

WELLS MANUFACTURING
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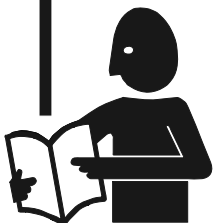
Model H336

OWNERS MANUAL
for
**BUILT-IN
ELECTRIC
HOTPLATES**
Models:
**H336, H636 and
H706**



Model H706

Includes
INSTALLATION
USE & CARE
EXPLODED VIEW
PARTS LIST
WIRING DIAGRAM



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 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 equipment will ensure that it gives you the very best performance and a long, economical service life.

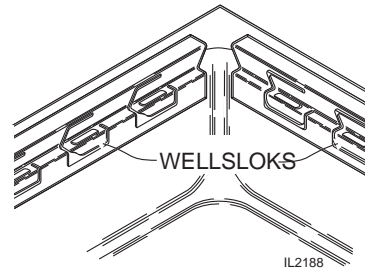
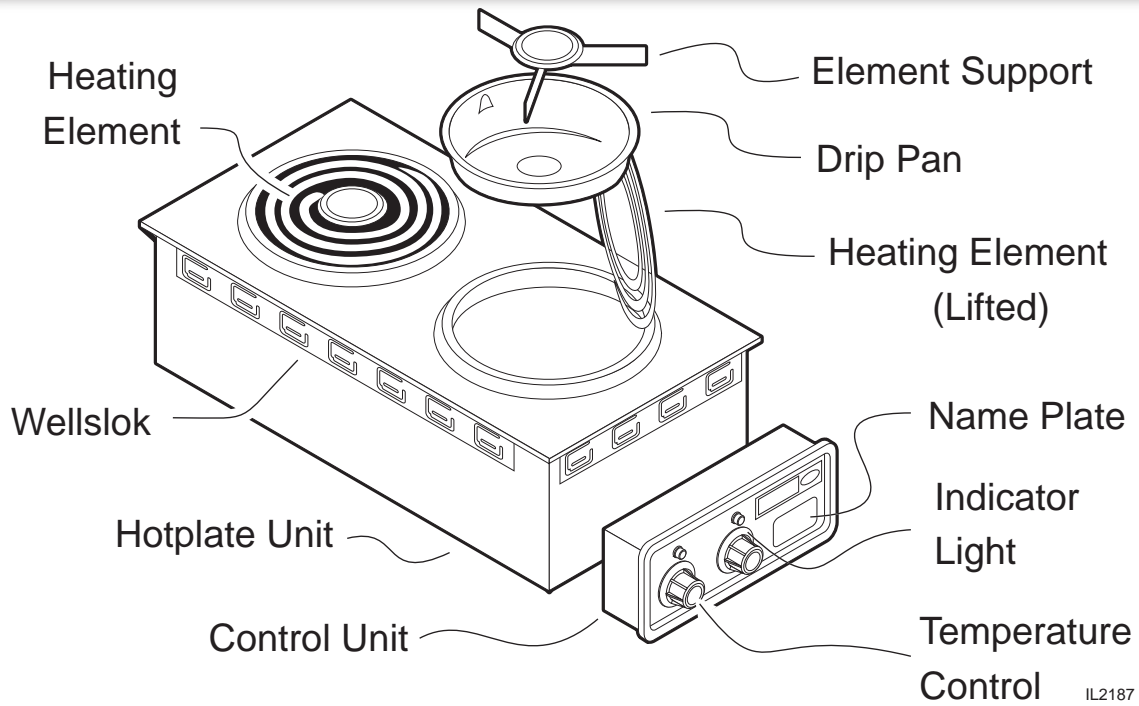
This manual contains the information needed to properly install this equipment, and to use and care for the equipment in a manner which will ensure its optimum performance.

SPECIFICATIONS

MODEL	ELEMENT	VOLTS	AMPS	kW	*DIMENSIONS
H336	Single 8" Coil	208 V 1Ø	9.4 A	2.0 kW	10" outside diameter
		240 V 1Ø	10.8A	2.6 kW	
H636	Dual 8" Coils	208 V 1Ø	18.8 A	3.9 kW	14-3/4" W x 23-1/2" D
		240 V 1Ø	21.7 A	5.2 kW	
H706	Dual 9" french plates	208 V 1Ø	14.4 A	3.0 kW	14-3/4" W x 23-1/2" D
		240 V 1Ø	16.7 A	4.0 kW	

Refer to Installation Instructions for cutout dimensions.

