



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)

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Freight Information



[Wells ventless models are not included in any free freight programs or offers](#)

Additional Charges

Lift Gate Delivery = \$150 ([lift gate fee effective August 1, 2026](#))

Call for Delivery = \$100

All other requests, call for pricing.

NOTE: WVU-72 & WVU-96 Do not qualify for Lift Gate Delivery due to the size

Freight Classification

All UPS Ground shipments on Wells account will be subjected to a shipping and handling fee.

We encourage customers to ship on their UPS Ground account to avoid charges.

Freight Damage:

DO NOT SIGN for equipment until you have thoroughly inspected it for obvious or concealed freight damage. Once signed for, the customer takes full responsibility for the shipment.

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



Ventless Solutions..... 1-17

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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



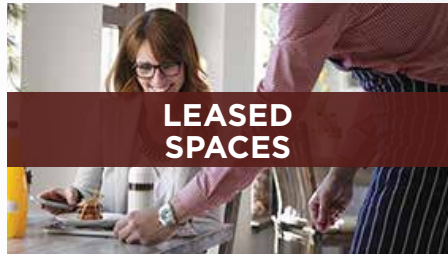
AIRPORTS



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

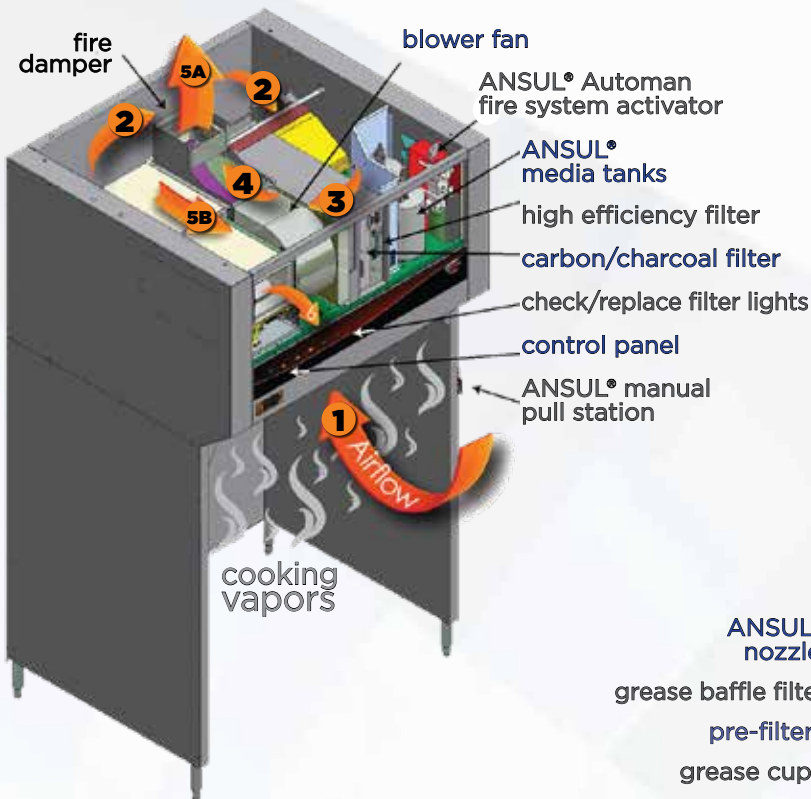
WVU Universal ventless pricing and specs on page 5



