



Over 90 Years Of Quality Foodservice  
Products And Service

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

## Narrow, Slim-Line MODs 12" X 20" Two & Three Well Heavy Duty, Top-Mount, Rectangular Drop-In Food-Warmers



MOD300TDMNAF

### DESCRIPTION

Wells heavy-duty, top-mount, drop-in, modular food warmers are designed to hold heated food at safe and fresh serving temperatures. Narrow, Slim Line MOD warmers are ideal for narrow counters and are available in two or three well models. Wells MOD 200N Series accommodates two 12" X 20" standard food pans or equivalent fractional inset pans while the MOD 300N 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. Slim line models feature thermostatic controls. 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
- Cord & Plugs

### STANDARD FEATURES

- ☐ Accommodates 12" by 20" standard inset pans or equivalent fractional pans per well
- ☐ 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 controls standard
- ☐ 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



MOD\_Slim-line\_(8-20)



#### Wells Manufacturing

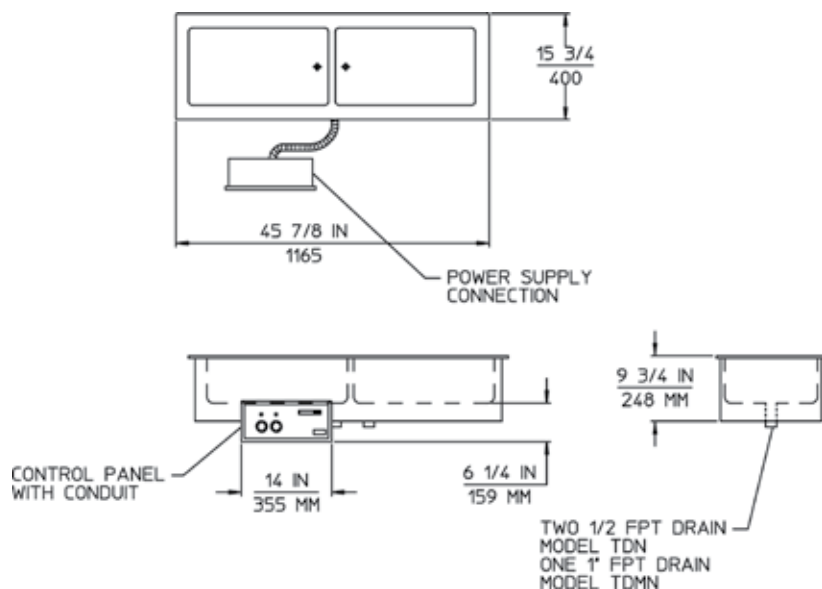
265 Hobson St., Smithville, TN 37166  
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We: wells-mfg.com

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

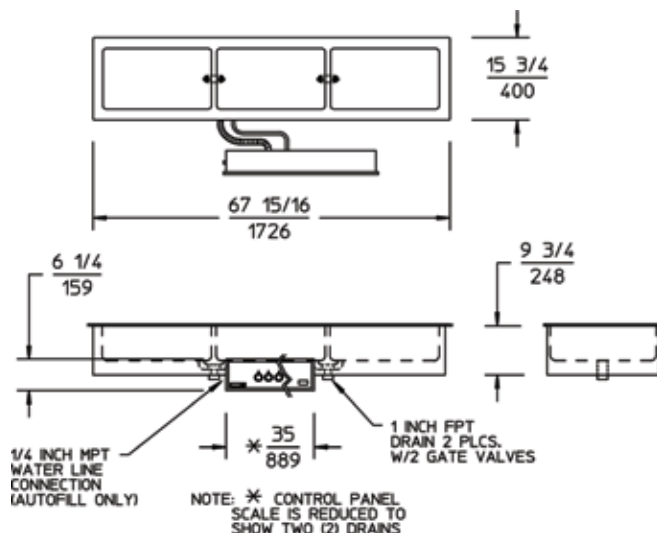


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# Narrow, Slim-Line MODs 12" X 20" Two & Three Well Heavy Duty, Top-Mount, Rectangular Drop-In Food-Warmers



MOD200-Single Control Panel



MOD300-Single Control Panel

## SPECIFICATIONS

Model Number	Description	Volts	Watts Per Well	Phase	Standard Power Cord Supply	OVER-ALL Width Inches (MM)	OVER-ALL Length Inches (MM)	OVER-ALL Height Inches (MM)	CONTROL PANEL Width Inches (MM)	CONTROL PANEL Height Inches (MM)	Shipping Weights Pounds (KG)	Crate Size Cubic Feet (Cubic Meters)	Approvals
<b>Single Well Models</b>													
MOD200TDN	2 well thermostatic controls with drain	208/240V	1240/1650	1Ø	NONE	45-7/8 (1165)	15-3/4 (400)	6-1/4 (159)	18 (457)	6-1/4 (159)	51 (23)	10.55 (0.299)	N U
MOD200TDMN	2 well thermostatic controls with drain and manifold	208/240V	1240/1650	1Ø	NONE	45-7/8 (1165)	15-3/4 (400)	6-1/4 (159)	18 (457)	6-1/4 (159)	60 (27)	10.55 (0.299)	N U
MOD200TDM-NAF*	2 well thermostatic controls with drain, manifold and autofill	208/240V	1240/1650	3Ø*	NONE	45-7/8 (1165)	15-3/4 (400)	6-1/4 (159)	18 (457)	6-1/4 (159)	65 (30)	10.55 (0.299)	N U
<b>Double Well Models</b>													
MOD300TDN	3 well thermostatic controls with drain	208/240V	1240/1650	1Ø	NONE	67-15/16 (1726)	15-3/4 (400)	6-1/4 (159)	18 (457)	6-1/4 (159)	82 (37)	13.56 (0.384)	N U
MOD300TDMN	3 well thermostatic controls with drain and manifold	208/240V	1240/1650	1Ø	NONE	67-15/16 (1726)	15-3/4 (400)	6-1/4 (159)	35 (889)	6-1/4 (159)	85 (38)	13.56 (0.384)	N U
MOD300TDM-NAF*	3 well thermostatic controls with drain, manifold and autofill	208/240V	1240/1650	3Ø*	NONE	67-15/16 (1726)	15-3/4 (400)	6-1/4 (159)	35 (889)	6-1/4 (159)	78 (35)	13.56 (0.384)	N U

\* Select models are field convertible from 3Ø 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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