

STAR HOLDINGS INTERNATIONAL INC.
265 Hobson St. Smithville, TN 37166
Telephone: 800-264-7827



OWNERS MANUAL

WAFFLE BAKER

MODELS

Wells

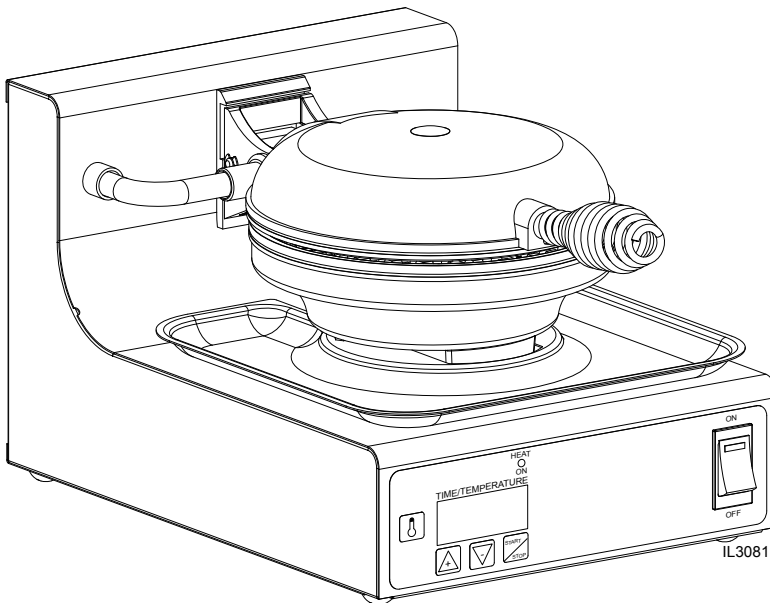
Star

WB1E

SWBS

WB2E

SWBD



Model WB1E or SWBS

Includes
INSTALLATION
USE & CARE
EXPLODED VIEW
PARTS LIST
WIRING DIAGRAM

IMPORTANT: DO NOT DISCARD THIS MANUAL

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

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

SAFETY SYMBOL



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

RETAIN THIS MANUAL FOR FUTURE REFERENCE NOTICE

Using any part other than genuine Star factory supplied parts relieves the manufacturer of all liability.

Star Holdings reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star International Holdings Inc., 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.

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance.

Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No. _____
Serial No. _____
Voltage _____
Purchase Date _____

Authorized Service Agent Listing

Reference the listing provided with the unit

OR

for an updated listing go to:

Star Website: www.star-mfg.com
Wells Website: www.wells-mfg.com
E-mail: customerservice@star-mfg.com

Service Help Desk

Business Hours: 8:00 am to 4:30 p.m. Central Standard Time

Telephone: (800) 264-7827

Fax: (314) 781-2714

E-mail: customerservice@star-mfg.com

Website: www.star-mfg.com

Mailing Address: Star International Holdings Inc.,
265 Hobson St.
Smithville, TN 37166
U.S.A

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INTRODUCTION

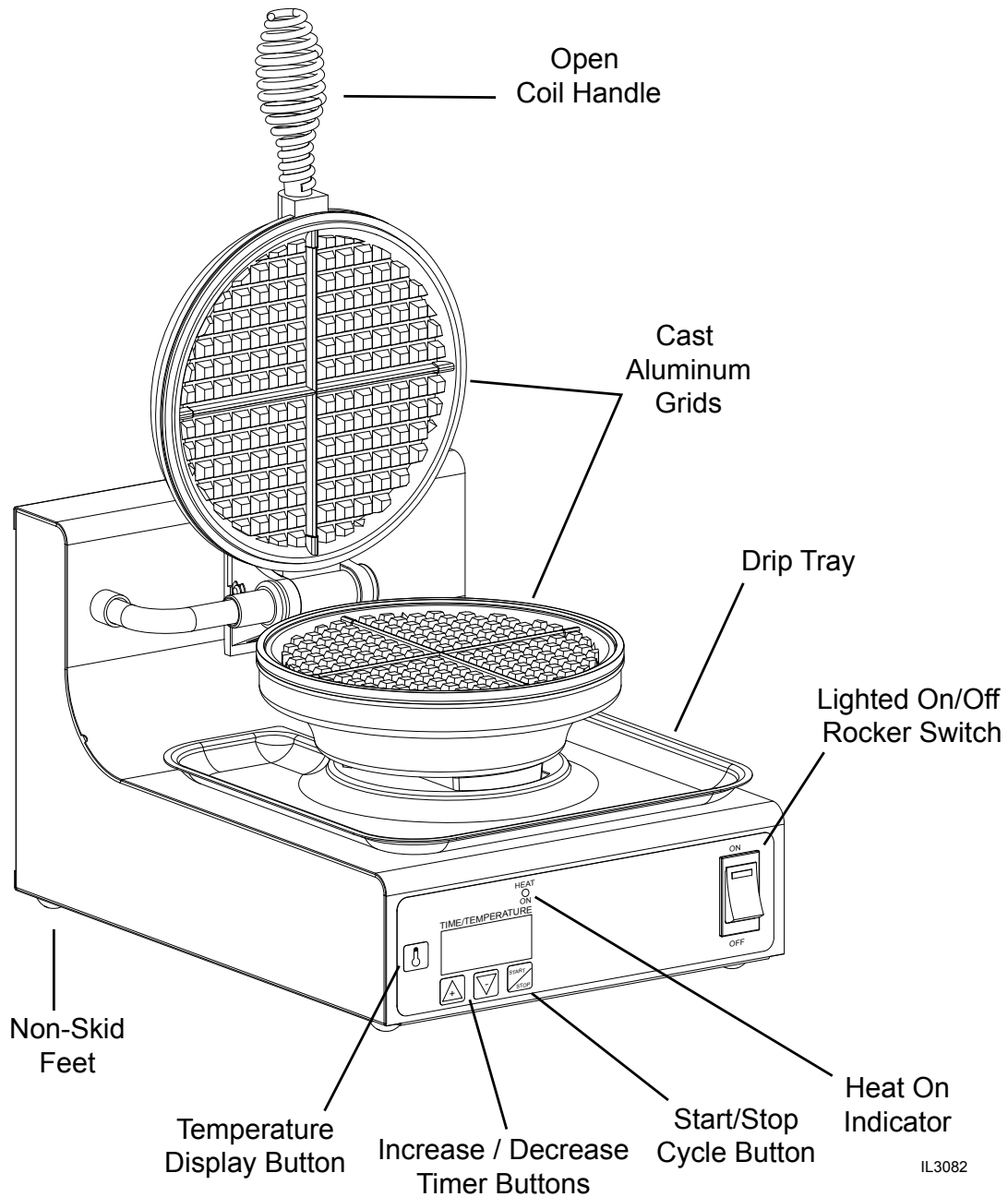
Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

