

# 1100-RW

## DROP-IN HOT FOOD ROUND (SOUP) WELL



**1100-RW**  
(Insert pan not included)



- 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.

The 1100-RW is a drop-in heated round hot food well constructed of 20 gauge stainless steel. The round well is controlled by one (1) adjustable thermostat with a range of 1 through 10. The thermostat control is attached to the hot well base by a 6' (1829mm) flexible and water tight tether. 1-1/2" (38mm) insulation surrounds the base, providing energy efficient operation.

The drop-in heated well base accommodates standard 11-quart (10.4 liter) round insert pans (not provided) and is intended for dry operation.

☐ **MODEL 1100-RW:** 11 quart (10.4 liter) drop-in heated holding round (soup) well



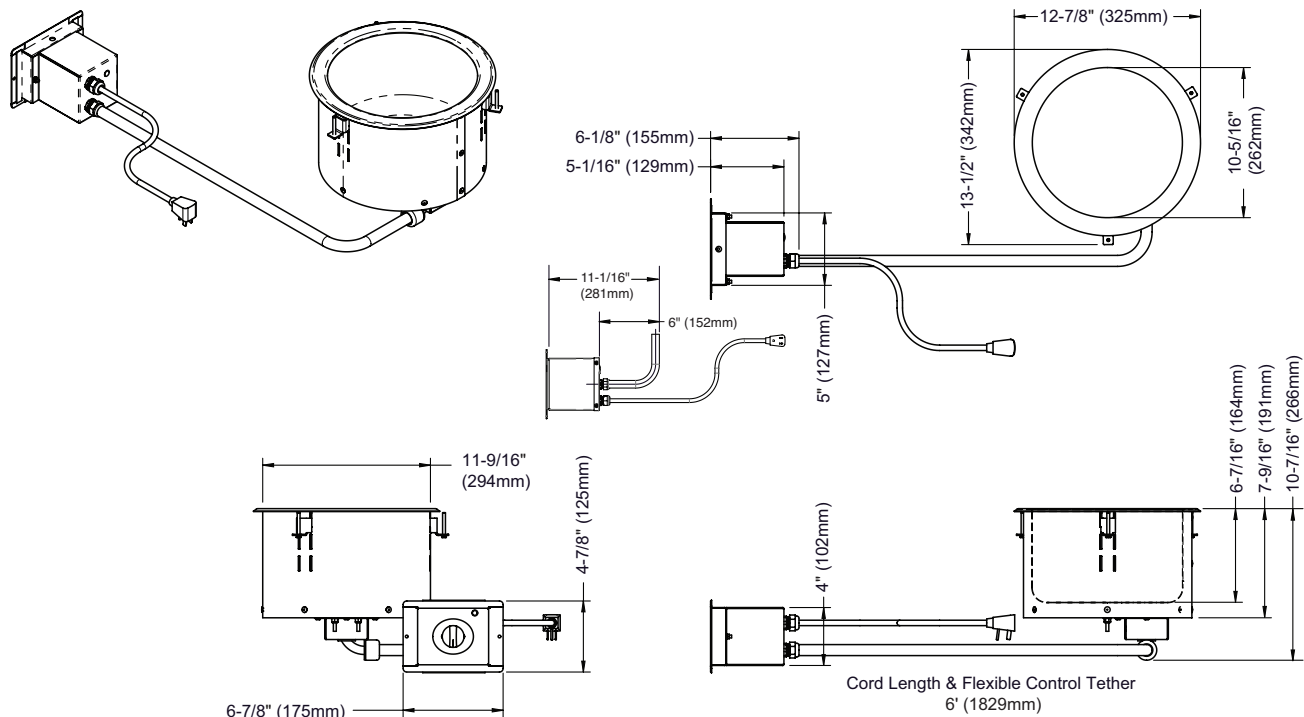
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ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW		CORD & PLUG
120	1	50/60	4.2	.5		NEMA 5-15P 15A- 125V PLUG
208-240	1	50/60	1.8-2.1	.38-.5		NEMA 6-15P 15A - 250V PLUG
230	1	50/60	2.0	.46		CEE 7/7 220-230V PLUG

DIMENSIONS: H X W X D	
EXTERIOR:	10-5/16" x 12-7/8" x 12-7/8" (262mm x 325mm x 325mm)
COUNTER CUTOUT:	12-1/4" (311mm) Diameter
CONTROL BOX CUTOUT:	5-5/16" x 4-1/2" x 11-1/16" (114mm x 133mm x 281mm)

CLEARANCE REQUIREMENTS	
BOTTOM	6" (152mm)
SIDES	6" (152mm)

PRODUCT CAPACITY
MAX. VOLUME: 11 qt. (10.4 L)

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.	
NET WEIGHT:	Contact Factory
SHIP WEIGHT:	Contact Factory
CRATE DIMENSIONS: (L X W X H)	Contact Factory