



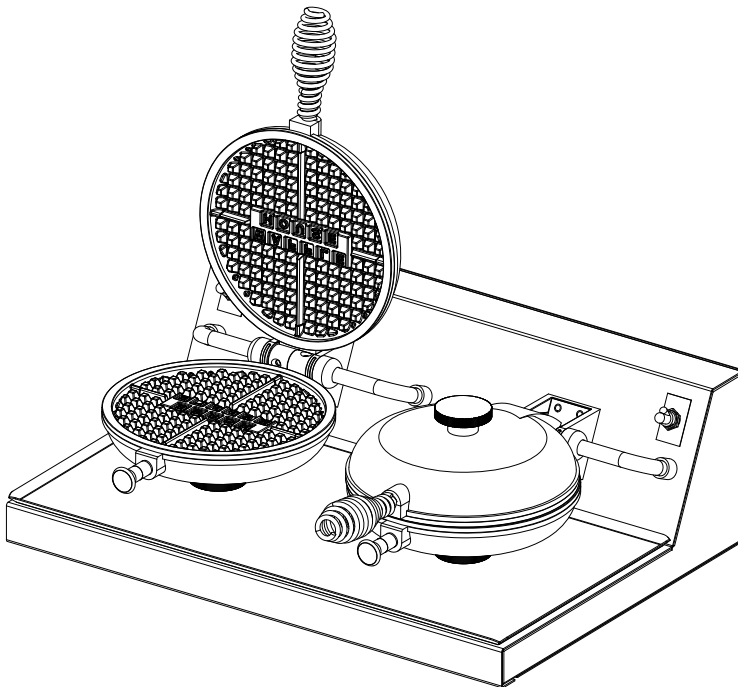
WELLS MANUFACTURING
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www.wells-mfg.com

213

OWNERS MANUAL

WAFFLE BAKER

MODELS WB2WHNTB



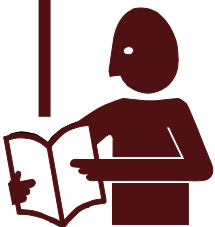
Model WB2WHNTB

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 WARRANTY STATEMENT

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 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.

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 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.wells-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. Lang 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.

ADDITIONAL WARRANTIES

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

PRODUCTS	PARTS	LABOR
Universal ventless hoods (WVU)	1 year	1 year
Canopy ventless hoods (WVC)	1 year	1 year
*Universal ventless hoods and/or canopy ventless hoods purchased with approved Southbend-Star electric equipment *Southbend-Star approved electric equipment purchased and installed under ventless hood **Universal Ventless Hood and Southbend-Star electric equipment must be on the same PO and listed on the ventless start-up document for the 2 year warranty to apply	2 years	2 years
"Cook'n Hold" equipment [HW10, HWSMP, LLSC7, LLSC7WA, LLSC1, and LLSC1WA]	2 years	1 year
Cast iron grates, burners; and burner shields	1 year	
Wells parts sold to repair equipment	90 days	
Service First	1 year	

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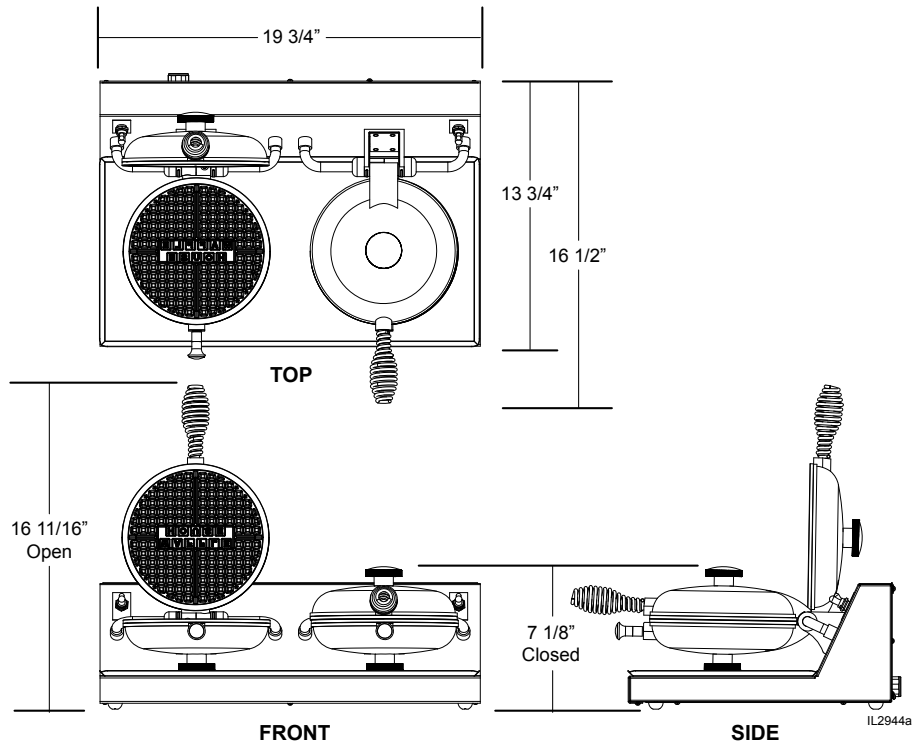
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INTRODUCTION

