

SINGLE & MODULAR/GANGED BUILT-IN EXPORT HEATED WELLS



MAKES YOUR CHOICE

EASY



It's **EASY** to build your ideal
Heated Well with Hatco



Nothing less than the best.™

Unlimited Possibilities, One Clear Choice: The Full Line of Hatco Heated Wells



It's **EASY** to see the Hatco advantage,

Keeping hot food at safe serving temperatures is critical to any foodservice operation – and helps food stay fresh and fabulous. Yet each foodservice operation may demand different form and function from their Heated Wells.

That's why Hatco has developed such a comprehensive range of Heated Wells – so that you can meet the demands of your application. With any model you choose, we promise longer holding times, more accurate temperatures and better quality construction – so you can focus on your customers.

Whether it's a complete modular/ganged unit, or a single rectangular or round, insulated or non-insulated, UL or CE or fabricator model, if you can imagine the perfect Heated Well for your application, Hatco can make it a reality.



Addressing the challenges of typical Heated Wells:

GREAT PERFORMANCE:

Longer holding times with more accurate temperatures

EASY TO USE:

Separate lighted On/Off rocker switch and temperature dial simplifies operation

EASY TO CLEAN:

A 50% larger drain with flat screen simplifies cleaning

LONGER LASTING:

Durable thicker stainless steel construction and solid welds lead to longer life

SIMPLE TO SERVICE:

Unique design allows quick change of element or thermostat – in just a few minutes

TROUBLE-FREE

INSTALLATION:

EZ locking hardware lets you install quickly with only a screwdriver

Compact controls feature independent temperature controls for each Heated Well, and a separate On/Off switch to retain settings

RECTANGULAR MODELS



INSULATED RECTANGULAR MODELS

HWB-4QT

HWB-7QT

HWB-11QT

A wide range of choices

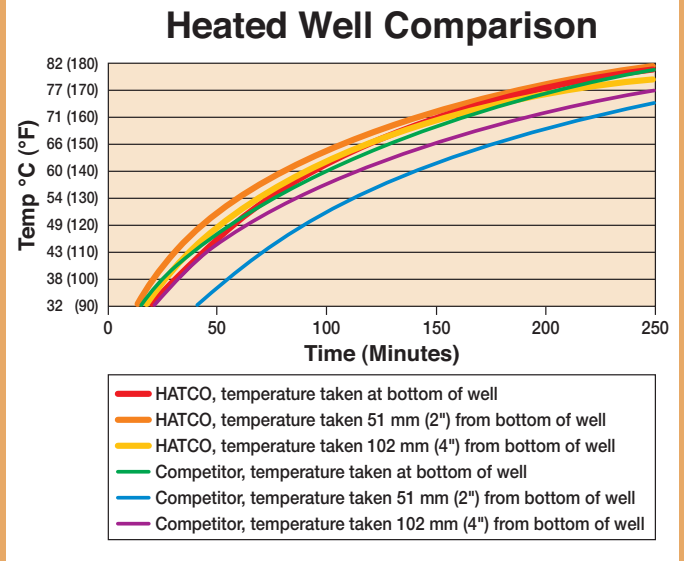
- Variety of wattages and voltages
- Full- and 4/3-size rectangular wells
- 4-, 7-, and 10-liter round wells (4-, 7-, and 11-quart)
- With or without drain
- Modular/ganged, standard, insulated or non-insulated models
- Agency approval – UL, UL-EPH or CE Mark available
- Accessories, including adapters, valves, mounting kits, support bars, pans, lids, and trivets

We stand behind our Heated Wells

- Two-year warranty on elements, one-year on-site parts and labor

Thicker steel construction means Hatco Heated Wells will last longer under the rigorous wear and tear of the foodservice industry

Full-size Heated Well compartments can house a variety of pans – full-size, half-size or third-size, so that a variety of food products can be showcased



Hatco Heated Wells hold products at significantly higher temperatures, ensuring greater food safety and longer holding times than competitive models

Larger drains ensure easy cleaning
Exclusive flat screen design ensures that pans set flush

Stronger, braised connections eliminate weak spots and corrosion

Insulated Well cavities ensure energy efficiency

Controls feature standard 1829 mm (6') capillary to ensure easy and convenient control installation

Exclusive long-life heating element generates even, consistent heat to hold the entire pan of food at optimum serving temperatures for longer periods of time

Side or bottom manifold drains or individual drains are available on all modular/ganged configurations, with or without convenient Auto-fill option

Easy-to-service design for quick replacement of elements, in the off-chance they fail

Thermostatic controls sense compartment temperature, and regulate heat output to maintain consistent temperatures

HWPB

MODULAR/GANGED BUILT-IN HEATED WELLS

It's **EASY** to get a streamlined look

Modular/Ganged units 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 you.

The easy choice for a custom look, Hatco Heated Wells offer:

FLEXIBILITY:

Full-size, insulated wells, available in 1 to 6 unit configurations, let you choose the layout that's best for you

TEMPERATURE CONTROL:

Individual thermostatic controls for each well provide the ultimate in temperature regulation

CONVENIENCE:

1829 mm (6') conduit comes standard for convenient placement of controls where you want them

FAST CLEAN UP:

Empty all wells quickly and easily with manifold drain options, or utilize models with individual well drains

EASY OPERATION:

Auto-fill option automatically fills and replenishes water without user maintenance and intervention



Take control of each Heated Well

By providing a separate control for each Heated Well, it's easy to regulate the temperature of every food offering.

