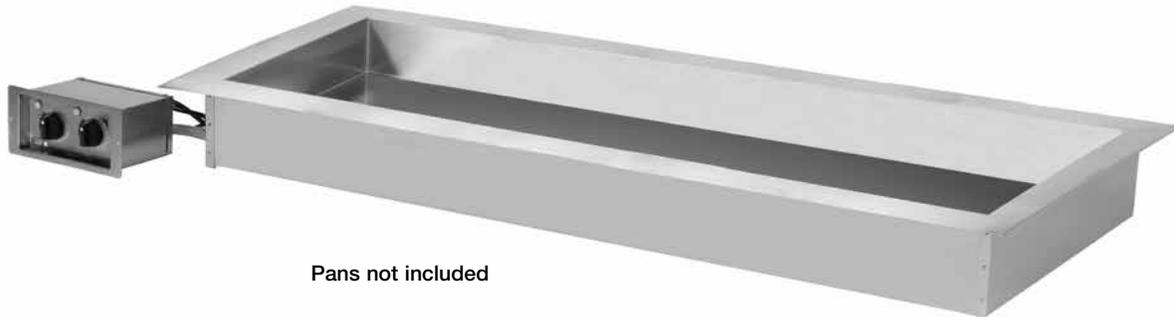


500-HWLF SERIES

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 four (4) full-size pan divider bars and ten (10) half/ third-size pan divider bars.

-
- MODEL 500-HWLF/D4:** 4-3/8" (111mm) depth, accepts five (5) full-size (gastronorm) pans
-
- MODEL 500-HWLF/D6:** 6-3/8" (162mm) depth, accepts five (5) full-size (gastronorm) pans
-



FACTORY INSTALLED OPTIONS

Electrical Choices:

- 120V
 208-240V
 230V

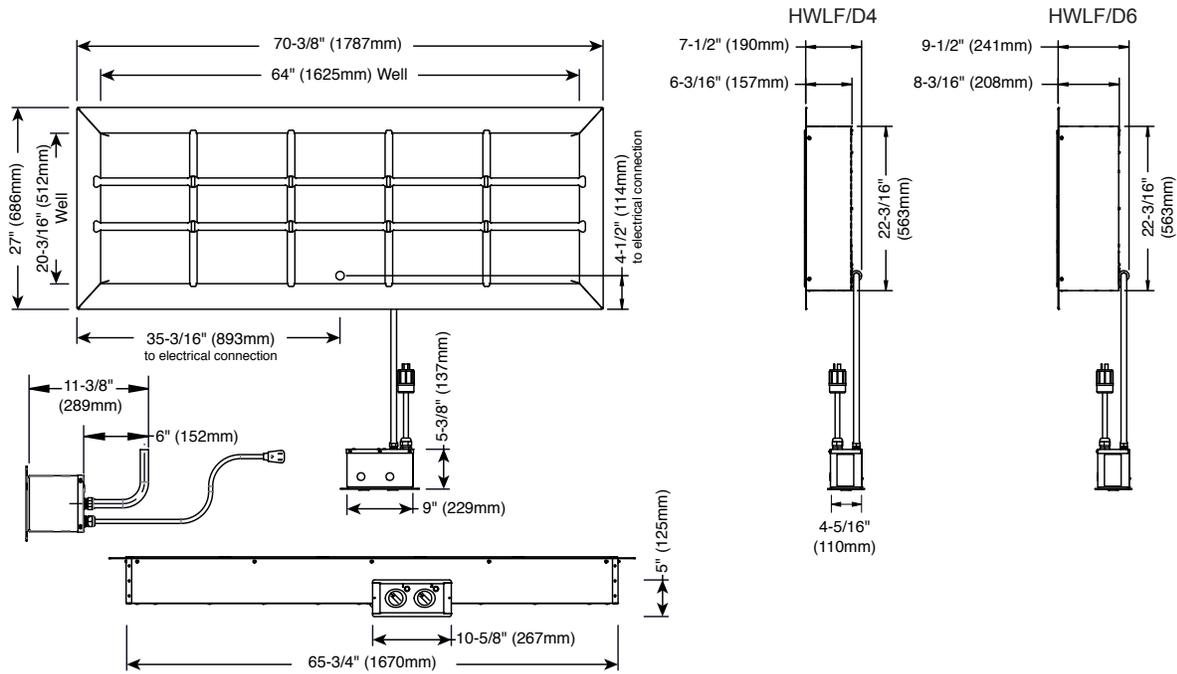


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www.alto-shaam.com

HOT FOOD DROP-IN WELL 500-HWLF SERIES



ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	PLUG CONFIG.	
120	1	50/60	23.6	2.8		NEMA L5-30P 30A-125V PLUG
208	1	50/60	10.2	2.1		NEMA 6-15P 15A-250V PLUG
240	1	50/60	11.8	2.8		CEE 7/7 220-230V PLUG
230	1	50/60	11.3	2.6		CEE 7/7 220-230V PLUG

HWLF/D4 DIMENSIONS: H X W X D	
EXTERIOR: 7-1/2" x 70-3/8" x 27" (190mm x 1787mm x 686mm)	
INTERIOR HOT WELL DIMENSION: 4-3/8" x 64" x 20-3/16" (111mm x 1625mm x 512mm)	
COUNTER CUTOUT DIMENSIONS: 66-1/4" x 22-1/2" (1683mm 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 70-3/8" x 27" (190mm x 1787mm x 686mm)	
INTERIOR HOT WELL DIMENSION: 6-3/8" x 64" x 20-3/16" (162mm x 1625mm x 512mm)	
COUNTER CUTOUT DIMENSIONS: 66-1/4" x 22-1/2" (1683mm 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)	
120 lb (54 kg) MAXIMUM MAX. VOLUME: 75 qt (95 L)	
FULL-SIZE PANS*:	Five (5) 12" x 20" x 4" GN 1/1 (325mm x 530mm x 65mm)
HALF-SIZE PANS*:	Ten (10) 12" x 10" x 4" GN 1/2 (325mm x 265mm x 65mm)
THIRD-SIZE PANS*:	Fifteen (15) 12" x 6" x 4" GN 1/3 (325mm x 176mm x 65mm)

*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:	115 lb (52 kg)	140 lb (64 kg)
SHIP WEIGHT:	175 lb (79 kg)	175 lb (79 kg)
CRATE DIMENSIONS: (L x W x H)	76" x 36" x 17" (1930mm x 914mm x 432mm)	

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