



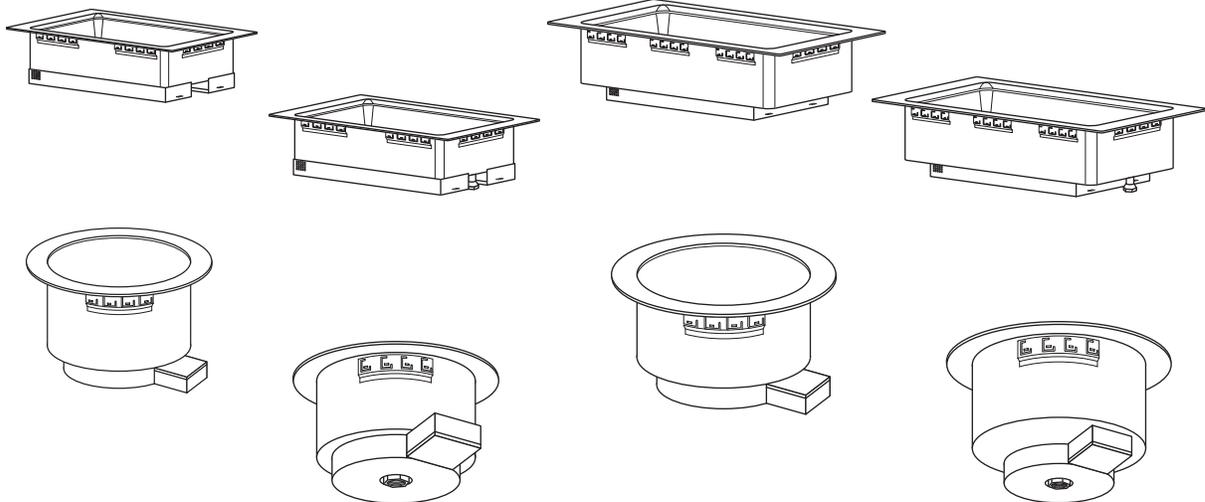
## Built-In Heated Wells

### HWB Series

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# Installation & Operating Manual

I&W #07.05.167.00



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 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](http://www.hatcocorp.com)

## INTRODUCTION

The Hatco 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 and pot combinations, all heated with a long-life heating element design with a 2 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.

All units are equipped with EZ lock mounting hardware. Controls include individual lighted power switches and thermostat controls which retain settings. One year parts and on-site labor warranty is standard.

This manual provides the installation, safety and operating instructions for the 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 Built-In Heated Wells. Safety instructions that appear 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 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 instructions 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 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 Built-In Heated Well a minimum of 3-1/2" (89 mm) from all combustible surfaces per assembly instructions.
-  To avoid any injury or damage Hatco mounting kits must be used when mounting unit in a combustible countertop.
-  Remote control panel must have at least a 6" (152 mm) clearance from the Built-In Heated Well, not to exceed 72" (1829 mm).
-  For proper and safe operation the remote control panel 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 Built-In Heated Wells.
-  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.
-  To avoid any injury or damage to the unit turn unit off when filling with water and avoid splashing.
-  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.

## 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.

# IMPORTANT SAFETY INFORMATION

## CAUTIONS

Do not locate the 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 panel must be installed in the vertical position.

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

The remote mounted control panel should be installed outside of the heat zone. Locating the control panel inside the heat zone will cause the control(s) to overheat, malfunction, and fail. See Figure 12 for maximum mounting distances.

## SPECIFICATIONS

### ELECTRICAL RATING CHART

Model	Voltage	Watts	Amps	Phase	Shipping Weights
HWB-FUL	120	1200	10.0	1	21 lbs. (10 kg)
	208	1200	5.8	1	21 lbs. (10 kg)
	240	1200	5.0	1	21 lbs. (10 kg)
HWB-FULD	120	1200	10.0	1	21 lbs. (10 kg)
	208	1200	5.8	1	21 lbs. (10 kg)
	240	1200	5.0	1	21 lbs. (10 kg)
HWBH-FUL	120	1650	13.8	1	21 lbs. (10 kg)
	208	1650	7.9	1	21 lbs. (10 kg)
	240	1650	6.9	1	21 lbs. (10 kg)
HWBH-FULD	120	1650	13.8	1	21 lbs. (10 kg)
	208	1650	7.9	1	21 lbs. (10 kg)
	240	1650	6.9	1	21 lbs. (10 kg)
HWBL-FUL	120	750	6.3	1	21 lbs. (10 kg)
	208	---	---	---	---
	240	---	---	---	---
HWBL-FULD	120	750	6.3	1	21 lbs. (10 kg)
	208	---	---	---	---
	240	---	---	---	---
HWB-43	120	1200	10.0	1	30 lbs. (14 kg)
	208	1200	5.8	1	30 lbs. (14 kg)
	240	1200	5.0	1	30 lbs. (14 kg)
HWB-43D	120	1200	10.0	1	30 lbs. (14 kg)
	208	1200	5.8	1	30 lbs. (14 kg)
	240	1200	5.0	1	30 lbs. (14 kg)
HWBH-43	120	1650	13.8	1	30 lbs. (14 kg)
	208	1650	7.9	1	30 lbs. (14 kg)
	240	1650	6.9	1	30 lbs. (14 kg)
HWBH-43D	120	1650	13.8	1	30 lbs. (14 kg)
	208	1650	7.9	1	30 lbs. (14 kg)
	240	1650	6.9	1	30 lbs. (14 kg)

