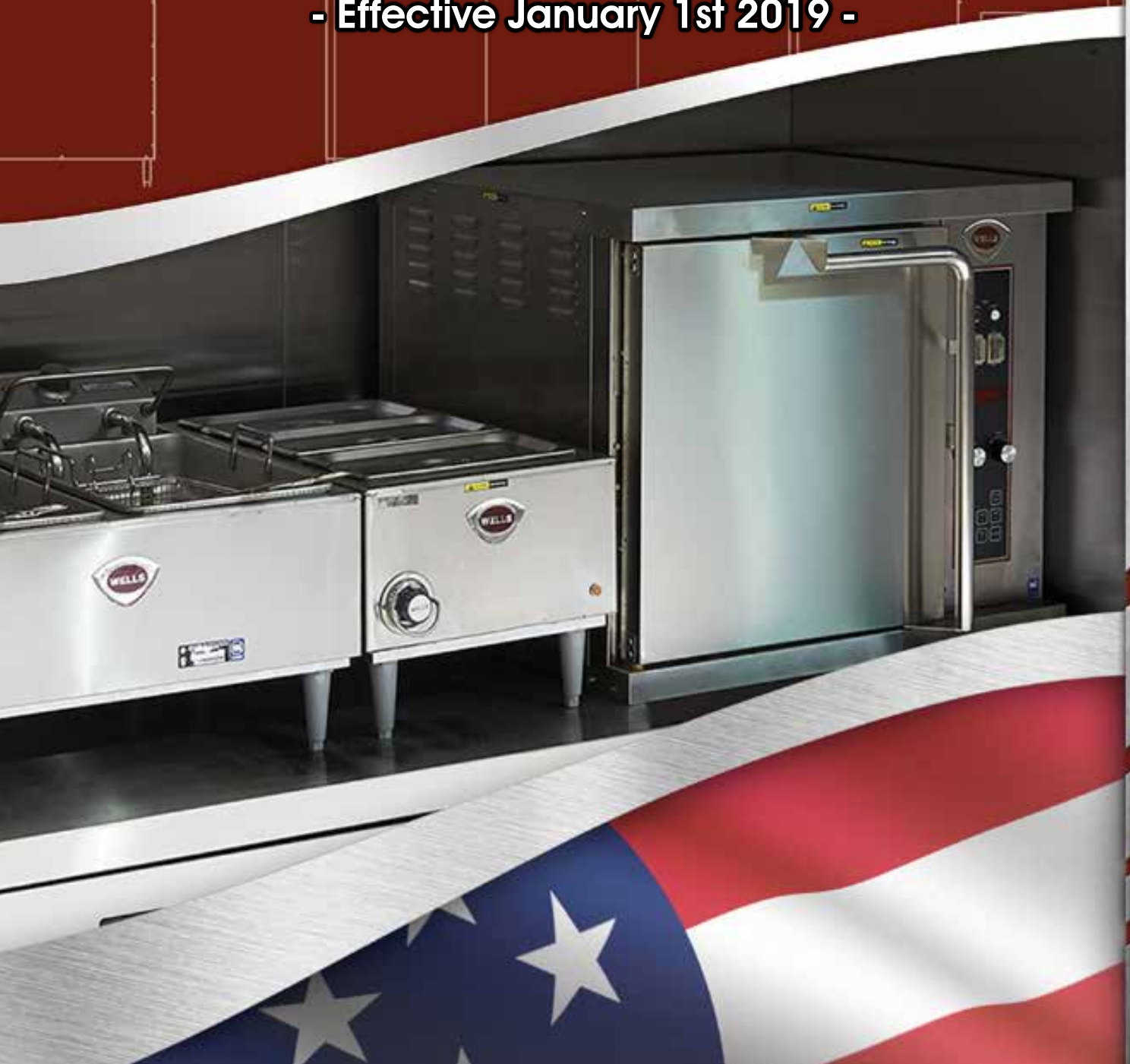
WELLS

2019 Price List

- Effective January 1st 2019 -



We understand the necessity of having your equipment performing properly. Backed by guaranteed response times, no limiting hours for service, additional warranties and more, **Service First™** offers the most comprehensive service program in the foodservice industry and will ensure your equipment is back in operation immediately.

Key features of Service First™

- 6 hour response by a Wells **Service First™** Technician.
- Guaranteed locally stocked parts and van kits at our **Service First™** Agency.
- Service is provided 24 hours a day, 7 days a week at no additional cost.
- 1 year warranty on all Star-Wells-Lang **Service First™** installed parts.
- One no-cost performance check prior to warranty expiration.

Stay at Ease

Service First™ benefits will continue after warranty expires provided you continue to use our authorized **Service First™** agency. Benefits are:

- 6 hour response by a Wells **Service First™** Technician.
- Guaranteed locally stocked parts and van kits at our **Service First™** Agency.
- 1 year warranty on all Wells **Service First™** installed parts.

Equipment Category	Model Class
Griddles	WELLS Premium brand griddles models: 2424, 2436, 3036, 3048
Drop Ins	WELLS models MDW

At Wells we believe purchasing our equipment means as much about the function and durability as the team that will continue to stand behind it and service it for years to come. **Service First™** is a program created by Wells, that ties together you, our customer, and the factory with a select group of industry service professionals. **Service First™** providers are committed to responding to Wells customer issues first, having parts available and on hand, and ensuring problems are resolved the first time. Select group of **Service First™** Agencies are technically trained on Wells equipment and have committed to a full complement of stocked parts. This means issues are addressed correctly the first time with as little down time as possible. An unique enhancement of the **Service First™** program are customers continuing to use the **Service First™** Agency will enjoy many of the same program features and benefits after warranty expires.

- John Perruccio, Group President

January 2019 Edition

FOR AUTHORIZED DEALERS -TERMS are net 30, with approved credit. Products are shipped FOB Smithville, Tennessee.

RETURNS*: Prior authorization must be received in order to return merchandise. Credit will be issued for returned product less initial delivery freight cost. All authorized returns will be returned via Wells dispatch only. Returns are subject to a 35% restocking charge. All authorized returns will be paid by credit memo. Refurbishing, if necessary, will be an additional charge and will be deducted from any credit that may be allowed. Items not stocked, specially configured or built to order do not qualify for return. Any specials that are authorized for return, may be subject for a fee beyond the standard restocking fee. Returns must be received at the assigned return address within sixty (60) days from authorization date. Wells reserves the right to refuse or charge a 45% restocking fee on equipment returned without prior authorization.

*Custom options are non-refundable, non returnable items.

TITLE passes to the consignee when merchandise is accepted by the carrier, and thereafter travels at the risk of the purchaser. FOB Factory.

SUBSTITUTIONS in material or design will be made as needed, and may be done without notification when necessary. **PLEASE SPECIFY** (a) finish, (b) type of gas, (c) BTU content, (d) altitude (where applicable), or (e) voltage, (f) phase and (g) cycle when ordering.

CHANGES: Additional costs incurred due to changes requested within two weeks of scheduled shipping date will be chargeable.

PRICES in this list are **limited to goods purchased and shipped in the United States**. Please apply to the factory or one of its export agents for quotations on merchandise to be shipped into other areas. All prices are in U.S. dollars. All prices are subject to change without prior notice.

START UP: This is the initial uncrating and set up of the equipment which is not covered under the Wells warranty. This will include piping, electrical and gas connections. This also includes the first "turn on and check" of any gas or electric equipment.

To learn more about our wide array of Commercial Kitchen & Warming Equipment, or for a complete listing of Sales Representative and Service Agencies, visit us at Wells-Mfg.com

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Quick Ship at ...

Wells

Quick Ship Program by Wells

- Same Day Shipping - Guaranteed
- Large Inventory Selection - Guaranteed
- Quality- Guaranteed

Wells recognizes the need for short lead times in today's fast paced commercial kitchen industry. The Quick Ship program answers this need with a SAME DAY shipment guarantee on a variety of dealer showroom products. Get the quality you deserve with Wells products for that customer who is in a hurry. Our best selling products are in stock and ready for instant shipping to your warehouse or direct to your customer!

Select models available in following product categories:

- Ventless Filters
- Modular Warmers
- Round Warmers
- Refrigerated Countertop Servers
- Single Pot Countertop Fryers
- Electric Countertop Griddles
- HD Gas Griddles
- HD Gas Charbroilers
- HD Gas Hot Plates
- Free Standing Drawer Warmers
- Countertop Warmers

Program Details

* $50 Invoice credit if order fails to ship the same day.
* Purchase Order must have "Quick Ship" clearly marked and e-mailed to orders@star-mfg.com. (Please include the correct gas and electrical types. The program is limited to specific gas types stocked.)
* Account must be in proper credit standing to allow same day shipment.
* Orders requiring Buying Group credit approvals may be delayed, and not subject to invoice credit if not the fault of Wells.
* Normal freight terms apply.
* This program is intended for the quick shipping of less than 3 pieces of product.
* Units required for elevation over 2,000 feet are excluded from the program.
* This program may be canceled or changed at any time.

Wells Sales Contacts

John Perruccio • Group President • 919-762-1001
Chris Reeves • VP of Sales • 651-968-7998
Dale Attili • VP of Sales - Northeast • 585-629-1142
Philip Campanella • VP of Sales - Southeast • 919-762-1086
Mike Cervantes • VP of Sales - West • 919-762-1085
Steve Fabretti • VP of Sales - MD, VA, NC, SC • 919-762-1057
Robert Tribfelner • VP of Sales - NYC, NJ, E. PA, DE, OH, KY • 919-762-1080
Bryant Woolcock • VP of Sales - Mtn West, Southwest, Gulf Coast • 919-762-1084
C.L. Woodward • VP of Business Development • 919-762-1088
Steve Lombardo • VP of Business Development • 314-374-4534
Jason Hall • VP of Culinary and Research • 919-762-1083

Freight Information

Freight Rates for orders under $10,000

All UPS Ground shipments on Wells account will be subjected to a shipping and handling fee. We encourage customers to ship on their UPS Ground account to avoid charges.

FREIGHT DAMAGE: **DO NOT SIGN** for equipment until you have thoroughly inspected it for obvious or concealed freight damage. Once signed for, the customer takes full responsibility for the shipment. We can, however, assist the customer if a freight claim is needed.

Notes: Rates ONLY apply if:
1. Freight ships from Wells warehouse location.
2. Wells chooses freight carrier.
3. Wells must pre-pay and add freight to invoice.

Additional Charges
Lift Gate Delivery = $100
All other requests, call for pricing.

Freight Classification
The bulk of Wells commercial equipment is rated 85.

Special configurations or non-standard crating may add to the classification.

Rate classifications are subject to change without notice.

Ventless Hoods & Ventless Cooking Systems

Universal Ventless Hoods • Canopy Ventless Hoods Countertop Ventless Hoods • Ventless Cooking Systems Compact Ventless Hoods with Auto-Lift Fryers

WVU Universal Ventless Hoods

VCS 2000 Ventless Cooking Systems

- Convection Oven Base
- Drawer Warmer Base
- Cabinet Base

Canopy Ventless Hoods

Countertop Ventless Hoods

Compact Ventless Hoods with Fryer

Why Ventless?

Wells Ventless Hoods are a great alternative to traditional Type-1 ventilation for several reasons:

- Historic buildings prohibit traditional ducted hoods and/or roof top fans
- Extensive duct-work for traditional hoods may be cost prohibitive in high-rise buildings, stadiums, and arenas
- Many building designs including malls, food courts, airports, etc., do not lend themselves to traditional hood installations
- Ventless hoods are considered equipment and may be depreciated quickly, providing a vaulable tax benefit
- Ventless hoods are a portable asset making them a perfect solution for leased spaces
- When no hood space is available, ventless hoods create the added capacity that allows for higher volume production and/or menu expansion

HISTORIC BUILDINGS

STADIUMS & ARENAS

MALLS & FOOD COURTS

HIGH-RISE BUILDINGS

AIRPORTS

LEASED SPACES

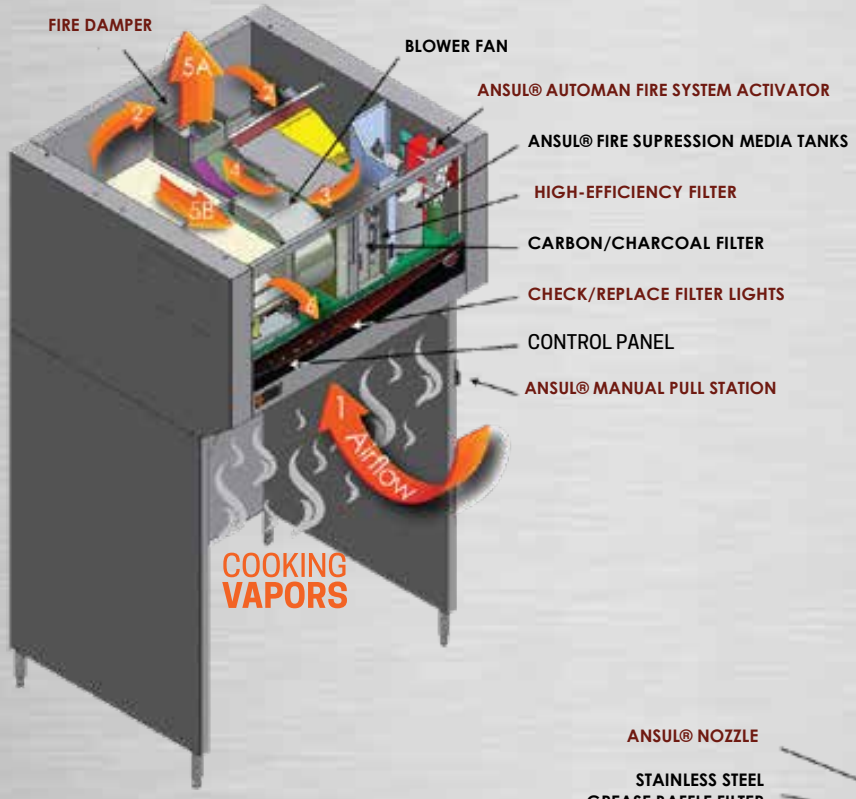
BARS & RESTAURANTS

WVU Universal Ventless Hoods

WVU Universal ventless pricing and specs on page 9

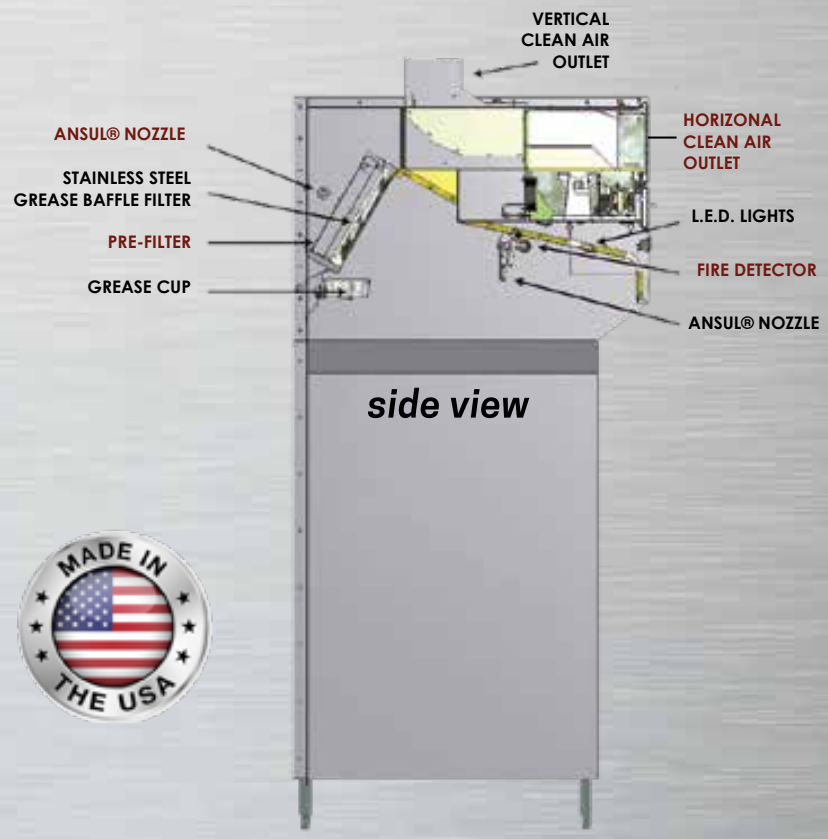
Universal Ventless Systems give you the option to use almost any commercial electric cooking equipment without the need for traditional Type-1 ventilation

Ventless allows you to place electric ovens, fryers, ranges, griddles, hot plates, woks, steamers, combi ovens, induction hot plates, and more almost anywhere!



FILTRATION AIR FLOW

1. **Cooking vapor intake**
2. **Stainless steel baffle & pre-filter cleaning process**
3. **Filter cleaning process**
4. **Air flow through blower fan towards exhaust outlets**
5. **Two operator choices**
   a. **Vertical clean air discharge**
   b. **Toward horizontal clean air discharge**
6. **Horizontal clean air outlet**



4-STAGE FILTRATION

- **stage 1** Stainless steel baffle filter
- **stage 2** Fire rated pre-filter
- **stage 3** High-efficiency air filter
- **stage 4** Carbon/charcoal filter

WVU Universal Ventless Hoods

WVU Universal ventless pricing and specs on page 9

WVU-26

Up to 26” wide equipment perfect for fryers and more

WVU-48

Up to 50” of space for various equipment

WVU-72

Up to 73” of space for various equipment

WVU-96

Up to 100” of space for various equipment

all kitchen equipment sold separately from WVU units

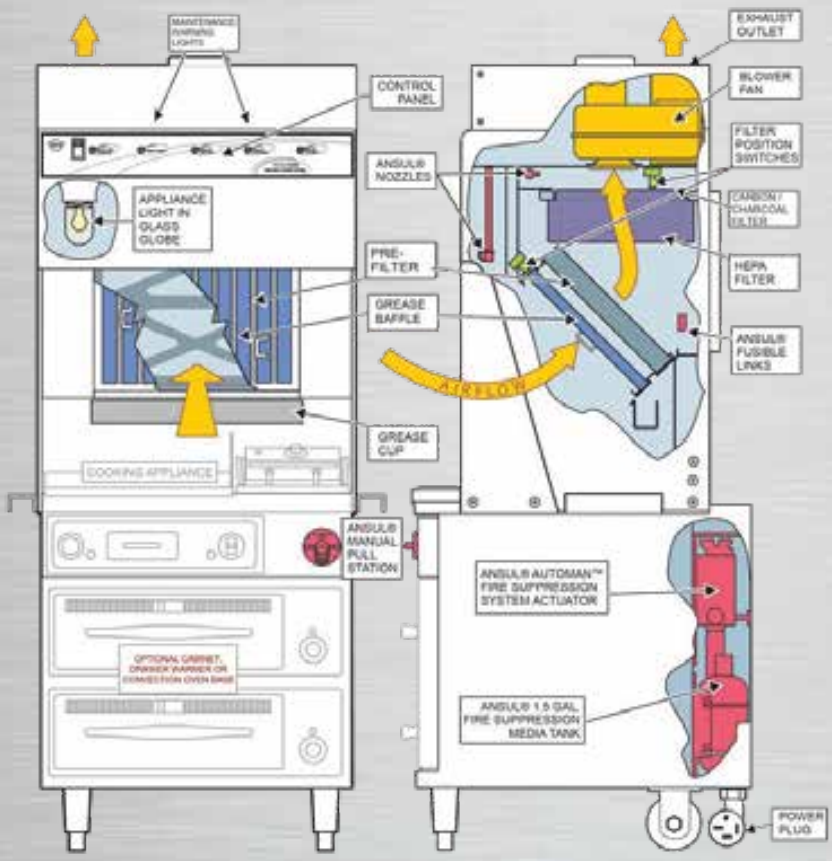
VCS 2000 Series Ventless Cooking Systems

VCS 2000 pricing and specs on pages 11-13

VENTLESS COOKING SYSTEMS (VCS) allow you to "set up shop" in any well-ventilated room. Wells has a wide variety of equipment in their VCS offerings to match any menu

quick & easy VENTLESS HOOD + COOKING EQUIPMENT TOGETHER IN ONE COMPLETE PACKAGE!

WVO2HFG



VCS Models Only

VCS MODELS

- All-in-one ventless hood and cooking equipment
- Wide variety of models
- Cords & plugs provided on 3Ø models

WVF-886

4-STAGE FILTRATION

stage 1 Stainless steel baffle filter

stage 2 Fire rated pre-filter

stage 3 High-efficiency air filter

stage 4 Carbon/charcoal filter

MADE IN THE USA

VCS 2000 Series Ventless Cooking Systems

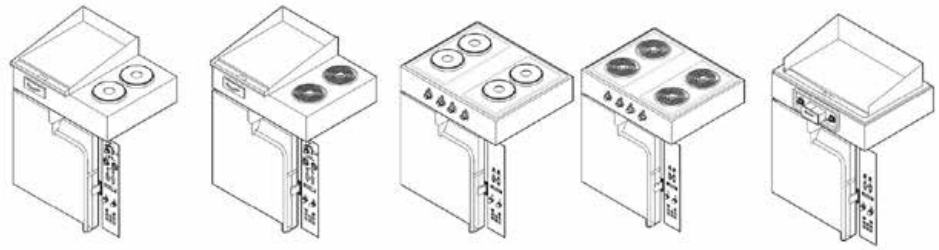
VCS 2000 pricing and specs on pages 11-13

VCS BASE OPTIONS

CONVECTION OVEN BASE | CABINET BASE | DRAWER WARMER BASE

VCS with CONVECTION OVEN BASE

VCS 2000 w/ conv. oven base pricing and specs on page 11



WVO2HFG
GRIDDLE w/
2 FRENCH HOT PLATES
CONV. OVEN BASE

WVO2HSG
GRIDDLE w/
2 SPIRAL HOT PLATES
CONV. OVEN BASE

WVO4HF
4 FRENCH
HOT PLATES
CONV. OVEN BASE

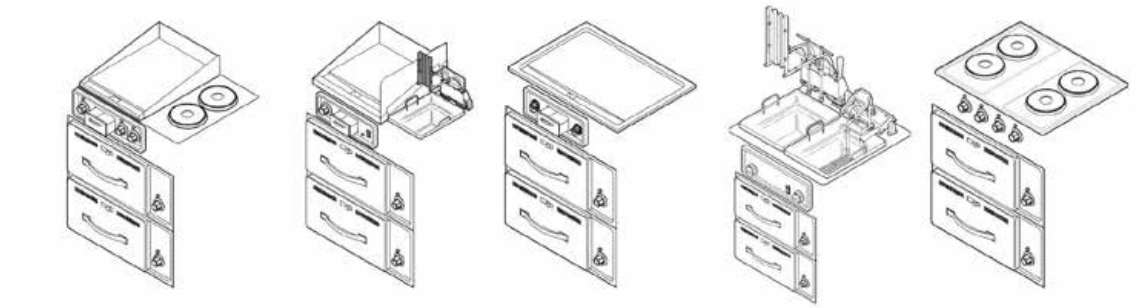
WVO4HS
4 SPIRAL
HOT PLATES
CONV. OVEN BASE

WVOG1366
SINGLE LARGE
GRIDDLE
CONV. OVEN BASE

Easly bake almost anywhere

VCS with DRAWER WARMER BASE

VCS 2000 w/ drawer warm.base pricing and specs on page 12



WV2HGRW
GRIDDLE w/
2 FRENCH HOT PLATES
DRAW. WARM. BASE

WVFGRW
GRIDDLE w/
15 lb FRYER
DRAW. WARM. BASE

WVG136RW
SINGLE LARGE
GRIDDLE
DRAW. WARM. BASE

WVF886RW
TWIN
FRYERS
DRAW. WARM. BASE

WVF4HFRW
4 FRENCH
HOT PLATES
DRAW. WARM. BASE

VCS with CABINET BASE

VCS 2000 w/ drawer warm.base pricing and specs on page 13

WV2HG
GRIDDLE w/
2 FRENCH HOT PLATES
2-DOOR CABINET BASE

WVFG
GRIDDLE w/
15 lb FRYER
2-DOOR CABINET BASE

WVG136
SINGLE
LARGE GRIDDLE
2-DOOR CABINET BASE

WVF886
TWIN
FRYERS
2-DOOR CABINET BASE

WV4HF
4 FRENCH
HOT PLATES
2-DOOR CABINET BASE

Compact Ventless

HIGH-CAPACITY VENTLESS HOOD with OPEN AUTO-LIFT FRYERS

Ventless w/ fryer pricing and specs on page 14

Wells countertop, oven mount, and ventless fryers are designed for high-production in small spaces

55 LB OIL CAPACITY

HOOD + FRYER COMBINATION w/AUTO BASKET LIFT

WVAE55F/FC

WVAE MODELS

- Automatic temperature controls ensure precise and even temperatures
- Automatic basket lifts for handling safety
- Cords and plugs provided on 3Ø models

COUNTERTOP UNIVERSAL VENTLESS HOOD

Countertop pricing and specs on page 10

PLACE on COUNTERTOP

Universal - place on a countertop or chef base

WVU-31CT

WVU-31CT

- Type I, UL710B compliant
- Accommodates up to 31" of appliances
- Completely self-contained, 4-stage filtration system
- ANSUL ready, indcluding factory installed piping, nozzles, and heat sensors - external mounted ANSUL done by third-party
- Ideal for placing on top of a counter or chef base

CANOPY VENTLESS HOOD

Canopy pricing and specs on page 10

HOOD MOUNTS on
WALL *or* CEILING

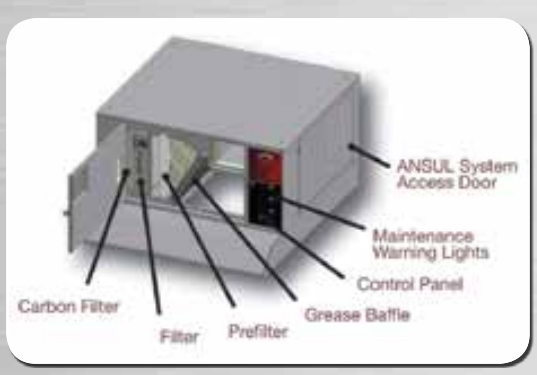
WVC-46

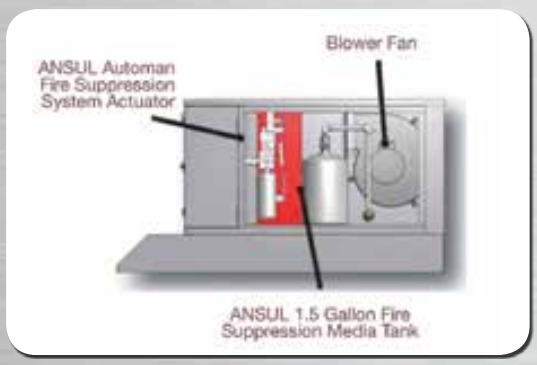
Wells canopy style ventless hoods have a self-contained, 4-stage filtration system

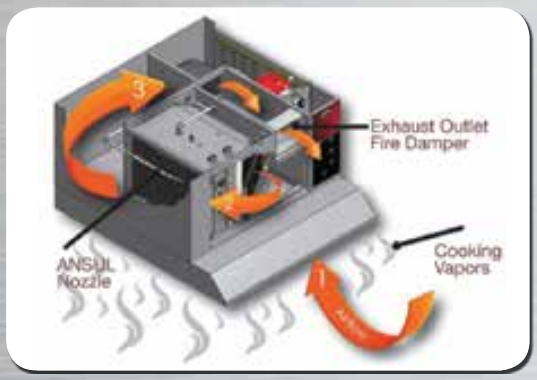
Canopy hoods may be mounted on a wall or ceiling expanding layout options while solving many installation issues

Canopy hoods accommodate electric convection, combi, bakery, conventional, and cook & hold ovens

Available with or without on-board ANSUL fire protection. Hood may be connected to external fire protection system







WVC-46/46X

- Use with or without ANSUL self-contained fire system
- 4-stage filtration
- Quiet operation
- Safety interlock system
- Airflow sensors & filter replacement warning lights
- Constructed of stainless steel in the USA for strength, durability, and easy cleaning

for more detailed information, visit
Wells-Mfg.com

WVU Universal Ventless Hoods

Universal ventless pricing and specs on page 9

Universal Ventless Systems give you the option to use almost any commercial electric cooking equipment without the need for traditional Type-1 ventilation

Ventless allows you to place electric ovens, fryers, ranges, griddles, hot plates, woks, steamers, combi ovens, induction hot plates, and more almost anywhere

Cook almost anywhere with Wells ventless hoods!

