

1100-RW

DROP-IN HOT FOOD ROUND (SOUP) WELL



1100-RW
(Insert pan not included)



• 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 lighting, 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.

The 1100-RW is a drop-in heated round hot food well constructed of 20 gauge stainless steel. The round well is controlled by one (1) adjustable thermostat with a range of 1 through 10. The thermostat control is attached to the hot well base by a 6' (1829mm) flexible and water tight tether. Insulation surrounds the base, providing energy efficient operation.

The drop-in heated well base accommodates standard 11-quart (10.4 liter) round insert pans (not provided) and is intended for dry operation.

MODEL 1100-RW: 11 quart (10.4 liter) drop-in heated holding round (soup) well



FACTORY INSTALLED OPTIONS

- Electrical Choices
 - 120V (90° PLUG)
 - 120V (STRAIGHT PLUG)
 - 208-240V
 - 230V



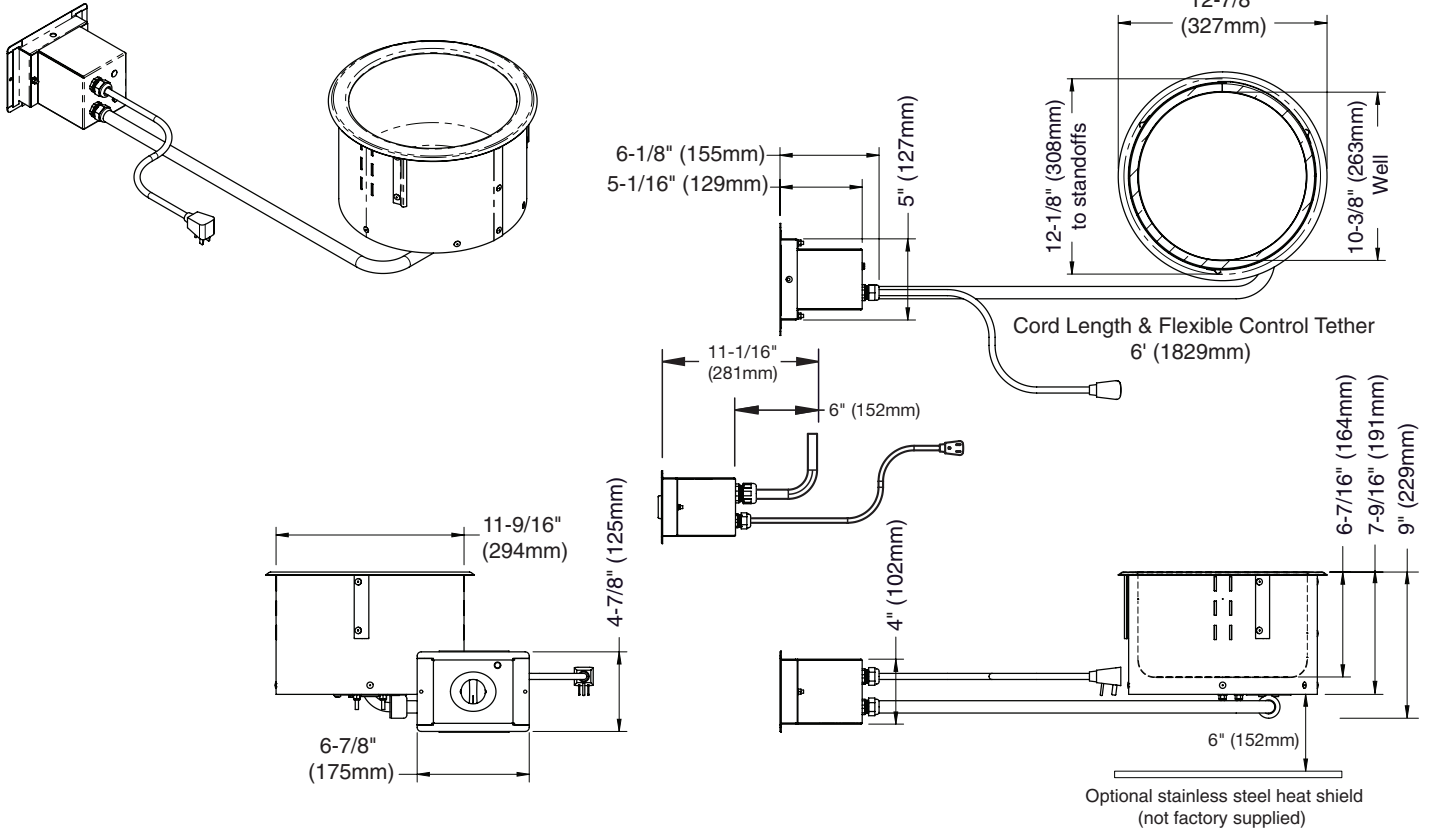
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www.alto-shaam.com



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ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG	
120	1	50/60	4.2	.5		NEMA 5-15P 15A- 125V PLUG
208-240	1	50/60	1.8-2.1	.38-.5		NEMA 6-15P 15A - 250V PLUG
230	1	50/60	2.0	.46	PLUGS RATED 250V	
	CEE 7/7		CH2-16P		BS 1363	

DIMENSIONS: H X W X D	
EXTERIOR:	9" x 12-7/8" x 12-7/8" (229mm x 327mm x 327mm)
COUNTER CUTOUT:	12-1/4" (311mm) Diameter
CONTROL BOX CUTOUT:	5-5/16" x 4-1/2" x 11-1/16" (114mm x 133mm x 281mm)

CLEARANCE REQUIREMENTS	
BOTTOM	6" (152mm)
SIDES	6" (152mm)

PRODUCT CAPACITY
MAX. VOLUME: 11 qt. (10.4 L)

INSTALLATION REQUIREMENTS
Unit 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.
- Countertop material must withstand temperatures up to 200°F (93°C).
- A stainless steel heat shield is recommended if the area under the unit is used for storage.

WEIGHT*	
NET WEIGHT:	13 lbs (6 kg)
SHIP WEIGHT:	17 lbs (8 kg)
CARTON DIMENSIONS: (L X W X H)	15-7/8" x 15-7/8" x 15-5/8" (403mm x 403mm x 397mm)

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.



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