



Project \_\_\_\_\_  
 Item # \_\_\_\_\_  
 Quantity \_\_\_\_\_

## Drop-In Modular/Ganged Slim Heated Wells

Models:

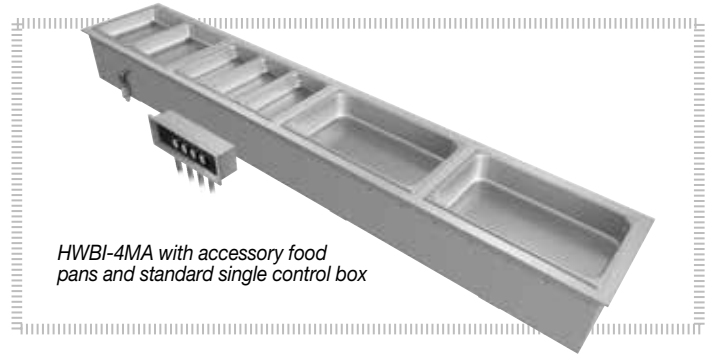
HWBI-S2, -S2D, -2SDA, -S2M, -S2MA  
 HWBI-S3, -S3D, -S3DA, -S3M, -S3MA  
 HWBI-S4, -S4D, -S4DA, -S4M, -S4MA

Hatco Drop-In Modular/Ganged Slim Heated Wells keep hot food at safe-serving temperatures, with better quality construction, longer holding times and more accurate temperatures. They are full-sized wells but placed lengthwise and grouped together in a modular fashion to provide customers with a complete steam table that has an easy reach, regardless of the sneeze guards. This one modular unit also means easy installation with a clean integrated look for your buffet line.

Choose the number of wells, from 2 to 4 well configurations, as well as voltage, auto-fill, controls, drain, cord and mounting options. Each well has its own individual control to regulate the temperature of each separate food offering. The auto-fill option automatically fills and replenishes water without checking and maintaining individual or manifold drain options let you empty wells quickly and easily.

### Standard features

- Fully insulated wells on sides and bottom ensure better heat retention and cooler surrounding surfaces for customer safety
- Separate lighted On/Off rocker switch and temperature dial for easy operation
- 50% larger drain with flat screen simplifies cleaning and holds pans level
- Faster pre-heat and recovery for improved energy efficiency
- Easy service access to heating elements and thermostats
- Stainless steel well construction and solid brazed drain fitting joints for durability
- Includes a 6' (1829 mm) conduit for convenient placement of controls
- Wells are designed for both WET or DRY operation



*HWBI-4MA with accessory food pans and standard single control box*

### Options (available at time of purchase only)

- Three-Phase Wiring (field convertible and not available for export voltages)
- Copper Drain Manifold with side exit
- Copper Drain with bottom exit
- Cord for HWBI-S2, -S3, -S4 (Single phase/single control box only, not for export voltages)

### Accessories

Rectangular Full-Size 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" [101 mm] H)  
 Full-Size (6" [152 mm] H)

Round Food Pans:  
 4 Quart (4 Liter)  7 Quart (7 Liter)

Hinged Lid for Round Pans:  
 4 Quart (4 Liter)  7 Quart (7 Liter)

Notched Lid for Round Pans:  
 4 Quart (4 Liter)  7 Quart (7 Liter)

Stainless Steel Wire Trivets:  
 Half-Size  Full-Size

Adapter to Convert Warmers to hold Round Pans:  
 Holds two 4-Quart (4-Liter) Rounds  
 Holds two 7-Quart (7-Liter) Rounds

Support Bars:  
 12" (305 mm)

Ball Valve for Unit with Drains:  
 3/4"  1"

Gate Valve for Unit with Drains:  
 3/4"  1"

Heated Well Remote Handle for 3/4" drains

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

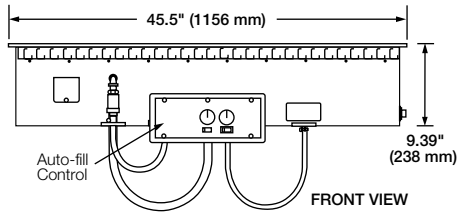




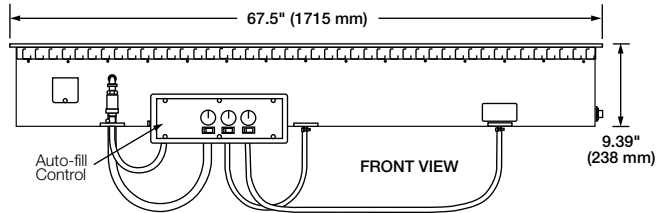
# Drop-In Modular/Ganged Slim Heated Wells

Models: HWBI-S2, -S3, -S4 (with/without Drains and Manifolds)

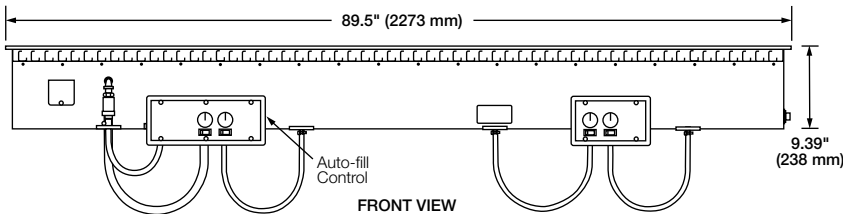
## HWBI-S2 Series



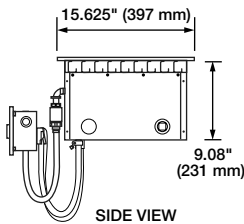
## HWBI-S3 Series



## HWBI-S4 Series



## All HWBI-S2, -S3, -S4 Series (Side view)



### Please specify the following with each order:

**1. Desired Voltage:** 208, 220 or 240V

- A. Single phase
- B. Three phase (Optional, not available for export)

