

REMOTE REFRIGERATED DROP-IN WELL

Models CWBR-1, -2, -3, -4, -5, -6, CWBX-1, -2, -3, -4, -5, -6

Hatco Remote Refrigerated Drop-In Well keeps prechilled food products at safe serving temperatures but in remote configurations that offer more flexibility in your particular dining design needs. Unique top angled inside wall design allows cold air to effectively blanket your food product to keep the food optimally cold and fresh.

FLEXIBILITY

The Hatco Remote Refrigerated Drop-In Well consists of a top mount unit that holds full-size pans, available in one through six pan configurations.

Where space is needed to be more effectively and attractively used or multiple cold well configurations are desired, these models offer more flexibility in your foodservice areas. Model choices include with or without a condensing unit.

QUALITY

The following features assure the finest performance for years to come:

- NSF 7 approved cold wall construction utilizes R-404A refrigerant keeping food product cold without drying it out!
- CWBR is built with one of the most efficient condensing units on the market today.
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentallyfriendly insulation used throughout.
- Matches the Hatco line of Heated Wells for a fully integrated look.
- CWBR models include a condensing unit (shipped loose – can be field mounted up to 50 feet (15240 mm) of tubing from unit) and control panel (shipped loose – probe wires are 16 feet (4877 mm)) for installing in more convenient or desirable locations.
- CWBX models include a control panel (shipped loose – probe wires are 16 feet (4877 mm)) but without a condensing unit for the increased flexibility of multiple cold well configurations.
- 1" (25 mm) drain simplifies cleaning.



ONE YEAR ON-SITE PARTS AND LABOR WARRANTY. AN ADDITIONAL FOUR-YEAR PARTS ONLY WARRANTY ON THE COMPRESSOR IS AVAILABLE AT TIME OF UNIT PURCHASE (CWBR only).



Model CWBR-6 with accessory food (hotel) pans and additional support bars

Remote models consist of these components shipped loose:

Model CWBR-6 with accessory (hotel) food pans



Control panel

Ordering Instructions

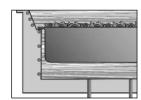
Please specify the following with each order:

1. Number of Drop-in Wells Required:

1-, 2-, 3-, 4-, 5-, or 6-Pan as rectangular, full-size, 12" x 20" (305 mm x 508 mm)

2. Remote Refrigeration

(Shipped loose: cold well with temperature probe, control panel and TXV valve A. CWBR with a condensing unit that is shipped loose B. CWBX without a condensing unit (solenoid valve attached to cold well)



Unique angled inside wall design provides easy access and clear views, while allowing cold air to effectively blanket your food product

Remote Drop-in Refrigerated Well Countertop Cutout Dimensions

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth	Below Counter▲
CWBR-, CWBX-1	17.12" (435 mm)	18.5" (470 mm)	25.19" (640 mm)	26.5" (673 mm)	11.62" (295 mm)
CWBR-, CWBX-2	30.12" (765 mm)	31.5" (800 mm)	25.19" (640 mm)	26.5" (673 mm)	11.62" (295 mm)
CWBR-, CWBX-3	43.12" (1095 mm)	44.5" (1130 mm)	25.19" (640 mm)	26.5" (673 mm)	11.62" (295 mm)
CWBR-, CWBX-4	56.12" (1426 mm)	57.5" (1461 mm)	25.19" (640 mm)	26.5" (673 mm)	11.62" (295 mm)
CWBR-, CWBX-5	69.12" (1756 mm)	70.5" (1791 mm)	25.19" (640 mm)	26.5" (673 mm)	11.62" (295 mm)
CWBR-, CWBX-6	82.12" (2086 mm)	83.5" (2121 mm)	25.19" (640 mm)	26.5" (673 mm)	11.62" (295 mm)

unit (CWBR only)

[▲] For CWBR models, the Below Counter height does not include the Condensing Unit. For CWBX models only, add 5.05" (128 mm) to the height for the attached solenoid valve.

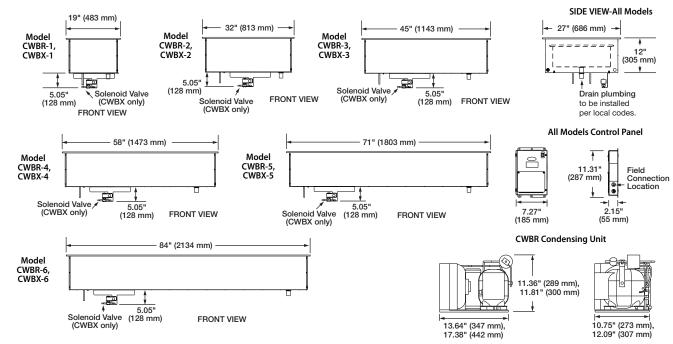


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REMOTE REFRIGERATED DROP-IN WELL

