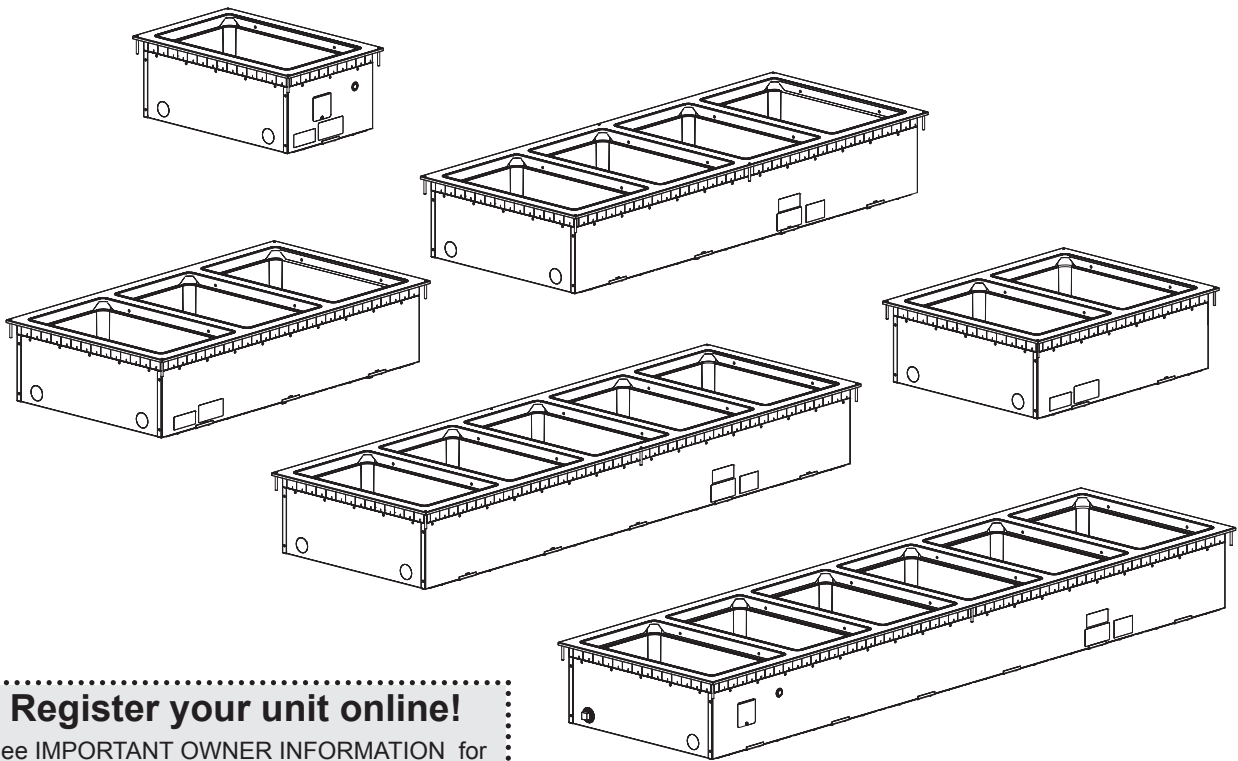




Modular Built-In Insulated Heated Wells HWBI Series

Installation and Operating Manual

I&W #07.05.178.00



Register your unit online!

See IMPORTANT OWNER INFORMATION for more information.



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



No opere este equipo al menos que haya leído y comprendido el contenido de este manual! Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio lesión o muerte. Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. Almacenar este manual en una localización segura para la referencia futura.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number (specification label located on the side of the unit), voltage, and purchase date of the unit in the spaces below. Please have this information available when calling Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Register your unit!

Completing online warranty registration will prevent delay in obtaining warranty coverage. Access the Hatco website at www.hatcocorp.com, select the *Parts & Service* pull-down menu, and click on "Warranty Registration".

Business Hours: 8:00 AM to 5:00 PM
 Central Standard Time (C.S.T.)
 (Summer Hours: June to September –
 8:00 AM to 5:00 PM C.S.T.
 Monday through Thursday
 8:00 AM to 2:30 PM C.S.T. Friday)

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

E-mail: partsandservice@hatcocorp.com

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



24 Hour 7 Day Parts and 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

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 — all heated with a long-life heating element that is covered by a 2 year part warranty. The metal sheathed heating element is controlled by a remote thermostat. Heat is distributed evenly throughout the heavy gauge stainless steel construction to ensure hot food. The design allows for easy maintenance and durable performance. Standard units are UL approved and equipped with a remote control enclosure.

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

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 inspected and tested thoroughly prior to shipment.

This manual provides the installation, safety, and operating instructions for the Modular Built-In Heated Wells. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the Modular Built-In Heated Wells.

WARNING

WARNING indicates a hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTICE

NOTICE is used to address practices not related to personal injury.

IMPORTANT SAFETY INFORMATION



Read the following important safety information before using this equipment to avoid serious injury or death and to avoid damage to equipment or property.

WARNING

ELECTRIC SHOCK HAZARD:

- Turn power switch OFF, disconnect unit from power source, and allow unit to cool before performing any maintenance or cleaning.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).
- Remote control enclosure must be mounted on vertical wall and installed in vertical position. Mounting remote control enclosure in horizontal position may result in collection of liquids and lead to electric shock.
- Operating voltage of remote control enclosure water valve exceeds 50 V (extra low voltage). Enclosure is marked with the following hazard identification symbol: ⚡
- DO NOT use unit to melt or hold ice. Doing so may cause condensation, creating an electrical hazard and causing personal injury and/or damage to unit. Damage caused by condensation is not covered by warranty.
- Turn off unit when filling with water and avoid splashing.
- Do not clean unit when it is energized or hot.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.
- Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. 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.

FIRE HAZARD:

- Install unit with a minimum of 3-1/2" (89 mm) of space from bottom of unit to all combustible surfaces to prevent combustion.
- Unit must be installed using ribbon putty gasket between the unit and the installation surface per installation instructions (refer to the INSTALLATION section of this manual).
- Do not use flammable cleaning solutions to clean this unit.

This unit must be installed by qualified, trained installers. Installation must conform to all local electrical and plumbing codes. Check with local plumbing and electrical inspectors for proper procedures and codes.

This unit is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Ensure proper supervision of children and keep them away from unit.

WARNING

Make sure all operators have been instructed on the safe and proper use of unit.

Make sure food product has been heated to the proper food-safe temperature before placing in the unit. Failure to heat food product properly may result in serious health risks. This unit is for holding pre-heated food product only.

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

This unit has no “user-serviceable” parts. If service is required on this unit, contact an 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.

CAUTION

BURN HAZARD:

- Some exterior surfaces on unit will get hot. Use caution when touching these areas.
- Drain water may reach temperatures in excess of 200°F (93°C). Use appropriate plumbing materials when installing drain.
- DO NOT clean unit while it contains any food product. Remove food product and allow unit to cool completely before cleaning.

Locate unit at proper counter height in an area that is convenient for use. The location should be strong enough to support the weight of unit and contents.

NOTICE

Standard and approved manufacturing oils may smoke up to 30 minutes during initial startup. This is a temporary condition. Operate unit without food product until smoke dissipates.

Do not locate unit in an area subject to excessive temperatures or grease from grills, fryers, etc. Excessive temperatures could cause damage to unit.

Remote control enclosure must have a minimum 6" (152 mm) clearance from the unit (not to exceed 72" [1829 mm]). Mounting remote control enclosure closer may cause heat damage to electrical system in control enclosure.

This unit is designed and recommended for use in or on metallic countertops. Damage to non-metallic countertop material is not covered under the Hatco warranty. For other countertop material, verify with manufacturer that material is suitable for prolonged temperatures up to 200°F (93°C).

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

Do not use steel wool for cleaning. Steel wool will scratch the finish.

Do not use harsh chemicals such as bleach, cleaners containing bleach, or oven cleaners to clean this unit.

MODEL DESCRIPTION

All Models

All Modular Built-In Heated Well units are reliable and versatile. Each unit has an insulated, stainless steel and aluminized steel housing with a metal sheathed heating element. The heating element is controlled with a thermostatic temperature control and a lighted POWER ON/OFF switch housed in a remote control enclosure. The remote control enclosure is connected to the unit with a 72" (1829 mm) flexible conduit assembly. Modular Built-In Heated Wells are hard-wired directly to a power source for a secure and cord free serving area. All models are equipped with EZ locking hardware and designed to be mounted to the topside of a non-combustible countertop. Modular Built-In Heated Wells are designed, manufactured, and tested to maintain safe food holding temperatures.

HWBI-2, -3, -4, -5, and -6 Models

HWBI models are capable of holding a variety of pan combinations in each heated well.

- One full size pan
- Two 1/2-size pans with adapter bars.
- Three 1/3-size pans with adapter bars.
- Six 1/6-size pans with adapter bars.
- Two 7 quart round inserts with adapter top.
- Three 4 quart round inserts with adapter top.

Food Pans, Pan Support Bars, and Adapter Tops sold separately (refer to the ACCESSORIES section in this manual).