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

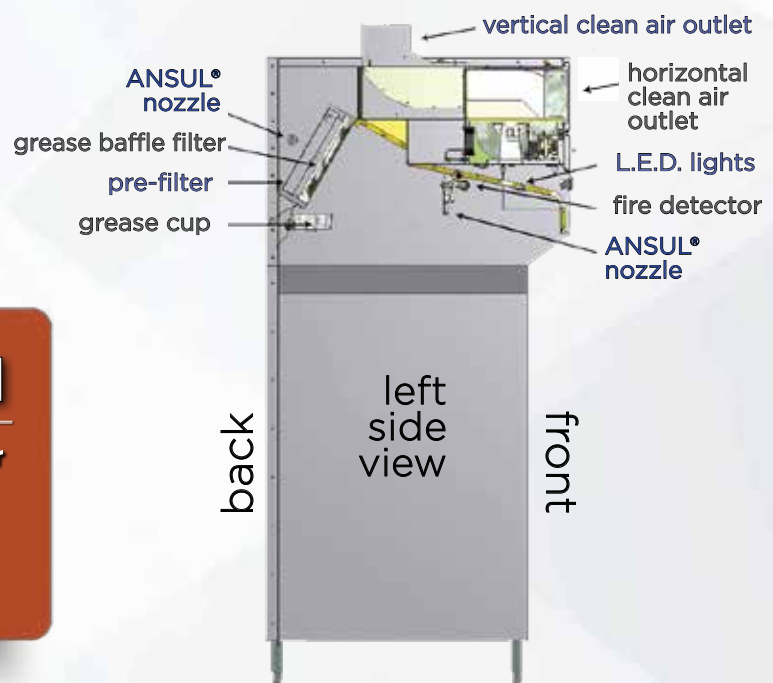


FILTRATION AIR FLOW

- 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



Wells Ventless Solutions

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**

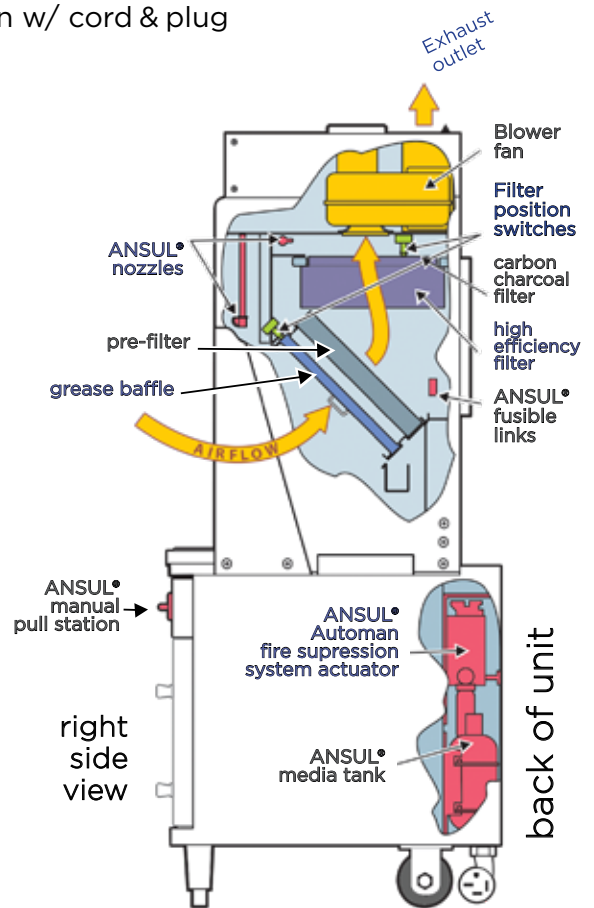


WVO2HFG

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

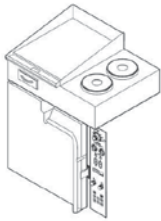
- CONVECTION OVEN BASE
- DRAWER WARMER BASE (2-DRAWER)
- 2-DOOR CABINET BASE



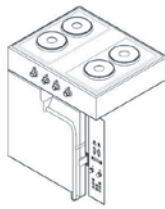
WVG136 COOKTOP
SELF
CONTAINED
Air Filtration &
Fire-Suppression
Hood System

Large
Griddle
BASE
2-door
Cabinet

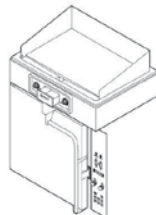
VCS with Half-Size CONVECTION OVEN BASE



WVO2HFG
GRIDDLE w/
2 FRENCH
HOT PLATES
CONVECTION
OVEN BASE



WVO4HF
4 FRENCH
HOT PLATES
CONVECTION
OVEN BASE



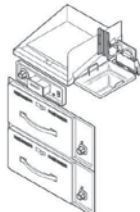
WVOG136
LARGE
GRIDDLE
CONVECTION
OVEN BASE

VCS w/ Convection
Oven Base pricing
and specs on [pg 8](#)

VCS with DRAWER WARMER BASE (2-DRAWER)



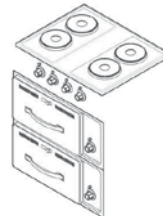
WV2HGRW
GRIDDLE w/
2 FRENCH
HOT PLATES
DRAWER
WARM. BASE



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



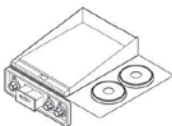
WVG136RW
LARGE
GRIDDLE
DRAWER
WARM. BASE



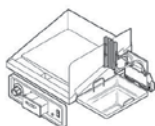
WV4HFRW
4 FRENCH
HOT PLATES
DRAWER
WARM. BASE

