



PRODUCT GUIDE



VENTLESS COOKING SOLUTIONS

**BUILT-IN/DROP-IN WARMERS • MODULAR DRY WELL
REFRIGERATED & DUAL TEMP PANS • ICE COOLED PANS
HALF-SIZE CONVECTION OVENS • FRYERS
GRIDDLES • CHARBROILERS • HOT PLATES
DRAWER WARMERS • WAFFLE BAKERS & MORE!**



over **100** years

building quality commercial kitchen equipment



PRODUCT GUIDE

VENTLESS SOLUTIONS
BUILT-IN/DROP-IN WARMERS
MODULAR DRY WELL
REFRIGERATED & DUAL TEMP
HOT/COLD & ICE COOLED PANS
HALF-SIZE CONVECTION OVENS • FRYERS
GRIDDLES • CHARBROILERS • HOT PLATES
DRAWER WARMERS • WAFFLE BAKERS

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

Check AutoQuotes for latest pricing prior to placing an order.
All orders ship FOB Factory (Smithville, TN)

wells-mfg.com



facebook.com
MyStarBrands



twitter.com
StarMfg



youtube.com
Wells Manufacturing



linkedin.com
star-manufacturing-international-inc



Instagram.com
MyStarBrands

FREIGHT INFORMATION



Prepaid freight offers apply only when all of the following conditions are met:

1. The shipment originates from a Star Brands warehouse or manufacturing facility.
2. The destination is within the contiguous United States.
3. Star Brands selects the freight carrier.
4. Freight charges are prepaid by Star Brands and added to the customer invoice, unless otherwise specified.

*Note: Wells Ventless & EVO models are not included in any free freight programs or offers.

Third-Party Logistics (3PL) Shipments

When a customer elects to use a third-party logistics (3PL) provider, Star Brands will notify the carrier once the order is ready for pickup and will request a Bill of Lading (BOL) at that time. The carrier must provide the requested BOL and schedule pickup within 72 hours of the notification. If the BOL is not received or the shipment is not picked up within the required timeframe, Star Brands reserves the right to release the order using a Star Brands contracted carrier and invoice all applicable freight charges to the customer.

Additional Charges

Lift Gate Delivery: \$150

Call Before Delivery: \$100

Contact Star Brands for all other delivery requests

Note: Wells Ventless models WVU-72 & WVU-96 **DO NOT** qualify for Lift Gate Delivery due to size.

Freight Damage:

DO NOT SIGN for equipment until you have thoroughly inspected it for noticeable freight damage. If damages are identified, please indicate damaged item(s) on the delivery receipt.

Noticeable Freight Damage: If an order is delivered with noticeable damage, **DO NOT ACCEPT THE ITEM**, note damages on the delivery receipt, and refuse delivery of damaged item(s). Contact Star Brands immediately at orders@mystarbrands.com or call 800-264-7827. The consignee is responsible for notifying the factory of any damages. Please include your name, item(s) damaged, serial number (if applicable), description of damage, and photographs (if possible). Damaged shipments originating from a Star Brands facility to the original consignee must be reported within 24 hours of delivery. Shipments originating from dealer stock which result in freight damage must be handled through the dealership.

Concealed Freight Damage: All items must be inspected immediately upon delivery for any signs of damage. If an item shows signs of damage upon opening, immediately contact Star Brands at orders@mystarbrands.com or call 800-264-7827. The damage must be reported to Star Brands up to 5-days from the date of delivery. Please include your name, item(s) damaged, serial number (if applicable), description of damage, and photographs (if possible). The damaged item needs to be photographed and all packing and box materials must be kept for inspection by the freight carrier. Damaged shipments originating from a Star Brands facility to the original consignee must be reported up to 5-days of delivery. Shipments originating from dealer stock which result in freight damage must be handled through the dealership.



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Ventless Solutions



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



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Universal Ventless Hood Overview 3-4

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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





Why Go Ventless?

Wells Ventless Solutions are ideal for all kinds of food service...

Wells Ventless Solutions offerings do not need to be vented outside, making these hoods ideal for locations where traditional Type-1 hoods aren't an option

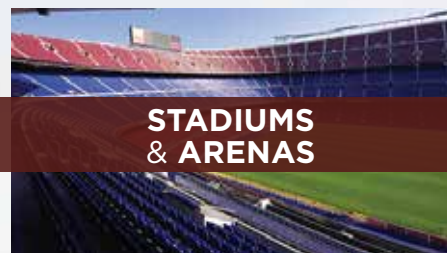
Wells Ventless is also a great solution when outside vented hoods are cost-prohibitive



HISTORIC BUILDINGS



MALLS & FOOD COURTS



STADIUMS & ARENAS



AIRPORTS



BARS & RESTAURANTS



HIGH-RISE BUILDINGS



LEASED SPACES



GHOST KITCHENS



REMODELS

- **WVU Universal Ventless Hoods**
- **VCS 2000 Ventless Cooking Systems**
- **Compact Ventless Fryers**
- **Canopy Ventless Hood**
- **Countertop Ventless Hood**

WVU Universal Ventless Hoods

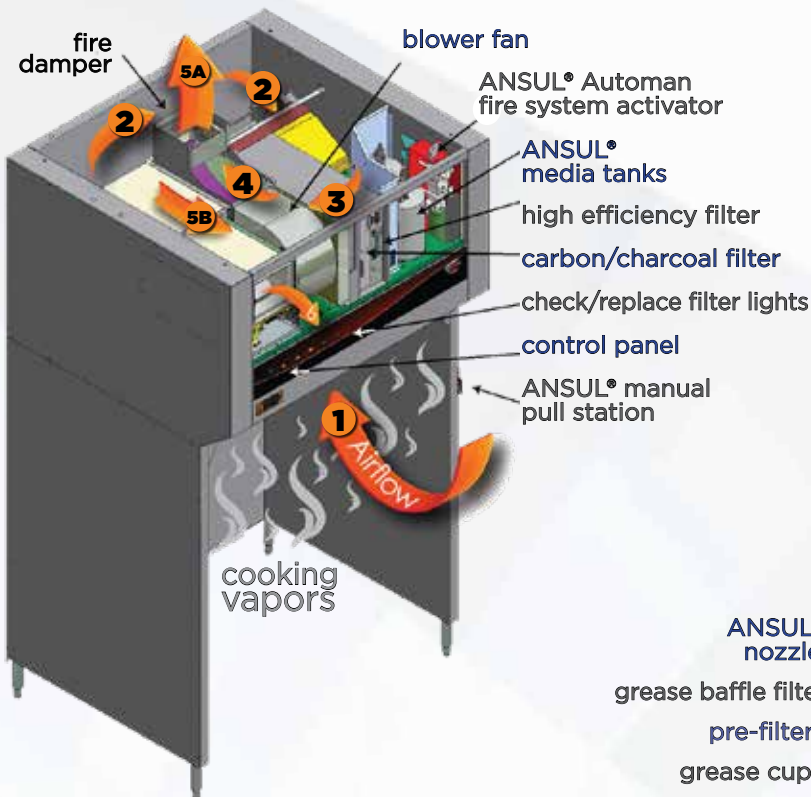
WVU Universal ventless pricing and specs on page 5



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" opening
- Stainless steel stands are included with WVU models
- Hood can be directly externally vented
- Ceiling mount option available
- WVU ventless hoods all feature a self-contained air filtration system and ANSUL® fire suppression feature

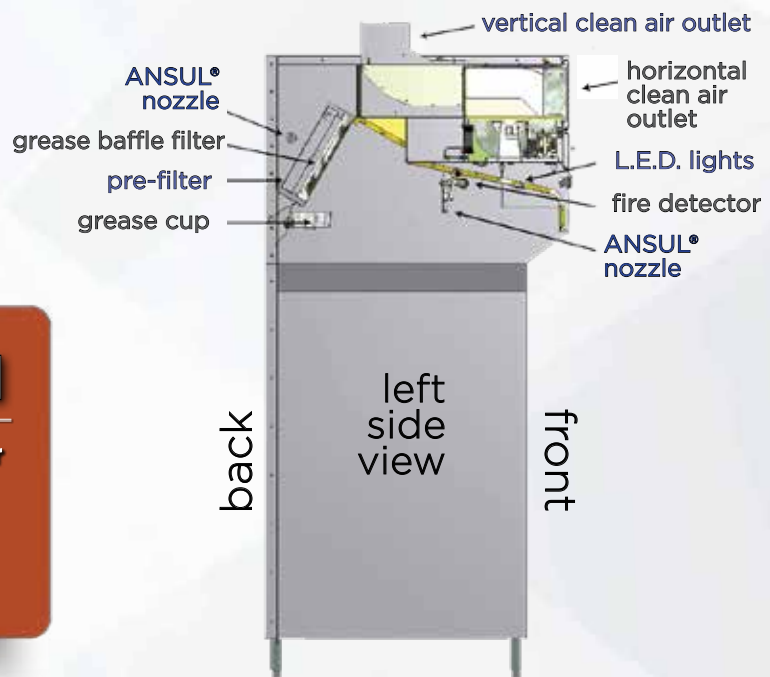


FILTRATION AIR FLOW

- 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

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 5



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

all kitchen equipment sold separately from WVU units

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



WVU Universal Ventless Hoods

WVU - Universal Ventless Hoods

Model No.	Description Hood Specs	Overall Size W x D x H [in]	Voltage	Phase	Amps	Ship Wt. [lb]
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
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
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
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

NOTES:

- **SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS**
- SEE SPECIFICATION SHEET FOR APPLIANCE LIMITATIONS | ELECTRIC APPLIANCES ONLY
- ALL VENTLESS MODELS ARE NON-RETURNABLE
- WVU-72 & WVU-96 DO NOT QUALIFY FOR LIFTGATE DELIVERY DUE TO THE SIZE
- [SEE PAGE 11 FOR WVU EXTENDED WARRANTY OPTION](#)
- [SEE PAGE 11 FOR REPLACEMENT FILTERS & ACCESSORIES](#)