FEATURES & OPERATING CONTROLS



HOTPLATE UNIT:

Heating Element	Provides heat for food preparation
	Coil-type elements rotate for access to drip pan
	Note: Solid (french plate) elements on model H-706 do not lift
Element Support*	Holds coil-type element in proper position
Drip Pan*	Collects drippings and holds element support.
	Also deflects heat from element for more efficient cooking
Wellslok	Mounts hotplate unit to counter

CONTROL UNIT:

Temperature Control	Infinite switch to control temperature of heating element
Indicator Light	Clows any time temperature control is on
Name Plate	List manufacturer, model number and serial number, also lists voltage and wattage rating.

* = not used on model H706

PRECAUTIONS AND GENERAL INFORMATION

This appliance is intended for use in commercial establishments only.

This appliance is intended to prepare 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.

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.

Hotplates with coil-type heating elements must be operated with drip pan and element support properly installed.

Disconnect the hotplate from electrical power before performing any maintenance or servicing.

DO NOT splash or pour water over or into interior of hotplate, control panel or wiring.

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 that 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 has American sizes on all 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 that requires the use of tools. Failure to follow this warning can result in severe electrical shock.





CAUTION: RISK OF DAM- AGE

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

AGENCY APPROVAL INFORMATION

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied *Installation Instructions*.

This appliance is Underwriters Laboratory recognized (). Since this appliance is only a single component of a complete installation, the finished installation of this  unit requires additional evaluations to Underwriters Laboratory standards.

This unit is designed to be installed in a metal counter only.

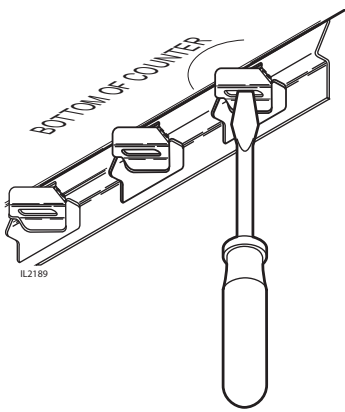


STD 4



INSTALLATION

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.



IMPORTANT:
Water damage caused by failure to seat Wellsloks or failure to install gasket or to seal flange to counter is NOT covered by warranty

IMPORTANT:
Contact a licensed electrician to install and connect electrical power to the hotplate.

IMPORTANT:
Damage due to being connected to the wrong voltage or phase is NOT covered by Warranty.

UNPACKING & INSPECTION

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

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

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

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

PREPARATION

Carefully the *Installation Instruction Sheet* packed with the hotplate for cutout dimensions and restrictions.

Hotplate must be installed in a metal counter only.

Supplied gasket must be installed under the mounting flange, and the Wellsloks turned out to seal the hotplate and control unit to the counter.


Apply a thin bead of food-grade silicone sealant where the flange meets the counter.

ELECTRICAL

Hotplate must be installed by a licensed electrician in accordance with all applicable codes and ordinances.

Refer to the nameplate. Verify the electrical service power. Voltage and phase must match the nameplate specifications. Connecting the hotplate to the wrong voltage can severely damage the equipment or cause noticeably decreased performance.

The ground lug of the hotplate and control unit must be connected to a suitable building ground.

INSTALLATION NOTE: The installation of  units requires additional evaluations to Underwriters Laboratory standards.

OPERATION

GENERAL OPERATIONAL NOTES

Carefully read the description of the hotplate operation on the specification sheet.

DO NOT attempt to perform any maintenance or service unless the hotplate is disconnected from electrical power.

DO turn the circuit breaker for the hotplate off before cleaning, servicing or performing any maintenance.

DO NOT use sharp objects or metal implements to clean the heating element(s).

DO use a plastic spatula or plastic scouring pad to remove burned-on food product.

OPERATION

Each heating element is controlled by an infinite switch temperature control:

- OFF removes power from the element

- LOW thru 8 are temperature settings

 - Higher numbers indicate higher temperatures

 - There is a continuous range of settings between LOW and HI

- HI is a continuous ON setting

The indicator light will glow any time the temperature control is on.

Cooking Recommendations:

Save energy by turning the temperature control off any time the hotplate is not in use. The coil-type heating elements will provide full heat within 30 seconds, while french plate heating elements will reach full heat within 2 minutes, making it unnecessary to leave the unit on during intermittent use.

Each heating element can hold up to a 16 quart pot or pan. For efficient heating of food product, pots and pans should be no more than 10" in diameter.

