

Modular Dry Well

Owner's Manual

Models

MDW100, MDW200, MDW300, MDW400, MDW500

This manual includes material related to installation, use, cleaning, and care. Exploded view[s], as well as any available parts list[s] and wiring diagram[s] pertaining to the unit[s] covered by this manual are also included.

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, use, or maintenance of this equipment.

DO NOT DISCARD THIS MANUAL.



LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by Wells Manufacturing is warrantied against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only. This warranty is the complete and only warranty, expressed or implied in law, or in fact, including but not limited to, warranties of merchantability or fitness for any particular purpose, and/or for direct, indirect, or consequential damages in connection with Wells products. This warranty is void if it is determined that, upon inspection by an authorized service agency, 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 if service is performed by unauthorized personnel. The prices charged by Wells Manufacturing 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 Manufacturing factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models [see list of portable models below] must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Manufacturing authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your telephone directory, your foodservice equipment dealer, or contact Wells Manufacturing directly for information and other details concerning warranty.

PARTS WARRANTY

All genuine Wells replacement parts are warrantied 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.

SERVICES AND EXPENSES NOT COVERED BY WARRANTY

- Travel time and mileage rendered beyond the 50-mile radius limit
- Mileage and travel time on "portable" equipment [see below]
- Labor to replace such items that can be replaced easily during a daily cleaning routine [e.g., removable kettles on fryers, knobs, grease drawers on griddles, etc.]
- Replacement of normal wear items such as bulbs, fuses, etc.
- Charges incurred by delays, waiting time, or operating restriction that hinder the service technician's ability to perform service. Any overtime premium will be charged to the buyer.

- Voltage conversions or gas conversions
- Pilot light adjustment
- Miscellaneous adjustments
- Thermostat calibration and bypass adjustment
- Resetting of circuit breakers, safety controls, or reset buttons
- Installation of equipment
- Cleaning of equipment
- Seasoning of griddle plates
- Repair of damage created during transit, delivery, or installation or created by an act of God
- All labor must be performed during regular working hours.

PORTABLE EQUIPMENT

Wells will not honor service bills that include travel time and mileage charges for servicing any products considered "portable" in nature. These products should be taken to the service agency for repair.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

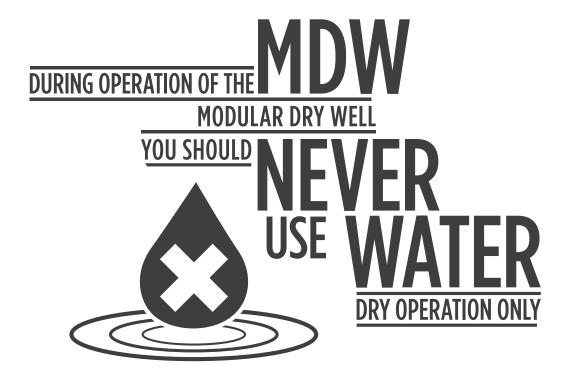
Should you require any assistance regarding the operation or maintenance of any Wells equipment; write, phone, fax or email our Service Department. In all correspondence mention the model number and the serial number of your unit, as well as the voltage or type of gas you are using.

Business hours: 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 Website: www.wellsbloomfield.com

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NOTES

SAFETY SYMBOLS

These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.





THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL



This unit has been tested for proper operation before leaving our plant to ensure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with that company. If this procedure is not followed, it may affect the warranty status of the unit. If damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Please record the model number, serial number, voltage, and purchase date in the area below at the time of receipt..

Model Number	
Serial Number	
Voltage	
Purchase Date	

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance. Please have the information in the above fields ready when you call to ensure a faster service.

Using any part other than genuine Wells factory supplied parts relieves the manufacturer of all liability. Due to periodic changes in designs, methods, procedures, policies, and regulations, the specifications contained in this document are subject to change without notice. Wells reserves the right to change product specifications and design without notice. In regards to previously purchased equipment, such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements. While Wells Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use. When performing maintenance, power to the unit should be unplugged or turned off.

PLEASE REFER TO THE WARRANTY PAGE FOR SPECIFIC WARRANTY INFORMATION.

AUTHORIZED SERVICE AGENT LISTING

Reference the listing provided with the unit or for an updated listing go to the website or call customer service to find an agent.

Business hours: 8:00 a.m. to 4:30 p.m. Central Standard Time

Telephone: 314-678-6303

Fax: 314-781-2714

Email: customerservice@star-mfg.com Website: www.wellsbloomfield.com

Please visit www.starwebconnect.com/manuals.aspx for digital versions of any documents associated with this unit.



CAUTION



Never fill the unit with water or allow the control[s], motor, or element[s] to come in contact with liquid [other than as directed in the cleaning section of this manual]. Make certain while cleaning other units, as well as the floor and counters, that no overspray reaches this unit from above or from below the counter's surface.



Do not connect this appliance to power until all installation instructions are read, understood, and followed. Damage to the unit, the counter, or users may result if these instructions are not followed completely.



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 may result in severe electrical shock.



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



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



For warmers installed in plastic counter tops, the counter material must be protected from the heat of the warmer in order to prevent discoloration and/or deterioration. Wellsloks are not suitable for this purpose. The installer should contact the manufacturer or distributor of the countertop material for specific instructions.



Electrical installation other than as specified on the installation sheet will void the UL certification listing and may void the warranty. The ground lug of this appliance must be connected to a suitable building ground.



Always use a metal inset/food pan. Do not place food directly into the warmer.

INSTALLATION



YOU MUST CONSULT THE INSTALLATION SHEET FOR YOUR SPECIFIC MODEL FOR THE CORRECT INSTALLATION INFORMATION REGARDING CUTOUTS, CLEARANCES, AND OTHER IMPORTANT SPECIFICATIONS REGARDING SAFE AND RELIABLE OPERATION.

MDW100 installation sheet — 2M-Z20755

MDW200 installation sheet — 2M-Z20756

MDW300 installation sheet — 2M-Z20757

MDW400 installation sheet — 2M-Z20758

MDW500 installation sheet — 2M-Z20759

GENERAL SAFETY INFORMATION

This equipment is designed and sold for commercial use only, and is intended for use by personnel trained and experienced in its operation. This is not sold for consumer use in and around the home nor for use directly by the general public in food service locations. This appliance is intended to hold pre-heated food for human consumption. No other use is recommended or authorized by the manufacturer or its agents. 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.

