

BK**RESOURCES**

Drop-In Hot Food Well

DESCRIPTION

Unlike traditional steam tables or dry wells, waterless hot food wells from BK Resources 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.



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
- E-H11-4 & E-H11-6 hot wells include two (2) half/third size pan dividers

Configurations (select one)

- E-H11-4 E-H11-6

Electrical

- 120V 208-240V
 230V

CAPACITY

- One full-size of GN 1/1 pan
 - Two half-size of GN 1/2 pans
 - E-H11-4: Three third-size or GN 1/3 pans
 - E-H11-4: 24 lb (11 kg) product maximum; 14.5 qt (14 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



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Drop-In Hot Food Well

DIMENSIONS

Model	Exterior (HxWxD)	Interior (HxWxD)
E-H11-4	7"x15"x23-1/8" (177mmx380mmx586mm)	4-3/8" x 12" x 20-3/16" (111mm x 304mm x 512mm)
E-H11-6	8-7/8"x15"x23-1/8" (225mmx380mmx586mm)	6-3/8" x 12" x 20-3/16" (162mm x 304mm x 512mm)

Model	Net Weight	Ship Weight**	Ship Dimensions (LxWxH)**
E-H11-4	25lb (11kg)	75lb (34kg)	35" x 23" x 21" (889mm x 584mm x 533mm)
E-H11-6	29lb (13kg)	75lb (34kg)	35" x 23" x 21" (889mm x 584mm x 533mm)

**Domestic ground shipping information. Contact factory for export weight and dimensions.

CUTOUT DIMENSIONS

Model	Non-combustible Surface Cutout (LxW)	Combustible Surface Cutout (LxW)^	Control Box Cutout (HxWxD)
E-H11-4	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)
E-H11-6	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

CLEARANCE

Heat of Rejection

E-H11	Heat Gain qs. kw	Heat Gain qs. kw	1" (25mm) from combustible surfaces
	61	0.02	

Model	V	Ph	Hz	A	kW	Cord & Plug
E-H11-4	120V	120	1	50/60	5.0	0.6 NEMA 5-15p 15A-125V plug
	208-240V	208 240	1	50/60 50/60	2.2 2.5	0.45 0.6 NEMA 6-15p 15A-250V plug (U.S.A. only)
E-H11-6	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

Cord length: 120V: 6ft (1.8 m); 208-240V: 9ft (2.7m); 230V (CEE): 9ft (2.7m); 230V (CH, BS): 8ft (2.5m)