



WELLS



100th

**ANNIVERSARY
1920-2020**

**PRICE LIST
EFFECTIVE MAY 1, 2020**



Wells Price Book June 30 2020 v4



100th
ANNIVERSARY
1920-2020

Ventless Solutions
Built-In/Drop-In Warmers
Modular Dry Well

Refrigerated & Dual-Temp
Hot/Cold & Ice-Cooled Pans

Half-Size Convection Ovens • Waffle Bakers
Fryers • Griddles • Charbroilers • Hot Plates
Drawer Warmers • Warmers • Cook N' Hold
Soup Cookers • Disher Well • Pot Washer

Wells

265 Hobson Street
Smithville, Tennessee 37166

CUSTOMER SERVICE

phone: 800-264-7827 option 1
email: orders@wells-mfg.com

TECHNICAL SERVICE

phone: 800-264-7827 option 2
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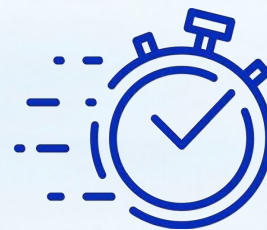
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QUICK SHIP 2020

Order by
12:00 PM CST
for **SAME-DAY
SHIPPING**



Wells recognizes the need for short lead times in today's fast paced commercial kitchen industry

Wells Quick Ship program answers this need with a SAME DAY shipment guarantee on a variety of dealer showroom products.

CHARBROILER	
HDCB-1230G	14" wide, HD Gas Countertop Charbroiler, Cast Iron Radiants, 40,000 BTU, Natural Gas (see page 66)
HDCB-2430G	24" wide, HD Gas Countertop Charbroiler, Cast Iron Radiants, 80,000 BTU, Natural Gas (see page 66)
HDCB-3630G	36" wide, HD Gas Countertop Charbroiler, Cast Iron Radiants, 120,000 BTU, Natural Gas (see page 66)
HDCB-4830G	48" wide, HD Gas Countertop Charbroiler, Cast Iron Radiants, 160,000 BTU, Natural Gas (see page 66)
COUNTERTOP WARMER	
SMPT (120 V)	Rectangular Countertop Warmer, Holds (1) 12" x 20" pan, Thermostatic Control, Wet/Dry operation, 4" legs, UL Approved, 120 V (see page 76)
SW-10T (120 V)	Square Countertop Warmer, Holds (1) 11-quart Round Pan, Thermostatic Control, Wet/Dry operation, 1" legs, UL Approved, 120 V (see page 76)
DRAWER WARMER	
RW-1HD (120 V)	Free-standing Drawer Warmer, One-Drawer, Capacity - holds approx 8-dozen rolls per drawer, Humidity/Thermostat controlled, 120 V (see page 74)
DROP-IN FOOD WARMER	
MOD100TD (208/240V)	Single-Pan, Modular Top-Mount Drop-in Warmer w/ Drain, Thermostatic Control, Wet/Dry operation, 208/240 V (see page 20)
MOD200TDM (208/240V)	Two-Pan, Modular Top-Mount Drop-in Warmer w/ Manifoldded Drains (one-valve), Thermostatic Control, Wet/Dry operation, 208/240 V (see page 21)
MOD300TDM (208/240V)	Three-Pan, Modular Top-Mount Drop-in Warmer w/ Manifoldded Drains (one-valve), Thermostatic Control, Wet/Dry operation, 208/240 V (available model ships as 3 phase - field convertible) (see page 22)
MOD400TDM (208/240V)	Four-Pan, Modular Top-Mount Drop-in Warmer w/ Manifoldded Drains (one-valve), Thermostatic Control, Wet/Dry operation, 208/240 V (see page 23)
SS-10TDU (120 V)	Round Top-Mount Drop-in Warmer w/ Drain, Holds 11-quarts, Thermostatic Control, Wet/Dry operation, UL Approved, 120 V (see page 29)
SS-10TDU (208/240V)	Round Top-Mount Drop-in Warmer w/ Drain, Holds 11-quarts, Thermostatic Control, Wet/Dry operation, UL Approved, 208/240 V (see page 29)
SS-206TDU (208/240V)	Rectangular Top-Mount Drop-in Warmer w/ Drain, Holds (1) 12" x 20" pan, Thermostatic Control, Wet/Dry operation, UL Approved, 208/240 V (see page 32)
FRYER	
LLF-14 (120)	14 lb Single-Pot Electric Cntrtp Fryer, Thermostatic Control, (2) Half-Size Baskets, 120 V (see page 56)
GRIDDLE	
G13 (208/240V)	24" w, Elec Countertop Griddle, (2) Controls - Snap Action, 4.0 kW/foot, 208/240 V (see page 62)
HDG-2430G	24" w, HD Gas Countertop Griddle, (2) Manual Controls, 60,000 BTU, Natural Gas (see page 65)
HDG-3630G	36" w, HD Gas Countertop Griddle, (3) Manual Controls, 90,000 BTU, Natural Gas (see page 65)
HDG-4830G	48" w, HD Gas Countertop Griddle, (4) Manual Cntrls, 120,000 BTU, Natural Gas (see page 65)
HDTG-2430G	24" w, HD Gas Countertop Griddle, (2) Thermostatic Control, 60,000 BTU, Natural Gas (see page 65)
HDTG-3630G	36" w, HD Gas Countertop Griddle, (3) Thermostatic Control, 90,000 BTU, Natural Gas (see page 65)
HDTG-4830G	48" w, HD Gas Countertop Griddle, (4) Thermostatic Control, 120,000 BTU, Natural Gas (see page 65)
HOT PLATE	
HDHP-1230G	2-Burner, individual burner controls, HD Gas Countertop Hot Plate, Cast Iron Grates, 53,000 BTU, Natural Gas (see page 67)
HDHP-2430G	4-Burner, individual burner controls, HD Gas Countertop Hot Plate, Cast Iron Grates, 86,000 BTU, Natural Gas (see page 67)
HDHP-3630G	6-Burner, individual burner controls, HD Gas Countertop Hot Plate, Cast Iron Grates, 159,000 BTU, Natural Gas (see page 67)
REFRIGERATED SERVER	
RS-4	Self-contained Refrigerated Countertop Server w/ 4-Insert Pans, 120 V, NSF-7 compliant (see page 52)
WAFFLE BAKER	
WB2E-120V	Double Waffle Baker w/ Electronic Controls, Traditional, (2) 7" diameter Aluminum Cast Grids, 1/2" legs, UL Approved, 120 V (see page 80)

- * Purchase Order must have "Quick Ship" clearly marked and emailed to orders@star-mfg.com by 12PM CST.
- * The program is limited to specific voltages & gas types.
- * Account must be in proper credit standing.
- * Orders requiring Buying Group credit approvals may be delayed, and not subject to invoice credit if not the fault of Star-Toastmaster-Wells.
- * Star will designate the carrier for shipments. Customer designated carriers cannot guarantee timely pick up.
- * This program is intended for the quick shipping of less than 3 pieces of one product and limited to 10 total pieces of quick ship products.
- * Units required for elevation over 2,000 feet are excluded from the program.
- * This program may be canceled or changed at anytime.



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 Star **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	 SERVICE FIRST MODEL	listed in price book
Griddles	Wells Premium Brand Griddles: 2424G, 2436G, 3036G, 3048G	pg. 64
Dry Well Modular Drop-Ins	Wells Modular Dry Wells: MDW100, MDW200, MDW300 MDW400, MDW500	pgs. 18-19

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.



*** Prepaid Freight offer will 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.
4. Wells Ventless models are not included in \$10,000 prepaid freight offer.

Additional Charges

Lift Gate Delivery = \$125
All other requests, call for pricing.

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.

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 Solutions

**UNIVERSAL VENTLESS HOODS • CANOPY VENTLESS HOODS
COUNTERTOP VENTLESS HOODS • VENTLESS COOKING
SYSTEMS • COMPACT VENTLESS 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 Go Ventless?

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

- ✓ Historic buildings prohibit traditional ducted hoods and/or rooftop fans for ventilation
- ✓ 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 valuable tax benefit
- ✓ Ventless hoods are a portable asset making them a perfect solution for leased spaces
- ✓ If no extra hood space is available, Wells Ventless Solutions create the added capacity allowing for higher volume production and/or menu expansion



Wells Ventless Solutions are great for...

Wells ventless offerings do not need to be vented outside making these hoods ideal for locations where traditional Type-1 hoods aren't an option. Wells Ventless is also a great solution when outside vented hoods are cost-prohibitive



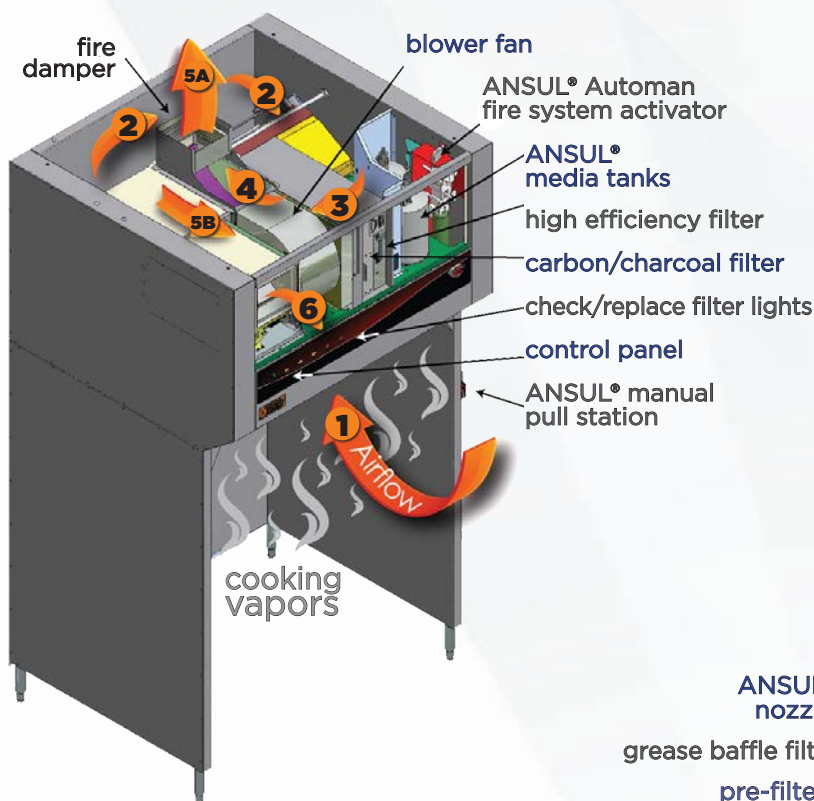
WVU Universal Ventless Hoods

WVU Universal ventless pricing and specs on page 9

WVU Universal Ventless Hoods

Wells Universal Ventless Hood Systems (WVU) allow you to use almost any commercial electric cooking equipment without the need for traditional Type-1 ventilation

- The flexibility to place a wide variety of electric cooking equipment under Universal Ventless Hoods
- Hood fits through a standard 36" doorway
- Stainless steel stands are included with WVU models
- Hood can either be directly or indirectly externally vented
- Ceiling mount option available
- WVU ventless hoods all feature a self-contained air filtration system and ANSUL® fire suppression feature

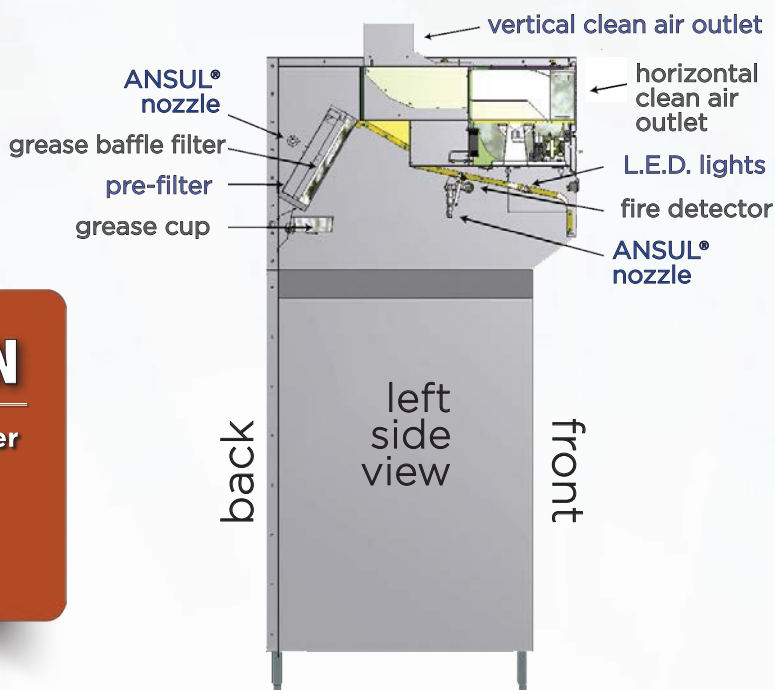


FILTRATION AIR FLOW

- 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 Clean air discharge location - two operator choices:
 - A Vertical discharge
 - B Horizontal 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



Ventless Solutions

WVU Universal Ventless Hoods

WVU Universal Ventless Hoods contain a self-contained air filtration system and ANSUL® fire suppression system

Place electric ovens, hot plates, fryers, ranges, woks, griddles, steamers, combi ovens, fryers, induction hot plates and more under WVU models

WVU MODELS

WVU-26

Place equipment
up to 24" wide
under hood



WVU-48

Place up to 48"
of equipment
under hood



WVU-72

Place up to 72"
of equipment
under hood



WVU-96

Place up to 96"
of equipment
under hood



all kitchen equipment sold separately from WVU units

VCS 2000 Series Ventless Cooking Systems

VCS 2000 pricing and specs on pages 11-13

VCS 2000 Ventless Cooking Systems

Ventless Cooking Systems (VCS) have everything you need in one complete package. Wells has combined electric cooking equipment, ventilation, and fire protection making it easier to cook anywhere.

