Job_____ Item No._____

Over 90 Years Of Quality Foodservice Products And Service

MOD300 Series 12” X 20” Three-Well Heavy Duty, Top-Mount, Rectangular Drop-In Food-Warmers

Model MOD300

Model MOD300TDMAF

DESCRIPTION

Wells heavy-duty, top-mount, drop-in, Modular food warmers are designed to hold heated foods at safe and fresh serving temperatures. Wells MOD300 Series accommodates three 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 three 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

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.

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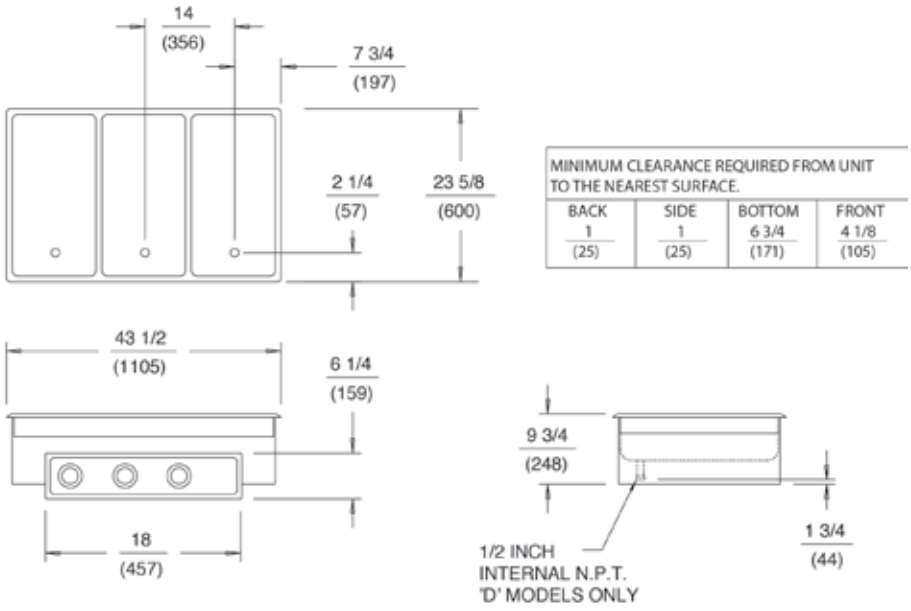

MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE.

BACK	SIDE	BOTTOM	FRONT
1 (25)	1 (25)	6 3/4 (171)	4 1/8 (105)

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
MOD300*	Infinite Controls no Drains	208/240V	900/1200	3Ø*	NONE	43-1/2 (1105)	23-5/8 (600)	9-3/4 (248)	18 (457)	6-1/4 (159)	73 (33.2)	10.54 (0.298)	N U
MOD300CSA*	Infinite Controls no Drains	208V 240V	600 800	3Ø*	NONE	43-1/2 (1105)	23-5/8 (600)	9-3/4 (248)	18 (457)	6-1/4 (159)	73 (33.2)	10.54 (0.298)	N C
MOD300D*	Infinite Controls with Drains	208/240V	900/1200	3Ø*	NONE	43-1/2 (1105)	23-5/8 (600)	9-3/4 (248)	18 (457)	6-1/4 (159)	74 (33.6)	10.54 (0.298)	N U
MOD300DM*	Infante Controls with Drains & Manifold	208/240V	900/1200	3Ø*	NONE	43-1/2 (1105)	23-5/8 (600)	9-3/4 (248)	18 (457)	6-1/4 (159)	78 (35.5)	10.54 (0.298)	N U
MOD300T*	Thermostatic Controls no Drains	208/240V	1240/1650	3Ø*	NONE	43-1/2 (1105)	23-5/8 (600)	9-3/4 (248)	18 (457)	6-1/4 (159)	75 (34.0)	10.54 (0.298)	N U
MO300TD*	Thermostatic Controls with Drains	208/240V	1240/1650	3Ø*	NONE	43-1/2 (1105)	23-5/8 (600)	9-3/4 (248)	18 (457)	6-1/4 (159)	78 (35.5)	10.54 (0.298)	N U
MOD300TDM*	Thermostatic Controls with Drains & Manifold	208/240V	1240/1650	3Ø*	NONE	43-1/2 (1105)	23-5/8 (600)	9-3/4 (248)	18 (457)	6-1/4 (159)	78 (35.5)	10.54 (0.298)	N U
MOD300TDMAF*	Thermostatic Controls with Drains, Manifold & Auto-Fill	208/240V	1240/1650	3Ø*	NONE	43-1/2 (1105)	23-5/8 (600)	9-3/4 (248)	35 (889)	6-1/4 (159)	90 (41)	10.54 (0.298)	N U

* All MOD300'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.

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