lbs.
HWBLI-4MA	57½" x 23¾" x 9¾"	3000	138 lbs.
HWBLI-5	71½" x 23¾" x 9¾"	3750	167 lbs.
HWBLI-5D	71½" x 23¾" x 9¾"	3750	166 lbs.
HWBLI-5DA*	71½" x 23¾" x 9¾"	3750	167 lbs.
HWBLI-5M	71½" x 23¾" x 9¾"	3750	166 lbs.
HWBLI-5MA	71½" x 23¾" x 9¾"	3750	165 lbs.
HWBLI-6	85½" x 23¾" x 9¾"	4500	190 lbs.
HWBLI-6D	85½" x 23¾" x 9¾"	4500	190 lbs.
HWBLI-6DA*	85½" x 23¾" x 9¾"	4500	193 lbs.
HWBLI-6M	85½" x 23¾" x 9¾"	4500	190 lbs.
HWBLI-6MA	85½" x 23¾" x 9¾"	4500	197 lbs.

* 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.

All Low Watt Drop-In Modular/Ganged Full-Size Rectangular Heated Well Models Feature:

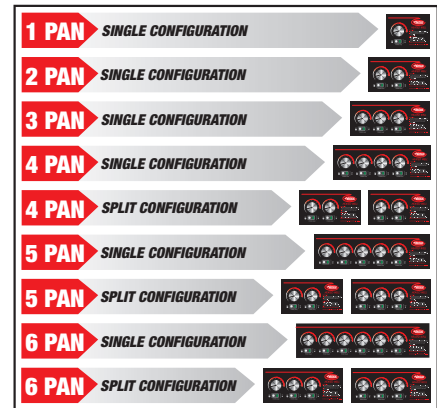
Voltage: HWBLI-1DA, 2, -3, -4, -5, -6 Series: 120V, single phase.

Models Shipped with: EZ locking hardware for installation and remote thermostats with flexible conduits and lighted power switches.

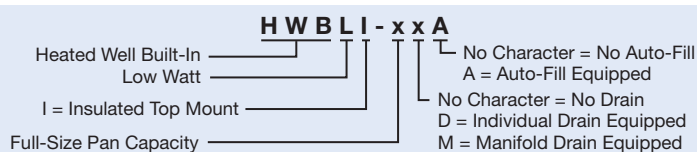
OPTIONS (available at time of purchase only)

HWBI-SIDE	Copper Manifold Drain with side exit (not available on HWBLI-1)
HWBI-BOTTOM	Copper Manifold Drain with bottom exit (not available on HWBLI-1)
HWBLI-CORD-2	Cord for HWBLI-2 (single phase)
HWBLI-CORD-3	Cord for HWBLI-3 (single phase)
OS-BEZEL	27" deep Bezel for Modular unit to match Hatco CWB in a countertop display

Modular/Ganged Heated Wells Controls*



*4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order (for Canada, split control boxes not available).



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 23
ACCESSORIES – PAGE 34-35

Modular/Ganged Heated Wells - Continued

HWBI-3MA with accessory food pans and optional cord for HWBI-3



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

Model - Standard Watt	Dimensions W x D x H	Watts	Ship Weight
HWBI-1	15½" x 23⅝" x 9⅝"	1215	38 lbs.
HWBI-1D	15½" x 23⅝" x 9⅝"	1215	38 lbs.
HWBI-1DA	15½" x 23⅝" x 9⅝"	1215	38 lbs.
HWBI-2	29½" x 23⅝" x 9⅝"	2415	73 lbs.
HWBI-2D	29½" x 23⅝" x 9⅝"	2415	77 lbs.
HWBI-2DA*	29½" x 23⅝" x 9⅝"	2415	87 lbs.
HWBI-2M	29½" x 23⅝" x 9⅝"	2415	74 lbs.
HWBI-2MA	29½" x 23⅝" x 9⅝"	2415	85 lbs.
HWBI-3	43½" x 23⅝" x 9⅝"	3615	103 lbs.
HWBI-3D	43½" x 23⅝" x 9⅝"	3615	100 lbs.
HWBI-3DA*	43½" x 23⅝" x 9⅝"	3615	112 lbs.
HWBI-3M	43½" x 23⅝" x 9⅝"	3615	108 lbs.
HWBI-3MA	43½" x 23⅝" x 9⅝"	3615	112 lbs.
HWBI-4	57½" x 23⅝" x 9⅝"	4815	132 lbs.
HWBI-4D	57½" x 23⅝" x 9⅝"	4815	136 lbs.
HWBI-4DA*	57½" x 23⅝" x 9⅝"	4815	133 lbs.
HWBI-4M	57½" x 23⅝" x 9⅝"	4815	138 lbs.
HWBI-4MA	57½" x 23⅝" x 9⅝"	4815	138 lbs.
HWBI-5	71½" x 23⅝" x 9⅝"	6015	167 lbs.
HWBI-5D	71½" x 23⅝" x 9⅝"	6015	166 lbs.
HWBI-5DA*	71½" x 23⅝" x 9⅝"	6015	167 lbs.
HWBI-5M	71½" x 23⅝" x 9⅝"	6015	166 lbs.
HWBI-5MA	71½" x 23⅝" x 9⅝"	6015	165 lbs.
HWBI-6	85½" x 23⅝" x 9⅝"	7215	190 lbs.
HWBI-6D	85½" x 23⅝" x 9⅝"	7215	190 lbs.
HWBI-6DA*	85½" x 23⅝" x 9⅝"	7215	193 lbs.
HWBI-6M	85½" x 23⅝" x 9⅝"	7215	190 lbs.
HWBI-6MA	85½" x 23⅝" x 9⅝"	7215	197 lbs.

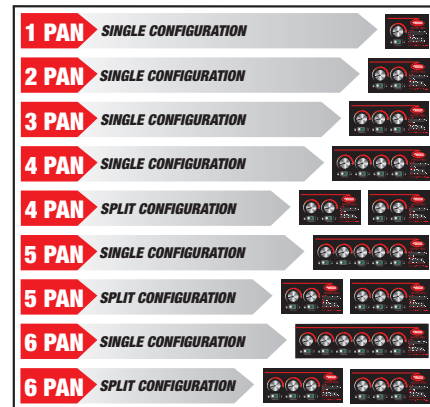
* Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

All Standard Watt Drop-In Modular/Ganged Full-Size Rectangular Heated Well Models Feature:
Voltage: HWBI-1 Series: 120, 208 or 240V, single phase.