VCS models equipped with cooking equipment built right in to the ventless hood system. This gives you the opportunity to “set up shop” in any ell-ventilated room, and/or expand your production with a wide variety of equipment configurations

- All-in-one ventless has ventilation, fire protection, and cooking equipment
- 1Ø or 3Ø. 3Ø models have single point connection w/ cord & plug
- Various voltages, plus grooved or chrome griddle options
- Interlock system - this safeguard will not power heating elements if filters are not in place

VCS EVERYTHING IN ONE COMPLETE PACKAGE

- ✓ **Cooking equipment**
- ✓ **Ventilation**
- ✓ **Fire protection**

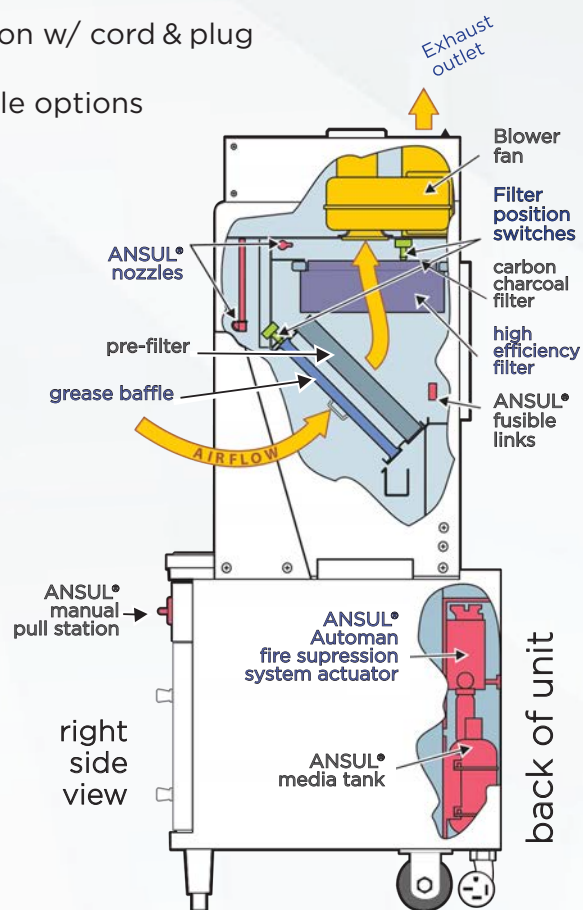


WVO2HFG

SELF
CONTAINED
**Air Filtration &
Fire-Suppression
Hood System**

COOKTOP
**Griddle+
2 French
Hot Plates**

BASE
**Convection
Oven**



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

VCS 2000 Series Ventless Cooking Systems

VCS 2000 pricing and specs on pages 11-13



VCS 2000 BASE OPTIONS

- **CONVECTION OVEN BASE**
- **DRAWER WARMER BASE (2-DRAWER)**
- **2-DOOR CABINET BASE**

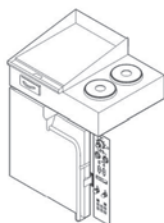


WVG136 COOKTOP
SELF
CONTAINED
Air Filtration &
Fire-Suppression
Hood System

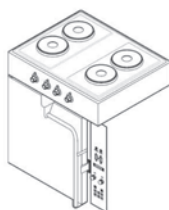
**Large
Griddle**
BASE
2-door
Cabinet

VCS 2000 w/ pricing and
specs on pages 11 - 13

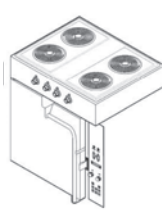
VCS with Half-Size CONVECTION OVEN BASE



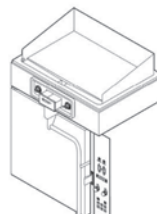
WVO2HFG
GRIDDLE w/
2 FRENCH
HOT PLATES
CONVECTION
OVEN BASE



WVO4HF
4 FRENCH
HOT PLATES
CONVECTION
OVEN BASE



WVO4HS
4 SPIRAL
HOT PLATES
CONVECTION
OVEN BASE

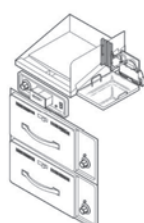


WVOG136
LARGE
GRIDDLE
CONVECTION
OVEN BASE

VCS with DRAWER WARMER BASE (2-DRAWER)



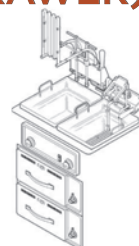
WV2HGRW
GRIDDLE w/
2 FRENCH
HOT PLATES
DRAWER
WARM. BASE



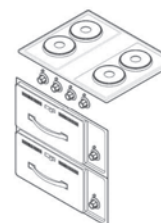
WVFGRW
GRIDDLE w/
15 lb. FRYER
DRAWER
WARM. BASE



WVG136RW
LARGE
GRIDDLE
DRAWER
WARM. BASE

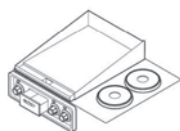


WVF886RW
TWIN
FRYERS
DRAWER
WARM. BASE

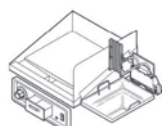


WV4HFRW
4 FRENCH
HOT PLATES
DRAWER
WARM. BASE

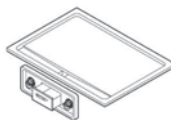
VCS with 2-DOOR CABINET BASE



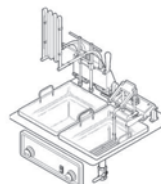
WV2HG
GRIDDLE w/
2 FRENCH
HOT PLATES
2-DOOR
CABINET BASE



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



WVG136
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

WVAE MODELS

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

**HIGHEST VOLUME THROUGH-PUT
IN THE NARROWEST FOOTPRINT**

**55 LB OIL
CAPACITY**

**HOOD + FRYER
COMBINATION
w/AUTO BASKET LIFT**



WVAE55F/FC

COUNTERTOP UNIVERSAL VENTLESS HOOD

Countertop pricing and specs on page 10

Universal - place on a countertop or chef base

WVU-31CT

- Type I, UL710B compliant
- Accommodates up to 31" of appliances
- Completely self-contained, 4-stage filtration system
- ANSUL ready, including 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



**PLACE on
COUNTERTOP**



CANOPY VENTLESS HOOD

Canopy pricing and specs on page 10

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

Canopy hoods may be mounted from ceiling

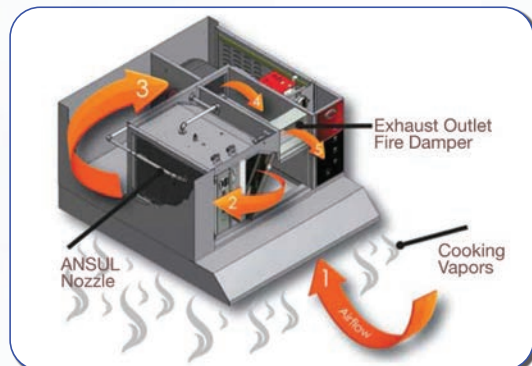
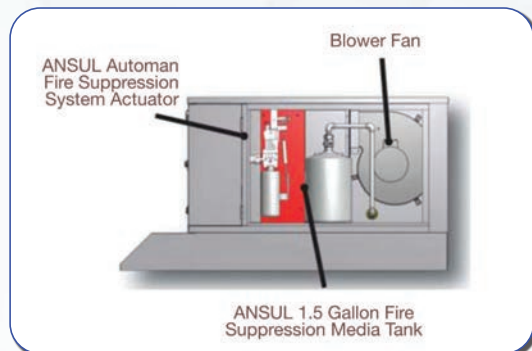
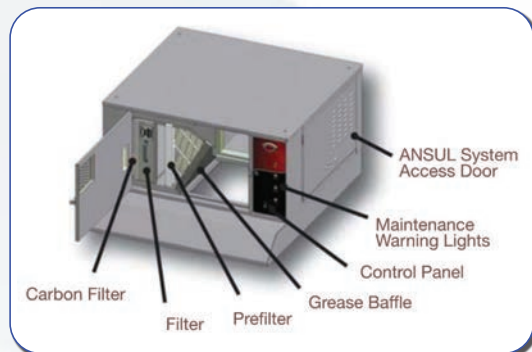
Canopy hoods accommodate electric convection, combi, bakery, conventional, and cook & hold ovens

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



WVC-46

HOOD MOUNTS on CEILING



WVC-46

- 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

WVU Universal ventless pricing and specs on page 9

WVU Universal Ventless Hoods

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, combi ovens, induction, 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 96" of space
for various equipment
comes with stand



WVU Universal Ventless Hoods



Ventless Solutions



WVU-72

Up to 72" of space
for various equipment



WVU-26

Up to 24" of space for
single piece of equipment



WVU-48

Up to 48" 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 Ventless Hood for single appliance Up to 26" cooking zone (660mm)	31 x 42.5 x 80	208/240	1	6	553	\$25,141
WVU-48 	Universal Ventless Hood for multiple appliances Up to 48" cooking zone (1,220mm)	61.9 x 50 x 120	208/240	1	3.5	890	\$40,432
WVU-72 	Universal Ventless Hood for multiple appliances Up to 72" cooking zone (1,829mm)	87.9 x 50 x 120	208/240	1	3.5	1,500	\$52,848
WVU-96 	Universal Ventless Hood for multiple appliances with stand. Up to 96" cooking zone (2,438mm)	113.9 x 50 x 120	208/240	1	8	2,004	\$74,039

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



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	\$28,990
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	\$25,206
WVU-31CT	Universal Countertop Hood for multiple appliances	31-1/5 x 34-2/5 x 57	208/240	1	3.5	445	\$21,345

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 EVERYTHING IN ONE
COMPLETE PACKAGE

- ✓ **Cooking equipment**
- ✓ **Ventilation**
- ✓ **Fire protection**

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							
WVO-2HFG 208V, 1-phase	Griddle with two French Hot Plates	208	1	12.8	42-3/8 x 34-5/8 x 80-9/16	754	82	\$61,058
WVO-2HFG 208V, 3-phase	Griddle with two French Hot Plates	208	3	12.8	42-3/8 x 34-5/8 x 80-9/16	754	82	\$61,058
WVO-2HFG 240V, 3-phase	Griddle with two French Hot Plates	240	3	12.8	42-3/8 x 34-5/8 x 80-9/16	754	82	\$61,058
	GRIDDLE with 2 SPIRAL HOT PLATES COOKING PLATFORM							
WVO2HSG 240V, 3-phase	Griddle with two Spiral Hot Plates	208	3	13.7	42-3/8 x 34-5/8 x 80-9/16	756	82	\$61,058
	4 FRENCH TOP HOT PLATES COOKING PLATFORM							
WVO-4HF 208V, 1-phase	4 French Hot Plates	208	1	11.5	42-3/8 x 34-5/8 x 80-9/16	680	82	\$59,365
WVO-4HF 208V, 3-phase	4 French Hot Plates	208	3	11.5	42-3/8 x 34-5/8 x 80-9/16	680	82	\$59,365
WVO-4HF 240V, 1-phase	4 French Hot Plates	240	1	14.1	42-3/8 x 34-5/8 x 80-9/16	680	82	\$59,365
	4 SPIRAL HOT PLATES COOKING PLATFORM							
WVO-4HS 208V, 3-phase	4 Spiral Hot Plates	208	3	13.3	42-3/8 x 34-5/8 x 80-9/16	677	82	\$59,365
	SINGLE LARGE GRIDDLE COOKING PLATFORM							
WVO-G136 208V, 1-phase	Single, large Griddle Cooktop	208	1	12.2	42-3/8 x 34-5/8 x 80-9/16	793	82	\$62,700
WVO-G136 208V, 3-phase	Single, large Griddle Cooktop	208	3	12.2	42-3/8 x 34-5/8 x 80-9/16	793	82	\$62,700
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	\$1,083	24" GROOVING	\$2,431
12" GROOVING	\$1,592	CHROME PLATE	\$1,521
18" GROOVING	\$2,027		

VCS 2000 Series Drawer Warmer Base 2-drawer



VVG136RW



WVF886



VCS 2000 with 2-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	\$57,082
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	\$58,031
WVFGRW-208	Griddle with Fryer	208	3	11.5	42-3/8 x 35-3/8 x 79-1/8	738	82	\$58,031
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	\$53,746
WVG136RW	Griddle Large Cooktop	208/240	3	7.3/9.5	42-3/8 x 35-3/8 x 77-3/16	738	77	\$53,746
TWIN FRYER COOKING PLATFORM								
WVF886RW2083	Twin Fryer Cooktop	208	3	12	42-3/8 x 35-3/8 x 77-3/16	696	77	\$53,874
WVF886RW2401	Twin Fryer Cooktop	240	1	12	42-3/8 x 35-3/8 x 77-3/16	696	77	\$53,874
WVF886RW2403	Twin Fryer Cooktop	240	3	12	42-3/8 x 35-3/8 x 77-3/16	696	77	\$53,874
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	\$52,335
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	\$52,335
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	\$1,083	24" GROOVING	\$2,431
12" GROOVING	\$1,592	CHROME PLATE	\$1,521
18" GROOVING	\$2,027		

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	\$47,718
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	\$47,718
	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	\$50,668
	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	\$46,948
WVG1363	Large Griddle Cooktop	208/240	3	7.9/9.5	42-3/8 x 35-3/8 x 77-3/16	664	77	\$46,948
	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	\$46,820
WVF886-400	Twin Fryers Cooktop 	380/415 3 NAC	3 w/ NEUTRAL AC 4	12	42-3/8 x 35-3/8 x 77-3/16	606	77	\$46,820
	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	\$46,179
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	\$1,083	24" GROOVING	\$2,431
12" GROOVING	\$1,592	CHROME PLATE	\$1,521
18" GROOVING	\$2,027		

Compact Ventless Hood with Auto-Lift Fryer





WVAE55F/FC

WVAE55F

**EVERYTHING IN ONE
COMPLETE PACKAGE**
✓ Auto-Lift Fryer ✓ Ventilation ✓ Fire protection

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	\$42,844
	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	\$44,897
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	\$44,897
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	\$44,897
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	\$44,897

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

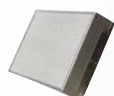
Part No.	Description	Ship Weight [lb]	Price
22692	REAR LEG KIT, (2) REAR LEGS TO BE USED WHEN REMOTE FIRE PULL STATION IS FIELD INSTALLED ON WVPE & WVAE MODELS	4	\$295
22913	FULL SIZE FRYER BASKET (WVAE55F/FS)	-	\$1,101
21647	HEATING ELEMENT CLEANING BRUSH	-	\$125
22516	FRYPOT CLEANING BRUSH	-	\$62
22402	HIGH-EFFICIENCY FILTER	8	\$630

Universal Ventless & VCS Accessories

Part No.	Description	Ship Wt [lb]	Price
UNIVERSAL VENTLESS HOOD ACCESSORIES			
Z21648	Caster kit for WVU-26	6	\$403
WVU-LK	Set of 4 each adjustable 10" to 12" legs with flanged feet for WVU-48, WVU-72 and WVU-96	12	\$385
WV48-BPK	Stainless steel back panel kit for WVU-48	-	\$931
WV72-BPK	Stainless steel back panel kit for WVU-72	-	\$1,254
WV96-BPK	Stainless steel back panel kit for WVU-96	-	\$1,564
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.	-	\$1,591
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	\$301
22650	Caster Kit, 2 swivel casters with brakes to replace front legs where remote fire pull station is not required	6	\$397
21376	Oven Rack for WVOC models	4	\$95