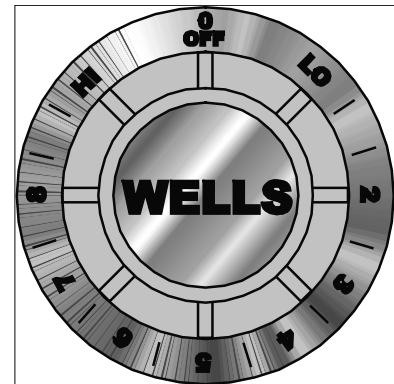
Maximize the efficiency of solid (french plate) elements by using flat-bottom pots and pans.

Stir thick liquids frequently to maintain a consistent temperature.



CAUTION:
HOT SURFACES

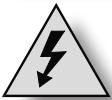
Exposed surfaces can be hot to the touch and may cause burns.



IMPORTANT:

The dial markings are an INDICATION of temperature only. The temperature of the food product depends on many factors, including the size, shape and material of the food container, and the quantity and consistency of the food product.

CLEANING INSTRUCTIONS



CAUTION: ELECTRIC SHOCK HAZARD

Disconnect hotplate from electric power before cleaning.



CAUTION: BURN HAZARD

Allow hotplate element and cabinet to cool completely before cleaning.



CAUTION: ELECTRIC SHOCK HAZARD

Do not submerge hotplate in water.

IMPORTANT: DO NOT spill or pour water into interior of hotplate.

IMPORTANT: DO NOT spill or pour water into controls, control panel or wiring.

DO NOT submerge hotplate in water. Damage to internal components will occur. Damage to internal components from water damage is NOT covered by warranty.

DO NOT use metal implements, steel wool or metal scouring pads to clean heating elements.

PREPARATION

Unplug or disconnect hotplate from electrical power before cleaning. Allow hotplate to cool completely before cleaning.

FREQUENCY

Daily

TOOLS

Plastic Spatula and Plastic Scouring Pad
Clean Cloth or Sponge
Mild Detergent or Cleaner Formulated for Stainless Steel
Warm Water

CLEANING

Disconnect hotplate from electrical power and allow heating elements to cool completely before cleaning.

COILED HEATING ELEMENTS:

Lift coiled heating elements and remove drip pans. Clean drip pans with a plastic spatula or plastic scouring pad, mild detergent and warm water. DO NOT use metal implements, steel wool or metal scouring pads to clean drip pans. Rinse drip pans by wiping with a clean cloth or sponge dampened with clean water.

Clean heating elements with a plastic spatula or plastic scouring pad, mild detergent and warm water. DO NOT use metal implements, steel wool or metal scouring pads to clean elements. Rinse by wiping with a clean cloth or sponge dampened with clean water.

Reinstall drip pans and gently lower heating element.

FRENCH PLATE HEATING ELEMENTS:

French plate elements do not lift. Clean heating elements with a plastic spatula or plastic scouring pad, mild detergent and warm water. DO NOT use metal implements, steel wool or metal scouring pads to clean elements. Rinse by wiping with a clean cloth or sponge dampened with clean water.

Dry exposed portions of hotplate unit and control unit by wiping with a clean soft dry cloth.