HWBI-2D, -3D, -4D, -5D, and -6D Models

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

HWBI-1DA, -2DA, -3DA, -4DA, -5DA, and -6DA Models

HWBI-XDA models have the same capabilities as the HWBI-XD models but are equipped also with the optional Auto-Fill feature.

HWBI-2M, -3M, -4M, -5M, and -6M Models

HWBI-XM models have the same capabilities as the HWBI-X models but are equipped with a manifold drain assembly. The manifold drain assembly is equipped with a 1" NPT drain fitting. 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, and -6MA Models

HWBI-XMA models have the same capabilities as the HWBI-XM models but are equipped also with the optional Auto-Fill feature.

NOTE: HWBI-4, HWBI-5, and HWBI-6 models for Canada have all controls in a single control enclosure.

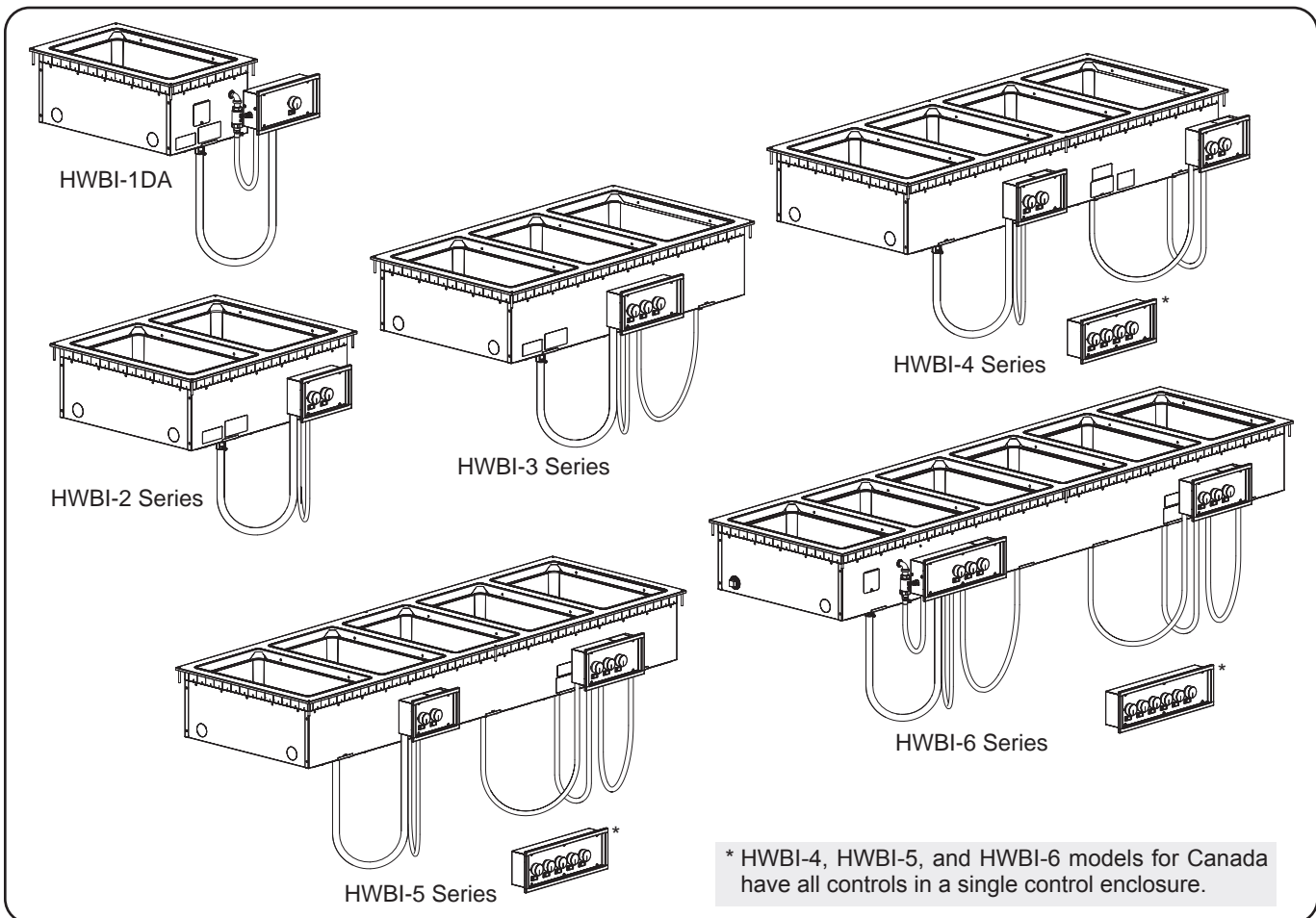


Figure 1. HWBI Models

MODEL DESIGNATION

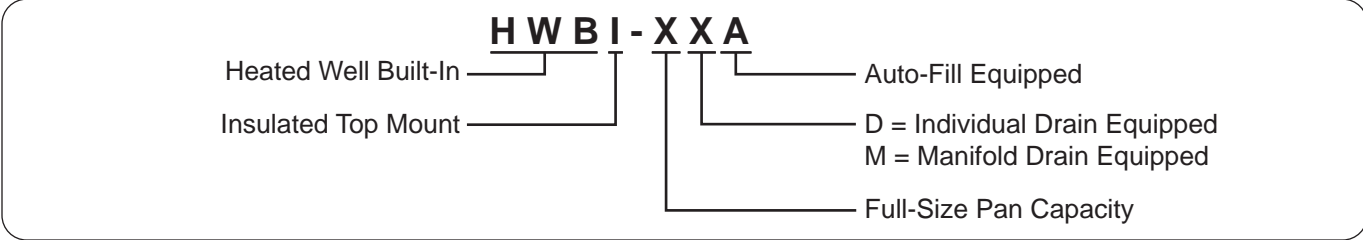


Figure 2. Model Designation

SPECIFICATIONS

Dimensions

Model	Width (A)	Depth (B)	Height (C)
HWBI-1DA	15-1/2" (394 mm)	23-5/8" (600 mm)	9-5/8" (244 mm)
HWBI-2 Series	29-1/2" (749 mm)	23-5/8" (600 mm)	9-5/8" (244 mm)
HWBI-3 Series	43-1/2" (1105 mm)	23-5/8" (600 mm)	9-5/8" (244 mm)

Model	Width (A)	Depth (B)	Height (C)
HWBI-4 Series	57-1/2" (1461 mm)	23-5/8" (600 mm)	9-5/8" (244 mm)
HWBI-5 Series	71-1/2" (1816 mm)	23-5/8" (600 mm)	9-5/8" (244 mm)
HWBI-6 Series	85-1/2" (2172 mm)	23-5/8" (600 mm)	9-5/8" (244 mm)