# SPECIFICATIONS

## ELECTRICAL RATING CHART (CONTINUED)

Model	Voltage	Watts	Amps	Phase	Shipping Weights
HWBL-43	120	750	6.3	1	30 lbs. (14 kg)
	208	---	---	---	---
	240	---	---	---	---
HWBL-43D	120	750	6.3	1	30 lbs. (14 kg)
	208	---	---	---	---
	240	---	---	---	---
HWB-7QT	120	500	4.2	1	10 lbs. (5 kg)
	208	536	2.6	1	10 lbs. (5 kg)
	220	600	2.7	1	10 lbs. (5 kg)
	240	600	2.5	1	10 lbs. (5 kg)
HWB-7QTD	120	500	4.2	1	10 lbs. (5 kg)
	208	536	2.6	1	10 lbs. (5 kg)
	220	600	2.7	1	10 lbs. (5 kg)
	240	600	2.5	1	10 lbs. (5 kg)
HWBH-7QT	120	800	6.7	1	10 lbs. (5 kg)
	208	715	3.4	1	10 lbs. (5 kg)
	220	800	3.6	1	10 lbs. (5 kg)
	240	800	3.3	1	10 lbs. (5 kg)
HWBH-7QTD	120	800	6.7	1	10 lbs. (5 kg)
	208	715	3.4	1	10 lbs. (5 kg)
	220	800	3.6	1	10 lbs. (5 kg)
	240	800	3.3	1	10 lbs. (5 kg)
HWB-11QT	120	500	4.2	1	11 lbs. (5 kg)
	208	536	2.6	1	11 lbs. (5 kg)
	220	600	2.7	1	11 lbs. (5 kg)
	240	600	2.5	1	11 lbs. (5 kg)
HWB-11QTD	120	500	4.2	1	11 lbs. (5 kg)
	208	536	2.6	1	11 lbs. (5 kg)
	220	600	2.7	1	11 lbs. (5 kg)
	240	600	2.5	1	11 lbs. (5 kg)
HWBH-11QT	120	800	6.7	1	11 lbs. (5 kg)
	208	715	3.4	1	11 lbs. (5 kg)
	220	800	3.6	1	11 lbs. (5 kg)
	240	800	3.3	1	11 lbs. (5 kg)
HWBH-11QTD	120	800	6.7	1	11 lbs. (5 kg)
	208	715	3.4	1	11 lbs. (5 kg)
	220	800	3.6	1	11 lbs. (5 kg)
	240	800	3.3	1	11 lbs. (5 kg)

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

*NOTE: Shipping Weight includes packaging.*

# SPECIFICATIONS

## DIMENSIONS

Model	Width (A)	Depth (B)	Height (C)
HWB-FUL	13-3/4" (349 mm)	21-3/4" (552 mm)	8-5/8" (219 mm)
HWB-FULD	13-3/4" (349 mm)	21-3/4" (552 mm)	8-5/8" (219 mm)
HWBH-FUL	13-3/4" (349 mm)	21-3/4" (552 mm)	8-5/8" (219 mm)
HWBH-FULD	13-3/4" (349 mm)	21-3/4" (552 mm)	8-5/8" (219 mm)
HWBL-FUL	13-3/4" (349 mm)	21-3/4" (552 mm)	8-5/8" (219 mm)
HWBL-FULD	13-3/4" (349 mm)	21-3/4" (552 mm)	8-5/8" (219 mm)

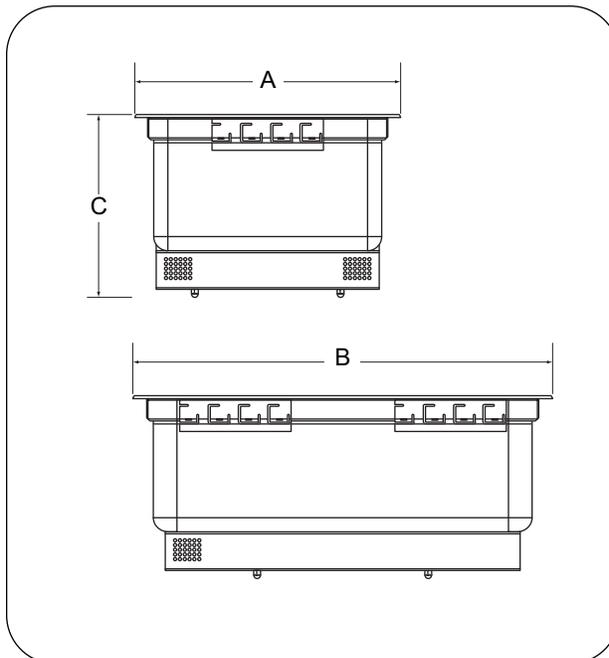


Figure 1. Dimensions – HWB-FUL, HWB-FULD, HWBH-FUL, HWBH-FULD, HWBL-FUL & HWBL-FULD

Model	Width (A)	Depth (B)	Height (C)
HWB-43	13-5/8" (346 mm)	28-5/8" (727 mm)	8-5/8" (219 mm)
HWB-43D	13-5/8" (346 mm)	28-5/8" (727 mm)	8-5/8" (219 mm)
HWBH-43	13-5/8" (346 mm)	28-5/8" (727 mm)	8-5/8" (219 mm)
HWBH-43D	13-5/8" (346 mm)	28-5/8" (727 mm)	8-5/8" (219 mm)
HWBL-43	13-5/8" (346 mm)	28-5/8" (727 mm)	8-5/8" (219 mm)
HWBL-43D	13-5/8" (346 mm)	28-5/8" (727 mm)	8-5/8" (219 mm)

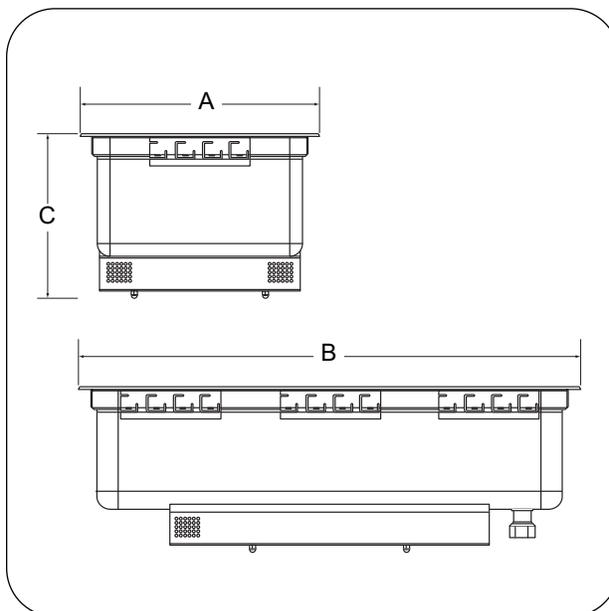


Figure 2. Dimensions – HWB-43, HWB-43D, HWBH-43, HWBH-43D, HWBL-43 & HWBL-43D

# SPECIFICATIONS

Model	Diameter (A)	Height (B)
HWB-7QT	10-3/8" (264 mm)	8-3/8" (213 mm)
HWB-7QTD	10-3/8" (264 mm)	8-3/8" (213 mm)
HWBH-7QT	10-3/8" (264 mm)	8-3/8" (213 mm)
HWBH-7QTD	10-3/8" (264 mm)	8-3/8" (213 mm)