Available with a number of choices

- Top mounted, with your choice of:
 - EZ Locking hardware
 - EZ Locking hardware with studs
 - EZ Locking hardware with surface holes, for flexible installation
- 120V (HWBI-1DA only), 208V, 220V or 240V

Smooth look, easy service access

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 FULL-SIZE INSULATED TOP MOUNT RECTANGULAR MODELS – STANDARD WATT

Model*				
HWBI-FUL (HWBI-1) HWBI-FULD (HWBI-1D)		See page 7 See page 7		
Model*	Volts	Watts	Amps (1ph)	Shipping Weight
HWBI-1DA	120	1215	10.1	14 kg (30 lbs.)
	208		5.9	15 kg (33 lbs.)
	240†		5.1	15 kg (33 lbs.)
HWBI-2 HWBI-2D HWBI-2DA HWBI-2M HWBI-2MA	208 240†	2415	11.6 10.1	27 kg (60 lbs.)
				29 kg (63 lbs.)
				29 kg (63 lbs.)
				27 kg (60 lbs.)
				27 kg (60 lbs.)
HWBI-3 HWBI-3D HWBI-3DA HWBI-3M HWBI-3MA	208 240†	3615	17.4 15.1	41 kg (90 lbs.)
				42 kg (93 lbs.)
				42 kg (93 lbs.)
				41 kg (90 lbs.)
				41 kg (90 lbs.)
HWBI-4 HWBI-4D HWBI-4DA HWBI-4M HWBI-4MA	208 240†	4815	23.2 20.1	54 kg (120 lbs.)
				56 kg (123 lbs.)
				56 kg (123 lbs.)
				54 kg (120 lbs.)
				54 kg (120 lbs.)
HWBI-5 HWBI-5D HWBI-5DA HWBI-5M HWBI-5MA	208 240†	6015	28.9 25.1	68 kg (150 lbs.)
				70 kg (153 lbs.)
				70 kg (153 lbs.)
				68 kg (150 lbs.)
				68 kg (150 lbs.)
HWBI-6 HWBI-6D HWBI-6DA HWBI-6M HWBI-6MA	208 240†	7215	34.7 30.1	82 kg (180 lbs.)
				83 kg (183 lbs.)
				83 kg (183 lbs.)
				82 kg (180 lbs.)
				82 kg (180 lbs.)

* Model number indicates number of full-size food pans unit will accommodate.

† "D" added to model number indicates unit with ¾" NPT drain.

"A" added to model number indicates unit with Auto-fill.

"M" added to model number indicates unit with 1" NPT manifold drain.

‡ 220V or 240V CE Mark available (120V and 208V CE Mark not available).

CONTROL PANEL DIMENSIONS

Single: Use the 1- through 6-pan control dimensions below

Split: Use only the 2- or 3-pan control dimensions listed below for each split control box. The left control box houses the Auto-fill solenoid for all modulars with Auto-fill.

PANS	Single Control Panel		Single Control Panel Cut-Out	
	All Depths	All Heights	All Heights	
	102 mm D (4")	140 mm H (5½")	121 mm H (4¾")	
	Auto-fill Width	w/o Auto-fill Width	Auto-fill Width	w/o Auto-fill Width
1	278 mm W (10⅞")	See page 7	257 mm W (10¼")	See page 7
2	335 mm W (13⅜")	224 mm W (8⅞")	314 mm W (12⅜")	203 mm W (8")
3	392 mm W (15⅝")	281 mm W (11⅞")	371 mm W (14⅝")	260 mm W (10¼")
4	449 mm W (17⅞")	338 mm W (13⅜")	429 mm W (16⅞")	318 mm W (12½")
5	506 mm W (19⅞")	395 mm W (15⅝")	486 mm W (19⅞")	375 mm W (14¾")
6	564 mm W (22⅜")	452 mm W (17⅞")	543 mm W (21⅜")	432 mm W (17")

DIMENSIONS

HWBI-1 (HWBI-FUL), -1D (HWBI-FULD): See page 7.

HWBI-1DA: 394 W x 600 D x 243 H mm (15½" x 23⅝" x 9⅝").

HWBI-2 Series: 749 W x 600 D x 243 H mm (29½" x 23⅝" x 9⅝").

HWBI-3 Series: 1105 W x 600 D x 243 H mm (43½" x 23⅝" x 9⅝").

HWBI-4 Series: 1461 W x 600 D x 243 H mm (57½" x 23⅝" x 9⅝").

HWBI-5 Series: 1816 W x 600 D x 243 H mm (71½" x 23⅝" x 9⅝").

HWBI-6 Series: 2172 W x 600 D x 243 H mm (85½" x 23⅝" x 9⅝").

VOLTAGE

120 (HWBI-1DA only), 208, 220 and 240 Volts, Single Phase.