HWBI-2, -3, -4, -5, -6 Series: 208 or 240V, single phase or optional three phase.

Models Shipped with: EZ locking hardware for installation and remote thermostats with flexible conduits and lighted power switches.

Modular/Ganged Heated Wells Controls*



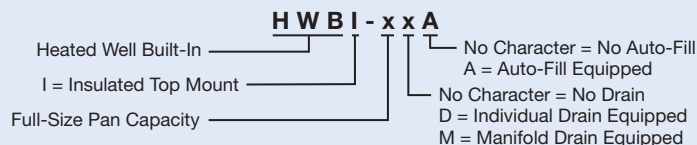
*4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order (for Canada, split control boxes not available).

DROP-IN MODULAR/GANGED 3 Ø AMP RATINGS

Model	208V/3 Ø Amps	240V/3 Ø Amps
HWBI-2	10.1	8.7
HWBI-3	10.1	8.8
HWBI-4	15.8	13.7
HWBI-5	20.1	17.4
HWBI-6	20.1	17.4

OPTIONS (available at time of purchase only)

HWBI-3PH	Three-Phase Wiring (not available on HWBI-1 series)
HWBI-SIDE	Copper Manifold Drain with side exit (not available on HWBI-1)
HWBI-BOTTOM	Copper Manifold Drain with bottom exit (not available on HWBI-1)
HWBI-CORD-1, -2	Cord for HWBI-1, -2 (single phase)
HWBI-CORD-3, -4	Cord for HWBI-3, -4 (single phase/single control box only)
HWBI-CORD-5, -6	Cord for HWBI-5, -6 (single phase/single control box only)
OS-BEZEL	27" deep Bezel for Modular unit to match Hatco CWB in a countertop display

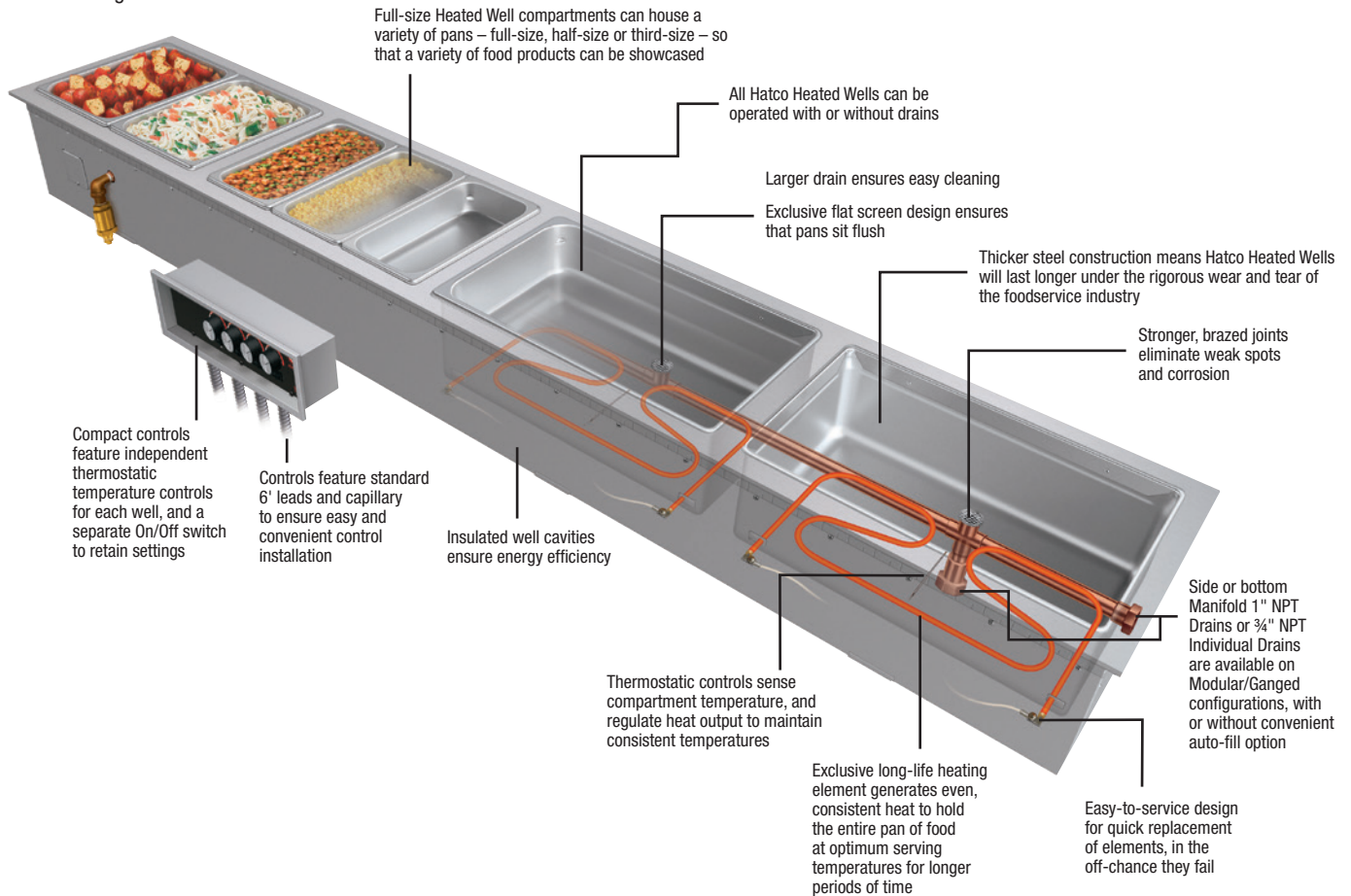


COUNTERTOP CUT-OUT DIMENSIONS – PAGE 23
ACCESSORIES – PAGE 34-35



Modular/Ganged Slim Heated Wells Ordering Instructions

Cutaway of **HWBI-S4MA** with accessory food pans and standard single controls



Please specify the following with each order:

