



# REFRIGERATED DROP-IN WELL

Models CWB-1, -2, -3, -4, -5, -6

Hatco Refrigerated Drop-In Well keeps prechilled food products at safe serving temperatures. Unique top angled inside wall design allows cold air to effectively blanket your food product to keep the food optimally cold and fresh.

## FLEXIBILITY

This Hatco Refrigerated Drop-In Well is a top mount unit that holds full-size pans, available in one through six pan configurations. The electronic control assembly can be conveniently mounted to either side of the condensing unit or remotely mounted up to four feet (1219 mm) from the unit (cannot be mounted over condensing coil).

For easy and flexible installation, the condensing unit may be rotated 90° or 180° on all models. In addition, the condensing unit is movable in the four-, five-, and six-pan models.

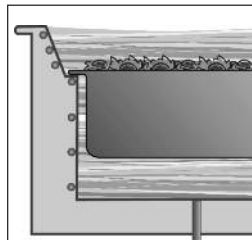
## QUALITY

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

- NSF 7 approved cold wall construction utilizes R-404A refrigerant keeping food product cold without drying it out!
- Adjustable condensing unit can rotate 90° or 180° on all models for easy venting adjustments and flexibility at installation.
- Mobile condensing unit can be moved in 6.5" (165 mm) increments from end to center on the four-, five- and six-pan units (see drawing on back).
- Auto-defrost is activated through an advanced electronic controller programmed at customer location.
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout.
- Easy serviceability with a sight glass, service valves, dryer/filter, and a receiver. Long, flexible refrigerant line (ability to pullout condensing unit) for service.
- Built with one of the most efficient condensing units on the market today.
- Matches the Hatco line of Heated Wells for a fully integrated look.
- 1" (25 mm) drain simplifies cleaning.



Model CWB-6 with accessory food (hotel) pans and additional support bars



Unique angled inside wall design provides easy access and clear views, while allowing cold air to effectively blanket your food product



Allows for an easy, elegant, and customizable food product presentation for your buffets, salad bars, cold food displays or anywhere else a refrigerated well is required

## Drop-in Refrigerated Well Countertop Cutout Dimensions

| Model | Minimum Width     | Maximum Width | Minimum Depth   | Maximum Depth | Below Counter  |
|-------|-------------------|---------------|-----------------|---------------|----------------|
| CWB-1 | 17.125" (435 mm)  | 18" (457 mm)  | 25.19" (640 mm) | 26" (660 mm)  | 25.5" (648 mm) |
| CWB-2 | 30.125" (765 mm)  | 31" (787 mm)  | 25.19" (640 mm) | 26" (660 mm)  | 25.5" (648 mm) |
| CWB-3 | 43.125" (1095 mm) | 44" (1118 mm) | 25.19" (640 mm) | 26" (660 mm)  | 25.5" (648 mm) |
| CWB-4 | 56.125" (1426 mm) | 57" (1448 mm) | 25.19" (640 mm) | 26" (660 mm)  | 25.5" (648 mm) |
| CWB-5 | 69.125" (1756 mm) | 70" (1778 mm) | 25.19" (640 mm) | 26" (660 mm)  | 25.5" (648 mm) |
| CWB-6 | 82.125" (2086 mm) | 83" (2108 mm) | 25.19" (640 mm) | 26" (660 mm)  | 25.5" (648 mm) |



ONE YEAR ON-SITE PARTS AND LABOR WARRANTY.  
AN ADDITIONAL FOUR-YEAR PARTS ONLY WARRANTY  
ON THE COMPRESSOR AVAILABLE AT TIME OF UNIT  
PURCHASE.



HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.  
(800) 558-0607 • (414) 671-6350 • Fax (800) 543-7521 • Int'l. Fax (414) 671-3976  
www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

