

# **Countertop Heated Wells**

Models: HW-FUL, -43, -13 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 -13 series can hold a third-size pan or two sixth-size pans. The HW series only holds preheated foods at their optimum serving temperatures; the CHW series is designed to rethermalize a variety of foods as well as hold them (cook and hold).

## Standard features

- Controls feature a separate 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
- ◆ The HW-13 cannot operate in dry mode

Project			
Item #			
Quantity _			



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)

☐ Half-Size (2.5" [64 mm] H)

☐ Third-Size (2.5" [64 mm] H)

☐ Full-Size (6" [152 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

☐ Converts unit to hold four 4-Quart (4 Liter) Inserts









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

(Excludes HW-13)

**HATCO CORPORATION** P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. (414) 671-6350



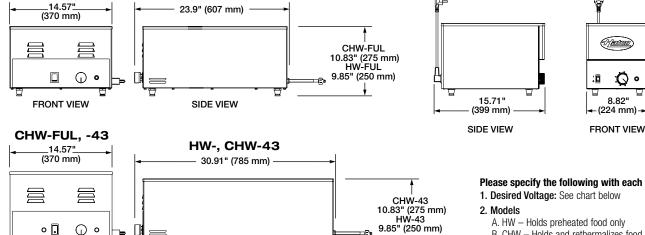
HW-FUL, -43

# **Countertop Heated Wells**

HW-, CHW-FUL

SIDE VIEW

Models: HW-FUL, HW-43, HW-13, CHW-FUL, CHW-43



#### Please specify the following with each order:

10.24" (260 mm)

HW-13

- B. CHW Holds and rethermalizes food
- 3. Wattage:
  - A. HW 315 to 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**

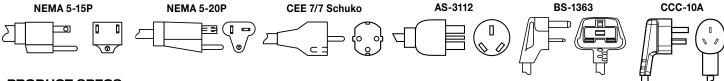
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FRONT VIEW

The shaded areas contain electrical information for International models only

Model	<b>Dimensions</b> (Width x Depth x Height)	Voltage	Phase	Watts	Amps	Plug	Cord Location	Approx. Ship Weight
HW-FUL		120	120 220 230 120 220 Single 230 120	1200	10.0	NEMA 5-15P	Bottom left corner on back of unit	29 lbs. (13 kg)
	14.57" x 23.9" x 9.85"	220		1100	5.0	BS-1363		
	(370 x 607 x 250 mm)	230		1200	5.2	BS-1363, CEE 7/7 Schuko, AS-3112, CCC-10A		
HW-43	14.57" x 30.91" x 9.85" (370 x 785 x 250 mm)	120		1200	10.0	NEMA 5-15P		33 lbs. (15 kg)
HW-13	8.82" x 15.71" x 10.24"	220		315	1.5	BS-1363		11 lbs. (5 kg)
	(224 x 399 x 260 mm)	230		345	1.5	BS-1363, CEE 7/7 Schuko, AS-3112, CCC-10A		
CHW-FUL	14.57" x 23.9" x 10.83" (370 x 607 x 275 mm)	120		1440	12.0	NEMA 5-15P		29 lbs. (13 kg)
CHW-43	14.57" x 30.91" x 10.83" (370 x 785 x 275 mm)	120		1800	15.0	NEMA 5-15P (US only) NEMA 5-20P (US and Canada only)		35 lbs. (16 kg)

## **PLUG CONFIGURATIONS**



# **PRODUCT SPECS Countertop Heated Wells**

The Countertop Heated Well, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

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 or stainless steel bottom for the HW-13) 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. 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).

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February 2024