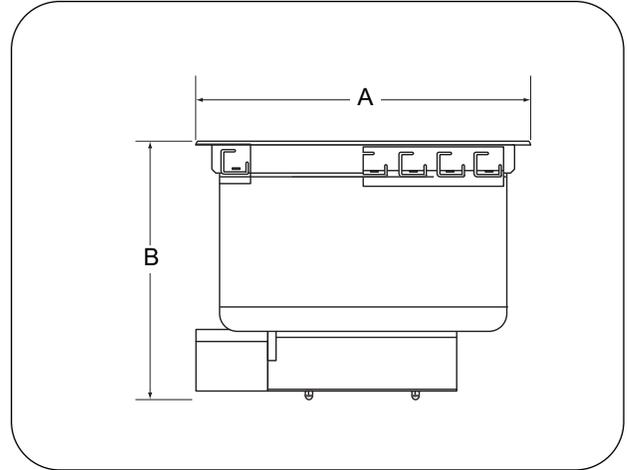


Figure 3. Dimensions – HWB-7QT, HWB-7QTD, HWBH-7QT & HWBH-7QTD

Model	Diameter (A)	Height (B)
HWB-11QT	12-1/4" (311 mm)	8-3/8" (213 mm)
HWB-11QTD	12-1/4" (311 mm)	8-3/8" (213 mm)
HWBH-11QT	12-1/4" (311 mm)	8-3/8" (213 mm)
HWBH-11QTD	12-1/4" (311 mm)	8-3/8" (213 mm)

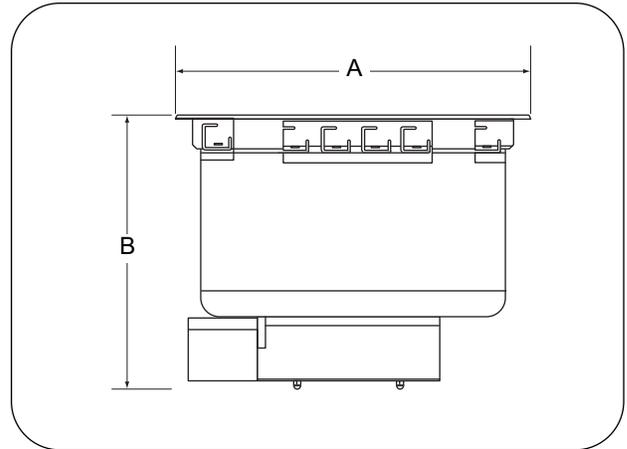


Figure 4. Dimensions – HWB-11QT, HWB-11QTD, HWBH-11QT & HWBH-11QTD

# MODEL DESIGNATION

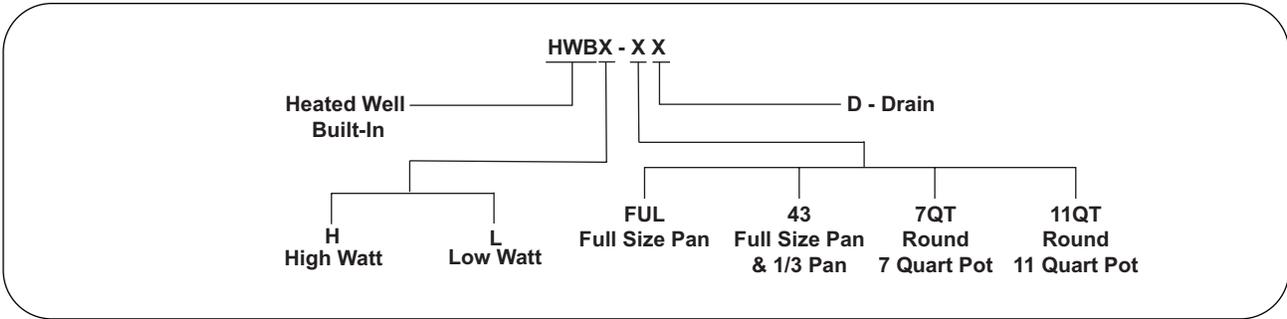


Figure 5. Model Designation

# MODEL DESCRIPTIONS

## ALL MODELS (See Figure 6)

All 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 panel connected to the unit with a 36" (914 mm) flexible conduit assembly. (72" [1829 mm] flexible conduit connection is optional, not available for retrofit.) Control panel consists of a temperature adjustment knob with a separate lighted On/Off switch. Built-In Heated Wells are hard wired directly to a power source for a secure and cord free serving area. EZ locking hardware allows for Heated Wells to be mounted into non-combustible countertops and combustible countertops using optional Hatco mounting kits. Built-In Heated Wells are designed, manufactured, and tested to maintain safe food holding temperatures.

## HWB-FUL, HWBH-FUL & HWBL-FUL MODELS

HWB-FUL, HWBH-FUL & HWBL-FUL 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.
- Two 7 quart round inserts with Adapter top.
- Three 4 quart round inserts with Adapter top.

Pans, Covers, Adapter bars and Adapter tops sold separately.

## HWB-FULD, HWBH-FULD & HWBL-FULD MODELS

HWB-FULD, HWBH-FULD & HWBL-FULD have the same capabilities as the HWB-FUL but is a Built-In Heated Well with a drain. The drain includes a 3/4" NPT drain fitting and flat drain screen that allows for pans to stay level for consistent temperatures.