VCS 2000 Series Ventless Cooking Systems

VCS 2000 pricing and specs on pages 8-10



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 well-ventilated room, and/or expand your production with a wide variety of equipment configurations

- All-in-one ventless systems include ventilation, fire protection, and cooking equipment
- 1Ø or 3Ø. 3Ø models have single point connection w/ cord & plug
- Various voltages available
- 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**

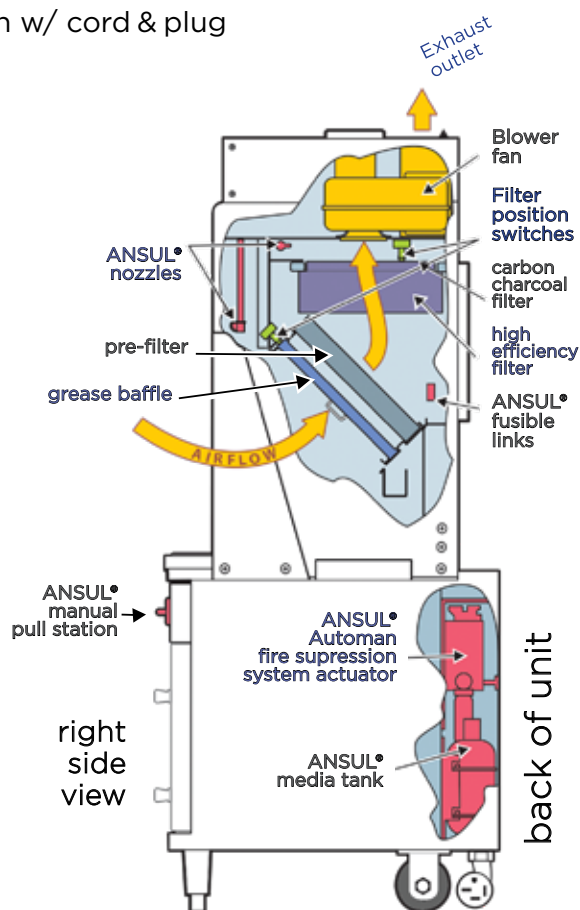


WVO2HFG

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 8-10



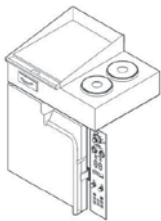
VCS 2000 BASE OPTIONS

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

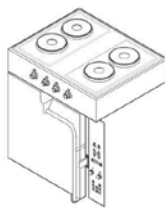


WVG136 COOKTOP
SELF
CONTAINED
Air Filtration &
Fire-Suppression
Hood System
**Large
Griddle
BASE
2-door
Cabinet**

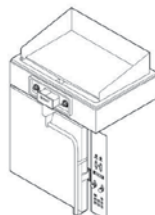
VCS with Half-Size **CONVECTION OVEN BASE**



WVO2HFG
GRIDDLE w/
2 FRENCH
HOT PLATES
CONVECTION
OVEN BASE



WVO4HF
4 FRENCH
HOT PLATES
CONVECTION
OVEN BASE



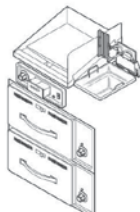
WVOG136
LARGE
GRIDDLE
CONVECTION
OVEN BASE

VCS w/ Convection
Oven Base pricing
and specs on **pg 8**

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



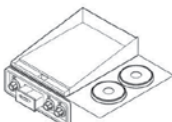
WVG136RW
LARGE
GRIDDLE
DRAWER
WARM. BASE



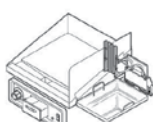
WV4HFRW
4 FRENCH
HOT PLATES
DRAWER
WARM. BASE

VCS w/ Drawer Warmer
Base pricing and specs
on **pg 9**

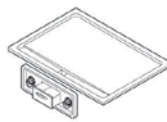
VCS with **2-DOOR CABINET BASE**



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



WV4HF
4 FRENCH
HOT PLATES
2-DOOR
CABINET BASE

VCS w/ 2-Door Cabinet
Base pricing and specs
on **pg 10**

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
	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
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
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
	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
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
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
	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
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
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 11 FOR REPLACEMENT FILTERS & ACCESSORIES

VCS 2000 Series Drawer Warmer Base 2-drawer



VCS EVERYTHING IN ONE COMPLETE PACKAGE

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



WVG136RW

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
	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
	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
WVFGRW-208	Griddle with Fryer	208	3	11.5	42-3/8 x 35-3/8 x 79-1/8	738	82
	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
WVG136RW	Griddle Large Cooktop	208/240	3	7.3/9.5	42-3/8 x 35-3/8 x 77-3/16	738	77
	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
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
DRAWER WARMER 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 11 FOR REPLACEMENT FILTERS & ACCESSORIES

VCS 2000 Series Double Door Cabinet Base



VCS EVERYTHING IN ONE
COMPLETE PACKAGE

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

WVG136



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
	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
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
	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
	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
WVG1363	Large Griddle Cooktop	208/240	3	7.9/9.5	42-3/8 x 35-3/8 x 77-3/16	664	77
	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
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 11 FOR REPLACEMENT FILTERS & ACCESSORIES

Universal Ventless & VCS Accessories

Part No.	Description	Ship Wt [lb]
UNIVERSAL VENTLESS HOOD ACCESSORIES		
WV48-BPK	Stainless steel back panel kit for WVU-48 (part # WL0678)	-
WV72-BPK	Stainless steel back panel kit for WVU-72 (part # WL0792)	-
WV96-BPK	Stainless steel back panel kit for WVU-96 (part # WL0679)	-
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.	-
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
22650	Caster Kit, 2 swivel casters with brakes to replace front legs where remote fire pull station is not required	6
21376	Oven Rack for WVOC models	4

Universal Ventless & VCS Filters

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



Charcoal Filter Pack



Pre-Filter



Stainless Baffle Filter



Compact Ventless



HIGH-CAPACITY VENTLESS HOOD with OPEN AUTO-LIFT FRYERS

[Ventless w/ fryer pricing and specs on page 13](#)

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

WVAE55 MODELS

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

**HIGHEST VOLUME
THROUGH-PUT IN A
NARROW FOOTPRINT**

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

**55 LB OIL
CAPACITY**



[Ventless w/ fryer pricing and specs on page 13](#)

Compact Ventless Hood with Auto-Lift Fryer



WVAE55FC

WVAE55FC

EVERYTHING IN ONE
COMPLETE PACKAGE

- ✓ Auto-Lift Fryer ✓ Ventilation ✓ Fire protection
- ✓ Built-In Oil Filtration

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
	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
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
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
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

NOTES:

- SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS
- ALL VENTLESS MODELS ARE NON-RETURNABLE
- SEE PAGE 11 FOR REPLACEMENT FILTERS & ACCESSORIES

Open Auto-Lift Fryer Accessories

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

Canopy & Countertop Hoods

COUNTERTOP UNIVERSAL VENTLESS HOOD

Countertop pricing and specs on page 15

Universal - place on a countertop

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

PLACE on
COUNTERTOP



WVU-31CT



WVC-46



CANOPY HOOD

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

Canopy & Countertop Ventless Hoods

CANOPY HOOD

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

WVC-46



OVEN NOT INCLUDED



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]
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
WVU-31CT	Universal Countertop Hood for multiple appliances	31-1/5 x 34-2/5 x 57	208/240	1	3.5	445

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 11 FOR WVU & WVC EXTENDED WARRANTY OPTION
- SEE PAGE 11 FOR REPLACEMENT FILTERS & ACCESSORIES



Built-In & Drop-In Warmers

MODULAR DRY WELL WARMERS

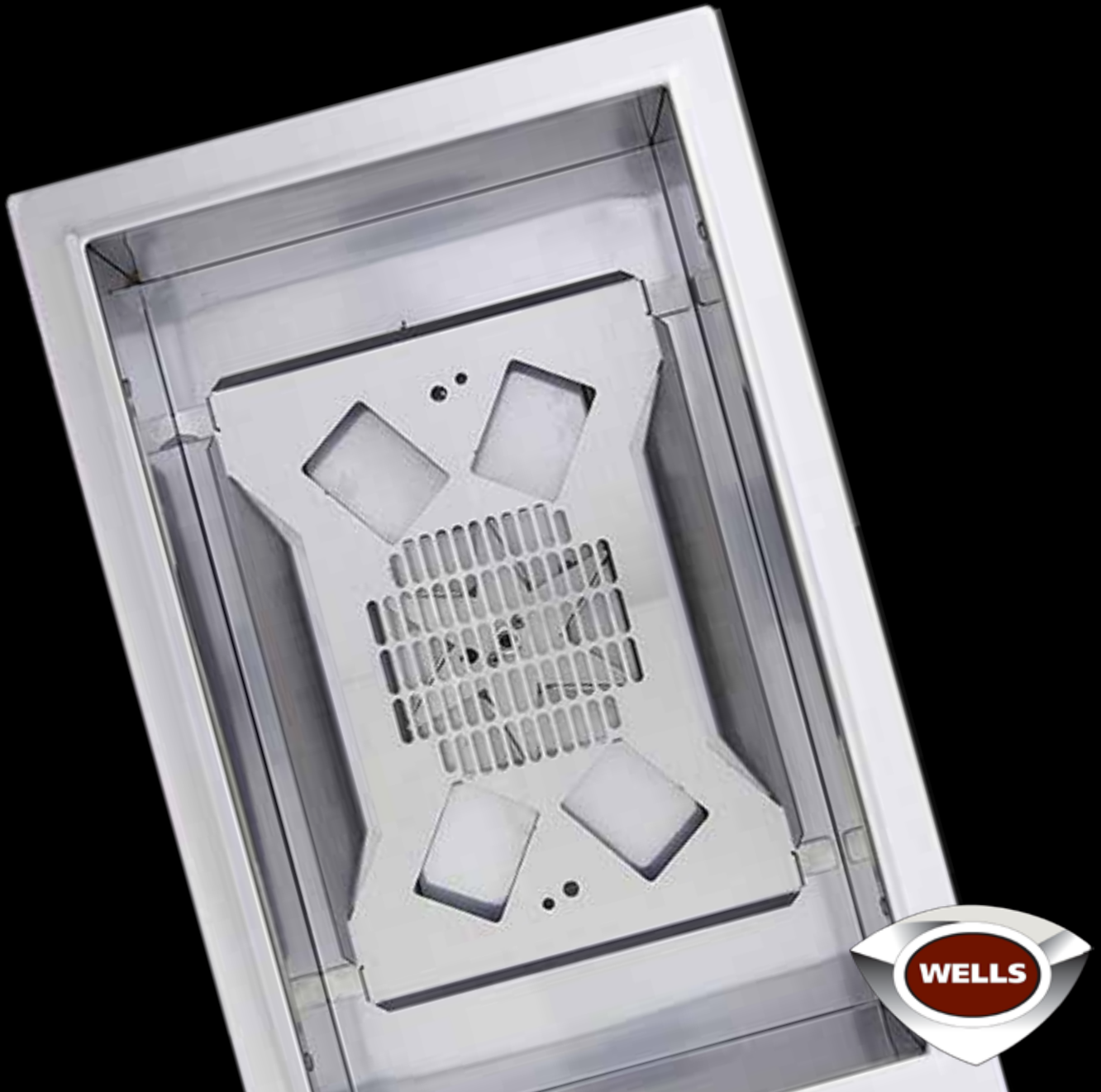
SINGLE, TWO, THREE, FOUR, AND FIVE PAN WARMERS