Universal Ventless & VCS Filters

Part No.	Description	Price
UNIVERSAL VENTLESS HOOD - FILTERS		
WVU-26	REQUIRES ONE CHARCOAL FILTER PACK ONLY	
WL0107	CHARCOAL FILTER PACK	\$1,521
WVU-48	REQUIRES TWO PRE-FILTERS AND ONE CHARCOAL FILTER PACK	
22618	PRE-FILTER	\$159
23312	CHARCOAL FILTER PACK	\$1,521
WVU-72	REQUIRES TWO PRE-FILTERS AND TWO CHARCOAL FILTER PACKS	
22618	PRE-FILTER	\$159
WL0711	CHARCOAL FILTER PACK	\$1,476
WVU-96	REQUIRES FOUR PRE-FILTERS AND TWO CHARCOAL FILTER PACKS	
22618	PRE-FILTER	\$159
23312	CHARCOAL FILTER PACK	\$1,521
VCS200 VENTLESS COOKING SYSTEMS - FILTERS		
ALL MODELS	REQUIRES ONE PRE-FILTER AND ONE CHARCOAL FILTER PACK	
22618	PRE-FILTER	\$159
22619	CHARCOAL FILTER PACK	\$1,090
CANOPY STYLE HOODS - FILTERS		
WVC-46, WVC-46X	REQUIRES ONE PRE-FILTER AND ONE CHARCOAL FILTER PACK	
23324	PRE-FILTER	\$152
23325	CHARCOAL FILTER PACK	\$880
COUNTERTOP VENTLESS - FILTERS		
WVU-31CT	REQUIRES ONE PRE-FILTER AND ONE CHARCOAL FILTER PACK	
22618	PRE-FILTER	\$159
WL0422	CHARCOAL FILTER PACK	\$1,476
VENTLESS FRYER SYSTEMS - FILTERS		
WVAE55	REQUIRES ONE HIGH-EFFICIENCY FILTER AND ONE CHARCOAL FILTER	
22402	HIGH-EFFICIENCY FILTER	\$630
22403	CHARCOAL FILTER	\$341



Charcoal Filter



Pre-Filter



Stainless Baffle Filter

Built-In & Drop-In Warmers

NEW MODULAR DRY WELL WARMERS

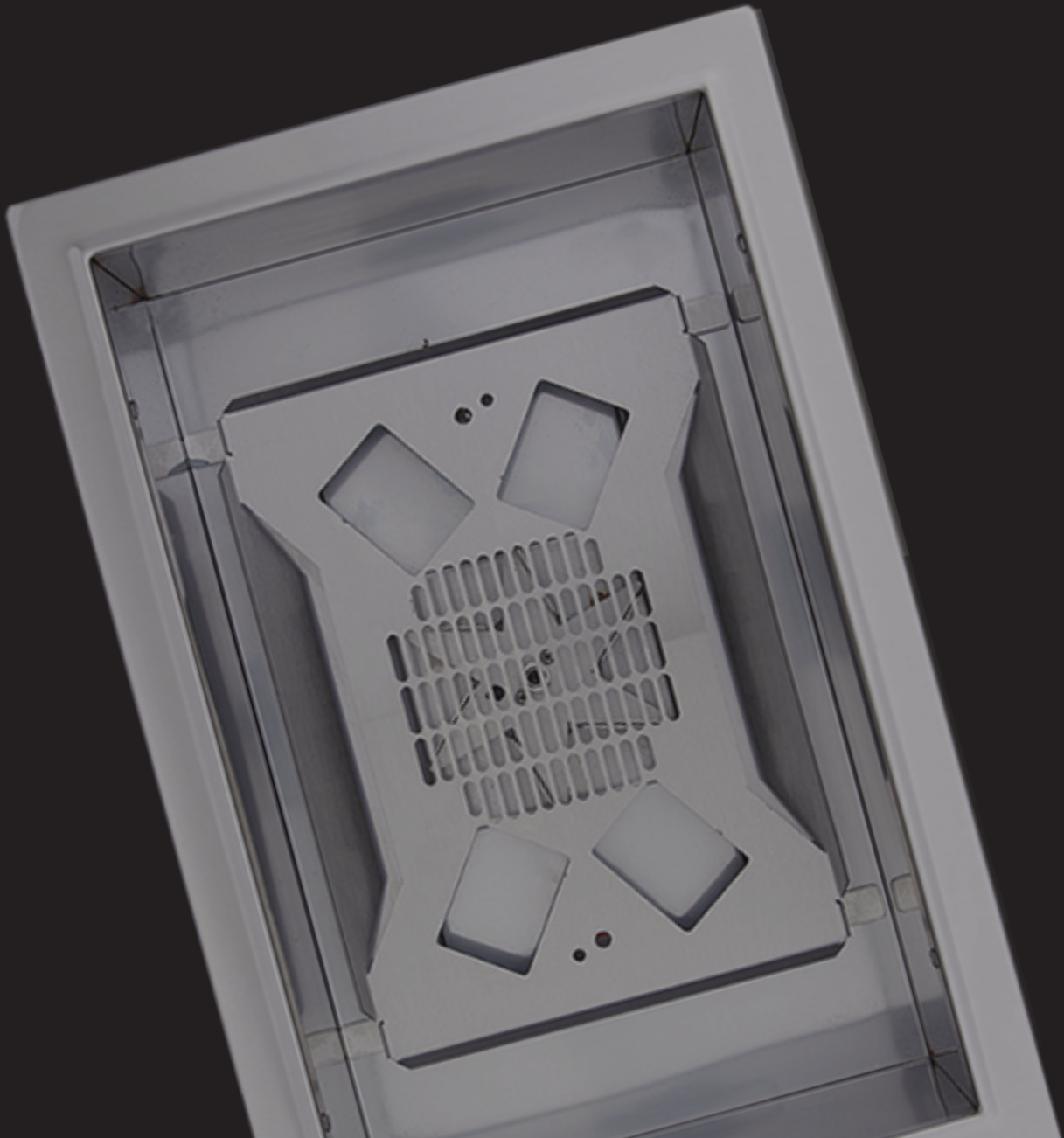
SINGLE, TWO, THREE, FOUR, AND FIVE PAN WARMERS

RECTANGULAR & ROUND WARMERS

HALF-SIZE PAN WARMERS

COOK N' HOLD

BAIN MARIE WARMERS



BUILT-IN/DROP-IN WARMERS



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
FIVE PAN TOP-MOUNT MODULAR WARMER	24
ROUND WARMERS TOP-MOUNT	25-29
ROUND WARMERS FULLY INSULATED w/ AUTO FILL	30
RECTANGULAR WARMERS SINGLE-PAN TOP-MOUNT	32
RECTANGULAR WARMERS SINGLE-PAN BOTTOM-MOUNT with SQUARE CORNERS	33
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BUILT-IN/DROP-IN WARMER ACCESSORIES	39-40

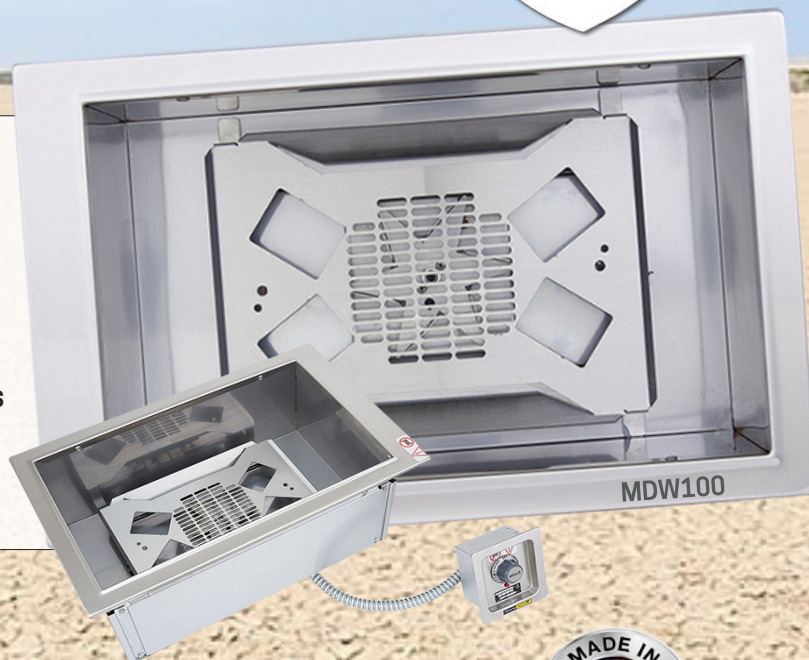
new MODULAR DRY WELL WARMER



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



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

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	\$2,270
MDW200	TWO WELLS	Infinite Control (2 controls) 208/240V, 1Ø, 1220/1600W	29-1/2 x 20 x 11- 9/10	63	\$4,200
MDW300	THREE WELLS	Infinite Control (3 controls) 208/240V, 3Ø, 1830/2400W	43-1/2 x 20 x 11- 9/10	160	\$5,335
MDW400	FOUR WELLS	Infinite Control (4 controls) 208/240V, 3Ø, 2440/3200W	57-1/2 x 20 x 11- 9/10	185	\$7,265
MDW500	FIVE WELLS	Infinite Control (5 controls) 208/240V, 3Ø, 3050/4000W	71-1/2 x 20 x 11-9/10	210	\$8,792



GO DRY

hold warm food without water

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

NO WATER



WELLS

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



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 MOD100-208/240	Infinite Control 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-3/4 x 21-3/4	24	4.15	\$954
MOD100D-120 MOD100D-208/240	Infinite Control, with Drain 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-3/4 x 21-3/4	24	4.15	\$1,056
MOD100T-120 MOD100T	Thermostat control 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W	13-3/4 x 21-3/4	24	4.15	\$1,017
MOD100TD-120	Thermostat control, with Drain 120V, 1Ø, 1650W	13-3/4 x 21-3/4	24	4.15	\$1,106
MOD100TD-208/240	Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W	13-3/4 x 21-3/4	24	4.15	\$1,106
MOD100TD-230	Thermostat control, with Drain 220-240V, 1Ø, 1650W	13-3/4 x 21-3/4	24	4.15	\$1,164
MOD100TDAF	Autofill, Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	14-3/4 x 23-1/2	30	4.15	\$1,924
6-ft Cord & Plug for Thermostatic Control Models Only (MOD100s in 120V, 208/240V)					\$171
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	\$1,374
MOD127TD	Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	14-3/4 x 30-1/2	25	5.2	\$1,526
MOD127TDAF	Autofill, Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	14-3/4 x 30-1/2	30	5.2	\$2,333

**QUICK
SHIP
MODEL**
* 208/240V

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	\$2,372
MOD200D	Infinite control, with Drain 208/240V, 1Ø, 900/1200W each	29-1/2 x 23-5/8	51	7.89	\$2,543
MOD200DM	Infinite control, with Drain Manifold 208/240V, 1Ø, 900/1200W each	29-1/2 x 23-5/8	51	7.89	\$2,611
MOD200T	Thermostat control 208/240V, 1Ø, 1240/1650W each	29-1/2 x 23-5/8	51	7.89	\$2,532
MOD200TD	Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	29-1/2 x 23-5/8	53	7.89	\$2,775
MOD200TDM	Thermostat control, with Drain Manifold 208/240V, 1Ø, 1240/1650W	29-1/2 x 23-5/8	51	7.89	\$2,816
MOD200TDAF	Autofill, Thermostat control with Drain Manifold, 208/240V, 3Ø (1Ø), 1240/1650W each	29-1/2 x 23-5/8	65	7.89	\$3,707
MOD200TDAF	Autofill, Thermostat control with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	29-1/2 x 23-5/8	65	7.89	\$3,654
	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	\$3,019
MOD200TDMN	Thermostat control, with Drain Manifold 208/240V, 1Ø, 1240/1650W each	45-7/8 x 15-3/4	60	10.55	\$3,060
MOD200TDMNAF	Autofill, Thermostat control with Drain Manifold, 208/240V, 3Ø (1Ø), 1240/1650W each	45-7/8 x 15-3/4	65	10.55	\$3,877
	6-ft Cord & Plug for Thermostatic Control Models Only (MOD200s in 208/240V)				\$171
	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	\$3,507
MOD227TDAF	Autofill, Thermostat control, with Drain Manifold, 208/240V, 3Ø (1Ø), 1240/1650W each	29-1/2 x 30-9/16	65	10.15	\$4,382



* 208/240V

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	\$3,087
MOD300D	Infinite control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	43-1/2 x 23-5/8	74	10.54	\$3,457
MOD300DM	Infinite control, with Drain Manifold 208/240V, 3Ø (1Ø), 900/1200W each	43-1/2 x 23-5/8	78	10.54	\$3,513
MOD300T	Thermostat control 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 23-5/8	75	10.54	\$3,355
MOD300TD	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 23-5/8	75	10.54	\$3,746
MOD300TDM	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W	43-1/2 x 23-5/8	78	10.54	\$3,905
MOD300TDMAF	Autofill, Thermostat control with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 23-5/8	90	10.54	\$4,779
MOD300TDAF	Autofill, Thermostat control with Drain, 208/240V, 3Ø, 1240/1650W each	43-1/2 x 23-5/8	90	10.54	\$4,574
	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	\$4,007
MOD300TDMNAF	Autofill, Thermostat control with Drain Manifold, 208/240V, 3Ø (1Ø), 1240/1650W each	67-15/16 x 15-3/4	78	10.54	\$4,881
	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	\$4,461
MOD327TD	Thermostat control, with Drain 208/240V, 3Ø, 1240/1650W each	43-1/2 x 30-9/16	90	12.45	\$4,818
MOD327TDM	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 30-9/16	90	12.45	\$4,859
MOD327TDMAF	Autofill, Thermostat control, with Drain Manifold, 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 30-9/16	90	12.45	\$5,733



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	\$4,121
MOD400D	Infinite control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	57-1/2 x 23-5/8	95	13.56	\$4,734
MOD400DM	Infinite control, with Drain Manifold 208/240V, 3Ø (1Ø), 900/1200W each	57-1/2 x 23-5/8	98	13.56	\$5,120
MOD400T	Thermostat control 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 23-5/8	98	13.56	\$4,342
MOD400TD	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 23-5/8	105	13.56	\$4,994
MOD400TDM	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W	57-1/2 x 23-5/8	105	13.56	\$5,290
MOD400TDAF	Autofill, Thermostat control with Drain, 208/240V, 3Ø, 1240/1650W each	57-1/2 x 23-5/8	112	13.56	\$6,436
MOD400TDMAF	Autofill, Thermostat control with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 23-5/8	112	13.56	\$6,232
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	\$6,232
	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	\$6,516
MOD427TDMAF	Autofill, Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 30-9/16	112	19.15	\$7,458
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	\$7,458

 **QUICK
SHIP
MODEL**
* 208/240V

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





Order by **12:00 PM CST**
for **SAME DAY SHIPPING**
see Quick Ship page at front of price book

Five-Pan Top-Mount Modular Warmer



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	\$5,165
MOD500D	Infinite control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	71-1/2 x 23-5/8	116	16.57	\$5,756
MOD500DM	Infinite control, with Drain Manifold 208/240V, 3Ø (1Ø), 900/1200W each	71-1/2 x 23-5/8	118	16.57	\$6,311
MOD500T	Thermostat control 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 23-5/8	116	16.57	\$5,392
MOD500TD	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	71 1/2 x 23 5/8	116	16.57	\$6,244
MOD500TDM	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W	71-1/2 x 23-5/8	122	16.57	\$6,482
MOD500TDMAF	Autofill, Thermostat control with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 23-5/8	136	16.57	\$7,481
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	\$7,481
	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	\$7,980
MOD527TDMAF	Autofill, Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 30-9/16	232	37.3	\$9,103

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!