## HWB-43, HWBH-43 & HWBL-43 MODELS

HWB-43, HWBH-43 & HWBL-43 are capable of holding a variety of pan combinations listed below:

- One full size pan and one 1/3 size pan with Adapter bars.
- Four 1/3 size pans with Adapter bars.
- Two 1/2 size pans and one 1/3 size pan with Adapter bars.

Pans, Covers, and Adapter bars sold separately.

## HWB-43D, HWBH-43D & HWBL-43D MODELS

HWB-43D, HWBH-43D & HWBL-43D have the same capabilities as the HWB-43 but is a Built-In Heated Well with a drain. The drain includes a 3/4" NPT drain fitting and flat drain screen that allows for pans to stay level for consistent temperatures.

# MODEL DESCRIPTIONS

## HWB-7QT & HWBH-7QT MODELS

HWB-7QT & HWBH-7QT are round Built-In Heated Wells that hold up to a 7 QT pan.

## HWB-7QTD & HWBH-7QTD MODELS

HWB-7QTD & HWBH-7QTD are the same as the HWB-7QT but is equipped with a drain. The drain includes a 3/4" NPT drain fitting and flat drain screen that allows for pans to stay level for consistent temperatures.

## HWB-11QT & HWBH-11QT MODELS

HWB-11QT & HWBH-11QT are round Built-In Heated Wells that hold up to an 11 QT pan.

## HWB-11QTD & HWBH-11QTD MODELS

HWB-11QTD & HWBH-11QTD are the same as the HWB-11QT but is equipped with a drain. The drain includes a 3/4" NPT drain fitting and flat drain screen that allows for pans to stay level for consistent temperatures.

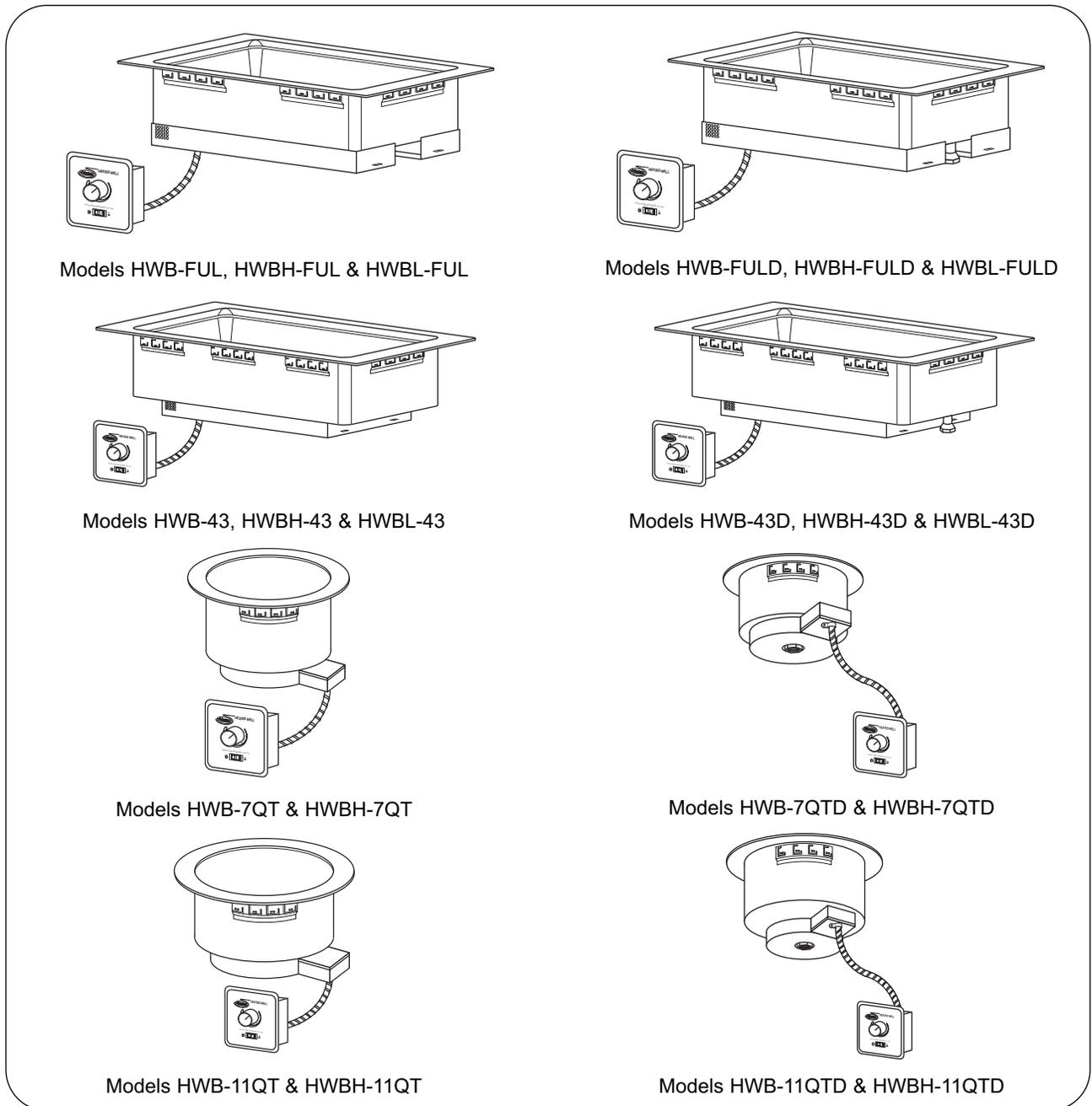


Figure 6. Built-In Heated Well Models

# INSTALLATION

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## UNPACKING

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

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

*NOTE: Drain models ("D" in the model designation) require installation of the drain assembly 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 Built-In Heated Well units to a power source.*

### **WARNING**

**Risk of fire, install Built-In Heated Well a minimum of 3-1/2" (89 mm) from all combustible surfaces per assembly instructions.**

### **WARNING**

**Remote control panel must have at least a 6" (152 mm) clearance from the 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 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.**

# INSTALLATION

## Installing Unit into Combustible Countertop

### **WARNING**

To avoid any injury or damage Hatco mounting kits must be used when mounting unit in a combustible countertop.

