

# HOT WELL

**INNOVATION**

Temperature from **+20°** to **+140° C**  
continuously adjustable via display

## IN COUNTER VARIANTS

- plug-in ready

### Function

Hot Well for keeping dishes warm  
at temperatures from +20° to +140° C

### Sizes

GN1/1 425 x 630 mm    GN2/1 770 x 630 mm  
GN3/1 1110 x 630 mm    GN4/1 1450 x 630 mm

### Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm
- Special depths on request in hygiene 1 finish

### Variants

plug-in ready

### Power Requirements

230 V – 50/60 Hz

GN1/1 900 W    GN2/1 1500 W  
GN3/1 2700 W    GN4/1 3000 W

### Scope of Delivery


Controller incl. 1.2 m cable  
Supply line 1.6 m with Schuko plug

### Important Information

Regarding installation, maintenance and care  
can be found in the user manual



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# HOT MULTI WELL

**INNOVATION**

Temperature from **+20°** to **+140° C**  
continuously adjustable via display

## IN COUNTER VARIANTS

- plug-in ready

### Function

Hot Wells for keeping dishes warm  
at temperatures ranging from +20° to +140° C

The temperature of the single wells can be  
adjusted separately via the controllers

### Sizes

2x GN1/1 790 x 630 mm

3x GN1/1 1155 x 630 mm

### Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm

### Variants

plug-in ready

### Power Requirements

230 V – 50/60 Hz

2x GN1/1 1800 W

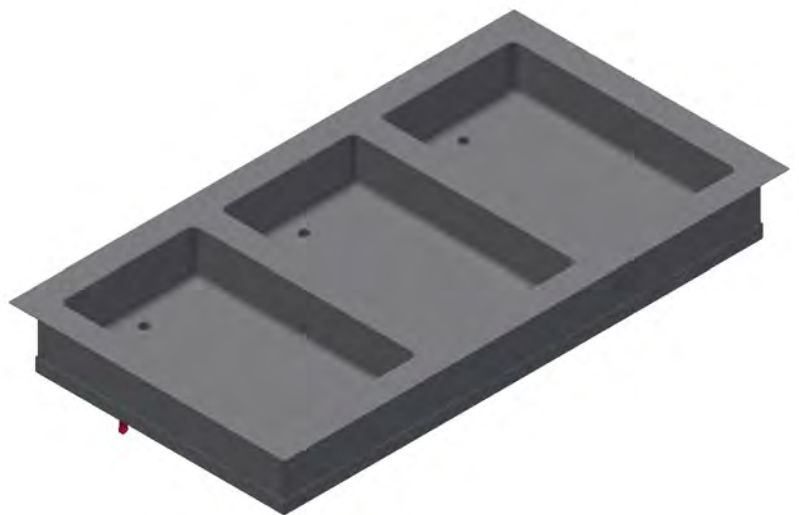
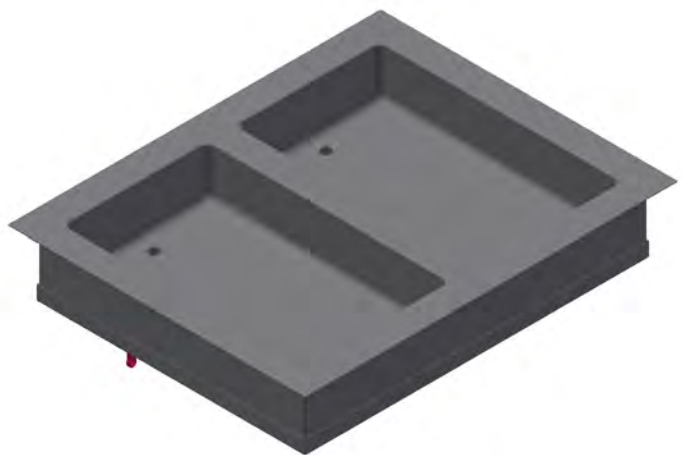
3x GN1/1 2700 W

