

**WELLS MANUFACTURING**

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[www.wellsbloomfield.com](http://www.wellsbloomfield.com)

**OWNERS MANUAL**  
**VENTED**  
**CONVECTION OVEN**

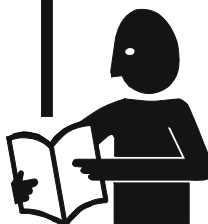
**MODEL**  
**M4200-4**

**Includes**  
**Installation**  
**Use & Care**  
**Programming**  
**Exploded View**  
**Parts List**  
**Wiring Diagram**



*M4200 Convection Oven*

***This instruction is for the exclusive use of licensees and employees of McDonalds Systems, Inc.***



**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.

## INTRODUCTION

**IMPORTANT: Use only factory authorized service parts.**

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

**Wells Manufacturing**

10 Sunnen Dr.,  
St. Louis MO 63143 USA

**Service Dept.**

phone: (877) 242-0270  
fax: (314) 781-2714

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 that will ensure its optimum performance.


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## AGENCY LISTING INFORMATION

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied *Installation Instructions* and maintained according to the instructions in this manual.

M4200 (domestic) ovens are  and  listed under UL File E6070 for 208V and 240V.

M4200EU (European) ovens comply with  standards for 380-415V 3NAC



## LIMITED WARRANTY STATEMENT

The M4200 Convection Oven manufactured by WELLS for sale to McDonald's, Inc. is warranted against defects in materials and workmanship for a period of three years parts & one year labor from the date of installation (as indicated by the installation punch-tag on the equipment), and is for the benefit of the original purchaser:

All other equipment manufactured by WELLS for sale to McDonald's, Inc. is warranted against defects in materials and workmanship for a period of one year from the date of installation (as indicated by the installation punch-tag on the equipment), and is for the benefit of the original purchaser:

THE FOREGOING OBLIGATION IS EXPRESSLY GIVEN IN LIEU OF ANY OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE HEREBY EXCLUDED.

WELLS SHALL NOT BE LIABLE FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LOSSES FROM ANY CAUSE WHATSOEVER.

This warranty is void if it is determined that upon inspection by an Authorized Service Agency that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God.

It also does not apply if the serial nameplate has been removed or unauthorized service personnel perform service.

The prices charged by Wells for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Authorized Service Agency or one of its sub-agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest Authorized Service Agency, transportation charges prepaid, for services.

In addition to restrictions contained in this warranty, specific limitations are shown below (Additional Warranty Exclusions). Authorized Service Agencies are located in principal cities.

This warranty is valid in the United States & Canada and void elsewhere. Please consult your classified telephone directory or your food service equipment dealer; or, for information and other details concerning warranty, write to:

**Wells Manufacturing**  
**10 Sunnen Dr., St. Louis MO 63143 USA**  
**phone (314) 678-6314 or fax (314) 781-2714**  
for information and other details concerning warranty.

## SERVICE POLICY AND PROCEDURE GUIDE and ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, over load protectors, and/or fuse replacements are **not** covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at **voltages or phase other than specified on equipment nameplates** are **not** covered by this warranty. Conversion to correct voltage and/or phase must be the customer's responsibility.
3. All problems due to **electrical connections not made in accordance with electrical code requirements and wiring diagrams** supplied with the equipment are **not** covered by this warranty.
4. Replacement of items **subject to normal wear**, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats, adjustment of micro switches and replacement of fuses and indicating lights are **not** covered by warranty.
5. Damage to electrical cords and/or plug due to exposure to excessive heat are **not** covered by this warranty.
6. Full use, care, and maintenance instructions supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.
7. Travel mileage is limited to **fifty (50) miles** from an Authorized Service Agency or one of its sub-service agencies.
8. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
9. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). **Any use of non-genuine Wells parts completely voids any warranty.**
10. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
11. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are **not** covered by warranty. This includes institutional and correctional facilities.

## SHIPPING DAMAGE CLAIM PROCEDURE

**NOTE:** For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

### IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.

3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

## 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.

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

DO NOT submerge this appliance in water. 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.

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

Do not operate this appliance if the control panel is damaged. Do not operate this appliance if the keypad section of the control panel is torn or broken. Call your Authorized Wells Service Agent for service.

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 has American sizes on all hardware.



### **WARNING: 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**

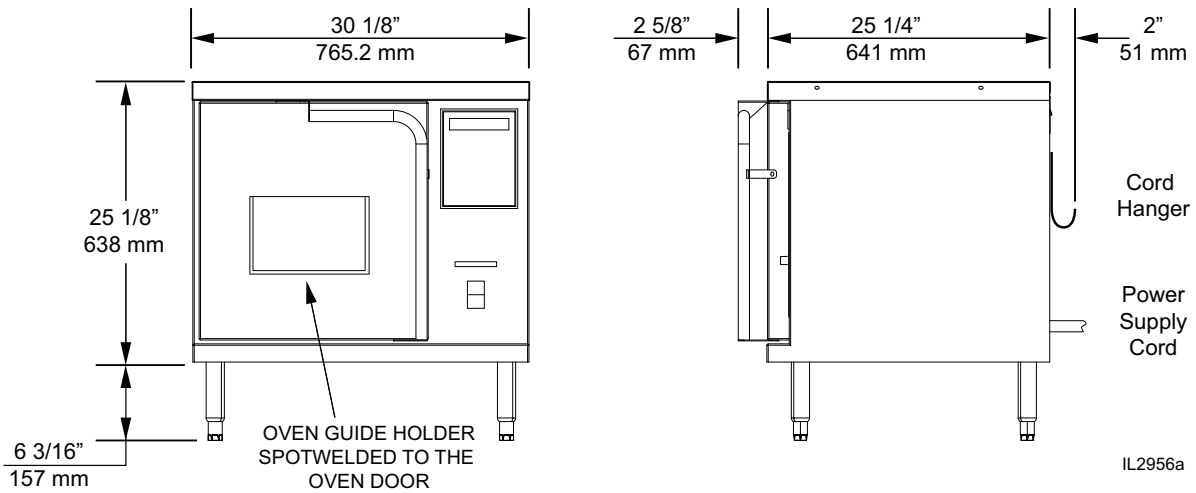
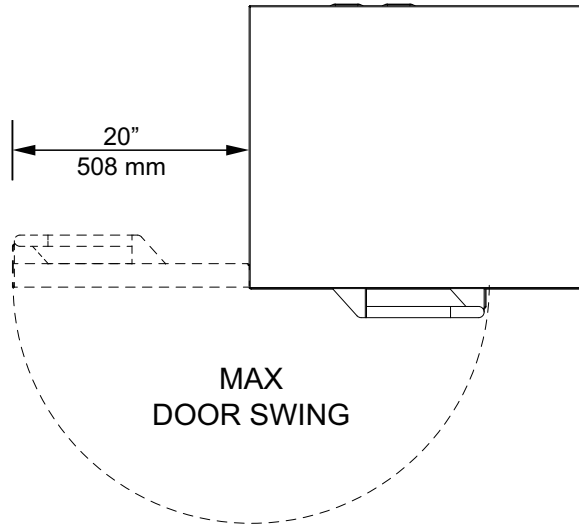
DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.



### **CAUTION: HOT SURFACE**

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

# SPECIFICATIONS



## ELECTRICAL SPECIFICATION

Model	Voltage	Phase	Hz	kW Total	Amps 1 Ph.	L1	L2	L3	N
M4200-4	208V	1 Ph	60	7.5	38				
		3 Ph	60	8.75		21.0	21.0	21.0	
	240V	1 Ph	60	8.4	37				
		3 Ph	60	8.75		21.0	21.0	21.0	
	380-415V	3NAC	50/60	8.75		11.7	11.7	11.7	1.0

**Note:** The unit is shipped from the factory wired for the voltage and phase on the nameplate, it is not approved for field conversion.

## 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 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.

## COMPONENTS

- 3 ea. OVEN RACKS
- 2 ea. RACK SUPPORTS
- 1 ea. FAN BAFFLE

## ACCESSORIES

- 1 ea. LITERATURE PACKAGE

## OPTIONAL ACCESSORIES

- 21330 Caster Set
- 21445 Prep Top Kit
- 23035 Venting Duct Assembly Kit (single oven)
- 21342 Stacking kit for double ovens

## SERVICE TECHNICIAN INSTALLATION NOTES

1. Installation and start up should be performed by an authorized installation company. Installer must record installation particulars on the *CUSTOMER SERVICE DATA* form on page 33 of this manual.
2. Verify that this equipment installation is in compliance with the specifications listed in this manual and with local code requirements.

**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 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:**  
It is the **RESPONSIBILITY OF THE INSTALLER** to check with the **AUTHORITY HAVING JURISDICTION**, in order to verify compliance with local codes and ordinances for **THIS SPECIFIC EQUIPMENT INSTALLATION**.

## INSTALLATION (continued)

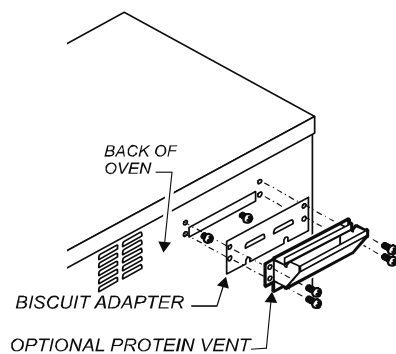


### WARNING: SHOCK HAZARD

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.

NOTE: Oven is shipped with biscuit baking adapter plate attached to rear panel. If oven is used exclusively for bread products (bread, pies, etc.), DO NOT remove adapter.

If oven is used for proteins, install optional external vent kit # WS-505504. Protein requires additional venting to decrease release of cooking vapors when opening the door.



Vent Duct Installation

### EQUIPMENT SET-UP

1. IF CONVECTION OVEN IS TO BE USED FOR PROTEINS, INSTALL EXTERNAL DUCT
  - a. Remove 2 screws at each end of adapter plate on back of oven.
  - b. Loosen 2 screws at bottom of adapter plate. Remove adapter plate.
  - c. Slide bottom flange of vent duct over the two loosened screws.
  - d. Install four and tighten screws at ends of vent duct, then tighten bottom screws.
2. CURB or COUNTER MOUNTING
  - a. Setup the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
  - b. Appliance is approved for installation with zero clearance at bottom.
  - c. Recommend at least 3" clearance on sides and back to allow adequate air flow.
3. INSTALLING OPTIONAL CASTERS (NOTE: casters are not provided and must be purchased separately: kits WS-21372 & WS-21373.)
  - a. Install casters, one on each corner of the appliance, in the holes provided. Locking casters must be installed on the FRONT of the appliance.
  - b. Set up the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
  - c. LEVELING: Verify that the appliance sits firmly on all four casters when in its normal operational position. With a level, check that the appliance is level front-to-back and side-to-side.
4. INSTALLING OPTIONAL LEGS (NOTE: Legs are not provided and must be purchased separately: (Kit: WS-22829, set of 2))
  - a. Install adjustable legs, one on each corner of the appliance, in the holes provided.
  - b. Set up the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
  - c. LEVELING: Verify that the appliance sits firmly ON ALL FOUR LEGS. With a spirit level, check that the appliance is level front-to-back and side-to-side.
5. OTHER OPTIONAL KITS
  - a. Kit 5F-21445 Prep Top allows the top of the M4200 to be used as an NSF 4-compliant work surface.
  - b. Kit WS-21342 Oven Stacking Kit allows M4200 units to be stacked 2-high.
  - c. Kit WS-505504 - Convert to protein oven.





