RCP - Refrigerated Cold Pans

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

Options & Accessories
- Remote on/off switch
- Remote models with or without condensing units
- Condenser orientation & compressor rack location
- 220 / 230 / 240 Volt and 50 Cycle
- Adaptor bars for fractional pans
- Perforated bottom strainers
- Extended parts, labor & compressor warranties

RCP & HRCP Warranty
- 1 Year Limited Parts
- 1 Year Limited Labor

Extra Long Models

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

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

In addition to all the benefits of the RCPs, the HRCPs provide these additional features!

- Automatic Water Fill Maintains Proper Water Level
- Single Control Switch for Changing from Hot to Cold with 24\" Long Conduit for Remote Mounting
- Extra Large Compressor Speeds Cooling Process
- Adaptor Bars Included

Slim Line Models

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

Slope Top Models

Slope Top models enhance merchandising by providing customers with improved visibility and access to food products. Available in RCP-2 (NSF-2), RCP-7 (NSF-7), Dual Temperature HRCP and ICP Ice Pan Series.
ICP - Ice Pans

Wells Drop-In Ice pans are non-refrigerated and designed to hold pre-chilled food products in ice at serving temperature.

Stainless Steel Interior with Strainer Plate
1” Drains per Well for Ease of Cleaning

One-Piece Stainless Steel Top Flange
CFC Foamed In Place Insulation

Slim Lines, Extra-Longs and Slope Tops Models Available

Bain Marie Warmers

Wells 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” Drains per Well for Ease of Cleaning

Auto Fill Option Maintains Proper Water Level
Positive On/Off Thermostat with Light

Extra-Long Models Available

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Refrigerated Drop-In Frost Tops

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

- Remote on/off switch
- Remote models with or without condensing units
- Condenser orientation & compressor rack location
- 220/230/240 Volt and 50 cycle
- Stone Tops in a variety of colors
- Extended parts, labor & compressor warranties

Heated Drop-In Hot Tops

Wells drop-in Hot Tops are designed to keep heated, cooked products at safe temperatures for buffets, pass-through kitchens and to attractively display food to customers.

- Remote Control Enclosure with 3' Conduit
- All Stainless Steel Top
- Fully Insulated for Even Heat Distribution
- Optional Stone Tops Available in a Variety of Colors
- 120 Volt with 8’ Cord & Plug

Frost and Heated Tops Options & Accessories

- Remote on/off switch
- Remote models with or without condensing units
- Condenser orientation & compressor rack location
- 220/230/240 Volt and 50 cycle
- Stone Tops in a variety of colors
- Extended parts, labor & compressor warranties

Frost and Heated Tops Warranty

- 1-Year Limited Parts
- 1-Year Limited Labor
Single-Well Rectangular Drop-In Warmers

Wells 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 to meet the needs of every operation.

- Deep Drawn Stainless Steel Warming Pans
- Designed for Wet or Dry Operation
- With or Without Drains
- Auto Fill Option Keeps Water at Proper Level (MOD 100)
- Top Mount, Bottom Mount & Round or Square Corner Models Available

Fractional-Size Warmers

Fractional Sized Warmers are ideal for small and unusual spaces while offering all the features and benefits of standard sized Wells drop-in warmers. Pan sizes of 6"x20" and 10"x12" with depths of up to 6" accommodate a variety of 1/2-size and fractional-size pans.

- Deep Drawn Stainless Steel Warming Pans
- Designed for Wet or Dry Operation
- With or Without Drains
- Remote Mounted Infinite or Thermostatic Controls
- Quick Heating Elements
- Infinite, Thermostatic or Digital Controls
- Drain Screens & Drain Valve Extensions
- 72" Leads
- Cords & Plugs

Warranty

- 2-Year Limited Parts
- 1-Year Limited Labor
Modular Warmers

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

Deep Drawn Stainless Steel Warming Pans

Fully Insulated for Greater Efficiency

Individual Infinite, Thermostatic or Digital Controls per Well

Wellslok™ Standard

With or Without Drains & Manifolds

Slim Line & Extra Deep for 4 each 1/3-Sized Pans Per Well

Round Drop-In Warmers

Wells 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 and with or without drains. Cook & Hold models for wet operation only. Fully-insulated models now available for all Round Drop-in Warmers.
Cold to Hot at the Flip of a Switch

WELLS — The Ultimate in Flexibility

WARMERS
Modulars, Rounds, Single-Wells & Fractionals