

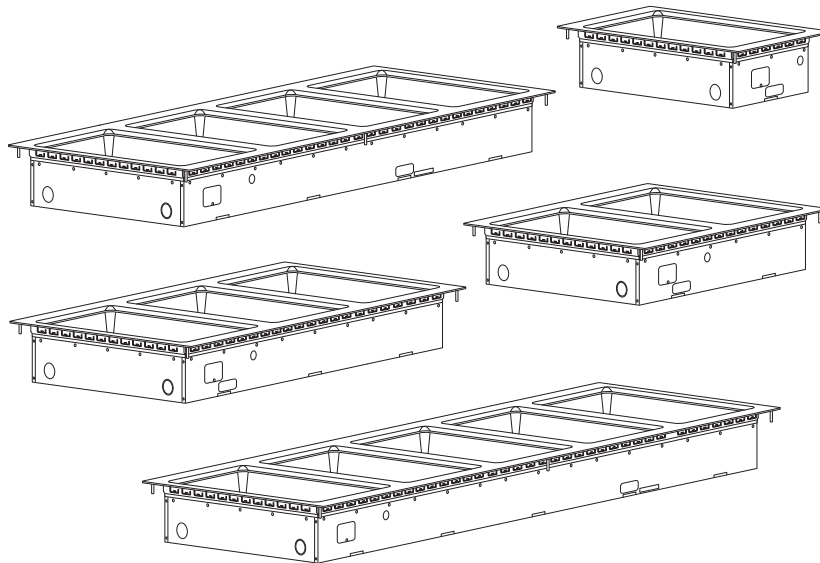


Modular Built-In Insulated Heated Wells

HWBI Series

Installation & Operating Manual

I&W #07.05.178.00



This manual contains important safety information concerning the maintenance, use and operation of this product. Failure to follow the instructions contained in this manual may result in serious injury. If you're unable to understand the contents of this manual, please bring it to the attention of your supervisor. Do not operate this equipment unless you have read and understood the contents of this manual.

Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio daño. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. No opere este equipo al menos que haya leído y comprendido el contenido de este manual.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number (identification decal located on the side of the unit), voltage and purchase date of your Modular Built-In Heated Well in the spaces below. Please have this information available when contacting Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Business Hours: 8:00 a.m. to 5:00 p.m.
Central Standard Time
(Summer Hours: June to September –
8:00 a.m. to 5:00 p.m. C.D.T.
Monday through Thursday
8:00 a.m. to 2:30 p.m. C.D.T. Friday)

Telephone: (800) 558-0607; (414) 671-6350

Fax: (800) 690-2966 (Parts & Service)
(414) 671-3976 (International)






24-Hour 7-Day Parts & Service
Assistance available in the
United States and Canada by
calling (800) 558-0607.

Additional information can be found by visiting our
web site at www.hatcocorp.com

INTRODUCTION

The Hatco Modular Built-In Heated Wells are specially designed to hold heated foods at safe serving temperatures. Designed for dry or wet applications, the Wells are available in a variety of pan combinations, heated with a long-life heating element design with a two year warranty. The metal sheathed heating element is controlled by a remote thermostat. Heat is evenly distributed throughout the heavy gauge stainless steel construction to assure hot food without the guess work. The design allows for easy maintenance and durable performance. Standard units are UL approved, equipped with a remote control box.

Units are equipped with EZ lock mounting hardware, mounting studs or pre-drilled mounting holes. Controls include individual lighted power switches and thermostat controls which retain temperature settings. One year parts and on-site labor warranty is standard.
















This manual provides the installation, safety and operating instructions for the Modular Built-In Heated Wells. We recommend all installation, operating and safety instructions appearing in this manual be read prior to installation or operation of your Modular Built-In Heated Wells. Safety information that appears in this manual after a warning symbol  and the words **WARNING** or **CAUTION** printed in bold face are very important.  **WARNING** means there is the possibility of serious personal injury or death to yourself or others.  **CAUTION** means there is the possibility of minor or moderate injury. **CAUTION** without the symbol signifies the possibility of equipment or property damage only.

Hatco Modular Built-In Heated Wells are a product of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance and optimum performance. Every unit is thoroughly inspected and tested prior to shipment.

IMPORTANT SAFETY INFORMATION

IMPORTANT! Read the following important safety information to avoid personal injury or death, and to avoid damage to the equipment or property.

WARNINGS

-  To prevent electrical shock or injury, turn the power switch OFF, disconnect the unit from the power source and allow to cool before performing any maintenance.
-  The Modular Built-In Heated Wells are not waterproof. To avoid electrical shock or personal injury, DO NOT submerge in water. Do not operate if it has been submerged in water.
-  Risk of fire, install Modular Built-In Heated Well a minimum of 3-1/2" (89 mm) from bottom of appliance to all combustible surfaces to assure safe and proper operation.
-  To assure proper and safe operation, the remote control box must have at least a 6" (152 mm) clearance from the Modular Built-In Heated Well, not to exceed 72" (1829 mm).
-  For proper and safe operation the remote control box location must be mounted on a vertical wall.
-  Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.
-  To avoid injury or damage to the unit, do not use harsh chemicals such as bleach or cleaners containing bleach, oven cleaners, or flammable cleaning solutions to clean the Modular Built-In Heated Wells.
-  The drain water may reach temperatures in excess of 200°F (93°C). To avoid any injury or damage to the unit use appropriate plumbing materials when installing drain.
-  To avoid any injury or damage to the unit turn unit off when filling with water and avoid splashing.
-  Do not use Heated Well to melt or hold ice. Doing so may cause condensation, an electrical hazard, personnel injury, or damage to the unit. Damage caused by condensation is not covered by warranty.
-  Hatco Corporation is not responsible for the actual food product serving temperature. It is the responsibility of the user to assure that the food product is held and served at a safe temperature.
-  To avoid personal injury or damage to the equipment, the Modular Built-In Heated Wells must be installed by qualified, trained installers. Installation must conform to all local electrical and plumbing codes. Check with your local plumbing and electrical inspectors for proper procedures and codes.
-  If service is required on this unit, contact your Authorized Hatco Service Agent, or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966 or International fax 414-671-3976.
-  This product has no "user" serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Replacement Parts when service is required.
-  Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

IMPORTANT SAFETY INFORMATION

⚠ CAUTIONS

- ⚠ To avoid any injury or damage locate the unit at the proper counter height, in an area that is convenient for use. The location should be level and strong enough to support the weight of the unit and food product.
- ⚠ Unit is not weatherproof. For safe and proper operation the unit must be located indoors where the ambient air temperature is a minimum of 70°F (21°C) and a maximum of 85°F (29°C).
- ⚠ To avoid injury or damage to the unit DO NOT clean the unit while it contains any food product. Remove food product and allow unit to cool completely before cleaning.
- ⚠ Standard and approved manufacturing oils and insulation binders will smoke up to 60 minutes during initial start-up. This is a temporary condition. To assure safe operation, operate unit without food product until smoke dissipates.

CAUTIONS

Do not locate the Modular Built-In Heated Well in an area subject to excessive temperatures or grease from grills, fryers, etc. Excessive temperatures could cause damage to the unit.

Damage to countertop material such as Corian® and similar products caused by heat generated from Hatco equipment is not covered under the Hatco warranty. Contact the manufacturer of the base material for application information.

To assure proper operation the remote mounted control box must be installed in the vertical position.

To avoid damage to the unit, do not use steel wool for cleaning. Steel wool will scratch the finish.

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit marring its appearance and making it susceptible to soil accumulation.

