

Drop-In Modular/Ganged Dry Slim Heated Wells

Models: DHWBI-S2, -S3, -S4

The Hatco Modular/Ganged Slim Dry Heated Wells are full-size units that are grouped together in a modular fashion but placed lengthwise. This provides customers with a complete heated food offering within easy reach, regardless of the sneeze guards. Unlike traditional steam tables, this unit provides dry convected heat and is specifically designed to obtain the most accurate and consistent holding temperatures. Also offers increased design flexibility and reduced installation costs due to the lack of plumbing restrictions.

Standard features

- Full-size, insulated dry wells available in 2- to 4-ganged units
- Features compact individual thermostatic controls for each well and a separate On/Off switch to retain settings
- Uniform convected air flow consistently surrounds the food pan for efficient heat transfer
- Easy-to-service design for quick replacement or service of elements
- ¾" NPT brass drain provides easy cleanup should any food spills occur - provides additional protection to the motor and fan from any liquids that might accumulate in the well
- 6' (1829 mm) conduit is standard for convenient placement of controls

Froject	
Item #	
Quantity	
DHWBI-S4 (single control) with accessory food pans and support bars	
	Easy-to-service design for quick access to the

components from

the top.

Options (available at time of purchase only)

- ☐ Attached Cord and Plug for DHWBI-S2. -S3. -S4 only (Single Phase/Single Control Box only, not for Export voltages)
- ☐ 18.94" D (481 mm) Bezel for Modular unit to match Hatco Refrigerated Slim Drop-In models in a countertop display

Accessories

Drojoot

Rectangular I	Full-Size	Stainless	Steel	Food	Pans:
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- ☐ Half-Size (2.5" [64 mm] H) ☐ Third-Size (2.5" [64 mm] H)
- ☐ Full-Size (2.5" [64 mm] H) ☐ Full-Size (4" [101 mm] H)
- ☐ Full-Size (6" [152 mm] H)

3/4" NPT brass drain provides

easy and quick cleanup of

food spills if they occur

Round Food Pans:

☐ 4-Quart (4 Liter) □ 7-Quart (7-Liter)

Hinged Lid for Round Pans:

☐ 4-Quart (4 Liter) ☐ 7-Quart (7-Liter)

Notched Lid for Round Pans:

□4-Quart (4 Liter) □7-Quart (7-Liter)

Stainless Steel Wire Trivets:

☐ Half-Size ☐ Full-Size

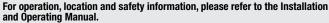
Adapter to Convert Warmers to hold Round Pans:

- ☐ Holds two 4-Quart (4-Liter) Rounds
- ☐ Holds two 7-Quart (7-Liter) Rounds

Support Bars (HWBGM series):

. □ 12" (305 mm) □ 20" (508 mm)















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Ordering Instructions (Please specify the following with each order)

1. Desired Voltage:

DHWBI-S2, -S3, -S4: 120V DHWBI-S2, -S3, -S4: 120/208-240V

2. Number of Modular/Ganged Heated Wells Required:

2-, 3-, 4-pan

NOTE: Modular/Ganged units are only offered as rectangular, full-size (12" x 20" [305 x 508 mm])

3. Bezel

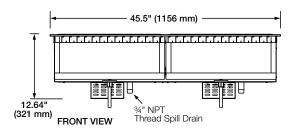
- A. Standard: 15.625" (397 mm)
- B. Oversized: allows a 18.94" (481 mm) deep bezel to match Hatco Refrigerated Slim Drop-In Wells in a countertop display

4. Control:

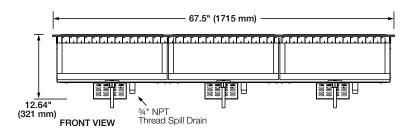
7. Control:

- A. Single control box (standard on all units)
- B. Split controls boxes (optional on 4-pan units, not available in Canada)

