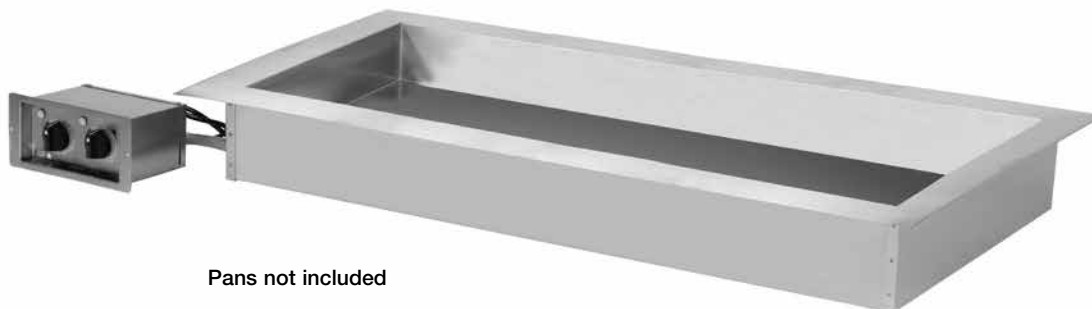


# 400-HWLF SERIES

## HOT FOOD DROP-IN WELL



Pans not included



- 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.
- 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 two (2) 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 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 three (3) full-size pan divider bars and eight (8) half/third-size pan divider bars.

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- ☐ **MODEL 400-HWLF/D4:** 4-3/8" (111mm) depth, accepts four (4) full-size (gastronorm) pans
  - ☐ **MODEL 400-HWLF/D6:** 6-3/8" (162mm) depth, accepts four (4) full-size (gastronorm) pans
- 



### FACTORY INSTALLED OPTIONS

#### Electrical Choices:

- ☐ 120V
- ☐ 208-240V
- ☐ 230V



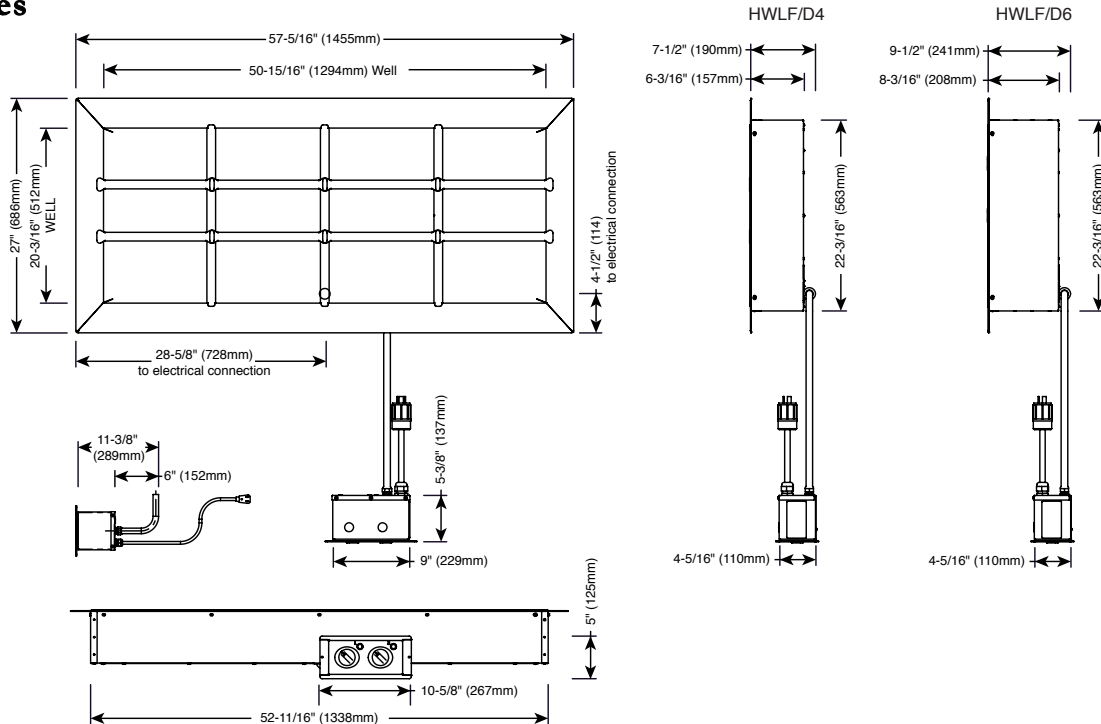
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# HOT FOOD DROP-IN WELL 400-HWLF SERIES



ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	PLUG CONFIG.
120	1	50/60	19.7	2.4	NEMA L5-30P 30A-125V PLUG
208	1	50/60	8.5	1.8	NEMA 6-15P
240	1	50/60	9.8	2.4	15A-250V PLUG
230	1	50/60	9.5	2.2	CEE 7/7 220-230V PLUG

## HWLF/D4 DIMENSIONS: H X W X D

### EXTERIOR:

7-1/2" x 57-5/16" x 27" (190mm x 1455mm x 686mm)

### INTERIOR HOT WELL DIMENSION:

4-3/8" x 50-15/16" x 20-3/16" (111mm x 1294mm x 512mm)

### COUNTER CUTOUT DIMENSION:

53-1/8" x 22-1/2" (1350mm x 572mm)

### CONTROL BOX CUTOUT REQUIRED:

4-1/2" x 9-1/8" x 11-3/8" (114mm x 232mm x 289mm)

## HWLF/D6 DIMENSIONS: H X W X D

### EXTERIOR:

9-1/2" x 57-5/16" x 27" (241mm x 1455mm x 686mm)

### INTERIOR HOT WELL DIMENSION:

6-3/8" x 50-15/16" x 20-3/16" (162mm x 1294mm x 512mm)

### COUNTER CUTOUT DIMENSION:

53-1/8" x 22-1/2" (1350mm x 572mm)

### CONTROL BOX CUTOUT REQUIRED:

4-1/2" x 9-1/8" x 11-3/8" (114mm x 232mm x 289mm)

## CLEARANCE REQUIREMENTS

4" (152mm) from bottom

## PRODUCT/PAN CAPACITY (BASED ON 4" DEEP PANS)

96 lb (44 kg) MAXIMUM

MAX. VOLUME: 60 qt (76 L)

FULL-SIZE PANS*:	Four (4) 12" x 20" x 4" GN 1/1 (325mm x 530mm x 102mm)
HALF-SIZE PANS*:	Eight (8) 12" x 10" x 4" GN 1/2 (325mm x 265mm x 102mm)
THIRD-SIZE PANS*:	Twelve (12) 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.

WEIGHT EST.	/D4	/D6
NET WEIGHT:	110 lb (50 kg)	115 lb (52 kg)
SHIP WEIGHT:	155 lb (70 kg)	155 lb (70 kg)
CRATE DIMENSIONS: (L X W X H)	31" x 62" x 19" (787mm x 1575mm x 483mm)	

## OPTIONS & ACCESSORIES

### PAN DIVIDER BARS

Full-Size .....	16019
Half-Size • Third-Size .....	11318