**DANGER: SHOCK HAZARD**  
ELECTRICAL CONNECTIONS MUST BE MADE BY A  
LICENSED ELECTRICIAN  
Electrical shock will cause death or serious injury.

Refer to the nameplate on the front of the appliance.

- Verify the ELECTRICAL SERVICE POWER.
- Voltage and phase must match the nameplate specifications, and electrical service amps must meet or exceed the specifications listed on page 1.

**M4200** (domestic) field wiring must be no less than 10 AWG 4 conductor solid copper wire, rated for at least 90°C.

**NOTE:** Wire gauge, insulation type and temperature rating, as well as type, size and construction of conduit, must meet or exceed applicable specifications of local codes and of the National Electrical Code.

This appliance is equipped with a Hubbell™ L430P9 plug, which must be plugged into a matching Hubbell™ L430R9 receptacle. The ground lug of the receptacle must be connected to a suitable building ground.



**M4200-EU** (European) field wiring must have a minimum cross-sectional area of 1.5mm<sup>2</sup>.

**IMPORTANT:** An approved all pole power disconnect switch, With at least 3 mm contact gap, must be supplied and installed in the fixed wiring in an accessible location (close proximity to the appliance) by a licensed electrician.



**NOTE:** Strain relief supplied loose is for metal conduit connection. For flexible power cords an approved strain relief fitting must be supplied by others.

**EU INSTALLATION INSTRUCTIONS:**

1. Using a screwdriver, remove terminal access panel located behind front door marked: **NOTICE - REMOVE THIS PANEL FOR TERMINAL BLOCK**
2. Knock out the appropriate hole plug located on enclosure panel and connect conduit strain relief.
3. Thread supply leads through strain relief
  - Connect supply power lines to terminals marked: **L1, L2, L3**
  - Connect the neutral line terminal marked: **N**
  - Connect green-with-yellow-stripe lead to ground lug marked
4. Secure all connections and reinstall terminal access cover.
5. "Equal Potential" grounding screw is located at rear of frame, marked  Remove screw and secure an appropriate grounding wire with terminal. 



**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:  
SHOCK HAZARD**

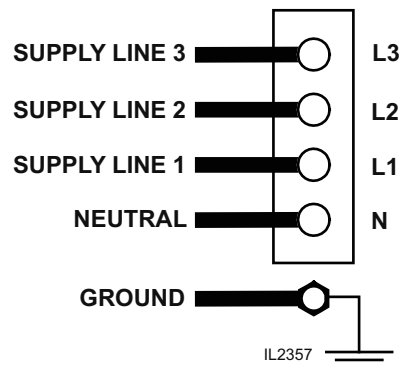
The ground lug of this appliance must be connected to a suitable building ground.

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

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

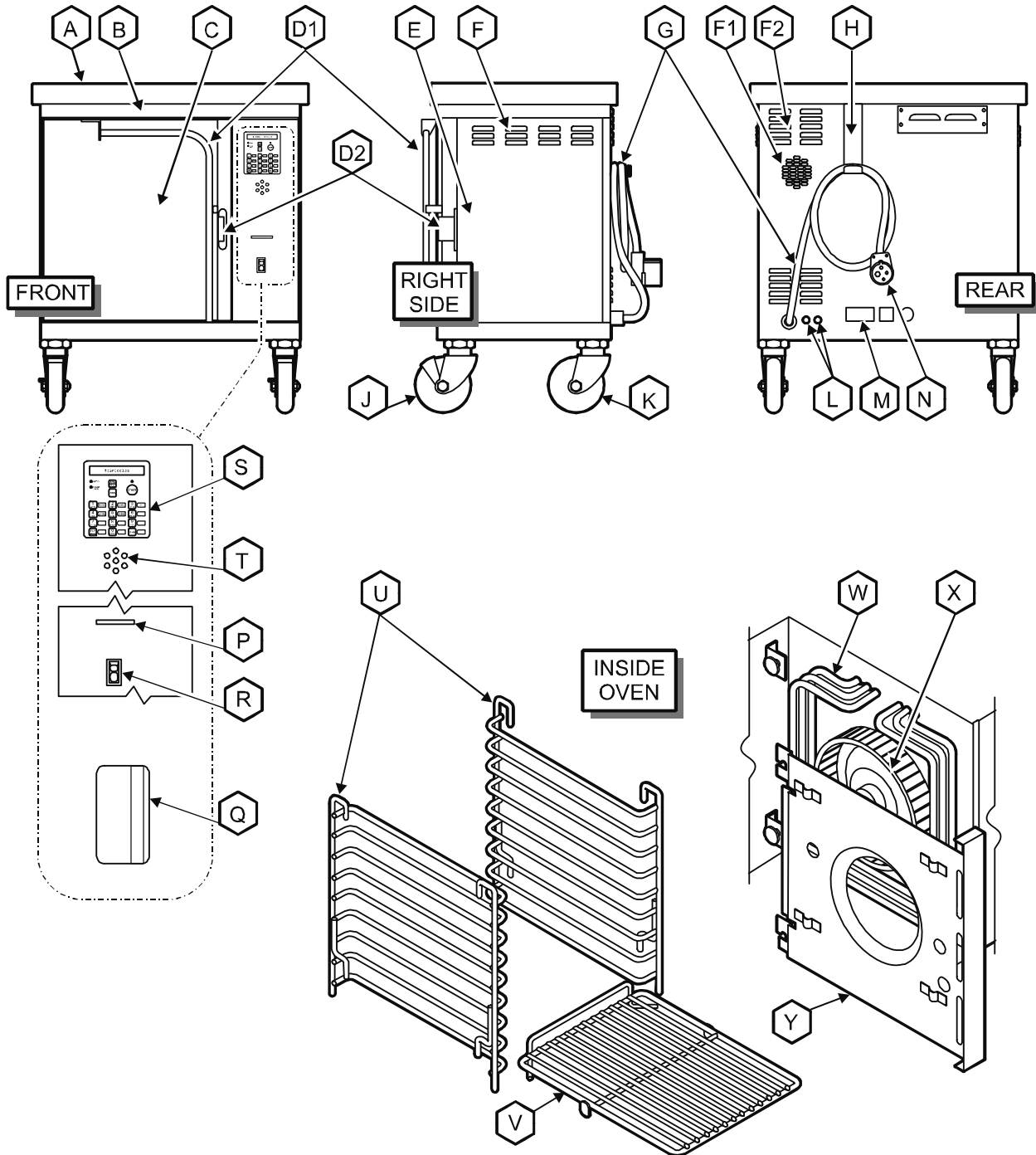
**IMPORTANT PROGRAMMING NOTE:**

This oven is pre-programmed from the factory and normally does not require programming adjustments.  
*EU Connections*



