



INSULATED SLIM DROP-IN HEATED WELLS

Models HWBI-S2, -S2D, -S2DA, -S2M, -S2MA, HWBI-S3, -S3D, -S3DA, -S3M, -S3MA, HWBI-S4, -S4D, -S4DA, -S4M, -S4MA

Hatco Insulated Slim Drop-In 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 but placed lengthwise and grouped together in a modular fashion to provide customers with a complete steam table that has an easy reach regardless of the sneeze guards. This one modular unit also means easy installation with a clean integrated look for your buffet line.

FLEXIBILITY

Choose the number of wells, from 2 to 4 unit configurations, as well as voltage, fill, control, and drain 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.

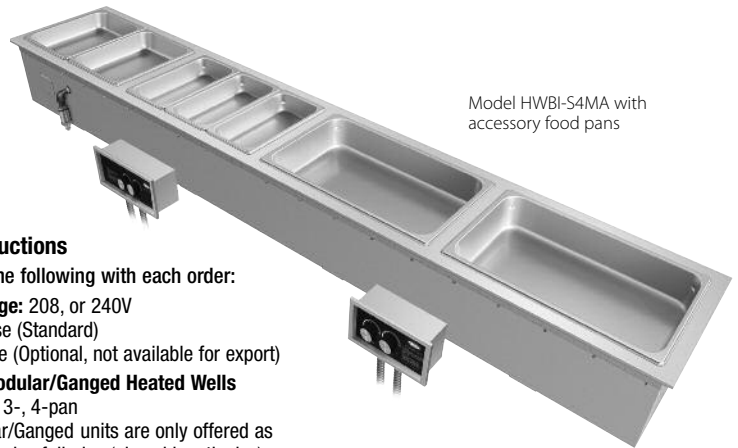
QUALITY

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

- Fully insulated wells on sides and bottom ensure better heat retention, and cooler surrounding surfaces for customer safety.
- Faster preheat and recovery for improved energy efficiency.
- Separate lighted ON/OFF rocker switch and temperature dial per well for easy operation.
- 50% larger drain with flat screen simplifies cleaning and holds pans level.
- Easy service access to heating elements and thermostats.
- Thicker stainless steel construction and solid brazed joints for durability.



Model HWBI-S4MA with accessory food pans (shown with GRAH-96, sneeze guards as shown not available)



Model HWBI-S4MA with accessory food pans

Ordering Instructions

Please specify the following with each order:

- Desired Voltage:** 208, or 240V
 - Single Phase (Standard)
 - Three Phase (Optional, not available for export)
- Number of Modular/Ganged Heated Wells**
Required: 2-, 3-, 4-pan
NOTE: Modular/Ganged units are only offered as rectangular, full-size (placed lengthwise) (12" x 20" (305 x 508 mm))
- Drain (with or without):**
 - Standard Individual Well 3/4" NPT Drain
 - Manifold 1" NPT Drain with side drain, field selectable left or right side
 - Manifold 1" NPT Drain with bottom drain, field selectable left or right well
- Auto-fill (with or without):**
- Insulated (All Modular/Ganged units are fully insulated and top mounted)**
- Mounting Style (All Modular/Ganged units are top mounted only with EZ Locking Hardware)**
- Agency**
 - UL
 - UL-EPH (sanitary listing)
 - CE Mark available

Slim Heated Wells Controls

PANS	CONFIGURATIONS	
	SINGLE	SPLIT
2		
3		
4		

† 4-Pan Units: Split control boxes are standard. If optional single control box is desired, it must be specified at order (For Canada, split control boxes not available).

Built-in Heated Slim Wells Countertop Cutout Dimensions

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth	Below Counter
HWBI-S2	44.125" (1121 mm)	44.375" (1127 mm)	14.25" (362 mm)	14.5" (368 mm)	9.08" (231 mm)
HWBI-S3	66.125" (1680 mm)	66.375" (1686 mm)	14.25" (362 mm)	14.5" (368 mm)	9.08" (231 mm)
HWBI-S4	88.125" (2238 mm)	88.375" (2245 mm)	14.25" (362 mm)	14.5" (368 mm)	9.08" (231 mm)



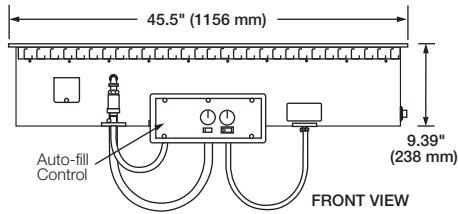
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METAL SHEATHED ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS.

