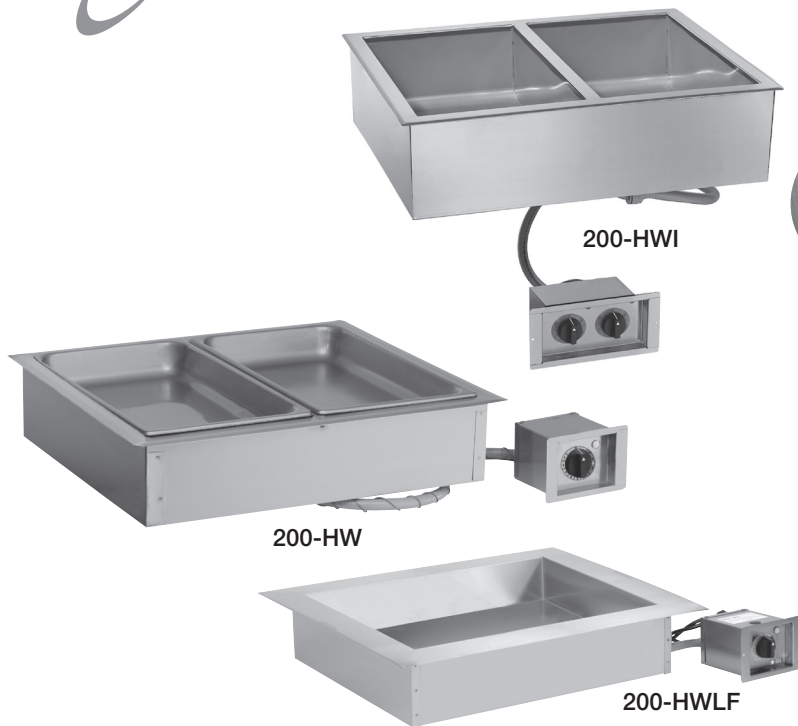


## 200-HW SERIES HOT FOOD DROP-IN WELL



- 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 thermostats with remote control suitable for mounting provides holding temperature flexibility without high steam table temperatures to scorch or burn.
- Stainless steel interior walls are easy to clean with coved corners on two sides of the well.
- HWI series with individual wells and independent controls expands your menu options.



ANSI/NSF 4

The 200-HW is a heated hot food well with an exterior of 18 gauge stainless steel. The hot well includes stainless steel interior walls with coved corners on two sides. 200-HWI and 200-HWILF models are controlled by two (2) adjustable thermostats, one (1) for each "well", with a range of 1 through 10 and an indicator light. HW and HWLF models are controlled by a single adjustable thermostats with a range of 1 through 10 and an indicator light. The thermostat control is attached to the hot well base by a 72" (1829mm) flexible and water tight conduit.

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 D4 and D6 hot well includes four (4) pan divider bars. The D443 and D643 hot well includes six (6) pan divider bars.

- MODEL 200-HW/D4: 4-3/8" (111mm) depth, accepts two (2) full-size (gastronorm) pans
- MODEL 200-HW/D6: 6-3/8" (162mm) depth, accepts two (2) full-size (gastronorm) pans
- MODEL 200-HW/D443: 4-3/8" (111mm) depth, accepts two (2) full-size (gastronorm) pans and two (2) third-size pans
- MODEL 200-HW/D643: 6-3/8" (162mm) depth, accepts two (2) full-size (gastronorm) pans and two (2) third-size pans
- MODEL 200-HWLF/D4: 4-3/8" (111mm) depth, accepts two (2) full-size (gastronorm) pans
- MODEL 200-HWLF/D6: 6-3/8" (162mm) depth, accepts two (2) full-size (gastronorm) pans
- MODEL 200-HWI/D4: 4-3/8" (111mm) depth, accepts two (2) full-size (gastronorm) pans
- MODEL 200-HWI/D6: 6-3/8" (162mm) depth, accepts two (2) full-size (gastronorm) pans
- MODEL 200-HWI/D443: 4-3/8" (111mm) depth, accepts two (2) full-size (gastronorm) pans and two (2) third-size pans
- MODEL 200-HWI/D643: 6-3/8" (162mm) depth, accepts two (2) full-size (gastronorm) pans and two (2) third-size pans
- MODEL 200-HWILF/D4: 4-3/8" (111mm) depth, accepts two (2) full-size (gastronorm) pans
- MODEL 200-HWILF/D6: 6-3/8" (162mm) depth, accepts two (2) full-size (gastronorm) pans

