

100-HW Series Waterless Hot Food Well

ALTO-SHAAM.

Unlike traditional steam tables or dry wells, waterless hot food wells from Alto-Shaam feature radiant Halo Heat® technology that evenly surrounds food without the use of extremely hot elements, added humidity or fans. Extend hold times, maintain food quality and reduce operating costs to maximize return on investment.



100-HW/D6

Standard Features

- Extend food holding times with efficient, precise Halo Heat® technology
- Maintain food quality without the use of extremely hot elements, added humidity or fans
- Increase sales with attractive food presentation and quality
- Reduce installation and operating costs with no water or plumbing needed
- Save on maintenance costs, eliminating lime and scale buildup associated with traditional steam tables
- Increase employee and customer safety with elimination of hot water and steam
- Provide optimal holding temperatures with an adjustable thermostat that can be flush-mounted into the counter or a location out of sight from customers
- Set ideal holding temperatures for any dish with an individual well control option
- HWLF models feature a large flange
- D4 and D6 hot wells include two [2] half/third size pan dividers
- D443 and D643 hot wells include three [3] half/third size pan dividers

Configurations (select one)

- | | |
|--------------------------------------|--------------------------------------|
| <input type="checkbox"/> 100-HW/D4 | <input type="checkbox"/> 100-HW/D6 |
| <input type="checkbox"/> 100-HWLF/D4 | <input type="checkbox"/> 100-HWLF/D6 |
| <input type="checkbox"/> 100-HW/D443 | <input type="checkbox"/> 100-HW/D643 |

Electrical

- | | |
|-------------------------------|-----------------------------------|
| <input type="checkbox"/> 120V | <input type="checkbox"/> 208–240V |
| <input type="checkbox"/> 230V | |

Control box cord location

- Back, standard
- Bottom, optional

Accessories (select all that apply)

- Pan divider bar—half-size/third-size [11318]
- Locking kit [5020849]
- Undermount kit [520793]



- 1 One full-size of GN 1/1 pan
- 2 Two half-size of GN 1/2 pans
- 3 D4: Three third-size or GN 1/3 pans
D443: Four third-size or GN 1/3 pans
- 4 D4: 24 lb [11 kg] product maximum; 14.5 qt [14 L] volume maximum*
D443: 32 lb [14,5 kg] product maximum; 19.2 qt [17,8 L] volume maximum*