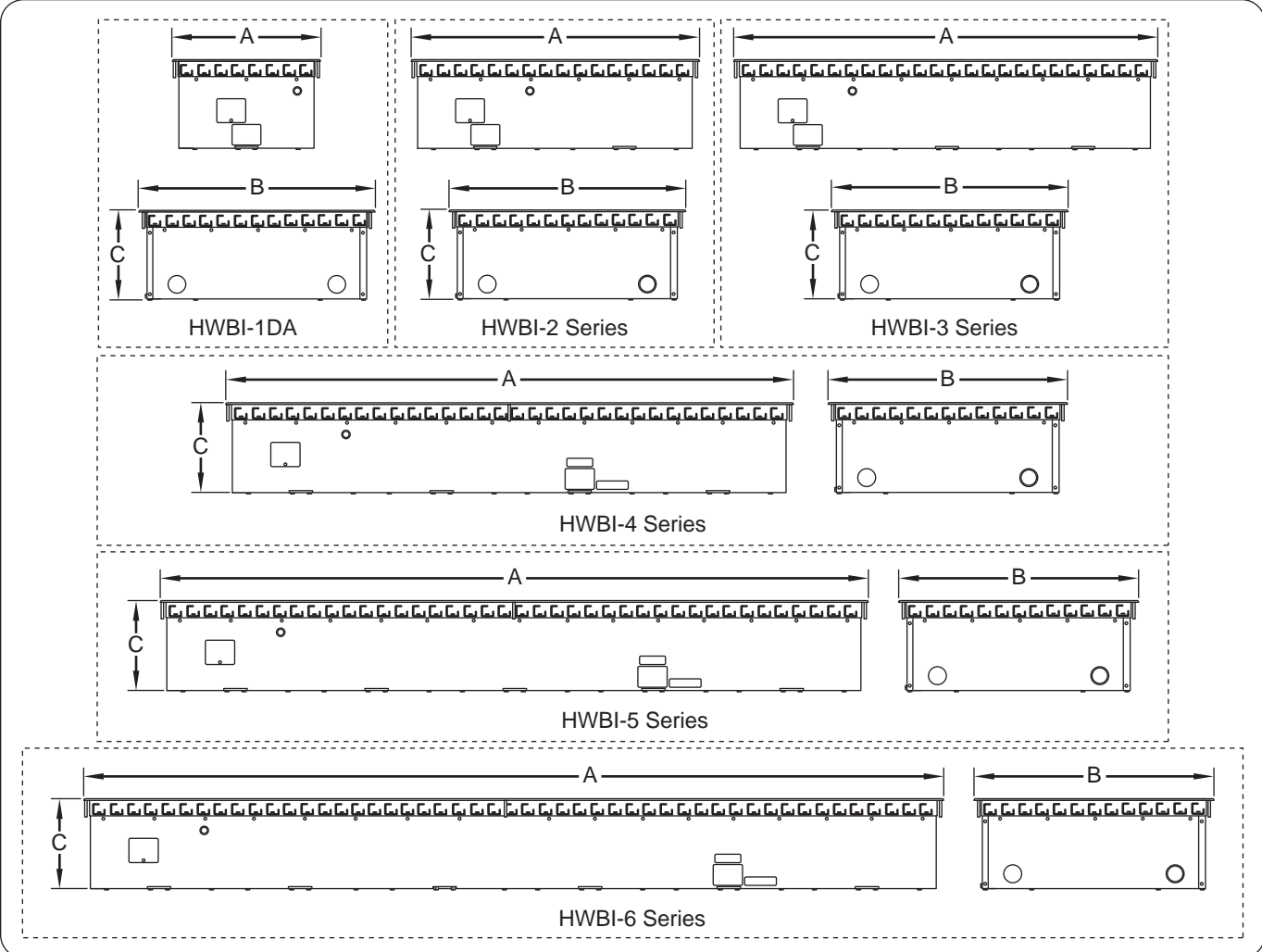


Figure 3. Dimensions

SPECIFICATIONS

Electrical Rating Chart

Model	Voltage	Circuit	Watts	Amps	Phase	Shipping Weights*
HWBI-1DA	120	1	1215	10.1	1	30 lbs. (14 kg)
	208	1	1215	5.9	1	30 lbs. (14 kg)
	240	1	1215	5.1	1	30 lbs. (14 kg)
	220-230 (CE)	1	1215-1328	5.5-5.8	1	30 lbs. (14 kg)
	230-240 (CE)	1	1116-1215	4.9-5.1	1	30 lbs. (14 kg)
HWBI-2 Series	208	1	2415	11.6	1	60 lbs. (27 kg)
	208	1	2415	10.1	3	60 lbs. (27 kg)
	240	1	2415	10.1	1	60 lbs. (27 kg)
	240	1	2415	8.8	3	60 lbs. (27 kg)
	220-230 (CE)	1	2415-2640	11.0-11.5	1	60 lbs. (27 kg)
	230-240 (CE)	1	2218-2415	9.6-10.1	1	60 lbs. (27 kg)
HWBI-3 Series	208	1	3615	17.4	1	90 lbs. (41 kg)
	208	1	3615	10.1	3	90 lbs. (41 kg)
	240	1	3615	15.1	1	90 lbs. (41 kg)
	240	1	3615	8.8	3	90 lbs. (41 kg)
	220-230 (CE)	1	3615-3951	16.4-17.2	1	90 lbs. (41 kg)
	230-240 (CE)	1	3320-3615	14.4-15.1	1	90 lbs. (41 kg)
HWBI-4 Series	208‡	1	2415	11.6	1	120 lbs. (54 kg)
		2	2400	11.5	1	
	208	1	4815	20.0	3	120 lbs. (54 kg)
	240‡	1	2415	10.1	1	120 lbs. (54 kg)
		2	2400	10.0	1	
	240	1	4815	17.3	3	120 lbs. (54 kg)
	208†	1	4815	23.1	1	120 lbs. (54 kg)
	208†	1	4815	20.0	3	120 lbs. (54 kg)
	240†	1	4815	20.1	1	120 lbs. (54 kg)
	240†	1	4815	17.3	3	120 lbs. (54 kg)
	220-230 (CE)‡	1	2415-2639	11.0-11.5	1	120 lbs. (54 kg)
		2	2400-2623	10.9-11.4	1	
	230-240 (CE)‡	1	2218-2415	9.6-10.1	1	120 lbs. (54 kg)
	2	2204-2400	9.6-10.0	1		

The shaded areas contain electrical information for **International models only**.

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

† Canadian unit with single remote control enclosure.

‡ Unit with multiple circuit connections. Each circuit requires a separate circuit breaker.

NOTE: Shipping weight includes packaging.

Electrical Rating Chart (continued)

Model	Voltage	Circuit	Watts	Amps	Phase	Shipping Weights*
HWBI-5 Series	208‡	1	2415	11.6	1	150 lbs. (68 kg)
		2	3600	17.3	1	
	208	1	6015	20.0	3	150 lbs. (68 kg)
		2	3600	15.0	1	
	240‡	1	2415	10.1	1	150 lbs. (68 kg)
		2	3600	15.0	1	
	240	1	6015	17.3	3	150 lbs. (68 kg)
		2	3600	15.0	1	
	208†	1	6015	28.9	1	150 lbs. (68 kg)
		2	3600	15.0	1	
	208†	1	6015	20.0	3	150 lbs. (68 kg)
		2	3600	15.0	1	
	240†	1	6015	25.1	1	150 lbs. (68 kg)
2		3600	15.0	1		
240†	1	6015	17.3	3	150 lbs. (68 kg)	
	2	3600	15.0	1		
220–230 (CE)‡	1	2415–2640	11.0–11.5	1	150 lbs. (68 kg)	
	2	3600–3935	16.4–17.1	1		
230–240 (CE)‡	1	2218–2415	9.6–10.1	1	150 lbs. (68 kg)	
	2	3306–3600	14.4–15.0	1		
HWBI-6 Series	208‡	1	3615	17.4	1	180 lbs. (82 kg)
		2	3600	17.3	1	
	208	1	7215	20.1	3	180 lbs. (82 kg)
		2	3600	15.0	1	
	240‡	1	3615	15.1	1	180 lbs. (82 kg)
		2	3600	15.0	1	
	240	1	7215	17.4	3	180 lbs. (82 kg)
		2	3600	15.0	1	
	208†	1	7215	34.7	1	180 lbs. (82 kg)
		2	3600	15.0	1	
	208†	1	7215	20.1	3	180 lbs. (82 kg)
		2	3600	15.0	1	
	240†	1	7215	30.1	1	180 lbs. (82 kg)
2		3600	15.0	1		
240†	1	7215	17.4	3	180 lbs. (82 kg)	
	2	3600	15.0	1		
220–230 (CE)‡	1	3615–3951	16.4–17.2	1	180 lbs. (82 kg)	
	2	3600–3934	16.4–17.1	1		
230–240 (CE)‡	1	3320–3615	14.4–15.1	1	180 lbs. (82 kg)	
	2	3306–3600	14.4–15.0	1		

The shaded areas contain electrical information for **International models only**.

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

† Canadian unit with single remote control enclosure.

‡ Unit with multiple circuit connections. Each circuit requires a separate circuit breaker.

NOTE: Shipping weight includes packaging.

Water Supply Specifications (Auto-Fill Units)

	<u>Water Pressure</u>	<u>Water Temperature</u>
Minimum:	25 psi (172 kPa)	35°F (2°C)
Maximum:	100 psi (689 kPa)	100°F (38°C)

INSTALLATION

General

Modular Built-In Heated Well units are shipped from the factory with most components assembled and ready for use. Use the following procedures to install the unit.

NOTE: All Modular Built-In Heated Wells require the control enclosure to be remote mounted.

⚠ WARNING

ELECTRIC SHOCK HAZARD: Unit is not weatherproof. Locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).

FIRE HAZARD:

- Install unit with a minimum of 3-1/2" (89 mm) of space from bottom of unit to all combustible surfaces to prevent combustion.
- Unit must be installed using ribbon putty gasket between the unit and the installation surface per installation instructions (refer to the INSTALLATION section of this manual).

This unit must be installed by qualified, trained installers. Installation must conform to all local electrical and plumbing codes. Check with local plumbing and electrical inspectors for proper procedures and codes.

⚠ CAUTION

Locate the unit at the proper counter height in an area that is convenient for use. The location should be strong enough to support the weight of the unit and contents

NOTICE

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

The remote control enclosure must have a minimum 6" (152 mm) clearance from the unit (not to exceed 72" [1829 mm]). Mounting remote control enclosure closer may cause heat damage to the electrical system in the control enclosure.

This unit is designed and recommended for use in or on metallic countertops. Damage to non-metallic countertop material is not covered under the Hatco warranty. For other countertop material, verify with manufacturer that material is suitable for prolonged temperatures up to 200°F (93°C).

1. Remove the unit from the box.
2. Remove the information packet.
3. Remove tape and protective packaging from all surfaces of unit.

NOTE: A qualified electrician should connect the unit(s) to a power source. A qualified plumber should connect the water supply and drain(s).

4. Install the unit in the desired location. Use the appropriate procedure in this section for the style of mounting chosen.
5. Install the remote control enclosure (refer to the "Installing a Remote Control Enclosure" procedure later in this section).

EZ Locking Mounting System

NOTE: Cut the opening for both the unit and the control enclosure(s) before placing unit into the countertop opening.