### FACTORY INSTALLED OPTIONS

- Voltage Choices:
  - 120V
  - 208-240V
  - 230V
- Control Box Cord Location:
  - Back, Standard
  - Bottom, Option



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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

**200-HW PRODUCT PAN CAPACITY** BASED ON 4" DEEP PANS

D4: 48 lb (22 kg) / D443: 64 lbs (29 kg) MAX.

MAX. VOLUME: D4: 29 qt. (28 L) / D443: 37.8 qt. (35.5 L)

FULL-SIZE PANS\*: Two (2) 12" x 20" x 4"  
GN 1/1 (325mm x 530mm x 102mm)

HALF-SIZE PANS\*: Four (4) 12" x 10" x 4"  
GN 1/2 (325mm x 265mm x 102mm)

THIRD-SIZE PANS\*: D4: Six (6) 12" x 6" x 4" / D443: Eight (8) 12" x 6" x 4"  
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

**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**

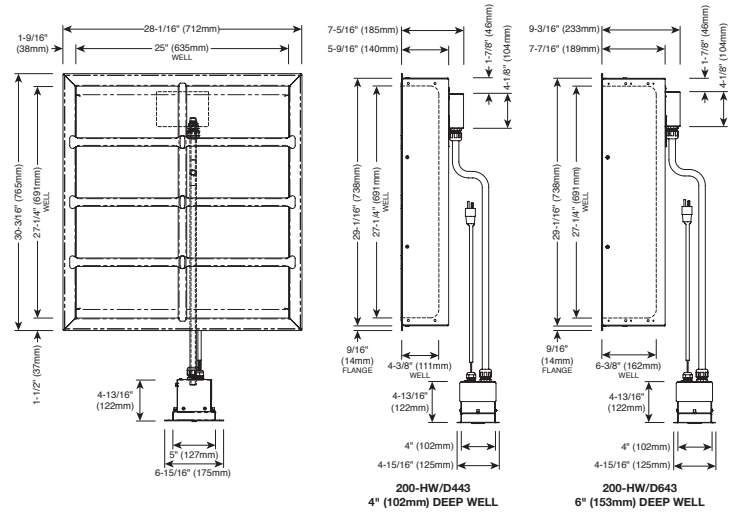
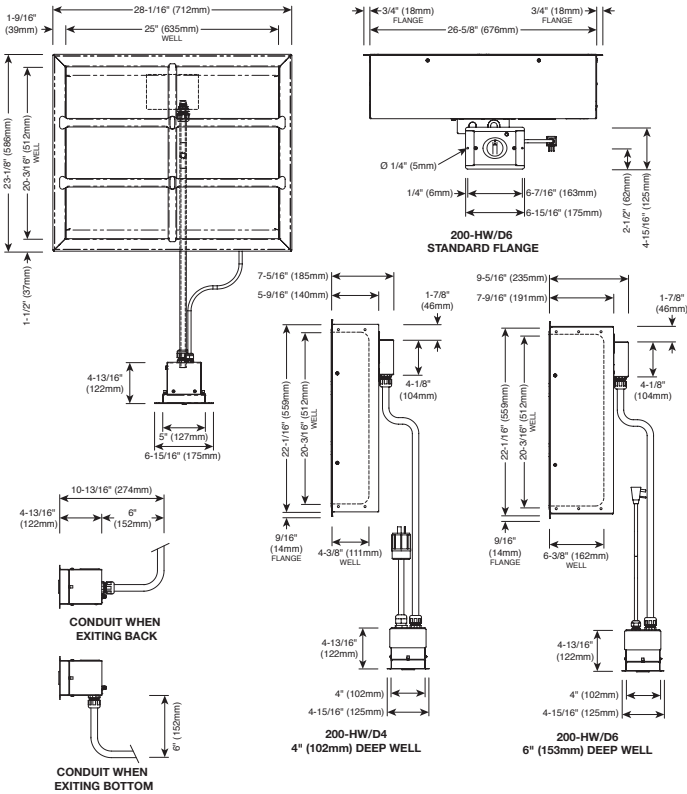
1" (25mm) from combustible surfaces