MODEL DESIGNATION

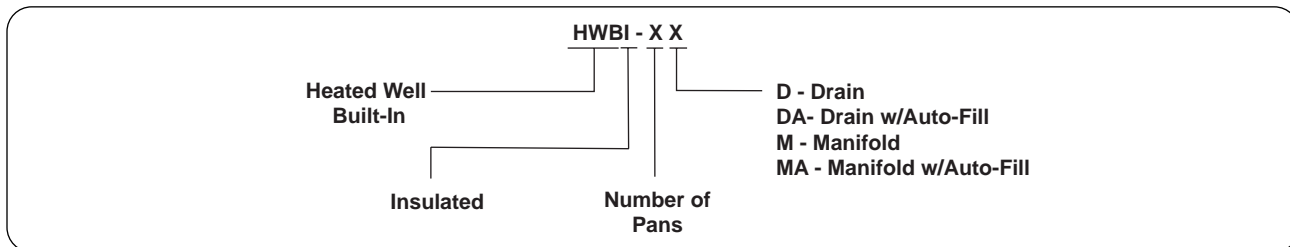


Figure 1. Model Designation

MODEL DESCRIPTIONS

ALL MODELS (See Figure 2)

All Modular Built-In Heated Well units are reliable and versatile. Units have a stainless steel and aluminized steel housing with a metal sheathed heating element. The heating element is controlled by a remote control box connected to the unit with a 72" (1829 mm) flexible conduit assembly. control box consists of a temperature adjustment knob with a separate lighted On/Off switch. Modular Built-In Heated Wells are hard wired directly to a power source for a secure and cord free serving area. Modular Built-In Heated Wells are designed, manufactured, and tested to maintain safe food holding temperatures.

HWBI-1, 2, 3, 4 & 5 MODEL

HWBI heated wells are capable of holding a variety of pan combinations listed below; contact factory for details.

- One full size pan
- Three 1/3 size pans with adapter bars.
- Two 1/2 sized pans with adapter bars.

Pans, Covers, Adapter Bars and Adapter Tops sold separately.

MODEL DESCRIPTIONS

HWBI-1D, 2D, 3D, 4D & 5D MODELS

HWBI-D models have the same capabilities as the HWBI models but includes a separate drain in each well. Each drain includes a 3/4" NPT drain fitting and flat drain screen that allows for pans to stay level for consistent temperatures.

HWBI-1DA, 2DA, 3DA, 4DA & 5DA MODELS

HWBI-DA models are equipped the same as the HWBI-D models, but also include the optional Auto-Fill feature.

HWBI-2M, 3M, 4M & 5M MODELS

HWBI-M models have the same capabilities as the HWBI models but include a manifold drain assembly. Each well connected to the manifold drain assembly includes a flat drain screen that allows for pans to stay level for consistent temperatures.

HWBI-2MA, 3MA, 4MA & 5MA MODELS

HWBI-MA models are equipped the same as the HWBI-M models, but also include the optional Auto-Fill feature.

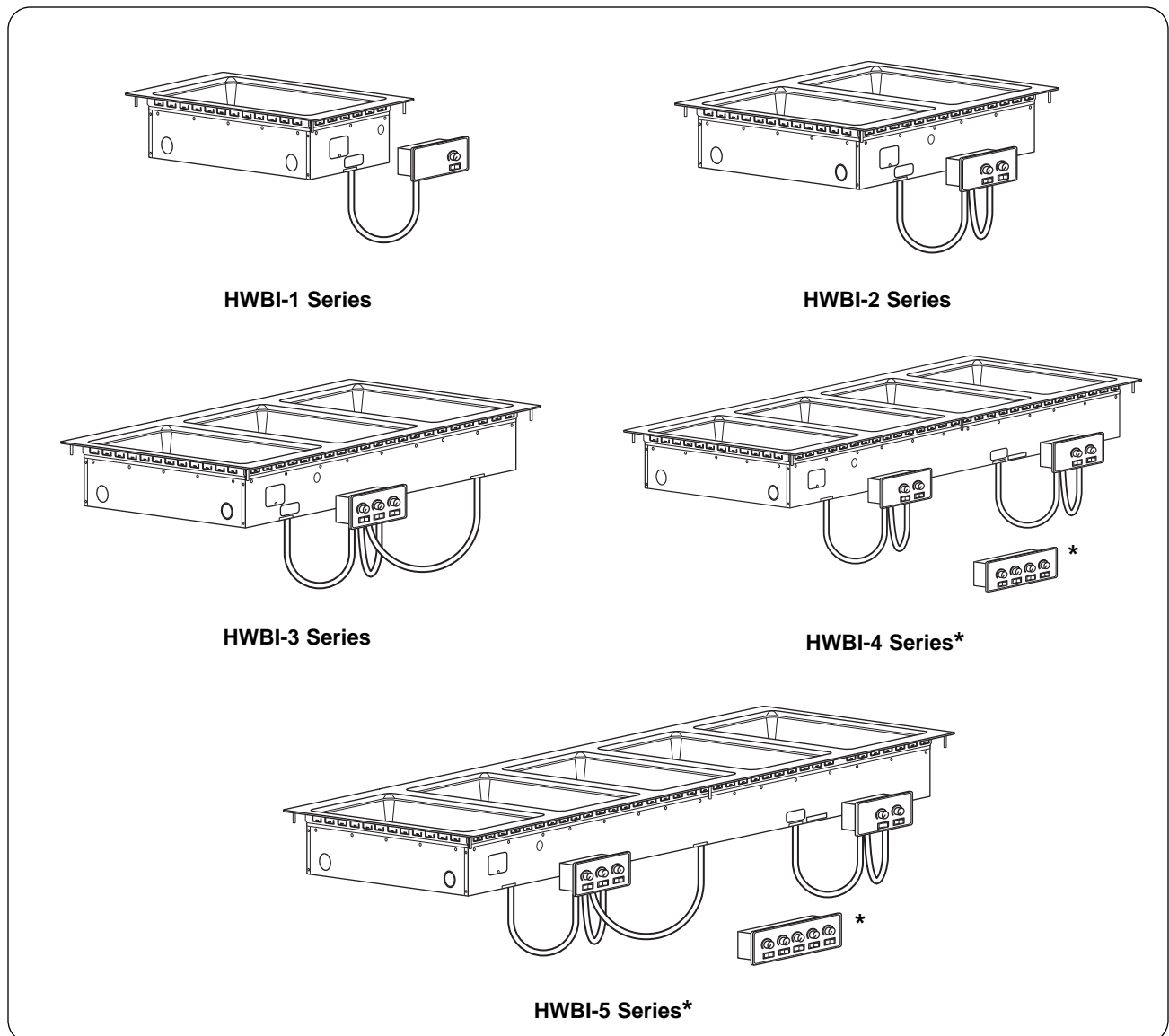


Figure 2. HWBI Series Models

* HWBI-4 and HWBI-5 models for Canada have all controls in one control box.

