



Wells

CUSTOMIZED SOLUTIONS

- Whether it's to hold hot breakfast in the morning or a cold salad bar at lunch, Hatco Wells keep hot and pre-chilled foods at their preferred serving temperatures, while providing unlimited flexibility for each operator's unique foodservice needs
- Ideal for buffets, cafeterias, clubs & bars, convenience stores, restaurants & cafés, and supermarkets & delis

IT'S HOT, IT'S COLD

- HCWBI models incorporate a Heated Well and Refrigerated Well into one unit to hold hot and pre-chilled foods at their optimum serving temperatures, catering to different food products and day parts
- Feature simple controls for ease of use and adjustable setpoints to keep particular foods at their preferred temperatures
- Transfer time between modes is approximately 60 minutes

DRY HEAT

- DHWBI models provide dry convected heat to keep hot foods at the most accurate temperatures
- Uniform convected airflow consistently surrounds each food pan for efficient heat transfer
- Offer increased design flexibility and reduced installation costs due to lack of plumbing restrictions
- Individual thermostatic controls allow for temperature regulation of each well, with a separate On/Off switch to retain settings

HEATED PRECISION

- HWB models keep a variety of hot and fresh foods at safe-serving temperatures with the most consistent holding temperatures
- Fully insulated stainless steel construction retains heat better and distributes it more evenly, while cooler surrounding surfaces guarantee customer safety
- A variety of configurations available:
 - ◊ Built-in or countertop
 - ◊ Rectangular or round
 - ◊ Wet or dry
 - ◊ Low, standard or high watt
 - ◊ Non-insulated or insulated
 - ◊ Standard or slim configuration
 - ◊ UL approved or UR (fabricator) components

CHILLED PERFECTION

- CWB and IWB models provide even chilling for pre-chilled foods products to retain optimum temperatures, freshness and taste with a unique top angled inside wall design that allows cold air to effectively blanket the food products
- FTB models are specially designed to safely hold quick turnaround, pre-chilled food products at optimum serving temperatures and feature auto-defrost, which is activated through a programmable advanced electronic control
- Optimal and environmentally-friendly insulation on the sides and bottom ensures better cold retention
- Available in standard or slim configurations
- Include an adjustable condensing unit that can be rotated 90° or 180° for easy venting adjustments and flexibility



HCWBI-3DA



CWB-S4



FTB-2



HWBI-2