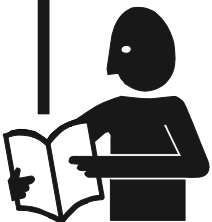
**WELLS MANUFACTURING**

265 Hobson Street, Smithville, Tennessee 37166

telephone: 314-678-6314

fax: 314-781-2714

[www.wells-mfg.com](http://www.wells-mfg.com)**OWNER'S MANUAL****DROP-IN REFRIGERATED  
COLD PANS, NSF7****RCP-7050, RCP-7067,  
RCP-7100, RCP-7200,  
RCP-7300, RCP-7400,  
RCP-7500, RCP-7600.****DROP-IN REFRIGERATED  
COLD PANS, NSF2****RCP-050, RCP-067,  
RCP-100, RCP-200,  
RCP-300, RCP-400,  
RCP-500, RCP-600.****DROP-IN REFRIGERATED  
COLD PANS, SLOPE TOP NSF7****RCP-7100ST, RCP-7200ST,  
RCP-7300ST, RCP-7400ST,  
RCP-7500ST, RCP-7600ST.****DROP-IN REFRIGERATED  
COLD PANS, SLOPE TOP NSF2****RCP-100ST, RCP-200ST,  
RCP-300ST, RCP-400ST,  
RCP-500ST, RCP-600ST.****INCLUDES INSTALLATION, USE,  
CARE, SERVICE AND DIAGRAMS.***Model RCP-7200***IMPORTANT: DO NOT DISCARD THIS MANUAL**

This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING the operators of this appliance. Additional manuals are available from your WELLS DEALER.

**THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE.** Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.

## LIMITED EQUIPMENT WARRANTY

Wells Manufacturing warranties new products to be free from defects in material and/or workmanship for a period of one [1] year from the date of original installation, except as noted below. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Wells' discretion have the parts replaced or repaired by Wells or a Wells-authorized service agency.

### THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS.

Repairs performed under this warranty are to be performed by a Wells-authorized service agency. Wells will not be responsible for charges incurred or service performed by non-authorized repair agencies.

In all cases, the nearest Wells-authorized service agency must be used.

Wells will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details.

It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery.

No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

### CONTACT

Should you require any assistance regarding the operation or maintenance of any Wells equipment; write, phone, fax or email our service department. In all correspondence mention the model number and the serial number of your unit, as well as the voltage or type of gas you are using.

Business hours are 8:00 a.m. to 4:30 p.m. Central Standard Time  
 Telephone 314.678.6314  
 Fax 314.781.2714  
 Email customerservice@star-mfg.com  
 www.wells-mfg.com

## WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

- Any product which has not been installed, cleaned, maintained, or used in accordance with the directions published in the appropriate installation sheet and/or owner's manual as well as national and local codes, including incorrect gas or electrical connection. Wells is not liable for any unit which has been mishandled, abused, misapplied, subjected to chlorides, harsh chemicals, or caustic cleaners, damaged from exposure to hard water, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Parts that fail or are damaged due to normal wear or labor for replacement of Items that can easily be replaced during a daily cleaning routine. such as but not limited to silicone belts, PTFE non-stick sheets, knobs, control labels, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Components that should be replaced when damaged or worn, but have been field-repaired instead [eg. field-welded fry pots].
- Any loss of business or profits.

### ADDITIONAL WARRANTIES

Specialty/chain specific versions may also have additional and/or extended warranties.

| PRODUCTS  | PARTS   | LABOR  |
|---|---------|--------|
| universal ventless hoods  | 2 years | 1 year |
| canopy hoods  | 2 years | 1 year |
| "Cook'n Hold" equipment [HW10, HWSMP, LLSC7, LLSC7WA, LLSC11, and LLSC11WA] | 2 years | 1 year |
| cast iron grates, burners, and burner shields                               | 1 year  |        |
| original Wells parts sold to repair Wells equipment                         | 90 days |        |
| Service First   | 1 year  |        |

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## INTRODUCTION

Thank you for purchasing this Wells Manufacturing appliance.