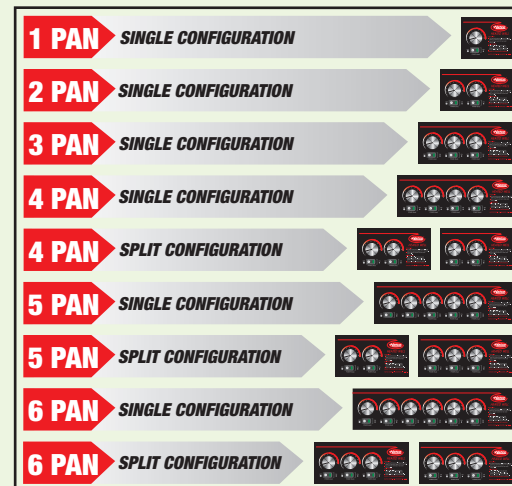
OPTIONS (NOT FOR RETROFIT)

- Surface Hole Mounting to Countertop (includes EZ Lock)
- Stud Mounting to Countertop (includes EZ Lock)

ACCESSORIES

- Mounting Kit for Combustible Countertops
- Stainless Steel Food Pans
- 305 mm (12") and 508 mm (20") Pan Support Bars
- Adapters to Convert Warmers to hold 4- and 7-liter (4- and 7-quart) Round Pans
- Notched Lids or Hinged and Notched Lids
- ¾" or 1" NPT Ball or Gate Valve for unit with drain

MODULAR/GANGED HEATED WELL CONTROLS*



* Must specify split or single configuration at time of order. Controls for HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D) see page 7.

MODULAR/GANGED HEATED WELLS COUNTERTOP CUT-OUT DIMENSIONS

Model	Minimum Width	Maximum Width*	Minimum Depth	Maximum Depth	Below Counter
HWBI-FUL♦	324 mm (12¾")	328 mm (12⅝")	528 mm (20¾")	532 mm (20⅝")	240 mm (9⅞")
HWBI-1FUL♦	356 mm (14")	362 mm (14¼")	559 mm (22")	565 mm (22¼")	240 mm (9⅞")
HWBI-1DA	359 mm (14⅞")	364 mm (14⅝")	565 mm (22¼")	572 mm (22½")	243 mm (9⅞")
HWBI-2	715 mm (28⅞")	719 mm (28⅝")	565 mm (22¼")	572 mm (22½")	243 mm (9⅞")
HWBI-3	1070 mm (42⅞")	1075 mm (42⅝")	565 mm (22¼")	572 mm (22½")	243 mm (9⅞")
HWBI-4	1426 mm (56⅞")	1430 mm (56⅝")	565 mm (22¼")	572 mm (22½")	243 mm (9⅞")
HWBI-5	1781 mm (70⅞")	1786 mm (70⅝")	565 mm (22¼")	572 mm (22½")	243 mm (9⅞")
HWBI-6	2137 mm (84⅞")	2141 mm (84⅝")	565 mm (22¼")	572 mm (22½")	243 mm (9⅞")

♦ Add 2 mm (⅛") to Maximum Width and Maximum Depth when using EZ locking mount.

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

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

INSULATED SINGLE BUILT-IN HEATED WELLS

It's **EASY** to retain heat longer

Why choose Hatco Insulated Heated Wells? Their fully insulated construction retains heat better, distributing it more evenly to keep food hot and fresh.

INSULATED HEATED WELLS:

- Available in full-size
- Top or bottom mount configurations
- A choice of wattage – low, standard, or high
- With or without drain



Hatco models are fully insulated, both sides and bottom

This attention to quality provides:

- Faster preheat
- Better heat retention and faster recovery
- Improved energy efficiency
- Solid performance even near refrigerated surfaces
- Keeps heat inside well cavity, ensuring cooler surrounding surfaces for customer safety



The ideal controls and mounting

Views provides easy readability:

- Front mounted recessed thermostatic control box with an angled view, bezel available in designer colors or stainless steel (not available for Auto-fill)



Mounting options



Top Mounted Heated Well



Bottom Mounted Heated Well

Easy service access



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



- Auto-fill control box for single units.

INSULATED SINGLE BUILT-IN HEATED WELLS

FULL-SIZE INSULATED RECTANGULAR MODELS – LOW WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBLI-FUL HWBLI-FULD	120	750	6.3	27 kg (12 lbs.) 30 kg (14 lbs.)
HWBLIB-FUL HWBLIB-FULD	120	750	6.3	30 kg (14 lbs.) 33 kg (15 lbs.)
HWBLIB-FULDA	120	765	6.4	33 kg (15 lbs.)

FULL-SIZE INSULATED RECTANGULAR MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBI-FUL HWBI-FULD	120 208 240†	1200	10.0 5.8 5.0	27 kg (12 lbs.) 14 kg (30 lbs.)
HWBIB-FUL HWBIB-FULD	120 208 240†	1200	10.0 5.8 5.0	14 kg (30 lbs.) 15 kg (33 lbs.)
HWBIB-FULDA	120 208 240†	1215	10.1 5.9 5.1	15 kg (33 lbs.)

FULL-SIZE INSULATED RECTANGULAR MODELS – HIGH WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBHI-FUL HWBHI-FULD	120 208 240†	1650	13.8 7.9 6.9	12 kg (27 lbs.) 14 kg (30 lbs.)
HWBHIB-FUL HWBHIB-FULD	120 208 240†	1650	13.8 7.9 6.9	14 kg (30 lbs.) 15 kg (33 lbs.)
HWBHIB-FULDA	120 208 240†	1665	13.9 8.0 7.0	15 kg (33 lbs.)

