

100-HW Series

Waterless Hot Food Well

UL Listed

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

Configurations (select one)

- 100-HW/D4
- 100-HW/D6
- 100-HWLF/D4
- 100-HWLF/D6
- 100-HW/D443
- 100-HW/D643

Electrical

- 120V
- 208–240V
- 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 [5020793]



1
2
3
4

One full-size of GN 1/1 pan

Two half-size of GN 1/2 pans

D4: Three third-size or GN 1/3 pans

D443: Four third-size or GN 1/3 pans

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*

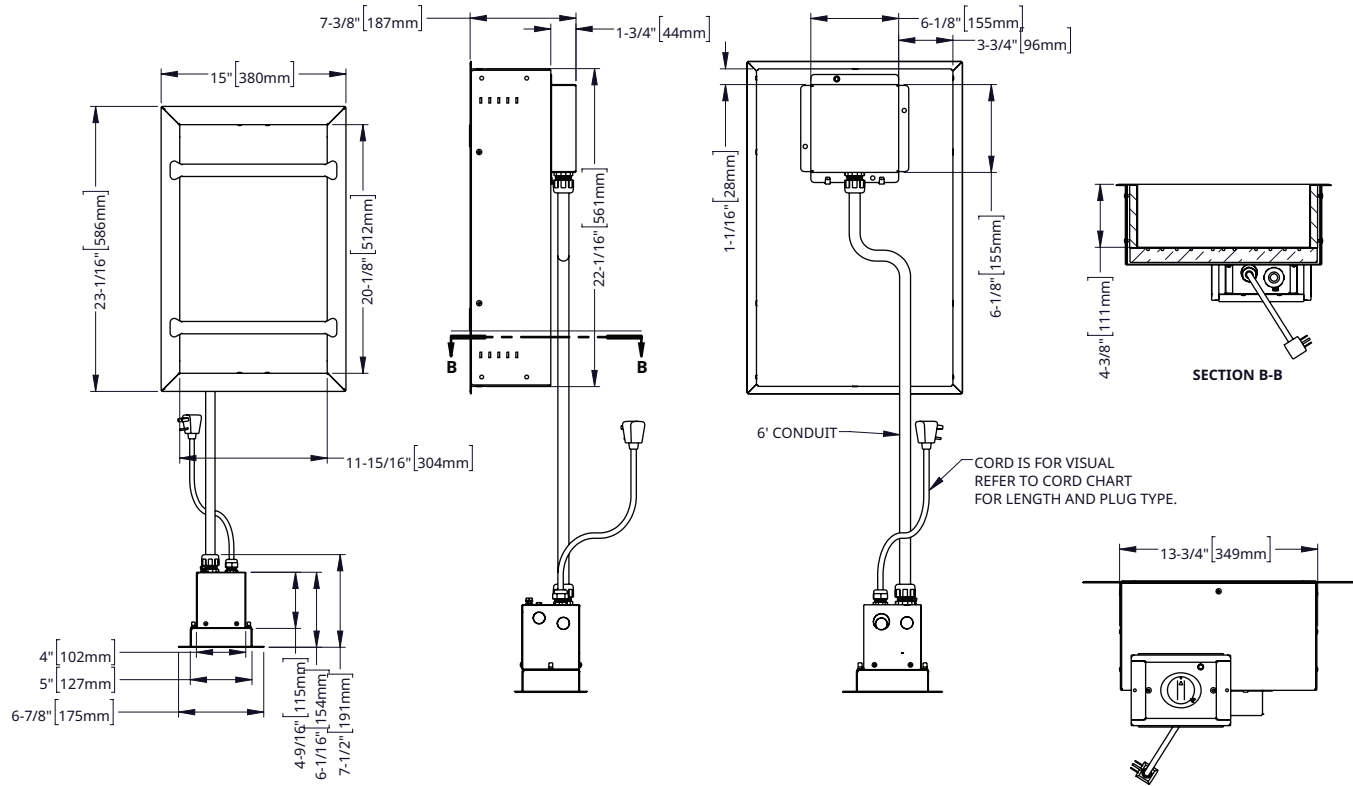
*Based on 4" [100mm] deep pans. Will also accept 2-1/2" [65mm] deep pans; D6 hot wells will accept 6" [150mm] deep pans.



