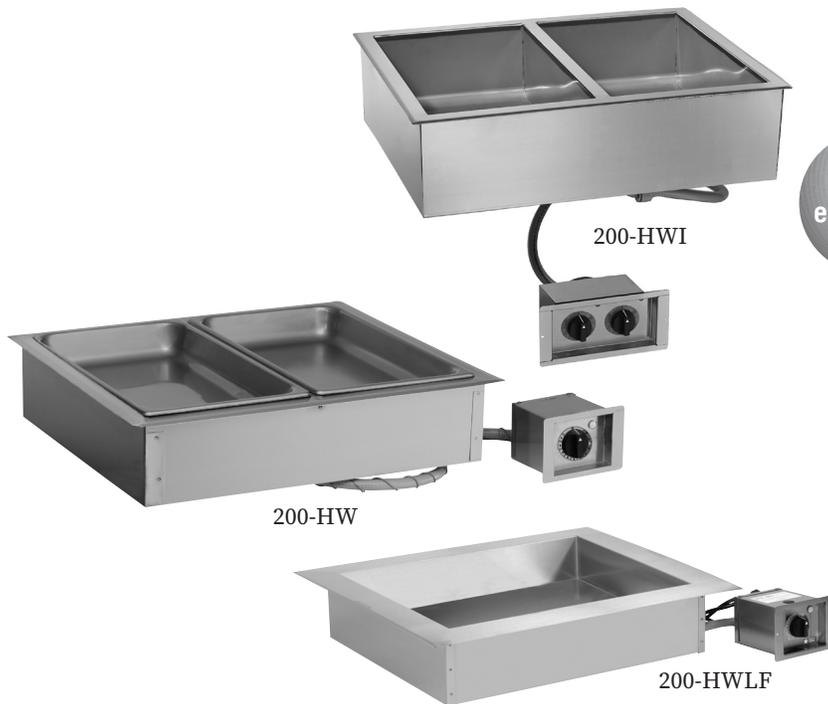


200-HW Series

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.
- HWI series with individual wells and independent controls expands your menu options.



Short Form Spec

The Alto-Shaam 200-HW is a hot food holding well. The exterior is stainless steel and the interior walls are stainless steel with coved corners on two sides. HW and HWLF models have a single hot well that is controlled by a single adjustable thermostat. HWI and HWILF models have two hot wells, each controlled by a separate adjustable thermostat. The thermostat control box is connected to the hot well base by a 72" (1829mm) flexible, water-tight conduit.

HWLF and HWILF models have a 2-1/2" (64mm) wide flange to match the Alto-Shaam cold well series.

The hot well base is available in two depths. D4 and D443 models are 4-3/8" (111mm) deep and hold 4" (100mm) deep pans. D6 and D643 models are 6-3/8" (162mm) deep and hold 6" (150mm) deep pans. The wells can be configured to hold multiple combinations of standard (gastronorm) pans.

- 200-HW/D4:** Accommodates two (2) full-size (GN 1/1) pans. Includes four (4) half/third-size divider bars, and one (1) large pan divider bar.
- 200-HW/D6:** Accommodates two (2) full-size (GN 1/1) pans. Includes four (4) half/third-size divider bars, and one (1) large pan divider bar.
- 200-HW/D443:** Accommodates two (2) full-size (GN 1/1) pans and two (2) third-size (GN 1/3) pans. Includes six (6) third-size divider bars, and one (1) large pan divider bar.
- 200-HW/D643:** Accommodates two (2) full-size (GN 1/1) pans and two (2) third-size (GN 1/3) pans. Includes six (6) third-size divider bars, and one (1) large pan divider bar.
- 200-HWLF/D4:** Accommodates two (2) full-size (GN 1/1) pans. Includes four (4) half/third-size divider bars, and one (1) large pan divider bar.
- 200-HWLF/D6:** Accommodates two (2) full-size (GN 1/1) pans. Includes four (4) half/third-size divider bars, and one (1) large pan divider bar.
- 200-HWI/D4:** Accommodates two (2) full-size (GN 1/1) pans. Includes four (4) half/third-size divider bars.
- 200-HWI/D6:** Accommodates two (2) full-size (GN 1/1) pans. Includes four (4) half/third-size divider bars.
- 200-HWI/D443:** Accommodates two (2) full-size (GN 1/1) pans and two (2) third-size (GN 1/3) pans. Includes six (6) third-size divider bars.
- 200-HWI/D643:** Accommodates two (2) full-size (GN 1/1) pans and two (2) third-size (GN 1/3) pans. Includes six (6) third-size divider bars.
- 200-HWILF/D4:** Accommodates two (2) full-size (GN 1/1) pans. Includes four (4) half/third-size divider bars.
- 200-HWILF/D6:** Accommodates two (2) full-size (GN 1/1) pans. Includes four (4) half/third-size divider bars.