SPECIFICATIONS

ELECTRICAL RATING CHART

Model	Voltage	Circuit	Watts	Amps	Shipping Weight*
HWBI-1 Series	120	Circuit-1	1215	10.1	30 lbs. (14 kg)
	208	Circuit-1	1215	5.9	30 lbs. (14 kg)
	240	Circuit-1	1215	5.1	30 lbs. (14 kg)
	220-230 (CE)	Circuit-1	1215-1328	5.5-5.8	30 lbs. (14 kg)
	230-240 (CE)	Circuit-1	1116-1215	4.9-5.1	30 lbs. (14 kg)
HWBI-2 Series	208	Circuit-1	2415	11.6	60 lbs. (27 kg)
	240	Circuit-1	2415	10.1	60 lbs. (27 kg)
	220-230 (CE)	Circuit-1	2415-2640	11.0-11.5	60 lbs. (27 kg)
	230-240 (CE)	Circuit-1	2218-2415	9.6-10.1	60 lbs. (27 kg)
HWBI-3 Series	208	Circuit-1	3615	17.4	90 lbs. (41 kg)
	240	Circuit-1	3615	15.1	90 lbs. (41 kg)
	220-230 (CE)	Circuit-1	3615-3951	16.4-17.2	90 lbs. (41 kg)
	230-240 (CE)	Circuit-1	3320-3615	14.4-15.1	90 lbs. (41 kg)
HWBI-4 Series	208	Circuit-1	2415	11.6	120 lbs. (54 kg)
		Circuit-2	2400	11.5	120 lbs. (54 kg)
	240	Circuit-1	2415	10.1	120 lbs. (54 kg)
		Circuit-2	2400	10.0	120 lbs. (54 kg)
	208†	Circuit-1	4815	23.1	120 lbs. (54 kg)
	240†	Circuit-1	4815	20.1	120 lbs. (54 kg)
	220-230 (CE)	Circuit-1	2415-2639	11.0-11.5	120 lbs. (54 kg)
		Circuit-2	2400-2623	10.9-11.4	120 lbs. (54 kg)
HWBI-5 Series	208	Circuit-1	2415	11.6	150 lbs. (68 kg)
		Circuit-2	3600	17.3	150 lbs. (68 kg)
	240	Circuit-1	2415	10.1	150 lbs. (68 kg)
		Circuit-2	3600	15.0	150 lbs. (68 kg)
	208†	Circuit-1	6015	28.9	150 lbs. (68 kg)
	240†	Circuit-1	6015	25.1	150 lbs. (68 kg)
	220-230 (CE)	Circuit-1	2415-2640	11.0-11.5	150 lbs. (68 kg)
		Circuit-2	3600-3935	16.4-17.1	150 lbs. (68 kg)
	230-240 (CE)	Circuit-1	2218-2415	9.6-10.1	150 lbs. (68 kg)
		Circuit-2	3306-3600	14.4-15.0	150 lbs. (68 kg)

The electrical information in the shaded areas pertains to **Export models only**.

NOTE: Shipping Weight includes packaging.

* Add 3 lbs (1.4 kg) for D and DA models.

† Units for Canada with single control box.

SPECIFICATIONS

DIMENSIONS

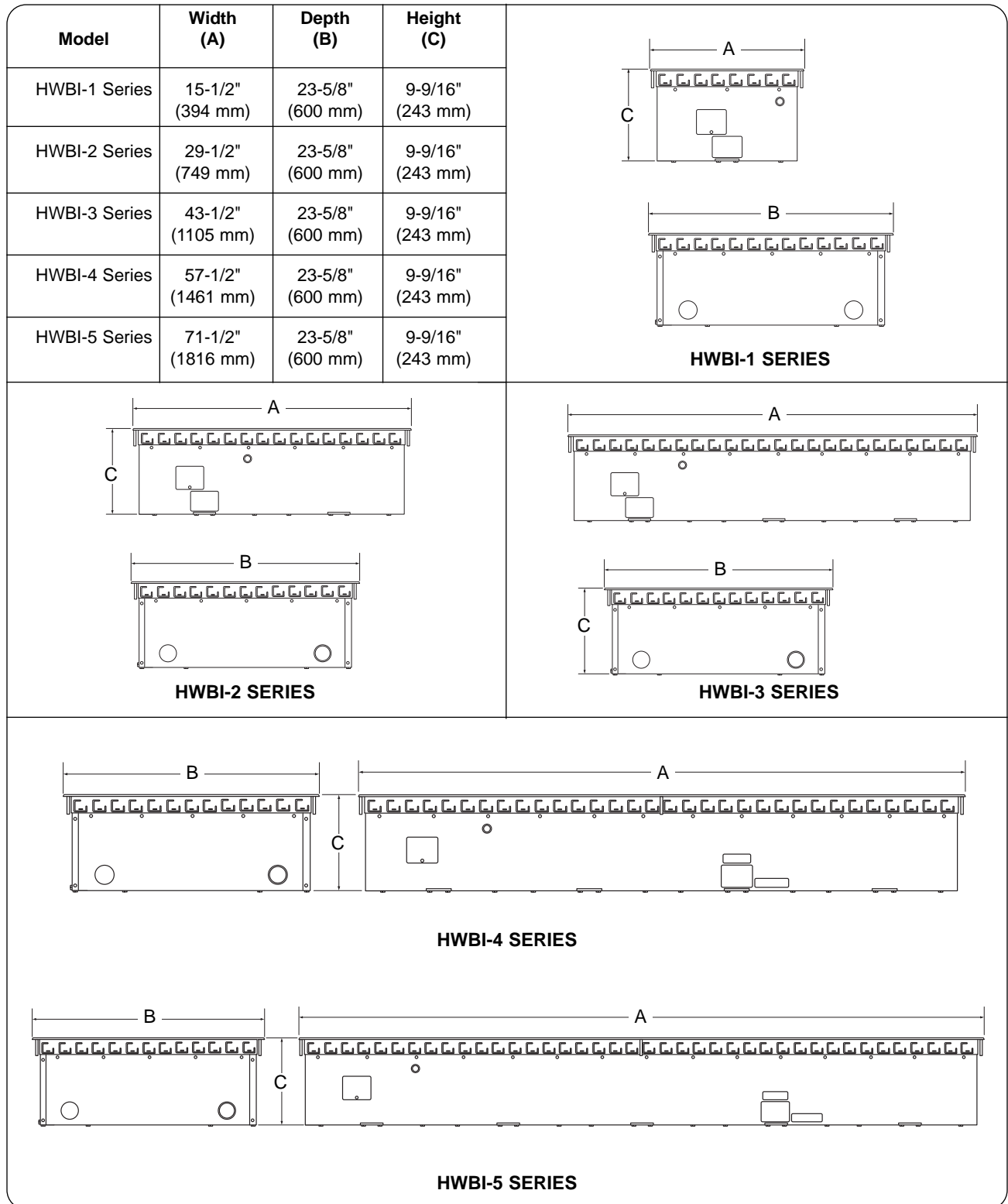


Figure 3. Dimensions

INSTALLATION

UNPACKING

Modular Built-In Heated Well units are shipped from the factory with most components assembled and ready for use.

All Modular Built-In Heated Wells require the control box be remote mounted.

NOTE: Drain models ("M" or "D" in the model designation) require installation of the drain assembly after the unit is installed into the countertop. Auto-Fill models ("A" in the model designation) require the installation of the water lines after the unit is installed into the countertop.

1. Remove unit from box.
2. Remove information packet. **To prevent delay in obtaining warranty coverage, fill out and mail in the warranty card.**
3. Remove tape and protective packaging from all surfaces of unit.

LOCATION

NOTE: A qualified electrician is recommended for connecting the Modular Built-In Heated Well units to a power source. A qualified plumber is recommended for connecting drain and water supply.

WARNING

To avoid personal injury or damage to the equipment, the Modular Built-In Heated Wells must be installed by qualified, trained installers. Installation must conform to all local electrical and plumbing codes. Check with your local plumbing and electrical inspectors for proper procedures and codes.

WARNING

Risk of fire, install Modular Built-In Heated Well a minimum of 3-1/2" (89 mm) from bottom of appliance to all combustible surfaces to assure safe and proper operation.

WARNING

To assure proper and safe operation, the remote control box must have at least a 6" (152 mm) clearance from the Modular Built-In Heated Well, not to exceed 72" (1829 mm).

CAUTION

To avoid any injury or damage locate the unit at the proper counter height, in an area that is convenient for use. The location should be level and strong enough to support the weight of the unit and food product.

