

# 100-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.



ANSI/NSF 4



CE EAC IP X3

### Short Form Spec

The Alto-Shaam 100-HW 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. HW and HWLF hot wells are controlled by an adjustable thermostat with a range of 1 through 10 and includes an indicator light. The thermostat control is attached to the hot well base by a 72" (1829mm) flexible and water tight conduit.

The hot well base is available in two depths. The 4-3/8" (111mm) deep hot well holds 4" (100mm) deep pans and the 6-3/8" (162mm) deep hot well holds 6" (150mm) deep pans. Both hot wells hold a combination of standard (gastronorm) pan sizes. The D4 and D6 hot wells include two (2) half/third-size pan divider bars. The D443 and D643 hot wells include three (3) half/third-size pan divider bars.

- |  |
|--|
| <input type="checkbox"/> <b>100-HW/D4:</b> 4-3/8" (111mm) depth, accepts one (1) full-size (gastronorm) pan                          |
| <input type="checkbox"/> <b>100-HW/D6:</b> 6-3/8" (162mm) depth, accepts one (1) full-size (gastronorm) pan                          |
| <input type="checkbox"/> <b>100-HWLF/D4:</b> 4-3/8" (111mm) depth, accepts one (1) full-size (gastronorm) pan                        |
| <input type="checkbox"/> <b>100-HWLF/D6:</b> 6-3/8" (162mm) depth, accepts one (1) full-size (gastronorm) pan                        |
| <input type="checkbox"/> <b>100-HW/D443:</b> 4-3/8" (111mm) depth, accepts one (1) full-size and one (1) third-size (gastronorm) pan |
| <input type="checkbox"/> <b>100-HW/D643:</b> 6-3/8" (162mm) depth, accepts one (1) full-size and one (1) third-size (gastronorm) pan |

### Factory-Installed Options

- |                                   |   |
|-----------------------------------|---|
| • Voltage Choices:                | • Control Box Cord Location:            |
| <input type="checkbox"/> 120V     | <input type="checkbox"/> Back, Standard |
| <input type="checkbox"/> 208-240V | <input type="checkbox"/> Bottom, Option |
| <input type="checkbox"/> 230V     |   |



W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.  
 Phone: 262.251.3800 800.558.8744 U.S.A./CANADA Fax: 262.251.7067 800.329.8744 U.S.A. only  
[www.alto-shaam.com](http://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

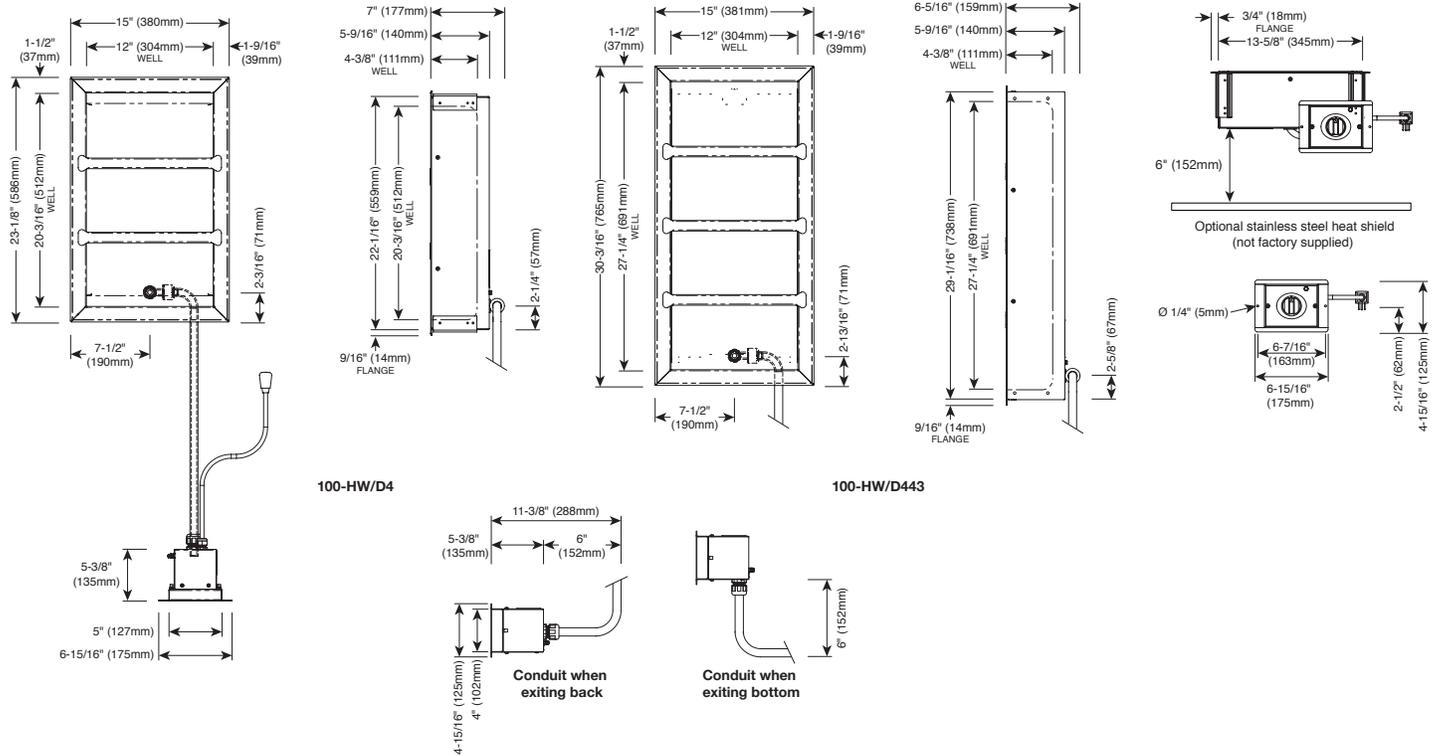
- Pan Divider Bar — half-size/third-size . . . . . 11318
- Locking Kit . . . . . 5020849
- Undermount Kit . . . . . 5020793