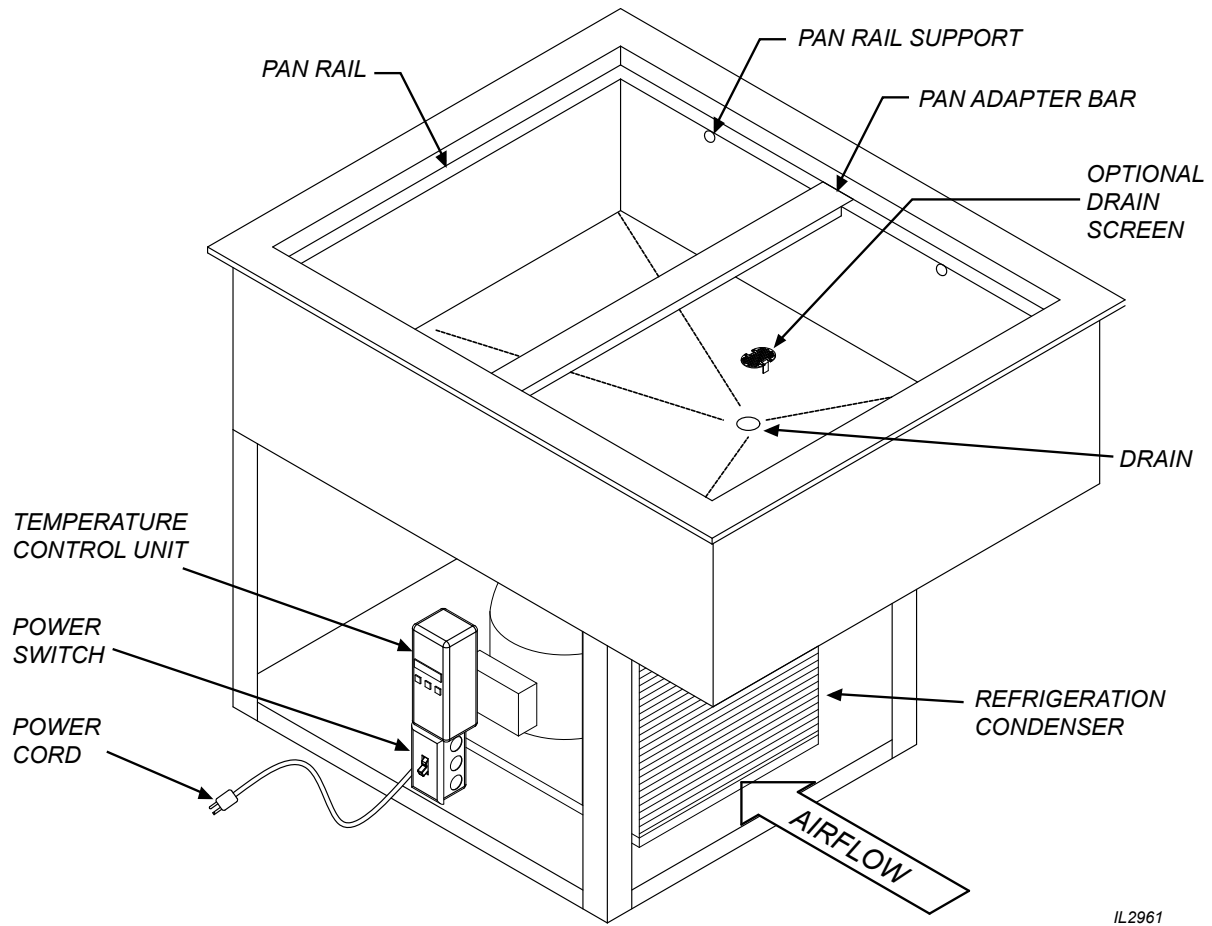
Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

## ELECTRICAL & REFRIGERATION SPECIFICATIONS

| MODELS  | HP  | AMPS 120VAC 1ø |     |     |     | REFRIGERANT |        | PRESSURE<br>(psig) |     | POWER<br>SUPPLY<br>CORD |
|---|-----|----------------|-----|-----|-----|-------------|--------|--------------------|-----|-------------------------|
|   |     | TOTAL          | MCA | MFS | LRA | TYPE        | AMT.   | HIGH               | LOW |                         |
| RCP-050, RCP-067<br>RCP-7050, RCP-7067  | 1/4 | 5.5            | 8   | 15  | 38  | R-134a      | 28 oz. | 440                | 162 | NEMA 5-15P              |
| RCP-100, RCP-200, RCP-300<br>RCP-7100, RCP-7200<br>RCP-100ST, RCP200ST, RCP300ST<br>RCP-7100ST, RCP7200ST | 1/4 | 5.5            | 8   | 15  | 38  | R-134a      | 28 oz. | 440                | 162 | NEMA 5-15P              |
| RCP-400, RCP-7300, RCP-400ST<br>RCP-7300ST  | 1/3 | 7              | 11  | 15  | 29  | R-404a      | 24 oz. | 500                | 174 | NEMA 5-15P              |
| RCP-500, RCP-600, RCP-500ST,<br>RCP-600ST, RCP-7400, RCP-7400ST   | 1/2 | 7.5            | 12  | 15  | 33  | R-404a      | 32 oz. | 500                | 174 | NEMA 5-15P              |
| RCP-7500, RCP-7500ST<br>RCP-7600, RCP-7600ST  | 3/4 | 15.3           | 21  | 30  | 59  | R-404a      | 54 oz. | 500                | 174 | NEMA 5-20P              |

## FEATURES & OPERATING CONTROLS



IL2961

**NOTE:**

This is a general arrangement drawing only. Actual component positions may vary between units.