Models CWBR-1, -2, -3, -4, -5, -6, CWBX-1, -2, -3, -4, -5, -6



SPECIFICATIONS Remote Drop-In Full-Size Rectangular Refrigerated Wells With Condensing Unit

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Model*	HP	Volts	Watts	Amps	Shipping [†] Weight		
CWBR-1	1/4	120	804	6.7	165 lbs. (75 kg)		
CWBR-2	1/4	120	804	6.7	175 lbs. (79 kg)		
CWBR-3	1/4	120	804	6.7	185 lbs. (84 kg)		
CWBR-4	1/3	120	1044	8.7	225 lbs. (102 kg)		
CWBR-5	1/2	120	1380	11.5	275 lbs. (125 kg)		
CWBR-6	1/2	120	1380	11.5	285 lbs. (129 kg)		

Without Condensing Unit (with solenoid valve)

Model*	LOAD (BTU/H)	Shipping Weight [†]		
CWBX-1	330	107 lbs. (49 kg)		
CWBX-2	630	117 lbs. (53 kg)		
CWBX-3	930	127 lbs. (58 kg)		
CWBX-4	1230	166 lbs. (75 kg)		
CWBX-5 CWBX-6	1530 1830	205 lbs. (93 kg) 215 lbs. (98 kg)		

^{*} Model number indicates number of full-size food pans unit will accommodate. All models utilize R-404A Refrigerant.

Field Installation by others: all piping (including TXV valve), power input to control panel, wiring from control panels to condensing unit, connect temperature probe wires from cold well to control panel. CWBX condensing unit and R-404A refrigerant provided by others.

DIMENSIONS

CWBR, CWBX-1: 19"W x 27"D x 12"H (483 x 686 x 305 mm).

CWBR, CWBX-2: 32"W x 27"D x 12"H (813 x 686 x 305 mm).

CWBR, CWBX-3: 45"W x 27"D x 12"H (1143 x 686 x 305 mm).

CWBR, CWBX-4: 58"W x 27"D x 12"H (1473 x 686 x 305 mm).

CWBR, CWBX-5: 71"W x 27"D x 12"H (1803 x 686 x 305 mm).

CWBR, CWBX-6: 84"W x 27"D x 12"H (2134 x 686 x 305 mm).

▲ For CWB-X models only, add 5.05" (128 mm) to the height for the attached solenoid valve.

Condensing Unit: (May be field mounted up to 50' from unit) **CWBR-1:** 13.64"W \times 10.75"D \times 11.36"H (347 \times 273 \times 289 mm). **CWBR-2:** 13.64"W \times 10.75"D \times 11.36"H (347 \times 273 \times 289 mm). **CWBR-3:** 13.64"W \times 10.75"D \times 11.36"H (347 \times 273 \times 289 mm). **CWBR-4:** 13.64"W \times 10.75"D \times 11.36"H (347 \times 273 \times 289 mm). **CWBR-5:** 17.38"W \times 12.09"D \times 11.81"H (442 \times 307 \times 300 mm). **CWBR-6:** 17.38"W \times 12.09"D \times 11.81"H (442 \times 307 \times 300 mm). **Electronic Control:** (May be field mounted up to 16' from unit) **CWBR-1, -2, -3, -4, -5, -6:**

7.27"W x 2.15"D x 11.31"H (185 x 55 x 287 mm).

VOLTAGE

120, single phase.

OPTIONS (NOT FOR RETROFIT)

 Additional Four-Year Parts Only Warranty on the Compressor at Time of Unit Purchase (CWBR only)

ACCESSORIES

☐ 12" (305 mm) and 20" (508 mm) Pan Support Bars

- ☐ Full-Size Stainless Steel Food Pans, 2.5" (64 mm) deep
- ☐ Full-Size Stainless Steel Food Pans, 4" (102 mm) deep
- □ Full-Size Stainless Steel Food Pans, 6" (152 mm) deep
- ☐ Half-Size Stainless Steel Food Pans, 2.5" (64 mm) deep
- ☐ Third-Size Stainless Steel Food Pans, 2.5"" (64 mm) deep
- ☐ False Bottom (perforated false bottom)

PRODUCT SPECS Cold Well

The NSF 7 approved Remote Drop-in Full-Size Rectangular Refrigerated Well shall be a Model....as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 parts and service assistance (U.S. and Canada only), the Refrigerated Drop-in Well shall be rated atwatts,volts,hp, and beinches (millimeters) in overall width and beinches (millimeters)

in overall depth. It shall utilize R-404A refrigerant and consist of an aluminized steel housing with a stainless bezel, an electronic temperature control, pan support bars for full-size pans, and with or without a condensing unit (compressor, sight glass, service valves, receiver, and dryer).

Accessories may include pan support bars and stainless steel food pans.

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[†] Shipping weights are approximate.