



BOIL STEAM warm

HEATMAX HEATED WELL RHW

The new multipurpose HEAT-MAX Heated Well from Hatco Corporation offers the flexibility of a food warmer, soup kettle, Bain-Marie heater, steamer, and pasta cooker all in one!

With a range of temperature settings, HEAT-MAX can boil pasta and soup noodles, steam dim sum, keep food warm, hold soups, curry, gravies and toppings at safe serving temperatures. Heat is evenly distributed throughout the unit to hold foods at desired temperatures and the insulated, stainless steel design offers easy maintenance and durable performance.

ROUND HEAT-MAX MODELS INCLUDE:

- Three temperature set points from 50 to 100°C (122 to 212°F) for warming, steaming and boiling
- Energy saving mode saves electricity during off-peak hours
- Alarm when it's low water or high temperature
- Special steam plate accessory for fast steaming and rethermalizing
- Available in single or dual, 11 quarts (10 liters) models
- Available in free-standing or built-in models



Model RHW-01 includes one 11 quarts (10 liters) well with stainless pot and lid



Model RHW-02 includes two 11 quarts (10 liters) wells with stainless pots and lids

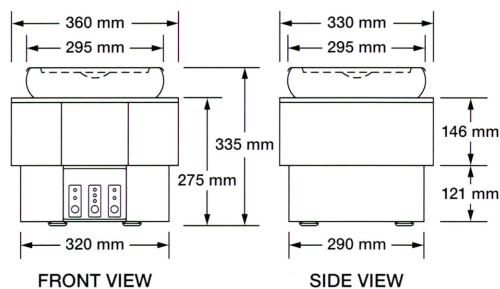


Model RHW-2B (Built-in) with steam basket accessory

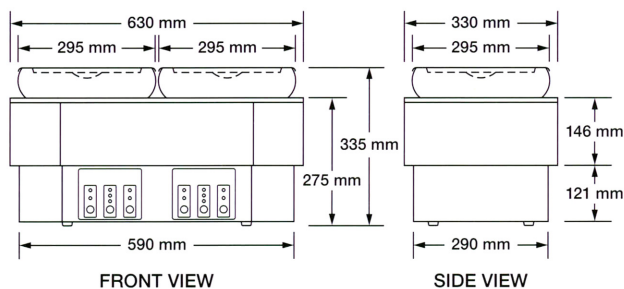


HEAT-MAX HEATED WELLS

Models RHW-01, RHW-02



Model RHW-01



Model RHW-02

SPECIFICATIONS

Model	Type of Well	kW	Shipping Weight
RHW-01	Round Single Well	1.25	7.5 kg
RHW-02	Round Dual Well	2.5	12.5 kg
RHW-1B	Round Single Well Built-in	1.25	7.4 kg
RHW-2B	Round Dual Well Built-in	2.5	13.7 kg

DIMENSIONS

RHW-01: 360 W x 330 D x 335 H mm
 RHW-02: 630 W x 330 D x 335 H mm
 RHW-1B: 360 W x 330 D x 335 H mm
 RHW-2B: 630 W x 330 D x 335 H mm

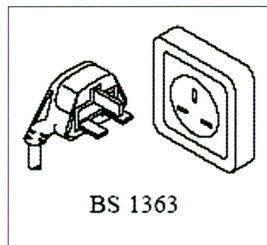
VOLTAGE

220 or 240 volts, 50/60 Hz, single phase

CORD LOCATION

at the back side

PLUG CONFIGURATIONS



OPTIONS (NOT FOR RETROFIT)

- Powdercoated Black Finish

ACCESSORIES

- Steamer Kit
- Steamer Plate

PRODUCT SPECS

Heated Well

The Heated Well shall be a HEAT-MAX, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Heated Well shall be a HEAT-MAX Model, rated atwatts,volts, single phase and bemillimeters in overall width.

The HEAT-MAX shall include an electric heating element and be equipped with an electronic controller adjustable from 122 to 212°F (50 to 100°C). The heated well shall be factory assembled ready for electrical installation. The HEAT-MAX shall consist of a stainless steel housing or optional powdercoated black finish. Food holding pots and pot lids shall be included.

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