



WELLS MANUFACTURING

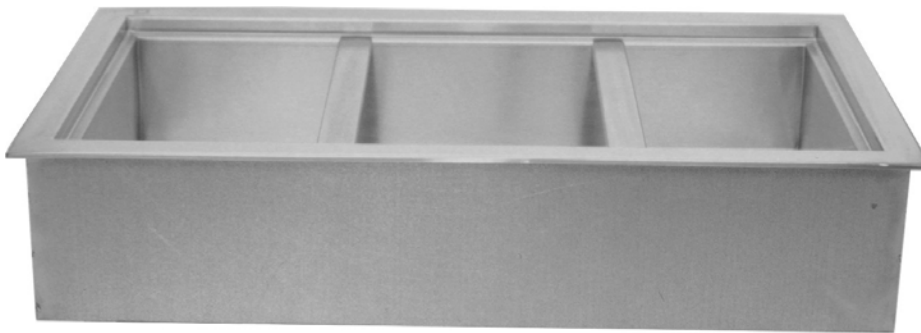
265 Hobson Street, Smithville, Tennessee 37166
phone: 314-781-2777 fax: 314-781-2714
www.wells-mfg.com

401

OWNER'S MANUAL

**ICP-SERIES
ICE COOLED
COLD PANS**

**MODELS
ICP-100
ICP-200
ICP-300
ICP-400
ICP-500
ICP-600**



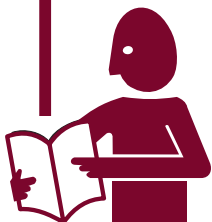
Model ICP-300

**Includes
INSTALLATION
USE & CARE**

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this appliance. Additional manuals are available from your WELLS DEALER.

THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE. Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.



PRINTED IN UNITED STATES OF AMERICA

LIMITED EQUIPMENT WARRANTY

Wells Manufacturing warranties new products to be free from defects in material and/or workmanship for a period of one [1] year from the date of original installation, except as noted below. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Wells' discretion have the parts replaced or repaired by Wells or a Wells-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS.

Repairs performed under this warranty are to be performed by a Wells-authorized service agency. Wells will not be responsible for charges incurred or service performed by non-authorized repair agencies.

In all cases, the nearest Wells-authorized service agency must be used.

Wells will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details.

It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery.

No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

CONTACT

Should you require any assistance regarding the operation or maintenance of any Wells equipment; write, phone, fax or email our service department. In all correspondence mention the model number and the serial number of your unit, as well as the voltage or type of gas you are using.

Business hours are 8:00 a.m. to 4:30 p.m. Central Standard Time
 Telephone 314.678.6314
 Fax 314.781.2714
 Email customerservice@star-mfg.com
 www.wells-mfg.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

- Any product which has not been installed, cleaned, maintained, or used in accordance with the directions published in the appropriate installation sheet and/or owner's manual as well as national and local codes, including incorrect gas or electrical connection. Wells is not liable for any unit which has been mishandled, abused, misapplied, subjected to chlorides, harsh chemicals, or caustic cleaners, damaged from exposure to hard water, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Parts that fail or are damaged due to normal wear or labor for replacement of Items that can easily be replaced during a daily cleaning routine. such as but not limited to silicone belts, PTFE non-stick sheets, knobs, control labels, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Components that should be replaced when damaged or worn, but have been field-repaired instead [eg. field-welded fry pots].
- Any loss of business or profits.

ADDITIONAL WARRANTIES

Specialty/chain specific versions may also have additional and/or extended warranties.

PRODUCTS	PARTS	LABOR
universal ventless hoods	2 years	1 year
canopy hoods	2 years	1 year
"Cook'n Hold" equipment [HW10, HWSMP, LLSC7, LLSC7WA, LLSC11, and LLSC11WA]	2 years	1 year
cast iron grates, burners, and burner shields	1 year	
original Wells parts sold to repair Wells equipment	90 days	
Service First	1 year	

TABLE OF CONTENTS

WARRANTY	
SPECIFICATIONS	1
FEATURES & OPERATING CONTROLS	2
PRECAUTIONS & GENERAL INFORMATION	3
AGENCY LISTING INFORMATION	3
INSTALLATION	4
OPERATION	5
CLEANING INSTRUCTIONS	6
PARTS & SERVICE	9
CUSTOMER SERVICE DATA	9

INTRODUCTION

Thank You for purchasing this Wells Bloomfield appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