- Desired Voltage:** 208 or 240V
 - Single phase (standard)
 - Three phase (optional)
- Number of Modular/Ganged Slim Heated Wells Required:** 2-, 3-, 4-pan

NOTE: Modular/Ganged Slim units are only offered as rectangular, full-size (12" x 20") but placed lengthwise
- Drain** (with or without – choose drain below):
 - Standard Individual Well 3/4" NPT Drain
 - Manifold 1" NPT Drain with side drain, field selectable left or right side
 - Manifold 1" NPT Drain with bottom drain, field selectable left or right well
- Auto-fill** (with or without)
- Bezel** allows a 19" D for modular units to match Hatco Refrigerated Slim Drop-In models in a countertop display
- Agency:**
 - UL
 - UL-EPH (sanitary listing)
- Control:**
 - Single Control Box (standard on all units)
 - Split Control Boxes (optional on 4-pan units, not available in Canada)

Accessories for Modular/Ganged Slim Heated Wells

- Pan Support Bars:** 12" or 20"
- Adapters** to convert Modular/Ganged Slim units to hold 4- or 7-quart round pans
- Stainless Steel Pans:**
 - Third-size at 2 1/2" deep (12 3/4"W x 6 7/8"D x 2 1/2"H)
 - Half-size at 2 1/2" deep (12 3/4"W x 10 3/8"D x 2 1/2"H)
 - Full-size at 2 1/2" deep (12 3/4"W x 20 3/4"D x 2 1/2"H)
 - Full-size at 4" deep (12 3/4"W x 20 3/4"D x 4"H)
 - Full-size at 6" deep (12 3/4"W x 20 3/4"D x 6"H)
- Valves:**
 - 3/4" or 1" NPT Ball Valve
 - 3/4" or 1" NPT Gate Valve

ACCESSORIES – PAGE 34-35

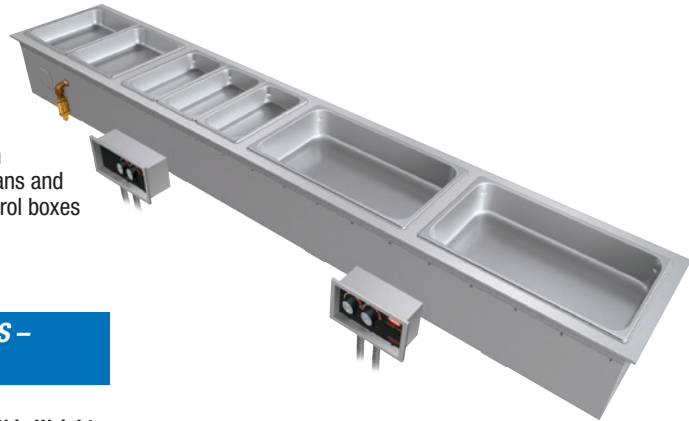
DROP-IN MODULAR/GANGED SLIM HEATED WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWBI-S2 Series	44 1/8"	44 3/8"	14 1/4"	14 1/2"
HWBI-S3 Series	66 1/8"	66 3/8"	14 1/4"	14 1/2"
HWBI-S4 Series	88 1/8"	88 3/8"	14 1/4"	14 1/2"

Modular/Ganged Slim Heated Wells

Hatco Modular/Ganged Slim Heated Wells are full-sized units that are grouped together in a modular fashion but placed lengthwise. This provides customers with a complete steam table within easy reach, regardless of the sneeze guards. Select the configuration that's right for your foodservice operation.

- Full-size, insulated wells available in 2- to 4-ganged units
- Individual thermostatic controls for each well provide the ultimate in temperature regulation
- 6" conduit is standard for convenient placement of controls
- Wells empty quickly and easily with a manifold drain option
- Auto-fill option to automatically fill and replenish water without user maintenance and intervention
- Separate well assemblies with independent access to each one for easy service



HWBI-S4MA with accessory food pans and optional split control boxes

DROP-IN MODULAR/GANGED SLIM RECTANGULAR MODELS – INSULATED – TOP MOUNT

Model	Dimensions W x D x H	Watts	Ship Weight
HWBI-S2	45½" x 15⅝" x 9⅞"	2415	84 lbs.
HWBI-S2D	45½" x 15⅝" x 9⅞"	2415	81 lbs.
HWBI-S2DA*	45½" x 15⅝" x 9⅞"	2415	81 lbs.
HWBI-S2M	45½" x 15⅝" x 9⅞"	2415	84 lbs.
HWBI-S2MA	45½" x 15⅝" x 9⅞"	2415	91 lbs.
HWBI-S3	67½" x 15⅝" x 9⅞"	3615	118 lbs.
HWBI-S3D	67½" x 15⅝" x 9⅞"	3615	115 lbs.
HWBI-S3DA*	67½" x 15⅝" x 9⅞"	3615	125 lbs.
HWBI-S3M	67½" x 15⅝" x 9⅞"	3615	125 lbs.
HWBI-S3MA	67½" x 15⅝" x 9⅞"	3615	125 lbs.
HWBI-S4	89½" x 15⅝" x 9⅞"	4815	155 lbs.
HWBI-S4D	89½" x 15⅝" x 9⅞"	4815	155 lbs.
HWBI-S4DA*	89½" x 15⅝" x 9⅞"	4815	160 lbs.
HWBI-S4M	89½" x 15⅝" x 9⅞"	4815	154 lbs.
HWBI-S4MA	89½" x 15⅝" x 9⅞"	4815	153 lbs.

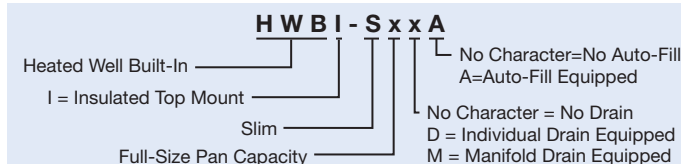
* Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

All Drop-In Modular Slim Rectangular Heated Well Models Feature:
Voltage: HWBI-S2, -S3, -S4 Series: 208 or 240V, single phase or optional three phase.
Models Shipped with: EZ locking hardware for installation and remote thermostats with lighted power switches.