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



UL LISTED MODELS WITH INFINITE CONTROLS USE THESE CONTROLS



UL LISTED MODELS WITH THERMOSTATIC CONTROLS USE THESE CONTROLS
(CONDUIT AND ENCLOSED BOX NOT SUPPLIED)



UL 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



SSTDU



Round Warmers, Top-Mount, 4-Quart












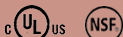
Approvals	Model No.	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet	Price
NON-INSULATED, 4-QUART ROUND WARMERS, TOP MOUNT						
	SS-4D-120	4 Quart, Infinite control with DRAIN 120V, 1Ø, 450W	8-1/4" O.D.	6 lb. 2.8 kg	0.82	\$749
	SS-4TU 120	4 Quart, Thermostat control 120V, 1Ø, 620/825W, UL APPROVED	8-1/4" O.D.	6 lb. 2.8 kg	0.82	\$852
	SS-4TDU	4 Quart, Thermostat control with DRAIN 208/240V, 1Ø, 825W, UL APPROVED	8-1/4" O.D.	6 lb. 2.8 kg	0.82	\$896
	SS-4TDU-120	4 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W, UL APPROVED	8-1/4" O.D.	6 lb. 2.8 kg	0.82	\$896
	SS-4TUC	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	\$920
INSULATED, 4-QUART ROUND WARMERS, TOP MOUNT						
	SS-4TUCI-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	\$1,073

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						
	SS-8D	7 Quart, Infinite control with DRAIN 208/240V, 1Ø, 338/450W	10-1/16" O.D.	6 lb. 2.8 kg	1.62	\$618
	SS-8TD-120	7 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W	10-1/16" O.D.	6 lb. 2.8 kg	1.62	\$703
	SS-8TD	7 Quart, Thermostat control with DRAIN 208/240V, 1Ø, 620/825W	10-1/16" O.D.	6 lb. 2.8 kg	1.62	\$703
	SS-8TU-120	7 Quart, Thermostat control 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	6 lb. 2.8 kg	1.62	\$739
	SS-8TU	7 Quart, Thermostat control 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	6 lb. 2.8 kg	1.62	\$739
	SS-8TDU-120	7 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	6 lb. 2.8 kg	1.62	\$828
	SS-8TDU	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	\$828
INSULATED, 7-QUART ROUND WARMERS, TOP MOUNT						
	SS-8TUI	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	\$896
	SS-8TDUI-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	\$988
	SS-8TDUI	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	\$988
	SS-8TUCI-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	\$988
	SS-8TDUCI-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	\$1,067

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						
	SS-10D 120	11 Quart, Infinite control with DRAIN 120V, 1Ø, 450W	12" O.D.	7 lb. 3.2 kg	1.62	\$630
	SS-10D 208/240	11 Quart, Infinite control with DRAIN 208/240V, 1Ø, 338/450W	12" O.D.	7 lb. 3.2 kg	1.62	\$630
	SS-10T-120	11 Quart, Thermostat control 120V, 1Ø, 825W	12" O.D.	7 lb. 3.2 kg	1.62	\$652
	SS-10T 208/240	11 Quart, Thermostat control 208/240V, 1Ø, 620/825W	12" O.D.	7 lb. 3.2 kg	1.62	\$652
	SS10TD-120	11 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W	12" O.D.	7 lb. 3.2 kg	1.62	\$744
	SS-10TD 208/240	11 Quart, Thermostat control with DRAIN 208/240V, 1Ø, 620/825W	12" O.D.	7 lb. 3.2 kg	1.62	\$744
	SS-10TD-230	11 Quart, Thermostat control with DRAIN 220-240V, 1Ø, 825W	12" O.D.	7 lb. 3.2 kg	1.62	\$846
	SS-10TU-120	11 Quart, Thermostat control 120V, 1Ø, 825W, UL APPROVED	12" O.D.	7 lb. 3.2 kg	1.62	\$744
	SS-10TU 208/240	11 Quart, Thermostat control 208/240V, 1Ø, 620/825W, UL APPROVED	12" O.D.	7 lb. 3.2 kg	1.62	\$744
	SS-10TDU 120	11 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W, UL APPROVED	12" O.D.	7 lb. 3.2 kg	1.62	\$817
	SS-10TDU 208/240	11 Quart, Thermostat control with DRAIN 208/240V, 1Ø, 620/825W, UL APPROVED	12" O.D.	7 lb. 3.2 kg	1.62	\$817
	SS-10TDUC-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	\$886
INSULATED, 11-QUART ROUND WARMERS, TOP MOUNT						
	SS-10TUI-120	11 Quart, Thermostat control, INSULATED 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62	\$891
	SS-10TUI 208/240	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	\$891
	SS-10TDUI-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	\$965
	SS-10TDUI 208/240	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	\$965
	SS-10TUCI 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	\$965
	SS-10TDUCI 120	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	\$1,061
	SS10TDUCI 208/240	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	\$1,061



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						
cULus NSF	SS-8TDUIAF120	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	\$1,720
cULus NSF	SS-8TDUIAF	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	\$1,720
FULLY INSULATED, 11-QUART ROUND WARMERS with AUTO FILL, TOP MOUNT						
cULus NSF	SS-10TDUIAF12	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	\$1,640
cULus NSF	SS-10TDUIAF	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	\$1,640
cULus NSF	SS-10TDUCIAF	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	\$1,720

NOTES:

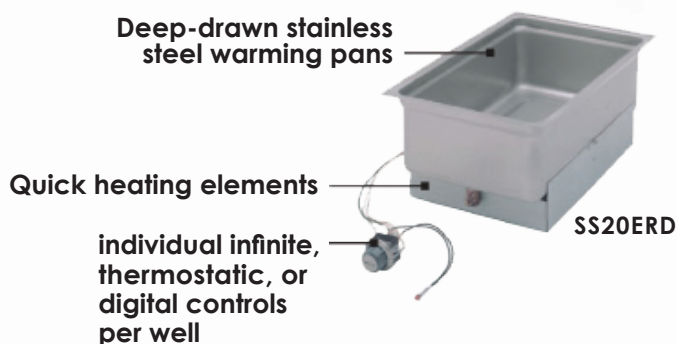
- SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED
- AUTOFILL MODELS REQUIRE A WATER SUPPLY CONNECTION. PLEASE REFER TO THE OPERATOR'S MANUAL AND INSTALLATION INSTRUCTIONS FOR DETAILS
- WHEN MANIFOLDING AUTO FILL MODELS WITH NON-AUTO FILL MODELS,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



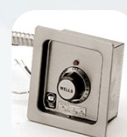
 LISTED MODELS WITH INFINITE CONTROLS USE THESE CONTROLS



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



 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						
	SS-206 120 SS-206 208/240	Infinite Control 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-1/16 x 21-3/4	16	2.97	\$681
	SS-206D 120 SS-206D 208/240	Infinite Control with DRAIN 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-1/16 x 21-3/4	16	2.97	\$794
	SS-206T 120 SS-206T 208/240	Thermostat Control 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-1/16 x 21-3/4	16	2.97	\$761
	SS-206TU 120 SS-206TU 208/240	Thermostat Control 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-1/16 x 21-3/4	20	1.15	\$852
	SS-206TD-120 SS-206TD	Thermostat Control, with DRAIN 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-1/16 x 21-3/4	15	2.97	\$823
	SS-206TDU 120	Thermostat Control, with DRAIN 120V, 1Ø, 1650W, UL APPROVED	13-1/16 x 21-3/4	21	4.15	\$930
	SS-206TDU 208/240	Thermostat Control, with DRAIN 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-1/16 x 21-3/4	21	4.15	\$930
SINGLE PAN, 12" x 27" TOP MOUNT						
	SS-276TU 120 SS-276TU 208/240	Thermostat Control 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-1/2 x 28-1/2	22	3.85	\$1,079
	SS-276TDU 120 SS-276TDU 208/240	Thermostat Control, with DRAIN 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-1/2 x 28-1/2	22	3.85	\$1,106

 **QUICK SHIP MODEL**
* 208/240V

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						
	SS-206ET	Thermostat Control 208/240V, 1Ø, 900/1200W	13-11/16 x 21-3/4	15	2.97	\$783
	SS-206ETD-120 SS-206ETD	Thermostat Control, with DRAIN 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-11/16 x 21-3/4	15	2.97	\$806
	SS-206TD6HI	Thermostat Controls, with DRAIN HIGER WATTAGE, 6" Leads standard 208/240V, 1Ø, 1365W	13-11/16 x 21-3/4	15	2.97	\$852
FULLY-INSULATED, SINGLE PAN, 12" x 20" BOTTOM MOUNT with SQUARE CORNERS						
	BMW-206ST	Thermostat Control, FULLY INSULATED 208/240V, 1Ø, 1240/1650W	13-11/16 x 21-13/16	22	2.97	\$744
	BMW-206STU	Thermostat Control, FULLY INSULATED 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-11/16 x 21-13/16	24	2.97	\$800
	BMW-206SDT	Thermostat Control, FULLY INSULATED with DRAIN 208/240V, 1Ø, 1240/1650W	13-11/16 x 21-13/16	22	2.97	\$783
	BMW-206STDU6	Thermostat Control, FULLY INSULATED with DRAIN 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-11/16 x 21-13/16	22	2.97	\$1,039

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						
	SS-206ER	Infinite Control 208/240V, 1Ø, 900/1200W	13-7/8 x 21-15/16	14	2.97	\$681
	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	\$794
FULLY-INSULATED, SINGLE PAN, 12" x 20" BOTTOM MOUNT with ROUND CORNERS						
	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	\$761
	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	\$761
	BMW206RTDU	Thermostat Control, FULLY INSULATED with DRAIN 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-7/8 x 21-15/16	22	2.97	\$886
	BMW-206RTD/AFU	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	\$1,647

NOTES:

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- 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						
	HMP-6-120	Half-Size-Long, Holds 6" x 20" pan 120V, 1Ø, 750W, without Wellslok™	6-3/8 x 20-3/4	11	2.54	\$1,300
	HMP-6D-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	\$1,329
	HMP6DU-120 HMP6DU-208/240	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	\$1,363
	HMP-6T-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	\$1,454
SINGLE PAN, HALF-SIZE 12" x 10" TOP MOUNT with WELLSLOK™						
	HSW-6-120	Half Size, Holds 12" x 10" pan UL LISTED 120V, 1Ø, 825W, with Wellslok™	11-5/8 x 13-7/8	18	2.16	\$1,453
	HSW-6D-120 HSW-6D-208/240	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	\$1,458

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



Cook N' Hold Warmers

Model No.	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet	Price
UL	ROUND 11-QT , COOK N' HOLD WARMER TOP MOUNT				
HW-106D-120 HW-106D-208/240	11 Quart Round Cook N' Hold 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W	12" O.D.	12	1.6	\$1,266
UL	RECTANGULAR 12" x 20", COOK N' HOLD WARMER TOP MOUNT				
HW/SMP-6D	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	\$1,589

NOTES:

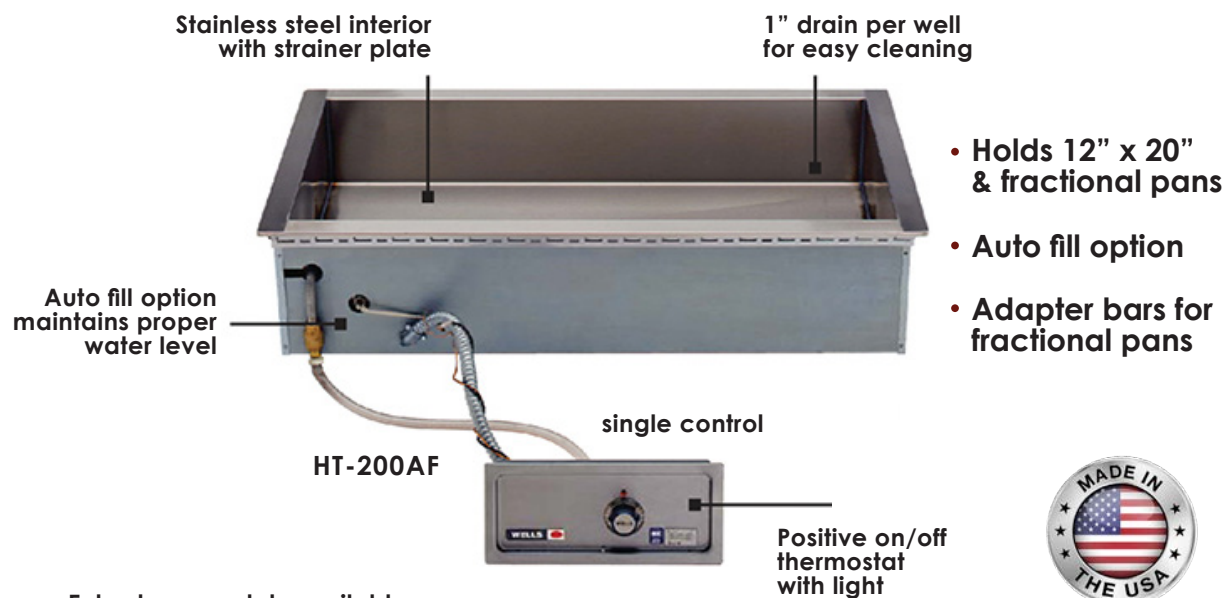
- SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS
- ACCESSORIES PAGES 39 & 40
- EXPORT MODELS CANNOT BE RETURNED

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



Bain Marie Style Warmers



Bain Marie Style Warmers

Model No.	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet	Price
	HOLDS 12" x 20" PANS, TOP MOUNT				
HT-200	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	\$2,430
HT-300	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	\$2,884
HT-400	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	\$3,423
HT-500	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	\$3,882
	LARGE CAPACITY- HOLDS 4/3rd SIZE PANS, TOP MOUNT				
HT-227	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	\$3,043
	AUTO-FILL, LARGE CAPACITY- HOLDS 12" x 30" & 4/3rd SIZE PANS, TOP MOUNT				
HT-200AF	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	\$3,502
HT-227AF	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	\$4,036
HT-300AF	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	\$3,927
HT-400AF	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	\$4,512
HT-500AF	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	\$5,335
* 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