RECTANGULAR & ROUND WARMERS

HALF-SIZE PAN WARMERS

COOK N' HOLD

BAIN MARIE WARMERS



WELLS

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

MODULAR DRY WELL WARMER

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



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
	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
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
MOD100T-120 MOD100T	Thermostat control 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W	13-3/4 x 21-3/4	24	4.15
MOD100TD-120	Thermostat control, with Drain 120V, 1Ø, 1650W	13-3/4 x 21-3/4	24	4.15
MOD100TD-208/240	Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W	13-3/4 x 21-3/4	24	4.15
MOD100TD-230	Thermostat control, with Drain 220-240V, 1Ø, 1650W	13-3/4 x 21-3/4	24	4.15
MOD100TDAF	Autofill, Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	14-3/4 x 23-1/2	30	4.15
	6-ft Cord & Plug for Thermostatic Control Models Only (MOD100s in 120V, 208/240V)			
	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
MOD127TD	Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	14-3/4 x 30-1/2	25	5.2
MOD127TDAF	Autofill, Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	14-3/4 x 30-1/2	30	5.2

NOTES:

- SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS
- AUTOFILL MODELS REQUIRE A WATER CONNECTION.
- FOR DETAILS REFER TO THE MANUAL & INSTALLATION INSTRUCTIONS
- 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



MOD200TM

Two-Pan Top-Mount Modular Warmers

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet
	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
MOD200D	Infinite control, with Drain 208/240V, 1Ø, 900/1200W each	29-1/2 x 23-5/8	51	7.89
MOD200DM	Infinite control, with Drain Manifold 208/240V, 1Ø, 900/1200W each	29-1/2 x 23-5/8	51	7.89
MOD200T	Thermostat control 208/240V, 1Ø, 1240/1650W each	29-1/2 x 23-5/8	51	7.89
MOD200TD	Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	29-1/2 x 23-5/8	53	7.89
MOD200TDM	Thermostat control, with Drain Manifold 208/240V, 1Ø, 1240/1650W	29-1/2 x 23-5/8	51	7.89
MOD200TDMAF	Autofill, Thermostat control with Drain Manifold, 208/240V, 3Ø (1Ø), 1240/1650W each	29-1/2 x 23-5/8	65	7.89
MOD200TDAF	Autofill, Thermostat control with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	29-1/2 x 23-5/8	65	7.89
	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
MOD227TDMAF	Autofill, Thermostat control, with Drain Manifold, 208/240V, 3Ø (1Ø), 1240/1650W each	29-1/2 x 30-9/16	65	10.15

NOTES:

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



Three-Pan Top-Mount Modular Warmer

MOD300



Three-Pan Top-Mount Modular Warmers

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet
	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
MOD300D	Infinite control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	43-1/2 x 23-5/8	74	10.54
MOD300DM	Infinite control, with Drain Manifold 208/240V, 3Ø (1Ø), 900/1200W each	43-1/2 x 23-5/8	78	10.54
MOD300T	Thermostat control 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 23-5/8	75	10.54
MOD300TD	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 23-5/8	75	10.54
MOD300TDM	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W	43-1/2 x 23-5/8	78	10.54
MOD300TDMAF	Autofill, Thermostat control with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 23-5/8	90	10.54
MOD300TDAF	Autofill, Thermostat control with Drain, 208/240V, 3Ø, 1240/1650W each	43-1/2 x 23-5/8	90	10.54
	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
MOD327TD	Thermostat control, with Drain 208/240V, 3Ø, 1240/1650W each	43-1/2 x 30-9/16	90	12.45
MOD327TDM	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 30-9/16	90	12.45
MOD327TDMAF	Autofill, Thermostat control, with Drain Manifold, 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 30-9/16	90	12.45

NOTES:

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



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
	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
MOD400D	Infinite control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	57-1/2 x 23-5/8	95	13.56
MOD400DM	Infinite control, with Drain Manifold 208/240V, 3Ø (1Ø), 900/1200W each	57-1/2 x 23-5/8	98	13.56
MOD400T	Thermostat control 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 23-5/8	98	13.56
MOD400TD	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 23-5/8	105	13.56
MOD400TDM	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W	57-1/2 x 23-5/8	105	13.56
MOD400TDAF	Autofill, Thermostat control with Drain, 208/240V, 3Ø, 1240/1650W each	57-1/2 x 23-5/8	112	13.56
MOD400TDMAF	Autofill, Thermostat control with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 23-5/8	112	13.56
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
	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
MOD427TDMAF	Autofill, Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 30-9/16	112	19.15
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

NOTES:

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

MODEL KEY

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



Five-Pan Top-Mount Modular Warmer



Five-Pan Top-Mount Modular Warmers

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet
 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
MOD500D	Infinite control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	71-1/2 x 23-5/8	116	16.57
MOD500DM	Infinite control, with Drain Manifold 208/240V, 3Ø (1Ø), 900/1200W each	71-1/2 x 23-5/8	118	16.57
MOD500T	Thermostat control 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 23-5/8	116	16.57
MOD500TD	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	71 1/2 x 23 5/8	116	16.57
MOD500TDM	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W	71-1/2 x 23-5/8	122	16.57
MOD500TDMAF	Autofill, Thermostat control with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 23-5/8	136	16.57
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
 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
MOD527TDMAF	Autofill, Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 30-9/16	232	37.3

NOTES:

- SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS
- AUTOFILL MODELS REQUIRE A WATER CONNECTION.
- FOR DETAILS REFER TO THE MANUAL & INSTALLATION INSTRUCTIONS
- 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



cUL^{us} LISTED MODELS WITH INFINITE CONTROLS USE THESE CONTROLS



cUL^{us} LISTED MODELS WITH THERMOSTATIC CONTROLS USE THESE CONTROLS
(CONDUIT AND ENCLOSED BOX NOT SUPPLIED)



cUL^{us} LISTED MODELS WITH THERMOSTATIC CONTROLS USE THESE CONTROLS



MODEL KEY

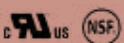
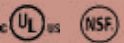
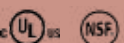
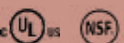
LETTER	OPTION
T	THERMOSTAT CONTROLS
U	UL APPROVED
C	CORD & PLUG
I	INSULATED
D	DRAIN
AF	Auto Fill



Round Warmers Top-Mount, 4-Quart



Round Warmers, Top-Mount, 4-Quart

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

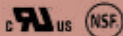
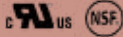
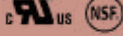
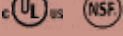
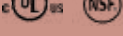
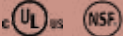
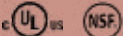
NOTES:

- SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS
- DROP-IN WARMER ACCESSORIES (pg 37)
- 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
NON-INSULATED, 7-QUART ROUND WARMERS, TOP MOUNT					
	SS8D	7 Quart, Infinite control with DRAIN 208/240V, 1Ø, 338/450W	10-1/16" O.D.	6 lb. 2.8 kg	1.62
	SS8TD 120	7 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W	10-1/16" O.D.	6 lb. 2.8 kg	1.62
	SS8TD	7 Quart, Thermostat control with DRAIN 208/240V, 1Ø, 620/825W	10-1/16" O.D.	6 lb. 2.8 kg	1.62
	SS8TU 120	7 Quart, Thermostat control 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	6 lb. 2.8 kg	1.62
	SS8TU	7 Quart, Thermostat control 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	6 lb. 2.8 kg	1.62
	SS8TDU 120	7 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	6 lb. 2.8 kg	1.62
	SS8TDU	7 Quart, Thermostat control with DRAIN 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	6 lb. 2.8 kg	1.62
INSULATED, 7-QUART ROUND WARMERS, TOP MOUNT					
	SS8TUI	7 Quart, Thermostat control INSULATED 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	10.3 lb. (4.7) kg	1.62
	SS8TDUI 120	7 Quart, Thermostat control with DRAIN, INSULATED 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	10.3 lb. (4.7) kg	1.62
	SS8TDUI	7 Quart, Thermostat control with DRAIN, INSULATED 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	10.3 lb. (4.7) kg	1.62
	SS8TUCI 120	7 Quart, Thermostat control with CORD and PLUG, INSULATED 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	10.3 lb. (4.7) kg	1.62
	SS8TDUCI 120	7 Quart, Thermostat control with DRAIN, CORD and PLUG, INSULATED 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	10.3 lb. (4.7) kg	1.62