VCS w/ Drawer Warmer
Base pricing and specs
on [pg 9](#)

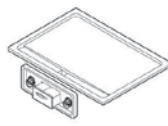
VCS with 2-DOOR CABINET BASE



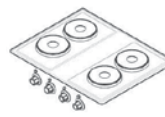
WV2HG
GRIDDLE w/
2 FRENCH
HOT PLATES
2-DOOR
CABINET BASE



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

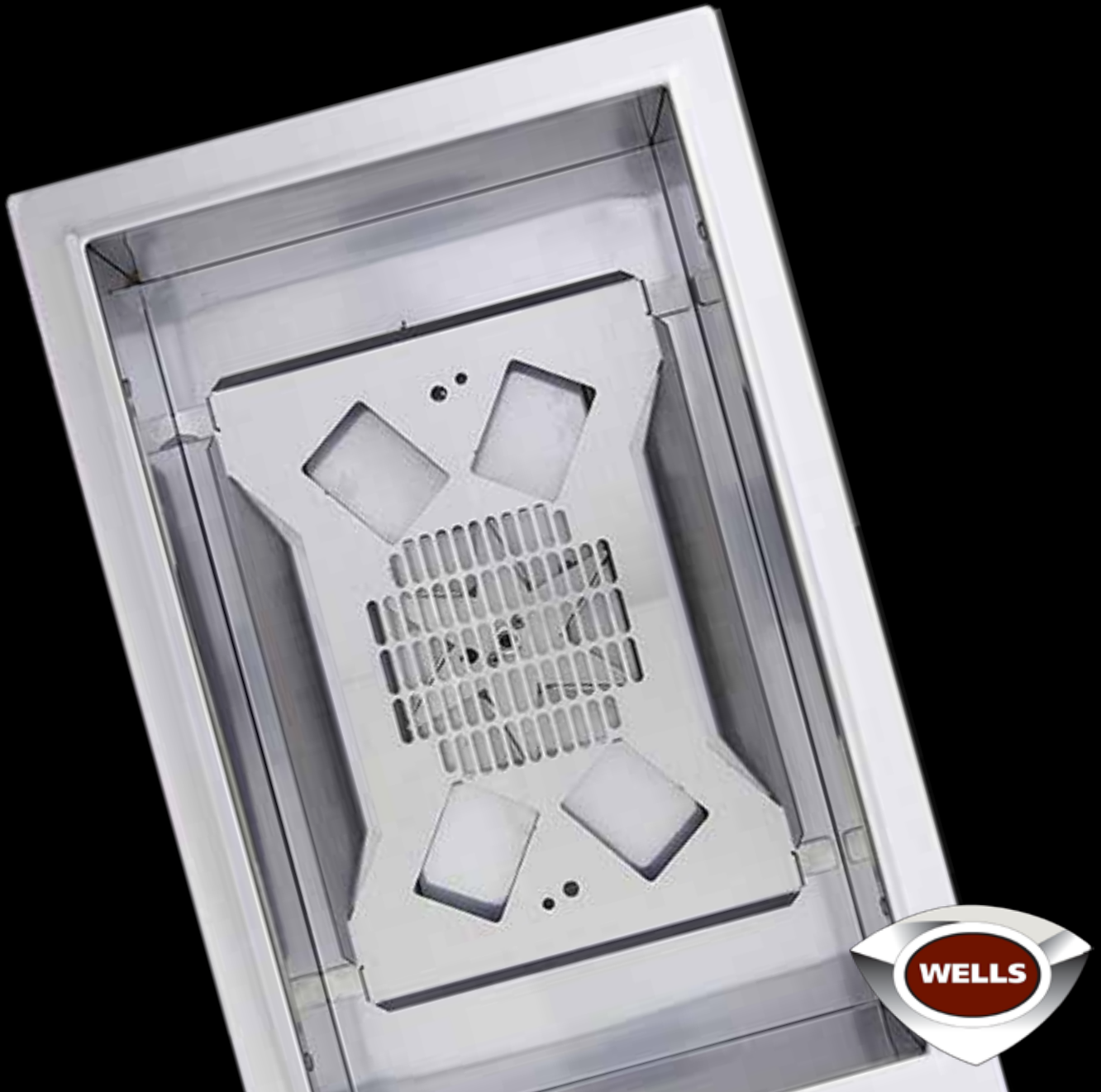
SINGLE, TWO, THREE, FOUR, AND FIVE PAN WARMERS