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

SPECIFICATIONS

STAR	WELLS	STYLE	VOLTAGE 1 ϕ	WATTS	AMPS	POWER SUPPLY CORD
SWBS	WB1E	Single Waffle Baker	120V	900W	7.5	NEMA 5-15P
			208/240V	676/900W	3.3/3.8	NEMA 6-15P
			220/240	900W	3.8	CE VII 436U
SWBD	WB2E	Double Waffle Baker	120V	1800W	15	NEMA 5-20P
			208/240V	1352/1800W	6.5/7.5	NEMA 6-15P
			220/240	1800W	7.5	CEE 7/II

FEATURES & OPERATING CONTROLS



M212 2M-Z20954 Owners Manual for Electronic Waffle Bakers

Fig. 1 Waffle Baker - Features & Operating Controls (WB2 shown, WB1 similar)

PRECAUTIONS AND GENERAL INFORMATION



DANGER: BURN HAZARD

Contact with cooking grid surface will cause severe burns. Use the handle to lift the grid. Avoid contact with grid surfaces.



WARNING: ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated components must be performed by qualified service personnel. DO NOT open any access panel that requires the use of tools. Failure to heed this warning may result in severe electric shock.

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.

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

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.



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.

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. This appliance is UL Listed under UL File E6070 for 120V.



INSTALLATION

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



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: ELECTRICAL SHOCK HAZARD

The ground prong of the power cord is part of a system designed to protect you from electric shock in the event of internal damage to the appliance.
NEVER CUT OFF THE GROUND PRONG (large round prong).
NEVER TWIST A PRONG TO FIT AN EXISTING RECEPTACLE.
Contact a licensed electrician to install an electrical receptacle appropriate to the voltage and amperage requirements of the waffle baker.

IMPORTANT:

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

UNPACKING & INSPECTION

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

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

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

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

COMPONENTS

- 1 or 2 ea. DRIP TRAY(S)
- 1 or 2 ea. HANDLE(S)
- 4 ea. ADJUSTABLE FEET

SETUP

Lightly lubricate threaded boss of upper grid using vegetable oil. Thread handle onto boss, making sure that they are fully seated. Handles are not removable once installed.

Setup the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended.

Install the provided adjustable feet, one on each corner of the appliance, in the holes provided. Verify that the unit sits firmly on ALL FOUR FEET. Adjust as required to level the appliance. All four feet must be adjusted to firmly contact the countertop in order to prevent tipping.

ELECTRICAL INSTALLATION

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

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

RELEASE AGENT CAUTION

If you find it necessary to use a release agent to keep waffles from sticking, you should brush it on. Spraying may oversaturate the grids and the excess has the possibility of building up inside the baker and causing damage. If you only have a spray type commercial waffle baker release agent, try spraying it into a container and applying the contents with a pastry brush.

SEASONING THE GRIDS

Lightly brush on commercial waffle baker release agent on both upper and lower grid.

Carefully close the upper grid. Turn the power switch on, then allow the waffle baker to pre-heat for at least 20 minutes.

Using the handle, lift the upper grid and lightly re-coat both upper and lower grid. Lower the upper grid.

The appliance is now ready for use.

GENERAL OPERATIONAL NOTES

Carefully read the description of the waffle baker operation on the specification sheet.

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

DO unplug the waffle baker before cleaning, servicing or performing any maintenance.

DO NOT use sharp objects or metal implements to clean the grids.

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

OPERATION

Turn power switch to the on position.

With the upper grid closed, allow to preheat for at least 20 minutes.

Using the handle, lift the upper grid. Pour desired amount of Belgian Waffle Batter onto the lower grid.

Using the handle, carefully close the upper grid. Turn timer knob to desired setting (approximately 2-1/2 to 3 minutes).

When the bell rings, raise the upper grid and remove the waffle.

Cooking Recommendations:

Keep the grids closed when not in use to maintain temperature.

Use a soft bristle brush to lightly brush and clean cooking debris from the grids between waffles.

Reseason grids every 3 - 4 waffles to guard against waffles sticking. This interval may be extended by adding oil or butter to the waffle batter.

Always use fresh batter that contains sufficient shortening. Add shortening as necessary, and do not store batter for extended periods.