Leased spaces
Historic buildings
Stadiums & arenas
High rise buildings
Malls & food courts

WVU-96

Up to 100" of space for various equipment comes with stand

WVU Universal Ventless Hoods

WVU-72

Up to 72" of space for various equipment

WVU-26

Up to 26" of space for single piece of equipment

WVU-48

Up to 50" of space for various equipment

WVU - Universal Ventless Hoods

Model No.	Description Hood Specs	Overall Size W x D x H [in]	Voltage	Phase	Amps	Ship Wt. [lb]	Price
WVU-26	Universal 26" opening for single appliance Up to 26"+ cooking zone (660mm)	31 x 42.5 x 80	208/240	1	6	553	$23,698
WVU-48 NSF/ANSI 2 UL710B UL710B CATEGORY YZCT RECIRCULATING SYSTEM FILE NO. MH48408	Universal 50" opening for multiple appliances Up to 50"+ cooking zone (1,220mm)	61.9 x 50 x 120	208/240	1	3.5	890	$38,111
WVU-72 NSF/ANSI 2 UL710B UL710B CATEGORY YZCT RECIRCULATING SYSTEM FILE NO. MH48408	Universal 72" opening for multiple appliances Up to 72"+ cooking zone (1,829mm)	87.9 x 50 x 120	208/240	1	3.5	1,500	$49,815
WVU-96 NSF/ANSI 2 UL710B UL710B CATEGORY YZCT RECIRCULATING SYSTEM FILE NO. MH48408	Universal 100" opening for multiple appliances with stand. Up to 100"+ cooking zone (2,438mm)	113.9 x 50 x 120	208/240	1	8	2,004	$69,789

NOTES:

- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- SEE SPECIFICATION SHEET FOR APPLIANCE LIMITATIONS | ELECTRIC APPLIANCES ONLY
- ALL VENTLESS MODELS ARE NON-RETURNABLE
- SEE PAGE 15 FOR WVU EXTENDED WARRANTY OPTION
- SEE PAGE 15 FOR REPLACEMENT FILTERS & ACCESSORIES

Canopy & Countertop Ventless Hoods

CANOPY HOOD

Hood designed to accommodate electric convection, combi, bakery, and cook & hold ovens

WVC-46

OVEN NOT INCUDED

COUNTERTOP HOOD

WVU-31CT

Canopy & Countertop Ventless Hoods

Model No.	Description Hood Specs	Overall Size W x D x H [in]	Voltage	Phase	Amps	Ship Wt. [lb]	Price
WVC-46	Canopy Hood with on-board fire ANSUL Designed for all oven types	46 x 52-1/3 x 27-18/25	208/240	1	3.5	675	$27,326
WVC-46X	Canopy Hood ANSUL ready (ANSUL installed by others) Designed for all oven types	46 x 52-1/3 x 27-18/25	208/240	1	3.5	645	$23,759
WVU-31CT	Universal Countertop Hood for multiple appliances	31-1/5 x 34-2/5 x 57	208/240	1	3.5	445	$20,119

NOTES:

- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- ALL VENTLESS MODELS ARE NON-RETURNABLE
- SEE PAGE 15 FOR WVU & WVC EXTENDED WARRANTY OPTION
- SEE PAGE 15 FOR REPLACEMENT FILTERS & ACCESSORIES

VCS 2000 Series Convection Oven Base

WVOC2HFG

VCS 2000 with Convection Oven Base

Model No.	Description	Voltage	Phase	kW	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	GRIDDLE with 2 FRENCH TOP HOT PLATES COOKING PLATFORM							
WVO2HFG2081	Griddle with two French Hot Plates	208	1	12.8	42-3/8 x 34-5/8 x 80-9/16	754	82	$57,553
WVO2HFG2083	Griddle with two French Hot Plates	208	3	12.8	42-3/8 x 34-5/8 x 80-9/16	754	82	$57,553
WVO2HFG2403	Griddle with two French Hot Plates	240	3	12.8	42-3/8 x 34-5/8 x 80-9/16	754	82	$57,553
	GRIDDLE with 2 SPIRAL HOT PLATES COOKING PLATFORM							
WVO2HSG2083	Griddle with two Spiral Hot Plates	208	3	13.7	42-3/8 x 34-5/8 x 80-9/16	756	82	$57,553
	4 FRENCH TOP HOT PLATES COOKING PLATFORM							
WVO4HF-2081	4 French Hot Plates	208	1	11.5	42-3/8 x 34-5/8 x 80-9/16	680	82	$55,957
WVO4HF-2083	4 French Hot Plates	208	3	11.5	42-3/8 x 34-5/8 x 80-9/16	680	82	$55,957
WVO4HF-2401	4 French Hot Plates	240	1	14.1	42-3/8 x 34-5/8 x 80-9/16	680	82	$55,957
	4 SPIRAL HOT PLATES COOKING PLATFORM							
WVO4HS-2083	4 Spiral Hot Plates	208	3	13.3	42-3/8 x 34-5/8 x 80-9/16	677	82	$55,957
	SINGLE LARGE GRIDDLE COOKING PLATFORM							
WVOG136-2081	Single, large Griddle Cooktop	208	1	12.2	42-3/8 x 34-5/8 x 80-9/16	793	82	$59,101
WVOG136-2083	Single, large Griddle Cooktop	208	3	12.2	42-3/8 x 34-5/8 x 80-9/16	793	82	$59,101
CONVECTION OVEN BASE - ALL 3Ø UNITS SHIP with NEMA 15-60P, 60HZ ONLY								

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- ALL VENTLESS MODELS ARE NON-RETURNABLE
- SEE PAGE 15 FOR REPLACEMENT FILTERS & ACCESSORIES
- GROOVING NOT AVAILABLE WITH CHROME-PLATED SURFACE

GRIDDLES: FOR GROOVING OR CHROME, ADD THE FOLLOWING TO THE BASE PRICE:

Option	Add	Option	Add
6" GROOVING	$1020	24" GROOVING	$2,431
12" GROOVING	$1,501	CHROME PLATE	$1,742
18" GROOVING	$1,911		

VCS 2000 Series Drawer Warmer Base

WVG136RW

WVF886

VCS 2000 with Drawer Warmer Base

Model No.	Description	Voltage	Phase	kW	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	GRIDDLE with 2 FRENCH TOP HOT PLATES COOKING PLATFORM							
WV2HGRW1	Griddle with 2-French Hot Plates	208/240	1	8.7	42-3/8 x 35-3/8 x 79-1/8	775	82	$53,805
	GRIDDLE with 15 LB FRYER							
WVFGRW-2081	Griddle with Fryer	208	1	11.5	42-3/8 x 35-3/8 x 79-1/8	738	82	$54,700
WVFGRW-208	Griddle with Fryer	208	3	11.5	42-3/8 x 35-3/8 x 79-1/8	738	82	$54,700
	SINGLE LARGE GRIDDLE COOKING PLATFORM							
WVG136RW1	Griddle Large Cooktop	208/240	1	7.3/9.5	42-3/8 x 35-3/8 x 77-3/16	738	77	$50,661
WVG136RW	Griddle Large Cooktop	208/240	3	7.3/9.5	42-3/8 x 35-3/8 x 77-3/16	738	77	$50,661
	TWIN FRYER COOKING PLATFORM							
WVF886RW2083	Twin Fryer Cooktop	208	3	12	42-3/8 x 35-3/8 x 77-3/16	696	77	$50,782
WVF886RW2401	Twin Fryer Cooktop	240	1	12	42-3/8 x 35-3/8 x 77-3/16	696	77	$50,782
WVF886RW2403	Twin Fryer Cooktop	240	3	12	42-3/8 x 35-3/8 x 77-3/16	696	77	$50,782
	4 FRENCH TOP HOT PLATE COOKING PLATFORM							
WV4HFRW-2081	4 French Hot Plates Cooktop	208/240	1	7/9.1	42-3/8 x 35-3/8 x 77-1/4	655	77	$49,331
WV4HFRW	4 French Hot Plates Cooktop	208/240	3	7/9.1	42-3/8 x 35-3/8 x 77-1/4	655	77	$49,331
DRAWER WARMER BASE - ALL 3Ø UNITS SHIP with NEMA 15-60P, 60HZ ONLY								

NOTES:
- GROOVING IS NOT AVAILABLE W/ CHROME-PLATED SURFACE
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- ALL VENTLESS MODELS ARE NON-RETURNABLE
- SEE PAGE 15 FOR REPLACEMENT FILTERS & ACCESSORIES

GRIDDLES: FOR GROOVING OR CHROME, ADD THE FOLLOWING TO THE BASE PRICE:

Option	Add	Option	Add
6" GROOVING	$1020	24" GROOVING	$2,431
12" GROOVING	$1,501	CHROME PLATE	$1,742
18" GROOVING	$1,911		

VCS 2000 Series Double Door Cabinet Base

VCS 2000 with Double-Door Cabinet Base

Model No.	Description	Voltage	Phase	kW	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	GRIDDLE with 2 FRENCH TOP HOT PLATES COOKING PLATFORM							
WV2HG-2083	Griddle with 2-French Hot Plates	208	3	8	42-3/8 x 35-3/8 x 79-1/8	657	82	$44,979
WV2HG-2403	Griddle with 2-French Hot Plates	240	3	9.9	42-3/8 x 35-3/8 x 79-1/8	657	82	$44,979
	GRIDDLE with 15 LB FRYER							
WVFG-2083	Griddle with Fryer Cooktop	208	3	10.8	42-3/8 x 35-3/8 x 79-1/8	656	82	$47,759
	SINGLE LARGE GRIDDLE COOKING PLATFORM							
WVG1361	Large Griddle Cooktop	208/240	1	7.9/9.5	42-3/8 x 35-3/8 x 77-3/16	664	77	$44,253
WVG1363	Large Griddle Cooktop	208/240	3	7.9/9.5	42-3/8 x 35-3/8 x 77-3/16	664	77	$44,253
	TWIN FRYER COOKING PLATFORM							
WVF886-208	Twin Fryers Cooktop	208	3	12	42-3/8 x 35-3/8 x 77-3/16	606	77	$44,132
WVF886-400	Twin Fryers Cooktop CE	380/415 3 NAC	3 w/ NEUTRAL AC 4	12	42-3/8 x 35-3/8 x 77-3/16	606	77	$45,341
	4 FRENCH TOP HOT PLATE COOKING PLATFORM							
WV4HF	4 French Hot Plates Cooktop	208/240	3	6.2/8.4	42-3/8 x 35-3/8 x 77-1/4	565	77	$43,528
DOUBLE DOOR CABINET BASE - ALL 3Ø UNITS SHIP with NEMA 15-60P, 60HZ ONLY								

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- ALL VENTLESS MODELS ARE NON-RETURNABLE
- SEE PAGE 15 FOR REPLACEMENT FILTERS & ACCESSORIES

GRIDDLES: FOR GROOVING OR CHROME, ADD THE FOLLOWING TO THE BASE PRICE:

Option	Add	Option	Add
6" GROOVING	$1020	24" GROOVING	$2,431
12" GROOVING	$1,501	CHROME PLATE	$1,742
18" GROOVING	$1,911		

Compact Ventless Hood with Fryers

WVAE55F/FC

Ventless Hood with Open Auto-Lift Fryers

Model No.	Description	Voltage	Phase	kW	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	VENTLESS HOOD & 50 lb FRYER w/ Mechanical Timer							
WVAE55F-208	50 lb Fryer w/ Mechanical Timer & Filter	208V	3	17	15-13/16 x 43-11/16 x 76-3/8	556	60	$40,384
	VENTLESS HOOD & 50 lb FRYER w/ Solid State Computer Control							
WVAE55FC2081	50 lb Fryer w/ Solid State Computer Control	208V	1	11.3	15-13/16 x 43-11/16 x 76-3/8	525	60	$42,319
WVAE55FC2083	50 lb Fryer w/ Solid State Computer Control	208V	3	17	15-13/16 x 43-11/16 x 76-3/8	525	60	$42,319
WVAE55FC2401	50 lb Fryer w/ Solid State Computer Control	240V	1	11.3	15-13/16 x 43-11/16 x 76-3/8	525	60	$42,319
WVAE55FC2403	50 lb Fryer w/ Solid State Computer Control	240V	3	17	15-13/16 x 43-11/16 x 76-3/8	525	60	$42,319

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- ALL VENTLESS MODELS ARE NON-RETURNABLE
- SEE PAGE 15 FOR REPLACEMENT FILTERS & ACCESSORIES

Open Auto-Lift Fryer Accessories

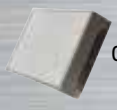
Part No.	Description	Ship Weight [lb]	Price
22692	REAR LEG KIT, (2) REAR LEGS TO BE USED WHEN REMOTE FIRE PULL STATION IS FIELD INSTALLED ON WVPE & WVAE MODELS	4	$278
22913	FULL SIZE FRYER BASKET (WVAE55F/FS)	-	$1,038
22796	HALF SIZE FRYER BASKET (WVAE55F/FS)	6	$428
21647	HEATING ELEMENT CLEANING BRUSH	-	$118
22516	FRYPOT CLEANING BRUSH	-	$59
22402	HIGH-EFFICIENCY FILTER	8	$594

Universal Ventless & VCS Accessories

Part No.	Description	Ship Wt [lb]	Price
UNIVERSAL VENTLESS HOOD ACCESSORIES			
Z21648	Caster kit for WVU-26	6	$380
WVU-LK	Set of 4 each adjustable 10" to 12" legs with flanged feet for WVU-48, WVU-72 and WVU-96	12	$363
WV48-BPK	Stainless steel back panel kit for WVU-48	-	$878
WV72-BPK	Stainless steel back panel kit for WVU-72	-	$1,182
WV96-BPK	Stainless steel back panel kit for WVU-96	-	$1,474
EXTENDED WARRANTY - Universal Ventless Hoods (WVU) & Canopy Ventless Hoods (WVC)			
UVWARR	Extended Warranty offering for Universal Ventless Hoods (WVU) & Canopy Ventless Hoods (WVC). Purchase additional 1-year (parts & labor), extends warranty to 2-years. Must be purchased w/ unit.	-	$1,500
VCS2000 VENTLESS COOKING SYSTEM ACCESSORIES			
22649	Rear Leg Kit, (2) rear legs used when remote fire pull station is field installed on all VCS-2000 Models	5	$284
22650	Caster Kit, 2 swivel casters with brakes to replace front legs where remote fire pull station is not required	6	$375
21376	Oven Rack for WVOC models	4	$90

Universal Ventless & VCS Filters

Part No.	Description	Price
UNIVERSAL VENTLESS HOOD - FILTERS		
WVU-26	REQUIRES ONE CHARCOAL FILTER PACK ONLY	
WL0107	CHARCOAL FILTER PACK	$1,434
WVU-48	REQUIRES TWO PRE-FILTERS AND ONE CHARCOAL FILTER PACK	
22618	PRE-FILTER	$150
23312	CHARCOAL FILTER PACK	$1,434
WVU-72	REQUIRES TWO PRE-FILTERS AND TWO CHARCOAL FILTER PACKS	
22618	PRE-FILTER	$150
WL0711	CHARCOAL FILTER PACK	$1,391
WVU-96	REQUIRES FOUR PRE-FILTERS AND TWO CHARCOAL FILTER PACKS	
22618	PRE-FILTER	$150
23312	CHARCOAL FILTER PACK	$1,434
VCS200 VENTLESS COOKING SYSTEMS - FILTERS		
ALL MODELS	REQUIRES ONE PRE-FILTER AND ONE CHARCOAL FILTER PACK	
22618	PRE-FILTER	$150
22619	CHARCOAL FILTER PACK	$1,027
CANOPY STYLE HOODS - FILTERS		
WVC-46, WVC-46X	REQUIRES ONE PRE-FILTER AND ONE CHARCOAL FILTER PACK	
23324	PRE-FILTER	$144
23325	CHARCOAL FILTER PACK	$829
COUNTERTOP VENTLESS - FILTERS		
WVU-31CT	REQUIRES ONE PRE-FILTER AND ONE CHARCOAL FILTER PACK	
22618	PRE-FILTER	$150
WL0422	CHARCOAL FILTER PACK	$1,391
VENTLESS FRYER SYSTEMS - FILTERS		
WVAE55	REQUIRES ONE HIGH-EFFICIENCY FILTER AND ONE CHARCOAL FILTER	
22402	HIGH-EFFICIENCY FILTER	$594
22403	CHARCOAL FILTER	$321


Charcoal Filter

Pre-Filter

Stainless Baffle Filter

Built-In & Drop-In Warmers

New Modular Dry Well Warmers

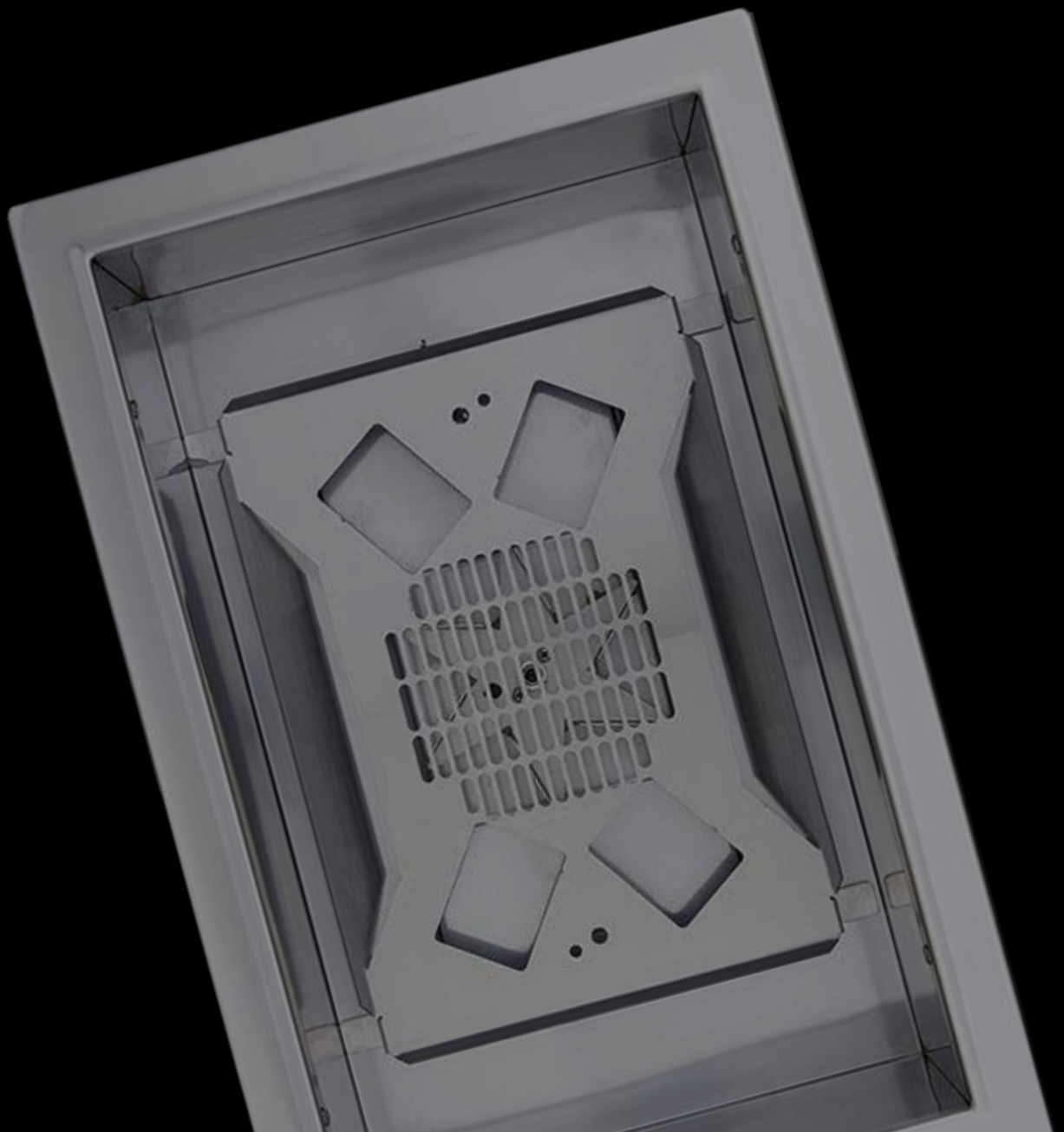
Single, Two, Three, Four, and Five Pan Warmers

Rectangular & Round Warmers

Half-Size Pan Warmers

Cook N' Hold

Bain Marie Warmers



BUILT-IN/DROP-IN WARMERS

new MODULAR DRY WELL WARMER	18-19
SINGLE PAN TOP-MOUNT MODULAR WARMER	20
TWO PAN TOP-MOUNT MODULAR WARMER	21
THREE PAN TOP-MOUNT MODULAR WARMER	22
FOUR PAN TOP-MOUNT MODULAR WARMER	23
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ROUND WARMERS TOP-MOUNT	25-29
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RECTANGULAR WARMERS SINGLE-PAN TOP-MOUNT	32
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BAIN MARIE STYLE WARMERS	38
BUILT-IN/DROP-IN WARMER ACCESSORIES	39-40

new
MODULAR DRY WELL WARMER

MODULAR DRY WELL

- Saves precious water resources
- Eliminates the costly labor needed to fill and maintain wet wells
- Eliminates the risk of expensive leaks and damage from poor water quality that occur with traditional wet wells

PATENT PENDING

Constructed in the U.S.A. with a corrosion-resistant type 430 stainless steel body
Units include factory-attached infinite controls for each individual well

Dry Well Modular Warmers

Model No.	# of Dry Wells	Description	Size Width (top width) x Depth x Height (below surface) [in]	Ship Wt [lb]	Price
	Modular Dry Well Warmers				
MDW100	SINGLE WELL	Infinite Control (1 control) 208/240V, 1Ø, 610/800W	14-4/5 x 20 x 11- 9/10	34	$2,140
MDW200	TWO WELLS	Infinite Control (2 controls) 208/240V, 1Ø, 1220/1600W	29-1/2 x 20 x 11- 9/10	63	$3,959
MDW300	THREE WELLS	Infinite Control (3 controls) 208/240V, 3Ø, 1830/2400W	43-1/2 x 20 x 11- 9/10	160	$5,029
MDW400	FOUR WELLS	Infinite Control (4 controls) 208/240V, 3Ø, 2440/3200W	57-1/2 x 20 x 11- 9/10	185	$6,848
MDW500	FIVE WELLS	Infinite Control (5 controls) 208/240V, 3Ø, 3050/4000W	71-1/2 x 20 x 11-9/10	210	$8,287

Same sizes as Wells MOD Series for easy replacement. One model for all pan depths

GO DRY

hold warm food without water

- NEW -

Built-In/Drop-In Warmers

WHY GO DRY?