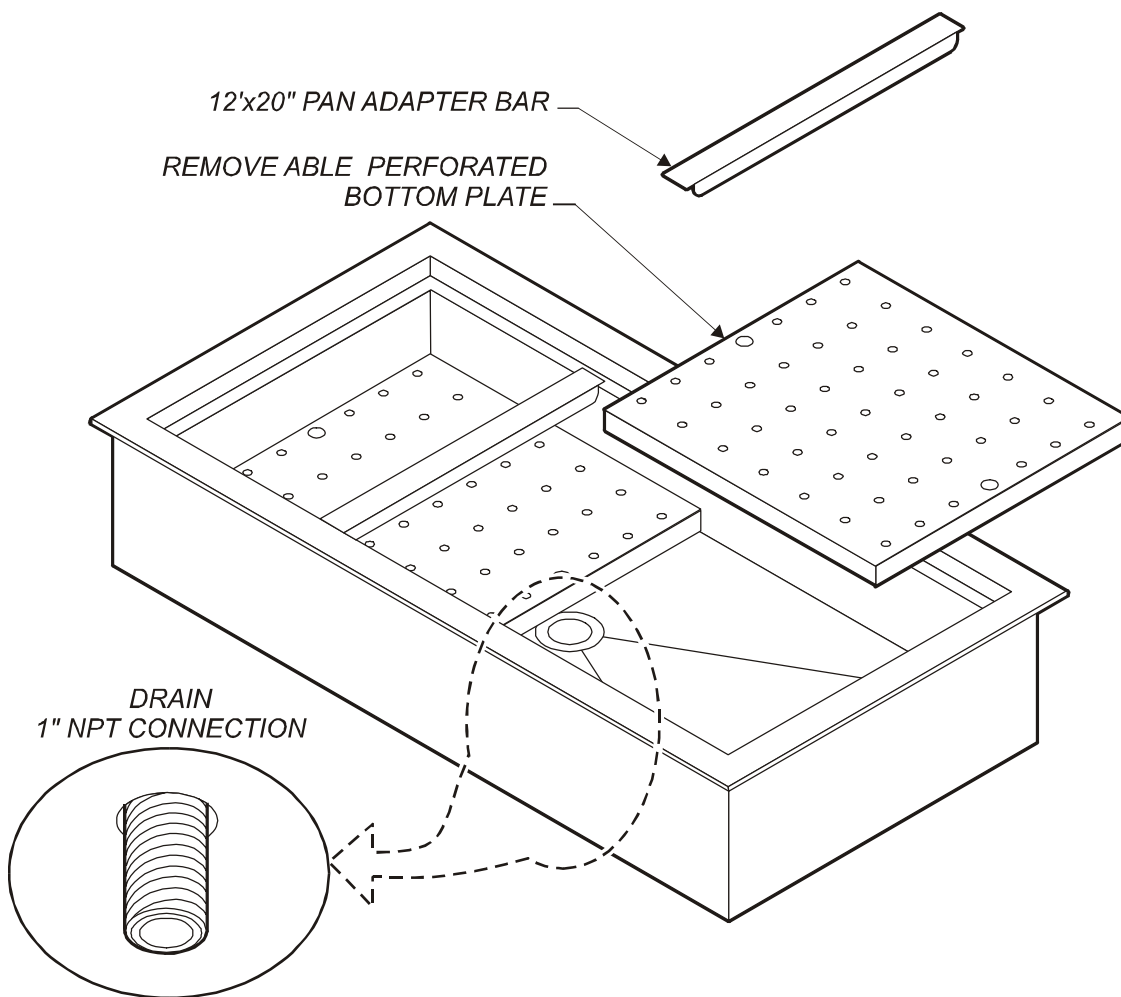
This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

MODEL	VOLTS 1Ø	WATTS	AMPS	POWER SUPPLY CORD
Model ICP-100 thru ICP-600 contain no electrical components				

Refer to *INSTALLATION INSTRUCTIONS* packaged with each unit for cutout dimensions and other installation details

FEATURES & OPERATING CONTROLS



PRECAUTIONS AND GENERAL INFORMATION

This appliance is intended for use in commercial establishments only.

This appliance is intended to contain an ice bed for holding pre-chilled food at temperature food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

This appliance is NOT approved for holding potentially hazardous foods. Potentially hazardous foods must not be held in this appliance.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.



CAUTION: FOOD SAFETY

This appliance has been evaluated for sanitation by NSF International. It has not been performance tested for potentially hazardous foods. DO NOT hold potentially hazardous foods in this appliance.

AGENCY LISTING INFORMATION

This appliance is NSF Standard 2 Listed.



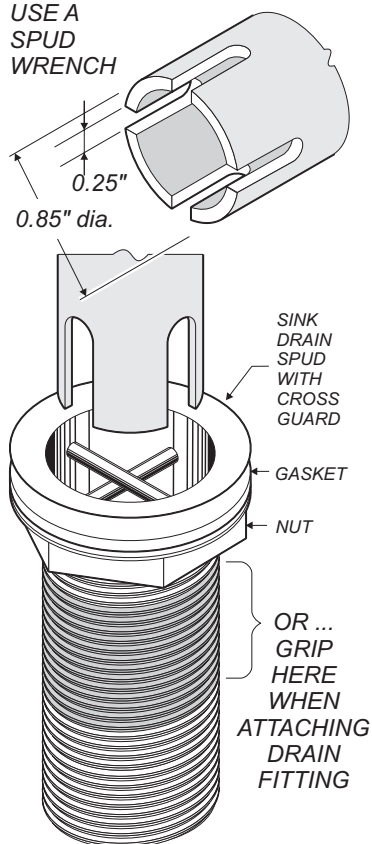
STD 2

INSTALLATION

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation.

