



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.

UL® CE



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

ADDITIONAL FEATURES
With or Without Drains & Manifolds
Slim Line [Narrow] or Extra Long for 4 each 1/3-Sized Pans Per Well
Wellslोक™ 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.

UL® CE

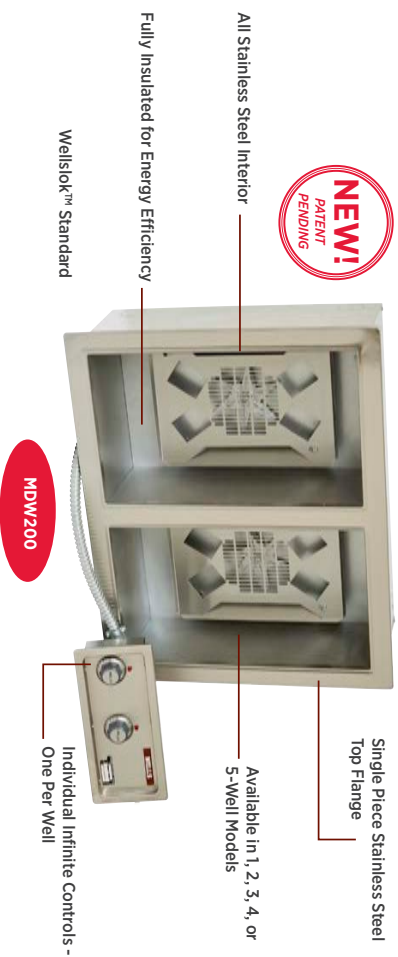


ADDITIONAL FEATURES
Remote Mounted Infinite or Thermostatic Controls
Fully-Insulated, Auto-Fill Models Available in 7-Quart and 11-Quart Sizes
Wellslोक™ Standard



DRY WELLS

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

NEW!
PATENT PENDING



Wellslोक™ Standard

FACT	FEATURE	BENEFIT
ELIMINATES THE IMPACT OF POOR WATER QUALITY		
SAVES INSTALLATION & CONSTRUCTION COST	<ul style="list-style-type: none"> • NO WATER PIPED TO UNIT • NO FILL FAUCET • NO DRAINS PLUMBING • NO FLOOR SINK 	WET WELL CONSTRUCTION & INSTALLATION COST COST TO RUN WATER & HOOK UP WATER LINE \$500 COST TO RUN WATER & HOOK UP DRAIN LINE \$400 FILL FAUCET COST \$100 COST OF FLOOR SINK \$500 TOTAL COST SAVINGS \$1,500
SAVES WATER	CONSERVATION OF PRECIOUS WATER RESOURCES	SAVE APPROXIMATELY: 5 GALLONS PER DAY & 30 GALLONS PER WEEK 1,560 GALLONS PER YEAR IN A MOD200 - 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 MOD200 - 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 53% 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



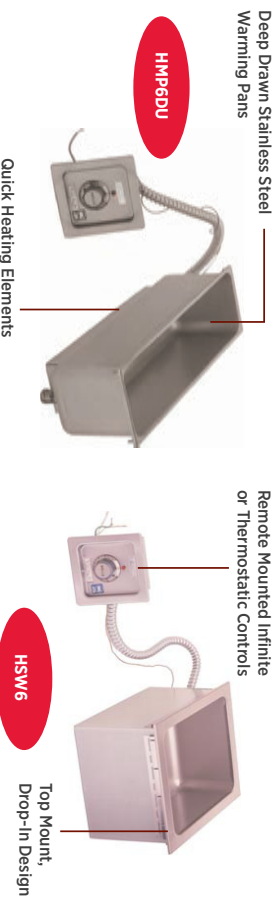
Over 90 Years of Warming Innovation | WWW.WELLS-MFG.COM

Over 90 Years of Warming Innovation | 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.

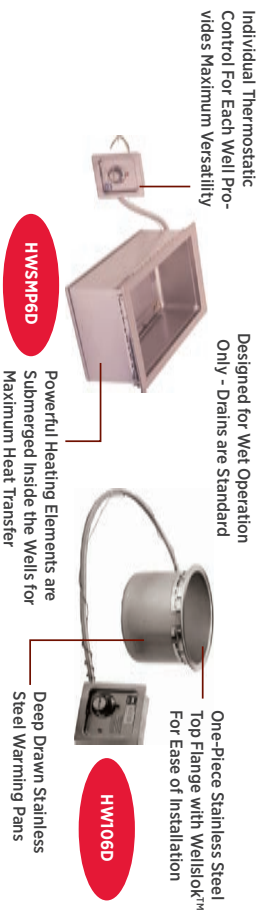
UL CE



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.

