



Well Solutions

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



HW-FUL with accessory pan support bars (food pans, ladles and lids not available) *pg. 2*



IWB-6 with accessory food pan (sneeze guards and bowls not available) *pg. 3*



CWB-3 with accessory food pans *pg. 6*



CWB-S4 with optional **CWB-S4SLANT**, accessory pan support bars and food pans *pg. 7*



FTB-2 with accessory full-size sheet pans *pg. 12*



HWBI-2 with accessory half- and third-size food pans (sneeze guards not available) *pg. 16*



HWBI-3MA with accessory food pans *pg. 16*



HWBI-S4MA with accessory food pans (shown with **GRAH-72**, sneeze guards not available) *pg. 18*



HWBRT-7QTD and **HWBRT-11QTD** with accessory food pans and mounting kit (also shown **HWB-43D** and **HWBI-FULD**) *pg. 21-24*



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 HW-FUL unit can hold a full-size pan or three third-size pans.

- 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

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

Model	Dimensions W x D x H	Voltage		Plug	Ship Weight
		Single Phase	Watts		
HW-FUL	368 x 607 x 248 mm	220	1100	BS 1363	13 kg
		230 [†]	1200		

[†] 230V available with CE Mark.

All Hold Only Countertop Heated Well Models Feature:

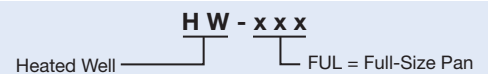
Cord Location: Bottom left corner on back of unit.

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 1829 mm cord with plug attached.

ACCESSORIES (available for purchase at any time)

HW-2-7QT	Adapter to convert warmer to hold two 7-Liter Inserts
HW-3-4QT	Adapter to convert warmer to hold three 4-Liter Inserts
HW12BAR	305 mm Pan Support for Countertop Wells
HW20BAR	508 mm Pan Support for Countertop Wells

ADDITIONAL PAN AND LID ACCESSORIES – PAGES 25-26

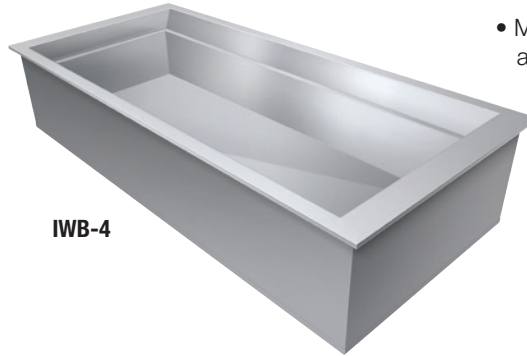


Drop-In Ice Wells

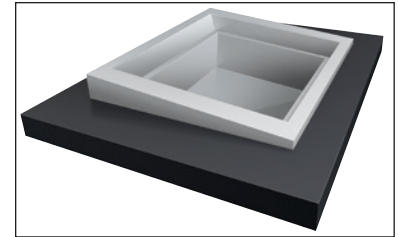
Hatco Drop-In Slim Ice Wells provide all the quality features of our Refrigerated Drop-Ins, but without any refrigeration or electrical components. These ice-cooled, insulated units can hold prechilled food products at preferred serving temperatures. Ideal for salad bars, cold buffets and chilled beverage 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-4



IWB-2 with slant option IWB-2SLANT

DROP-IN INSULATED ICE WELLS

Model*	Dimensions W x D x H	Ship Weight
IWB-1	483 x 686 x 305 mm	22 kg
IWB-2	813 x 686 x 305 mm	27 kg
IWB-3	1143 x 686 x 305 mm	37 kg
IWB-4	1473 x 686 x 305 mm	43 kg
IWB-5	1803 x 686 x 305 mm	50 kg
IWB-6	2134 x 686 x 305 mm	50 kg

* CE Mark not available.

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 (available for purchase at any time)

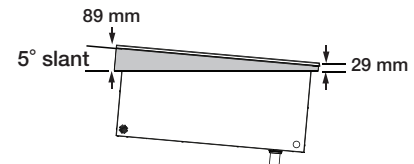
False Bottoms (allows for 89 mm of ice and sits on ledge of well) –	
1FB3.5	For IWB-1 models (includes one 1-pan Insert)
2FB3.5	For IWB-2 models (includes one 2-pan Insert)
3FB3.5	For IWB-3 models (includes one 1-pan Insert and one 2-pan Insert)
4FB3.5	For IWB-4 models (includes two 2-pan Insert)
5FB3.5	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 (allows for 203 mm 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)

ADDITIONAL PANS AND SUPPORT BAR ACCESSORIES – PAGE 10

DROP-IN ICE WELL COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
IWB-1	435 mm	457 mm	640 mm	660 mm
IWB-2	765 mm	787 mm	640 mm	660 mm
IWB-3	1095 mm	1118 mm	640 mm	660 mm
IWB-4	1426 mm	1448 mm	640 mm	660 mm
IWB-5	1756 mm	1778 mm	640 mm <td 660 mm	
IWB-6	2086 mm	2108 mm	640 mm	660 mm

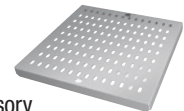
Slant Option for: IWB-1, -2, -3, -4, -5, -6



3FB3.5 Accessory

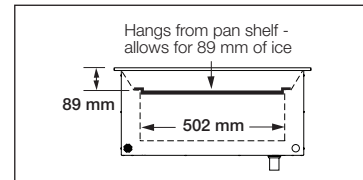


2FB8 Accessory

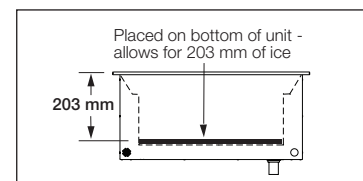


False Bottom Accessories

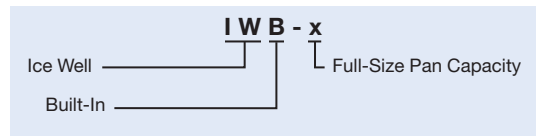
1-part, 2-part or 3 part(s) depending on pan size



(1, 2, 3, 4, 5 or 6FB3.5) allows 89 mm of ice



(1, 2, 3, 4, 5 or 6FB8) allows 203 mm of ice





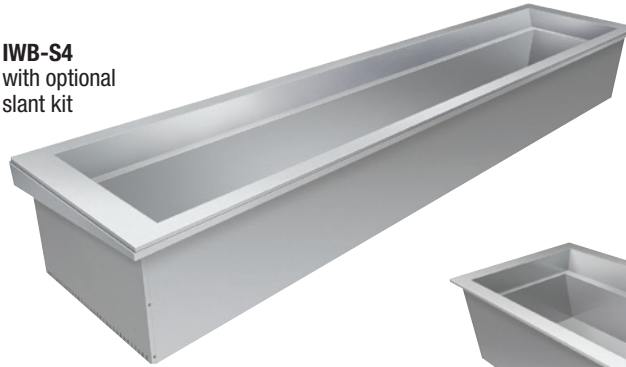
Drop-In Slim Ice Wells

Hatco Drop-In Ice Slim 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
- Matches the Hatco line of Wells for a fully integrated look

IWB-S4 with optional slant kit



IWB-S2



DROP-IN INSULATED SLIM ICE WELLS

Model*	Dimensions W x D x H	Ship Weight
IWB-S1	687 x 481 x 306 mm	22 kg
IWB-S2	1222 x 481 x 306 mm	30 kg
IWB-S3	1757 x 481 x 306 mm	39 kg
IWB-S4	2292 x 481 x 306 mm	49 kg

* CE Mark not available.

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 (available for purchase at any time)

False Bottoms for Slim Ice Wells (allows for 89 mm of ice and sits on ledge of well) –

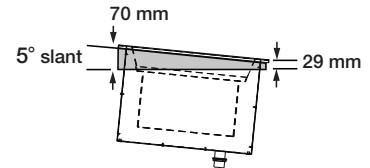
1FBS3.5	For IWB-S1 models (includes one 1-pan Insert)
2FBS3.5	For IWB-S2 models (includes one 2-pan Insert)
3FBS3.5	For IWB-S3 models (includes one 1-pan Insert and one 2-pan Insert)
4FBS3.5	For IWB-S4 models (includes two 2-pan Inserts)

False Bottoms for Slim Ice Wells (allows for 203 mm 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)

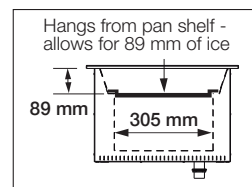
ADDITIONAL PANS AND SUPPORT BAR ACCESSORIES – PAGE 10

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

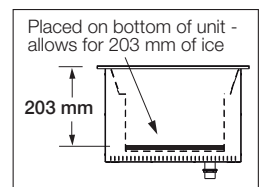


False Bottom Accessories

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



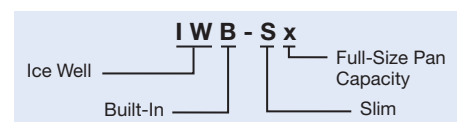
(1, 2, 3 or 4FBS3.5)
for the IWB-S Series