1. Cut the appropriate opening in the countertop. Refer to the appropriate "Countertop Cutout" chart in this section.
2. Cut the appropriate opening for the control enclosure(s) Refer to the "Control Enclosure Cutout Dimensions" chart in this section.
3. Place ribbon putty gasket around the cutout edge of the countertop. Make sure the ribbon putty gasket overhangs the cutout edge or seal unit with silicone adhesive.

NOTE: A roll of ribbon putty gasket material is supplied with the unit.

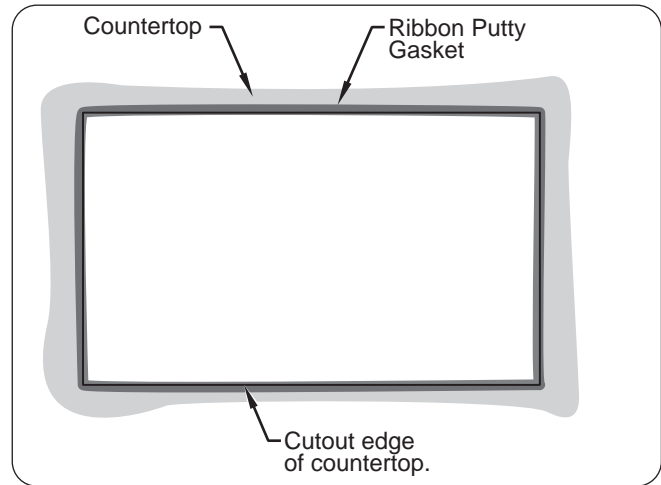


Figure 4. Installing Ribbon Putty Gasket

4. Place the unit into the countertop opening.
5. Using a screwdriver, rotate the unit's EZ locking tabs outward to secure the unit to the underside of the countertop. Rotate as many tabs as needed to secure the unit to the countertop.

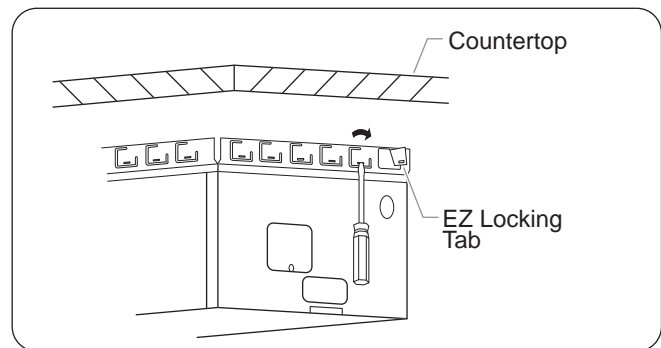


Figure 5. EZ Locking Tabs

NOTE: The Hatco EZ locking tabs work on countertops that have a maximum thickness of 3/16" (5 mm). For countertops 3/16"-2" thick, use an appropriate number of optional thick counter adapter brackets (P/N R04.42.194.00, see Figure 6).

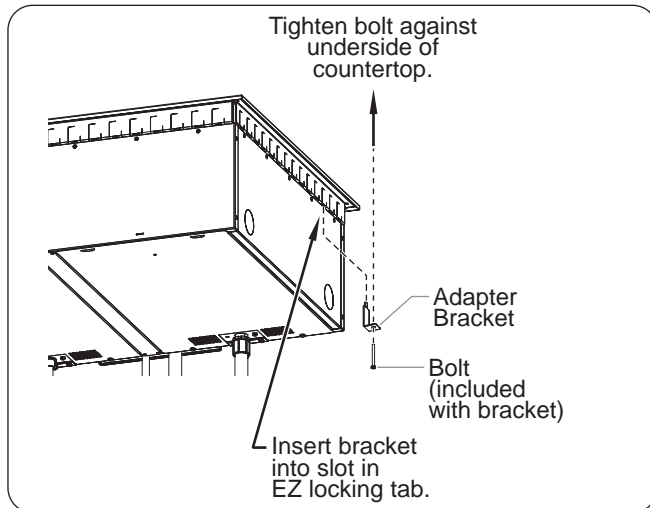


Figure 6. Thick Countertop Adapter Bracket

6. Carefully trim and remove the excess ribbon putty material from around the unit.
7. Install the control enclosure(s). Refer to the "Installing a Remote Control Enclosure" procedure in this section.

Built-In Stud Mounting System

NOTE: Cut the opening for both the unit and the control enclosure(s) before placing unit into the countertop opening.

1. Cut the appropriate opening in the countertop and drill holes for the mounting studs. Refer to the appropriate "Countertop Cutout" chart in this section.
2. Cut the appropriate opening for the control enclosure(s). Refer to the "Control Enclosure Cutout Dimensions" chart in this section.
3. Place ribbon putty gasket around the cutout edge of the countertop. Make sure the ribbon putty gasket overhangs the cutout edge or seal unit with silicone adhesive (see Figure 4).

NOTE: A roll of ribbon putty gasket material is supplied with the unit.

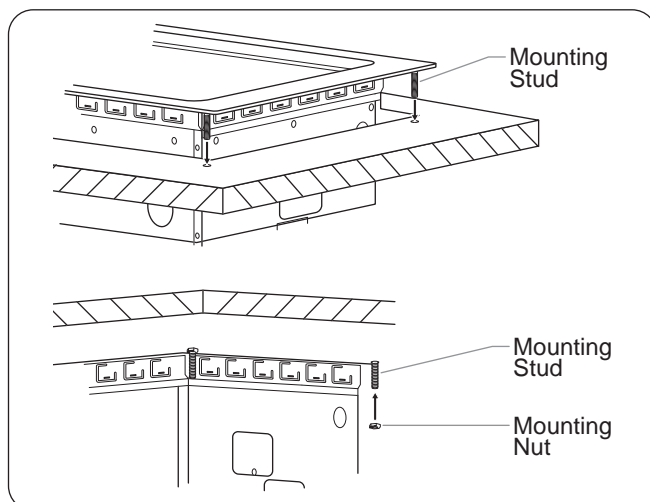


Figure 7. Built-In Stud Mounting

4. Place the unit into the countertop opening and secure with 1/4-20 mounting nuts on the mounting studs. Tighten the nuts securely.
5. Carefully trim and remove the excess ribbon putty material from around the unit.
6. Install the control enclosure(s). Refer to the "Installing a Remote Control Enclosure" procedure in this section.

Through-Hole Mounting System

NOTE: Cut the opening for both the unit and the control enclosure(s) before placing unit into the countertop opening.

1. Cut the appropriate opening in the countertop and drill corresponding mounting holes. Refer to the appropriate "Countertop Cutout" chart in this section.
2. Cut the appropriate opening for the control enclosure(s). Refer to the "Control Enclosure Cutout Dimensions" chart in this section.
3. Place ribbon putty gasket around the cutout edge of the countertop. Make sure the ribbon putty gasket overhangs the cutout edge or seal unit with silicone adhesive (see Figure 4).

NOTE: A roll of ribbon putty gasket material is supplied with the unit.

4. Place the unit into the countertop opening and secure with mounting hardware (not supplied).

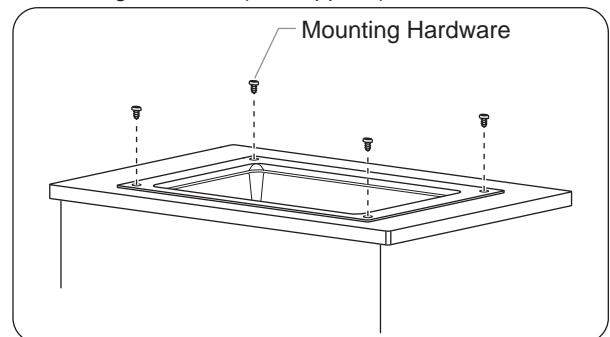


Figure 8. Through-Hole Mounting

5. Carefully trim and remove the excess ribbon putty material from around the unit.
6. Install the control enclosure(s). Refer to the "Installing a Remote Control Enclosure" procedure in this section.