Ensure a perfect, great-tasting waffle by cleaning and re-seasoning frequently. After every third waffle, and anytime the waffle baker has been left idle for over one-half hour, lightly brush the grids with commercial waffle baker release agent.

Never apply beeswax, paraffin or other such materials to the grids. Use only a quality commercial waffle baker release agent.

Never use sharp implements (i.e. knives, forks, metal tongs) to remove waffles from the grid. Use a plastic spatula or plastic tongs.

**CAUTION:
HOT SURFACE**

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

IMPORTANT:

The timer bell will ring at the end of the cooking time. The timer bell is only a signal that the waffle is done. It does not turn the heating element on or off.

Remove the waffle promptly when the bell rings.

OPERATION (ELECTRONIC UNITS) WB1E & WB2E



CAUTION: HOT SURFACE

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

MAKING WAFFLES

Turn the unit on and allow to pre-heat for 15 minutes with the grids closed. Once the baker has reached proper temperature you can proceed as follows:

1. Brush on releasing agent, if needed
2. Lift the lid, pour in mix and close.
3. Start timer by pressing the start/stop pad.
4. When timer beeps, depress the start/ stop pad.
5. Remove waffle.
6. For next waffle repeat steps 1 through 5.

Setting the Time:

If necessary, the factory pre-set timer can be adjusted to satisfy individual preferences.



To increase time, depress and hold the “up” button. The start/ stop button can now be used to increase baking time.



To decrease time, depress and hold the “down” button. The “start/stop” button can now be used to decrease baking time.

IMPORTANT:

The timer bell will ring at the end of the cooking time. The timer bell is only a signal that the waffle is done. It does not turn the heating element on or off.

Remove the waffle promptly when the bell rings.

SETTING THE TEMPERATURE

If necessary, the factory pre-set temperature can be changed: To view the temperature, depress and hold “TEMP” button and press “START/STOP” button. Hold both buttons for 3 seconds for the pre-set temperature to be displayed.

To increase the temperature press “+” button; to decrease press “-“ button.

To lock the temperature press the “START/STOP” button.

Changing the displayed temperature from “F” (Fahrenheit) to “C” (Celsius) -

Hold “TEMP” button and turn “OFF” and then “ON” the lighted switch on the front panel. To change back from “C” to “F”, repeat the same procedure. Setting the temperature is available in both modes “F” and “C”.

CLEANING INSTRUCTIONS

PREPARATION

Unplug appliance from electric power

Allow appliance to cool completely.

FREQUENCY

Daily

TOOLS

Plastic Scouring Pad, Soft-Bristled Fiber Brush

Mild Detergent, Non-Abrasive Cleanser

Clean Soft Cloth / Sponge

CLEANING

1. Allow the waffle baker to cool to room temperature.
2. Clean grids by using a soft-bristle brush to remove any remaining cooking residue.
3. Clean the outside of the Waffle Baker by wiping it with a soft, clean cloth dampened with warm water and a mild detergent. **NEVER USE AN ABRASIVE CLEANSER.**
4. Rinse by wiping with a soft, clean cloth dampened with clean water. Allow to air dry.
5. Re-season the grids after cleaning by brushing on a commercial waffle baker release agent.

Procedure complete



CAUTION: BURN HAZARD

Allow waffle baker to cool completely before cleaning.

IMPORTANT:

DO NOT spill or pour water into controls.

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

DO NOT use steel wool or metal scouring pads to clean appliance or drip tray.

Good sanitation is vital to the quality of the final food product. Be sure to clean in all corners and crevices where grease and other cooking debris can accumulate.

CLEANING INSTRUCTIONS (continued)



CAUTION: CHEMICAL BURN HAZARD

Waffle baker cleaner may cause serious burns on contact.

Wear protective clothing and safety glasses when using waffle baker cleaner.

Carefully read and follow directions and warnings on the label.



CAUTION: ELECTRIC SHOCK HAZARD

DO NOT submerge the waffle baker in water. If internal components become wet, the operator may suffer electrical shock, and the waffle baker will be damaged.

Use this procedure to clean any black residue (carbonization) remaining on the grids after the daily cleaning. Grids must be cleaned to remove the black residue, then re-seasoned, to ensure optimal performance.

PREPARATION

Unplug appliance from electric power

Allow appliance to cool completely.

FREQUENCY

As needed

TOOLS

Commercial Carbon Cleaner

1" Bristle Brush, Stiff Fiber Brush

Clean Soft Cloth / Sponge

REMOVE CARBONIZATION FROM GRIDS

1. Allow the waffle baker to cool to room temperature.
2. Liberally apply a commercial carbon cleaning solution to the grids with a new 1" bristle brush. Be extremely careful when applying carbon cleaning solution to the grid surfaces. DO NOT spill any carbon cleaning solution or other caustic cleaning product on yourself or adjacent work surfaces.

IMPORTANT: Read and follow all manufacturer's instructions when using commercial carbon cleaners. Carbon cleaner can be hazardous. It is the operator's responsibility to use the product safely, in the manner directed by the carbon cleaner manufacturer.

3. Close the upper grid and allow the appliance to stand for several hours, or overnight, depending upon the extent of the carbonization.
4. Thoroughly remove the carbon cleaning solution and black residue using a fiber brush. Wipe down the grid surfaces carefully and thoroughly with water so that no carbon cleaning solution remains on the grids.

IMPORTANT: Make certain water and cleaner are not allowed to get into internal parts. The waffle baker will be damaged if internal components are allowed to get wet.

5. Clean the outside of the Waffle Baker by wiping it with a soft, clean cloth dampened with warm water and a mild detergent. NEVER USE AN ABRASIVE CLEANSER.
6. Rinse by wiping with a soft, clean cloth dampened with clean water. Allow to air dry.
7. Re-season the grids after cleaning by spraying with a commercial waffle baker spray.

