



WELLS MANUFACTURING

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www.wellsbloomfield.com

OWNERS MANUAL

**VENTED
CONVECTION OVEN**

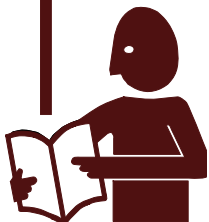
**MODEL
M4200**

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



M4200 Convection Oven

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



IMPORTANT: DO NOT DISCARD THIS MANUAL

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

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

INTRODUCTION

IMPORTANT: Use only factory authorized service parts.

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

Wells Bloomfield, LLC

10 Sunnen Dr.,
St. Louis MO 63143 USA

Service Dept.

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

Thank You for purchasing this Wells Manufacturing appliance.

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


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


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AGENCY LISTING INFORMATION

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

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

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



LIMITED WARRANTY STATEMENT

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

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

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

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

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

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

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

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

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

Wells

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

SERVICE POLICY AND PROCEDURE GUIDE and ADDITIONAL WARRANTY EXCLUSIONS

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

SHIPPING DAMAGE CLAIM PROCEDURE

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

IF SHIPMENT ARRIVES DAMAGED:

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

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

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

PRECAUTIONS AND GENERAL INFORMATION

This appliance is intended for use in commercial establishments only.

This appliance is intended to prepare food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

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

DO NOT submerge this appliance in water. This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring. Do not splash or pour water on, in or over any controls, control panel or wiring. Do not wash floor around this appliance with water or steam jet.

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

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

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.



WARNING: SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician.

DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.



CAUTION: RISK OF DAMAGE

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



CAUTION: HOT SURFACE

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

SPECIFICATIONS

DIMENSIONS	APPLIANCE	OVEN CAVITY
Wide	30-1/8" (765mm)	14-3/8" (365mm)
Deep	25-1/4" (641mm) oven only 27-7/8" (682mm) incl. handle	21" (533mm)
High	25-1/8" (638mm) oven only 34" (863mm) incl. prep-top\ and casters	20" (508mm)
Door Swing	20" (508mm)radius	

ELECTRICAL

M4200	208 VAC 3ø 60Hz 8750 kW total	21 Amps per leg
M4200	240 VAC 3ø 60Hz 8750 kW total	21 Amps per leg
M4200-3S-230	380-415V 3NAC 5-/60Hz 8750 kW total	L1 11.7 Amps
		L2 11.7 Amps
		L3 11.7 Amps
		N 1.0 Amps

Note: Shipped from the factory 3 phase with pin-and-sleeve electrical plug. Unit is NOT approved for conversion to single phase.

UNPACKING & INSPECTION

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

Carefully read all instructions in this manual 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

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

ACCESSORIES

- 1 ea. LITERATURE PACKAGE

OPTIONAL ACCESSORIES

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

SERVICE TECHNICIAN INSTALLATION NOTES

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

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



WARNING: RISK OF INJURY

Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical and plumbing codes. Failure can result in personal injury and property damage.

IMPORTANT:

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

INSTALLATION (continued)

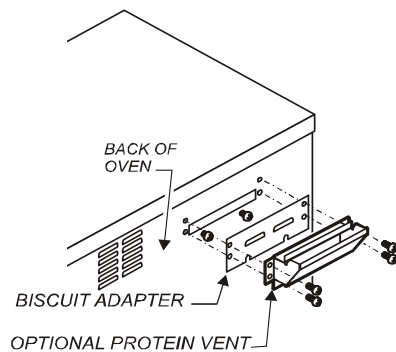


WARNING: SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

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

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



Vent Duct Installation

EQUIPMENT SET-UP

1. IF CONVECTION OVEN IS TO BE USED FOR PROTEINS, INSTALL EXTERNAL DUCT
 - a. Remove 2 screws at each end of adapter plate on back of oven.
 - b. Loosen 2 screws at bottom of adapter plate. Remove adapter plate.
 - c. Slide bottom flange of vent duct over the two loosened screws.
 - d. Install four and tighten screws at ends of vent duct, then tighten bottom screws.
2. CURB or COUNTER MOUNTING
 - a. Setup the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
 - b. Appliance is approved for installation with zero clearance at bottom.
 - c. Recommend at least 3" clearance on sides and back to allow adequate air flow.
3. INSTALLING OPTIONAL CASTERS (NOTE: casters are not provided and must be purchased separately: kits [5F-21372](#) & [5F-21373](#).)
 - a. Install casters, one on each corner of the appliance, in the holes provided. Locking casters must be installed on the FRONT of the appliance.
 - b. Set up the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
 - c. LEVELING: Verify that the appliance sits firmly on all four casters when in its normal operational position. With a level, check that the appliance is level front-to-back and side-to-side.
4. INSTALLING OPTIONAL LEGS (NOTE: Legs are not provided and must be purchased separately: (Kit: [5F-22829](#), set of 2))
 - a. Install adjustable legs, one on each corner of the appliance, in the holes provided.
 - b. Set up the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
 - c. LEVELING: Verify that the appliance sits firmly ON ALL FOUR LEGS. With a spirit level, check that the appliance is level front-to-back and side-to-side.
5. OTHER OPTIONAL KITS
 - a. Kit [5F-21445](#) Prep Top allows the top of the M4200 to be used as an NSF 4-compliant work surface.
 - b. Kit [WS-23035](#) Oven Stacking Kit allows M4200 units to be stacked 2-high. The kit provides extended ducting for the vent system.
 - c. Kit [WS-505504](#) - Convert to protein oven.