Thank You for purchasing this Wells Manufacturing appliance.

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

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



SPECIFICATIONS

Model	Style	Voltage	Watts	Amps	Power Supply Cord
WB2WHNTB	Double Waffle Baker	120V	1800	15A	NEMA 5-20P

FEATURES & OPERATING CONTROLS

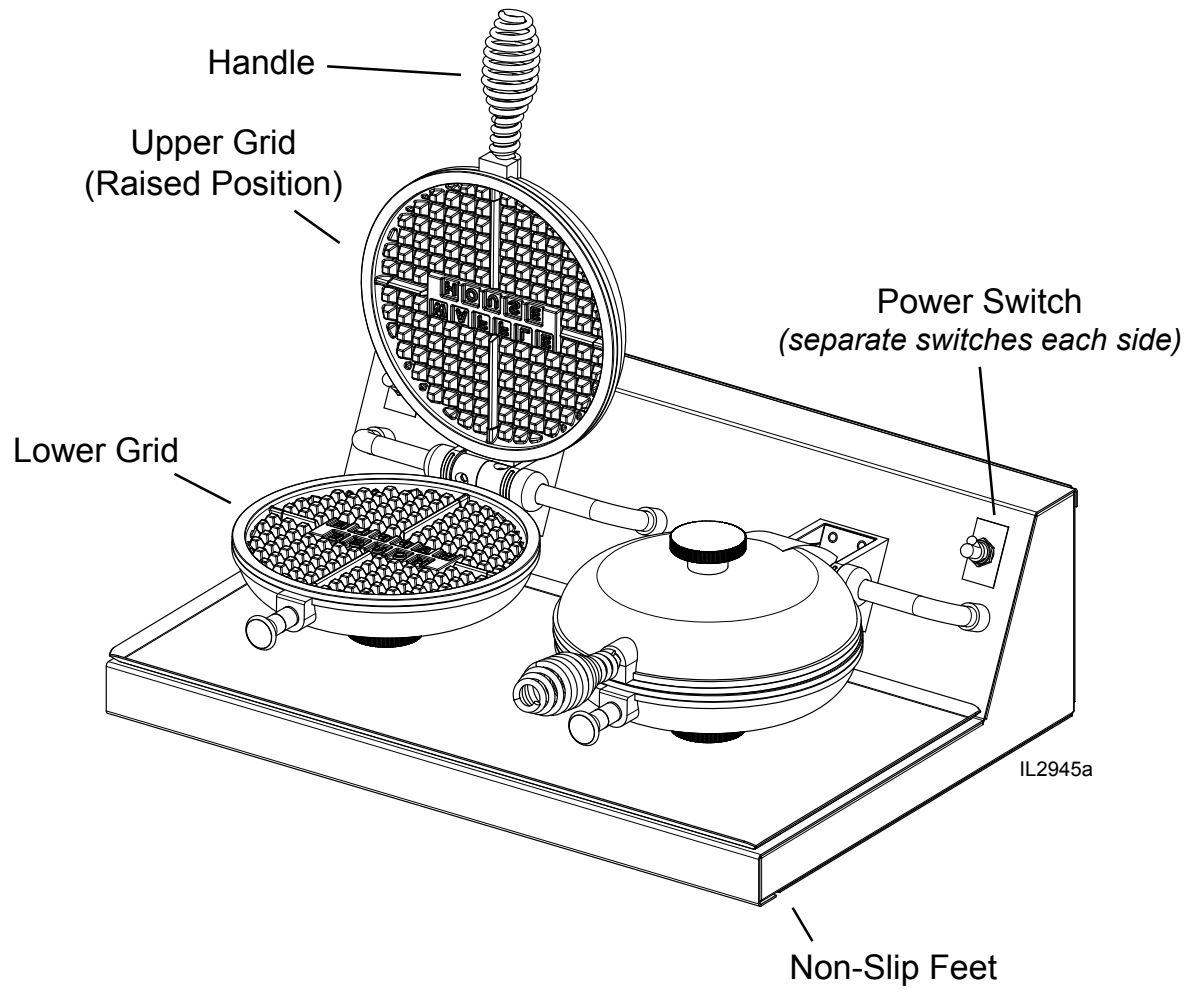


Fig. 1 Waffle Baker - Features & Operating Controls (WB2WHNTB shown,)

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 U Listed under UL File E6070 for 120V.



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 ea.	DRIP TRAY
2 ea.	HANDLE(S)
4 ea.	NON-SLIP 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 non-slip 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 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 waffle batter onto the lower grid.

Using the handle, carefully close the upper grid.

When finished 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 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.

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 spraying with a commercial waffle baker spray.

