



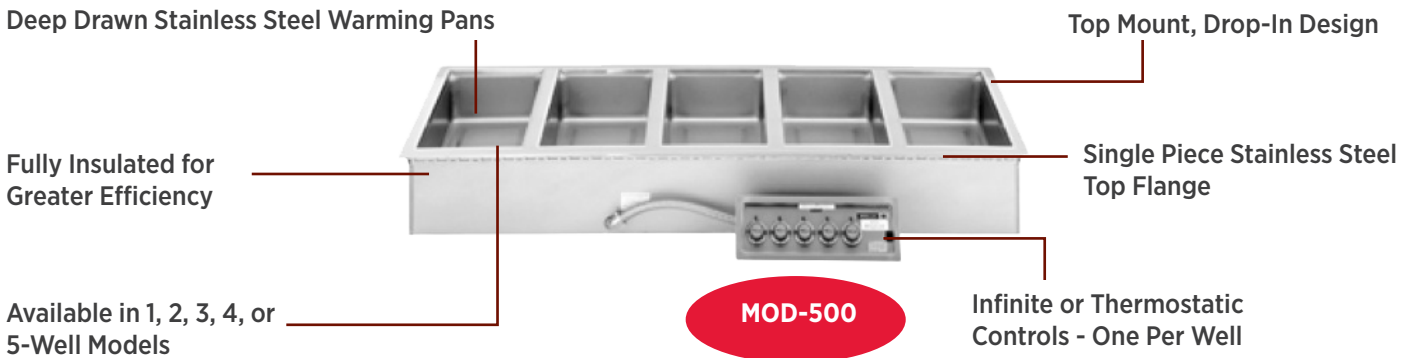
Hot | Cold | Any Size | Anywhere

# HOT & COLD SOLUTIONS



# MODULAR WARMERS

The original Modular Warmers from Wells® feature all stainless steel deep-drawn construction for maximum strength and durability. Fully insulated construction saves energy while maintaining precise temperatures.



## ADDITIONAL FEATURES

With or Without Drains & Manifolds

Slim Line [Narrow] or Extra Long for 4 each 1/3-Sized Pans Per Well

Wellslok™ Standard - Autofill Optional

# ROUND DROP-IN WARMERS

Wells® round drop-in warmers are available in 4-quart, 7-quart or 11- quart models. Choose between infinite or thermostatic controls and with or without drains. Fully-insulated models now available for most round drop-in warmers.



## ADDITIONAL FEATURES

Remote Mounted Infinite or Thermostatic Controls

Fully-Insulated, Auto-Fill Models Available in 7-Quart and 11-Quart Sizes

Wellslok™ Standard







# DRY WELLS

New Modular Dry Wells are waterless and eliminate the need for plumbing, fill-faucets, under-counter piping and Floor Drains. Heat energy is transferred by convected air. Modular Dry Wells eliminate the impact of poor water quality while saving money on installation, construction, water, labor and energy.



