



HOT/COLD DROP-IN WELLS

Models HCWBI-2DA, -3DA, -4DA, -5DA, -6DA

Combining the legendary technology of both the Hatco Heated and Refrigerated Wells into one unit to create the ultimate flexibility in your buffet line or catering needs. You can keep hot foods at safe serving temperatures during the morning hours and then switch to prechilled food products at the lunch hour peaks.

FLEXIBILITY

This Hatco Hot/Cold Combination Drop-In Well can house a variety of pans, full-size, half-size or third-size, and available in a two through six pan configuration. Easy to read and use electronic control assembly and pan support bars included.

QUALITY

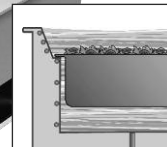
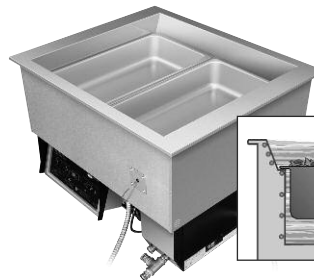
The following features assure the finest performance for years to come:

- **Cold Mode:** Similar to Hatco's CWB Cold Well, including auto-defrost, easy serviceability, optimal insulation and efficient condenser.
- **Hot Mode:** Utilizes the same time-tested FR2 Hydro-Heater (Bain Marie) with "free flow" technology for an efficient and safe operation with a longer life. Keeps your hot foods at safe and consistent holding temperatures insuring a more appealing food product display. Includes drain and auto-fill.
- Simple controls with a seamless well for ease of use and quicker cleanups.
- Adjustable set points to keep your particular food items at optimum temperatures.
- Remote control box can be mounted to front counter for easy access (any vertical surface within approximately six feet).
- Matches the Hatco line of Heated Wells for a fully integrated look.



Model HCWBI-3DA in cold mode with accessory food (hotel) pans and additional cold pan support bars

Hot Mode: HCWBI-2DA shown with accessory food pans and hot mode pan supports (included), which are designed specifically for easier and safer handling of foods.



Cold Mode: HCWBI-2DA shown with accessory food pans and cold pan support bars. Unique angled inside wall design provides easy access and clear views, while allowing cold air to effectively blanket your food product

"COLD - OFF - HOT" three position rocker switch, with digital read-outs for either the hot or cold mode.



Drop-in Hot/Cold Well Countertop Cutout Dimensions

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth	Below Counter
HCWBI-2DA	30.125" (765 mm)	31" (787 mm)	25.19" (640 mm)	26" (660 mm)	25.5" (648 mm)
HCWBI-3DA	43.125" (1095 mm)	44" (1118 mm)	25.19" (640 mm)	26" (660 mm)	25.5" (648 mm)
HCWBI-4DA	56.125" (1526 mm)	57" (1448 mm)	25.19" (640 mm)	26" (660 mm)	25.5" (648 mm)
HCWBI-5DA	69.125" (1756 mm)	70" (1778 mm)	25.19" (640 mm)	26" (660 mm)	25.5" (648 mm)
HCWBI-6DA	82.125" (2086 mm)	83" (2108 mm)	25.19" (640 mm)	26" (660 mm)	25.5" (648 mm)



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

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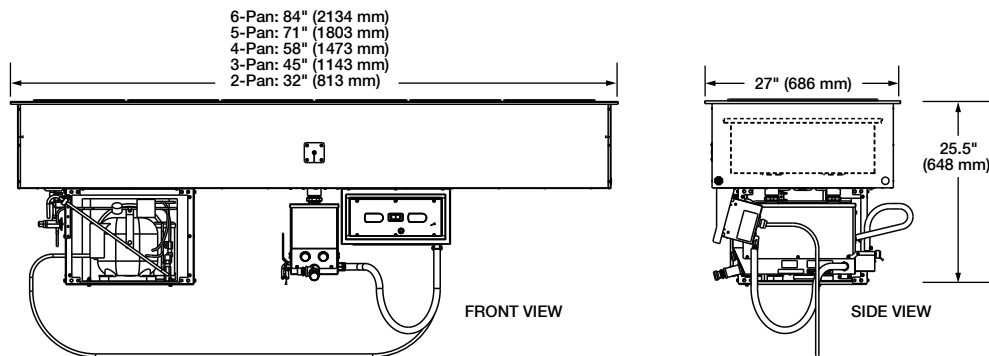
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Models HCWBI-2DA, -3DA, -4DA, -5DA, -6DA



