Hot | Cold | Any Size | Anywhere

HOT & COLD SOLUTIONS
MODULAR WARMERS

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

Deep Drawn Stainless Steel Warming Pans

Fully Insulated for Greater Efficiency

Available in 1, 2, 3, 4, or 5-Well Models

MOD-500

ADDITIONAL FEATURES

With or Without Drains & Manifolds
Slim Line [Narrow] or Extra Long for 4 each 1/3-Sized Pans Per Well
Wellslok™ Standard - Autofill Optional

ROUND DROP-IN WARMERS

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

Deep Drawn Stainless Steel Warming Pans

Fully & Partially Insulated

Fully & Partially Insulated

ADDITIONAL FEATURES

Remote Mounted Infinite or Thermostatic Controls
Fully-Insulated, Auto-Fill Models Available in 7-Quart and 11-Quart Sizes
Wellslok™ Standard

Wells® round drop-in warmers are available in 4-quart, 7-quart or 11- quart models. Choose between infinite or thermostatic controls and with or without drains. Fully-insulated models now available for most round drop-in warmers.
New Modular Dry Wells are waterless and eliminate the need for plumbing, fill-faucets, under-counter piping and Floor Drains. Heat energy is transferred by convected air. Modular Dry Wells eliminate the impact of poor water quality while saving money on installation, construction, water, labor and energy.

**DRY WELLS**

**FACT** | **FEATURE** | **BENEFIT**
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**ELIMINATES THE IMPACT OF POOR WATER QUALITY** | | 
**SAVES INSTALLATION & CONSTRUCTION COST** | • NO WATER PIPED TO UNIT  
• NO FILL FAUCET  
• NO DRAINS PLUMBING  
• NO FLOOR SINK | **WET WELL CONSTRUCTION & INSTALLATION COST**  
MIN. | MAX.  
COST TO RUN WATER & HOOK UP WATER LINE | $500 | $750  
COST TO RUN WATER & HOOK UP DRAIN LINE | $400 | $600  
FILL FAUCET COST | $100 | $150  
COST OF FLOOR SINK | $500 | $1,000  
**TOTAL COST SAVINGS** | $1,500 | $2,500  
**SAVES WATER** | CONSERVATION OF PRECIOUS WATER RESOURCES | SAVE APPROXIMATELY: 5 GALLONS PER DAY & 30 GALLONS PER WEEK  
**1,560 GALLONS PER YEAR**  
**IN A MOD300 - BASED ON A SIX DAY WORK WEEK**
**SAVES LABOR** | SAVING RESULTING FROM NOT HAVING TO CLEAN THE WELLS EVERY DAY AND NOT HAVING TO RE-FILL THE WELLS THROUGHOUT THE DAY | 30 MINUTES A DAY | 3 HOURS A WEEK | 156 HOURS A YEAR  
**SAVES $1,560 PER YEAR**  
(CALIFORNIA MINIMUM WAGE = $10 PER HOUR)  
**IN A MOD300 - BASED ON A SIX DAY WORK WEEK**
**SAVES ENERGY** | DRY WELLS DRAW ONLY 610 WATTS AT 208V OR 800 WATTS AT 240V PER WELL | **USES 33% LESS ENERGY** THAN OUR STANDARD MOD WARMERS
**HOLDS AT A SAFE TEMPERATURE** | EFFICIENTLY HOLDS HEATED FOODS AT SAFE & FRESH SERVICE TEMPERATURES | CONSISTENCY OF TEMPERATURE & FOOD QUALITY COMPARED TO TRADITIONAL WET WELLS THAT SOMETIMES RUN DRY DURING A SHIFT
**ELIMINATES EXPENSIVE LEAKS** | ELIMINATES MAINTENANCE & FIXTURE DAMAGE CAUSED BY LEAKING VALVES, FITTINGS & PIPES | WE HAVE ALL SEEN ENTIRE COUNTERS & CABINETS THAT NEED TO BE REPLACED COSTING THOUSANDS & THOUSANDS OF DOLLARS

Over 90 Years of Warming Innovation | [WWW.WELLS-MFG.COM](http://WWW.WELLS-MFG.COM)
FRACTIONAL-SIZE WARMERS

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

Deep Drawn Stainless Steel Warming Pans
Remote Mounted Infinite or Thermostatic Controls
Quick Heating Elements Top Mount, Drop-In Design

COOK’N HOLD DROP-IN WARMERS

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

Individual Thermostatic Control For Each Well Provides Maximum Versatility
Designed for Wet Operation Only - Drains are Standard
One-Piece Stainless Steel Top Flange with Wellslok™ For Ease of Installation
Powerful Heating Elements are Submerged Inside the Wells for Maximum Heat Transfer
Deep Drawn Stainless Steel Warming Pans
SINGLE-WELL RECTANGULAR TOP MOUNT BUILT-IN WARMERS

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

Quick Heating Elements
Deep Drawn Stainless Steel Warming Pans
Infinite or Thermostatic Controls

ADDITIONAL FEATURES
With or Without Drains
Auto Fill Option Keeps Water at Proper Level (MOD 100 only)
Top Mount, Drop-In Design Features Wellslok™ For Ease of Installation

SINGLE-WELL RECTANGULAR BOTTOM MOUNT BUILT-IN WARMERS

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

Bottom Mount Design with Round or Square Corners

Auto Fill Option Keeps Water at Proper Level (BMW206RTDAFU)
Infinite or Thermostatic Controls
Higher Wattage or Lower Wattage Models Available
Wells® Bain Marie Warmers are completely self-contained, drop-in design. Four sizes available to accommodate 2, 3, 4 or 5 full-size pans or fractional equivalents.

