





DESCRIPTION

Wells SS206 Built-In Rectangular Food Warmers are designed for top mount installation and to hold heated foods at safe and fresh serving temperatures. Wells SS206 Series accommodates one 12" X 20" standard food pan or equivalent fractional inset pans while the 12" X 27" extra-deep models hold four-each 1/3 size pans or equivalent fractional pans. Both 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.

Controls & Heating- Individual controls for each well provide maximum versatility. 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

- Drains
- · Infinite or thermostatic controls

SS206 Series & SS276 Series 12"' X 20" or 12" X 27" Single Well Heavy Duty, Top Mount Rectangular Drop-In Food Warmers

STANDARD FEATURES

- SS206 models accommodate one 12" X 20" standard inset pans or equivalent fractional pans
- □ SS276 models accommodate 4 1/3-size pans or equivalent fractional pans
- One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans
- Suitable for wet or dry operation (wet recommended for best results)
- ☐ Thermostatic or infinite controls
- ☐ Separate controls for each individual well
- ☐ High limits prevent overheating
- ☐ Thermostatic controls are recessed in a one-piece, drawn, front-mounted panel
- ☐ Wellsloks standard for ease of installation
- Powerful tubular heating elements
- ☐ ½" drains available
- ☐ 1-Year Limited Parts & 1-Year Limited Labor Warranty

OPTIONS & ACCESSORIES

- Optional 72"wiring
- ☐ 8oz. soup ladle
- Drain screens
- Drain valve extension kit, extension from drain to counter front with remote handle, for use with "D" models only, 20385
- ☐ Wellslok extension kits for wood counter installations up to 1" thick, refer to installation instructions, 22593
- Adapter Top, to convert SS206 models to hold two 7-quart insets, 20176
- Adapter Top, to convert SS206 models to hold two 4-quart insets and two 2 1/2-quart insets, 20434
- Adapter Top, to convert SS206 models to hold one 7-quart and one 11-quart inset, 21621
- ☐ Adapter Top, to convert SS206 models to hold three 4-quart insets, 21615
- Adapter Top, to convert SS206 models to hold four 2-1/2-quart insets, 21624
- Adapter Top, to convert SS276ULT models to hold three 7-quart insets, 22589
- ☐ Inset, 4-quart capacity with lid, 20774
- ☐ Inset, 7-quart capacity with lid, 20587
- ☐ Inset, II-quart capacity with lid, 20908

CERTIFICATIONS







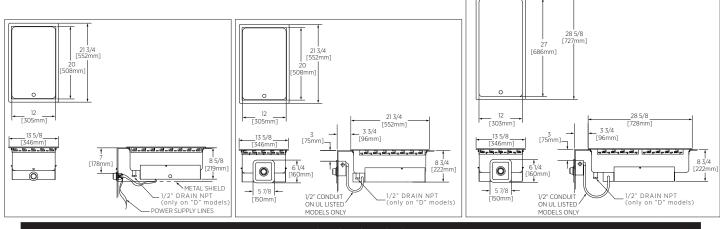








SS206 Series & SS276 Series 12"' X 20" or 12" X 27" Single Well Heavy Duty, Top Mount Rectangular Drop-In Food Warmers