Save 500 gallons water / year per model

Save $500 / year in labor costs per model

Save $2,000 in system installation costs

Save up to 50% in energy costs!

SAVE ON INSTALLATION & OPERATIONAL COSTS

- NO messy water or steam
- NO plumbing required
- NO sanitation issues
- NO corrosion
- NO water piped to unit
- NO fill faucet
- NO drains or plumbing
- NO floor sink

MDW300

Single-Pan Top-Mount Modular Warmer

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

MOD100

Single-Pan Top-Mount Modular Warmers

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet	Price
	SINGLE PAN 12" x 20", TOP MOUNT				
MOD100-120 **MOD100**	Infinite Control 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-3/4 x 21-3/4	24	4.15	$899
MOD100D-120 **MOD100D**	Infinite Control, with Drain 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-3/4 x 21-3/4	24	4.15	$995
MOD100T-120 **MOD100T**	Thermostat control 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W	13-3/4 x 21-3/4	24	4.15	$958
MOD100TD-120 **MOD100TD**	Thermostat control, with Drain 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W	13-3/4 x 21-3/4	24	4.15	$1,043
MOD100TD-230	Thermostat control, with Drain 220-240V, 1Ø, 1650W	13-3/4 x 21-3/4	24	4.15	$1,097
MOD100TDAF	Autofill, Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	14-3/4 x 23-1/2	30	4.15	$1,814
	6-ft Cord & Plug for Thermostatic Control Models Only (MOD100s in 120V, 208/240V)				$67
	SINGLE PAN 12" x 27", TOP MOUNT				
MOD127T	Thermostat control 208/240V, 1Ø, 1240/1650W each	14-3/4 x 30-1/2	25	5.2	$1,295
MOD127TD	Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	14-3/4 x 30-1/2	25	5.2	$1,439
MOD127TDAF	Autofill, Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	14-3/4 x 30-1/2	30	5.2	$2,199

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- AUTOFILL MODELS REQUIRE A WATER CONNECTION. REFER TO THE MANUAL & INSTALLATION INSTRUCTIONS FOR DETAILS
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED

Two-Pan Top-Mount Modular Warmer

- **Wellslok™ standard**
- **With or without drains & manifolds**
- **Slim line & extra deep for (4) each 1/3-sized pans per well**

Two-Pan Top-Mount Modular Warmers

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet	Price
	TWO PAN 12" x 20", TOP MOUNT				
MOD200	Infinite control 208/240V, 1Ø, 900/1200W each	29-1/2 x 23-5/8	51	7.89	$2,236
MOD200D	Infinite control, with Drain 208/240V, 1Ø, 900/1200W each	29-1/2 x 23-5/8	51	7.89	$2,397
MOD200DM	Infinite control, with Drain Manifold 208/240V, 1Ø, 900/1200W each	29-1/2 x 23-5/8	51	7.89	$2,461
MOD200T	Thermostat control 208/240V, 1Ø, 1240/1650W each	29-1/2 x 23-5/8	51	7.89	$2,386
MOD200TD	Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	29-1/2 x 23-5/8	53	7.89	$2,616
MOD200TDM	Thermostat control, with Drain Manifold 208/240V, 1Ø, 1240/1650W	29-1/2 x 23-5/8	51	7.89	$2,654
MOD200TDMAF	Autofill, Thermostat control with Drain Manifold, 208/240V, 3Ø (1Ø), 1240/1650W each	29-1/2 x 23-5/8	65	7.89	$3,494
MOD200TDAF	Autofill, Thermostat control with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	29-1/2 x 23-5/8	65	7.89	$3,445
	TWO PAN 12" x 20" SLIM-LINE, NARROW WIDTH, TOP MOUNT				
MOD200TDN	Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	45-7/8 x 15-3/4	51	10.55	$2,846
MOD200TDMN	Thermostat control, with Drain Manifold 208/240V, 1Ø, 1240/1650W each	45-7/8 x 15-3/4	60	10.55	$2,884
MOD200TDMNAF	Autofill, Thermostat control with Drain Manifold, 208/240V, 3Ø (1Ø), 1240/1650W each	45-7/8 x 15-3/4	65	10.55	$3,654
	6-ft Cord & Plug for Thermostatic Control Models Only (MOD200s in 208/240V)				$67
	TWO PAN 12" x 27", TOP MOUNT				
MOD227TDM	Thermostat control, with Drain Manifold 208/240V, 1Ø , 1240/1650W each	29-1/2 x 30-9/16	65	10.15	$3,306
MOD227TDMAF	Autofill, Thermostat control, with Drain Manifold, 208/240V, 3Ø (1Ø), 1240/1650W each	29-1/2 x 30-9/16	65	10.15	$4,130

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- AUTOFILL MODELS REQUIRE A WATER CONNECTION. REFER TO THE MANUAL & INSTALLATION INSTRUCTIONS FOR DETAILS
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED

Three-Pan Top-Mount Modular Warmer

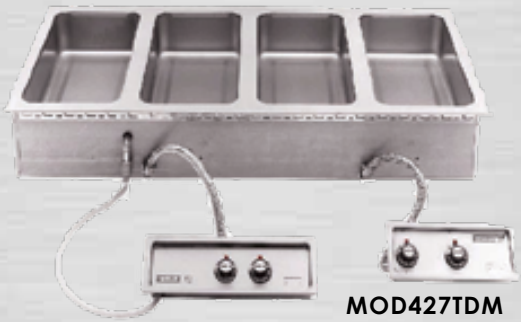
MOD300TDMN/AF
Slim Line

Three-Pan Top-Mount Modular Warmers

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet	Price
	THREE PAN 12" x 20", TOP MOUNT				
MOD300	Infinite control 208/240V, 3Ø (1Ø), 900/1200W each	43-1/2 x 23-5/8	73	10.54	$2,910
MOD300D	Infinite control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	43-1/2 x 23-5/8	74	10.54	$3,258
MOD300DM	Infinite control, with Drain Manifold 208/240V, 3Ø (1Ø), 900/1200W each	43-1/2 x 23-5/8	78	10.54	$3,312
MOD300T	Thermostat control 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 23-5/8	75	10.54	$3,162
MOD300TD	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 23-5/8	75	10.54	$3,531
MOD300TDM	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W	43-1/2 x 23-5/8	78	10.54	$3,681
MOD300TDMAF	Autofill, Thermostat control with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 23-5/8	90	10.54	$4,505
MOD300TDAF	Autofill, Thermostat control with Drain, 208/240V, 3Ø, 1240/1650W each	43-1/2 x 23-5/8	90	10.54	$4,312
	THREE PAN 12" x 20" SLIM-LINE, NARROW WIDTH, TOP MOUNT				
MOD300TDMN	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	67-15/16 x 15-3/4	85	10.54	$3,777
MOD300TDMNAF	Autofill, Thermostat control with Drain Manifold, 208/240V, 3Ø (1Ø), 1240/1650W each	67-15/16 x 15-3/4	78	10.54	$4,601
	THREE PAN 12" x 27", TOP MOUNT				
MOD327T	Thermostat control 208/240V, 3Ø, 1240/1650W each	43-1/2 x 30-9/16	90	12.45	$4,205
MOD327TD	Thermostat control, with Drain 208/240V, 3Ø, 1240/1650W each	43-1/2 x 30-9/16	90	12.45	$4,542
MOD327TDM	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 30-9/16	90	12.45	$4,580
MOD327TDMAF	Autofill, Thermostat control, with Drain Manifold, 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 30-9/16	90	12.45	$5,404

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- AUTOFILL MODELS REQUIRE A WATER CONNECTION. REFER TO THE MANUAL & INSTALLATION INSTRUCTIONS FOR DETAILS
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED
- ALL MOD300'S SHIP 3Ø AND ARE FIELD CONVERTIBLE TO 1Ø

Four-Pan Top-Mount Modular Warmer



MOD427TDM

Four-Pan Top-Mount Modular Warmers

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet	Price
	FOUR PAN 12" x 20", TOP MOUNT				
MOD400	Infinite control 208/240V, 3Ø (1Ø), 900/1200W each	57-1/2 x 23-5/8	95	13.56	$3,884
MOD400D	Infinite control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	57-1/2 x 23-5/8	95	13.56	$4,462
MOD400DM	Infinite control, with Drain Manifold 208/240V, 3Ø (1Ø), 900/1200W each	57-1/2 x 23-5/8	98	13.56	$4,826
MOD400T	Thermostat control 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 23-5/8	98	13.56	$4,093
MOD400TD	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 23-5/8	105	13.56	$4,708
MOD400TDM	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W	57-1/2 x 23-5/8	105	13.56	$4,986
MOD400TDAF	Autofill, Thermostat control with Drain, 208/240V, 3Ø, 1240/1650W each	57-1/2 x 23-5/8	112	13.56	$6,067
MOD400TDMAF	Autofill, Thermostat control with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 23-5/8	112	13.56	$5,874
MOD400TDMAFS	Autofill, Single control panel, Thermostat control with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 23-5/8	112	13.56	$5,874
	FOUR PAN 12" x 27", TOP MOUNT				
MOD427TDM	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 30-9/16	112	15.85	$6,142
MOD427TDMAF	Autofill, Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 30-9/16	112	19.15	$7,030
MOD427TDMAF1	Autofill, Single control panel, Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 30-9/16	124	19.15	$7,030

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- AUTOFILL MODELS REQUIRE A WATER CONNECTION. REFER TO THE MANUAL & INSTALLATION INSTRUCTIONS FOR DETAILS
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED
- ALL MOD400'S SHIP 3Ø AND ARE FIELD CONVERTIBLE TO 1Ø

MODEL KEY

LETTER	OPTION
T	THERMOSTAT CONTROLS
U	UL APPROVED
C	CORD & PLUG
I	INSULATED
D	DRAIN
AF	Auto Fill

Five-Pan Top-Mount Modular Warmer

MOD500

Five-Pan Top-Mount Modular Warmers

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet	Price
	FIVE PAN 12" x 20", TOP MOUNT				
MOD500	Infinite control 208/240V, 3Ø (1Ø), 900/1200W each	71-1/2 x 23-5/8	105	16.57	$4,869
MOD500D	Infinite control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	71-1/2 x 23-5/8	116	16.57	$5,425
MOD500DM	Infinite control, with Drain Manifold 208/240V, 3Ø (1Ø), 900/1200W each	71-1/2 x 23-5/8	118	16.57	$5,949
MOD500T	Thermostat control 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 23-5/8	116	16.57	$5,083
MOD500TD	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	71 1/2 x 23 5/8	116	16.57	$5,885
MOD500TDM	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W	71-1/2 x 23-5/8	122	16.57	$6,110
MOD500TDMAF	Autofill, Thermostat control with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 23-5/8	136	16.57	$7,051
MOD500TDMAFS	Autofill, Single control panel, Thermostat control with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 23-5/8	126	16.57	$7,051
	FIVE PAN 12" x 27", TOP MOUNT				
MOD527TDM	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 30-9/16	136	19.15	$7,522
MOD527TDMAF	Autofill, Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 30-9/16	232	37.3	$8,581

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- AUTOFILL MODELS REQUIRE A WATER CONNECTION. REFER TO THE MANUAL & INSTALLATION INSTRUCTIONS FOR DETAILS
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED
- ALL MOD500'S SHIP 3Ø AND ARE FIELD CONVERTIBLE TO 1Ø

MODEL KEY

LETTER	OPTION
T	THERMOSTAT CONTROLS
U	UL APPROVED
C	CORD & PLUG
I	INSULATED
D	DRAIN
AF	Auto Fill

FULLY INSULATED ROUND WARMERS

SAVE GREEN!

MADE IN THE USA

Round warmer models listed on pages 27-30

Choose between models that are fully insulated around the sides and bottom or standard non-insulated models

FULLY INSULATED MODELS SAVE ENERGY & MAY BE INSTALLED IN NON-METAL COUNTERS

ENERGY SAVINGS

Up to **45% energy savings** vs. non-insulated warmers

7% energy savings vs. competitive insulated warmers

FASTER PRE-HEATING

Heats up in **less than half the time** of insulated warmers

QUICKER RECOVERY

53% less energy required to bring up to temperature vs. non-insulated warmers

22% less energy required to bring up to temp. vs. competitive insulated warmers

LONGER CRITICAL PART LIFE

95% less on/off cycling vs. competitive insulated warmers

LESS HEAT UNDER THE COUNTER

FULLY INSULATED ROUND WARMERS

Round drop-in warmers are available in 4-quart, 8-quart, or 11-quart models with or without drains.

Choose between infinite or thermostatic controls. Cook & hold models for wet operation only

c RU us LISTED MODELS WITH INFINITE CONTROLS USE THESE CONTROLS

c RU us LISTED MODELS WITH THERMOSTATIC CONTROLS USE THESE CONTROLS
(CONDUIT AND ENCLOSED BOX NOT SUPPLIED)

c UL us LISTED MODELS WITH THERMOSTATIC CONTROLS USE THESE CONTROLS
(ONLY CULUS LISTED MODELS COME WITH CONDUIT AND ENCLOSED CONTROL BOX)

MODEL KEY

LETTER	OPTION
T	THERMOSTAT CONTROLS
U	UL APPROVED
C	CORD & PLUG
I	INSULATED
D	DRAIN
AF	Auto Fill

Round Warmers Top-Mount, 4-Quart

SS8

SS10TD

SSTTDU

Round Warmers, Top-Mount, 4-Quart

Approvals	Model No.	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet	Price
	NON-INSULATED, 4-QUART ROUND WARMERS, TOP MOUNT					
	SS4D-120	4 Quart, Infinite control with DRAIN 120V, 1Ø, 450W	8-1/4" O.D.	6 lb. 2.8 kg	0.82	$706
	SS4TU-120	4 Quart, Thermostat control 120V, 1Ø, 620/825W, UL APPROVED	8-1/4" O.D.	6 lb. 2.8 kg	0.82	$803
	SS4TDU	4 Quart, Thermostat control with DRAIN 208/240V, 1Ø, 825W, UL APPROVED	8-1/4" O.D.	6 lb. 2.8 kg	0.82	$845
	SS4TDU-120	4 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W, UL APPROVED	8-1/4" O.D.	6 lb. 2.8 kg	0.82	$845
	SS4TUC	4 Quart, Thermostat control, with CORD and PLUG 208/240V, 1Ø, 620/825W, UL APPROVED	8-1/4" O.D.	6 lb. 2.8 kg	0.82	$867
	INSULATED, 4-QUART ROUND WARMERS, TOP MOUNT					
	SS4TUCI-120	4 Quart, Thermostat control with CORD and PLUG, INSULATED 120V, 1Ø, 825W, UL APPROVED	8-1/4" O.D.	9.6 lb. 4.4 kg	0.82	$1,011

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED

Round Warmers Top-Mount, 7-Quart

Round Warmers, Top-Mount, 7-Quart

Approvals	Model No.	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet	Price
	NON-INSULATED, 7-QUART ROUND WARMERS, TOP MOUNT					
	SS8D	7 Quart, Infinite control with DRAIN 208/240V, 1Ø, 338/450W	10-1/16" O.D.	6 lb. 2.8 kg	1.62	$583
	SS8TD-120	7 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W	10-1/16" O.D.	6 lb. 2.8 kg	1.62	$663
	SS8TD	7 Quart, Thermostat control with DRAIN 208/240V, 1Ø, 620/825W	10-1/16" O.D.	6 lb. 2.8 kg	1.62	$663
	SS8TU-120	7 Quart, Thermostat control 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	6 lb. 2.8 kg	1.62	$696
	SS8TU	7 Quart, Thermostat control 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	6 lb. 2.8 kg	1.62	$696
	SS8TDU-120	7 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	6 lb. 2.8 kg	1.62	$781
	SS8TDU	7 Quart, Thermostat control with DRAIN 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	6 lb. 2.8 kg	1.62	$781
	INSULATED, 7-QUART ROUND WARMERS, TOP MOUNT					
	SS8TUI	7 Quart, Thermostat control INSULATED 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	10.3 lb. (4.7) kg	1.62	$845
	SS8TDUI-120	7 Quart, Thermostat control with DRAIN, INSULATED 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	10.3 lb. (4.7) kg	1.62	$931
	SS8TDUI	7 Quart, Thermostat control with DRAIN, INSULATED 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	10.3 lb. (4.7) kg	1.62	$931
	SS8TUCI-120	7 Quart, Thermostat control with CORD and PLUG, INSULATED 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	10.3 lb. (4.7) kg	1.62	$931
	SS8TDUCI-120	7 Quart, Thermostat control with DRAIN, CORD and PLUG, INSULATED 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	10.3 lb. (4.7) kg	1.62	$1,006

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- ACCESSORIES PAGES 41 & 42
- EXPORT MODELS CANNOT BE RETURNED

Round Warmers Top-Mount, 11-Quart

Round Warmers, Top-Mount, 11-Quart

Approvals	Model No.	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet	Price
	NON-INSULATED, 11-QUART ROUND WARMERS, TOP MOUNT					
	SS10D-120	11 Quart, Infinite control with DRAIN 120V, 1Ø, 450W	12" O.D.	7 lb. 3.2 kg	1.62	$594
	SS10D	11 Quart, Infinite control with DRAIN 208/240V, 1Ø, 338/450W	12" O.D.	7 lb. 3.2 kg	1.62	$594
	SS10T-120	11 Quart, Thermostat control 120V, 1Ø, 825W	12" O.D.	7 lb. 3.2 kg	1.62	$615
	SS10T	11 Quart, Thermostat control 208/240V, 1Ø, 620/825W	12" O.D.	7 lb. 3.2 kg	1.62	$615
	SS10TD-120	11 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W	12" O.D.	7 lb. 3.2 kg	1.62	$701
	SS10TD	11 Quart, Thermostat control with DRAIN 208/240V, 1Ø, 620/825W	12" O.D.	7 lb. 3.2 kg	1.62	$701
CE	**SS10TD-230**	11 Quart, Thermostat control with DRAIN 220-240V, 1Ø, 825W	12" O.D.	7 lb. 3.2 kg	1.62	$797
	SS10TU-120	11 Quart, Thermostat control 120V, 1Ø, 825W, UL APPROVED	12" O.D.	7 lb. 3.2 kg	1.62	$701
	SS10TU	11 Quart, Thermostat control 208/240V, 1Ø, 620/825W, UL APPROVED	12" O.D.	7 lb. 3.2 kg	1.62	$701
	SS10TDU-120	11 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W, UL APPROVED	12" O.D.	7 lb. 3.2 kg	1.62	$770
	SS10TDU	11 Quart, Thermostat control with DRAIN 208/240V, 1Ø, 620/825W, UL APPROVED	12" O.D.	7 lb. 3.2 kg	1.62	$770
	SS10TDUC-120	11 Quart, Thermostat control with DRAIN, CORD and PLUG 120V, 1Ø, 825W,UL APPROVED	12" O.D.	7 lb. 3.2 kg	1.62	$835
	INSULATED, 11-QUART ROUND WARMERS, TOP MOUNT					
	SS10TUI-120	11 Quart, Thermostat control, INSULATED 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62	$840
	SS10TUI	11 Quart, Thermostat control, INSULATED 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62	$840
	SS10TDUI-120	11 Quart, Thermostat control with DRAIN, INSULATED 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62	$910
	SS10TDUI	11 Quart, Thermostat control with DRAIN, INSULATED 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62	$910
	SS10TUCI-120	11 Quart, Thermostat control with CORD and PLUG, INSULATED 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62	$910
	SS10TDUCI120	11 Quart, Thermostat control with DRAIN, CORD and PLUG, INSULATED 120V, 1Ø, 825W, with cord and plug , UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62	$1,000
	SS10TDUCI	11 Quart, Thermostat control with DRAIN, CORD and PLUG, INSULATED 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62	$1,000

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED

Round Warmers Fully Insulated with Auto Fill

Auto fill option keeps water at proper level

SS8

Round Warmers with Auto-Fill, Top-Mount, Fully Insulated 7 & 11-Quart

Approvals	Model No.	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet	Price
	FULLY INSULATED, 7-QUART ROUND WARMERS with AUTO FILL, TOP MOUNT					
	SS8TDUIAF120	7 Quart, Thermostat control, FULLY INSULATED with AUTOFILL and DRAIN 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	10.3 lb. (4.7) kg	1.62	$1,546
	SS8TDUIAF	7 Quart, Thermostat control, FULLY INSULATED with AUTOFILL and DRAIN, 208/240V, 1Ø, 620/825W UL APPROVED	10-1/16" O.D.	10.3 lb. (4.7) kg	1.62	$1,621
	FULLY INSULATED, 11-QUART ROUND WARMERS with AUTO FILL, TOP MOUNT					
	SS10TDUIAF12	11 Quart, Thermostat control, FULLY INSULATED with AUTOFILL and DRAIN 120V, 1Ø, 828W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62	$1,546
	SS10TDUIAF	11 Quart, Thermostat control, FULLY INSULATED with AUTOFILL and DRAIN 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62	$1,546
	SS10TDUCIAF	11 Quart, Thermostat control, FULLY INSULATED with AUTOFILL and DRAIN, CORD and PLUG 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62	$1,621

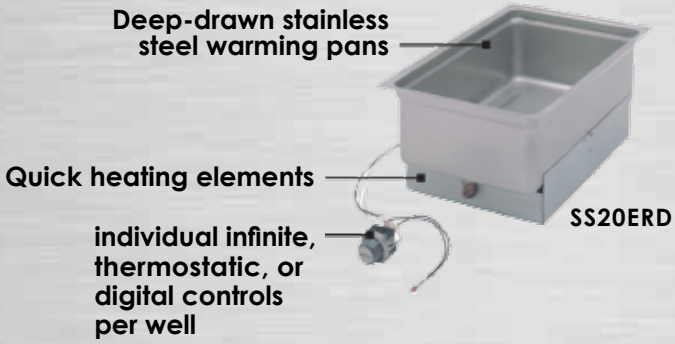
NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED
- AUTOFILL MODELS REQUIRE A WATER SUPPLY CONNECTION. PLEASE REFER TO THE OPERATOR'S MANUAL AND INSTALLATION INSTRUCTIONS FOR DETAILS
- WHEN MANIFOLDING AUTO FILL MODELS WITH NON-AUTO FILL MODELS, USE ALL NEW WARMERS MANUFACTURED STARTING IN 2015

MODEL KEY

LETTER	OPTION
T	THERMOSTAT CONTROLS
U	UL APPROVED
C	CORD & PLUG
I	INSULATED
D	DRAIN
AF	Auto Fill

SINGLE WELL RECTANGULAR DROP-IN WARMERS

Drop-in rectangular 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



FRACTIONAL-SIZE WARMERS

Fractional sized warmers are ideal for small and/or unusual spaces. These warmers offer all the features and benefits of standard sized 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

c RU us LISTED MODELS WITH INFINITE CONTROLS USE THESE CONTROLS

c RU us LISTED MODELS WITH THERMOSTATIC CONTROLS USE THESE CONTROLS
(CONDUIT AND ENCLOSED BOX NOT SUPPLIED)

c UL us LISTED MODELS WITH THERMOSTATIC CONTROLS USE THESE CONTROLS
(ONLY CULUS LISTED MODELS COME WITH CONDUIT AND ENCLOSED CONTROL BOX)