## PRECAUTIONS AND GENERAL INFORMATION

This appliance is intended for use in commercial establishments only, and is intended to hold pre-chilled prepared food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Food must be kept in appropriate inserts. Never place food directly into the tank.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring. Do not splash or pour water on, in or over any controls, control panel or wiring. Do not wash floor around this appliance with water or steam jet.

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

This appliance is made in the USA. Unless otherwise noted, this appliance uses all American-sized hardware.



### **WARNING:** **ELECTRIC SHOCK** **HAZARD**

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.



### **CAUTION:** **RISK OF** **DAMAGE**

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if the instructions are not followed.

## AGENCY LISTING INFORMATION



STD 2  
STD 7

This appliance performance tested to NSF Standard 7 for storage of potentially hazardous foods. This appliance meets NSF Standard 7 only when pan rails are installed in the lowest position, otherwise it meets NSF Standard 2.



RCP units are ETL listed for US and Canada

RCP units are evaluated to UL standard 471.



UL471

Components used in the manufacture of this unit are Underwriters Laboratory recognized.



## UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the Appliance before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the Installation Instruction Sheet packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the appliance.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

RCP units must remain upright at all times (shipping and installation) to prevent damage to the condensing unit. If the unit is accidentally tipped, allow unit to sit upright for at least 24 hours before connecting to electric power.

## COMPONENTS

- 1 ea. PAN RAIL
- 1 - 5 ea. PAN ADAPTER BAR ( quantity differs with unit)

## PREPARATION

Cutout dimensions for tank units and control panels are listed on the Installation Instructions provided with the unit.

Provide at least 1" clearance around the condensing unit chassis.

Countertop must be flat and level before the unit is installed. After cutout is made, add stiffeners or bottom braces to counter as required to support unit weight.

### IMPORTANT:

**Refrigeration system is air cooled. Recommend louvered grills or equivalent openings front and rear, each with a minimum size of twice the surface area of the condenser, to provide adequate air circulation.**

**NOTE:** The condenser fan is provided with a fan guard. DO NOT remove the condenser fan guard.

Provide louvered grills and service access below control panel. Provide access to the POWER SWITCH and TEMPERATURE CONTROL UNIT located at the front of the condenser.

Verify that provided sealants are applied to the underside of the top flange prior to setting the unit into the cutout.

After installation, apply a thin bead of food-grade silicone sealant around the flange to seal it to the counter.

Avoid storing flammable or combustible materials in, on or near the appliance.

Clean the unit thoroughly after installation and before first use.

**NOTE:** DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.



### WARNING: RISK OF PERSONAL INJURY

Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical and plumbing codes. Failure can result in personal injury and property damage.

### IMPORTANT:

Unit must remain in an upright position during installation to prevent damage to the refrigeration system.

### IMPORTANT:

Refrigeration system is air cooled. Recommend louvered grills or equivalent openings front and rear, each with a minimum size of twice the surface area of the condenser, to provide adequate air circulation.

### IMPORTANT:

Access is required for the operation of the drain valve and for maintenance of the refrigeration unit. Provide adequate access to the drain valve and refrigeration unit.

### IMPORTANT:

Unit flange must be sealed to the counter top. Damage caused by leaks due to improper installation is NOT covered by warranty.

## INSTALLATION



### **WARNING:** **ELECTRIC SHOCK HAZARD**

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.



### **CAUTION:** **RISK OF DAMAGE**

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.



### **CAUTION:** **ELECTRIC SHOCK HAZARD**

Cord-connected units are equipped with a three-prong plug for your protection against electric shock. Never cut the large round prong from the plug, or twist a blade to fit an existing receptacle.

### **IMPORTANT:**

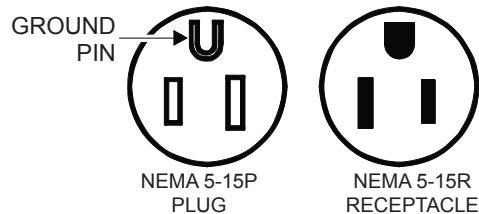
Contact a licensed electrician to install the correct circuit and receptacle (cord-connected units) or to install and connect electric power (field-wired units).