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

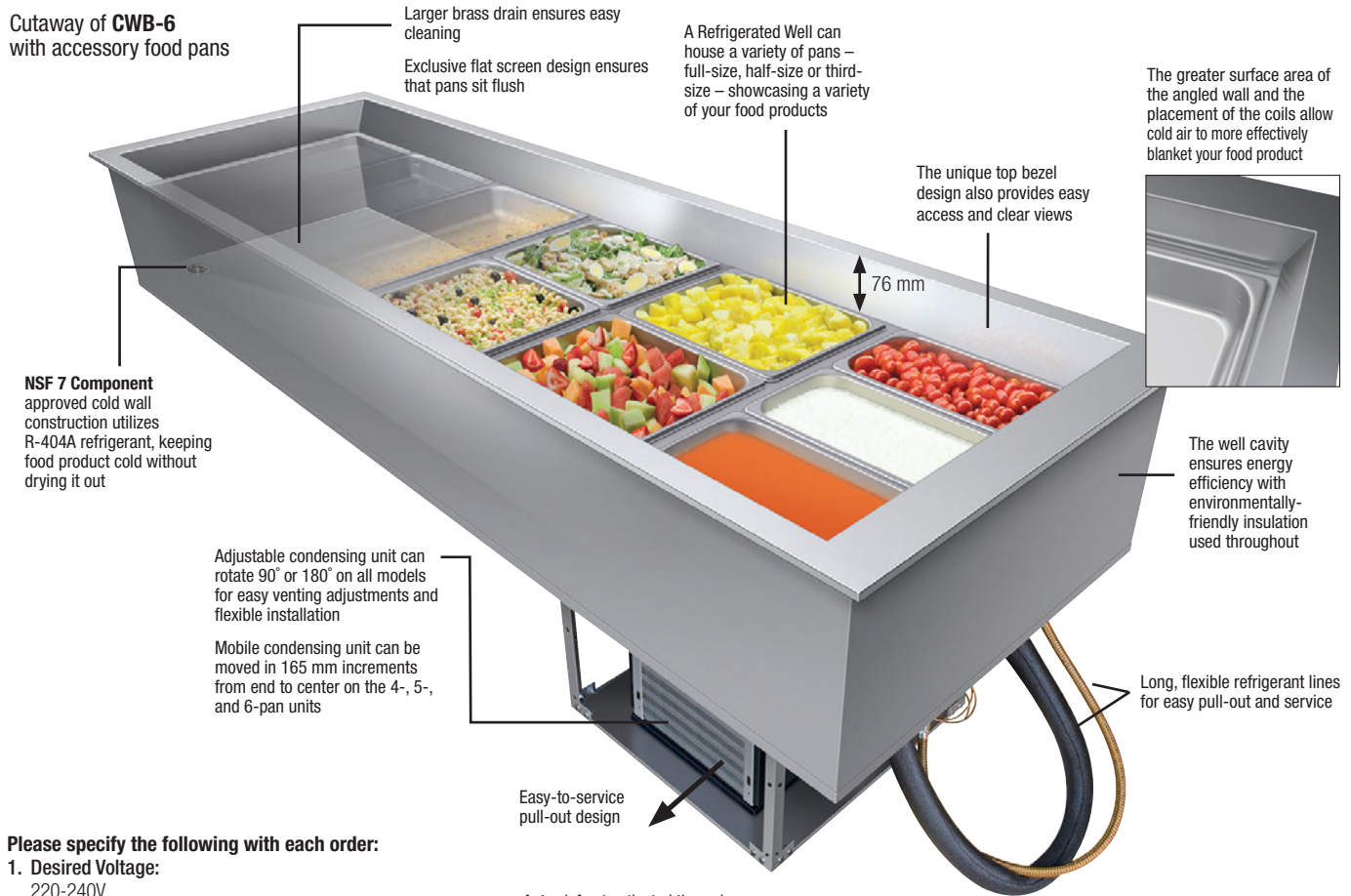
DROP-IN SLIM ICE WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
IWB-S1	641 mm	662 mm	433 mm	456 mm
IWB-S2	1175 mm	1196 mm	433 mm	456 mm
IWB-S3	1710 mm	1731 mm	433 mm	456 mm
IWB-S4	2245 mm	2266 mm	433 mm	456 mm



Refrigerated Drop-In Wells Ordering Instructions

Cutaway of **CWB-6** with accessory food pans



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

Larger brass drain ensures easy cleaning
Exclusive flat screen design ensures that pans sit flush

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

The well cavity ensures energy efficiency with environmentally-friendly insulation used throughout

Adjustable condensing unit can rotate 90° or 180° on all models for easy venting adjustments and flexible installation

Mobile condensing unit can be moved in 165 mm increments from end to center on the 4-, 5-, and 6-pan units

Easy-to-service pull-out design

Long, flexible refrigerant lines for easy pull-out and service

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

Please specify the following with each order:

- Desired Voltage:**
220-240V
- Number of Drop-In Wells Required:**
 - 1-, 2-, 3-, 4-, 5- or 6-pan as rectangular, full-size (305 mm x 508 mm)
 - Slim configuration
S1-, S2-, S3- or -S4-pan as rectangular, full-size (305 mm x 508 mm)
- Depth of Model:** Standard configuration 686 mm or Slim configuration 481 mm
- Agency** – NSF 7 Component
- Electronic Control Assembly** can be mounted on either side of the Condensing Unit or remotely mounted up to 1219 mm from the unit (cannot be mounted over the Condensing Unit)

Option

- Slant Option for CWB-1, -2, -3, -4, -5, -6 or CWB-S1, -S2, -S3, -S4

Accessories

- Pan Support Bars:** 305 mm x 508 mm
- Stainless Steel Pans:**
 - Third-size at 64 mm deep (324 W x 175 D x 64 H mm)
 - Half-size at 64 mm deep (324 W x 264 D x 64 H mm)
 - Full-size at 64 mm deep (324 W x 527 D x 64 H mm)
 - Full-size at 102 mm deep (324 W x 527 D x 102 H mm)
 - Full-size at 152 mm deep (324 W x 527 D x 152 H mm)
- 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

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REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
CWB-1	435 mm	457 mm	640 mm	660 mm
CWB-2	765 mm	787 mm	640 mm	660 mm
CWB-3	1095 mm	1118 mm	640 mm	660 mm
CWB-4	1426 mm	1448 mm	640 mm	660 mm
CWB-5	1756 mm	1778 mm	640 mm	660 mm
CWB-6	2086 mm	2108 mm	640 mm	660 mm
Slim Series				
CWB-S1	641 mm	662 mm	433 mm	456 mm
CWB-S2	1175 mm	1196 mm	433 mm	456 mm
CWB-S3	1710 mm	1731 mm	433 mm	456 mm
CWB-S4	2245 mm	2266 mm	433 mm	456 mm





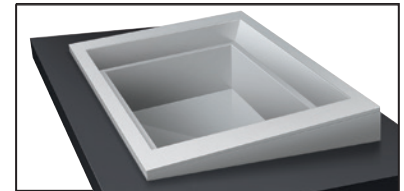
Refrigerated Drop-In Wells

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 1219 mm
- 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 165 mm 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-3 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	HP and Watts @ 50 Hz			HP and Watts @ 60 Hz			Ship Weight
		HP	Watts	Plug	HP	Watts	Plug	
CWB-1	483 x 686 x 648 mm	1/3	616-744	BS, CEE, AS	1/3	686-816	BS 1363	60 kg
CWB-2	813 x 686 x 648 mm	1/3	616-744	BS, CEE, AS	1/3	686-816	BS 1363	79 kg
CWB-3	1143 x 686 x 648 mm	1/3	616-744	BS, CEE, AS	1/3	686-816	BS 1363	88 kg
CWB-4	1473 x 686 x 648 mm	3/8	807-960	BS, CEE, AS	1/3	686-816	BS 1363	107 kg
CWB-5	1803 x 686 x 648 mm	1/2	1190-1416	BS, CEE, AS	1/2	1210-1440	BS 1363	123 kg
CWB-6	2134 x 686 x 648 mm	1/2	1190-1416	BS, CEE, AS	1/2	1210-1440	BS 1363	142 kg

* CE Mark not available.

All Refrigerated Drop-In Well Models Feature:

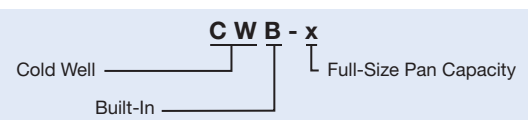
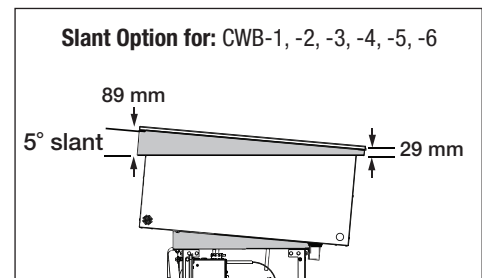
Voltage: 220-240, single phase.

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)

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 5
ACCESSORIES – PAGE 10



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 123 mm 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 @ 50 Hz			HP and Watts @ 60 Hz			Ship Weight
		HP	Watts	Plug	HP	Watts	Plug	
CWB-S1	687 x 481 x 829 mm	1/3	616-744	BS, CEE, AS	1/3	686-816	BS 1363	66 kg
CWB-S2	1222 x 481 x 636 mm	1/3	616-744	BS, CEE, AS	1/3	686-816	BS 1363	94 kg
CWB-S3	1757 x 481 x 636 mm	3/8	807-960	BS, CEE, AS	1/3	686-816	BS 1363	107 kg
CWB-S4	2292 x 481 x 636 mm	1/2	1190-1416	BS, CEE, AS	1/2	1210-1440	BS 1363	132 kg

* CE Mark not available.

All Refrigerated Slim Drop-In Well Models Feature:

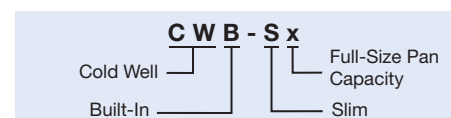
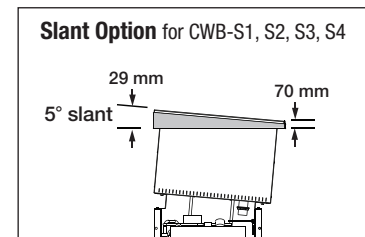
Voltage: 220-240, single phase.