**OPTIONS & ACCESSORIES**

- Pan Divider Bar — HALF-SIZE / THIRD-SIZE ..... 11318
- Pan Divider Bar — FULL-SIZE ..... 16019
- Pan Divider Bar — D443/D643 SIZE ..... 1012405

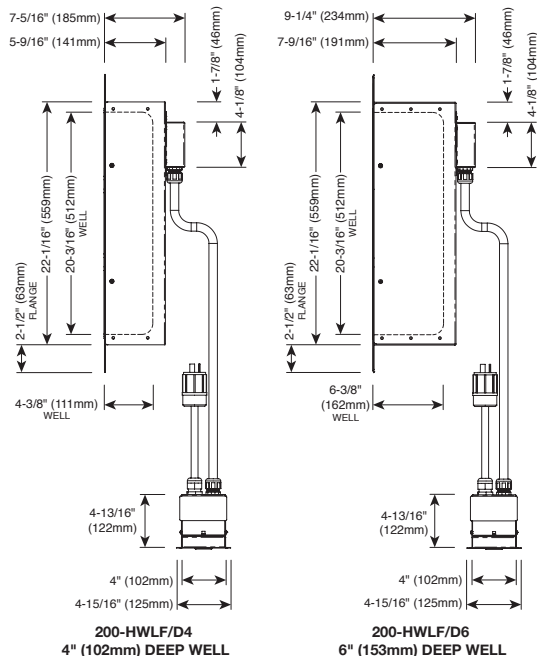
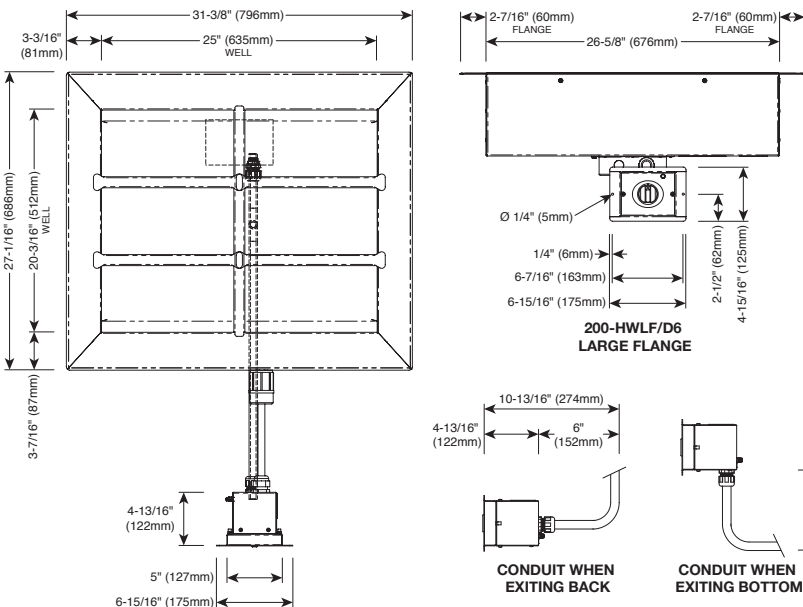
# 200-HW SERIES