INSTALLATION

Countertop Cutout — HWBI-1DA

Mounting	Unit Opening Width (A)	Unit Opening Depth (B)	Mounting Holes Width (C)	Mounting Holes Depth D
EZ Tab	14-1/8" to 14-3/8" (358–365 mm)	22-1/4" to 22-1/2" (565–572 mm)	N/A	N/A
Stud	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-Hole	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	Unit Opening Width (A)	Unit Opening Depth (B)	Mounting Holes Width (C)	Mounting Holes Depth D
EZ Tab	28-1/8" to 28-3/8" (714–721 mm)	22-1/4" to 22-1/2" (565–572 mm)	N/A	N/A
Stud	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-Hole	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	Unit Opening Width (A)	Unit Opening Depth (B)	Mounting Holes Width (C)	Mounting Holes Depth (D)
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
Stud	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	Unit Opening Width (A)	Unit Opening Depth (B)	Mounting Holes Width Between Holes (C)	Mounting Holes Depth (D)
EZ Tab	56-1/8" to 56-3/8" (1425–1432 mm)	22-1/4" to 22-1/2" (565–572 mm)	N/A	N/A
Stud	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-Hole	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)

Countertop Cutout — HWBI-5 Series

Mounting	Unit Opening Width (A)	Unit Opening Depth (B)	Mounting Holes Width Between Holes (C)	Mounting Holes Depth (D)
EZ Tab	70-1/8" to 70-3/8" (1781–1787 mm)	22-1/4" to 22-1/2" (565–572 mm)	N/A	N/A
Stud	70-1/8" to 70-5/16" (1781–1786 mm)	22-1/4" to 22-7/16" (565–570 mm)	35-3/8" (899 mm)	22-7/8" (581 mm)
Through-Hole	70-1/8" to 70-5/16" (1781–1786 mm)	22-1/4" to 22-7/16" (565–570 mm)	35-3/8" (899 mm)	22-7/8" (581 mm)

Countertop Cutout — HWBI-6 Series

Mounting	Unit Opening Width (A)	Unit Opening Depth (B)	Mounting Holes Width Between Holes (C)	Mounting Holes Depth (D)
EZ Tab	84-1/8" to 84-3/8" (2137–2143 mm)	22-1/4" to 22-1/2" (565–572 mm)	N/A	N/A
Stud	84-1/8" to 84-5/16" (2137–2142 mm)	22-1/4" to 22-7/16" (565–570 mm)	42-3/8" (1076 mm)	22-7/8" (581 mm)
Through-Hole	84-1/8" to 84-5/16" (2137–2142 mm)	22-1/4" to 22-7/16" (565–570 mm)	42-3/8" (1076 mm)	22-7/8" (581 mm)

NOTE: Required minimum clearance below countertop cutout is 9-5/8" (245 mm). Allow additional clearance for units equipped with a drain.



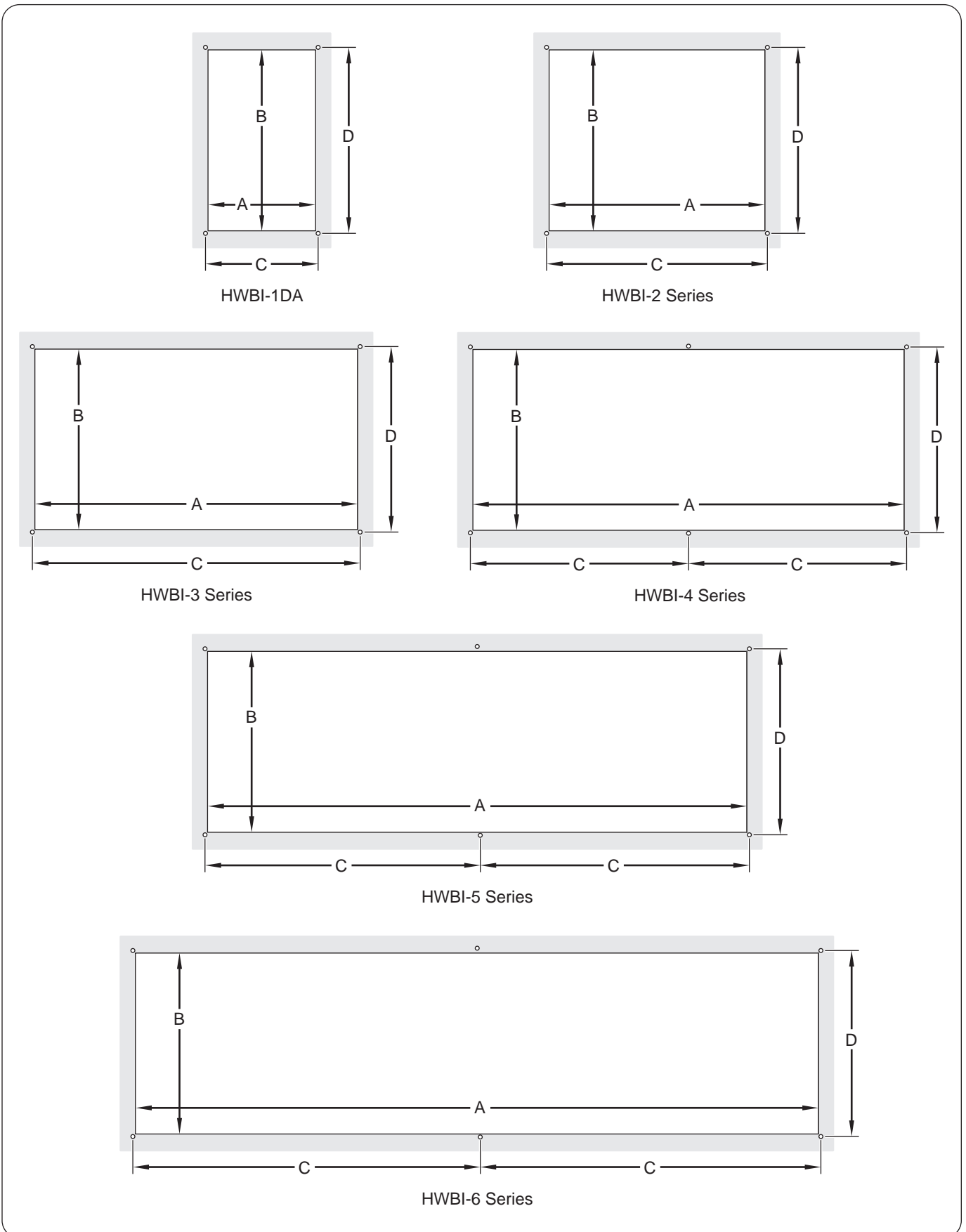


Figure 9. Countertop Cutout Templates

INSTALLATION

Installing a Remote Control Enclosure



ELECTRIC SHOCK HAZARD:

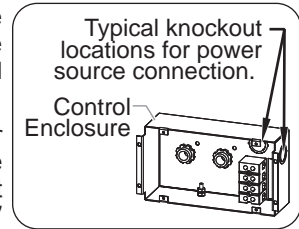
- Remote control enclosure must be mounted on vertical wall and installed in vertical position. Mounting remote control enclosure in horizontal position may result in collection of liquids and lead to electric shock.
- Operating voltage of remote control enclosure water valve exceeds 50 V (extra low voltage). Enclosure is marked with the following hazard identification symbol: ⚡

NOTE: A qualified electrician should connect the unit(s) to a power source. A qualified plumber should connect the water supply and drain(s).

1. Cut and drill the appropriate holes in the mounting surface. Refer to the "Control Enclosure Cutout Dimensions" chart below for the cutout dimensions for each control enclosure.

- The cutout depth required for all control enclosures is 5" (127 mm).
- For units with two control enclosures: If the unit is equipped with Auto-Fill, each enclosure cutout size will be different (see chart below).

2. Remove the trim cover from the control enclosure.
3. Position the control enclosure into the opening through the backside.
4. Secure the control enclosure to the mounting surface using screws (#8 sheet metal screw supplied).
6. Connect the proper power source to the mounted remote control enclosure. Wiring must be fixed a minimum of 4" (102 mm) from bottom of well(s).



Control Enclosure Cutout Dimensions

Model and Enclosure	Opening Dimensions		Screw Hole Dimensions	
	(A)	(B)	(C)	(D)
HWBI-1DA Control w/Auto-Fill Control w/o Auto-Fill	10-1/8" (257 mm) 5-3/4" (146 mm)	4-3/4" (121 mm) 4-3/4" (121 mm)	10-7/16" (265 mm) 6-5/16" (154 mm)	2-1/2" (64 mm) 2-1/2" (64 mm)
HWBI-2 Series Control w/Auto-Fill Control w/o Auto-Fill	12-3/8" (314 mm) 8" (203 mm)	4-3/4" (121 mm) 4-3/4" (121 mm)	12-11/16" (322 mm) 8-5/16" (211 mm)	2-1/2" (64 mm) 2-1/2" (64 mm)
HWBI-3 Series Control w/ Auto-Fill Control w/o Auto-Fill	14-5/8" (371 mm) 10-1/4" (260 mm)	4-3/4" (121 mm) 4-3/4" (121 mm)	14-15/16" (379 mm) 10-9/16" (268 mm)	2-1/2" (64 mm) 2-1/2" (64 mm)
HWBI-4 Series Left Control w/ Auto-Fill Left Control w/o Auto-Fill Right Control Control Enclosure w/ Auto-Fill* Control Enclosure w/o Auto-Fill*	12-3/8" (314 mm) 8" (203 mm) 8" (203 mm) 16-7/8" (429 mm) 12-1/2" (318 mm)	4-3/4" (121 mm) 4-3/4" (121 mm) 4-3/4" (121 mm) 4-3/4" (121 mm) 4-3/4" (121 mm)	12-11/16" (322 mm) 8-5/16" (211 mm) 8-5/16" (211 mm) 17-3/16" (437 mm) 12-13/16" (325 mm)	2-1/2" (64 mm) 2-1/2" (64 mm) 2-1/2" (64 mm) 2-1/2" (64 mm) 2-1/2" (64 mm)
HWBI-5 Series Left Control w/ Auto-Fill Left Control w/o Auto-Fill Right Control Control Enclosure w/ Auto-Fill* Control Enclosure w/o Auto-Fill*	12-3/8" (314 mm) 8" (203 mm) 10-1/4" (260 mm) 19-1/8" (486 mm) 14-3/4" (375 mm)	4-3/4" (121 mm) 4-3/4" (121 mm) 4-3/4" (121 mm) 4-3/4" (121 mm) 4-3/4" (121 mm)	12-11/16" (322 mm) 8-5/16" (211 mm) 10-9/16" (268 mm) 19-7/16" (494 mm) 15-1/16" (383 mm)	2-1/2" (64 mm) 2-1/2" (64 mm) 2-1/2" (64 mm) 2-1/2" (64 mm) 2-1/2" (64 mm)
HWBI-6 Series Left Control w/ Auto-Fill Left Control w/o Auto-Fill Right Control Control Enclosure w/ Auto-Fill* Control Enclosure w/o Auto-Fill*	14-7/8" (378 mm) 10-1/2" (267 mm) 10-1/2" (267 mm) 21-5/8" (549 mm) 17-1/4" (438 mm)	4-3/4" (121 mm) 4-3/4" (121 mm) 4-3/4" (121 mm) 4-3/4" (121 mm) 4-3/4" (121 mm)	14-5/8" (371 mm) 10-1/4" (260 mm) 10-1/4" (260 mm) 21-3/8" (543 mm) 17" (432 mm)	2-1/2" (64 mm) 2-1/2" (64 mm) 2-1/2" (64 mm) 2-1/2" (64 mm) 2-1/2" (64 mm)