Procedure complete



CAUTION: BURN HAZARD

Allow waffle baker to cool completely before cleaning.

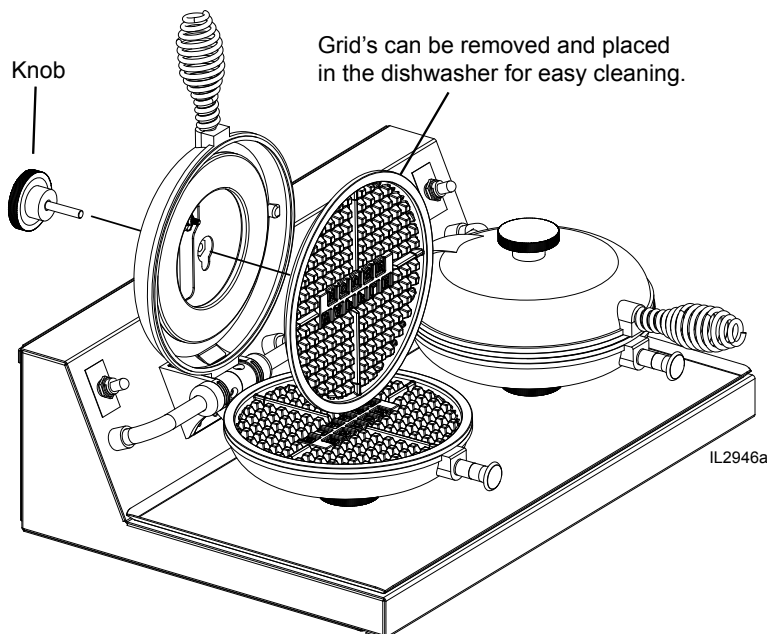
IMPORTANT:

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)

IMPORTANT:

Carbon Cleaner or Waffle baker cleaner can damage the protective coating on the grids. DO NOT use any cleaner other than mild soap.



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.

PREPARATION

Unplug appliance from electric power

FREQUENCY

As needed

TOOLS

1" Bristle Brush, Stiff Fiber Brush

Clean Soft Cloth / Sponge

REMOVE CARBONIZATION FROM GRIDS

1. Turn power off the unit.
2. While unit is still warm, take a clean cloth, get it wet and wring the water out.
3. Place on the lower grid
4. Close the upper grid and allow the appliance to stand for several hours, or overnight, depending upon the extent of the carbonization.
5. Remove cloth, using a non-metallic bristle brush (rated for high temp) loosen any carbon material from the grids.

DO NOT USE ANY METAL BRUSHES ON COATED GRIDS, IT WILL DAMAGE THE COATING.