* "D" added to model number indicates unit with ¾" NPT drain.

"I" added to model number indicates insulated unit.

"B" added to model number indicates bottom mount unit.

"A" added to model number indicates unit with Auto-fill.

† 220V or 240V CE Mark available (120V and 208V CE Mark not available).

DIMENSIONS

HWBI-FUL Insulated Top Mount Series:

348 W x 553 D x 240 H mm (13¾" x 21¾" x 9½").

HWBIB-FUL Insulated Bottom Mount Series:

355 W x 559 D x 240 H mm (14" x 22" x 9½").

Control Panel:

Recessed: 161 W x 92 D x 196 H mm (6⅜" x 3⅝" x 7¾").

HWBIB-FULDA Insulated Bottom Mount Series:

355 W x 559 D x 240 H mm (14" x 22" x 9½").

Control Panel: 278 W x 100 D x 140 H mm (10⅝" x 3⅝" x 5½").

VOLTAGE

120, 208, 220, and 240 Volts, Single Phase. Low watt available in 120V only.

OPTIONS (NOT FOR RETROFIT)

- Flush Mount Control Box in *Designer* Colors – Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper (not available for HWBIB-FULDA)
- Recessed Thermostat Control (not available for HWBIB-FULDA models)
- Thermostat with 1829 mm (6') Capillary

ACCESSORIES

- Mounting Kit for Combustible Countertops (not necessary for bottom mount models)
- Adapters to Convert Warmers to hold 4- and 7-liter (4- and 7-quart) Round Pans (Model HWBI-FUL and HWB-FUL Series only)
- 305 mm (12") and 508 mm (20") Pan Support Bar
- Stainless Steel Food Pans
- ¾" NPT Ball or Gate Valve for unit with drain

CONTROL PANEL CUT-OUT DIMENSIONS

Control Panel Cut-Out	Width	Height
Recessed	149 mm (5⅞")	162 mm (6⅜")
HWBIB-FULDA	257 mm (10⅞")	121 mm (4¾")

BUILT-IN HEATED WELLS COUNTERTOP CUT-OUT DIMENSIONS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth	Below Counter
HWBI-FUL	324 mm (12¾")	328 mm (12⅞")	528 mm (20¾")	531 mm (20⅞")	240 mm (9⅞")
HWBI-FUL*	356 mm (14")	362 mm (14¼")	559 mm (22")	565 mm (22¼")	240 mm (9⅞")
HWBIB-FUL▲	306 mm (12⅓")	306 mm (12⅓")	509 mm (20⅓")	509 mm (20⅓")	240 mm (9⅞")
HWBIB-FULDA▲	306 mm (12⅓")	306 mm (12⅓")	509 mm (20⅓")	509 mm (20⅓")	240 mm (9⅞")

▲ Must be flanged.

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

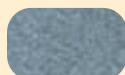
DESIGNER COLORS



Warm Red



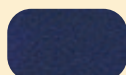
Black



Gray Granite



White Granite



Navy Blue



Hunter Green



Antique Copper

Printed colors are a representation and may not exactly match our *Designer* colors.

SINGLE BUILT-IN HEATED WELLS

It's **EASY** to select a perfect configuration

Our standard units provide you the flexibility and quality you need to create the steam table of your dreams. With lots of choices – and lots of options – the Hatco approach to Heated Wells is anything but standard.

A FULL RANGE OF CHOICES:

- Full- and 4/3-size rectangular wells
- 4-, 7-, and 10-liter round wells (4-, 7-, and 11-quart)
- With or without a drain
- With or without a cord on the HWB-FUL Series
- Low, standard, and high watt
- Mounting kits for combustible countertops also available



Superior thermostat controls

Because of their superior temperature management, thermostatic controls are the Hatco standard. While infinite controls generate heat regardless of the Heated Well's actual temperature, thermostatic controls actually read the temperature of the well and add heat only when necessary. This means more accurate heat *and* energy savings. Plus, Hatco controls feature a separate On/Off switch, which allows you to easily maintain the previous day's settings so that there is less variation between different staff members.

- Front mounted recessed thermostatic control box with an angled view, bezel available in designer colors or stainless steel (not available for Auto-fill)



Easy service access



Quick access heating elements and thermostat, for easy service.



- Auto-fill control box for single units.

SINGLE BUILT-IN HEATED WELLS

FULL-SIZE RECTANGULAR MODELS – LOW WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBL-FUL HWBL-FULD	120	750	6.3	10 kg (21 lbs.) 11 kg (24 lbs.)

FULL-SIZE RECTANGULAR MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWB-FUL HWB-FULD	120 208 240†	1200	10.0 5.8 5.0	10 kg (21 lbs.) 11 kg (24 lbs.)

FULL-SIZE RECTANGULAR MODELS – HIGH WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBH-FUL HWBH-FULD	120 208 240†	1650	13.8 7.9 6.9	10 kg (21 lbs.) 11 kg (24 lbs.)

4/3-SIZE RECTANGULAR MODELS – LOW WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBL-43 HWBL-43D HWBL-43DA	120	750	6.3	14 kg (30 lbs.) 15 kg (33 lbs.) 16 kg (36 lbs.)