# FEATURES & OPERATING CONTROLS

## M4200 CONVECTION OVEN FEATURES

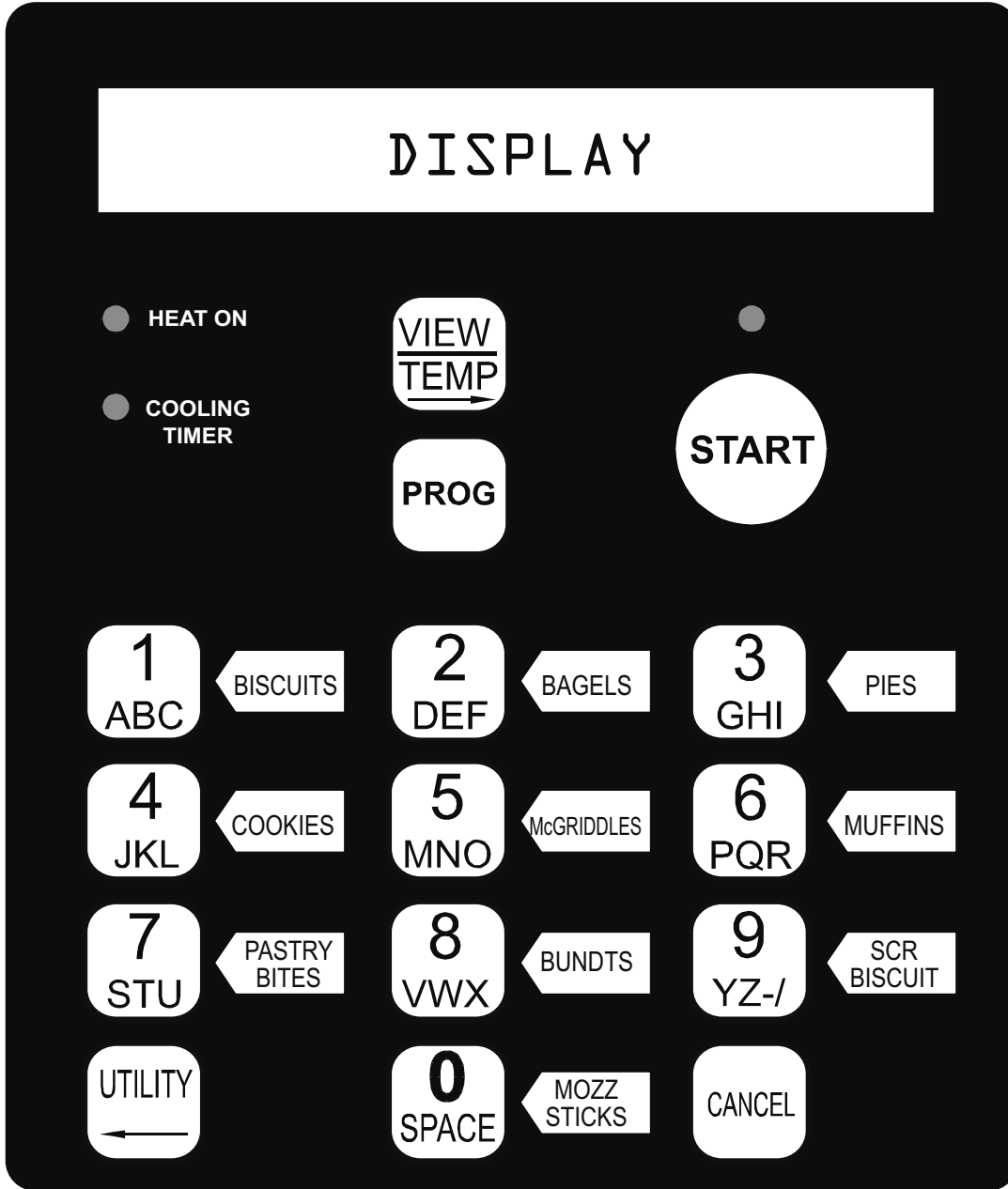


## FEATURES & OPERATING CONTROLS (continued)

ITEM	DESCRIPTION FUNCTION
A. OPTIONAL PREP TOP	Allows top of oven to be used as a work surface
B. OVEN TOP	Covers and protects top insulation
C. OVEN DOOR	Covers and provides access to oven cavity
D1. DOOR HANDLE	Safe hand hold to open or close oven.
D2. DOOR STRIKER & LATCH	Striker and door- mounted latch hold oven door closed
E. ACCESS PANEL	Covers and provides access to fan motor and electric connections and controls
F1. COOLING FAN INLET	Provides air circulation for cooling. DO NOT spray or pour water into cooling fan inlet or louvers
F2. COOLING LOUVERS	
G. POWER CORD (not provided on EU models)	Supplies power from receptacle to oven
H. CORD HANGER	Provides storage for cord when moving oven
I. EXTERNAL CAVITY VENT	Cooking fumes are vented here
J. OPTIONAL FRONT CASTERS	Allow oven to be easily moved; locking to stabilize oven when in position
K. OPTIONAL REAR CASTERS	Allow oven to be easily moved.
L. POWER FUSES	Protect electrical circuits from overload
M. DATA PLATE	Provides manufacturer, model and serial number information. Also, provides electrical specifications and requirements
N. POWER PLUG (not provided on EU models)	Plugs into power receptacle
P. CARD READER	Reads menu card
Q. MENU CARD	Contains default information; used to reprogram smart controller with default settings in the event of program errors
R. ON/OFF SWITCH	Energizes appliance
S. SMART CONTROLLER	Controls cooking times and temperatures; selectable pre-programmed settings. DO NOT spray or pour water into controller
T. BEEPER	Audible indicator for alarms, end-of-cycle, etc.
U. RACK SUPPORTS	Hold cooking racks
V. PRODUCT RACK	Holds product to be cooked
W. HEATING ELEMENTS	Provide cooking heat when energized
X. FAN	Circulates heated air during cooking
Y. FAN BAFFLE	Covers fan, also provides mounting for right rack support

# FEATURES & OPERATING CONTROLS (continued)



## SMART CONTROLLER



IL2953

M903 2M-Z1962-4 Owners Manual M4200-4

## FEATURES & OPERATING CONTROLS (continued)

BUTTON	DESCRIPTION / FUNCTION																							
<b>VIEW TEMP</b> 	View current temperature & setpoint temperature by pressing and holding 3 seconds. When baking multiple products can view time remaining. In program mode arrow indicates cursor will move to the right when entering data.																							
<b>PROG</b>	<p>Press and hold for 5 seconds to enter into program mode. After entry pressing PROG button can access the following areas. When asked for password, enter 9793.</p> <ol style="list-style-type: none"> <li>1) Temp Cal - - Not password protected. Used for calibrating temperature</li> <li>2) View menu - - Not password protected. In this mode can view each product setting by pressing the appropriate button. Cannot edit or change settings in this mode.</li> <li>3) Edit menu - - Password protected (Authorized Personnel Only). In this mode can view and change settings, names, alarms, etc. in buttons 1 – 0</li> <li>4) Service menu - - Password protected (Authorized Personnel Only). Contains the following information               <table border="0" style="margin-left: 20px;"> <tr> <td>a) Unit ID #</td> <td>f) Rise Time</td> <td>10:00</td> </tr> <tr> <td>b) Scale °F</td> <td>g) Detect Current</td> <td>YES</td> </tr> <tr> <td>c) Temp Comp YES</td> <td>h) Time (clock, real time)</td> <td></td> </tr> <tr> <td>d) Energy Saver NO</td> <td></td> <td></td> </tr> <tr> <td>e) Default Menu</td> <td></td> <td></td> </tr> </table> </li> <li>5) Transfer menu - - Password protected (Authorized Personnel Only). Contains the following functions;               <table border="0" style="margin-left: 20px;"> <tr> <td>a) Read Menu Card</td> <td>Controller will read information from the card</td> </tr> <tr> <td>b) Write Menu Card</td> <td>Controller will transfer information to the card</td> </tr> <tr> <td>c) Restore Menu</td> <td>Restores default menu settings (Use Menu Card)</td> </tr> <tr> <td>d) Restore Systems</td> <td>Restore default operating systems settings (Use System Card)</td> </tr> </table> </li> <li>6) Systems info - - Not password protected. Contains the following information used to determine system versions and updates.               <ol style="list-style-type: none"> <li>a) Model #</li> <li>b) Bios Version</li> <li>c) O/S Version (operating systems)</li> <li>d) Default Menu</li> </ol> </li> </ol>	a) Unit ID #	f) Rise Time	10:00	b) Scale °F	g) Detect Current	YES	c) Temp Comp YES	h) Time (clock, real time)		d) Energy Saver NO			e) Default Menu			a) Read Menu Card	Controller will read information from the card	b) Write Menu Card	Controller will transfer information to the card	c) Restore Menu	Restores default menu settings (Use Menu Card)	d) Restore Systems	Restore default operating systems settings (Use System Card)
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d) Restore Systems	Restore default operating systems settings (Use System Card)																							
	<b>NOTE:</b> Program button is used as the enter key for accepting data and / or moving to the next function.																							
<b>START</b>	Actuates the timing cycle for baking. In programming mode used to exit and save																							
<b>Buttons 0 – 9</b>	Used to select stored menu items. In programming mode also used to enter alpha sequences to change or enter product names.																							
<b>Buttons 2 &amp; 8</b>	Select menu items. Also used in the programming mode for scrolling up or down numerically for temperature calibration, and changing no to yes or vice versa.																							
<b>UTILITY</b> 	<ol style="list-style-type: none"> <li>1) Contains cool down function.</li> <li>2) Used to switch between dayparts by holding UTILITY button for 3 seconds then pressing PROG.</li> <li>3) In program mode arrow function is used to move cursor to the left</li> </ol>																							
<b>CANCEL</b>	<ol style="list-style-type: none"> <li>1) Used to cancel alarms.</li> <li>2) In program mode used to exit out without saving.</li> <li>3) Used to cancel a bake cycle. Press VIEW to display desired bake cycle, then press CANCEL to cancel that bake cycle.</li> </ol>																							

**IMPORTANT PROGRAMMING NOTE:** This oven is pre-programmed from the factory and does not require programming adjustments under normal circumstances.

## QUICK-GLANCE OPERATING GUIDE

### START-UP AND NORMAL OPERATION

ACTION	DISPLAY WILL READ
1 Verify the oven is plugged into proper outlet.	
2 Turn power switch to "ON" position.	WELLS / BLOOMFIELD <for 3 seconds>
Oven will begin to heat up to a pre-set temperature of 375°F.	BISCUITS TOO COOL
Button 1 is the default menu item. Oven temperature status is displayed for the current menu item selected. The fan speed is set for the first bake stage of the current menu item.	
3 <b>NOTE:</b> Controller display will read "TOO COOL" until oven reaches pre-set temperature of 375°F. During initial heat up, oven will not operate until "OVEN READY" is displayed. When "OVEN READY" is displayed, have product ready to put into oven	
4 Open door, position product on proper shelf and close door.	BISCUITS READY
5 Press correct product button. Press "START" button. EXAMPLE:	BISCUITS 3:00
At end of a cook cycle audible alarm will sound.	
6 Alarm will automatically shut off when door is opened or CANCEL button is pushed.	BISCUITS REMOVE
7 Remove product and close door	BISCUITS READY
Repeat numbers 4, 5, 6 and 7 for additional cook cycles. Be sure correct menu option is selected and displayed. Always push "START" button to begin cook cycle. Repeat numbers 4, 5, 6 and 7 for additional cook cycles. Be sure correct menu option is selected and displayed.	
8 Always push "START" button to begin cook cycle. <b>NOTE:</b> Up to three menus can be executed for single stage baking with the same bake temperature and fan speed. Multiple menu execution is not supported with DAYPART #2 menus or multi stage baking.	

### SHUT-DOWN PROCEDURE

ACTION	DISPLAY WILL READ
1 When last product is done for the day open door of oven and let it remain open.	
2 Press "UTILITY" button.	FAST COOL MODE
3 Press "START" button. Fan will start	COOL DOWN
4 Allow cool-down process for a minimum time of 3 – 5 minutes.	
5 Press power switch to "OFF" position. Interior of oven can then be safely cleaned.	

**DAILY SET-UP PROCEDURES**

1. Make sure the power cord is plugged into the appropriate power supply receptacle.
2. Place the ON/OFF switch in the ON position. A double "beep" will sound, display will read **WELLS BLOOMFIELD** for 3 seconds, then display oven status:
  - a. Display will read **BISCUITS TOO COOL** and the heat light will glow during warm-up.
  - b. Display will read **BISCUITS READY** and the heat light will go out when oven temperature reaches the setpoint.
  - c. Heat light will cycle as heating elements cycle to maintain desired temperature.
3. To view actual and setpoint temperature, press and hold **TEMP** key for 5 seconds (example: **TEMP 340F SET 375F**).

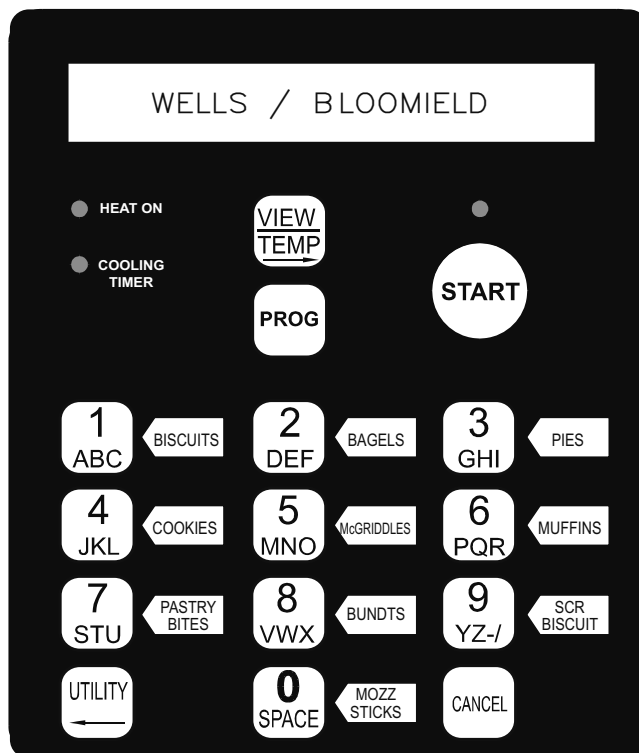


**CAUTION:  
HOT SURFACE**

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

Oven door will be hot to the touch during operation. Use the provided handle to open and close oven door.