RECTANGULAR & ROUND WARMERS

HALF-SIZE PAN WARMERS

COOK N' HOLD

BAIN MARIE WARMERS



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



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:

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- 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



 LISTED MODELS WITH INFINITE CONTROLS USE THESE CONTROLS



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



 LISTED MODELS WITH THERMOSTATIC CONTROLS USE THESE CONTROLS



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 |

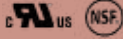
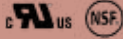
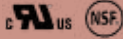
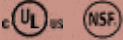
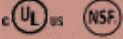
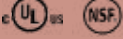
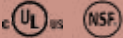
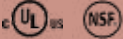


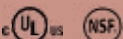

NOTES:

- 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 | | | | | |
| UL NSF | 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 |
| UL NSF | 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 | | | | | |
| UL NSF | 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 |
| UL NSF | 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 |
| UL NSF | 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

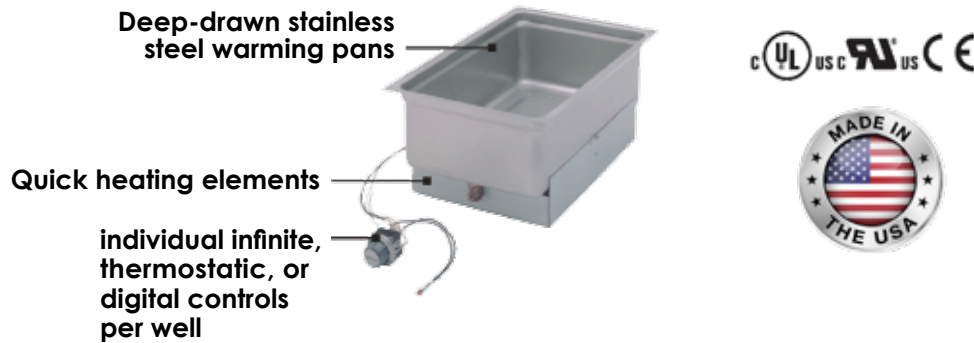
MODEL KEY

| 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



 LISTED MODELS WITH INFINITE CONTROLS USE THESE CONTROLS 

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

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



Single-Pan Top-Mount Rectangular Warmers



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



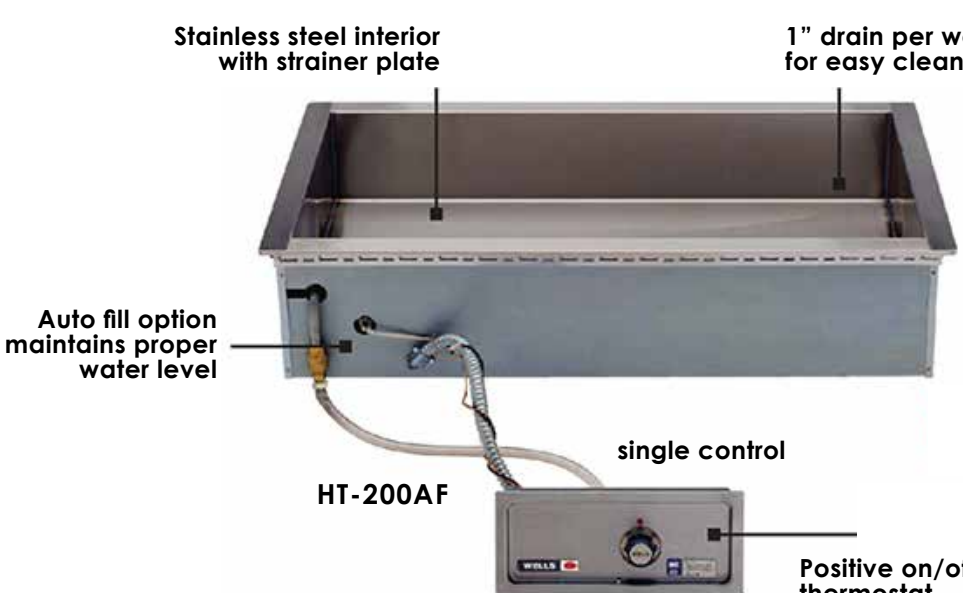
for more detailed information, visit Wells-Mfg.com



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



Stainless steel interior with strainer plate

1" drain per well for easy cleaning

Auto fill option maintains proper water level


single control

HT-200AF

Positive on/off thermostat with light

- Holds 12" x 20" & fractional pans
- Auto fill option
- Adapter bars for fractional pans