4/3-SIZE RECTANGULAR MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWB-43 HWB-43D HWB-43DA	120 208 240†	1200	10.0 5.8 5.0	14 kg (30 lbs.) 15 kg (33 lbs.) 16 kg (36 lbs.)

4/3-SIZE RECTANGULAR MODELS – HIGH WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBH-43 HWBH-43D HWBH-43DA	120 208 240†	1650	13.8 7.9 6.9	14 kg (30 lbs.) 15 kg (33 lbs.) 16 kg (36 lbs.)

* "D" added to model number indicates unit with ¾" drain.

"A" added to model number indicates unit with Auto-fill.

† 220V or 240V CE Mark available (120V and 208V CE Mark not available).

DIMENSIONS

HWB-FUL Series: 348 W x 553 D x 218 H mm (13¾" x 21¾" x 8⅝").

HWB-43 Series: 345 W x 726 D x 217 H mm (13⅝" x 28⅝" x 8⅝").

HWB-4QT Series: 209 Diameter x 241 H mm (8¼" x 9½").

HWB-7QT Series: 262 Diameter x 221 H mm (10⅝" x 8¾").

HWB-11QT Series: 311 Diameter x 213 H mm (12¼" x 8⅝").

CONTROL PANEL DIMENSIONS

Recessed: 161 W x 92 D x 196 H mm (6⅜" x 3⅝" x 7¾").

Control Panel Cut-Out: 149 W x 162 H mm (5⅞" x 6⅜").

HWB-43DA: 278 W x 100 D x 140 H mm (11" x 4" x 5½").

Control Panel Cut-Out: 257 W x 121 H mm (10⅛" x 4¾").

4-LITER (4-QUART) ROUND MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWB-4QT HWB-4QTD	120 208 240†	500 536 600	4.2 2.6 2.5	4 kg (9 lbs.) 5 kg (12 lbs.)

7-LITER (7-QUART) ROUND MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWB-7QT HWB-7QTD	120 208 240†	500 536 600	4.2 2.6 2.5	5 kg (10 lbs.) 6 kg (13 lbs.)

7-LITER (7-QUART) ROUND MODELS – HIGH WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBH-7QT HWBH-7QTD	120 208 240†	800 715 800	6.7 3.4 3.3	5 kg (10 lbs.) 6 kg (13 lbs.)

10-LITER (11-QUART) ROUND MODELS – STANDARD WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWB-11QT HWB-11QTD	120 208 240†	500 536 600	4.2 2.6 2.5	5 kg (11 lbs.) 6 kg (14 lbs.)

10-LITER (11-QUART) ROUND MODELS – HIGH WATT

Model*	Volts	Watts	Amps	Shipping Weight
HWBH-11QT HWBH-11QTD	120 208 240†	800 715 800	6.7 3.4 3.3	5 kg (11 lbs.) 6 kg (14 lbs.)

* "D" added to model number indicates unit with ¾" NPT drain.

"A" added to model number indicates unit with Auto-fill.

† 220V or 240V CE Mark available (120V and 208V CE Mark not available).

VOLTAGE

120, 208, 220, and 240 Volts, Single Phase. Low watt available in 120V only.

OPTIONS (NOT FOR RETROFIT)

- Control Box Bezel in *Designer Colors* – Warm Red, Black, Gray Granite, Navy Blue, Hunter Green, Antique Copper (not available for HWB-FUL w/cord)
- Thermostat with 1829 mm (6') Capillary
- HWB-FUL with cord Standard
- Recessed Thermostat Control (not available for Auto-fill models)
- Model HWB, HWBH, HWBL-43DA only-Right or Left water fill hole (front is standard)

ACCESSORIES

- Mounting Kit for Combustible Countertops (all models)
- Adapters to Convert Warmers to hold 4-, 7-, and 10-liter (4-, 7-, and 11-quart) Round Pans
- 305 mm (12") and 508 mm (20") Pan Support Bar
- Stainless Steel Food Pans
- Notched Lids or Hinged and Notched Lids
- ¾" NPT Ball or Gate Valve for unit with drain

BUILT-IN HEATED WELLS COUNTERTOP CUT-OUT DIMENSIONS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth	Below Counter
HWB-FUL	321 mm (12⅝")	328 mm (12⅞")	524 mm (20⅝")	532 mm (20⅞")	217 mm (8⅝")
HWB-FUL*	356 mm (14")	362 mm (14¼")	559 mm (22")	565 mm (22¼")	217 mm (8⅝")
HWB-43	322 mm (12⅞")	329 mm (12⅞")	703 mm (27⅞")	711 mm (28")	217 mm (8⅝")
HWB-43*	356 mm (14")	362 mm (14¼")	737 mm (29")	743 mm (29¼")	217 mm (8⅝")
HWB-4QT	Ø 181 mm (7⅞")	Ø 192 mm (7⅞")	—	—	241 mm (9½")
HWB-4QT*	229 mm (9")	235 mm (9¼")	229 mm (9")	235 mm (9¼")	241 mm (9½")
HWB-7QT	Ø 232 mm (9⅞")	Ø 243 mm (9⅞")	—	—	221 mm (8⅞")
HWB-7QT*	279 mm (11")	286 mm (11¼")	279 mm (11")	286 mm (11¼")	221 mm (8⅞")
HWB-11QT	Ø 279 mm (11")	Ø 289 mm (11⅝")	—	—	221 mm (8⅞")
HWB-11QT*	330 mm (13")	337 mm (13¼")	330 mm (13")	337 mm (13¼")	221 mm (8⅞")

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

It's **EASY** to save with Fabricator Heated Wells

Get the same great features as all of the Hatco Heated Wells family but with the added benefit of allowing fabricators the freedom to design their own steam tables. They are more economical: they do not have conduit to protect wires, or an enclosure to isolate the controls – most fabricators supply these.

