

WELLS MANUFACTURING
265 Hobson Street, Smithville, Tennessee 37166
telephone: 314-678-6314
fax: 314-781-2714
www.wells-mfg.com

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OWNER'S MANUAL

WAFFLE BAKER

MODELS WB1-TM WB2-TM



Model WB1



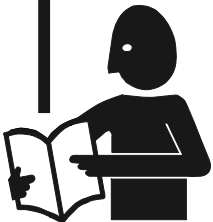
Model WB2

Includes
INSTALLATION
USE & CARE
EXPLODED VIEW
PARTS LIST WIRING
DIAGRAM

IMPORTANT: DO NOT DISCARD THIS MANUAL

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

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



LIMITED EQUIPMENT WARRANTY

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

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS.

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

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

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

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

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

CONTACT

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

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

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

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

ADDITIONAL WARRANTIES

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

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

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INTRODUCTION

Thank You for purchasing this Wells Bloomfield appliance.

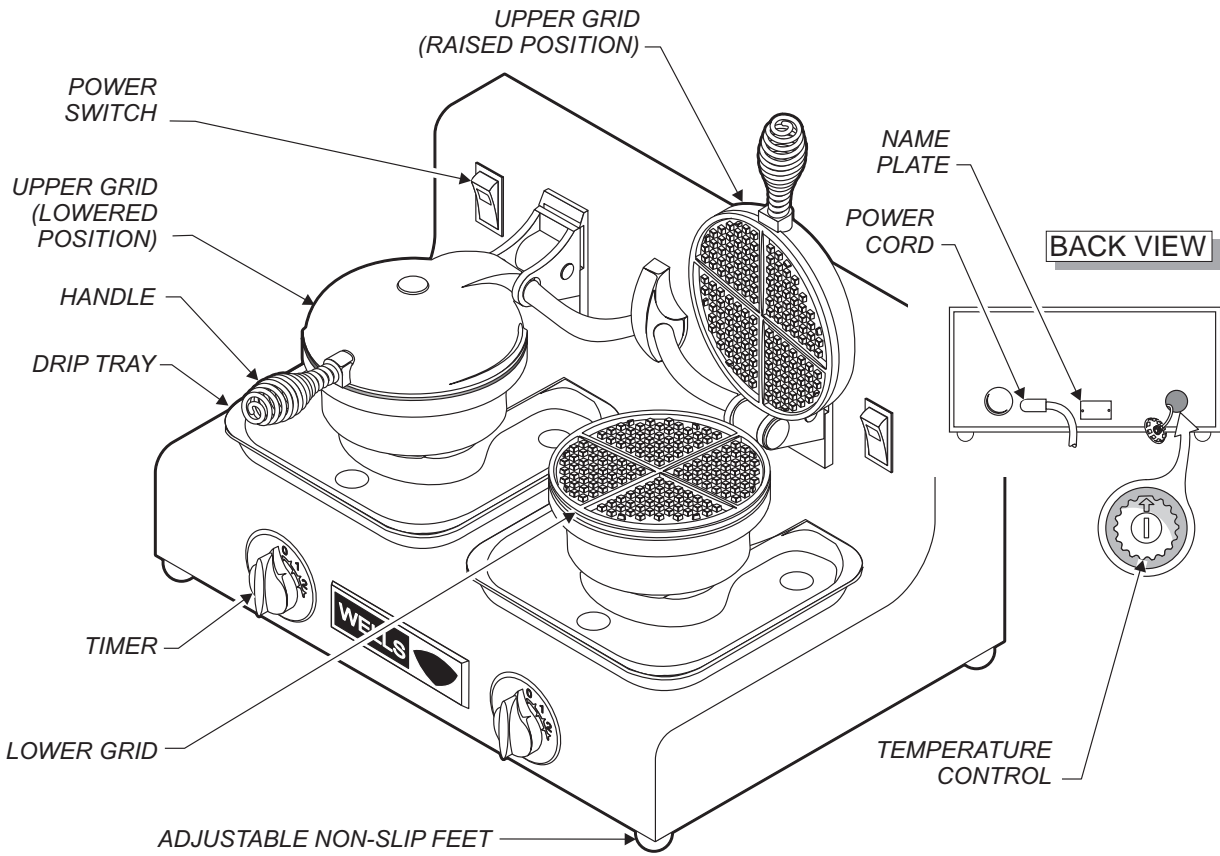
Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

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

SPECIFICATIONS

MODEL	STYLE	VOLTAGE 1ø	WATTS	AMPS	POWER SUPPLY CORD
WB1-TM	Single Waffle Baker	220 CE	946 W	4.3 A	CEE 7/VII
WB2-TM	Double Waffle Baker		1892 W	8.6 A	

FEATURES & OPERATING CONTROLS



M2 12 2M-Z15148 Owners Manual for WB-1 and WB-2 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.