NOTES:

- SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS
- DROP-IN WARMER ACCESSORIES (pg 37)
- 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
NON-INSULATED, 11-QUART ROUND WARMERS, TOP MOUNT					
	SS10D 120	11 Quart, Infinite control with DRAIN 120V, 1Ø, 450W	12" O.D.	7 lb. 3.2 kg	1.62
	SS10D 208/240	11 Quart, Infinite control with DRAIN 208/240V, 1Ø, 338/450W	12" O.D.	7 lb. 3.2 kg	1.62
	SS10T 120	11 Quart, Thermostat control 120V, 1Ø, 825W	12" O.D.	7 lb. 3.2 kg	1.62
	SS10T 208/240	11 Quart, Thermostat control 208/240V, 1Ø, 620/825W	12" O.D.	7 lb. 3.2 kg	1.62
	SS10TD 120	11 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W	12" O.D.	7 lb. 3.2 kg	1.62
	SS10TD 208/240	11 Quart, Thermostat control with DRAIN 208/240V, 1Ø, 620/825W	12" O.D.	7 lb. 3.2 kg	1.62
	SS10TD 230	11 Quart, Thermostat control with DRAIN 220-240V, 1Ø, 825W	12" O.D.	7 lb. 3.2 kg	1.62
	SS10TU 120	11 Quart, Thermostat control 120V, 1Ø, 825W, UL APPROVED	12" O.D.	7 lb. 3.2 kg	1.62
	SS10TU 208/240	11 Quart, Thermostat control 208/240V, 1Ø, 620/825W, UL APPROVED	12" O.D.	7 lb. 3.2 kg	1.62
	SS10TDU 120	11 Quart, Thermostat control with DRAIN 120V, 1Ø, 825W, UL APPROVED	12" O.D.	7 lb. 3.2 kg	1.62
	SS10TDU 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
	SS10TDUC 120	11 Quart, Thermostat control with DRAIN, CORD and PLUG 120V, 1Ø, 825W, UL APPROVED	12" O.D.	7 lb. 3.2 kg	1.62
INSULATED, 11-QUART ROUND WARMERS, TOP MOUNT					
	SS10TUI 120	11 Quart, Thermostat control, INSULATED 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62
	SS10TUI 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
	SS10TDUI 120	11 Quart, Thermostat control with DRAIN, INSULATED 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62
	SS10TDUI 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
	SS10TUCI 120	11 Quart, Thermostat control with CORD and PLUG, INSULATED 120V, 1Ø, 825W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62
	SS10TDUCI 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
	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

NOTES:

- SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS
- DROP-IN WARMER ACCESSORIES (pg 37)
- 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
FULLY INSULATED, 7-QUART ROUND WARMERS with AUTO FILL, TOP MOUNT					
	SS8TDUIAF 120	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
	SS8TDUIAF	7 Quart, Thermostat control, FULLY INSULATED with AUTOFILL and DRAIN, 208/240V, 1Ø, 620/825W UL APPROVED	10-1/16" O.D.	10.3 lb. (4.7) kg	1.62
FULLY INSULATED, 11-QUART ROUND WARMERS with AUTO FILL, TOP MOUNT					
	SS10TDUIAF12	11 Quart, Thermostat control, FULLY INSULATED with AUTOFILL and DRAIN 120V, 1Ø, 828W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62
	SS10TDUIAF	11 Quart, Thermostat control, FULLY INSULATED with AUTOFILL and DRAIN 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62
	SS10TDUCIAF	11 Quart, Thermostat control, FULLY INSULATED with AUTOFILL and DRAIN, CORD and PLUG 208/240V, 1Ø, 620/825W, UL APPROVED	10-1/16" O.D.	12.4 lb. (5.6) kg	1.62

NOTES:

- SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS
- DROP-IN WARMER ACCESSORIES (pg 37)
- 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

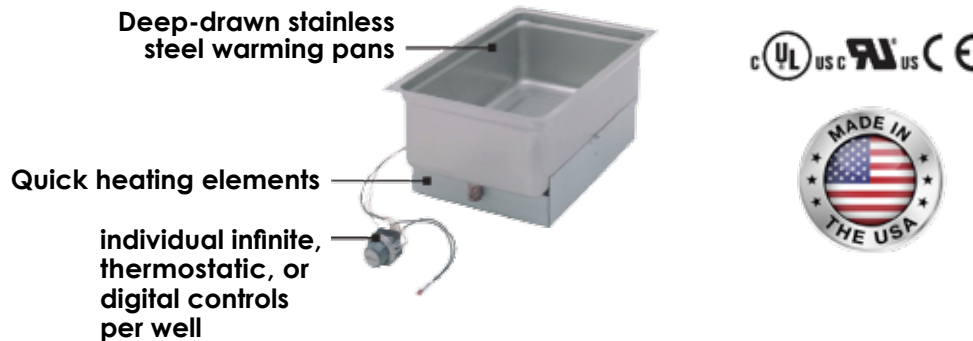
MODEL KEY

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



UL US LISTED MODELS WITH INFINITE CONTROLS USE THESE CONTROLS



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



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



Single-Pan Top-Mount Rectangular Warmers



Single-Pan Top-Mount Rectangular Warmers

Approvals	Model No.	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet
SINGLE PAN, 12" x 20" TOP MOUNT					
	SS-206 120 SS-206 208/240	Infinite Control 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-11/16 x 21-3/4	16	2.97
	SS-206D 120 SS-206D 208/240	Infinite Control with DRAIN 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-11/16 x 21-3/4	16	2.97
	SS-206T 120 SS-206T 208/240	Thermostat Control 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-11/16 x 21-3/4	16	2.97
	SS-206TU 120 SS-206TU 208/240	Thermostat Control 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-11/16 x 21-3/4	20	1.15
	SS-206TD-120 SS-206TD	Thermostat Control, with DRAIN 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-11/16 x 21-3/4	15	2.97
	SS-206TDU 120	Thermostat Control, with DRAIN 120V, 1Ø, 1650W, UL APPROVED	13-11/16 x 21-3/4	21	4.15
	SS-206TDU 208/240	Thermostat Control, with DRAIN 08/240V, 1Ø, 1240/1650W, UL APPROVED	13-11/16 x 21-3/4	21	4.15
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
	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

NOTES:

- SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS
- DROP-IN WARMER ACCESSORIES (pg 37)
- 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
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
	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
	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
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
	BMW-206STU	Thermostat Control, FULLY INSULATED 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-11/16 x 21-13/16	24	2.97
	BMW-206SDT	Thermostat Control, FULLY INSULATED with DRAIN 208/240V, 1Ø, 1240/1650W	13-11/16 x 21-13/16	22	2.97
	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

NOTES:

- SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS
- DROP-IN WARMER ACCESSORIES (pg 37)
- 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



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
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
	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
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
	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
	BMW206RTDU	Thermostat Control, FULLY INSULATED with DRAIN 208/240V, 1Ø, 1240/1650W, UL APPROVED	13-7/8 x 21-15/16	22	2.97
	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

NOTES:

- SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS
- DROP-IN WARMER ACCESSORIES (pg 37)
- 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

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

Approvals	Model No.	Description	Dimensions [in]	Ship Wt. [lb]	Cubic Feet
	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
	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

- NOTES:
- SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS
 - DROP-IN WARMER ACCESSORIES (pg 37)
 - EXPORT MODELS CANNOT BE RETURNED



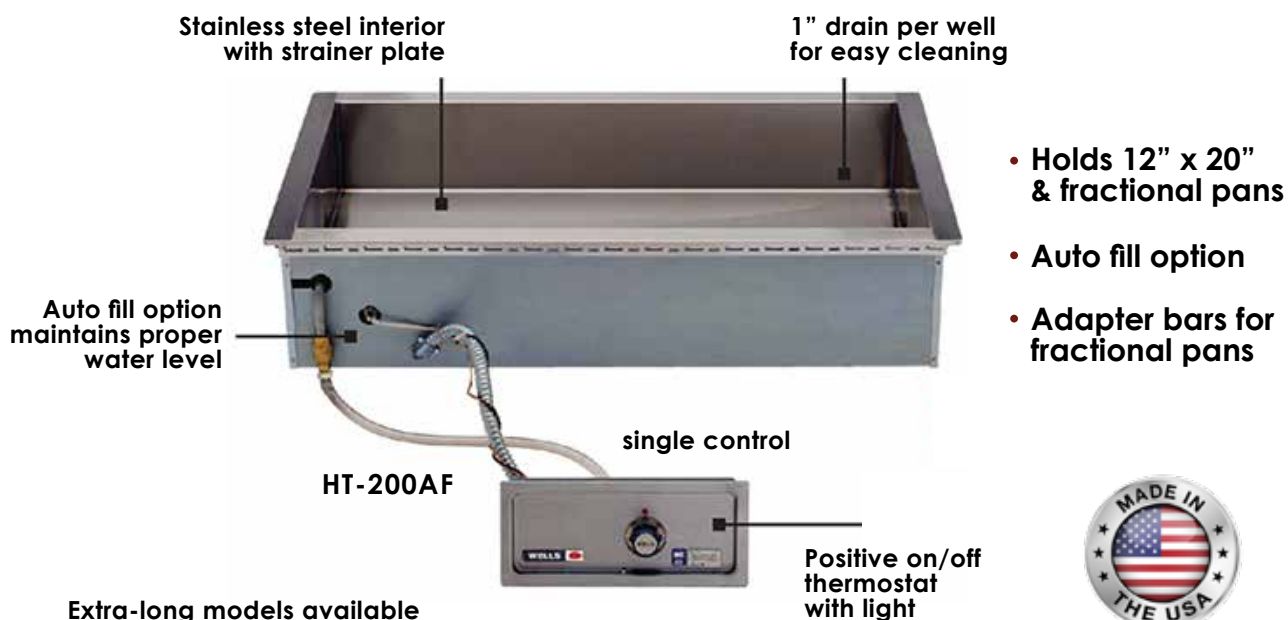
for more detailed
information, visit
Wells-Mfg.com



