



Project _____
 Item # _____
 Quantity _____

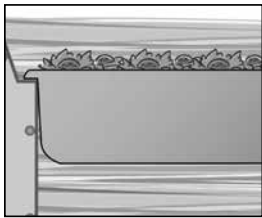
Remote Refrigerated Drop-In Wells

Models: CWBR-1, -2, -3, -4, -5, -6
 CWBX-1, -2, -3, -4, -5, -6

Hatco's Remote Refrigerated Drop-In Wells keep pre-chilled food products at safe serving temperatures but in remote configurations that offer more flexibility in your particular dining design needs. Unique top angled inside wall design allows cold air to effectively blanket your food product to keep food optimally cold and fresh.

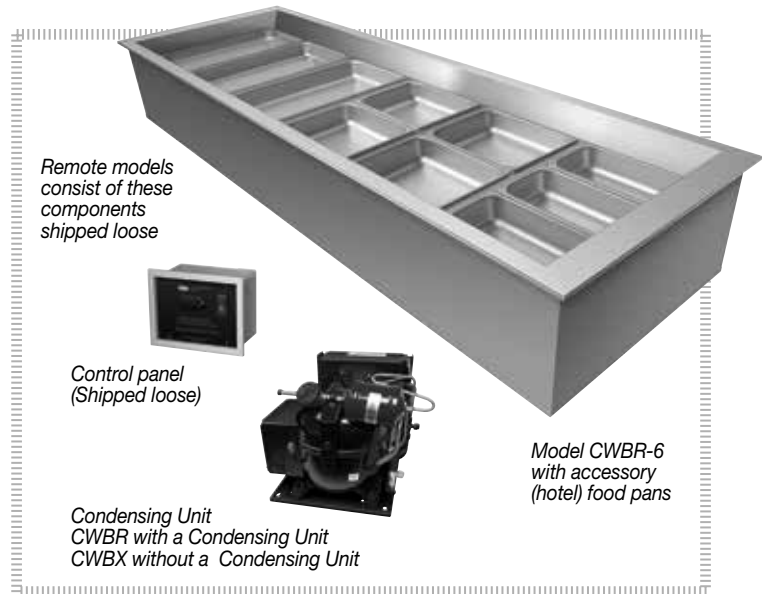
Standard features

- R-513A refrigerant available for California only. Please contact Hatco for more information
- Top mount unit holds full-size pans in 1- to 6-pan configurations
- NSF 7 approved cold wall construction utilizes a refrigerant that keeps food product cold without drying it out



The unique angled inside wall design provides easy access and clear views. The greater surface area of the angled wall and the placement of the coils allow cold air to more effectively blanket your food product.

- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- 1" NPT brass drain simplifies cleaning
- Matches the Hatco line of Wells for a full integrated look
- **CWBR-S models only:**
 - Include a condensing unit (shipped loose – can be field mounted up to 50' [15.24 meters] of tubing from unit) and control panel (shipped loose – probe wires are 9' [2.7 meters]) for installing in more convenient or desirable locations
- **CWBX-S models only:**
 - Includes a control panel (shipped loose – probe wires are 9' [2.7 meters]) but without a condensing unit for the increased flexibility of multiple cold well configurations



Options (available at time of purchase only)

- Additional Four-Year Parts Only Warranty on the Compressor (CWBR only) at Time of Unit Purchase (Not available for export voltages)
- Slant Kit to give Cold Wells a 5° tilt

Accessories

- Pan Support Bars
- 12" (305 mm), hangs from 20" (508 mm) Pan Support Bar
 - 20" (508 mm), hangs from pan shelf
- 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" [102 mm] H)
 - Full-Size (6" [152 mm] H)
- False Bottom (perforated false bottom)
- Wire Trivets Stainless:
- Half-Size (10.19" [259 mm] W x 7.625" [194 mm] D)
 - Full-Size (10.125" [259 mm] W x 18" [457 mm] D)

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



HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
 (800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com



Remote Refrigerated Drop-In Wells

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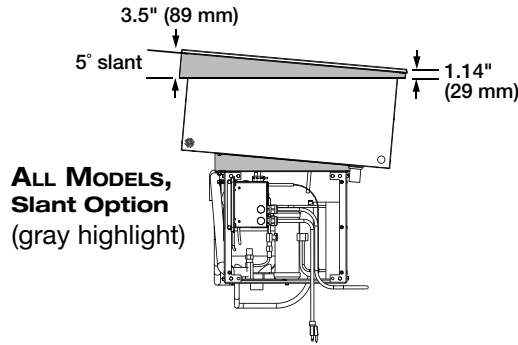
Ordering Instructions:

Please specify the following with each order:

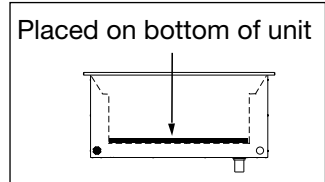
- Desired Voltage and Hz:**
120 (60 Hz),
220, 230 or 240V (50 or 60 Hz)
- Number of Drop-In Wells Required:**
1-, 2-, 3-, 4-, 5- or 6-pan as rectangular, full-size, 12" x 20", (305 mm x 508 mm)
- Remote Refrigeration**
NOTE: Shipped loose: Cold Well with Temperature Probe, Control Panel (Probe Wires are 9' (2.7 meters) and a TXV valve
A. CWBR with a Condensing Unit – may be field mounted up to 50' (15.24 meters) of tubing from the unit - shipped loose
B. CWBX without a Condensing Unit (Solenoid Valve attached to Cold Well)

Option

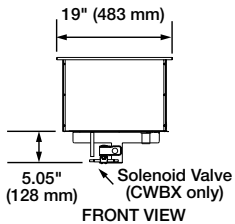
- Slant Option for CWBR or CWBX-1, -2, -3, -4, -5 or -6



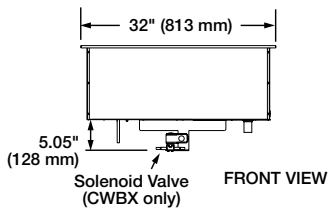
ALL MODELS False Bottom Accessory
1-part, 2- or 3-part, depending on pan size



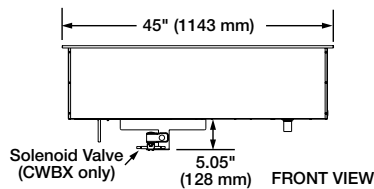
Models CWBR-1, CWBX-1



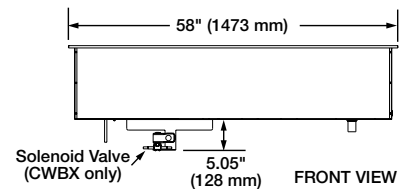
CWBR-2, CWBX-2



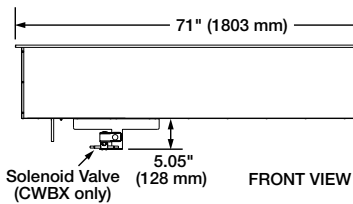
CWBR-3, CWBX-3



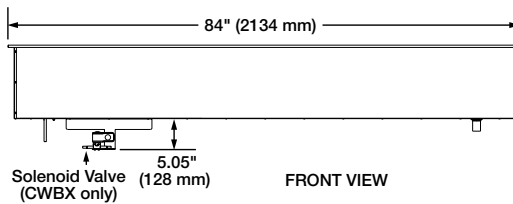
CWBR-4, CWBX-4



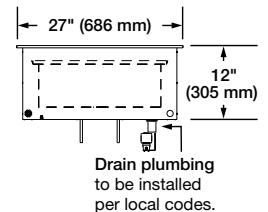
CWBR-5, CWBX-5



CWBR-6, CWBX-6

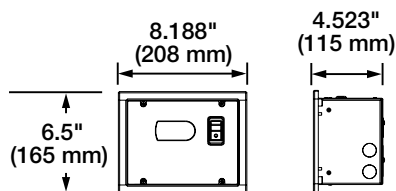


Side View-All Models



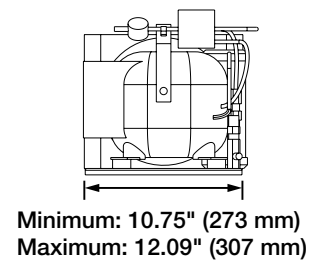
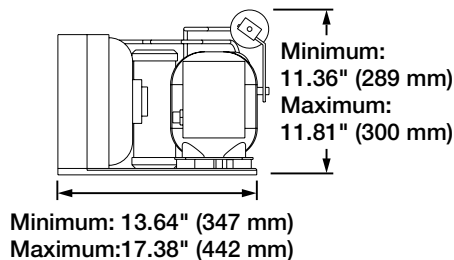
All Models Control Panel

May be field mounted up to 9' (2.7 meters) from unit



Model CWBR only, Condensing Unit

May be field mounted up to 50' (15.24 meters) from unit



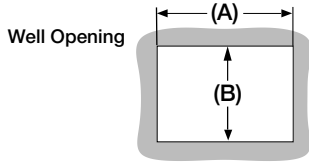
Contact Hatco for R-513A refrigerant specifications.