Extra-long models available



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 | |
| | <ul style="list-style-type: none"> • Optional 72" Wiring • Thermostatically controlled warmers - one required per well • Infinite Switch controlled models - one required per well • Please contact factory for availability of optional wiring | 1 | |
| <p>*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.</p> | | | |
| 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



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 |

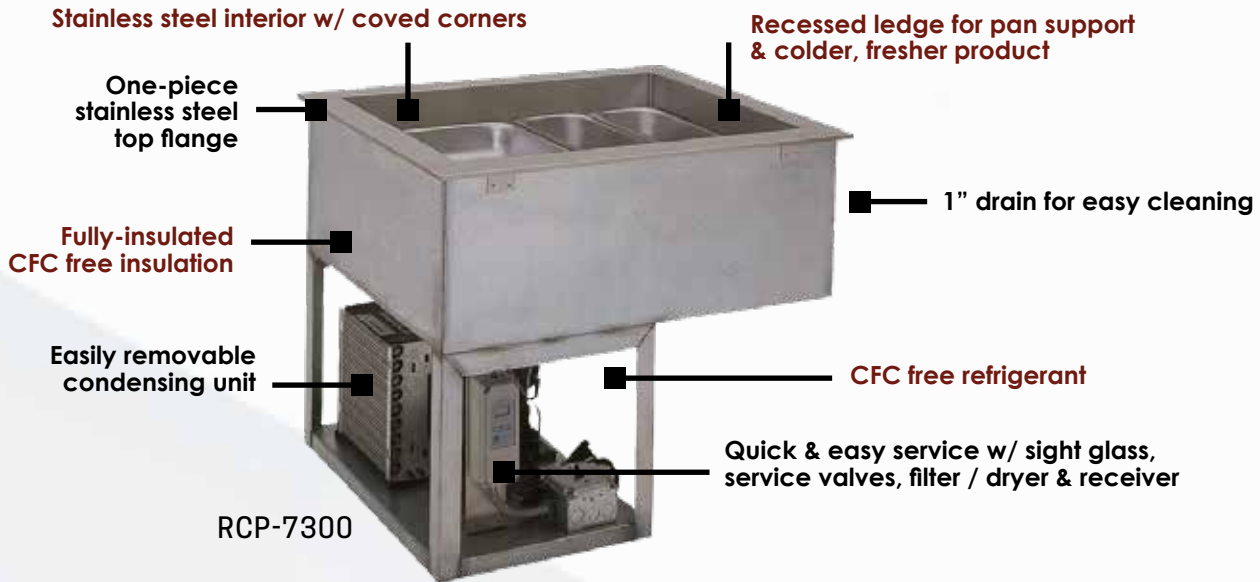
NOTES:

- 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

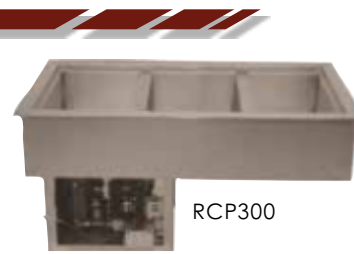


Refrigerated & Dual Temp Hot/Cold Pans



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 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 |

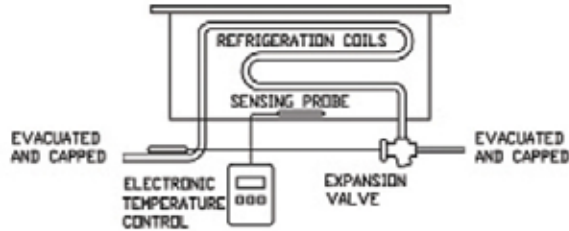


Remote Systems Refrigeration Specifications

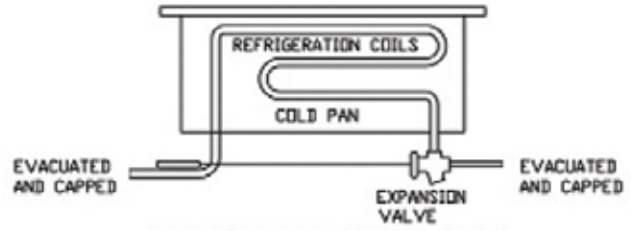
NC Series - No Condenser/Compressor"-No Condenser/Compressor housing, this unit is to "tie into" another Refrigeration system.