STD 4



E6070



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.

SEASONING THE GRIDS

Lightly spray commercial waffle baker spray 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 spray grids with commercial waffle baker spray.

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

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.

CLEANING INSTRUCTIONS



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.

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 spraying with a commercial waffle baker spray.

Procedure complete

CLEANING INSTRUCTIONS (continued)

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



**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.

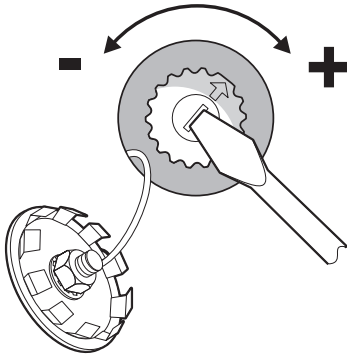
Use this procedure to clean any black residue (carbonization) remaining on the grids after the daily cleaning. Grids must be cleaned to remove the black residue, then re-seasoned, to ensure optimal performance.

MAINTENANCE



CAUTION: BURN HAZARD

Exposed surfaces of the waffle baker may be hot to the touch and can cause burns. Waffle baker grids are very hot and will cause serious burns on contact.



Proper temperature for baking waffles is 390°F (200°C). Variations in altitude and/or batter mix may require a slightly different temperature for best results.

SET BAKING TEMPERATURE

Wells WB-1 and WB-2 waffle bakers are factory set for 390°F ±5°F (200°C ± 3°C).

CHECK TEMPERATURE

1. Use a digital thermometer with an oven probe.
2. Place the probe on the lower grid, then gently close the upper grid.
3. Press the power switch "ON". Wait 15 minutes for the waffle baker to come up to heat, and for the temperature to stabilize.
4. Read the temperature on the digital thermometer.

ADJUST TEMPERATURE

1. Each waffle baker section has an individual temperature control. Pry round hole plug from back of that side of the waffle baker. **DO NOT** disconnect grounding tether from the hole plug.
2. Use a thin flat-blade screwdriver to turn the temperature adjustment dial. Rotate clockwise to increase temperature; counter-clockwise to decrease temperature.
NOTE: Make small incremental changes only.
3. Allow at least 3 minutes for temperature to stabilize before making another adjustment.
4. When desired temperature is reached reinstall hole plug.