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)

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 5
ACCESSORIES – PAGE 10





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

The well cavity ensures energy efficiency with environmentally-friendly insulation used throughout

Please specify the following with each order:

- Desired Voltage:**
220-240V
- Number of Drop-In Wells Required:**
1-, 2-, 3-, 4-, 5-, 6-pan as rectangular, full-size, (305 mm x 508 mm)
- Remote Refrigeration**
NOTE: Shipped loose: Cold Well with Temperature Probe, Control Panel (Probe Wires are 4.9 meters and a TXV Valve)
A. CWBR with a Condensing Unit – may be field mounted up to 15 meters of tubing from the unit (shipped loose)
B. CWBX without a Condensing Unit (Solenoid Valve attached to Cold Well)
- Agency** – NSF 7 Component

Option

- Slant Option for CWBR- or CWBX-1, -2, -3, -4, -5, and -6

Accessories

- Pan Support Bars:** 305 mm or 508 mm
- Stainless Steel Pans:**
 - Third-size at 64 mm deep (324 W x 175 D x 64 H mm)
 - Half-size at 64 mm deep (324 W x 264 D x 64 H mm)
 - Full-size at 64 mm deep (324 W x 527 D x 64 H mm)
 - Full-size at 102 mm deep (324 W x 527 D x 102 H mm)
 - Full-size at 152 mm deep (324 W x 527 D x 152 H mm)
- Perforated False Bottom**
- Trivets:**
 - Half-size
259 W x 194 D mm
 - Full-size
259 W x 457 D mm

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REMOTE REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
CWBR-1, CWBX-1	435 mm	457 mm	640 mm	660 mm
CWBR-2, CWBX-2	765 mm	787 mm	640 mm	660 mm
CWBR-3, CWBX-3	1095 mm	1118 mm	640 mm	660 mm
CWBR-4, CWBX-4	1426 mm	1448 mm	640 mm	660 mm
CWBR-5, CWBX-5	1756 mm	1778 mm	640 mm	660 mm
CWBR-6, CWBX-6	2086 mm	2108 mm	640 mm	660 mm



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.

CWBX-6 with accessory food pans and pan support bars



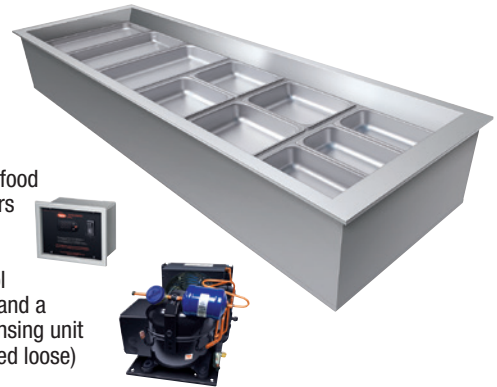
Control panel (shipped loose)



- 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 15 meters of tubing from unit) and control panel (shipped loose - probe wires are 5 meters) for installing in more convenient or desirable locations

- CWBX model include a control panel (shipped loose - probe wires are 4.9 meters) but without a condensing unit for the increased flexibility of multiple cold well configurations
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- 1" NPT brass drain simplifies cleaning

CWBR-6 with accessory food pans and pan support bars



Control panel and a condensing unit (shipped loose)



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

Model*	Dimensions W x D x H	HP and Watts @ 50 Hz		HP and Watts @ 60 Hz		Ship Weight
		HP	Watts	HP	Watts	
CWBR-1	483 x 686 x 400 mm	1/3	616-744	1/3	686-816	59 kg
CWBR-2	813 x 686 x 400 mm	1/3	616-744	1/3	686-816	73 kg
CWBR-3	1143 x 686 x 400 mm	1/3	616-744	1/3	686-816	97 kg
CWBR-4	1473 x 686 x 400 mm	3/8	807-960	1/3	686-816	107 kg
CWBR-5	1803 x 686 x 400 mm	1/2	1190-1416	1/2	1210-1440	123 kg
CWBR-6	2134 x 686 x 400 mm	1/2	1190-1416	1/2	1210-1440	142 kg

All models utilize R-404A Refrigerant.

* CE Mark not available.

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

Voltage: 220-240, single phase.

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

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

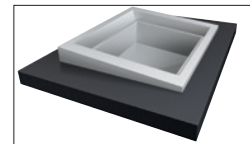
Model*	Dimensions W x D x H	BTU/ Hour	Watts @		Ship Weight
			50 Hz	60 Hz	
CWBX-1	483 x 686 x 433 mm	330	616-744	686-816	43 kg
CWBX-2	813 x 686 x 433 mm	630	616-744	686-816	56 kg
CWBX-3	1143 x 686 x 433 mm	930	616-744	686-816	68 kg
CWBX-4	1473 x 686 x 433 mm	1230	807-960	686-816	80 kg
CWBX-5	1803 x 686 x 433 mm	1530	1190-1416	1210-1440	96 kg
CWBX-6	2134 x 686 x 433 mm	1830	1190-1416	1210-1440	113 kg

* CE Mark not available.

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

Voltage: 220-240V, single phase.

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

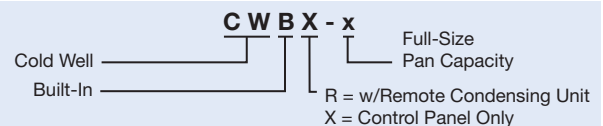


CWBX-2 with slant option
CWBX-2SLANT

OPTIONS (available at time of purchase only)

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

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 8 ACCESSORIES – PAGE 10





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

ST PAN 1/3	Third-Size Stainless Steel Pan – 324 W x 175 D x 64 H mm
ST PAN 1/2	Half-Size Stainless Steel Pan – 324 W x 264 D x 64 H mm
ST PAN 2	Full-Size Stainless Steel Pan – 324 W x 527 D x 64 H mm
ST PAN 4	Full-Size Stainless Steel Pan – 324 W x 527 D x 102 H mm
HDW 6" PAN	Full-Size Stainless Steel Pan – 324 W x 527 D x 152 H mm

Wire Trivets Stainless –

TRIVET (1/2)SS	Half-Size – 259 W x 194 D mm
TRIVET SS	Full-Size – 259 W x 457 D mm

SUPPORT BARS – FALSE BOTTOMS

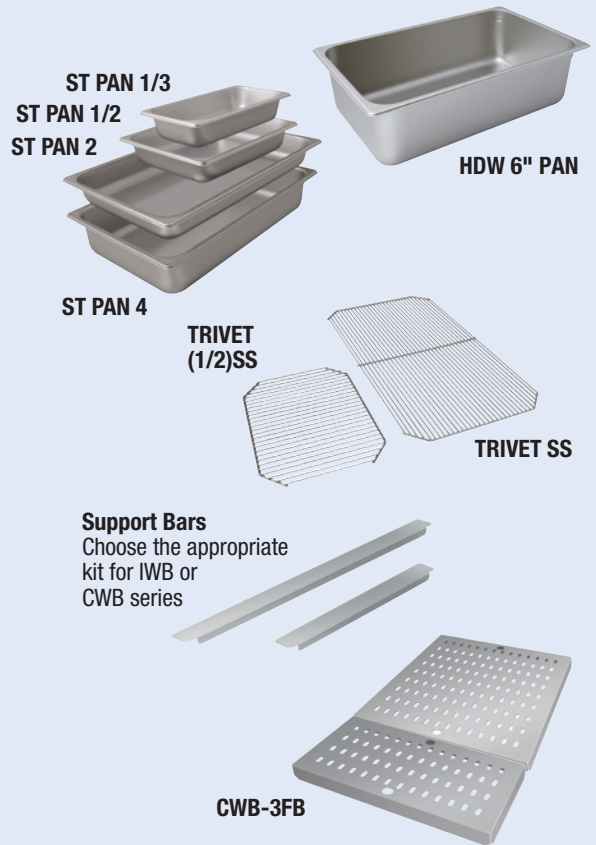
CWB12BAR	305 mm Pan Support Bar for Drop-In Ice or Refrigerated Wells
CWB20BAR	508 mm Pan Support Bar for Drop-In Ice or Refrigerated Wells

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)

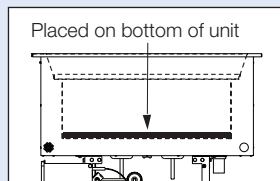
False Bottom for Slim Refrigerated Wells (choose your appropriate pan size) –

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)

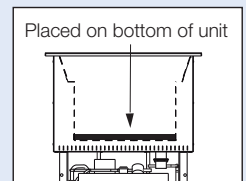


False Bottom Accessories
1-part, 2- or 3-part(s) depending on pan size

(CWB-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 and Drop-In Slim 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

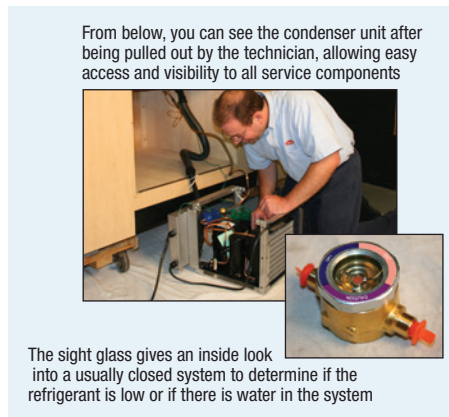


Please specify the following with each order:

1. **Desired Voltage:**
220-240V
2. **Number of Full-Size Sheet Pans Accommodated:**
1-, 2- or 3-pan as rectangular sheet pans
3. **Depth of Model:** Standard configuration (735 mm D) or Slim configuration (535 mm D)
4. **Drain** – 1" NPT Drain for FTB-2, FTB-3 FTB-S2, FTB-S3 only (drain plumbing to be installed per local codes)
5. **Agency** – NSF 7 Component
6. **Electronic Control Assembly** can be mounted on either side of the Condensing Unit or remotely mounted up to 1219 mm from the unit (cannot be mounted over the Condensing Unit)

Accessories

1. **Pans** –
 - A. Half-size sheet pan
457 W x 330 D mm
 - B. Full-size sheet pan
457 W x 660 D mm



