## Countertop Heated Wells

Providing versatility and reliability, Hatco Countertop Heated Wells hold food hot and fresh in either a wet or dry operation with an adjustable temperature control. The -FUL units can hold a full-size pan or three third-size pans, while the -43 units can hold a full-size pan with a third-size pan or four third-size pans. The HW Series are hold only, while the CHW Series are capable of rethermalizing a variety of foods as well as holding (cook and hold).

- Controls feature a separate lighted On/Off rocker switch and adjustable temperature dial
- May be used dry but best performance when used with water. Dry indicator lamp informs user to add water
- Thicker 1 mm stainless steel pan with a stainless steel housing (aluminized steel bottom)
- Pan edge offset helps keep condensation from dripping onto countertop surface



**HW-FUL** with accessory food pans and a pan support bar

NEW

**CHW-43**
with accessory food pans and pan support bars (single unit holding 4 third-size pans)



### *HOLD ONLY COUNTERTOPS – FULL-SIZE AND 4/3-SIZE*

| Model | Dimensions W x D x H | Voltage | Watts | Plug | Ship Weight |
|---|---|---|---|---|---|
| **Standard Watt** | | | | | |
| **HW-FUL** | 14½" x 24" x 9¾" | 120 | 1200 | NEMA 5-15P | 27 lbs. |
| **HW-43** | 14½" x 31" x 9¾" | 120 | 1200 | NEMA 5-15P | 33 lbs. |

### *COOK & HOLD COUNTERTOPS – FULL-SIZE AND 4/3-SIZE*

| Model | Dimensions W x D x H | Voltage | Watts | Plug | Ship Weight |
|---|---|---|---|---|---|
| **High Watt** | | | | | |
| **CHW-FUL** | 14½" x 24" x 10¾" | 120 | 1440 | NEMA 5-15P | 29 lbs. |
| **CHW-43** | 14½" x 31" x 10¾" | 120 | 1800 | NEMA 5-15P, NEMA 5-20P (Canada only) | 33 lbs. |

***All Countertop Heated Wells Feature:***
**Voltage:** Single phase only.
**Cord Location:** Bottom left corner on back of unit.
**Models Shipped with:** Stainless steel pan, stainless steel (aluminized stainless steel bottom) housing with a metal-sheathed heating element, a power on/off switch, a temperature control, a dry unit indicator light and a 6' cord with plug attached.

### *ACCESSORIES (available for purchase at any time)*

| | |
|---|---|
| **HW-2-7QT** | Adapter to convert Warmer to hold two 7-Quart Inserts (Models HW-FUL, CHW-FUL only) |
| **HW-3-4QT** | Adapter to convert Warmer to hold three 4-Quart Inserts (Models HW-FUL, CHW-FUL only) |
| **HW-2-11QT** | Adapter to convert Warmer to hold two 11-Quart Inserts (Models HW-43, CHW-43 only) |
| **HW12BAR** | 12" Pan Support for Countertop Wells |
| **HW20BAR** | 20" Pan Support for Countertop Wells |

**ADDITIONAL PAN AND LID ACCESSORIES – PAGE 28-29**

**C H W - X X X**
- C: Cook/Rethermalizing Function
- H W: Heated Well
- X X X: FUL = Full Size Pan; 43 = 4/3 Size Pan

ONE YEAR, ON-SITE PARTS AND LABOR WARRANTY.