*HWBI-4, HWBI-5, and HWBI-6 Series units with all controls in a single control enclosure — required for Canadian units.

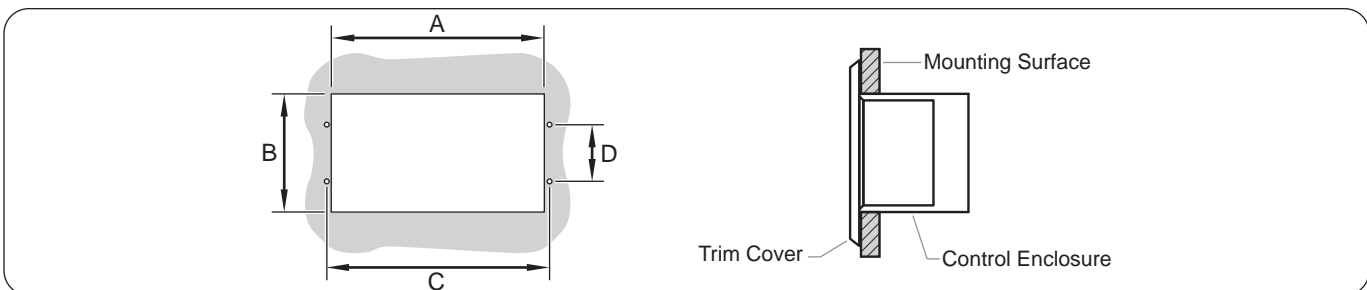


Figure 10. Control Enclosure Cutout Dimensions

7. Connect the water supply to the optional Auto-Fill system, if equipped. Refer to the "Installing an Auto-Fill Unit" procedure in this section.
8. Reinstall the trim cover. Seal the trim cover to the mounting surface with silicone adhesive

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

Connecting A Drain Line

After installing a drain- or manifold-equipped unit into the countertop, use the following procedure to connect the unit to the on-site drain line.



BURN HAZARD: Drain water may reach temperatures in excess of 200°F (93°C). Use appropriate plumbing materials when installing drain.

NOTE: Consult a licensed plumbing contractor for proper drain installation that conforms to local plumbing codes.

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

Individual Drain Units

1. Connect drain pipe (supplied by others) from the 3/4" NPT drain fitting(s) on the bottom of the well(s) to a 3/4" drain valve (supplied by others or available as an accessory from Hatco — refer to the OPTIONS AND ACCESSORIES section).

NOTE: The drain valve(s) must be installed in an easily accessible location for the operator.

2. Connect the drain valve to the on-site drain line (supplied by others).

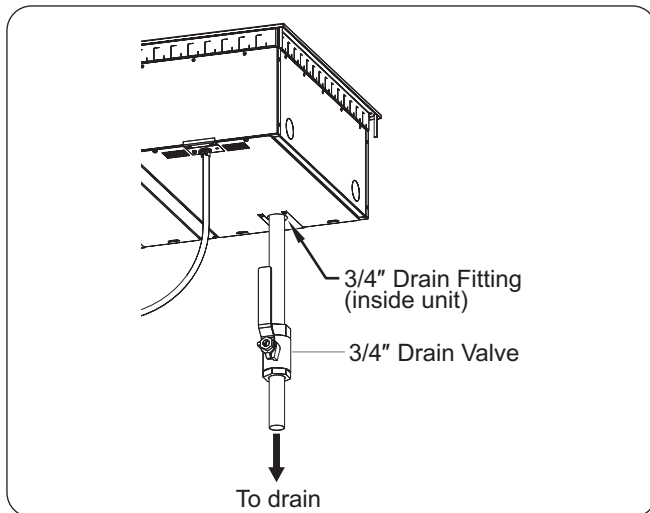


Figure 11. Individual Drain Connection

Manifold Drain Units

1. Connect drain pipe (supplied by others) from the 1" NPT manifold drain fitting to a 1" drain valve (supplied by others or available as an accessory from Hatco — refer to the OPTIONS AND ACCESSORIES section). The manifold drain fitting can be located on either end of the unit or on the bottom of the unit.

NOTE: The drain valve must be installed in an easily accessible location for the operator.

2. Connect the drain valve to the on-site drain line (supplied by others).

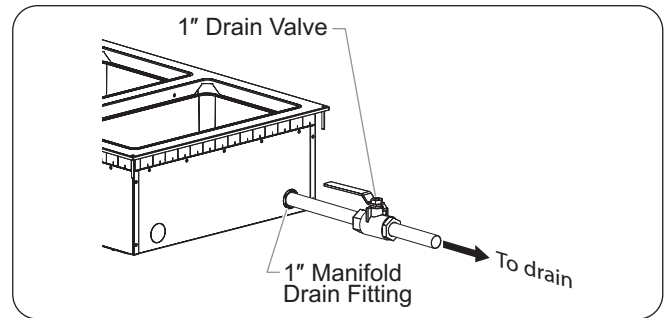


Figure 12. Manifold Drain Connection

Installing an Auto-Fill Unit

Use the following procedure to install a unit equipped with the Auto-Fill option. Refer to "Water Supply Specifications" in the SPECIFICATIONS section of this manual for water supply requirements.

1. Apply Teflon tape to the threads of the street elbow on the fill tube assembly.
2. Connect the street elbow to the Auto-Fill fitting located on the outside of the well.
3. Connect the other end of the fill tube assembly to the fill valve nipple in the control enclosure and secure using the hose clamp. (Disassemble the control enclosure trim cover to access the nipple.)
4. Connect the on-site water supply line to the 1/4" NPT water inlet fitting on the control enclosure.
5. Turn on the water supply and check for leaks.

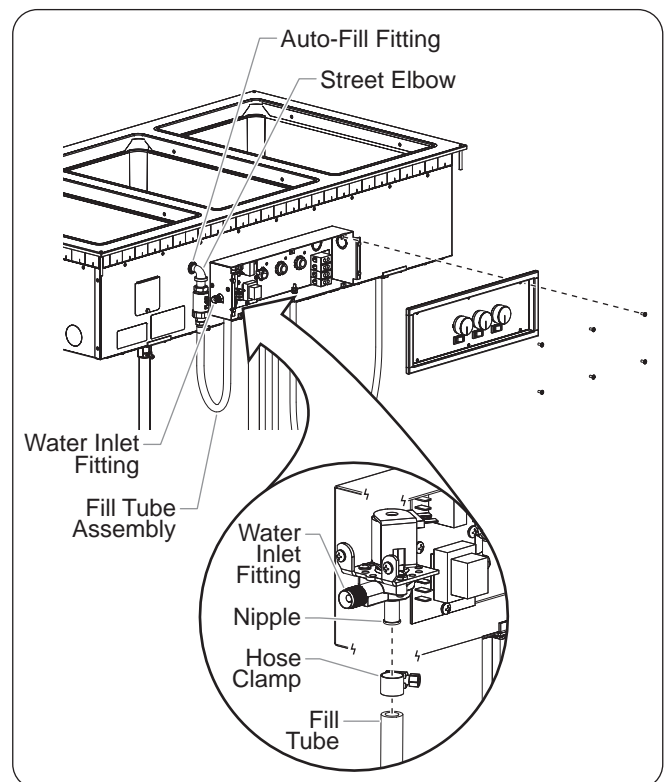


Figure 13. Installing an Auto-Fill Unit

OPERATION

General

Use the following procedures to operate the Modular Built-In Heated Wells.

WARNING

Read all safety messages in the Important Safety Information section before operating this equipment.

