

**MODULAR/GANGED** DROP-IN HEATED WELLS
Models \* HWBI-1DA HWBI-2, -2D, -2DA, -2M, -2MA HWBI-3, -3D, -3DA, -3M, -3MA HWBI-4, -4D, -4DA, -4MA HWBI-5, -5D, -5DA, -5M, -5MA, HWBI-6, -6D, -6DA, -6M, -6MA

Hatco Modular/Ganged Heated Wells keep hot food at safe serving temperatures, with better quality construction, longer holding times, and more accurate temperatures. They are full-sized wells, grouped together in a modular fashion to provide customers with a complete steam table contained within one piece of equipment. This means easy installation with a clean integrated look for your steam table.

#### **FLEXIBILITY**

A wide range of choices make Hatco Modular/Ganged Heated Wells perfect for your steam table. Choose the number of wells, from 1 to 6 unit configurations, as well as voltage, fill, drain, and mounting options. The Auto-fill option automatically fills and replenishes water without checking and maintaining. Individual or manifold drain options let you empty wells quickly and easily. Each well has its own individual control to regulate the temperature of each separate food offering. A 6' (1829 mm) conduit is included, for convenient placement of controls.

For descriptions of HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D), see Form No. HWBI-FUL Spec Sheet.

#### **QUALITY**

The following features assure the finest performance for years to come:

- Longer holding times with more accurate temperatures.
- Separate lighted On/Off rocker switch and temperature dial for easy operation.
- 50% larger drain with flat screen simplifies cleaning and holds pans level.
- Unique design allows quick change of element or thermostat if needed.
- EZ locking hardware for quick installation.
- Thicker stainless steel construction and solid braised joints for durability.

METAL SHEATHED ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS.

▲ For HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D), see Form No. HWBI-FUL Spec Sheet



Model HWBI-5MA with

accessory food pans

Model HWBI-4MA with accessory food pans

# Ordering Instructions\*

Please specify the following with each order:

- 1. Desired Voltage: 120 (HWBI-1DA only), 208, 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 (12" x 20" (305 x 508 mm))

3. Drain (without or with drain) A. Drain Choices:

I. Standard Individual Well Drain

II. Manifold Drain (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 2" Studs
  - C. EZ Locking Hardware with Surface Holes

#### 7. Agency

- A. UL and CUL
- B. UL-EPH (sanitary listing)
- C. CE Mark available



From the top, the modular design allows the Modular/ Ganged Heated Well to appear as one integrated unit. From below, there are separate covers with easy, independent

### Modular/Ganged Heated Wells Controls ▼

PANS	CONFIGURATIONS			
PANS	SINGLE	SPLIT		
1				
2				
3				
4	<u> </u>	*** +		
5	@@@@@ <sup>©</sup>	<b>***</b> *** †		
6	<u> </u>	<b>***</b>		

<sup>▼</sup> For controls for HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D) controls, see Form No. HWBI-FUL Spec Sheet. <sup>†</sup> Split configurations not available for Canada.

# Modular/Ganged Built-in Heated Wells Countertop Cutout Dimensions

Model	Minimum Width	Maximum Width*	Minimum Depth	<b>Maximum Depth</b>	Below Counter
HWBI-FUL◆	12.75" (324 mm)	12.94" (328 mm)	20.75" (528 mm)	20.94" (532 mm)	9.45" (240 mm)
HWBI-FUL <b>■</b> ♦	14" (356 mm)	14.25" (362 mm)	22" (559 mm)	22.25" (565 mm)	9.45" (240 mm)
HWBI-1DA	14.13" (359 mm)	14.31" (364 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)
HWBI-2	28.13" (715 mm)	28.31" (719 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)
HWBI-3	42.13" (1070 mm)	42.31" (1075 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)
HWBI-4	56.13" (1426 mm)	56.31" (1430 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)
HWBI-5	70.13" (1781 mm)	70.31" (1786 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)
HWBI-6	84.13" (2137 mm)	84.31" (2141 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)

- Add 1/16" (2 mm) to Maximum Width and Depth when using EZ locking mount.
- Indicates cutout dimensions for a combustible countertop surface.
- ◆ HWBI-FUL replaces HWBI-1 and HWBI-FULD replaces HWBI-1D.







