

CICP Curved Iced (Non-Refrigerated) Cold Pan

□ CICP-2 □ CICP-3 □ CICP-4 □ CRCP-5



DESCRIPTION

Wells curved iced [non-refrigerated] cold pans are designed to hold pre-chilled food at cold, fresh, and safe serving temperatures. The unique configuration that these pans mount in allows for more attractive and engaging display of product while still using standard pans and meeting NSF-2 requirements.

SPECIFICATIONS

Wells curved refrigerated cold pans will be constructed with a stainless steel body and flange, as well as a corrosion-resistant mounting frame for the condensing unit. Units will be available in two [2] to five [5] pan configurations and will have CFC-free foamed-in-place insulation throughout. Each version will feature a 1-inch (25 mm) drain. These units will comply with NSF-2 requirements. The pans will be ice-cooled [non-refrigerated].

WARRANTY

These units come with a one [1] year warranty for parts and labor. Optional two [2] year warranty for parts and labor is available at an additional cost.

FEATURES

- Self-contained drop-in design
- Designed to hold standard 12 inch by 20 inch (305 mm by 508 mm) food pans or equivalent fractional pans
- Stainless steel top and liner for maximum strength and durability
- Perforated bottom strainer plate conveniently holds ice above the drain for easy cleaning
- 1 inch (25 mm) drain for easy cleaning
- Fully insulated, CFC-free, foamed-in place insulation keeps food cold
- Recessed ledge for pan support and colder, fresher product
- Standard-size pan dividers are included

OPTIONS & ACCESSORIES

• Adaptor bars for fractional sized pans

CERTIFICATIONS





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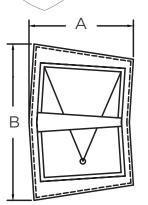
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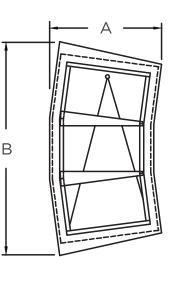


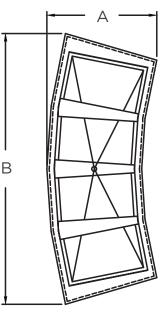
11.375 in. (289 mm)

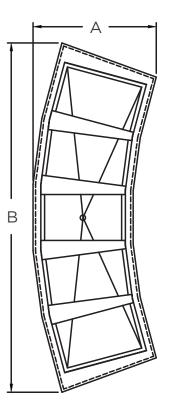
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DRAINS

The drain on 4- and 5-well units is in the middle of the pan. On 3-well models, the drain is centered between the front and back of the pan and 4.25 in. (108 mm) from the right side. On 2-well models, the drain is centered from front to back and 7.5 in. (191 mm) from the left side.

MODEL	DEPTH [A] in. (mm)	WIDTH [B] in. (mm)	HEIGHT in. (mm)	SHIPPING CARTON SIZE in. (mm)	CRATE SIZE ft. ³ (m ³)	APPROX. SHIPPING WEIGHT	APPROX. DRY WEIGHT INSTALLED
CICP-2	27	40.5	11.375	39 x 52.5 x 38.125	45.2	61 lb.	59 lb.
	(686)	(1,029)	(289)	(991 x 1,334 x 968)	(1.28)	(27.7 kg)	(26.8 kg)
CICP-3	29.25	55.75	11.375	41.2 × 67.625 × 38.125	61.5	65 lb.	62 lb.
	(743)	(1,416)	(289)	(1,046 × 1,718 × 968)	(1.74)	(29.5 kg)	(28.1 kg)
CICP-4	30.125	74.2	11.375	42.125 x 86.2 x 38.125	80.1	86 lb.	83 lb.
	(765)	(1,885)	(289)	(1,070 x 2,189 x 968)	(2.27)	(39 kg)	(37.6 kg)
CICP-5	32	90.625	11.375	44 x 102.625 x 38.125	99.6	93 lb.	90 lb.
	(813)	(2,302)	(289)	(1,118 x 2,607 x 968)	(2.82)	(42.2 kg)	(40.8 kg)

REFER TO THE APPROPRIATE INSTALLATION SHEET FOR INFORMATION RELATED TO CUTOUT DIMENSIONS AND CLEARANCES.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing 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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