NOTE: A "beep" will sound each time a key is pressed.



## OPERATION (continued)



### CAUTION: HOT SURFACE

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

Oven door will be hot to the touch during operation. Use the provided handle to open and close oven door.

Product and trays will be hot after baking. Use appropriate oven mitt to remove product or trays.



### CAUTION: CUT HAZARD

Fan will be running during cool-down. Avoid reaching into the oven while oven is in cool-down mode.

Fan blades are sharp and can cause lacerations.

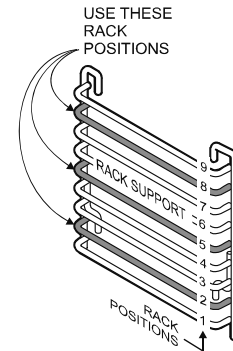
**NOTE:** Convection fan will be running at all times the power switch is ON and the oven door is closed.

**NOTE:** Menu items are subject to change at the discretion of McDonalds Management.

### COOK CYCLE OPERATION

- Slide racks of product into oven as appropriate. Shelf positions required for quality baked products are:

NO. OF PANS OF PRODUCT	RACK POSITION UTILIZED
1	5
2	2 & 8
3	2, 5 & 8



- Press the appropriate menu key. Press button ONCE for any full tray of product (1, 2, 3). Press button TWICE for any partial tray of product (1/2, 1/4, ...).

Display will show selected menu item and associated time (example: BISCUITS 03:00). Within 5 seconds, press START key to begin cooking. Start indicator light will glow and display time will begin cook timer.

- If START is not pressed within 5 seconds, controller returns to OVEN READY.
- Display shows product and time remaining on cook timer. To display multiple cook cycles, press VIEW button repeatedly. Partial tray readout is <BISCUITS PAR>
- Typical menu items

	for full trays	for partial trays
1.	BISCUITS	BISCUITS PAR
2.	BAGELS	BAGELS PAR
3.	PIES	PIES PAR
4.	COOKIES	COOKIES PAR
5.	McGRIDDLES	McGRIDDLES PAR
6.	MUFFINS	MUFFINS PAR

**Note:** Load compensation is disabled when partial tray is selected.

- If necessary to interrupt cook cycle:
  - Timer pauses if door is opened during cook cycle. Timer will resume countdown when door is closed.
 

**NOTE:** Opening oven door during baking is *not* recommended.
  - Press and hold CANCEL key for 5 seconds to cancel countdown and return to ready mode.
- At end of cook cycle, a continuous tone will sound and display will advise to remove product (example: BISCUITS REMOVE). **IMPORTANT:** Use oven mitt to remove product. Open oven door or press CANCEL to silence tone. When door is closed, oven will return to ready mode for the current menu item. -
- Cooling Timer is currently enabled for baking pies, muffins, pastry bites and bundt cakes.

**IMPORTANT:** Product and trays will be hot after baking. Wear appropriate oven mitt to handle hot product or trays.

- At end of baking cycle cooling indicator light will glow. Remove trays. Products are to remain on trays.
- Close oven door. Oven timer will automatically sound after time expires.
- Do not box product until cooling time has expired.



## PROGRAMMING INSTRUCTIONS

**IMPORTANT:** This oven is pre-programmed from the factory and does not require programming adjustments under normal circumstances. Any programming changes must be performed by qualified persons only.

### ENTER PROGRAM MODE

**NOTE:** Oven must be turned ON. No cooling timer or bake cycle can be active.

**Special Button Functions:** Scroll through the options by pressing the PROG button: # 2 and #8 allows scrolling up or down; and, changes from yes or no

	ACTION	DISPLAY WILL READ	
1	To enter programming mode, press and hold PROG button for 5 seconds  This option allows temperature calibration	<b>TEMP CAL</b>	<b>NO</b>
2	Press <b>PROG</b> button  This option allow viewing programmed values of menu items	<b>VIEW MENU ITEM</b>	<b>NO</b>
3	Press <b>PROG</b> button  This option allows changing programmed values of menu items	<b>EDIT MENU</b>	<b>NO</b>
4	Press <b>PROG</b> button  This option allows changes to temperature scale and to set real-time clock	<b>SERVICE MENU</b>	<b>NO</b>
5	Press <b>PROG</b> button  This option allows history upload, read menu card, write menu card and restore defaults	<b>TRANSFER MENU</b>	<b>NO</b>
6	Press <b>PROG</b> button  This option allows viewing of controller model number, BIOS program number and version, operating system (O/S) number and version, and default menus	<b>SYSTEM INFO</b>	<b>NO</b>
<b>To EXIT PROGRAM MODE:</b>			
	Press <b>CANCEL</b> button two (2) times. Controller will revert to RUN mode	<b>OVEN READY</b>	

### Button Designations

- 1 BISCUITS
- 2 BAGELS
- 3 PIES
- 4 COOKIES
- 5 McGRIDDLES
- 6 MUFFINS
- 7 PASTRY BITES
- 8 BUNDTS
- 9 SCRATCH BISCUITS
- 0 MOZZARELLA STICKS

## PROGRAMMING INSTRUCTIONS (continued)

**IMPORTANT:** This oven is pre-programmed from the factory and does not require programming adjustments under normal circumstances. Any programming changes must be performed by qualified persons only.

**CHANGE SETTINGS** for name, cooking time, cooking temperature and cooling time

**NOTE:** Cannot go into edit or view program mode when cooling timer is activated or when in a bake cycle.

	ACTION	DISPLAY WILL READ	
1	Enter programming mode, press and hold PROG button for 5 seconds	<b>CAL TEMP</b>	<b>NO</b>
2	Press PROG button until EDIT menu is reached	<b>EDIT MENU ITEM</b>	<b>NO</b>
3	Press #2 or #8 button to select YES	<b>EDIT MENU</b>	<b>YES</b>
4	Press <b>PROG</b> button	<b>PASSWORD</b>	<b>0000</b>
	Type in 9793	<b>PASSWORD</b>	<b>9793</b>
5	Press <b>PROG</b> button	<b>SELECT DAYPART</b>	<b>#1</b>
	<b>NOTE:</b> Two menu items can be programmed for each button. Up to three DAYPART #1 single stage recipe menus with the same bake temperature and fan speed can be executed simultaneously. Multi stage baking and DAYPART #2 menus do not support multiple menu execution. To switch from DAYPART #1 to DAYPART #2 menus hold down the UTILITY button and press the PROG button.		
6	Press <b>PROG</b> button	<b>SEL-&gt;</b>	
7	Press desired menu button. Display will ready menu item selected	<b>BISCUITS</b>	
	Press PROG button. Display will read menu name with flashing cursor.	<b>BISCUITS</b>	
<b>CHANGING THE NAME</b>			
8	<b>NOTE:</b> When programming in a new name, flashing cursor indicates letter to be changed. Using the alpha designations on the keypad enter in the first letter. Cursor will automatically move to the next letter. Continue in this manner until the name of the menu item is completely entered. To change letters use the arrow in the VIEW /TEMP temp button to move the cursor to the right, or the arrow in the UTILITY button to move the cursor to the left.		
	Press <b>PROG</b> button	<b>ENABLE</b>	<b>YES</b>
9	If <b>enable YES</b> button can be used during normal operation		
	If <b>enable NO</b> button has no function during normal operation		
	Press <b>PROG</b> button	<b>CANCEL</b>	<b>A/M MANUAL</b>
	f CANCEL MANUAL, the audible alarm will sound until the door is opened or CANCEL is pressed.		
10	If CANCEL AUTO, the audible alarm will time out.		
	Press <b>PROG</b> button and enter number of baking stages NUMBER OF STAGES 1-3. Up to three bake stages can be programmed for each menu recipe. Each stage will have a bake time, temperature, fan speed and time compensation table.		
11	Press <b>PROG</b> button and enter cook time	<b>COOK TIME</b>	<b>00:00</b>
12	Press <b>PROG</b> button. Enter desired temperature	<b>COOK TEMP</b>	<b>000</b>
	Press <b>PROG</b> button	<b>FAN SPEED</b>	<b>HI</b>
12A	Three fan speed settings are available. HI, LOW and LOW/HT. HI provides the fastest heat transfer. LOW reduces heat transfer. LOW/HT provides air circulation only during the heating cycle to maintain even oven temperatures while protecting delicate food products adversely affect by air currents.		

## PROGRAMMING INSTRUCTIONS (continued)

**IMPORTANT:** This oven is pre-programmed from the factory and does not require programming adjustments under normal circumstances. Any programming changes must be performed by qualified persons only.

	ACTION	DISPLAY WILL READ	
<b>IMPORTANT: DO NOT CHANGE FACTOR VALUES OR TIME VALUES FOR EXISTING MENU ITEMS</b>			
13	Press <b>PROG</b> button. Display will read	<b>FACTOR 1 VALUE</b>	<b>00000</b>
		<b>FACTOR 1 TIME</b>	<b>00000</b>
14	Press <b>PROG</b> button repeatedly to cycle through factor values and factor times (1 - 5).	<b>COOLING TIMER</b>	<b>NO</b>
	Enter time, temperature, fan speed, factor values and factor times for each bake stage. Display will read <COOLING TIMER>		
15	Press button #2 or #8 to enable or disable cooling timer	<b>COOLING TIMER</b>	<b>Yes</b>
16	Press <b>PROG</b> button	<b>COOLING TIMER</b>	
17	Set desired cooling time (0 - 60 minutes) Press button #2 to increase time or button #8 to decrease time		<b>10:00</b>
18	Press <b>PROG</b> button. Beep will sound to indicate new information is saved. (This is the end of this programming cycle. In no other menu items are to be programmed, go on to #19. If other menu items are to be programmed, press <b>PROG</b> to return to #6)	<b>UPDATING MENU ITEM</b>	
		<b>SELECT DAYPART</b>	<b>#1</b>
19	Press <b>START</b> button	<b>EDIT MENU ITEM</b>	<b>NO</b>
20	Press <b>START</b> button Programming the controller is now complete	<b>OVEN READY</b>	

**NOTE:** *ENTER PROGRAMMING* and *VIEW PROGRAMMING* are disabled during cook cycle and while cooling timer is activated.

## PROGRAMMING INSTRUCTIONS (continued)

**IMPORTANT:** This oven is pre-programmed from the factory and does not require programming adjustments under normal circumstances. Any programming changes must be performed by qualified persons only.