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

Refer to the nameplate on the front of the appliance.

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

IMPORTANT:

The appliance is shipped from the factory wired for 3-phase (3 ϕ) electrical service. This appliance is not approved for 1 ϕ operation. Conversion of this appliance to single-phase operation will void the warranty.

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

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

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



M4200-EU (European) field wiring must have a minimum cross-sectional area of 1.5mm².



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

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

EU INSTALLATION INSTRUCTIONS:

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



**CAUTION:
RISK OF
DAMAGE**

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



**CAUTION:
SHOCK HAZARD**

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

IMPORTANT:

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

IMPORTANT:

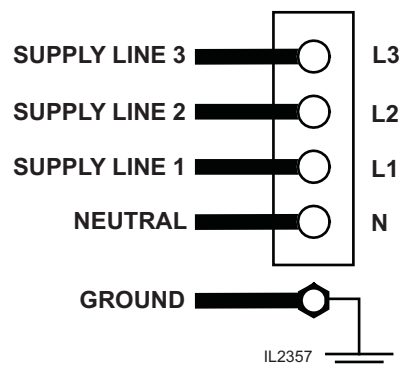
Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.

IMPORTANT

PROGRAMMING NOTE:

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

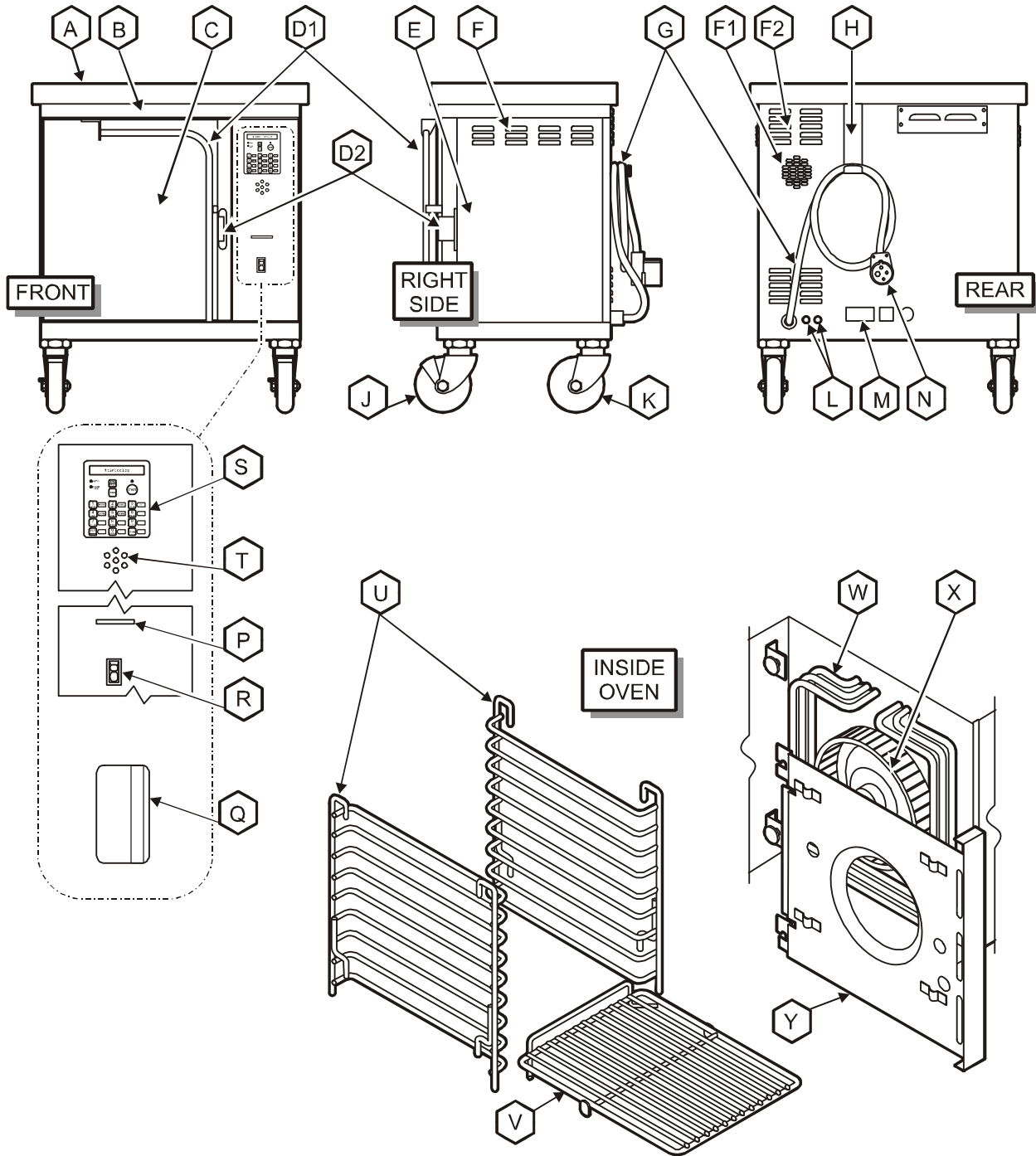
EU Connections



IL2357

FEATURES & OPERATING CONTROLS

M4200 CONVECTION OVEN FEATURES

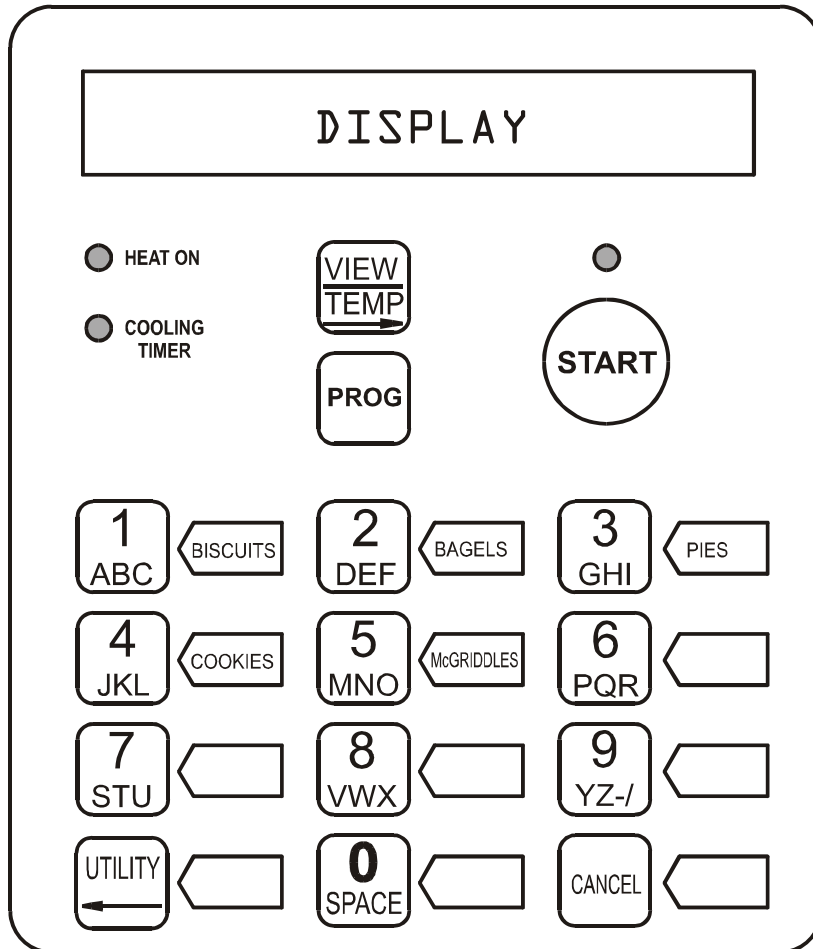


FEATURES & OPERATING CONTROLS (continued)



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

FEATURES & OPERATING CONTROLS (continued)

SMART CONTROLLER



FEATURES & OPERATING CONTROLS (continued)

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

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

QUICK-GLANCE OPERATING GUIDE

WELLS CONVECTION OVEN OPERATING INSTRUCTIONS (SEE OPERATION SECTION OF OWNERS MANUAL FOR MORE INFORMATION)

