

Drop-In Modular/Ganged Slim Heated Wells

Models: HWBI-S2 -S2[

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

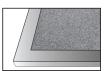
Hatco Drop-In Modular/Ganged Slim Heated Wells keep hot food at safe-serving temperatures, with better quality construction, longer holding times and more accurate temperatures. They are full-sized wells but placed lengthwise and grouped together in a modular fashion to provide customers with a complete 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.

Choose the number of wells, from 2 to 4 well configurations, as well as voltage, auto-fill, controls, drain, cord and mounting options. Each well has its own individual control to regulate the temperature of each separate food offering. 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.

Standard features

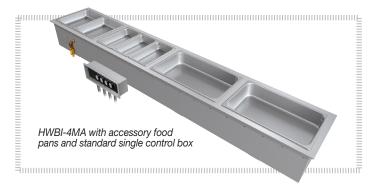
- Fully insulated wells on sides and bottom ensure better heat retention and cooler surrounding surfaces for customer safety
- Separate lighted On/Off rocker switch and temperature dial for easy operation
- 50% larger drain with flat screen simplifies cleaning and holds pans level
- Faster pre-heat and recovery for improved energy efficiency
- Easy service access to heating elements and thermostats
- Stainless steel well construction and solid brazed drain fitting joints for durability
- Includes a 6' (1829 mm) conduit for convenient placement of controls
- Wells are designed for both WET or DRY operation

Well cover accessories with Swanstone® simulated stone surface converts the well to a heated shelf. Available in one pan covers and placed on top the well unit with no installation required.



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

Project	
ltem # _	
Quantity	
Quantity	



Options (available at time of purchase only)

□ Three-Phase Wiring (field convertible and not available for export voltages) □ Copper Drain Manifold with side exit

- Copper Drain with bottom exit
- Cord for HWBI-S2, -S3, -S4 (Single phase/single control box only, not for export voltages)

Accessories

Heated Well Covers with simulated stone inset (use only in dry mode):

- □ 1 Pan Well Cover (14" [356 mm] W x 22" [559 mm] D x 2" H [51mm]): □ Night Sky □ Gray Granite □ Bermuda Sand
- Rectangular Full-Size Stainless Steel Food Pans: Third-Size (2.5" [64 mm] H) Half-Size (2.5" [64 mm] H) Full-Size (2.5" [64 mm] H) Full-Size (4" [101 mm] H) Full-Size (6" [152 mm] H)
- Round Food Pans: 4 Quart (4 Liter) 7 Quart (7 Liter)
- Hinged Lid for Round Pans: □4 Quart (4 Liter) □7 Quart (7 Liter)
- Stainless Steel Wire Trivets:
- Adapter to Convert Warmers to hold Round Pans: Holds two 4-Quart (4-Liter) Rounds Holds two 7-Quart (7-Liter) Rounds
- Support Bars:
- 🗆 12" (305 mm)
- Ball Valve for Unit with Drains: \Box_{34} " \Box_{1} "
- Gate Valve for Unit with Drains: \Box_{34} " \Box_{1} "

Heated Well Remote Handle for ¾" drains





 HATCO CORPORATION
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Drop-In Modular/Ganged Slim Heated Wells

Models: HWBI-S2, -S3, -S4 (with/without Drains and Manifolds)

Ordering Instructions (Please specify the following with each order)

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- Please specify the following with each order: 1. Desired Voltage: 208, 220 or 240V
 - A. Single phase
- B. Three phase (Optional, not available for export)
- 2. Number of Modular/Ganged Slim Heated Wells **Required:**

2-, 3-, 4-pan

- NOTE: Modular/Ganged Slim units are only offered as rectangular, full-size (placed lengthwise) (12" x 20" [305 x 508 mm])
- 3. Drain (With or without choose drain below): A. Standard Individual Well 3/4 "NPT Drain
 - B. Manifold 1" NPT Drain with side drain, field selectable left or right side
 - C. Manifold 1" NPT Drain with bottom drain, field selectable left or right well
- 4. Cord (with or without) Optional on HWBI-S2, -S3, -S4 models, single phase and single control units (not for export)
- 5. Auto-fill (With or without)

- 6. Agency:
 - A. UL, C-UL
 - B. UL-EPH (Sanitary listing)
- C. CE mark available 7. Control:
- A. Single Control box (Standard on all units) B. Split Controls boxes (Optional on 4-pan units, not
- available in Canada)

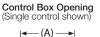
Drop-In Modular/Ganged Slim Heated Wells Countertop Cut Outs