### PROCEDURE TO INSTALL O/S SYSTEM INTO CONTROLLER

ACTION	DISPLAY WILL READ	APPROX. TIME
1. Oven switch must be in the "OFF" position		
2. Insert menu Runware Card into card reader slot with chip facing down. Push in until resistance is met, then another 1/8"		
3. Press "UTILITY" and "CANCEL" button at the same time. Hold these buttons.		
4. Turn oven switch to "ON" position		
5. Release "UTILITY" and "CANCEL" button at the same time.		
6. Display will read the following for approximate time: Rotating Bar indicates controller is accepting information	LOADING O/S TESTING CARD LOADING O/S LOADING DEFAULT MENU WELLS BLOOMFIELD INCORRECT CARD	1 second 28 seconds 56 seconds 1 second 1 second (BEEP)
Oven Will Start Remove card		
7. Audible alarm will sound and oven will start. Remove card from slot and return to protective packaging.		
8. Oven will say "TOO COOL", and start to heat up.		
Install operating system is now complete		

## PROGRAMMING INSTRUCTIONS (continued)

**IMPORTANT: Programming changes to be performed by qualified persons only.**

### TRANSFER MENUS FROM MENU CARD TO CONTROLLER

Loading new settings to Controller from Menu Card to Oven using Smart Card Reader

NOTE: Oven must be in *turned ON*. No cooling timer or bake cycle can be active.

ACTION	DISPLAY WILL READ
1. Insert menu card into card reader slot Insert menu card with chip facing down. Push in until resistance is met, then another 1/8"	<b>TESTING CARD</b> (approx. 30 sec.) <b>PASSWORD</b> <b>0000</b>
2. Refer to page 22 for password	<b>READ MENU CARD</b> <b>NO</b>
3. Press #2 button.	<b>READ MENU CARD</b> <b>YES</b>
4. Press <b>PROG</b> button.  A rotating bar indicates the controller is reading and downloading the information from the menu card. When finished, audible alarm will sound.	<b>TESTING CARD</b> (approx. 30 sec.) <b>READING CARD</b>
5. Remove card from slot and return to protective packaging.	
6. Press <b>START</b> button.	<b>TOO COOL</b>

### TRANSFERRING MENUS FROM CONTROLLER TO MENU CARD

Saving new menu settings from Oven to Menu Card using Smart Card Reader

NOTE: Oven must be in *turned ON*. No cooling timer or bake cycle can be active.

ACTION	DISPLAY WILL READ
1. Insert menu card into card reader slot Insert menu card with chip facing down. Push in until resistance is met, then another 1/8"	<b>TESTING CARD</b> (approx. 30 sec.) <b>PASSWORD</b> <b>0000</b>
2. Enter password # 9793	<b>READ MENU CARD</b> <b>NO</b>
3. Press <b>PROG</b> button.	<b>WRITE MENU CARD</b> <b>NO</b>
4. Press # 2 button.	<b>WRITE MENU CARD</b> <b>YES</b>
5. Press <b>PROG</b> button.  A rotating bar indicates the controller is writing the information from the oven to the menu card, and the information is being accepted. When finished, audible alarm will sound.	<b>WRITING CARD</b>
6. Remove card from slot and return to protective packaging.	
7. Press <b>START</b> button.	<b>TOO COOL</b>

# PROGRAMMING INSTRUCTIONS (continued)

## RECOMMENDED OVEN SETTINGS AS OF MARCH 1, 2015

**IMPORTANT: Programming changes to be performed by qualified persons only.**

BUTTON #	PRODUCT "DISPLAYED NAME"	McDonald's PRODUCT FACTORY DEFAULT SETTINGS								SCALE FACTORS			
		BISCUITS	ENABLE	CANCEL	BAKE STAGES	COOK TIME	COOK TEMP	FAN SPEED	COOLING TIMER	COOLING TIME	FACTOR	VALUE	TIME
BUTTON 1	BISCUITS										1	105	120
	BASE TIME 3 MINUTES	YES	A/M MANUAL	1	3:00	375 F / 190 C	HIGH	NO	N/A	2	0	120	
										3	0	120	
										4	0	120	
										5	0	120	
BUTTON 2	BAGELS										1	56	60
	BASE TIME 3 MINUTES	YES	A/M MANUAL	1	3:00	375 F / 190 C	HIGH	NO	N/A	2	0	60	
										3	0	60	
										4	0	60	
										5	0	60	
BUTTON 3	PIES										1	90	120
	BASE TIME 10 MINUTES	YES	A/M MANUAL	1	10:00	375 F / 190 C	HIGH	YES	10:00	2	0	120	
										3	0	120	
										4	0	120	
										5	0	120	
BUTTON 4	COOKIES										1	0	0
	BASE TIME 2 MINUTES	YES	A/M MANUAL	1	2:00	375 F / 190 C	HIGH	NO	N/A	2	0	0	
										3	0	0	
										4	0	0	
										5	0	0	
BUTTON 5	McGRIDDLES										1	89	60
	BASE TIME 6 MINUTES	YES	A/M MANUAL	1	6:00	375 F / 190 C	HIGH	NO	N/A	2	0	60	
										3	0	60	
										4	0	60	
										5	0	60	
BUTTON 6	MUFFINS										1	0	0
	BASE TIME 47 MINUTES	YES	A/M MANUAL	3	00:30 20:00 26:30	380 F / 193 C 305 F / 152 C 320 F / 160 C	LOW LOW/HTR LOW	YES	20:00	2	0	0	
										3	0	0	
										4	0	0	
										5	0	0	
BUTTON 7	PASTRY BITES										1	0	0
	BASE TIME 8 MINUTES	YES	A/M MANUAL	1	8:00	375 F / 190 C	HIGH	YES	30:00	2	0	0	
										3	0	0	
										4	0	0	
										5	0	0	
BUTTON 8	BUNDTTS										1	0	0
	BASE TIME 11 MINUTES	YES	A/M MANUAL	1	11:00	375 F / 190 C	HIGH	YES	10:00	2	0	0	
										3	0	0	
										4	0	0	
										5	0	0	
BUTTON 9	SCR BISCUIT										1	50	60
	BASE TIME 12 MINUTES	YES	A/M MANUAL	1	12:00	375 F / 190 C	HIGH	NO	N/A	2	30	120	
										3	0	120	
										4	0	120	
										5	0	120	
BUTTON 0	MOZZ STICKS										1	0	0
	BASE TIME 4:00 MINUTES	YES	A/M MANUAL	1	4:00	375 F / 190 C	HIGH	NO	N/A	2	0	0	
										3	0	0	
										4	0	0	
										5	0	0	

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\* Scale Factors - FACTOR VALUES 1 - 5 and FACTOR TIMES 1 - 5 should not be changed for existing menu items  
PASSWORD for oven settings : 9793

## CLEANING INSTRUCTIONS

**PREPARATION** Allow oven to cool to 150°F (65°C) or less

**FREQUENCY** Daily

**TOOLS** Clean Towels

### DAILY CLEANING

1. With power switch ON, open oven door. Press UTILITY key. Display will read FAST COOL MODE. Press START key. Display will read COOL DOWN and fan will start. When oven has cooled, press power switch OFF.
2. Wipe down interior of oven and inside surface of door with a clean towel dampened with water.
3. Dry by wiping with a clean dry towel.
4. Wipe control panel with a clean dry towel to remove any build-up of grease or food particles.

**PROCEDURE IS COMPLETE**



**CAUTION:  
SHOCK HAZARD**

Disconnect appliance from electric power before cleaning.



**CAUTION:  
BURN HAZARD**

Allow appliance to cool to 150°F or less before cleaning. Do not attempt to clean the oven until it has cooled to 150°F (65°C) or less. It can burn you. Hand protection is required.

#### **IMPORTANT:**

DO NOT use steel wool or abrasive cleansers for cleaning this appliance. Always wipe or rub in the direction of the polish lines or grain of the metal.

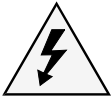
#### **IMPORTANT:**

DO NOT spill or pour water into control panel or wiring.

#### **NOTE:**

Damage to internal components from water damage is **not** covered by warranty.

## CLEANING INSTRUCTIONS (continued)



### CAUTION: SHOCK HAZARD

Disconnect appliance from electric power before cleaning.



### CAUTION: BURN HAZARD

Allow appliance to cool to 150°F (65°C) or less before cleaning.

Do not attempt to clean the oven until it has cooled to 150°F or less. It can burn you. Hand protection is required.



### CAUTION: CUT HAZARD

Fan will be running during cool-down. Avoid reaching into the oven while oven is in cool-down mode.

FAN BLADES ARE SHARP. Use due care when cleaning and/or wiping.

### IMPORTANT:

DO NOT use steel wool or abrasive cleansers for cleaning this appliance. Always wipe or rub in the direction of the polish lines or grain of the metal.

### IMPORTANT:

DO NOT spill or pour water into control panel or wiring.

Damage to internal components from water damage is **not** covered by warranty.

### IMPORTANT:

Take care to avoid damage to fan blades when reinstalling fan baffle.

**PREPARATION** Allow oven to cool to 150°F (65°C) or less

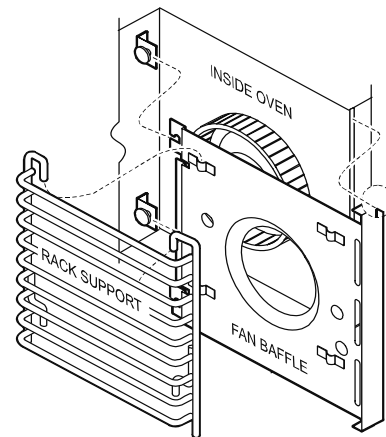
**FREQUENCY** Monthly

**TOOLS** Fiber Brush, Plastic Scouring Pad, Plastic Scraper  
Mild Detergent, McD Sanitizer,  
APC All Purpose Cleaner, Clean Towel

## MONTHLY CLEANING

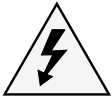
1. With power switch ON, open oven door. Press UTILITY key. Display will read FAST COOL MODE. Press START key. Display will read COOL DOWN and fan will start. When oven has cooled, press power switch OFF.
2. Remove racks and rack supports. Remove fan baffle.
3. Brush the fan wheel and wipe it with a moist cloth. Sponge out all loose particles.
4. Scrub entire interior of convection oven with a plastic scouring pad and APC cleaner.
5. For baked on food spills, apply APC cleaner. Close the oven door and let stand for 10 minutes with the power OFF. Wipe food spill with a plastic scouring pad as needed. Rinse area by wiping with a clean sanitized towel.
6. Wipe down the entire interior using a clean cloth or moistened with water and a mild detergent. Rinse by wiping with a clean towel moistened with sanitizer.
7. Clean oven racks and rack supports in a sink or dishwasher.
8. Reinstall the fan baffle, paying particular attention that the lip on the right side of the fan baffle is fully seated in the slot in the edge of the oven cavity. Reinstall rack supports and racks.
9. Press power switch ON, press UTILITY key then START key. Verify that fan runs smoothly and does not contact fan baffle. Press power switch OFF. Reposition fan baffle if necessary.
10. Wipe down exterior of the oven using a clean cloth moistened with water and a mild detergent.
11. Replace oven rack supports.

