



**SS4 Series
4-Quart
Heavy Duty, Top-Mount,
Round Drop-In Food-Warmers**



Model SS4TDU

DESCRIPTION

Wells heavy-duty, top-mount, drop-in, round food warmers are designed to hold heated foods at safe and fresh serving temperatures. Wells SS4 Series accommodates standard 4-quart round 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 -Choose between models that are fully insulated around the sides and bottom or standard non-insulated models. Fully Insulated models save energy and may be installed in non-metal counters.

Controls & Heating- Models with thermostatic or infinite controls are available. 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

- 120V or 208/240V
- Drains
- Cord & plugs
- Fully insulated models or standard models
- Infinite or thermostatic controls

STANDARD FEATURES

- ☐ Accommodates standard 4-quart insets
- ☐ 19 models to choose from
- ☐ One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans
- ☐ Suitable for wet or dry operation
- ☐ Energy-Saving fully-insulated models or standard non-insulated models
- ☐ Fully Insulated models are perfect for non-metal counters (with adapter kit)
- ☐ Thermostatic or infinite controls
- ☐ High limits prevent overheating
- ☐ Infinite controls provided with guard ring to prevent accidental temperature change
- ☐ Thermostatic controls are recessed in a one-piece, drawn, front-mounted panel
- ☐ Wellslock standard for ease of installation
- ☐ Powerful tubular heating elements
- ☐ ½" drains available
- ☐ Cords & plugs available
- ☐ 1-Year limited parts & 1-Year limited labor warranty

OPTIONS & ACCESSORIES

- ☐ Inset with lid
- ☐ 8 oz. soup ladle
- ☐ Drain Value extension kit
- ☐ Non-metal counter adapter kit

CERTIFICATIONS



**PLEASE NOTE: SOME MODEL
NUMBERS HAVE CHANGED**

**ONLY  MODELS COME WITH CONDUIT
AND ENCLOSED CONTROL BOX**





SS4 Series 4-Quart Heavy Duty, Top-Mount, Round Drop-In Food-Warmers

NOTE: Specifications are subject to change without notice. Please refer to installation instructions for cut-out dimensions and fabrication details.

Minimum Clearances	BACK INCHES (MM)	SIDE INCHES (MM)	BOTTOM INCHES (MM)	FRONT INCHES (MM)
Standard Models	1 (25)	1 (25)	8-1/2 (216)	4* (102)
Fully Insulated Models	1 (25)	1 (25)	8 (203)	4 (102)

**PLEASE NOTE: SOME MODEL
NUMBERS HAVE CHANGED**

* When control box is located below the warmer, front clearance may be reduced to 2" or 52mm

SPECIFICATIONS

OLD Model Number	NEW Model Number	Description/ Controls	Insulation	Installed Weight	Shipping Weight	Voltage	Watts	Phase	Cord & Plug	Plug	Drain	Approvals
SS4-120	SS4-120	Infinite	Non-Insulated	5 lbs 2.3 kg	6 lbs. 2.8 kg	120V	450	1Ø	No	N/A	No	
SS4	SS4	Infinite	Non-Insulated	5 lbs 2.3 kg	6 lbs. 2.8 kg	208V/240	338/450	1Ø	No	N/A	No	
SS4D-120	SS4D-120	Infinite	Non-Insulated	5 lbs 2.3 kg	6 lbs. 2.8 kg	120V	450	1Ø	No	N/A	Yes	
SS4ULT-120	SS4TU-120	Thermostatic	Non-Insulated	5 lbs 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	No	N/A	No	
SS4ULT	SS4TU	Thermostatic	Non-Insulated	5 lbs 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	No	N/A	No	
SS4ULTD-120	SS4TDU-120	Thermostatic	Non-Insulated	5 lbs 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	No	N/A	Yes	
SS4ULTD	SS4TDU	Thermostatic	Non-Insulated	5 lbs 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	No	N/A	Yes	
SS4TUC-120	SS4TUC-120	Thermostatic	Non-Insulated	5 lbs 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	Yes	NEMA 5-15P	No	
SS4TUC	SS4TUC	Thermostatic	Non-Insulated	5 lbs 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	Yes	NEMA 6-15P	No	
SS4TDUC-120	SS4TDUC-120	Thermostatic	Non-Insulated	5 lbs 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	Yes	NEMA 5-15P	Yes	
SS4TDUC	SS4TDUC	Thermostatic	Non-Insulated	5 lbs 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	Yes	NEMA 6-15P	Yes	
SS4TUI-120	SS4TUI-120	Thermostatic	Fully Insulated	8.6 lbs. 3.9 kg	9.6 lbs. 4.4 kg	120V	825	1Ø	No	N/A	No	
SS4TUI	SS4TUI	Thermostatic	Fully Insulated	8.6 lbs. 3.9 kg	9.6 lbs. 4.4 kg	208V/240	620/825	1Ø	No	N/A	No	
SS4TDUI-120	SS4TDUI-120	Thermostatic	Fully Insulated	8.6 lbs. 3.9 kg	9.6 lbs. 4.4 kg	120V	825	1Ø	No	N/A	Yes	
SS4TDUI	SS4TDUI	Thermostatic	Fully Insulated	8.6 lbs. 3.9 kg	9.6 lbs. 4.4 kg	208V/240	620/825	1Ø	No	N/A	Yes	
SS4TUCI-120	SS4TUCI-120	Thermostatic	Fully Insulated	8.6 lbs. 3.9 kg	9.6 lbs. 4.4 kg	120V	825	1Ø	Yes	NEMA 5-15P	No	
SS4TUCI	SS4TUCI	Thermostatic	Fully Insulated	8.6 lbs. 3.9 kg	9.6 lbs. 4.4 kg	208V/240	620/825	1Ø	Yes	NEMA 6-15P	No	
SS4TDUCI-120	SS4TDUCI-120	Thermostatic	Fully Insulated	8.6 lbs. 3.9 kg	9.6 lbs. 4.4 kg	120V	825	1Ø	Yes	NEMA 5-15P	Yes	
SS4TDUCI	SS4TDUCI	Thermostatic	Fully Insulated	8.6 lbs. 3.9 kg	9.6 lbs. 4.4 kg	208V/240	620/825	1Ø	Yes	NEMA 6-15P	Yes	