Bain Marie Style Warmers

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
	HOLDS 12" x 20" PANS, TOP MOUNT			
HT200	Single Opening 25 3/4" x 19 7/8" Holds (2) 12" x 20" pans 208/240V, 1Ø, 1800/2400W	29-1/2 x 23-5/8	56	7.89
HT300	Single Opening 39 3/4" x 19 7/8" Holds (3) 12" x 20" pans 208/240V, 1Ø, 2700/3600W	43-1/2 x 23-5/8	63	10.54
HT400	Single Opening 53 3/4" x 19 7/8" Holds (4) 12" x 20" pans 208/240V, 1Ø (3Ø), 3600/4800W *	57-1/2 x 23-5/8	98	13.56
HT500	Single Opening 67 3/4" x 19 7/8" Holds (5) 12" x 20" pans 208/240V, 1Ø (3Ø), 4500/6000W *	71-1/2 x 23-5/8	115	16.57
	LARGE CAPACITY - HOLDS 4/3rd SIZE PANS, TOP MOUNT			
HT227	Single Opening 25 3/4" x 26 7/8" Holds (2) 4/3rd size pans 208/240V, 1Ø, 2480/3300W LARGE CAPACITY	29-1/2 x 30-5/8	59	10.15
	AUTO-FILL, LARGE CAPACITY - HOLDS 12" x 30" & 4/3rd SIZE PANS, TOP MOUNT			
HT200AF	Single Opening 25 3/4" x 19 7/8" Holds (2) 12" x 20" pans 208/240V, 1Ø, 1800/2400W LARGE CAPACITY with AUTOFILL	29-1/2 x 23-5/8	57	7.89
HT227AF	Single Opening 25 3/4" x 26 7/8" Holds (2) 4/3rd size pans 208/240V, 1Ø, 2480/3300W LARGE CAPACITY with AUTOFILL	29-1/2 x 30-5/8	65	10.15
HT300AF	Single Opening 39 3/4" x 19 7/8" Holds (3) 12" x 20" pans 208/240V, 1Ø, 2700/3600W LARGE CAPACITY with AUTOFILL	43-1/2 x 23-5/8	77	10.54
HT400AF	Single Opening 53 3/4" x 19 7/8" Holds (4) 12" x 20" pans 208/240V, 1Ø (3Ø), 3600/4800W LARGE CAPACITY with AUTOFILL *	57-1/2 x 23-5/8	98	13.56
HT500AF	Large Capacity, Single Opening 67 3/4" x 19 7/8" Holds (5) 12" x 20" pans 208/240V, 1Ø (3Ø), 4500/6000W LARGE CAPACITY with AUTOFILL *	71-1/2 x 23-5/8	117	16.57
* select models are field convertible from 3Ø to 1Ø				

NOTES:

- SPECIFY VOLTAGE, PHASE AND CYCLE ON ALL ORDERS
- DROP-IN WARMER ACCESSORIES (PAGE 37)
- EXPORT MODELS CANNOT BE RETURNED



Round & Built-In/Drop-In Warming Accessories

Warming Accessories

Part No.	Description	Ship Wt. [lb]	
ADAPTER TOPS FOR ROUND WARMERS			
20822	Adapter Top, Converts 11 quart models to hold 4 quart inset	2	
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	
23139	Adapter Top, Converts warmer to hold one 7 quart and one 11 quart inset	2	
23142	Adapter Top, Converts warmer to hold three 4 quart insets	2	
ADAPTER TOPS FOR 12" x 20" SQUARE CORNER WARMERS			
20176	Adapter Top, Converts warmer to hold two 7 quart insets	2	
20434	Adapter Top, Converts warmer to hold two 4 quart and two 2 1/2 quart insets	2	
21615	Adapter Top, Converts warmer to hold three 4 quart insets	2	
21621	Adapter Top, Converts warmer to hold one 7 quart and one 11 quart inset	2	
21624	Adapter Top, Converts warmer to hold four 2 1/2 quart insets	2	
ADAPTER TOPS FOR 12" x 27" SQUARE CORNER WARMER			
22589	Adapter Top, Converts warmer to hold three 7 quart insets	1	
23115	Adapter Top, Converts warmer to hold two 11 quart insets	1	
INSETS WITH LIDS & LADLE			
20774	4 quart Round Inset, Fits 6 1/2" opening	2	
20587	7 quart Round Inset, Fits 8 1/2" opening	3	
20908	11 quart Round Inset, Fits 10 1/2" opening, with handles and slotted lid	4	
21057	11 quart Round Inset, Fits 10 1/2" opening, with hinged lid, NO handles	6	
BUILT-IN WARMER MISCELLANEOUS			
21709	Drain Screen, Fits all models with drains, one per well required	1	
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	
22592	Wellslok™ Extension Kit*, For UL listed non-insulated circular warmers only to adapt to wood countertops up to 1 1/2" thick	1	
22593	Wellslok™ Extension Kit*, For UL listed 12" x 20" warmers only to adapt to wood countertops up to 1 1/2" thick	1	
WL0330	Wellslok Extension kit for Fully Insulated Round Warmers only to adapt to wood countertops up to 1 1/2" thick	1	
	• 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	1	
*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	



Refrigerated & Dual-Temp Hot/Cold Pans

Drop-In Dual-Temp Hot & Cold Pans

Drop-In Refrigerated Cold Pans

Cold Pan Accessories

Drop-In Ice Cooled Pans

Remote Systems

Refrigeration Specifications



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



Automatic water fill maintains proper water level

Adaptor bars included

HRCP-7200

complies with NSF-7

Single control switch for changing from hot to cold with 24" long conduit for remote mounting

Extra large compressor speeds cooling process

Hot & Cold Pans

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

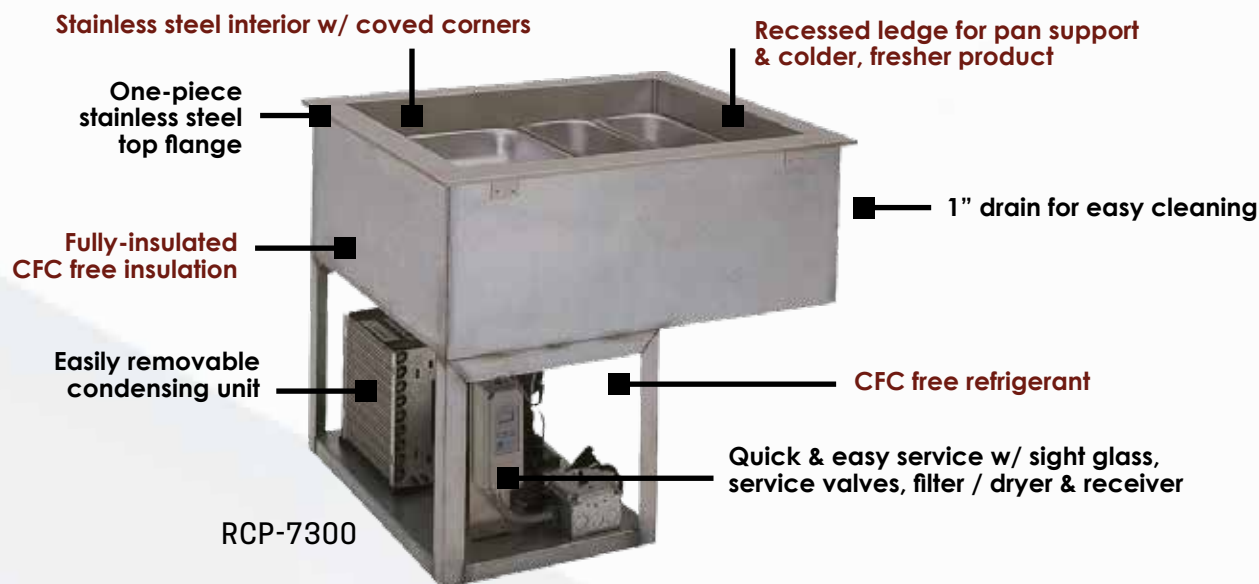
NOTES:

- ACCESSORIES (pg 42)
- NO COMPRESSOR "NC" models available, contact customer service



RCP-Refrigerated Cold Pans

Refrigerated cold pans are designed to hold pre-chilled food products at cold, fresh and safe serving temperatures. RCP-100 series for NSF-2 pre-packaged food and beverages or RCP-7100 series for NSF-7 standards for non-packaged foods



RCP-7100



Drop-In Refrigerated Cold Pans

Refrigerated cold pans are designed to hold pre-chilled food products at cold, fresh and safe serving temperatures.



RCP300



Drop-In Refrigerated Cold Pans

Model No.	Description	Size W x D [in]	Ship Wt [lb]	Cubic Feet
 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
RCP-143	FOUR PANS R-134-A refrigerant, 115V, 1Ø, 1/4 HP, 4.9A, NEMA-5-15P	17-3/8 x 25-3/8	89	9.5
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
RCP-243	FOUR PANS R-134-A refrigerant, 115V 1Ø, 1 HP, 4.9A NEMA-5-15P	31 x 32 1/2	232	20.2
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
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
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
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
 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

NO COMPRESSOR "NC" models available, contact customer service

ACCESSORIES (pg 42)

NOTES:



Drop-In Refrigerated Cold Pans

Refrigerated cold pans are designed to hold pre-chilled food products at cold, fresh and safe serving temperatures.



