

WELLS Frequently Asked Questions - WARMERS

Autofill	How does Auto-Fill work?	The water level is detected electronically by a water level sensor in the pan. If the sensor does not "see" water, it turns on a water supply until water is again sensed.
Cook and Hold	Can Cook 'N Hold warmer be operated dry? If with water, how much?	Except for LLCH-1220, all cook and hold MUST be run with elements submerged in water. No more than 2" of water. LLCH-1220 may be operated dry, but recommend wet operation.
Cook and Hold	Cook and Hold vs. warmer	A Cook-N-Hold unit can provide enough heat to bring frozen or room temperature foods to serving temperature, and sufficient adjustment to keep the food at that temperature. Warmers can only keep otherwise pre-heated foods at serving temperature, but cannot cook foods.
Cook and Hold	Do all Cook 'N Hold warmers have exposed elements?	All except LLCH-1220
Legs	Are legs removable?	Nearly all non-built-in Wells equipment has removable legs. However, if the equipment shipped with legs, use of the legs is required, either for ventilation around the unit, or to meet NSF requirements for cleaning under the unit. Operation without the legs installed may void warranty.
Mount	Bottom Mount vs. Top Mount	Bottom mount units leave the countertop flush. The flange of Top mount units sits above the countertop. Top mount units are easier to install (require only a cutout); bottom mount units require the cutout be flanged.
Mount	How are Bottom Mount units (e.g. SS206E) secured to the counter?	Bottom mount units require a metal counter, where the opening is cut out and flanged downward. The unit is fitted from underneath, with screws thru the counter flange holding the warmer.
Mount	How are Top Mount units secured to the counter?	Top mount units drop into the counter cutout from the top. A flange on the unit holds and seals the unit. Wellsloks secure the unit to the counter.
Mount	What does .6 at the end of a model number mean?	Built-In equipment model numbers end in "6".
RW	Can I use a standard roll warmer for potatoes or other heavy load?	No. For heavy loads, use an "HD" roll warmer. (ex, RW-26HD).

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RW	When do I need an "HD" roll warmer?	HD Roll Warmers are designed for heavier loads, such as potatoes. Standard roll warmers are not designed for heavy loads.
RW	When do you need a thermometer on an RW unit?	If knowing the temperature of the warmer is important, a thermometer option should be ordered. This must be done at the time of the initial equipment build. There is no provision to retrofit a thermometer to an RW unit.
RW	Explain a "narrow" drawer warmer. (ex: RWN-26)	All roll warmers hold one 12" x 20" pan per drawer. In a standard roll warmer, the 20" side is across the front. A "narrow" warmer turns the pan such that the 12" side is across the front.
RW Accessories	Replacement pans for RW Roll Warmer units	22162 for RW and RWHD. 22228 for RWN
RW Humitrol	Humitrol Rack	The Humitrol Rack fits in an RW pan. It is a slotted plate with turned-down edges. It allows a small amount of water to be kept in the pan while keeping the product dry (above the water).
Warmer	Are "square corners" on warmers really square?	Warmer pans are identical, and are radiused at side and bottom corners. Only the manner of mounting changes. (Note Bain Marie HT- warmers have actual welded corners that are square.)
Warmer	Difference between "round" and "square" corners on warmers.	Apply to bottom mount warmers only. "Round" corners require 1" radius for corners of countertop cutout. "Square" corners can be cut out without radius. Both must be flanged down by 3/4".
Warmer	How to determine adapter tops for "round" corner warmers?	Refer to O.E.M. Accessory Book. Items ending in "R" are for bottom-mount round warmers.
Warmer MOD Manifold	Can we build warmers so that manifold comes out on one end or the other?	Manifold is designed with a 1" female NPT connector at each end. One plug is provided.
Warmer MOD	Can warmers be operated "dry" to "wet"?	Wells warmers may be operated "dry" to "wet" provided that the unit is allowed to cool before the change of operation. To prevent damage, do not add water to a hot "dry" pan.

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Warmer MOD	Can warmers be operated "dry"?	Except for warmers with exposed elements, all Wells warmers may be operated "dry".
Warmer MOD	Can warmers be operated "wet" to "dry"?	Wells warmers may be operated "wet" to "dry" provided that the unit is drained and allowed to cool before the change of operation. To prevent damage, do not allow all the water to evaporate from the pan during "wet" operation.
Warmer MOD	Can warmers be operated "wet"?	All Wells warmers may be operated "wet". This is the recommended mode of operation. Maintain 1" to 1-1/2" of water in the pan.
Warmer MOD	Size of ..27.. Warmer Pan	For part numbers with "27", one warmer pan is 12" x 27"
Warmer MOD	Size of Standard Warmer Pan	One standard warmer pan is 12" x 20".
Warmer MOD Manifold	Where is the manifold located on warmers?	Drain hole (and manifold connection) is located 2-1/4" from the end of the warmer pan. Pan assemblies may be mounted with
Wellslok	Explain Wellslok	Wellsloks are part of the mounting flange of top-mount built-in equipment. Turn-out tabs lock the flange into the countertop.
Wellslok	What kind of counter are Wellsloks used for?	Wellsloks are designed for use on metal countertops.
Wellslok	What thickness counter is Wellslok designed for?	16ga. stainless steel counter preferred, max. 14 ga. Extension kit available for up to 3/4" counter thickness.
Wellslok	When is a Wellslok extension kit needed?	Wellslok extension kits allow flange-mount built-in equipment to be installed in plastic and wood countertops.