

300-HW SERIES

HOT FOOD DROP-IN WELL



• The gentle heating capability of HALO HEAT significantly extends hot food holding life without continuing the cooking process.



300-HW/D4



300-HW/D443

Pans not included

- Provides a more appealing product with better appearance and fresher taste.
- Front-of-the-house use with an existing counter, overhead lighting, and sneeze guard system or drop into a prep table for hot food plating convenience.
- Easy drop-in installation without the need of water or drainage connections and the related installation and water usage costs.
- Maintenance savings with the elimination of lime and scale buildup associated with steam table holding.
- Increase employee safety with the elimination of burning steam when changing pans.
- Adjustable thermostat with remote control suitable for mounting provides holding temperature flexibility without high steam table temperatures to scorch or burn.

A heated hot food well with an exterior of 18 gauge stainless steel. The hot well is controlled by one (1) adjustable thermostat with a range of 1 through 10 and an indicator light. The thermostat control is attached to the hot well base by a 36" (914mm) flexible and water tight tether.

The heated well base is available in two depths. The 4-3/8" (111mm) deep unit holds 4" (102mm) deep pans and the 6-3/8" (162mm) deep unit holds 6" (153mm) deep pans. Both units will hold a combination of standard (gastronorm) pan sizes. The hot well includes two (2) full-size pan divider bars and six (6) half/third-size pan divider bars.

- MODEL 300-HW/D4:** 4-3/8" (111mm) depth, accepts three (3) full-size (gastronorm) pans
- MODEL 300-HW/D6:** 6-3/8" (162 mm) depth, accepts three (3) full-size (gastronorm) pans
- MODEL 300-HW/D443:** 4-3/8" (111mm) depth, accepts three (3) full-size and three (3) third size (gastronorm) pans
- MODEL 300-HW/D643:** 6-3/8" (162 mm) depth, accepts three (3) full-size and three (3) third size (gastronorm) pans

FACTORY INSTALLED OPTIONS

➔ Specify Voltage:

- 120
- 208-240
- 230



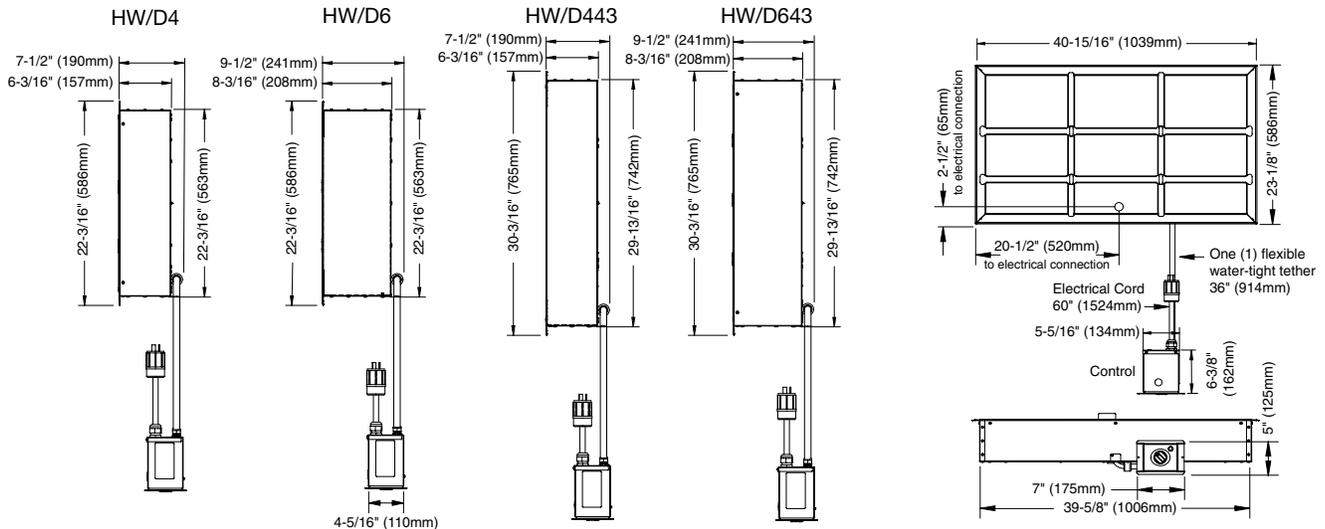
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HOT FOOD DROP-IN WELL 300-HW SERIES



ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	PLUG CONFIG.	
120	1	60	21.4	2.6		NEMA L5-30P 30A-125V PLUG
240 (AGCY)	1	60	10.7	2.6		NEMA 6-15P 15A-250V PLUG
at 208	1	60	9.2	1.9		
at 240	1	60	10.7	2.6		
230	1	50/60	10.3	2.4		CEE 7/7 220-230V PLUG

DIMENSIONS H X W X D	
300-HW/D4	
EXTERIOR: 7-1/2" x 40-15/16" x 23-1/8" (190mm x 1039mm x 586mm)	
WELL: 4-7/16" x 38" x 20-3/16" (112mm x 964mm x 511mm)	
COUNTER CUTOUT: 40" x 22-3/4" (1016mm x 578mm)	
CONTROL BOX CUTOUT: 4-1/2" x 5-1/4" (114mm x 133mm)	
300-HW/D6	
EXTERIOR: 9-1/2" x 40-15/16" x 23-1/8" (241mm x 1039mm x 586mm)	
WELL: 6-3/16" x 38" x 20-3/16" (163mm x 964mm x 511mm)	
COUNTER CUTOUT: 40" x 22-3/4" (1016mm x 578mm)	
CONTROL BOX CUTOUT: 4-1/2" x 5-1/4" (114mm x 133mm)	
300-HW/D443	
EXTERIOR: 7-1/2" x 40-15/16" x 30-3/16" (190mm x 1039mm x 765mm)	
WELL: 4-7/16" x 38" x 27-3/16" (112mm x 964mm x 691mm)	
COUNTER CUTOUT: 40" x 29-3/4" (1016mm x 756mm)	
CONTROL BOX CUTOUT: 4-1/2" x 5-1/4" (114mm x 133mm)	
300-HW/D643	
EXTERIOR: 9-1/2" x 40-15/16" x 30-3/16" (241mm x 1039mm x 765mm)	
WELL: 6-3/16" x 38" x 27-3/16" (163mm x 964mm x 691mm)	
COUNTER CUTOUT: 40" x 29-3/4" (1016mm x 756mm)	
CONTROL BOX CUTOUT: 4-1/2" x 5-1/4" (114mm x 133mm)	

CLEARANCE REQUIREMENTS
4" (102mm) from bottom

PRODUCT/PAN CAPACITY (BASED ON 4" DEEP PANS)
D4: 62 lb (30 kg) / D443: 96 lb (44 kg) MAX. MAX. VOLUME: D4: 45 qt (57 L) / D443: 60 qt (76 L)
FULL-SIZE PANS*: Three (3) 12" x 20" x 4" GN 1/1 (325mm x 530mm x 102mm)
HALF-SIZE PANS*: Six (6) 12" x 10" x 4" GN 1/2 (325mm x 265mm x 102mm)
THIRD-SIZE PANS*: D4: Nine (9) / D443: Twelve (12) 12" x 6" x 4" GN 1/3 (325mm x 176mm x 102mm)

*WILL ALSO ACCEPT 2-1/2" (102mm) DEEP PANS; D6 UNITS WILL ACCEPT 6" (153mm) DEEP PANS

INSTALLATION REQUIREMENTS
Unit must be installed level and must not be installed in any area where it may be directly affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
Hot well outer walls can reach 200° to 260°F (93° to 127°C). Verify countertop material temperature rating with manufacturer before installing hot well to ensure countertop can withstand heat.

WEIGHT EST.	/D4	/D6	/D443	/D643
NET WEIGHT:	92 lb (42 kg)	97 lb (44 kg)	CONTACT FACTORY	CONTACT FACTORY
SHIP WEIGHT:	115 lb (52 kg)	115 lb (52 kg)	CONTACT FACTORY	CONTACT FACTORY
CRATE DIMENSIONS: (L x W x H)				
D4, D6: 50 x 36 x 15 (1270mm x 914mm x 381mm)				
D443, D643: CONTACT FACTORY				

OPTIONS & ACCESSORIES
PAN DIVIDER BARS
<input type="checkbox"/> Full-Size 16019
<input type="checkbox"/> Half-Size • Third-Size 11318