Drop-In Refrigerated Cold Pans

Model No.	Description	Size W x D [in]	Ship Wt [lb]	Cubic Feet
	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
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
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
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
RCP-7500	FIVE PANS (404A refrigerant), 115V, 15.2A, 1Ø, 3/4 HP, NEMA 5-20P	74 x 27-1/8	245	41
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

NOTES:

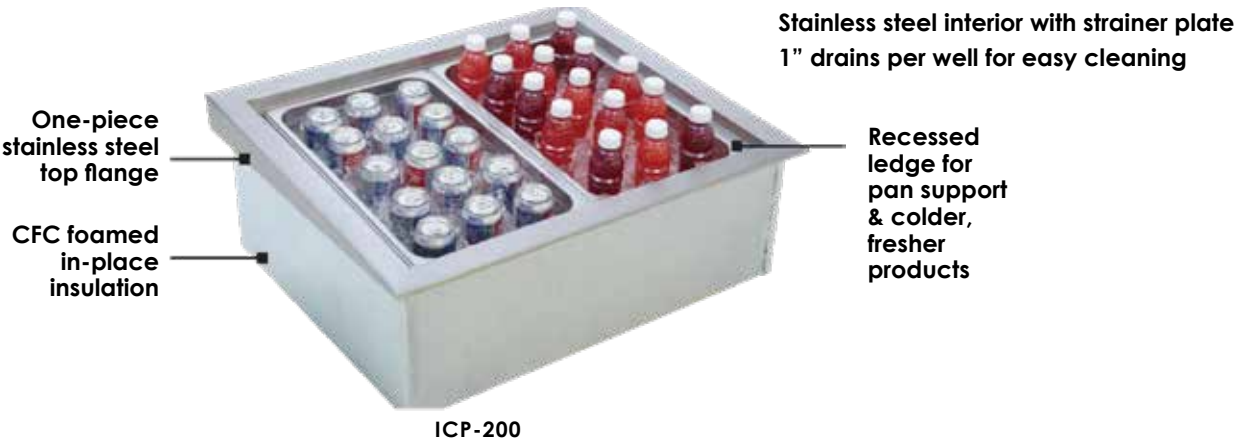
- ACCESSORIES (SEE BELOW)
- NO COMPRESSOR "NC" models available, contact customer service

Cold Pan Accessories

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

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
	Ice-Cooled Wells for 12" x 20" Pans - NSF 2			
ICP-100	ONE PAN	17-3/8 x 25-3/8	89	9.5
ICP-200	TWO PANS	31 x 25-3/8	182	16
ICP-300	THREE PANS	44-3/4 x 25-3/8	194	23
ICP-400	FOUR PANS	58-1/2 x 25-3/8	258	30

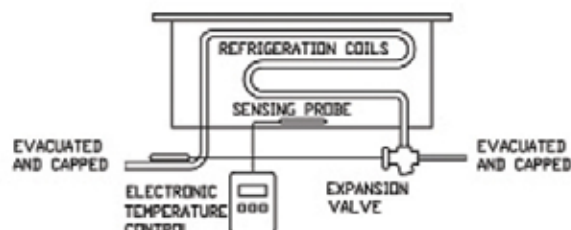


Remote Systems Refrigeration Specifications

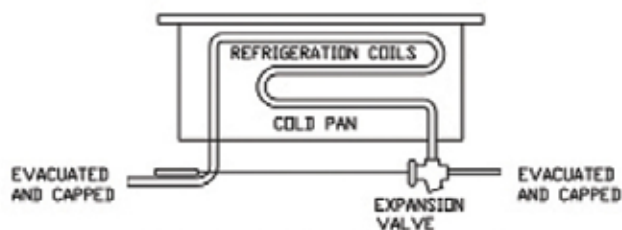
NC Series - No Condenser/Compressor"-No Condenser/Compressor housing, this unit is to "tie into" another Refrigeration system.

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).



RCP7XXX HRCF7XXX 'NC' REFRIGERATION SCHEMATIC



RCPXXX 'NC' REFRIGERATION SCHEMATIC



Cooking Equipment

FRYERS • HALF-SIZE CONVECTION OVENS
GRIDDLES • CHARBROILERS • HOT PLATES

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**



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



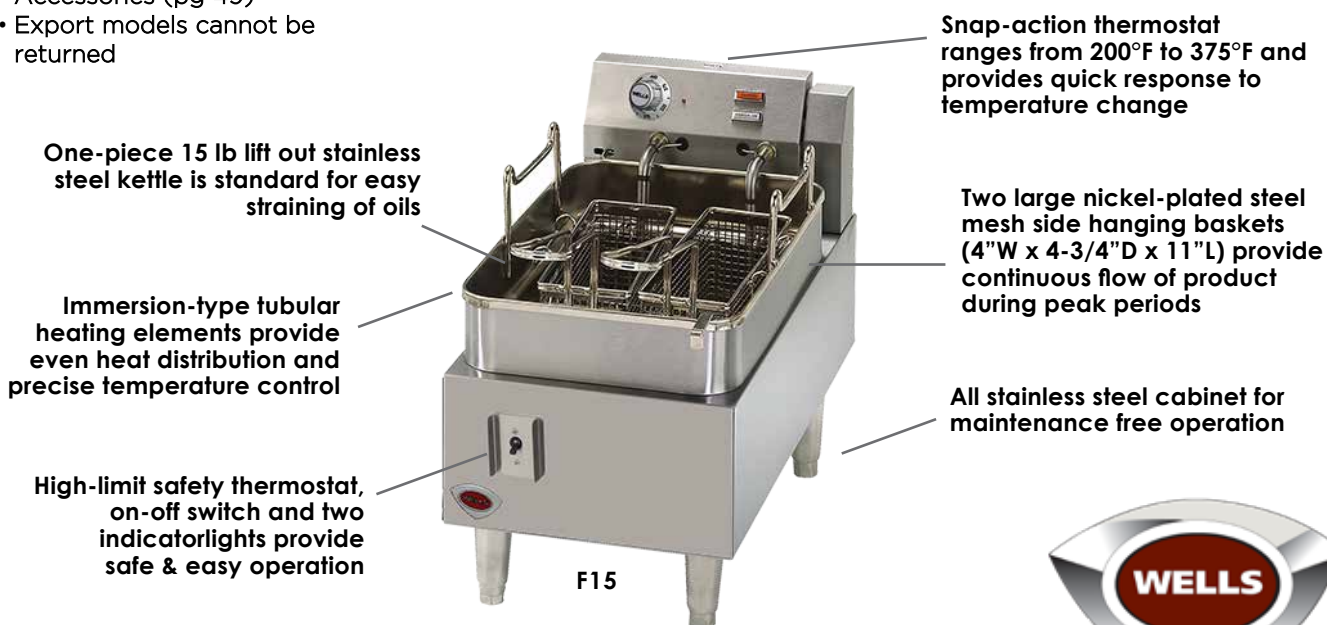
LLF14

Countertop Fryers - Single Pot

Model No.	Description	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet
	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
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
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
F-1725 208	(40 lb.) TWO (HALF-SIZE) BASKETS 208V, 3Ø, 17.25KW, TCS	15 x 29-1/2 x 18"	79	7.29
F-1725 240	(40 lb.) TWO (HALF-SIZE) BASKETS 240V, 3Ø, 17.25KW, TCS	15 x 29-1/2 x 18"	79	7.29

NOTES:

- Accessories (pg 49)
- Export models cannot be returned



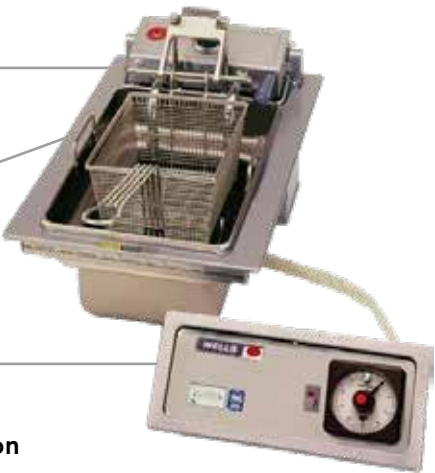
Built-In Fryers Single Pot

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

NOTES:

- Accessories (pg 49)
- 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
	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

NOTES:
• Accessories (pg 49)