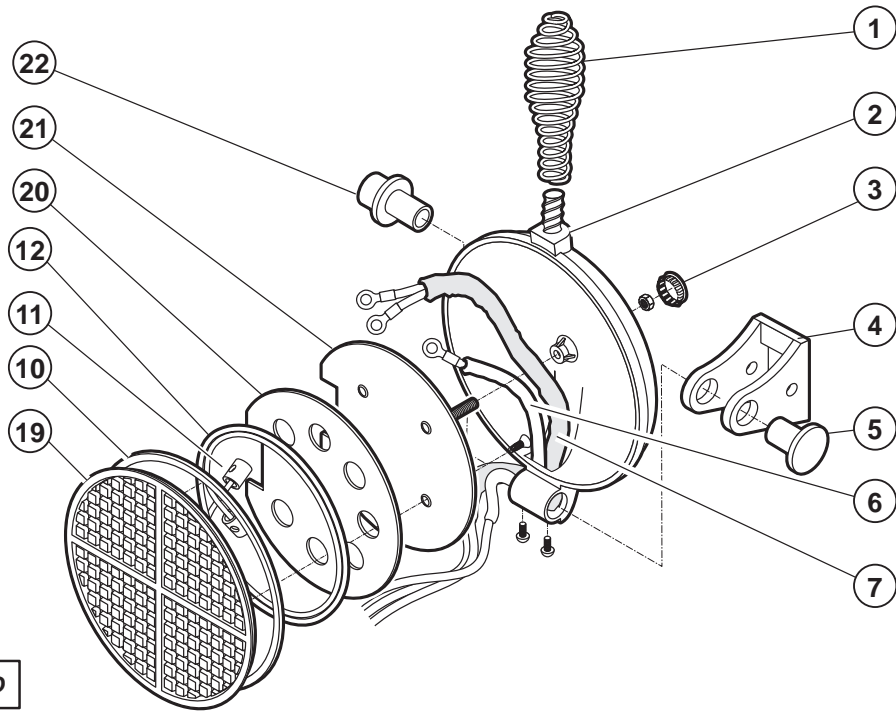
TROUBLESHOOTING

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.

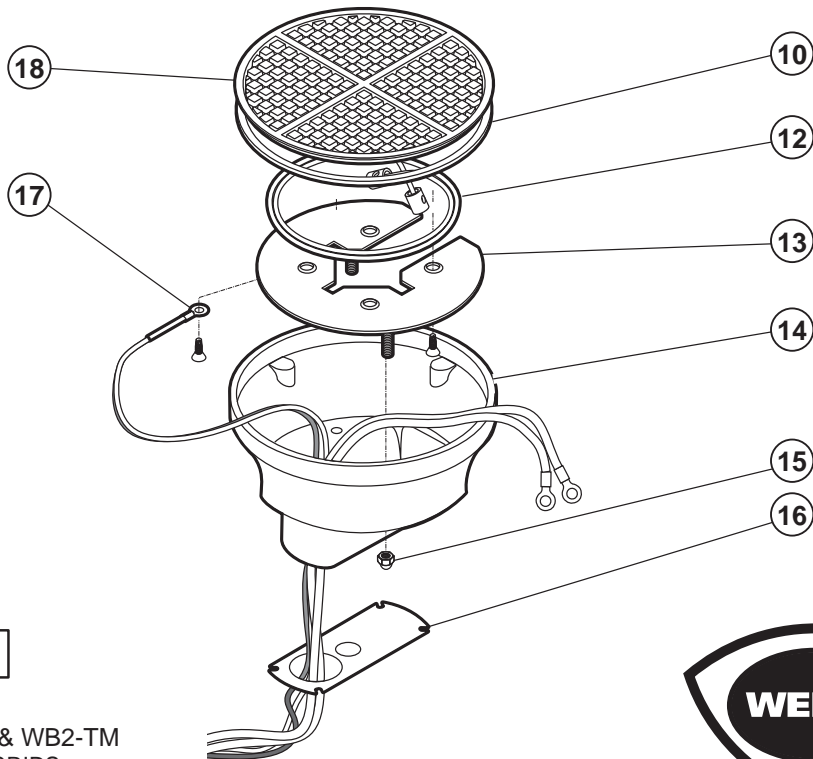
NOTE: There are no user serviceable components in the cabinet or cooking grids. In all cases of damage or malfunction, contact your Authorized Wells Service Agency for repairs.