### **IMPORTANT:**

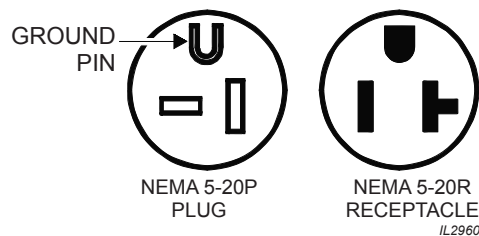
Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.

## ELECTRICAL INSTALLATION

1. Refer to the nameplate. Verify the electrical service power. Voltage and phase must match the nameplate specifications. Wiring the unit to the wrong voltage can severely damage the unit, or cause a significant decrease in performance.
2. Available electrical amperage must meet or exceed the specifications listed on the specifications sheet provided with the unit.
  - a. Units are equipped with a three-prong (grounding) plug for your protection against electrical shocks. This must be plugged into a properly grounded matching receptacle.
  - b. RCP-100 through RCP-600 and RCP-7100 through RCP-7400 are equipped with a NEMA 5-15P plug and require a matching NEMA 5-15R receptacle.



- c. RCP-7500 and RCP-7600 are equipped with a NEMA 5-20P plug and require a matching NEMA 5-20R receptacle.





## PLUMBING INSTALLATION

Install 1" drain valve (provided by others) on unit drain. Plumb to an appropriate waste as required by local plumbing and sanitation ordinances. Consult local codes for approved drain configurations.

### IMPORTANT:

**DO NOT** allow the sink drain spud to turn during installation. Hold the spud with an appropriate cross-guard-style spud wrench, or carefully grip the center threaded portion with a strap wrench or slip-joint pliers to immobilize the drain spud during drain fitting installation.

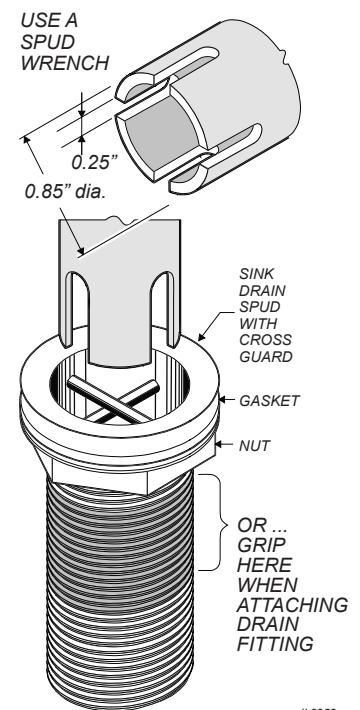
**DO NOT** grip the drain spud nut or gasket.

### IMPORTANT:

Plumbing connections must be made in compliance with all Federal, State and Local Codes and Ordinances.

### IMPORTANT:

All drain plumbing installations must be performed by a qualified plumber.



## OPERATION



**CAUTION:  
ELECTRIC SHOCK  
HAZARD**

DO NOT splash or pour water onto control panel or wiring.

RCP units are designed to hold REFRIGERATED PRE-CHILLED product at serving temperature.

RCP units should not be used to chill product, nor to hold product for long term storage.

### OPERATION NOTES

1. Never place food directly in cold tank. Always use insets or food pans.
2. Use only pre-chilled products. Stir product occasionally to maintain an even temperature.
3. Use perforated bottom strainer plates when operating units with ice. Perforated bottom strainer plates are optional and must be ordered separately.
4. Models RCP-7100(ST) thru RCP-7600(st) are NSF-7 listed for use with potentially hazardous foods.
5. Periodically clean condensing coils to remove accumulated dust and debris. Failure to clean coils will decrease performance and may void the warranty.

See *CONDENSER CLEANING*, page 8.

### DAILY START-UP

1. Turn POWER SWITCH (located on condensing unit) ON. Allow unit to run for approximately 30 minutes to reach operating temperature.
2. Add necessary adapter bars or adapter plates. Adapter bars provided with the unit are designed to hold 12" x 20" food pans up to 6" deep.
3. Install appropriate food pans or insets. Place pre-chilled product in food pans.

### DAILY SHUT-DOWN

1. Turn POWER SWITCH OFF. Remove product, food pans and adapters.
2. Allow unit to defrost before cleaning.

See *CLEANING INSTRUCTIONS*, page 7.

## CLEANING INSTRUCTIONS

**PREPARATIONS:** Turn POWER SWITCH OFF. Unplug unit or disconnect from electric power. Allow unit to defrost before proceeding. Remove any insets, pans and/or adapter tops (if used). Drain water from tank.

