

300-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.



Pans 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.

A heated hot food well with an exterior 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) full-size pan divider bars and six (6) half/third-size pan divider bars.

MODEL 300-HWLF/D4: 4-3/8" (111mm) depth, accepts three (3) full-size (gastronorm) pans

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



FACTORY INSTALLED OPTIONS

Electrical Choices:

- 120V
- 208-240V
- 230V



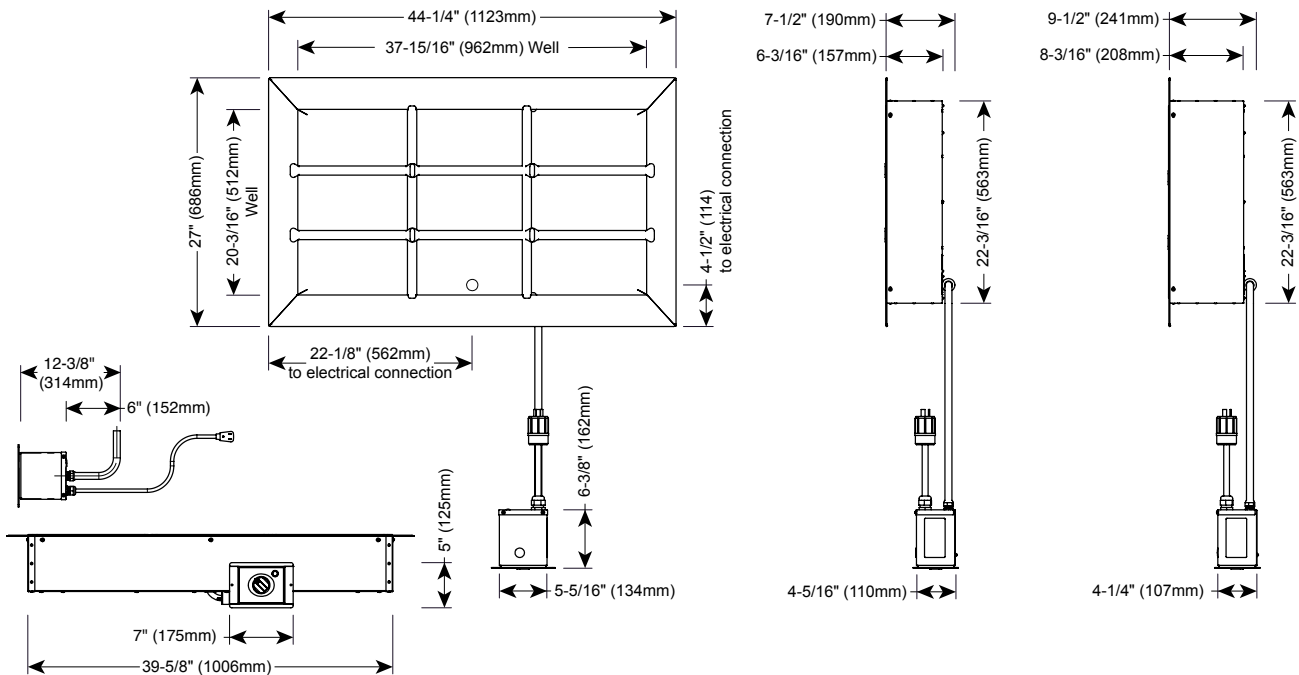
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HOT FOOD DROP-IN WELL 300-HWLF SERIES



ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	PLUG CONFIG.
120	1	50/60	21.4	2.6	NEMA L5-30P 30A-125V PLUG
208	1	50/60	9.2	1.9	NEMA 6-15P 15A-250V PLUG
240	1	50/60	10.7	2.6	CEE 7/7 220-230V PLUG
230	1	50/60	10.3	2.4	CEE 7/7 220-230V PLUG

PRODUCT/PAN CAPACITY (BASED ON 4" DEEP PANS)	
D4: 62 lb (30 kg) MAX. VOLUME: D4: 45 qt (57 L)	
FULL-SIZE PANS*: Three (3) 12" x 20" x 4" GN 1/1 (325mm x 530mm x 102mm)	
HALF-SIZE PANS*: Six (6) 12" x 10" x 4" GN 1/2 (325mm x 265mm x 102mm)	
THIRD-SIZE PANS*: Nine (9) GN 1/3 (325mm x 176mm x 102mm)	

*WILL ALSO ACCEPT 2-1/2" (102mm) DEEP PANS; D6 UNITS WILL ACCEPT 6" (153mm) DEEP PANS

300-HWLF/D4 DIMENSIONS: H X W X D	
EXTERIOR: 7-1/2" x 44-1/4" x 27" (190mm x 1123mm x 686mm)	
INTERIOR HOT WELL: 4-3/8" x 37-15/16" x 20-3/16" (111 x 962 x 512mm)	
COUNTER CUTOUT: 40" x 22-1/2" (1016mm x 572mm)	
CONTROL BOX CUTOUT: 4-1/2" x 5-1/4" - 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.	

300-HWLF/D6 DIMENSIONS: H X W X D	
EXTERIOR: 9-1/2" x 44-1/4" x 27" (241mm x 1123mm x 686mm)	
INTERIOR HOT WELL: 6-3/8" x 37-15/16" x 20-3/16" (162 x 962 x 512mm)	
COUNTER CUTOUT: 40" x 22-1/2" (1016mm x 572mm)	
CONTROL BOX CUTOUT: 4-1/2" x 5-1/4" - 12-3/8" (114 x 133 x 314mm)	

WEIGHT EST.	/D4	/D6
NET WEIGHT:	92 lb (42 kg)	97 lb (44 kg)
SHIP WEIGHT:	125 lb (57 kg)	125 lb (57 kg)
CRATE DIMENSIONS: (L X W X H)	50" x 36" x 15" (1270mm x 914mm x 381mm)	

CLEARANCE REQUIREMENTS	
4" (102mm) from bottom	

OPTIONS & ACCESSORIES	
PAN DIVIDER BARS	
<input type="checkbox"/> Full-Size	16019
<input type="checkbox"/> Half-Size • Third-Size	11318