FACT	FEATURE	BENEFIT																		
<b>ELIMINATES THE IMPACT OF POOR WATER QUALITY</b>																				
<b>SAVES INSTALLATION &amp; CONSTRUCTION COST</b>	<ul style="list-style-type: none"> <li>• NO WATER PIPED TO UNIT</li> <li>• NO FILL FAUCET</li> <li>• NO DRAINS PLUMBING</li> <li>• NO FLOOR SINK</li> </ul>	<table border="1"> <thead> <tr> <th>WET WELL CONSTRUCTION &amp; INSTALLATION COST</th> <th>MIN.</th> <th>MAX.</th> </tr> </thead> <tbody> <tr> <td>COST TO RUN WATER &amp; HOOK UP WATER LINE</td> <td>\$500</td> <td>\$750</td> </tr> <tr> <td>COST TO RUN WATER &amp; HOOK UP DRAIN LINE</td> <td>\$400</td> <td>\$600</td> </tr> <tr> <td>FILL FAUCET COST</td> <td>\$100</td> <td>\$150</td> </tr> <tr> <td>COST OF FLOOR SINK</td> <td>\$500</td> <td>\$1,000</td> </tr> <tr> <td><b>TOTAL COST SAVINGS</b></td> <td><b>\$1,500</b></td> <td><b>\$2,500</b></td> </tr> </tbody> </table>	WET WELL CONSTRUCTION & INSTALLATION COST	MIN.	MAX.	COST TO RUN WATER & HOOK UP WATER LINE	\$500	\$750	COST TO RUN WATER & HOOK UP DRAIN LINE	\$400	\$600	FILL FAUCET COST	\$100	\$150	COST OF FLOOR SINK	\$500	\$1,000	<b>TOTAL COST SAVINGS</b>	<b>\$1,500</b>	<b>\$2,500</b>
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<b>SAVES WATER</b>	CONSERVATION OF PRECIOUS WATER RESOURCES	SAVE APPROXIMATELY: 5 GALLONS PER DAY & 30 GALLONS PER WEEK <b>1,560 GALLONS PER YEAR</b> <i>IN A MOD300 - BASED ON A SIX DAY WORK WEEK</i>																		
<b>SAVES LABOR</b>	SAVING RESULTING FROM NOT HAVING TO CLEAN THE WELLS EVERY DAY AND NOT HAVING TO RE-FILL THE WELLS THROUGHOUT THE DAY	30 MINUTES A DAY   3 HOURS A WEEK   156 HOURS A YEAR <b>SAVES \$1,560 PER YEAR</b> (CALIFORNIA MINIMUM WAGE = \$10 PER HOUR) <i>IN A MOD300 - BASED ON A SIX DAY WORK WEEK</i>																		
<b>SAVES ENERGY</b>	DRY WELLS DRAW ONLY 610 WATTS AT 208V OR 800 WATTS AT 240V PER WELL	<b>USES 33% LESS ENERGY</b> THAN OUR STANDARD MOD WARMERS																		
<b>HOLDS AT A SAFE TEMPERATURE</b>	EFFICIENTLY HOLDS HEATED FOODS AT SAFE & FRESH SERVICE TEMPERATURES	CONSISTENCY OF TEMPERATURE & FOOD QUALITY COMPARED TO TRADITIONAL WET WELLS THAT SOMETIMES RUN DRY DURING A SHIFT																		
<b>ELIMINATES EXPENSIVE LEAKS</b>	ELIMINATES MAINTENANCE & FIXTURE DAMAGE CAUSED BY LEAKING VALVES, FITTINGS & PIPES	WE HAVE ALL SEEN ENTIRE COUNTERS & CABINETS THAT NEED TO BE REPLACED COSTING THOUSANDS & THOUSANDS OF DOLLARS																		

# FRACTIONAL-SIZE WARMERS

Fractional Sized Warmers are ideal for small and unusual spaces while offering all the features and benefits of standard sized Wells drop-in warmers. Pan sizes of 6"x 20" and 10"x 12" with depths of up to 6" accommodate a variety of 1/2-size and fractional-size pans. Available with or without drains.



Deep Drawn Stainless Steel Warming Pans

HMP6DU



Quick Heating Elements

Remote Mounted Infinite or Thermostatic Controls

HSW6



Top Mount, Drop-In Design

# COOK'N HOLD DROP-IN WARMERS

Wells® Cook & Hold warmers are designed for top-mount installations and quickly heat refrigerated foods and hold heated foods at safe and fresh serving temperatures.



Individual Thermostatic Control For Each Well Provides Maximum Versatility

Designed for Wet Operation Only - Drains are Standard

HWSMP6D



Powerful Heating Elements are Submerged Inside the Wells for Maximum Heat Transfer

One-Piece Stainless Steel Top Flange with Wellslok™ For Ease of Installation

HW106D



Deep Drawn Stainless Steel Warming Pans



# SINGLE-WELL RECTANGULAR TOP MOUNT BUILT-IN WARMERS

Wells® Rectangular Top Mount Warmers are designed to keep heated food at safe serving temperatures and are available in a variety of configurations including partially or fully insulated models to meet the needs of every operation.



Quick Heating Elements

Deep Drawn Stainless Steel Warming Pans

Infinite or Thermostatic Controls

**SS206D**

**SS276TDU**

**ADDITIONAL FEATURES**

With or Without Drains

Auto Fill Option Keeps Water at Proper Level (MOD 100 only)

Top Mount, Drop-In Design Features Wellslok™ For Ease of Installation

# SINGLE-WELL RECTANGULAR BOTTOM MOUNT BUILT-IN WARMERS

Wells® Rectangular Bottom Mount Warmers are designed to keep heated food at safe serving temperatures and are available in a variety of configurations including partially or fully insulated models to meet the needs of every operation.