CAUTION

To avoid injury or damage to the unit DO NOT clean the unit while it contains any food product. Remove food product and allow unit to cool completely before cleaning.

CAUTION

Do not locate the Modular Built-In Heated Well in an area subject to excessive temperatures or grease from grills, fryers, etc. Excessive temperatures could cause damage to the unit.

CAUTION

Damage to countertop material such as Corian® and similar products caused by heat generated from Hatco equipment is not covered under the Hatco warranty. Contact the manufacturer of the base material for application information.

EZ LOCKING MOUNTING SYSTEM

NOTE: Cut opening for both the unit and the control box before placing unit into countertop opening.

1. Cut appropriate opening in countertop. See pages 8-9 for size requirements.
2. Cut appropriate opening for control box(es). See pages 10-12 for size requirements.
3. Place gasket putty around cutout edge. Make sure the gasket putty overhangs the outside rim of the unit or seal unit with silicone adhesive.
4. Place the unit into the countertop opening.
5. Use a screwdriver to rotate the EZ locking mounting system on the Modular Built-In Heated Well outward, to secure the unit from the underside of the countertop. Twist as many tabs as needed to secure unit to the countertop. (See Figure 4.)

INSTALLATION

Note: EZ locking mounting systems works on countertops that have a maximum thickness of 3/16" (5 mm). Twist as many tabs as needed to secure unit into countertop.

6. Using a razor, carefully trim the excess gasket putty material and remove.

BUILT-IN STUD MOUNTING SYSTEM

NOTE: Cut opening for both the unit and the control box before placing unit into countertop opening.

1. Cut appropriate opening in countertop and drill mounting holes for studs. See pages 8-9 for size requirements.
2. Cut appropriate opening for control box(es). See pages 10-12 for size requirements.
3. Place gasket putty around cutout edge. Make sure the gasket putty overhangs the outside rim of the unit or seal with silicone adhesive.
4. Place the unit into the countertop opening and secure with 1/4-20 nuts on studs. Tighten nuts securely.
5. Using a razor, carefully trim the excess gasket putty material and remove.

THROUGH HOLE MOUNTING SYSTEM

NOTE: Cut opening for both the unit and the control box before placing unit into countertop opening.

1. Cut appropriate opening in countertop and drill corresponding mounting holes. See pages 8-9 for size and hole location requirements.
2. Cut appropriate opening for control box(es). See pages 10-12 for size requirements.
3. Place gasket putty around cutout edge. Make sure the gasket putty overhangs the outside rim of the unit or seal with silicone adhesive.
4. Place the unit into the countertop opening and secure with mounting hardware (not supplied).
5. Using a razor, carefully trim the excess gasket putty material and remove.

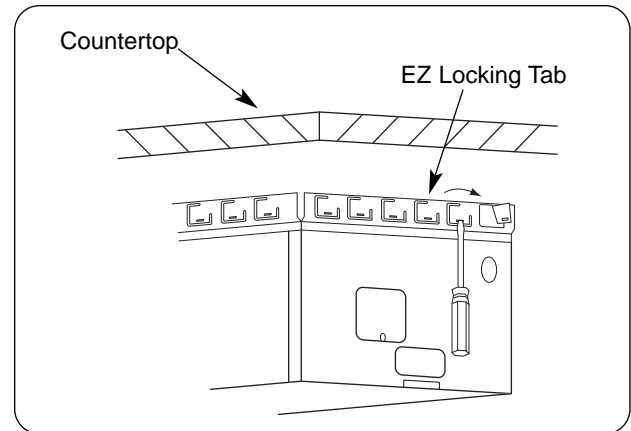


Figure 4. EZ Locking Tabs

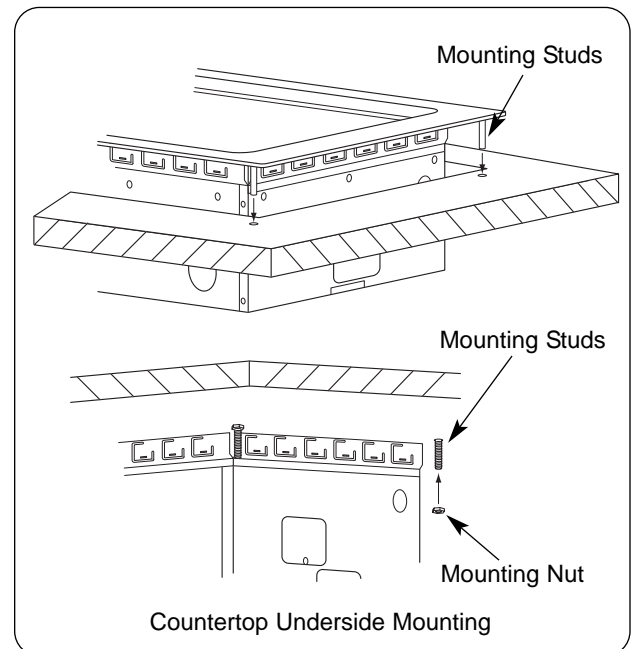


Figure 5. Built-In Mounting Studs

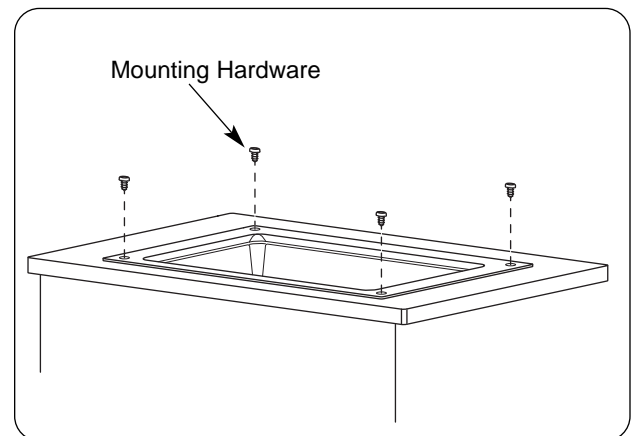


Figure 6. Through Hole Mounting

INSTALLATION

COUNTERTOP CUTOUT — HWBI-1 SERIES

Mounting	A Unit Opening Width	B Unit Opening Depth	C Mounting Holes Width	D Mounting Holes Depth
EZ Tabs	14-1/8" to 14-3/8" (358-365 mm)	22-1/4" to 22-1/2" (565-572 mm)	n/a	n/a
Studs	14-1/8" to 14-5/16" (358-364 mm)	22-1/4" to 22-1/2" (565-572 mm)	14-3/4" (375 mm)	22-7/8" (581 mm)
Through Holes	14-1/8" to 14-5/16" (358-364 mm)	22-1/4" to 22-1/2" (565-572 mm)	14-3/4" (375 mm)	22-7/8" (581 mm)

COUNTERTOP CUTOUT — HWBI-2 SERIES

Mounting	A Unit Opening Width	B Unit Opening Depth	C Mounting Holes Width	D Mounting Holes Depth
EZ Tabs	28-1/8" to 28-3/8" (714-721 mm)	22-1/4" to 22-1/2" (565-572 mm)	n/a	n/a
Studs	28-1/8" to 28-5/16" (714-719 mm)	22-1/4" to 22-1/2" (565-572 mm)	28-3/4" (730 mm)	22-7/8" (581 mm)
Through Holes	28-1/8" to 28-5/16" (714-719 mm)	22-1/4" to 22-1/2" (565-572 mm)	28-3/4" (730 mm)	22-7/8" (581 mm)

