



Over 90 Years Of Quality Foodservice Products And Service

Job \_\_\_\_\_ Item No. \_\_\_\_\_

## MOD400 Series 12" X 20" Four-Well Heavy Duty, Top-Mount, Rectangular Drop-In Food-Warmers



MOD400



MOD400TDMAF with dual control panels

### DESCRIPTION

Wells heavy-duty, top-mount, drop-in, Modular food warmers are designed to hold heated foods at safe and fresh serving temperatures. Wells MOD400 Series accommodates four 12" X 20" 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-fill to maintain proper water level.
- Select models are field convertible from 3Ø to 1Ø
- Drains
- Drains with manifolds
- Infinite or thermostatic controls

### STANDARD FEATURES

- Accommodates four 12" X 20" standard inset pans or equivalent fractional pans
- One-piece stainless steel top flange and heavy-gauge, 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
- Wellslok standard for ease of installation
- Powerful tubular heating elements
- 1/2" drains and manifolds available
- 2-Year Limited Parts & 1-Year Limited Labor Warranty

### OPTIONS & ACCESSORIES

- Adaptor tops for round insets
- Inset with lid
- 8oz. soup ladle
- Drain value extension kit
- Drain screens
- Wellslok extension kits for wood counter installations
- Optional 72" wiring
- Autofill models with single or double control panels

### CERTIFICATIONS



#### Wells Manufacturing

265 Hobson St., Smithville, TN 37166  
Phone: 800-264-7827 | Fax: 314-781-5445  
We: wells-mfg.com

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

MOD400\_Standard\_(8-20)

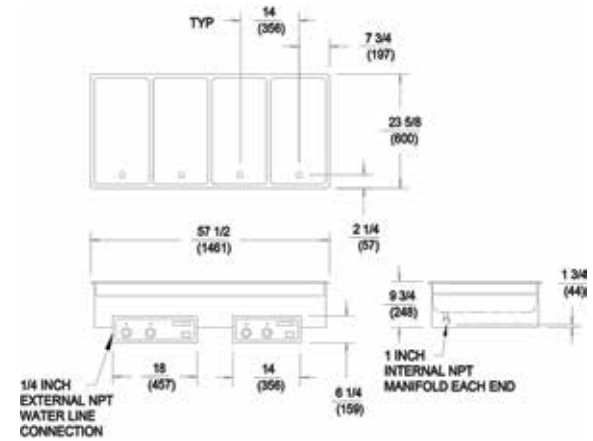
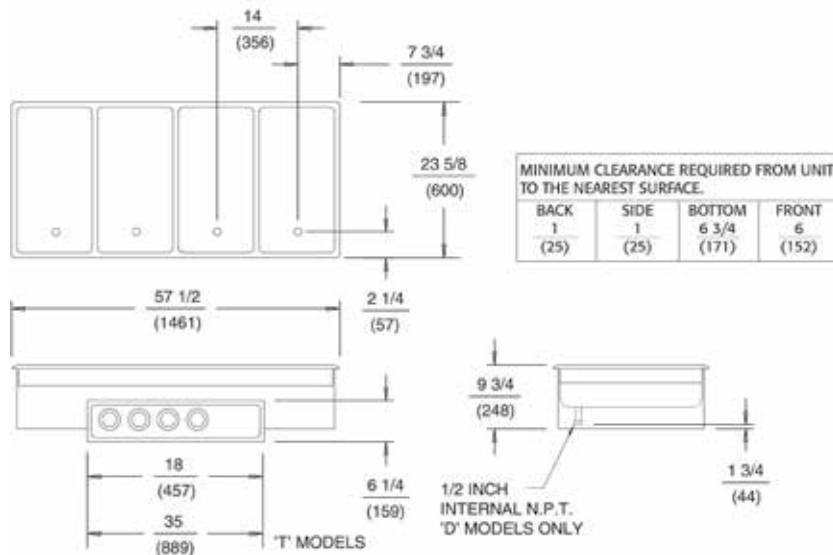


Over 90 Years Of Quality Foodservice Products And Service

# MOD400 Series 12" X 20" Four-Well Heavy Duty, Top-Mount, Rectangular Drop-In Food-Warmers

## Single Control Panel

## Two Control Panels



## SPECIFICATIONS

Model Number	Description	Volts	Watts Per Well	Phase	Standard 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
MOD400*	Infinite Controls no Drains	208/240V	900/1200	3Ø*	NONE	57-1/2 (1461)	23-5/8 (600)	9-3/4 (248)	18 (457)	6-1/4 (159)	95 (43.18)	13.56 (0.298)	N U
MOD400CSA*	Infinite Controls no Drains	208V 240V	700 1200	3Ø*	NONE	57-1/2 (1461)	23-5/8 (600)	9-3/4 (248)	18 (457)	6-1/4 (159)	95 (43.18)	13.56 (0.298)	N C
MOD400D*	Infinite Controls with Drains	208/240V	900/1200	3Ø*	NONE	57-1/2 (1461)	23-5/8 (600)	9-3/4 (248)	18 (457)	6-1/4 (159)	98 (44.55)	13.56 (0.298)	N U
MOD400DM*	Infante Controls with Drains & Manifold	208/240V	900/1200	3Ø*	NONE	57-1/2 (1461)	23-5/8 (600)	9-3/4 (248)	18 (457)	6-1/4 (159)	98 (44.55)	13.56 (0.298)	N U
MOD400T*	Thermostatic Controls no Drains	208/240V	1240/1650	3Ø*	NONE	57-1/2 (1461)	23-5/8 (600)	9-3/4 (248)	35 (889)	6-1/4 (159)	98 (44.55)	13.56 (0.298)	N U
MOD400TD*	Thermostatic Controls with Drains	208/240V	1240/1650	3Ø*	NONE	57-1/2 (1461)	23-5/8 (600)	9-3/4 (248)	35 (889)	6-1/4 (159)	105 (47.73)	13.56 (0.298)	N U
MOD400TDM*	Thermostatic Controls with Drains & Manifold	208/240V	1240/1650	3Ø*	NONE	57-1/2 (1461)	23-5/8 (600)	9-3/4 (248)	35 (889)	6-1/4 (159)	105 (47.73)	13.56 (0.298)	N U
MOD400TDMAF*	Thermostatic Controls with Drains, Manifold & Auto-Fill	208/240V	1240/1650	3Ø*	NONE	57-1/2 (1461)	23-5/8 (600)	9-3/4 (248)	18 & 14 (457) & (356)	6-1/4 (159)	112 (50.91)	13.56 (0.298)	N U
MOD400TDMAFS*	Thermostatic Controls with Drains, Manifold, Auto-Fill & Single Control Panel	208/240V	1240/1650 (6.0/6.9)	3Ø*	NONE	57-1/2 (1461)	23-5/8 (600)	9-3/4 (248)	35-1/6 (891)	6-1/4 (159)	112 (50.91)	13.56 (0.298)	N U

\* All MOD400's ship 3Ø and are field convertible to 1Ø

AutoFill 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.



**Wells Manufacturing**  
265 Hobson St., Smithville, TN 37166  
Phone: 800-264-7827 | Fax: 314-781-5445  
We: wells-mfg.com

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

MOD400\_Standard\_(8-20)