Single-Pan Top-Mount Rectangular Warmers

SS206D

SS276TDU

SS206TDU

Single-Pan Top-Mount Rectangular Warmers

Approvals	Model No.	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet	Price
	SINGLE PAN, 12" x 20" TOP MOUNT					
c UL us	**SS206-120** **SS206**	Infinite Control 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-11/16 x 21-3/4	16	2.97	$642
c UL us	**SS206D-120** **SS206D**	Infinite Control with DRAIN 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-11/16 x 21-3/4	16	2.97	$749
c UL us	**SS206T-120** **SS206T**	Thermostat Control 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-11/16 x 21-3/4	16	2.97	$717
c UL us	**SS206TU-120** **SS206TU**	Thermostat Control 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-11/16 x 21-3/4	20	1.15	$803
c UL us	**SS206TD-120** **SS206TD**	Thermostat Control, with DRAIN 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-11/16 x 21-3/4	15	2.97	$776
c UL us	**SS206TDU-120** **SS206TDU**	Thermostat Control, with DRAIN 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-11/16 x 21-3/4	21	4.15	$877
	SINGLE PAN, 12" x 27" TOP MOUNT					
c UL us	**SS276TU-120** **SS276TU**	Thermostat Control 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-1/2 x 28-1/2	22	3.85	$1,017
c UL us	**SS276TDU-120** **SS276TDU**	Thermostat Control, with DRAIN 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W, UL APPROVED	13 -1/2 x 28-1/2	22	3.85	$1,043

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED

Single-Pan Bottom-Mount Rectangular Warmers

BMW206STDU

Single-Pan Bottom-Mount Rectangular Warmers with Square Corners

Approvals	Model No.	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet	Price
	SINGLE PAN, 12" x 20" BOTTOM MOUNT with SQUARE CORNERS					
c UL us	SS206ET	Thermostat Control 208/240V, 1Ø, 900/1200W	13-11/16 x 21-3/4	15	2.97	$738
c UL us	SS206ETD-120 SS206ETD	Thermostat Control, with DRAIN 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-11/16 x 21-3/4	15	2.97	$760
c UL us	SS206TD6HI	Thermostat Controls, with DRAIN HIGER WATTAGE, 6' Leads standard 208/240V, 1Ø, 1365W	13-11/16 x 21-3/4	15	2.97	$803
	FULLY-INSULATED, SINGLE PAN, 12" x 20" BOTTOM MOUNT with SQUARE CORNERS					
c UL us	BMW206ST	Thermostat Control, FULLY INSULATED 208/240V, 1Ø, 1240/1650W	13-11/16 x 21-13/16	22	2.97	$701
c UL us	BMW206STU	Thermostat Control, FULLY INSULATED 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-11/16 x 21-13/16	24	2.97	$754
c UL us	BMW206SDT	Thermostat Control, FULLY INSULATED with DRAIN 208/240V, 1Ø, 1240/1650W	13-11/16 x 21-13/16	22	2.97	$738
c UL us	BMW206STDU6	Thermostat Control, FULLY INSULATED with DRAIN 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-11/16 x 21-13/16	22	2.97	$979

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED

MODEL KEY

LETTER	OPTION
T	THERMOSTAT CONTROLS
U	UL APPROVED
C	CORD & PLUG
I	INSULATED
D	DRAIN
AF	Auto Fill

SS206ET

Single-Pan Bottom-Mount Rectangular Warmers

SS206ERD

Single-Pan Bottom-Mount Rectangular Warmers with Round Corners

Approvals	Model No.	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet	Price
	SINGLE PAN, 12" x 20" BOTTOM MOUNT with ROUND CORNERS					
c UL us	**SS206ER**	Infinite Control 208/240V, 1Ø, 900/1200W	13-7/8 x 21-15/16	14	2.97	$642
c UL us	**SS206ERD-120** **SS206ERD**	Infinite Control, with DRAIN 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-7/8 x 21-15/16	14	2.97	$749
	FULLY-INSULATED, SINGLE PAN, 12" x 20" BOTTOM MOUNT with ROUND CORNERS					
c UL us	**BMW206RT-120** **BMW206RT**	Thermostat Control, FULLY INSULATED 120V, 1Ø, 1200W 208/240V, 1Ø, 1240/1650W	13-11/16 x 21-13/16	22	2.97	$717
c UL us	**BMW206RTD-120** **BMW206RTD**	Thermostat Control, FULLY INSULATED with DRAIN 120V, 1Ø, 1200W 208/240V, 1Ø, 1240/1650W	13-11/16 x 21-13/16	22	2.97	$717
c UL us	**BMW206RTDU**	Thermostat Control, FULLY INSULATED with DRAIN 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-7/8 x 21-15/16	22	2.97	$835
c UL us	**BMW206RTDAFU**	Thermostat Control, FULLY INSULATED with AUTOFILL and DRAIN 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-7/8 x 21-15/16	24	2.97	$1,552

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED

MODEL KEY

LETTER	OPTION
T	THERMOSTAT CONTROLS
U	UL APPROVED
C	CORD & PLUG
I	INSULATED
D	DRAIN
AF	Auto Fill

Half-Size Single-Pan Top-Mount Warmers

HSW6 & HSW6D

HMP6

HMP6DU

Half-Size/Fractional Single-Pan Top-Mount Rectangular Warmers

Approvals	Model No.	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet	Price
	SINGLE PAN, HALF-SIZE-LONG 6" x 20" TOP MOUNT					
c UL us	**HMP6-120**	Half-Size-Long, Holds 6" x 20" pan 120V, 1Ø, 750W, without Wellslok™	6-3/8 x 20-3/4	11	2.54	$1,225
c UL us	**HMP6D-120**	Half-Size-Long, Holds 6" x 20" pan with DRAIN 120V, 1Ø, 750W, without Wellslok™	6-3/8 x 20-3/4	11	2.54	$1,252
UL	**HMP6DU-120** **HMPDU**	Half-Size-Long, Holds 6" x 20" pan with DRAIN, UL LISTED 120V, without Wellslok™, 1Ø, 750W 208/240V, without Wellslok™, 1Ø, 620/825W	6-3/8 x 20-3/4	14	2.54	$1,284
UL	**HMP6T-230**	Half-Size-Long, Holds 6" x 20" pan with DRAIN, UL LISTED 220-240V, without Wellslok™, 1Ø, 575W	6-3/8 x 20-3/4	14	2.54	$1,370
	SINGLE PAN, HALF-SIZE 12" x 10" TOP MOUNT **with WELLSLOCK™**					
UL	**HSW6-120**	Half Size, Holds 12" x 10" pan UL LISTED 120V, 1Ø, 825W, with Wellslok™	11-5/8 x 13-7/8	18	2.16	$1,370
UL	**HSW6D-120** **HSW6D**	Half Size, Holds 12" x 10" pan with DRAIN, UL LISTED 120V, 1Ø, 450W, with Wellslok™ 208/240V, 1Ø, 620/825W, with Wellslok™	11-5/8 x 13-7/8	18	2.16	$1,375

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED

for more detailed information, visit Wells-Mfg.com

Cook N' Hold

HWSMP6D

HW106D SHOWN WITH 54" WIRE LEAD

Cook N' Hold Warmers

Model No.	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet	Price
	ROUND 11-QT , COOK N' HOLD WARMER TOP MOUNT				
HW106D-120 **HW106D**	11 Quart Round Cook N' Hold 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W	12" O.D.	12	1.6	$1,193
	RECTANGULAR 12" x 20", COOK N' HOLD WARMER TOP MOUNT				
HWSMP6D	Rectangular Cook N' Hold Holds one 12" x 20" pan 2" to 4" deep 208/240V, 1Ø, 1350/1800W	14-3/4" W x 23-1/2"D	26	3.85	$1,498

NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED

MODEL KEY

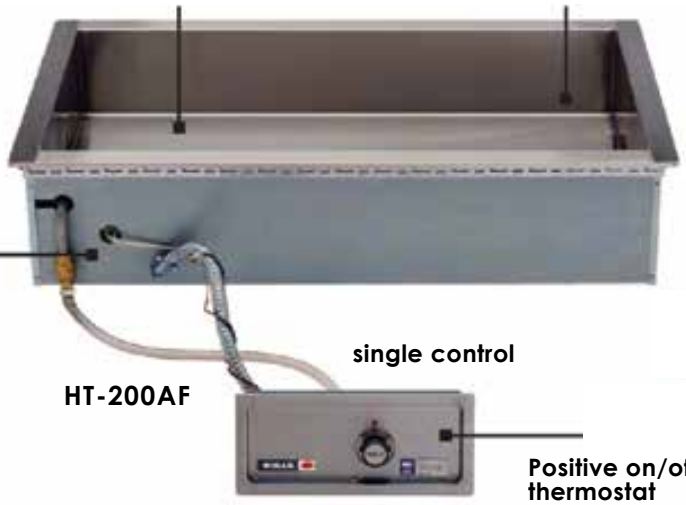
LETTER	OPTION
T	THERMOSTAT CONTROLS
U	UL APPROVED
C	CORD & PLUG
I	INSULATED
D	DRAIN
AF	Auto Fill

BAIN MARIE WARMERS

Bain Marie warmers are completely self-contained, drop-in design with standard configurations in two to five well models

Stainless steel interior with strainer plate

1" drain per well for easy cleaning



- Holds 12" x 20" & fractional pans
- Auto fill option
- Adapter bars for fractional pans

Auto fill option maintains proper water level

single control

HT-200AF

Positive on/off thermostat with light

Extra-long models available

Bain Marie Style Warmers

HT300

Bain Marie Style Warmers

Model No.	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet	Price
	HOLDS 12" x 20" PANS, TOP MOUNT				
HT200	Single Opening 25 3/4" x 19 7/8" Holds (2) 12" x 20" pans 208/240V, 1Ø, 1800/2400W	29-1/2 x 23-5/8	56	7.89	$2,290
HT300	Single Opening 39 3/4" x 19 7/8" Holds (3) 12" x 20" pans 208/240V, 1Ø, 2700/3600W	43-1/2 x 23-5/8	63	10.54	$2,718
HT400	Single Opening 53 3/4" x 19 7/8" Holds (4) 12" x 20" pans 208/240V, 1Ø (3Ø), 3600/4800W *	57-1/2 x 23-5/8	98	13.56	$3,226
HT500	Single Opening 67 3/4" x 19 7/8" Holds (5) 12" x 20" pans 208/240V, 1Ø (3Ø), 4500/6000W *	71-1/2 x 23-5/8	115	16.57	$3,659
	LARGE CAPACITY- HOLDS 4/3rd SIZE PANS, TOP MOUNT				
HT227	Single Opening 25 3/4" x 26 7/8" Holds (2) 4/3rd size pans 208/240V, 1Ø, 2480/3300W LARGE CAPACITY	29-1/2 x 30-5/8	59	10.15	$2,868
	AUTO-FILL, LARGE CAPACITY- HOLDS 12" x 30" & 4/3rd SIZE PANS, TOP MOUNT				
HT200AF	Single Opening 25 3/4" x 19 7/8" Holds (2) 12" x 20" pans 208/240V, 1Ø, 1800/2400W LARGE CAPACITY with AUTOFILL	29-1/2 x 23-5/8	57	7.89	$3,301
HT227AF	Single Opening 25 3/4" x 26 7/8" Holds (2) 4/3rd size pans 208/240V, 1Ø, 2480/3300W LARGE CAPACITY with AUTOFILL	29-1/2 x 30-5/8	65	10.15	$3,804
HT300AF	Single Opening 39 3/4" x 19 7/8" Holds (3) 12" x 20" pans 208/240V, 1Ø, 2700/3600W LARGE CAPACITY with AUTOFILL	43-1/2 x 23-5/8	77	10.54	$3,702
HT400AF	Single Opening 53 3/4" x 19 7/8" Holds (4) 12" x 20" pans 208/240V, 1Ø (3Ø), 3600/4800W LARGE CAPACITY with AUTOFILL*	57-1/2 x 23-5/8	98	13.56	$4,253
HT500AF	Large Capacity, Single Opening 67 3/4" x 19 7/8" Holds (5) 12" x 20" pans 208/240V, 1Ø (3Ø), 4500/6000W LARGE CAPACITY with AUTOFILL*	71-1/2 x 23-5/8	117	16.57	$5,029

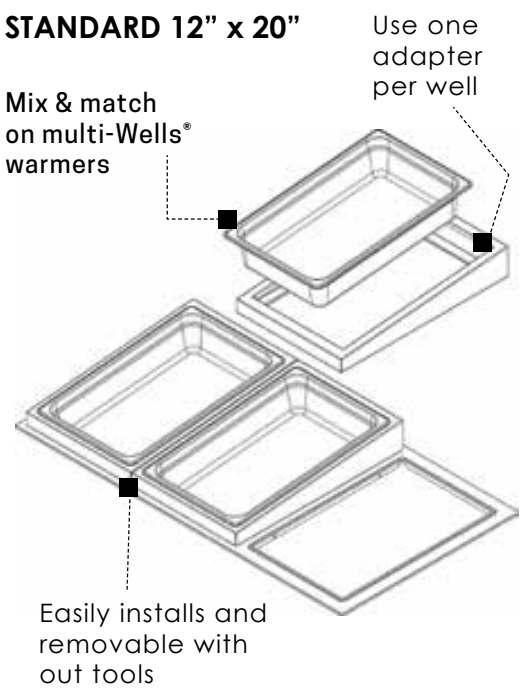
* select models are field convertible from 3Ø to 1Ø

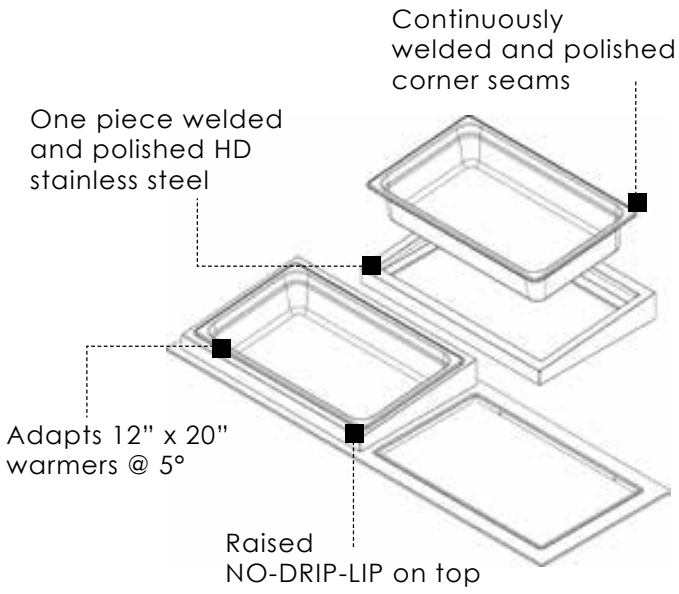
NOTES:
- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED

ROUND & BUILT-IN/DROP-IN **WARMING ACCESSORIES**

SLOPE TOP ADAPTERS
MOD, SMPT, & TMPT WARMERS

STANDARD 12" x 20"





SLIM LINE 12" x 20"

Warming Accessories

Slope Top Adapters (MOD, SMPT, TMPT Warmers)

Part No.	Description	Ship Wt. [lb]	Price
STA1220	Slope Top Adapter - Standard (one per well)	2	$353
STASL1220	Slope Top Adapter - Slim Line (one per well)	2	$353

Round & Built-In/Drop-In Warming Accessories

Warming Accessories

Part No.	Description	Ship Wt. [lb]	Price
ADAPTER TOPS FOR ROUND WARMERS			
20177	Adapter Top, Converts 7 quart models to hold 4 quart inset	1	$68
20822	Adapter Top, Converts 11 quart models to hold 4 quart inset	2	$79
20175	Adapter Top, Converts 11 quart models to hold 7 quart inset	2	$79
ADAPTER TOPS FOR 12" x 20" ROUND CORNER WARMERS			
23138	Adapter Top, Converts warmer to hold one 4 quart and one 11 quart inset	2	$68
23139	Adapter Top, Converts warmer to hold one 7 quart and one 11 quart inset	2	$68
23142	Adapter Top, Converts warmer to hold three 4 quart insets	2	$68
ADAPTER TOPS FOR 12" x 20" SQUARE CORNER WARMERS			
20176	Adapter Top, Converts warmer to hold two 7 quart insets	2	$134
20434	Adapter Top, Converts warmer to hold two 4 quart and two 2 1/2 quart insets	2	$139
21615	Adapter Top, Converts warmer to hold three 4 quart insets	2	$102
21621	Adapter Top, Converts warmer to hold one 7 quart and one 11 quart inset	2	$118
21624	Adapter Top, Converts warmer to hold four 2 1/2 quart insets	2	$125
ADAPTER TOPS FOR 12" x 27" SQUARE CORNER WARMER			
22589	Adapter Top, Converts warmer to hold three 7 quart insets	1	$225
23115	Adapter Top, Converts warmer to hold two 11 quart insets	1	$209
INSETS WITH LIDS & LADLE			
20774	4 quart Round Inset, Fits 6 1/2" opening	2	$128
20587	7 quart Round Inset, Fits 8 1/2" opening	3	$144
20908	11 quart Round Inset, Fits 10 1/2" opening, with handles and slotted lid	4	$262
21057	11 quart Round Inset, Fits 10 1/2" opening, with hinged lid, NO handles	6	$321
21860	8 ounce Soup Ladle	1	$60
BUILT-IN WARMER MISCELLANEOUS			
21709	Drain Screen, Fits all models with drains, one per well required	1	$25
20385	Drain Valve Extension Kit, Extension from drain to counter front with remote handle, for use with "D" models only, excluding "DM" models. Includes 1/2" brass drain valve	1	$246
22592	Wellslok™ Extension Kit*, For UL listed non-insulated circular warmers only to adapt to wood countertops up to 1 1/2" thick	1	$102
22593	Wellslok™ Extension Kit*, For UL listed 12" x 20" warmers only to adapt to wood countertops up to 1 1/2" thick	1	$128
WL0330	Wellslok Extension kit for Fully Insulated Round Warmers only to adapt to wood countertops up to 1 ½" thick	1	$105
	• Optional 72" Wiring • Thermostatically controlled warmers - one required per well • Infinite Switch controlled models - one required per well • Please contact factory for availability of optional wiring		
*Wellslok™ Extension Kits for UL listed units approved for installation in wood countertops. One well unit requires one kit. Two to three well units require two kits. Four to five well units require three kits.			
ADTBAR-HT	Adapter bar for Bain Marie Style Warmers	1	$39

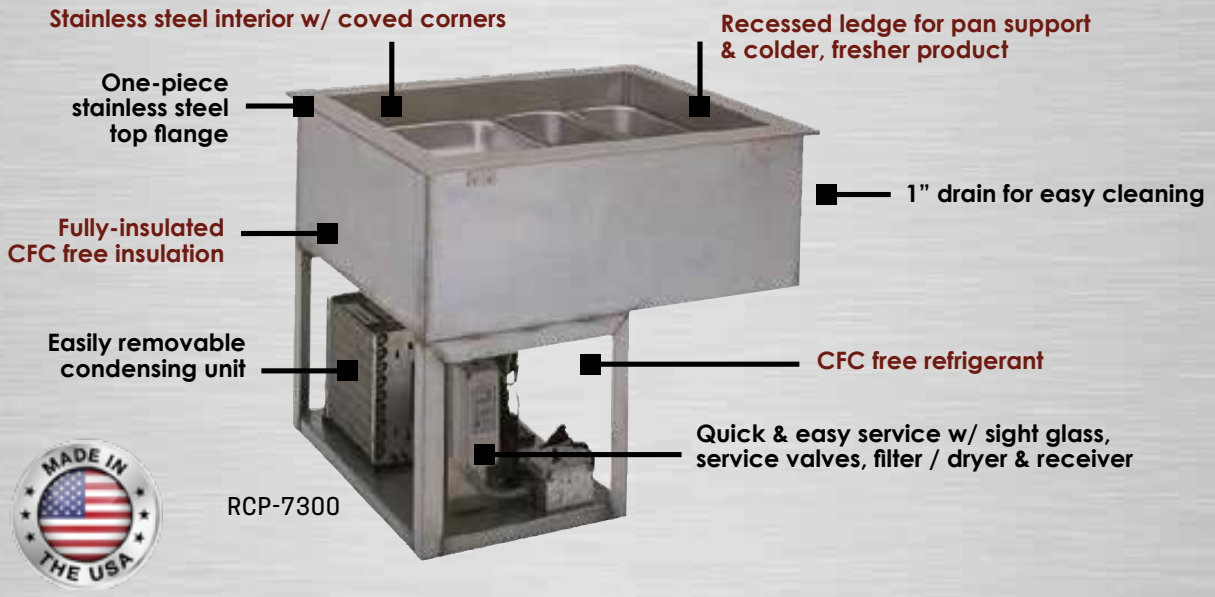
Refrigerated & Dual-Temp Hot/Cold Pans

Hot & Cold Pans • Drop-In Pans • Ice Cooled Pans • Frost Tops • Refrigerated Countertop Server

Hot & Cold Pans
Drop-In Refrigerated Cold Pans
Drop-In Refrigerated Ice Cooled Pans & Frost Tops

RCP-Refrigerated Cold Pans

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 food and beverages or RCP-7100 series for NSF-7 standards for non-packaged foods

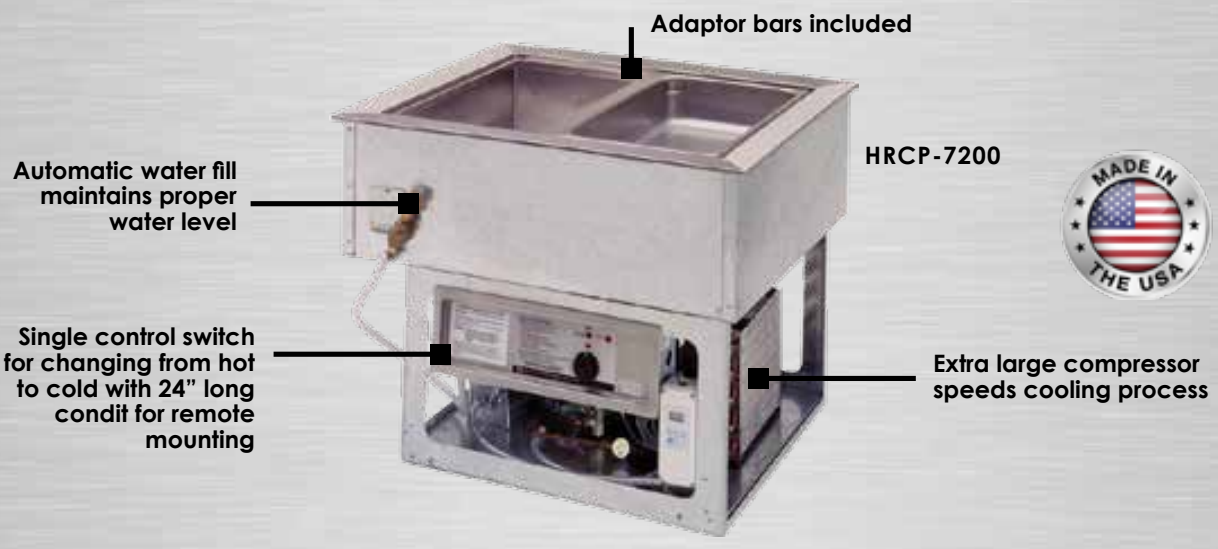


RCP-7300

HRCP-7300ST

HRCP-Dual Temperature Hot & Cold Pans

Dual temperature hot & refrigerated cold pans are two units in one. The HRCP goes from a heated Bain Marie to a refrigerated cold pan with the flip of a switch. Complies with NSF-7 standards



RCP-7100

Hot & Cold Pans

Hot & Cold Pans

Model No.	Description	Size W x D [in]	Ship Wt [lb]	Cubic Feet	Price
	Dual Temperature Wells for 12" x 20" Pans, NSF 7				
HRCP7100	ONE PAN (HOT) 134A Refrigerant, 208/240V, 1.9/2.5W, 9.0/10.4A, 1Ø (COLD) 115V, 1/4HP, 4.9A, 1Ø, 134A refrigerant	19-1/8 x 27-1/8	175	11.3	$10,946
HRCP7200	TWO PANS (HOT) 134A Refrigerant, 208/240V, 1.9/2.5W, 9.0/10.4A, 1Ø (COLD) 115V, 1/4HP, 4.9A, 1Ø, 134A refrigerant	32-3/4 x 27-1/8	220	18.3	$11,449
HRCP7300	THREE PANS (HOT) 404A Refrigerant, 208/240V, 3.8/5.0W, 14.4/16.7A, 1Ø (COLD) 115V, 1/3HP, 5.6A, 1Ø, 404A refrigerant	46-1/2 x 27-1/8	240	25.8	$11,973
HRCP7400	FOUR PANS (HOT) 404A Refrigerant, 208/240V, 3.8/5.0W, 18.1/20.8A, 1Ø (COLD) 115V, 1/2HP, 6.4A, 1Ø, 404A refrigerant	60-1/4 x 27-1/8	275	33.3	$13,289
HRCP7500	FIVE PANS (HOT) 404A Refrigerant, 208/240V, 6.0/8.0W, 28.9/33.3A, 1Ø (COLD) 115V, 3/4HP, 15.2A, 1Ø, 404A refrigerant	74 x 27-1/8	298	41	$14,713
	Dual Temperature, Slim Line Wells for 12" x 20" Pans, NSF 7				
HRCP7400SL	FOUR PANS (HOT) 404A Refrigerant, 208/240V, 3.8/5.0W, 18.1/20.8A, 1Ø (COLD) 115V, 1/2HP, 8.9A, 1Ø, 404A refrigerant	92 x 19-1/8	275	33.3	$14,916
	Dual Temperature, Slim Line Wells for Slope-Top 12" x 20" Pans, NSF 7				
HRCP7400SLST	FOUR PANS (HOT) 404A Refrigerant, 208/240V, 3.8/5.0W, 18.1/20.8A, 1Ø (COLD) 115V, 1/2HP, 8.9A, 1Ø, 404A refrigerant	92 x 19-1/8	275	33.3	$15,622

