

HOT WELLS

A heated hot food well with an exterior of 18 gauge stainless steel. The hot well is controlled by adjustable thermostat with a range of 1 through 10. Thermostat includes an ON / OFF control switch and indicator light. The thermostat control is attached to the hot well base by a 914mm flexible and water tight tether. Includes pan divider bars and half/third-size pan divider bars.

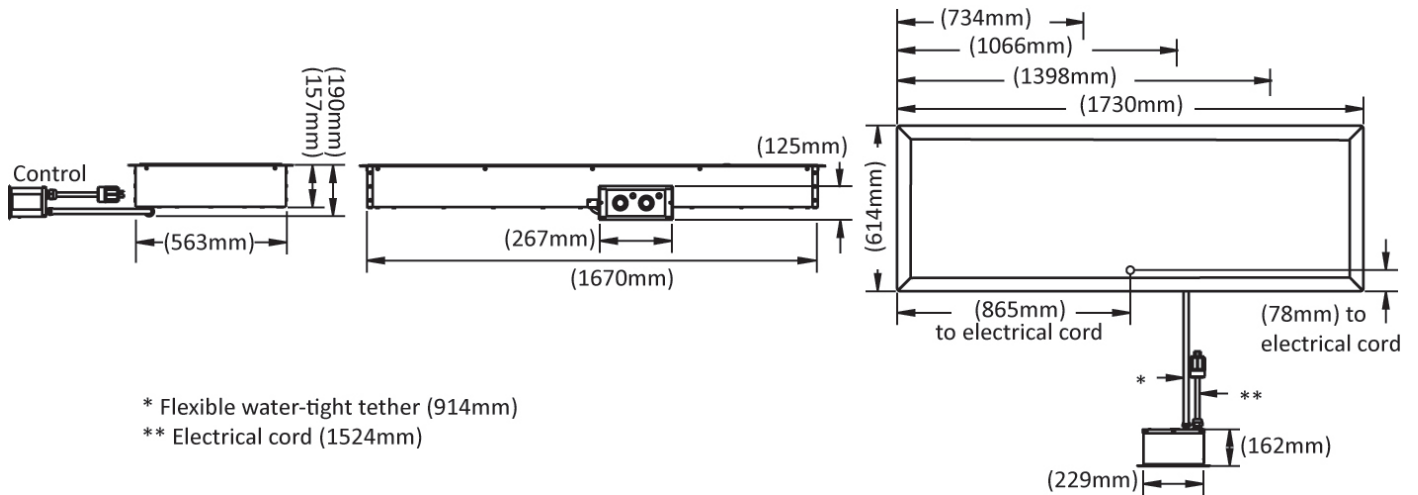


400-HW shown

STANDARD FEATURES

- HALO HEAT a controlled, uniform heat source radiating heat directly from the carving shelf surface.
- Provides a more appealing product with better appearance and fresher taste.
- Front-of-the-house use with an existing counter, overhead lighting, and sneeze guard system or drop into a prep table for hot food plating convenience.
- Easy drop-in installation without the need of water or drainage connections and the related installation and water usage costs.
- Maintenance savings with the elimination of lime and scale buildup associated with steam table holding.
- Increase employee safety with the elimination of burning steam when changing pans.
- Adjustable thermostat with remote control suitable for mounting provides holding temperature flexibility without high steam table temperatures to scorch or burn.

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



DIMENSIONS

Dimension: 190H x 734W x 614D mm (200-HW)
 190H x 1066W x 614D mm (300-HW)
 190H x 1398W x 614D mm (400-HW)
 190H x 1730W x 614D mm (500-HW)

TECHNICAL DATA

Power Supply	15 amp single phase. 240 Volts
Voltage	240
Phase	1
Hertz	50/60
Amps	5.1 (200-HW) 10.3 (300-HW) 9.5 (400-HW / 500-HW)
kW	1.2 (200-HW) 2.4 (300-HW) 2.2 (400-HW / 500-HW)

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