Refer to **SHIPPING DAMAGE CLAIM PROCEDURE** on the inside front cover of this manual.

USE A
SPUD
WRENCH



UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the Appliance before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the *Installation Instruction Sheet* packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the appliance.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

COMPONENTS (quantities vary by model)
Perforated Bottom Plate
Adapter Bar

INSTALLATION

Refer to the *Installation Instruction Sheet* packaged with each appliance for cutout dimensions and other installation details.

Counter top must be flat and level. Install supports, reinforcements and/or stiffeners as necessary in order to maintain counter flatness when the appliance is fully loaded.

Apply a generous bead of food-grade silicone sealant to underside of mounting flange before setting unit into cutout. Remove any excess sealant from counter top promptly.

Connect the drain pipe to an approved drain. Consult local codes for approved drain configurations.

IMPORTANT:

DO NOT allow the sink drain spud to turn during installation. Hold the spud with an appropriate cross-guard-style spud wrench, or carefully grip the center threaded portion with a strap wrench or slip-joint pliers to immobilize the drain spud during drain fitting installation. DO NOT grip the drain spud nut or gasket.

Refer to Cleaning Instructions (page 6). Clean the appliance and components thoroughly before use.

SETUP

Be sure main pan is drained and clean. If the unit has been equipped with a drain valve, be sure the valve is open.

Set perforated bottom plates in place. Flanges go down so that a 1" gap is maintained the plate and the bottom of the pan for drainage.

Pour a layer of fresh shaved ice over the bottom pan, Ice should be maintained at a depth of 1" - 2".

Install pan adapters as required.

USE

Set pans of PRE-CHILLED product in place. Multiple pans must be supported by the pan adapters.

DO NOT place food products directly into the ice pan or ice bed. Place the food in 12 x 20 insets, then place the insets into the ice cooled pan.

Preserve the life of the ice bed by keeping a 12 x 20 pan or other appropriate cover in each position.

ALTERNATE USE

Fill the iced pan to within 1" of the rim.

For such presentations as buffet-style salads and the like, embed smaller containers of pre-chilled product in the ice bed. DO NOT place food products directly into the ice pan or ice bed.

Check the condition of the ice bed often. Refresh the ice bed if it becomes contaminated with spillage.

**CAUTION:
FOOD SAFETY**

DO NOT hold potentially hazardous foods in this appliance.

**CAUTION:
FOOD SAFETY**

DO NOT place food products directly into the ice pan or ice bed. Place pre-chilled product in insets, then place the insets into the ice cooled pan.

IMPORTANT:

Be sure to maintain the ice bed during use. Ice bed must be maintained at a depth of 1" - 2".

NOTE:

Stir product occasionally to maintain temperature and to prevent bottom freezing.

CLEANING INSTRUCTIONS

DAILY CLEANING INSTRUCTIONS

PREPARATIONS: Turn ice from iced pan.
Remove any insets, pans and/or adapter tops (if used).

FREQUENCY: Minimum - daily.

TOOLS: Mild Detergent
Plastic Scouring Pad
Clean Cloth or Sponge
Food-Grade Silicone Sealant

1. a. Wipe entire unit down using a clean cloth or sponge and mild detergent.
 - b. Use a plastic scouring pad to remove any hardened food particles
IMPORTANT: DO NOT use steel wool for cleaning.
 - c. Rinse by wiping with a clean cloth or sponge dampened with clear water.
 - d. Wipe entire unit with a clean cloth or sponge dampened with sanitizing solution.
 - e. Allow to air dry.
-
2. Inspect flange-to-counter seal. Reseal with food-grade silicone sealant if necessary.

Procedure is complete

NOTES

PARTS & SERVICE

DESCRIPTION

PART NO.

ADAPTER BAR FOR 12x20 PANS

22106

PERFORATED BOTTOM PLATE(S)

ICP-100 (1 pc)

22107

ICP-200 (1 pc)

22108

ICP-300 (2 pc)

22109

ICP-400 (2 pc)

22110

ICP-500 (2 pc)

22111

ICP-600 (3 pc)

22112

IMPORTANT: Use only factory authorized service parts and replacement filters.

For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

Wells Manufacturing

265 Hobson Street
Smithville, Tennessee 37166 U.S.A.

Service Dept.

phone: (314) 781-2777

fax: (314) 781-2714

Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____

INSTALLATION DATE _____ TECHNICIAN _____

SERVICE COMPANY _____

ADDRESS _____ STATE _____ ZIP _____

TELEPHONE NUMBER (____) _____ - _____

EQUIPMENT MODEL NO. _____

EQUIPMENT SERIAL NO. _____

VOLTAGE: N/A



Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



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