DROP-IN FROST TOP AND SLIM DROP IN FROST TOP COUNTERTOP CUT-OUTS

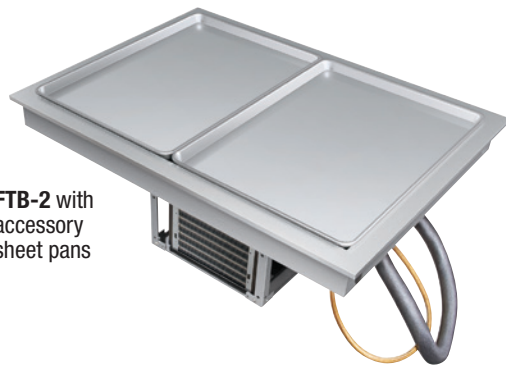
Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
FTB-1	494 mm	511 mm	697 mm	711 mm
FTB-2	949 mm	965 mm	694 mm	711 mm
FTB-3	1407 mm	1422 mm	694 mm	711 mm
FTB-S2	1354 mm	1372 mm	494 mm	511 mm
FTB-S3	2011 mm	2029 mm	494 mm	511 mm



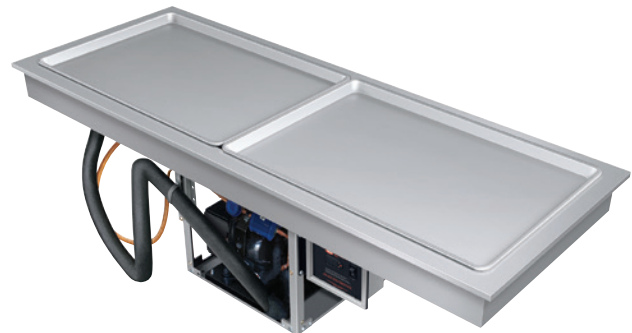
Drop-In Frost Tops and Drop-In Slim Frost Tops

Convenience meets style with the Hatco Drop-In Frost Tops. Perfect for quick turn products on self-serve buffets. Ideal for snacks, hors d'oeuvres, 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 customer.

- 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 1219 mm from unit
- The condensing unit, mounted on the center of the unit, rotates 90° or 180°
- Mobile condensing unit may be moved in 165 mm increments from end to center in the FTB-3 units, and in 76 mm 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 AND DROP-IN SLIM FROST TOPS

Model*	Dimensions		HP	Watts and Plug @ 50 Hz		Watts and Plug @ 60 Hz		Ship Weight
	W	D x H						
FTB-1	535	735 x 437 mm	1/3	616-744	BS, CEE, AS	686-816	BS 1363, CEE	60 kg
FTB-2	991	735 x 437 mm	1/3	616-744	BS, CEE, AS	686-816	BS 1363, CEE	82 kg
FTB-3	1448	735 x 437 mm	1/3	616-744	BS, CEE, AS	686-816	BS 1363, CEE	97 kg
Slim								
FTB-S2	1395	535 x 437 mm	1/3	616-744	BS, CEE, AS	686-816	BS 1363, CEE	83 kg
FTB-S3	2053	535 x 437 mm	1/3	616-744	BS, CEE, AS	686-816	BS 1363, CEE	108 kg

* CE Mark not available. All models utilize R-404A Refrigerant.

All Drop-In Frost Top Models Feature:

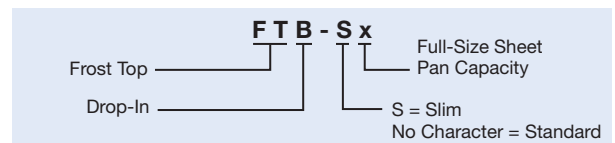
Voltage: 220-240V, single phase.

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

ACCESSORIES (available for purchase at any time)

ALUM PAN	Half-Size Sheet Pan – 457 W x 330 D mm
18" SHEET PAN	Full-Size Sheet Pan – 457 W x 660 D mm

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 11



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

Environmentally-
friendly insulation
used throughout

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

Please specify the following with each order:

1. **Desired Voltage:**
220 or 240V
2. **Number of Full-Size Sheet Pans Accommodated:**
1-, 2- or 3-pan as rectangular sheet pans
3. **Depth of Model:** Standard configuration (735 mm D)
or Slim configuration (535 mm D)
4. **Remote Refrigeration**
Note: Shipped loose: Frost Top, Control Panel
(Probe Wires are 4.9 meters) and a TXV Valve
A. FTBX, without a Condensing Unit
(Solenoid Valve attached to Frost Top)
5. **Agency** – NSF 7 Component

Accessories

1. **Pans** –
 - A. Half-size sheet pan
457 W x 330 D mm
 - B. Full-size sheet pan
457 W x 660 D mm

REMOTE DROP-IN FROST TOP COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
FTBX-1	697 mm	711 mm	494 mm	511 mm
FTBX-2	949 mm	965 mm	694 mm	711 mm
FTBX-3	1407 mm	1422 mm	694 mm	711 mm
FTBX-S2	1354 mm	1372 mm	494 mm	511 mm
FTBX-S3	2011 mm	2029 mm	494 mm	511 mm



Remote Drop-In Frost Tops

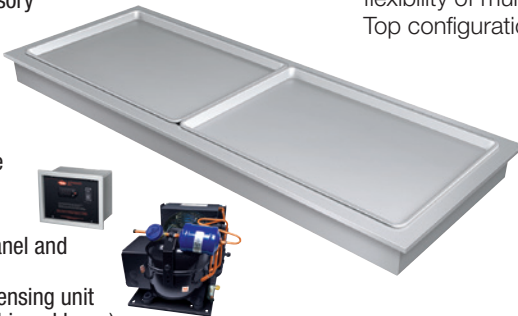
Keeping pre-chilled beverages, snacks, hors d'oeuvres and side dishes cool and ready-to-serve, the Hatco Remote Drop-In Frost Tops offer additional flexibility with remote configurations. Also available in a Slim configuration, providing wider access to your customer.

- 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 15 meters of tubing from unit) and a control panel (shipped loose - probe wires are 4.88 meters) for installing in more convenient or desirable locations
- FTBX models include a control panel (shipped loose - probe wires are 4.88 meters) 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	HP	Ship Weight
	W x D x H		
FTBR-1	735 x 535 x 90 mm	1/3	57 kg
FTBR-2	991 x 735 x 90 mm	1/3	78 kg
FTBR-3	1448 x 735 x 90 mm	1/3	97 kg
Slim			
FTBR-S2	1448 x 535 x 90 mm	1/3	81 kg
FTBR-S3	2053 x 535 x 90 mm	1/3	104 kg

* CE Mark not available.
All models utilize R-404A Refrigerant.

All Remote Drop-In Frost Top Models Feature:

Voltage: 220-240V, single phase.
Hz: 50 Hz, 616-744 Watts.
60 Hz, 686-816 Watts.

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

REMOTE DROP-IN FROST TOPS – WITH CONTROL PANEL

Model*	Dimensions	BTU/ Hour	Ship Weight
	W x D x H		
FTBX-1	735 x 535 x 90 mm	330	39 kg
FTBX-2	991 x 735 x 90 mm	630	63 kg
FTBX-3	1448 x 735 x 90 mm	930	100 kg
Slim			
FTBX-S2	1395 x 535 x 90 mm	630	59 kg
FTBX-S3	2053 x 535 x 90 mm	930	83 kg

* CE Mark not available.

All Remote Drop-In Frost Top Models Feature:

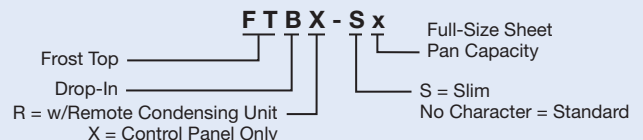
Voltage: 220-240V, single phase.
Load: FTBX-1: 330 BTU/Hour.
FTBX-2, -2S: 630 BTU/Hour.
FTBX-3, -3S: 930 BTU/Hour.

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

ACCESSORIES (available for purchase at any time)

