MOD400 Series
12” X 20” Four-Well
Heavy Duty, Top-Mount,
Rectangular Drop-In Food-Warmers

Wells heavy-duty, top-mount, drop-in, Modular food warmers are designed to hold heated foods at safe and fresh serving temperatures. Wells MOD400 Series accommodates four 12” X 20” standard food pans or equivalent fractional inset pans and are designed for wet or dry operation.

Specifications

Construction – One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans are standard features on all models. Wellsloks are standard for quick and easy installation.

Insulation – Sides, front, back and bottom are fully insulated for energy savings, efficiency, quicker pre-heat and faster recovery.

Controls & Heating – Individual controls for each well provide maximum versatility. Models with thermostatic or infinite controls are available. High-limits prevent overheating. Temperature-ready indicator lights are standard on all control types. Powerful tubular heating elements are located under the warming pans for quick and efficient heating and for even heat distribution.

Additional Features Available
- Auto water-fill to maintain proper water level.
- Select models are field convertible from 3Ø to 1Ø
- Drains
- Drains with manifolds
- Infinite or thermostatic controls

Options & Accessories

- Adaptor tops for round insets
- Inset with lid
- 8oz. soup ladle
- Drain value extension kit
- Drain screens
- Wellslok extension kits for wood counter installations
- Optional 72” wiring
- Autofill models with single or double control panels

Certifications

- NSF
- UL
- SF

JOB _______ Item No. ________

NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.
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Over 90 Years Of Quality Foodservice Products And Service

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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**OVERALL**
- **Width:** Left to Right (Inches/MM)
- **Length:** Front to Back (Inches/MM)
- **Height:** (Inches/MM)

**CONTROL PANEL**
- **Width:** Front to Back (Inches/MM)
- **Height:** Left to Right (Inches/MM)

**Shipping Weights**
- **Pounds (KG):**

**Crate Size**
- **Cubic Feet (Cubic Meters):**

**Approvals**

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*All MOD400’s ship 3Ø and are field convertible to 1Ø*

AutoFill models require a water connection. Please refer to the operator’s manual and installation instructions for details.