



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 .8 mm stainless steel pan with a stainless steel housing (aluminized steel bottom)
- Pan edge offset helps keep condensation from dripping onto countertop surface



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

For operation, location and safety information, please refer to the Installation & Operating Manual.



ANSI/NSF 4 (HW-FUL only)

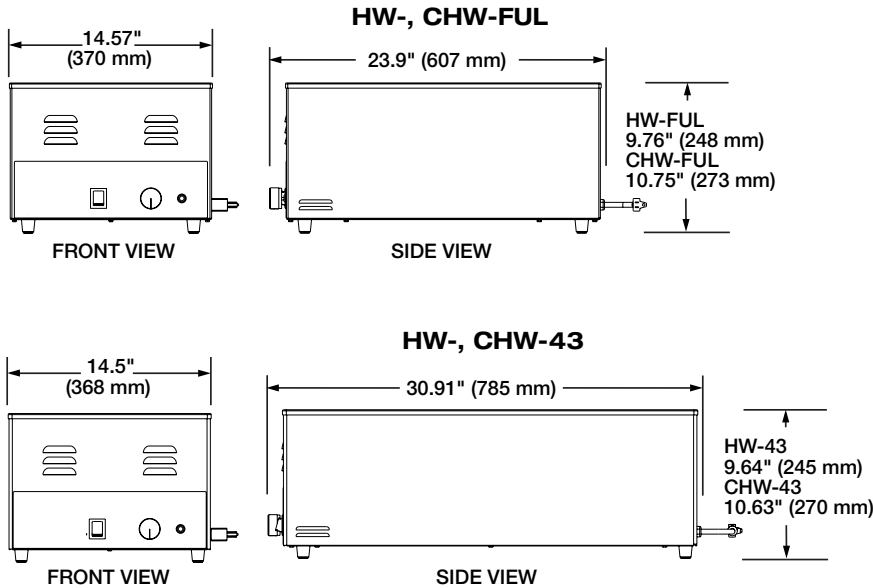


HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
 (800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com



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

SPECIFICATIONS

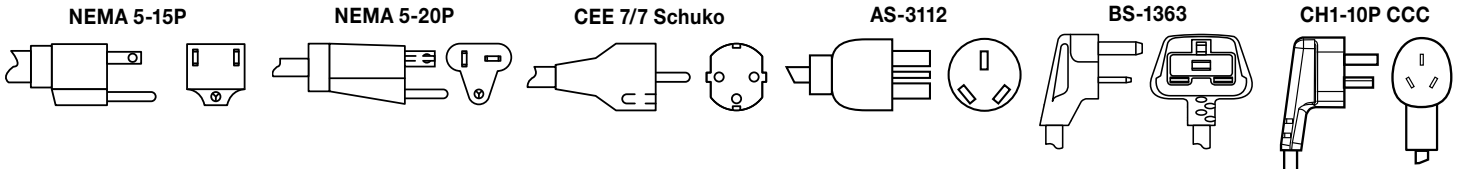
Countertop Heated Wells

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	10.0	NEMA 5-15P	Bottom left corner on back of unit	29 lbs. (13 kg)	
		220		1100	5.0	BS-1363			
		230		1200	5.2	BS-1363, CEE 7/7 Schuko, AS-3112, CH1-10P CCC			
HW-43	14.5" x 30.91" x 9.64" (368 x 785 x 245 mm)	120	Single	1200	10.0	NEMA 5-15P			33 lbs. (15 kg)
CHW-FUL	14.57" x 23.9" x 10.75" (370 x 607 x 273 mm)	120		1440	12.0	NEMA 5-15P			29 lbs. (13 kg)
CHW-43	14.5" x 30.91" x 10.63" (368 x 785 x 270 mm)	120		1800	15.0	NEMA 5-15P (US only) NEMA 5-20P (US and Canada only)	35 lbs. (16 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.

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

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

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 .8 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.

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
 (800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com