COUNTERTOP CUTOUT — HWBI-3 SERIES

Mounting	A Unit Opening Width	B Unit Opening Depth	C Mounting Holes Width	D Mounting Holes Depth
EZ Tabs	42-1/8" to 42-3/8" (1069-1076 mm)	22-1/4" to 22-1/2" (565-572 mm)	n/a	n/a
Studs	42-1/8" to 42-5/16" (1069-1075 mm)	22-1/4" to 22-1/2" (565-572 mm)	42-3/4" (1086 mm)	22-7/8" (581 mm)
Through Holes	42-1/8" to 42-5/16" (1069-1075 mm)	22-1/4" to 22-1/2" (565-572 mm)	42-3/4" (1086 mm)	22-7/8" (581 mm)

COUNTERTOP CUTOUT — HWBI-4 SERIES

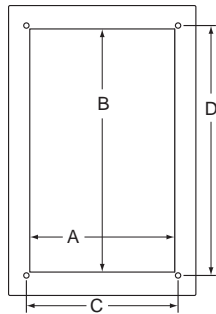
Mounting	A Unit Opening Width	B Unit Opening Depth	C Mounting Holes Width Between Holes	D Mounting Holes Depth
EZ Tabs	56-1/8" to 56-3/8" (1425-1432 mm)	22-1/4" to 22-1/2" (565-572 mm)	n/a	n/a
Studs	56-1/8" to 56-5/16" (1425-1430 mm)	22-1/4" to 22-1/2" (565-572 mm)	28-3/8" (721 mm)	22-7/8" (581 mm)
Through Holes	56-1/8" to 56-5/16" (1425-1430 mm)	22-1/4" to 22-1/2" (565-572 mm)	28-3/8" (721 mm)	22-7/8" (581 mm)

NOTE: Required minimum clearance below countertop cutout is 9-5/8" (244.5 mm). Allow additional clearance for units equipped with drain.

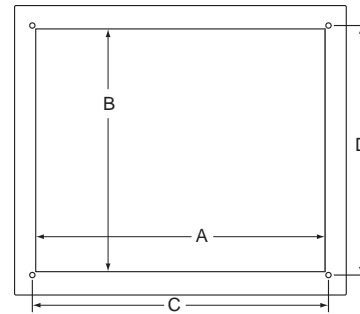
INSTALLATION

COUNTERTOP CUTOUT — HWBI-5 SERIES

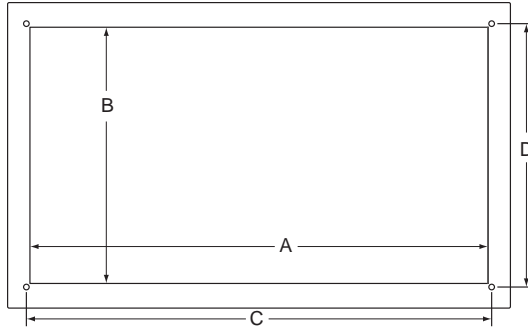
Mounting	A Unit Opening Width	B Unit Opening Depth	C Mounting Holes Width Between Holes	D Mounting Holes Depth
EZ Tabs	70-1/8" to 70-3/8" (1781-1787 mm)	22-1/4" to 22-1/2" (565-572 mm)	n/a	n/a
Studs	70-1/8" to 70-5/16" (1781-1786 mm)	22-1/4" to 22-1/2" (565-572 mm)	35-3/8" (899 mm)	22-7/8" (581 mm)
Through Holes	70-1/8" to 70-5/16" (1781-1786 mm)	22-1/4" to 22-1/2" (565-572 mm)	35-3/8" (899 mm)	22-7/8" (581 mm)



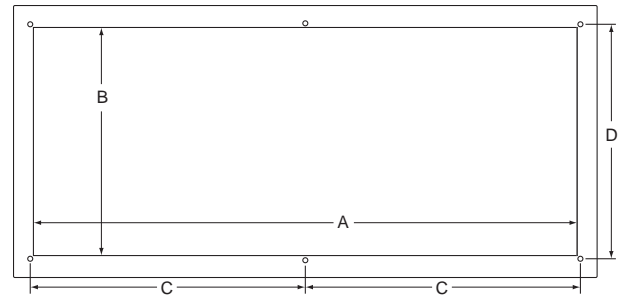
HWBI-1 SERIES



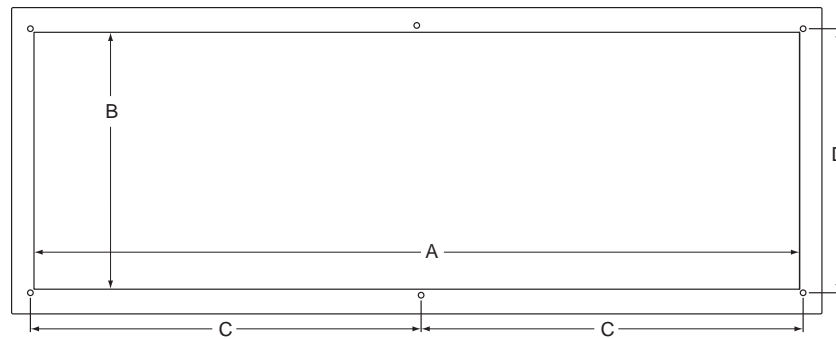
HWBI-2 SERIES



HWBI-3 SERIES



HWBI-4 SERIES



HWBI-5 SERIES

Figure 7. Countertop Mounting Templates

INSTALLATION

REMOTE MOUNTED CONTROL BOX

WARNING

For proper and safe operation the remote control box location must be mounted on a vertical wall.

CAUTION

To assure proper operation the remote mounted control box must be installed in the vertical position.

NOTE: A qualified electrician is recommended for connecting the Heated Well units to a power source. A qualified plumber is recommended for connecting drain(s) and water supply.

1. Remove control box cover from control box assembly.
2. Use the traced dimension as a guide only.

NOTE: Refer to Figure 9 and 10 for specific control box cut-out and mounting dimensions.

3. Cut and remove the specified area from the mounting surface.
4. Position control box into opening through the backside.
5. Secure control box to surface using screws (#8 sheet metal screw supplied).
6. Connect proper power source to the mounted remote control box. Connect water supply if optional Auto-Fill feature was ordered.
7. Reinstall control box cover.

NOTE: Standard UL approved units are equipped with a 72" (1829 mm) flexible conduit connected to the control box.

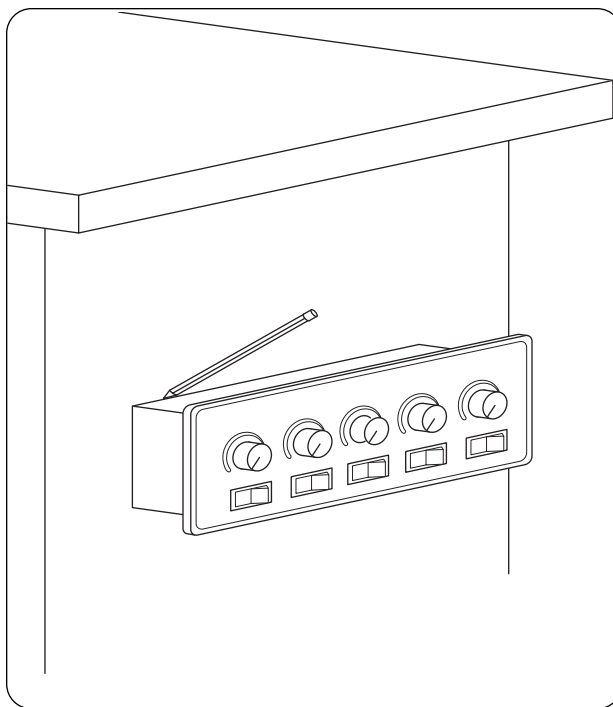


Figure 8. Control Box Mounting

INSTALLATION

REMOTE CONTROL MOUNTING		
HWBI-1 SERIES		
	A Width	B Depth
Control w/Auto-Fill	10-1/8" (257 mm)	4-3/4" (121 mm)
Control w/o Auto-Fill	5-3/4" (146 mm)	4-3/4" (121 mm)
HWBI-2 SERIES		
	A Width	B Depth
Control w/Auto-Fill	12-3/8" (314 mm)	4-3/4" (121 mm)
Control w/o Auto-Fill	8" (203 mm)	4-3/4" (121 mm)
HWBI-3 SERIES		
	A Width	B Depth
Control w/Auto-Fill	14-5/8" (371 mm)	4-3/4" (121 mm)
Control w/o Auto-Fill	10-1/4" (260 mm)	4-3/4" (121 mm)