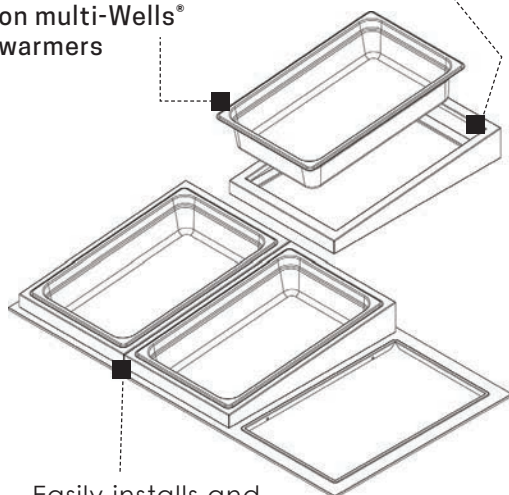
SLOPE TOP ADAPTERS MOD, SMPT, & TMPT WARMERS



STANDARD 12" x 20"

Mix & match
on multi-Wells®
warmers

Use one
adapter
per well



Easily installs and
removable with
out tools

One piece welded
and polished HD
stainless steel

Continuously
welded and polished
corner seams

Adapts 12" x 20"
warmers @ 5°

Raised
NO-DRIP-LIP on top

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	\$375
STASL1220	Slope Top Adapter - Slim Line (one per well)	2	\$375

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	\$73
20822	Adapter Top, Converts 11 quart models to hold 4 quart inset	2	\$84
20175	Adapter Top, Converts 11 quart models to hold 7 quart inset	2	\$84
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	\$73
23139	Adapter Top, Converts warmer to hold one 7 quart and one 11 quart inset	2	\$73
23142	Adapter Top, Converts warmer to hold three 4 quart insets	2	\$73
ADAPTER TOPS FOR 12" x 20" SQUARE CORNER WARMERS			
20176	Adapter Top, Converts warmer to hold two 7 quart insets	2	\$142
20434	Adapter Top, Converts warmer to hold two 4 quart and two 2 1/2 quart insets	2	\$148
21615	Adapter Top, Converts warmer to hold three 4 quart insets	2	\$108
21621	Adapter Top, Converts warmer to hold one 7 quart and one 11 quart inset	2	\$125
21624	Adapter Top, Converts warmer to hold four 2 1/2 quart insets	2	\$133
ADAPTER TOPS FOR 12" x 27" SQUARE CORNER WARMER			
22589	Adapter Top, Converts warmer to hold three 7 quart insets	1	\$238
23115	Adapter Top, Converts warmer to hold two 11 quart insets	1	\$221
INSETS WITH LIDS & LADLE			
20774	4 quart Round Inset, Fits 6 1/2" opening	2	\$136
20587	7 quart Round Inset, Fits 8 1/2" opening	3	\$153
20908	11 quart Round Inset, Fits 10 1/2" opening, with handles and slotted lid	4	\$278
21057	11 quart Round Inset, Fits 10 1/2" opening, with hinged lid, NO handles	6	\$341
21860	8 ounce Soup Ladle	1	\$64
BUILT-IN WARMER MISCELLANEOUS			
21709	Drain Screen, Fits all models with drains, one per well required	1	\$27
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	\$261
22592	Wellslok™ Extension Kit*, For UL listed non-insulated circular warmers only to adapt to wood countertops up to 1 1/2" thick	1	\$108
22593	Wellslok™ Extension Kit*, For UL listed 12" x 20" warmers only to adapt to wood countertops up to 1 1/2" thick	1	\$136
WL0330	Wellslok Extension kit for Fully Insulated Round Warmers only to adapt to wood countertops up to 1 1/2" thick	1	\$111
	<ul style="list-style-type: none"> • 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	\$41

Refrigerated & Dual-Temp Hot/Cold Pans

HOT & COLD PANS • DROP-IN PANS • ICE COOLED PANS
• FROST TOPS • REFRIGERATED COUNTERTOP SERVER

Hot & Cold Pans

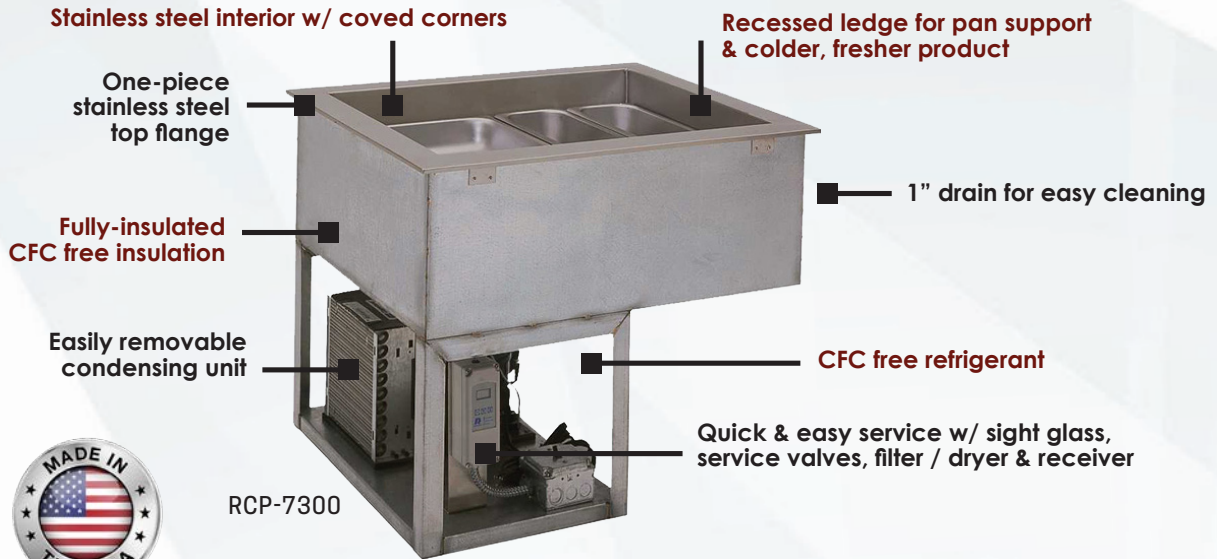
Drop-In Refrigerated Cold Pans

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





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



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				
HRCP-7100	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	\$11,612
HRCP-7200	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	\$12,146
HRCP-7300	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	\$12,702
HRCP-7400	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	\$14,099
HRCP-7500	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	\$15,609
	Dual Temperature, Slim Line Wells for 12" x 20" Pans, NSF 7				
HRCP-7400SL	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	\$15,824

NOTES:


- EXPORT MODELS AVAILABLE, CONTACT FACTORY FOR DETAILS & PRICING
- ACCESSORIES PAGE 47
- EXPORT MODELS CANNOT BE RETURNED
- REMOTE SYSTEMS AVAILABLE SEE PAGE 51 FOR DETAILS



Hot & Cold Pans



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				
HRCP-7443	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	\$22,249
HRCP-7543	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	\$27,358
HRCP-7643	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	\$29,515




NOTES:

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- ACCESSORIES PAGE 47
- 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				
RCP-100	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	\$4,768
RCP-200	TWO PANS R-134-A refrigerant, 115V 1Ø, 1/4 HP, 5.5A, NEMA-5-15P	31 x 25-3/8	182	16	\$5,290
RCP-300	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	\$5,596
RCP-300 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	\$5,596
RCP-400	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	\$6,096
RCP-400 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	\$6,096
RCP-500	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	\$6,811
RCP-600	SIX PANS R-404-A refrigerant, 115V, 1Ø, 1/2 HP, 6.4A, NEMA-5-15P	86 x 25-3/8	290	43.5	\$7,004
	RCP Slim Line Refrigerated Wells for 12" x 20" & Fractional Size Pans, NSF 2 Ideal for Narrow Counters				
RCP-200SL	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	\$6,414
	Extra Capacity Refrigerated Wells for 4-3rd Size Pans, NSF 2 Each Well Holds (4) 3rd Size Pans				
RCP-143	ONE PAN 134A refrigerant, 115V, 1/4HP, 4.9A, 1Ø, NEMA 5-15P	17-3/8 x 32-1/2	114	11.6	\$6,414
RCP-243	TWO PANS 134A refrigerant, 115V, 1/4HP, 4.9A, 1Ø, NEMA 5-15P	31 x 32-1/2	232	20.2	\$8,048
RCP-643	SIX PANS 404A refrigerant, 115V, 3/4HP, 7.2A, 1Ø, NEMA 5-15P	85-1/2 x 32-1/2	440	54.7	\$13,452

NOTES:



- EXPORT MODELS AVAILABLE, CONTACT FACTORY FOR DETAILS & PRICING
- ACCESSORIES PAGE 47
- 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				
RCP-7100	ONE PAN 134A refrigerant, 115V, 4.9A, 1Ø, 1/4 HP, NEMA 5-15P	19-1/8 x 27-1/8	115	11.3	\$5,188
RCP-7200	TWO PANS 134A refrigerant, 115V, 4.9A, 1Ø, 1/4 HP, NEMA 5-15P	32-3/4 x 27-1/8	140	18.3	\$6,142
RCP-7300	THREE PANS 404A refrigerant, 115V, 5.6A, 1Ø, 1/2 HP, NEMA 5-15P	46-1/2 x 27-1/8	175	25.8	\$6,289
RCP-7400	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	\$6,596
RCP-7500	FIVE PANS 404A refrigerant, 115V, 15.2A, 1Ø, 3/4 HP, NEMA 5-20P	74 x 27-1/8	245	41	\$7,198
RCP-7600	SIX PANS 404A refrigerant, 115V, 15.2A, 1Ø, 3/4 HP, NEMA 5-20P	87-3/4 x 27-1/8	285	47.8	\$8,048
	RCP Slim Line Refrigerated Wells for 12" x 20" & Fractional Size Pans, NSF 7 Ideal for Narrow Counters				
RCP-7200SL	TWO PANS 404A refrigerant, 115V, 1/4 HP, 4.9A, 1Ø NEMA 5-15P	49 x 19-1/8	220	18.26	\$6,857

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

Cold Pan Accessories

Part No.	Description	Ship Wt. [lb]	Price
ADTBAR-RCP	Adaptor Bar for RCPs & HRCs	2	\$129
ADTBAR-RCP43	Extra Deep Adaptor Bar for RCP-43 and HRCs	2	\$129
22107	Perforated Bottom Strainer Plate, for RCP100 or ICP100 (1 piece)	5	\$335
22108	Perforated Bottom Strainer Plates, 1" thick, for RCP200 or ICP200 (2 pieces)	11	\$409
22109	Perforated Bottom Strainer Plates, 1" thick, for RCP300 or ICP300 (2 pieces)	14	\$585
22110	Perforated Bottom Strainer Plates, 1" thick, for RCP400 or ICP-400 (2 pieces)	18	\$692
22111	Perforated Bottom Strainer Plates, 1" thick, for RCP500 or ICP-500 (2 pieces)	26	\$874
22112	Perforated Bottom Strainer Plates, 1" thick, for RCP600 or ICP600 (3 pieces)	24	\$1,095
WL0296	Perforated Bottom Strainer Plate, 3" thick, for HRC7100 or RCP7100 (1 piece)	9	\$227
23199	Perforated Bottom Strainer Plate, 3" thick, for HRC7200 or RCP7200 (1 piece)	11	\$630
23200	Perforated Bottom Strainer Plates, 3" thick, for HRC7300 or RCP7300 (2 pieces)	14	\$732
23201	Perforated Bottom Strainer Plates, 3" thick, for HRC7400 or RCP7400 (2 pieces)	48	\$897
23202	Perforated Bottom Strainer Plates, 3" thick, for HRC7500 or RCP7500 (2 pieces)	60	\$897
22696	Pan Rail, For RCP7100	3	\$182
22697	Pan Rail, For RCP7200	6	\$204
22698	Pan Rail, For RCP7300	9	\$210
22699	Pan Rail, For RCP7400	12	\$210
22700	Pan Rail, For RCP7500	15	\$227
22701	Pan Rail, For RCP7600	18	\$238
WEL1	EXTENDED WARRANTY/LABOR - 2nd Year Parts & Labor NET Price - NO discounts, can only be purchased at point of sale	-	\$460
WEL5	Extended Warranty - 5 year Compressor (4 additional years) NET Price - NO discounts, can only be purchased at point of sale	-	\$215

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



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				
ICP-100	ONE PAN	17-3/8 x 25-3/8	89	9.5	\$1,635
ICP-200	TWO PANS	31 x 25-3/8	182	16	\$1,913
ICP-300	THREE PANS	44-3/4 x 25-3/8	194	23	\$2,236
ICP-400	FOUR PANS	58-1/2 x 25-3/8	258	30	\$2,622

Drop-In Refrigerated Frost Tops

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




FT-3

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

- 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	\$7,027
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	\$7,487
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	\$8,605
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	\$10,388
FT-5	FIVE PANS 115V, 3/4HP, 15.2A, 1Ø, NEMA 5-20P, 404A refrigerant	93-1/4 x 29-1/4	170	40	\$12,163
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	\$12,753

NOTES:

- EXPORT MODELS AVAILABLE, CONTACT FACTORY FOR DETAILS & PRICING
- ACCESSORIES PAGE 47
- REMOTE SYSTEMS AVAILABLE SEE PAGE 50-51 FOR DETAILS

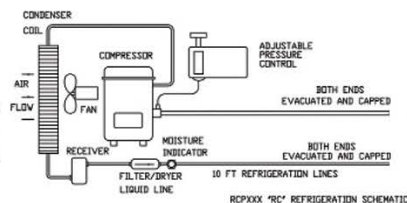
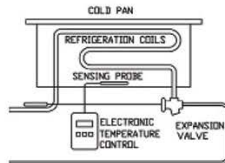
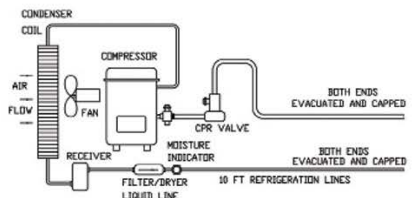
Remote Systems Refrigeration Specifications

3 types of remote systems are available for any model. Choose any model RCP, HRCF 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

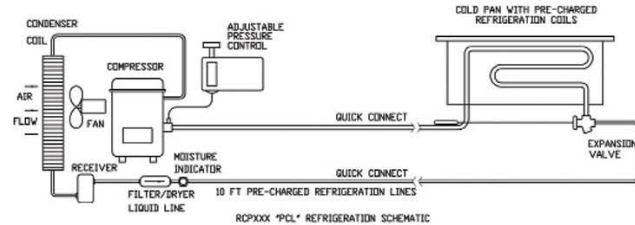
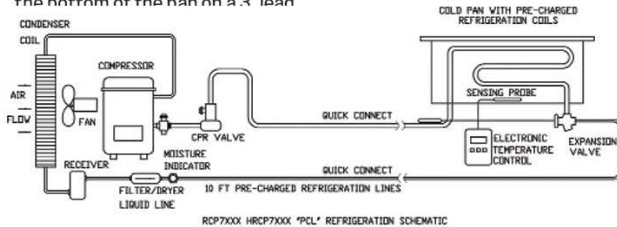
Includes: Cold pan is shipped unattached to the compressor base assembly. The refrigeration lines protrude out the bottom, have a vacuum pulled and are filled with nitrogen, crimped then soldered shut. Compressor housing that is normally shipped attached to the pan instead ships loose in the crate and 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. HRCF 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. HRCF family pans in this series are shipped with the control panel temporarily attached to the bottom of the pan on a 3' lead.



