

100-HWLF SERIES

HOT FOOD DROP-IN WELL



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



Pan not included

- 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 without high steam table temperatures to scorch or burn.
- Large flange construction matches our cold well series for a coordinated line up.

The 100-HWLF is a heated hot food well with an exterior constructed of 18 gauge stainless steel. The hot well is controlled by one (1) 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 36" (914mm) flexible and water tight tether.

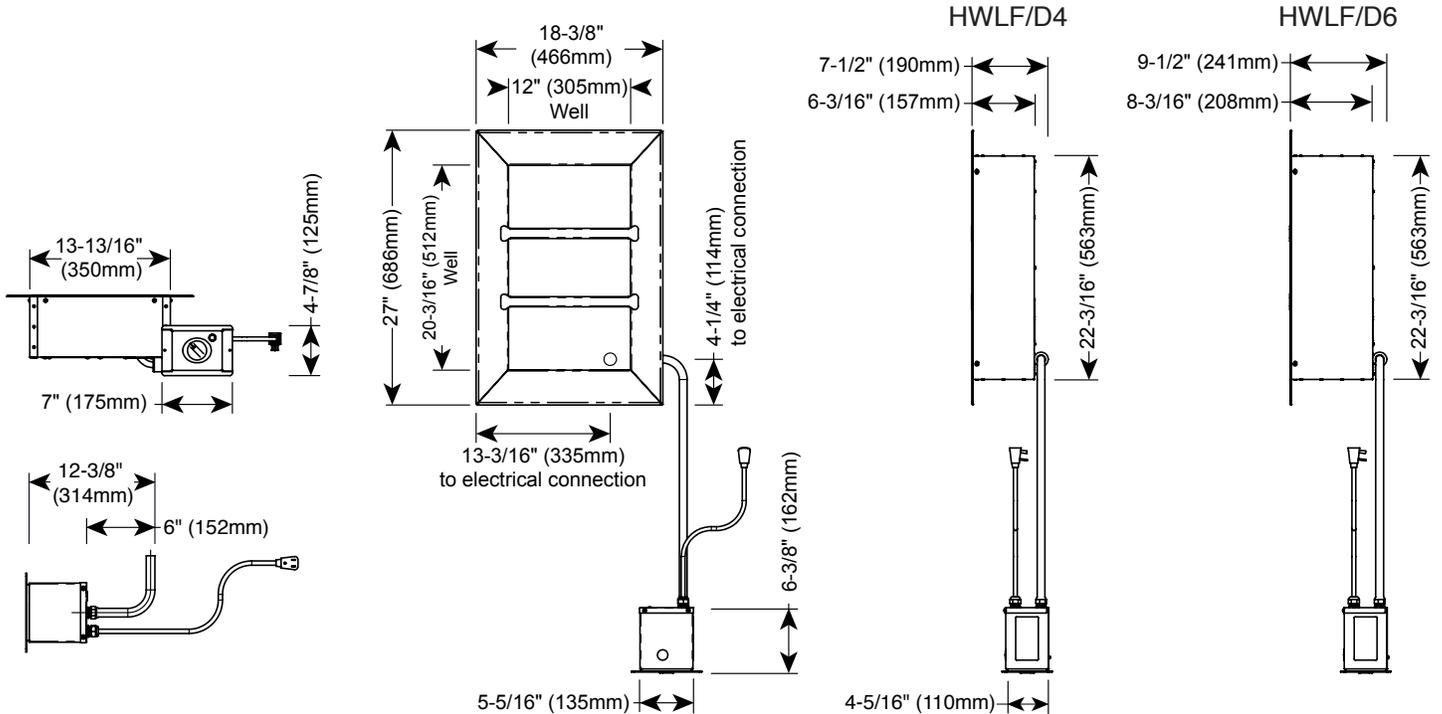
The heated well base is available in two depths. The 4-3/8" (111mm) deep unit holds 4" (102mm) deep pans and the 6-3/8" (162mm) deep unit holds 6" (153mm) deep pans. Both units will hold a combination of standard (gastronorm) pan sizes. The hot well includes two (2) pan divider bars.

-
- MODEL 100-HWLF/D4:** 4-3/8" (111mm) depth, accepts one (1) full-size (gastronorm) pan
 - MODEL 100-HWLF/D6:** 6-3/8" (162mm) depth, accepts one (1) full-size (gastronorm) pan
-



W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
 PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

www.alto-shaam.com



ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	PLUG CONFIG.	
120	1	50/60	4.8	0.6	NEMA 5-15P 15A-125V PLUG	

PRODUCT/PAN CAPACITY (BASED ON 4" DEEP PANS)	
D4: 24 lb (10.8 kg)	
MAX. VOLUME: D4: 15 qt. (19 L)	
FULL-SIZE PANS*:	One (1) 12" x 20" x 4" GN 1/1 (325mm x 530mm x 102mm)
HALF-SIZE PANS*:	Two (2) 12" x 10" x 4" GN 1/2 (325mm x 265mm x 102mm)
THIRD-SIZE PANS*:	Three (3) GN 1/3 (325mm x 176mm x 102mm)

*WILL ALSO ACCEPT 2-1/2 (65mm) DEEP PANS; D6 UNITS WILL ACCEPT 6" (153mm) DEEP PANS

100-HWLF/D4 DIMENSIONS: H X W X D
EXTERIOR: 7-1/2" x 18-3/8" x 27" (190mm x 466mm x 686mm)
INTERIOR HOT WELL DIMENSION: 4-3/8" x 12" x 20-3/16" (111mm x 305mm x 512mm)
COUNTER CUTOUT: 14-1/4" x 22-1/2" (362mm x 572mm)
CONTROL BOX CUTOUT: 4-1/2" x 5-1/4" x 12-3/8" (114 x 133 x 314mm)

100-HWLF/D6 DIMENSIONS: H X W X D
EXTERIOR: 9-1/2" x 18-3/8" x 27" (241mm x 466mm x 686mm)
INTERIOR HOT WELL DIMENSION: 6-3/8" x 12" x 20-3/16" (162mm x 305mm x 512mm)
COUNTER CUTOUT: 14-1/4" x 22-1/2" (362mm x 572mm)
CONTROL BOX CUTOUT: 4-1/2" x 5-1/4" x 12-3/8" (114 x 133 x 314mm)

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
4" (102mm) from bottom

WEIGHT EST.	/D4	/D6
NET WEIGHT:	58 lb (26 kg)	63 lb (29 kg)
SHIP WEIGHT:	100 lb (45 kg)	85 lb (39 kg)
CRATE DIMENSIONS: (L X W X H)	31" x 22" x 19" (787mm x 559mm x 483mm)	

OPTIONS & ACCESSORIES
PAN DIVIDER BARS
Half-Size • Third-Size 11318