**FREQUENCY:** Daily

**TOOLS:** Warm Water and Mild Detergent  
Solution: 10 Parts Warm Water to 4 Parts Vinegar  
Plastic Scouring Pad  
Clean Cloth or Sponge  
Food-Grade Silicone Sealant



**CAUTION:**  
**ELECTRIC SHOCK**  
**HAZARD**

DO NOT splash or pour water onto control panel or wiring.

**IMPORTANT:** DO NOT use steel wool for cleaning

1. Remove pan adapter bars, pan rail and drain screen. Wipe interior of tank using a clean cloth or sponge and mild detergent.
  2. Use a plastic scouring pad to remove any mineral deposits.
  3. Rinse tank thoroughly with a vinegar and water solution to neutralize all detergent / cleanser residue.
  4. Clean pan adapter bars and pan rail with a cloth or sponge dampened in clean water. Dry thoroughly, then reinstall.
  5. Check drain screen, clean if necessary and reinstall.
  6. Periodically inspect warmer flange-to-counter seal. Reseal with food-grade silicone sealant if necessary.
  7. Inspect condenser. Clean if required.
  8. Inspect cooling louvers in counter. Remove any lint or debris.
  9. Reconnect to electric power. Turn POWER SWITCH ON only when unit is to be used.
- Procedure is complete

## MAINTENANCE INSTRUCTIONS



**CAUTION:  
PERSONAL  
INJURY HAZARD**

Disconnect appliance from electrical power before cleaning condenser coil.

---



**CAUTION:  
PERSONAL  
INJURY HAZARD**

Condenser coil fins are sharp. Use care to avoid cuts while cleaning the condenser.

---

### CONDENSER COIL CLEANING INSTRUCTIONS

The condenser coil must be kept clean to allow adequate air flow for proper heat dissipation. Recommend this procedure be performed monthly.

1. Turn POWER SWITCH OFF. Disconnect unit from electrical power.
2. Remove louvers or access panel to allow coil to be reached.
3. Using a stiff bristle brush, brush lint and debris from the condenser fins. Brush vertically, top to bottom. Collect and discard all lint and debris gathered from this operation

**IMPORTANT:** The fins of the condenser coil are delicate and easily damaged. Use care to brush only in a vertical motion to avoid damaging the coil fins.

5. Wipe the fan blades to remove accumulated lint.
5. Reconnect to electrical power. Test for proper operation.

## MAINTENANCE INSTRUCTIONS

### CARE OF STAINLESS STEEL

1. The surface can be damaged by mechanical abrasion, hard water deposits and chlorine:
  - a. NEVER use steel wool, wire brushes or metal scrapers to clean the appliance. These will damage the surface.
  - b. Hard water deposits left behind when water is evaporated will attack the surface and allow the stainless steel to rust.
  - c. Chlorides from chlorinated cleansers, calcium / lime / rust removers (e.g. muriatic acid), even heavily chlorinated city water will attack the surface and allow the stainless steel to rust.
  - d. **DO NOT** use any highly caustic cleaners. Use of highly caustic cleaners will damage the surface.
  - e. LIMIT USE of strong caustic cleaners on warmers. Rinse thoroughly with a vinegar and water solution to neutralize any residue. Failure to do so may cause damage to the surface and allow the stainless steel to rust.
  - f. Cleaners containing ammonia will attack the surface and allow the stainless steel to rust.
2. Use the proper tools in the proper way to clean your Wells cold pan.
  - a. Soft cloth and plastic scouring pads are safe to use on stainless steel surfaces.
  - b. Stainless steel pads may be used **ONLY IF** the scrubbing motion is in the direction of the visible grain. **DO NOT** use a circular motion.
  - c. In the absence of visible grain, use only soft cloth or plastic pads. Scrub only in a linear motion along the longest axis of the equipment.
3. Use only non-chloride and non-ammonia cleansers:
  - a. **DO NOT** use any cleanser listed as "chlorinated".
  - b. **DO NOT** use any cleanser listing "ammonia" or "ammonium" in its contents.
  - c. Contact your cleaning materials supplier for suitable alkaline cleansers.
4. Keep your Wells cold pan clean. Clean frequently to avoid build-up of hard stubborn stains and hard-to-remove deposits.
  - a. Rinse thoroughly with a vinegar and water solution to neutralize any residue.
  - b. For discoloration caused by using the warmer in dry operation, use a cleaner made specifically for stainless steel.
  - c. Wipe dry with a soft, clean, dry cloth.
  - d. Restore the surface by using a polishing product specifically made for stainless steel after each cleaning.