### Scope of Delivery


2 or 3 pieces of controllers incl. 1.2 m cable  
Supply line 1.6 m with Schuko plug

### Important Information

Regarding installation, maintenance and care  
can be found in the user manual



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# HOT WELL

# INNOVATION

Temperature from **+20°** to **+140° C**  
continuously adjustable via display

## ON COUNTER MODELS

### Function

Hot Well for keeping dishes warm  
at temperatures ranging from +20° to +140° C

### New Design 2021

- Stable stainless steel body with rounded feather edges
- Uniform design for all on counter wells
- Improved design thanks to supply and exhaust air from below
- Supply line from below, therefore the supply line can be routed to each side of the device

### Sizes (Metal Body)

Height = 275 mm  
GN1/1 410 x 615 mm

### Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm

### Models

Grounded stainless steel body or  
powder coated in RAL9005 black or  
RAL9010 white

Well surface is brushed in stainless steel

### Power Requirements

230 V – 50/60 Hz

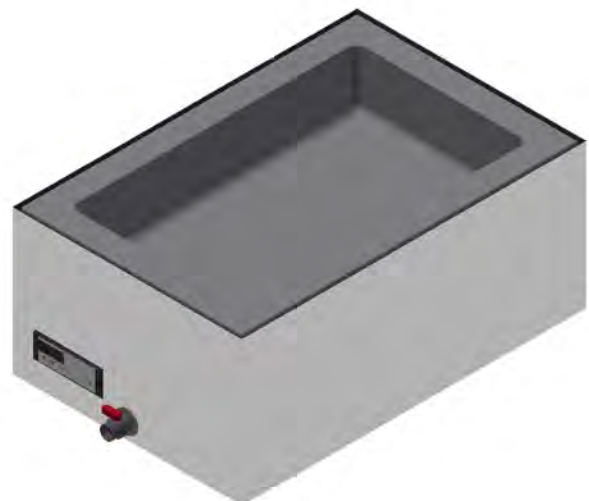
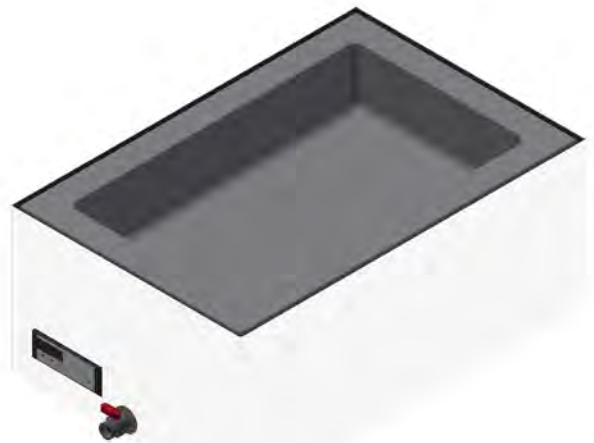
GN1/1 900 W

### Scope of Delivery

Supply line 2 m  
with Schuko plug and rubber plug

### Important Information

Regarding installation, maintenance and care  
can be found in the user manual



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# WOODLINE HOT WELL

**HOELLER  
WOOD LINE**

Temperature from **+20°** to **+140° C**  
continuously adjustable via display

## ON COUNTER MODELS

### Function

Hot Well for keeping dishes warm  
at temperatures ranging from +20° to +140° C

### New Design 2021

- Uniform design for all on counter wells
- Corner connection of the wooden body with finger prongs
- Improved design thanks to supply and exhaust air from below
- Supply line from below, therefore the supply line can be routed to each side of the device

### Sizes

Height = 275 mm GN1/1 440 x 645 mm

### Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm

### Models

Standard is solid oak – natural lacquered,  
other wood types on request

### Power Requirements

230 V — 50/60 Hz

GN1/1 900 W

### Scope of Delivery

Supply line 2 m  
with Schuko plug and rubber plug

### Important Information

Regarding installation, maintenance and care  
can be found in the user manual



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