Factory-Installed Options

• Voltage Choices:

- 120V
- 208-240V
- 230V

• Control Box Cord Location:

- Back, Standard
- Bottom, Option



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www.alto-shaam.com



Installation Requirements

- Appliance 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 appliance is used for storage.

Clearance Requirements

1" (25mm) from combustible surfaces

Accessories

- Pan Divider Bar — half-size/third-size 11318
- Pan Divider Bar — full-size 16019
- Pan Divider Bar — D443/D643 size 1012405
- Locking Kit 5020849

200-HW Product/Pan Capacity

D4: 48 lb (22 kg), 29 qt (28 L) **D6:** 72 lb (33 kg), 44 qt (42 L)
D443: 64 lbs (29 kg), 37.8 qt (35.5 L) **D643:** 96 lbs (44 kg), 57.3 qt (53.5 L)

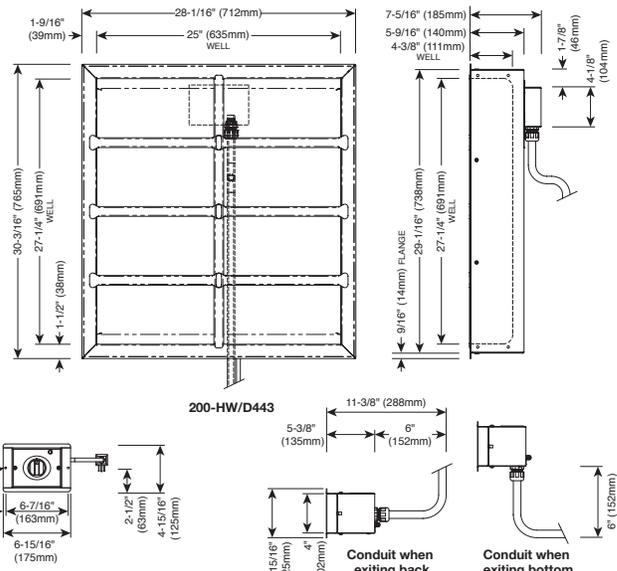
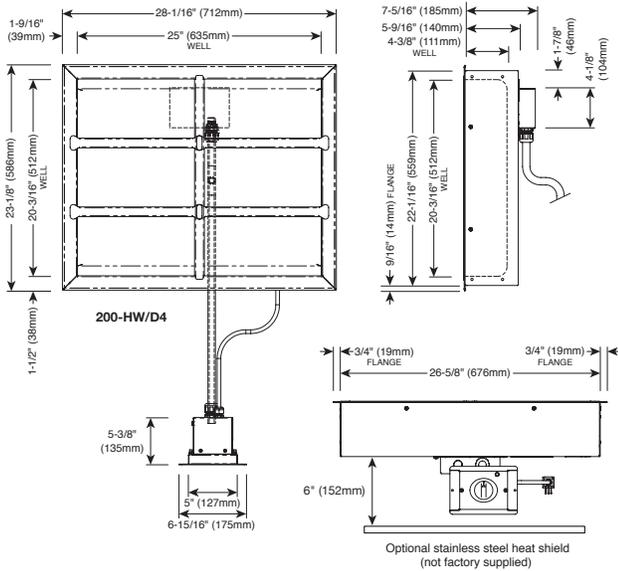
Two (2) full-size pans - 12" x 20" - GN 1/1 (325mm x 530mm)