NOTES:
- EXPORT MODELS AVAILABLE, CONTACT FACTORY FOR DETAILS & PRICING
- ACCESSORIES PAGE 52
- EXPORT MODELS CANNOT BE RETURNED
- REMOTE SYSTEMS AVAILABLE SEE PAGE 51 FOR DETAILS

Hot & Cold Pans

HRCP7300ST

Hot & Cold Pans

Model No.	Description	Size W x D [in]	Ship Wt [lb]	Cubic Feet	Price
	Dual Temperature Wells for 4-3rd Size Pans, NSF 7				
HRCP7443	FOUR PANS (HOT) 404A Refrigerant, 208/240V, 3.8/5.0W, 18.1/20.8A, 1Ø (COLD) 115V, 1/2HP, 7.0A, 1Ø, 404A refrigerant	60-3/4 x 34-1/4	210	33.3	$20,972
HRCP7543	FIVE PANS (HOT) 404A Refrigerant, 208/240V, 6.0/8.0W, 28.9/33.3A, 1Ø (COLD) 115V, 3/4HP, 15.8A, 1Ø, 404A refrigerant	74 x 34-1/4	245	41	$25,787
HRCP7643	SIX PANS (HOT) 404A Refrigerant, 208/240V, 6.0/8.0W, 28.9/33.3A, 1Ø (COLD) 115V, 3/4HP, 15.8A, 1Ø, 404A refrigerant	87-3/4 x 34-1/4	285	47.8	$27,820
	Dual Temperature Wells for Slope-Top 12" x 20" Pans, NSF 7				
HRCP7600ST	SIX PANS (HOT) 404A Refrigerant, 208/240V, 6.0/8.0W, 28.9/33.3A, 1Ø (COLD) 115V, 3/4HP, 15.2A, 1Ø, 404A refrigerant	87-3/4 x 27- 1/8	320	47.8	$18,008

NOTES:
- EXPORT MODELS AVAILABLE, CONTACT FACTORY FOR DETAILS & PRICING
- ACCESSORIES PAGE 52
- EXPORT MODELS CANNOT BE RETURNED
- REMOTE SYSTEMS AVAILABLE SEE PAGE 51 FOR DETAILS

Drop-In Refrigerated Cold Pans

Drop-In Refrigerated Cold Pans

Model No.	Description	Size W x D [in]	Ship Wt [lb]	Cubic Feet	Price
	Refrigerated Wells for 12" x 20" Pans, NSF 2				
RCP100	ONE PAN R-134-A refrigerant, 115V, 1Ø, 1/4 HP, 5.5A, NEMA-5-15P	17-3/8 x 25-3/8	89	9.5	$4,494
RCP200	TWO PANS R-134-A refrigerant, 115V 1Ø, 1/4 HP, 5.5A, NEMA-5-15P	31 x 25-3/8	182	16	$4,986
RCP300	THREE PANS R-404-A refrigerant, 115V, 1Ø, 1/4 HP, 5.5A, NEMA-5-15P	44-3/4 x 25-3/8	194	23	$5,275
RCP300-240V	THREE PANS R-404-A refrigerant, 208/240V, 1Ø, 1/4 HP, 5.5A, NEMA-6-15P	44-3/4 x 25-3/8	194	23	$5,275
RCP400	FOUR PANS R-404-A refrigerant, 115V 1Ø, 1/3 HP, 6.5A, NEMA-5-15P	58-1/2 x 25-3/8	258	30	$5,746
RCP400-240V	FOUR PANS R-404-A refrigerant, 208/240V 1Ø, 1/3 HP, 6.5A, NEMA-6-15P	58-1/2 x 25-3/8	258	30	$5,746
RCP500	FIVE PANS R-404-A refrigerant, 115V 1Ø, 1/2 HP, 6.4A, NEMA-5-15P	72-1/4 x 25-3/8	278	36.5	$6,420
RCP600	SIX PANS R-404-A refrigerant, 115V, 1Ø, 1/2 HP, 6.4A, NEMA-5-15P	86 x 25-3/8	290	43.5	$6,602
	RCP Slim Line Refrigerated Wells for 12" x 20" & Fractional Size Pans, NSF 2 Ideal for Narrow Counters				
RCP200SL	TWO PANS - SLIM LINE 134A refrigerant, 115V, 1/4 HP, 4.9A, 1Ø NEMA 5-15P	46-1/4 x 17-3/8	182	16	$6,046
	Extra Capacity Refrigerated Wells for 4-3rd Size Pans, NSF 2 Each Well Holds (4) 3rd Size Pans				
RCP143	ONE PAN 134A refrigerant, 115V, 1/4HP, 4.9A, 1Ø, NEMA 5-15P	17-3/8 x 32-1/2	114	11.6	$7,169
RCP243	TWO PANS 134A refrigerant, 115V, 1/4HP, 4.9A, 1Ø, NEMA 5-15P	31 x 32-1/2	232	20.2	$7,586
RCP643	SIX PANS 404A refrigerant, 115V, 3/4HP, 7.2A, 1Ø, NEMA 5-15P	85-1/2 x 32-1/2	440	54.7	$12,680

NOTES:
- EXPORT MODELS AVAILABLE, CONTACT FACTORY FOR DETAILS & PRICING
- ACCESSORIES PAGE 52
- EXPORT MODELS CANNOT BE RETURNED
- REMOTE SYSTEMS AVAILABLE SEE PG 51 FOR DETAILS

Drop-In Refrigerated Cold Pans

Drop-In Refrigerated Cold Pans

Model No.	Description	Size W x D [in]	Ship Wt [lb]	Cubic Feet	Price
	Refrigerated Wells for 12" x 20" Pans, NSF 7				
RCP7100	ONE PAN 134A refrigerant, 115V, 4.9A, 1Ø, 1/4 HP, NEMA 5-15P	19-1/8 x 27-1/8	115	11.3	$4,890
RCP7100-230	ONE PAN 134A refrigerant, 230V, 4.9A, 1Ø, 1/4 HP, NEMA 6-15P	19-1/8 x 27-1/8	115	11.3	$6,479
RCP7200	TWO PANS 134A refrigerant, 115V, 4.9A, 1Ø, 1/4 HP, NEMA 5-15P	32-3/4 x 27-1/8	140	18.3	$5,789
RCP7300	THREE PANS 404A refrigerant, 115V, 5.6A, 1Ø, 1/2 HP, NEMA 5-15P	46-1/2 x 27-1/8	175	25.8	$5,928
RCP7400	FOUR PANS 404-A refrigerant, 115V, 6.4A, 1Ø, 1/2 HP, NEMA 5-15P	60-1/4 x 27-1/8	210	33.3	$6,217
RCP7500	FIVE PANS 404A refrigerant, 115V, 15.2A, 1Ø, 3/4 HP, NEMA 5-20P	74 x 27-1/8	245	41	$6,784
RCP7600	SIX PANS 404A refrigerant, 115V, 15.2A, 1Ø, 3/4 HP, NEMA 5-20P	87-3/4 x 27-1/8	285	47.8	$7,586
	RCP Slim Line Refrigerated Wells for 12" x 20" & Fractional Size Pans, NSF 7 Ideal for Narrow Counters				
RCP7200SL	TWO PANS 404A refrigerant, 115V, 1/4 HP, 4.9A, 1Ø NEMA 5-15P	49 x 19-1/8	220	18.26	$6,463
	RCP Slope-Top Refrigerated Wells for 12" x 20" Pans, NSF 7				
RCP7400ST	FOUR PANS 404A refrigerant, 115V, 1/2HP, 7.5A, 1Ø, NEMA 5-15P	55-3/8 x 25-1/8	210	33.3	$8,079

NOTES:
- EXPORT MODELS AVAILABLE, CONTACT FACTORY FOR DETAILS & PRICING
- ACCESSORIES PAGE 52
- EXPORT MODELS CANNOT BE RETURNED
- REMOTE SYSTEMS AVAILABLE SEE PAGE 51 FOR DETAILS

Drop-In Ice Cooled Pans

Drop-in ice pans are non-refrigerated and designed to hold pre-chilled food products in ice at serving temperature

ICP-200

Drop-In Ice Cooled Pans

Model No.	Description	Size W x D [in]	Ship Wt [lb]	Cubic Feet	Price
	Ice-Cooled Wells for 12" x 20" Pans - NSF 2				
ICP100	ONE PAN	17-3/8 x 25-3/8	89	9.5	$1,541
ICP200	TWO PANS	31 x 25-3/8	182	16	$1,803
ICP300	THREE PANS	44-3/4 x 25-3/8	194	23	$2,108
ICP400	FOUR PANS	58-1/2 x 25-3/8	258	30	$2,472
	Slim-Line, Slope-Top, Ice-Cooled Wells - NSF 2				
ICP300SLST	THREE PANS, SLIM	67 x 17-3/8	194	13.3	$2,996
ICP400SLST	FOUR PANS, SLIM	87-3/4 x 17-3/8	258	17.4	$3,552

Drop-In Refrigerated Frost Tops

Refrigerated frost tops are designed to keep pre-chilled foods and beverages at cold, fresh serving temperatures

FT-7300

- Accommodates full-size sheet pans
- 1" drains for easy cleaning
- Heavy gauge stainless steel top with full perimeter drip trough

Slim line models available • Optional stone tops available in a variety of colors • On/off switch and 8" cord & plug • CFC-free refrigerant and insulation • Quick and easy service with sight glass, service valves, filter/dryer & receiver

Drop-In Refrigerated Frost Tops

Model No.	Description	Size W x D [in]	Ship Wt [lb]	Cubic Feet	Price
	FROST TOPS				
FT-1	ONE PAN 115V, 1/4HP, 4.9A, 1Ø, NEMA 5-15P, 134A refrigerant	21-1/4 x 29-1/4	103	9.6	$6,623
FT-2	TWO PANS 115V, 1/4HP, 4.9A, 1Ø, NEMA 5-15P, 134A refrigerant	39-1/4 x 29-1/4	125	17.2	$7,057
FT-3	THREE PANS 115V, 1/3HP, 5.6A, 1Ø, NEMA 5-15P, 404A refrigerant	57-1/4 x 29-1/4	140	24.8	$8,111
FT-4	FOUR PANS 115V, 1/2HP, 6.4A, 1Ø, NEMA 5-15P, 404A refrigerant	75-1/4 x 29-1/4	155	32.4	$9,791
FT-5	FIVE PANS 115V, 3/4HP, 15.2A, 1Ø, NEMA 5-20P, 404A refrigerant	93-1/4 x 29-1/4	170	40	$11,465
FT-6	SIX PANS 115V, 3/4HP, 15.2A, 1Ø, NEMA 5-20P, 404A refrigerant	111-1/4 x 29-1/4	187	47.6	$12,021

NOTES:
- EXPORT MODELS AVAILABLE, CONTACT FACTORY FOR DETAILS & PRICING
- ACCESSORIES PAGE 52
- REMOTE SYSTEMS AVAILABLE SEE PAGE 51 FOR DETAILS

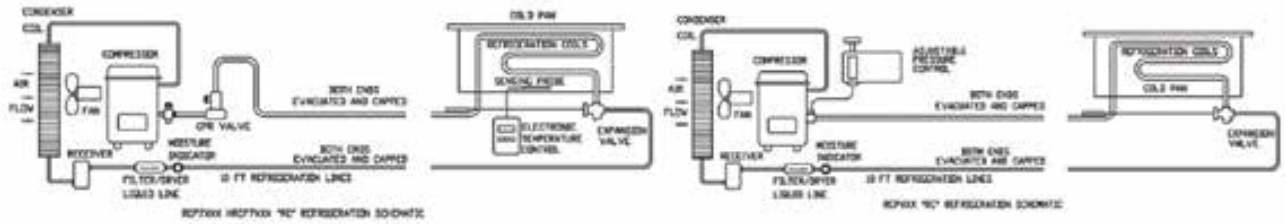
Remote Systems Refrigeration Specifications

3 types of remote systems are available for any model. Choose any model RCP, HRCP or Frost Top from pages 42 through 47 then choose the type of remote system that best meets your application. When ordering add RC or PCL or NC to the end of the standard model number. Each type system has different pricing. Contact factory for prices.

RC Series-Remote Condenser/Compressor housing is included but is not connected to Unit.

Without: Quick Disconnects and Pre-charged Refrigeration Lines

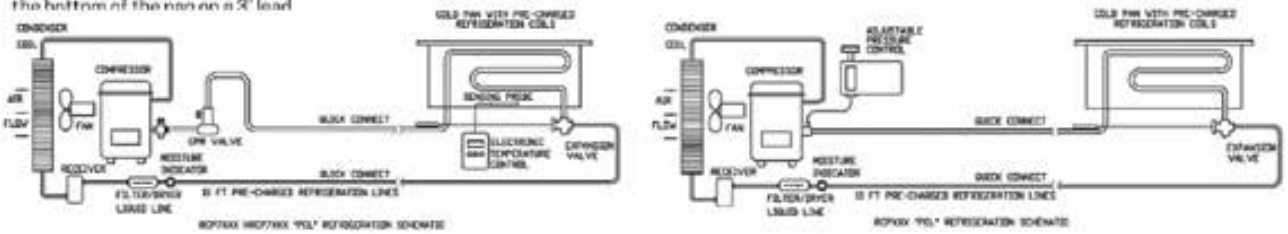
Includes: Cold pan is shipped unattached to the compressor base assembly. The refrigeration lines protrude out the bottom, have a vacuum pulled and are filled with nitrogen, crimped then soldered shut. Compressor housing that is normally shipped attached to the pan instead ships loose in the crate and attached to a galvanized base. There is 10' of refrigeration copper tubing provided and is connected to the compressor on one end, have a vacuum pulled, and are filled with nitrogen, crimped and soldered shut. No refrigerant is provided. It would be up to the installer to mount the base assembly within the 10' line length to be able to connect to the pan. On/off switch and thermostat are mounted to the compressor base along with sight glass and TXV valve. HRCP family pans in this series are shipped with the control panel temporarily attached to the bottom of the pan on a 3' lead.



PCL Series- Remote Condenser/Compressor housing included but is not connected to Unit.

INCLUDES Quick Disconnects and Pre-charged Refrigeration Lines.

Includes: Cold pan is shipped unattached to the compressor base assembly. The refrigeration lines protrude out the bottom and have a quick connect attached to the ends, they have been pre-charged with the proper refrigerant. Compressor housing that is normally shipped attached to the pan instead ships loose in the crate and attached to a galvanized base. There is 10' of refrigeration copper tubing provided and is connected to the compressor on one end, the other end has a quick connect and the lines have been pre-charged with refrigerant. It would be up to the installer to mount the base assembly within the 10' line length to be able to connect to the pan. On/off switch and thermostat are mounted to the compressor base along with sight glass and TXV valve. HRCP family pans in this series are shipped with the control panel temporarily attached to the bottom of the pan on a 3' lead.

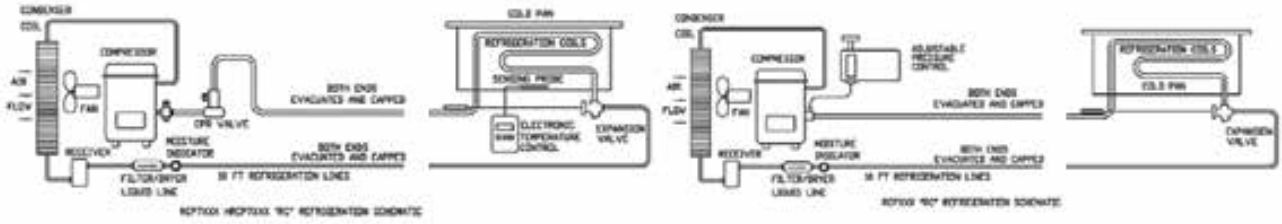


3 types of remote systems are available for any model. Choose any model RCP, HRCP or Frost Top from pages 42 through 47 then choose the type of remote system that best meets your application. When ordering add RC or PCL or NC to the end of the standard model number. Each type system has different pricing. Contact factory for prices.

RC Series-Remote Condenser/Compressor housing is included but is not connected to Unit.

Without: Quick Disconnects and Pre-charged Refrigeration Lines

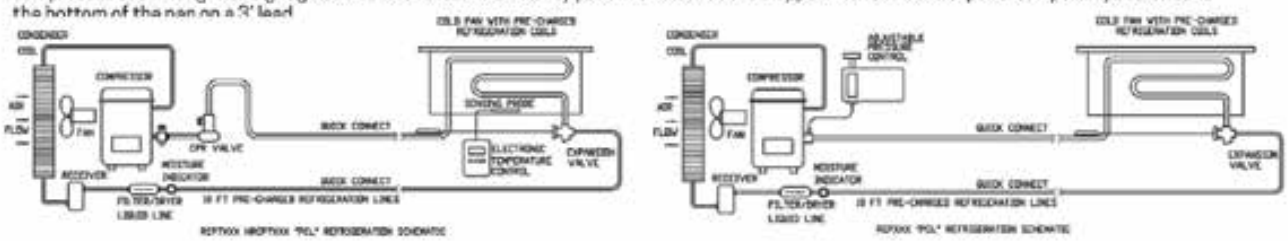
Includes: Cold pan is shipped unattached to the compressor base assembly. The refrigeration lines protrude out the bottom, have a vacuum pulled and are filled with nitrogen, crimped then soldered shut. Compressor housing that is normally shipped attached to the pan instead ships loose in the crate and attached to a galvanized base. There is 10' of refrigeration copper tubing provided and is connected to the compressor on one end, have a vacuum pulled, and are filled with nitrogen, crimped and soldered shut. No refrigerant is provided. It would be up to the installer to mount the base assembly within the 10' line length to be able to connect to the pan. On/off switch and thermostat are mounted to the compressor base along with sight glass and TXV valve. HRCP family pans in this series are shipped with the control panel temporarily attached to the bottom of the pan on a 3' lead.



PCL Series- Remote Condenser/Compressor housing included but is not connected to Unit.

INCLUDES Quick Disconnects and Pre-charged Refrigeration Lines.

Includes: Cold pan is shipped unattached to the compressor base assembly. The refrigeration lines protrude out the bottom and have a quick connect attached to the ends, they have been pre-charged with the proper refrigerant. Compressor housing that is normally shipped attached to the pan instead ships loose in the crate and attached to a galvanized base. There is 10' of refrigeration copper tubing provided and is connected to the compressor on one end, the other end has a quick connect and the lines have been pre-charged with refrigerant. It would be up to the installer to mount the base assembly within the 10' line length to be able to connect to the pan. On/off switch and thermostat are mounted to the compressor base along with sight glass and TXV valve. HRCP family pans in this series are shipped with the control panel temporarily attached to the bottom of the pan on a 3' lead.



NC Series - No Condenser/Compressor"-No Condenser/Compressor housing, this unit is to "tie into" another Refrigeration system.

Unit comes with Refrigeration lines "stubbed" out the bottom of the Unit, vacuum is pulled, lines charged with nitrogen, crimped then soldered shut. No refrigerant is provided. HRCP family pans in this series are shipped with the control panel temporarily attached to the bottom of the pan on a 3' lead.

Now includes: Solenoid, electronic thermostat control (TTC) and on/off switch. **The expansion valve is available as an option/accessory for $265 list**. Contact factory for correct expansion valve. Wiring diagram from Thermostat to solenoid valve(s).

Refrigerated Countertop Server

RS-4

Shown with night cover Sold separately

Refrigerated Countertop Server

Model No.	Description	Size W x D x H [in]	Ship Wt. [lb]	Price
RS-4	Refrigerated Server, 120V, 1/16HP, 2A, 1Ø, NEMA 5-15P, 134A refrigerant	15-1/8 x 25-7/8 x 10-1/2	70	$2,611
RS-4-CVR	Night Cover			$321

Cold Pan Accessories

Part No.	Description	Ship Wt. [lb]	Price
ADTBAR-RCP	Adaptor Bar for RCPs & HRCPs	2	$121
ADTBAR-RCP43	Extra Deep Adaptor Bar for RCP-43 and HRCPs	2	$121
22107	Perforated Bottom Strainer Plate, for RCP100 or ICP100 (1 piece)	5	$0
22108	Perforated Bottom Strainer Plates, 1” thick, for RCP200 or ICP200 (2 pieces)	11	$0
22109	Perforated Bottom Strainer Plates, 1” thick, for RCP300 or ICP300 (2 pieces)	14	$0
22110	Perforated Bottom Strainer Plates, 1” thick, for RCP400 or ICP-400 (2 pieces)	18	$0
22111	Perforated Bottom Strainer Plates, 1” thick, for RCP500 or ICP-500 (2 pieces)	26	$0
22112	Perforated Bottom Strainer Plates, 1” thick, for RCP600 or ICP600 (3 pieces)	24	$0
WL0296	Perforated Bottom Strainer Plate, 3” thick, for HRCP7100 or RCP7100 (1 piece)	9	$214
23199	Perforated Bottom Strainer Plate, 3” thick, for HRCP7200 or RCP7200 (1 piece)	11	$594
23200	Perforated Bottom Strainer Plates, 3” thick, for HRCP7300 or RCP7300 (2 pieces)	14	$690
23201	Perforated Bottom Strainer Plates, 3” thick, for HRCP7400 or RCP7400 (2 pieces)	48	$845
23202	Perforated Bottom Strainer Plates, 3” thick, for HRCP7500 or RCP7500 (2 pieces)	60	$845
22696	Pan Rail, For RCP7100	3	$171
22697	Pan Rail, For RCP7200	6	$193
22698	Pan Rail, For RCP7300	9	$198
22699	Pan Rail, For RCP7400	12	$198
22700	Pan Rail, For RCP7500	15	$214
22701	Pan Rail, For RCP7600	18	$225
WEL1	EXTENDED WARRANTY/LABOR - 2nd Year Parts & Labor NET Price - NO discounts, can only be purchased at point of sale	-	$433
WEL5	Extended Warranty - 5 year Compressor (4 additional years) NET Price - NO discounts, can only be purchased at point of sale	-	$202

Cooking Equipment

Induction • Fryers • Half-Size Convection Ovens Griddles • Charbroilers • Hot Plates • Disher Well

Fryers - Countertop, Built-In, Single Pot, Dual Pot

Half Size Convection Ovens

Griddles - Countertop, Built-In, Japanese Teppan

Charbroilers - Countertop, Built-In

Hot Plates - Countertop, Built-In, Instant-On Ceramic, French, Spiral

Heated Disher Well

Induction Ranges Countertop & Built-In/Drop-In

- Highly water resistant for superior durability
- Heavy gauge stainless steel construction
- Triple-layer insulation protects internal elements
- LED display, 10 power settings, and positive-off control for easy use
- 3-layer cooling fan protection with anti-insect mesh and dust filter to safeguard internal components
- Pan detection means energy transmission is only present when a pot or pan is placed on the unit and power is adjusted to apply the correct amount for the size of the pot or pan

ISDI35

EXTREMELY FAST AND POWERFUL
COOKING AT OVER 90% EFFICIENCY

16-GAGE STAINLESS STEEL CHASSIS IS THE HEAVIEST IN THE INDUSTRY

ISC25

Induction Ranges

Model No.	Description	Size W x D x H [in]	Ship Wt. [lb]	Price
	Countertop Induction Range			
ISC25	COUNTERTOP INDUCTION RANGE 208-240 V, 2,400 WATTS, 11.5 - 10 AMPS, 6-15P	13-2/5 x 4-1/2 x 15-9/10	19	$2,242
ISC35	COUNTERTOP INDUCTION 208[1]-240 V, 3,500 WATTS, 16.8 - 14.6 AMPS, 6-20 P	14-1/2 x 6-[1]/10 x 17-[3]/10	125	$2,755
	Built-In/Drop-In Induction Range			
ISDI35	DROP-IN INDUCTION RANGE 208[1]-240 V, 3,500 WATTS, 16.8 - 14.6 AMPS, 6-20 P	15-[1]/10 4 x 6-4/5 x 15-[1]/10	105	$2,675

1 - To meet standards for Canada, unit must run 220-240V

WATCH OUR WELLS INDUCTION VIDEO

Wells-Mfg.com/resources/videos

INDUSTRIAL GRADE INDUCTION

HIGHLY WATER RESISTANT

WELLS INDUCTION RANGES

- Heavy gauge stainless steel construction
- Highly water resistant for superior durability
- Triple-layer insulation protects internal elements

