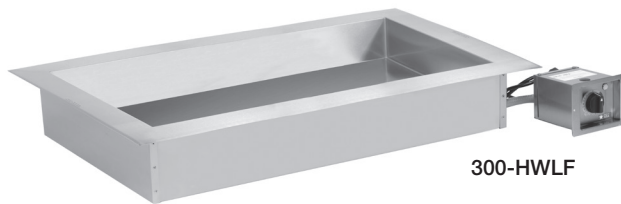


300-HW SERIES HOT FOOD DROP-IN WELL



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



- 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 thermostats 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.
- HWI series with individual wells and independent controls expands your menu options.



ANSI/NSF 4

The 300-HW is a heated hot food well with an exterior of 18 gauge stainless steel. The hot well includes stainless steel interior walls with coved corners on two sides. HWI and HWLF models are controlled by three (3) adjustable thermostats with a range of 1 through 10 and an indicator light. HW and HWLF models are controlled by a single 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" (1892mm) 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 six (6) pan divider bars. The D443 and D643 hot well includes nine (9) 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-HWLF/D4: 4-3/8" (111mm) depth, accepts three (3) full-size (gastronorm) pans
- MODEL 300-HWLF/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
- MODEL 300-HWI/D4: 4-3/8" (111mm) depth, accepts three (3) full-size (gastronorm) pans
- MODEL 300-HWI/D6: 6-3/8" (162 mm) depth, accepts three (3) full-size (gastronorm) pans
- MODEL 300-HWILF/D4: 4-3/8" (111mm) depth, accepts three (3) full-size (gastronorm) pans
- MODEL 300-HWILF/D6: 6-3/8" (162 mm) depth, accepts three (3) full-size (gastronorm) pans
- MODEL 300-HWI/D443: 4-3/8" (111mm) depth, accepts three (3) full-size (gastronorm) pans and three (3) third-size (gastronorm) pans
- MODEL 300-HWI/D643: 6-3/8" (162 mm) depth, accepts three (3) full-size (gastronorm) pans and three (3) third-size (gastronorm) pans

FACTORY INSTALLED OPTIONS

- Voltage Choices:
 - 120V
 - 208-240V
 - 230V
- Control Box Cord Location:
 - Back, Standard
 - Bottom, Option



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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

- Pan Divider Bar — HALF-SIZE / THIRD-SIZE 11318
- Pan Divider Bar — FULL-SIZE 16019
- Pan Divider Bar — D443/D643 SIZE 1012405

300-HW PRODUCT \ PAN CAPACITY BASED ON 4" DEEP PANS

D4: 72 lb (33 kg) / D443: 96 lbs (43.5 kg) MAX.