ELECTRIC SHOCK HAZARD:

- DO NOT use unit to melt or hold ice. Doing so may cause condensation, creating an electrical hazard and causing personal injury and/or damage to unit. Damage caused by condensation is not covered by warranty.
- Turn off unit when filling with water and avoid splashing.

NOTICE

Standard and approved manufacturing oils may smoke up to 30 minutes during initial startup. This is a temporary condition. Operate unit without food product until smoke dissipates.

Unit must be allowed to cool down to room temperature before changing from wet-to-dry or dry-to-wet operation. Allowing unit to run dry during wet operation or adding water during dry operation will damage unit.

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

Startup

1. Prepare the heated wells for operation.
 - If using the wells for dry operation, make sure the wells are clean and dry.
 - If using the wells for wet operation without Auto-Fill, make sure the drain valve is closed (if equipped) and manually fill the wells with hot tap water until the water is a maximum of 1-1/4" (32 mm) deep.
 - If the unit is equipped with the Auto-Fill option, make sure the drain valve is closed and go to step #2 in this procedure.

2. Move the POWER ON/OFF switches to the ON position. The indicator light on each switch glows when it is on.

- If the unit is equipped with the Auto-Fill option, the far left POWER ON/OFF switch will activate the Auto-Fill system when it is moved to the ON position. The wells will fill with water until the water reaches the water level sensor in the far left well. During operation, the Auto-Fill system will maintain the water level automatically using the water level sensor.

NOTE: For HWBI-4, HWBI-5, and HWBI-6 units equipped with Auto-Fill, turn on the left-hand control first, then turn on the right-hand control.

3. Turn the Temperature Control Knobs to the desired safe food temperature.

WARNING

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

4. Allow the unit to preheat for approximately 30 minutes.

CAUTION

BURN HAZARD: Some exterior surfaces on the unit will get hot. Use caution when touching these areas.

Food Warming

Place the appropriate size food pans with pre-heated food product into the heated wells.

- Always use a food pan. Do not place food directly into the heated well.
- Stir thick food items frequently to keep food heated uniformly.
- Keep pans covered to maintain food quality and temperature.

Shutdown

1. Move the POWER ON/OFF switches to the OFF position. The indicator light on the switches will shut off and the Auto-Fill system will be deactivated (if equipped).

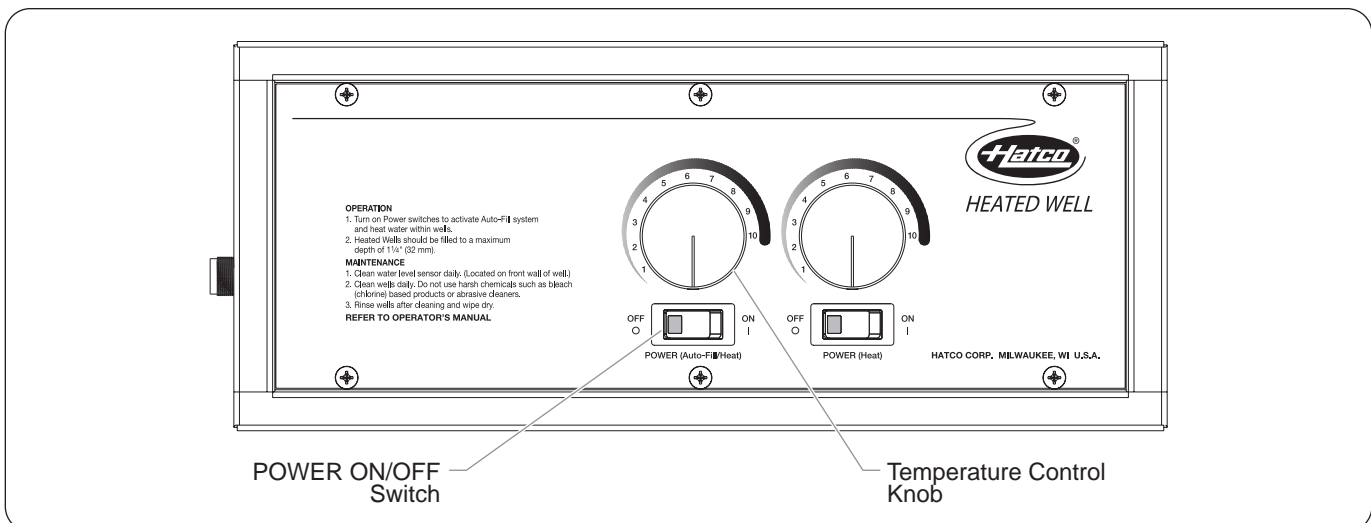


Figure 14. HWBI-2DA Control Enclosure (unit with drains and Auto-Fill)

General

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



WARNING

ELECTRIC SHOCK HAZARD:

- Turn power OFF at the fused disconnect switch/circuit breaker and allow unit to cool before performing any maintenance or cleaning.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Do not clean unit when it is energized or hot.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.

FIRE HAZARD: Do not use flammable cleaning solutions to clean this unit.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an 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.

NOTICE

Do not use steel wool for cleaning. Steel wool will scratch the finish.

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

Do not use harsh chemicals such as bleach, cleaners containing bleach, or oven cleaners to clean this unit.

Daily Cleaning

1. Move the POWER ON/OFF switch(es) to the OFF position and allow the unit to cool.
2. Remove and wash any pans and adapters.
3. Open the drain valve (if equipped) or manually remove water from the wells if used for wet operation.
4. Wipe the 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.
6. Rinse the well(s) thoroughly with hot water to remove all detergent residue, and wipe dry.

Weekly Cleaning

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

1. Move the POWER ON/OFF switch(es) to the OFF position and allow the unit to cool.
2. Remove and wash any pans and adapters.
3. Open the drain valve (if equipped) or manually remove water from the wells if used for wet operation.
4. Close the drain valve (if equipped) and add water to the wells until the water is at normal operating level (1" to 1-1/4" [25 mm to 32 mm] deep) or covers the accumulated scale.
5. Move the POWER ON/OFF switch to the ON position and heat water to the maximum temperature of 190°F (88°C).
6. Add white vinegar to the wells so that the resulting solution is approximately 2-parts vinegar to 5-parts water.
7. Move the POWER ON/OFF switch to the OFF position and cover the wells.
8. Allow the solution to soak for at least one hour or overnight for heavy buildup.
9. Drain or remove the hot water/cleaning solution from the wells.
10. Scrub the wells with a plastic scouring pad.
11. Rinse the wells thoroughly with hot water, and wipe dry.

NOTE: Heavy scale buildup may require additional treatments.

TROUBLESHOOTING GUIDE



This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.



ELECTRIC SHOCK HAZARD: Turn the power switch OFF, unplug the power cord, and allow the unit to cool before performing any maintenance or cleaning.

Symptom	Probable Cause	Corrective Action
Heated wells not hot enough.	Temperature Control(s) set too low.	Adjust Temperature Control(s) to a higher setting.
	Heating element(s) not working.	Contact Authorized Service Agent or Hatco for assistance.
	Temperature Control(s) not working properly.	Contact Authorized Service Agent or Hatco for assistance.
	Voltage supplied is incorrect.	Verify correct voltage is supplied to unit. Low supply voltage will cause improper heating.
Heated wells too hot.	Temperature Control(s) set too high.	Adjust Temperature Control(s) to a lower setting.
	Temperature Control(s) not working properly.	Contact Authorized Service Agent or Hatco for assistance.
	Voltage supplied is incorrect.	Verify correct voltage is supplied to unit. High supply voltage will cause unit to overheat and may damage the unit.
No heat.	Unit turned off.	Turn on unit.
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip, contact Authorized Service Agent or Hatco for assistance.
	Temperature Control(s) not working properly.	Contact Authorized Service Agent or Hatco for assistance.
	Heating element(s) not working.	Contact Authorized Service Agent or Hatco for assistance.
Auto-fill system not working.	Water level sensor is dirty and not "sensing" properly.	Perform the "Weekly Cleaning" procedure in the Maintenance section with special focus on the water level sensor (located inside the far left well).
	Water fill valve malfunctioning.	Contact Authorized Service Agent or Hatco for assistance.

Pan Support Bars

The following pan support bars are available to divide the heated wells into sections for different size pans.

HWBGM12BAR12" (305 mm) Pan Support Bar

HWBGM20BAR20" (508 mm) Pan Support Bar

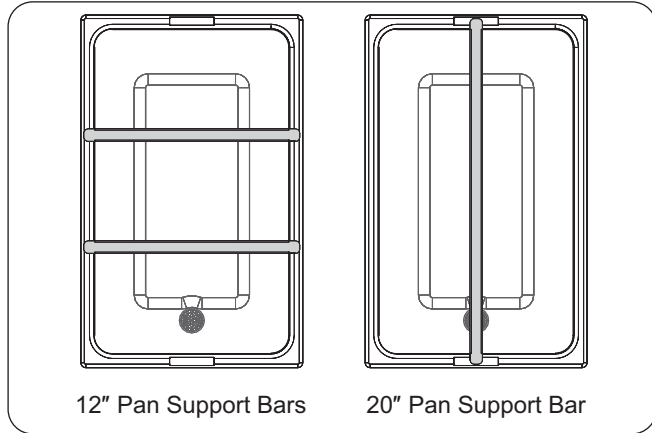


Figure 15. Pan Support Bars

Adapter Tops

The following adapter tops are available to allow rectangular heated wells to hold round pans.