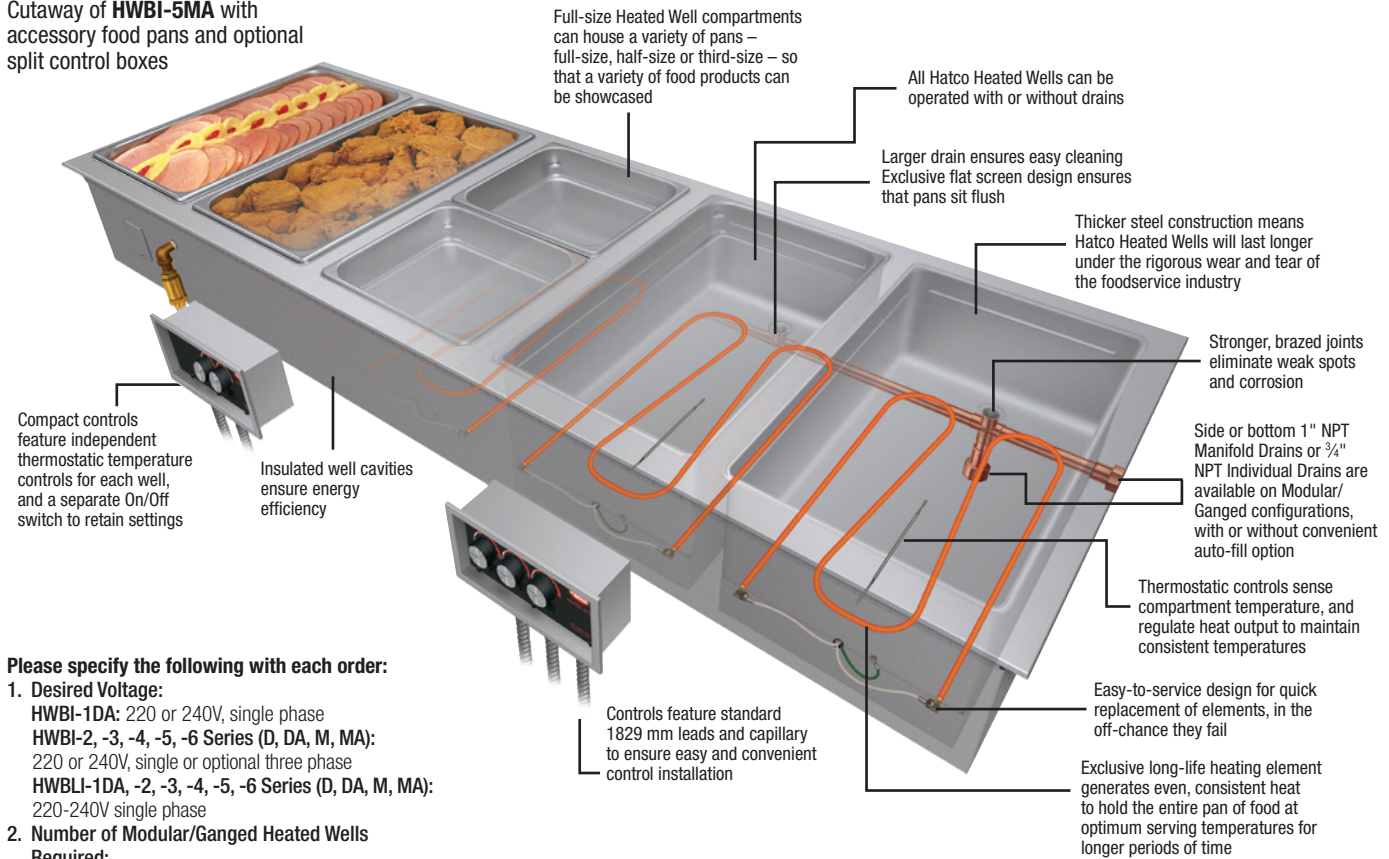
ALUM PAN	Half-Size Sheet Pan – 457 W x 330 D mm
18" SHEET PAN	Full-Size Sheet Pan – 457 W x 660 D mm

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 13



Modular/Ganged Heated Wells Ordering Instructions

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



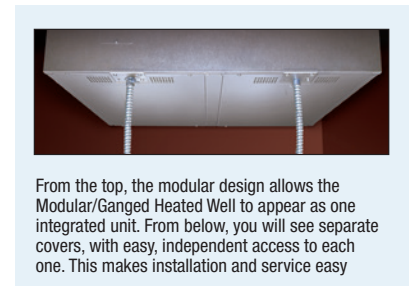
Please specify the following with each order:

- Desired Voltage:**
 HWBI-1DA: 220 or 240V, single phase
 HWBI-2, -3, -4, -5, -6 Series (D, DA, M, MA): 220 or 240V, single or optional three phase
 HWBLI-1DA, -2, -3, -4, -5, -6 Series (D, DA, M, MA): 220-240V single phase
- 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 (305 x 508 mm)
- 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)
- Auto-fill (with or without)**
- Bezel** allows a 686 mm D for modular units to match Hatco CWB models in a countertop display
- Agency:**
 A. CE Mark available on standard watt models
- Control:**
 A. Single Control Box (standard on all units)
 B. Split Control Boxes (optional on 4-, 5-, 6-pan units, not available on 1-, 2-, 3-pan units)

Accessories for Modular/Ganged Heated Wells

- Pan Support Bars:** 305 or 508 mm
- Adapters** to convert Modular/Ganged units to hold 4- or 7-liter round pans
- Stainless Steel Pans:**
 A. Third-size at 64 mm deep (324 W x 175 D x 64 H mm)
 B. Half-size at 64 mm deep (324 W x 264 D x 64 H mm)
 C. Full-size at 64 mm deep (324 W x 527 D x 64 H mm)
 D. Full-size at 102 mm deep (324 W x 527 D x 102 H mm)
 E. Full-size at 152 mm deep (324 W x 527 D x 152 H mm)
- Valves:**
 A. 3/4" or 1" NPT Ball Valve
 B. 3/4" or 1" NPT Gate Valve

ACCESSORIES – PAGE 25-26



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

DROP-IN MODULAR/GANGED HEATED WELLS COUNTERTOP CUTOUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWBI-1 Series	359 mm	368 mm	565 mm	575 mm
HWBI-2 Series	715 mm	724 mm	565 mm	575 mm
HWBI-3 Series	1070 mm	1080 mm	565 mm	575 mm
HWBI-4 Series	1426 mm	1435 mm	565 mm	575 mm
HWBI-5 Series	1781 mm	1791 mm	565 mm	575 mm
HWBI-6 Series	2137 mm	2146 mm	565 mm	575 mm

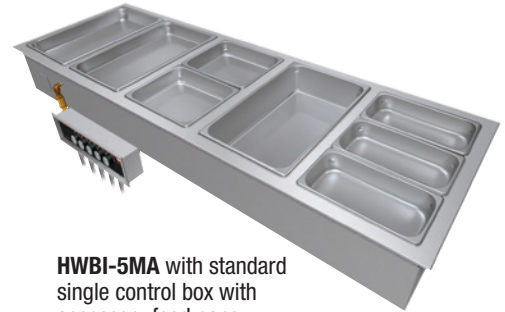


Modular/Ganged Heated Wells

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. Select the configuration that's right for your foodservice operation.

- Full-size, insulated Wells available in 1- to 6-Modular/Ganged units
- Individual thermostatic controls for each well provide the ultimate in temperature regulation
- 1829 mm 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-5MA with standard single control box with accessory food pans

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

Model [†]	Dimensions W x D x H	Voltage	Watts	Ship Weight
HWBI-1	394 x 600 x 243 mm	220, 240	1215	17 kg
HWBI-1D	394 x 600 x 243 mm	220, 240	1215	17 kg
HWBI-1DA	394 x 600 x 243 mm	220, 240	1215	17 kg
HWBI-2	749 x 600 x 243 mm	220, 240	2415	33 kg
HWBI-2D	749 x 600 x 243 mm	220, 240	2415	35 kg
HWBI-2DA*	749 x 600 x 243 mm	220, 240	2415	40 kg
HWBI-2M	749 x 600 x 243 mm	220, 240	2415	34 kg
HWBI-2MA	749 x 600 x 243 mm	220, 240	2415	39 kg
HWBI-3	1105 x 600 x 243 mm	220, 240	3615	47 kg
HWBI-3D	1105 x 600 x 243 mm	220, 240	3615	45 kg
HWBI-3DA*	1105 x 600 x 243 mm	220, 240	3615	51 kg
HWBI-3M	1105 x 600 x 243 mm	220, 240	3615	49 kg
HWBI-3MA	1105 x 600 x 243 mm	220, 240	3615	51 kg
HWBI-4	1461 x 600 x 243 mm	220, 240	4815	60 kg
HWBI-4D	1461 x 600 x 243 mm	220, 240	4815	62 kg
HWBI-4DA*	1461 x 600 x 243 mm	220, 240	4815	60 kg
HWBI-4M	1461 x 600 x 243 mm	220, 240	4815	63 kg
HWBI-4MA	1461 x 600 x 243 mm	220, 240	4815	63 kg
HWBI-5	1816 x 600 x 243 mm	220, 240	6015	76 kg
HWBI-5D	1816 x 600 x 243 mm	220, 240	6015	75 kg
HWBI-5DA*	1816 x 600 x 243 mm	220, 240	6015	76 kg
HWBI-5M	1816 x 600 x 243 mm	220, 240	6015	76 kg
HWBI-5MA	1816 x 600 x 243 mm	220, 240	6015	75 kg
HWBI-6	2172 x 600 x 243 mm	220, 240	7215	86 kg
HWBI-6D	2172 x 600 x 243 mm	220, 240	7215	86 kg
HWBI-6DA*	2172 x 600 x 243 mm	220, 240	7215	88 kg
HWBI-6M	2172 x 600 x 243 mm	220, 240	7215	86 kg
HWBI-6MA	2172 x 600 x 243 mm	220, 240	7215	89 kg

[†] 220 or 240V available with CE Mark.

* 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: Single phase.

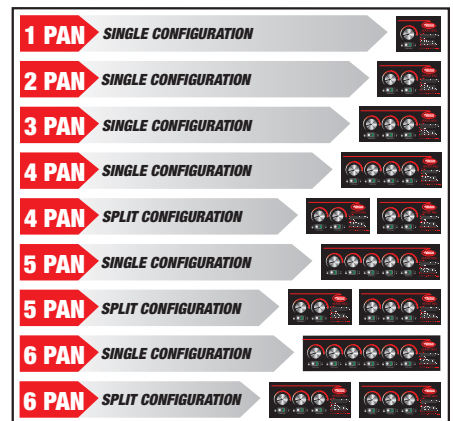
Models Shipped with: EZ locking hardware for installation and remote thermostats with flexible conduits and lighted power switches.