Before using your new equipment, read and understand all the instructions and labels associated with the unit prior to putting it into operation. Exposed surfaces of this appliance can be hot to the touch and may cause burns. The presence of safety equipment and components cannot, in and of themselves, assure absolute safety of operation. Diligent, capable, well-trained operators and maintenance personnel, as well as proper programs of operation and maintenance, are essential to the safe and reliable operation of this unit.

Wells manufacturing is not responsible for injury, damage, loss or other claim that may occur to person or property from improper alteration, modification, addition, operation, maintenance or service, whether it be mechanical, electrical, or otherwise, which may occur from such improper alteration, modification, addition, operation, maintenance or service to this piece of equipment. Do not operate this appliance if the control panel is damaged. Call your authorized Wells service agent for service. The technical content of this manual is intended for use by qualified technical personnel only. Any procedure which requires the use of tools must be performed by a qualified technician.

GENERAL INSTALLATION INFORMATION

Installation procedures must be performed by an authorized technician with full knowledge of all applicable local codes. It is the responsibility of the installer to verify that the unit is installed in compliance with such codes and with the specifications and installation instructions specified for the unit. This appliance conforms to NSF standard 4 only if installed in accordance with the supplied installation instructions. Do not connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance may result if these instructions are not followed. If operated improperly, damage to persons or property may result. Before using the unit for the first time, ensure to clean the unit properly. If the control panel is damaged, do not operate the unit and contact your authorized Wells service agent for assistance.



Refer to the installation sheet for your model for specific installation instructions related to cutout[s], wiring, etc.

ELECTRICAL CONNECTION



Electrical installation must only be performed by a certified electrical technician. Refer to the product's nameplate, wiring diagram, and installation sheet for specific electrical information. Voltage and phase must match the nameplate specifications for the unit. 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.

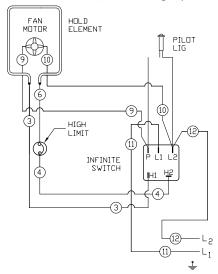


Make certain to disconnect the unit from the power source before installing or removing any parts. This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring. Do not splash or pour water on, in or over any controls, control panel or wiring.

WIRING DIAGRAMS

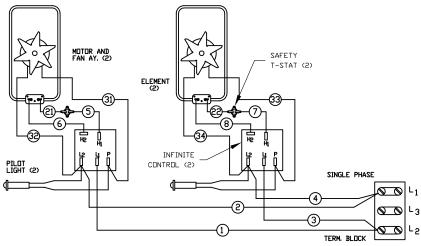
MDW100

120 V and 208 V/240 V single phase



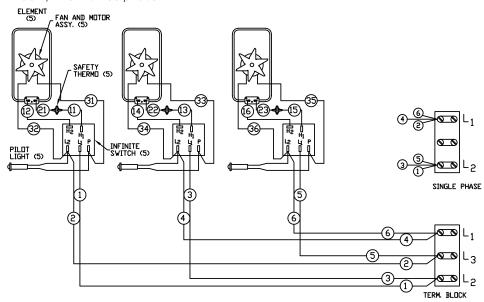
MDW200

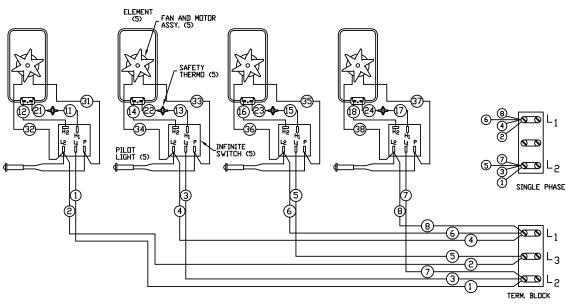
208 V/240 V single phase



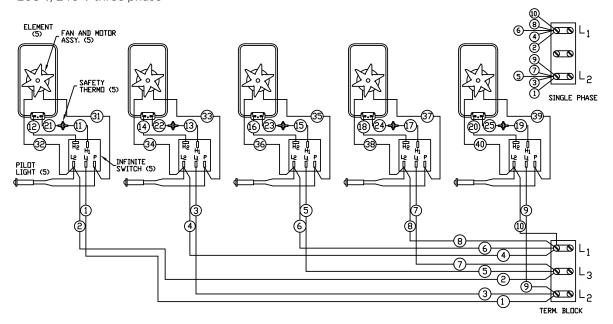
MDW300

208 V/240 V three phase





MDW500 208 V/240 V three phase



DAILY OPERATION



CERTAIN SURFACES ARE EXTREMELY HOT DURING OPERATION AND CARE SHOULD BE TAKEN WHILE USING THIS UNIT.



CARE SHOULD BE TAKEN WHEN REMOVING INSETS/PANS FROM THE UNIT. THE CONTROL SHOULD BE SET TO OFF BEFORE ATTEMPTING TO REMOVE ANY INSET/PAN.



THIS UNIT IS DESIGNED FOR DRY OPERATION ONLY. ANY DAMAGE CAUSED BY EXPOSING THE UNIT TO WATER WILL NOT BE COVERED BY WARRANTY.

PREHEATING THE WARMER

- i. Place desired pan[s], or inset[s] with appropriate adapter top, into warmer body. These units are designed to work with up to a 6-inch (152 mm) deep pan. Accessory insets [food pans] are available in 2.5 gt. (2.37 l), 4 gt. (3.79 l), 7 gt. (6.62 l), and 11 gt. (10.41 l) sizes with lids and adapter tops.
- ii. Turn temperature control to highest temperature setting.
- iii. Allow warmer to preheat for 30 minutes, then set the control for the desired temperature. The warmer should be covered at all times during preheat and operation.

OPERATION

- i. Once set to the desired temperature, place pans/insets into warmer. Never place product directly into the warmer.
- ii. Adjust temperature control as necessary to maintain proper product temperature.

TROUBLESHOOTING

SYMPTOMS	POSSIBLE CAUSES/TROUBLESHOOTING
There is no power to the warmer.	Is the circuit breaker off or tripped?
The waymen tring the circuit breaker	Is the flange to counter seal intact?
The warmer trips the circuit breaker when powered.	Has water entered the unit or leaked on it or come into contact with it below the counter?
The warmer will not heat.	Is the temperature control set?
The warmer is slow to heat.	Does the pan you are using have mineral deposits, etc. that would inhibit heat transfer?
	Is the unit connected correctly and to the correct voltage?

CLEANING



BEFORE CLEANING, TURN THE CONTROL KNOB TO THE "OFF" POSITION AND ALLOW THE WARMER TO COOL COMPLETELY BEFORE PROCEEDING.