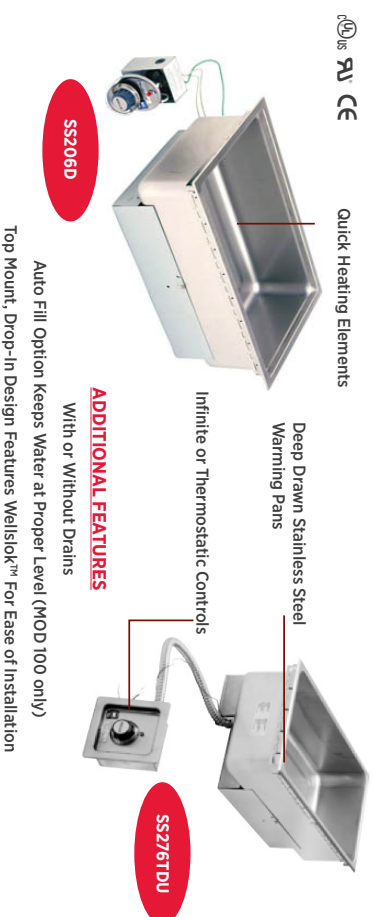
UL CE



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.

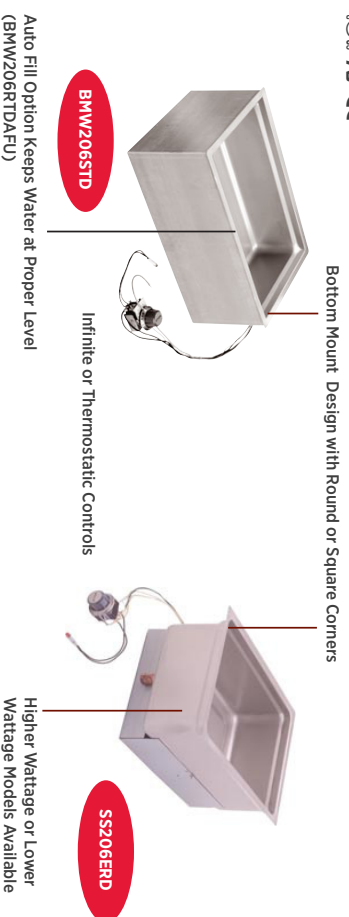
UL CE



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.

UL CE

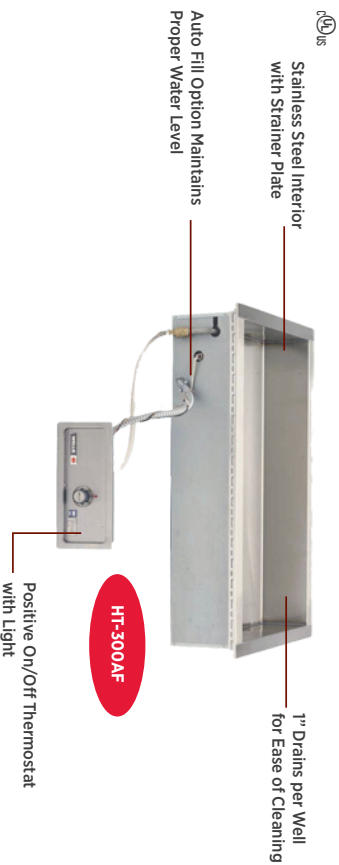


The Original - That's Why They're Called **WELLS** | WWW.WELLS-MFG.COM

The Original - That's Why They're Called **WELLS** | WWW.WELLS-MFG.COM

BAIN MARIE WARMERS

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

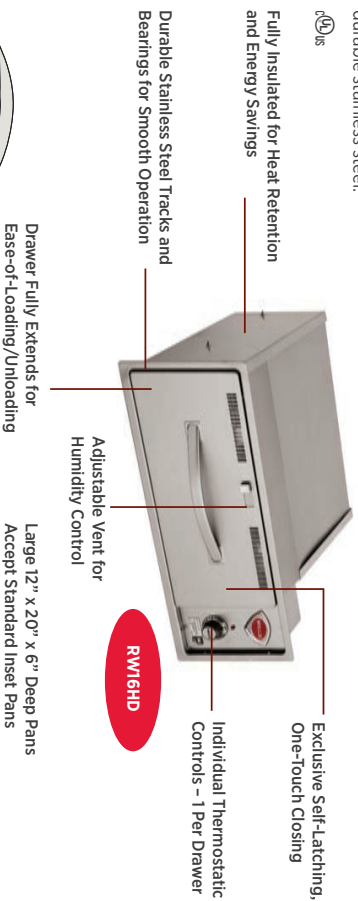


ADDITIONAL FEATURES

All Models Hold 12"x20" and Fractional Pans
 Auto Fill Available on Bain Maries
 Adaptor Bars for Fractional Pans Optional