OPTIONS (available at time of purchase only)

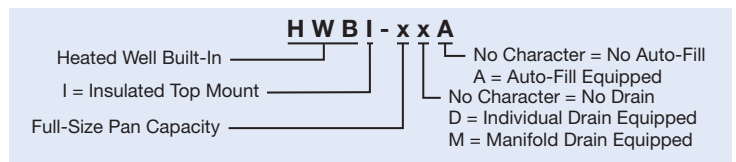
HWBI-SIDE	Copper Manifold drain with side exit (not available on HWBI-1)
HWBI-BOTTOM	Copper Manifold drain with bottom exit (not available on HWBI-1)
OS-BEZEL	686 mm deep Bezel for Modular unit to match Hatco CWB in a countertop display

COUNTERTOP CUTOUT DIMENSIONS – PAGE 15
ACCESSORIES – PAGE 25-26

Modular/Ganged Heated Wells Controls*

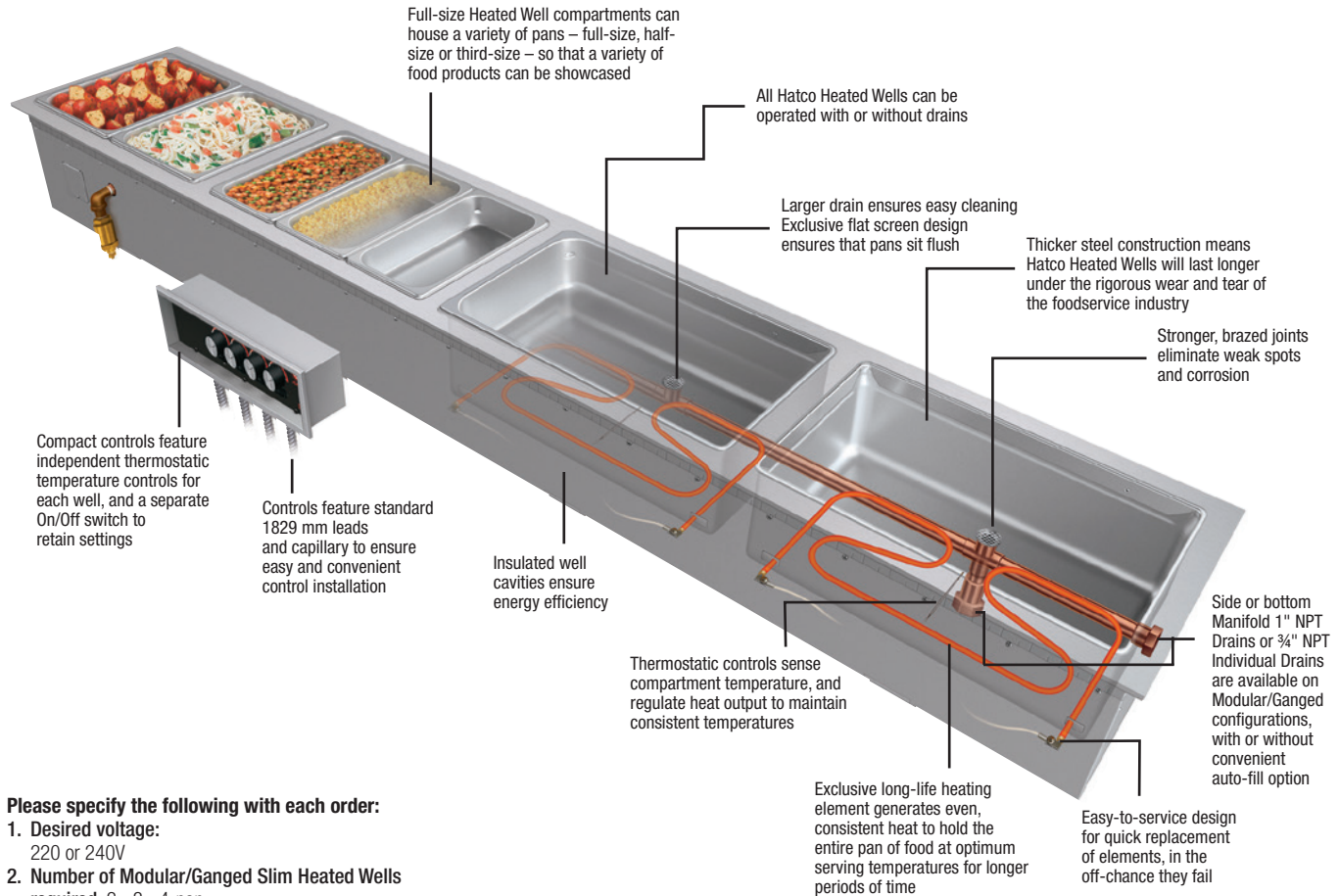


*4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order.



Modular/Ganged Slim Heated Wells Ordering Instructions

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



Please specify the following with each order:

1. **Desired voltage:**
220 or 240V
2. **Number of Modular/Ganged Slim Heated Wells required:** 2-, 3-, 4-pan
NOTE: Modular/Ganged Slim units are only offered as rectangular full-size (305 x 508 mm) but placed lengthwise
3. **Drain (with or without):**
A. Standard Individual Well 3/4" NPT Drain
B. Manifold 1" NPT Drain with side drain, field selectable left or right side
C. Manifold 1" NPT Drain with bottom drain, field selectable left or right well
4. **Auto-fill (with or without)**
5. **Bezel** allows a 481 mm D for modular units to match Hatco Refrigerated Slim Drop-In models in a countertop display
6. **Agency:**
A. CE Mark available
7. **Control:**
A. Single Controls (standard on all units)
B. Split Controls (optional on 4-pan units)

Accessories for Modular/Ganged Slim Heated Wells

1. **Pan Support Bars:**
305 or 508 mm
2. **Adapters** to convert Modular/Ganged Slim units to hold 4- or 7-liter round pans
3. **Stainless Steel Pans:**
A. Third-size at 64 mm deep (324 W x 175 D x 64 H mm)
B. Half-size at 64 mm deep (324 W x 264 D x 64 H mm)
C. Full-size at 64 mm deep (324 W x 527 D x 64 H mm)
D. Full-size at 102 mm deep (324 W x 527 D x 102 H mm)
E. Full-size at 152 mm deep (324 W x 527 D x 152 H mm)
4. **Valves:**
A. 3/4" or 1" NPT Ball Valve
B. 3/4" or 1" NPT Gate Valve

ACCESSORIES – PAGE 25-26

DROP-IN MODULAR/GANGED SLIM HEATED WELLS COUNTERTOP CUTOUTS

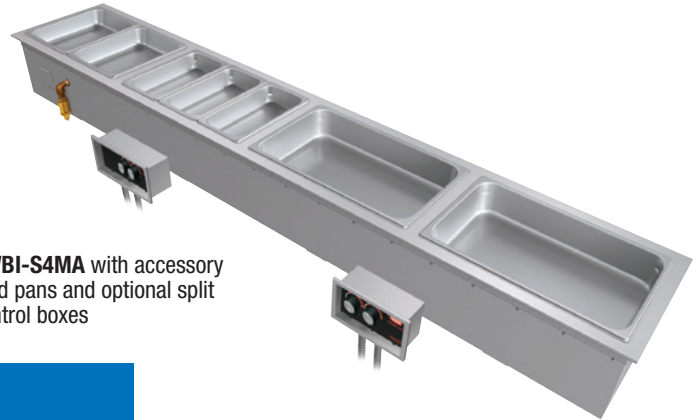
Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWBI-S2	1121 mm	1127 mm	362 mm	368 mm
HWBI-S3	1680 mm	1686 mm	362 mm	368 mm
HWBI-S4	2238 mm	2245 mm	362 mm	368 mm



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
- 1829 mm 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	Voltage	Watts	Ship Weight
HWBI-S2	1156 x 397 x 238 mm	220, 240	2415	38 kg
HWBI-S2D	1156 x 397 x 238 mm	220, 240	2415	37 kg
HWBI-S2DA*	1156 x 397 x 238 mm	220, 240	2415	37 kg
HWBI-S2M	1156 x 397 x 238 mm	220, 240	2415	38 kg
HWBI-S2MA	1156 x 397 x 238 mm	220, 240	2415	41 kg
HWBI-S3	1715 x 397 x 238 mm	220, 240	3615	54 kg
HWBI-S3D	1715 x 397 x 238 mm	220, 240	3615	52 kg
HWBI-S3DA*	1715 x 397 x 238 mm	220, 240	3615	57 kg
HWBI-S3M	1715 x 397 x 238 mm	220, 240	3615	57 kg
HWBI-S3MA	1715 x 397 x 238 mm	220, 240	3615	57 kg
HWBI-S4	2273 x 397 x 238 mm	220, 240	4815	70 kg
HWBI-S4D	2273 x 397 x 238 mm	220, 240	4815	70 kg
HWBI-S4DA*	2273 x 397 x 238 mm	220, 240	4815	73 kg
HWBI-S4M	2273 x 397 x 238 mm	220, 240	4815	70 kg
HWBI-S4MA	2273 x 397 x 238 mm	220, 240	4815	69 kg

† 220 or 240V available with CE Mark.

* 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/Ganged Slim Rectangular Heated Well Models Feature:

Voltage: Single phase.

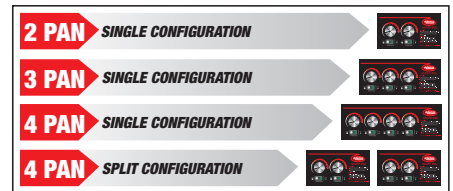
Models Shipped with: EZ locking hardware for installation and remote thermostats with lighted power switches.

OPTIONS (available at time of purchase only)

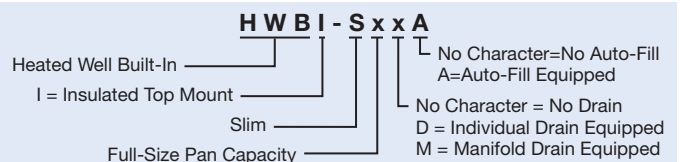
HWBI-SIDE	Copper Manifold drain with side exit (not available on HWBI-1)
HWBI-BOTTOM	Copper Manifold drain with bottom exit (not available on HWBI-1)
OS-BEZEL	686 mm deep Bezel for Modular unit to match Hatco CWB in a countertop display

COUNTERTOP CUTOUT DIMENSIONS – PAGE 17 ACCESSORIES – PAGE 25-26

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.