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

1. Cut appropriate opening in countertop. (See Figure 10 for size requirements.)
2. Cut appropriate opening for control panel. (See Figure 12 for size requirements.)
3. Place gasket putty around cutout edge. Make sure the gasket putty overhangs the cutout edge.
4. Place mounting flange into countertop opening.
5. Secure mounting flange tabs to edge or underside of combustible countertop using appropriate hardware. (Mounting hardware not provided.) (See Figure 7.)

*NOTE: For underside mounting, tabs on mounting flange must be bent to underside of countertop.*

6. Place gasket putty around cutout in mounting flange. Make sure the gasket putty overhangs the flange.
7. Place the unit into the countertop opening.
8. Use a screwdriver to rotate the EZ locking mounting system on the Built-In Heated Well outward, to secure the unit from the underside of the mounting flange. Twist as many tabs as needed to secure unit to mounting flange. See Figure 8.
9. Using a razor, carefully trim the excess gasket putty material and remove.

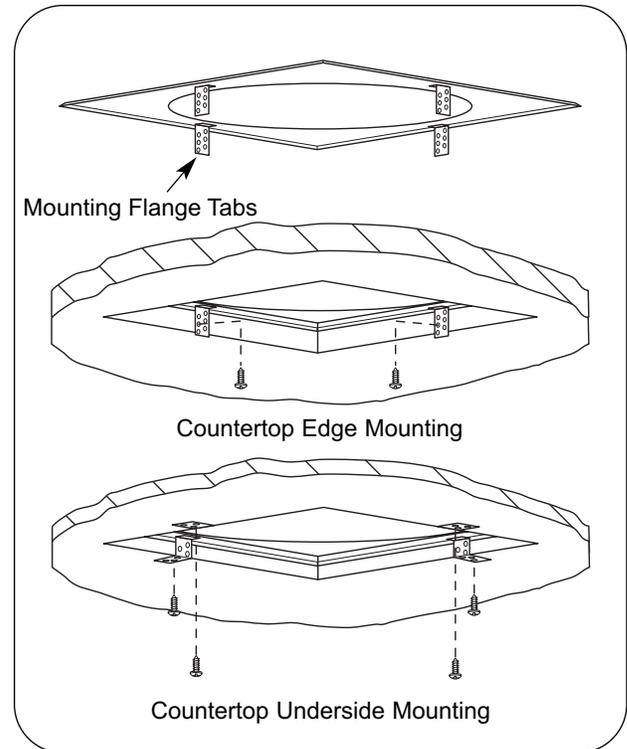


Figure 7. Installation of Mounting Flange Kit

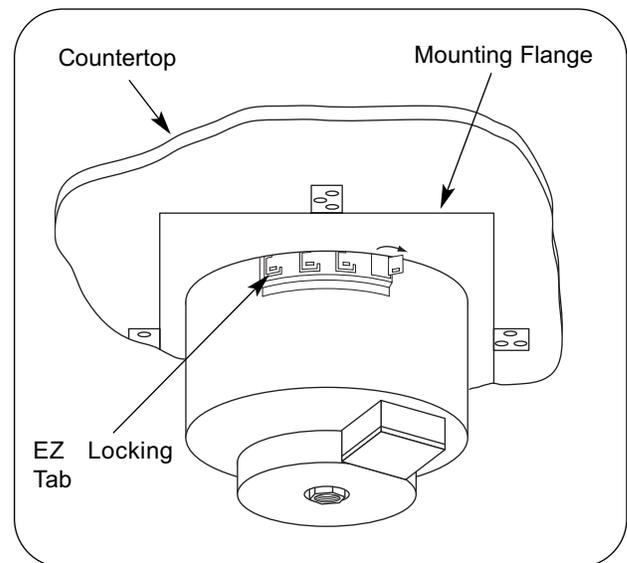


Figure 8. EZ Locking Tabs

# INSTALLATION

## Installing Unit into Non-Combustible Countertop

*NOTE: Mounting flange kit is not required for installation into non-combustible material.*

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

1. Cut appropriate opening in countertop. (See Figure 11 for size requirements.)
2. Cut appropriate opening for control panel. (See Figure 12 for size requirements.)
3. Place gasket putty around cutout edge. Make sure the gasket putty overhangs the outside rim of the unit.
4. Place the unit into the countertop opening.
5. Use a screwdriver to rotate the EZ locking mounting system on the 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 9.

*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.

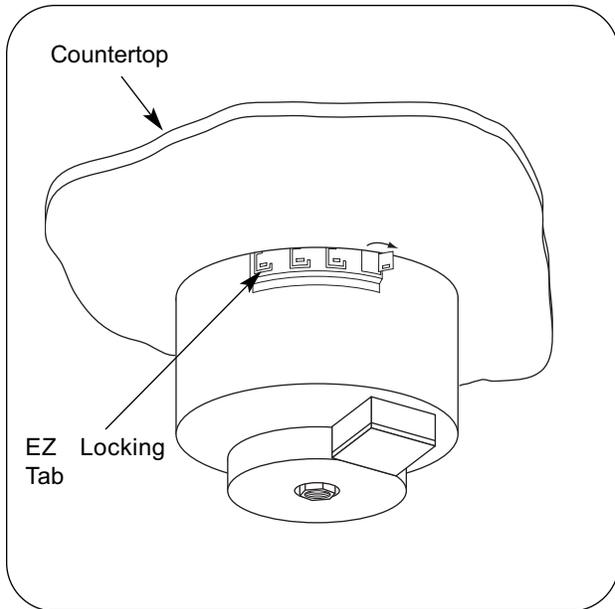


Figure 9. EZ Locking Tabs

# INSTALLATION

Combustible Countertop Cutout				
Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWB-FUL HWB-FULD HWBH-FUL HWBH-FULD HWBL-FUL HWBL-FULD	14" (356 mm)	14-1/4" (362 mm)	22" (559 mm)	22-1/4" (565 mm)
HWB-43 HWB-43D HWBH-43 HWBH-43D HWBL-43 HWBL-43D	14" (356 mm)	14-1/4" (362 mm)	29" (737 mm)	29-1/4" (743 mm)
HWB-7QT HWB-7QTD HWBH-7QT HWBH-7QTD	11" (279 mm)	11-1/4" * (286 mm)	11" (279 mm)	11-1/4" (286 mm)
HWB-11QT HWB-11QTD HWBH-11QT HWBH-11QTD	13" (330 mm)	13-1/4" * (337 mm)	13" (330 mm)	13-1/4" (337 mm)

\*Combustible Countertop opening is a "square" cut-out.