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-seasoning is not necessary with coated grids.

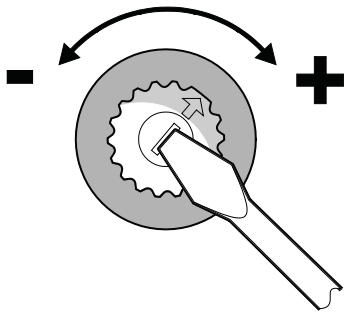
Procedure complete

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 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. Unplug the unit from the electrical source
2. Each waffle baker section has an individual temperature control. Remove the rear panel.
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.

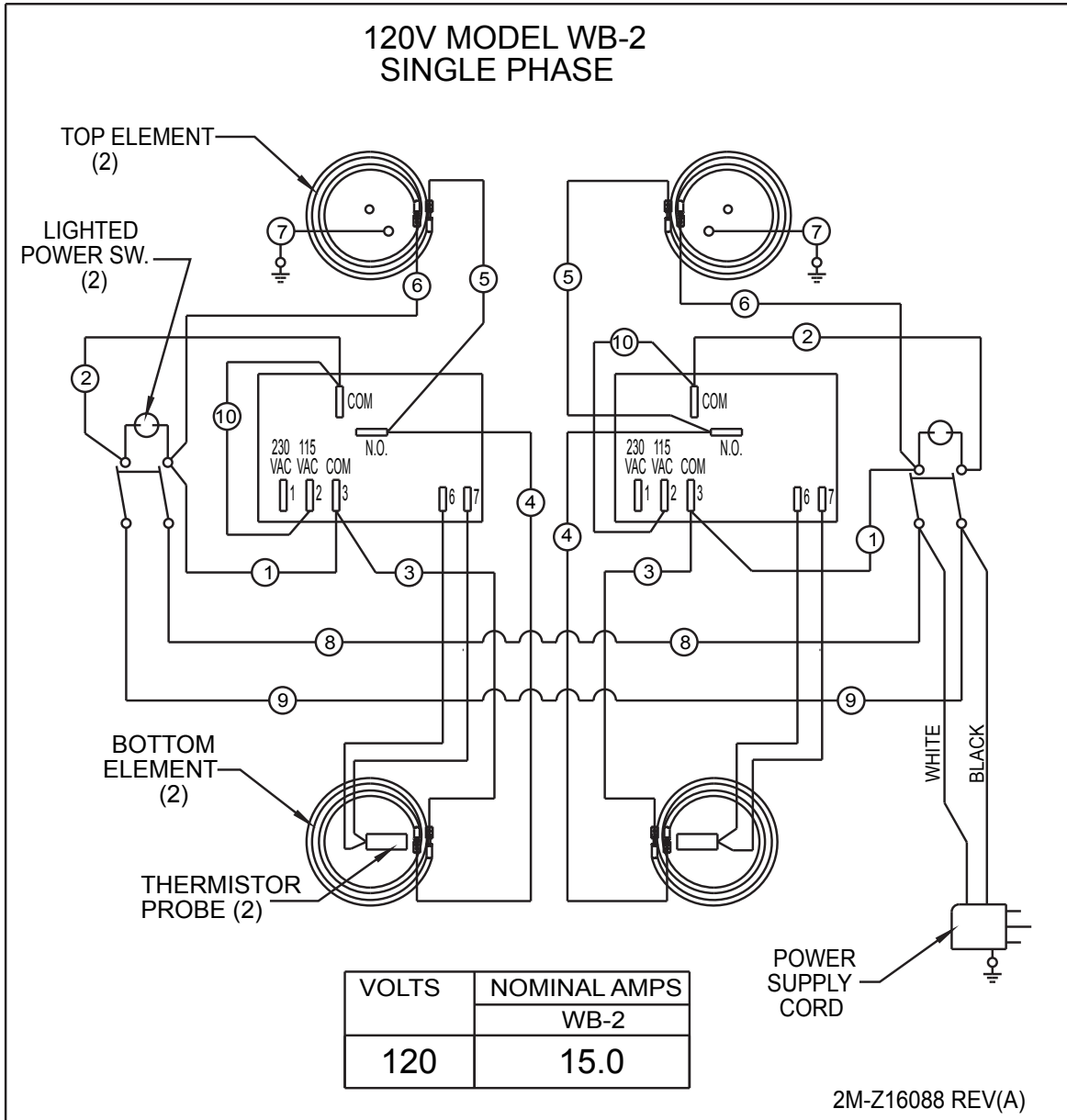
4. Plug unit back in, turn on and allow ample time for temperature to stabilize before making another adjustment.
5. When desired temperature is reached reinstall the rear panel.