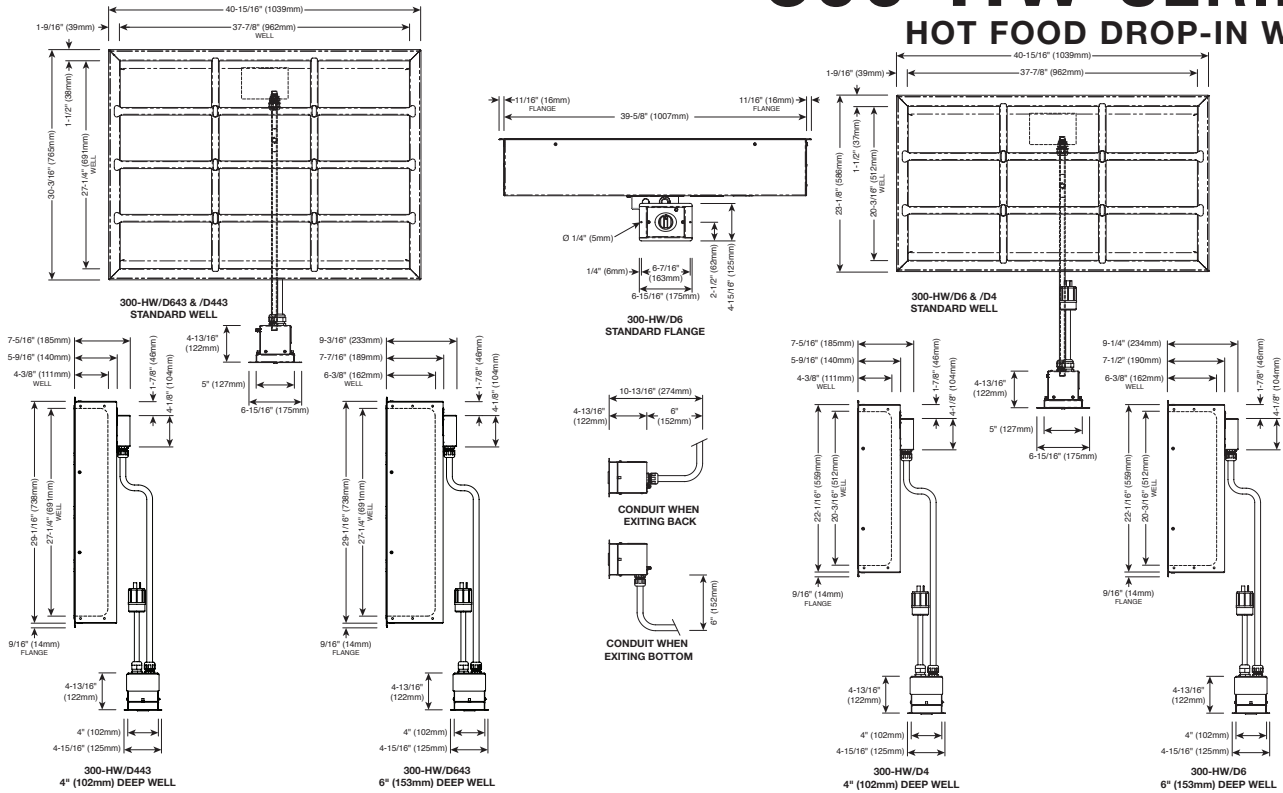
MAX. VOLUME: D4: 43.5 qt. (42 L) / D443: 56.6 qt. (53.3 L)

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*:	Nine (9) 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