EXPLODED VIEW: WB1-TM & WB2-TM WAFFLE BAKER GRIDS

WAFFLE BAKER GRIDS for WB1 and WB2



UPPER GRID



LOWER GRID

Model: WB1-TM & WB2-TM
WAFFLE BAKER GRIDS

PL212



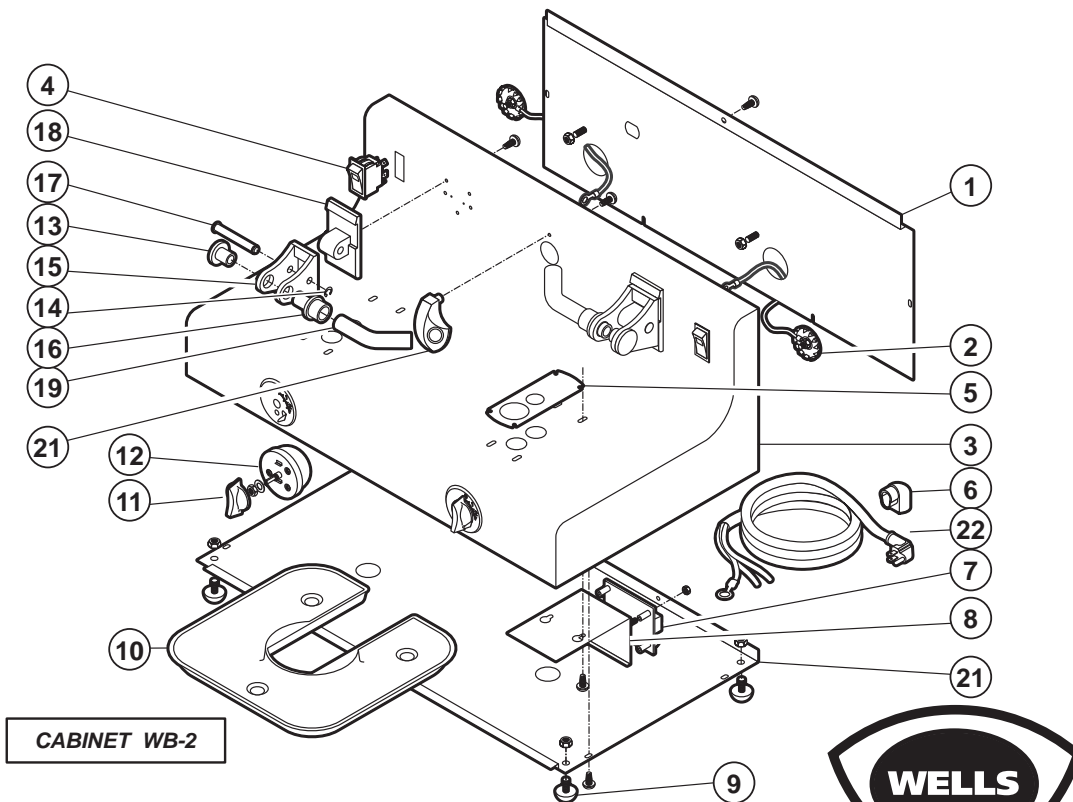
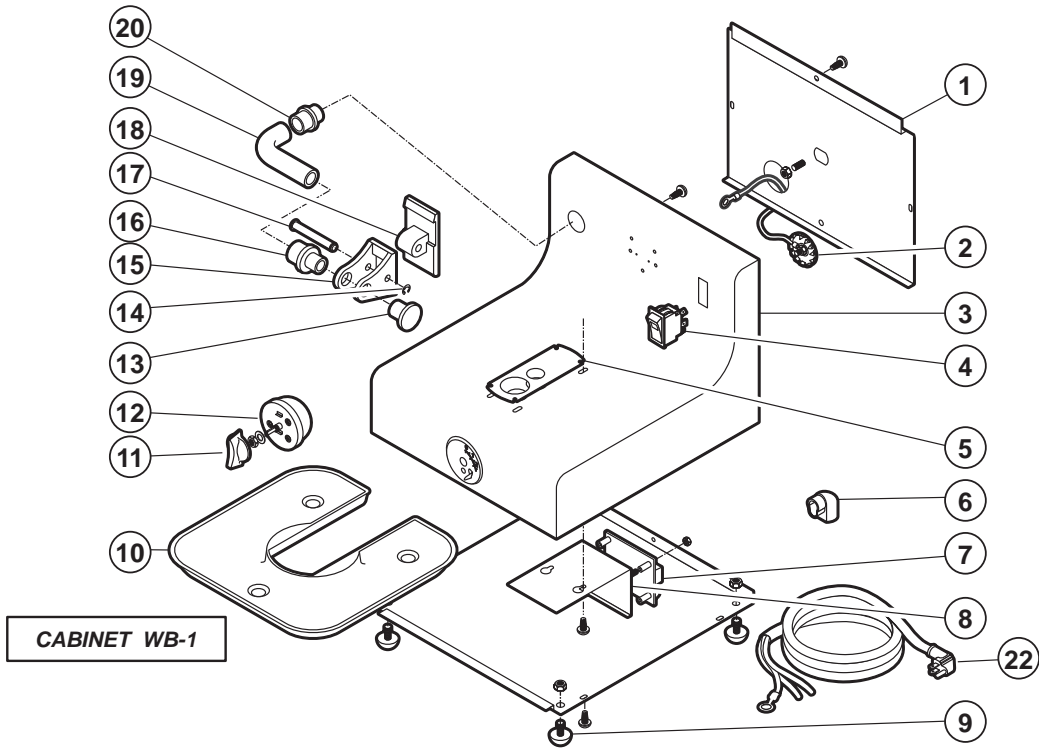
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PARTS LIST: WB1-TM & WB2-TM WAFFLE BAKER GRIDS