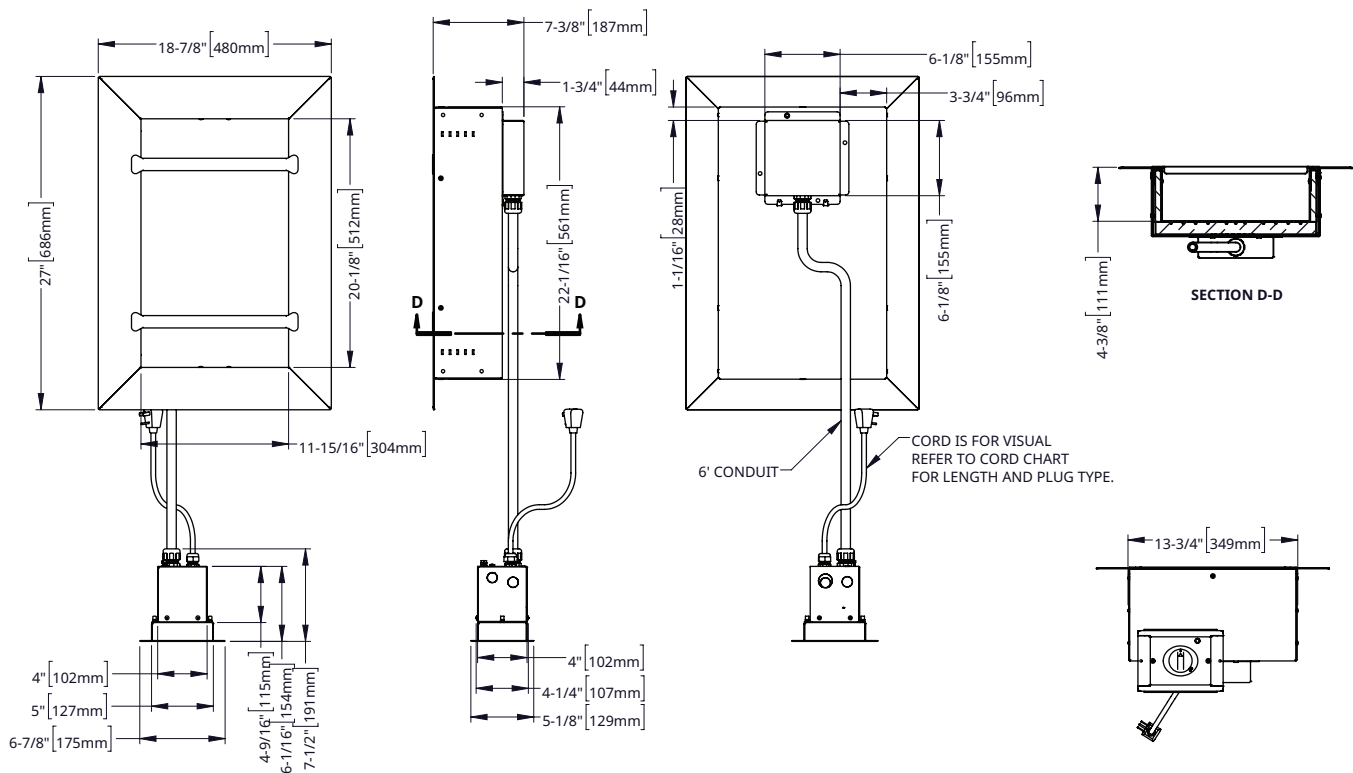
IP X3



100-HW Series



100-HWLF Series





DIMENSIONS

Model	Exterior (H x W x D)	Interior (H x W x D)
100-HW/D4	7" x 15" x 23-1/8" (177mm x 380mm x 586mm)	4-3/8" x 12" x 20-3/16" (111mm x 304mm x 512mm)
100-HW/D6	8-7/8" x 15" x 23-1/8" (225mm x 380mm x 586mm)	6-3/8" x 12" x 20-3/16" (162mm x 304mm x 512mm)
100-HW/D443	6-15/16" x 15" x 30-3/16" (159mm x 380mm x 765mm)	4-3/8" x 12" x 27-1/4" (111mm x 304mm x 691mm)
100-HW/D643	8-3/16" x 15" x 30-3/16" (207mm x 380mm x 765mm)	6-3/8" x 12" x 27-1/4" (162mm x 304mm x 691mm)
100-HWLF/D4	7" x 18-5/16" x 27-1/16" (177mm x 465mm x 686mm)	4-3/8" x 12" x 20-3/16" (111mm x 304mm x 512mm)
100-HWLF/D6	8-7/8" x 18-5/16" x 27-1/16" (225mm x 465mm x 686mm)	6-3/8" x 12" x 20-3/16" (162mm x 304mm x 512mm)

Model	Net Weight	Ship Weight**	Ship 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.

Cutout Dimensions

Model	Surface Cutout (L x W)	Control Box Cutout (H x W x D)*
100-HW/D4	13-13/16" x 22-1/8" (351mm x 562mm)	4-1/4" x 5-1/4" x 11-3/8" (108mm x 133mm x 288mm)
100-HW/D6	13-13/16" x 22-1/8" (351mm x 562mm)	4-1/4" x 5-1/4" x 11-3/8" (108mm x 133mm x 288mm)
100-HW/D443	13-7/8" x 29-3/16" (352mm x 741mm)	4-1/4" x 5-1/4" x 11-3/8" (108mm x 133mm x 288mm)
100-HW/D643	13-7/8" x 29-3/16" (352mm x 741mm)	4-1/4" x 5-1/4" x 11-3/8" (108mm x 133mm x 288mm)
100-HWLF/D4	13-13/16" x 22-1/8" (351mm x 562mm)	4-1/4" x 5-1/4" x 11-3/8" (108mm x 133mm x 288mm)
100-HWLF/D6	13-13/16" x 22-1/8" (351mm x 562mm)	4-1/4" x 5-1/4" x 11-3/8" (108mm x 133mm x 288mm)

^Large flange wells only.

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



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.

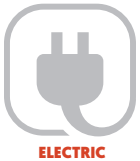


Heat of rejection

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	
100-HW/D443, 100-HW/D643	230V	230	1	50/60	2.6	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
	240	1	50/60	3.4	0.8		
100-HW/D443, 100-HW/D643	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]

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