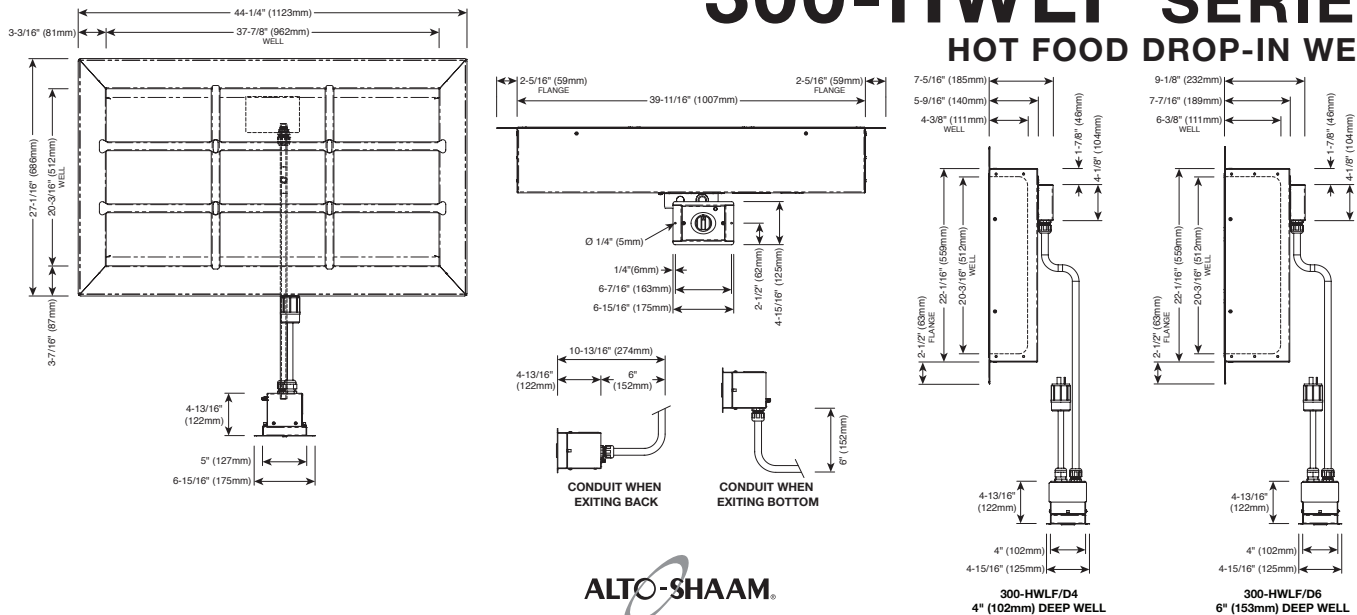
300-HW SERIES

HOT FOOD DROP-IN WELL



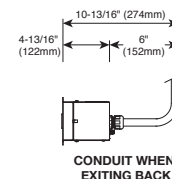
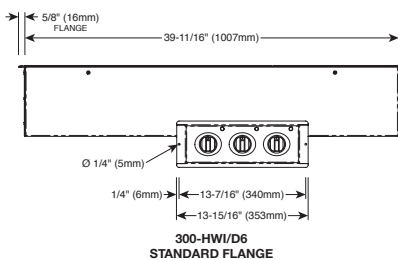
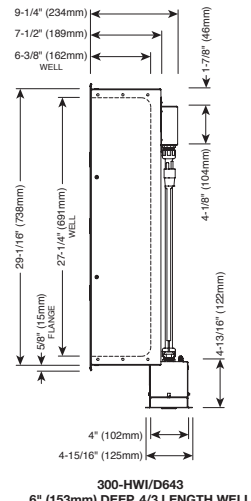
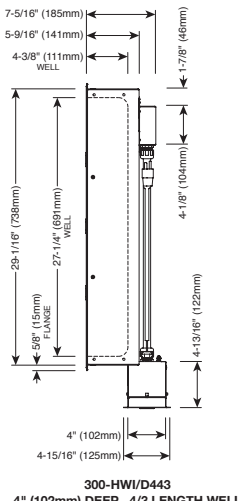
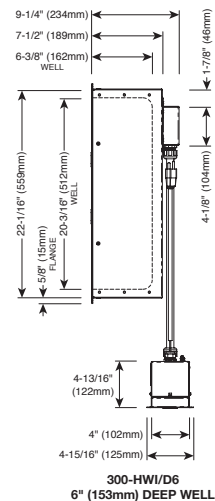
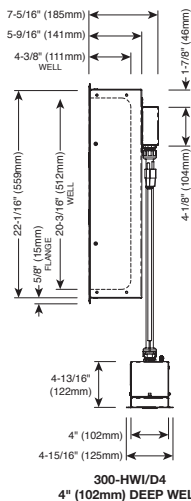
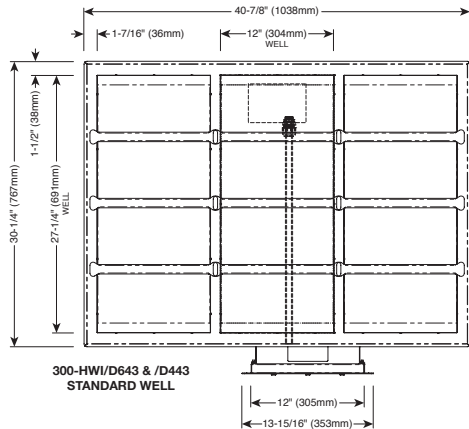
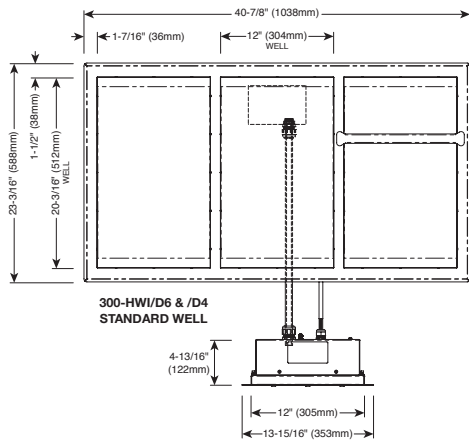
300-HWLF SERIES