Four (4) half-size pans - 12" x 10" - GN 1/2 (325mm x 265mm)

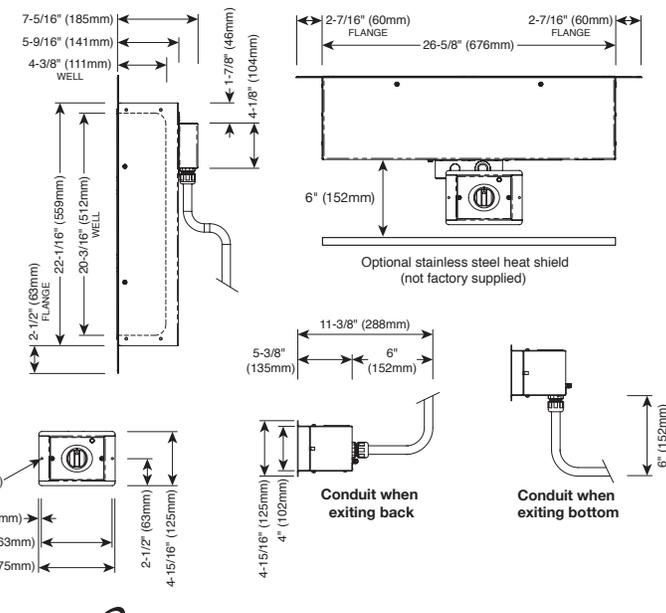
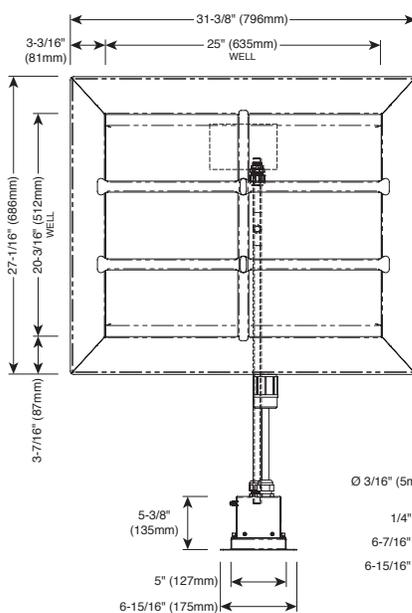
D4, D6 - Six (6) third-size pans - 12" x 6" - GN 1/3 (325mm x 176mm)

D443, D643 - Eight (8) third-size pans - 12" x 6" - GN 1/3 (325mm x 176mm)