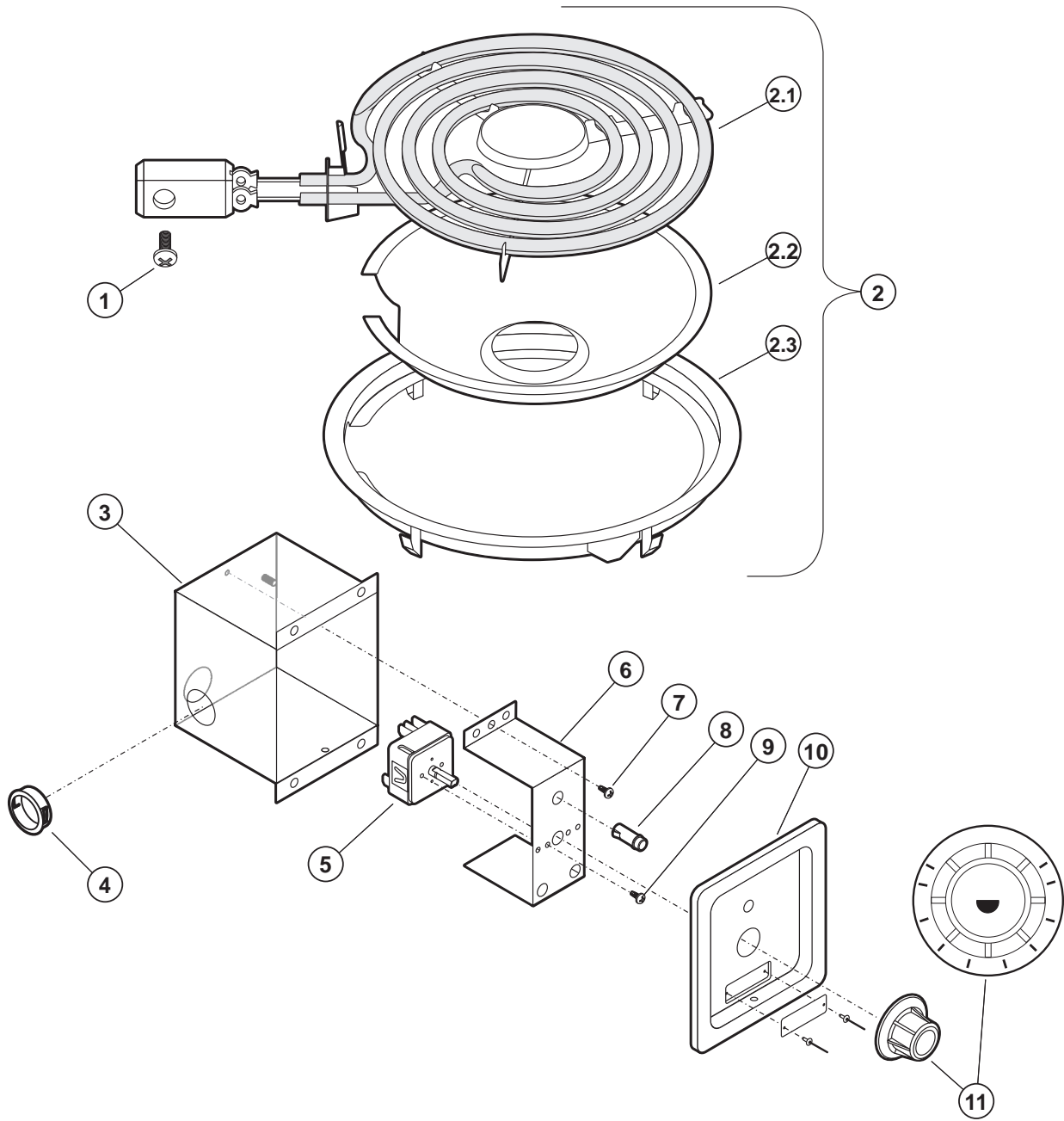
TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
Hotplate won't heat	Disconnect OFF or circuit breaker tripped	Turn disconnect ON Check / reset circuit breaker
One or more sections won't heat	Temperature control not on	Turn temperature control to desired setting
	Damaged temperature control, element or other internal component	Contact Authorized Wells Service Agency for repairs
Hotplate not hot enough	Temperature control not set	Adjust for desired temperature
	Operating 208/240V unit at 120V	Be sure supply voltage matches nameplate voltage
	Damaged temperature control, element or other internal component	Contact Authorized Wells Service Agency for repairs

NOTE: There are no user serviceable components in this appliance. In all cases of damage or component malfunction, contact your Authorized Wells Service Agency for repairs.