Countertop Fryers Single Pot

Easily removable fry pot holds 14 lb of oil

Two rear-hanging, 1/2-size fry baskets standard

Removable deep drawn fry pot is made of stainless steel for strength & durability

LLF14

Countertop Fryers - Single Pot

Model No.	Description	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	Single Pot Fryers - Electric				
LLF14-120	(14 lb.) TWO (HALF-SIZE) BASKETS, Cord set 120V, 1Ø, 1.8kW, TCS, NEMA 5-15P	11 x 21-7/8 x 13-1/8"	34	4.95	$1,493
LLF14	(14 lb.) TWO (HALF-SIZE) BASKETS, Cord set 208/240V, 1Ø, 3.4/4.5KW, TCS, NEMA 6-30P	11 x 21-7/8 x 13-1/8"	34	4.95	$1,493
F15	(15 lb.) TWO (HALF-SIZE) BASKETS, Cord set 208/240V, 4.32/5.75KW, TCS, NEMA 6-30P	12 x 24 x 16-3/4"	47	4.5	$2,060
F1725-208	(40 lb.) TWO (HALF-SIZE) BASKETS 208V, 3Ø, 17.25KW, TCS	15 x 29-1/2 x 18"	79	7.29	$5,655
F1725-240	(40 lb.) TWO (HALF-SIZE) BASKETS 240V, 3Ø, 17.25KW, TCS	15 x 29-1/2 x 18"	79	7.29	$5,655

NOTES:
- Accessories Page 60
- Export models cannot be returned

Snap-action thermostat ranges from 200°F to 375°F and provides quick response to temperature change

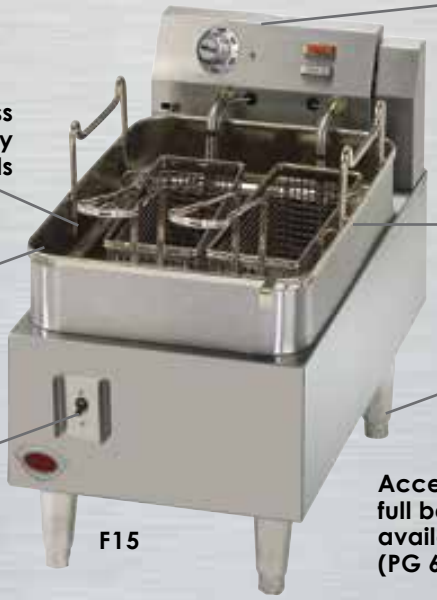
One-piece 15 lb lift out stainless steel kettle is standard for easy straining of oils

Two large nickel-plated steel mesh side hanging baskets (4"W x 4-3/4"D x 11"L) provide continuous flow of product during peak periods

Immersion-type tubular heating elements provide even heat distribution and precise temperature control

All stainless steel cabinet for maintenance free operation

High-limit safety thermostat, on-off switch and two indicatorlights provide safe & easy operation



F15

Accessory full basket available (PG 60)

Built-In Fryers Single Pot

Red signal light indicates any over temperature condition

Manual reset safety thermostats provide added protection from over-temperatures

Terminal block provided for connection to power supply

Wellslok™ standard for easy installation

full size basket shown
model comes w/
(2) half-size baskets

Flat-blade, low-watt density elements for quick heating and longer oil life

Built-In Fryers - Single Pot

Model No.	Description	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	Single Pot Built-In Fryers - Electric				
F556-208	(15 lb.) TWO (HALF-SIZE) BASKETS 208V, 1Ø, 5.75KW, TCS	14-3/4 x 23-1/2	36	4.51	$2,611
F556-240	(15 lb.) TWO (HALF-SIZE) BASKETS 240V, 1Ø, 5.75KW, TCS	14-3/4 x 23-1/2	36	4.51	$2,611

NOTES:
- Accessories Page 60
- Export models cannot be returned

Countertop Fryers Dual Pot

Countertop Fryers Dual Pot

Model No.	Description	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	Dual Pot Fryer - Electric				
F30	(30 lb.) TWO (FULL SIZE) BASKETS 208/240V, 8.64/11KW	24 x 24 x 16-3/4	81	9	$3,601

NOTES:
- Accessories Page 60

Built-In Fryers Dual Pot

Red signal light indicates any over temperature condition

Terminal block provided for connection to power supply

Flat-blade, low-watt density elements for quick heating and longer oil life

F886

Manual reset safety thermostats provide protection from over-temperatures

Wellslok™ standard for easy installation

MADE IN THE USA

Built-In Fryers Dual Pot

Model No.	Description	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	Dual Pot Fryer - Built-In				
F886-208	(30 lb.) TWO (FULL SIZE) BASKETS 208V, 3Ø, 11.5KW	24-13/16 x 23-9/16	89	8.85	$7,372
F886-240	(30 lb.) TWO (FULL SIZE) BASKETS 240V, 3Ø (1Ø), 11.5KW	24-13/16 x 23-9/16	89	8.85	$7,372

NOTES:
- Select models are field convertible from 3Ø to 1Ø
- Accessories Page 60
- Export models cannot be returned

Oil Disposal Caddy

DEPENDABLE
Cast iron valve-type bi-directional pump

FLEXIBLE
Great for countertop or floor fryers

WAOC1

EASY-TO-USE

MADE IN THE USA

LARGE CAPACITY
Up to 100lb oil capacity

SAFE
(4) Locking swivel casters

Oil Disposal Caddy

Model No.	Description	Ship Wt. [lb]	Price
WAOC1	Mobile Oil Disposal Floor Caddy with manual pump	78	$3,237

Fryer Accessories

Part No.	Description	Ship Wt. [lb]	Price
Floor Fryer Accessories			
22913	Full-size basket (WFAE55F/FS)	12	$1,038
22796	Half-size basket (WFAE55F/FS)	6	$428
21647	Heating element cleaning brush	-	$118
22516	Frypot cleaning brush	-	$59
22685	Round Basket (WFAE30F)		$631
Countertop Single Pot Fryer Accessories			
21506	Basket, half-size (2 per fry pot) (LLF14)	2	$100
22728	Cord set, 30 AMP, 1Ø, NEMA 6-50P (F55)	1	$535
20820	Basket, half-size (2 per fry pot) (F1725)	2	$107
20519	Fry Pot, replacement (F1725)	9	$1,075
20161	Basket, half-size (2 per fry pot) (LLF14/F49/55/58)	2	$89
20162	Basket, full-size (1 per fry pot) (F49/55/58)	2	$100
20690	Crumb cradle (1 per fry pot) (F49/55/58)	1	$177
20169	Fry pot, 15 lb. capacity (F49/55/58)	7	$193
115714	Fry pot replacement, 15 lb. capacity (F15), 1 required		$321
21010	Fry pot cover (F49/55/58)	3	$177
HSFB-LH	1/2 size basket (left hanging) - Fits the following models: F15, F30 & GF15	-	$107
HSFB-RH	1/2 size basket (right hanging) - Fits the following models: F15, F30 & GF15	-	$107
FSFB-LH	Full size basket (left hanging) - Fits the following models: F15, F30 & GF30	-	$128
FSFB-RH	Full size basket (right hanging) - Fits the following models: F15, F30 & GF30	-	$128
Built-In Single Pot Fryer Accessories			
20161	Basket, half-size (2 per fry pot)	2	$89
20162	Basket, full-size (1 per fry pot)	2	$100
20690	Crumb cradle (1 per fry pot)	1	$177
20169	Fry pot, 15 lb. capacity	7	$193
Countertop Dual Pot Fryer Accessories			
20161	Basket, half-size (2 per fry pot)	2	$89
20162	Basket, full-size (1 per fry pot)	2	$100
20690	Crumb cradle (1 per fry pot)	1	$177
20169	Fry pot, 15 lb. capacity	7	$193
20563	Legs, set of four, 4" adjustable (F1725)	5	$118
115714	Fry pot replacement, 15 lb. capacity (F15), 1 required		$321
21010	Fry pot cover (F49/55/58)	3	$177
HSFB-LH	1/2 size basket (left hanging) - Fits the following models: F15, F30 & GF15	-	$107
HSFB-RH	1/2 size basket (right hanging) - Fits the following models: F15, F30 & GF15	-	$107
FSFB-LH	Full size basket (left hanging) - Fits the following models: F15, F30 & GF30	-	$128
FSFB-RH	Full size basket (right hanging) - Fits the following models: F15, F30 & GF30	-	$128
Built-In Dual Pot Fryer Accessories			
20161	Basket, half-size (2 per fry pot)	2	$89
20162	Basket, full-size (1 per fry pot)	2	$100
20690	Crumb cradle (1 per fry pot)	1	$177
20169	Fry pot, 15 lb. capacity	7	$193
Celsius Knobs for Fryers			
Z21370	Celsius knobs in lieu of Fahrenheit knobs (1 each) F15 Fryer (2 each) F30 Fryer (PRICE PER KNOB)	2	$118

Half Size Convection Ovens

Ergonomic, cool-touch door handle

Stainless steel exterior/interior for durability, reliability and easy cleaning

Five fully adjustable racks for 13x18" pans

Easy-to-use, programmable controls

Fully insulated for maximum efficiency & energy savings

Two-speed fan perfect for bakery items, circlular air flow ensures a more even bake for a beautiful, consistent product finish

High wattage for rapid pre-heat & quick recovery

Heavy-duty power cord & NEMA 6-30P plug standard

(2) OC1 units stacked with 21330 (caster set) and 21342 (stacking kit)

Half-Size Convection Ovens

Model No.	Description	Size W x D x H [in]	Ship Wt. [lb]	Amps	Price
	Half-Size Convection Ovens				
OC1-208V	HALF-SIZE CONVECTION OVEN 208V, 1Ø, 5,000 watts, NEMA 6-30P	OVERALL DIMENSIONS 30-1/8 x 25-1/4 x 31 height includes 6" legs INTERIOR DIMENSIONS 15-3/8 x 20-1/2 x 20	253	24	$7,758
OC1-240V	HALF-SIZE CONVECTION OVEN 240V, 1Ø, 5,600 watts, NEMA 6-30P		253	24	$7,758

Half-Size Convection Oven Accessories

Part No.	Description	Ship Wt. [lb]	Price
21330	Caster set (set of four)	12	$225
21342	Stacking kit allows one oven to be stacked on top of another. If casters are used, they must be installed on the lower oven	15	$166
21376	Oven rack, replacement	4	$90
21445	Oven prep top - turns the top of your oven into a work surface	-	$455

Electric Countertop Griddles

Electric Countertop Griddles

	Model No.	Description	No. of Thermostats	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
		Cooking Surface 22" W x 18" D, Countertop Griddle					
	G13	208/240V, 3Ø (1Ø), 6.75/9.0KW	2	24-3/16 x 23-9/16 x 16	140	6.77	$3,670
CE	G13-400	380-415V, 3NAC, 3Ø, 10800W	2	24-3/16 x 23-9/16 x 16	140	6.77	$4,210
		Optional CHROME-PLATED GRIDDLE SURFACE for G13 models				*ADD*	*$1,395*
		Cooking Surface 34" W x 18" D, Countertop Griddle					
	G19	208V, 3Ø (1Ø), 12.0KW	2	36-1/2 x 23-9/16 x 16	190	9.7	$4,462
	G19-240	240V, 3Ø (1Ø), 12.0KW	2	36-1/2 x 23-9/16 x 16	190	9.7	$4,462
CE	G19-400	380-415V, 3NAC, 3Ø, 16100W	2	36-1/2 x 23-9/16 x 16	190	9.7	$5,334
		Optional CHROME-PLATED GRIDDLE SURFACE for G19 models				*ADD*	*$1,654*
		Cooking Surface 34" W x 24" D, Countertop Griddle					
	G23	208V, 3Ø (1Ø), 16.0KW	4	36-1/2 x 29-9/16 x 16	260	14.52	$6,206
	G23-240	240V, 3Ø (1Ø), 16.0KW	4	36-1/2 x 29-9/16 x 16	260	14.52	$6,206
	G23-480	480V, 3Ø (1Ø), 16.0KW	4	36-1/2 x 29-9/16 x 16	260	14.52	$7,479
CE	G23-400	380-415V, 3NAC, 3Ø, 16000W	4	36-1/2 x 29-9/16 x 16	260	14.52	$6,725
		Optional CHROME-PLATED GRIDDLE SURFACE for G23 models				*ADD*	*$2,018*
		Cooking Surface 46" W x 24" D, Countertop Griddle					
	G24	208V, 3Ø (1Ø), 16.0KW	4	36-1/2 x 29-9/16 x 16	260	14.52	$8,234
	G24-240	240V, 3Ø (1Ø), 16.0KW	4	36-1/2 x 29-9/16 x 16	260	14.52	$8,234
	G24-480	480V, 3Ø (1Ø), 16.0KW	4	36-1/2 x 29-9/16 x 16	260	14.52	$9,833
CE	G24-400	380-415V, 3NAC, 3Ø, 16000W	4	36-1/2 x 29-9/16 x 16	260	14.52	$8,817
		Optional CHROME-PLATED GRIDDLE SURFACE for G24 models				*ADD*	*$2,305*
		Optional GROOVED GRIDDLE SURFACE					
		Optional GROOVED GRIDDLE SURFACE (cost for first 6" of grooving), Must specify location				*ADD*	*$1,020*
		Optional GROOVED GRIDDLE SURFACE (cost for EACH ADDITIONAL 6" of grooving)				*ADD*	*$510*

NOTES:
- Built to Buyer's specification. May not be returned.
- Select models are field convertible from 3Ø to 1Ø.
- Voltage needs to be specified at time of order.
- Export models cannot be returned.
- Grooving is not available with chrome-plated surface.

Electric Built-In Griddles

G236

Wellslok™ standard for easy installation

Electric Built-In Griddles

Model No.	Description	No. of Thermostats	Size W x D [in]	Ship Wt. [lb]	Cubic Feet	Price
	Cooking Surface 22" W x 18" D, Built-In Griddle					
G136	208/240V, 3Ø (1Ø), 6.8/9.0KW	2	24-3/16 x 23-9/16	120	5.84	$3,831
G136-400	380-415V, 3NAC, 3Ø, 10800W	2	24-3/16 x 23-9/16	120	5.84	$4,280
	Optional CHROME-PLATED GRIDDLE SURFACE for G136 models				*ADD*	*$1,395*
	Cooking Surface 34" W x 18" D, Built-In Griddle					
G196	208V, 3Ø (1Ø), 12.0KW	2	36-1/2 x 23-9/16	180	9.7	$4,537
G196-240	240V, 3Ø (1Ø), 12.0KW	2	36-1/2 x 23-9/16	180	9.7	$4,537
G196-480	480V, 3Ø (1Ø), 12.0KW	2	36-1/2 x 23-9/16	180	9.7	$5,505
	Optional CHROME-PLATED GRIDDLE SURFACE for G196 models				*ADD*	*$1,654*
	Cooking Surface 34" W x 24" D, Built-In Griddle					
G236	208V, 3Ø (1Ø), 16.0KW	4	36-1/2 x 29-9/16	292	14.52	$6,468
	Optional CHROME-PLATED GRIDDLE SURFACE for G236 models				*ADD*	*$2,018*
	Cooking Surface 46" W x 24" D, Built-In Griddle					
G246	208V, 3Ø (1Ø), 21.5KW	4	49 x 29-9/16	331	19.47	$8,517
G246-480	480V, 3Ø (1Ø), 32.0KW	4	49 x 29-9/16	331	19.47	$10,192
	Optional CHROME-PLATED GRIDDLE SURFACE for G246 models				*ADD*	*$2,305*
	Optional GROOVED GRIDDLE SURFACE					
	Optional GROOVED GRIDDLE SURFACE (cost for first 6" of grooving), Must specify location				*ADD*	*$1,020*
	Optional GROOVED GRIDDLE SURFACE (cost for EACH ADDITIONAL 6" of grooving)				*ADD*	*$510*

NOTES:
- Grooving is not available with chrome-plated surface.
- Export models cannot be returned.
- Custom grooved surfaces cannot be returned.
- Select models are field convertible from 3Ø to 1Ø.

Japanese Teppan Built-In Griddles

JG246U

Teppan Built-In Griddles

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet	Price
	Japanese Teppan Griddle, Plate Size 46-13/16" x 27-5/16", No Grease Trough				
JG246U	Overall Griddle Surface 46-13/16" x 27-5/16" COOKING SURFACE 24" x 20" Great for Stir Fry. Lower temperature on outer griddle surface allows you to hold food 208/240V, 3Ø (1Ø), 6.0/8.0KW	49-3/16 x 29-11/16	415	22.28	$7,367
Model is field convertible from 3Ø to 1Ø					

Gas Countertop Griddles

Natural or LP Gas

Grooved surfaces available

3/4" thick plate for even heat distribution

Full-width front grease trough for ease of cleaning

2424G

Stainless Steel, hinged front panel protects control knobs

Snap-Action Thermostatic controls located every 12" for precise temperatures

Large, removable grease drawer for easy clean up

Gas Countertop Griddles

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet	Price
	Thermostatic Controls - Gas Griddle				
2424G	2 BURNERS - Cooking Surface 23-13/16"W x 20 1/2"D Natural Gas, 50,000 BTU/hour	23-13/16 x 25-3/8 x12-3/8	210	11.3	$5,302
2436G	3 BURNERS - Cooking Surface 35 13/16"W x 20 1/2"D Natural Gas, 75,000 BTU/hour	35-13/16 x 25-3/8 x 12-3/8	291	17.32	$6,891
3036G	3 BURNERS - Cooking Surface 35 13/16"W x 24"D Natural Gas, 75,000 BTU/hour	35-13/16 x 30 x 12-3/8	325	21.24	$8,571
3048G	4 BURNERS - Cooking Surface 47 13/16"W x 24"D Natural Gas, 100,000 BTU/hour	47-13/16 x 30 x 12-3/8	423	26.71	$9,630
Built to buyer's specification, may not be returned					
Optional GROOVED GRIDDLE SURFACE					
Optional GROOVED GRIDDLE SURFACE (cost for first 6" of grooving), Must specify location				*ADD*	*$1,020*
Optional GROOVED GRIDDLE SURFACE (cost for EACH ADDITIONAL 6" of grooving)				*ADD*	*$510*

Gas Countertop Griddle Accessories

Model No.	Description	Ship Wt. [lb]	Price
20563	Legs, set of four, 4" adjustable	5	$0
20651	Scraper, for grooved griddles	1	$134

HD Gas Griddles

Each burner has adjustable air shutter control for optimum combustion

Stainless steel removable front panel for easy access to components

Large capacity, stainless steel, removable grease drawer for easy clean up

HDG2430G

Natural or LP Gas

3/4" thick plate provides even heat distribution

4" adjustable legs standard

Manual or thermostatic controls located every 12" for precise temperatures

HD Gas Countertop Griddles

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet	Price
	Manual Controls - HD Gas Griddle				
HDG2430G	2 BURNERS - Cooking Surface 23-3/4"W x 23-3/4"D Natural Gas, 60,000 BTU/hour	24-1/8 x 33-1/4 x 17	249	12.85	$2,193
HDG3630G	3 BURNERS - Cooking Surface 35-3/4"W x 23-3/4"D Natural Gas, 90,000 BTU/hour	36-1/8 x 33-1/4 x 17	397	17.99	$2,947
HDG4830G	4 BURNERS - Cooking Surface 47-3/4"W x 23-3/4"D Natural Gas, 120,000 BTU/hour	48-1/8 x 33-1/4 x 17	507	22.7	$3,715
HDG6030G	6 BURNERS - Cooking Surface 60-'1/8"W x 23-3/4"D Natural Gas, 150,000 BTU/hour	60-1/8 x 33-1/4 x 17	640	30.2	$4,837
	Thermostatic Controls - HD Gas Griddle				
HDTG2430G	2 BURNERS - Cooking Surface 23-3/4"W x 23-3/4"D Natural Gas, 60,000 BTU/hour	24-1/8 x 33-1/4 x 17	249	12.85	$3,687
HDTG3630G	3 BURNERS - Cooking Surface 35-3/4"W x 23-3/4"D Natural Gas, 90,000 BTU/hour	36-1/8 x 33-1/4 x 17	397	17.99	$4,689
HDTG4830G	4 BURNERS - Cooking Surface 47-3/4"W x 23-3/4"D Natural Gas, 120,000 BTU/hour	48-1/8 x 33-1/4 x 17	507	22.7	$6,107
HDTG6030G	6 BURNERS - Cooking Surface 60-1/8"W x 23-3/4"D Natural Gas, 150,000 BTU/hour	60-1/8 x 33-1/4 x 17	640	30.2	$7,827
Natural gas models are field convertible to LP Gas – LP Gas regulators and orifices included					
Optional GROOVED GRIDDLE SURFACE					
Optional GROOVED GRIDDLE SURFACE (cost for first 6" of grooving), Must specify location				*ADD*	*$1,020*
Optional GROOVED GRIDDLE SURFACE (cost for EACH ADDITIONAL 6" of grooving)				*ADD*	*$510*

HD Gas Countertop Griddle Accessories

Model No.	Description	Ship Wt. [lb]	Price
20563	Legs, set of four, 4" adjustable	5	$0

HD Gas Charbroilers

HD Gas Countertop Charbroilers

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet	Price
	Radiant - HD Gas Charbroilers				
HDCB1230G	2 BURNERS - Cooking Surface 12"W x 30"D Natural Gas, 40,000 BTU/hour	14 x 30-1/2 x 18-1/8	139	5.19	$2,092
HDCB2430G	4 BURNERS - Cooking Surface 24"W x 30"D Natural Gas, 80,000 BTU/hour	24-1/8 x 30-1/2 x 18-1/8	293	18.71	$2,734
HDCB3630G	6 BURNERS - Cooking Surface 36"W x 30"D Natural Gas, 120,000 BTU/hour	36-1/8 x 30-1/2 x 18-1/8	401	19.7	$3,661
HDCB4830G	8 BURNERS - Cooking Surface 48"W x 30"D Natural Gas, 160,000 BTU/hour	48-1/8 x 30-1/2 x 18-1/8	514	25.61	$5,031

Natural gas models are field convertible to LP Gas – LP Gas regulators and orifices included

HD Gas Countertop Charbroiler Accessories

Model No.	Description	Ship Wt. [lb]	Price
20563	Legs, set of four, 4" adjustable	5	$0

HD Gas Hot Plates

Durable cast iron burners provide consistent high temperatures and gentle low heat

Each burner has ON/OFF control valves for infinite heat adjustment

HDHP2430G

Heavy-duty, cast iron top grates are built to last

Each burner has adjustable air shutter control for optimum combustion

Natural or LP Gas

Adjustable 4" legs standard

Easily removable front panel for simple access to components

Removable drip pan for easy clean up

HD Gas Countertop Hot Plates

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet	Price
	Standard - HD Gas Hot Plates				
HDHP1230G	2 BURNERS Natural Gas, 53,000 BTU/hour	12 x 30-1/8 x 14-11/16	89	3.74	$1,233
HDHP2430G	4 BURNERS Natural Gas, 106,000 BTU/hour	23-3/4 x 30-1/8 x 14-11/16	225	12.85	$1,857
HDHP3630G	6 BURNERS Natural Gas, 159,000 BTU/hour	35-1/2 x 30-1/8 x 14-11/16	304	17.99	$2,482
Natural gas models are field convertible to LP Gas – LP Gas regulators and orifices included					

HD Gas Countertop Hot Plate Accessories

Model No.	Description	Ship Wt. [lb]	Price
20563	Legs, set of four, 4" adjustable	5	$0

Countertop Charbroilers Electric

Removable cast iron grates make clean up a breeze

Spring-loaded support secures the elements when in a raised position

Lift-out drip-pan has handles for easy clean up

Self-cleaning elements positioned between broiler grate ribs to protect from direct contact with food and from spatulas

Front mounted control comes with protective guard ring to prevent accidental temp adjustments

Temperature regulated by infinite controls

B50

Dual heating action using both radiant & conductive heat

Wellslok™ standard on Built-in models for ease of installation

Electric Countertop Charbroilers

Model No.	Description	No. of Controls	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	Electric Charbroilers					
B40-208	Cooking Surface 21-1/2" W x 14-1/2" D 208V, 3Ø (1Ø), 5.5 kW	2	24-3/4 x 23-1/2 x 15-3/8	80	7.81	$5,350
B40-240	Cooking Surface 21-1/2" W x 14-1/2" D 240V, 3Ø (1Ø), 5.5 kW	2	24-3/4 x 23-1/2 x 15-3/8	80	7.81	$5,361
B44-208	Cooking Surface 16" W x 20" D 208V, 3Ø (1Ø), 5.5 kW	1	19-5/16 x 29-5/16 x 15-3/8	85	8.02	$5,173
B50-208	Cooking Surface 32" W x 20" D 208V, 3Ø (1Ø), 11.0 kW	2	36-1/2 x 29-1/2 x 15-3/8	159	14.46	$9,234
B50-240	Cooking Surface 32" W x 20" D 240V, 3Ø (1Ø), 11.0 kW	2	36-1/2 x 29-1/2 x 15-3/8	159	14.46	$9,234
CE **B50-400**	Cooking Surface 32" W x 20" D 380-415V, 3Ø, 10800 W	2	36-1/2 x 29-1/2 x 15-3/8	159	14.46	$9,817

NOTES:
- Built to Buyer's specification. May not be returned.
- Select models are field convertible from 3Ø to 1Ø.
- Voltage needs to be specified at time of order.
- Export models cannot be returned.
- Countertop Charbroiler accessories on next page.