200-HW Series Hot Food Holding Drop-In Well

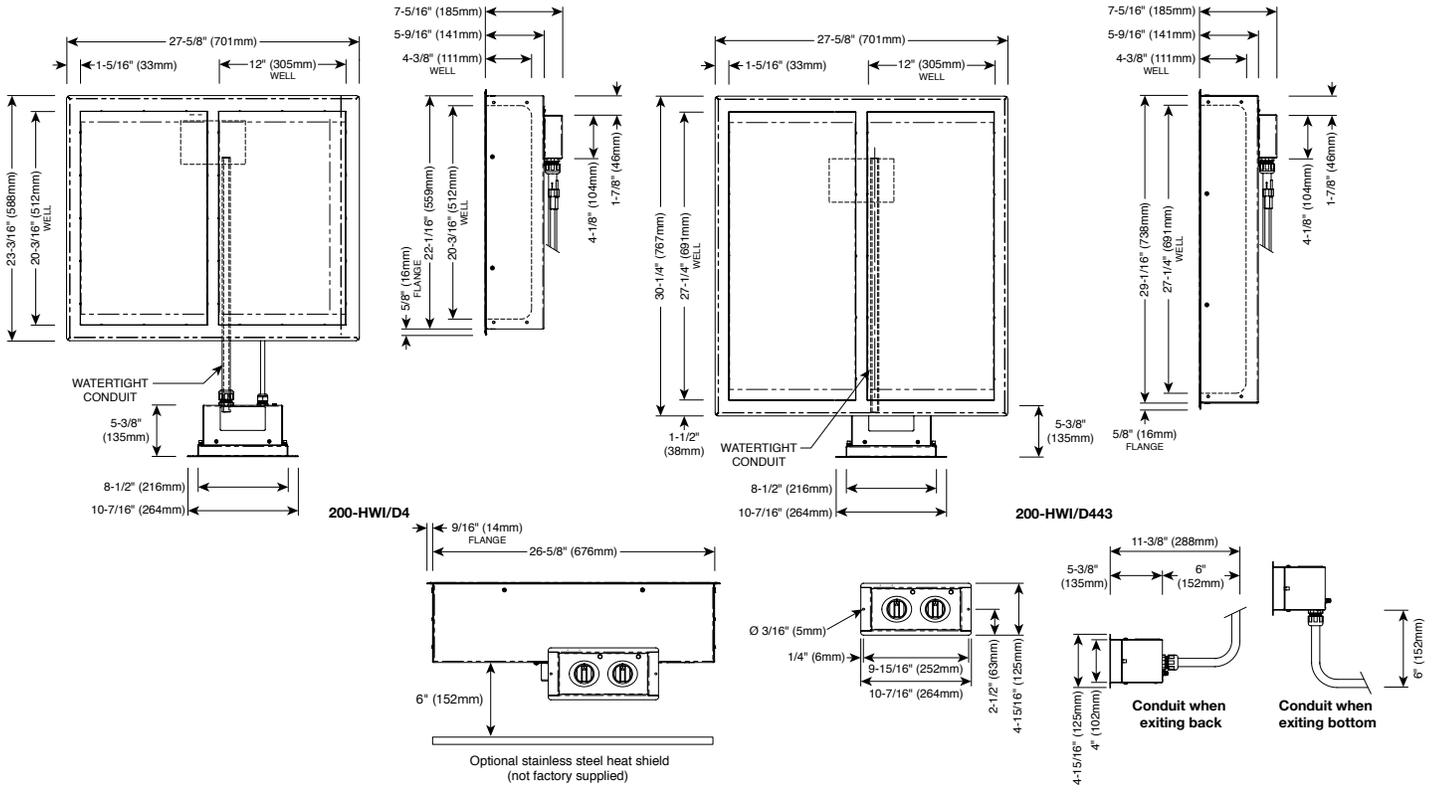


200-HWLF Series Hot Food Holding Drop-In Well



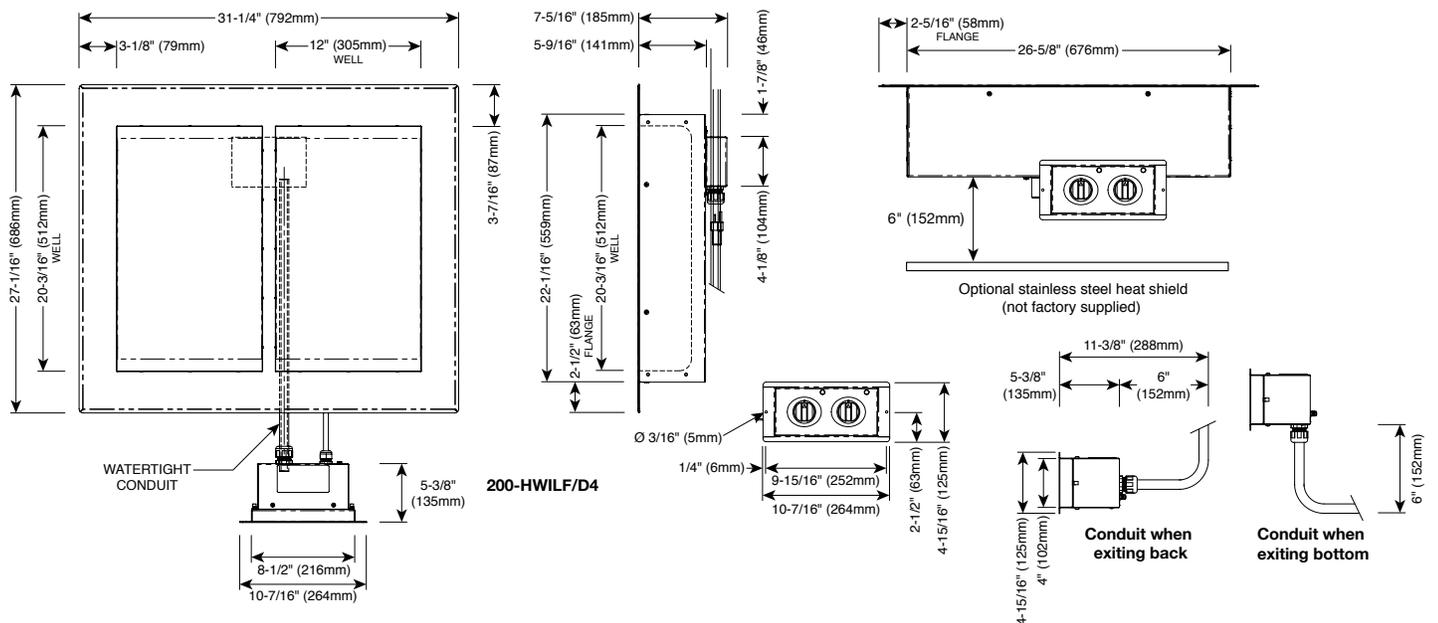
200-HWI Series

Hot Food Holding Drop-In Well



200-HWILF Series

Hot Food Holding Drop-In Well



Electrical						
	V	Ph	Hz	A	Kw	Plug Configuration
200-HW/D4 and /D6 200-HWLF/D4 and /D6 200-HWI/D4 and /D6 200-HWILF/D4 and /D6	120	1	50/60	10.0	1.2	 NEMA 5-15P 15A - 125V Plug
	208 - 240	1	50/60	4.3 - 5.0	0.9 - 1.2	 NEMA 6-15P 15A - 250V Plug
	230	1	50/60	5.2	1.2	 CEE 7/7 Plug Rated 250V  CH2-16P Plug Rated 250V  BS1363 Plug Rated 250V
200-HW/D443 200-HW/D663 200-HWI/D443 200-HWI/D643	120	1	50/60	13.5	1.6	 NEMA 5-20P 20A - 125V Plug
	208 - 240	1	50/60	5.8 - 6.8	1.6	 NEMA 6-15P 15A - 250V Plug
	230	1	50/60	6.5	1.6	 CEE 7/7 Plug Rated 250V  CH2-16P Plug Rated 250V  BS1363 Plug Rated 250V

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)