Procedure complete

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
Will not heat	Power cord not plugged in, or circuit breaker tripped	Establish main power. Be sure appliance is plugged in
	Power switch off	Turn power switch on
	Internal component damage	Contact an authorized Wells Service Agency for repairs.
Does not maintain temperature	Excessive carbonization of grids	Decarbonize grids
	Internal component damage	Contact an authorized Wells Service Agency for repairs.

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

WARRANTY

LIMITED EQUIPMENT WARRANTY

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

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS.

Repairs performed under this warranty are to be performed by a Star authorized service agency. Star will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Star-authorized service agency must be used. Star will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

PORTABLE EQUIPMENT EXAMPLES

- 514LL fryer
- 15MC and 18MCP hot food merchandisers
- QCS1, QCS2, and RCS2 toasters
- 16PD-A pretzel merchandisers
- Condiment dispensers except HPD- and SPD-series models
- All pop-up toasters
- All pastry display cabinets
- All heat lamps
- J4R popcorn machine
- 12NCPW and 15NCPW nacho merchandisers
- Nacho cheese warmers except 11WLA-series models
- Specialty food warmers except 130R, 11RW, and 11WSA models
- All butter dispensers
- All nacho chip merchandisers
- All accessories

CONTACT

Should you require any assistance regarding the operation or maintenance of any Star equipment; write, phone, fax or email our service department. In all correspondence mention the model number and serial number of your unit, as well as the voltage or type of gas you are using. Business hours are 8:00 a.m. to 4:30 p.m. Central Standard Time (CST)
 Telephone: (800)-264-7827
 Fax: (314)-781-2714
 Email: Customerservice@star-mfg.com
www.star-mfg.com

WARRANTY EXCLUSIONS

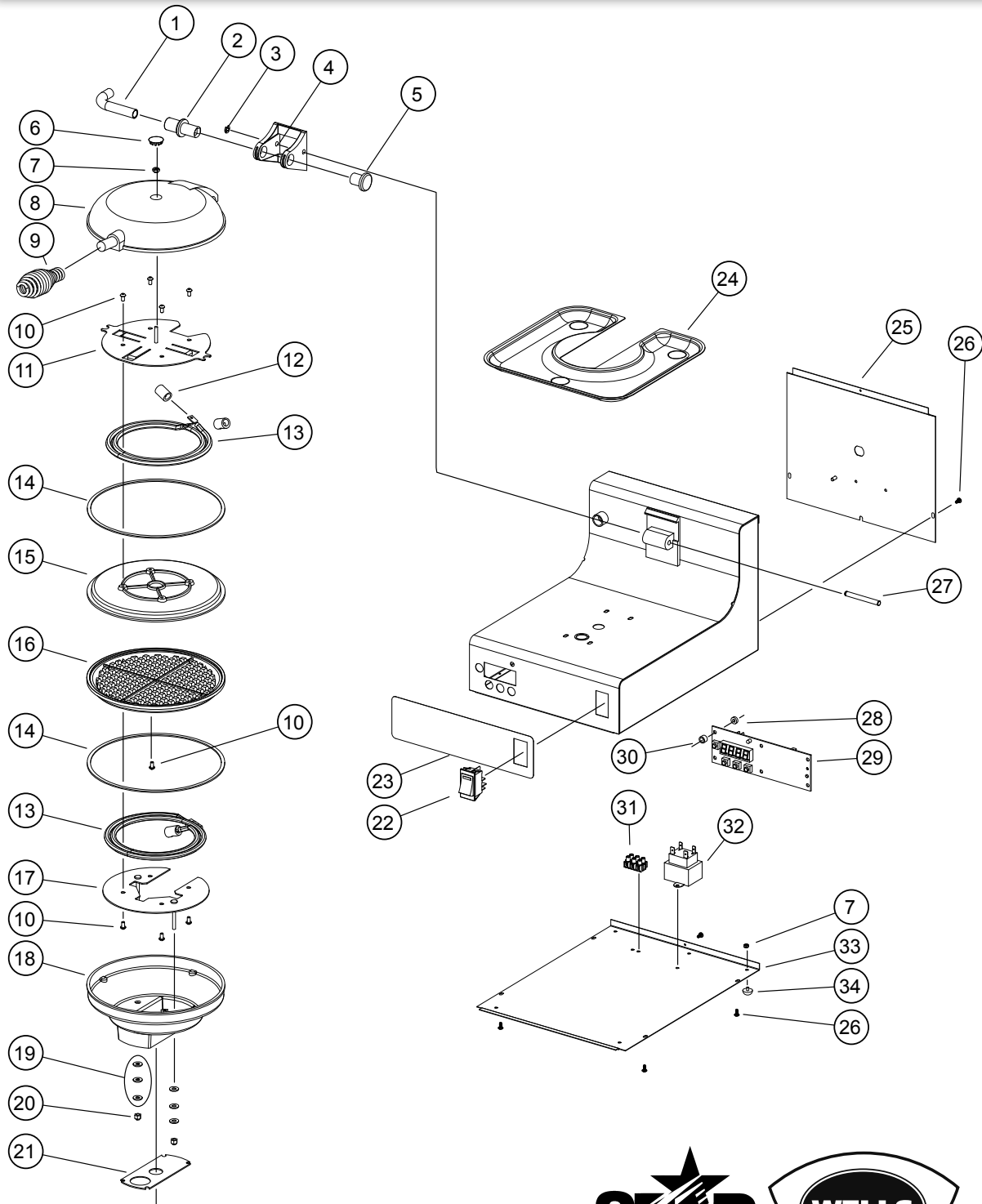
THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

