

100-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.

- 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.
- Stainless steel interior walls are easy to clean with coved corners on two sides of the well.



ANSI/NSF 4

The 100-HW is a heated hot food well with an exterior constructed of 18 gauge stainless steel. The hot well includes stainless steel interior walls with coved corners on two sides. HW and HWLF models are 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 72" (1829mm) flexible and water tight conduit.

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 D4 and D6 hot well includes two (2) pan divider bars. The D443 and D643 hot well includes three (3) pan divider bars.

- | | |
|--------------------------|-------------------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> | MODEL 100-HW/D4: 4-3/8" (111mm) depth, accepts one (1) full-size (gastronorm) pan |
| <input type="checkbox"/> | MODEL 100-HW/D6: 6-3/8" (162mm) depth, accepts one (1) full-size (gastronorm) pan |
| <input type="checkbox"/> | MODEL 100-HWLF/D4: 4-3/8" (111mm) depth, accepts one (1) full-size (gastronorm) pan |
| <input type="checkbox"/> | MODEL 100-HWLF/D6: 6-3/8" (162mm) depth, accepts one (1) full-size (gastronorm) pan |
| <input type="checkbox"/> | MODEL 100-HW/D443: 4-3/8" (111mm) depth, accepts one (1) full-size and one (1) third-size (gastronorm) pan |
| <input type="checkbox"/> | MODEL 100-HW/D643: 6-3/8" (162mm) depth, accepts one (1) full-size and one (1) third-size (gastronorm) pan |

FACTORY INSTALLED OPTIONS

- | | |
|-----------------------------------|-----------------------------------------|
| • Voltage Choices: | • Control Box Cord Location: |
| <input type="checkbox"/> 120V | <input type="checkbox"/> Back, Standard |
| <input type="checkbox"/> 208-240V | <input type="checkbox"/> Bottom, Option |
| <input type="checkbox"/> 230V | |



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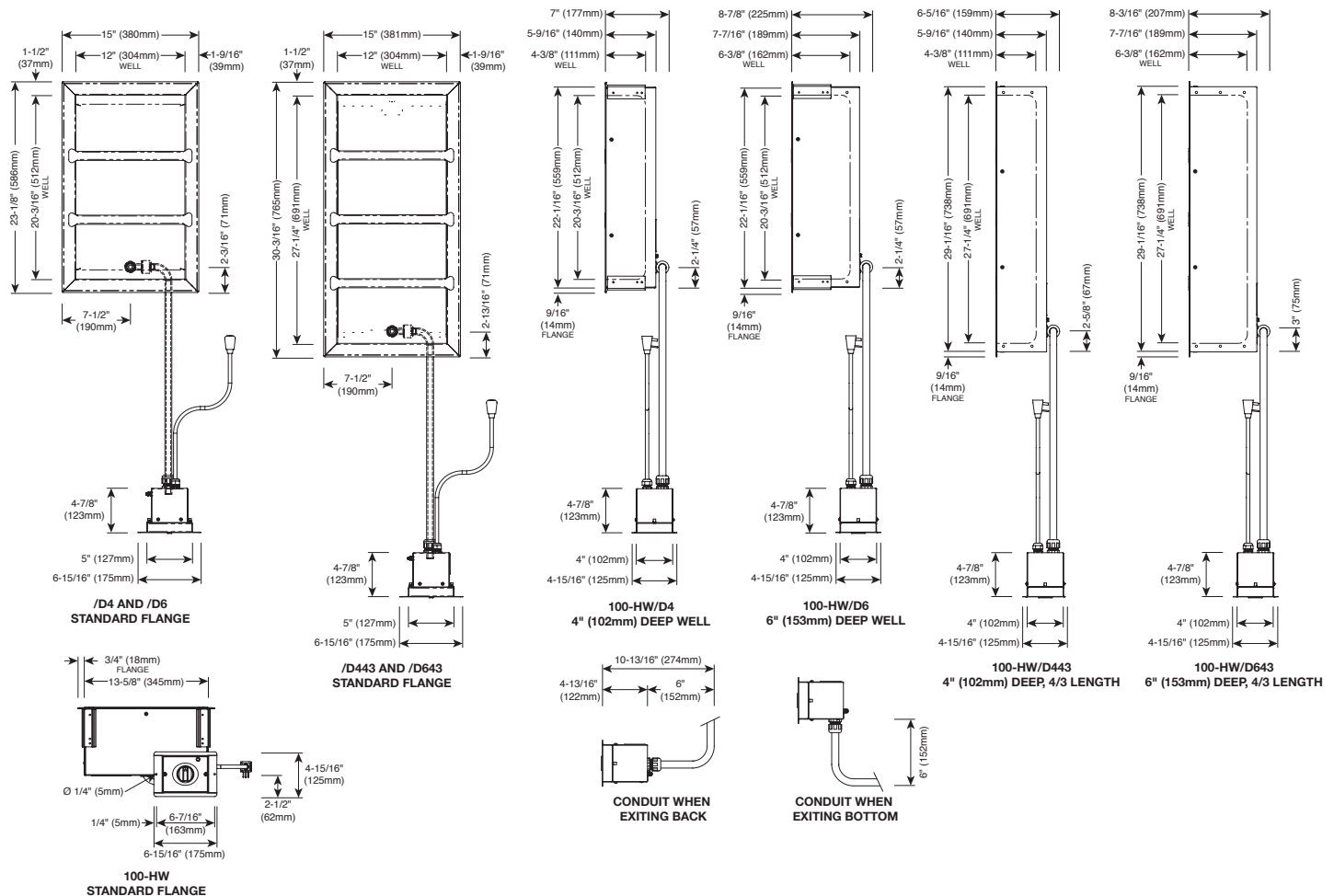
100-HW PRODUCT \ PAN CAPACITY BASED ON 4" DEEP PANS	
D4: 24 lb (11 kg) / D443: 32 lbs (14.5 kg) MAX.	
MAX. VOLUME: D4: 14.5 qt. (14 L) / D443: 19.2 qt. (17.8 L)	
FULL-SIZE PANS*:	One (1) 12" x 20" x 4" GN 1/1 (325mm x 530mm x 102mm)
HALF-SIZE PANS*:	Two (2) 12" x 10" x 4" GN 1/2 (325mm x 265mm x 102mm)
THIRD-SIZE PANS*:	D4: Three (3) / D443: Four (4) 12" x 6" x 4" GN 1/3 (325mm x 176mm x 102mm)