EXPLODED VIEW: H336

H336 BUILT-IN ELECTRIC HOTPLATE - 208/240V - SPIRAL ELEMENT



Model: H336
Built-In Electric Hotplate - 208/240V Spiral Element

PL222



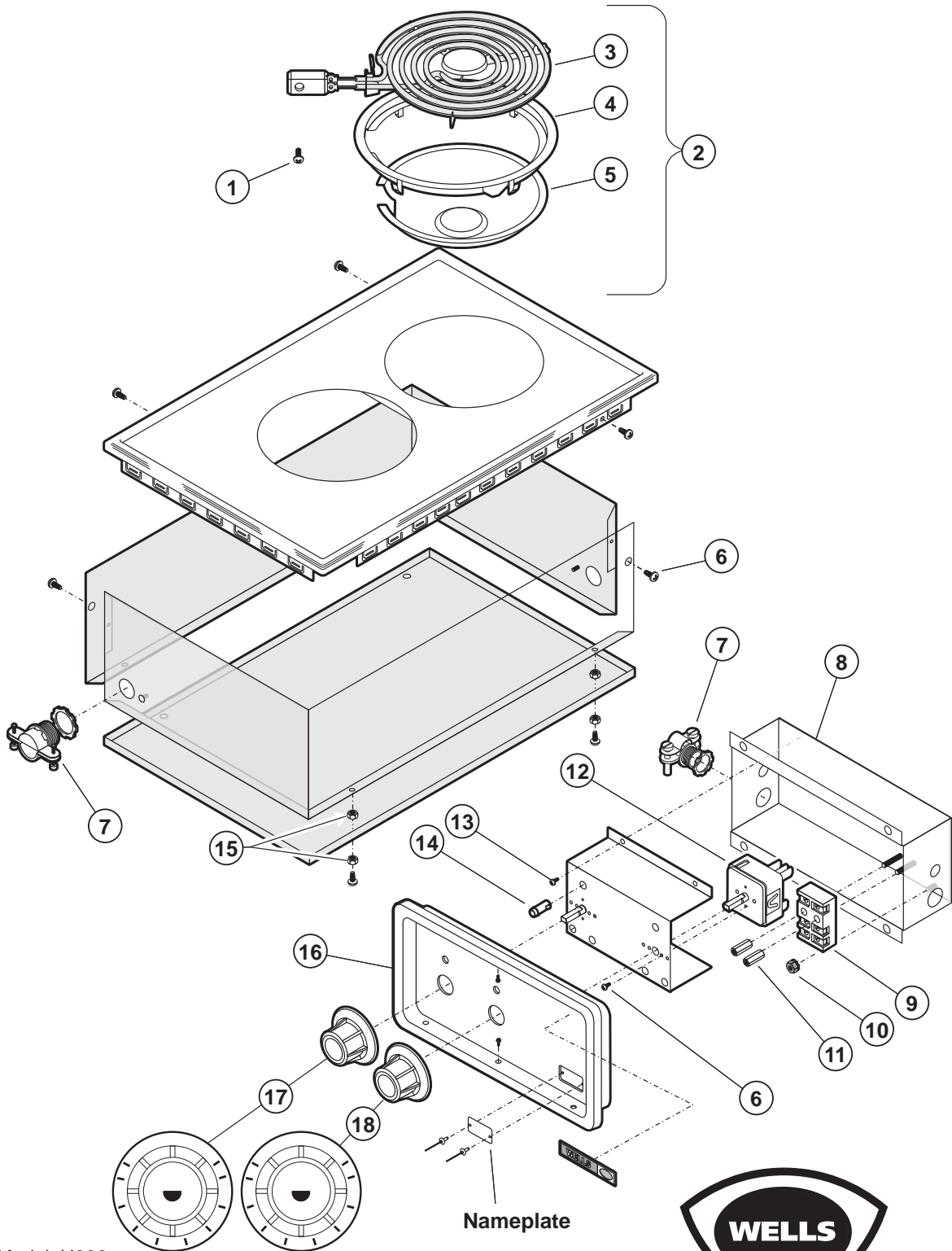
IL1799 Rev. A 6/24/09

PARTS LIST: H336

H336 Built-in Electric Hotplate, Spiral Element			
Fig No	Part No	Qty	Description
1	2C-33977	2	SCREW, 8-32X3/8-PHBNHD
2	WS-50293	1	ELEMENT ASSY KIT, 240V @ 2600W
2.1	2N-30293ELUL	1	ELEMENT 240V 2600W
2.2	2P-6468	1	RING-ELEMENT ADAPTOR
2.3	2D-30293DT	1	DRIP TRAY
3	P2-31033	1	BOX CONTROL
4	2K-31040	1	BUSHING HEYCO 7/8" OD
5	2E-30562	1	SWITCH INFINITE 240V
6	P2-40843	1	BRKT MTG THERMO/INFINITE
7	2C-33935	1	SCREW 6ABX5/16 PH PAN SMS
8	WS-50385	1	LIGHT SIGNAL RED PUSH ON TERM
9	2C-31697	2	SCREW 8-32 X 3/16 PH RD HD
10	I7-Z12221	1	PANEL, FRONT/CONTROL
11	2R-30371	1	KNOB ASSY WARMERS