HATCO UR HEATED WELLS:

- Full- and 4/3-size rectangular wells
- 4-, 7-, and 10-liter round wells (4-, 7-, and 11-quart)
- With or without a drain
- Low, standard, and high watt
- Fabricators will need to obtain approvals



IT'S **EASY** to get what you want

When ordering a Fabricator model, specify if you want an infinite or thermostatic control:

- Thermostatic controls feature an On/Off switch with light
- Infinite controls are available upon request



Thermostatic
Controls



Infinite
Controls

Easy service access



Quick access heating elements and thermostat, for easy service.

FULL-SIZE RECTANGULAR MODELS – LOW WATT

Model*	Volts*	Watts	Amps	Shipping Weight
HWBLRT-FUL HWBLRT-FULD	120	750	6.3	10 kg (21 lbs.) 11 kg (24 lbs.)
HWBLRN-FUL HWBLRN-FULD	120	750	6.3	10 kg (21 lbs.) 11 kg (24 lbs.)
HWBLIRT-FUL HWBLIRT-FULD	120	750	6.3	12 kg (27 lbs.) 14 kg (30 lbs.)
HWBLIBRT-FUL HWBLIBRT-FULD	120	750	6.3	14 kg (30 lbs.) 15 kg (33 lbs.)

FULL-SIZE RECTANGULAR MODELS – STANDARD WATT

Model*	Volts*	Watts	Amps	Shipping Weight
HWBRT-FUL HWBRT-FULD	120 208 240	1200	10.0 5.8 5.0	10 kg (21 lbs.) 11 kg (24 lbs.)
HWBRN-FUL HWBRN-FULD	120 208 240	1200	10.0 5.8 5.0	10 kg (21 lbs.) 11 kg (24 lbs.)
HWBIRT-FUL HWBIRT-FULD	120 208 240	1200	10.0 5.8 5.0	12 kg (27 lbs.) 14 kg (30 lbs.)
HWBIBRT-FUL HWBIBRT-FULD	120 208 240	1200	10.0 5.8 5.0	14 kg (30 lbs.) 15 kg (33 lbs.)

FULL-SIZE RECTANGULAR MODELS – HIGH WATT

Model*	Volts*	Watts	Amps	Shipping Weight
HWBHRT-FUL HWBHRT-FULD	120 208 240	1650	13.8 7.9 6.9	10 kg (21 lbs.) 11 kg (23 lbs.)
HWBHRN-FUL HWBHRN-FULD	208 240	1650	7.9 6.9	10 kg (21 lbs.) 11 kg (24 lbs.)
HWBHIRT-FUL HWBHIRT-FULD	120 208 240	1650	13.8 7.9 6.9	12 kg (27 lbs.) 14 kg (30 lbs.)
HWBHIBRT-FUL HWBHIBRT-FULD	120 208 240	1650	13.8 7.9 6.9	14 kg (30 lbs.) 15 kg (33 lbs.)

4/3-SIZE RECTANGULAR MODELS – LOW WATT

Model*	Volts*	Watts	Amps	Shipping Weight
HWBLRT-43 HWBLRT-43D	120	750	6.3	14 kg (30 lbs.) 15 kg (33 lbs.)
HWBLRN-43 HWBLRN-43D	120	750	6.3	14 kg (30 lbs.) 14 kg (30 lbs.)

4/3-SIZE RECTANGULAR MODELS – STANDARD WATT

Model*	Volts*	Watts	Amps	Shipping Weight
HWBRT-43 HWBRT-43D	120 208 240	1200	10.0 5.8 5.0	14 kg (30 lbs.) 15 kg (33 lbs.)
HWBRN-43 HWBRN-43D	120 208 240	1200	10.0 5.8 5.0	14 kg (30 lbs.) 15 kg (33 lbs.)

DIMENSIONS

HWBI-FUL Insulated Top Mount Series:

348 W x 553 D x 241 H mm (13³/₄" x 21³/₄" x 9¹/₂").

HWBIB-FUL Insulated Bottom Mount Series:

355 W x 559 D x 241 H mm (14" x 22" x 9¹/₂").

HWB-FUL Series: 348 W x 553 D x 219 H mm (13³/₄" x 21³/₄" x 8⁵/₈").

HWB-43 Series: 345 W x 726 D x 219 H mm (13⁵/₈" x 28⁵/₈" x 8⁵/₈").

HWB-4QT Series: 209 Diameter x 241 H mm (8¹/₄" x 9¹/₂").

HWB-7QT Series: 262 Diameter x 213 H mm (10³/₈" x 8³/₈").