Bottom Mount Design with Round or Square Corners

**BMW206STD**

Infinite or Thermostatic Controls

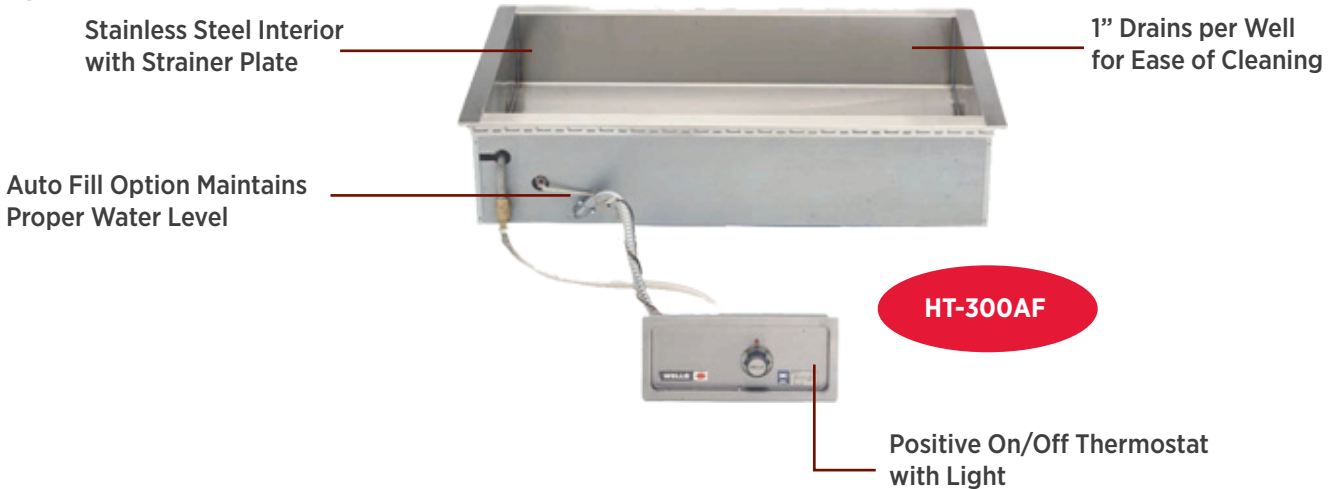
**SS206ERD**

Auto Fill Option Keeps Water at Proper Level (BMW206RTDAFU)

Higher Wattage or Lower Wattage Models Available

# BAIN MARIE WARMERS

Wells® Bain Marie Warmers are completely self-contained, drop-in design. Four sizes available to accommodate 2, 3, 4 or 5 full-size pans or fractional equivalents.



## ADDITIONAL FEATURES

All Models Hold 12"x20" and Fractional Pans

Auto Fill Available on Bain Maries

Adaptor Bars for Fractional Pans Optional

# DRAWER WARMERS

Wells® Heavy-Duty Drawer Warmers keep food hot and ready to serve. Available in 1, 2 or 3 drawer models, free-standing or built-in. Narrow models are available for tight spaces while still holding full-size pans. Constructed of durable stainless steel.



# RECTANGULAR & SQUARE COUNTERTOP WARMERS

Wells® standard warmers are designed to hold heated foods at desired temperature while **Cook’N Hold** models heat refrigerated foods to temperature before holding. Warmers easily adapt to hold a mixture of fractional or round inset pans, allowing for a variety of food products.



# HEAVY-DUTY COOK & HOLD AND DELUXE SOUP COOKERS

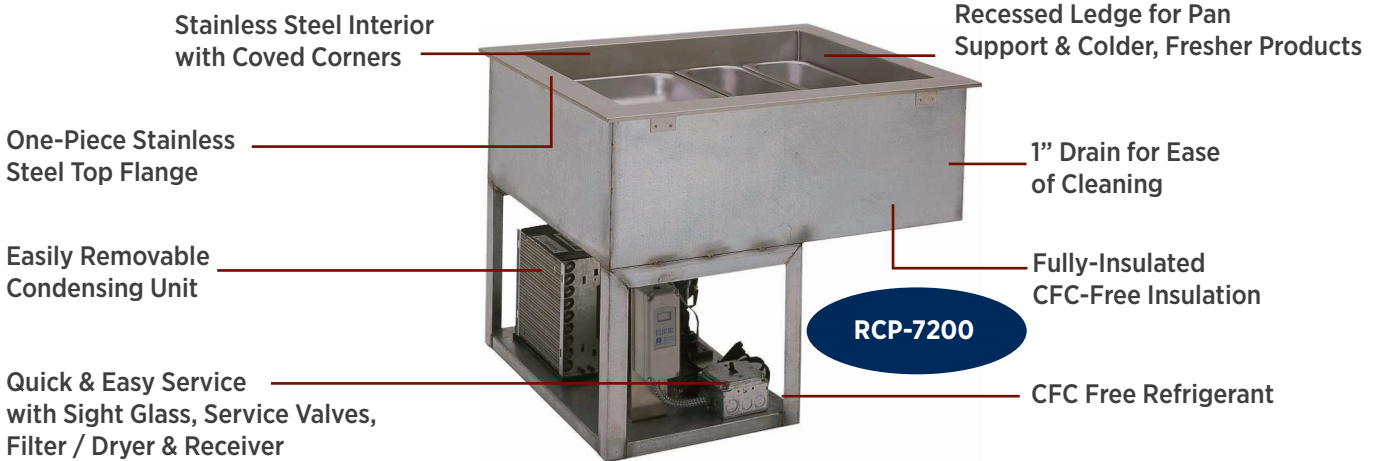
Wells® Deluxe Soup Cookers quickly heat refrigerated food and hold it at serving temperature. The anodized aluminum pot and band-heating element provide efficient heat distribution. The compact design is sure to save counter space.