NOTE: Required minimum clearance below countertop cutout is 8-5/8" (219 mm). Allow additional clearance for units equipped with drain.

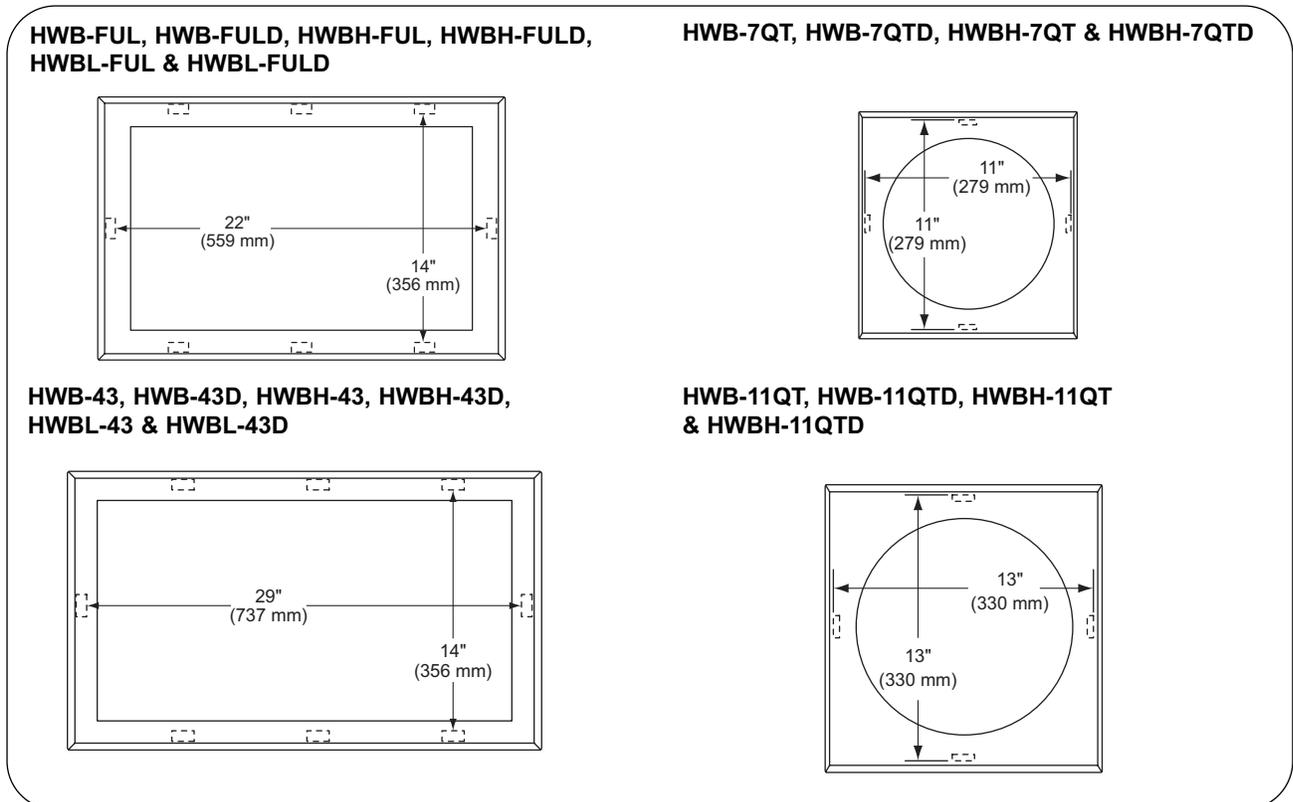


Figure 10. Combustible Countertop Mounting Templates

# INSTALLATION

Non-Combustible Countertop Cutout				
Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWB-FUL HWB-FULD HWBH-FUL HWBH-FULD HWBL-FUL HWBL-FULD	12-5/8" (321 mm)	12-7/8" (327 mm)	20-5/8" (524 mm)	20-7/8" (530 mm)
HWB-43 HWB-43D HWBH-43 HWBH-43D HWBL-43 HWBL-43D	12-3/4" (324 mm)	13" (330 mm)	27-7/8" (708 mm)	28-1/8" (714 mm)
HWB-7QT HWB-7QTD HWBH-7QT HWBH-7QTD	9-1/2" (241 mm)	9-3/4" (248 mm)	-- --	-- --
HWB-11QT HWB-11QTD HWBH-11QT HWBH-11QTD	11-1/4" (286 mm)	11-1/2" (292 mm)	-- --	-- --

NOTE: Required minimum clearance below countertop cutout is 8-5/8" (219 mm). Allow additional clearance for units equipped with drain.