At each cleaning, inspect warmer flange-to-counter seal and inspect the warmer body for damage. If damage to the body exists, contact an authorized service agency before continuing use.

SUGGESTED CLEANING SUPPLIES

- i. Mild dish detergent and water
- ii. Surface sanitizer
- iii. Non-scratch scour pad [Scotch-Brite™ pad number 7445 recommended]
- iv. Clean cloth rag and/or sponge

DAILY CLEANING PROCEDURE

- i. Once the unit has completely cooled, remove any insets or pans to be washed separately. Remove the fan/element guard to be washed separately as well.
- **ii.** Use the non-scratch scouring pad to remove and deposits or food particles from the body of the unit. Gently, use the same type of pad on the element, making sure no cleaner or water is used on the element itself.
- iii. Wipe the body [excluding the element] down with a clean cloth or sponge and a mix of mild detergent and water. Rinse the cloth/sponge and then wipe down with clean water. Do not allow any excess liquid in the unit, just enough to moisten the sponge or cloth sufficiently for cleaning purposes.
- iv. Allow to dry and wipe with surface sanitizer. At this point, reinstall the clean fan/element guard and, when ready, any insets or pans that are to be used.

PARTS LIST

Items labeled "NP" are not pictured.

REF NO	PART NUMBER	MODEL	QTY	DESCRIPTION	PAGE NO
		MDW100	1		12
		MDW200	2		13
1	P2-Z18364	MDW300	3	fan guard/baffle	14
		MDW400	4		15
		MDW500	5		16
		MDW100	1		12
		MDW200	2		13
2	2N-Z20665UL	MDW300	3	heating element	14
		MDW400	4		15
		MDW500	5		16
		MDW100	1		12
		MDW200	2		13
3	21-Z20715	MDW300	3	heating element mounting gasket	14
		MDW400	4		15
		MDW500	5		16
	2C-Z21422	MDW100	7		12
		MDW200	14		13
4		MDW300	21	#8-32 x 0.5 in. (13 mm) screw	14
		MDW400	28		15
		MDW500	35		16
		MDW100	1		12
		MDW200	2	motor and fan accombly	13
5	P2-WL0809	MDW300	3	motor and fan assembly [includes number 4 and 6]	14
		MDW400	4	[15
		MDW500	5		16
		MDW100	1		12
		MDW200	2		13
6	21-Z20767	MDW300	3	motor assembly gasket	14
		MDW400	4		15
		MDW500	5		16
	P2-WL0806	MDW100	-		12
	P2-WL0816	MDW200		body	13
7	P2-WL0820	MDW300	1	[includes parts 8, 9, and 10 for the specified unit]	14
	P2-WL0805	MDW400			15
	P2-WL0826	MDW500			16

REF NO	PART NUMBER	MODEL	QTY	DESCRIPTION	PAGE NO
	P2-Z21428	MDW100			12
		MDW200			13
8	P2-303359	MDW300	2	side panel	14
	PZ-303339	MDW400			15
		MDW500			16
	P2-WL0803	MDW100	2	front or back panel	12
	P2-33909	MDW200			13
9	P2-48193	MDW300	1	roar nanol	14
	P2-48192	MDW400	_ '	rear panel	15
	P2-48191	MDW500			16
	P2-Z15948	MDW200			13
10	P2-303357	MDW300	1	front nanal	14
10	P2-303358	MDW400	1	front panel	15
	P2-303376	MDW500			16
	2T-Z20720	MDW100	1		12
		MDW200	2		13
11		MDW300	3	high limit thermostat	14
		MDW400	4		15
		MDW500	5		16
		MDW100	1		12
		MDW200	2		13
12	P2-Z21786	MDW300	3	bracket for high limit thermostat	14
		MDW400	4		15
		MDW500	5		16
		MDW100	2		12
		MDW200	4		13
13	2C-Z2594	MDW300	6	6-32 keps nut	14
		MDW400	8		15
		MDW500	10		16
		MDW100	1		12
		MDW200	2		13
14	P2-Z20696	MDW300	3	bottom insulation shield	14
		MDW400	4		15
		MDW500	5		16
		MDW100	4		12
		MDW200	8		12
15	2C-08-07-0207	MDW300	12	#10-24 hex nut	13
.5		MDW400	16		15
		MDW500	20		16

REF NO	PART NUMBER	MODEL	QTY	DESCRIPTION	PAGE NO
		MDW100	16		
		MDW200	32		12
16	2C-6349	MDW300	40	#8 screw	12
		MDW400	72		14
		MDW500	82		
		MDW100	1		
		MDW200	2		14
17	2K-Z2895	MDW300	3	strain relief bushing	14
		MDW400	4		15
		MDW500	5		
		MDW200			13
10	D2 7707F	MDW300]	El annual au	14
18	P2-37935	MDW400	2	fiber washer	15
		MDW500]		16
	P2-Z20699	MDW100	1		12
	P2-Z22084	MDW200	1		12
10	P2-Z22087	MDW300	1	Later South Co.	13
19	P2-Z22084	MDW400	2	bottom insulation	14
	P2-Z22084	MDWEOO	1		15
	P2-Z22087	MDW500	1		16
	P2-Z21791	MDW100	1		12
	P2-Z21944	MDW200	1		12
20	P2-Z21945	MDW300	1	h-M	13
20	P2-Z21944	MDW400	2	bottom panel	14
	P2-Z21944	MDW500	1		15
	P2-Z21945	MDW500	1		16
		MDW100	1		12
		MDW200	2		13
21	P2-Z18370	MDW300	3	motor guard	14
		MDW400 4		15	
		MDW500	5		16
22	D2 77746	MDW400	1	hottom cover have	15
22	P2-37746	MDW500	1	bottom cover brace	16
		MDW100	1		
		MDW200	2		
23	2R-40498	MDW300	3	control knob	12
		MDW400	4		
		MDW500	5		
24	2M-45634	ALL	1	NSF label	12
25	2K-34136X	ALL	2	flex conduit fitting	12