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

PRODUCTS	PARTS	LABOR
Star-Ultra Max® fryers, griddles, charbroilers, and hotplates	2 years	2 years
Star-Max® fryers, griddles, charbroilers, and hotplates	2 years	2 years
Jetstar® popcorn poppers	2 years	2 years
Staltek™ roller grill coatings	5 years	
Cast iron grates, burners; and burner shields	180 days	
Star, Toastmaster, or Holman parts sold to repair equipment	90 days	
Service First	1 year	

NOTES

EXPLODED VIEW : WB1E ELECTRONIC WAFFLE BAKER



Model: SWBS & WB1E,
Electronic Waffle Baker

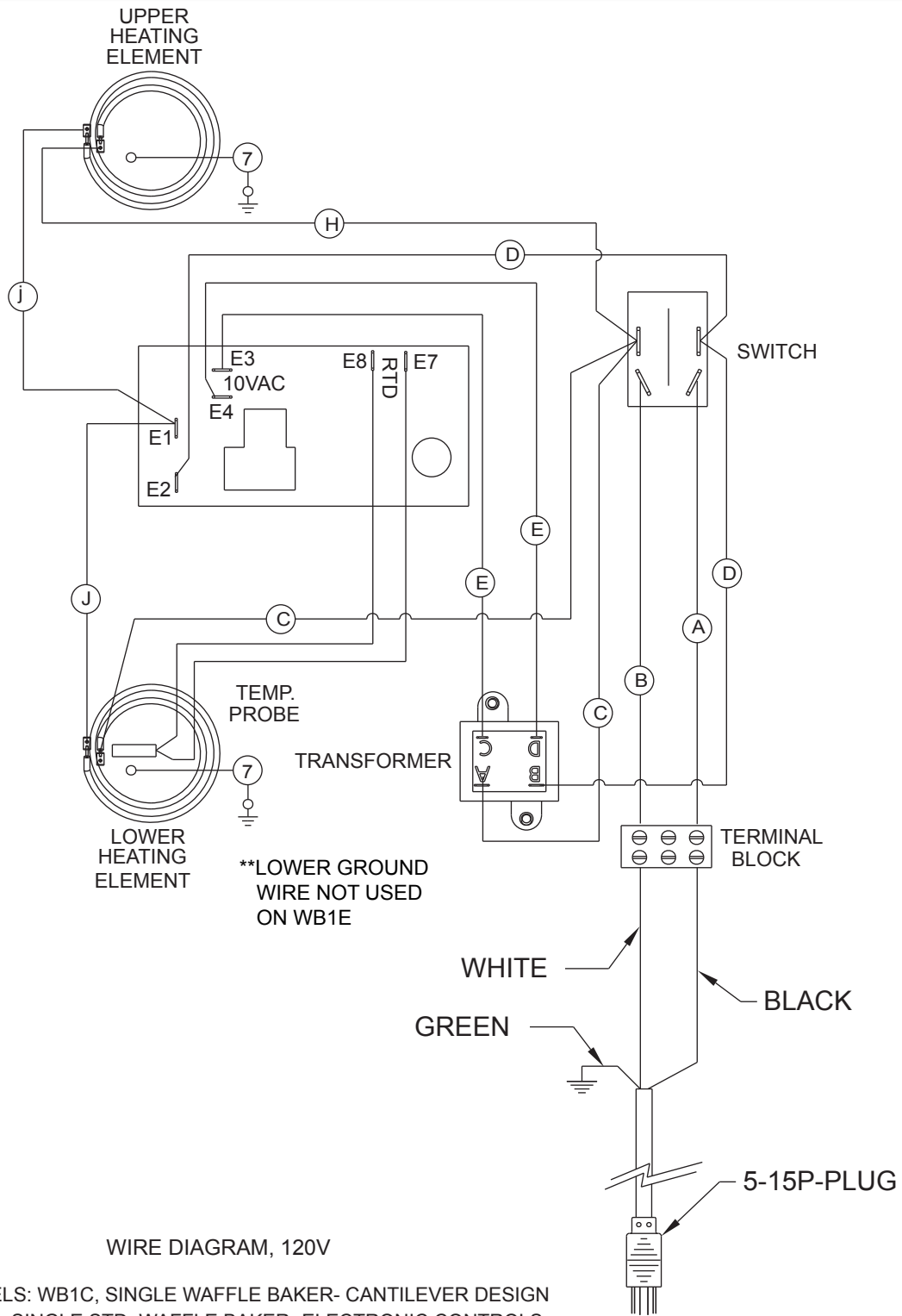


SK2935 Rev. - 11/30/15

PARTS LIST: WB1E ELECTRONIC WAFFLE BAKER

SWBS, SWBD & WB1E, WB2E, ELECTRONIC WAFFLE BAKER					
Fig No	Part Number	SWBS, WB1E	SWBD, WB2E	Description	Application
1	B8-35552	1	2	CONDUIT SOLID	
2	2F-30329	1	2	CAST COND MACH&PLT REC 33	
3	2C-30222	1	2	RETAINER E RING .179 ID	
4	2F-30322	1	2	HINGE AS RECD WB-1 -2	
5	2V-30328	1	2	PLUG HINGE MACH&PLT	
6	2P-38628	1	2	PLUG HOLE 5/8 DIA NI	
7	2C-31053	9	14	NUT 8-32 KEPS MS NICKEL	
8	2F-30327	1	2	CAST TOP MACHINED & POLIS	
9	2R-30335	1	2	HANDLE SPRING PLATED	
10	2C-31715	13	26	SCREW 8-32X5/16 PH RD HD	
11	B8-Z16245	1	2	PLATE, ELEMENT CLAMP TOP	
12	2K-307280	4	8	BUSHING ELEM TERM INSULAT	
13	2N-307811UL	2	4	ELEM 120V 450W + 2 TERM S	
14	2I-30337	2	4	GASKET GRID TOP&BOT	
15	2F-38917	1	2	GRID TOP CAST AND MACH AS	
16	2F-307657	1	2	GRID BOTTOM CAST/MACHINED	