All HCWBI-2DA, -3DA, -4DA, -5DA, -6DA Series

SPECIFICATIONS

Hot/Cold Full-Size Insulated Top Mount Rectangular Models

Model♦	Volts	Watts	Amps		Shipping Weight*
			1 Ø	3 Ø	
HCWBI-2DA	120/208	3000	14.5	8.4	201 lbs. (91 kg)
	120/240	3000	12.5	7.3	201 lbs. (91 kg)
HCWBI-3DA	120/208	3000	14.5	8.4	211 lbs. (96 kg)
	120/240	3000	12.5	7.3	211 lbs. (96 kg)
HCWBI-4DA	120/208	4000	19.2	11.2	251 lbs. (114 kg)
	120/240	4000	16.7	9.6	251 lbs. (114 kg)
HCWBI-5DA	120/208	6000	28.8	16.7	301 lbs. (137 kg)
	120/240	6000	25.0	14.5	301 lbs. (137 kg)
HCWBI-6DA	120/208	6000	28.8	16.7	311 lbs. (141 kg)
	120/240	6000	25.0	14.5	311 lbs. (141 kg)

♦ Model number indicates number of full-size food pans unit will accommodate. "D" added to model name indicates unit with a drain. "A" indicates unit has auto-fill.

All units: R404A Refrigerant.

* Approximate shipping weights

Ø is the symbol for phase, i.e., single or three phase.

DIMENSIONS

HCWBI-2DA: 32"W x 27"D x 25.5"H (813 x 686 x 648 mm).
 HCWBI-3DA: 45"W x 27"D x 25.5"H (1143 x 686 x 648 mm).
 HCWBI-4DA: 58"W x 27"D x 25.5"H (1473 x 686 x 648 mm).
 HCWBI-5DA: 71"W x 27"D x 25.5"H (1803 x 686 x 648 mm).
 HCWBI-6DA: 84"W x 27"D x 25.5"H (2134 x 686 x 648 mm).

VOLTAGE

120/208, or 120/240 volts, single phase or optional three phase. Export voltages not available.

OPTIONS (NOT FOR RETROFIT)

- Additional Four Year Parts Only Warranty on the Compressor Available at the Time of Unit Purchase
- Three-Phase Wiring, not available for export

ACCESSORIES

- FR2: Flush Hose, Cleaning Brush, Stopper, and Adapter
- 12" (305 mm) and 20" (508 mm) Pan Support Bars
- Full-Size Stainless Steel Food Pans, 2½" (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, 2½" (64 mm) deep
- Third Size Stainless Steel Food Pans, 2½" (64 mm) deep

PRODUCT SPECS

Hot/Cold Drop-in Well

The Hot/Cold Drop-in Well shall be a Modelas manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A. With 24/7 parts and service assistance (U.S. and Canada only), the Hot/Cold Drop-In Heated Well shall be rated atwatts,volts, and beinches (millimeters) in overall width and beinches (millimeters) in overall depth. It shall consist of stainless and aluminized steel housing, electronic control panel (digital temperature display, drain, auto-fill, power light, and 3-position rocker switch (Hot, Off, and Cold), and pan support bars for full-size pans in cold and hot modes.

COLD MODE: a condensing unit, sight glass, service valves, receiver, and a dryer/filter. The digital temperature display for the Cold mode will have a set point of 32°F (0°C) and can be adjusted from 10° to 50°F (-12° to 10°C).

HOT MODE: the patented Hatco FR2 (Bain-Marie) shall consist of 1 to 3 stainless steel tubes wrapped with external heating elements. Each tube may be accessed for cleaning purposes. The unit may be emptied easily by a convenient drain and have a low-water cut-off. The digital temperature display for the Hot mode will have a set point of 192°F (89°C) and can be adjusted from 65° to 192°F (18° to 89°C).

Accessories may include pan support bars, and stainless steel food pans. One year on-site parts and labor warranty with 24/7 service (US and Canada only). Cold Well: An additional four-year parts only warranty on the compressor available at time of purchase.

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