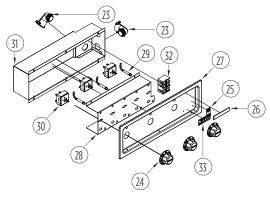
REF NO	PART NUMBER	MODEL	QTY	DESCRIPTION	PAGE NO
		MDW200			
		MDW300			
26	2M-49919	MDW400	1	Wells logo	12
		MDW500			
	17-Z12221	MDW100			
	P2-Z12288	MDW200			
27		MDW300	1	control face plate	12
	P2-Z12592	MDW400			
		MDW500			
	D2 40047	MDW100	1		
	P2-40843	MDW200	2		
28		MDW300		switch and light mounting bracket	12
	P2-37809	MDW400	1		
		MDW500			
		MDW200			12
20	2E-37465	MDW300	1	terminal block	
29	ZE-5/405	MDW400	1	terrillal block	IZ
		MDW500			
	2J-30385	MDW100	1		
		MDW200	2		
30		MDW300	3	signal light	12
		MDW400	4		
		MDW500	5		
		MDW100	1		
		MDW200	2		
31	2E-30562	MDW300	3	infinite switch	12
		MDW400	4		
		MDW500	5		
	P2-31033	MDW100			
	E7-49046	MDW200			
32		MDW300	1	control panel body	12
	P2-46685	MDW400			
		MDW500			
	P2-Z18451	MDW100			
	P2-Z22072	MDW200			
33	P2-Z22085	MDW300	1	nameplate	12
	P2-Z22118	MDW400	-		
	P2-Z22119	MDW500			
	17-34134	MDW100	1		
	P2-34135	MDW200	1		
34	P2-34135	MDW300	1	flex conduit	NP
	P2-34135	MDW400	1		
	P2-34135	MDW500	1		

EXPLODED VIEW

CONTROL PANELS and MDW100

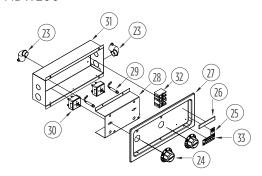
CONTROL PANEL

MDW300 [same outer box with alternate mounting and face plate as well additional switches, etc. for MDW400 and MDW500]