HWB-2-7Q.....Adapter to convert HWBI Series heated wells to hold two 7-quart round pans.

HWB-3-4Q.....Adapter to convert HWBI Series heated wells to hold three 4-quart round pans.

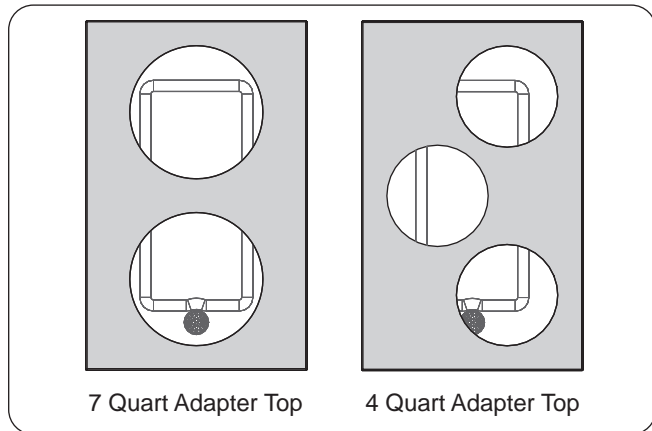


Figure 16. Adapter Tops

Food Pans

Stainless steel food pans are available in various sizes.

ST PAN 1/3Third-size stainless steel pan — 12-3/4"W x 6-7/8"D x 2-1/2"H (324 x 175 x 64 mm)

ST PAN 1/2Half-size stainless steel pan — 12-3/4"W x 10-3/8"D x 2-1/2"H (324 x 264 x 64 mm)

ST PAN 2.....Full size stainless steel pan at 2-1/2" (64 mm) deep — 12-3/4"W x 20-3/4"D x 2-1/2"H (324 x 527 x 64 mm)

ST PAN 4.....Full size stainless steel pan at 4" (102 mm) deep — 12-3/4"W x 20-3/4"D x 4"H (324 x 527 x 102 mm)

4QT-PAN4 quart round pan — 6-3/4" dia x 8"H (171 x 203 mm)

7QT-PAN7 quart round pan — 8-11/16" dia x 8"H (221 x 203 mm)

4QT-LID-14 quart round, notched lid

7QT-LID-17 quart round, notched lid

4QT-LID.....4 quart round, hinged and notched lid

7QT-LID.....7 quart round, hinged and notched lid

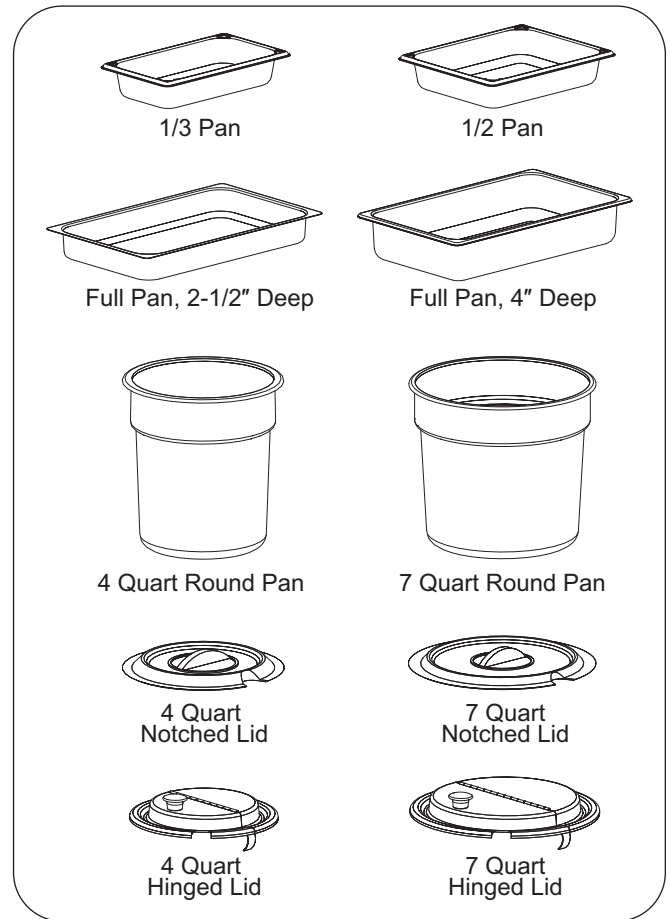


Figure 17. Stainless Steel Food Pans

OPTIONS AND ACCESSORIES

Trivets

Stainless steel or nickel-plated trivets are available in various sizes.

TRIVET (1/4)SSQuarter-size stainless steel trivet —
8-1/2"W x 4-1/2"D (216 x 114 mm)

TRIVET (1/2)SSHalf-size stainless steel trivet —
10-3/16"W x 7-5/8"D (259 x 194 mm)

TRIVET SSFull size stainless steel trivet —
10-1/8"W x 18"D (257 x 457 mm)

TRIVET (1/2)Half-size nickel-plated trivet —
10-3/16"W x 7-5/8"D (259 x 194 mm)

TRIVETFull size nickel-plated trivet —
10-1/8"W x 18"D (257 x 457 mm)

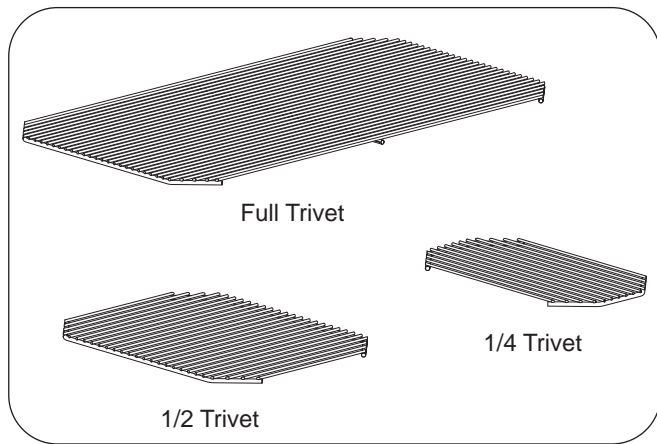


Figure 18. Trivets

Miscellaneous

BALLVALVE3/43/4" ball valve for installation on external drain line of units with individual drains.

BALLVALVE1INCH ..1" ball valve for installation on external drain line of units with manifold drain assemblies.

GATEVALVE3/4IN3/4" gate valve for installation on external drain line of units with individual drain assemblies.

GATEVALVE1INCH ..1" gate valve for installation on external drain line of units with manifold drain assemblies.

Adapter Bracket

R04.42.194.00Adapter bracket for installing heated wells into non-combustible countertops that are 3/16" – 2" thick.

Converting a Unit to 3-Phase

HWBI-2, -3, -4, -5 and -6 units can be converted to a 3-phase electrical configuration. Use the following procedure to convert a single phase unit to the 3-phase option.



ELECTRIC SHOCK HAZARD:

- Turn power switch OFF, disconnect unit from the power source, and allow unit to cool before performing any maintenance or cleaning.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.

1. Make sure the POWER ON/OFF switch is in the OFF position and the main power supply is off at the circuit breaker.

2. Remove the trim cover from the control enclosure.

- For HWBI-4, HWBI-5, and HWBI-6 units with two control enclosures, only remove the trim cover from the enclosure on the right (when facing the operator side of the unit) to perform the 3-phase conversion.

3. Locate the terminal block in the control enclosure and perform the appropriate wiring changes to convert the unit to 3-phase. Refer to the proper wiring diagram (supplied with unit) listed below for the details regarding the wiring changes.

- **Wiring Diagram 10-01-549** = All HWBI-2 and HWBI-3 units as well as HWBI-4, HWBI-5, and HWBI-6 units with two control enclosures.

- **Wiring Diagram 10-01-565** = All HWBI-4, HWBI-5, and HWBI-6 units with a single control enclosure.

NOTE: To obtain a wiring diagram, contact an Authorized Service Agent or Hatco for assistance (refer to the back page of this manual).

4. After the 3-phase conversion is complete, apply the "CONVERTED TO 3 PHASE" label to the inside of the control enclosure, next to the terminal block. The label is included in the information packet with this manual.

5. Replace the trim cover on the control enclosure.

6. Reconnect the power supply and test the unit for proper operation.

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:**
 - Conveyor 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 — HWB and HWBI Series (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

- d) **Ninety (90) Day Parts-Only Warranty:**
 - Replacement Parts

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, heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, glass components, and fuses; Product failure in booster tank, fin tube heat exchanger, or other water heating equipment caused by liming, sediment buildup, chemical attack, or freezing; or Product misuse, tampering or misapplication, improper installation, or application of improper voltage.

2. LIMITATION OF REMEDIES AND DAMAGES

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