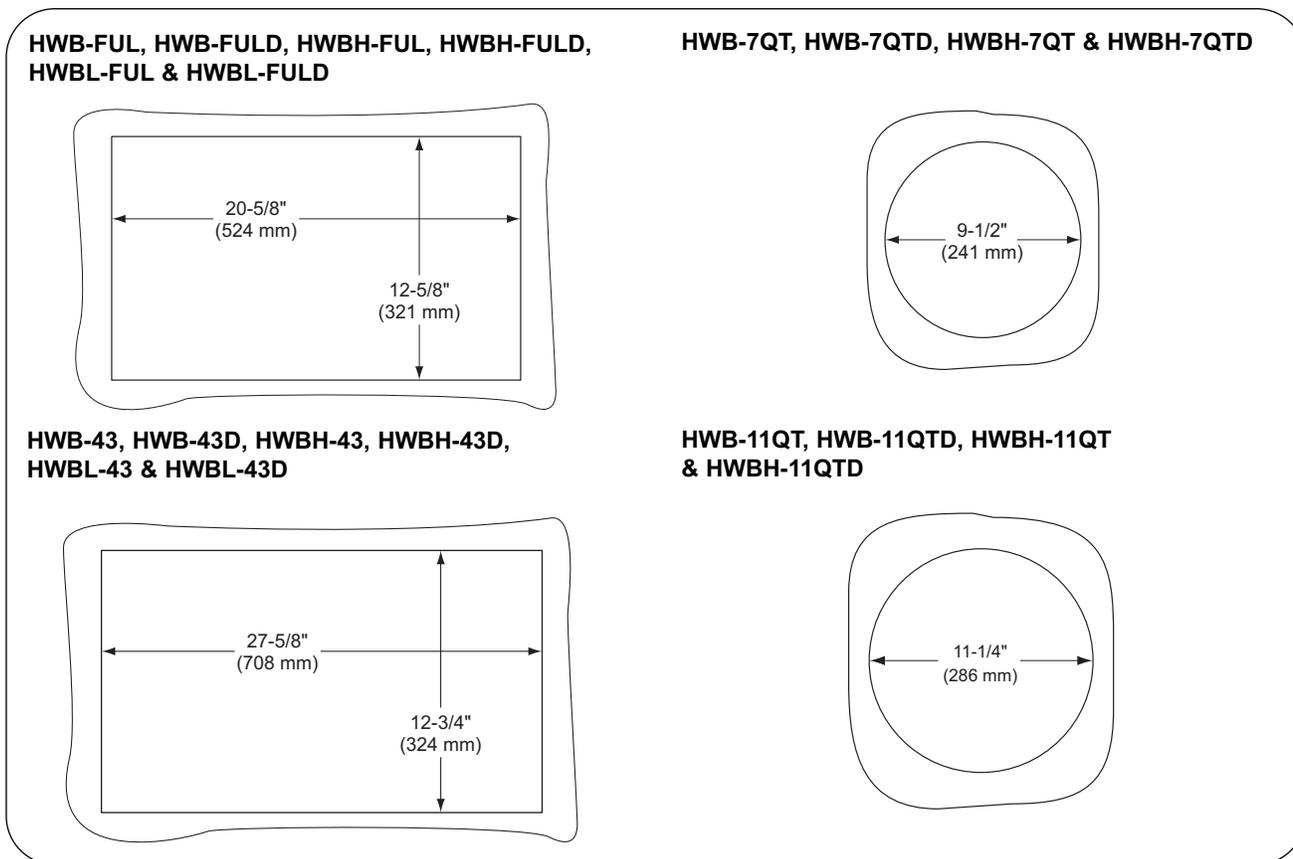


Figure 11. Non-Combustible Countertop Mounting Templates

# INSTALLATION

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## Remote Mounted Control Panel

 **WARNING**

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

**CAUTION**

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

**CAUTION**

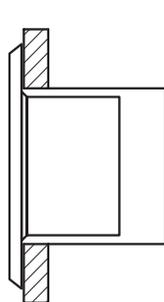
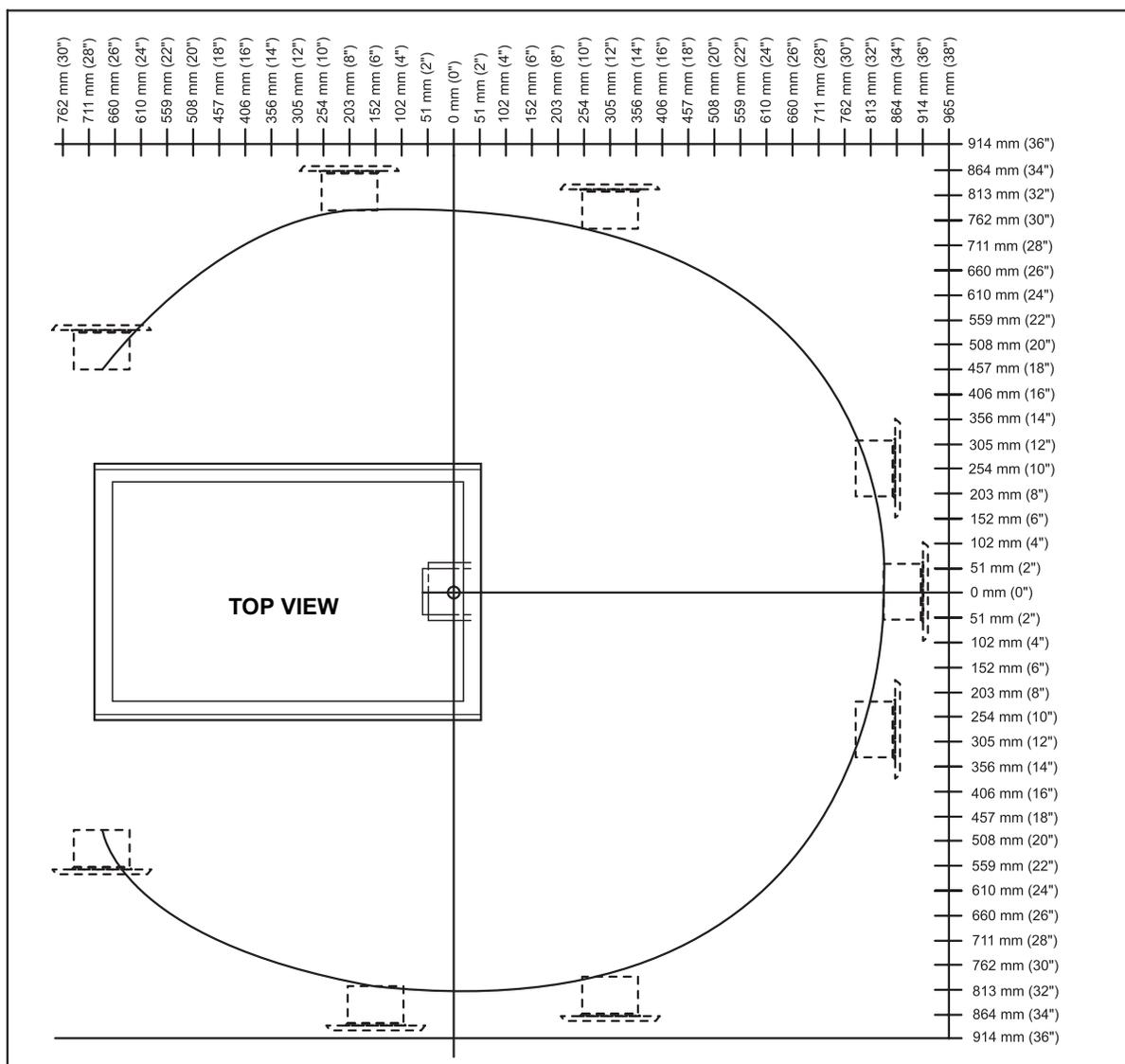
The remote mounted control panel should be installed outside of the heat zone. Locating the control panel inside the heat zone will cause the control(s) to overheat, malfunction, and fail. See Figure 12 for maximum mounting distances.