WB1-TM & WB2-TM WAFFLE BAKER GRIDS				
Fig No	Part No	Qty		Description
		<i>WB1-TM</i>	<i>WB2-TM</i>	
1	2R-30335	1	2	HANDLE SPRING PLATED
2	2F-30327	1	2	CAST TOP MACHINED & POLISHED
3	2P-38628	1	2	PLUG HOLE 5/8 DIA.
4	2F-30322	1	2	HINGE, WB1 & WB2
5	2V-30328	1	2	PLUG HINGE MACH & PLT
6	1O-34573	1FT	2FT	SLEEVING GLASS # 5
7	2I-30284	1FT	2FT	GASKET TUBING RUBBER
10	2I-30337	4	4	GASKET GRID TOP & BOT
11	2K-307280	2	4	BUSHING ELEM TERM INSULATOR
12	2N-Z14468	1	2	ELEMENT - 500W 220V, BOTTOM
12	2N-Z14467	1	2	ELEMENT - 450W 220V, TOP
13	B8-30445	1	2	PLATE CLAMPING BOTTOM
14	2F-30326	1	2	CAST BOTTOM MACHINED & POLISHED
15	2C-38627	2	4	NUT 8-32 MS ACORN CAP
16	2I-30338	1	2	GASKET BOT CASTING
17	WS-507279	1	2	PROBE TEMP WB-SERIES
18	2F-Z14466	1	2	GRID - BOTTOM FLOWER 12MM
19	2F-Z14465	1	2	GRID - TOP FLOWER 12MM
20	2G-30430	1	2	PAD INSULATION TOP
21	B8-30431	1	2	PLATE CLAMPING TOP
22	2F-30329	1	2	CAST COND MACH&PLT REC 33

EXPLODED VIEW : WB1 & WB2 WAFFLE BAKER CABINETS



Model: WB1 & WB2
WAFFLE BAKER CABINET

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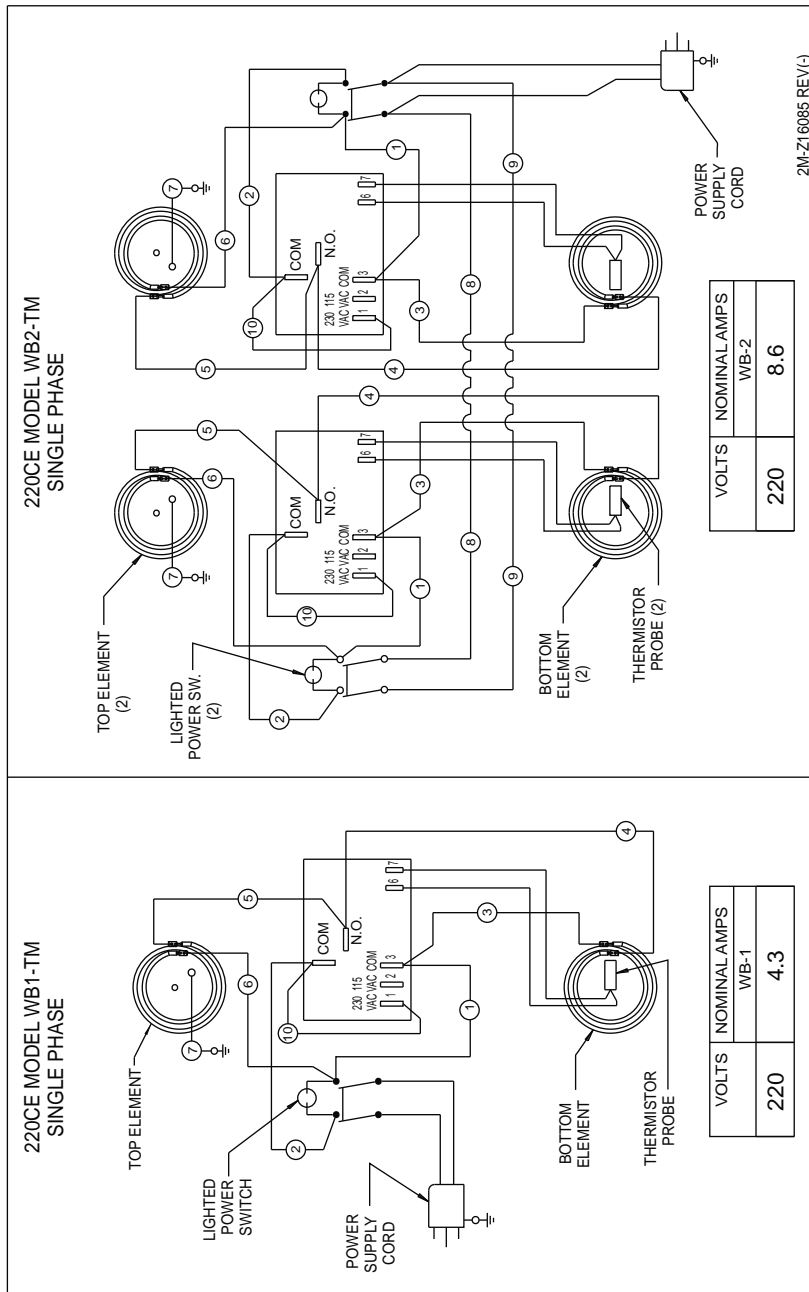
IL212 2M-Z15148 Owners Manual for WB-1 and WB-2 Waffle Bakers

