



# UR SINGLE BUILT-IN HEATED WELLS

Models HWBLRT-FUL, -FULD, -43, -43D HWBLRN-FUL, -FULD, -43, -43D HWBLRT-FUL, -FULD HWLIBRT-FUL, -FULD HWBRT-FUL, -FULD, -43, -43D, -4QT, -4QTD, -7QT, -7QTD, -11QT, -11QTD HWBRN-FUL, -FULD, -43, -43D, -7QT, -7QTD, -11QT, -11QTD HWBIRT-FUL, -FULD HWBIBRT-FUL, -FULD HWBHRT-FUL, -FULD, -43, -43D, -7QT, -7QTD, -11QT, -11QTD HWBHRN-FUL, -FULD, -43, -43D, -7QT, -7QTD, -11QT, -11QTD HWBHRT-FUL, -FULD HWBHIBRT-FUL, -FULD

Hold hot food at safe serving temperatures longer, and meet the demands of your foodservice application with Hatco UR approved Built-In Heated Wells. These individual units are recognized as having UL components, providing a flexible and economic way for fabricators to assemble their own steam tables.\* And the rugged, quality construction ensures that Hatco Heated Wells will last through the rigors of daily use.

## FLEXIBILITY

Hatco UR approved Built-In Heated Wells are available in five sizes: rectangular full-size, rectangular 4/3 size, round 4-Quart (4 Liter) round 7-Quart (7 Liter), and round 11-Quart (10 Liter). Choose from wet or dry operating models, in low, standard, or high watt. Full-size rectangular models can be insulated and are offered in top or bottom mount configurations. Compact infinite or thermostatic controls are available, and can be conveniently placed where needed.

## QUALITY

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

- Superior thermostat controls that read the actual temperature of the well and add heat only if needed.
- Full-size rectangular models can be insulated on sides and bottom to retain heat better, ensuring cooler surrounding surfaces for customer safety.
- Controls feature a separate lighted ON/OFF rocker switch and temperature dial, allowing preset temperatures to be maintained.
- 50% larger drain with flat screen simplifies cleaning and holds pans level.
- Easy service access to heating elements and thermostats.
- Mounting kits for combustible countertops available.
- EZ locking hardware for quick installation.
- Thicker stainless steel construction and solid brazed joints for durability.

\*Fabricators will need to obtain UL approvals



Model HWBIBRT-FUL with accessory food pan



Model HWBIRT-FUL with accessory food pan



Model HWBRT-FUL with accessory food pan

Model HWBRT-43D with accessory food pans (single unit holds 4 third-size pans)



Model HWB-4QT with accessory food pan (notched or hinged/notched lid not shown)

Model HWB-7QT with accessory food pan (notched or hinged/notched lid not shown)

Model HWB-11QT with accessory food pan (notched or hinged/notched lid not shown)

## Ordering Instructions

Please specify the following with each order:

- Desired Voltage:** 120, 208, or 240V
- Base Size of Heated Well:**
  - Rectangular: Full (12" x 20" (305 x 508 mm)) or 4/3 (12" x 27" (305 x 686 mm))
  - Round: 4-Quart (4-Liter), 7-Quart (7-Liter) or 11-Quart (10-Liter)
- Choose With or Without Drain**
- Insulated or Uninsulated**  
**NOTE:** Insulated rectangular full size units only
- Mounting Style:**
  - Top Mounted
  - Bottom Mounted (rectangular full size units only)
- Wattage:**
  - High Watt
  - Standard Watt
  - Low Watt (120V only)**NOTE:** Round Heated Wells are only available in standard and high watt configurations (4-Quart (4-Liter) available in standard watt only)
- Agency:** UR and CUR (UL Recognized – Conduit and control enclosures not included)



Quick access heating element and thermostat, for easy service

## Built-in and Drop-in Heated Wells Countertop Cutout Dimensions

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth	Below Counter
HWB-FUL	12.625" (321 mm)	12.94" (329 mm)	20.625" (524 mm)	20.94" (532 mm)	8.57" (218 mm)
HWB-FUL•	14" (356 mm)	14.25" (362 mm)	22" (559 mm)	22.25" (565 mm)	8.57" (218 mm)
HWBI-FUL	12.75" (324 mm)	12.94" (328 mm)	20.75" (528 mm)	20.94" (531 mm)	9.45" (240 mm)
HWBI-FUL•	14" (356 mm)	14.25" (362 mm)	22" (559 mm)	22.25" (565 mm)	9.45" (240 mm)
HWBIB-FUL▲	12.03" (306 mm)	12.03" (306 mm)	20.03" (509 mm)	20.03" (509 mm)	9.45" (240 mm)
HWB-43	12.69" (322 mm)	12.94" (329 mm)	27.69" (703 mm)	28" (711 mm)	8.56" (217 mm)
HWB-43•	14" (356 mm)	14.25" (362 mm)	29" (737 mm)	29.25" (743 mm)	8.56" (217 mm)
HWB-4QT	Ø 7.125" (181 mm)	Ø 7.56" (192 mm)	—	—	9.51" (242 mm)
HWB-4QT•	9" (229 mm)	9.25" (235 mm)	9" (229 mm)	9.25" (235 mm)	9.51" (242 mm)
HWB-7QT	Ø 9.125" (232 mm)	Ø 9.56" (243 mm)	—	—	8.7" (221 mm)
HWB-7QT•	11" (279 mm)	11.25" (286 mm)	11" (279 mm)	11.25" (286 mm)	8.7" (221 mm)
HWB-11QT	Ø 11.125" (282 mm)	Ø 11.56" (294 mm)	—	—	8.7" (221 mm)
HWB-11QT•	13" (330 mm)	13.25" (337 mm)	13" (330 mm)	13.25" (337 mm)	8.7" (221 mm)

• Indicates cutout dimensions for a combustible countertop surface. ▲ Must be flanged.

## Control Cutout Dimensions

- T-Stat Control Panel Cutout: 2.125"W (54 mm) x 3.38"H (86 mm)
- Optional Infinite Switch Panel Cutout: 2.125"W (54 mm) x 3.38"H (86 mm)



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ONE YEAR ON-SITE PARTS AND LABOR WARRANTY PLUS ONE ADDITIONAL YEAR PARTS ONLY WARRANTY ON THE METAL HEATING ELEMENT.

