

200-HWIS Series

Hot Food Holding Drop-In Well



- The gentle heating capability of Halo Heat significantly extends hot food holding life without continuing the cooking process.

- Provides a more appealing product with better appearance and fresher taste.
- Front-of-the-house use with an existing counter, overhead heating, 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.
- Stainless steel interior walls are easy to clean with coved corners on two sides of the well.



CE EAC IP X3

Short Form Spec

The Alto-Shaam 200-HWIS is a hot food holding well with a stainless steel exterior. The hot well includes stainless steel interior walls with coved corners on two sides. The well is controlled by two (2) adjustable thermostats, one for each well, with a range of 1 through 10, each with an indicator light. The thermostat control is attached to the hot well base by a 72" (1829mm) flexible and water tight conduit.

The 6-3/8" (162mm) hot well holds 6" (150mm) deep pans and a combination of standard (gastronorm) pan sizes. Four (4) half/third-size pan divider bars are included.

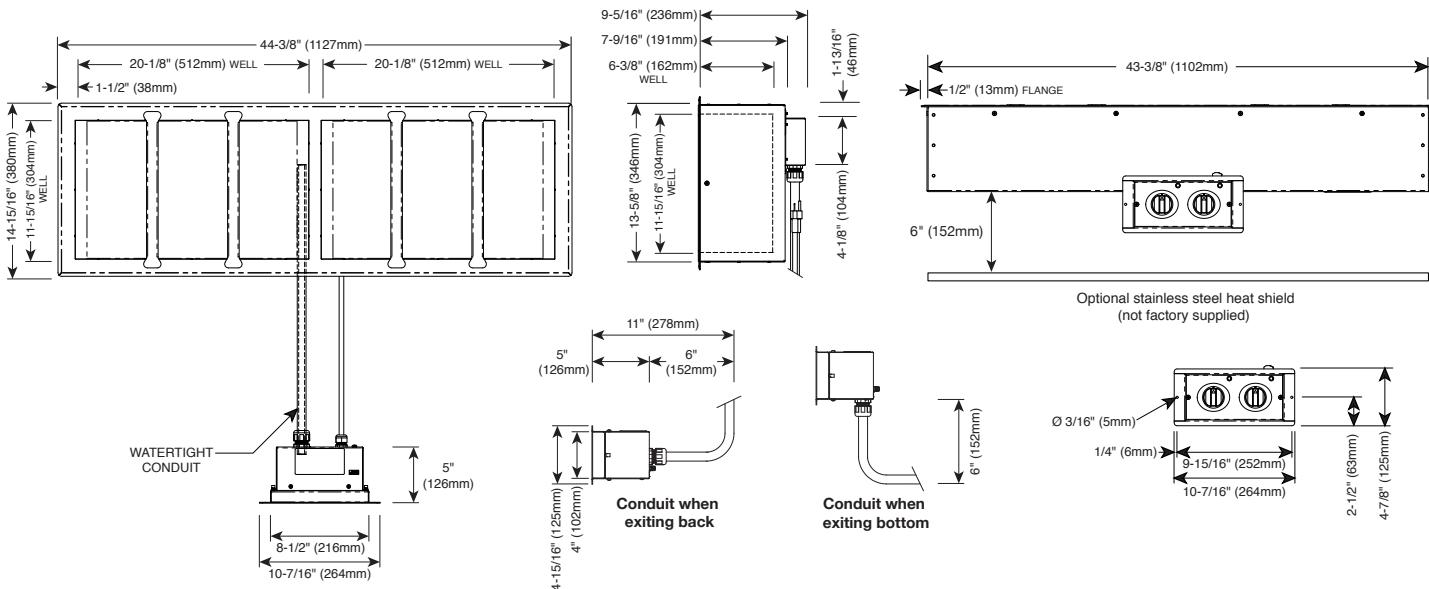
Model 200-HWIS/D6: 6-3/8" (162mm) depth, accepts two (2) full-size (gastronorm) pans

Factory-Installed Options

- Voltage Choices:
 - 120V
 - 208-240V
 - 230V
- Control Box Cord Location:
 - Back, Standard
 - Bottom, Option



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Product|Pan Capacity*

	72 lb (33 kg)
MAX. VOLUME: 44 qt (42 L)	
Full-Size Pans:	Two (2) 12" x 20" x 6"
	GN 1/1 (325mm x 530mm x 150mm)
Half-Size Pans:	Four (4) 12" x 10" x 6"
	GN 1/2 (325mm x 265mm x 150mm)
Third-Size Pans:	Six (6) 12" x 6" x 6"
	GN 1/3 (325mm x 150mm x 150mm)

*Based on 6" (150mm) deep pans. Will also accept 2-1/2" (65mm) and 4" (100mm) deep pans

Installation Requirements

- Hot well must be installed level and must not be installed in any area where it may be directly affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Some foods may require additional overhead heating. Always monitor the food temperature and add overhead heating when needed.
- Countertop material must withstand temperatures up to 200°F (93°C).
- A stainless steel heat shield is recommended if the area under the hot well is used for storage.

Clearance Requirements

1" (25mm) from combustible surfaces

Weight

Net: 56.25 lb (26 kg) **Ship*:** 110 lb (50 kg)

Carton Dimensions*: (L x W x H)

37" x 33" x 18" (940mm x 838mm x 457mm)

*Domestic ground shipping information. Contact factory for export weight and dimensions.

Dimensions: H x W x D

Overall exterior:	9-5/16 x 44-3/8" x 14-15/16" (236mm x 1127mm x 380mm)
Well interior:	6-3/8" x 11-15/16" x 20-1/8" (162mm x 304mm x 512mm)
Counter cutout:	44" x 14-1/4" (1118mm x 362mm)
Control cutout:	4-1/4" x 8-3/4" x 11" (108mm x 222mm x 278mm)

Allow 6" (152mm) clearance from control box to conduit bend

Electrical

V	Ph	Hz	A	kW		
120	1	50/60	10.0	1.2		NEMA 5-15P
						15A - 125V plug
208	1	50/60	4.3	0.9		NEMA 6-15P,
240	1	50/60	5.0	1.2		15A - 250V plug
230	1	50/60	5.2	1.2		Plugs rated 250V
						CEE 7/7
						CH2-16P
						BS 1363

Cord Length: 120V - 6 ft. (1.8m) 208-240V - 9 ft. (2.7m)
230V (CEE) - 9 ft. (2.7m) 230V (CH, BS) - 8 ft. (2.5m)

Accessories

<input type="checkbox"/> Pan Divider Bar — Half-size/Third-size.....	11318
<input type="checkbox"/> Locking Kit	5020849