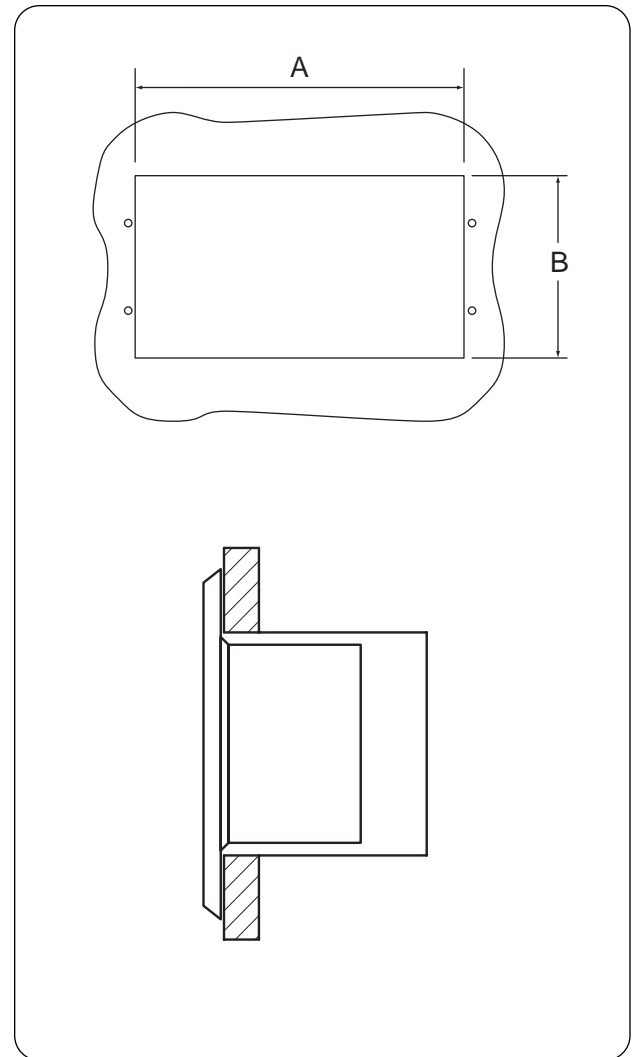


Figure 9. Control Box Cut-Out and Mounting Dimensions

INSTALLATION

REMOTE CONTROL MOUNTING

HWBI-4 SERIES

	A Width	B Depth
Left Control w/Auto-Fill	12-3/8" (314 mm)	4-3/4" (121 mm)
Left Control w/o Auto-Fill	8" (203 mm)	4-3/4" (121 mm)
Right Control	8" (203 mm)	4-3/4" (121 mm)
Control Box* w/Auto-Fill	16-7/8" (429 mm)	4-3/4" (121 mm)
Control Box* w/o Auto-Fill	12-1/2" (318 mm)	4-3/4" (121 mm)

HWBI-5 SERIES

	A Width	B Depth
Left Control w/Auto-Fill	12-3/8" (314 mm)	4-3/4" (121 mm)
Left Control w/o Auto-Fill	8" (203 mm)	4-3/4" (121 mm)
Right Control	10-1/4" (260 mm)	4-3/4" (121 mm)
Control Box* w/Auto-Fill	19-1/8" (486 mm)	4-3/4" (121 mm)
Control Box* w/o Auto-Fill	14-3/4" (375 mm)	4-3/4" (121 mm)

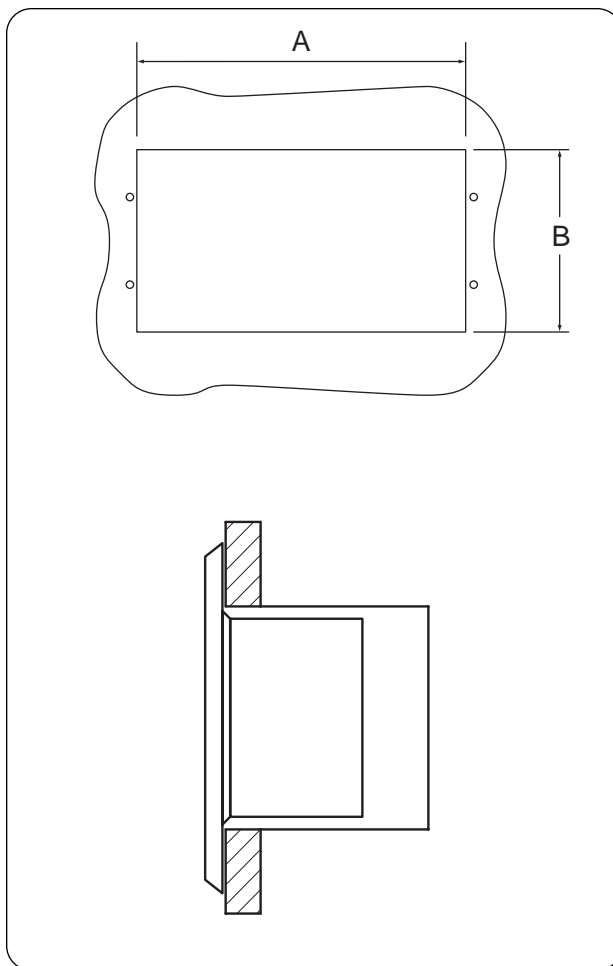


Figure 10. Control Box Cut-Out and Mounting Dimensions

* HWBI-4 and HWBI-5 models for Canada have all controls in one box.

INSTALLATION

DRAIN ASSEMBLY MODELS

WARNING

The drain water may reach temperatures in excess of 200° (93°C). To avoid any injury or damage to the unit use appropriate plumbing materials when installing drain.

For proper drain plumbing installation conforming to local plumbing codes, consult a licensed plumbing contractor.

NOTE: Approved air gap or other back-flow prevention device must be installed by plumber if required.

Drain Assembly - Non-Manifold (See Figure 11)

After installing unit in countertop, install each drain assembly as follows:

1. Connect one end of drain pipe (supplied by others) to 3/4" NPT drain fitting at the bottom of each pan.
2. Connect other end of drain pipe to drain valve, (supplied by others).
3. Accessible drain valve (supplied by others) must connect to external drain pipe.

NOTE: Drain valve may see temperatures in excess of 200°F (93°C).

Manifold Drain Assembly (See Figure 12)

After installing unit in countertop, install the drain assembly as follows:

1. Drain connection on ends of manifold must connect to external drain pipe or plug.
2. Connect one end of drain pipe (supplied by others) to 1" NPT fitting at either end of unit.
3. Accessible drain valve (supplied by others) must connect to external drain pipe.

NOTE: Drain valve may see temperatures in excess of 200°F (93°C).