### CAUTION: PERSONAL INJURY HAZARD

Disconnect appliance from electrical power before cleaning.

Wells refrigerated cold pans are constructed of high quality stainless steel. As long as the stainless steel surface is intact, the equipment will not rust or corrode.

### Recommendation:

A water softening device or a cartridge-type filtration device may be used to minimize lime and calcium build-up.

## OPERATING INSTRUCTIONS

### IMPORTANT:

DO NOT adjust the differential settings of the refrigeration system. Field adjustments of the differential settings must be made by qualified refrigeration personnel only. Unauthorized adjustment of the differential settings will void the warranty.

The temperature setting of the NSF-7 Refrigerated Cold Pan has been pre-set at the factory to meet most applications. An electronic temperature control maintains food temperature between 33°F (.05°C) and 44°F (6.6°C).

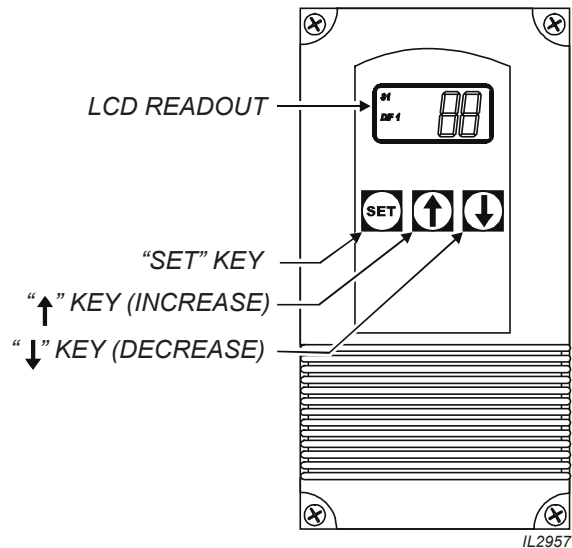
### TEMPERATURE ADJUSTMENT

RCP-100(ST) thru RCP-600(ST)

1. The temperature has been preset at the factory to meet most applications.
2. If temperature adjustments are required, the pressure switch, located on the condensing unit, is adjustable. Temperature adjustment must be performed by a qualified refrigeration personnel only.
3. Normal temperature setting would be 28°F.

### RCP-7100(ST) thru RCP-7600(ST)

The LCD Display provides a readout of the sensor temperature during normal operation. Use the following to change the setpoint temperature:



1. To start programming, press **SET** key once. This will access the Fahrenheit/Celsius mode. The readout will show the current status, either **F** (degrees Fahrenheit) or **C** (degrees Celsius). Press either “up arrow” (↑) or “down arrow” (↓) to toggle between **F** and **C** designation.
2. Press **SET** again to access the setpoint. The LCD will display the current setpoint, and the S1 annunciator will blink off and on to indicate that control is in the setpoint mode.  
Press either “up arrow” (↑) to increase the setpoint, or “down arrow” (↓) to decrease the setpoint to the desired temperature. Factory setpoint is 21°F (-6°C).

## OPERATING INSTRUCTIONS

3. Press the **SET** key again to access the differential. The LCD will display the current differential, and the DIF1 annunciator will blink off and on to indicate that control is in the differential mode.

**IMPORTANT:** DO NOT adjust the differential settings of the refrigeration system. Field adjustments of the differential settings must be made by qualified refrigeration personnel only. Unauthorized adjustment of the differential settings will void the warranty.

Press either “up arrow” (↑) to increase the differential, or “down arrow” (↓) to decrease the differential to the desired setting. Factory differential is 3°F (.

4. Press the **SET** key again to access the Heating / Cooling mode. The LCD will display the current mode. Either “C1” for cooling or “H1” for heating. The control must be set to C1 for proper operation of the cold pan.
5. Press the **SET** key again to complete programming. Programming ends automatically if no keys are pressed for 30 seconds. Any settings that have been input to the control will be accepted at that time.
6. Control settings are stored in non-volatile memory. Loss of power to the unit will not require reprogramming.

### **IMPORTANT:**

DO NOT adjust the differential settings of the refrigeration system. Field adjustments of the differential settings must be made by qualified refrigeration personnel only. Unauthorized adjustment of the differential settings will void the warranty.