# RCP - REFRIGERATED COLD PANS

Wells® Refrigerated Cold pans are designed to hold pre-chilled food products at cold, fresh and safe serving temperatures. RCP-100 series for NSF-2 (pre-packaged foods and beverages) or RCP-7100 series for NSF-7 standards for non-packaged foods. RCPs available in 1 to 6 well sizes.



## ADDITIONAL FEATURES

Thermostatic Controls

On/Off Switch

8' Cord & Plug

Remote Systems Available



RCP-7243



HRCP-7300ST

## EXTRA LONG MODELS

Extra Long models each hold 4-each 1/3-size pans per well or equivalent fractional size pans and are available in RCP-2 (NSF-2), RCP-7 (NSF-7), HRCP, Bain Maries and MOD Series.

## SLOPE TOP MODELS

Slope Top models enhance merchandising by providing customers with improved visibility and access to food products. Available in RCP-2 (NSF-2), RCP-7 (NSF-7), Dual Temperature HRCP and ICP Ice Pan Series.





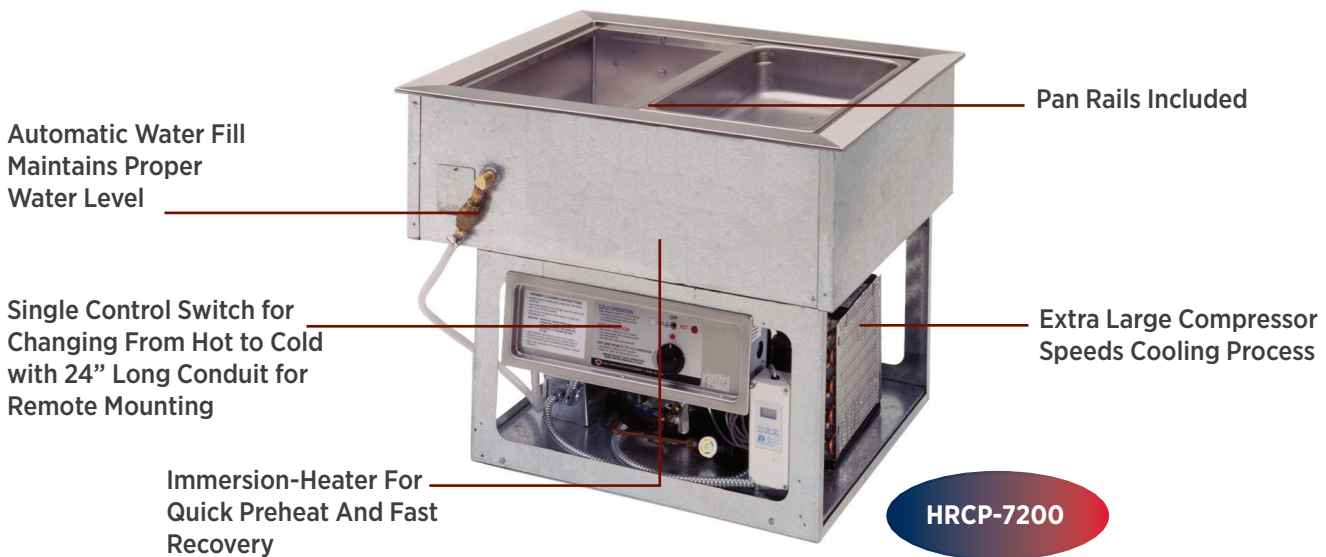
# HRCP - DUAL-TEMPERATURE HOT & COLD PANS



Wells® Dual temperature Hot & Refrigerated Cold Pans are two units in one: from a heated Bain Marie to a refrigerated cold pan with the flip of a switch. Complies with NSF-7 standards.