Remote Refrigerated Drop-In Wells

Models: CWBR-1, -2, -3, -4, -5, -6, CWBX-1, -2, -3, -4, -5, -6

Cutout Dimensions for Remote Refrigerated Drop-In Wells



Model	Minimum Width (A)	Maximum Width (A)	Minimum Depth (B)	Maximum Depth (B)
CWBR-, CWBX-1	17.125" (435 mm)	18" (457 mm)	25.19" (640 mm)	26" (660 mm)
CWBR-, CWBX-2	30.125" (765 mm)	31" (787 mm)		
CWBR-, CWBX-3	43.125" (1095 mm)	44" (1118 mm)		
CWBR-, CWBX-4	56.125" (1426 mm)	57" (1448 mm)		
CWBR-, CWBX-5	69.125" (1756 mm)	70" (1778 mm)		
CWBR-, CWBX-6	82.125" (2086 mm)	83" (2108 mm)		

SPECIFICATIONS

Drop-In Full-Size Models - with Condensing Unit* and Remote Control Panel

The shaded areas contain electrical information for International models

Model†	Dimensions (Width x Depth x Height)	Volts	HP Compressor Size	HZ	Watts	Amps	Phase	Ship Weight			
CWBR-1	19" x 27" x 12" (483 x 686 x 305 mm)	120	1/4	60	804	6.7	Single	131 lbs. (59 kg)			
		220/230/240	1/3	50	616-744	2.8/2.9/3.1					
				60	686-816	3.1/3.3/3.4					
CWBR-2	32" x 27" x 12" (813 x 686 x 305 mm)	120	1/4	60	804	6.7		Single	160 lbs. (73 kg)		
		220/230/240	1/3	50	616-744	2.8/2.9/3.1					
				60	686-816	3.1/3.3/3.4					
CWBR-3	45" x 27" x 12" (1143 x 686 x 305 mm)	120	1/2	60	804	6.7			Single	213 lbs. (97 kg)	
		220/230/240	1/3	50	616-744	2.8/2.9/3.1					
				60	686-816	3.1/3.3/3.4					
CWBR-4	58" x 27" x 12" (1473 x 686 x 305 mm)	120	1/3	60	468	6.5				Single	235 lbs. (107 kg)
		220/230/240	3/8	50	807/882/960	3.7/3.8/4.0					
				1/3	60	686/749/816					
CWBR-5	71" x 27" x 12" (1803 x 686 x 305 mm)	120	1/2	60	1380	11.5	Single				271 lbs. (123 kg)
		220/230/240		50	1190/1300/1416	5.4/5.7/5.9					
				60	1210/1322/1440	5.5/5.8/6.0					
CWBR-6	84" x 27" x 12" (2134 x 686 x 305 mm)	120	1/2	60	1380	11.5		Single			313 lbs. (142 kg)
		220/230/240		50	1190/1300/1416	5.4/5.7/5.9					
				60	1210/1322/1440	5.5/5.8/6.0					

†Models shipped with electronic temperature control, condensing unit and TXV (all shipped loose).

*Contact Hatco for R-513A refrigerant specifications.



Remote Refrigerated Drop-In Wells

Models: CWBR-1, -2, -3, -4, -5, -6, CWBX-1, -2, -3, -4, -5, -6

SPECIFICATIONS

Drop-In Wells Full-Size Models - with Remote Control Panel (without a Condensing Unit)

The shaded areas contain electrical information for International models

Model†	Dimensions ^Δ (Width x Depth x Height)	Volts	Load/BTU/Hour	HZ	Ship Weight
CWBX-1	19" x 27" x 17.05" (483 x 686 x 433 mm)	120	330	60	94 lbs. (43 kg)
		220/230/240		50/60	
CWBX-2	32" x 27" x 17.05" (813 x 686 x 433 mm)	120	630	60	123 lbs. (56 kg)
		220/230/240		50/60	
CWBX-3	45" x 27" x 17.05" (1143 x 686 x 433 mm)	120	930	60	150 lbs. (68 kg)
		220/230/240		50/60	
CWBX-4	58" x 27" x 17.05" (1473 x 686 x 433 mm)	120	1230	60	176 lbs. (80 kg)
		220/230/240		50/60	
CWBX-5	71" x 27" x 17.05" (1803 x 686 x 433 mm)	120	1530	60	211 lbs. (96 kg)
		220/230/240		50/60	
CWBX-6	84" x 27" x 17.05" (2134 x 686 x 433 mm)	120	1830	60	250 lbs. (113 kg)
		220/230/240		50/60	

†Models shipped with electronic temperature control, TXV (all shipped loose) and a solenoid valve attached to well.

Δ For CWBX models only, 5.05" (128 mm) has been added to the height for the attached solenoid valve.

PRODUCT SPECS

Remote Refrigerated Drop-In Wells

The NSF 7 approved Remote Refrigerated Drop-in Well shall be a Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Refrigerated Drop-in Well shall be rated at ... watts, ... volts, ... hp, and be ... inches (millimeters) in overall width and be ... inches (millimeters) in overall depth. It shall utilize R-404A or R-513A refrigerant and consist of aluminized steel housing with a stainless bezel, an

electronic temperature control, pan support bars for full-size pans and with or without a condensing unit (compressor, sight glass, service valves, receiver, and dryer.)

Accessories may include pan support bars, false bottoms, trivets and stainless steel food pans.

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

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