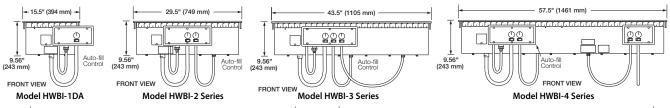
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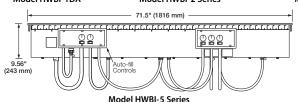
<sup>\*</sup> For ordering instructions for HWBI-1 (HWBI-FUL) and HWBI-1D (HWBI-FULD), see Form No. HWBI-FUL



**MODULAR/GANGED** DROP-IN HEATED WELLS
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For HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D), see Form No. HWBI-FUL Spec Sheet All HWBI-1, -2, -3, -4, ,-5, -6 Series shown with Auto-fill





85.5" (2172 mm) 9.56" (243 mm) FRONT VIEW **Model HWBI-6 Series** 23.63" (600 mm)

Manifold drain location left or righ side field selectable

# SPECIFICATIONS

Modular/Ganged Full Size Insulated Top Mount Rectangular Models - Standard Watt

Model				
HWBI-FUL (HW HWBI-FULD (H	See Form No. HWBI-FUL Spec Sheet			
Model*	Volts	Watts	Amps 1ph	Shipping Weight
HWBI-1DA	120 208 240	1215	10.1 5.9 5.1	30 lbs. (14 kg) 33 lbs. (15 kg) 33 lbs. (15 kg)
HWBI-2 HWBI-2D HWBI-2DA HWBI-2M HWBI-2MA	208 240	2415	11.6 10.1	60 lbs. (27 kg) 63 lbs. (29 kg) 63 lbs. (29 kg) 60 lbs. (27 kg) 60 lbs. (27 kg)
HWBI-3 HWBI-3D HWBI-3DA HWBI-3M HWBI-3MA	208 240	3615	17.4 15.1	90 lbs. (41 kg) 93 lbs. (42 kg) 93 lbs. (42 kg) 90 lbs. (41 kg) 90 lbs. (41 kg)
HWBI-4 HWBI-4D HWBI-4DA HWBI-4M HWBI-4MA	208 240	4815	23.2 20.1	120 lbs. (54 kg) 123 lbs. (56 kg) 123 lbs. (56 kg) 120 lbs. (54 kg) 120 lbs. (54 kg)
HWBI-5 HWBI-5D HWBI-5DA HWBI-5M HWBI-5MA	208 240	6015	28.9 25.1	150 lbs. (68 kg) 153 lbs. (70 kg) 153 lbs. (70 kg) 150 lbs. (68 kg) 150 lbs. (68 kg)
HWBI-6 HWBI-6D HWBI-6DA HWBI-6M HWBI-6MA	208 240	7215	34.7 30.1	180 lbs. (82 kg) 183 lbs. (83 kg) 183 lbs. (83 kg) 180 lbs. (82 kg) 180 lbs. (82 kg)

Model number indicates number of full size food pans unit will accommodate. "D" added to model number indicates unit with  $\frac{3}{4}$ " NPT drain. "A" added to model number indicates unit with auto-fill. "M" added to model number indicates unit with 1" NPT manifold drain.

# DIMENSIONS

HWBI-1 Series: See HWBI-FUL, (Form No. HWBI-FUL Spec Sheet). HWBI-1D Series: See HWBI-FULD, (Form No. HWBI-FUL Spec Sheet) HWBI-1DA Series: 15.5"W x 23.63"D x 9.56"H (394 x 600 x 243 mm). HWBI-2 Series: 29.5"W x 23.63"D x 9.56"H (749 x 600 x 243 mm). HWBI-3 Series: 43.5"W x 23.63"D x 9.56"H (1105 x 600 x 243 mm). HWBI-4 Series: 57.5"W x 23.63"D x 9.56"H (1461 x 600 x 243 mm).