HOT FOOD DROP-IN WELL



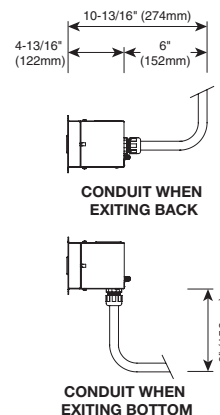
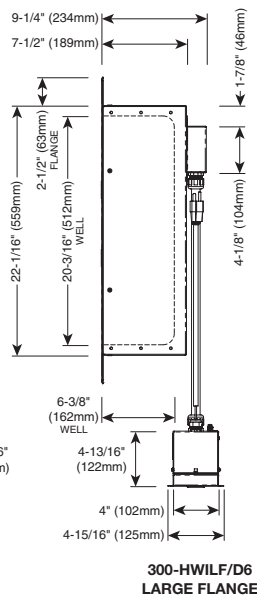
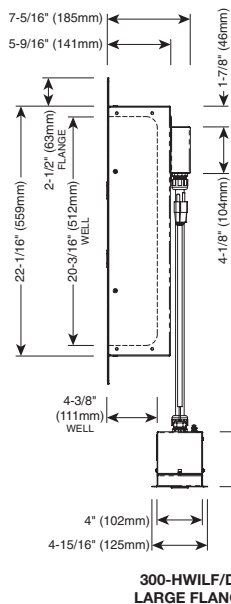
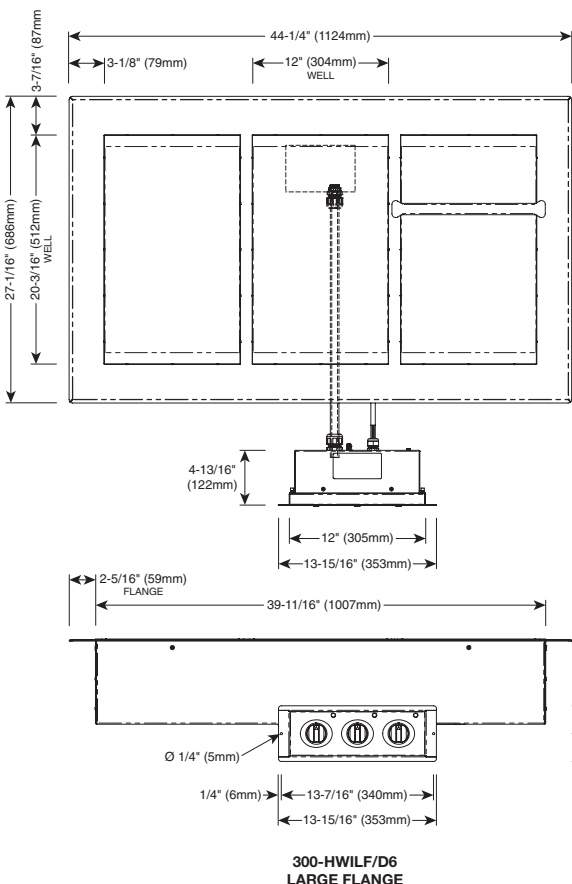
300-HWI SERIES