**PROCEDURE IS COMPLETE**



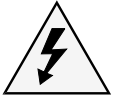


## TROUBLESHOOTING SUGGESTIONS



**CAUTION: SHOCK HAZARD**

Removal of any cabinet panel will result in exposed electrical circuits.  
Any procedure requiring the removal of any cabinet panel must be performed by a qualified technician only.



**CAUTION: SHOCK HAZARD**

Fuse replacement may expose dangerous voltages.  
Fuse replacement must be performed by a qualified technician.

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
No power to appliance	Circuit breaker off or tripped	Reset circuit breaker
	Power cord unplugged or damaged	Check power cord Plug in or repair as required
	Fuse blown or loose	Check power fuses. If blown, correct problem and replace fuses
Oven will not heat	Power switch turned OFF	Turn power switch ON
	Oven door not closed	Be sure door is closed and latched
	Hi-limit control tripped on excessive oven temperature	Allow oven to cool Hi-limit will reset
	Damaged controller	Contact Authorized Wells Service Agency for repairs
Blower fan will not run	Oven door not closed	Be sure door is closed and latched
	Damage to internal components	Contact Authorized Wells Service Agency for repairs
Door pops open during cook cycle	Latch out of adjustment	Tighten door latch screws
Product not baking properly (too light / too dark)	Temperature out of calibration	Follow procedures to calibrate temperature. See Preventative Maintenance pg. 26
	Proper programming not set for menu item	Check menu item programming. See default settings pg. 15 - 19.
On startup controller Displays <HTR ERROR>	Heating element is not working properly	Contact Authorized Wells Service Agency for repairs
On startup controller Displays <MTR ERROR>	Fan motor is not working properly	Contact Authorized Wells Service Agency for repairs

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

## PREVENTATIVE MAINTENANCE

### TEMPERATURE CALIBRATION

THE FOLLOWING PROCEDURE IS TO BE PERFORMED BY QUALIFIED PERSONNEL ONLY

**PRECAUTIONS:** BURN HAZARD - Wear appropriate protective gloves

**FREQUENCY:** Monthly

**TOOLS:** Digital Thermometer with Oven Probe

#### TEMPERATURE CALIBRATION

1. Verify power cord is plugged into appropriate supply.
2. Use a digital thermometer with oven probe. Open the oven door and clamp the probe to the center of the middle rack.
3. Route the probe wires between door gasket segments on the right corner of the oven. Close the oven door. Plug the probe into the digital thermometer.
4. Press the POWER SWITCH to ON. Wait at least 30 minutes for temperatures to stabilize. No cooling timer or bake cycle can be active.

#### ACTION

#### DISPLAY WILL READ

- |  |  |            |
|--|--|------------|
| a) To enter programming mode, press and hold <b>PROG</b> button for 5 seconds  | <b>TEMP CAL</b>  | <b>NO</b>  |
| b) Press #2 or #8 button   | <b>TEMP CAL</b>  | <b>YES</b> |
| c) Press <b>PROG</b> button to display oven temp in Fahrenheit and Celsius   | <b>CAL TEMP xxxF yyyC</b><br>where xxxF is °F and yyyC is °C |            |
| d) Compare displayed temp with the digital thermometer reading. CAL TEMP should read within $\pm 3^{\circ}\text{F}$ ( $\pm 1^{\circ}\text{C}$ ) of temperature on the digital thermometer. If temperatures are within $3^{\circ}\text{F}$ ( $1^{\circ}\text{C}$ ) of each other, proceed to Step f. If the difference between temperatures exceeds $3^{\circ}\text{F}$ ( $1^{\circ}\text{C}$ ), proceed with Step e. |  |            |
| e) Change the CAL TEMP to match the thermometer reading. Use the "2" button to increase CAL TEMP and "8" button to decrease the CAL TEMP. Always increase or decrease CAL TEMP in increments of 3 - 5 degrees, then wait about 1 minute for the oven to adjust. You may not see an immediate change in CAL TEMP when "2" or "8" is pressed. Repeat as necessary.   |  |            |
| <b>IMPORTANT:</b> Pressing <b>CANCEL</b> at any time while in the TEMP CAL mode will cause any changes to be ignored. These changes will neither be saved nor implemented.   |  |            |
| f) Press PROG button to view the following defaults. Stop when you hear a beep and UPDATING SYSTEM is flashed on the display. Any changes have been saved.   |  |            |

#### DEFAULT MENU

<b>RISE TME</b>	<b>10:00</b>
<b>DETECT CURRENT</b>	<b>NO</b>
<b>CAL CURRENT</b>	<b>NO</b>
<b>TIME</b>	<b>(Ex: 00:00:00)</b>
<b>UPDATING SYSTEM</b>	
<b>TEMP CAL</b>	<b>NO</b>

- g) Press the **CANCEL** button to exit programming mode **OVEN READY**



#### **CAUTION:** **BURN HAZARD**

Oven and inner door surfaces are hot. Wear appropriate protective gloves.

Remove temperature probe from oven before use.

## PREVENTATIVE MAINTENANCE (continued)



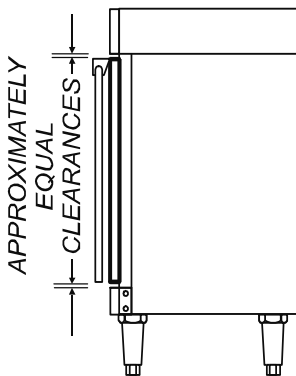
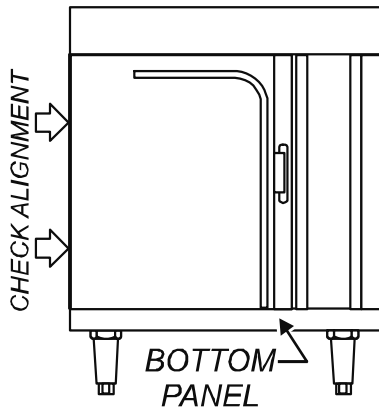
### CAUTION: BURN HAZARD

Allow appliance to cool completely before adjusting.

## HINGE ADJUSTMENT

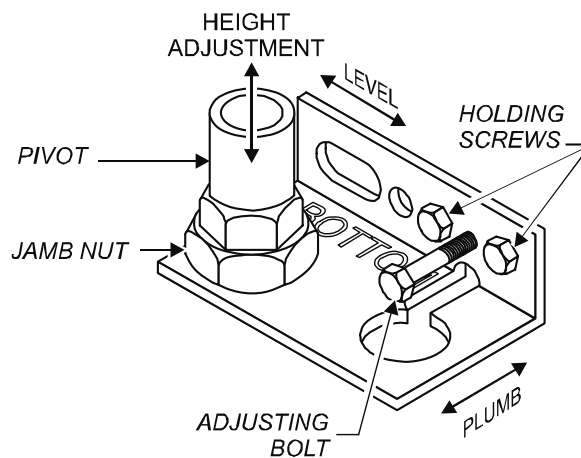
- PRECAUTIONS:** None
- FREQUENCY:** As Needed
- TOOLS:** Phillips (+) Screwdriver  
7/16" Nut Driver  
7/8" and 1-1/8" Wrenches

### THE FOLLOWING PROCEDURE IS TO BE PERFORMED BY QUALIFIED PERSONNEL ONLY



*Hinge Adjustment*

1. Remove bottom panel to access pivot.



2. Gap between top of door and frame, and between bottom of door and frame must be approximately equal

Adjust height of door by loosening jamb nut, then turning pivot on its screw mounting. Clockwise lowers the door height. Counter-clockwise raises the door height. Re-tighten jamb nut.

3. Gap between left side of door and frame must be the same from top to bottom

Adjust door for plumb by loosening holding screws. Turn adjusting bolt to increase or decrease gap at bottom. Clockwise increases gap. Counter-clockwise decreases gap. Re-tighten holding screws.

4. Gap between top of door and frame must be the same from side to side

Adjust door for level by loosening holding screws, then raising or lowering latch-end of door until it is level. Re-tighten holding screws.

