

Job_____ Item No.____

MOD100 Series

Over 90 Years Of Quality Foodservice Products And Service



Model MOD100

DESCRIPTION

Wells heavy-duty, top-mount, drop-in, Modular food warmers are designed to hold heated foods at safe and fresh serving temperatures. Wells MOD100 Series accommodates one 12"x20" standard food pans or equivalent fractional inset pans and are designed for wet or dry operation.

SPECIFICATIONS

CONSTRUCTION – One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans are standard features on all models. WellsLoks are standard for quick and easy installation.

INSULATION – Sides, front, back and bottom are fully insulated for energy savings, efficiency, quicker pre-heat and faster recovery.

CONTROLS & HEATING – Individual controls for each well provide maximum versatility. Models with thermostatic or infinite controls are available. High-limits prevent overheating. Temperature-ready indicator lights are standard on all control types. Powerful tubular heating elements are located under the warming pans for quick and efficient heating and for even heat distribution.

ADDITIONAL FEATURES AVAILABLE

- Auto water
- □ Select models are field convertible from 3Ø to 1Ø
- Drains
- Drains with manifolds
- Cord & plugs available on thermostatically control models
- □ Infinite or thermostatic controls

12"x20" Single Well, Heavy Duty, Top Mount, Rectangular Drop-In Food Warmers

STANDARD FEATURES

- Accommodates one 12"x20" standard inset pans or equivalent fractional pans
- One-piece stainless steel top flange and heavygauge, deep drawn stainless steel warming pans
- Suitable for wet or dry operation (wet recommended for best results)
- Energy-saving fully-insulated construction
- Fully insulated models are perfect for non-metal counters
- Thermostatic or infinite controls
- Separate controls for each individual wells
- □ High limits prevent overheating
- Thermostatic controls are recessed in a one-piece, drawn, front-mounted panel
- □ WellsLock[™] standard for ease of installation
- Powerful tubular heating elements
- 1/2" drains and manifolds available
- Cords & plugs available
- □ 2-Year limited parts & 1-year limited labor warranty

OPTIONS & ACCESSORIES

- Adaptor tops for round insets
- Inset with lid
- 8oz. Soup ladle
- Drain valve extension kit
- Drain screens
- WellsLok extension kits for wood counter installation
- □ 6' Cords & plugs are available on all 120V models
- 6" Cords & plugs are available on all 208.240V models
- Optional 72" wiring

CERTIFICATIONS

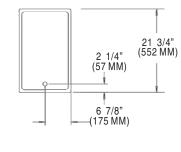


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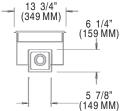


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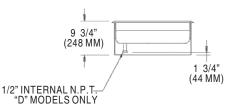
MOD100 Series 12"x20" Single Well, Heavy Duty, Top Mount, Rectangular Drop-In Food Warmers



WELLS



SPECIFICATIONS





Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.

MOD100TDAF Auto Fill model has a slightly larger top flange at 23-1/4" deep x 14-3/4" wide.

MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE									
BACK	SIDE	BOTTOM	FRONT						
1	1	6 3/4	4 1/8						
(25)	(25)	(171)	(105)						

NOTE: Specifications are subject to change without notice

MODEL NUMBER	Description	Volts	Watts Per Well	Phase	Standard Power Cord Supply	Optional Power Cord Supply	OVERALL WIDTH Left to Right Inches (MM)	OVERALL LENGTH Front to Back Inches (MM)	OVERALL HEIGHT Inches (MM	CONTROL PANEL WIDTH Front to Back Inches (MM)	CONTROL PANEL HEIGHT Left to right Inches (MM)	Shipping Weights Pounds (KG)	Crate Size Cubic Feet (Cubic Meters)	Approvals
MOD100	Infinite Controls no Drains	208/240	900/1200	1Ø	N/A	NEMA 6-15P	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	(NSF) (ŲL)
MOD100CSA	Infinite Controls no Drains	120/240	1200	1Ø	N/A	Not Available	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	(NSF)
MOD100D-120	Infinite Controls with Drains	120	1200	1Ø	N/A	NEMA 5-15P	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	NSF (Ų)
MOD100D	Infinite Controls with Drains	208/240	900/1200	1Ø	N/A	NEMA 6-15P	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	NSF (Ų)
MOD100T-120	Thermostatic Controls with no Drains	120	1650	1Ø	NONE	NEMA 5-15P	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	NSF (ŲL)
MOD100T	Thermostatic Controls with no Drains	208/240	1240/1650	1Ø	NONE	NEMA 6-15P	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	NSF (UL)
MOD100T-230	Thermostatic Controls with no Drains	220/240	1650	1Ø	NONE	Not Available	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	CE
MOD100TD-120	Thermostatic Controls with Drains	120	1650	1Ø	NONE	NEMA 5-15P	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	NSF (UL)
MOD100TD	Thermostatic Controls with Drains	208/240	1240/1650	1Ø	NONE	NEMA 6-15P	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	(NSF) (Ų)
MOD100TD-230	Thermostatic Controls with Drains	220/240	1650	1Ø	NONE	Not Available	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	C€
MOD100TDAF	Infinite Controls no Drains	208/240	1240/1650	1Ø	NONE	NEMA 6-15P	14-3/4 (375)	23-1/2 (597)	9-3/4 (248)	14 (356)	14 (356)	30 (13.6)	4.5 (0.128)	NSF (UL)

Cords and plugs are available on all 120V and on all 208/240V models (optional)

Auto Fill models require a water connection. Please refer to the operator's manual and installation instructions for details.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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