



Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

# Countertop Heated Wells

Models: HW-FUL, -43  
CHW-FUL, -43

Providing versatility and reliability, Hatco Countertop Heated Wells hold food hot and fresh in either a wet or dry operation with an adjustable temperature control.

The -FUL series can hold a full-size pan or three third-size pans, while the -43 series can hold a full-size pan with a third-size pan or four third size pans. The HW-Series are hold only, while the CHW Series are capable of rethermalizing a variety of foods as well as holding (cook and hold).

## Standard features

- Controls feature a separate On/Off rocker switch and adjustable temperature dial
- May be used dry but best performance when used with water. Dry indicator lamp informs user to add water
- Thicker .8 mm stainless steel pan with a stainless steel housing (aluminized steel bottom)
- Pan edge offset helps keep condensation from dripping onto countertop surface



## Accessories

### Pan Support Bars

- 12" (305 mm) Pan Support Bar
- 20" (508 mm) Pan Support Bar

### Rectangular Stainless Steel Food Pans

- Full-Size (2.5" [64 mm] H)
- Full-Size (4" [101 mm] H)
- Full-Size (6" [152 mm] H)
- Half-Size (2.5" [64 mm] H)
- Third-Size (2.5" [64 mm] H)

### Adapters for HW-FUL and CHW-FUL only

- Converts unit to hold three 4-Quart (4 Liter) Inserts
- Converts unit to hold two 7-Quart (7 Liter) Inserts

### Adapters for HW-43 and CHW-43 only

- Converts unit to hold two 11-Quart (10 Liter) Inserts
- Converts unit to hold four 4-Quart (4 Liter) Inserts



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



HATCO CORPORATION

P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350



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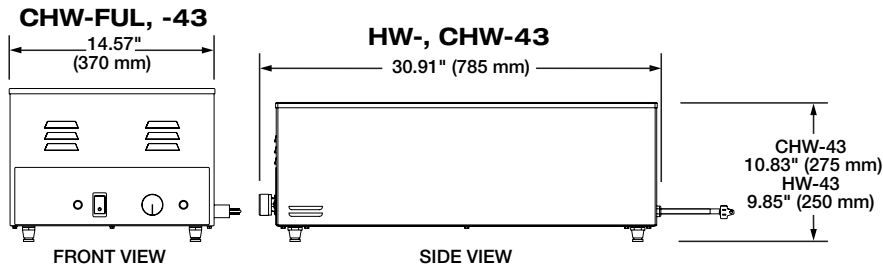
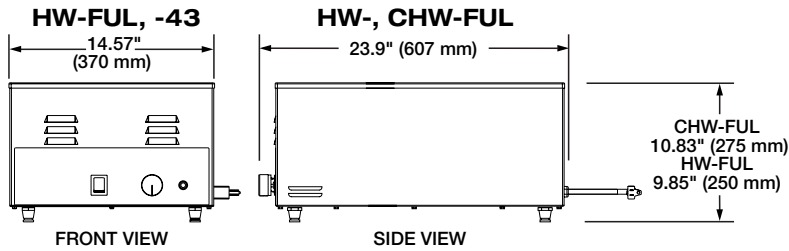
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# Countertop Heated Wells

Models: HW-FUL, HW-43, CHW-FUL, CHW-43



**Please specify the following with each order:**

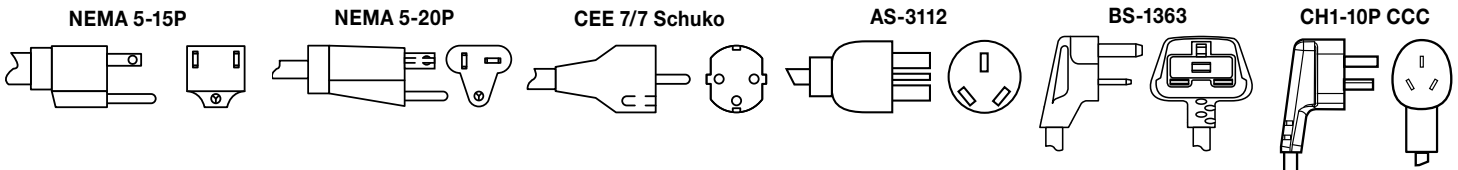
1. **Desired Voltage:** See chart below
2. **Models**
  - A. HW - Holds preheated food only
  - B. CHW - Holds and rethermalizes food
3. **Wattage:**
  - A. HW - 1200 watts for holding food in wet or dry operation
  - B. CHW - 1440 or 1800 watts for rethermalizing food in wet operation OR for holding food in wet or dry operation
4. **Agency:**
  - A. UL and CUL
  - B. UL-EPH (sanitary listing)
  - C. CE mark available

## SPECIFICATIONS Countertop Heated Wells

The shaded areas contain electrical information for International models only

| Model   | Dimensions<br>(Width x Depth x Height)           | Volts | Phase  | Watts | Amps | Plug  | Cord Location                      | Approx. Ship Weight |
|---------|--|-------|--------|-------|------|---|------------------------------------|---------------------|
| HW-FUL  | 14.57" x 23.9" x 9.85"<br>(370 x 607 x 250 mm)   | 120   | Single | 1200  | 10.0 | NEMA 5-15P  | Bottom left corner on back of unit | 29 lbs.<br>(13 kg)  |
|         |  | 220   |        | 1100  | 5.0  | BS-1363   |                                    |                     |
|         |  | 230   |        | 1200  | 5.2  | BS-1363, CEE 7/7 Schuko, AS-3112, CH1-10P CCC           |                                    |                     |
| HW-43   | 14.57" x 30.91" x 9.85"<br>(370 x 785 x 250 mm)  | 120   | Single | 1200  | 10.0 | NEMA 5-15P  |                                    | 33 lbs.<br>(15 kg)  |
| CHW-FUL | 14.57" x 23.9" x 10.83"<br>(370 x 607 x 275 mm)  | 120   |        | 1440  | 12.0 | NEMA 5-15P  |                                    | 29 lbs.<br>(13 kg)  |
| CHW-43  | 14.57" x 30.91" x 10.83"<br>(370 x 785 x 275 mm) | 120   |        | 1800  | 15.0 | NEMA 5-15P (US only)<br>NEMA 5-20P (US and Canada only) | 35 lbs.<br>(16 kg)                 |                     |

## PLUG CONFIGURATIONS



## PRODUCT SPECS Countertop Heated Wells

The Countertop Heated Well, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

Accessories may include food pans, pan lids, support bars and adapters.

The Countertop Heated Well shall be rated at ... , rated at ... watts, ... volts, single phase, and be ... inches (millimeters) in overall width. It shall consist of .8 mm thick 304 stainless steel pan, stainless steel housing (aluminized steel bottom) with a metal sheathed heating element, a power On/Off switch, a temperature control, a dry unit indicator light and a 6' (1829 mm) cord with plug attached.

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

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