17	B8-Z16246	1	2	PLATE,ELEMENT CLAMP BOTTM	
18	2F-30326	1	2	CAST BOTTOM MACHINED &POL	
19	2C-32242	6	12	WASHER ZI LRG PATTERN #10	
20	2C-38627	2	4	NUT 8-32 MS ACORN CAP NI	
21	2I-30338	1	2	GASKET BOT CASTING	
22	2E-35127	1	2	SWITCH ROCK PLAS BEZEL W/	120V, 240V
	2E-304030			SWITCH ROCK ('I/O' MARKING	230V
23	2M-Z16571		1	OVERLAY, TIME/TEMP-WB2C	
	2M-Z16572	1		OVERLAY, TIME/TEMP WB1C	
24	B8-38629	1	2	TRAY DRIP WAFFLE BAKER	
25	B8-Z16411	1		PANEL-REAR-WB1E	
	B8-Z17180		1	PANEL, REAR WB2E	
26	2C-33935	7	8	SCREW 6ABX5/16 PH PAN SMS	
27	2A-30333	1	2	PIN HINGE BAKER	
28	2K-08-07-0004	6	12	SPACER ROUND NYLON	
29	B8-Z16898	1	2	TIMER/TEMP CONTRL WB1C/2C	
30	2K-Z1971	6	12	SPACER .257X.75X.25 NYLON	
31	2E-Z5375	1	1	TERMINAL BLOCK-3 POLE	
32	2E-05-07-0351	1	2	TRANSFORMER 115/10V 6VA	120V
	2E-05-07-0350			TRANSFORMER 230V/10V 6VA	240V
	2E-Z2974			TRANSFORMER 230V/10V CE	230V
33	B8-Z16410	1		PANEL-BTM WB1E	
	B8-Z17179		1	PANEL-BTM WB2E	
34	2A-45728	4	4	FOOT RUBBER LLW LLF	
NI	2E-34538		1	CORD SET 125V NEMA 5-20P	120V
NI	2E-35539	1		CORD SET 120V, 15A 16GA 4FT	120V
NI	2E-35540	1	1	CORD SET 6-15P 16/3W 4FT	240V
NI	2E-72920	1		CORD & CAP EURO 3COND (CE	WB1E-230V
NI	D5-MDW088		1	CORDSET ASSY., CEE7/VII	WB2E-230V
NI	2J-Z16743	1	2	PROBE-TEMP RTD	
NI	2K-31217	1		STRAIN RELIEF 90°DEG	
NI	2K-Y3240		1	BUSHING ST 17-2	
NI	2K-70648	1		STRAIN RELIEF SMALL	WB1E-230V
NI	2K-76118		1	STRAIN RELIEF STR	WB2E-230V