Fryer Accessories

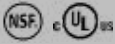
Part No.	Description	Ship Wt. [lb]
Countertop Single Pot Fryer Accessories		
21506	Basket, half-size (2 per fry pot) (LLF14)	2
22728	Cord set, 30 AMP, 1Ø, NEMA 6-50P (F55)	1
20820	Basket, half-size (2 per fry pot) (F1725)	2
20519	Fry Pot, replacement (F1725)	9
20161	Basket, half-size (2 per fry pot) (LLF14/F49/55/58)	2
20162	Basket, full-size (1 per fry pot) (F49/55/58)	2
20169	Fry pot, 15 lb. capacity (F49/55/58)	7
115714	Fry pot replacement, 15 lb. capacity (F15), 1 required	
21010	Fry pot cover (F49/55/58)	3
HSFB-LH	1/2 size basket (left hanging) - Fits the following models: F15, F30 & GF15	-
HSFB-RH	1/2 size basket (right hanging) - Fits the following models: F15, F30 & GF15	-
FSFB-LH	Full size basket (left hanging) - Fits the following models: F15, F30 & GF30	-
FSFB-RH	Full size basket (right hanging) - Fits the following models: F15, F30 & GF30	-
Built-In Single Pot Fryer Accessories		
20161	Basket, half-size (2 per fry pot)	2
20162	Basket, full-size (1 per fry pot)	2
20169	Fry pot, 15 lb. capacity	7
Countertop Dual Pot Fryer Accessories		
20161	Basket, half-size (2 per fry pot)	2
20162	Basket, full-size (1 per fry pot)	2
20169	Fry pot, 15 lb. capacity	7
20563	Legs, set of four, 4" adjustable (F1725)	5
115714	Fry pot replacement, 15 lb. capacity (F15), 1 required	
21010	Fry pot cover (F49/55/58)	3
HSFB-LH	1/2 size basket (left hanging) - Fits the following models: F15, F30 & GF15	-
HSFB-RH	1/2 size basket (right hanging) - Fits the following models: F15, F30 & GF15	-
FSFB-LH	Full size basket (left hanging) - Fits the following models: F15, F30 & GF30	-
FSFB-RH	Full size basket (right hanging) - Fits the following models: F15, F30 & GF30	-
Built-In Dual Pot Fryer Accessories		
20161	Basket, half-size (2 per fry pot)	2
20162	Basket, full-size (1 per fry pot)	2
20169	Fry pot, 15 lb. capacity	7
Celsius Knobs for Fryers		
Z21370	Celsius knobs in lieu of Fahrenheit knobs (1 each) F15 Fryer (2 each) F30 Fryer (PRICE PER KNOB)	2



Half Size Convection Ovens



Half-Size Convection Ovens

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

Half-Size Convection Oven Accessories

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



Electric Countertop Griddles



Electric Countertop Griddles

Model No.	Description	No. of Thermostats	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet
 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
G-13-400	380-415V, 3NAC, 3Ø, 10800W	2	24-3/16 x 23-9/16 x 16	140	6.77
Optional CHROME-PLATED GRIDDLE SURFACE for G13 models					
 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
G-19 240	240V, 3Ø (1Ø), 12.0KW	2	36-1/2 x 23-9/16 x 16	190	9.7
G-19-400	380-415V, 3NAC, 3Ø, 16100W	2	36-1/2 x 23-9/16 x 16	190	9.7
Optional CHROME-PLATED GRIDDLE SURFACE for G19 models					
 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
G-23 240	240V, 3Ø (1Ø), 16.0KW	4	36-1/2 x 29-9/16 x 16	260	14.52
G-23 480	480V, 3Ø (1Ø), 16.0KW	4	36-1/2 x 29-9/16 x 16	260	14.52
G-23 400	380-415V, 3NAC, 3Ø, 16000W	4	36-1/2 x 29-9/16 x 16	260	14.52
Optional CHROME-PLATED GRIDDLE SURFACE for G23 models					
 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
G-24 240	240V, 3Ø (1Ø), 21.5KW	4	36-1/2 x 29-9/16 x 16	260	14.52
G-24 480	480V, 3Ø (1Ø), 21.5KW	4	36-1/2 x 29-9/16 x 16	260	14.52
G-24 400	380-415V, 3NAC, 3Ø, 21,500W	4	36-1/2 x 29-9/16 x 16	260	14.52
Optional GROOVED GRIDDLE SURFACE					
Optional GROOVED GRIDDLE SURFACE (cost for first 6" of grooving), Must specify location					
Optional GROOVED GRIDDLE SURFACE (cost for EACH ADDITIONAL 6" of grooving)					

- 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

Wellslok™ standard for easy installation



G236

Electric Built-In Griddles

CE

Model No.	Description	No. of Thermostats	Size W x D [in]	Ship Wt. [lb]	Cubic Feet
	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
G-136-400	380-415V, 3NAC, 3Ø, 10800W	2	24-3/16 x 23-9/16	120	5.84
	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
G-196-240	240V, 3Ø (1Ø), 12.0KW	2	36-1/2 x 23-9/16	180	9.7
G-196-480	480V, 3Ø (1Ø), 12.0KW	2	36-1/2 x 23-9/16	180	9.7
<i>Optional CHROME-PLATED GRIDDLE SURFACE for G196 models</i>					
	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
	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
G-246-480	480V, 3Ø (1Ø), 32.0KW	4	49 x 29-9/16	331	19.47
Optional GROOVED GRIDDLE SURFACE					
<i>Optional GROOVED GRIDDLE SURFACE (cost for first 6" of grooving), Must specify location</i>					
<i>Optional GROOVED GRIDDLE SURFACE (cost for EACH ADDITIONAL 6" of grooving)</i>					

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.



Gas Countertop Griddles - WG models

Natural or LP Gas

Grooved
surfaces
available

3/4" thick plate
for even heat
distribution

Full-width front
grease trough for
ease of cleaning



WG-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 - WG models

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet
	Thermostatic Controls - Gas Griddle			
WG-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
WG-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
WG-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
WG-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

Built to buyer's specification, may not be returned

Optional GROOVED GRIDDLE SURFACE

Optional GROOVED GRIDDLE SURFACE (cost for first 6" of grooving), Must specify location

Optional GROOVED GRIDDLE SURFACE (cost for EACH ADDITIONAL 6" of grooving)

Gas Countertop Griddle Accessories

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



HD Gas Countertop Griddles - HDG models



HD Gas Countertop Griddles

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet
 Manual Controls - HD Gas Griddle				
HDG2430G	2 BURNERS - Cooking Surface 23-3/4"W x 23-3/4"D Natural Gas, 60,000 BTU/hour	24-1/8 x 33-1/4 x 17	249	12.85
HDG3630G	3 BURNERS - Cooking Surface 35-3/4"W x 23-3/4"D Natural Gas, 90,000 BTU/hour	36-1/8 x 33-1/4 x 17	397	17.99
HDG4830G	4 BURNERS - Cooking Surface 47-3/4"W x 23-3/4"D Natural Gas, 120,000 BTU/hour	48-1/8 x 33-1/4 x 17	507	22.7
HDG6030G	6 BURNERS - Cooking Surface 60-1/8"W x 23-3/4"D Natural Gas, 150,000 BTU/hour	60-1/8 x 33-1/4 x 17	640	30.2
 Thermostatic Controls - HD Gas Griddle				
HDTG2430G	2 BURNERS - Cooking Surface 23-3/4"W x 23-3/4"D Natural Gas, 60,000 BTU/hour	24-1/8 x 33-1/4 x 17	249	12.85
HDTG3630G	3 BURNERS - Cooking Surface 35-3/4"W x 23-3/4"D Natural Gas, 90,000 BTU/hour	36-1/8 x 33-1/4 x 17	397	17.99
HDTG4830G	4 BURNERS - Cooking Surface 47-3/4"W x 23-3/4"D Natural Gas, 120,000 BTU/hour	48-1/8 x 33-1/4 x 17	507	22.7
HDTG6030G	6 BURNERS - Cooking Surface 60-1/8"W x 23-3/4"D Natural Gas, 150,000 BTU/hour	60-1/8 x 33-1/4 x 17	640	30.2
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]
20563	Legs, set of four, 4" adjustable	5



HD Gas Charbroilers



HD Gas Countertop Charbroilers

Model No.	Description	Size W x D [in]	Ship Wt. [lb]	Cubic Feet
	Radiant - HD Gas Charbroilers			
	HDCB1230G 2 BURNERS - Cooking Surface 12"W x 30"D Natural Gas, 40,000 BTU/hour	14 x 30-1/2 x 18-1/8	139	5.19
	HDCB2430G 4 BURNERS - Cooking Surface 24"W x 30"D Natural Gas, 80,000 BTU/hour	24-1/8 x 30-1/2 x 18-1/8	293	18.71
	HDCB3630G 6 BURNERS - Cooking Surface 36"W x 30"D Natural Gas, 120,000 BTU/hour	36-1/8 x 30-1/2 x 18-1/8	401	19.7
	HDCB4830G 8 BURNERS - Cooking Surface 48"W x 30"D Natural Gas, 160,000 BTU/hour	48-1/8 x 30-1/2 x 18-1/8	514	25.61
<i>Natural gas models are field convertible to LP Gas – LP Gas regulators and orifices included</i>				

HD Gas Countertop Charbroiler Accessories

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



HD Gas Hot Plates

HDHP2430G

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

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

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
 Standard - HD Gas Hot Plates				
HDHP1230G	2 BURNERS Natural Gas, 53,000 BTU/hour	12 x 30-1/8 x 14-11/16	89	3.74
HDHP2430G	4 BURNERS Natural Gas, 106,000 BTU/hour	23-3/4 x 30-1/8 x 14-11/16	225	12.85
HDHP3630G	6 BURNERS Natural Gas, 159,000 BTU/hour	35-1/2 x 30-1/8 x 14-11/16	304	17.99
Natural gas models are field convertible to LP Gas – LP Gas regulators and orifices included				

HD Gas Countertop Hot Plate Accessories

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



Countertop Charbroilers Electric



Electric Countertop Charbroilers

Model No.	Description	No. of Controls	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet
	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
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
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
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
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
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

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



B406

Electric Built-In Charbroilers

Model No.	Description	No. of Controls	Size W x D [in]	Ship Wt. [lb]	Cubic Feet
	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
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
B-406-400	Cooking Surface 21-1/2" W x 14-1/2" D 380-415V, 3Ø (1Ø), 5.5 kW	2	24-3/4 x 23-1/2	68	8.55
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
<i>Built to buyer's specification, may not be returned</i>					

Electric Charbroiler Accessories

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



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

CE

Model No.	Description	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet
	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
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
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
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
	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
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
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
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
	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