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

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

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

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

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

Two large nickel-plated steel mesh side hanging baskets (4"W x 4-3/4"D x 11"L) provide continuous flow of product during peak periods

All stainless steel cabinet for maintenance free operation

F15



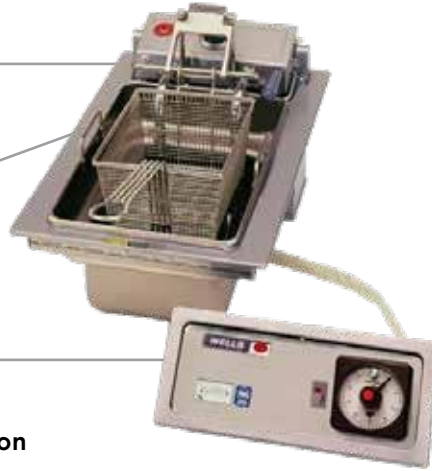
Built-In Fryers Single Pot

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

Spring-loaded support secures elements in a raised position

Signal light indicates when heating elements are energized




Heavy-duty, deep-drawn stainless steel fry pots



Swing-up elements for easy cleaning

2 Full-size nickel-plated wire baskets included

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

Ergonomic, cool-touch door handle

Fully insulated for maximum efficiency & energy savings

Stainless steel exterior/interior for durability, reliability and easy cleaning

Two-speed fan perfect for bakery items, circular air flow ensures a more even bake for a beautiful, consistent product finish

Five fully adjustable racks for 13x18" pans

Easy-to-use, programmable controls

High wattage for rapid pre-heat & quick recovery

Heavy-duty power cord & NEMA 6-30P plug standard

MADE IN THE USA

OC2 is (2) OC1 units stacked with 21330 (caster set) and 21342 (stacking kit)

Half-Size Convection Ovens

| Model No. | Description | Size W x D x H [in] | Ship Wt. [lb] | Amps |
|-----------------------------------|--|---|---------------|------|
| Half-Size Convection Ovens | | | | |
| OC1-208V | HALF-SIZE CONVECTION OVEN 208V, 1Ø, 5,000 watts, NEMA 6-30P | OVERALL DIMENSIONS 30-1/8 x 25-1/4 x 31 height includes 6" legs | 253 | 24 |
| 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 |
| <i>Optional CHROME-PLATED GRIDDLE SURFACE for G13 models</i> | | | | | |
| 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 |
| <i>Optional CHROME-PLATED GRIDDLE SURFACE for G19 models</i> | | | | | |
| 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 |
| <i>Optional CHROME-PLATED GRIDDLE SURFACE for G23 models</i> | | | | | |
| 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 | | | | | |
| <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> | | | | | |

- 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 |
|--|------------------------------|--------------------|-------------------|---------------|------------|
| RI 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 |
| RI 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> | | | | | |
| RI 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 |
| RI 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




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

WG-2424G

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 |
| <i>Natural gas models are field convertible to LP Gas – LP Gas regulators and orifices included</i> | | | | |

HD Gas Countertop Griddle Accessories

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



HD Gas Charbroilers



HDCB2430G

Cast iron top grates adjustable & reversible

Natural or LP Gas

Easily removable front panel for simple access to components

Cast iron radiants for even & consistent heat


Cast iron burners for higher maximum temperatures & consistency

Each burner has adjustable air shutter control for optimum combustion

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

Removable drip pan for easy clean up

HD Gas Countertop Charbroilers

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

Natural gas models are field convertible to LP Gas – LP Gas regulators and orifices included

HD Gas Countertop Charbroiler Accessories

| Model No. | Description | Ship Wt. [lb] |
|-----------|----------------------------------|---------------|
| 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 |
| <i>Natural gas models are field convertible to LP Gas – LP Gas regulators and orifices included</i> | | | | |

HD Gas Countertop Hot Plate Accessories

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




Countertop Charbroilers Electric



Dual heating action using both radiant & conductive heat

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

| 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 allcountertop 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 |
| <i>Export models cannot be returned.</i> | | | | |



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

| <u>Brands in their Entirety</u> | <u>Star Categories</u> | <u>Wells Categories</u> |
|---------------------------------|--|---|
| Bakers Pride | Holman conveyor toasters (All Labeled Products) | Drawer Warmers |
| Lang | Pro-Max Panini’s (PST, PGT, PSC, PGC-Series Products) | Heated & Refrigerated Wells (HT, H/RCP-Series) |
| MagiKitch’n | Star (RTW-Series Products) | Dry Wells (MDW models) |
| | Star-Max (500 & 600-Series Products) | All Ventless Products |
| | Ultra-Max (All Labeled 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