

300-HWIS 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 thermostat 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.



ANSI/NSF 4



CE EAC IP X3

The 300-HWIS is a heated hot food well with an 18 gauge stainless steel exterior and stainless steel interior walls with coved corners on two sides. The well is controlled by three (3) adjustable thermostats, one (1) for each "well", 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 6-3/8" (162mm) unit holds 6" (150mm) deep pans and will hold a combination of standard (gastronorm) pan sizes. Six (6) half/third-size pan divider bars are included.

MODEL 300-HWIS/D6: 6-3/8" (162mm) depth, accepts three (3) full-size (gastronorm) pans

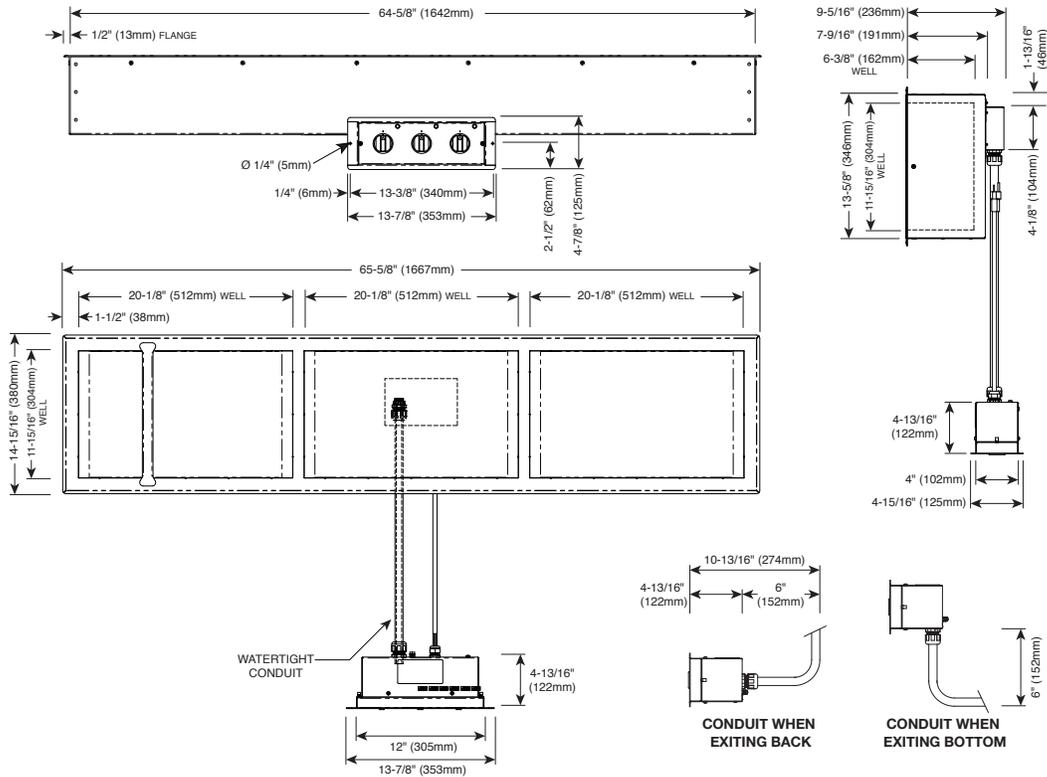
FACTORY INSTALLED OPTIONS

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



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PRODUCT \ PAN CAPACITY BASED ON 4" DEEP PANS	
	108 lb (49 kg) MAX. VOLUME: 66 qt (63 L)
FULL-SIZE PANS*:	Three (3) 12" x 20" x 6" GN 1/1 (325mm x 530mm x 150mm)
HALF-SIZE PANS*:	Six (6) 12" x 10" x 6" GN 1/2 (325mm x 265mm x 150mm)
THIRD-SIZE PANS*:	Nine (9) 12" x 6" x 6" GN 1/3 (325mm x 150mm x 150mm)

*WILL ALSO ACCEPT 2-1/2" (65mm) AND 4" (100mm) DEEP PANS

INSTALLATION REQUIREMENTS

Unit must be installed level and must not be installed in any area where it may be affected by steam, grease, dripping water, extreme 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

WEIGHT	
NET: 77.5 lb (35 kg)	SHIP: 160 lbs (73 kg)
CARTON DIMENSIONS: (L x W x H)	
72" x 35" x 18" (1829mm x 889mm x 457mm)	

DIMENSIONS: H x W x D	
OVERALL EXTERIOR:	9-5/16 x 65-5/8" x 14-15/16" (236mm x 1667mm x 380mm)
WELL INTERIOR:	6-3/8" x 11-15/16" x 20-1/8" (162mm x 304mm x 512mm)
COUNTER CUTOUT:	65-1/4" x 14-1/4" (1657mm x 362mm)
CONTROL CUTOUT:	4-1/4" x 12-1/4" x 10-13/16" (108mm x 311mm x 274mm)

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

ELECTRICAL							
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG		
120	1	50/60	15.0	1.8		NEMA 5-20P 20A-125V PLUG	
208	1	50/60	6.5	1.4		NEMA 6-15P, 15A - 250V PLUG	
240	1	50/60	7.5	1.8		15A - 250V PLUG	
230	1	50/60	7.8	1.8	PLUGS RATED 250V		
			CEE 7/7		CH2-16P		BS 1363

Cord Length: 120V - 6 ft. (1.8M) 208-240V - 9 ft. (2.7M)
230V (CEE) - 9 ft. (2.7M) 230V (CH, BS) - 8 ft. (2.5M)

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Pan Divider Bar — HALF-SIZE/THIRD-SIZE	11318
<input type="checkbox"/> Locking Kit	5020849



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

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