

# 200-HWIS 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.



200-HWIS/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
- Includes four (4) half/third-size pan divider bars

### Configurations (select one)

#### 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]



- 2** Two full-size or GN 1/1 pans  
**4** Four half-size or GN 1/2 pans  
**6** Six third-size or GN 1/3 pans  
72 lb [33 kg] product maximum  
44 qt [42 L] volume maximum

\*Based on 6" [150mm] deep pans. Will also accept 2-1/2" [65mm] and 4" [100mm] deep pans.



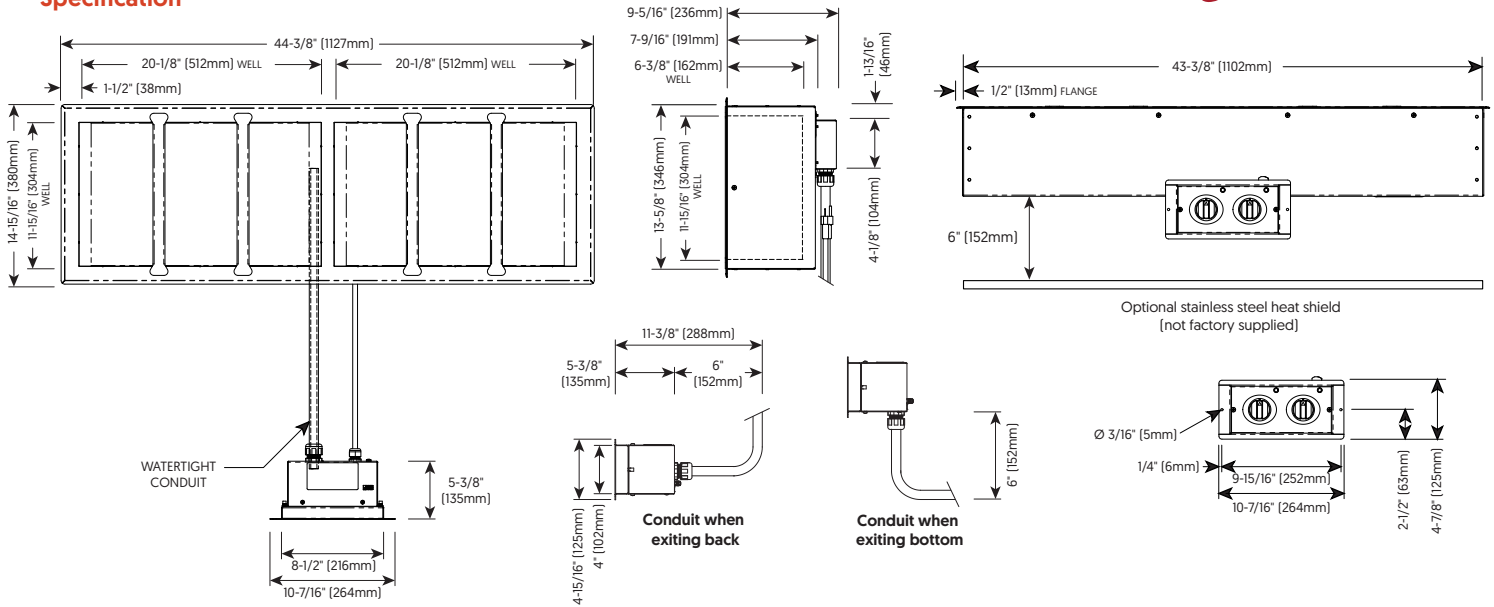
IP X3



# 200-HWIS Series



## Specification



### Exterior (H x W x D)

9-5/16" x 44-3/8" x 14-15/16" [236mm x 1127mm x 380mm]

### Net Weight

56.25 lb [26 kg]

### Ship Weight\*\*

110 lb [50 kg]

### Interior (H x W x D)

6-3/8" x 11-15/16" x 20-1/8" [162mm x 304mm x 512mm]

### Ship Dimensions (L x W x H)\*\*

37" x 33" x 18" [940mm x 838mm x 457mm]

## Cutout Dimensions

### Model

### Non-combustible Surface Cutout (L x W)\*

200-HWIS/D6 43-1/2" x 13-13/16" [1105mm x 351mm]

### Control Box Cutout (H x W x D)\*

4-1/4" x 8-3/4" x 11-3/8" [108mm x 222mm x 288mm]

\*Do not install on combustible surfaces.

\*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.



### CLEARANCE

1" [25 mm] from combustible surfaces



### ELECTRIC

200-HWIS	V	Ph	Hz	A	kW	Cord & Plug
120V	120	1	50/60	10.0	1.2	NEMA 5-15p 15A-125V plug
208-240V	208	1	50/60	4.3	0.9	NEMA 6-15p 15A-250V plug
	240	1	50/60	5.0	1.2	[U.S.A. only]
230V	230	1	50/60	5.2	1.2	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]



### HEAT

### Heat of rejection

200-HW	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	162	0.05

## CONTACT US

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