### **NOTE:**

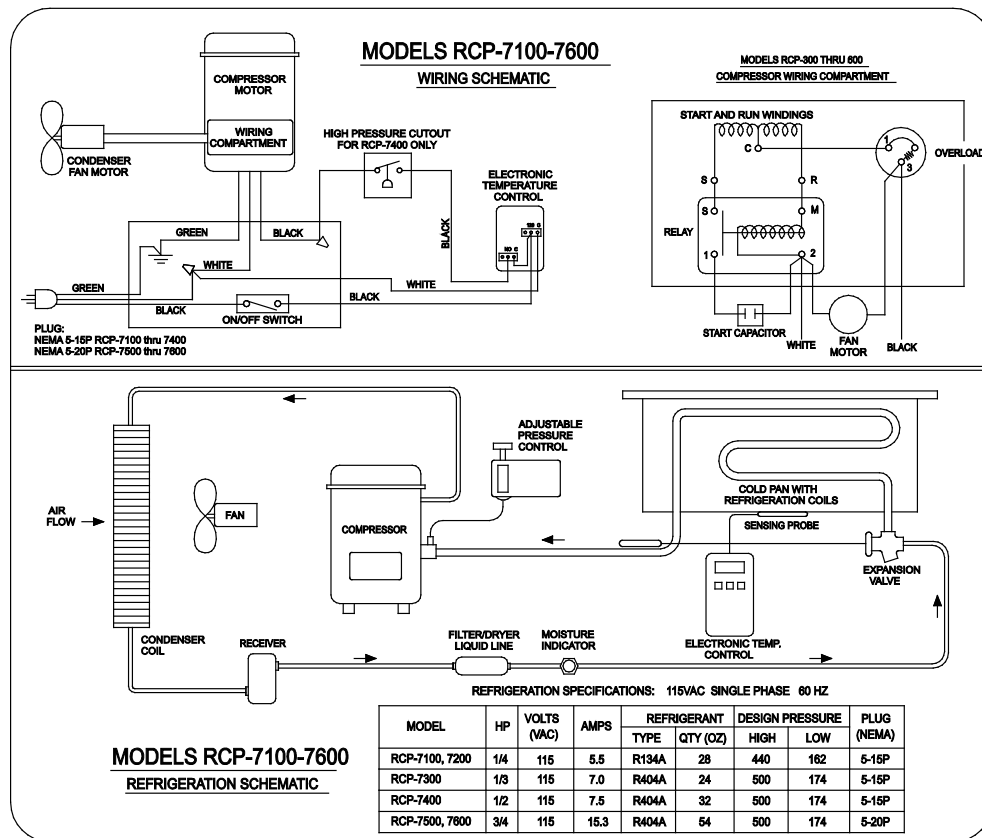
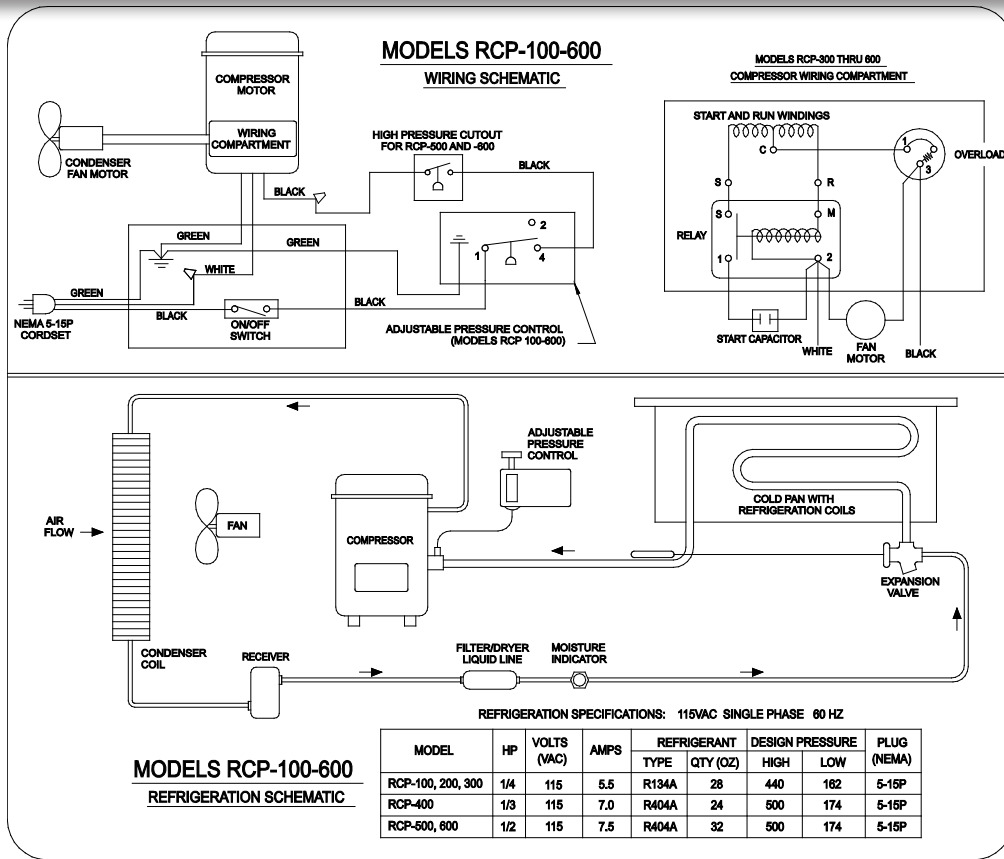
The controller has both “heating” and “cooling” modes. Heating mode is not used on the RCP-series units. The control must be set to “cooling” (C1) for proper operation of the cold pan.