Built-In Charbroilers Electric

Wellslok™ standard for easy installation

Electric Built-In Charbroilers

Model No.	Description	No. of Controls	Size W x D [in]	Ship Wt. [lb]	Cubic Feet	Price
	Electric Built-In Charbroilers					
B406-208	Cooking Surface 21-1/2" W x 14-1/2" D 208V, 3Ø (1Ø), 5.5 kW	2	24-3/4 x 23-1/2	68	8.55	$5,361
B406-240	Cooking Surface 21-1/2" W x 14-1/2" D 240V, 3Ø (1Ø), 5.5 kW	2	24-3/4 x 23-1/2	68	8.55	$5,361
B406-400	Cooking Surface 21-1/2" W x 14-1/2" D 380-415V, 3Ø (1Ø), 5.5 kW	2	24-3/4 x 23-1/2	68	8.55	$5,607
B506-208	Cooking Surface 32" W x 20" D 208V, 3Ø, 11.0 kW	2	36-1/2 x 29-1/2	142	14.46	$9,363
Built to buyer's specification, may not be returned						

Electric Charbroiler Accessories

Part No.	Description	Ship Wt. [lb]	Price
21708	Wire Broiler Brush	3	$0
20141	Cord set, 30 AMP, 1Ø, NEMA 6-30P (B40 and B44)	1	$58
20202	Grease Pan, replacement (B40 & B406)	5	$316
20174	Grease Pan, replacement (B44, B50, B446 & B506)	4	$316
21707	Broiler Grate (B40 & B406)	20	$0
21706	Broiler Grate (B44, B50, B446 & B506)	25	$0
20563	Legs, set of four, 4" adjustable	25	$0

Countertop Hot Plates Electric

CERAMIC

HC125

Smooth, easy-to-clean surface works with all types of pans & skillets

Reduced cook time saves energy

FRENCH

H70

Smooth, easy-to-clean

Surface area provides even heat distribution for large pots & pans

SPIRAL

H63

Self cleaning elements

Removable drip tray for easy cleaning

MADE IN THE USA

Electric Countertop Hot Plates

Model No.	Description	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	CERAMIC TOP - Electric Hot Plates				
HC100-120	SINGLE 7" ELEMENT - 1" legs, CERAMIC 120V, 1Ø, 1.4 kW, NEMA 5-15P	12-5/8 x 12-5/8 x 6-3/4	14	1.63	$1,124
HC125	SINGLE 9" ELEMENT - 1" legs, CERAMIC 208/240V, 1Ø, 1.9/2.5 kW, NEMA 6-15P	14-3/4 x 14 x 6-3/4	15	3	$1,300
HC125-230	SINGLE 9" ELEMENT - 1" legs, CERAMIC 220-240V, 1Ø, 2500 W	14-3/4 x 14 x 6-3/4	15	3	$1,300
HC225	DUAL 9" ELEMENTS - 1" legs, CERAMIC 208/240V, 1Ø, 3.8/5.0 kW, NEMA 6-30P	14-3/4 x 24-5/8 x 6-3/4	29	4.15	$2,044
	SPIRAL TOP - Electric Hot Plates				
H33-120	SINGLE 6" ELEMENT - 4" legs, SPIRAL 120V, 1Ø, 1.5KW, NEMA 5-15P	12-5/8 x 12-5/8 x 10	12	1.62	$706
H115-120	DUAL 6" ELEMENTS - 1" legs, SPIRAL 120V, 1Ø, 1.65 kW, NEMA 5-15P	14-3/4 x 23-9/16 x 7	21	3.35	$1,134
H63	DUAL 8" ELEMENTS - 4" legs, SPIRAL 208/240V, 1Ø (3Ø)*, 3.9/5.2KW, NO CORD SET	14-3/4 x 23-1/2 x 12-3/8	28	4.51	$1,348
H63CD	DUAL 8" ELEMENTS - 4" legs, SPIRAL 208/240V, 1Ø (3Ø)*, 3.9/5.2KW, NEMA 6-30P	14-3/4 x 23-1/2 x 12-3/8	28	4.51	$1,482
	FRENCH TOP - Electric Hot Plates				
H70	DUAL 9" ELEMENTS - 4" legs, FRENCH 208/240V, 1Ø (3Ø)*, 3.0/4.0KW, NO CORD SET	14-3/4 x 23-1/2 x 12-3/8	35	4.36	$1,450

Select models are field convertible from 3Ø to 1Ø. Export models cannot be returned.

CE

Electric Hot Plate Accessories

Part No.	Description	Ship Wt. [lb]	Price
21109	Legs, set of four, 1" plastic for countertop electric hotplates	1	$54
20314	Legs, set of four, 4" adjustable plastic for allcountertop electric hotplates	1	$47
20563	Legs, set of four, 4" adjustable nickel-plated alloy for all countertop electric hotplates	5	$0
21705	Drip Tray, model H63	5	$0

*** 3-Phase CSA Models Max Line Currents**

Volts	L1	L2	L3
208	16.3	8.1	$8
240	18.8	9.3	$9

Built-In Hot Plates Electric

CERAMIC

FRENCH

SPIRAL

MADE IN THE USA

Electric Built-In Hot Plates

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet	Price
	CERAMIC TOP - Electric Built-In Hot Plates				
HC1006	SINGLE 7" ELEMENT, CERAMIC 120V, 1Ø, 1.4 kW	12-5/8 x 12-5/8	15	3.13	$1,225
HC1256	SINGLE 9" ELEMENT, CERAMIC 208/240V, 1Ø, 1.9/2.5 kW	14-3/4 x 14	19	3.5	$1,343
CE HC1256-230	SINGLE 9" ELEMENT, CERAMIC 220-240V, 1Ø, 2500W	14-3/4 x 14	19	3.5	$1,375
HC2256	DUAL 9" ELEMENTS, CERAMIC 208/240V, 1Ø, 3.8/5.0 kW	14-3/4 x 24-5/8	31	4.15	$2,236
	SPIRAL TOP - Electric Built-In Hot Plates				
H336	SINGLE 6" ELEMENT, SPIRAL 120/208V, 1Ø, 19.5/26.0 kW	10" diameter	6	0.74	$733
H636	DUAL 8" ELEMENTS, SPIRAL 208/240V, 1Ø (3Ø), 3.9/5.2 kW	14-3/4 x 23-1/2	24	2.58	$1,461
	FRENCH TOP - Electric Built-In Hot Plates				
H706	DUAL 9" ELEMENTS, FRENCH 208/240V, 1Ø (3Ø), 3.0/4.0 kW	14-3/4 x 23-1/2	29	2.58	$1,519
CE H706-230	DUAL 9" ELEMENTS, FRENCH 220-240V, 1Ø, 4000W	14-3/4 x 23-1/2	29	2.58	$1,589

Export models cannot be returned.

INDUCTION Page 54

INDUSTRIAL GRADE INDUCTION RANGES

COUNTERTOP & BUILT-IN/DROP-IN

Instant-On Gas Hot Plates

INSTANT-ON HOT PLATE

Gas burner is ignited when pan is placed on the burner and turns-off when pan is removed

SAVE MONEY & ENERGY

Natural or LP Gas

Removable drip-pan for easy cleanup

Easily removable stainless steel front panel provides easy access to components

Remove panel for easy cleaning

H2412G

Instant-on sensors

Stainless steel rod-type-grates provide easy movement of cooing vessels

Operator-adjustable gas valves controls flame height and heat level

MADE IN THE USA

Instant-On Gas Hot Plates

Model No.	Description	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	Instant-On Gas Hot Plates The pan actuator turns gas on when the pan is placed on the burner and automatically turns gas off when the pan is removed. This feature provides dramatic energy savings				
H2412G	2 BURNERS - Instant-On 24,000 BTU/hour Specify Natural Gas or Propane when ordering	12-1/8 x 23-3/4 x 13-1/2	31	3.85	$2,306
Natural gas models are field convertible to LP Gas					

Instant-On Gas Hot Plate Accessories

Part No.	Description	Ship Wt. [lb]	Price
20563	Legs, set of four, 4" adjustable	5	$0
23179	Drip Tray	1	$139

HEATED DISHER WELL

Wells heated disher well is designed for use in chef's counters, serving counters, beverage stations - anywhere food portion utensils are used. Water temperature is held at a preset temperature above 150°F to prevent the growth of allergens and bacteria

SAVE GREEN!

- Saves water
- Saves environmental fees
- Saves energy

Heated Disher Well

Model No.	Description	Size W x D x H [in]	Price
	WATER SAVER - Heated Disher Well Wells Heated Disher Well is designed for use in chef's counters, serving counters, beverage stations and anywhere food portion utensils are used.		
HDW-2	Heated Disher Well 120V, 300W, 2.5 AMPS 5-15 Plug with 6-foot cord	7-1/2 x 7-1/2 x 9-1/4	$1,782
HDW-2F	Heated Disher Well with FAUCET 120V, 300W, 2.5 AMPS 5-15 Plug with 6-foot cord	7-1/2 x 7.77 x 10-2/5	$1,931

Heated Disher Well Accessories

Part No.	Description	W x D x H [in] Disher Well with optional faucet	Price
HDWF	FAUCET for Heated Disher Well	7-1/2 x 7.77 x 10-2/5	$150

Heavy-Duty Drawer Warmers Free Standing

RW1HD

RW2HD

- Deep drawers accept all standard 12" x 20" pans up to 6" deep, and are ideal for warming dinner rolls, breads, baked potatoes, tortilla chips, corn on the cob, vegetables, rice and more
- Adjustable front vent allows for temp and humidity control for each individual drawer
- Individual thermostatic controls per drawer for maximum versatility
- Fully insulated for heat retention & energy savings

Drawer Warmers - Free Standing

Model No.	Description	No. of Drawers	No. of Thermostat Controls	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	FREE STANDING - Heavy-Duty Drawer Warmers						
RW1HD-120	1 DRAWER - 4" legs, FREE STANDING 120V, 1Ø, 450W, NEMA 5-15P	1	1	29-1/4 x 21-1/2 x 14-7/8	77	7.93	$2,461
RW1HD	1 DRAWER - 4" legs, FREE STANDING 208/240V, 1Ø, 338/450W, NEMA 6-15P	2	2	29-1/4 x 21-1/2 x 25	126	13.8	$2,461
RW2HD-120	2 DRAWERS - 4" legs, FREE STANDING 120V, 1Ø, 900W, NEMA 5-15P	2	2	29-1/4 x 21-1/2 x 25	126	13.8	$4,253
RW2HD	2 DRAWERS - 4" legs, FREE STANDING 208/240V, 1Ø, 676/900W, NEMA 6-15P	2	2	29-1/4 x 21-1/2 x 25	126	13.8	$4,253
RW3HD-120	3 DRAWERS - 4" legs, FREE STANDING 120V, 1Ø, 1350W, NEMA 5-15P	3	3	29-1/4 x 21-1/2 x 31-1/8	170	19.2	$5,987
RW3HD	3 DRAWERS - 4" legs, FREE STANDING 208/240V, 1Ø, 1014/1350W, NEMA 6-15P	3	3	29-1/4 x 21-1/2 x 31-1/8	170	19.2	$5,987
	NARROW WIDTH, FREE STANDING - Heavy-Duty Drawer Warmers						
RWN1-120	1 DRAWER - 4" legs, FREE STANDING NARROW-WIDTH 120V, 1Ø, 450W, NEMA 5-15P	1	1	20-1/4 x 26-5/16 x 14-7/8	69	7.93	$2,616
RWN2-120	2 DRAWERS - 4" legs, FREE STANDING NARROW-WIDTH 120V, 1Ø, 900W, NEMA 5-15P	2	2	20-1/4 x 26-5/16 x 25	110	13.8	$4,398
RWN3-120	3 DRAWERS - 4" legs, FREE STANDING NARROW-WIDTH 120V, 1Ø, 1350W, NEMA 5-15P	3	3	20-1/4 x 26-5/16 x 31-1/8	165	19.2	$6,029

NOTES:
- Export models cannot be returned.
- Accessories Page 78.

Heavy-Duty Drawer Warmers Built-In

RW16HD

RW16HD
Example of installed built-in

- **Narrow width models save space while accommodating standard 12" x 20" pans**
- **Durable and tough stainless steel tracks and bearings provide smooth and trouble-free operation**
- **Exclusive self-latching mechanism provides easy, one-touch and secure closing**
- **Drawers fully extend for easy loading & unloading**

Drawer Warmers - Built-In

Model No.	Description	No. of Drawers	No. of Thermostat Controls	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	BUILT-IN - Heavy-Duty Drawer Warmers						
RW16HD-120	1 DRAWER, BUILT-IN 120V, 1Ø, 450W	1	1	29-1/4 x 21-1/2 x 10-7/8	68	7.93	$2,536
RW16HD	1 DRAWER, BUILT-IN 208/240V, 1Ø, 338/450W	1	1	29-1/4 x 21-1/2 x 10-7/8	68	7.93	$2,536
RW26HD-120	2 DRAWERS, BUILT-IN 120V, 1Ø, 900W	2	2	29-1/4 x 21-1/2 x 21	115	13.8	$4,173
RW26HD	2 DRAWERS, BUILT-IN 208/240V, 1Ø, 676/900W	2	2	29-1/4 x 21-1/2 x 21	115	13.8	$4,173
RW36HD-120	3 DRAWERS, BUILT-IN 120V, 1Ø, 1350W	3	3	29-1/4 x 21-1/2 x 31-1/8	191	19.2	$5,810
RW36HD	3 DRAWERS, BUILT-IN 208/240V, 1Ø, 1014/1350W	3	3	29-1/4 x 21-1/2 x 31-1/8	191	19.2	$5,810
	NARROW WIDTH, BUILT-IN - Heavy-Duty Drawer Warmers						
RWN16-120	1 DRAWER, BUILT-IN NARROW WIDTH 120V, 1Ø, 450W	1	1	20-1/4 x 26-1/2 x 10-7/8	63	7.93	$2,573
RWN16	1 DRAWER, BUILT-IN NARROW WIDTH 208/240V, 1Ø, 338/450W	1	1	20-1/4 x 26-1/2 x 10-7/8	63	7.93	$2,573
RWN26-120	2 DRAWERS, BUILT-IN NARROW WIDTH 120V, 1Ø, 900W	2	2	20-1/4 x 26-1/2 x 21	120	19.2	$4,296
RWN26	2 DRAWERS, BUILT-IN NARROW WIDTH 208/240V, 1Ø, 676/900W	2	2	20-1/4 x 26-1/2 x 21	120	19.2	$4,296

NOTES:
- Export models cannot be returned.
- Accessories Page 78.

RECTANGULAR & SQUARE WARMERS AND COOK 'N HOLD WARMERS

WARMERS

Can be operated wet or dry

Tubular elements positioned under pan for quick heating standard models

Positive-off thermostats provide adjustable and consistent temperatures

Protective ring guards prevent accidental temperature changes

Pans are deep-drawn stainless steel for strength & durability

SMPT

SW10

COOK 'N HOLD

Cook 'N Hold Warmers quickly heat food from a refrigerated state to serving temperature

For wet operation only

Elements inside the well rapidly transfer heat

Heavy-Duty Countertop Warmers & Cook 'N Hold Warmers

Model No.	Description	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	COUNTERTOP WARMERS - Thermostatic Control				
SW10T-120	SQUARE WARMER, holds (1) 11-quart round pan , 1" legs 120V, 1Ø, 825W, NEMA 5-15P	12-5/8 x 12-5/8 x 9-3/8	14	1.62	$728
SMPT-120	RECTANGULAR WARMER, holds (1) 12" x 20" pan, 4" legs 120V, 1Ø, 1650W, NEMA 5-15P	14-3/4 x 23-1/2 x 12-3/8	27	4.51	$1,086
SMPT	RECTANGULAR WARMER, holds (1) 12" x 20" pan, 4" legs 208/240V, 1Ø, 1240/1650W, NEMA 6-15P	14-3/4 x 23-1/2 x 12-3/8	27	4.51	$1,086
CE SMPT-230	RECTANGULAR WARMER, holds (1) 12" x 20" pan, 4" legs 220-240V, 1Ø, 1650W	14-3/4 x 23-1/2 x 12-3/8	27	4.51	$1,118
SMPTD-120	RECTANGULAR WARMER w/ DRAIN, holds (1) 12" x 20" pan, 4" legs 120V, 1Ø, 1650W, NEMA 5-15P	14-3/4 x 23-1/2 x 12-3/8	27	4.51	$1,257
SMPTD	RECTANGULAR WARMER w/ DRAIN, holds (1) 12" x 20" pan, 4" legs 208/240V, 1Ø, 1240/1650W, NEMA 6-15P	14-3/4 x 23-1/2 x 12-3/8	27	4.51	$1,257
SMPT27-120	EXTRA-DEEP, RECTANGULAR WARMER, holds (1) 12" x 27" pan, 4" legs 120V, 1Ø, 1650W, NEMA 5-15P	14-3/4 x 30-1/2 x 12-3/8	33	5.2	$1,300
SMPT27	EXTRA-DEEP, RECTANGULAR WARMER, holds (1) 12" x 27" pan, 4" legs 208/240V, 1Ø, 1240/1650W, NEMA 6-15P	14-3/4 x 30-1/2 x 12-3/8	33	5.2	$1,300
TMPT-120	RECTANGULAR WARMER, holds (2) 12" x 20" pans, 4" legs 120V, 1Ø, 1800W, NEMA 5-20P	29-9/16 x 23-1/2 x 12-3/8	50	9.11	$1,894
TMPT	RECTANGULAR WARMER, holds (2) 12" x 20" pans, 4" legs 208/240V, 1Ø, 1800/2400W, NEMA 6-15P	29-9/16 x 23-1/2 x 12-3/8	50	9.11	$1,894
	COOK 'N HOLD WARMERS Cook 'N Hold Warmers are enginerred for efficiency. The tubular immersion element allows for rapid heat transer into the water. These warmers are designed to quickly heat food from a refrigerated state to serving temperature				
HW10	COOK 'N HOLD - SQUARE, holds (1) 11-quart round pan, 1" legs 208/240V, 1Ø, 1240/1650W, NEMA 6-15P	12-5/8 x 12-5/8 x 9-3/8	14	1.6	$984
HWSMP-120	COOK 'N HOLD - RECTANGULAR, holds (1) 12" x 20" pan, 4" legs 120V, 1Ø, 1800W, NEMA 5-15P	14-3/4 x 23-1/2 x 12-3/8	25	4.51	$1,075
HWSMP	COOK 'N HOLD - RECTANGULAR, holds (1) 12" x 20" pan, 4" legs 208/240V, 1Ø, 1350/1800W, NEMA 6-15P	14-3/4 x 23-1/2 x 12-3/8	25	4.51	$1,075

NOTES:
- Export models cannot be returned.
- Accessories Page 78.

Round Soup Cookers

High-wattage soup cookers for rapid heating of refrigerated foods

Heavy-Duty Round Soup Cookers

Model No.	Description	Size [in]	Ship Wt. [lb]	Cubic Feet	Price
	ROUND SOUP COOKERS (COOK 'N HOLD) Round Soup Cookers will quickly heat refrigerated food and hold it t serving temperature. The anodized aluminum pot and band-heating element provide great heat distribution				
LLSC7WA-120	ROUND SOUP COOKER/WARMER, 7-quarts Includes 7-quart INSET, LID & LADLE 120V, 1Ø, 850W, NEMA 5-15P	10 3/4" Diameter	8	1.62	$503
LLSC11-120	ROUND SOUP COOKER/WARMER, 11-quarts 120V, 1Ø, 1100W, NEMA 5-15P	12 5/8" Diameter	10	1.62	$551
LLSC11WA-120	ROUND SOUP COOKER/WARMER, 11-quarts Includes 11-quart INSET, HINGED LID & LADLE 120V, 1Ø, 1100W, NEMA 5-15P	12 5/8" Diameter	10	1.62	$589
	DELUXE ROUND SOUP COOKERS (COOK 'N HOLD) - Thermostatic Control Round Soup Cookers will quickly heat refrigerated food and hold it t serving temperature. The deep-drawn stainless steel pot/outer housing and band-heating element provide great heat distribution. Thermostatically controled to maintain precise temp control. Signal light indicated when heating elements are energized				
SC6411WA-120	DELUKE ROUND SOUP COOKER/WARMER, 11 quarts Includes 11-quart inset, HINGED LID & LADLE 120V, 1Ø, 1000W, NEMA 5-15P	12 1/8" Diameter	16	2.2	$1,065

NOTES:
- Accessories Page 78.

Drawer Warmer & Countertop Warmer Accessories

Part No.	Description	Ship Wt. [lb]	Price
DRAWER WARMER ACCESSORIES			
20624	Humitrol Rack, 11/16" high, one per drawer warmer	3	$128
21488	Replacement Pan, 12" x 20" (RW series)	10	$0
22228	Replacement Pan, 12" x 20" (RWN series)	10	$0
21607	Leg Kit, set of (4) 6" adjustable, stainless steel body, plastic foot	6	$0
20576	Leg Kit, set of (4) 6" stainless steel	6	$0
20563	Leg Kit for drawer warmers	6	$0
21034	Caster Kit, set of (4) 2 with front brakes, raises unit 10" nominal height (RW series) Includes welded base frame for added support	16	$621
21947	Caster Kit, set of (4) 2 with front brakes, raises unit 3-1/2" nominal height (RW series)	19	$0
22025	Caster Kit, set of (4) 2 with front brakes, raises unit 2-1/4" nominal height (RW series) Includes welded base frame for added support	12	$0
22073	Caster Kit, set of (4) 2 with front brakes raises unit 10" nominal height (RWN series) Includes welded base frame for added support	10	$0
22201	Caster Kit, set of (4) 2 with front brakes, raises unit 3-1/2" nominal height (RWN series)	13	$0
22409	Caster Kit, set of (4) 2 with front brakes, raises unit 2-1/4" nominal height (RWN series)	10	$524
COUNTERTOP WARMER ACCESSORIES			
21860	Soup Ladle, 8 oz..	1	$0
20587	Round Inset, 7 qt with lid, fits 8-1/2" opening	3	$0
20908	Round Inset, 11 qt with handles and slotted lid, fits 10-1/2" opening	4	$0
20774	Round Inset, 4 qt with lid, fits 6-1/2" opening (SW10T, SMPT, & TMPT)	2	$0
21057	Round Inset, 11 qt with hinged lid, no handles (SW10T, SMPT, & TMPT)	6	$0
20822	Adapter top, to convert 11 qt warmer to hold 4 qt inset (SW10T)	2	$0
20175	Adapter top, to convert 11 qt warmer to hold 7 qt inset (SW10T)	2	$0
20176	Adapter top, to convert 12" x 20" square corner warmer to hold (2) 7-quart insets (SMPT & TMPT)	2	$0
20434	Adapter top, to convert 12" x 20" square corner warmer to hold (2) 4-quart & (2) 2-1/2 quart insets (SMPT & TMPT)	2	$0
21615	Adapter top, to convert 12" x 20" square corner warmer to hold (3) 4-quart insets (SMPT & TMPT)	2	$0
21621	Adapter top, to convert 12" x 20" square corner warmer to hold (1) 40-quart and (1) 7-quart inset (SMPT & TMPT)	2	$0
21624	Adapter top, to convert 12" x 20" square corner warmer to hold (4) 2-1/2 quart insets (SMPT & TMPT)	2	$0
22589	Adapter top, to convert 12" x 27" square corner warmer to hold (3) 7-quart insets (SMTP27)	1	$0
23115	Adapter top, to convert 12" x 27" square corner warmer to hold (2) 11-quart insets (SMTP27)	1	$0
20314	Leg Kit, set of (4) 4" adjustable plastic	1	$47
20563	Leg Kit, set of (4) 4" adjustable nickel plated alloy	5	$0
20605	Leg Kit, set of (4) 2" plastic	2	$0
21109	Leg Kit, set of (4) 1" plastic	1	$54
STA1220	SLOPE TOP ADAPTER FOR 12 X 20 WARMERS – ONE PER WELL	-	$353
STASL1220	SLOPE TOP ADAPTER FOR 12 X 20 SLIM LN WARMER – ONE PER WELL	-	$353