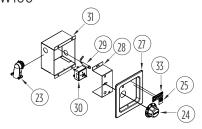
CONTROL PANEL

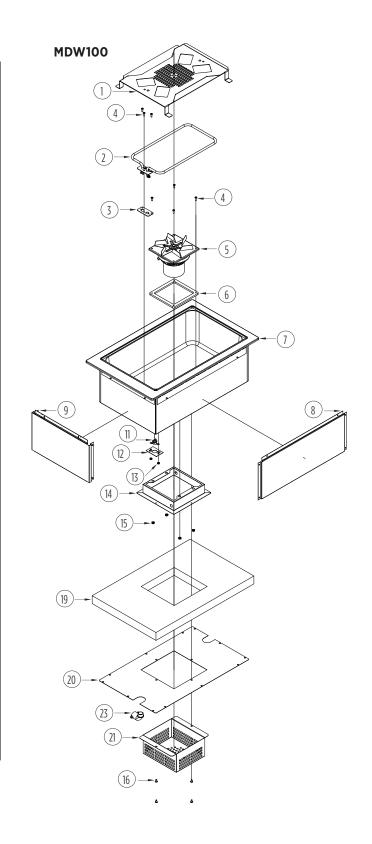
MDW200

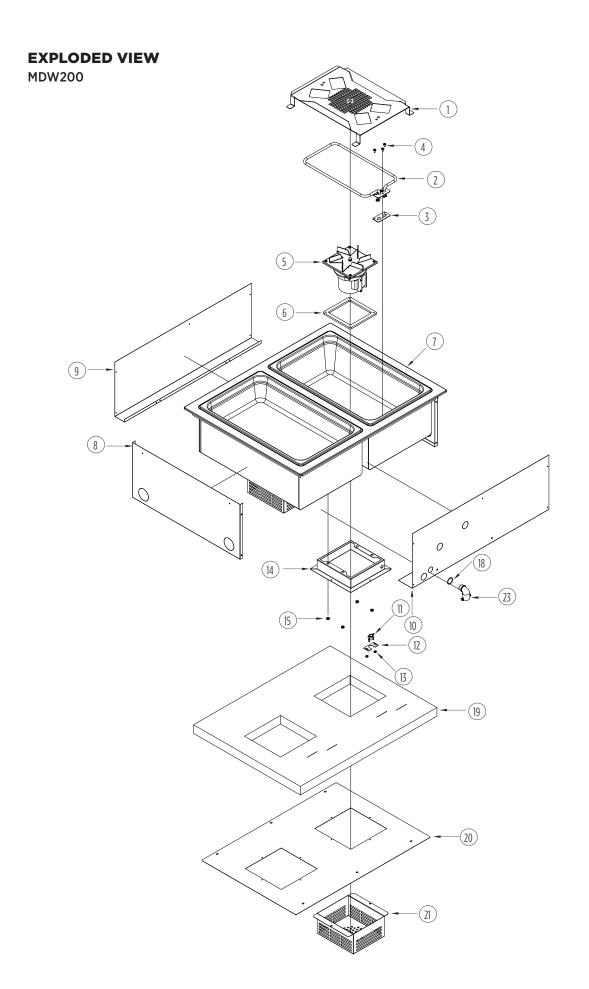


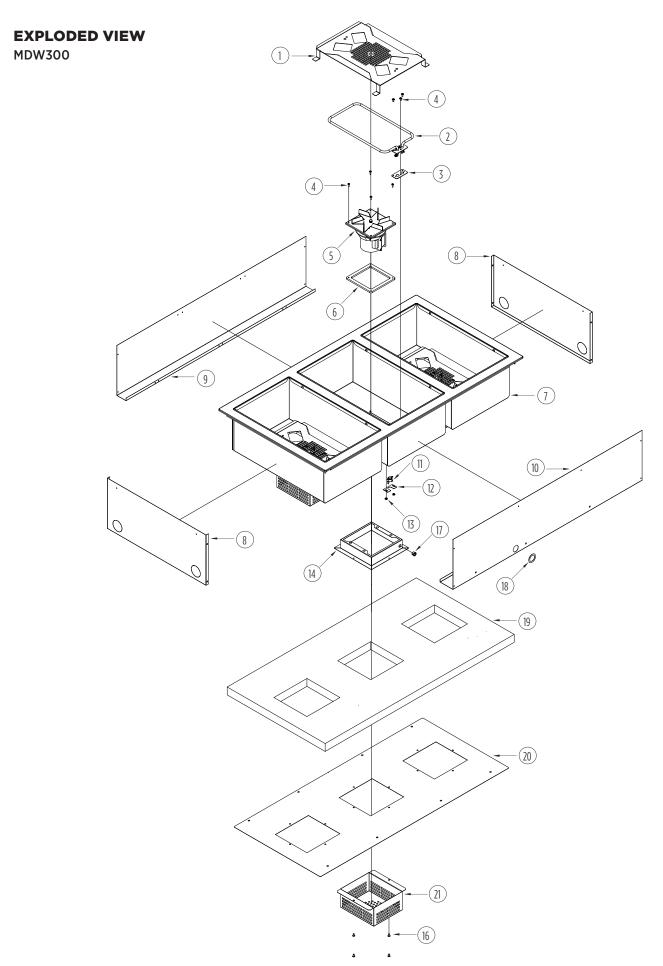
CONTROL PANEL

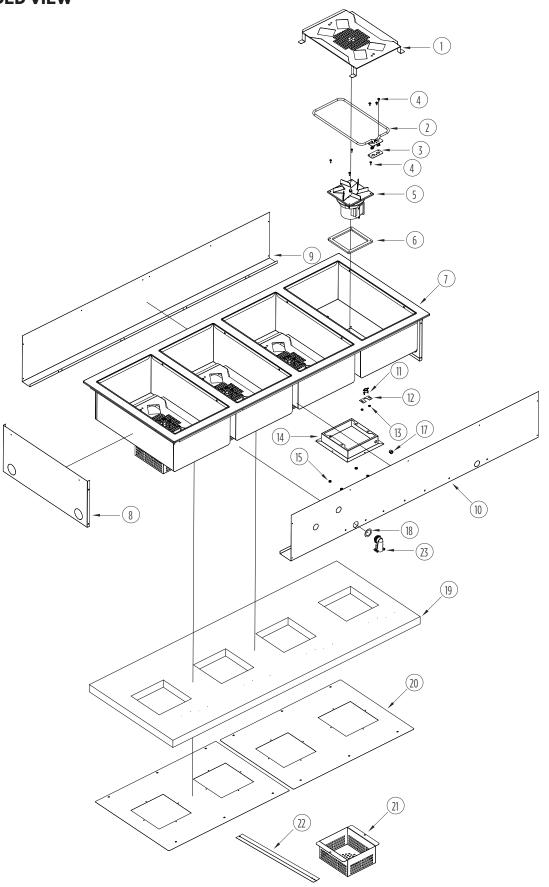
MDW100

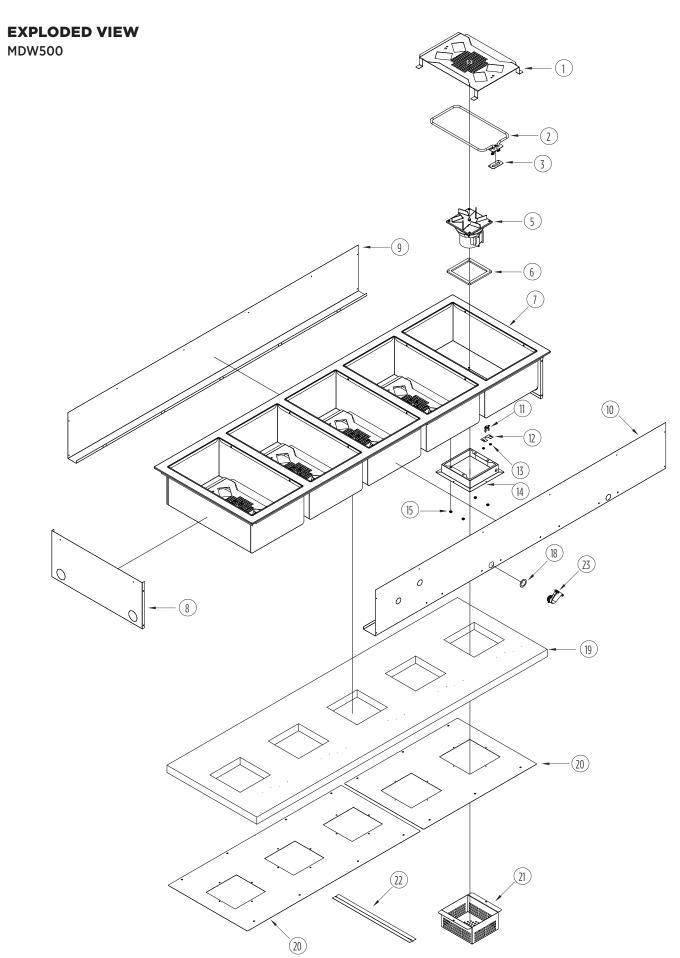




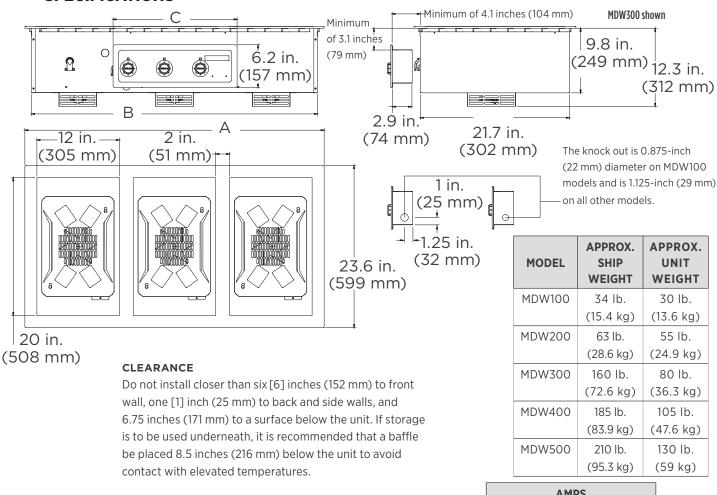








SPECIFICATIONS



								AMP5		
MODEL	TOP WIDTH [A]	BOTTOM WIDTH [B]	CONTROL WIDTH [C]	DEPTH	HEIGHT BELOW SURFACE	VOLTS, PHASE	L1	L2	L3	TOTAL kW
MDW100	14.8 in.	13.2 in.	5.9 in.	20 in.	11.9 in.	208, 1Ф	2.9			0.61
	(376 mm)	(335 mm)	(149 mm)	(508 mm)	(302 mm)	240, 1Ф	3.3			0.8
MDW200	29.5 in.	27.6 in.	14.1 in.	20 in.	11.9 in.	208, 1Ф	5.9			1.22
	(749 mm)	(701 mm)	(359 mm)	(508 mm)	(302 mm)	240, 1Ф	6.7			1.6
MDW300	43.5 in.	41.6 in.	18 in.	20 in.	11.9 in.	208, 3Ф	5.1	5.1	5.1	1.83
	(1.1 m)	(1.06 m)	(457 mm)	(508 mm)	(302 mm)	240, 3Ф	5.8	5.8	5.8	2.4
MDW400	57.5 in.	55.6 in.	18 in.	20 in.	11.9 in.	208, 3Ф	5.1	7.6	7.6	2.44
	(1.46 m)	(1.41 m)	(457 mm)	(508 mm)	(302 mm)	240, 3Ф	5.8	8.7	8.7	3.2
MDW500	71.5 in.	69.6 in.	18 in.	20 in.	11.9 in.	208, 3Ф	7.6	7.6	10.1	3.05
	(1.82 m)	(1.77 m)	(457 mm)	(508 mm)	(302 mm)	240, 3Ф	8.7	8.7	11.5	4

SAFETY SANITATION AGENCY LISTING INFORMATION

The nameplate of your unit will show the specific agency listing information.