EXPLODED VIEW: H636

H-636 BUILT-IN ELECTRIC HOTPLATE - 208/240V - SPIRAL ELEMENT



Model: H636
Built-In Electric Hotplate - 208/240V Spiral Element

PL222



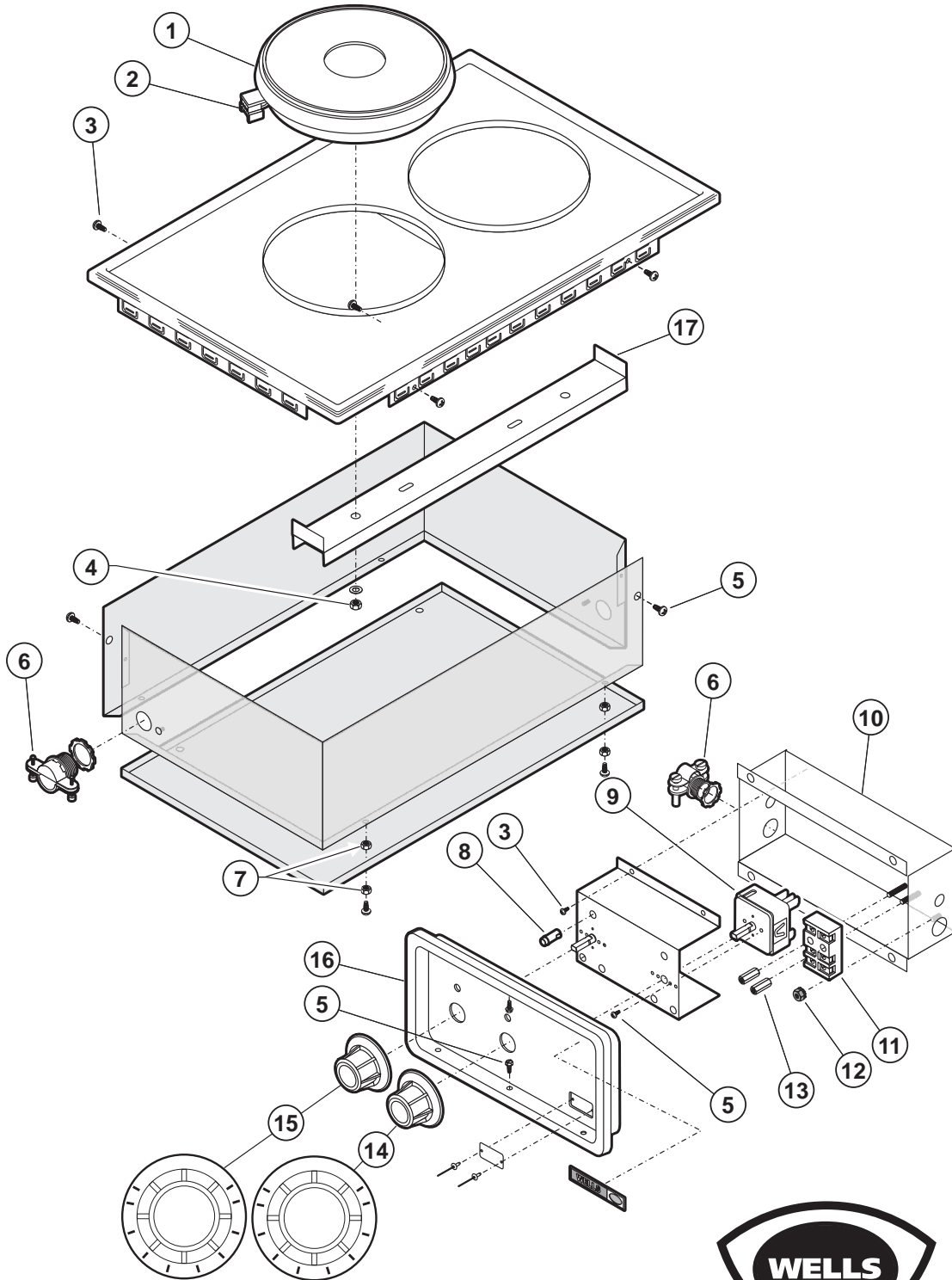
IL1800 Rev. B 1/21/11

PARTS LIST: H636

H636 Built-in Electric Hotplate, Spiral Element			
Fig No	Part No	Qty	Description
1	2C-33977	4	SCREW, 8-32X3/8-PHBNHD
2	WS-50293	2	ELEMENT ASSY KIT, 240V @ 2600W
3	2N-30293ELUL	2	ELEMENT 240V 2600W
4	2P-6468	2	RING-ELEMENT ADAPTOR
5	2D-30293DT	2	DRIP TRAY
6	2C-31697	4	SCREW, 8-32X3/16 PH RD HD
7	2K-37748X	2	FTG CONDUIT STRAIGHT 3/8
8	E7-49046	1	BOX OUTLET
9	WS-50131	1	TERM BLK KIT-3 POLE, 85AMP
10	2C-35736	2	NUT 8-32 HEX
11	2C-41974	2	NUT 8-32 HEX 7/8 LONG ALU
12	2E-30562	2	SWITCH INFINITE 240V
13	2C-33935	4	SCREW 6ABX1/16 PH PAN
14	WS-50385	2	LIGHT SIGNAL RED PUSH ON
15	2C-31053	8	NUT 8-32 KEPS MS NICKEL
16	P2-Z12288	1	PNL,CNTRL
17	2R-30584	1	KNOB RR
18	2R-30583	1	KNOB FR