100-HW Product\Pan Capacity*	
D4: 24 lb (11 kg) / D443: 32 lbs (14.5 kg) Max. Max. volume: D4: 14.5 qt (14 L) / D443: 19.2 qt (17.8 L)	
Full-Size Pans:	One (1) 12" x 20" x 4" GN 1/1 (325mm x 530mm x 100mm)
Half-Size Pans:	Two (2) 12" x 10" x 4" GN 1/2 (325mm x 265mm x 100mm)
Third-Size Pans*:	D4: Three (3) / D443: Four (4) 12" x 6" x 4" GN 1/3 (325mm x 176mm x 100mm)

\*Based on 4" (100mm) deep pans. Will also accept 2-1/2" (65mm) deep pans; D6 hot wells will accept 6" (150mm) deep pans.

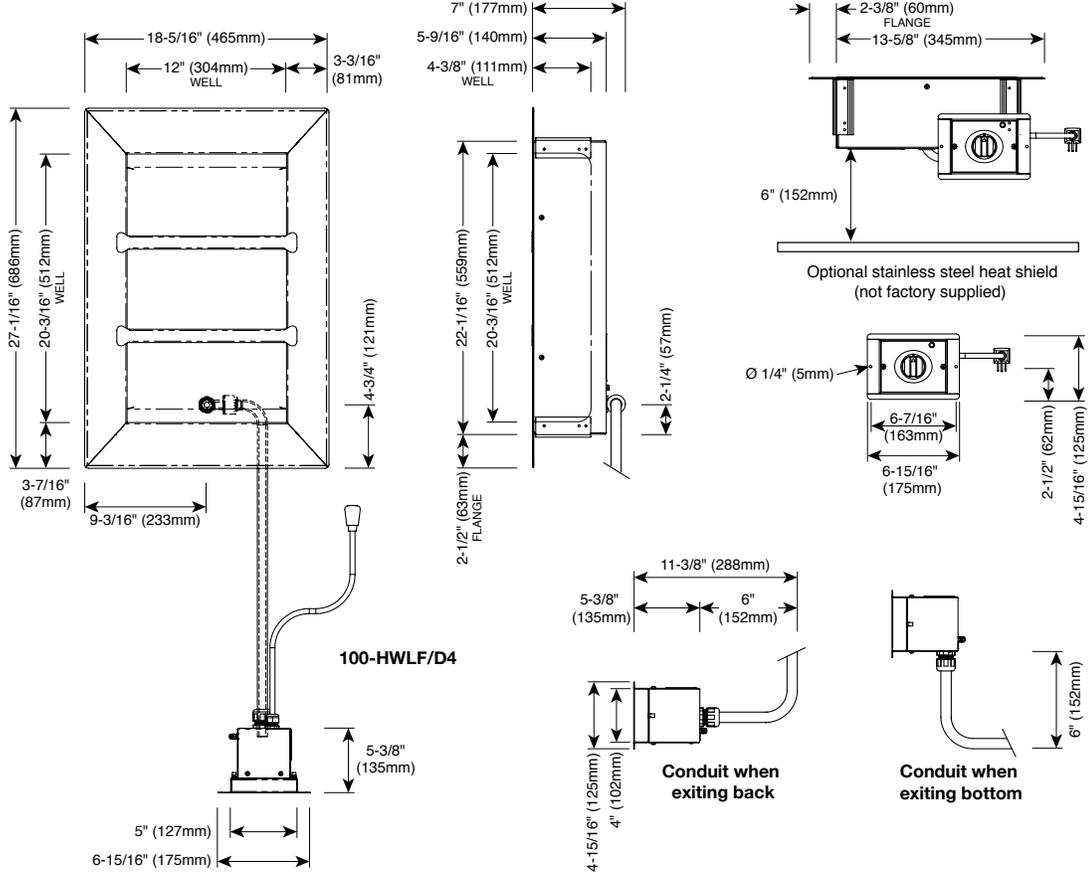
# 100-HW Series

## Hot Food Holding Drop-In Well



# 100-HWLF Series

Hot Food Holding Drop-In Well



Electrical						
	V	Ph	Hz	A	kw	Plug configuration
100-HW/D4 and /D6 100-HWLF/D4 and /D6	120	1	50/60	5.0	0.6	 NEMA 5-15P 15A - 125V plug
	208 - 240	1	50/60	2.2 - 2.5	0.45 - 0.6	 NEMA 6-15P 15A - 250V plug
	230	1	50/60	2.6	0.6	 CEE 7/7 Plug rated 250V  CH2-16P Plug rated 250V  BS1363 Plug rated 250V
100-HW/D443 and /D643	120	1	50/60	6.8	0.8	 NEMA 5-15P 15A - 125V plug
	208 - 240	1	50/60	2.9 - 3.4	0.6 - 0.8	 NEMA 6-15P 15A - 250V plug
	230	1	50/60	3.5	0.8	 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
100-HW/D4	7" (177mm)	15" (380mm)	23-1/8" (586mm)	4-3/8" (111mm)	12" (304mm)	20-3/16" (512mm)	14-1/4" (362mm)	22-1/2" (559mm)	4-1/4" (108mm)	5-1/4" (133mm)	11-3/8" (288mm)
