UR SINGLE BUILT-IN HEATED WELLS Ideis HWBLRT-FUL, -FULD, -43, -430 HWBLRN-FUL, -FULD, -43, -430 HWBLIRT-FUL, -FULD HWBRT-FUL, -FULD HWBRT-FUL, -FULD, -43, -430, -70T, -70TD, -110T, -110TD HWBRN-FUL, -FULD, -43, -430, -70T, -70TD, -110TD HWBIRT-FUL, -FULD HWBHRT-FUL, -FULD -43, -430, -70T, -70TD, -110T, -110TD HWBHRN-FUL, -FULD, -43, -430, -70T, -70TD, -110T, -110TD HWBHIRT-FUL, -FULD



Hold hot food at safe serving temperatures longer, and meet the demands of your foodservice application with Hatco UR approved Built-In Heated Wells. These individual units are recognized as having UL components, providing a flexible and economic way for fabricators to assemble their own steam tables. And the rugged, quality construction ensures that Hatco Heated Wells will last through the rigors of daily use.

FLEXIBILITY

Hatco UR approved Built-In Heated Wells are available in four sizes: rectangular full size, rectangular 4/3 size, round 7 quart (7 I), and round 11 quart (10 I). Choose from wet or dry operating models, in low, standard, or high watt. Full size rectangular models can be Insulated and are offered in top or bottom mount configurations. Compact infinite or thermostatic controls are available, and can be conveniently placed where needed.

QUALITY

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

- Superior thermostat controls that read the actual temperature of the well and add heat only if needed.
- Full size rectangular models can be insulated on sides and bottom to retain heat better, ensuring cooler surrounding surfaces for customer safety.
- · Controls feature a separate lighted on/off rocker switch and temperature dial, allowing preset temperatures to be maintained.
- 50% larger drain with flat screen simplifies cleaning and holds pans level.
- Easy service access to heating elements and thermostats.
- Mounting kits for combustible countertops available.
- EZ locking hardware for quick installation.
- Thicker stainless steel construction and solid braised joints for durability.



Model HWBRT-FULD with accessory food pan

Model HWBIBRT-FULD with accessory food pan

Model HWBIRT-FULD

with accessory food pan

Ordering Instructions

Model HWBRT-7QT with accessory food pan (notched lid not shown)



Quick access heating element

and thermostat, for easy service

Model HWBRT-43D with accessory food pans

Model HWBRT-11QT with accessory food pan (notched lid not shown)

- Please specify the following with each order:
- 1. Desired Voltage: 120, 208, or 240V 2. Base Size of Heated Well:
 - A. Rectangular: Full (12" x 20" (305 x 508 mm)) or 4/3 (12" x 27" (305 x 686 mm)) B. Round: 7-Quart (7-Liter) or 11-Quart (10-Liter)
- 3. Dry or Wet (without or with drain)
- 4. Insulated or Uninsulated
- NOTE: Insulated rectangular full size units only
- 5. Mounting Style:
- A. Top Mounted
- B. Bottom Mounted (rectangular full size units only)
- 6. Wattage:
 - A. High Watt
 - B. Standard Watt
 - C. Low Watt

NOTE: Round Heated Wells are only available in standard and high watt configurations

- 7. Agency:
- UR and CUR (UL Recognized Conduit and control enclosures removed)

Built-in Heated Wells Countertop Cutout Dimensions

		-			
Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth	Below Counter
HWB-FUL	125⁄8" (321 mm)	12 ¹⁵ /16" (329 mm)	205⁄8" (524 mm)	20 ¹⁵ /16" (532 mm)	85/8" (219 mm)
HWB-FUL*	14" (356 mm)	14¼" (362 mm)	22" (559 mm)	22 ¹ /4" (565 mm)	85⁄8" (219 mm)
HWBIB-FUL▲	121/32" (306 mm)	121/32" (306 mm)	201/32" (509 mm)	201/32" (509 mm)	95⁄8" (244 mm)
HWB-43	12 ¹¹ /16" (322 mm)	12 ¹⁵ /16" (329 mm)	27 ¹¹ /16" (703 mm)	28" (711 mm)	85⁄8" (219 mm)
HWB-43 [•]	14" (356 mm)	14 ¹ /4" (362 mm)	29" (737 mm)	29 ¹ /4" (743 mm)	85⁄8" (219 mm)
HWB-7QT	Ø 91⁄8" (232 mm)	Ø 99⁄16" (243 mm)	—	_	8¾" (222 mm)
HWB-7QT•	11" (279 mm)	111⁄4" (286 mm)	11" (279 mm)	111⁄4" (286 mm)	8¾" (222 mm)
HWB-11QT	Ø 11" (279 mm)	Ø 11 ³ ⁄8" (289 mm)	_	_	8 ³ ⁄4" (222 mm)
HWB-11QT•	13" (330 mm)	13¼" (337 mm)	13" (330 mm)	13¼" (337 mm)	8¾" (222 mm)

Indicates cutout dimensions for a combustible countertop surface.