Individual Built-In And Drop-In Heated Wells Ordering Instructions

Please specify the following with each order:

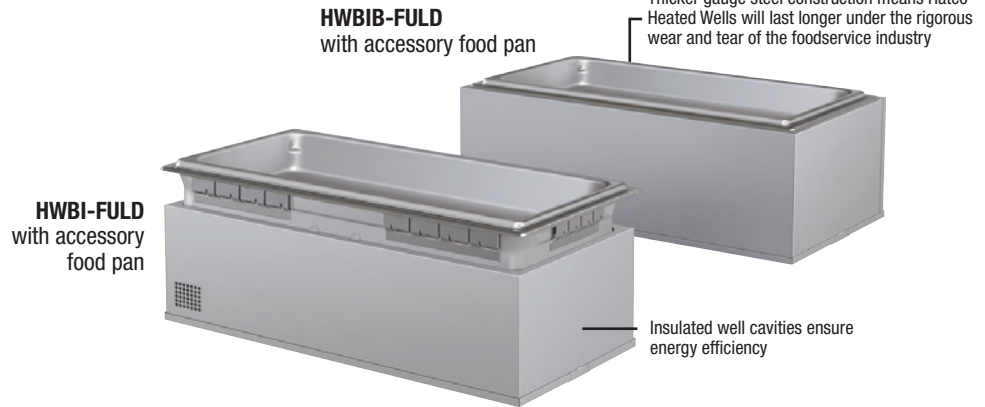
1. **Desired Voltage:** 220 or 240V
2. **Base Size of Heated Well:**
 - A. Rectangular:
 - Full (305 x 508 mm) or 4/3 (305 x 686 mm)
 - B. Round: 4-liter, 7-liter or 10-liter
3. **Drain** (with or without)
4. **Auto-fill** (with or without)
5. **Insulated or Uninsulated**



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

6. **Mounting Style:**
 - A. Top Mounted
 - B. Bottom Mounted (rectangular full-size units only)
7. **Wattage:**
 - A. High watt
 - B. Standard watt
8. **Agency:**
 - A. CE Mark available (fabricator models are not a CE offering, items are sold as components for fabricator self certification)

CONTROL BOXES, COUNTERTOP CUT-OUT DIMENSIONS – PAGE 20



HWB-43D with accessory food pans (single unit holding 4 third-size pans – unit depth is 726 mm)



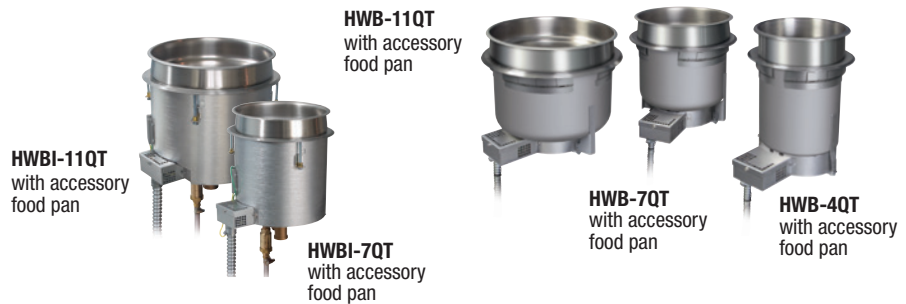
Easy to access the heating elements, if it ever becomes necessary to change them



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)



H W B x x x - x D A

- Heated Well Built-In
- No Character = Standard Wattage
- H = High Wattage
- I = Insulated Top Mount
- IB=Insulated Bottom Mount
- RT = Thermostatic Control (Fabricator Only)
- RN = Infinite Switch Control (Fabricator Only)
- No Character = No Auto-Fill
- A = Auto-Fill Equipped
- No Character = No Drain
- D = Drain Equipped
- FUL = Full-Size Pan
- 43 = 4/3-Size Pan
- 4QT = Round 4-Liter Pan
- 7QT = Round 7-Liter Pan
- 11QT = Round 10-Liter Pan



Individual Built-In And Drop-In Heated Wells Ordering Instructions

Options for Individual Built-In and Drop-In Heated Wells

1. Control Box:

- A. Larger (front mounted) Recessed Thermostatic Control Box with Lighted On/Off Rocker Switch and Angled Recessed Controls for easy readability (not for auto-fill)
- B. Optional ITC Control (not available for auto-fill, 4-liter Round Wells, Insulated Round Wells or units without a drain)
- C. Standard Control for auto-fill models only

2. Control Type:

- A. Thermostatic
- A. Infinite

NOTE: Infinite controls are only available on fabricator units

3. Leads: Extended high temp lead wire, per 305 mm

4. Thermostat with 1829 mm Capillary (914 mm standard)



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



Optional ITC Control (not for auto-fill, 4-Liter Round Wells, Insulated Round Wells or units without a drain)



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

Accessories for Individual Built-In and Drop-In Heated Wells

1. Mounting Kits for combustible countertops (individual drop-in top mount units only)

2. Pan Support Bars: 305 or 508 mm

3. Adapters to convert rectangular full-size units to hold 4- or 7-liter round pans, or 4/3-size units to hold 10-liter round pans

4. Stainless Steel Pans:

- A. Third-size at 64 mm deep (324 W x 175 D x 64 H mm)
- B. Half-size at 64 mm deep (324 W x 264 D x 64 H mm)
- C. Full-size at 64 mm deep (324 W x 527 D x 64 H mm)
- D. Full-size at 102 mm deep (324 W x 527 D x 102 H mm)
- E. Full-size at 152 mm deep (324 W x 527 D x 152 H mm)

5. Valve:

- A. 3/4" NPT Ball Valve for unit with Drain
- B. 3/4" NPT Gate Valve for unit with Drain

6. Remote Handle for 3/4" Drains only and includes a Ball Valve

CONTROL CUTOUT DIMENSIONS

Standard Larger Recessed Thermostatic Control:

149 W x 162 H mm

Optional ITC Control:

148 W x 159 H mm

HWB-43DA, HWBIB-, HWBI-FULDA

Standard Control for Auto-fill

257 W x 121 H mm



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.

ACCESSORIES – PAGE 25-26

BUILT-IN AND DROP-IN HEATED WELLS COUNTERTOP CUTOUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWB-FUL	321 mm	328 mm	524 mm	532 mm
HWB-FUL [▲]	356 mm	362 mm	559 mm	565 mm
HWB-FULDA	321 mm	328 mm	524 mm	532 mm
HWB-FULDA [▲]	356 mm	362 mm	559 mm	565 mm
HWBI-FUL, -FULD	324 mm	328 mm	528 mm	531 mm
HWBI-FUL, -FULD [▲]	356 mm	362 mm	559 mm	565 mm
HWBI-FULDA [▼]	324 mm	328 mm	530 mm	532 mm
HWBI-FULDA [▲]	356 mm	362 mm	559 mm	565 mm
HWBIB-FUL [▼]	306 mm	306 mm	509 mm	509 mm
HWBIB-FULDA [▼]	306 mm	306 mm	509 mm	509 mm
HWB-, HWBI-43	322 mm	329 mm	703 mm	711 mm
HWB-, HWBI-43 [▲]	356 mm	362 mm	737 mm	743 mm
HWB-4QT	181 mm Dia.	192 mm Dia.	—	—
HWB-4QT [▲]	229 mm	235 mm	229 mm	235 mm
HWB-7QT	232 mm Dia.	243 mm Dia.	—	—
HWB-7QT [▲]	279 mm	286 mm	279 mm	286 mm
HWB-11QT	282 mm Dia.	294 mm Dia.	—	—
HWB-11QT [▲]	330 mm	337 mm	330 mm	337 mm

[▲] Indicates cutout dimensions for a combustible countertop surface.

[▼] Must be flanged.

Build An Individual Built-In Heated Well Configurator Worksheet

Complete the eleven steps on this worksheet to configure your Hatco model code. 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 model code, pick all your options)

STEP 1: CERTIFICATION

No CE Mark	No certification	See Price List
CE Mark	Not available with RN or RT controls and insulated top mount models with drain and auto-fill (HWBI-FULDA, HWBHI-FULDA)	See Price List
Fabricator	No certification. Fabricators will have to obtain certification. Control and conduit not included, using RT or RN controls	See Price List

CERTIFICATION MARK



HWB-FULD
with accessory food pan
(unit depth is 553 mm)



HWB-43D
with accessory food pans
(single unit holding 4 third-size pans, unit depth is 726 mm)

STEP 2: BASE SIZE OF WELL

Base Code	Size	Ship Weight (depending on components)	List Price
<i>Rectangular –</i>			
-FUL	Full-Size Pan	16 kg	See Price List
-43	4/3-Size Pan	17 kg	See Price List
<i>Round –</i>			
-4QT	4-liter	5 kg	See Price List
-7QT	7-liter	6 kg	See Price List
-11QT	10-liter	6 kg	See Price List

HWB-7QT with
accessory food pan

HWB-4QT
with accessory
food pan

HWB-11QT
with accessory
food pan



HWBI-11QT
with accessory
food pan

HWBI-7QT
with accessory
food pan



STEP 3: ELECTRICAL

Voltage	220 or 240 (Single Phase)	See Price List
Wattage –		See Price List
HWB-	Standard (4-liter well available in standard watt configurations only)	
HWBH-	High	

HWB x - x

Heated Well Built-In
No Character = Standard Wattage
H = High Wattage

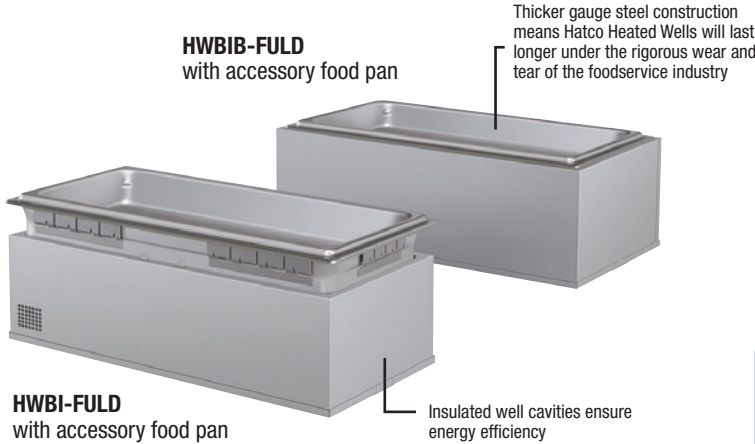
FUL = Full-Size Pan
43 = 4/3-Size Pan
4QT = Round 4-Liter Pan
7QT = Round 7-Liter Pan
11QT = Round 10-Liter Pan

Go to next page for Steps 4-6.