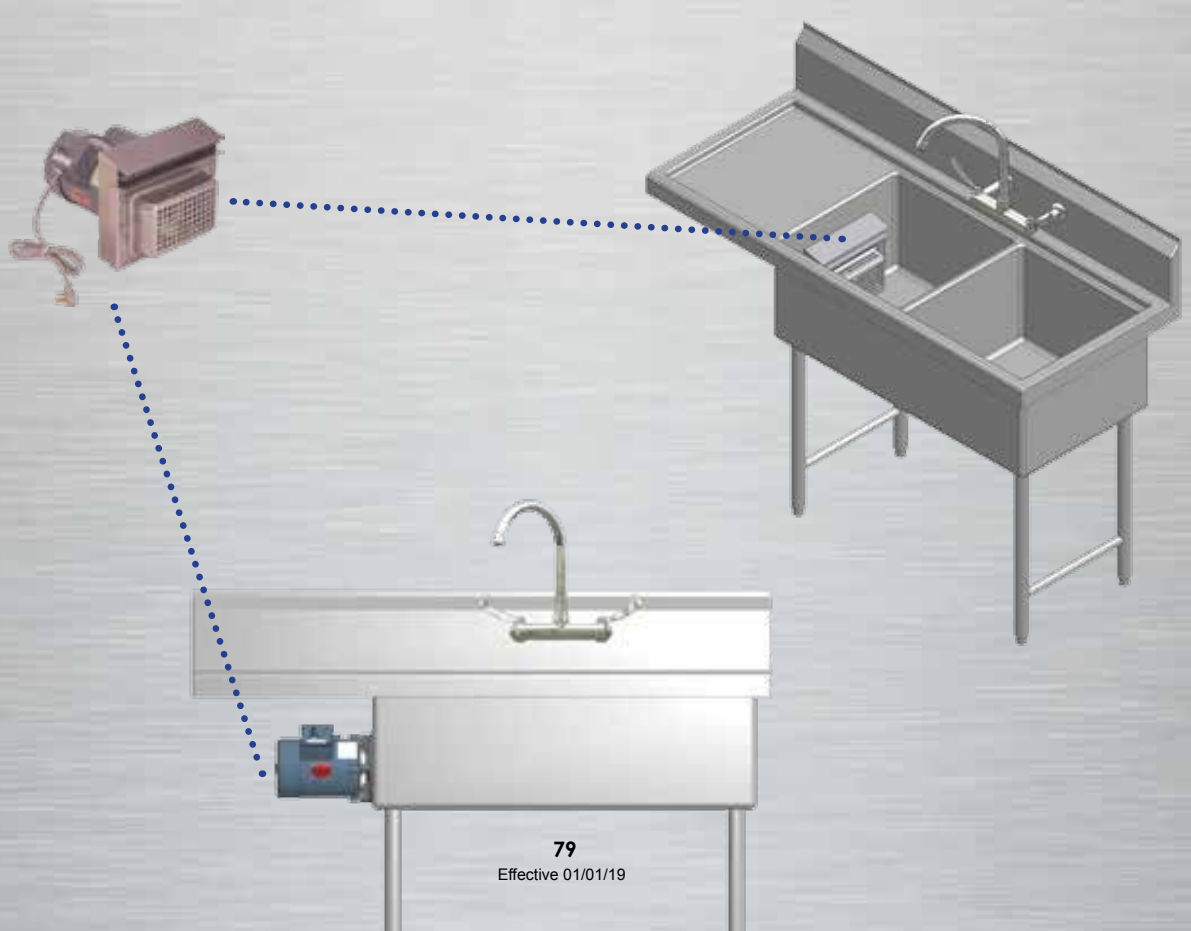
HYDRO SURGE POT WASHER

PW106

- Saves labor and saves time by reducing manual hand scrubbing of hard-to-clean items like pots, pans, oven parts, grease filters, sheet pans, and sliverware
- Improves sanitation by doing a more thorough job
- Cleans w/ 500 gallons per minute of re-circulating, heated water in a powerful figure-8 pattern
- Clean vegetables, fruits, seafood, and more
- Simple, fast, powerful, durable, and affordable
- Easy to install, easy to use

Hydro-Surge Pot Washer

Model No.	Description	Size W x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	Hydro-Surge Pot Washer				
PW106-120	120V, 1Ø, 60 Hz, 1/3 HP, NEMA 5-15P	11-1/2"w x 10-1/4"h	36	1.77	$3,189



Waffle Bakers Traditional & Belgian

BWB1SE

BELGIAN

7" diameter 5/8" deep aluminum cast grids

TRADITIONAL

7" diameter 1/4" deep aluminum cast grids

WB1E

- **Stainless steel exterior for strength, durability and easy cleaning**
- **An audible electric alarm beeps when the baking cycle is complete**
- **Programmable digital temperature controls allow the operator to precisely establish the perfect bake time & temperature**
- **Stainless steel, removable drip trays for easy clean up**
- **LED digital displays illuminate time and temperature settings**

Waffle Bakers

Model No.	Description	Size W x D x H (closed) [in]	Ship Wt. [lb]	Cubic Feet	Price
	TRADITIONAL - Waffle Bakers with Electronic Controls				
WB1E-120	TRADITIONAL, SINGLE - 7" GRID, 1/2" legs 120V, 1Ø, 900W, NEMA 5-15P	10-1/8 x 13-1/2 x 8-3/4	15	1.6	$1,541
WB1E-240	TRADITIONAL, SINGLE - 7" GRID, 1/2" legs 208/240V, 1Ø, 675/900W, NEMA 6-15P	10-1/8 x 13-1/2 x 8-3/4	15	1.6	$1,541
CE **WB1E-230**	TRADITIONAL, SINGLE - 7" GRID, 1/2" legs 220/240V, 1Ø, 750/900W, CEE7/7	10-1/8 x 13-1/2 x 8-3/4	15	1.6	$1,541
WB2E-120	TRADITIONAL, DUAL - 7" GRIDS, 1/2" legs 120V, 1Ø, 1800W, NEMA 5-20P	19-13/16 x 13-1/2 x 8-3/4	28	3	$2,573
WB2E-240	TRADITIONAL, DUAL - 7" GRIDS, 1/2" legs 208/240V, 1Ø, 1350/1800W, NEMA 6-15P	19-13/16 x 13-1/2 x 8-3/4	28	3	$2,573
CE **WB2E-230**	TRADITIONAL, DUAL - 7" GRIDS, 1/2" legs 220/240V, 1Ø, 1500/1800W, CEE7/7	19-13/16 x 13-1/2 x 8-3/4	28	3	$2,573
	BELGIAN - Waffle Bakers with Electronic Controls				
BWB1SE-120	BELGIAN, SINGLE - 7" GRID, 1/2" legs 120V, 60Hz, 1Ø, 900W, NEMA 5-15P	10-3/16 x 14 x 10-9/16	30.2	2.93	$3,296
BWB1SE-240	BELGIAN, SINGLE - 7" GRID, 1/2" legs 208/240V, 60Hz, 1Ø, 9676/900, NEMA 6-15P	10-3/16 x 14 x 10-9/16	30.2	2.93	$3,296
CE **BWB1SE-230**	BELGIAN, SINGLE - 7" GRID, 1/2" legs 220/240V, 60Hz, 1Ø, 900W, CE VII 436U	10-3/16 x 14 x 10-9/16	30.2	2.93	$3,296

NOTES:
- Export models cannot be returned.

Heated Syrup Dispenser

2 ½ gallon capacity for high volume operations

140° F fixed temperature thermostat insures consistent product

Temperature ready indicator light illuminates when product reaches temperature

HD8799

Durable stainless steel body and lid for durability and easy cleaning

Stainless steel handles for easy transport

No-drip faucet and drip tray keeps service station clean

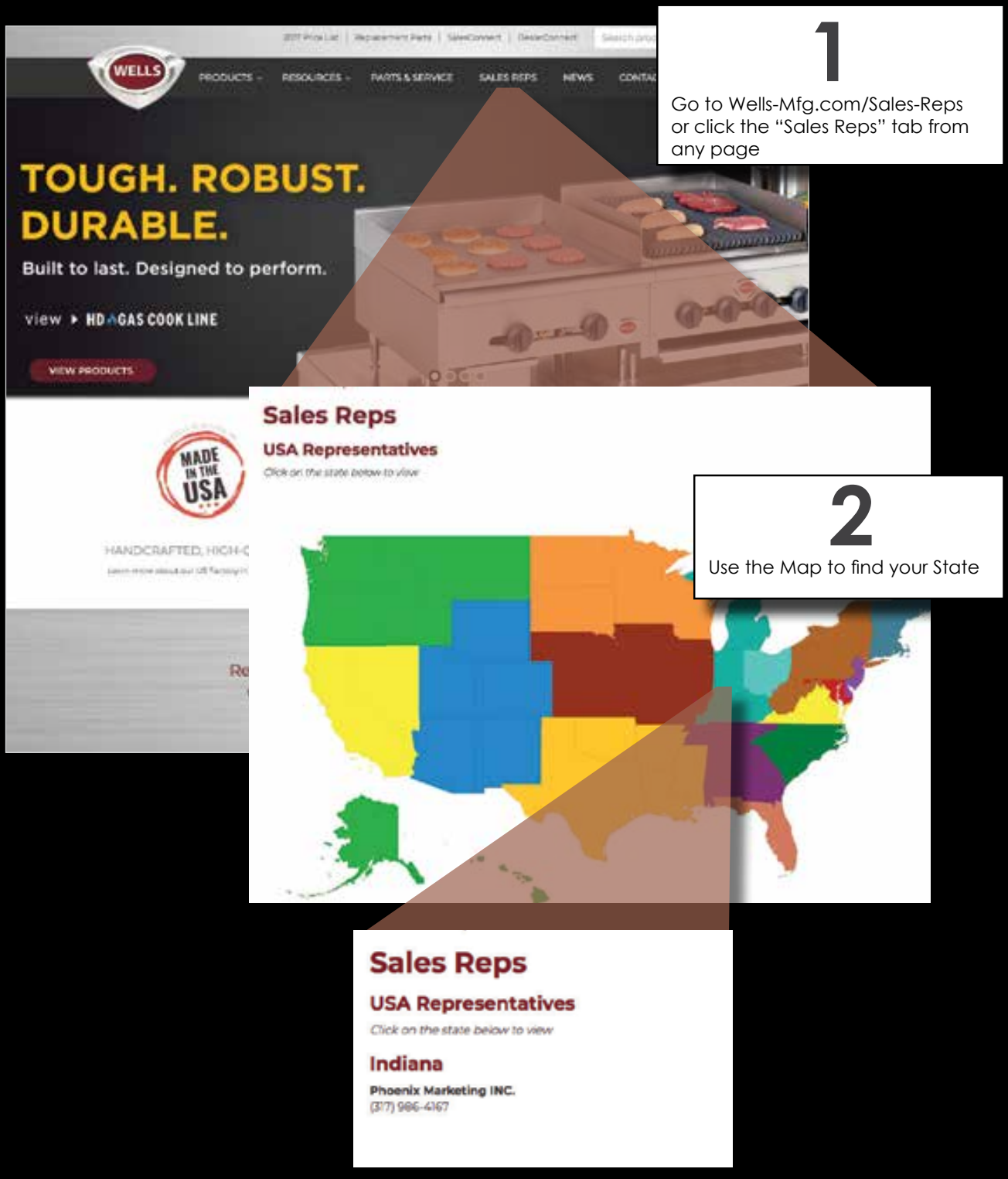
MADE IN THE USA

Heated Syrup Dispenser

Model No.	Description	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	Heated Syrup Dispenser - 2.5 gallon capacity				
HD8799	2.5 gallons, 140°F, no legs 120V, 1Ø, 200W, 1.7 AMP, NEMA 5-15P	9 x 9 x 20-11/16	11	1.5	$1,027

Sales Representatives

Find your closest Wells Representative online at **www.Wells-Mfg.com/Sales-Reps**

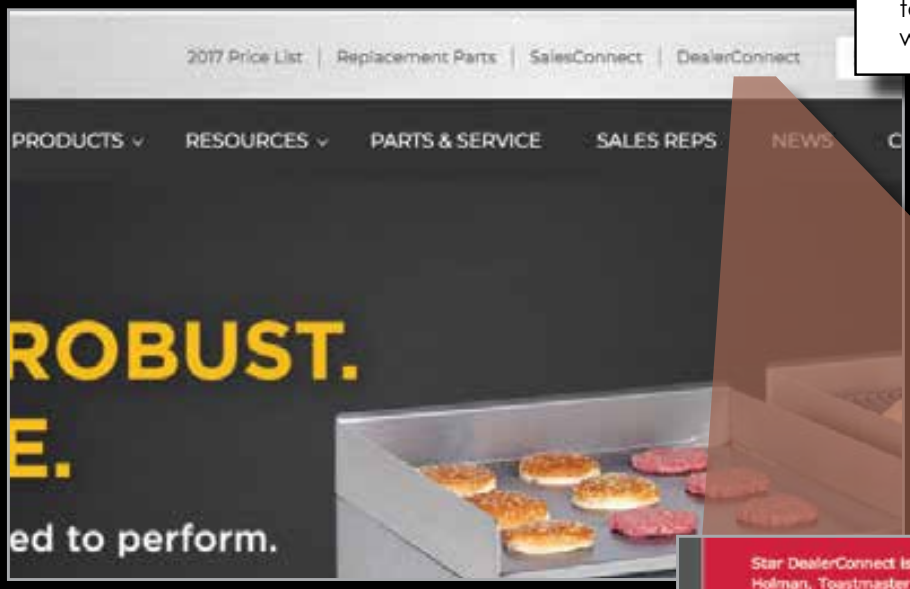


Order Status

Locate your Order Status at **www.Wells-Mfg.com** or on **AutoQuotes**

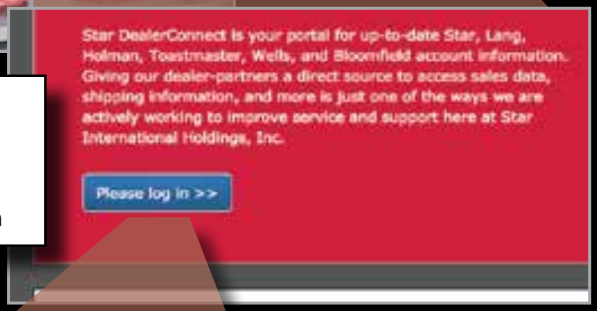
1

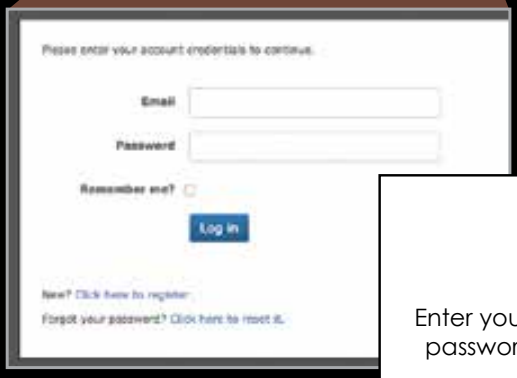
Go to Wells-Mfg.com and click the "DealerConnect" tab at the very top of the web page



2

Click the "Log in" button



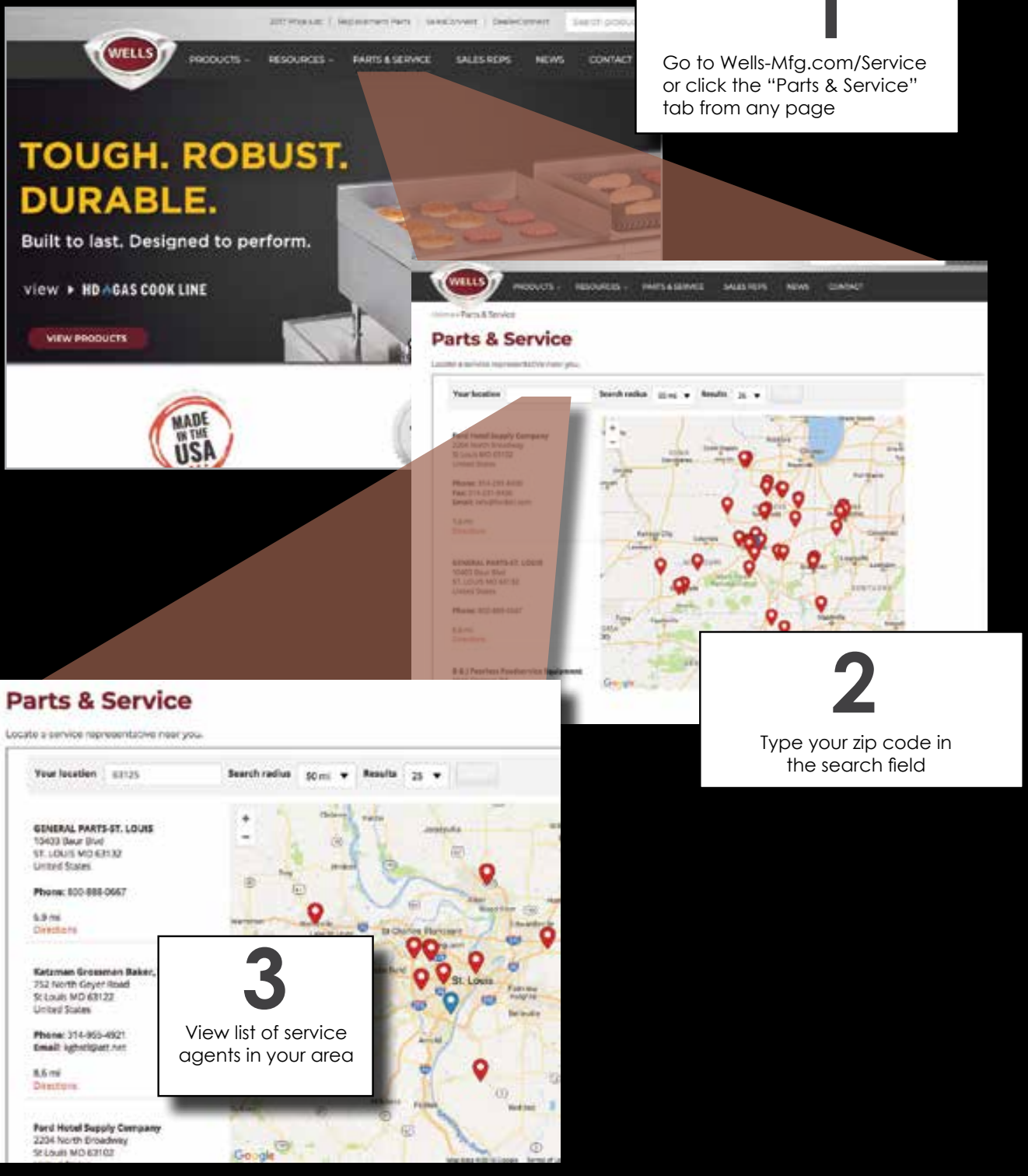


3

Enter your username and password to view order

Service Agencies

Locate your Factory Authorized Service Agency at **www.Wells-Mfg.com/Service**



1

Go to Wells-Mfg.com/Service or click the "Parts & Service" tab from any page

2

Type your zip code in the search field

3

View list of service agents in your area

LIMITED EQUIPMENT WARRANTY

Wells Manufacturing warranties new products to be free from defects in material and/or workmanship for a period of one [1] year from the date of original installation, except as noted below. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Wells' discretion have the parts replaced or repaired by Wells or a Wells-authorized service agency. THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS. Repairs performed under this warranty are to be performed by a Wells authorized service agency. Wells will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Wells-authorized service agency must be used. Wells will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

- Any product which has not been used, cleaned, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual as well as national and local codes, including incorrect gas, electrical, or water connection. Wells is not liable for any unit which has been mishandled, abused, misapplied, subjected to chlorides, harsh chemicals, or caustic cleaners, damaged from exposure to hard water, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of items subject to normal wear or items that can easily be replaced during a daily cleaning routine, such as but not limited to knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Components that should be replaced when damaged or worn, but have been field-repaired instead [eg. field-welded fry pots]
- Any loss of business or profits.

PRODUCTS	PARTS	LABOR
Universal ventless hoods (WVU)	1 year	1 year
Canopy ventless hoods (WVC)	1 year	1 year
*Universal ventless hoods and/or canopy ventless hoods purchased with approved Southbend-Star electric equipment *Southbend-Star approved electric equipment purchased and installed under ventless hood ***Universal Ventless Hood and Southbend-Star electric equipment must be on the same PO and listed on the ventless start-up document for the 2 year warranty to apply*	2 years 2 years	2 years 2 years
"Cook'n Hold" equipment [HW10, HWSMP, LLSC7, LLSC7WA, LLSC11, and LLSC11WA]	2 years	1 year
Cast iron grates, burners; and burner shields	1 year	
Wells parts sold to repair equipment Service First	90 days 1 year	

Southbend – Star Group

Minimum Advertised Price & Minimum Resale Internet Cart

MINIMUM ADVERTISED PRICE (MAP) POLICY

This Policy applies to ANY and ALL means of Advertised Pricing for all Brands

- MAP Policy – MAP Policy pricing is the Current Dealer List Price less **45%. The MAP price can be** rounded-down to the nearest whole number (Unless a product is offered on the Cornerstone Program for which a set MAP price is provided). Products listed in our Cornerstone program must list exact price or price higher than MAP. Cornerstone Program products prices cannot be rounded-down.
- Dealer may offer or combine free accessories with products (i.e. casters, warranty, freight).

All internet Advertised Prices must show the product's "MAP" price. Dealers may not use the words: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Email for Pricing", strike-through the price, or any of the like. This includes "shopping cart - price", "chat box - price", and "emailed - price" that appear on the internet in any format on any Dealer's public internet website or public internet-based account, including internet search engine shopping feeds, are all subject to the Southbend and Star Group MAP Policy.

MINIMUM RESALE INTERNET CART PRICE POLICY

Southbend and Star Group require that when Dealers sell select products (listed below) through internet sales and / or show rooms that these products are subject to (M.R.I.C.P.) and are sold at a price no more than a **52%** discount rounded down to whole number off the current List Price. This is the Southbend and Star Group "Minimum Resale Internet Cart Price" (M.R.I.C.P.). The Dealer may not substitute the words: "Call for Pricing", "Text for Pricing" or "Email for Pricing" in lieu of stating a product's Minimum Resale Internet Cart Price.

The (M.R.I.C.P.) applies to the final check out price of the product.

The MAP policy applies to prices advertised including shopping cart price, chat box price, emailed price, and price on the internet website or search engines. This does not apply to prices that are communicated by means other than through the internet, including contract negotiations, negotiations in the field or at a Dealer's place of business.

The M.R.I.C.P. policy applies to the following Brands or Brand product segments:

Brands in their Entirety	Southbend Categories	Star Categories	Wells Categories
Lang	Gold Convection Ovens	Ultramax (800-Series Products)	Ventless
Desmon	Platinum (P-Series)	ProMax Panini's	Dry Wells
	Refrigeration	(PST, PGT, PSC, PGC-Series Products)	Cold Wells
	Steam		

TRADEMARKS AND CORPORATE LOGO (ALL REGISTERED INFORMATION)

The Companies grant the Authorized Dealer limited permission to use the trademark, tradename, corporate logo, product images and product content. Dealers may use the Groups corporate logo to designate the source of Products or to describe the Dealer's relationship with the Brand(s). Dealer's use of the Southbend and Star Group's trademarks and corporate logo's must comply with the usage guidelines. Dealers may not register, purchase, directly or indirectly use or control the Southbend and Star Group domain names (including all levels of domain names and sub-domain names anywhere in the computer address) containing the Brand(s) trade name, logo, trademark, or anything similar ("Infringing Domains"). Any misuse or redirection will prosecuted. We reserve the right to restrict or prosecute misused or misleading use of owned trademarks or trade names.

POLICY VIOLATIONS

a) Minimum Advertised Pricing including "no pricing", "call for pricing", "text for pricing", "email for pricing", "internet-displayed pricing", "shopping cart - price", "chat box - price", "emailed - price" and selling over the internet will be reviewed using third-party monitoring services to assure consistent adherence to these policies by all Dealers.

b) Minimum Resale Internet Cart Price, Southbend and Star Group products are to be sold at a discount of no **more** than **52%** off current list, rounded down to the whole number.

c) If a violation from either of these policies is identified, the non-compliant dealer will be contacted and notified.

d) If the notified dealer fails to promptly comply within twenty four (24) hours or less with the MAP, M.R.I.C.P. Policies, trade name, trademark, and corporate logo, the non-compliance will result in the enforcement of these policies.

Dealer will be subject to penalties up to and including but not limited to:

1st violation: Written & Verbal communication

2nd violation: Loss of rebate and/or marketing incentives or programs (accrued or due in total)

3rd violation: a) Suspension of account

b) Revoked permission to use Group trademark, trade name, corporate logos, product images and product content. Notice will be given to comply within a time period.

Factory Product Training

Join us for a World-Class factory training!

Training program agenda includes...

- Product presentations
- Hands-on cooking
- Manufacturing plant tour of each specific product line
- Great learning environment

Register Today:

wells-mfg.com/factory-training for scheduled training dates.

To maintain the high quality standards of our training program, we have limited seating for each session.

Since 1898 SOUTHBEND

Toastmaster

DESMON Food Service Equipment North America

WELLS

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