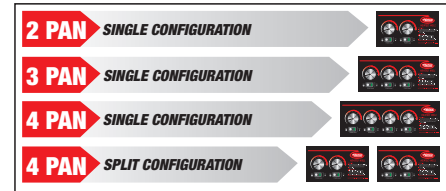
OPTIONS (available at time of purchase only)

HWBI-3PH	Three-Phase Wiring (field convertible)
HWBI-SIDE	Copper Manifold Drain with side exit
HWBI-BOTTOM	Copper Manifold Drain with bottom exit
HWBI-CORD-S2	Cord for HWBI-S2 (single phase)
HWBI-CORD-S3, -S4	Cord for HWBI-S3, -S4 (single phase/single Control Box only)
OS-BEZEL	19" D Bezel for Modular unit to match Hatco CWB Slim models in a countertop display

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 26 ACCESSORIES – PAGE 34-35



Modular/Ganged Slim Heated Wells Controls*



*4-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order (for Canada, split control boxes not available).

DROP-IN SLIM MODULAR/GANGED 3 Ø AMP RATINGS

Model	208V/3 Ø Amps	240V/3 Ø Amps
HWBI-S2	10.1	8.7
HWBI-S3	10.1	8.8
HWBI-S4	15.8	13.7



Individual Built-In Heated Wells Ordering Instructions

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") or 4/3 (12" x 27")
 - B. Round:
 - 4-quart, 7-quart or 11-quart
3. **Drain** (with or without)
4. **Auto-fill** (with or without)
5. **Insulated or Uninsulated**



Insulated Well Construction
Full-size models are available with insulation for energy savings

6. **Mounting Style:**
 - A. Top Mounted
 - B. Bottom Mounted (rectangular full-size units only)
7. **Wattage:**
 - A. High watt
 - B. Standard watt
 - C. Low watt (120V only)

NOTE: Round Heated Wells are only available in standard and high watt configurations (4-quart available in standard watt only)
8. **Agency:**
 - A. UL and C-UL
 - B. UR (UL Recognized – Conduit and Control Enclosure not included [fabricators will need to obtain UL approvals])
 - C. C-UR (C-UL Recognized – Conduit and Control Enclosure not included [fabricators will need to obtain UL approvals])
 - D. UL-EPH (sanitary listing)

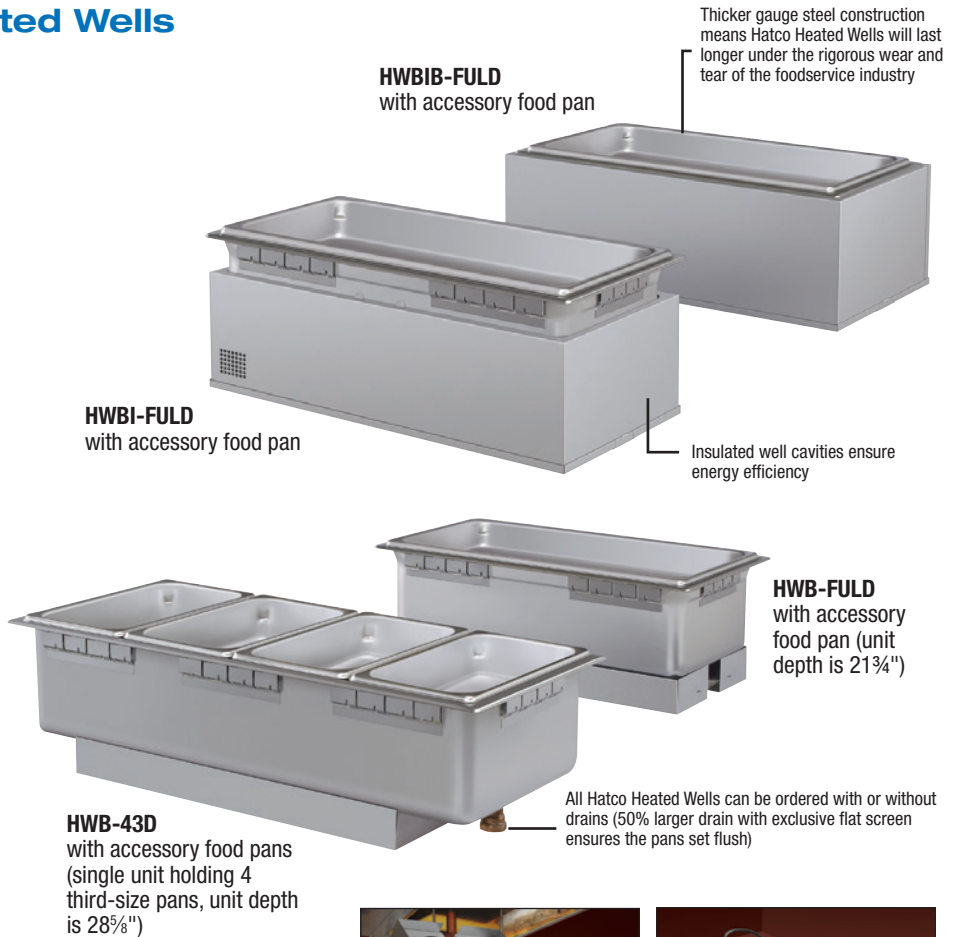
CONTROL BOXES, COUNTERTOP CUT-OUT DIMENSIONS – PAGE 29



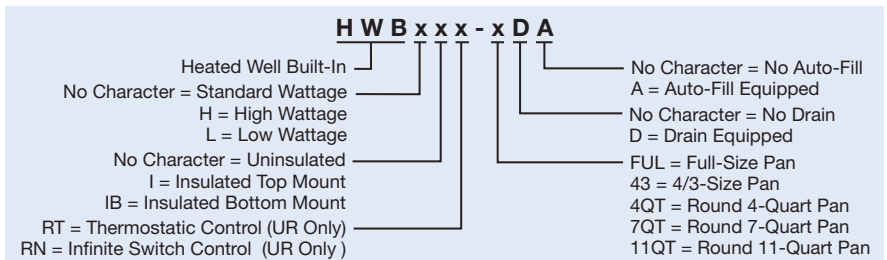
Top Mounted Heated Well: Unit is mounted through the top surface of a sheet metal counter and secured with turn tabs (unit and food pan edge visible)