HOT FOOD DROP-IN WELL



300-HWILF SERIES

HOT FOOD DROP-IN WELL



ELECTRICAL:						
	VOLTAGE	PHASE	CYCLE/HZ	AMPS	kw	PLUG CONFIGURATION
300-HW/D4 & /D6, 300-HWLF/D4 & /D6, 300-HWI/D4 & /D6, 300-HWILF/D4 & /D6	120	1	50/60	15.0	1.8	NEMA 5-20P 20A - 125V PLUG
	208 - 240	1	50/60	6.5 - 7.5	1.4 - 1.8	NEMA 6-15P 15A - 250V PLUG
	230	1	50/60	7.8	1.8	CEE 7/7 PLUG RATED 250V CH2-16P PLUG RATED 250V BS1363 PLUG RATED 250V
300-HW/D443 & /D643, 300-HWI/D443 & /D643	120	1	50/60	20.3	2.4	NEMA L5-30P 30A - 125V PLUG
	208 - 240	1	50/60	8.8 - 10.1	1.8 - 2.4	NEMA 6-15P 15A - 250V PLUG
	230	1	50/60	10.6	2.4	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
300-HW/D4	7-5/16" (185mm)	40-15/16" (1039mm)	23-1/8" (586mm)	4-3/8" (111mm)	37-7/8" (962mm)	20-3/16" (512mm)	40" (1016mm)	22-1/2" (572mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
300-HW/D6	9-1/4" (234mm)	40-15/16" (1039mm)	23-1/8" (586mm)	6-3/8" (162mm)	37-7/8" (962mm)	20-3/16" (512mm)	40" (1016mm)	22-1/2" (572mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
300-HW/D443	7-5/16" (185mm)	40-15/16" (1039mm)	30-3/16" (765mm)	4-3/8" (111mm)	37-7/8" (962mm)	27-1/4" (691mm)	40" (1016mm)	29-1/2" (749mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
300-HW/D643	9-3/16" (233mm)	40-15/16" (1039mm)	30-3/16" (765mm)	6-3/8" (162mm)	37-7/8" (962mm)	27-1/4" (691mm)	40" (1016mm)	29-1/2" (749mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
300-HWLF/D4	7-5/16" (185mm)	44-1/4" (1123mm)	27-1/16" (686mm)	4-3/8" (111mm)	37-7/8" (962mm)	20-3/16" (512mm)	40" (1016mm)	22-1/2" (572mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
300-HWLF/D6	9-1/8" (232mm)	44-1/4" (1123mm)	27-1/16" (686mm)	6-3/8" (162mm)	37-7/8" (962mm)	20-3/16" (512mm)	40" (1016mm)	22-1/2" (572mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
300-HWI/D4	7-5/16" (185mm)	40-7/8" (1038mm)	23-3/16" (588mm)	4-3/8" (111mm)	12" (304mm)	20-3/16" (512mm)	40" (1016mm)	22-1/2" (572mm)	4-1/4" (108mm)	12-1/4" (311mm)	10-13/16" (274mm)
300-HWI/D6	9-1/4" (234mm)	40-7/8" (1038mm)	23-3/16" (588mm)	6-3/8" (162mm)	12" (304mm)	20-3/16" (512mm)	40" (1016mm)	22-1/2" (572mm)	4-1/4" (108mm)	12-1/4" (311mm)	10-13/16" (274mm)
300-HWI/D443	7-5/16" (185mm)	40-7/8" (1038mm)	30-1/4" (767mm)	4-3/8" (111mm)	12" (304mm)	27-1/4" (691mm)	40" (1016mm)	29-1/2" (749mm)	4-1/4" (108mm)	12-1/4" (311mm)	10-13/16" (274mm)
300-HWI/D643	9-1/4" (234mm)	40-7/8" (1038mm)	30-1/4" (767mm)	6-3/8" (162mm)	12" (304mm)	27-1/4" (691mm)	40" (1016mm)	29-1/2" (749mm)	4-1/4" (108mm)	12-1/4" (311mm)	10-13/16" (274mm)
300-HWILF/D4	7-5/16" (185mm)	44-1/4" (1124mm)	27-1/16" (686mm)	4-3/8" (111mm)	12" (304mm)	20-3/16" (512mm)	40" (1016mm)	22-1/2" (572mm)	4-1/4" (108mm)	12-1/4" (311mm)	10-13/16" (274mm)
300-HWILF/D6	9-1/4" (234mm)	44-1/4" (1124mm)	27-1/16" (686mm)	6-3/8" (162mm)	12" (304mm)	20-3/16" (512mm)	40" (1016mm)	22-1/2" (572mm)	4-1/4" (108mm)	12-1/4" (311mm)	10-13/16" (274mm)

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

WEIGHT: EST.			
	NET WEIGHT	SHIP WEIGHT*	CRATE DIMENSIONS* L X W X H
300-HW/D4	54.5 lb (25 kg)	124 lb (56 kg)	49" x 34" x 15" (1245 x 864 x 381mm)
300-HW/D6	61 lb (28 kg)	124 lb (56 kg)	49" x 34" x 15" (1245 x 864 x 381mm)
300-HW/D443	68 lb (31 kg)	CONTACT FACTORY	CONTACT FACTORY
300-HW/D643	75 lb (34 kg)	CONTACT FACTORY	CONTACT FACTORY
300-HWLF/D4	58 lb (26 kg)	CONTACT FACTORY	49" x 34" x 15" (1245 x 864 x 381mm)
300-HWLF/D6	64.5 lb (29 kg)	CONTACT FACTORY	49" x 34" x 15" (1245 x 864 x 381mm)
300-HWI/D4	69 lb (31 kg)	CONTACT FACTORY	49" x 34" x 15" (1245 x 864 x 381mm)
300-HWI/D6	77.5 lb (35 kg)	CONTACT FACTORY	49" x 34" x 15" (1245 x 864 x 381mm)
300-HWI/D443	85 lb (39 kg)	CONTACT FACTORY	CONTACT FACTORY
300-HWI/D643	99 lb (45 kg)	CONTACT FACTORY	CONTACT FACTORY
300-HWILF/D4	74 lb (34 kg)	CONTACT FACTORY	49" x 34" x 15" (1245 x 864 x 381mm)
300-HWILF/D6	83 lb (38 kg)	CONTACT FACTORY	49" x 34" x 15" (1245 x 864 x 381mm)

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