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.

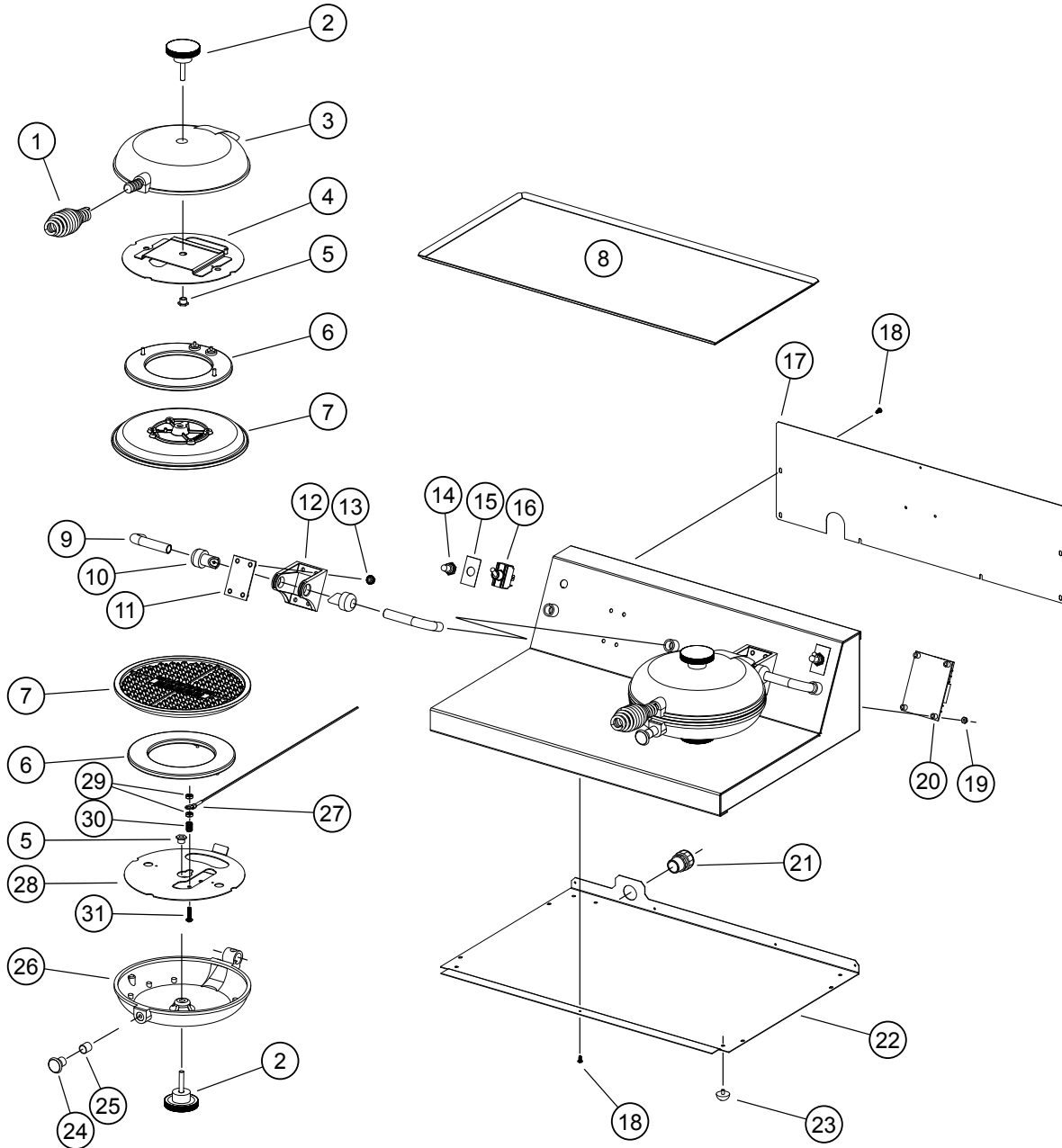
NOTE: There are no user serviceable components in the cabinet or cooking grids. In all cases of damage or malfunction, contact your Authorized Wells Service Agency for repairs.