**ONLY MODELS COME WITH CONDUIT
AND ENCLOSED CONTROL BOX**

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.



Wells Manufacturing • 265 Hobson Street Smithville, Tennessee 37166 U.S.A.
Phone : (314) 678-6314 • Fax (314) 781-5445
www.wells-mfg.com • Printed in the U.S.A.

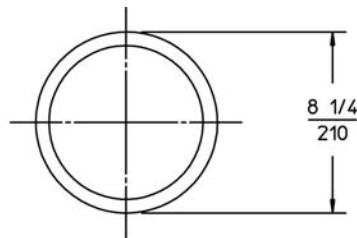
**Specifications are subject to change without notice
and are not intended for installation purposes. See
installation instructions prior to installing the unit.**



SS-4 Series 4-Quart Heavy Duty, Top-Mount, Round Drop-In Food-Warmers

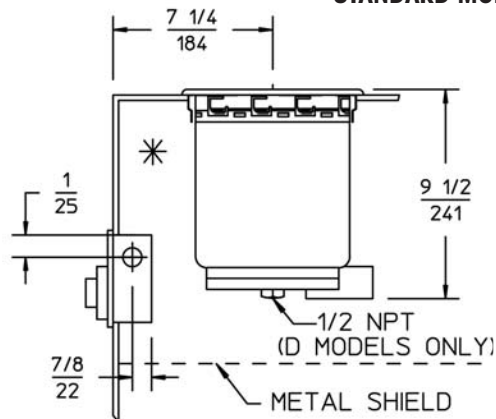
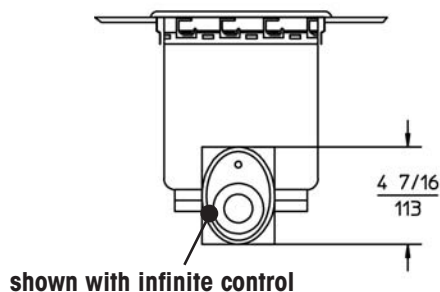
NOTE: Specifications are subject to change without notice. Please refer to installation instructions for cut-out dimensions and fabrication details.

INCHES
MM

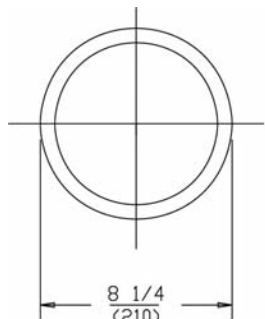


NOTE: * CONTROL MUST NOT BE MOUNTED IN THIS HIGH TEMPERATURE AREA.

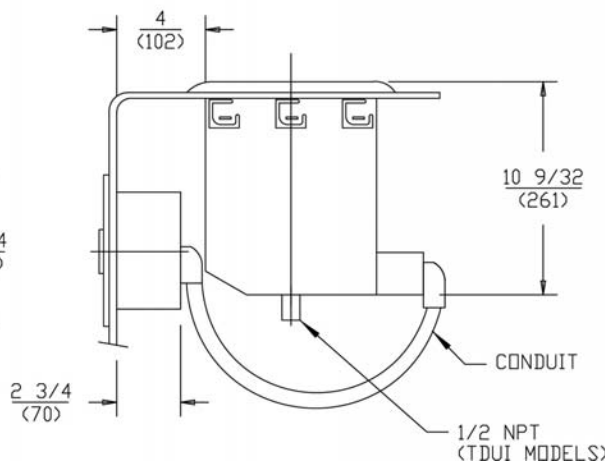
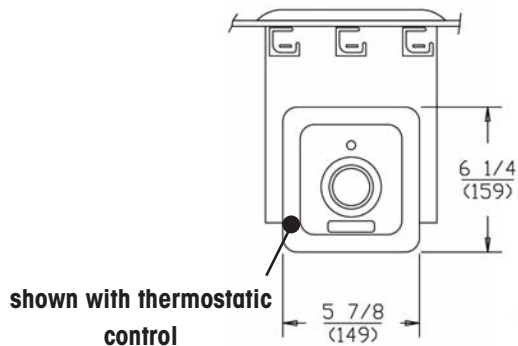
PRODUCT DIMENSIONS STANDARD MODELS ONLY



Note: Required with models without conduit



PRODUCT DIMENSIONS INSULATED MODELS ONLY



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.



Wells Manufacturing • 265 Hobson Street Smithville, Tennessee 37166 U.S.A.
Phone : (314) 678-6314 • Fax (314) 781-5445
www.wells-mfg.com • Printed in the U.S.A.

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