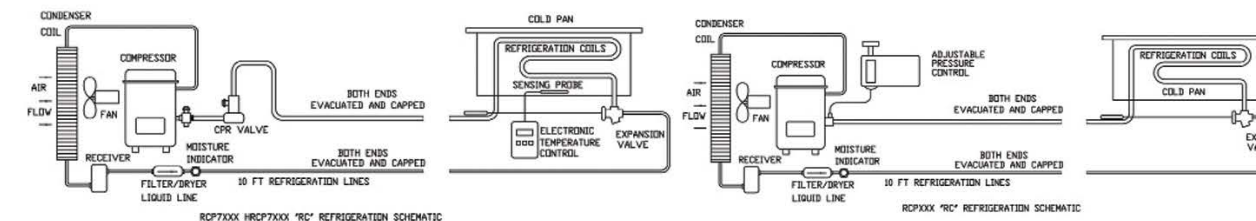
Remote Systems Refrigeration Specifications

3 types of remote systems are available for any model. Choose any model RCP, HRCF 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

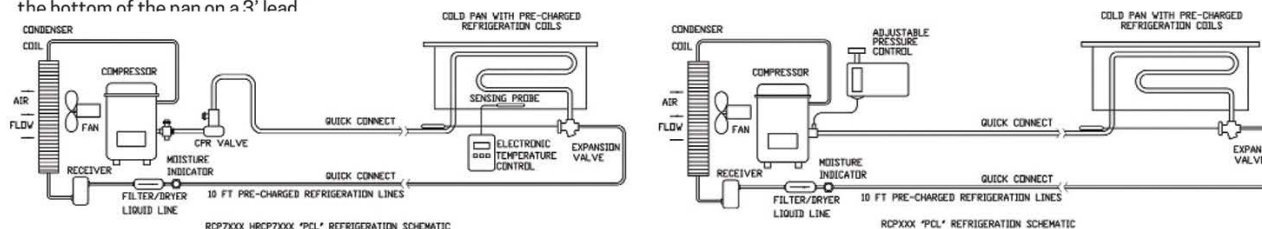
Includes: Cold pan is shipped unattached to the compressor base assembly. The refrigeration lines protrude out the bottom, have a vacuum pulled and are filled with nitrogen, crimped then soldered shut. Compressor housing that is normally shipped attached to the pan instead ships loose in the crate and 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. HRCF 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.

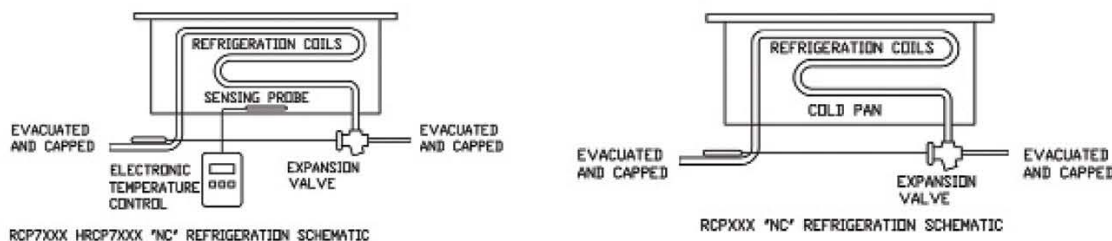
Includes: Cold pan is shipped unattached to the compressor base assembly. The refrigeration lines protrude out the bottom and have a quick connect attached to the ends, they have been pre-charged with the proper refrigerant. Compressor housing that is normally shipped attached to the pan instead ships 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. HRCF 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. HRCF 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	\$2,770
RS-4-CVR	Night Cover			\$341





100th **ANNIVERSARY** **1920-2020**

Founded in San Francisco, California in 1920 by George F. Wells, the Wells Manufacturing Company began producing electric cooking equipment. In 1925 George Wells invented and patented a new waffle baker launching Wells head-first into the commercial cooking appliance industry. Over the next few decades Wells invented industry-standards like the “hot food well” (now known industry-wide simply as Wells) and the electric deep-fat fryer. Since it’s beginning, Wells has become an established and respected brand in the food-service industry. Acquired by Middleby in 2008, Wells is known globally as the industry leader in Ventless hoods, hot and cold drop-in and built-in food wells, and electric cooking equipment.



1951 - Wells
San Francisco, CA





Cooking Equipment

**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



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				
LLF-14 120	(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	\$1,584
LLF-14 208/240	(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	\$1,584
F-15 208/240	(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	\$2,186
F-1725 208	(40 lb.) TWO (HALF-SIZE) BASKETS 208V, 3Ø, 17.25KW, TCS	15 x 29-1/2 x 18"	79	7.29	\$6,000
F-1725 240	(40 lb.) TWO (HALF-SIZE) BASKETS 240V, 3Ø, 17.25KW, TCS	15 x 29-1/2 x 18"	79	7.29	\$6,000



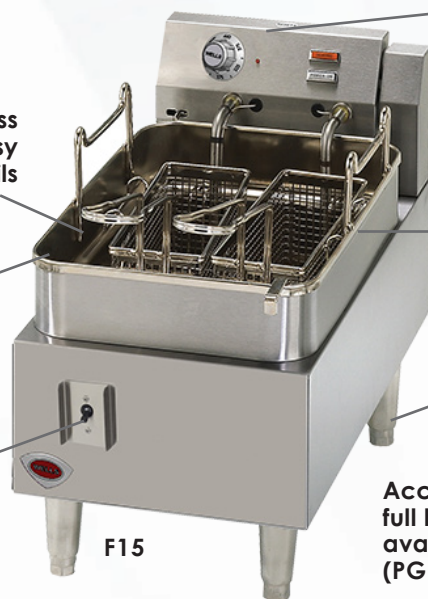
NOTES:

- Accessories Page 60
- Export models cannot be returned

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

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

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



F15

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

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

All stainless steel cabinet for maintenance free operation

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

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

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

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				
F-556 208	(15 lb.) TWO (HALF-SIZE) BASKETS 208V, 1Ø, 5.75KW, TCS	14-3/4 x 23-1/2	36	4.51	\$2,770
F556-240	(15 lb.) TWO (HALF-SIZE) BASKETS 240V, 1Ø, 5.75KW, TCS	14-3/4 x 23-1/2	36	4.51	\$2,770


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				
F-30	(30 lb.) TWO (FULL SIZE) BASKETS 208/240V, 8.64/11KW	24 x 24 x 16-3/4	81	9	\$3,820

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



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				
F-886 208	(30 lb.) TWO (FULL SIZE) BASKETS 208V, 3Ø, 11.5KW	24-13/16 x 23-9/16	89	8.85	\$7,821
F-886 240	(30 lb.) TWO (FULL SIZE) BASKETS 240V, 3Ø (1Ø), 11.5KW	24-13/16 x 23-9/16	89	8.85	\$7,821

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

EASY-TO-USE

FLEXIBLE
Great for
countertop
or floor fryers



WAOC1



LARGE CAPACITY
Up to 100lb oil capacity

SAFE
(4) Locking
swivel casters

Oil Disposal Caddy

Model No.	Description	Ship Wt. [lb]	Price
WAOC-1	Mobile Oil Disposal Floor Caddy with manual pump	78	\$3,434

Fryer Accessories

Part No.	Description	Ship Wt. [lb]	Price
Floor Fryer Accessories			
22913	Full-size basket (WFAE55F/FS)	12	\$1,101
22796	Half-size basket (WFAE55F/FS)	6	\$454
21647	Heating element cleaning brush	-	\$125
22516	Frypot cleaning brush	-	\$62
22685	Round Basket (WFAE30F)		\$670
Countertop Single Pot Fryer Accessories			
21506	Basket, half-size (2 per fry pot) (LLF14)	2	\$106
22728	Cord set, 30 AMP, 1Ø, NEMA 6-50P (F55)	1	\$568
20820	Basket, half-size (2 per fry pot) (F1725)	2	\$114
20519	Fry Pot, replacement (F1725)	9	\$1,141
20161	Basket, half-size (2 per fry pot) (LLF14/F49/55/58)	2	\$94
20162	Basket, full-size (1 per fry pot) (F49/55/58)	2	\$106
20690	Crumb cradle (1 per fry pot) (F49/55/58)	1	\$187
20169	Fry pot, 15 lb. capacity (F49/55/58)	7	\$204
115714	Fry pot replacement, 15 lb. capacity (F15), 1 required		\$341
21010	Fry pot cover (F49/55/58)	3	\$187
HSFB-LH	1/2 size basket (left hanging) - Fits the following models: F15, F30 & GF15	-	\$113
HSFB-RH	1/2 size basket (right hanging) - Fits the following models: F15, F30 & GF15	-	\$113
FSFB-LH	Full size basket (left hanging) - Fits the following models: F15, F30 & GF30	-	\$136
FSFB-RH	Full size basket (right hanging) - Fits the following models: F15, F30 & GF30	-	\$136
Built-In Single Pot Fryer Accessories			
20161	Basket, half-size (2 per fry pot)	2	\$94
20162	Basket, full-size (1 per fry pot)	2	\$106
20690	Crumb cradle (1 per fry pot)	1	\$187
20169	Fry pot, 15 lb. capacity	7	\$204
Countertop Dual Pot Fryer Accessories			
20161	Basket, half-size (2 per fry pot)	2	\$94
20162	Basket, full-size (1 per fry pot)	2	\$106
20690	Crumb cradle (1 per fry pot)	1	\$187
20169	Fry pot, 15 lb. capacity	7	\$204
20563	Legs, set of four, 4" adjustable (F1725)	5	\$126
115714	Fry pot replacement, 15 lb. capacity (F15), 1 required		\$341
21010	Fry pot cover (F49/55/58)	3	\$187
HSFB-LH	1/2 size basket (left hanging) - Fits the following models: F15, F30 & GF15	-	\$113
HSFB-RH	1/2 size basket (right hanging) - Fits the following models: F15, F30 & GF15	-	\$113
FSFB-LH	Full size basket (left hanging) - Fits the following models: F15, F30 & GF30	-	\$136
FSFB-RH	Full size basket (right hanging) - Fits the following models: F15, F30 & GF30	-	\$136
Built-In Dual Pot Fryer Accessories			
20161	Basket, half-size (2 per fry pot)	2	\$94
20162	Basket, full-size (1 per fry pot)	2	\$106
20690	Crumb cradle (1 per fry pot)	1	\$187
20169	Fry pot, 15 lb. capacity	7	\$204
Celsius Knobs for Fryers			
Z21370	Celsius knobs in lieu of Fahrenheit knobs (1 each) F15 Fryer (2 each) F30 Fryer (PRICE PER KNOB)	2	\$125

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, circular air flow ensures a more even bake for a beautiful, consistent product finish


MADE IN THE USA

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	253	24	\$8,231
OC1-240V	HALF-SIZE CONVECTION OVEN 240V, 1Ø, 5,600 watts, NEMA 6-30P		253	24	\$8,231

Half-Size Convection Oven Accessories

Part No.	Description	Ship Wt. [lb]	Price
21330	Caster set (set of four)	12	\$238
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	\$176
21376	Oven rack, replacement	4	\$95
21445	Oven prep top - turns the top of your oven into a work surface	-	\$482

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						
G-13 208/240	208/240V, 3Ø (1Ø), 6.75/9.0KW	2	24-3/16 x 23-9/16 x 16	140	6.77	\$3,893
G-13-400	380-415V, 3NAC, 3Ø, 10800W	2	24-3/16 x 23-9/16 x 16	140	6.77	\$4,467
Optional CHROME-PLATED GRIDDLE SURFACE for G13 models					ADD	\$1,480
Cooking Surface 34" W x 18" D, Countertop Griddle						
G-19 208	208V, 3Ø (1Ø), 12.0KW	2	36-1/2 x 23-9/16 x 16	190	9.7	\$4,734
G-19 240	240V, 3Ø (1Ø), 12.0KW	2	36-1/2 x 23-9/16 x 16	190	9.7	\$4,734
G-19-400	380-415V, 3NAC, 3Ø, 16100W	2	36-1/2 x 23-9/16 x 16	190	9.7	\$5,659
Optional CHROME-PLATED GRIDDLE SURFACE for G19 models					ADD	\$1,755
Cooking Surface 34" W x 24" D, Countertop Griddle						
G-23 208	208V, 3Ø (1Ø), 16.0KW	4	36-1/2 x 29-9/16 x 16	260	14.52	\$6,584
G-23 240	240V, 3Ø (1Ø), 16.0KW	4	36-1/2 x 29-9/16 x 16	260	14.52	\$6,584
G-23 480	480V, 3Ø (1Ø), 16.0KW	4	36-1/2 x 29-9/16 x 16	260	14.52	\$7,935
G-23 400	380-415V, 3NAC, 3Ø, 16000W	4	36-1/2 x 29-9/16 x 16	260	14.52	\$7,134
Optional CHROME-PLATED GRIDDLE SURFACE for G23 models					ADD	\$2,141
Cooking Surface 46" W x 24" D, Countertop Griddle						
G-24 208	208V, 3Ø (1Ø), 21.5KW	4	36-1/2 x 29-9/16 x 16	260	14.52	\$8,735
G-24 240	240V, 3Ø (1Ø), 21.5KW	4	36-1/2 x 29-9/16 x 16	260	14.52	\$8,735
G-24 480	480V, 3Ø (1Ø), 21.5KW	4	36-1/2 x 29-9/16 x 16	260	14.52	\$10,432
G-24 400	380-415V, 3NAC, 3Ø, 21,500W	4	36-1/2 x 29-9/16 x 16	260	14.52	\$9,354
Optional CHROME-PLATED GRIDDLE SURFACE for G24 models					ADD	\$2,445
Optional GROOVED GRIDDLE SURFACE						
Optional GROOVED GRIDDLE SURFACE (cost for first 6" of grooving), Must specify location				ADD	\$1,083	
Optional GROOVED GRIDDLE SURFACE (cost for EACH ADDITIONAL 6" of grooving)				ADD	\$525	