## HOT FOOD DROP-IN WELL



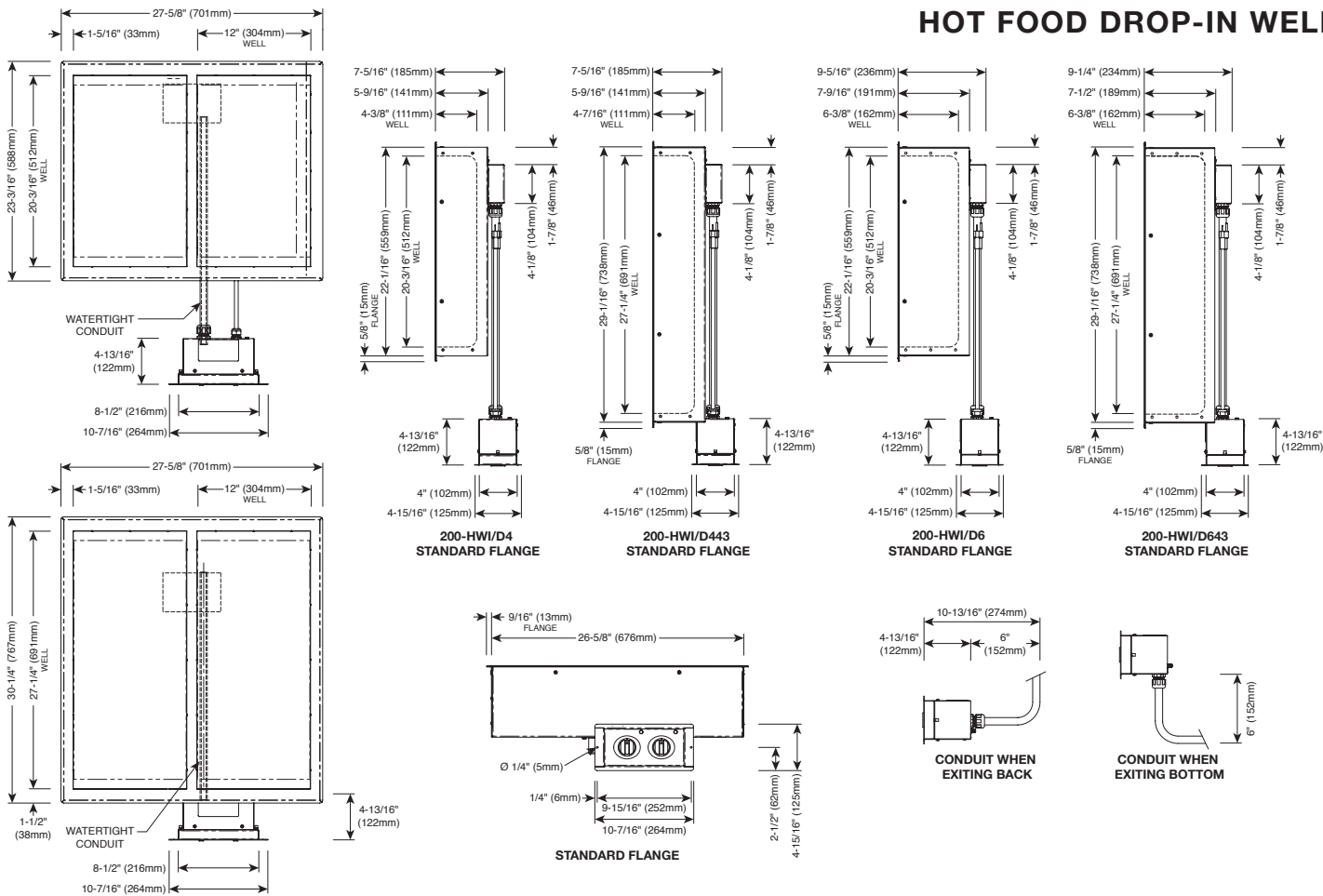
# 200-HWLF SERIES

## HOT FOOD DROP-IN WELL



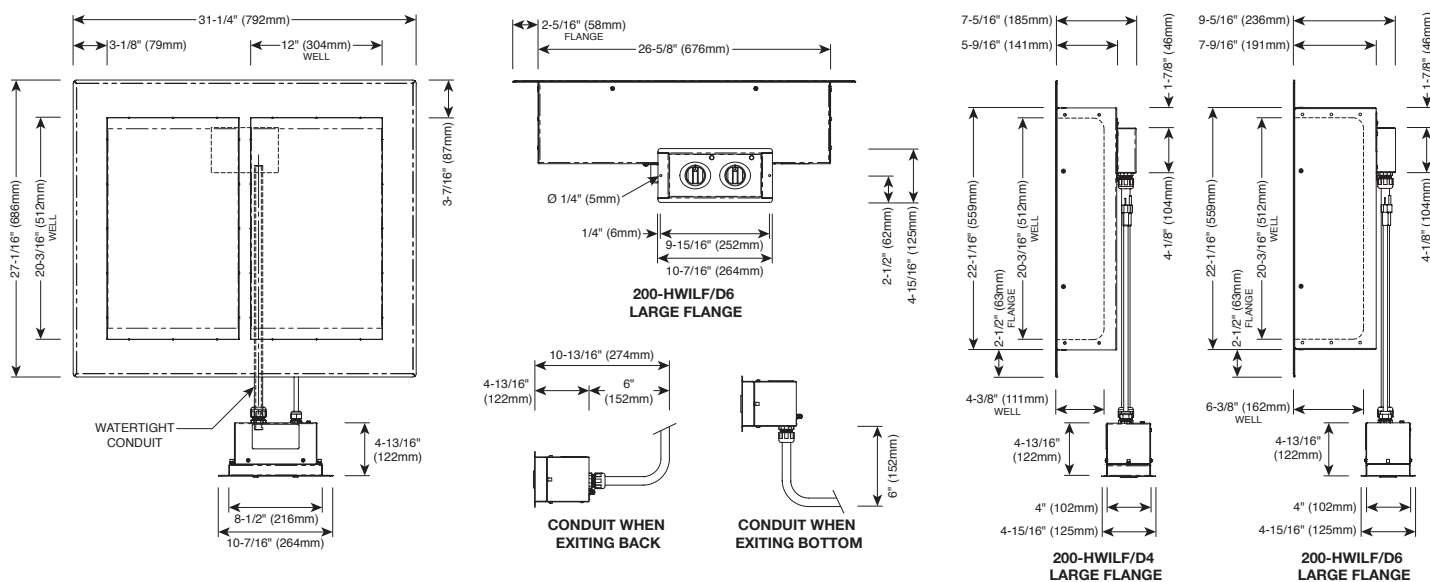
# 200-HWI SERIES

## HOT FOOD DROP-IN WELL



# 200-HWILF SERIES

## HOT FOOD DROP-IN WELL



<b>ELECTRICAL:</b>						
	VOLTAGE	PHASE	CYCLE/HZ	AMPS	kw	PLUG CONFIGURATION
200-HW/D4 & /D6, 200-HWLF/D4 & /D6, 200-HWI/D4 & /D6, 200-HWILF/D4 & /D6	120	1	50/60	10.0	1.2	NEMA 5-15P 15A - 125V PLUG
	208 - 240	1	50/60	4.3 - 5.0	0.9 - 1.2	NEMA 6-15P 15A - 250V PLUG
	230	1	50/60	5.2	1.2	CEE 7/7 PLUG RATED 250V  CH2-16P PLUG RATED 250V  BS1363 PLUG RATED 250V
200-HW/D443, 200-HW/D663, 200-HWI/D443, 200-HWI/D643	120	1	50/60	13.5	1.6	NEMA 5-20P 20A - 125V PLUG
	208 - 240	1	50/60	5.8 - 6.8	1.6	NEMA 6-15P 15A - 250V PLUG
	230	1	50/60	6.5	1.6	CEE 7/7 PLUG RATED 250V  CH2-16P PLUG RATED 250V  BS1363 PLUG RATED 250V