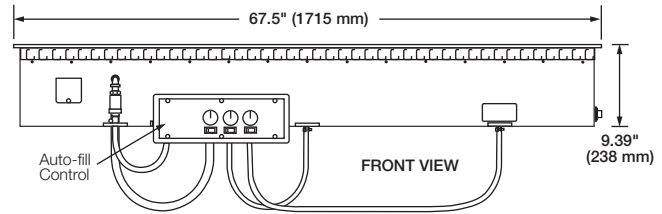


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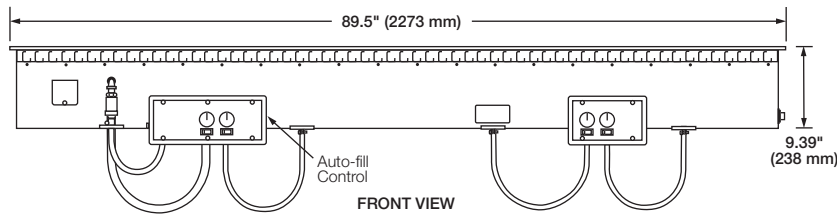
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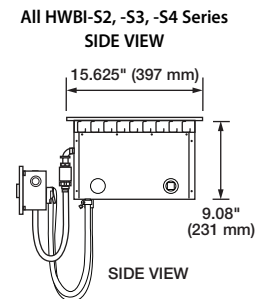
Model HWBI-S2 Series



Model HWBI-S3 Series



Model HWBI-S4 Series



SPECIFICATIONS

Modular/Ganged Slim Full Size

Insulated Top Mount Rectangular Models

Model*	Volts	Watts	Amps 1 Ø	3 Ø	Shipping Weight†
HWBI-S2	208 240	2415	11.6	10.1	64 lbs. (29 kg)
HWBI-S2D					67 lbs. (30 kg)
HWBI-S2DA*					67 lbs. (30 kg)
HWBI-S2M					64 lbs. (29 kg)
HWBI-S2MA					64 lbs. (29 kg)
HWBI-S3	208 240	3615	17.4	10.1	94 lbs. (43 kg)
HWBI-S3D					97 lbs. (44 kg)
HWBI-S3DA*					97 lbs. (44 kg)
HWBI-S3M					94 lbs. (43 kg)
HWBI-S3MA					94 lbs. (43 kg)
HWBI-S4	208 240	4815	23.2	15.8	124 lbs. (56 kg)
HWBI-S4D					127 lbs. (58 kg)
HWBI-S4DA*					127 lbs. (58 kg)
HWBI-S4M					124 lbs. (56 kg)
HWBI-S4MA					124 lbs. (56 kg)

* Model number indicates number of full size food pans unit will accommodate. † Shipping weights are approximate. "D" added to model number indicates unit with 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. * 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.

DIMENSIONS

HWBI-2S Series: 45.5"W x 15.625"D x 9.39"H (1156 x 397 x 238 mm).

HWBI-3S Series: 67.5"W x 15.625"D x 9.39"H (1715 x 397 x 238 mm).

HWBI-4S Series: 89.5"W x 15.625"D x 9.39"H (2273 x 397 x 238 mm).

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

PANS	Single Control Panel		Single Control Panel Cutout	
	All Depths	All Heights	All Heights	
	Autofill Width	w/o Autofill Width	Autofill Width	w/o Autofill Width
2	13.19"W (335 mm)	8.81"W (224 mm)	12.375"W (314 mm)	8"W (203 mm)
3	15.44"W (392 mm)	11.06"W (281 mm)	14.625"W (371 mm)	10.25"W (260 mm)
4	17.69"W (449 mm)	13.31"W (338 mm)	16.875"W (429 mm)	12.5"W (318 mm)

VOLTAGE

208, and 240 volts, single phase or optional three phase. Export voltages available (three-phase not available for export).

OPTIONS (NOT FOR RETROFIT)

- Three Phase Wiring (field convertible), not available for export
- Manifold Drain with side or bottom exit

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
- Full-Size Stainless Steel Food Pans, 2 1/2" (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, 2 1/2" (64 mm) deep
- Third Size Stainless Steel Food Pans, 2 1/2" (64 mm) deep
- 4-Quart (4 Liter) Round Pan, and Notched Lid or Hinged and Notched Lid
- 7-Quart (7 Liter) Round Pan, and Notched Lid or Hinged and Notched Lid
- 3/4" or 1" NPT Ball or Gate Valve for Unit with Drains.

PRODUCT SPECS

Slim Drop-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.

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