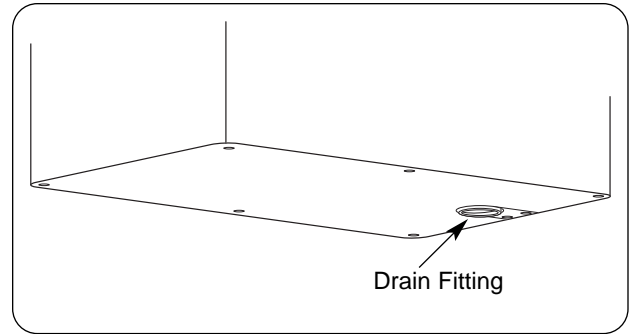


Figure 11. Drain Connection

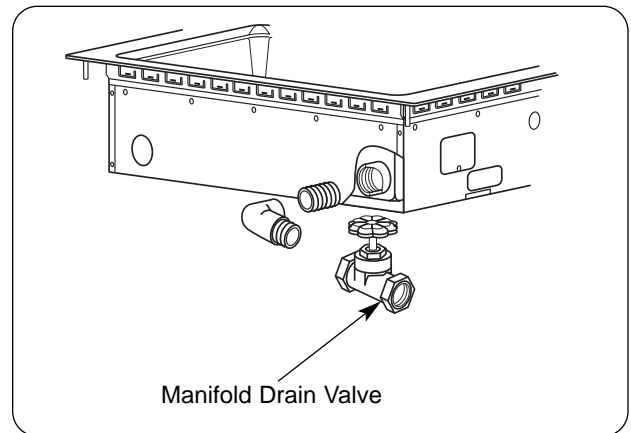


Figure 12. Manifold Drain Connection

INSTALLATION

AUTO-FILL MODELS

1. Apply Teflon tape to elbow threads and connect the elbow onto the fitting located in well. (See Figure 13.)
2. Connect the other end of the tubing to the nipple in the control box and secure with hose clamp. (Disassemble the control box cover to access the nipple.)
3. Connect the water line to the 1/4" NPT water inlet (auto-fill) fitting in the control box.
4. Turn on water supply.

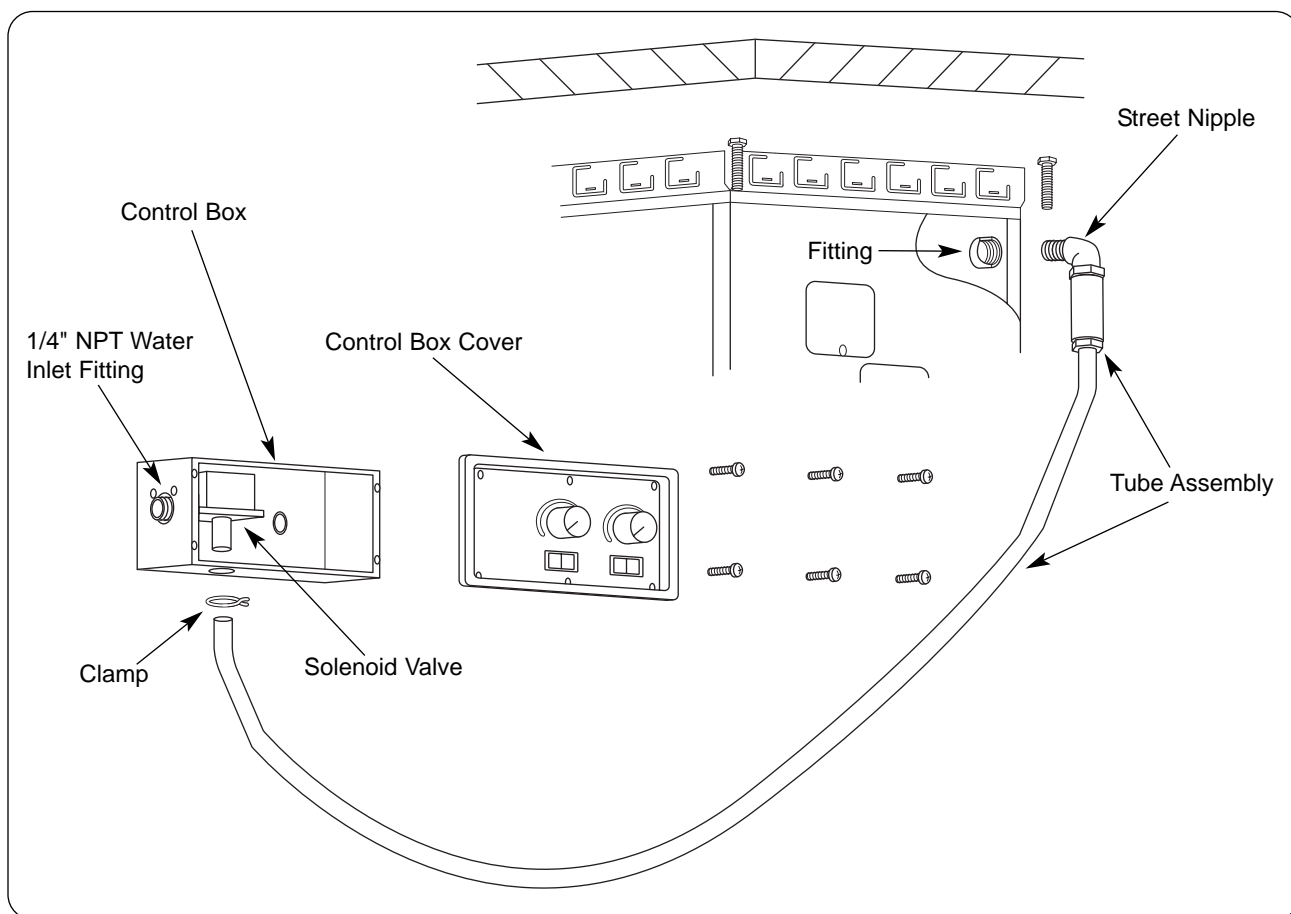


Figure 13. Auto-Fill Connection

OPERATION

GENERAL

WARNING

Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.

WARNING

To avoid any injury or damage to the unit turn unit off when filling with water and avoid splashing.

CAUTION

Unit is not weatherproof. For safe and proper operation the unit must be located indoors where the ambient air temperature is a minimum of 70°F (21°C) and a maximum of 85°F (29°C).

WARNING

Do not use Heated Well to melt or hold ice. Doing so may cause condensation, an electrical hazard, personnel injury, or damage to the unit. Damage caused by condensation is not covered by warranty.

CAUTION

Standard and approved manufacturing oils and insulation binders will smoke up to 60 minutes during initial start-up. This is a temporary condition. To assure safe operation, operate unit without food product until smoke dissipates.

Hatco Modular Built-In Heated Wells are designed for WET or DRY operation.

NOTE: Warmers cannot be used wet-to-dry or dry-to-wet unless the unit has been allowed to cool to room temperature between the change in wet or dry operation.

We recommend wet operation for consistent food heating.

If the unit is operating wet and is allowed to run dry, turn it off and allow to cool before adding water.

POWER ON/OFF

Place the On/Off switch in the "ON" position. The indicator light glows when the unit is on. (See Figure 14.)

NOTE: On HWBI-4 and HWBI-5 units equipped with Auto-Fill, turn on the left-hand control first, then turn on the right-hand control.