Build An Individual Built-In Heated Well Configurator Worksheet *Continued from page 21*

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 UNINSULATED

Insulation Code –		See Price List
No Character	Uninsulated	
I	Insulated	



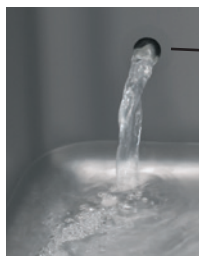
Top Mounted Heated Well: Unit is mounted through the top surface of a sheet metal counter and secured with turn tabs (unit and food pan edge visible)



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)	



Optional auto-fill supply line

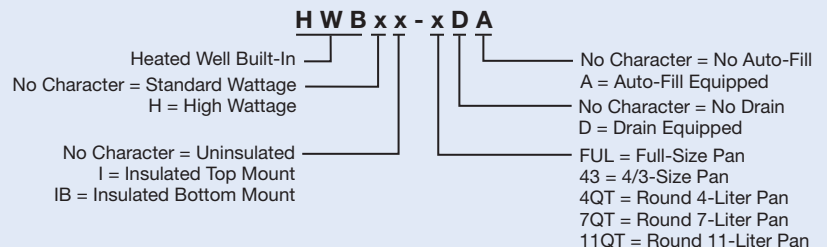


All Hatco Heated Wells can be ordered with or without drains (50% larger drain with exclusive flat screen ensures the pans set flush)

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)	

CONTROL BOXES, COUNTERTOP CUT-OUT DIMENSIONS – PAGE 20
ACCESSORIES – PAGE 25-26
COLORS AND FINISHES – PAGE 27



Build An Individual Built-In Heated Well Configurator Worksheet Continued from page 22

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 – See Price List

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

Optional ITC
 Not available for 4-Liter Round Wells, Insulated Round Wells, units without a drain or auto-fill.

Standard Auto-fill
 For auto-fill only.

Fabricator Controls only – Thermostatic See Price List

Lighted On/Off Rocker Switch
Infinite
 Only available on UR units
 Available with indicator light

STANDARD CONTROLS

Larger Recessed Thermostatic Control – No Charge



OPTIONAL CONTROLS

ITC Control (Not available for 4-liter Round Wells, Insulated Round Wells, units without a drain or auto-fill)



STANDARD CONTROL AUTO-FILL

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



CONTROL TYPE – UR and C-UR Components

Thermostatic control



Infinite control



STEP 8: OPTIONAL BEZEL CONTROL COLOR

Bezel Control Colors – See Price List
 Stainless Steel (Standard)

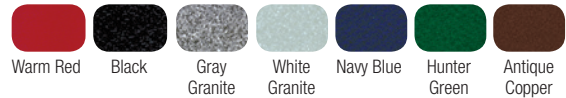
Designer Colors
 (Not available for HWB-FUL with Cord or Fabricator controls [RT or RN])

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	

OPTIONAL BEZEL COLORS

Designer Colors



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

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



HWB x x x - x D A

Heated Well Built-In
 No Character = Standard Wattage
 H = High Wattage

No Character = Uninsulated
 I = Insulated Top Mount
 IB = Insulated Bottom Mount
 RT = Thermostatic Control (UR Only)
 RN = Infinite Switch Control (UR Only)

No Character = No Auto-Fill
 A = Auto-Fill Equipped
 No Character = No Drain
 D = Drain Equipped
 FUL = Full-Size Pan
 43 = 4/3-Size Pan
 4QT = Round 4-Liter Pan
 7QT = Round 7-Liter Pan
 11QT = Round 11-Liter Pan



Build An Individual Built-In Heated Well Configurator Worksheet *Continued from page 23*

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

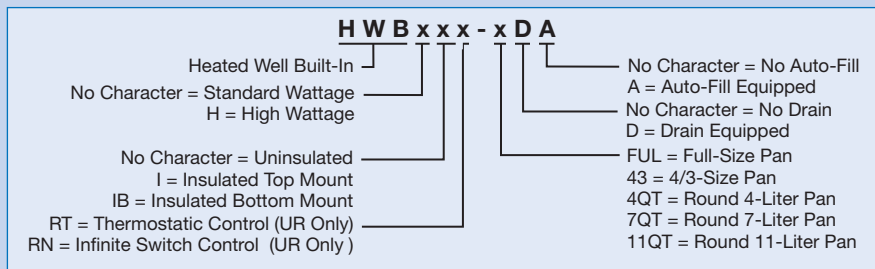


STEP 9: POWER SUPPLY

(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 for all HWB models except Auto-fill models)	See Price List
HWBI-CORD	HWBI-FUL with Cord (standard) Top Mount: HWBI-FUL, -FULD and HWBHI-FUL, -FULD Bottom Mount: HWBIB-FULDA and HWBHI-B-FULDA	See Price List
HWB-TSTAT	Thermostat with 1829 mm Capillary (not available for Auto-fill models)	See Price List
HWB-TSTAT-UR	Thermostat with 1829 mm 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	0.00
Step 4	Insulated or Uninsulated	<input type="text"/>
Step 5	Mounting Style	0.00
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 20
ACCESSORIES – PAGE 25-26
COLORS AND FINISHES – PAGE 27

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



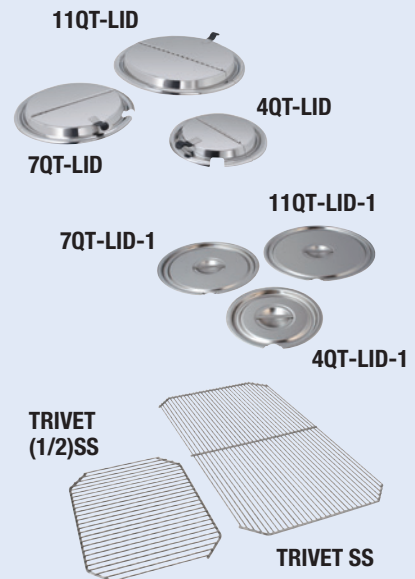
PANS – LIDS – TRIVETS

ST PAN 1/3	Third-Size Stainless Steel Pan – 324 W x 175 D x 64 H mm
ST PAN 1/2	Half-Size Stainless Steel Pan – 324 W x 264 D x 64 H mm
ST PAN 2	Full-Size Stainless Steel Pan – 324 W x 527 D x 64 H mm
ST PAN 4	Full-Size Stainless Steel Pan – 324 W x 527 D x 102 H mm
HDW 6" PAN	Full-Size Stainless Steel Pan – 324 W x 527 D x 152 H mm
4QT-PAN	4-Liter Round Pan
7QT-PAN	7-Liter Round Pan
11QT-PAN	10-Liter Round Pan

Notched Lid for Round Pans –	
4QT-LID-1	4-Liter Round, Notched, Solid Lid
7QT-LID-1	7-Liter Round, Notched, Solid Lid
11QT-LID-1	10-Liter Round, Notched, Solid Lid

Hinged Lid for Round Pans –	
4QT-LID	4-Liter Round, Hinged and Notched Lid
7QT-LID	7-Liter Round, Hinged and Notched Lid
11QT-LID	10-Liter Round, Hinged and Notched Lid

Wire Trivets Stainless –	
TRIVET (1/2)SS	Half-Size – 259 W x 194 D mm
TRIVET SS	Full-Size – 259 W x 457 D mm



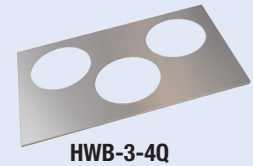
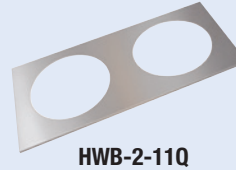
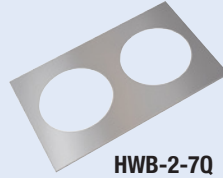
ADAPTERS, SUPPORT BARS, MOUNTING KITS, VALVES – PAGE 26



Heated Well Accessories

(available for purchase at any time)

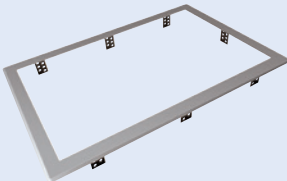
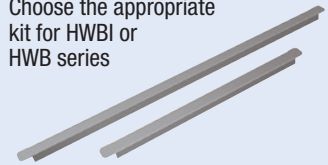
HWB-2-7Q
shown with two
7QT-PAN and
7QT-LID-1



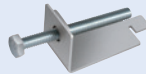
ADAPTERS – SUPPORT BARS

HWB-2-7Q	Adapter to convert warmer to hold two 7-Liter Inserts (model HWBI & HWB-FUL series only)
HWB-3-4Q	Adapter to convert warmer to hold three 4-Liter Inserts (model HWBI & HWB-FUL series only)
HWB-2-11Q	Adapter to Convert warmer to hold two 10-Liter Inserts (model HWB-43 series only)
HWB12BAR	305 mm Pan Support Bar for Built-In and Drop-In Heated Wells
HWB20BAR	508 mm Pan Support Bar for Built-In and Drop-In Heated Wells
HWBGM12BAR	305 mm Pan Support Bar for Drop-In Modular/Ganged Models
HWBGM20BAR	508 mm 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



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 Brackets (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
GATEVALVE1IN	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

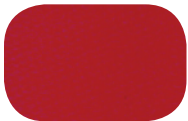


HWB-RDHV
Attaches to 3/4" Drain and includes a Ball Valve



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.

Sturgeon Bay, WI 54235 U.S.A. Telephone: (414) 671-6350 hatcocorp.com



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