Bottom Mounted Heated Well: Full-size (only) unit is mounted to the bottom surface of a sheet metal counter and secured with customer provided turned bends and fasteners (food pan edge visible)



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



Individual Built-In Heated Wells Ordering Instructions

Options for Individual Built-In Heated Wells

1. Control Box:

- A. Standard (compact) Thermostatic Control Box with Lighted On/Off Rocker Switch and Decorative Bezel. Can be front mounted or back mounted, and used with or without the Decorative Bezel (not available for auto-fill)
- B. Optional Larger (front mounted) Recessed Thermostatic Control Box with Lighted On/Off Rocker Switch and Angled Recessed Controls for easy readability (not available for auto-fill)
- C. Optional WM Control Assembly available that will replace most existing controls (not for auto-fill or Insulated Round Wells)
- D. Optional ITC Control (not available for auto-fill, 4-quart Round Wells, Insulated Round Wells or low watt configurations)
- E. Standard Control for auto-fill models only

2. Control Type:

- A. Thermostatic
 - B. Infinite
- NOTE: Infinite controls are only available on UR units

3. Leads – Extended high temp lead wire, per foot (1 foot standard)

4. Thermostat with 6' Capillary (3' standard)

Accessories for Individual Built-In Heated Wells

- 1. **Mounting Kits** for combustible countertops (individual drop-in top mount units only)
- 2. **Pan Support Bars:** 12" or 20"
- 3. **Adapters** to convert rectangular full-size units to hold 4- or 7-quart round pans, or 4/3-size units to hold 11-quart round pans
- 4. **Stainless Steel Pans:**
 - A. Third-size at 2½" deep (12¾"W x 6⅞"D x 2½"H)
 - B. Half-size at 2½" deep (12¾"W x 10⅞"D x 2½"H)
 - C. Full-size at 2½" deep (12¾"W x 20¾"D x 2½"H)
 - D. Full-size at 4" deep (12¾"W x 20¾"D x 4"H)
 - E. Full-size at 6" deep (12¾"W x 20¾"D x 6"H)
- 5. **Valve**
 - A. ¾" NPT Ball Valve for unit with Drain
 - B. ¾" NPT Gate Valve for unit with Drain
- 6. **Remote Handle** for ¾" Drains only and includes a Ball Valve

CONTROLS FOR UL AND C-UL MODELS



Standard Thermostatic Control with bezel (not for auto-fill)



WM Control Assembly (not for auto-fill or Insulated Round Wells)



Optional Larger Recessed Thermostatic Control – No Charge (not for auto-fill)



Optional ITC Control (not for auto-fill, 4-quart Round Wells, Insulated Round Wells or low watt configurations)



HWB-43DA, HWBIB-, HWBI-FULDA Standard Control (only for auto-fill)

CONTROL CUTOUT DIMENSIONS

Control Box	Width	Height
Standard Thermostatic (with bezel)	3¼"	3¾"
Optional WM Control Assembly	4¾"	5"
Optional Larger Recessed Thermostatic	5⅞"	6⅞"
Optional ITC	5⅞"	6⅞"
HWB-43DA, HWBIB-, HWBI-FULDA Standard Control	10⅞"	4¾"

CONTROLS FOR UR AND C-UR MODELS



Thermostatic control



Infinite control

CONTROL CUTOUT DIMENSIONS

Control	Width	Height
Thermostatic	2⅞"	3⅞"
Infinite	2⅞"	3⅞"

ACCESSORIES – PAGE 34-35

BUILT-IN AND DROP-IN HEATED WELLS COUNTERTOP CUT-OUTS

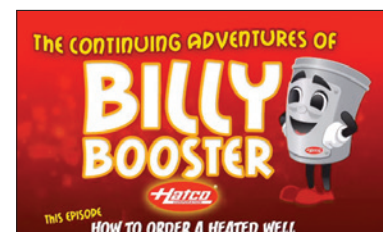
Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWB-FUL	12⅞"	12⅞"	20⅞"	20⅞"
HWB-FUL▲	14"	14¼"	22"	22¼"
HWB-FULDA	12⅞"	12⅞"	20⅞"	20⅞"
HWB-FULDA▲	14"	14¼"	22"	22¼"
HWBI-FUL, -FULD	12¾"	12⅞"	20¾"	20⅞"
HWBI-FUL, -FULDA▲	14"	14¼"	22"	22¼"
HWBI-FULDA▼	12¾"	12⅞"	20⅞"	20⅞"
HWBI-FULDA▲	14"	14¼"	22"	22¼"
HWBIB-FUL▼	12⅞"	12⅞"	20⅞"	20⅞"
HWBIB-FULDA▼	12⅞"	12⅞"	20⅞"	20⅞"
HWB-, HWBI-43	12⅞"	12⅞"	27⅞"	28"
HWB-, HWBI-43▲	14"	14¼"	29"	29¼"
HWB-4QT	7⅞" Dia.	7⅞" Dia.	—	—
HWB-4QT▲	9"	9¼"	9"	9¼"
HWB-7QT	9⅞" Dia.	9⅞" Dia.	—	—
HWB-7QT▲	11"	11¼"	11"	11¼"
HWB-11QT	11⅞" Dia.	11⅞" Dia.	—	—
HWB-11QT▲	13"	13¼"	13"	13¼"

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

▼ Must be flanged.

How to Order a Hatco Heated Well in Video

Hatco has given you a variety of simple and easy ways to order your well. You can read the Ordering Instructions here or watch a video "How to Order a Hatco Heated Well." Go to hatcocorp.com and click on the Video Library. While you are here, watch the "Hatco Refrigerated Wells" video as well.





Build An Individual Built-In Heated Well Configurator Worksheet

Complete the eleven steps on this worksheet to configure your Hatco model code and List Price. In order to get exactly what you need in the least amount of time, have this handy when ordering your Hatco Individual Built-In Heated Well.