DRAWER WARMERS

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



RECTANGULAR & SQUARE COUNTERTOP WARMERS

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



HEAVY-DUTY COOK & HOLD AND DELUXE SOUP COOKERS

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

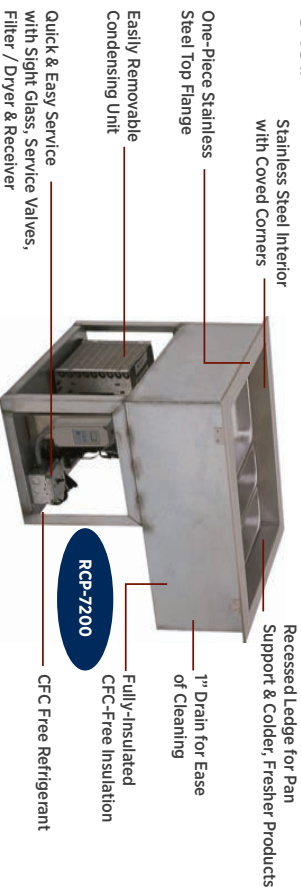


The Original - That's Why They're Called **WELLS** | WWW.WELLS-MFG.COM

The Original - That's Why They're Called **WELLS** | WWW.WELLS-MFG.COM

RCP - REFRIGERATED COLD PANS

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

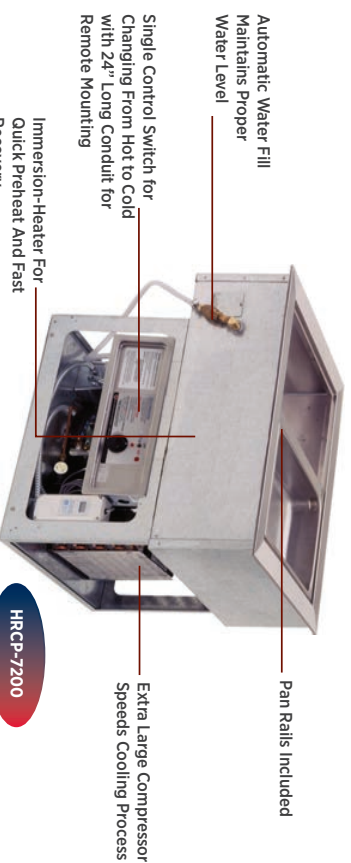


ADDITIONAL FEATURES

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

HRCP - DUAL-TEMPERATURE HOT & COLD PANS

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



IN ADDITION TO ALL THE BENEFITS OF THE RCPs, THE HRCPs PROVIDE THESE ADDITIONAL FEATURES:



RCP-7243



HRCP-7300ST

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), HRCP Bain Maries and MOD Series, HRCP and ICP Ice Pan Series.



RCP-7300SL

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.

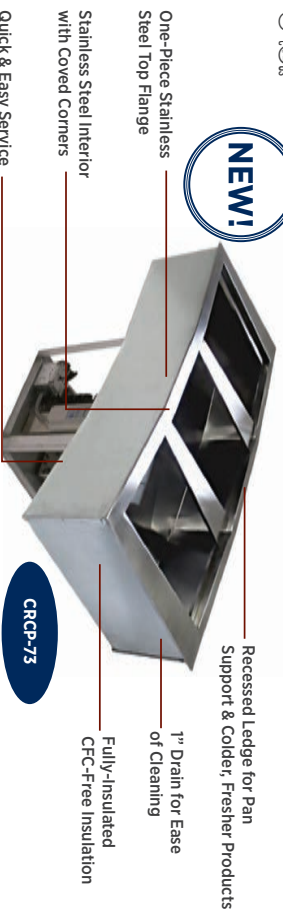


Completely Self-Contained, Drop-In Design | WWW.WELLS-MFG.COM

Cold to Hot at the Flip of a Switch | WWW.WELLS-MFG.COM

CURVED REFRIGERATED COLD & ICE PANS

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



ADDITIONAL FEATURES
 Special Adaptor Bars Included
 Easily Removable Condensing Unit
 CFC Free Refrigerant

FRACTIONAL-SIZED COLD PANS

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



ADDITIONAL FEATURES
 Individual Thermostatic Controls
 On/Off Switch
 8' Cord & Plug
 Remote Models Available



Completely Self-Contained, Drop-In Design | WWW.WELLS-MFG.COM

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

Over 300 Hot & Cold Solutions | WWW.WELLS-MFG.COM



Hot | Cold | Any Size | Anywhere

HOT & COLD SOLUTIONS



Cold to Hot at the Flip
of a Switch



Frosty | Icy | Cold | Warm | Hot



WARMERS
Modulars, Rounds,
Single-Wells & Fractionals



WWW.WELLS-MFG.COM • 265 Hobson Street Smithville, TN 37166 U.S.A.
[P] 800.264.7827 • [E] Clientcare@wells-mfg.com

©2017 Wells Manufacturing. All rights reserved.