PARTS LIST: WB1 & WB2 WAFFLE BAKER CABINETS

WB1-TM & WB2-TM WAFFLE BAKER CABINET					
Fig No	Part No	Qty		Description	Application
		<i>WB1-TM</i>	<i>WB2-TM</i>		
1	B8-Z12400	1		REAR PANEL	WB-1
	B8-Z12401		1		WB-2
2	B8-41064	1	2	ASSY HOLE PLUG	
3	B8-33653	1		SHELL ASSY SINGLE BAKER	
	B8-31551		1	SHELL ASSY DOUBLE BAKERS	
4	2E-35127	1	1	SWITCH ROCK PLAS BEZEL	
5	2I-30338	1	2	GASKET BOT CASTING	
6	2K-70648	1	1	STRAIN RELEIF SMALL	
7	2T-307647	1	2	CONTROL TEMP W/RTV	
8	B8-307482	1	2	BRACKET CONTROL MOUNTING	
9	2A-45728	4	4	FOOT RUBBER LLW LLF	
10	B8-38629	1	2	DRIP TRAY WAFFLE BAKER	
11	WS-50446	1	2	TIMER WAFFLE BAKER W/KNOB	
	2R-30447	1	2	KNOB BELL TIMER ROHS	
12	PS-WL0239	1	2	KIT, TIMER BELL BAKERS	
13	2V-30328	1	2	PLUG HINGE	
14	2C-30222	2	2	RETAINER E-RING .179 ID	
15	2F-30322	1	2	HINGE AS RECD WB1 & 2	
16	2F-30329	1	2	CAST COND MACH&PLT	
17	2A-30333	1	2	PIN HINGE BAKER	
18	WS-60332	1	2	HINGE KIT WB	
19	B8-35552	1		CONDUIT SOLID LS	
19	1M-35547		2	CONDUIT SOLID WB	
20	B8-31856		1	PANEL BOT WB2 ROHS	
21	2E-32101		1	HSG FLEX COND MACH	
22	B8-WL0295	1	1	CORD SET WB1 208/240V	WB1-TM-220CE

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WIRING DIAGRAM CE



NOTES

PARTS & SERVICE

DESCRIPTION

PART NO.

DRIP TRAY, WB-1 , WB-2

B8-38629

RUBBER FEET (pk 4)

2A-40564

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

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

Wells Manufacturing

265 Hobson Street
Smithville, Tennessee 37166 U.S.A.

Service Dept.

phone: (314) 678-6314
fax: (314) 781-2714

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

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____

INSTALLATION DATE _____ TECHNICIAN _____

SERVICE COMPANY _____

ADDRESS _____ STATE _____ ZIP _____

TELEPHONE NUMBER (____) _____ - _____

EQUIPMENT MODEL NO. _____

EQUIPMENT SERIAL NO. _____

VOLTAGE (check one) 20VAC 18VAC 24VAC 220V

CFESA

Commercial Food Equipment Service Association

Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



WELLS MANUFACTURING

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