						SPECIF	ICATIO	NS						
Model Number	Description	Volts	Watts	Phase	AMPS	OVERALL Width	OVERALL Length	OVERALL Height	CONTROL PANEL	CONTROL PANEL	Shipping Weights	Crate Size Cubic Feet	App	rovals
SS206-120	Infinite control no drain	120V	1200	1Ø	10	13-11/16 (346)	21-3/4 (552)	8-11/16 (221)	3-5/16 (84)	4-7/16 (113)	16 (7)	2.9 (0.082)	M °	®
SS206	Infinite control no drain	208/240V	900/1200	1Ø	4.3/5.0	13-11/16 (346)	21-3/4 (552)	8-11/16 (221)	3-5/16 (84)	4-7/16 (113)	16 (7)	2.9 (0.082)	7	
SS206D-120	Infinite control with drain	120V	1200	1Ø	10	13-11/16 (346)	21-3/4 (552)	8-11/16 (221)	3-5/16 (84)	4-7/16 (113)	16 (7)	2.9 (0.082)	7	11 ®
SS206D	Infinite control with drain	208/240V	900/1200	1Ø	4.3/5.0	13-11/16 (346)	21-3/4 (552)	8-11/16 (221)	3-5/16 (84)	4-7/16 (113)	16 (7)	2.9 (0.082)	7	17 °
SS206T-120	Thermostatic controls no drain	120V	1200	1Ø	10	13-11/16 (346)	21-3/4 (552)	8-11/16 (221)	5-7/8 (149)	6-1/4 (159)	16 (7)	2.9 (0.082)	7	17 °
SS206T	Thermostatic controls no drain	208/240V	900/1200	1Ø	4.3/5.0	13-11/16 (346)	21-3/4 (552)	8-11/16 (221)	5-7/8 (149)	6-1/4 (159)	16 (7)	2.9 (0.082)	7	11 °
SS206TU-120	Thermostatic controls no drain	120V	1650	1Ø	13.75	13-11/16 (346)	21-3/4 (552)	8-11/16 (221)	5-7/8 (149)	6-1/4 (159)	20 (9)	4.15 (0.117)	(1	
SS206TU	Thermostatic controls no drain	208/240V	1240/1650	1Ø	6/6.9	13-11/16 (346)	21-3/4 (552)	8-11/16 (221)	5-7/8 (149)	6-1/4 (159)	20 (9)	4.15 (0.117)	(D)
SS206TD-120	Thermostatic controls with drain	120V	1200	1Ø	10	13-11/16 (346)	21-3/4 (552)	8-11/16 (221)	5-7/8 (149)	6-1/4 (159)	15 (7)	2.9 (0.082)	7	11 °
SS206TD-230	Thermostatic controls with drain	220/240V	1200	1Ø	5.2	13-11/16 (346)	21-3/4 (552)	8-11/16 (221)	5-7/8 (149)	6-1/4 (159)	15 (7)	2.9 (0.082)	7	11 ®
SS206TDU-120	Thermostatic controls with drain	120V	1650	1Ø	13.75	13-11/16 (346)	21-3/4 (552)	8-11/16 (221)	5-7/8 (149)	6-1/4 (159)	21 (10)	4.15 (0.117)	(
SS206TDU	Thermostatic controls with drain	208/240V	1240/1650	1Ø	6/6.9	13-11/16 (346)	21-3/4 (552)	8-11/16 (221)	5-7/8 (149)	6-1/4 (159)	21 (10)	4.15 (0.117)	(D)
Extra Deep 12" by 27" opening for 4 each 1/3 Size														
SS276TU-120	Thermostatic controls no drain	120V	1650	1Ø	13.75	13-11/16 (346)	28-1/2 (724)	8-11/16 (221)	5-7/8 (149)	6-1/4 (159)	22 (10)	3.85 (0.109)	(D
SS276	Thermostatic controls no drain	208/240V	1240/1650	1Ø	6/6.9	13-11/16 (346)	28-1/2 (724)	8-11/16 (221)	5-7/8 (149)	6-1/4 (159)	22 (10)	3.85 (0.109)	(D
SS276TDU-120	Thermostatic controls with drain	120V	1650	1Ø	13.75	13-11/16 (346)	28-1/2 (724)	8-11/16 (221)	5-7/8 (149)	6-1/4 (159)	22 (10)	3.85 (0.109)	(D
SS276TDU	Thermostatic controls with drain	208/240V	1240/1650	1Ø	6/6.9	13-11/16 (346)	28-1/2 (724)	8-11/16 (221)	5-7/8 (149)	6-1/4 (159)	22 (10)	3.85 (0.109)	(D)

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