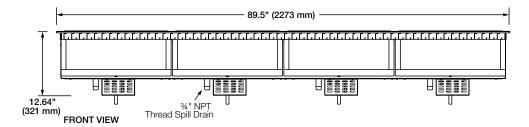
DHWBI-S2



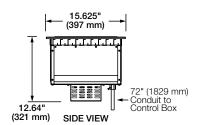
DHWBI-S3



DHWBI-S4



All Side Views



Built-In Modular/Ganged Dry Slim Heated Wells Countertop Cutouts

Model	Minimum Width	Maximum Width*	Minimum Depth	Maximum Depth	
DHWBI-S2	43.926" (1116 mm)	44.176" (1122 mm)		14.266" (362 mm)	
DHWBI-S3	65.926" (1675 mm)	66.176" (1680 mm)	14.016" (357 mm)		
DHWBI-S4	87.926" (2234 mm)	88.176" (2239 mm)	(()	

^{*}Add 1/16" (2 mm) to Maximum Width when using EZ locking mount.

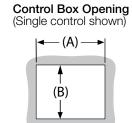


Drop-In Modular/Ganged Dry Slim Heated Wells

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Cutout Dimensions for Control Box

	All Heights	Single Configuration	Split Configuration▲		
Model	(B)	Widths (A)	Left Control (A)	Right Control (A)	
DHWBI-S2		10.313" (262 mm)		Not Available	
DHWBI-S3	4.698"	14.313" (364 mm)	Not Available		
DHWBI-S4	(119 mm)	18.313" (364 mm)			
DHWBI-S4			10.313" (262 mm)	10.313" (262 mm)	



SPECIFICATIONS

Drop-In Modular/Ganged Dry Slim Heated Wells with Single Controls

* Shipping weights are approximate and includes packaging.

Model	Dimensions (Width x Depth x Height)	Volts Single Phase	Standard Single Control Box				Ship
wiodei			Watts	Amps	Optional Plug	Control Box Configuration	Weight*
DHWBI-S2	45.5" x 15.625" x 12.64" (1156 x 397 x 321 mm)	120	1000	16.0	NEMA 5-20P	(3) (3)	94 lbs.
		120/208-240	1920	8.0	NEMA L14-20P		(43 kg)
DHWBI-S3	67.5" x 15.625" x 12.64" (1715 x 397 x 321 mm)	120	0000	24.0	NEMA 5-30P	(a) (b) (c)	146 lbs.
		120/208-240	2880	16.0	NEMA L14-20P		(66 kg)
DHWBI-S4	89.5" x 15.625" x 12.64" (2273 x 397 x 321 mm)	120/208-240	3840	16.0	NEMA L14-20P	(a) (b) (c) (d) (d) (d) (d) (d) (d) (d) (d) (d) (d	177 lbs. (80 kg)

Drop-In Modular/Ganged Dry Slim Heated Wells with Split Controls

	Dimensions (Width x Depth x Height)	Volts Single Phase		Chin		
Model			Watts (per Control Box)	Amps (per Control Box)	Control Box Configuration	Ship Weight*
DHWBI-S4	89.5" x 15.625" x 12.64" (2273 x 397 x 321 mm)	120	2 POS: 1920W 2 POS: 1920W	2 POS: 16A 2 POS: 16A	(Not available in Canada)	177 lbs. (80 kg)
		120/208-240	2 POS: 1920W 2 POS: 1920W	2 POS: 8A		

PLUG CONFIGURATIONS

Please refer to electrical specification chart.









NEMA L14-20P



PRODUCT SPECS

Drop-In Modular/Ganged Dry Slim Heated Wells

The Modular Ganged Dry Slim Heated Well shall be a Modelas manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Modular/Ganged Dry Slim Well shall be rated atwatts,volts, and be.... inches (millimeters) in overall width and beinches (millimeters) in overall depth. It shall consist of stainless and aluminized steel housing with a metal sheathed heating coil, fan, fan motor, baffles, EZ locking hardware for installation, stainless bezel, and an electronic temperature control.

Warranty consists of 24/7 parts and service assistance (US and Canada only).

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350

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[▲] Not available in Canada.