BUILD YOUR INDIVIDUAL BUILT-IN HEATED WELL – STEP 1 THROUGH 3
(To determine your total list price and model code, pick all your options)

STEP 1: AGENCY

Agency Approval –	See Price List
UL and C-UL-UR	UL and C-UL agency approvals Fabricators will need to obtain UL approvals (UL recognized – Conduit and control enclosure not included), using RT or RN controls
C-UR	Fabricators will need to obtain UL approvals (C-UL recognized – Conduit and control enclosure not included), using RT or RN controls
UL-EPH	Sanitary listing

AGENCY APPROVALS



HWB-FULD
with accessory food pan (unit depth is 21¾")

STEP 2: BASE SIZE OF WELL

Base Code	Size	Ship Weight (depending on components)	List Price
Rectangular			
-FUL	Full-Size Pan (12" x 20")	35 lbs.	See Price List
-43	4/3-Size Pan (12" x 27")	38 lbs.	See Price List
Round			
-4QT	4 Quart	11 lbs.	See Price List
-7QT	7 Quart	13 lbs.	See Price List
-11QT	11 Quart	13 lbs.	See Price List



HWB-43D
with accessory food pans
(single unit holding 4
third-size pans, unit depth
is 28⅝")

HWB-7QT with
accessory food pan

STEP 3: ELECTRICAL

Voltage	120, 208 or 240 (Single Phase)	See Price List
Wattage –		See Price List
HWB-	Standard (4-quart round well available in standard watt configurations only)	
HWBL-	Low (Only available in 120V and rectangular configurations)	
HWBH-	High (High watt uninsulated rectangular "RN" models are only available in 208 or 240V)	

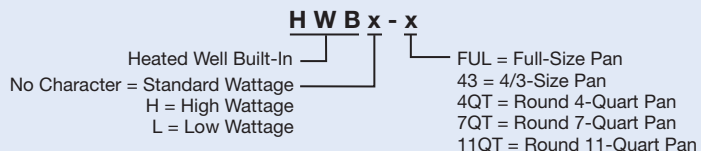
HWB-11QT
with accessory
food pan

HWB-4QT
with accessory
food pan

HWBI-11QT with
accessory food pan

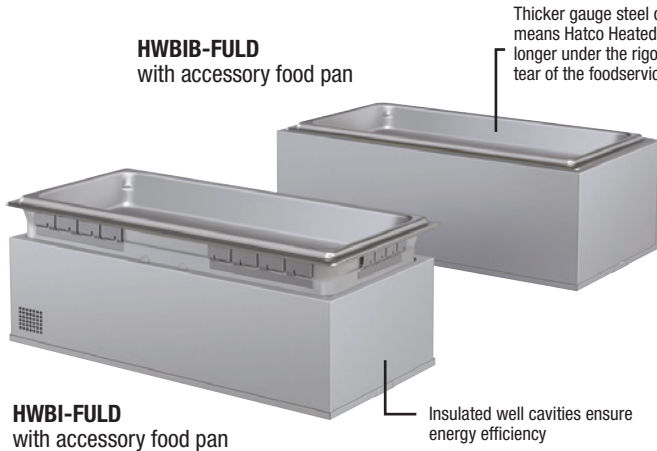
HWBI-7QT
with
accessory
food pan

Go to next page for Steps 4-6.



Build An Individual Built-In Heated Well Configurator Worksheet *Continued from page 30*

BUILD YOUR INDIVIDUAL BUILT-IN HEATED WELL – STEP 4 THROUGH 6
 (To determine your total list price and model code, pick all your options)



Insulated Well Construction
 Full-size models are available with insulation for energy savings

STEP 4: INSULATED OR UNISULATED

Insulation Code –		See Price List
No Character	Uninsulated	
I	Insulated	



Top Mounted Heated Well: Unit is mounted through the top surface of a sheet metal counter and secured with turn tabs (unit and food pan edge visible)



Bottom Mounted Heated Well: Full-size (only) unit is mounted to the bottom surface of a sheet metal counter and secured with customer provided turned bends and fasteners (food pan edge visible)

STEP 5: MOUNTING STYLE

Mounting Code –		See Price List
No Character	Top Mount	
B	Bottom Mount (Rectangular full-size units only)	



STEP 6: DRAIN AND AUTO-FILL

Drain Code –		See Price List
No Character	Without Drain	
D	With Drain	

Auto-fill Code –		See Price List
No Character	Without Auto-fill	
A	With Auto-fill (Not available for WM Control)	

Go to next page for Steps 7-8.

H W B x x - x D A

Heated Well Built-In		No Character = No Auto-Fill
No Character = Standard Wattage		A = Auto-Fill Equipped
H = High Wattage		No Character = No Drain
L = Low Wattage		D = Drain Equipped
No Character = Uninsulated		FUL = Full-Size Pan
I = Insulated Top Mount		43 = 4/3-Size Pan
IB = Insulated Bottom Mount		4QT = Round 4-Quart Pan
		7QT = Round 7-Quart Pan
		11QT = Round 11-Quart Pan



Build An Individual Built-In Heated Well Configurator Worksheet *Continued from page 32*

BUILD YOUR INDIVIDUAL BUILT-IN HEATED WELL – STEP 7 AND 8
(To determine your total list price and model code, pick all your options)

STEP 7: CONTROLS

Box (UL controls only) –

Standard (compact) Thermostatic

Standard (compact) Thermostatic Control Box with lighted On/Off Rocker Switch and Decorative Bezel. Can be front mounted or back mounted, and used with or without the Decorative Bezel. Not available for auto-fill.

Optional Larger Recessed Thermostatic

Front mounted with lighted On/Off Rocker Switch and Angled Recessed Controls for easy readability. Not available for auto-fill.

Optional WM Assembly

Will replace most existing controls. Not available for auto-fill and Insulated Rounds Wells.

Optional ITC

Not available for 4-quart Round Wells, Insulated Round Wells, low watt configurations or auto-fill.

Standard Auto-fill

For auto-fill only.