1” Drains per Well for Ease of Cleaning

Stainless Steel Interior with Strainer Plate

Auto Fill Option Maintains Proper Water Level

BAIN MARIE WARMERS

Positive On/Off Thermostat with Light

HT-300AF

ASSOCIATED FEATURES
All Models Hold 12” x 20” and Fractional Pans

Auto Fill Available on Bain Maries

Adaptor Bars for Fractional Pans Optional

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

Fully Insulated for Heat Retention and Energy Savings

Durable Stainless Steel Tracks and Bearings for Smooth Operation

Wells® DRAWER WARMERS

Exclusive Self-Latching, One-Touch Closing

Individual Thermostatic Controls – 1 Per Drawer

Adjustable Vent for Humidity Control

Drawer Fully Extends for Ease-of-Loading/Unloading

Large 12” x 20” x 6” Deep Pans Accept Standard Inset Pans
Wells® standard warmers are designed to hold heated foods at desired temperature while Cook’N Hold models heat refrigerated foods to temperature before holding. Warmers easily adapt to hold a mixture of fractional or round inset pans, allowing for a variety of food products.

- Tubular Elements are Positioned under The Warmer Pan for Quick Heating (Standard Models)
- Warming Pans are Deep-Drawn Stainless Steel for Strength & Durability
- Positive-Off Thermostats Provide Adjustable and Consistent Temperatures
- Cook ’N Hold Models Have Elements Inside the Well for Rapid Heat Transfer (Wet Operation Only)
- Protective Ring Guards Prevent Accidental Temperature Changes

HEAVY-DUTY COOK & HOLD AND DELUXE SOUP COOKERS

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

- Anodized Aluminum Well
- Thermostatically Controlled to Maintain Precise Holding Temperatures
- Handles for Easy Moving
- Stainless Steel Well and Outer Housing for Strength and Durability
- Fully Insulated For Cooler Outer Temperatures, Maximum Efficiency and Energy Savings
- Deluxe Dual Heating Elements Provide Fast and Efficient Operation
**RCP - REFRIGERATED COLD PANS**

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

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**ADDITIONAL FEATURES**

- Thermostatic Controls
- On/Off Switch
- 8' Cord & Plug
- Remote Systems Available

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**EXTRA LONG MODELS**

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

**SLOPE TOP MODELS**

Slope Top models enhance merchandising by providing customers with improved visibility and access to food products. Available in RCP-2 (NSF-2), RCP-7 (NSF-7), Dual Temperature HRCP and ICP Ice Pan Series.
Wells® Dual temperature Hot & Refrigerated Cold Pans are two units in one: from a heated Bain Marie to a refrigerated cold pan with the flip of a switch. Complies with NSF-7 standards.

**HRCP - DUAL-TEMPERATURE HOT & COLD PANS**

In addition to all the benefits of the RCPS, the HRCPS provide these additional features:

- Automatic Water Fill
- Maintains Proper Water Level
- Single Control Switch for Changing From Hot to Cold with 24” Long Conduit for Remote Mounting
- Immersion-Heater For Quick Preheat And Fast Recovery
- Pan Rails Included
- Extra Large Compressor Speeds Cooling Process
- Single Control Switch for Changing From Hot to Cold with 24” Long Conduit for Remote Mounting
- Immersion-Heater For Quick Preheat And Fast Recovery
- Pan Rails Included
- Extra Large Compressor Speeds Cooling Process

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

**SLIM-LINE SLOPE-TOP MODELS**
Slim-Line Slope Top models feature the enhanced merchandising feature of a Slope-Top with the convenience of the Slim-Line for narrow counters. These models are available in RCP-2, RCP-7, Dual Temperature HRCP and ICP Pan Series.
New Wells® Curved Refrigerated Self Contained Cold Pans are available in 2, 3, 4 or 5 well models and meet NSF-7 standards for exposed foods. Curved Pans are also available in the non-refrigerated ICP Ice Pan series.

**CURVED REFRIGERATED COLD & ICE PANS**

- One-Piece Stainless Steel Top Flange
- Stainless Steel Interior with Coved Corners
- Quick & Easy Service with Sight Glass, Service Valves, Filter / Dryer & Receiver
- Recessed Ledge for Pan Support & Colder, Fresher Products
- 1" Drain for Ease of Cleaning
- Fully-Insulated CFC-Free Insulation
- Pan Rails Included
- CFC-Free Insulation
- One-piece Stainless Steel Top Flange
- Fully Insulated CFC-Free Insulation
- 1" Drains For Ease of Cleaning
- Individual Thermostatic Controls
- On/Off Switch
- 8' Cord & Plug
- Remote Models Available

**FRACTIONAL-SIZED COLD PANS**

Wells® fractional-sized, drop-in cold pans are ideal for smaller spaces and unique applications and are designed to hold foods and packaged items at fresh and safe serving temperatures. Fractional pans come in ½-size, 2/3-size and narrow rows for 1/6-size insets. NSF-2 or NSF-7.
ICP-ICE PANS

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

**ADDITIONAL FEATURES**
- Slim Lines, Slope Tops and Slim Line Slope-Top Models Available
- Stainless Steel Interior with Strainer Plate
- 1” Drains per Well for Ease of Cleaning

REFRIGERATED DROP-IN FROST TOPS

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

**ADDITIONAL FEATURES**
- Slim Line Models Available
- On/Off Switch and 8’ Cord & Plug
- CFC-Free Refrigerant and Insulation
- Quick & Easy Service with Sight Glass, Service Valves, Filter/Dryer & Receiver
Cold to Hot at the Flip of a Switch

Frosty | Icy | Cold | Warm | Hot

HOT & COLD SOLUTIONS

Modulars, Rounds, Single-Wells & Fractionals