START-UP AND NORMAL OPERATION

ACTION	DISPLAY WILL READ
1. Verify the oven is plugged into proper outlet.	
2. Turn power switch to "ON" position.	WELLS BLOOMFIELD <for 3 seconds>
3. Oven will begin to heat up to a pre-set temperature of 375°F.	TOO COOL
<p>NOTE: Controller display will read "TOO COOL" until oven reaches pre-set temperature of 375°F. During initial heat up, oven will not operate until "OVEN READY" is displayed. When "OVEN READY" is displayed, have product ready to put into oven.</p>	
4. Open door, position product on proper shelf and close door.	OVEN READY
5. Press correct product button Press "START" button. EXAMPLE:	BISCUITS 3:00
6. At end of a cook cycle audible alarm will sound. Alarm will automatically shut off when door is opened or CANCEL button is pushed.	BISCUITS REMOVE
7. Remove product and close door	OVEN READY
8. Repeat numbers 4, 5, 6 and 7 for additional cook cycles. Be sure correct menu option is selected and displayed. Always push "START" button to begin cook cycle.	

SHUT-DOWN PROCEDURE

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

DAILY SET-UP PROCEDURES

1. Make sure the power cord is plugged into the appropriate power supply receptacle.
2. Place the ON/OFF switch in the ON position. A double "beep" will sound, display will read `WELLS BLOOMFIELD` for 3 seconds, then display oven status:
 - a. Display will read `T00 C00L` and the heat light will glow during warm-up.
 - b. Display will read `OVEN READY` and the heat light will go out when oven temperature reaches the setpoint.
 - c. Heat light will cycle as heating elements cycle to maintain desired temperature.
3. To view actual and setpoint temperature, press and hold TEMP key for 5 seconds (example: `TEMP 340F SET 375F`).

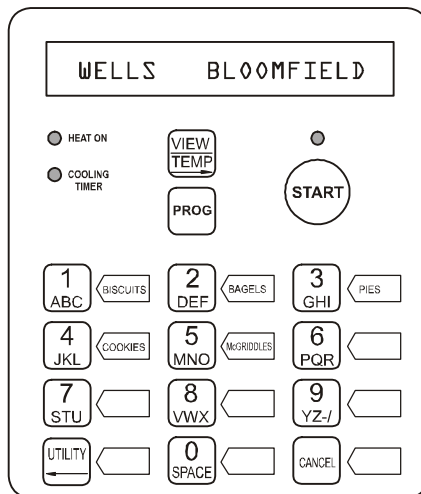


**CAUTION:
HOT SURFACE**

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

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

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



OPERATION (continued)



CAUTION: HOT SURFACE

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

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

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



CAUTION: CUT HAZARD

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

Fan blades are sharp and can cause lacerations.

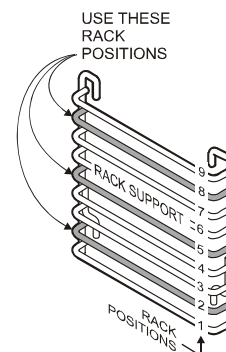
NOTE: Convection fan will be running at all times the power switch is ON and the oven door is closed.

NOTE: Menu items are subject to change at the discretion of McDonald's Management.

COOK CYCLE OPERATION

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

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



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

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

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

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

- If necessary to interrupt cook cycle:
 - Timer pauses if door is opened during cook cycle. Timer will resume countdown when door is closed.
NOTE: Opening oven door during baking is *not* recommended.
 - Press and hold CANCEL key for 5 seconds to cancel countdown and return to OVEN READY.

- At end of cook cycle, a continuous tone will sound and display will advise to remove product (example: BISCUITS REMOVE). **IMPORTANT:** Use oven mitt to remove product. Open oven door or press CANCEL to silence tone. When door is closed, oven will return to OVEN READY.

- Cooling Timer is currently enabled for baking pies, and set to 10 minutes.

