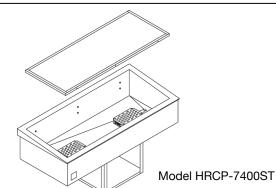
WELLS
Over 90 Years Of Quality Foodservice Products And Service

Job litem No.	Job	Item No.
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Dual Temperature NSF-7 Hot & Refrigerated Cold Pans With Slope Top

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



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 value 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-vear compressor warrantv
- 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. WELLHRCP1-06/14

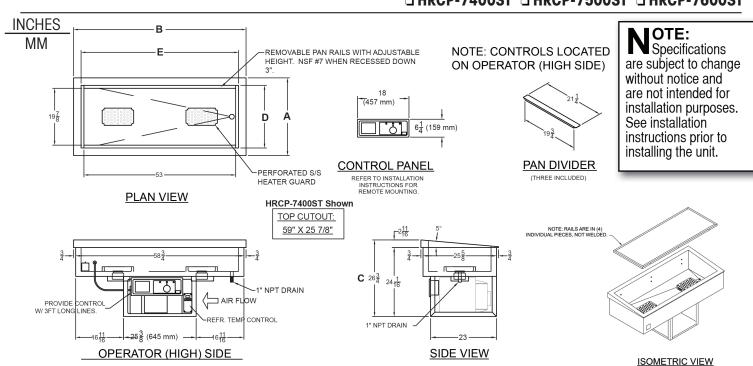


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Dual Temperature NSF-7 Hot & Refrigerated Cold Pans With Slope Top

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



SPECIFICATIONS							SHIF	PING INF	ORMAT	ΓΙΟΝ					
	OVEF	RALL DIMENSI	ONS	INTERIOR D	IMENSIONS	CUT OUT D	IMENSIONS		WEI	GHTS	CART	ON DIMEN	ISIONS	CRATE	SIZE
Model Number	A Front to Back Inches (MM)	B Left to Right Inches (MM)	C Height Inches (MM)	D Front to Back Inches (MM)	E Left to Right Inches (MM)	F Front to Back Inches (MM)	G Left to Right Inches (MM)	Model Number	SHIPPING WEIGHT POUNDS (KG)	INSTALLED WEIGHT POUNDS (KG)	WIDTH Inches (MM)	DEPTH Inches (MM)	HEIGHT Inches (MM)	CUBIC FEET	CUBIC METERS
HRCP-7100ST	27-1/8 (689)	19-1/8 (486)	26-3/4 (679)	21-7/8 (555)	13-7/8 (352)	25-7/8 (657)	17-7/8 (451)	HRCP-7100ST	175 (80)	150 (69)	21 (533)	29 (737)	32 (813)	11.3	0.31
HRCP-7200ST	27-1/8 (689)	32-3/4 (832)	26-3/4 (679)	21-7/8 (555)	27-1/2 (699)	25-7/8 (657)	31-1/2 (800)	HRCP-7200ST	220 (100)	190 (87)	29 (737)	34 (864)	32 (813)	18.3	0.52
HRCP-7300ST	27-1/8 (689)	46-1/2 (1181)	26-3/4 (679)	21-7/8 (555)	41-1/4 (1048)	25-7/8 (657)	45-1/4 (1149)	HRCP-7300ST	240 (109)	210 (96)	29 (737)	48 (1219)	32 (813)	25.8	0.73
HRCP-7400ST	27-1/8 (689)	60-1/4 (1530)	26-3/4 (679)	21-7/8 (555)	55 (1397)	25-7/8 (657)	59 (1499)	HRCP-7400ST	275 (125)	240 (109)	29 (737)	62 (1575)	32 (813)	33.3	0.94
HRCP-7500ST	27-1/8 (689))	74 (1880)	26-3/4 (679)	21-7/8 (555)	68-3/4 (1747)	25-7/8 (657)	72-3/4 (1847)	HRCP-7500ST	298 (136)	255 (116)	29 (737)	76 (1930)	32 (813)	41.0	1.16
HRCP-7600ST	27-1/8 (689)	87-3/4 (2229)	26-3/4 (679)	21-7/8 (555)	82-1/2 (2096)	25-7/8 (657)	86-1/2 (2197)	HRCP-7600ST	320 (146)	275 (125)	29 (737)	89 (2261)	32 (813)	47.8	1.35

POWER SUPPLY- HOT OPERATION									
Model Number	VOLTS	KW	AMPS	PHASE	POWER SUPPLY				
HRCP-7100	208/240	1.9/2.5	9.0/10.4	SINGLE	*				
HRCP-7200	208/240	1.9/2.5	9.0/10.4	SINGLE	*				
HRCP-7300	208/240	3.8/5.0	14.4/16.7	SINGLE	*				
HRCP-7400	208/240	3.8/5.0	18.1/20.8	SINGLE	*				
HRCP-7500	208/240	6.0/8.0	28.9/33.3	SINGLE	*				
HRCP-7600	208/240	6.0/8.0	28.9/33.3	SINGLE	*				

POWER SUPPLY- REFRIGERATION OPERATION									
Model Number	VOLTS	НР	AMPS	PHASE	POWER SUPPLY	REFRIGERANT			
HRCP-7100ST	115	1/4	4.9	SINGLE	*	134A			
HRCP-7200ST	115	1/4	4.9	SINGLE	*	134A			
HRCP-7300ST	115	1/3	5.6	SINGLE	*	404A			
HRCP-7400ST	115	1/2	6.4	SINGLE	*	404A			
HRCP-7500ST	115	3/4	15.2	SINGLE	*	404A			
HRCP-7600ST	115	3/4	15.2	SINGLE	*	404A			

* All model permanently field wired connected. Power supply single phase, 3-wire, 120/208-240V, L2-N 120VAC

All HRCP models feature automatic water fill systems and require a water supply 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.

