

# 1100-RW

## Drop-In Hot Food Round 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.



1100-RW

### 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

### Configurations (select one)

#### Electrical

- |  |   |
|--|---|
| <input type="checkbox"/> 120V [90° plug] | <input type="checkbox"/> 120V [straight plug] |
| <input type="checkbox"/> 208–240V        | <input type="checkbox"/> 230V                 |

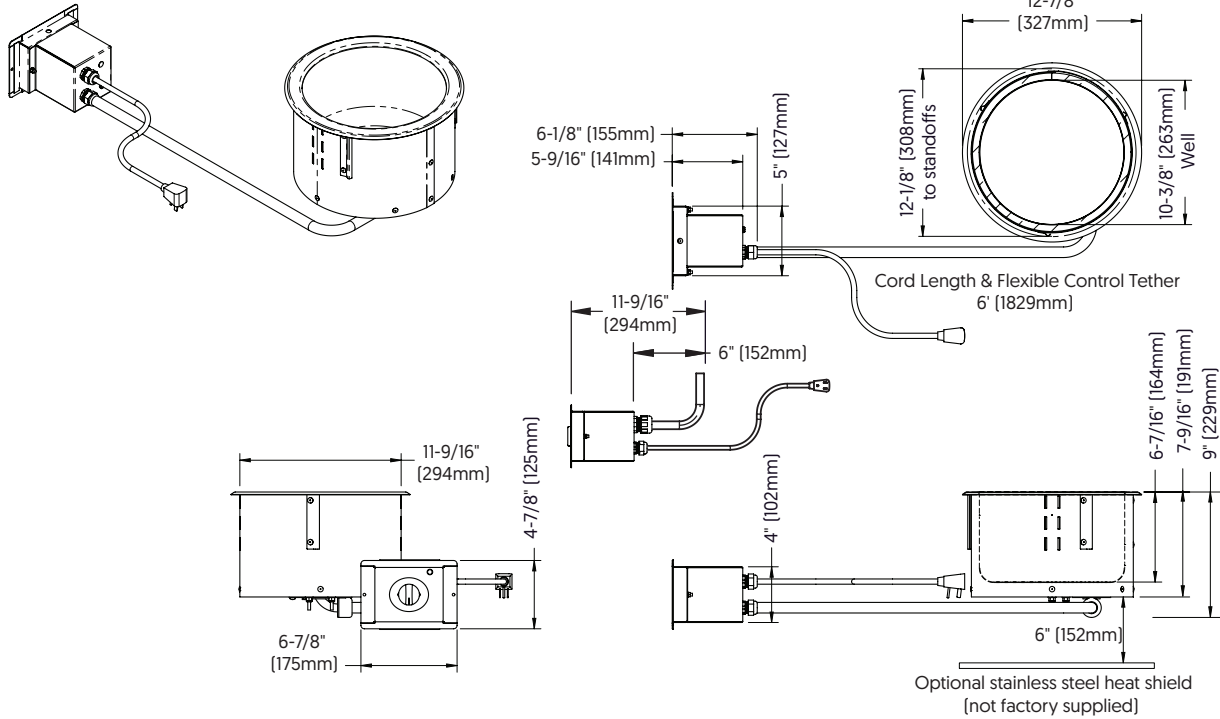


**11** 11 qt [10,4 L] volume maximum

CAPACITY



# 1100-RW



<b>Model</b>	<b>Exterior (H x W x D)</b>	<b>Net Weight</b>
1100-RW	9" x 12-7/8" x 12-7/8" [229mm x 327mm x 327mm]	13 lb [6 kg]
	<b>Counter Cutout (diameter)</b>	<b>Control Box Cutout (H x W x D)</b>
1100-RW	12-1/4" [311mm]	4-1/2" x 5-5/16" x 11-9/16" [114mm x 133mm x 294mm]
	<b>Ship Weight*</b>	<b>Ship Dimensions (L x W x H)*</b>
1100-RW	17 lb [8 kg]	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.



- 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.
- Countertop material must withstand temperatures up to 200°F [93°C].
- A stainless steel heat shield is recommended if the areas under the unit is used for storage.



Bottom: 6" [152mm]  
Sides: 6" [152mm]



1100-RW	V	Ph	Hz	A	kW	Cord & Plug
120V	120	1	50/60	4.2	.5	NEMA 5-15p 15A-125V plug
208-240V	208	1	50/60	1.8	.38	NEMA 6-15p 15A-250V plug
	240	1	50/60	2.1	.5	
230V	230	1	50/60	2.0	.46	Plugs rated 250V CEE 7/7
						CH2-16p
						BS 1363 [U.K. only]



Heat of rejection		
1100-RW	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	51	0.01

## CONTACT US

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