INSTALLATION REQUIREMENTS

Do not install closer than 4.125 inches (105 mm) to front wall, one [1] inch (25 mm) to back and side walls, and 6.75 inches (171 mm) to a surface below the unit. If storage is to be used underneath, it is recommended that a baffle be placed 8.5 inches (216 mm) below the unit to avoid contact with elevated temperatures. The unit will need to be accessible from the bottom after installation is complete.

A proper electrical connection based on the units electrical specifications will be necessary for installation. *This must be wired and connected by a licensed electrician. Electrical installation will need to pass local electrical codes.*

FABRICATION

- i. Lay out cutout dimensions on countertop and front apron.
- ii. Lay out control panel mounting holes in counter apron using the provided dimensions. The mounting holes should be 0.144 inch (3.7 mm) in diameter [drill size 27].
- **iii.** Cut out the holes. On many countertops, reinforcement may be needed to stiffen the countertop.

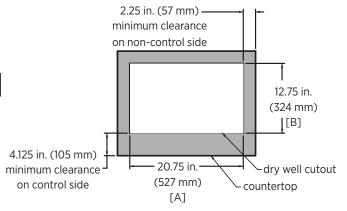
INSTALLATION INSTRUCTIONS

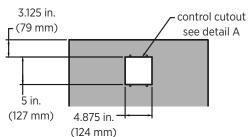
Do not disconnect the control box from the modular unit.

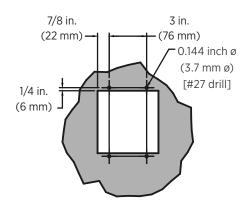
- i. Remove the knobs and faceplate from the control box. Pass the control box through the countertop cutout, and then through the apron cutout. This will require the box to be rotated so the mounting tabs clear the hole. Next, lower and position the modular section into countertop cutout.
- ii. Before final seating of modular section to countertop, apply a bead of silicone sealant to the underside of the grey gasket material supplied on the mounting flange. From underneath, insert screwdriver into the slots in the Wellslok frame and twist clockwise to move the ears outward as required to secure the flange tightly to countertop.¹
- iii. Mount the control box to apron cutout using #10 sheet metal [or wood] screws to the facing side where the holes were drilled.
- iv. Run wiring through the conduit knockout to the terminal block, making connection as shown in the unit's wiring diagram to the correct power source.
- v. Mount the front panel onto the control box using the provided hardware and place the knob on. At this point, you should be able to power on the unit and check for proper operation.

MDW100 Modular Dry Well

Installation Instructions







The unit's overall depth is 12.125 inches (308 mm) will sit approximately 11.75 inches (298 mm) below the counter surface depending on counter thickness.

When installing multiple units, each unit will need a space of at least 2.125 inches (54 mm) between the cutouts on the long dimension sides [A] and at least 3.625 inches (92 mm) between cutouts on the short dimension side [B].

MODEL	TOTAL kW	VOLTS, PHASE	AMPS
MDW100	0.61	208, 1Ф	2.9
MDW100	0.8	240, 1Ф	3.3

The supply wire will need to be the correct gauge as described by the National Electrical Code and be rated to at least 167°F (75°C).

¹ Wellslok adapter kit will use hex screws to tighten and allow installation on countertops up to 1.5 inches (38 mm) thick.



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The owner is responsible for proper installation as described above. Please refer to the owner's manual for information regarding installation or use.



MDW200 Modular Dry Well

Installation Instructions

INSTALLATION REQUIREMENTS

Do not install closer than 4.125 inches (105 mm) to front wall, one [1] inch (25 mm) to back and side walls, and 6.75 inches (171 mm) to a surface below the unit. If storage is to be used underneath, it is recommended that a baffle be placed 8.5 inches (216 mm) below the unit to avoid contact with elevated temperatures. The unit will need to be accessible from the bottom after installation is complete.

A proper electrical connection based on the units electrical specifications will be necessary for installation. *This must be wired and connected by a licensed electrician. Electrical installation will need to pass local electrical codes.*

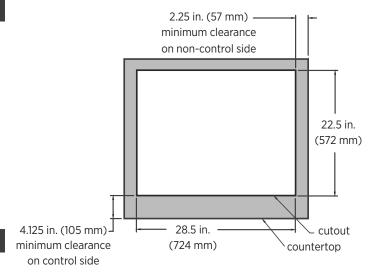
FABRICATION

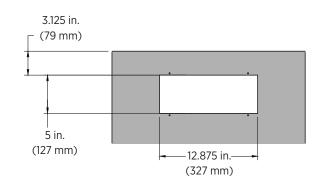
- i. Lay out cutout dimensions on countertop and front apron.
- ii. Lay out control panel mounting holes in counter apron using the control box as a template. The mounting holes should be 0.144 inch (3.7 mm) in diameter [drill size 27].
- **iii.** Cut out the holes. On many countertops, reinforcement may be needed to stiffen the countertop.

INSTALLATION INSTRUCTIONS

Do not disconnect the control box from the modular unit.

- i. Remove the knobs and faceplate from the control box. Pass the control box through the countertop cutout, and then through the apron cutout. This will require the box to be rotated so the mounting tabs clear the hole. Next, lower and position the modular section into countertop cutout.
- ii. Before final seating of modular section to countertop, apply a bead of silicone sealant to the underside of the grey gasket material supplied on the mounting flange. From underneath, insert screwdriver into the slots in the Wellslok frame and twist clockwise to move the ears outward as required to secure the flange tightly to countertop.¹
- iii. Mount the control box to apron cutout using #10 sheet metal [or wood] screws to the facing side where the holes were drilled.
- iv. Run wiring through the conduit knockout to the terminal block, making connection as shown in the unit's wiring diagram to the correct power source.
- v. Mount the front panel onto the control box using the provided hardware and place the knobs/covers on. At this point, you should be able to power on the unit and check for proper operation.