## TROUBLESHOOTING

| <b>SYMPTOM</b>            | <b>POSSIBLE CAUSE</b>                     | <b>REMEDY</b>  |
|---------------------------|---|--|
| No power to unit          | Circuit breaker tripped                   | Reset circuit breaker  |
|                           | Power switch OFF                          | Turn power switch ON   |
| Food not kept cold enough | Food not chilled to start                 | Add only pre-chilled food  |
|                           | Food too thick                            | Stir thick food frequently   |
|                           | Setpoint too high                         | Set to desired temperature   |
|                           | Condenser cooling louvers or coil plugged | Clean condenser louvers and/or coil  |
|                           | Refrigerant level low                     | Contact Authorized Wells Service Agency for Repairs  |
|                           | Internal damage                           | Contact Authorized Wells Service Agency for Repairs  |
|                           | NSF-7 operation using wrong rail position | For holding critical foods, pan rails must be assembled using the lower pan rail supports. Also pans can be no deeper than 4". |



# WIRING AND REFRIGERATION SCHEMATICS



M405 p/n 2M-305101 Owners Manual Drop-In Refrigerated Cold Pans

NOTES:

## ACCESSORY PARTS & SERVICE

### DESCRIPTION

DRAIN SCREEN  
 ADAPTER BAR FOR 12" X 20" PANS  
 PERFORATED BOTTOM PLATE STRAINER  
 FOR RCP-100 (1 PC)  
 PERFORATED BOTTOM PLATE STRAINER  
 FOR RCP-200 (1 PC)  
 PERFORATED BOTTOM PLATE STRAINER  
 FOR RCP-300 (2 PC)  
 PERFORATED BOTTOM PLATE STRAINER  
 FOR RCP-400 (2 PC)  
 PERFORATED BOTTOM PLATE STRAINER  
 FOR RCP-500 (2 PC)  
 PERFORATED BOTTOM PLATE STRAINER  
 FOR RCP-600 (3 PC)  
 PAN RAIL FOR RCP-7100  
 PAN RAIL FOR RCP-7200  
 PAN RAIL FOR RCP-7300  
 PAN RAIL FOR RCP-7400  
 PAN RAIL FOR RCP-7500  
 PAN RAIL FOR RCP-7600

### PART NO.

2V-Z17446  
 O3-303100  
  
 M2-22107  
  
 O3-303102  
  
 O3-303103  
  
 O3-303104  
  
 O3-303105  
  
 O3-303106  
 WS-22696  
 WS-22697  
 WS-22698  
 WS-22699  
 WS-22700  
 WS-22701

**IMPORTANT:** Use only factory authorized service parts and replacement filters.

For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

**Wells Manufacturing**  
 265 Hobson Street  
 Smithville, Tennessee 37166 U.S.A.

**Service Dept.**  
 phone: (314) 678-6314  
 fax: (314) 781-2714

Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

### CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT \_\_\_\_\_ LOCATION \_\_\_\_\_  
 INSTALLATION DATE \_\_\_\_\_ TECHNICIAN \_\_\_\_\_  
 SERVICE COMPANY \_\_\_\_\_  
 ADDRESS \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_  
 TELEPHONE NUMBER (\_\_\_\_) \_\_\_\_\_ - \_\_\_\_\_  
 EQUIPMENT MODEL NO. \_\_\_\_\_  
 EQUIPMENT SERIAL NO. \_\_\_\_\_  
 VOLTAGE: (check one)  120  \_\_\_\_\_



Wells Bloomfield proudly supports CFESA  
Commercial Food Equipment Service Association

**SERVICE TRAINING - QUALITY SERVICE**



**CUSTOMER SATISFACTION**



**WELLS MANUFACTURING**

265 Hobson Street, Smithville, Tennessee 37166

telephone: 314-678-6314

fax: 314-781-2714

[www.wells-mfg.com](http://www.wells-mfg.com)