*WILL ALSO ACCEPT 2-1/2" (65mm) 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.
CLEARANCE REQUIREMENTS
1" (25mm) from combustible surfaces
OPTIONS & ACCESSORIES
<input type="checkbox"/> Pan Divider Bar — HALF-SIZE / THIRD-SIZE 11318

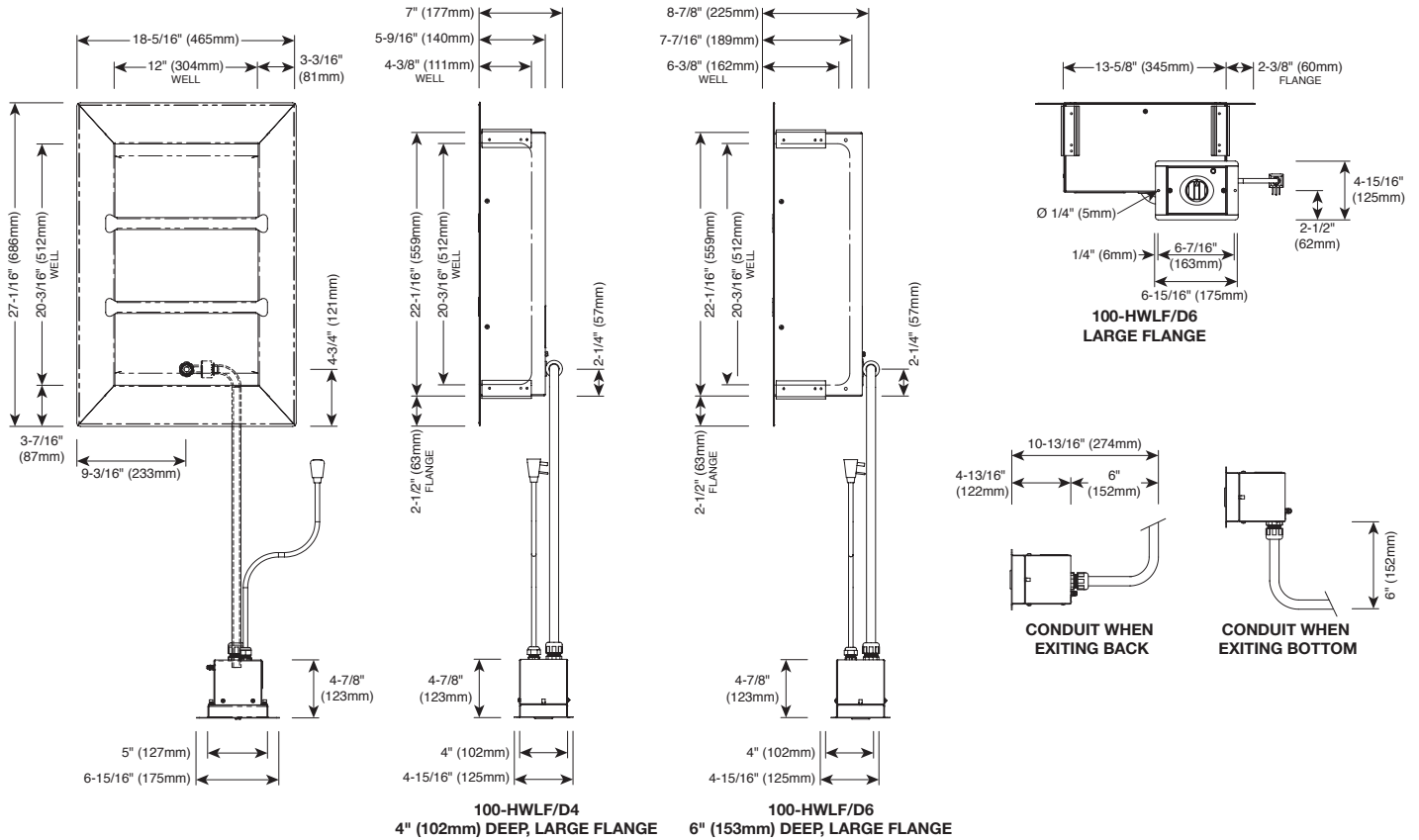
100-HW SERIES











HOT FOOD DROP-IN WELL



100-HWLF SERIES

HOT FOOD DROP-IN WELL



ELECTRICAL:										
	VOLTAGE	PHASE	CYCLE/HZ	AMPS	kw	PLUG CONFIGURATION				
100-HW/D4 & /D6, 100-HWLF/D4 & /D6	120	1	50/60	5.0	0.6	 NEMA 5-15P 15A - 125V PLUG				
	208 – 240	1	50/60	2.2 – 2.5	0.45 – 0.6	 NEMA 6-15P 15A - 250V PLUG				
	230	1	50/60	2.6	0.6	 CEE 7/7 PLUG RATED 250V	 CH2-16P PLUG RATED 250V	 BS1363 PLUG RATED 250V		
100-HW/D443 & /D643	120	1	50/60	6.8	0.8	 NEMA 5-15P 15A - 125V PLUG				
	208 – 240	1	50/60	2.9 – 3.4	0.6 – 0.8	 NEMA 6-15P 15A - 250V PLUG				
	230	1	50/60	3.5	0.8	 CEE 7/7 PLUG RATED 250V	 CH2-16P PLUG RATED 250V	 BS1363 PLUG RATED 250V		

DIMENSIONS:											
	OVERALL EXTERIOR			WELL INTERIOR			COUNTER CUTOUT		CONTROL BOX CUTOUT		
	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
100-HW/D4	7" (177mm)	15" (380mm)	23-1/8" (586mm)	4-3/8" (111mm)	12" (304mm)	20-3/16" (512mm)	14-1/4" (363mm)	22-1/2" (559mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
100-HW/D6	8-7/8" (225mm)	15" (380mm)	23-1/8" (585mm)	6-3/8" (162mm)	12" (304mm)	20-3/16" (512mm)	14-1/4" (363mm)	22-1/2" (559mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