Must be flanged.

c **A**us

HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. (800) 558-0607 • (414) 671-6350 • Fax (800) 543-7521 • Int'l. Fax (414) 671-3976 www.hatcocorp.com • E-mail: equipsales@hatcocorp.com Form No. HWB-UR-1007(S)





UR SINGLE BUILT-IN HEATED WELLS dels HWBLRT-FUL, -FULD, -43, -430 HWBLRN-FUL, -FULD, -43, -430 HWBLIRT-FUL, -FULD HWBLBRT-FUL, -FULD HWBRT-FUL, -FULD, -43, -430, -70T, -70TD, -110T, -110TD HWBBRN-FUL, -FULD, -43, -430, -70T, -710TD, -110TD, HWBLTF-FUL, -FULD, HWBHRT-FUL, -FULD, -43, -43D, -70T, -70TD, -110T, -110TD HWBHRN-FUL, -FULD, -43, -43D, -70T, -70TD, -110TD HWBHIRT-FUL, -FULD HWBHBRT-FUL, -FULD

SPECIFICATIONS

Full Size Rectangular Models - Low Watt

Model*	Volts	Watts	Amps	Shipping Weight
HWBLRT-FUL HWBLRT-FULD	120	750	6.3	18 lbs. (8 kg) 21 lbs. (10 kg)
HWBLRN-FUL HWBLRN-FULD	120	750	6.3	18 lbs. (8 kg) 21 lbs. (10 kg)
HWBLIRT-FUL HWBLIRT-FULD	120	750	6.3	24 lbs. (11 kg) 27 lbs. (12 kg)
HWBLIBRT-FUL HWBLIBRT-FULD	120	750	6.3	27 lbs. (12 kg) 30 lbs. (14 kg)

Full Size Rectangular Models – Standard Watt

Model*	Volts	Watts	Amps	Shipping Weight
HWBRT-FUL HWBRT-FULD	120 208 240	1200	10.0 5.8 5.0	18 lbs. (8 kg) 21 lbs. (10 kg)
HWBRN-FUL HWBRN-FULD	120 208 240	1200	10.0 5.8 5.0	18 lbs. (8 kg) 21 lbs. (10 kg)
HWBIRT-FUL HWBIRT-FULD	120 208 240	1200	10.0 5.8 5.0	24 lbs. (11 kg) 27 lbs. (12 kg)
HWBIBRT-FUL HWBIBRT-FULD	120 208 240	1200	10.0 5.8 5.0	27 lbs. (12 kg) 30 lbs. (14 kg)

Full Size Rectangular Models – High Watt

Model*	Volts	Watts	Amps	Shipping Weight
HWBHRT-FUL HWBHRT-FULD	120 208 240	1650	13.8 7.9 6.9	18 lbs. (8 kg) 21 lbs. (10 kg)
HWBHRN-FUL HWBHRN-FULD	208 240	1650	7.9 6.9	18 lbs. (8 kg) 21 lbs. (10 kg)
HWBHIRT-FUL HWBHIRT-FULD	120 208 240	1650	13.8 7.9 6.9	24 lbs. (11 kg) 27 lbs. (12 kg)
HWBHIBRT-FUL HWBHIBRT-FULD	120 208 240	1650	13.8 7.9 6.9	27 lbs. (12 kg) 30 lbs. (14 kg)

4/3 Size Rectangular Models – Low Watt

Model*	Volts	Watts	Amps	Shipping Weight
HWBLRT-43 HWBLRT-43D	120	750	6.3	27 lbs. (12 kg) 30 lbs. (14 kg)
HWBLRN-43 HWBLRN-43D	120	750	6.3	27 lbs. (12 kg) 30 lbs. (14 kg)

4/3 Size Rectangular Models - Standard Watt

Model*	Volts	Watts	Amps	Shipping Weight
HWBRT-43 HWBRT-43D	120 208 240	1200	10.0 5.8 5.0	27 lbs. (12 kg) 30 lbs. (14 kg)
HWBRN-43 HWBRN-43D	120 208 240	1200	10.0 5.8 5.0	27 lbs. (12 kg) 30 lbs. (14 kg)

4/3 Size Rectangular Models – High Watt

Model*	Volts	Watts	Amps	Shipping Weight
HWBHRT-43 HWBHRT-43D	120 208 240	1650	13.8 7.9 6.9	27 lbs. (12 kg) 30 lbs. (14 kg)
HWBHRN-43 HWBHRN-43D	208 240	1650	7.9 6.9	27 lbs. (12 kg) 30 lbs. (14 kg)

"D" added to model number indicates unit with drain.