WIIRING DIAGRAM

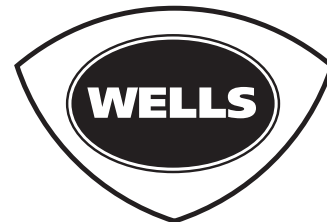


M213 2M-Z19604 Owners Manual for WB2WHNTB Waffle Bakers

EXPLODED VIEW: WB2WHNTB WAFFLE BAKERS



MODEL: WB2WHNTB
Waffle Baker



SK2838

Rev. A 12/17/15

M213 2M-Z19604 Owners Manual for WB2WHNTB Waffle Bakers

PARTS LIST: WB2WHNTB WAFFLE BAKERS

Model: WB2WHNTB Waffle Baker			
Fig No	Part Number	Quantity	Description
1	2R-30335	2	HANDLE SPRING PLATED
2	2R-Z18589	4	KNOB,KNURL,1/4-20X1.3STUD
3	2F-Z17128	2	TOP CASTING MACH'D WH
4	B8-WL0609	4	ASM-RING ELEM MTG PLATE
5	2A-Z19506	4	FITTING-ELEM.BRACKET-WH
6	2N-Z18456	4	ELEMENT,RING 448W-120V
7	2F-Z19383	4	GRID CASTING W/ WH LOGO
8	B8-Z15901	1	TRAY, DRIP
9	2K-Z15801	4	CONDUIT-90 DEG-1/2" TUBE
10	2A-Z17001	4	BUSHING-CONDUIT/HINGE SS
11	B8-WL0303	2	ASY-HINGE MOUNTING PLATE
12	2F-Z15902	2	HINGE, WB1&2, W/4HOLES
13	2C-Z2893	8	NUT 10-24 HEX STL ZP
14	2I-05-07-0013	2	BOOT SWITCH
15	2M-12-07-0038	2	LABEL ON & OFF
16	2E-30330	2	SWITCH ON OFF TOGGLE 20A
17	B8-Z15898	1	PANEL, REAR
18	2C-33935	16	SCREW 6ABX5/16 PH PAN SMS
19	2C-2553	4	NUT 6-32 HEX STL NP
20	2T-Z20480-380	2	CONTROL TEMP W/ RTV
21	2K-Z15511	1	STRAIN REL-LIQ TIGHT.875
22	B8-Z15899	1	PANEL, BOTTOM
23	2A-45728	4	FOOT RUBBER LLW LLF
24	2R-Z17057	2	KNOB, BLK, DAVIES 3003SM
NI	2C-Z16665	2	STUD-ALL THD-1/4-20X1.25
25	2V-Z17056	2	SPACER-1/2 TUBE X 1/2 SS
26	2F-Z15888	2	BOTTOM CASTING-MACH'D
27	2J-Z16944	2	PROBE TEMP-RTD-20" LEADS
28	B8-WL0609	1	ASM-RING ELEM MTG PLATE
29 thru 31 IS PART OF B8-WL0609			
29	2C-Z20958	2	NUT 10-32 HEX MS ALUM
30	2P-Z20959	1	SPRING COMP .36POD, .5
31	2C-1508	1	SCREW 10-32X3/4 STL
NI	2E-Z15407	1	CORD SET ASM L5-20P 12 GA
NI	2M-Z16088	1	LABEL,DIA WIR WB1,2 120V
NI	2P-Z20436	1	LADLE-PLASTIC-4OZ-13IN
NI	2P-Z20437	1	FORK-SERV-PLASTIC-HITEMP
NI	2P-Z20438	1	BRUSH-CLEANING-WB

M213 2M-Z19604 Owners Manual for WB2WHNTB Waffle Bakers

December 17, 2015, Rev C

NOTES



Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



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