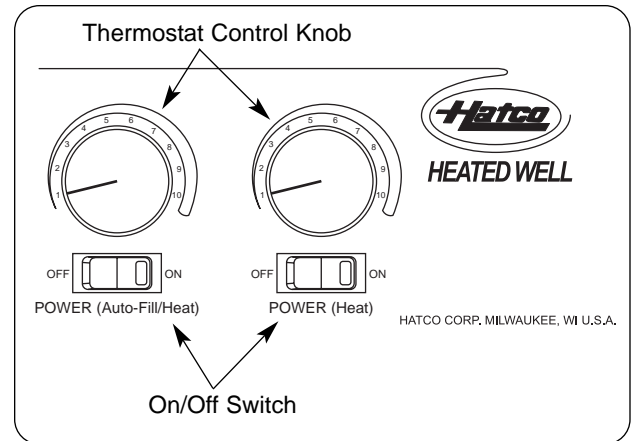


Figure 14. control box

TEMPERATURE CONTROL

Turn thermostat control knob to adjust the temperature of the Modular Built-In Heated Well to the desired safe food temperature.

Allow heated well to preheat for approximately 30 minutes.

WARNING

Hatco Corporation is not responsible for the actual food product serving temperature. It is the responsibility of the user to assure that the food product is held and served at a safe temperature.

FOOD WARMING

Place appropriate sized food pan into the Modular Built-In Heated Well opening.

NOTE: Always use a food pan. Do not place food directly into the warmer.

NOTE: Stir thick food items frequently to keep food heated uniformly.

NOTE: Keep pans covered to maintain food quality and temperature.

MAINTENANCE

GENERAL

The Hatco Modular Built-In Heated Wells are designed for maximum durability and performance, with minimum maintenance.

WARNING

To prevent electrical shock or injury, turn the power switch OFF, disconnect the unit from the power source and allow to cool before performing any maintenance.

CAUTION

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit marring its appearance and making it susceptible to soil accumulation.

WARNING

To avoid injury or damage to the unit, do not use harsh chemicals such as bleach or cleaners containing bleach, oven cleaners, or flammable cleaning solutions to clean the Modular Built-In Heated Wells.

WARNING

The Modular Built-In Heated Wells are not waterproof. To avoid electrical shock or personal injury. DO NOT submerge in water. Do not operate if it has been submerged in water.

DAILY CLEANING

1. Turn On/Off switch to OFF and allow the unit to cool down.
2. Remove any pans and adapters (if used).
3. Drain or remove water from well(s) if used for wet operation.
4. Wipe entire unit down using a clean cloth or sponge, and mild detergent.
5. Use a plastic scouring pad to remove any hardened food particles or mineral deposits.

CAUTION

To avoid damage to the unit, do not use steel wool for cleaning. Steel wool will scratch the finish.

6. Rinse warmer thoroughly with a 2-part vinegar and 5-part water solution to neutralize all detergent cleanser residue.

7. Close drain valve (if equipped). Add proper amount of warm water. Turn control box(es) on and check for proper operation.

WEEKLY CLEANING

Use the following procedure weekly or whenever lime or scale is seen accumulating on the sides of the warmer pans.

1. Turn On/Off switch to OFF and allow the unit to cool down.
2. Remove any pans and adapters (if used).
3. Drain or remove water from well(s) if used for wet operation.
4. Add water to pans until water is at normal operating level (1" to 1-1/2" deep), or covers accumulated scale.
5. Turn power on and heat water to maximum temperature 190°F (88°C) or higher.
6. Fill pan(s) with a 2-part vinegar and 5-part water solution. Turn heat control to OFF and cover pan(s).
7. Allow solution to soak for at least one hour, or overnight for heavy buildup.
8. Drain hot water from pans. Scrub with a plastic scouring pad. Rinse thoroughly with hot water, then dry.

CAUTION

To avoid damage to the unit, do not use steel wool for cleaning. Steel wool will scratch the finish.

9. Refill pans with hot tap water resume operation.
10. Heavy scale build-up may require additional treatments.



WARNING

If service is required on this unit, contact your Authorized Hatco Service Agent, or contact the Hatco Service Department at 414-671-6350; International fax 414-671-3976.



WARNING

This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Parts when service is required.



WARNING

Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

ACCESSORIES

FOOD PANS

Stainless steel food pans are available from your local Hatco distributor in the following sizes:

Third Size Food Pan

- 12-3/4"W x 6-7/8"D x 2-1/2"H
(324 x 175 x 64 mm)

Half-Size Food Pan

- 12-3/4"W x 10-3/8"D x 2-1/2"H
(324 x 264 x 64 mm)

Full Size at 2-1/2" (64mm) Deep

- 12-3/4"W x 20-3/4"D x 2-1/2"H
(324 x 527 x 64 mm)

Full Size at 4" (102mm) Deep

- 12-3/4"W x 20-3/4"D x 4"H
(324 x 527 x 102 mm)

Full Size at 6" (152mm) Deep

- 12-3/4"W x 20-3/4"D x 6"H
(324 x 527 x 152 mm)

4-Quart Pan with Lid

- 6-3/4"dia x 8"H
(171 x 203 mm)

7-Quart Pan with Lid

- 8-11/16"dia x 8"H
(221 x 203 mm)

Miscellaneous

- 12" (305 mm) pan support bar.
- Adapter to convert warmer to hold three 4-quart pans.
- Adapter to convert warmer to hold two 7-quart pans.

HATCO LIMITED WARRANTY

1. PRODUCT WARRANTY

Hatco warrants the products that it manufactures (the "Products") to be free from defects in materials and workmanship, under normal use and service, for a period of one (1) year from the date of purchase when installed and maintained in accordance with Hatco's written instructions or 18 months from the date of shipment from Hatco. Buyer must establish the product's purchase date by returning Hatco's Warranty Registration Card or by other means satisfactory to Hatco in its sole discretion.

Hatco warrants the following Product components to be free from defects in materials and workmanship from the date of purchase (subject to the foregoing conditions) for the period(s) of time and on the conditions listed below:

a) One (1) Year Parts and Labor PLUS One (1) Additional Year Parts-Only Warranty:

Toaster Elements (metal sheathed)
Drawer Warmer Elements (metal sheathed)
Drawer Warmer Drawer Rollers and Slides
Food Warmer Elements (metal sheathed)
Display Warmer Elements (metal sheathed air heating)
Holding Cabinet Elements (metal sheathed air heating)
Built-In Heated Well Elements
(metal sheathed)

b) One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's request:

3CS and FR Tanks

c) One (1) Year Parts and Labor PLUS Nine (9) Years Parts-Only Warranty on:

Electric Booster Heater Tanks
Gas Booster Heater Tanks

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR PATENT OR OTHER INTELLECTUAL PROPERTY RIGHT INFRINGEMENT. Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Coated incandescent light bulbs, fluorescent lights, lamp warmer heat bulbs, glass components, Product failure in booster tank, fin tube heat exchanger, or other water heating equipment, caused by liming, sediment buildup, chemical attack or freezing, Product misuse, tampering or misapplication, improper installation or application of improper voltage.

2. LIMITATION OF REMEDIES AND DAMAGES

Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely, at Hatco's option, to repair or replacement by a Hatco-authorized service agency (other than where Buyer is located outside of the United States, Canada, United Kingdom or Australia in which case Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely to replacement of part under warranty) with respect to any claim made within the applicable warranty period referred to above. Hatco reserves the right to accept or reject any such claim in whole or in part. Hatco will not accept the return of any Product without prior written approval from Hatco, and all such approved returns shall be made at Buyer's sole expense. HATCO WILL NOT BE LIABLE, UNDER ANY CIRCUMSTANCES, FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING BUT NOT LIMITED TO LABOR COSTS OR LOST PROFITS RESULTING FROM THE USE OF OR INABILITY TO USE THE PRODUCTS OR FROM THE PRODUCTS BEING INCORPORATED IN OR BECOMING A COMPONENT OF ANY OTHER PRODUCT OR GOODS.