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



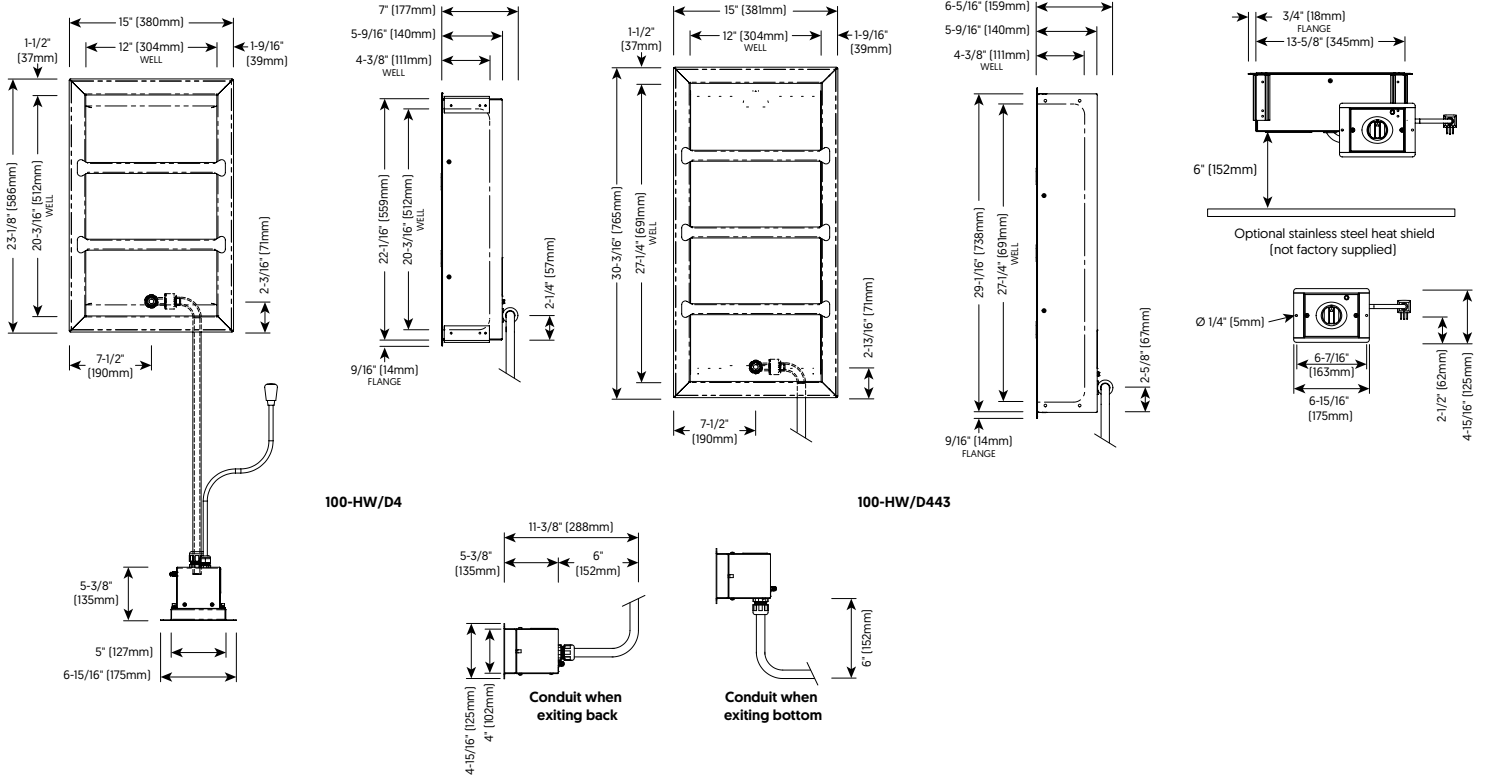
IP X3



100-HW Series

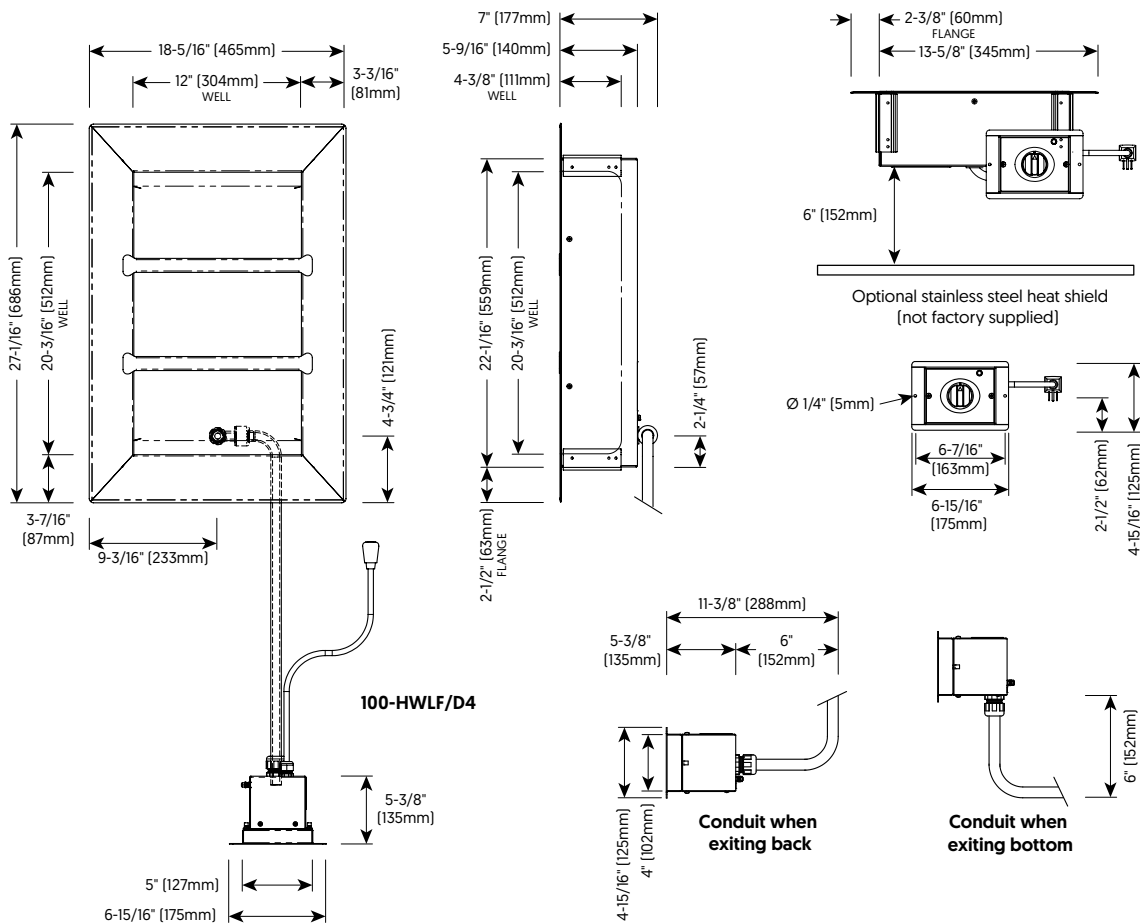


Specification



100-HWLF Series

Specification



100-HW Series



DIMENSIONS

Model

100-HW/D4	7" x 15" x 23-1/8" [117mm x 380mm x 586mm]
100-HW/D6	8-7/8" x 15" x 23-1/8" [225mm x 380mm x 586mm]
100-HW/D443	6-15/16" x 15" x 30-3/16" [159mm x 380mm x 765mm]
100-HW/D643	8-3/16" x 15" x 30-3/16" [207mm x 380mm x 765mm]
100-HWLF/D4	7" x 18-5/16" x 27-1/16" [177mm x 465mm x 686mm]
100-HWLF/D6	8-7/8" x 18-5/16" x 27-1/16" [225mm x 465mm x 686mm]

Exterior (H x W x D)

Interior (H x W x D)

4-3/8" x 12" x 20-3/16" [111mm x 304mm x 512mm]
6-3/8" x 12" x 20-3/16" [162mm x 304mm x 512mm]
4-3/8" x 12" x 27-1/4" [111mm x 304mm x 691mm]
6-3/8" x 12" x 27-1/4" [162mm x 304mm x 691mm]
4-3/8" x 12" x 20-3/16" [111mm x 304mm x 512mm]
6-3/8" x 12" x 20-3/16" [162mm x 304mm x 512mm]

Counter Cutout (W x D)

100-HW/D4	14-1/4" x 22-1/2" [362mm x 559mm]
100-HW/D6	14-1/4" x 22-1/2" [362mm x 559mm]
100-HW/D443	14-1/4" x 29-1/2" [362mm x 749mm]
100-HW/D643	14-1/4" x 29-1/2" [362mm x 749mm]
100-HWLF/D4	14-1/4" x 22-1/2" [362mm x 559mm]
100-HWLF/D6	14-1/4" x 22-1/2" [362mm x 559mm]

Control Box Cutout (H x W x D)*

4-1/4" x 5-1/4" x 11-3/8" [108mm x 133mm x 288mm]
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*Allow 6" [152mm] clearance from control box to conduit bend.

Net Weight

100-HW/D4	25 lb [11 kg]
100-HW/D6	29 lb [13 kg]
100-HW/D443	31 lb [14 kg]