IN ADDITION TO ALL THE BENEFITS OF THE RCPS, THE HRCPS PROVIDE THESE ADDITIONAL FEATURES:



## SLIM LINE MODELS

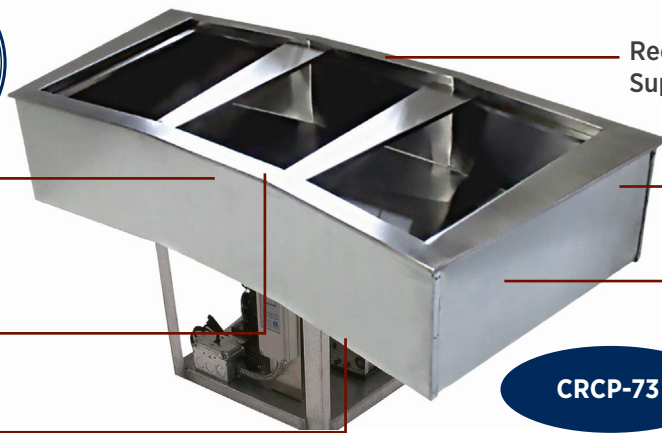
Slim Line models are ideal for narrow counters. Available in RCP-2 (NSF-2), RCP-7 (NSF-7) and Dual Temperature HRCP, ICP Ice Pans, Frost Tops and MOD Series in 2 to 4 well models.

## SLIM-LINE SLOPE-TOP MODELS

Slim-Line Slope Top models feature the enhanced merchandising feature of a Slope-Top with the convenience of the Slim-Line for narrow counters. These models are available in RCP-2, RCP-7, Dual Temperature HRCP and ICP Pan Series.

# CURVED REFRIGERATED COLD & ICE PANS

New Wells® Curved Refrigerated Self Contained Cold Pans are available in 2, 3, 4 or 5 well models and meet NSF-7 standards for exposed foods. Curved Pans are also available in the non-refrigerated ICP Ice Pan series.



One-Piece Stainless Steel Top Flange

Stainless Steel Interior with Coved Corners

Quick & Easy Service with Sight Glass, Service Valves, Filter / Dryer & Receiver

Recessed Ledge for Pan Support & Colder, Fresher Products

1" Drain for Ease of Cleaning

Fully-Insulated CFC-Free Insulation

**CRCP-73**

## ADDITIONAL FEATURES

Special Adaptor Bars Included

Easily Removable Condensing Unit

CFC Free Refrigerant

# FRACTIONAL-SIZED COLD PANS

Wells® fractional-sized, drop-in cold pans are ideal for smaller spaces and unique applications and are designed to hold foods and packaged items at fresh and safe serving temperatures. Fractional pans come in 1/2-size, 2/3-size and narrow rows for 1/6-size insets. NSF-2 or NSF-7.



One-piece Stainless Steel Top Flange

Easily Removable Condensing Units

CFC-Free Insulation

Pan Rails Included

Quick & Easy Service with Sight Glass, Service Valves, Filter / Dryer & Receiver

Fully Insulated CFC-Free Insulation

1" Drains For Ease of Cleaning

**RCP067**

## ADDITIONAL FEATURES

Individual Thermostatic Controls

On/Off Switch

8' Cord & Plug

Remote Models Available



# ICP-ICE PANS

Wells® Drop-In Ice pans are non-refrigerated and designed to hold pre-chilled food products in ice at serving temperature. ICP Ice Pans are available in 1 to 6 well models.



One-Piece  
Stainless Steel  
Top Flange

CFC Foamed  
In Place Insulation



Recessed Ledge for  
Pan Support

ICP200ST

## ADDITIONAL FEATURES

Slim Lines, Slope Tops and Slim Line Slope-Top Models Available

Stainless Steel Interior with Strainer Plate

1" Drains per Well for Ease of Cleaning

# REFRIGERATED DROP-IN FROST TOPS

Wells® Refrigerated Frost tops are designed to keep pre-chilled foods and beverages at cold, fresh serving temperatures.



Accommodates  
Full-Size Sheet Pans

Heavy Gauge Stainless  
Steel Top with Full  
Perimeter Drip Trough



1" Drain



## ADDITIONAL FEATURES

Slim Line Models Available

On/Off Switch and 8' Cord & Plug

CFC-Free Refrigerant and Insulation

Quick & Easy Service with Sight Glass, Service Valves, Filter/Dryer & Receiver





Hot | Cold | Any Size | Anywhere

# HOT & COLD SOLUTIONS



Cold to Hot at the Flip  
of a Switch



Frosty | Icy | Cold | Warm | Hot



WARMERS  
Modulars, Rounds,  
Single-Wells & Fractionals



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