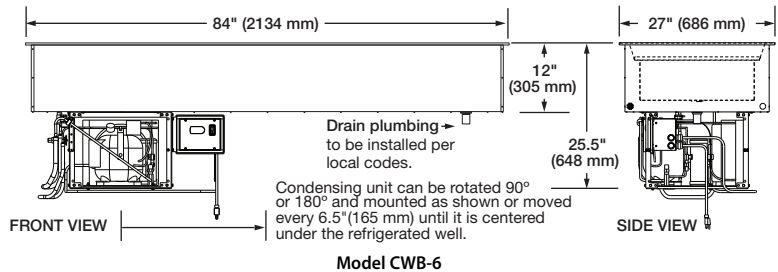
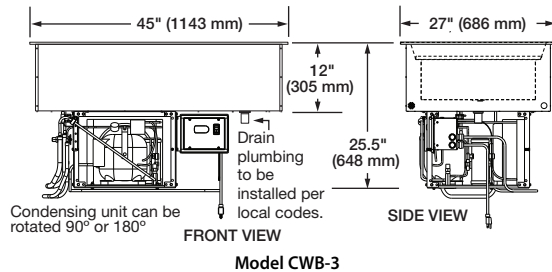
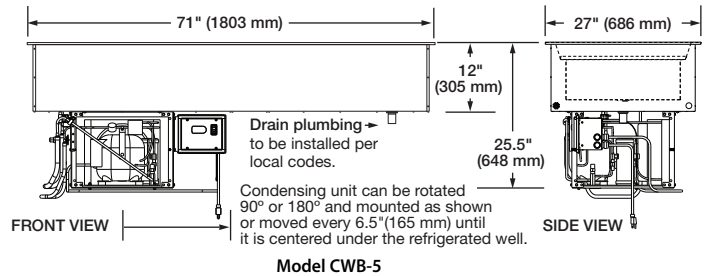
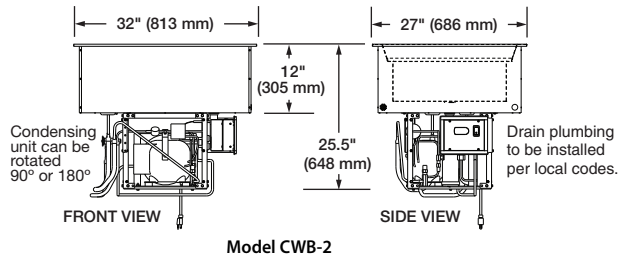
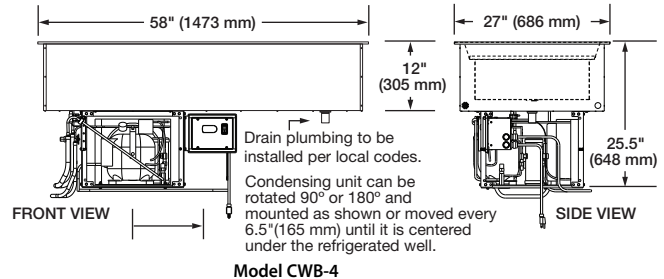
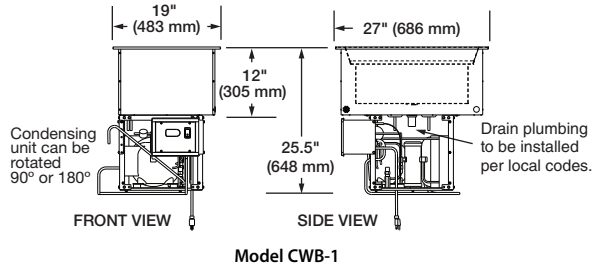
Form No. CWB Spec Sheet

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# REFRIGERATED DROP-IN WELL

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## SPECIFICATIONS

### Refrigerated Well

| Model* | HP  | Volts | Watts | Amps | Shipping Weight   |
|--------|-----|-------|-------|------|-------------------|
| CWB-1  | 1/4 | 120   | 804   | 6.7  | 165 lbs. (75 kg)  |
| CWB-2  | 1/4 | 120   | 804   | 6.7  | 175 lbs. (79 kg)  |
| CWB-3  | 1/4 | 120   | 804   | 6.7  | 213 lbs. (97 kg)  |
| CWB-4  | 1/3 | 120   | 1044  | 8.7  | 235 lbs. (107 kg) |
| CWB-5  | 1/2 | 120   | 1380  | 11.5 | 270 lbs. (122 kg) |
| CWB-6  | 1/2 | 120   | 1380  | 11.5 | 313 lbs. (142 kg) |

\* Model number indicates number of full-size food pans unit will accommodate.  
All units: R404A Refrigerant.

## DIMENSIONS

**CWB-1:** 19"W x 27"D x 25.5"H (483 x 686 x 648 mm).

**CWB-2:** 32"W x 27"D x 25.5"H (813 x 686 x 648 mm).

**CWB-3:** 45"W x 27"D x 25.5"H (1143 x 686 x 648 mm).

**CWB-4:** 58"W x 27"D x 25.5"H (1473 x 686 x 648 mm).

**CWB-5:** 71"W x 27"D x 25.5"H (1803 x 686 x 648 mm).

**CWB-6:** 84"W x 27"D x 25.5"H (2134 x 686 x 648 mm).

## Condensing Unit:

**CWB-1, -2, -3, -4, -5, -6:** The condensing unit may be rotated 90° or 180°. **CWB-4, -5, -6:** May be mounted at the center line or in increments of 6.5" (165 mm) between the center line and shown location above.

## Electronic Control:

May be field mounted to either side of the condensing unit or remote mounted up to 4' (1219 mm) from unit. May not be mounted over the condensing coil.

## VOLTAGE

120, single phase (uses NEMA 5-15P).

## OPTIONS (NOT FOR RETROFIT)

- Additional Four-Year Parts Only Warranty on the Compressor Available at Time of Unit Purchase

## ACCESSORIES

- 12" (305 mm) and 20" (508 mm) Pan Support Bars
- Full-Size Stainless Steel Food Pans, 2.5" (64 mm) deep

- Full-Size Stainless Steel Food Pans, 4" (102 mm) and 6" (152 mm) deep
- Half-Size Stainless Steel Food Pans, 2.5" (64 mm) deep
- Third-Size Stainless Steel Food Pans, 2.5" (64 mm) deep
- False Bottom (perforated false bottom)
- Full-Size and Half-Size Trivets

## PRODUCT SPECS

### Cold Well

The NSF 7 approved Refrigerated Drop-in 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 Refrigerated Drop-in Well shall be rated at ...watts, ...volts, ...hp, and be ...inches (millimeters) in overall width and be ...inches (millimeters) in overall depth. It shall utilize R-404A refrigerant and consist of

aluminized steel housing with a stainless bezel, an electronic temperature control, pan support bars for full-size pans, condensing unit (can be rotated), compressor, flexible refrigerant lines, sight glass, service valves, receiver, and dryer/filter.

Accessories may include pan support bars, false bottom, trivets and stainless steel food pans.

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