100-HW/D643	35 lb [16 kg]
100-HWLF/D4	27 lb [12 kg]
100-HWLF/D6	31 lb [14 kg]

Ship Weight**

75 lb [34 kg]
75 lb [34 kg]
75 lb [34 kg]
Contact factory
Contact factory
Contact factory

Ship Dimensions (L x W x H)**

35" x 23" x 21" [889mm x 584mm x 533mm]
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**Domestic ground shipping information. Contact factory for export weight and dimensions.



CHECK FIRST

- 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.

100-HW Series

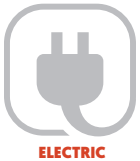


Heat of rejection

100-HW	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	61	0.02



1" [25 mm] from
combustible surfaces



Model	V	Ph	Hz	A	kW	Cord & Plug	
100-HW/D4, 100-HW/D6, 100-HWLF/D4, 100-HWLF/D6	120V	120	1	50/60	5.0	0.6	NEMA 5-15p 15A-125V plug
	208-240V	208	1	50/60	2.2	0.45	NEMA 6-15p 15A-250V plug (U.S.A. only)
		240	1	50/60	2.5	0.6	CEE 7/7 plug rated 250V CH2-16p plug rated 250V BS 1363 (U.K. only) plug rated 250V
100-HW/D443, 100-HW/D643	120V	120	1	50/60	6.8	0.8	NEMA 5-15p 15A-125V plug
	208-240V	208	1	50/60	2.9	0.6	NEMA 6-15p 15A-250V plug (U.S.A. only)
		240	1	50/60	3.4	0.8	CEE 7/7 plug rated 250V CH2-16p plug rated 250V BS 1363 (U.K. only) plug rated 250V
	230V	230	1	50/60	3.5	0.8	CEE 7/7 plug rated 250V CH2-16p plug rated 250V BS 1363 (U.K. only) plug rated 250V

Cord length: 120V: 6 ft [1.8 m]; 208-240V: 9 ft [2.7 m]; 230V [CEE]: 9 ft [2.7 m];
230V [CH, BS]: 8 ft [2.5 m]

CONTACT US

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