The unit's overall depth is 12.125 inches (308 mm) and will sit approximately 11.75 inches (298 mm) below the counter surface depending on counter thickness.

MODEL	TOTAL kW	VOLTS, PHASE	AMPS
MDW200	1.22	208, 1Ф	5.9
	1.6	240, 1Ф	6.7
MDW200R	1.9	208, 1Ф	9.1
	2.5	240, 1Ф	10.4

The supply wire will need to be the correct gauge as described by the National Electrical Code and be rated to at least 167°F (75°C).

¹ Wellslok adapter kits [2 required] will use hex screws to tighten and allow installation on countertops up to 1.5 inches (38 mm) thick.





INSTALLATION REQUIREMENTS

Do not install closer than 4.125 inches (105 mm) to front wall, one [1] inch (25 mm) to back and side walls, and 6.75 inches (171 mm) to a surface below the unit. If storage is to be used underneath, it is recommended that a baffle be placed 8.5 inches (216 mm) below the unit to avoid contact with elevated temperatures. The unit will need to be accessible from the bottom after installation is complete.

A proper electrical connection based on the units electrical specifications will be necessary for installation. *This must be wired and connected by a licensed electrician. Electrical installation will need to pass local electrical codes.*

FABRICATION

- i. Lay out cutout dimensions on countertop and front apron.
- ii. Lay out control panel mounting holes in counter apron using the control box as a template. The mounting holes should be 0.144 inch (3.7 mm) in diameter [drill size 27].
- **iii.** Cut out the holes. On many countertops, reinforcement may be needed to stiffen the countertop.

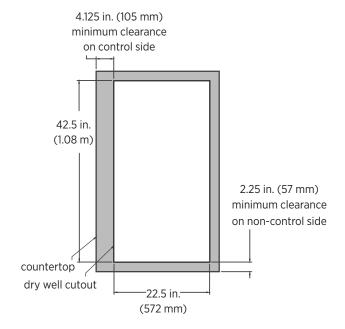
INSTALLATION INSTRUCTIONS

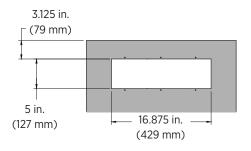
Do not disconnect the control box from the modular unit.

- i. Remove the knobs and faceplate from the control box. Pass the control box through the countertop cutout, and then through the apron cutout. This will require the box to be rotated so the mounting tabs clear the hole. Next, lower and position the modular section into countertop cutout.
- ii. Before final seating of modular section to countertop, apply a bead of silicone sealant to the underside of the grey gasket material supplied on the mounting flange. From underneath, insert screwdriver into the slots in the Wellslok frame and twist clockwise to move the ears outward as required to secure the flange tightly to countertop.
- iii. Mount the control box to apron cutout using #10 sheet metal [or wood] screws to the facing side where the holes were drilled.
- iv. Run wiring through the conduit knockout to the terminal block, making connection as shown in the unit's wiring diagram to the correct power source.
- v. Mount the front panel onto the control box using the provided hardware and place the knobs/covers on. At this point, you should be able to power on the unit and check for proper operation.

MDW300 Modular Dry Well

Installation Instructions





The unit's overall depth is 12.125 inches (308 mm) will sit approximately 11.75 inches (298 mm) below the counter surface depending on counter thickness.

			AMPS			
MODEL	TOTAL kW	VOLTS, PHASE	L1	L2	L3	
MDW300	1.83	208, 3Ф	5.1	5.1	5.1	
	2.4	240, 3Ф	5.8	5.8	5.8	
MDW300R	2.85	208, 3Ф	7.9	7.9	7.9	
	3.75	240, 3Ф	9	9	9	

The supply wire will need to be the correct gauge as described by the National Electrical Code and be rated to at least 167°F (75°C).

¹ Wellslok adapter kits [3 required] will use hex screws to tighten and allow installation on countertops up to 1.5 inches (38 mm) thick.



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The owner is responsible for proper installation as described above. Please refer to the owner's manual for information regarding installation or use.



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MDW400 Modular Dry Well

Installation Instructions

INSTALLATION REQUIREMENTS

Do not install closer than 4.125 inches (105 mm) to front wall, one [1] inch (25 mm) to back and side walls, and 6.75 inches (171 mm) to a surface below the unit. If storage is to be used underneath, it is recommended that a baffle be placed 8.5 inches (216 mm) below the unit to avoid contact with elevated temperatures. The unit will need to be accessible from the bottom after installation is complete.

A proper electrical connection based on the units electrical specifications will be necessary for installation. *This must be wired and connected by a licensed electrician. Electrical installation will need to pass local electrical codes.*

FABRICATION

- i. Lay out cutout dimensions on countertop and front apron.
- ii. Lay out control panel mounting holes in counter apron using the control box as a template. The mounting holes should be 0.144 inch (3.7 mm) in diameter [drill size 27].
- **iii.** Cut out the holes. On many countertops, reinforcement may be needed to stiffen the countertop.

INSTALLATION INSTRUCTIONS

Do not disconnect the control box from the modular unit.

- i. Remove the knobs and faceplate from the control box. Pass the control box through the countertop cutout, and then through the apron cutout. This will require the box to be rotated so the mounting tabs clear the hole. Next, lower and position the modular section into countertop cutout.
- ii. Before final seating of modular section to countertop, apply a bead of silicone sealant to the underside of the grey gasket material supplied on the mounting flange. From underneath, insert screwdriver into the slots in the Wellslok frame and twist clockwise to move the ears outward as required to secure the flange tightly to countertop.
- iii. Mount the control box to apron cutout using #10 sheet metal [or wood] screws to the facing side where the holes were drilled.
- iv. Run wiring through the conduit knockout to the terminal block, making connection as shown in the unit's wiring diagram to the correct power source.
- v. Mount the front panel onto the control box using the provided hardware and place the knobs/covers on. At this point, you should be able to power on the unit and check for proper operation.

minimum clearance
on control side

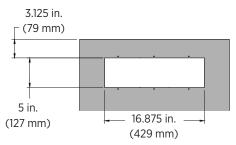
56.5 in.
(1.44 m)

2.25 in. (57 mm)
minimum clearance
on non-control side

dry well cutout

22.5 in.
(572 mm)

4.125 in. (105 mm)



The unit's overall depth is 12.125 inches (308 mm) will sit approximately 11.75 inches (298 mm) below the counter surface depending on counter thickness.