EXPLODED VIEW: H706

H-706 BUILT-IN ELECTRIC HOTPLATE - 208/240V - SOLID (FRENCH PLATE) ELEMENT



Model: H706
 Built-In Electric Hotplate - 208/240V Solid (French Plate) Element

PL222



IL1801 Rev. B 1/21/11

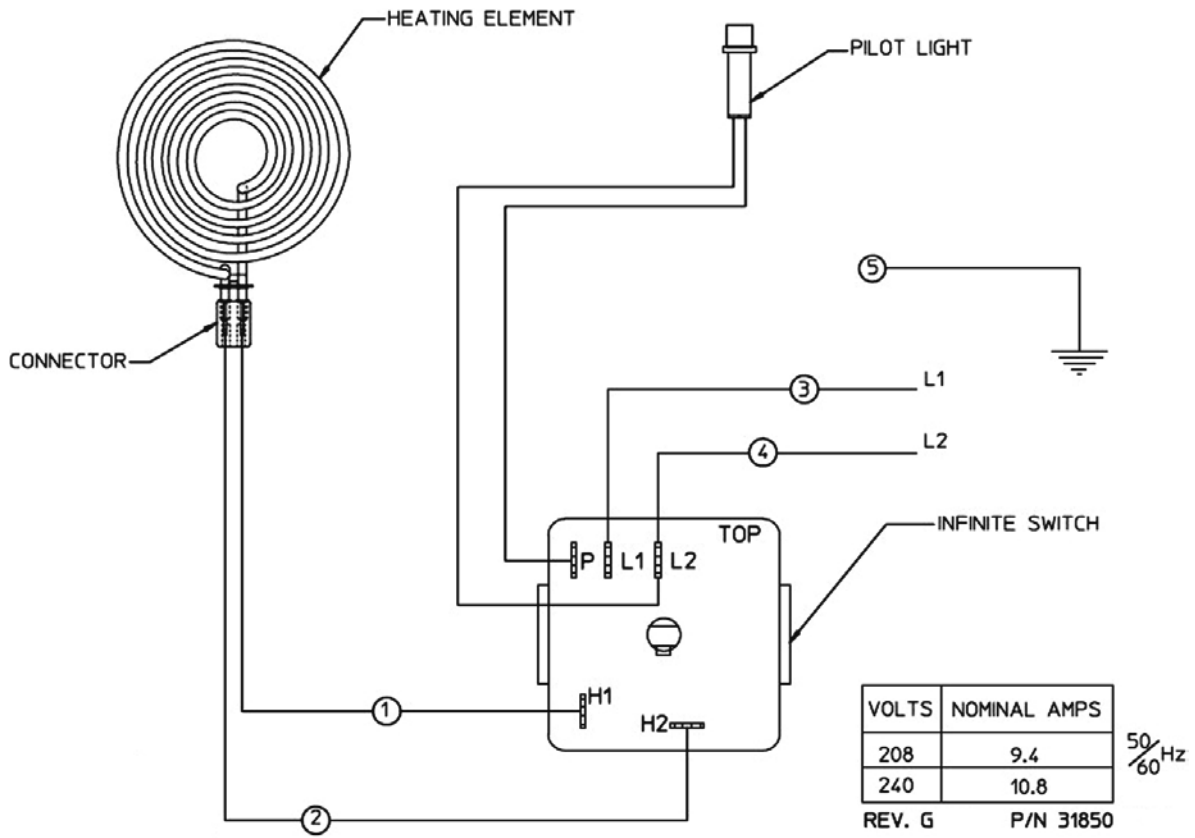
222 p/n 2M-303734 Owners Manual Built-In Hotplates

PARTS LIST: H706

H706 Built-In Electric Hotplate, French Plate			
Fig No	Part No	Qty	Description
1	WS-503973	2	ELEM HPLATE UPGRADE FUSED
2	WS-503972	2	HPLATE UPGRADE CRACKED CE
3	2C-33935	8	SCREW 6AB X 5/16 PH PAN SMS
4	2C-31053	2	NUT 8-32 KEPS MS NICKEL
5	2C-31697	4	SCREW 8-32X3/16 PH RD HD
6	2K-37748X	2	FTG CONDUIT STRAIGHT 3/8
7	2C-31053	6	NUT 8-32 KEPS MS NICKEL
8	WS-50385	2	LIGHT SIGNAL RED PUSH ON
9	2E-30562	2	SWITCH INFINITE 240V
10	E7-49046	1	BOX OUTLET
11	WS-50131	1	TERM BLOCK KIT RETRO
12	2C-35736	1	NUT 8-32 HEX KEPS MS GREEN
13	2C-41974	2	NUT 8-32 HEX 7/8 LONG ALU
14	2R-30583	1	KNOB ASSY FRONT HOTPLATE
15	2R-30584	1	KNOB RR
16	P2-Z12288	1	PNL, CNTRL
17	I7-37930	1	CHANNEL ELEM MOUNT H706

