



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, -4M, -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, auto-fill, controls, drain, cord 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.
- Stainless steel construction and solid brazed fitting joints for durability.

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



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

- A. Single phase (Standard)
B. Three phase (Optional except for HWB-1 models. Not available for export)

- 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 ¾" NPT Drain
II. Manifold 1" NPT Drain with side drain, field selectable left or right side (available on HWBI-2, -3, -4, -5, -6 models only)
III. Manifold 1" NPT Drain with bottom drain, field selectable left or right well (available on HWBI-2, -3, -4, -5, -6 models only).

- 4. Auto-fill** (with or without)

- 5. 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

- 6. Cord** (with or without) — Optional cord on HWBI-2, -3, -4, -5, -6 models, single phase voltage, and single Control boxes only, not available for export voltages.

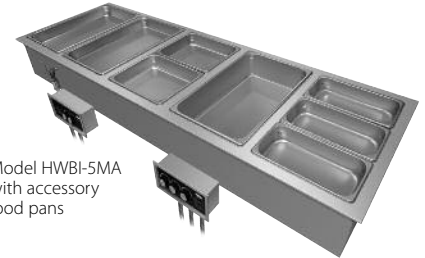
- 7. Agency**

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

- 8. Control**

- A. Single Control box (standard on all models)
B. Split Control boxes Optional on 4-, 5-, 6-pan units, not available in Canada

* For ordering instructions for HWBI-1 (HWBI-FUL) and HWBI-1D (HWBI-FULD), see Form No. HWBI-FUL Spec Sheet.



Model HWBI-5MA with accessory food pans



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 access to each well.

Modular/Ganged Heated Wells Controls ▼

PANS	CONFIGURATIONS	
	SINGLE	SPLIT
1		
2		
3		
4		†
5		†
6		†

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

† Split configurations not available for Canada.

Modular/Ganged Built-in Heated Wells Countertop Cutout Dimensions

Model	Minimum Width	Maximum Width*	Minimum Depth	Maximum Depth	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♦♦	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 ¼" (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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Form No. HWBI-MOD Spec Sheet

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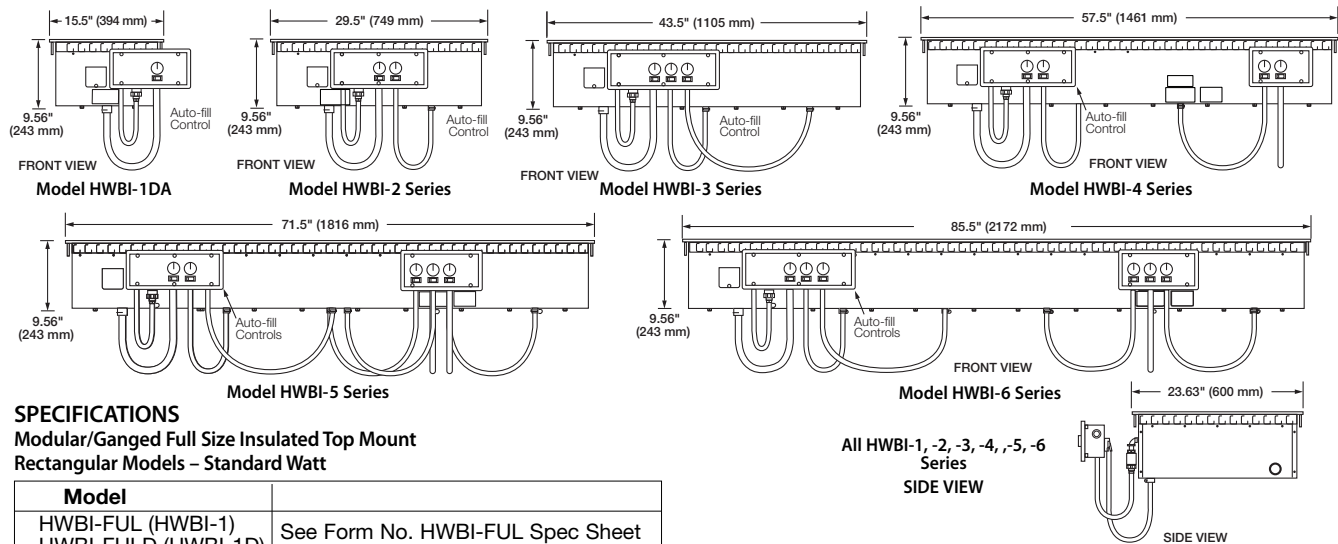
ONE YEAR ON-SITE PARTS AND LABOR WARRANTY PLUS ONE ADDITIONAL YEAR PARTS ONLY WARRANTY ON THE METAL SHEATHED HEATING ELEMENT.



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, -4M, -4MA
HWBI-5, -5D, -5DA, -5M, -5MA, HWBI-6, -6D, -6DA, -6M, -6MA

All HWBI-1, -2, -3, -4, -5, -6 Series shown with Auto-fill [▲] For HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D), see Form No. HWBI-FUL Spec Sheet



SPECIFICATIONS

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

Model	See Form No. HWBI-FUL Spec Sheet				
Model [▲]	Volts	Watts	Amps 1 Ø	3 Ø	Shipping Weight
HWBI-1DA	120 208 240	1215	10.1 5.8 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	10.1 8.7	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	10.1 8.8	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	15.8 13.7	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	20.1 17.4	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	20.1 17.4	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 name indicates unit with 3/4" NPT drain. "A" added to model name indicates unit with auto-fill. "M" added to model name 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.

OPTIONS[▲] (NOT FOR RETROFIT)

- Surface Hole Mounting to Countertop (Includes EZ Lock)
- Stud Mounting to Countertop (Includes EZ Lock)
- Three-Phase Wiring, not available for export
- Manifold Drain with side or bottom exit
- Bottom Drain Mount Autofill
- Optional cord on HWBI-2, -3, -4, -5, -6 models, single phase voltage, and single Control Boxes only, not available for export voltages

ACCESSORIES[▲]

- Adapters to Convert Warmers to Hold 4- and 7-Quart (4 and 7 liter) Round Pans

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

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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).

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.

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
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 optional three phase (2-, 3-, 4-, 5- or 6-pan-not available for export). Export voltages available.

- 12" (305 mm) and 20" (508 mm) Pan Support Bars
- 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
- External Manifold with Individual Shut-Off Valves per Well (Includes only units with Drains or Drains with Autofill, not available for HWBI-1 units)

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