			AMPS			
MODEL	TOTAL kW	VOLTS, PHASE	L1	L2	L3	
MDW400	2.44	208, 3Ф	5.1	7.6	7.6	
	3.2	240, 3Ф	5.8	8.7	8.7	
MDW400R	3.8	208, 3Ф	7.9	11.9	11.9	
	5	240, 3Ф	9.0	13.5	13.5	

The supply wire will need to be the correct gauge as described by the National Electrical Code and be rated to at least 167°F (75°C).

¹ Wellslok adapter kits [3 required] will use hex screws to tighten and allow installation on countertops up to 1.5 inches (38 mm) thick.



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INSTALLATION REQUIREMENTS

Do not install closer than 4.125 inches (105 mm) to front wall, one [1] inch (25 mm) to back and side walls, and 6.75 inches (171 mm) to a surface below the unit. If storage is to be used underneath, it is recommended that a baffle be placed 8.5 inches (216 mm) below the unit to avoid contact with elevated temperatures. The unit will need to be accessible from the bottom after installation is complete.

A proper electrical connection based on the units electrical specifications will be necessary for installation. *This must be wired and connected by a licensed electrician. Electrical installation will need to pass local electrical codes.*

FABRICATION

- i. Lay out cutout dimensions on countertop and front apron.
- ii. Lay out control panel mounting holes in counter apron using the control box as a template. The mounting holes should be 0.144 inch (3.7 mm) in diameter [drill size 27].
- **iii.** Cut out the holes. On many countertops, reinforcement may be needed to stiffen the countertop.

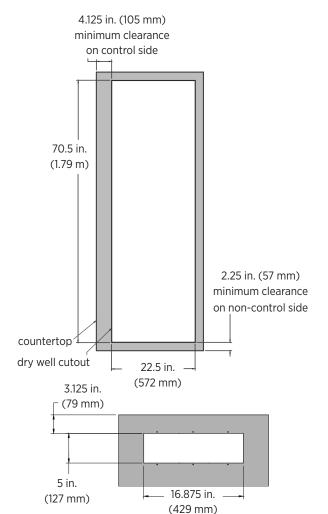
INSTALLATION INSTRUCTIONS

Do not disconnect the control box from the modular unit.

- i. Remove the knobs and faceplate from the control box. Pass the control box through the countertop cutout, and then through the apron cutout. This will require the box to be rotated so the mounting tabs clear the hole. Next, lower and position the modular section into countertop cutout.
- ii. Before final seating of modular section to countertop, apply a bead of silicone sealant to the underside of the grey gasket material supplied on the mounting flange. From underneath, insert screwdriver into the slots in the Wellslok frame and twist clockwise to move the ears outward as required to secure the flange tightly to countertop.
- iii. Mount the control box to apron cutout using #10 sheet metal [or wood] screws to the facing side where the holes were drilled.
- iv. Run wiring through the conduit knockout to the terminal block, making connection as shown in the unit's wiring diagram to the correct power source.
- v. Mount the front panel onto the control box using the provided hardware and place the knobs/covers on. At this point, you should be able to power on the unit and check for proper operation.

MDW500 Modular Dry Well

Installation Instructions



The unit's overall depth is 12.125 inches (308 mm) will sit approximately 11.75 inches (298 mm) below the counter surface depending on counter thickness.

				AMPS	
MODEL	TOTAL kW	VOLTS, PHASE	L1	L2	L3
MDW500	3.05	208, 3Ф	7.6	7.6	10.1
	4	240, 3Ф	8.7	8.7	11.5
MDW500R	4.75	208, 3Ф	11.9	11.9	15.8
	6.25	240, 3Ф	13.5	13.5	18

The supply wire will need to be the correct gauge as described by the National Electrical Code and be rated to at least 167°F (75°C).

¹ Wellslok adapter kits [4 required] will use hex screws to tighten and allow installation on countertops up to 1.5 inches (38 mm) thick.



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The owner is responsible for proper installation as described above. Please refer to the owner's manual for information regarding installation or use.



Wellslok Mounting System

Basic Installation and Extension Kits

BASIC USE

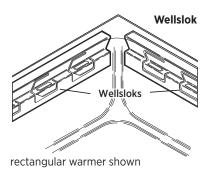
HSW, HT, HW, MDW, MOD, and SS series of round or rectangular, top-mounted, built-in warmers come equipped with the Wellslok mounting system. After getting the warmer positioned correctly into the cutout with the appropriate gasket(s) and sealant applied, as described in the installation instructions for the unit, access the underside and turn each Wellslok tab outward with a screwdriver as shown on the right to secure the warmer to the counter. On countertops thicker than 16 GA steel, Wellslok extension kit[s] will be needed. These kits can accommodate countertops up to 1.5 inches (38 mm) thick. Wellslok extension kits can only be used with UL listed warmers approved for installation in wood countertops. When installing in custom countertops, please follow the manufacture's "suggested" recommendations or guidelines for installation of heated equipment in their counter material".

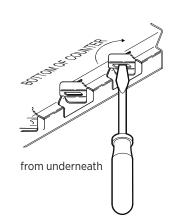


Rectangular extension kits [number 22593] come with hardware to secure a single well up to 12 inches (305 mm) by 20 inches (508 mm) in size. For multiple-well models, additional kits will be required. If your unit is a 4- or 5-well model, then you will need 3 kits for proper installation. On 2- or 3-well models, you will need 2 kits for proper installation. The clips will need to be attached under the countertop and be positioned equally around the unit to assure proper seating. Once all are in place tighten screws until they are flush against the underside of the counter and the unit is secured in place. On some materials, you may wish to place something in between the tip of the screw and the countertop to prevent marring the countertop material.

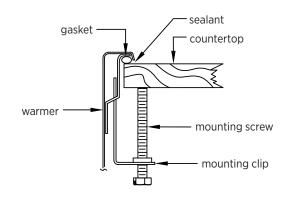
ROUND EXTENSION KITS

Round extension kits [number 22592] come with hardware to secure one well. The clips will need to be attached under the countertop and be positioned equally around the unit to assure proper seating. Once all are in place tighten screws until they are flush against the underside of the counter and the unit is secured in place. On some materials, you may wish to place something in between the tip of the screw and the countertop to prevent marring the countertop material.





Wellslok extension kit



КІТ	QUANTITY OF MOUNTING CLIPS	QUANTITY OF SCREWS		
22593	10	10		
22592	6	6		



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