HWB-11QT Series: 311 Diameter x 213 H mm (12¹/₄" x 8³/₈").

CONTROL PANEL DIMENSIONS

T-Stat Control Panel: 70 W x 65 D x 114 H mm (2³/₄" x 2⁹/₁₆" x 4¹/₂").

Optional Infinite Switch Control Panel: 70 W x 71 D x 102 H mm (2³/₄" x 2¹³/₁₆" x 4").

Control Panel Cut-Out for T-Stat and Infinite: 54 W x 86 H mm (2¹/₈" x 3³/₈").

COUNTERTOP CUT-OUT DIMENSIONS (SEE PAGE 7 AND 9)

4/3-SIZE RECTANGULAR MODELS – HIGH WATT

Model*	Volts*	Watts	Amps	Shipping Weight
HWBHRT-43 HWBHRT-43D	120 208 240	1650	13.8 7.9 6.9	14 kg (30 lbs.) 15 kg (33 lbs.)
HWBHRN-43 HWBHRN-43D	208 240	1650	7.9 6.9	14 kg (30 lbs.) 15 kg (33 lbs.)

4-LITER (4-QUART) ROUND MODELS – STANDARD WATT

Model*	Volts*	Watts	Amps	Shipping Weight
HWBRT-4QT HWBRT-4QTD	120 208 240	500 536 600	4.2 2.6 2.5	3 kg (6 lbs.) 4 kg (9 lbs.)

7-LITER (7-QUART) ROUND MODELS – STANDARD WATT

Model*	Volts*	Watts	Amps	Shipping Weight
HWBRT-7QT HWBRT-7QTD	120 208 240	500 536 600	4.2 2.6 2.5	3 kg (7 lbs.) 5 kg (10 lbs.)
HWBRN-7QT HWBRN-7QTD	120 208 240	500 536 600	4.2 2.6 2.5	3 kg (7 lbs.) 5 kg (10 lbs.)

7-LITER (7-QUART) ROUND MODELS – HIGH WATT

Model*	Volts*	Watts	Amps	Shipping Weight
HWBHRT-7QT HWBHRT-7QTD	120 208 240	800 715 800	6.7 3.4 3.3	3 kg (7 lbs.) 5 kg (10 lbs.)
HWBHRN-7QT HWBHRN-7QTD	120 208 240	800 715 800	6.7 3.4 3.3	3 kg (7 lbs.) 5 kg (10 lbs.)

10-LITER (11-QUART) ROUND MODELS – STANDARD WATT

Model*	Volts*	Watts	Amps	Shipping Weight
HWBRT-11QT HWBRT-11QTD	120 208 240	500 536 600	4.2 2.6 2.5	4 kg (8 lbs.) 5 kg (11 lbs.)
HWBRN-11QT HWBRN-11QTD	120 208 240	500 536 600	4.2 2.6 2.5	4 kg (8 lbs.) 5 kg (11 lbs.)

10-LITER (11-QUART) ROUND MODELS – HIGH WATT

Model*	Volts*	Watts	Amps	Shipping Weight
HWBHRT-11QT HWBHRT-11QTD	120 208 240	800 715 800	6.7 3.4 3.3	4 kg (8 lbs.) 5 kg (11 lbs.)
HWBHRN-11QT HWBHRN-11QTD	120 208 240	800 715 800	6.7 3.4 3.3	4 kg (8 lbs.) 5 kg (11 lbs.)

* "D" added to model number indicates unit with 3/4" NPT drain. "I" added to model number indicates insulated top mount unit. "B" added to model number indicates bottom mount unit. "RN" added to model number indicates unit with infinite switch control, pilot light, and 3' (914 mm) leads. Additional leads available in 305 mm (1') increments. "RT" added to model number indicates unit with thermostat control, lit rocker switch, and 914 mm or 1829 mm (3' or 6') leads.

* CE Mark not available.

VOLTAGE

120, 208, 220, and 240 Volts, Single Phase. Low watt available in 120V only.

OPTIONS (NOT FOR RETROFIT) – UR MODELS ONLY

- Extended High Temp Lead Wire for "RN" Models (Lead wire only – conduit not included)
- Thermostat with 1829 mm (6') Capillary for "RT" Models (Thermostat only – conduit not included)

ACCESSORIES

- Mounting Kit for Combustible Countertops
- Adapter to convert Warmer to hold three 4-liter (4-quart) or two 7-liter (7-quart) inserts (Model HWB-FUL Series only)
- Adapter to convert Warmer to hold two 10-liter (11-quart) inserts (Model HWB-43 Series only)
- 305 (12" mm) and 508 (20" mm) Pan Support Bar
- Stainless Steel Food Pans
- Notched Lids or Hinged and Notched Lids
- 3/4" or 1" NPT Ball or Gate Valve for unit with drain

It's **EASY** to customize your Hatco order

Looking for something you haven't seen here? Just ask. Hatco prides itself on helping customers meet their unique needs. Here are just a few options that can add to the flexibility of your Hatco Heated Wells.

Need to retrofit controls?

It's easy with Hatco. While Hatco controls are more compact than other models in the marketplace, we offer a control adapter kit to allow a secure fit. These kits include a larger bezel that fits into the control opening left behind by the old control.