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

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

PROGRAMMING INSTRUCTIONS

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

ENTER PROGRAM MODE

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

Special Button Functions:

Scroll through the options by pressing the PROG button:

2 and #8 allows scrolling up or down; and, changes from yes or no

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

To EXIT PROGRAM MODE:

Press **CANCEL** button two (2) times.
Controller will revert to *RUN* mode

OVEN READY

Button Designation:

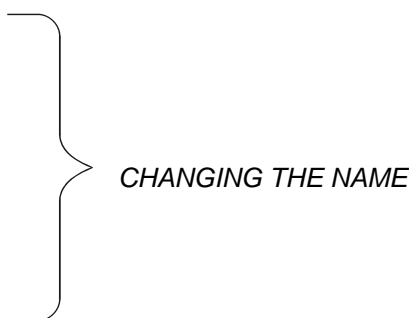
- # 1 **BISCUITS**
- # 2 **BAGELS**
- # 3 **PIES**
- # 4 **COOKIES**
- # 5 **McGRIDDLES**
- # 6 **SCRATCH BISCUITS** (disabled where ready to bake biscuits are used)
- # 7 Disabled for future menu options
- # 8 Disabled for future menu options
- # 9 Disabled for future menu options
- # 0 Disabled for future menu options

PROGRAMMING INSTRUCTIONS (continued)

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

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

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

ACTION	DISPLAY WILL READ	
1) Enter programming mode, press and hold PROG button for 5 seconds	CAL TEMP	NO
2) Press PROG button until EDIT menu is reached	EDIT MENU ITEM	NO
3) Press #2 or #8 button to select YES	EDIT MENU	YES
4) Press PROG button See page 22 for password and recommended oven settings	PASSWORD	0000
5) Press PROG button	SELECT DAYPART	# 1
6) Press PROG button	SEL->	
7) Press desired menu button. Display will read menu item selected.	BISCUITS	
8) Press PROG button. Display will read menu name with flashing cursor. Can now change product name NOTE: When programming in a new name, flashing cursor indicates letter to be changed. Using the alpha designations on the keypad enter in the first letter. Cursor will automatically move to the next letter. Continue in this manner until the name of the menu item is completely entered. To change letters use the arrow in the VIEW /TEMP temp button to move the cursor to the right, or the arrow in the UTILITY button to move the cursor to the left.	BISCUITS	
		
9) Press PROG button If ENABLE YES button can be used during normal operation If ENABLE NO button has no function during normal operation	ENABLE	YES
10) Press PROG button. If CANCEL MANUAL , the audible alarm will sound until the door is opened or CANCEL is pressed. If CANCEL AUTO , the audible alarm will time out.	CANCEL	A/M MANUAL
11) Press PROG button and enter cook time	COOK TIME	00:00
12) Press PROG button. Enter desired temperature	COOK TEMP	000

PROGRAMMING INSTRUCTIONS (continued)

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

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

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

PROGRAMMING INSTRUCTIONS (continued)

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

ENABLING SCRATCH BISCUIT BUTTON (#6)

ACTION	DISPLAY WILL READ	
1. Enter programming mode, press and hold PROG button for 5 seconds	CAL TEMP	NO
2. Press PROG button until EDIT MENU is reached	EDIT MENU ITEM	NO
3. Press #2 or #8 button for YES	EDIT MENU ITEM	YES
4. Press PROG button See page 22 for password and recommended oven settings	PASSWORD	0000
5. Press PROG button to select daypart. NOTE: Only daypart #1 is activated	SELECT DAYPART	# 1
6. Press PROG button	SEL>	
7. Press # 6 button to select SCRATCH BISCUITS	SCRATCH BISCUITS	
8. Press PROG button to enable any name change	SCRATCH BISCUITS	
9. Press PROG button	ENABLE	NO
10. Press #2 button to enable SCRATCH BISCUIT Button	ENABLE	YES
11. Press PROG button (Should always be Manual)	CANCEL	A/M MANUAL
12. Continue pressing PROG button until beep sounds, indicating new information was saved	UPDATING MENU ITEM	
13. Press START button	OVEN READY	

Enabling Scratch Biscuit button (#6) is now complete.

IMPORTANT: DO NOT CHANGE FACTOR VALUES OR FACTOR TIMES FOR EXISTING MENU ITEMS

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

PROGRAMMING INSTRUCTIONS (continued)

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

INSTRUCTIONS FOR CHANGING COOKIE SETTINGS

The Wells Convection Oven comes pre-programmed from the factory for cookies baked at 2:00 minutes at a temperature of 375°F (190°C). Following is the procedure to change the settings only in the event your location uses a different cookie or manufacturer.