WIRING DIAGRAM: SINGLE 120V

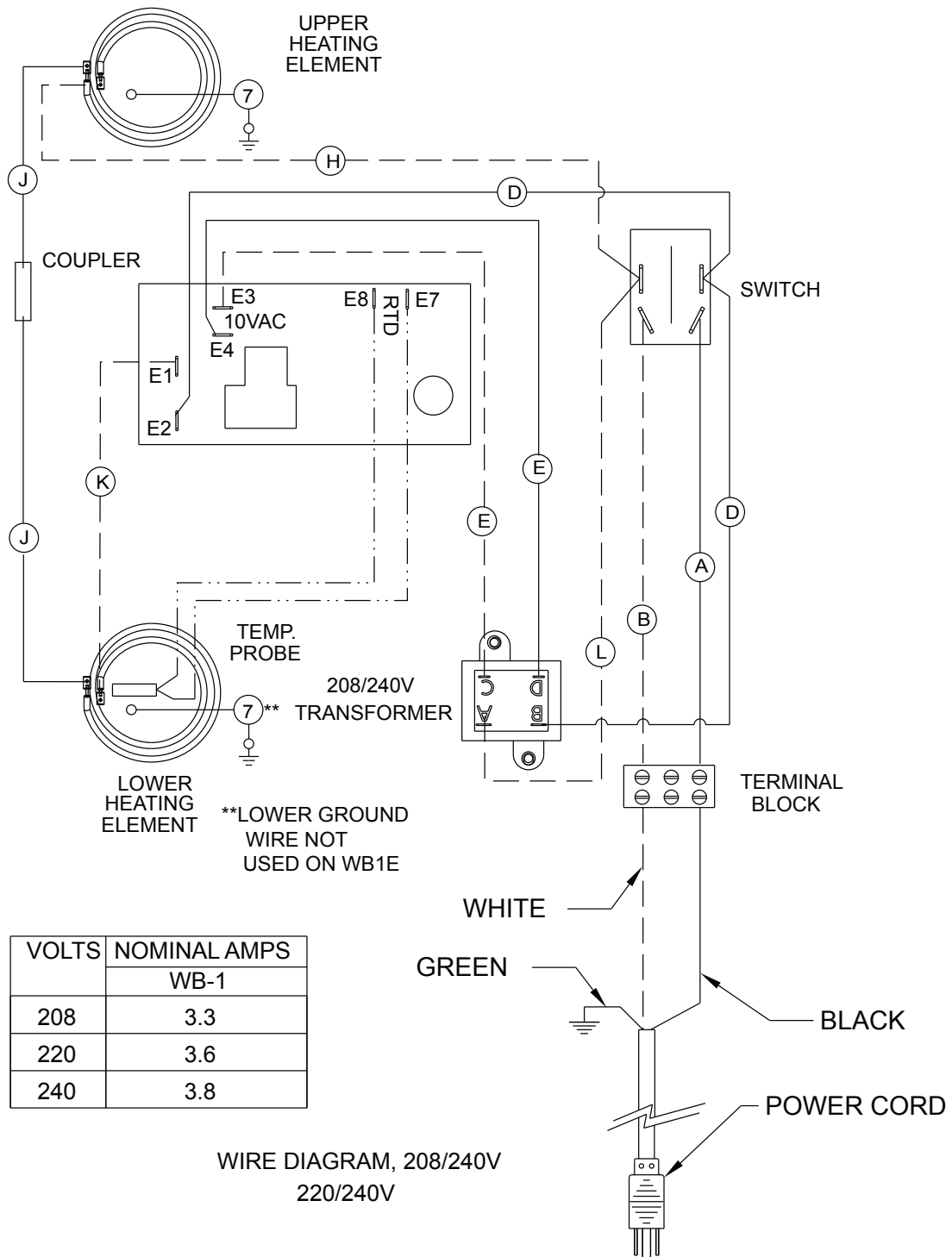


WELLS MANUFACTURING INC.

SK2634 REV. B

DR: WEB 09/16/13

WIRING DIAGRAM: SINGLE 208/240V



VOLTS	NOMINAL AMPS
	WB-1
208	3.3
220	3.6
240	3.8

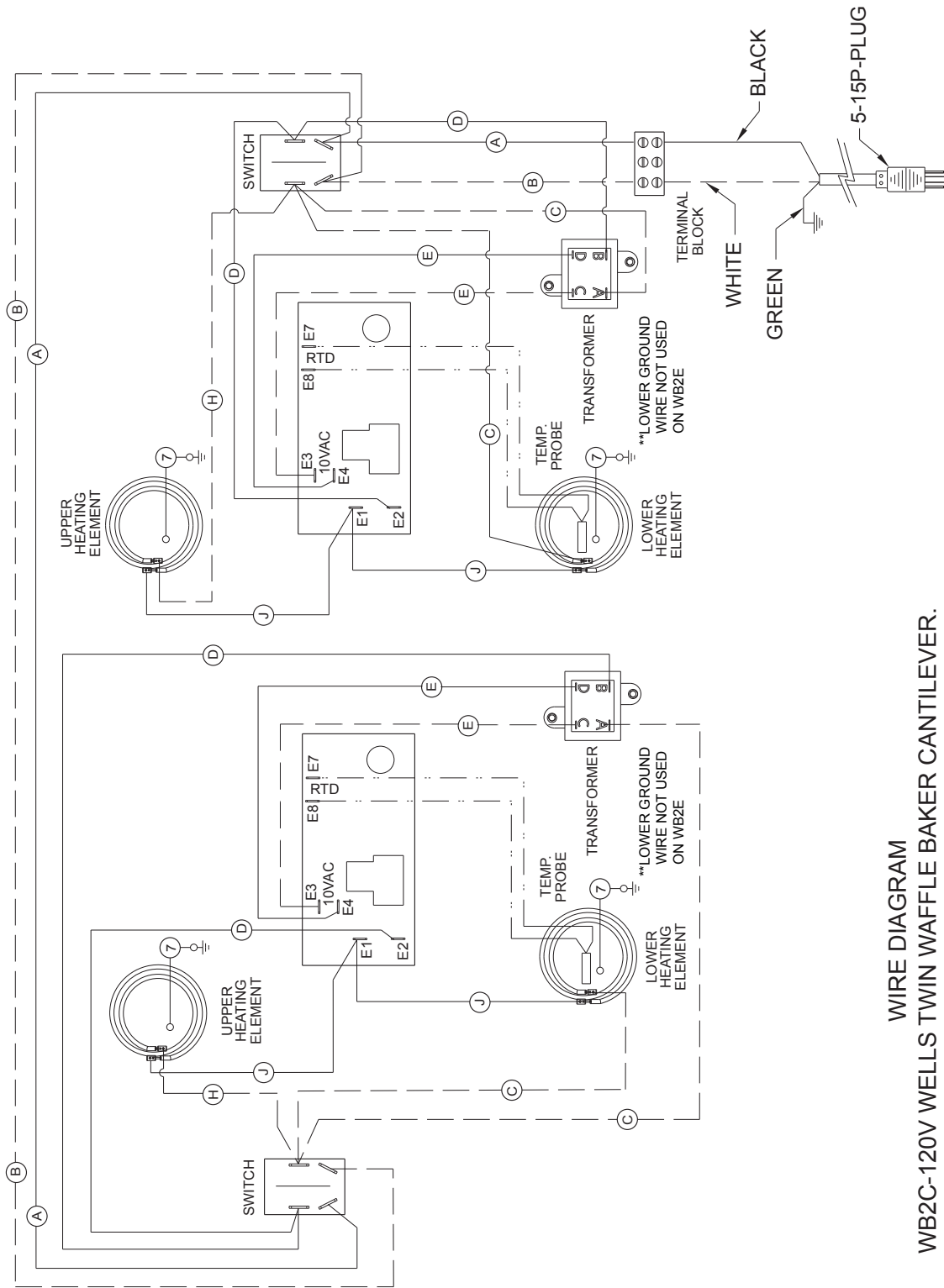
WIRE DIAGRAM, 208/240V
220/240V

M212 2M-Z20954 Owners Manual for Electronic Waffle Bakers

MODELS: WB1C, SINGLE WAFFLE BAKER- CANTILEVER DESIGN - ELECTRONIC CONTROLS - 208/240V, 220/240V
WB1E, SINGLE STD. WAFFLE BAKER- ELECTRONIC CONTROLS - 208/240V, 220/240V