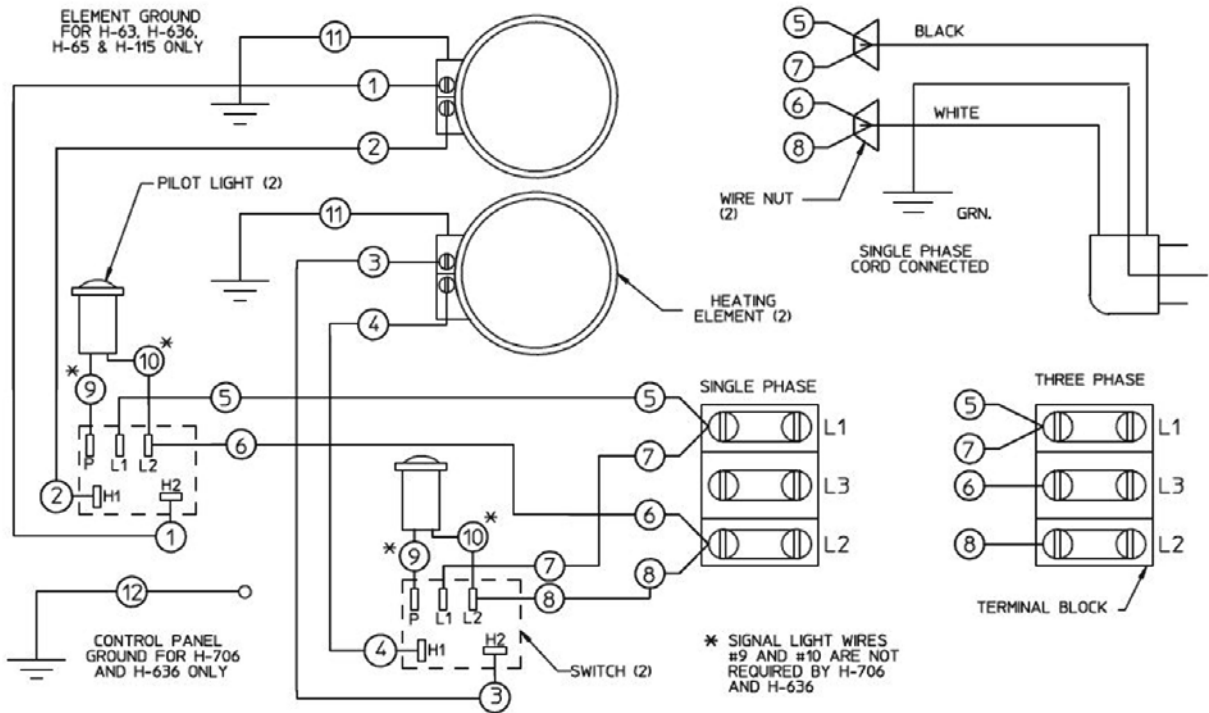
WIRING DIAGRAM

WIRING DIAGRAM ELECTRIC COUNTERTOP HOTPLATES H-336



WIRING DIAGRAM

WIRING DIAGRAM ELECTRIC COUNTERTOP HOTPLATES H-636, H-656 and H-706



MODELS	VOLTS	AMPS 3 PHASE			AMPS 1 PHASE	FREQ.
		L1	L2	L3		
H-70 AND H-706	208	12.5	7.2	7.2	14.4	50 / 60 HZ
	240	14.4	8.3	8.3	16.7	
H-63, H-65 AND H-636		16.3	9.4	9.4	18.8	
		18.8	10.8	10.8	21.7	
H-115	120	-	-	-	13.8	

REV. A P/N 300093

NOTES

PARTS & SERVICE

DESCRIPTION

Drip Tray, 8" for H-636

**SERVICE
PART NO.**
2D-30293DT

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) 120 208 240



Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



WELLS MANUFACTURING
265 Hobson Street, Smithville, Tennessee 37166
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