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

ACTION	DISPLAY WILL READ	
1. To enter programming mode, press and hold PROG button for 5 seconds, display will read	TEMP CAL	NO
2. Press PROG button until display reads <EDIT MENU NO>	EDIT MENU	NO
3. Press #2 or #8 button to select YES.	EDIT MENU	YES
4. Press PROG button and enter the following coded password 9793	PASSWORD	0000
5. Press PROG button	SELECT DAYPART # 1	
6. Press PROG button	SEL->	
7. Press button #4 to select COOKIES	COOKIES	
8. Press PROG button to cycle through the following settings until display reads COOK TIME	COOKIES ENABLE CANCEL COOK TIME	YES A/M MANUAL 02:00
9. Enter desired cook time.	COOK TIME	02:00
10. Press PROG button and enter desired temperature	COOK TEMP	375
11. Press PROG button repeatedly to cycle through factor values and factor times (1-5) until display reads COOLING TIMER.	FACTOR 1 VALUE FACTOR 1 TIME COOLING TIMER	00000 00000 NO
IMPORTANT: Do not change FACTOR VALUES or TIMES for existing menu items.		
12. If cooling timer is desired, press button #2 or #8 to select YES. If not continue to Step 15.	COOLING TIMER	YES
13. Press PROG button and enter the desired cooling time.	COOLING TIME	20:00
14. Press PROG button. This indicates the end of this programming cycle. If no other menu items need programming, continue with Step 15. If other menu items need programming, go to Step 6.	UPDATING MENU ITEM	
15. Press PROG button	SELECT DAYPART # 1	
16. Press START button until displays Shows OVEN READY	OVEN READY	

Changing the cookie settings is now complete.

PROGRAMMING INSTRUCTIONS (continued)

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

PROCEDURE TO INSTALL O/S SYSTEM INTO CONTROLLER

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

PROGRAMMING INSTRUCTIONS (continued)

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

TRANSFER MENUS FROM MENU CARD TO CONTROLLER

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

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

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

TRANSFERRING MENUS FROM CONTROLLER TO MENU CARD

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

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

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

PROGRAMMING INSTRUCTIONS (continued)

RECOMMENDED OVEN SETTINGS AS OF MAY. 12, 2011

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

BUTTON #	PRODUCT "DISPLAYED NAME"	McDONALD'S PRODUCT FACTORY DEFAULT SETTINGS					SCALE FACTORS*				
		ENABLE	CANCEL	COOK TIME	COOK TEMP	COOLING TIMER	COOLING TIME	FACTOR	VALUE	TIME	
BUTTON #1	"BISCUIT"							1	105	120	
	Base Time 3 minutes	YES	A/M MANUAL	3:00	375°F / 190°C	NO	N/A	2	0	120	
								3	0	120	
								4	0	120	
								5	0	120	
BUTTON #2	"BAGELS"							1	56	60	
	Base Time 3 minutes	YES	A/M MANUAL	3:00	375°F / 190°C	NO	N/A	2	0	60	
								3	0	60	
								4	0	60	
								5	0	60	
BUTTON #3	"PIES"							1	90	120	
	Base Time 10 minutes	YES	A/M MANUAL	10:00	375°F / 190°C	YES	10:00	2	0	120	
								3	0	120	
								4	0	120	
								5	0	120	
BUTTON #4	"COOKIES"							1	0	0	
	Base Time 2 minutes	YES	A/M MANUAL	2:00	375°F / 190°C	NO	N/A	2	0	0	
								3	0	0	
								4	0	0	
								5	0	0	
BUTTON #5	"McGRIDDLES"							1	89	60	
	Base Time 6 minutes	YES	A/M MANUAL	6:00	375°F / 190°C	NO	N/A	2	0	60	
								3	0	60	
								4	0	60	
								5	0	60	
BUTTON #6	"SCRATCH BISCUITS"							1	50	60	
	Base Time 12 minutes	NO	A/M MANUAL	12:00	375°F / 190°C	NO	N/A	2	30	120	
								3	0	120	
								4	0	120	
								5	0	120	

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

CLEANING INSTRUCTIONS

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

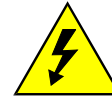
FREQUENCY Daily

TOOLS Clean Towels

DAILY CLEANING

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

PROCEDURE IS COMPLETE



CAUTION: SHOCK HAZARD

Disconnect appliance from electric power before cleaning.



CAUTION: BURN HAZARD

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

IMPORTANT:

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

IMPORTANT:

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

NOTE:

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

CLEANING INSTRUCTIONS (continued)



CAUTION: SHOCK HAZARD

Disconnect appliance from electric power before cleaning.