"I" added to model number indicates insulated top mount unit.

"B" added to model number indicates bottom mount unit.

"RN" added to model number indicates unit with infinite switch control, pilot light, and 3' (914 mm) leads. Additional leads available in 1' (305 mm) increments. "RT" added to model number indicates unit with thermostat control, lit rocker

switch, and 3' or 6' (914 or 1829 mm) leads.

PRODUCT SPECS UR Single Built-in Heated Well

The UR Single Built-in Heated Well shall be a Modelas manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A. With 24/7 service, the UR Single Built-in Heated Well shall be rated atwatts,volts, and beinches (millimeters) in overall width

7 Quart (7 Liter) Round Models - Standard Watt

• •				
Model*	Volts	Watts	Amps	Shipping Weight
HWBRT-7QT HWBRT-7QTD	120 208 240	500 536 600	4.2 2.6 2.5	7 lbs. (3 kg) 10 lbs. (5 kg)
HWBRN-7QT HWBRN-7QTD	120 208 240	500 536 600	4.2 2.6 2.5	7 lbs. (3 kg) 10 lbs. (5 kg)

7 Quart (7 Liter) Round Models - High Watt

Model*	Volts	Watts	Amps	Shipping Weight
HWBHRT-7QT HWBHRT-7QTD	120 208 240	800 715 800	6.7 3.4 3.3	7 lbs. (3 kg) 10 lbs. (5 kg)
HWBHRN-7QT HWBHRN-7QTD	120 208 240	800 715 800	6.7 3.4 3.3	7 lbs. (3 kg) 10 lbs. (5 kg)

11 Quart (10 Liter) Round Models - Standard Watt

Model*	Volts	Watts	Amps	Shipping Weight
HWBRT-11QT HWBRT-11QTD	120 208 240	500 536 600	4.2 2.6 2.5	8 lbs. (4 kg) 11 lbs. (5 kg)
HWBRN-11QT HWBRN-11QTD	120 208 240	500 536 600	4.2 2.6 2.5	8 lbs. (4 kg) 11 lbs. (5 kg)

11 Quart (10 Liter) Round Models - High Watt

Model*	Volts	Watts	Amps	Shipping Weight
HWBHRT-11QT HWBHRT-11QTD	120 208 240	800 715 800	6.7 3.4 3.3	8 lbs. (4 kg) 11 lbs. (5 kg)
HWBHRN-11QT HWBHRN-11QTD	120 208 240	800 715 800	6.7 3.4 3.3	8 lbs. (4 kg) 11 lbs. (5 kg)

DIMENSIONS

HWBI-FUL Insulated Top Mount Series:

13³/₄"W x 21³/₄"D x 9⁵/₈"H (349 x 552 x 244 mm).

HWBIB-FUL Insulated Bottom Mount Series:

143/8"W x 221/2"D x 95/8"H (365 x 572 x 244 mm). HWB-FUL Series: 13³/₄"W x 21³/₄"D x 8⁵/₈"H (349 x 552 x 219 mm). HWB-43 Series: 135/8"W x 285/8"D x 85/8"H (346 x 727 x 219 mm). HWB-7QT Series: 10%" Diameter x 8%"H (264 x 213 mm). HWB-11QT Series: 12¹/4" Diameter x 8³/8"H (311 x 213 mm). Control Panel: 25/8"W x 3"D x 37/8"H (67 x 76 x 98 mm). Control Panel Cutout: 21/8"W x 33/8"H (54 x 86 mm).

VOLTAGE

120, 208, and 240 volts, single phase. Export voltages available.

OPTIONS (NOT FOR RETROFIT)

- Additional High Temp Lead Wire (Lead wire only conduit not included) (UR models are shipped with 3' (914 mm) of lead wire no conduit)
- □ Thermostat with 6' (1829 mm) Capillary for "RT" Models (Thermostat only - conduit not included)

ACCESSORIES

- Mounting Kit for Combustible Countertops
- □ Adapters to Convert Warmers to Hold Three 4 Quart (4 liter) or Two 7 Quart (7 liter) Inserts (Model HWB-FUL Series only)
- □ Adapter to Convert Warmer to Hold Two 11 Quart (10 Liter) Inserts (Model HWB-43 Series only)
- □ 12" (305 mm) and 20" (508 mm) Pan Support Bars
- Stainless Steel Food Pans
- Round Pans with Notched Lids

and beinches (millimeters) in overall depth. It shall consist of stainless and aluminized steel housing with a metal sheathed heating element, EZ locking hardware for installation, and a remote thermostat with lighted power switch. Accessories may include stainless steel mounting kit, adapter bars,

and adapter top

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