100-HW/D6	8-7/8" (225mm)	15" (380mm)	23-1/8" (585mm)	6-3/8" (162mm)	12" (304mm)	20-3/16" (512mm)	14-1/4" (362mm)	22-1/2" (559mm)	4-1/4" (108mm)	5-1/4" (133mm)	11-3/8" (288mm)
100-HW/D443	6-5/16" (159mm)	15" (380mm)	30-3/16" (765mm)	4-3/8" (111mm)	12" (304mm)	27-1/4" (691mm)	14-1/4" (362mm)	29-1/2" (749mm)	4-1/4" (108mm)	5-1/4" (133mm)	11-3/8" (288mm)
100-HW/D643	8-3/16" (207mm)	15" (380mm)	30-3/16" (765mm)	6-3/8" (162mm)	12" (304mm)	27-1/4" (691mm)	14-1/4" (362mm)	29-1/2" (749mm)	4-1/4" (108mm)	5-1/4" (133mm)	11-3/8" (288mm)
100-HWLF/D4	7" (177mm)	18-5/16" (465mm)	27-1/16" (686mm)	4-3/8" (111mm)	12" (304mm)	20-3/16" (512mm)	14-1/4" (362mm)	22-1/2" (559mm)	4-1/4" (108mm)	5-1/4" (133mm)	11-3/8" (288mm)
100-HWLF/D6	8-7/8" (225mm)	18-5/16" (465mm)	27-1/16" (686mm)	6-3/8" (162mm)	12" (304mm)	20-3/16" (512mm)	14-1/4" (362mm)	22-1/2" (559mm)	4-1/4" (108mm)	5-1/4" (133mm)	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
100-HW/D4	25 lb (11 kg)	75 lb (34 kg)	35" x 23" x 21" (889mm x 584mm x 533mm)
100-HW/D6	29 lb (13 kg)	75 lb (34 kg)	35" x 23" x 21" (889mm x 584mm x 533mm)
100-HW/D443	31 lb (14 kg)	75 lb (34 kg)	35" x 23" x 21" (889mm x 584mm x 533mm)
100-HW/D643	35 lb (16 kg)	Contact factory	35" x 23" x 21" (889mm x 584mm x 533mm)
100-HWLF/D4	27 lb (12 kg)	Contact factory	35" x 23" x 21" (889mm x 584mm x 533mm)
100-HWLF/D6	31 lb (14 kg)	Contact factory	35" x 23" x 21" (889mm x 584mm x 533mm)

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