100-HW/D443	6-5/16" (159mm)	15" (380mm)	30-3/16" (765mm)	4-3/8" (111mm)	12" (304mm)	27-1/4" (691mm)	14-1/4" (363mm)	29-1/2" (749mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
100-HW/D643	8-3/16" (207mm)	15" (380mm)	30-3/16" (765mm)	6-3/8" (162mm)	12" (304mm)	27-1/4" (691mm)	14-1/4" (363mm)	29-1/2" (749mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
100-HWLF/D4	7" (177mm)	18-5/16" (465mm)	27-1/16" (686mm)	4-3/8" (111mm)	12" (304mm)	20-3/16" (512mm)	14-1/4" (363mm)	22-1/2" (559mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
100-HWLF/D6	8-7/8" (225mm)	18-5/16" (465mm)	27-1/16" (686mm)	6-3/8" (162mm)	12" (304mm)	20-3/16" (512mm)	14-1/4" (363mm)	22-1/2" (559mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)

*Allow 6" (152mm) clearance from control box to conduit bend

WEIGHT: EST.			
	NET WEIGHT	SHIP WEIGHT*	CARTON DIMENSIONS* L X W X H
100-HW/D4	25 lb (11 kg)	67 lb (30 kg)	35" x 23" x 21" (889 x 584 x 533mm)
100-HW/D6	29 lb (13 kg)	70 lb (32 kg)	35" x 23" x 21" (889 x 584 x 533mm)
100-HW/D443	31 lb (14 kg)	68 lb (31 kg)	35" x 23" x 21" (889 x 584 x 533mm)
100-HW/D643	35 lb (16 kg)	CONTACT FACTORY	35" x 23" x 21" (889 x 584 x 533mm)
100-HWLF/D4	27 lb (12 kg)	CONTACT FACTORY	35" x 23" x 21" (889 x 584 x 533mm)
100-HWLF/D6	31 lb (14 kg)	CONTACT FACTORY	35" x 23" x 21" (889 x 584 x 533mm)

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

