

# 700-RW

## DROP-IN HOT FOOD ROUND (SOUP) WELL



700-RW  
(Insert pan 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.

The 700-RW is a drop-in heated round hot food well constructed of 20 gauge stainless steel. The round well is controlled by one (1) adjustable thermostat with a range of 1 through 10. The thermostat control is attached to the hot well base by a 6' (1829mm) flexible and water tight tether. Insulation surrounds the base, providing energy efficient operation.

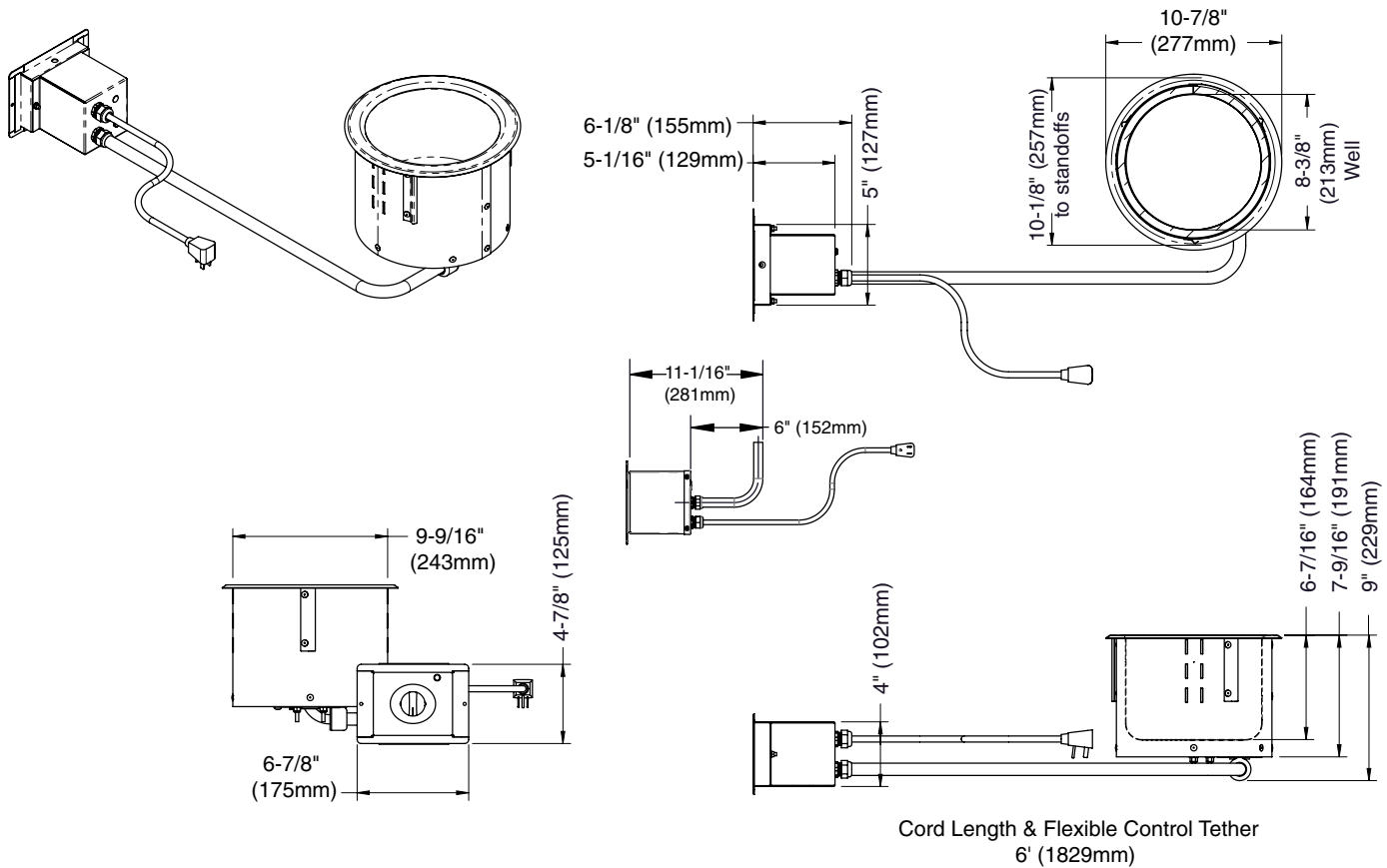
The drop-in heated well base accommodates standard 7-quart (6.6 liter) round insert pans (not provided) and is intended for dry operation.





**MODEL 700-RW:** 7 quart (6.6 liter) drop-in heated holding round (soup) well



W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.  
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

[www.alto-shaam.com](http://www.alto-shaam.com)



ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW		CORD & PLUG
120	1	50/60	3.8	.45		NEMA 5-15P 15A- 125V PLUG
208-240	1	50/60	1.6-1.9	.34-.45		NEMA 6-15P 15A - 250V PLUG
230	1	50/60	1.8	.41		CEE 7/7 220-230V PLUG
						CH2-16P 220-230V PLUG

PRODUCT CAPACITY
MAX. VOLUME: 7 qt. (6.6 L)

DIMENSIONS: H X W X D	
EXTERIOR:	9" x 10-7/8" x 10-7/8" (229mm x 277mm x 277mm)
COUNTER CUTOUT:	10-1/4" (260mm) Diameter
CONTROL BOX CUTOUT:	5-5/16" x 4-1/2" x 11-1/6" (114mm x 133mm x 281mm)

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.

CLEARANCE REQUIREMENTS	
BOTTOM	6" (152mm)
SIDES	6" (152mm)

WEIGHT	
NET WEIGHT:	10 lbs (5 kg)
SHIP WEIGHT:	14 lbs (6 kg)
CRATE DIMENSIONS: (L X W X H)	15-7/8" x 15-7/8" x 15-5/8" (403mm x 403mm x 397mm)