



Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

# Countertop Heated Wells

Models: HW-FUL, -43

CHW-FUL, -43

Providing versatility and reliability, Hatco Countertop Heated Wells hold food hot and fresh in either a wet or dry operation with an adjustable temperature control.

The -FUL series can hold a full-size pan or three third-size pans, while the -43 series can hold a full-size pan with a third-size pan or four third size pans. The HW-Series are hold only, while the CHW Series are capable of rethermalizing a variety of foods as well as holding (cook and hold).

## Standard features

- 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 1 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 a pan support bar*

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

## Accessories

### Pan Support Bars

- 12" (305 mm) Pan Support Bar
- 20" (508 mm) Pan Support Bar

### Rectangular Stainless Steel Food Pans

- Full-Size (2.5" [64 mm] H)
- Full-Size (4" [101 mm] H)
- Full-Size (6" [152 mm] H)
- Half-Size (2.5" [64 mm] H)
- Third-Size (2.5" [64 mm] H)

### Adapters for HW-FUL and CHW-FUL only

- Converts unit to hold three 4-Quart (4 Liter) Inserts
- Converts unit to hold two 7-Quart (7 Liter) Inserts

### Adapters for HW-43 and CHW-43 only

- Converts unit to hold two 11-Quart (10 Liter) Inserts



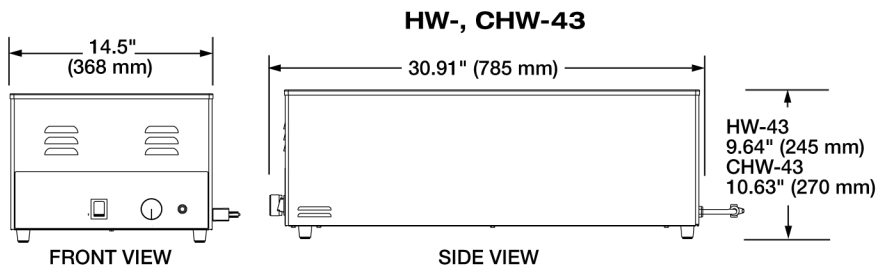
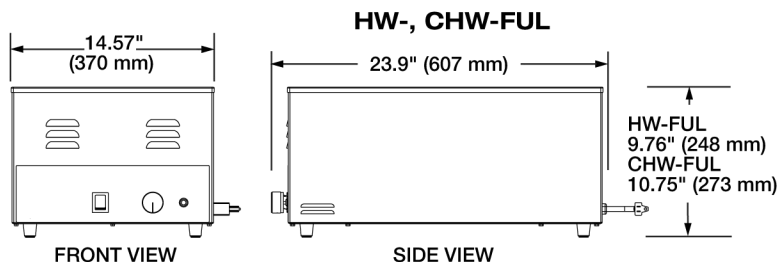
(HW-FUL only)





# Countertop Heated Wells

Models: HW-FUL, HW-43, CHW-FUL, CHW-43



**Please specify the following with each order:**

1. **Desired Voltage:** See chart below
2. **Models**
  - A. HW - Holds preheated food only
  - B. CHW - Holds and rethermalizes food
3. **Wattage:**
  - A. HW - 1200 watts for holding food in wet or dry operation
  - B. CHW - 1440 or 1800 watts for rethermalizing food in wet operation OR for holding food in wet or dry operation
4. **Agency:**
  - A. UL and CUL
  - B. UL-EPH (sanitary listing)
  - C. CE Mark available on HW-FUL only

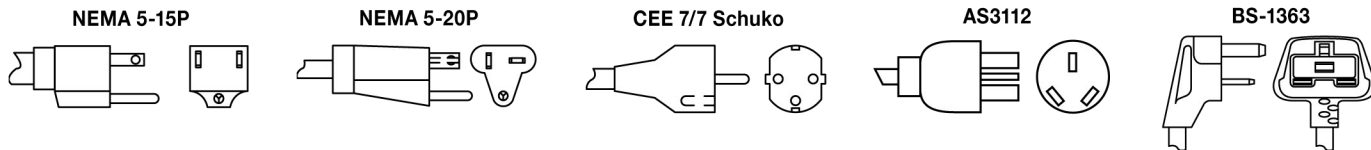
## SPECIFICATIONS Countertop Heated Wells

The shaded areas contain electrical information for International models only

Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Amps	Plug	Cord Location	Ship Weight*
HW-FUL	14.57" x 23.9" x 9.76" (370 x 607 x 248 mm)	120	Single	1200	10	NEMA 5-15P	Bottom left corner on back of unit	27 lbs. (12 kg)
		230	Single	1200	5.2	CEE 7/7 Schuko, AS 3112, or BS-1363		33 lbs. (15 kg)
HW-43	14.5" x 30.91" x 9.64" (368 x 785 x 245 mm)	120	Single	1200	10	NEMA 5-15P		29 lbs. (13 kg)
CHW-FUL	14.57" x 23.9" x 10.75" (370 x 607 x 273 mm)	120		1440	12	NEMA 5-15P		33 lbs. (15 kg)
CHW-43	14.5" x 30.91" x 10.63" (368 x 785 x 270 mm)	120		1800	15	NEMA 5-15P (US only) NEMA 5-20P (US and Canada only)		33 lbs. (15 kg)

\* Shipping weight includes packaging.

## PLUG CONFIGURATIONS



## PRODUCT SPECS Countertop Heated Wells

The Countertop Heated Well, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Countertop Heated Well shall be rated at ... , rated at ... watts, ... volts, single phase, and be ... inches (millimeters) in overall width. It shall consist of 1 mm thick 304 stainless steel pan, stainless steel housing (aluminized steel bottom) with a metal sheathed heating element, a power On/Off switch, a temperature control, a dry unit indicator light and a 6' (1829 mm) cord with plug attached.

Accessories may include food pans, pan lids, support bars and adapters.

One year on-site parts and labor warranty, plus one additional year parts-only warranty on all metal sheathed heating elements, with 24/7 parts and service assistance (U.S. and Canada only).