MODEL SERIES	WI	DTH	DEPTH		
WODEL SERIES	Minimum	Maximum	Minimum	Maximum	
HWBI-S2	44.125" (1121 mm)	44.375" (1127 mm)		14.50" (368 mm)	
HWBI-S3	66.125" (1680 mm)	66.375" (1686 mm)	14.25" (362 mm)		
HWBI-S4	88.125" (2239 mm)	88.375" (2244 mm)	(002 1111)		

Cutout Dimensions for Control Box

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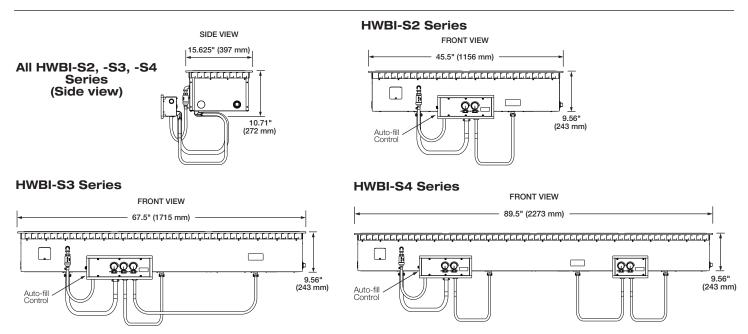
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E		All	Single Configuration	Split Configuration		Ļ	Single Configuration	Split Configuration [▲]	
65	Series	Heights (B)	Width (A)	Left Control (A)	Right Control (A)	O-FII	Width (A)	Left Control (A)	Right Control (A)
T A	HWBI-S2		8.00 (203 mm)		- 1	P T	12.375" (314 mm)	Niel A. Statis	
- lo	HWBI-S3	4.75"	10.25" (260 mm)	NOL AVAIIADIE		H	14.625" (371 mm)	Not Available	
WITH	HWBI-S4	(121 mm)	12.5" (318 mm)	8.00 (20	13 mm)	WIT	16.875" (429 mm)	12.375 (314 mm)	8.00 (203 mm)

Not available in Canada



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SPECIFICATIONS Drop-In Modular/Ganged Slim Heated Wells

The shaded areas contain electrical information for International models only

Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Amps	Optional Plug	Control Configuration	Ship Weight*
HWBI-S2 HWBI-S2D HWBI-S2DA* HWBI-S2M	45.5" x 15.625" x 9.56"	208 208 240 240	Single Three Single Three	2415 2415/2640 2218/2415	11.6 10.1 10.1 8.7	6-15P Not Available 6-15P Not Available	Standard single	84 lbs. (38 kg) 81 lbs. (37 kg) 81 lbs. (37 kg) 84 lbs. (38 kg) 91 lbs. (41 kg)
HWBI-S2MA	(1156 x 397 x 243 mm)	220			11.0	BS 1363		
		220-230-CE 230-240-CE	Single		11.0/11.5 9.6/10.1	Not Available		
HWBI-S3 HWBI-S3D HWBI-S3DA* HWBI-S3M	67.5" x 15.625" x 9.56" (1715 x 397 x 243 mm)	208 208 240 240	Single Three Single Three	3615 3615/3951 3320/3615	17.4 10.1 15.1 8.8	6-30P Not Available 6-20P Not Available	Standard single	118 lbs. (54 kg) 115 lbs. (52 kg) 125 lbs. (57 kg) 125 lbs. (57 kg) 125 lbs. (57 kg)
HWBI-S3MA		220			16.4	Not Available		
		220-230-CE 230-240-CE	Single		16.4/17.2 14.4/15.1			
HWBI-S4 HWBI-S4D	89.5" x 15.625" x 9.56" (2273 x 397 x 243 mm)	208†	Single	4815	23.2	6-30P	- 155 lbs. (70 kg 160 lbs. (73 kg 154 lbs. (70 kg	155 lbs. (70 kg) 155 lbs. (70 kg) 160 lbs. (73 kg) 154 lbs. (70 kg 153 lbs. (69 kg
HWBI-S4DA* HWBI-S4M HWBI-S4MA		208	Three		15.8	Not Available		
		240 [†]	Single		20.1	6-30P		
		240	Three		13.7	- Not Available		
		220		1	21.9			
		220-230-CE 230-240-CE	Single	4815/5262 4422/4815	21.9/22.9 19.2/20.1			

[†]Unit with multiple circuit connections. Each circuit requires a sepearate circuit breaker.

*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.

PLUG CONFIGURATIONS (Optional)

NEMA 6-15P







NEMA 6-20P

PRODUCT SPECS Drop-In Modular/Ganged Slim Heated Wells

The Drop-In Modular/Ganged Slim Heated Well shall be a model manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Drop-In Modular/Ganged Slim Heated Well shall be rated atwatts,volts, and beinches (millimeters) in overall width and beinches

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

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Form No. HWBI-S Spec Sheet

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* Shipping weight includes packaging