*NOTE: A qualified electrician is recommended for connecting the Heated Well units to a power source.*

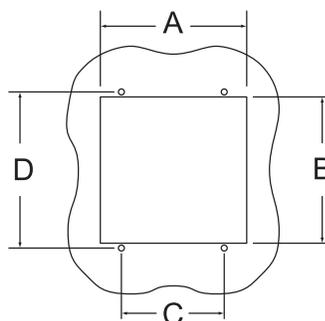
1. Remove trim cover from control panel assembly.
2. Position control panel into opening through the backside.
3. Secure control panel to surface using screws (not supplied).
4. Connect proper power source to the mounted remote control panel.
5. Reinstall trim cover.

*NOTE: Standard units are equipped with a 36" (914 mm) flexible conduit connected to the control panel. 72" (1829 mm) flexible conduit option available (not for retrofit).*

# INSTALLATION



**Control Panel Mounting**



Cutout Dimension	Screw Hole Dimension
(A) 5-7/8" (149 mm)	(C) 3-7/8" (98 mm)
(B) 6-3/8" (162 mm)	(D) 6-13/16" (173 mm)

Figure 12. Remote Mounted Control Panel

# 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.

### Drain Assembly (See Figure 13)

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

*Note: For proper drain plumbing installation to conform to local plumbing codes consult a licensed plumbing contractor.*

1. Connect one end of drain pipe (supplied by others) to 3/4" NPT drain fitting.
2. Connect other end of drain pipe to drain valve, (supplied by others).
3. Drain valve may connect to external drain pipe if desired.

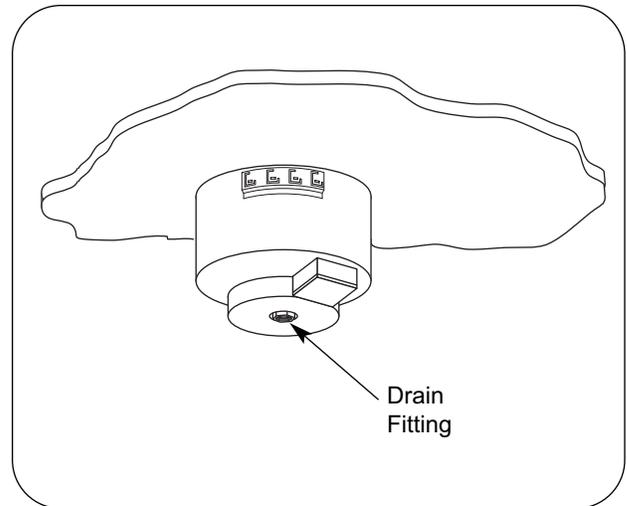


Figure 13. Drain Connection

# OPERATION

### 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).

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

## POWER ON/OFF

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

## TEMPERATURE CONTROL

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

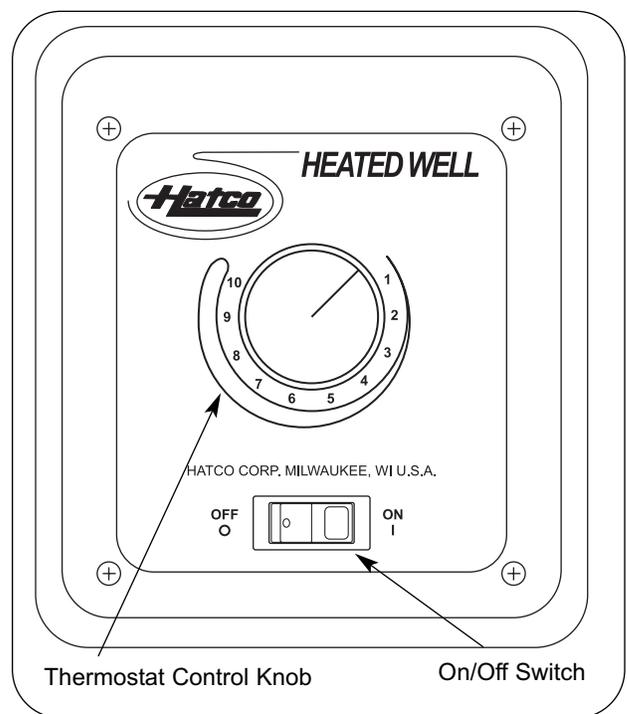


Figure 14. Control Panel

# MAINTENANCE

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## GENERAL

The Hatco 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.

## CLEANING

To preserve the bright finish of the unit, it is recommended that the exterior surfaces be wiped daily with a damp cloth. Stubborn stains may be removed with a good stainless steel cleaner or a non-abrasive cleaner. Hard to reach areas should be cleaned with a small brush and mild soap.

### 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 Built-In Heated Wells.

### WARNING

The 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.

### 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.

# 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.

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Phoenix 602-252-0402

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Kaemmerlen Parts & Service  
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