5. Reinstall bottom panel.

Procedure is complete



## EXPLODED VIEW and PARTS LIST (continued)

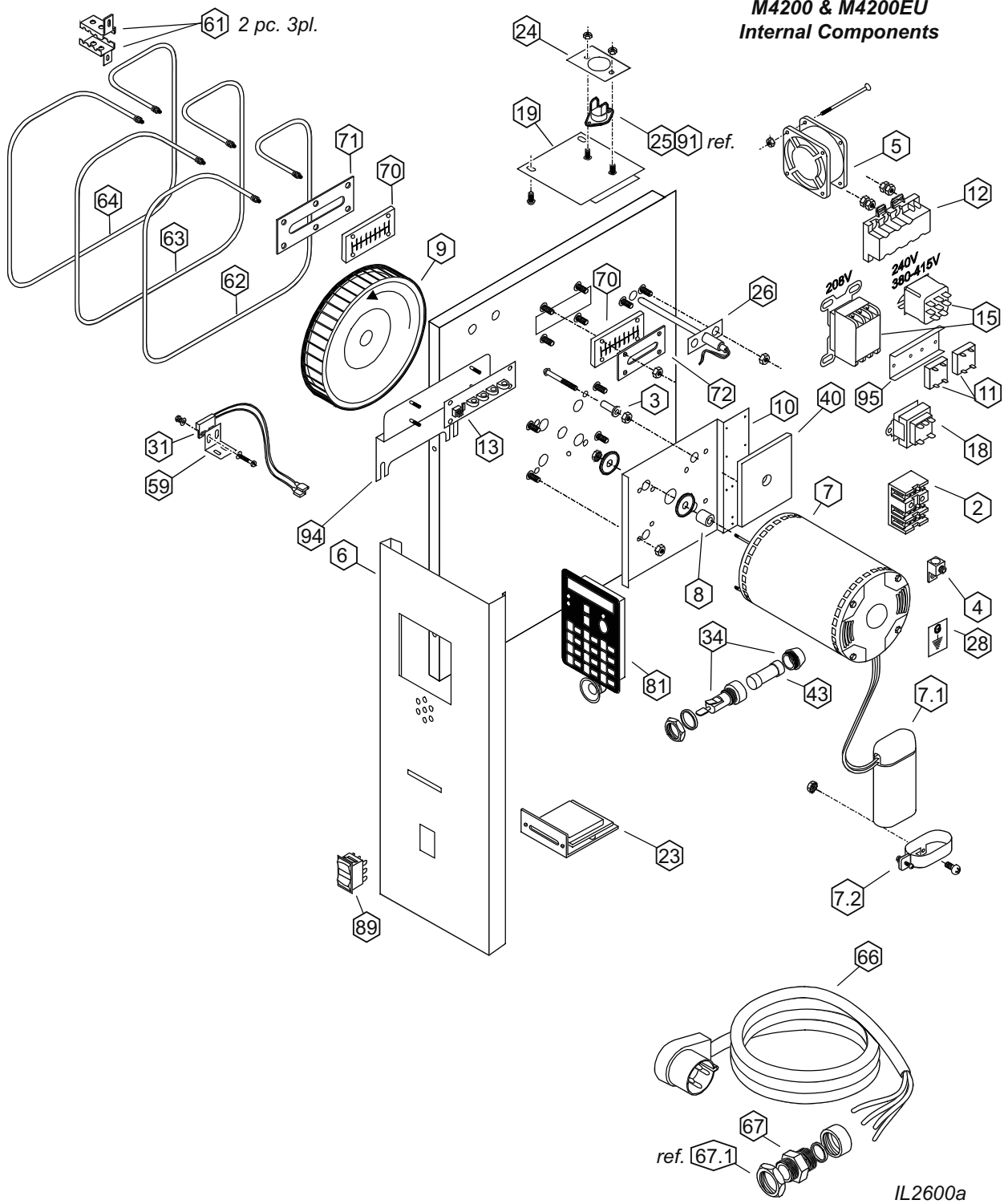
<b>M4200 M4200EU Cabinet &amp; Related Components</b>			
Item	Description	M4200 (EU)	Qty
1	ASSY, CAVITY		1
6	PANEL, CONTROL	F6-Z15736	1
7	LOGO WELLS DIECAST SHIELD	2M-306719	1
8	RETAINER CLIP	2C-31038	3
10	BRACKET, MOTOR MOUNT		1
13	BRACKET, CAVITY SUPPORT		2
14	GROMMET, 7/8" O.D.	2K-31040	2
17	ASSY, BAFFLE SUPPORT		2
19	MOUNT, TEMP SENSORS	F6-304608	1
	MOUNT, TEMP SENSORS, Earlier Design	DD-48377	1
20	COVER, DOOR GASKET		4
21	CLIP, RACK SUPPORT	F6-43889	8
22	HANDLE ASSEMBLY	2R-305612	1
24	BRACKET, HI-LIMIT THERMO		1
29	ASSY, DOOR COMPLETE	F6-304652	1
30	GASKET, DOOR, SIDE	F6-46313	2
35	GASKET, DOOR, TOP/BOT	F6-46314	2
36	ASSY, OVEN TOP		1
38	HANGER, CORD		1
39	PANEL, EXTERIOR SIDE		2
40	INSULATION, MOTOR MOUNTING		1
42	ASSY, FRAME		1
44	SLEEVE, DOOR HINGE	2A-43900	1
47	GUARD, PROX. SWITCH	F6-45647	1
50	DOOR STRIKER	2C-305616	1
51	DOOR LATCH	2C-305615	1
52	BUSHING, TOP DOOR HINGE	2K-305619	1
54	PIN, HINGE, DOOR TOP AND BOTTOM	2A-305610	2
55	ASSY, BOT DOOR HINGE	F6-43896	1
56	PANEL, REAR		1
57	ASSY, VENT DUCT		1
58	TRIM, LOWER FRONT	F6-43804	1
59	BRACKET, PROX SWITCH	F6-43787	1
60	PLATE, DOOR PIVOT	F6-43899	1
68	PLATE, DOOR HINGE PIN	2A-305610	2
69	PLATE, DOOR PIVOT HOLE	F6-43899	1
80	NUT, HEX 3/4-10 UNC	2C-44363	1
81	BISCUIT BAKING ADAPTER	F6-305523	1
90	WIRE SET (not shown)		1
92	TIE, WIRE, STANDOFF (not shown)		2
101	BAFFLE, OVEN	F6-44504	1
102	RACK, PRODUCT	2B-50200-34	3
103	SUPPORT, RACK (pk 2)	WS-21375	2
104	SCREW 8-32X1/2 PH FL HD	2C-35492	2
cc	CLIP, TINNERMAN	2C-37943	

### OPTIONAL PARTS

A	KIT LEG OVEN S/S (SET OF 2)	WS-22829	2
B	CASTER, LOCKING (FRONT)	WS-21373	2
	CASTER, SWIVEL (REAR)	WS-21372	2
C	PREP TOP (includes hardware)	WS-21445	1
	BRACKET, PREP TOP	F6-43828	4
	SCREW 8-32X 1/2 PH TR HD	2C-41620	8
D	KIT, EXTERIOR VENT DUCT (SINGLE OVEN)	F6-305504	1

**EXPLODED VIEW and PARTS LIST (continued)**

**M4200 & M4200EU  
Internal Components**

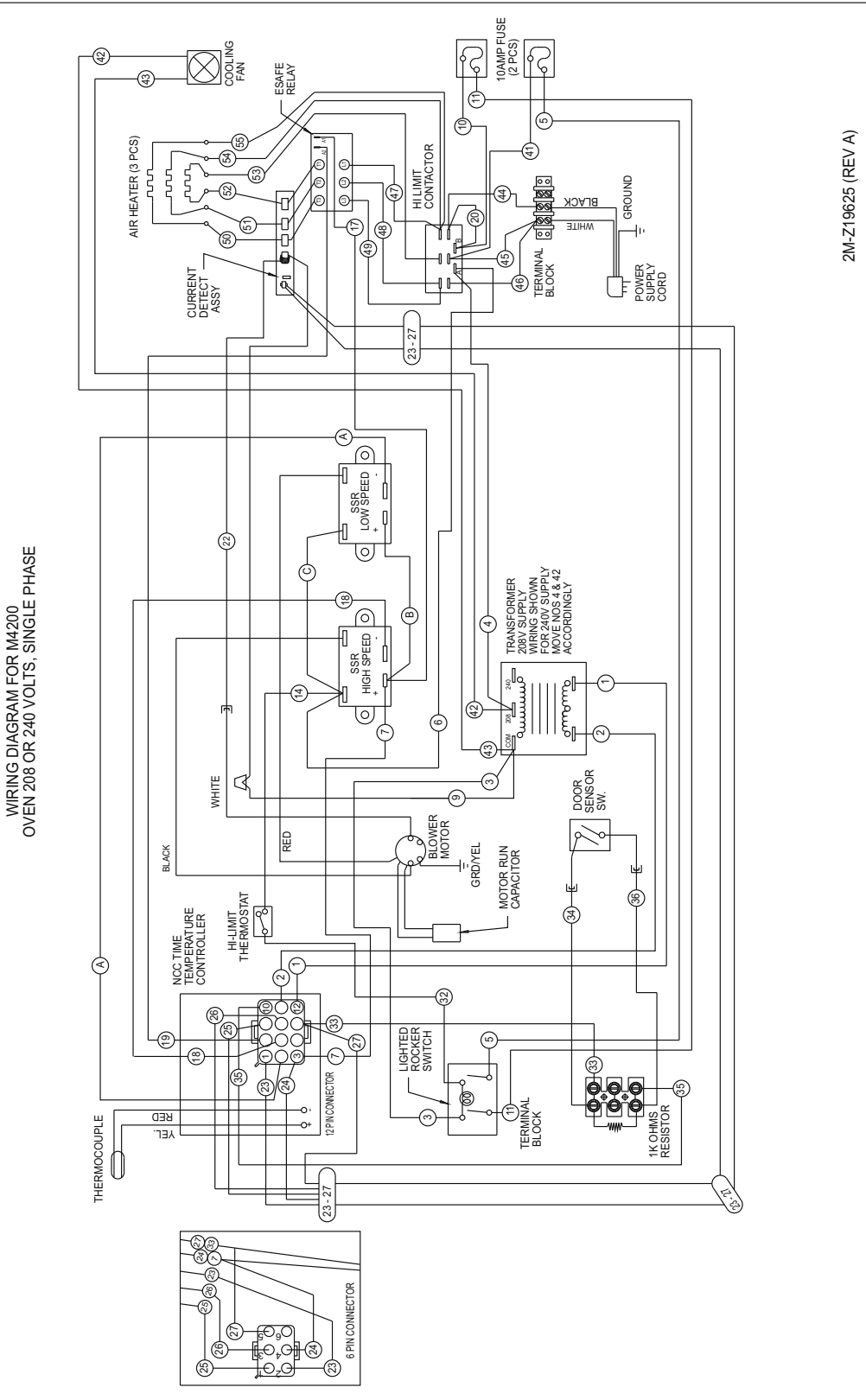


M903 2M-Z1962-4 Owners Manual M4200-4

## EXPLODED VIEW and PARTS LIST (continued)

M4200 & M4200EU Internal Components					
item	description	M4200	M4200EU	qty	application
1	ASSY, CAVITY			1	
2	TERMINAL BLOCK	WS-50131	2E-40310	1	
3	SPACER, BLOWER MOTOR			4	
4	LUG, SOLDERLESS			1	
5	FAN, COOLING	2U-44687		1	
6	PANEL, CONTROL			1	
7	MOTOR, 1/4 HP	WS-63932		1	
7.1	START CAPACITOR	WS-69823		1	
7.2	BRACKET, START CAPACITOR	2V-300933		1	
8	SPACER, MOTOR MOUNT			4	
9	BLOWER WHEEL	2U-43797		1	
10	BRACKET, MOTOR MOUNT			1	
11	SSR MODULE	2E-304615		2	
12	RELAY, E-SAFE	2E-306967	2E-306967A	1	
13	ASSY, CURRENT DETECTOR	2E-306976		1	
14	GROMMET, 7/8" O.D.	2K-31040		2	
15	CONTACTOR, HI-LIMIT 208V	2E-Z14960		1	
	RELAY, HI-LIMIT 240V and 380-415V	2E-307328		1	
18	TRANSFORMER	2E-Z5741	2E-303286	1	
23	READER, MAGNETIC CARD	2E-306977		1	
24	BRACKET, HI-LIMIT THERMO			1	
25	THERMOSTAT, HI-LIMIT	2T-45180		1	
26	THERMOCOUPLE	2J-304580		1	
28	LABEL, GROUND SYMBOL	DD-44584		1	
31	ASSY, PROXIMITY SWITCH	F6-45239		1	
34	FUSEHOLDER, 10A 240V (M4200-3SV)	2E-34769		2	
	FUSEHOLDER, 5A 240V (M4200EU)		DD-73795	1	
40	INSULATION, MOTOR MOUNTING	2H-305520		1	
42	ASSY, FRAME	F6-304609		1	
43	FUSE, 10A 240V (M4200-3SV)	2E-34768		2	
	FUSE, 5A 240V (M4200EU)		2E-73794	1	
59	BRACKET, PROX SWITCH	F6-43787		1	
61	BRKT ELEM M4200-2	F6-43829		6	
62.1	INNER ELEMENT, 208V (4" GAP)	2N-43872UL		1	
62.2	INNER ELEMENT, 240V (4" GAP)	2N-43783UL		1	
63.1	MIDDLE ELEMENT, 208V (2.5" GAP)	2N-43866UL		1	
63.2	MIDDLE ELEMENT, 240V (2.5" GAP)	2N-43800UL		1	
64.1	OUTER ELEMENT, 208V (1" GAP)	2N-43873UL		1	
64.2	OUTER ELEMENT, 240V (1" GAP)	2N-43949UL		1	
66	ASSY, POWER CORD, 3PHASE	2E-45177		1	M42004-2083C, -2403C
	CORD ASSY 6-50P	F6-WL0306		1	M42004-2081A, -2401A
	CORD ASSY 9.5FT NEMA 15-30	F6-WL0733		1	M42004-2083A, -2403A
	CORD ASSY 9.5FT CS8265C	F6-WL0734		1	M42004-2081B, -2401B
	CORD ASSY 9.5FT L15-30P	F6-WL0735		1	M42004-2083B, -2403B
	CORD ASSY 9.5FT IEC 360P6	F6-WL0736		1	M42004-2081C, -2401C
67	STRAIN RELIEF	2K-48754		1	
67.1	NUT (ONLY), STRAIN RELIEF	2C-45504		1	
70	GASKET, ELEMENT	2J-43834		1	
71	COVER, ELEMENT GASKET INNER	F6-43836		1	
72	COVER, ELEMENT GASKET OUTER	F6-43837		1	
81	CONTROLLER, TIME & TEMPERATURE	2J-Z19605		1	
89	SWITCH, ON/OFF	2E-305295		1	
93	OP. MANUAL M4200 (not shown)	2M-307323		1	
94	BRKT CURRNET DETECT MTG	F6-304717		1	
95	MOUNTING BRKT MSB-KIT M4200	F6-Z20016		1	