**2. Number of Modular/Ganged Slim Heated Wells Required:**

2-, 3-, 4-pan

**NOTE:** Modular/Ganged Slim units are only offered as rectangular, full-size (placed lengthwise) (12" x 20" [305 x 508 mm])

**3. Drain (With or without – choose drain below):**

- A. Standard Individual Well ¾" NPT Drain
- B. Manifold 1" NPT Drain with side drain, field selectable left or right side
- C. Manifold 1" NPT Drain with bottom drain, field selectable left or right well

**4. Cord (with or without) —** Optional on HWBI-S2, -S3, -S4 models, single phase and single control units (not for export)

**5. Auto-fill (With or without)**

**6. Agency:**

- A. UL, C-UL
- B. UL-EPH (Sanitary listing)
- C. CE mark available

**7. Control:**

- A. Single Control box (Standard on all units)
- B. Split Controls boxes (Optional on 4-pan units, not available in Canada)

### DROP-IN MODULAR/GANGED SLIM HEATED WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWBI-S2 Series	44.125" (1121 mm)	44.375" (1127 mm)	14.25" (362 mm)	14.5" (368 mm)
HWBI-S3 Series	66.125" (1680 mm)	66.375" (1686 mm)	14.25" (362 mm)	14.5" (368 mm)
HWBI-S4 Series	88.125" (2238 mm)	88.375" (2245 mm)	14.25" (362 mm)	14.5" (368 mm)







# Drop-In Modular/Ganged Slim Heated Wells

Models: HWBI-S2, -S3, -S4 (with/without Drains and Manifolds)

## SPECIFICATIONS

### Drop-In Modular/Ganged Slim Heated Wells

The shaded areas contain electrical information for International models only

Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Amps	Optional Plug	Control Configuration	Ship Weight*
HWBI-S2 HWBI-S2D HWBI-S2DA* HWBI-S2M HWBI-S2MA	45.5" x 15.625" x 9.39" (1156 x 397 x 238 mm)	208	Single Three Single Three	2415	11.6	6-15P	Standard single 	84 lbs. (38 kg) 81 lbs. (37 kg) 81 lbs. (37 kg) 84 lbs. (38 kg) 91 lbs. (41 kg)
		208			10.1	Not Available		
		240			10.1	6-15P		
		240	8.7		Not Available			
		220	11.0		BS 1363			
220-230-CE	Single	2415/2640	11.0/11.5	Not Available				
230-240-CE		2218/2415	9.6/10.1					
HWBI-S3 HWBI-S3D HWBI-S3DA* HWBI-S3M HWBI-S3MA	67.5" x 15.625" x 9.39" (1715 x 397 x 243 mm)	208	Single Three Single Three	3615	17.4	6-30P	Standard single 	118 lbs. (54 kg) 115 lbs. (52 kg) 125 lbs. (57 kg) 125 lbs. (57 kg) 125 lbs. (57 kg)
		208			10.1	Not Available		
		240			15.1	6-20P		
		240	8.8		Not Available			
		220	16.4		Not Available			
220-230-CE	Single	3615/3951	16.4/17.2					
230-240-CE		3320/3615	14.4/15.1					
HWBI-S4 HWBI-S4D HWBI-S4DA* HWBI-S4M HWBI-S4MA	89.5" x 15.625" x 9.39" (2273 x 397 x 243 mm)	208†	Single	4815	23.2	6-30P	Standard single 	155 lbs. (70 kg) 155 lbs. (70 kg) 160 lbs. (73 kg) 154 lbs. (70 kg) 153 lbs. (69 kg)
		208	Three		15.8	Not Available		
		240†	Single		20.1	6-30P	Optional split (Not available in Canada) 	
		240	Three		13.7	Not Available		
		220	Single		21.9			
		220-230-CE			4815/5262	21.9/22.9		
230-240-CE	4422/4815	19.2/20.1						

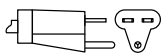
†Unit with multiple circuit connections. Each circuit requires a separate circuit breaker.

\*Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

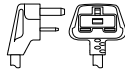
\* Shipping weight includes packaging

## PLUG CONFIGURATIONS (Optional)

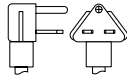
NEMA 6-15P



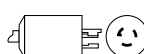
BS 1363



NEMA 6-30P



NEMA 6-20P



## PRODUCT SPECS

### Drop-In Modular/Ganged Slim Heated Wells

The Drop-In Modular/Ganged Slim Heated Well shall be a model manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Drop-In Modular/Ganged Slim Heated Well shall be rated at ....watts, ....volts, and be ....inches (millimeters) in overall width and be ....inches

(millimeters) in overall depth. It shall consist of stainless and aluminized steel housing with a metal sheathed heating element, EZ locking hardware for installation, and a remote thermostat with lighted power switch.

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

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