



SS8 Series 7-Quart Heavy Duty, Top-Mount, Round Drop-In Food-Warmers



Model SS8TDU

DESCRIPTION

Wells heavy-duty, top-mount, drop-in, round food warmers are designed to hold heated foods at safe and fresh serving temperatures. Wells SS8 Series accommodates standard 7-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. Wellslocks 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 7-quart insets
- 26 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
- Adapter top for 4-quart inset
- Non-metal counter adapter kit
- Optional 72" control wiring

CERTIFICATIONS



PLEASE NOTE: SOME MODEL NUMBERS HAVE CHANGED

ONLY  MODELS COME WITH CONDUIT AND ENCLOSED CONTROL BOX





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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)

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

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* 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
SS8-120	SS8-120	Infinite	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	450	1Ø	No	N/A	No	cULus NSF
SS8	SS8	Infinite	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	338/450	1Ø	No	N/A	No	cULus NSF
SS8D-120	SS8D-120	Infinite	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	450	1Ø	No	N/A	Yes	cULus NSF
SS8D	SS8D	Infinite	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	No	N/A	Yes	cULus NSF
SS8T-120	SS8T-120	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	No	N/A	No	cULus NSF
SS8T	SS8T	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	No	N/A	No	cULus NSF
SS8TD-120	SS8TD-120	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	No	N/A	Yes	cULus NSF
SS8TD	SS8TD	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	No	N/A	Yes	cULus NSF
SS8ULT-120	SS8TU-120	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	No	N/A	No	cULus NSF
SS8ULT	SS8TU	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	No	N/A	No	cULus NSF
SS8EUT-230	SS8EUT-230	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	230V	825	1Ø	No	N/A	No	CE
SS8ULTD-120	SS8TDU-120	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	No	N/A	Yes	cULus NSF
SS8ULTD	SS8TDU	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	No	N/A	Yes	cULus NSF
SS8TUC-120	SS8TUC-120	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	Yes	NEMA 5-15P	No	cULus NSF
SS8TUC	SS8TUC	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	Yes	NEMA 6-15P	No	cULus NSF
SS8TDUC-120	SS8TDUC-120	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	Yes	NEMA 5-15P	Yes	cULus NSF
SS8TDUC	SS8TDUC	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	Yes	NEMA 6-15P	Yes	cULus NSF
SS8TDU-230	SS8TDU-230	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	230V	825	1Ø	No	N/A	Yes	CE
SS8TUI-120	SS8TUI-120	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	120V	825	1Ø	No	N/A	No	cULus NSF
SS8TUI	SS8TUI	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	208V/240	620/825	1Ø	No	N/A	No	cULus NSF
SS8TDUI-120	SS8TDUI-120	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	120V	825	1Ø	No	N/A	Yes	cULus NSF
SS8TDUI	SS8TDUI	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	208V/240	620/825	1Ø	No	N/A	Yes	cULus NSF
SS8TUCI-120	SS8TUCI-120	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	120V	825	1Ø	Yes	NEMA 5-15P	No	cULus NSF
SS8TUCI	SS8TUCI	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	208V/240	620/825	1Ø	Yes	NEMA 6-15P	No	cULus NSF
SS8TDUCI-120	SS8TDUCI-120	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	120V	825	1Ø	Yes	NEMA 5-15P	Yes	cULus NSF
SS8TDUCI	SS8TDUCI	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	208V/240	620/825	1Ø	Yes	NEMA 6-15P	Yes	cULus NSF

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.



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



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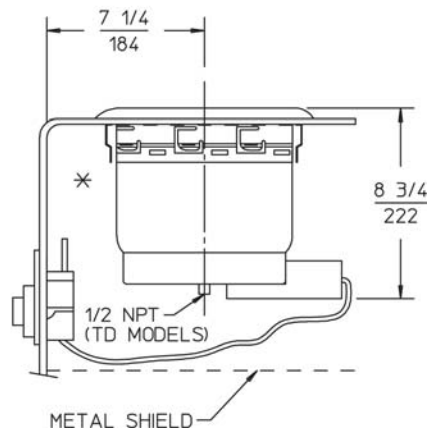
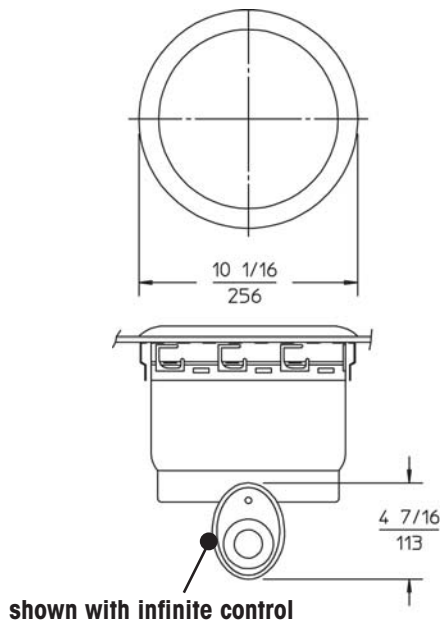
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INCHES
MM

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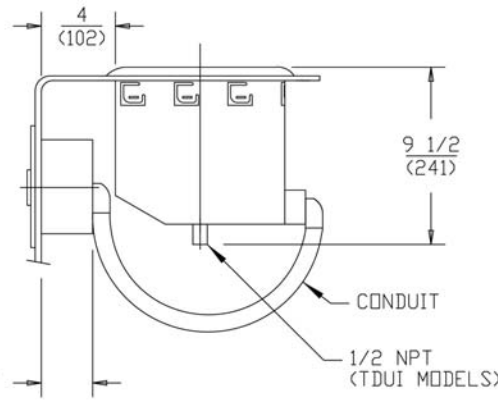
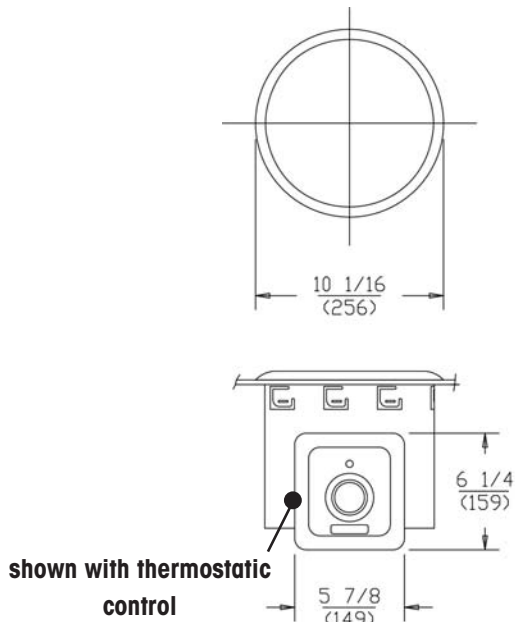
PRODUCT DIMENSIONS STANDARD MODELS ONLY

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



Note: Required with models without conduit

PRODUCT DIMENSIONS INSULATED MODELS ONLY



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