SIMPLE OPTIONS PROVIDE ADDITIONAL CAPABILITIES:

- Put controls where you want them: 1829 mm (6') capillary allows you supreme flexibility in placement of controls
- Double or quadruple your offerings: 305 mm (12") and 508 mm (20") pan supports let you place two half-size pans or four quarter-size pans in the same well
- Works with the material that's the right look for you: Hatco offers a special mounting kit for combustible countertops
- Add more flexibility: Mount a Hatco Foodwarmer over your Heated Wells to add additional capabilities

Visit www.hatcocorp.com or call 414.671.6350 for a complete list of products, dimensions and up-to-date information

Ordering Instructions

Hatco Modular/Ganged Heated Wells

Please specify the following with each order:

- 1. Desired Voltage:** 120, 208, 220, or 240V
- 2. Number of Modular/Ganged Heated Wells Required:** 1-, 2-, 3-, 4-, 5- or 6-pan
NOTE: Modular/Ganged units are only offered as rectangular, full-size 305 x 508 mm (12" x 20")
- 3. Drain** (with or without)
A. Drain Choices
 - I. Standard Individual Well Drain
 - II. Manifold Drain with side drain, field selectable left or right side (available on HWBI-2, -3, -4, -5, -6 models only)
 - III. Manifold Drain with bottom drain, field selectable left or right side (available on HWBI-2, -3, -4, -5, -6 models only).
- 4. Auto-fill** (with or without)
- 5. Insulated** (all Modular/Ganged units are fully insulated and top mounted)
- 6. Mounting Style** (all Modular/Ganged units are top mounted only):
 - A. EZ Locking Hardware
 - B. EZ Locking Hardware with 51 mm (2") Studs
 - C. EZ Locking Hardware with Surface Holes
- 7. Agency**
 - A. UL
 - B. UL-EPH (sanitary listing)
 - B. CE Mark Available
- 8. Control Style**
 - A. Single Controls
 - B. Split controls for 4-, 5-, and 6-pan (not available in Canada)

Hatco Individual Drop-In Heated Wells

Please specify the following with each order:

- 1. Desired Voltage:** 120, 208, 220 or 240V
- 2. Base Size of Heated Well:**
 - A. Rectangular: Full 305 x 508 mm (12" x 20") or 4/3 305 x 686 mm (12" x 27")
 - B. Round: 4-, 7-, and 10-liter (4-quart, 7-quart or 11-quart)
- 3. Drain** (with or without)
- 4. Insulated or Uninsulated**
NOTE: Only applies to rectangular full-size units
- 5. Mounting Style:**
 - A. Top Mounted
 - B. Bottom Mounted (Rectangular full-size units only)
- 6. Wattage:**
 - A. High Watt
 - B. Standard Watt
 - C. Low Watt
NOTE: Round Heated Wells are only available in standard and high watt configurations 4-liter (4-quart) Round Heated Wells available in standard watt only
- 7. Agency:**
 - A. UL
 - B. UL-EPH (sanitary listing)
 - C. CE Mark Available (120V and 208V CE Mark not available)

Options for Individual Drop-In Heated Wells

- 1. Control Boxes:** (HWB- and HWB-FUL models only)
 - A. Front mounted recessed thermostatic control box with angled recessed controls for easy readability (not for Auto-fill)
 - B. Auto-fill for single units
- 2. Control Types:**
 - A. Thermostatic
 - B. Infinite **NOTE:** Infinite controls are only available on Fabricator units
- 3. Leads** – Extended high-temp lead wire, per foot, are only available on Infinite Control Fabricator units
- 4. Thermostat** with 1829 mm (6') capillary (914 mm (3') standard)

Accessories for All Heated Wells

- 1. Mounting Kits** for combustible countertops (Individual drop-in top mount units only)
- 2. Pan Support Bars:** 305 mm or 508 mm (12", 20")
- 3. Adapters** to convert rectangular full-size units to hold 4-, or 7-liter round pans (4-, or 7-quart) or HWB-43 units to hold 10-liter round pans (11-quart)
- 4. Stainless Steel Food Pans:**
 - A. Third-size 324 W x 175 D x 64 H mm (12³/₄" x 6⁷/₈" x 2¹/₂")
 - B. Half-size 324 W x 264 D x 64 H mm (12³/₄" x 10³/₈" x 2¹/₂")
 - C. Full-size at 64 mm (2¹/₂") deep 324 W x 527 D x 64 H mm (12³/₄" x 20³/₄" x 2¹/₂")
 - D. Full-size at 102 mm (4") deep 324 W x 527 D x 102 H mm (12³/₄" x 20³/₄" x 4")
 - E. Full-size at 152 mm (6") deep 324 W x 527 D x 152 mm H (12³/₄" x 20³/₄" x 6")
 - F. 4-, 7-, 10-liter rounds at 241, 221, or 213 mm (9¹/₂", 8³/₄", or 8³/₈") deep 209, 262, or 311 mm Dia. (8¹/₄" x 10³/₈" x 12¹/₄")
- 5. Round Pan Lids:**
 - A. Notched lids
 - B. Hinged and notched lids
- 6. Valves:** (Modular/Ganged units only)
 - A. ³/₄" NPT ball or gate valve for unit with individual drain and no manifold
 - B. 1" NPT or gate or valve for unit with manifold drain

