

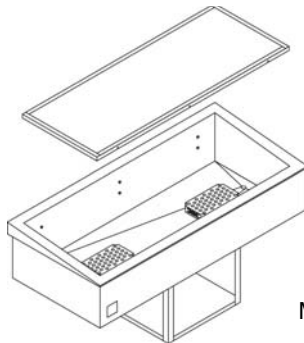


Over 90 Years Of Quality Foodservice
Products And Service

Job _____ Item No. _____

Dual Temperature NSF-7 Hot & Refrigerated Cold Pans With Slope Top

- HRCP-7100ST HRCP-7200ST HRCP-7300ST
 HRCP-7400ST HRCP-7500ST HRCP-7600ST



Model HRCP-7400ST

DESCRIPTION

Wells Dual Temperature Hot & Refrigerated Drop-In Cold Pans are two units in one; from a heated Bain Marie to a refrigerated cold pan with the flip of a switch. All models are completely self-contained in one to six-pan models are CFC free and are recessed 3" to comply with NSF-7 performance requirements. The sloped top provide customers with improved visibility to food products.

SPECIFICATIONS

Exterior – One-piece top flange and coved-corner interiors constructed of 18 gauge stainless steel. Exterior body constructed of heavy gauge, corrosion resistant steel. Condensing unit mounted on corrosion resistant frame below the cold pan.

Interior – CFC free foamed-in-place insulation through-out, 1" drain located in the center for easy cleaning. Ledge is recessed 3" to comply with NSF-7 requirements, allowing a layer of air to insulate food and for pan support.

Refrigeration – Air cooled, type 134A or 404A CFC free refrigerant systems featuring wrapped coil construction on both sides and bottom. Refrigeration system features sight glass, easy service valves, dryer/filter and receiver. Condensing unit may be easily removed for service. Larger compressors speed refrigeration.

Heating - Automatic water-fill with high-limit protection featuring a water sensor and solenoid valve to maintain proper water levels. And efficient electric immersion heating system transfers heat directly to the water while a positive-off thermostat controls provides adjustable and consistent temperatures. Designed for wet operation only.

STANDARD FEATURES

- NSF Series 7 compliant with 3" recessed top edge
- Self contained drop-in design
- Pans are raised in the rear for improved visibility and access to food products
- Hold standard 12" by 20" food pans and fractional sized pans
- Stainless steel top and liner for maximum strength and durability
- 1" drains for ease of cleaning
- Single control for changing from hot to cold operation.
- Easy access temperature & function control panel attached to a 24" long flexible conduit for optional counter mounting
- Type 134A or 404A CFC free refrigerant
- Fully insulated, CFC free, foamed-in place insulation keeps food cold while saving energy
- Recessed ledge for pan support and colder, fresher products
- Quick & easy service with sight glass, service valves, filter/dryer and receiver
- Adaptor bars provided for food pans
- Limited 1 year parts & labor warranty

OPTIONS & ACCESSORIES

- 5-year compressor warranty
- Perforated bottom strainer plate conveniently holds ice above drain to prevent clogging
- Adaptor bars for fractional sized pans
- Remote on/off switch
- Condenser orientation and/or compressor rack location
- 220/230/240V
- 50 cycle
- 2nd year parts & labor warranty

CERTIFICATIONS



Sheet No. WELLHRCP1-09/12



Wells Bloomfield • 10 Sunnen Dr. St. Louis, MO 63143 U.S.A.
Phone : (314) 678-6314 • Fax (314) 781-3636
www.wellsbloomfield.com © 2012 Wells Bloomfield • Printed in the U.S.A.

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