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

Electric Hot Plate Accessories

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

* 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
 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
HC-1256	SINGLE 9" ELEMENT, CERAMIC 208/240V, 1Ø, 1.9/2.5 kW	14-3/4 x 14	19	3.5
CE HC-1256-230	SINGLE 9" ELEMENT, CERAMIC 220-240V, 1Ø, 2500W	14-3/4 x 14	19	3.5
HC-2256	DUAL 9" ELEMENTS, CERAMIC 208/240V, 1Ø, 3.8/5.0 kW	14-3/4 x 24-5/8	31	4.15
 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
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
 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
CE H-706-230	DUAL 9" ELEMENTS, FRENCH 220-240V, 1Ø, 4000W	14-3/4 x 23-1/2	29	2.58
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



Instant-On Gas Hot Plates

Model No.	Description	Size W x D x H [in]	Ship Wt. [lb]	Cubic Feet
	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
Natural gas models are field convertible to LP Gas				

Instant-On Gas Hot Plate Accessories

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



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
 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
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
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
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
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
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
 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
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
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

NOTES:

- Export models cannot be returned.
- Accessories Page 64



Heavy-Duty Drawer Warmers Built-In



RW16HD



Example of installed built-in
RW16HD

- 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
 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
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
RW-26HD 120	2 DRAWERS, BUILT-IN 120V, 1Ø, 900W	2	2	29-1/4 x 21-1/2 x 21	115	13.8
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
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
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
 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
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
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
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

NOTES:

- Export models cannot be returned.
- Accessories Page 64

Drawer Warmer Accessories

Part No.	Description	Ship Wt. [lb]
DRAWER WARMER ACCESSORIES		
20624	Humitrol Rack, 11/16" high, one per drawer warmer	3
21488	Replacement Pan, 12" x 20" (RW series)	10
22228	Replacement Pan, 12" x 20" (RWN series)	10
21607	Leg Kit, set of (4) 6" adjustable, stainless steel body, plastic foot	6
20576	Leg Kit, set of (4) 6" stainless steel	6
20563	Leg Kit for drawer warmers	6
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
21947	Caster Kit, set of (4) 2 with front brakes, raises unit 3-1/2" nominal height (RW series)	19
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
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
22201	Caster Kit, set of (4) 2 with front brakes, raises unit 3-1/2" nominal height (RWN series)	13
22409	Caster Kit, set of (4) 2 with front brakes, raises unit 2-1/4" nominal height (RWN series)	10



RW16HD



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
 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
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
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
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
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
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
 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
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
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

Waffle Baker - Accessory

Part No.	Description	Ship Wt. [lb]
21489	Drip Tray for WB1E and WB2E Waffle Bakers	1





**APW/Bakers Pride/Star Brands,
(Lang, MagiKitch'n, Star, Toastmaster & Wells)
Minimum Advertised Price & Minimum Resale Internet Cart**

MINIMUM ADVERTISED PRICE (MAP) POLICY

This Policy applies to all means of Advertised Pricing for all Middleby Commercial Foodservice Brands

The APW/Bakers Pride/Star Brands (hereinafter "the Group") and the Middleby Corporation (hereinafter "the Corporation") is committed to supporting our Authorized Dealers and 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, to Any and ALL customers, for all Brands within the Group and the Corporation. 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 or the Corporation determines, in their 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% for all Group products; and advertised at a price no less than rounded down to the nearest whole number off the Current List Price.
- If a Dealer offers or combines (i.e., "bundling") one or more products from a single or multiple brands of the Group or the Corporation in an advertisement, the aggregate price for all products by the Group and Corporation 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 the following items of casters, warranty or freight into their product's sell price; not to be below the product's MAP price.

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, social networks, 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 and the Corporate 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 and the Corporation prohibit the use of split-screen, side-by-side advertising, or pop-ups to advertise a similar product of any other brand other than those that are manufactured by other brands within the Corporation. The Group and the Corporation prohibit any Dealer from redirecting (automatically, inadvertently or otherwise) a customer who is in search of a product of the Group, the Corporation or item number to any other non-Middleby brand.

No Dealer may advertise a product of the Group or the Corporation 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. It is a violation of the MAP Policy to advertise a price below MAP pricing, even if such advertised price was automatically or manually generated due to a MAP Policy violation by a vendor or competition another medium or platform.

From time to time, the Group or the Corporation may discontinue certain products or engage in promotions with respect to certain products. In such events, the Group and the Corporation reserve 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 and the Corporation.

MINIMUM RESALE INTERNET CART PRICE (MRICP) POLICY

The Minimum Resale Internet Cart Price ("MRICP") applies to the final internet check out prices regardless of providing a customer "log in", membership or similar (e.g., shopping cart prices, chat box prices, emailed prices, and prices on the internet website or search engines) of the Group's or the Corporation'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 nearest whole number off the current List Price. This MRICP Policy will apply to any activity which the Group or the Corporation determines, in their sole and absolute discretion, is designed or intended to circumvent the intent of this MRICP Policy.

MAP/M.R.I.C.P. policy continued on next page

MAP/M.R.I.C.P. policy continued from previous page

The MAP Policy and MRICP Policy apply only to advertised prices and do not apply to the price at which the products are actually sold or offered for sale to an individual customer at a Dealer's place of business, including contract negotiations, or negotiations in the field. The decision to implement and enforce the MAP Policy and the MRICP Policy is solely to protect the Group's and the Corporation's brands, reputation and competitiveness and the Authorized Dealers who promote and sell their products based on quantitative and qualitative factors.

The MRICP policy applies to the following Group Brands and Brand product segments

Brands in their Entirety

Bakers Pride

Lang

MagiKitch'n

Star Categories

Holman conveyor toasters

(All Labeled Products)

Pro-Max Panini's

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

Star (RTW-Series Products)

Star-Max (500 & 600-Series Products)

Ultra-Max (All Labeled Products)

Wells Categories

Drawer Warmers

Heated & Refrigerated Wells

(HT, H/RCP-Series)

Dry Wells (MDW models)

All Ventless Products

POLICY VIOLATIONS

These MAP and MRICP Policies are not intended as, nor are they to be construed as, an attempt by the Group or the Corporation to set advertised or resale prices or an agreement between the Group, the Corporation and any Authorized Dealer or other party. In addition, the Group and the Corporation will not accept any assurances of compliance with these MAP or MRICP Policies from any Authorized Dealer. Each Authorized Dealer must independently choose whether to comply with the terms of these MAP and MRICP Policies. These MAP and MRICP Policies are not negotiable and will not be altered for any individual Authorized Dealer.

The Group, the Corporation or their agent(s) will conduct a reasonable investigation in response to a suspected MAP and MRICP Policy violation. Failure to cooperate by any Authorized Dealer, including retaliatory actions by any Authorized Dealer with the Group's or the Corporation's investigation will be considered an additional violation.

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 or the Corporation.

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

- **1st violation:** The Group or the Corporation 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 days) or a repeated offense within a 3-month period will be considered a 2nd violation.
- **2nd violation:** The Group or the Corporation 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 Group shipments and/or the Corporation, until all violations are resolved. Failure to comply within 48 hours (2 days) or a repeated offense within a 6-month period will be considered a 3rd violation.
- **3rd violation** and each violation thereafter: The Group or the Corporation at a minimum will issue an email notification to the non-compliant dealer and buying group as applicable requiring their compliance to the MAP and MRICP Policies and will result in **(a) the dealer's net pricing being increased to a price that is 50% off of the Group's then current published List Price(s) and net pricing increased to standard market discounts off ALL Middleby Corporation Brands published List Prices and (b) any and ALL available rebates, marketing incentives, or program dollars (accrued or due in total) will be forfeited.** Failure to comply within 48 hours (2 days) or a repeated offense within a 12-month period, the Group or the Corporation at a minimum will issue an email notification to the non-compliant Dealer and buying group as applicable informing them of the a) indefinite suspension of their account with the Group and ALL Middleby Corporation Brands and b) permission to use the Group's and the Corporation's brand trademarks, trade names, individual brand and corporate logos, product images and product content will be indefinitely revoked. Reinstatement of the account, preferred pricing and applicable incentives or rebates may be re-evaluated by the Group and the Corporation in their sole discretion after 30 days.

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 or the Corporation's brands and instead purchases the Group's or the Corporation's products from an Authorized Dealer or any other reseller (i.e., dealer-to-dealer sale), the Group and the Corporation 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(s) for the Group and the Corporation. Only the MAP/MRICP Policy Administrator(s), Group President 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 and Group President may authorize exceptions to the Policies. No other individuals, including any employee or representative of the Group or the Corporation, may provide such direction or authorizations regarding the Group's Policies to any Dealer. It is the Dealer's sole responsibility to remain aware of any changes to the 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 and the Corporation have 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.

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	

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.

ORIGINAL EQUIPMENT WARRANTY

INTERNATIONAL

(Except U.S. and Canada)

STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS products are warranted to each original Buyer and will be free from defects in material and workmanship for the period specified below, under normal and proper use and maintenance service as specified by "STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS" and upon proper installation and start-up in accordance with the instructions supplied with each. Obligation under this warranty shall be limited to repairing or replacing, at its option, any part found to be defective within the specified warranty period.

STANDARD PRODUCT WARRANTY PERIOD

One (1) Year Limited Parts only

The warranty period begins upon the earlier of the date between proof of installation or 90 days after Invoice date or 90 days after shipping date.

No other Warranty terms are valid unless agreed and authorized by STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS

Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user.

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS sole obligation under this warranty are 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. STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS are 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 surfaces.
- 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.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.

International Warranty continued on next page

- 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 STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS 's approval will void the warranty.

CONTACT

International@partstown.com

www.partstown.com

Phone: +1-630-866-4385 during normal Business Hours, 8:30 am to 4:30 pm, US Central Standard Time (CST)

In all correspondence provide:

- Serial number - **mandatory**
- Model number/Brand name
- Sales Acknowledgment/Order Confirmation's reference/number, if available
- Include Site's voltage or gas type
- Location/Company's name
- Buyer/Dealer/Distributor/Vendor/Service provider info, if available

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