SK2695 10/16/13 REV (-)

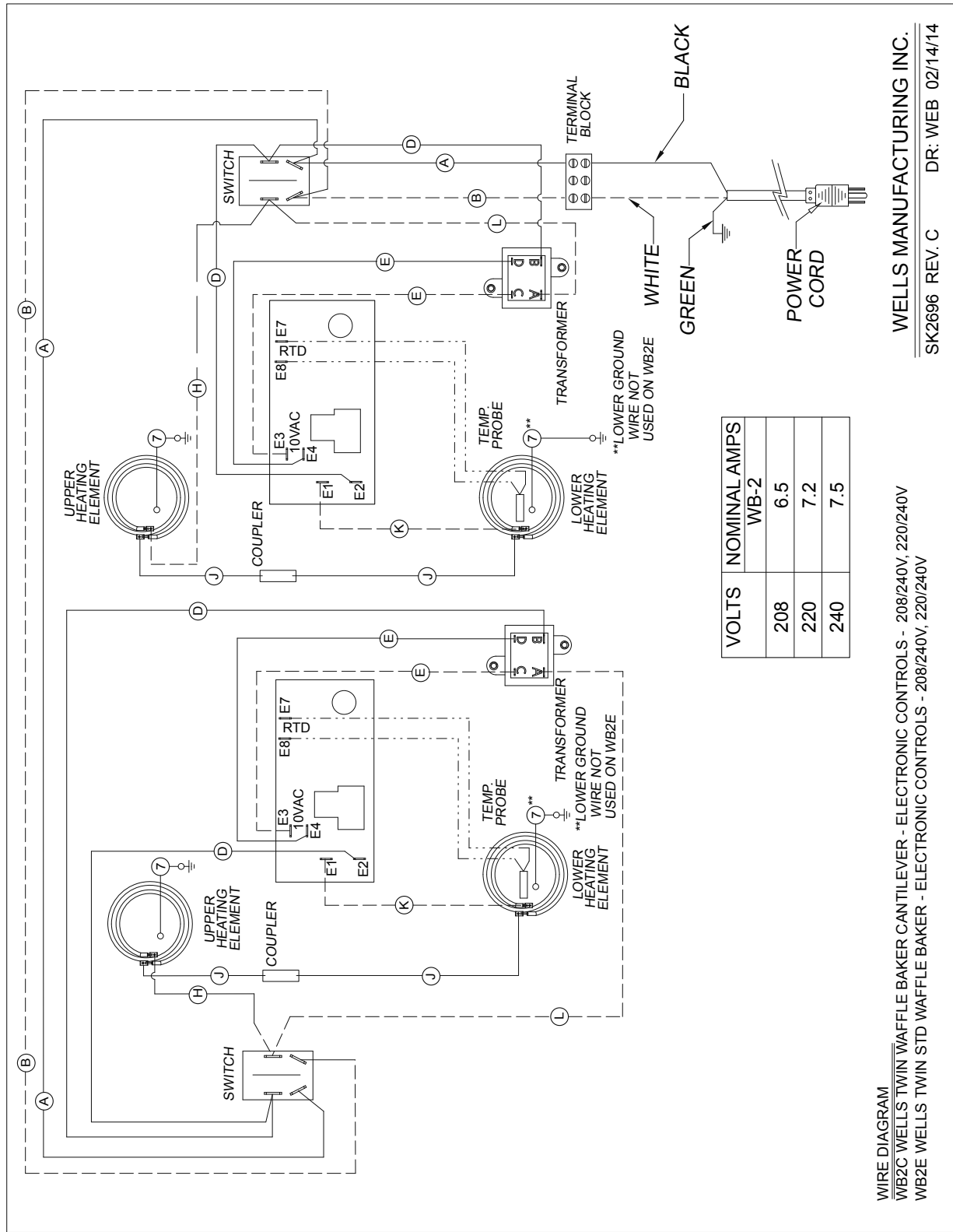
WIRING DIAGRAM: DOUBLE 120V



WIRE DIAGRAM
 WB2C-120V WELLS TWIN WAFFLE BAKER CANTILEVER.
 WB2E-120V WELLS TWIN STD WAFFLE BAKER W/
 ELECTRONIC CONTROLS

WELLS MANUFACTURING INC.
 DR. WFR 09/16/13
 SK2639 REV R

WIRING DIAGRAM: DOUBLE 208/240V



VOLTS	NOMINAL AMPS
208	WB-2 6.5
220	7.2
240	7.5

WIRE DIAGRAM
 WB2C WELLS TWIN WAFFLE BAKER CANTILEVER - ELECTRONIC CONTROLS - 208/240V, 220/240V
 WB2E WELLS TWIN STD WAFFLE BAKER - ELECTRONIC CONTROLS - 208/240V, 220/240V

WELLS MANUFACTURING INC.
 SK2696 REV. C DR: WEB 02/14/14

CFESA

Commercial Food Equipment Service Association

Star Holdings International proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION

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