- 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					
G-136 208/240	208/240V, 3Ø (1Ø), 6.8/9.0KW	2	24-3/16 x 23-9/16	120	5.84	\$4,064
G-136-400	380-415V, 3NAC, 3Ø, 10800W	2	24-3/16 x 23-9/16	120	5.84	\$4,541
Optional CHROME-PLATED GRIDDLE SURFACE for G136 models					ADD	\$1,480
	Cooking Surface 34" W x 18" D, Built-In Griddle					
G-196	208V, 3Ø (1Ø), 12.0KW	2	36-1/2 x 23-9/16	180	9.7	\$4,813
G-196-240	240V, 3Ø (1Ø), 12.0KW	2	36-1/2 x 23-9/16	180	9.7	\$4,813
G-196-480	480V, 3Ø (1Ø), 12.0KW	2	36-1/2 x 23-9/16	180	9.7	\$5,840
Optional CHROME-PLATED GRIDDLE SURFACE for G196 models					ADD	\$1,755
	Cooking Surface 34" W x 24" D, Built-In Griddle					
G-236	208V, 3Ø (1Ø), 16.0KW	4	36-1/2 x 29-9/16	292	14.52	\$6,862
Optional CHROME-PLATED GRIDDLE SURFACE for G236 models					ADD	\$2,141
	Cooking Surface 46" W x 24" D, Built-In Griddle					
G-246	208V, 3Ø (1Ø), 21.5KW	4	49 x 29-9/16	331	19.47	\$9,036
G-246-480	480V, 3Ø (1Ø), 32.0KW	4	49 x 29-9/16	331	19.47	\$10,812
Optional CHROME-PLATED GRIDDLE SURFACE for G246 models					ADD	\$2,445
Optional GROOVED GRIDDLE SURFACE						
Optional GROOVED GRIDDLE SURFACE (cost for first 6" of grooving). Must specify location					ADD	\$1,083
Optional GROOVED GRIDDLE SURFACE (cost for EACH ADDITIONAL 6" of grooving)					ADD	\$525

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



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				
JG-246U	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	\$7,816
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 x 12-3/8	210	11.3	\$5,625
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	\$7,311
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	\$9,093
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	\$10,217
<i>Built to buyer's specification, may not be returned</i>					
Optional GROOVED GRIDDLE SURFACE					
Optional GROOVED GRIDDLE SURFACE (cost for first 6" of grooving), Must specify location				ADD	\$1,083
Optional GROOVED GRIDDLE SURFACE (cost for EACH ADDITIONAL 6" of grooving)				ADD	\$525



Gas Countertop Griddle Accessories

Model No.	Description	Ship Wt. [lb]	Price
20563	Legs, set of four, 4" adjustable	5	\$126
20651	Scraper, for grooved griddles	1	\$142











**SERVICE
FIRST
MODEL**

Service First™ offers the most comprehensive service program in the foodservice industry and will ensure your equipment is back in operation immediately

HD Gas Countertop Griddles



HD Gas Countertop Griddles

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet	Price	
	Manual Controls - HD Gas Griddle					
HDG-2430G	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	\$2,327	
HDG-3630G	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	\$3,126	
HDG-4830G	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	\$3,941	
HDG-6030G	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	\$5,131	
	Thermostatic Controls - HD Gas Griddle					
HDTG-2430G	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	\$3,912	
HDTG-3630G	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	\$4,975	
HDTG-4830G	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	\$6,479	
HDTG-6030G	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	\$8,304	
Natural gas models are field convertible to LP Gas – LP Gas regulators and orifices included						

HD Gas Countertop Griddle Accessories

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

HD Gas Charbroilers

Cast iron top grates
adjustable & reversible

Natural or LP Gas

Easily removable
front panel for
simple access to
components



HDCB2430G



Cast iron radiants for
even & consistent heat


Cast iron burners
for higher maximum
temperatures &
consistency

Each burner has
adjustable air shutter
control for optimum
combustion

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

Removable drip pan
for easy clean up

HD Gas Countertop Charbroilers

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet	Price
	Radiant - HD Gas Charbroilers				
HDCB-1230G	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	\$2,220
HDCB-2430G	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	\$2,900
HDCB-3630G	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	\$3,884
HDCB-4830G	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	\$5,337
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	\$126



Order by **12:00 PM CST**
for **SAME DAY SHIPPING**
see Quick Ship page at front of price book

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				
HDHP-1230G	2 BURNERS Natural Gas, 53,000 BTU/hour	12 x 30-1/8 x 14-11/16	89	3.74	\$1,308
HDHP-2430G	4 BURNERS Natural Gas, 106,000 BTU/hour	23-3/4 x 30-1/8 x 14-11/16	225	12.85	\$1,970
HDHP-3630G	6 BURNERS Natural Gas, 159,000 BTU/hour	35-1/2 x 30-1/8 x 14-11/16	304	17.99	\$2,633
<i>Natural gas models are field convertible to LP Gas – LP Gas regulators and orifices included</i>					



HD Gas Countertop Hot Plate Accessories

Model No.	Description	Ship Wt. [lb]	Price
20563	Legs, set of four, 4" adjustable	5	\$126

Countertop Charbroilers Electric



Electric Countertop Charbroilers

Model No.	Description	No. of Controls	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet	Price
Electric Charbroilers						
B-40 208	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	\$5,676
B-40 240	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	\$5,676
B-44 208	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	\$5,488
B-50 208	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	\$9,796
B-50 240	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	\$9,796
B-50 400	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	\$10,415

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						
B-406 208	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	\$5,688
B-406 240	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	\$5,688
B-506 208	Cooking Surface 32" W x 20" D 208V, 3Ø, 11.0 kW	2	36-1/2 x 29-1/2	142	14.46	\$9,933
<i>Built to buyer's specification, may not be returned</i>						

Electric Charbroiler Accessories

Part No.	Description	Ship Wt. [lb]	Price
21708	Wire Broiler Brush	3	\$25
20141	Cord set, 30 AMP, 1Ø, NEMA 6-30P (B40 and B44)	1	\$61
20202	Grease Pan, replacement (B40 & B406)	5	\$335
20174	Grease Pan, replacement (B44, B50, B446 & B506)	4	\$335
21707	Broiler Grate (B40 & B406)	20	\$335
21706	Broiler Grate (B44, B50, B446 & B506)	25	\$392
20563	Legs, set of four, 4" adjustable	25	\$126

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



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					
HC-100 120	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	\$1,193
HC-125 208/240	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	\$1,379
HC-125 230	SINGLE 9" ELEMENT - 1" legs, CERAMIC 220-240V, 1Ø, 2500 W	14-3/4 x 14 x 6-3/4	15	3	\$1,379
HC-225 208/240	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	\$2,168
SPIRAL TOP - Electric Hot Plates					
H-33 120	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	\$749
H-115 120	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	\$1,203
H-63 208/240	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	\$1,430
H-63CD 208/240	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	\$1,572
FRENCH TOP - Electric Hot Plates					
H-70 208/240	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	\$1,539

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

Electric Hot Plate Accessories

Part No.	Description	Ship Wt. [lb]	Price
21109	Legs, set of four, 1" plastic for countertop electric hotplates	1	\$57
20314	Legs, set of four, 4" adjustable plastic for allcountertop electric hotplates	1	\$50
20563	Legs, set of four, 4" adjustable nickel-plated alloy for all countertop electric hotplates	5	\$126
21705	Drip Tray, model H63	5	\$54

* 3-Phase CSA Models Max Line Currents

Volts	L1	L2	L3
208	16.3	8.1	8.1
240	18.8	9.3	9.3

Built-In Hot Plates Electric

CERAMIC






FRENCH



SPIRAL



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				
HC-1006	SINGLE 7" ELEMENT, CERAMIC 120V, 1Ø, 1.4 kW	12-5/8 x 12-5/8	15	3.13	\$1,300
HC-1256	SINGLE 9" ELEMENT, CERAMIC 208/240V, 1Ø, 1.9/2.5 kW	14-3/4 x 14	19	3.5	\$1,424
CE HC-1256-230	SINGLE 9" ELEMENT, CERAMIC 220-240V, 1Ø, 2500W	14-3/4 x 14	19	3.5	\$1,459
HC-2256	DUAL 9" ELEMENTS, CERAMIC 208/240V, 1Ø, 3.8/5.0 kW	14-3/4 x 24-5/8	31	4.15	\$2,372
	SPIRAL TOP - Electric Built-In Hot Plates				
H-336	SINGLE 6" ELEMENT, SPIRAL 120/208V, 1Ø, 19.5/26.0 kW	10" diameter	6	0.74	\$778
H-636	DUAL 8" ELEMENTS, SPIRAL 208/240V, 1Ø (3Ø), 3.9/5.2 kW	14-3/4 x 23-1/2	24	2.58	\$1,550
	FRENCH TOP - Electric Built-In Hot Plates				
H-706	DUAL 9" ELEMENTS, FRENCH 208/240V, 1Ø (3Ø), 3.0/4.0 kW	14-3/4 x 23-1/2	29	2.58	\$1,612
CE H-706-230	DUAL 9" ELEMENTS, FRENCH 220-240V, 1Ø, 4000W	14-3/4 x 23-1/2	29	2.58	\$1,686
Export models cannot be returned.					

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



Instant-on sensors


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

Operator-adjustable gas valves controls flame height and heat level



H2412G

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				
H-2412G	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	\$2,446
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	\$126
23179	Drip Tray	1	\$148

Water-Saver Heated Disher Well

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	\$1,890
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	\$2,049

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	\$160

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							
RW-1HD 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	\$2,611
RW1HD 208/240	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	\$2,611
RW-2HD 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	\$4,512
RW-2HD 208/240	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	\$4,512
RW-3HD 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	\$6,352
RW-3HD 208/240	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	\$6,352
 NARROW WIDTH, FREE STANDING - Heavy-Duty Drawer Warmers							
RWN-1 120	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	\$2,775
RWN-2 120	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	\$4,666
RWN-3 120	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	\$6,396



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							
RW-16HD 120	1 DRAWER, BUILT-IN 120V, 1Ø, 450W	1	1	29-1/4 x 21-1/2 x 10-7/8	68	7.93	\$2,690
RW-16HD 208/240	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	\$2,690
RW-26HD 120	2 DRAWERS, BUILT-IN 120V, 1Ø, 900W	2	2	29-1/4 x 21-1/2 x 21	115	13.8	\$4,427
RW-26HD 208/240	2 DRAWERS, BUILT-IN 208/240V, 1Ø, 676/900W	2	2	29-1/4 x 21-1/2 x 21	115	13.8	\$4,427
RW-36HD 120	3 DRAWERS, BUILT-IN 120V, 1Ø, 1350W	3	3	29-1/4 x 21-1/2 x 31-1/8	191	19.2	\$6,164
RW-36HD 208/240	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	\$6,164
 NARROW WIDTH, BUILT-IN - Heavy-Duty Drawer Warmers							
RWN-16 120	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	\$2,730
RWN-16 208/240	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	\$2,730
RWN-26 120	2 DRAWERS, BUILT-IN NARROW WIDTH 120V, 1Ø, 900W	2	2	20-1/4 x 26-1/2 x 21	120	19.2	\$4,558
RWN-26 208/240	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	\$4,558

NOTES:

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

Countertop Warmers & Cook 'N Hold Warmers

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





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				
SW-10T 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	\$773
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	\$1,153
SMPT 208/240	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	\$1,153
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	\$1,186
SMPT-D 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	\$1,334
SMPT-D 208/240	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	\$1,334
SMPT-27 120	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	\$1,379
SMPT-27 208/240	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	\$1,379
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	\$2,010
TMPT 208/240	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	\$2,010
	COOK 'N HOLD WARMERS Cook 'N Hold Warmers are engineered for efficiency. The tubular immersion element allows for rapid heat transfer into the water. These warmers are designed to quickly heat food from a refrigerated state to serving temperature.				
HW-10 208/240	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	\$1,044
HW/SMP 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	\$1,140
HW/SMP 208/240	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	\$1,140



CE

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				
LLSC-7WA 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	\$534
LLSC-11 120	ROUND SOUP COOKER/WARMER, 11-quarts 120V, 1Ø, 1100W, NEMA 5-15P	12 5/8" Diameter	10	1.62	\$585
LLSC-11WA 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	\$625
	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	\$1,130

NOTES:

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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	\$136
21488	Replacement Pan, 12" x 20" (RW series)	10	\$136
22228	Replacement Pan, 12" x 20" (RWN series)	10	\$216
21607	Leg Kit, set of (4) 6" adjustable, stainless steel body, plastic foot	6	\$216
20576	Leg Kit, set of (4) 6" stainless steel	6	\$346
20563	Leg Kit for drawer warmers	6	\$126
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	\$658
21947	Caster Kit, set of (4) 2 with front brakes, raises unit 3-1/2" nominal height (RW series)	19	\$596
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	\$658
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	\$658
22201	Caster Kit, set of (4) 2 with front brakes, raises unit 3-1/2" nominal height (RWN series)	13	\$437
22409	Caster Kit, set of (4) 2 with front brakes, raises unit 2-1/4" nominal height (RWN series)	10	\$556
COUNTERTOP WARMER ACCESSORIES			
21860	Soup Ladle, 8 oz..	1	\$64
20587	Round Inset, 7 qt with lid, fits 8-1/2" opening	3	\$153
20908	Round Inset, 11 qt with handles and slotted lid, fits 10-1/2" opening	4	\$278
20774	Round Inset, 4 qt with lid, fits 6-1/2" opening (SW10T, SMPT, & TMPT)	2	\$136
21057	Round Inset, 11 qt with hinged lid, no handles (SW10T, SMPT, & TMPT)	6	\$341
20822	Adapter top, to convert 11 qt warmer to hold 4 qt inset (SW10T)	2	\$84
20175	Adapter top, to convert 11 qt warmer to hold 7 qt inset (SW10T)	2	\$84
20176	Adapter top, to convert 12" x 20" square corner warmer to hold (2) 7-quart insets (SMPT & TMPT)	2	\$142
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	\$148
21615	Adapter top, to convert 12" x 20" square corner warmer to hold (3) 4-quart insets (SMPT & TMPT)	2	\$108
21621	Adapter top, to convert 12" x 20" square corner warmer to hold (1) 40-quart and (1) 7-quart inset (SMPT & TMPT)	2	\$125
21624	Adapter top, to convert 12" x 20" square corner warmer to hold (4) 2-1/2 quart insets (SMPT & TMPT)	2	\$133
22589	Adapter top, to convert 12" x 27" square corner warmer to hold (3) 7-quart insets (SMPT27)	1	\$238
23115	Adapter top, to convert 12" x 27" square corner warmer to hold (2) 11-quart insets (SMPT27)	1	\$221
20314	Leg Kit, set of (4) 4" adjustable plastic	1	\$50
20563	Leg Kit, set of (4) 4" adjustable nickel plated alloy	5	\$126
20605	Leg Kit, set of (4) 2" plastic	2	\$40
21109	Leg Kit, set of (4) 1" plastic	1	\$57
STA1220	SLOPE TOP ADAPTER FOR 12 X 20 WARMERS – ONE PER WELL	-	\$375
STASL1220	SLOPE TOP ADAPTER FOR 12 X 20 SLIM LN WARMER – ONE PER WELL	-	\$375

Hydro Surge Pot Washer

HYDRO SURGE POT WASHER


- 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 silverware
- 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