HWBI-5 Series: 71.5"W x 23.63"D x 9.56"H (1816 x 600 x 243 mm). HWBI-6 Series: 85.5"W x 23.63"D x 9.56"H (2172 x 600 x 243 mm).

All HWBI-1, -2, -3, -4, ,-5, -6 Śeries

SIDE VIEW

Control Panel Dimensions:

HWBI-FUL (HWBI-1): See Form No. HWBI-FUL Spec Sheet. HWBI-FULD (HWBI-1D): See Form No. HWBI-FUL Spec Sheet.

1, 2, 3, 4, 5, 6 Single and Split Control Panels: If using the 4-, 5-, 6-Pan Split Controls only use the 2- or 3-pan control dimensions which are listed below. The left control box houses the autofill solenoid for all modulars with autofill.

	Single C	ontrol Panel	Single Control Panel Cutout	
PANS	All Depths	All Heights	All Heights	
Δ	4" D (102 mm)	5.5" H (140 mm)	4.75" H (121 mm)	
	Autofill Width	w/o Autofill Width	Autofill Width	w/o Autofill Width
1	10.94"W (278 mm)	6.56"W (167 mm)	10.13"W (257 mm)	5.75"W (146 mm)
2	13.19"W (335 mm)	8.81"W (224 mm)	12.38"W (314 mm)	8"W (203 mm)
3	15.44"W (392 mm)	11.06"W (281 mm)	14.63"W (371 mm)	10.25"W (260 mm)
4	17.69"W (449 mm)	13.31"W (338 mm)	16.88"W (429 mm)	12.5"W (318 mm)
5	19.94"W (506 mm)	15.56"W (395 mm)	19.13"W (486 mm)	14.75"W (375 mm)
6	22.19"W (564 mm)	17.81"W (452 mm)	21.38"W (543 mm)	17"W (432 mm)

# VOLTAGE

120 (HWBI-1DA only), 208, or 240 volts, single phase or field convertible to three phase (2-, 3-, 4-, 5- or 6-pan). Export voltages available.

#### OPTIONS\* (NOT FOR RETROFIT)

- ☐ Surface Hole Mounting to Countertop (Includes EZ Lock)
- ☐ Stud Mounting to Countertop (Includes EZ Lock)

#### **ACCESSORIES**

- ☐ 12" (305 mm) and 20" (508 mm) Pan Support Bars
- Adapters to Convert Warmers to Hold 4- and 7-Quart (4 and 7 liter) Round Pans
- ▲ For HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D), see Form No. HWBI-FUL Spec Sheet
- ☐ Full-Size Stainless Steel Food Pans, 21/2" (64 mm) deep
- ☐ Full-Size Stainless Steel Food Pans, 4" (102 mm) deep
- ☐ Full-Size Stainless Steel Food Pans, 6" (152 mm) deep
- ☐ Half-Size Stainless Steel Food Pans, 21/2" (64 mm) deep ☐ Third Size Stainless Steel Food Pans, 21/2" (64 mm) deep
- 4-Quart (4 Liter) Round Pan with Notched Lid or Hinged and Notched Lid
- ☐ 7-Quart (7 Liter) Round Pan with Notched Lid or Hinged and Notched Lid
- ☐ 3/4" or 1" NPT Ball or Gate Valve for Unit with Drains.

# PRODUCT SPECS\*

### Modular/Ganged Built-in Heated Well

The Modular/Ganged Built-in Heated Well shall be a Model ....as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A. With 24/7 parts and service assistance (U.S. and Canada only), the Modular/Ganged Built-in Heated Well shall be rated at ....watts, ....volts, and be ....inches (millimeters) in overall width and be ....inches (millimeters) in

overall depth. It shall consist of stainless and aluminized steel housing with a metal sheathed heating element, EZ locking hardware for installation, and a remote thermostat with lighted power switch.

Accessories may include adapter bars, adapter top and drain valves.

▲ For HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D), see Form No. HWBI-FUL Spec Sheet

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