<b>DIMENSIONS:</b>											
	OVERALL EXTERIOR			WELL INTERIOR			COUNTER CUTOUT		CONTROL BOX CUTOUT		
	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
200-HW/D4	7-5/16" (185mm)	28-1/16" (712mm)	23-1/8" (586mm)	4-3/8" (111mm)	25" (635mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
200-HW/D6	9-5/16" (235mm)	28-1/16" (712mm)	23-1/8" (586mm)	6-3/8" (162mm)	25" (635mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
200-HW/D443	7-5/16" (184mm)	28-1/16" (712mm)	30-3/16" (765mm)	4-3/8" (111mm)	12" (304mm)	27-1/4" (691mm)	27" (686mm)	29-1/2" (749mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
200-HW/D643	9-3/16" (233mm)	28-1/16" (712mm)	30-3/16" (765mm)	6-3/8" (162mm)	12" (304mm)	27-1/4" (691mm)	27" (686mm)	29-1/2" (749mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
200-HWLF/D4	7-5/16" (184mm)	31-3/8" (796mm)	27-1/16" (686mm)	4-3/8" (111mm)	25" (635mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
200-HWLF/D6	9-1/4" (234mm)	31-3/8" (796mm)	27-1/16" (686mm)	6-3/8" (162mm)	25" (635mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	5-1/4" (133mm)	10-13/16" (274mm)
200-HWI/D4	7-5/16" (185mm)	27-5/8" (701mm)	23-3/16" (588mm)	4-3/8" (111mm)	12" (304mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)
200-HWI/D6	9-5/16" (236mm)	27-5/8" (701mm)	23-3/16" (588mm)	6-3/8" (162mm)	12" (304mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)
200-HWI/D443	7-5/16" (185mm)	27-5/8" (701mm)	30-1/4" (767mm)	4-3/8" (111mm)	12" (304mm)	27-1/4" (691mm)	27" (686mm)	29-1/2" (749mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)
200-HWI/D643	9-1/4" (234mm)	27-5/8" (701mm)	30-1/4" (767mm)	6-3/8" (162mm)	12" (304mm)	27-1/4" (691mm)	27" (686mm)	29-1/2" (749mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)
200-HWILF/D4	7-5/16" (185mm)	31-1/4" (792mm)	27-1/16" (686mm)	4-3/8" (111mm)	12" (304mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)
200-HWILF/D6	9-5/16" (236mm)	31-1/4" (792mm)	27-1/16" (686mm)	6-3/8" (162mm)	12" (304mm)	20-3/16" (512mm)	27" (686mm)	22-1/2" (572mm)	4-1/4" (108mm)	8-3/4" (222mm)	10-13/16" (274mm)

\*Allow 6" (152mm) clearance from control box to conduit bend

<b>WEIGHT: EST.</b>			
	NET WEIGHT	SHIP WEIGHT*	CARTON DIMENSIONS* L X W X H
200-HW/D4	40 lb (18 kg)	96 lb (44 kg)	35" x 35" x 19" (889 x 889 x 483mm)
200-HW/D6	45.5 lb (21 kg)	102 lb (46 kg)	35" x 35" x 19" (889 x 889 x 483mm)
200-HW/D443	50 lb (23 kg)	CONTACT FACTORY	CONTACT FACTORY
200-HW/D643	56 lb (25 kg)	CONTACT FACTORY	CONTACT FACTORY
200-HWLF/D4	43 lb (20 kg)	100 lb (45 kg)	35" x 35" x 19" (889 x 889 x 483mm)
200-HWLF/D6	48 lb (22 kg)	110 lb (50 kg)	35" x 35" x 19" (889 x 889 x 483mm)
200-HWI/D4	50 lb (23 kg)	96 lb (44 kg)	35" x 35" x 19" (889 x 889 x 483mm)
200-HWI/D6	56.25 lb (26 kg)	102 lb (46 kg)	35" x 35" x 19" (889 x 889 x 483mm)
200-HWI/D443	62 lb (28 kg)	CONTACT FACTORY	CONTACT FACTORY
200-HWI/D643	69.5 lb (32 kg)	CONTACT FACTORY	CONTACT FACTORY
200-HWILF/D4	54.25 lb (25 kg)	100 lb (45 kg)	35" x 35" x 19" (889 x 889 x 483mm)
200-HWILF/D6	60.5 lb (27 kg)	110 lb (50 kg)	35" x 35" x 19" (889 x 889 x 483mm)

\*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