CAUTION: BURN HAZARD

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

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



CAUTION: CUT HAZARD

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

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

IMPORTANT:

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

IMPORTANT:

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

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

IMPORTANT:

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

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

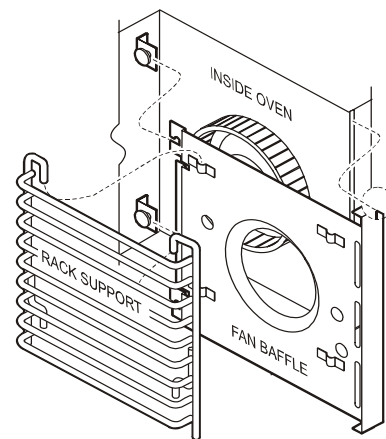
FREQUENCY Monthly

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

MONTHLY CLEANING

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

PROCEDURE IS COMPLETE



TROUBLESHOOTING SUGGESTIONS



CAUTION: SHOCK HAZARD

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



CAUTION: SHOCK HAZARD

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

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

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

PREVENTATIVE MAINTENANCE

TEMPERATURE CALIBRATION

THE FOLLOWING PROCEDURE IS TO BE PERFORMED BY QUALIFIED PERSONNEL ONLY

PRECAUTIONS: BURN HAZARD - Wear appropriate protective gloves

FREQUENCY: Monthly

TOOLS: Digital Thermometer with Oven Probe

TEMPERATURE CALIBRATION

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

- | ACTION | DISPLAY WILL READ |
|--|--|
| a) To enter programming mode, press and hold PROG button for 5 seconds | TEMP CAL NO |
| b) Press #2 or #8 button | TEMP CAL YES |
| c) Press PROG button to display oven temp in Fahrenheit and Celsius | CAL TEMP xxxF yyyC
where xxxF is °F and yyyC is °C |
| d) Compare displayed temp with the digital thermometer reading. CAL TEMP should read within $\pm 3^{\circ}\text{F}$ ($\pm 1^{\circ}\text{C}$) of temperature on the digital thermometer. If temperatures are within 3°F (1°C) of each other, proceed to Step f. If the difference between temperatures exceeds 3°F (1°C), proceed with Step e. | |
| e) Change the CAL TEMP to match the thermometer reading. Use the "2" button to increase CAL TEMP and "8" button to decrease the CAL TEMP. Always increase or decrease CAL TEMP in increments of 3 - 5 degrees, then wait about 1 minute for the oven to adjust. You may not see an immediate change in CAL TEMP when "2" or "8" is pressed. Repeat as necessary. | |
| IMPORTANT: Pressing CANCEL at any time while in the TEMP CAL mode will cause any changes to be ignored. These changes will neither be saved nor implemented. | |
| f) Press PROG button to view the following defaults. Stop when you hear a beep and UPDATING SYSTEM is flashed on the display. Any changes have been saved. | DEFAULT MENU
RISE TME 10:00
DETECT CURRENT NO
CAL CURRENT NO
TIME (Ex: 00:00:00)
UPDATING SYSTEM
TEMP CAL NO |
| g) Press the CANCEL button to exit programming mode | OVEN READY |



CAUTION: **BURN HAZARD**

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

Remove temperature probe from oven before use.



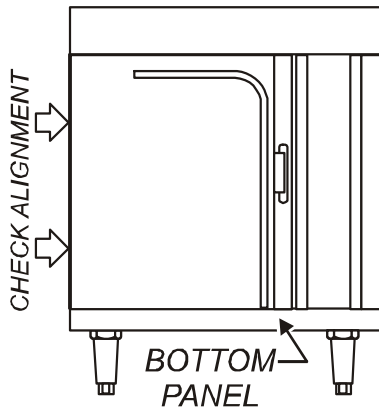
**CAUTION:
BURN HAZARD**

Allow appliance to cool completely before adjusting.

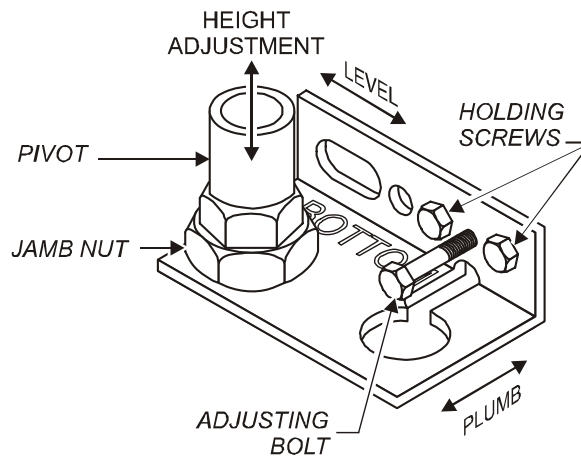
HINGE ADJUSTMENT

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

THE FOLLOWING PROCEDURE IS TO BE PERFORMED BY QUALIFIED PERSONNEL ONLY



1. Remove bottom panel to access pivot.



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

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

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

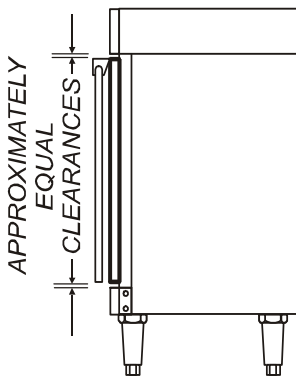
Adjust door for plumb by loosening holding screws. Turn adjusting bolt to increase or decrease gap at bottom. Clockwise increases gap. Counter-clockwise decreases gap. Re-tighten holding screws.