Fabricator controls only, UR & C-UR Components – See Price List

RT Thermostatic Control, Lighted On/Off Rocker Switch and 36" capillary

RN Infinite Control, Pilot light and 36" leads (not available on 120V high watt)

See Price List

STANDARD CONTROLS

Standard Thermostatic Control with bezel



OPTIONAL CONTROLS

Larger Recessed Thermostatic Control



WM Control Assembly (not for auto-fill or Insulated Round Wells)

ITC Control (Not available for 4-quart Round Wells, low watt configurations, auto-fill or Insulated Rounds Wells)



STANDARD CONTROL AUTO-FILL

HWB-43DA, HWBIB-, HWBI-FULDA, HWBI-7QTDA, -11QTDA Standard Control (only for auto-fill)



FABRICATOR CONTROLS ONLY – UR and C-UR Components

"RT" added to model number indicates unit with thermostatic control, lit rocker switch and 36" capillary



"RN" added to model number indicates unit with infinite switch control, pilot light and 36" leads



STEP 8: OPTIONAL BEZEL CONTROL COLOR

Bezel Control Colors –

Stainless Steel (Standard)

See Price List

Designer Colors

(Not available for HWB-FUL with Cord or Fabricator controls [RT or RN])

Non-standard colors are non-returnable

RED	Warm Red	NAVY	Navy Blue
BLACK	Black	GREEN	Hunter Green
GRAY	Gray Granite	COPPER	Antique Copper
WHITE	White Granite		

See Price List

Standard Thermostatic Control

with control box bezel in optional Designer color

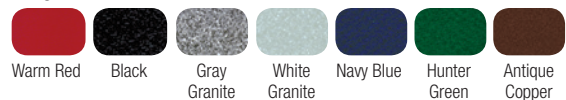


Optional ITC control – (not for 4-quart Round Wells or units without drains) shown in optional control box bezel in Designer White Granite



OPTIONAL BEZEL COLORS

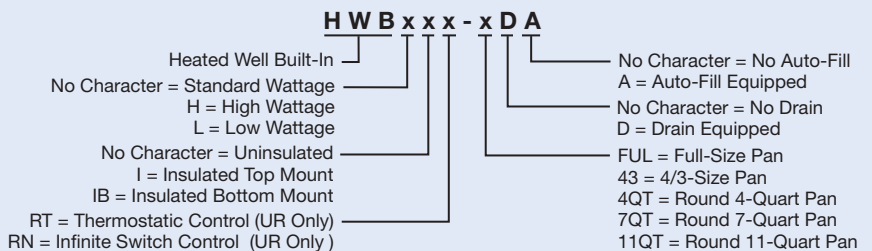
Designer Colors



Printed colors are a representation and may not exactly match our Designer, Glass and Plated Finishes.

Go to next page for Step 9.

CONTROL BOXES, COUNTERTOP CUT-OUT DIMENSIONS – PAGE 29
ACCESSORIES – PAGE 34-35
COLORS AND FINISHES – PAGE 36



Build An Individual Built-In Heated Well Configurator Worksheet Continued from page 33

BUILD YOUR INDIVIDUAL BUILT-IN HEATED WELL – STEP 9
 (To determine your total list price and model code, pick all your options)



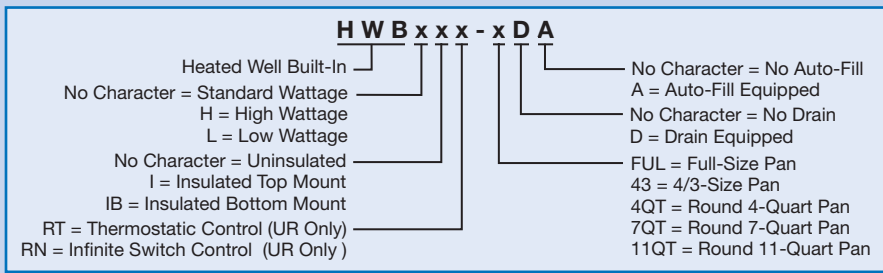
HWB-FUL
with optional cord

STEP 9: POWER SUPPLY

(shipped with 3-foot conduit [standard] for UL and C-UL models only)

HWB-LEAD	Power Supply Lead Wire (Lead wire only – Conduit not included)	See Price List
HWB-LEAD-UR	Power Supply Lead Wire for "RN" Components (Lead wire only – Conduit not included)	See Price List
HWB-CORD	HWB-FUL with Cord Standard All HWB models except Auto-fill models (low watt with cord available only in 120V)	See Price List
HWBI-CORD	HWBI-FUL with Cord Standard Top Mount: HWBLI-FUL, -FULD – only in 120V, HWBI-FUL, -FULD and HWBHI-FUL, -FULD Bottom Mount: HWBLIB-FULDA – only in 120V, HWBIB-FULDA and HWBHIB-FULDA	See Price List
HWB-TSTAT-UL	Thermostat with 6' Capillary	See Price List
HWB-TSTAT-UR	Thermostat with 6' Capillary <i>(Fabricator only)</i>	See Price List

YOUR TOTAL LIST PRICE AND MODEL CODE



Add the total costs of options below –

Step 1	Agency Approval	<input type="text"/>
Step 2	Base Size of Well	<input type="text"/>
Step 3	Electrical	<input type="text"/>
Step 4	Insulated or Uninsulated	<input type="text"/>
Step 5	Mounting Style	<input type="text"/>
Step 6	Drain and Auto-fill	<input type="text"/>
Step 7	Controls	<input type="text"/>
Step 8	Optional Bezel Control Color	<input type="text"/>
Step 9	Power Supply	<input type="text"/>
Your Total Price		\$ <input type="text"/>

CONTROL BOXES, COUNTERTOP CUT-OUT DIMENSIONS – PAGE 29
ACCESSORIES – PAGE 34-35
COLORS AND FINISHES – PAGE 36



Drop-In Hot/Cold Well and Heated Well Accessories

(available for purchase at any time)