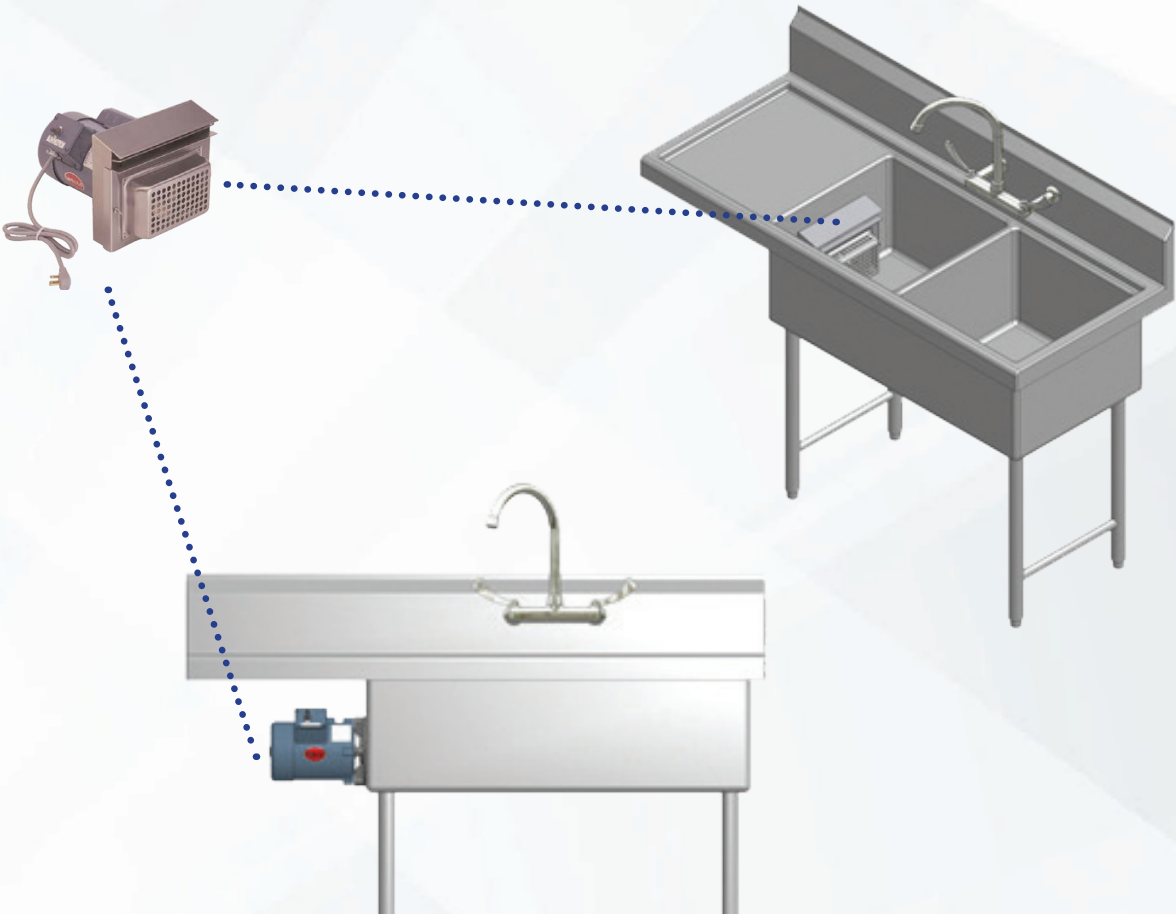


PW106



Hydro-Surge Pot Washer

Model No.	Description	Size W x H [in]	Ship Wt. [lb]	Cubic Feet	Price
	Hydro-Surge Pot Washer				
PW-106 120	120V, 1Ø, 60 Hz, 1/3 HP, NEMA 5-15P	11-1/2" w x 10-1/4" h	36	1.77	\$3,384



Waffle Bakers Traditional & Belgian



BELGIAN

7" diameter 5/8" deep
aluminum cast grids

BWB1SE

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				
WB-1E 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	\$1,635
WB-1E 208/240	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	\$1,635
WB-1E 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	\$1,635
WB-2E 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	\$2,730
WB-2E 208/240	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	\$2,730
WB-2E 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	\$2,730
	BELGIAN - Waffle Bakers with Electronic Controls				
BWB-1SE 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	\$3,497
BWB-1SE 208/240	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	\$3,497
BWB-1SE 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	\$4,705



NOTES:

- Export models cannot be returned.



**APW/Bakers Pride/Star Holdings Group
(Holman, Lang, MagiKitch'n, Star, Toastmaster & Wells)**

Minimum Advertised Price & Minimum Resale Internet Cart

MINIMUM ADVERTISED PRICE (MAP) POLICY

The APW/Bakers Pride/Star Holdings Group (hereinafter "the Group") is committed to supporting our Authorized Dealers (resellers selling the Group's products in or into the United States & Canada) by continuing to provide high-quality, premium products for the foodservice industry while maintaining its brand equity and integrity. This Minimum Advertised Price Policy ("MAP") applies to ANY and ALL means of Advertised Pricing for all Brands within the Group. Advertising at a price below MAP will be considered a violation of this Policy. This MAP Policy will apply to any activity which the Group determines, in its sole and absolute discretion, is designed or intended to circumvent the intent of this MAP Policy.

- MAP Policy pricing is the Current List Price less 45%. At a minimum, MAP must be rounded-up to the nearest whole number. Products in our Cornerstone and Diamond programs have specific MAP pricing – see current Cornerstone and Diamond programs for pricing.
- If a Dealer offers or combines (e.g. "bundling") one or more products from a single or multiple brands of the Group in an advertisement, the aggregate price for all of the Group's products offered for sale in combination may not be lower than the cumulative MAP for each of the products when sold separately.
- At the Dealer's sole expense, the Dealer may offer or combine free accessories with products (i.e. casters, warranty, freight).

The MAP Policy applies to any advertisements of the Group's products and designs in any and all media, including but not limited to, print advertising (e.g. magazines, catalogs, newspapers, posters, flyers and direct mail), e-mail and facsimile advertising (e.g. broadcast campaigns, flyers, coupons and similar inserts), internet or similar electronic media (e.g. Amazon, eBay, Google), Dealer websites, internet banner ads, social media blasts, search engine advertising and all other types of digital signage.

All internet advertised prices must show the product's "MAP" price or higher. Any communications stating or implying that a price below MAP may be found elsewhere on the site, that is initiated by the Dealer, would constitute advertising and would be deemed a violation of this MAP Policy. Dealers may not make any statements, displays, or communications that indicate, state, imply, or suggest that a lower price may be found at the online check out, including but not limited to: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Click for Pricing", "Email for Pricing", "Add to Cart for Pricing", "Mouse Over for Pricing", "Log In 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 Group MAP Policy. Website features such as automated "bounce-back" pricing emails, pre-formatted email responses, forms, automatic price display, loyalty and reward point systems and other similar features are considered "advertising" under this MAP Policy. Under this MAP Policy, the Group prohibits the use of split-screen, side-by-side advertising, or pop-ups to advertise a similar product of any other brand. The Group prohibits any Dealer from redirecting (automatically, inadvertently or otherwise) a customer who is in search of a product of the Group or item number to any other brand.

No Dealer may advertise a product of the Group at a price in violation of this MAP Policy on any third-party platform such as Amazon, eBay, Google or any like platforms in which it may operate as a vendor or have a re-distributor operate on its behalf. No Dealer may advertise a price in violation of this MAP Policy in an effort to match or beat a competitor's price.

From time to time, the Group may discontinue certain products or engage in promotions with respect to certain products. In such events, the Group reserves the right to modify or suspend the MAP Policy with respect to the affected products at its sole discretion. Such changes shall apply equally to all Authorized Dealers of the Group.

MINIMUM RESALE INTERNET CART PRICE (M.R.I.C.P.) POLICY

The Minimum Resale Internet Cart Price ("MRICP") applies to the final internet check out prices (e.g. shopping cart prices, chat box prices, emailed prices, and prices on the internet website or search engines) of the Group's products. The Group requires that when Dealers sell select products (listed below) through internet sales that these products are subject to MRICP and are sold at a price no more than a 52% discount rounded down to the whole number off the current List Price.

This Policy does not affect or restrict the final sales price that is communicated at a Dealer's place of business, including contract negotiations, or negotiations in the field. This MRICP Policy will apply to any activity which the Group determines, in its sole and absolute discretion, is designed or intended to circumvent the intent of this MRICP Policy.

Effective August 2020



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

Brands in their Entirety

Bakers Pride

Lang

MagiKitch'n

Star Categories

ProMax Panini's

(PST, PGT, PSC, PGC-Series Products)

Ultramax (800-Series Products)

Wells Categories

Cold Wells

Dry Wells (MDW models)

Ventless Hoods

TRADEMARKS AND CORPORATE LOGO (ALL REGISTERED INFORMATION)

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

POLICY VIOLATIONS

These Policies will be strictly and uniformly enforced. As these MAP and MRICP Policies are being unilaterally adopted by the Group, no assurance of compliance will be needed from any dealer or reseller.

The Group, or its agent(s), will monitor the dealer network to ensure compliance with the MAP and MRICP Policies. Failure to cooperate by any Dealer with the Group's investigation of MAP and MRICP Policy violations will be considered an additional violation of the MAP and MRICP Policies.

Failure to meet the terms and conditions of the MAP and MRICP Policies will result in full, unconditional enforcement of the penalties described below. The event of a violation will be determined solely by the Group.

Dealer will be subject to penalties (over a 12-month period) up to and including but not limited to:

- **1st violation:** The Group at a minimum will issue an email communication to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies. Failure to comply within 48 hours (2 business days) or a repeated offense within a 3-month period will be considered a 2nd violation.
- **2nd violation:** The Group at a minimum will issue an email notification to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies and will hold all shipments until all violations are resolved. Failure to comply within 48 hours (2 business days) or a repeated offense within a 6-month period will be considered a 3rd violation.
- **3rd violation:** The Group at a minimum will issue an email notification to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies and will result in (a) dealer's net pricing being increased to a price that is 50% off of the Group's then current published List Price and (b) any available rebates, marketing incentives, or programs (accrued or due in total) will be forfeited. Failure to comply within 48 hours (2 business days) or a repeated offense within a 12-month period will be considered a 4th and final violation. Reinstatement of preferred pricing and applicable incentives or rebates may be re-evaluated by the Group in its sole discretion after 30 days.
- **4th and final violation:** The Group at a minimum will issue an email notification to the non-compliant dealer informing them of the a) indefinite suspension of their account and b) permission to use the Group's brand trademarks, trade names, corporate logos, product images and product content will be indefinitely revoked.

DEALER ACCOUNTABILITY

In the case of a MAP or MRICP violation by a reseller who does not have an authorized relationship with the Group's brands and instead purchases the Group's products from an Authorized Dealer or any other reseller (i.e., dealer-to-dealer sale), the Group will pursue enforcement actions against the Authorized Dealer as provided above in these Policies.

OTHER PROVISIONS

These Policies are managed by the MAP/MRICP Policy Administrator for the Group. Only the MAP/MRICP Policy Administrator and Group Vice President of Sales and Marketing may provide direction to Dealers concerning compliance with the MAP and MRICP Policies. And ONLY the Group Vice President of Sales and Marketing may authorize exceptions to the Policies. No other individuals, including any employee or representative of the Group, may provide such direction or authorizations regarding these Policies to any Dealer. It is the Dealer's sole responsibility to remain aware of any changes to the Group's MAP and MRICP Policies.

The terms of the MAP and MRICP Policies are confidential and are not to be disclosed to other parties. The Group has adopted the MAP and MRICP Policies unilaterally in furtherance of its independent business strategy and reserves, at its sole discretion, the right to change the Policies and to interpret, enforce and otherwise handle all questions and issues related to the Policies.

Effective August 2020

LIMITED EQUIPMENT WARRANTY

Wells Manufacturing warrants to the original purchaser of new Wells products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by Wells and upon proper installation and start-up in accordance with the instructions supplied with each Wells unit. Wells' obligation under this warranty is limited to a period of one [1] year from the date of original installation, or eighteen [18] months from original purchase date, whichever occurs first. 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.

CONTACT

Should you require any assistance regarding the operation or maintenance of any Wells Manufacturing; phone, email or fax our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.Wells-Mfg.com

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 Star Holdings electric equipment. **Star Holdings approved electric equipment purchased and installed a under ventless hood. *** Universal ventless hood and Star Holdings 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
"Cook'n Hold equipment (HW10, HWSMP, LLSC7, LLSC7WA, LLSC11 and LLSC11WA)	2 years	2 years
Cast iron gates, burners and burner shields	1 year	
Original Wells parts sold to repair Lang equipment	90 days	
Service First	1 year	

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

Wells' sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. Wells is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, 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 and consumable 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 parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without Wells' approval will void the warranty.
- Units exceeding one [1] year from original installation date, or more than eighteen [18] months from original purchase date, whichever comes first.

ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

Information

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 restock. 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 thirty (30) days from authorization date. Star-Holman-Toastmaster 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.

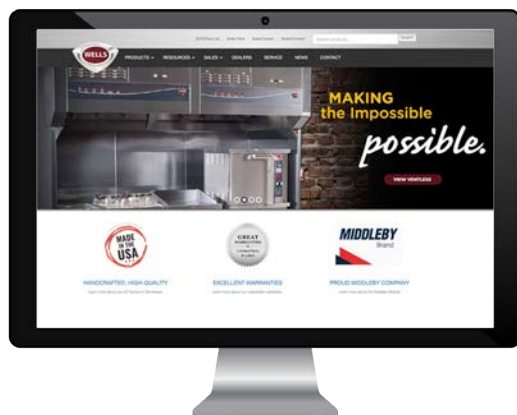
TITLE passes to the consignee when merchandise is accepted by the carrier, and thereafter travels at the risk of the purchaser. FOB Factory.

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.

PRICES Please contact 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 Star 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 Equipment, or for a complete listing of Sales Representative & Service Agencies, visit us at

Wells-Mfg.com

Wells

265 Hobson Street
Smithville, Tennessee 37166

CUSTOMER SERVICE

phone: 800-264-7827 option 1

email: orders@wells-mfg.com

TECHNICAL SERVICE

phone: 800-264-7827 option 2

email: techservice@partstown.com



Ventless Solutions

Built-In/Drop-In Warmers

Modular Dry Well

**Refrigerated & Dual-Temp
Hot/Cold & Ice-Cooled Pans**

Half-Size Convection Ovens • Waffle Bakers

Fryers • Griddles • Charbroilers • Hot Plates

Drawer Warmers • Warmers • Cook N' Hold

Soup Cookers • Disher Well • Pot Washer

WELLS

265 Hobson St. | Smithville, TN 37166

wells-mfg.com

800.264.7827

customer service: orders@wells-mfg.com

technical service: techservice@partstown.com