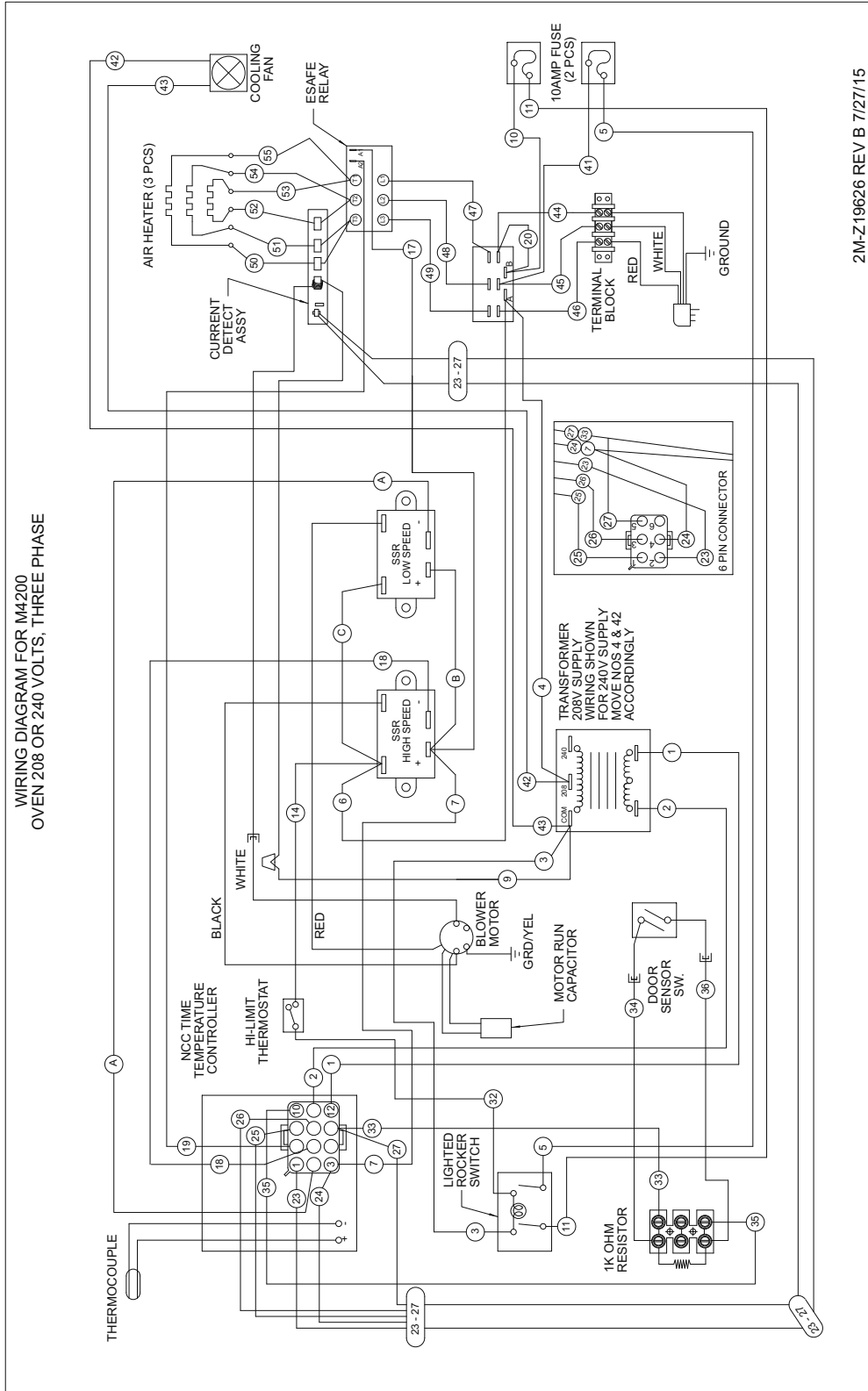
# WIRING DIAGRAM M4200 208/240V, SINGLE PHASE



2M-Z19625 (REV A)

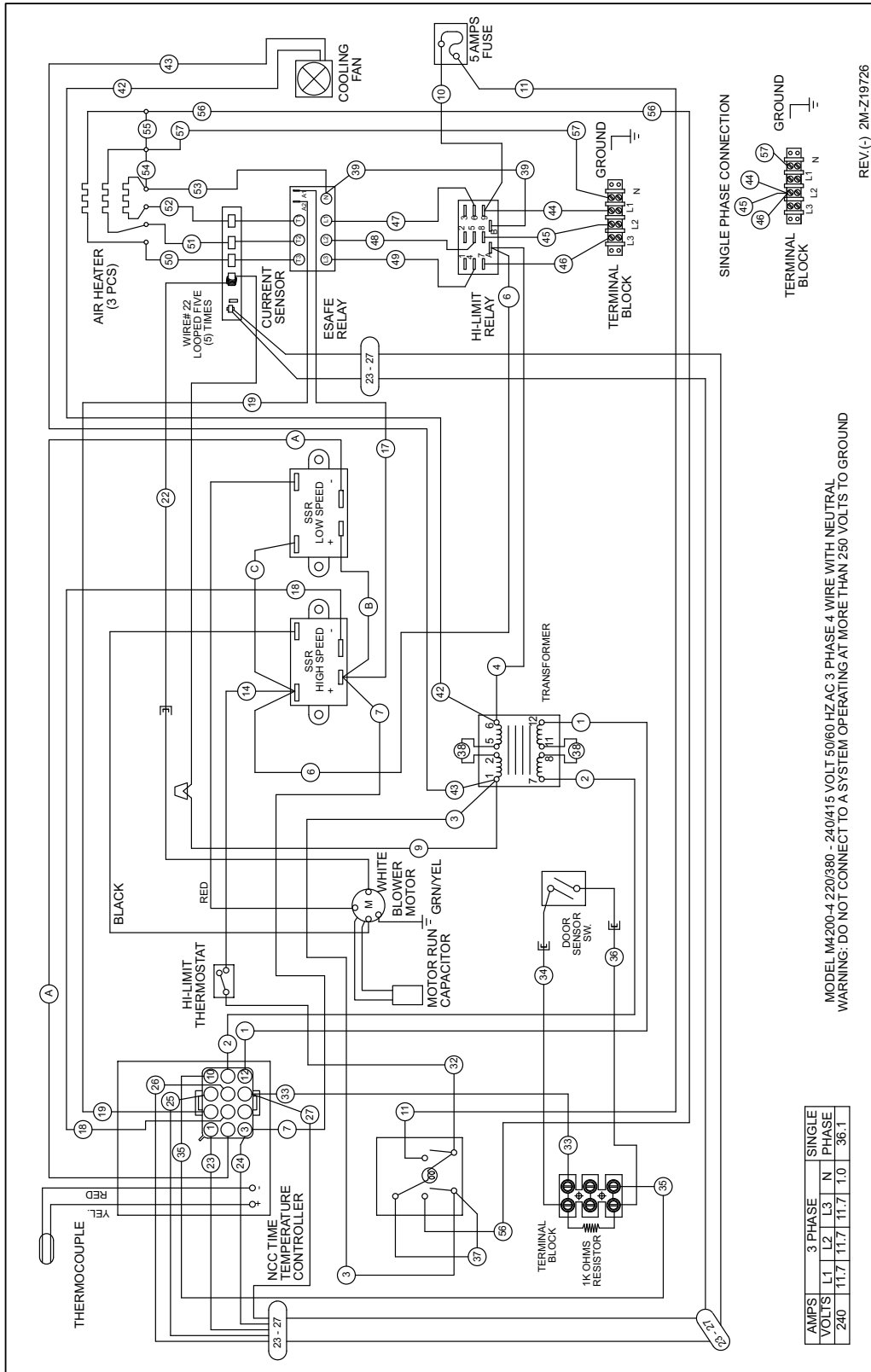


# WIRING DIAGRAM M4200 208/240, THREE PHASE



2M-Z19626 REV B 7/27/15

# WIRING DIAGRAM M4200 380/415, THREE PHASE



MODEL M4200-4 220/380 - 240/415 VOLT 50/60 HZ AC 3 PHASE 4 WIRE WITH NEUTRAL  
 WARNING: DO NOT CONNECT TO A SYSTEM OPERATING AT MORE THAN 250 VOLTS TO GROUND

AMPS	3 PHASE	SINGLE PHASE
240	L1 L2 L3 N	1.0 36.1
		11.7 11.7 11.7 1.0

## PARTS & SERVICE

### DESCRIPTION

### PART NO.

CASTER SET, OVEN (set of 4)  
 OVEN STACKING & VENTING KIT  
 CASTER, SWIVEL (set of 2)  
 CASTER, LOCKING (set of 2)  
 OVEN RACK, REPLACEMENT (ea.)  
 PREP TOP  
 LEG, OVEN, S/S  
 VENTING KIT, SINGLE OVEN

WS-21330  
 WS-21342  
 WS-21372  
 WS-21373  
 2B-43784  
 WS-21445  
 2A-45598  
 WS-23035

**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**

10 Sunnen Drive  
 St. Louis, MO 63143

#### **Service Parts Dept.**

phone: (314) 678-6314  
 fax: (314) 781-2777

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)  208V  240V  380-415V 3NAC



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Commercial Food Equipment Service Association

**SERVICE TRAINING - QUALITY SERVICE**



**CUSTOMER SATISFACTION**



**WELLS MANUFACTURING**  
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