FTB-2
with accessory
full-size
sheet pans

HWBI-2
with accessory
half and third-size food pans



HDW 6" PAN

11QT-PAN



4QT-PAN

7QT-PAN

PANS – LIDS – TRIVETS

ST PAN 1/3	Third-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 6 $\frac{7}{8}$ "D x 2 $\frac{1}{2}$ "H
ST PAN 1/2	Half-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 10 $\frac{3}{8}$ "D x 2 $\frac{1}{2}$ "H
ST PAN 2	Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 2 $\frac{1}{2}$ "H
ST PAN 4	Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 4"H
HDW 6" PAN	Full-Size Stainless Steel Pan – 12 $\frac{3}{4}$ "W x 20 $\frac{3}{4}$ "D x 6"H
4QT-PAN	4-Quart Round Pan
7QT-PAN	7-Quart Round Pan
11QT-PAN	11-Quart Round Pan

Notched Lid for Round Pans –

4QT-LID-1	4-Quart Round, Notched, Solid Lid
7QT-LID-1	7-Quart Round, Notched, Solid Lid
11QT-LID-1	11-Quart Round, Notched, Solid Lid

Hinged Lid for Round Pans –

4QT-LID	4-Quart Round, Hinged and Notched Lid
7QT-LID	7-Quart Round, Hinged and Notched Lid
11QT-LID	11-Quart Round, Hinged and Notched Lid

Wire Trivets Stainless –

TRIVET (1/2)SS	Half-Size – 10 $\frac{1}{16}$ "W x 7 $\frac{1}{8}$ "D
TRIVET SS	Full-Size – 10 $\frac{1}{8}$ "W x 18"D



11QT-LID

7QT-LID

4QT-LID

7QT-LID-1

11QT-LID-1

4QT-LID-1

TRIVET (1/2)SS

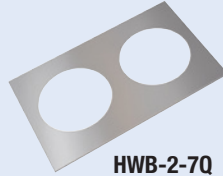
TRIVET SS

ADAPTERS, SUPPORT BARS, MOUNTING KITS, VALVES – PAGE 35

Drop-In Hot/Cold Well and Heated Well Accessories

(available for purchase at any time)

HWB-2-7Q
shown with two
7QT-PAN and
7QT-LID-1



HWB-2-7Q



HWB-2-11Q



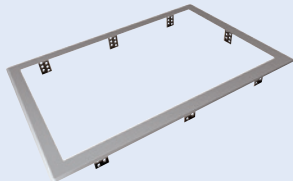
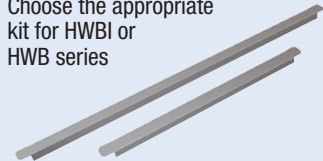
HWB-3-4Q

ADAPTERS – SUPPORT BARS

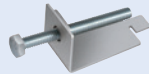
HWB-2-7Q	Adapter to convert warmer to hold two 7-Quart Inserts (models HWBI & HWB-FUL series only)
HWB-3-4Q	Adapter to convert warmer to hold three 4-Quart Inserts (models HWBI & HWB-FUL series only)
HWB-2-11Q	Adapter to convert warmer to hold two 11-Quart Inserts (model HWB-43 series only)
HWB12BAR	12" Pan Support Bar for Built-In and Drop-In Heated Wells
HWB20BAR	20" Pan Support Bar for Built-In and Drop-In Heated Wells
HWBGM12BAR	12" Pan Support Bar for Drop-In Modular/Ganged Models
HWBGM20BAR	20" Pan Support Bar for Drop-In Modular/Ganged Models

Support Bars

Choose the appropriate kit for HWBI or HWB series



HWB-FUL-MNT
Choose the appropriate kit for HWB-FUL, HWB-43 or HWB-4Q, -7Q, -11Q series



HWB-MNT-REC or HWB-MNT-RND



HWBI2MANIF



BALLVALVE1INCH

MOUNTING KITS – VALVES

Necessary at your Well Installation –

HWB-FUL-MNT	Mounting Kit for combustible countertops for HWB-FUL series only
HWB-43-MNT	Mounting Kit for combustible countertops for HWB-43 series only
HWB-4Q-MNT	Mounting Kit for combustible countertops for HWB-4Q series only
HWB-7Q-MNT	Mounting Kit for combustible countertops for HWB-7Q series only
HWB-11Q-MNT	Mounting Kit for combustible countertops for HWB-11Q series only
HWB-MNT-REC	Kit allows mounting to thick countertops - 8 Brackets (HWBI and HWB Rectangular Heated Wells only)
HWB-MNT-RND	Kit allows mounting to thick countertops - 4 Bracket (Round Heated Wells only)

External Manifold includes Individual Ball Valve for each Well (HWBI only, not available for the Slim models) –

HWBI2MANIF	2-Pan Accessory
HWBI3MANIF	3-Pan Accessory
HWBI4MANIF	4-Pan Accessory
HWBI5MANIF	5-Pan Accessory
HWBI6MANIF	6-Pan Accessory

Necessary at your Well Installation –

BALLVALVE3/4	High Temperature 3/4" NPT Ball Valve for units with Individual Drain(s) and no Manifold
BALLVALVE1INCH	High Temperature 1" NPT Ball Valve for units with Manifold Drain (Ganged Heated Wells only)
GATEVALVE3/4IN	High Temperature 3/4" NPT Gate Valve for units with Individual Drain(s) and no Manifold
GATEVALVE1INCH	High Temperature 1" NPT Gate Valve for units with Manifold Drain (Ganged Heated Wells only)
HWB-RDHV	Heated Well Remote Handle for 3/4" Drains only and includes a Ball Valve



GATEVALVE1INCH



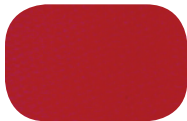
HWB-RDHV
Attaches to 3/4" Drain and includes a Ball Valve



HCWBI-3DA with accessory food pans

Paint Chip Sample Colors

DESIGNER COLORS



Warm Red



Black



Gray Granite



White Granite



Navy Blue



Hunter Green



Antique Copper

Colors are a representation and may not exactly match our colors. Consult factory for possible color matching options on these colors. Non-standard colors are non-returnable.

To order a Hatco Paint Chip & Stone Sample Colors Sheet, visit www.hatcocorp.com / Order Literature / Sales Literature / Sell Sheets.



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