Dimensions											
	Overall Exterior			Well Interior			Counter Cutout		Control Box Cutout*		
	Height	Width	Depth	Height	Width	Depth	Width	Depth	Height	Width	Depth
200-HW/D4	7-5/16" (185mm)	28-1/16" (712mm)	23-1/8" (586mm)	4-3/8" (111mm)	25" (635mm)	20-3/16" (512mm)	27-1/4" (692mm)	22-1/2" (559mm)	4-1/4" (108mm)	5-1/4" (133mm)	11-3/8" (288mm)
200-HW/D6	9-5/16" (235mm)	28-1/16" (712mm)	23-1/8" (586mm)	6-3/8" (162mm)	25" (635mm)	20-3/16" (512mm)	27-1/4" (692mm)	22-1/2" (559mm)	4-1/4" (108mm)	5-1/4" (133mm)	11-3/8" (288mm)
200-HW/D443	7-5/16" (184mm)	28-1/16" (712mm)	30-3/16" (765mm)	4-3/8" (111mm)	12" (304mm)	27-1/4" (691mm)	27-1/4" (692mm)	29-1/2" (749mm)	4-1/4" (108mm)	5-1/4" (133mm)	11-3/8" (288mm)
200-HW/D643	9-3/16" (233mm)	28-1/16" (712mm)	30-3/16" (765mm)	6-3/8" (162mm)	12" (304mm)	27-1/4" (691mm)	27-1/4" (692mm)	29-1/2" (749mm)	4-1/4" (108mm)	5-1/4" (133mm)	11-3/8" (288mm)
200-HWLF/D4	7-5/16" (184mm)	31-3/8" (796mm)	27-1/16" (686mm)	4-3/8" (111mm)	25" (635mm)	20-3/16" (512mm)	27-1/4" (692mm)	22-1/2" (559mm)	4-1/4" (108mm)	5-1/4" (133mm)	11-3/8" (288mm)
200-HWLF/D6	9-1/4" (234mm)	31-3/8" (796mm)	27-1/16" (686mm)	6-3/8" (162mm)	25" (635mm)	20-3/16" (512mm)	27-1/4" (692mm)	22-1/2" (559mm)	4-1/4" (108mm)	5-1/4" (133mm)	11-3/8" (288mm)
200-HWI/D4	7-5/16" (185mm)	27-5/8" (701mm)	23-3/16" (588mm)	4-3/8" (111mm)	12" (304mm)	20-3/16" (512mm)	27-1/4" (692mm)	22-1/2" (559mm)	4-1/4" (108mm)	8-3/4" (222mm)	11-3/8" (288mm)
200-HWI/D6	9-5/16" (236mm)	27-5/8" (701mm)	23-3/16" (588mm)	6-3/8" (162mm)	12" (304mm)	20-3/16" (512mm)	27-1/4" (692mm)	22-1/2" (559mm)	4-1/4" (108mm)	8-3/4" (222mm)	11-3/8" (288mm)
200-HWI/D443	7-5/16" (185mm)	27-5/8" (701mm)	30-1/4" (767mm)	4-3/8" (111mm)	12" (304mm)	27-1/4" (691mm)	27-1/4" (692mm)	29-1/2" (749mm)	4-1/4" (108mm)	8-3/4" (222mm)	11-3/8" (288mm)
200-HWI/D643	9-1/4" (234mm)	27-5/8" (701mm)	30-1/4" (767mm)	6-3/8" (162mm)	12" (304mm)	27-1/4" (691mm)	27-1/4" (692mm)	29-1/2" (749mm)	4-1/4" (108mm)	8-3/4" (222mm)	11-3/8" (288mm)
200-HWILF/D4	7-5/16" (185mm)	31-1/4" (792mm)	27-1/16" (686mm)	4-3/8" (111mm)	12" (304mm)	20-3/16" (512mm)	27-1/4" (692mm)	22-1/2" (559mm)	4-1/4" (108mm)	8-3/4" (222mm)	11-3/8" (288mm)
200-HWILF/D6	9-5/16" (236mm)	31-1/4" (792mm)	27-1/16" (686mm)	6-3/8" (162mm)	12" (304mm)	20-3/16" (512mm)	27-1/4" (692mm)	22-1/2" (559mm)	4-1/4" (108mm)	8-3/4" (222mm)	11-3/8" (288mm)

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

Weight (est.)			
	Net Weight	Ship Weight*	Carton Dimensions* L X W X H
200-HW/D4	40 lb (18 kg)	115 lb (52 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)
200-HW/D6	45.5 lb (21 kg)	110 lb (50 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)
200-HW/D443	50 lb (23 kg)	contact factory	contact factory
200-HW/D643	56 lb (25 kg)	120 lb (54 kg)	40" x 32" x 15" (1016mm x 813mm x 381mm)
200-HWLF/D4	43 lb (20 kg)	100 lb (45 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)
200-HWLF/D6	48 lb (22 kg)	110 lb (50 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)
200-HWI/D4	50 lb (23 kg)	120 lb (54 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)
200-HWI/D6	56.25 lb (26 kg)	116 lb (53 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)
200-HWI/D443	62 lb (28 kg)	contact factory	contact factory
200-HWI/D643	69.5 lb (32 kg)	120 lb (54 kg)	35" x 35" x 26" (889mm x 889mm x 660mm)
200-HWILF/D4	54.25 lb (25 kg)	100 lb (45 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)
200-HWILF/D6	60.5 lb (27 kg)	110 lb (50 kg)	35" x 35" x 19" (889mm x 889mm x 483mm)

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