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

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

5. Reinstall bottom panel.

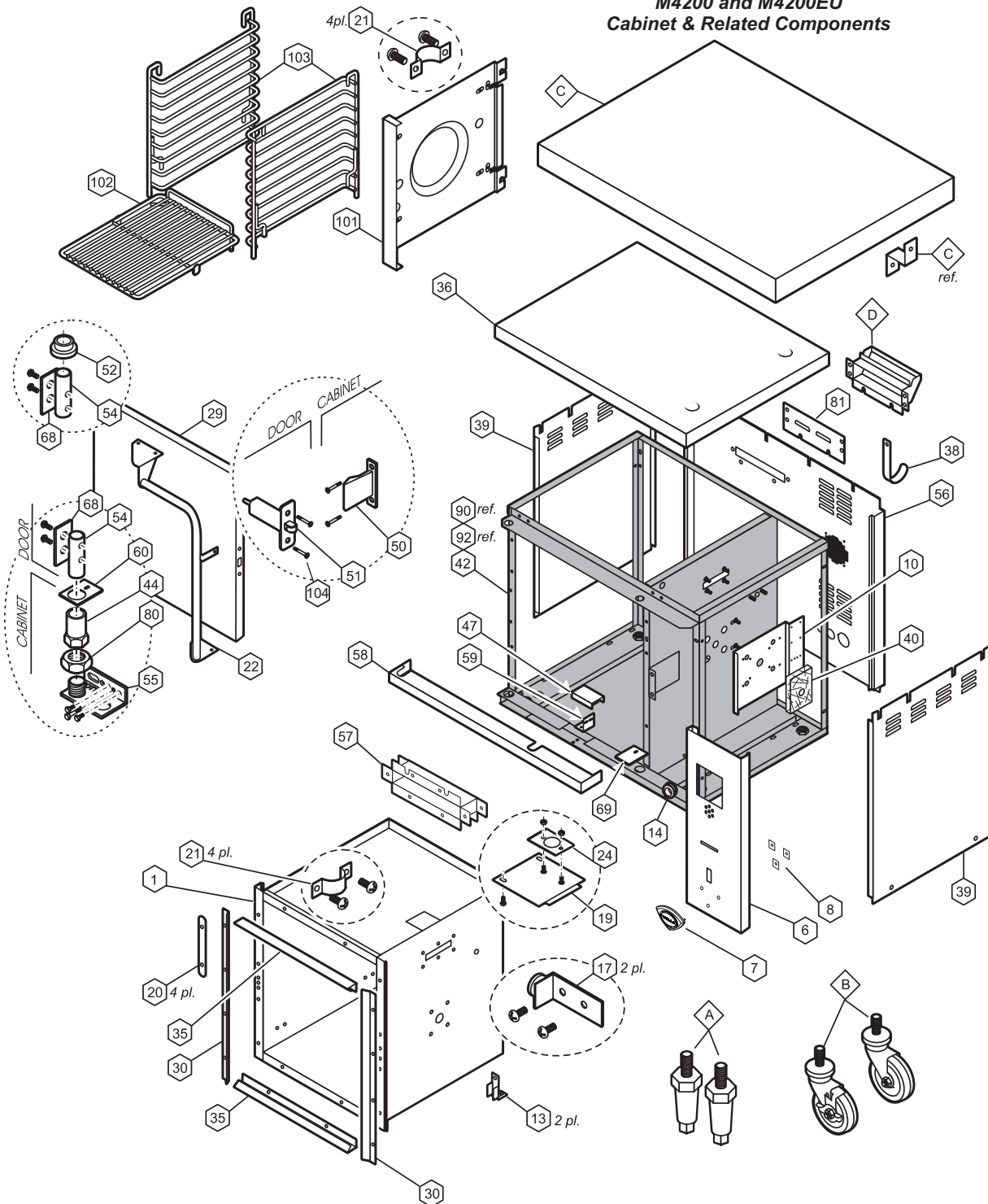
Procedure is complete



Hinge Adjustment

EXPLODED VIEW and PARTS LIST

M4200 and M4200EU Cabinet & Related Components



IL2276b

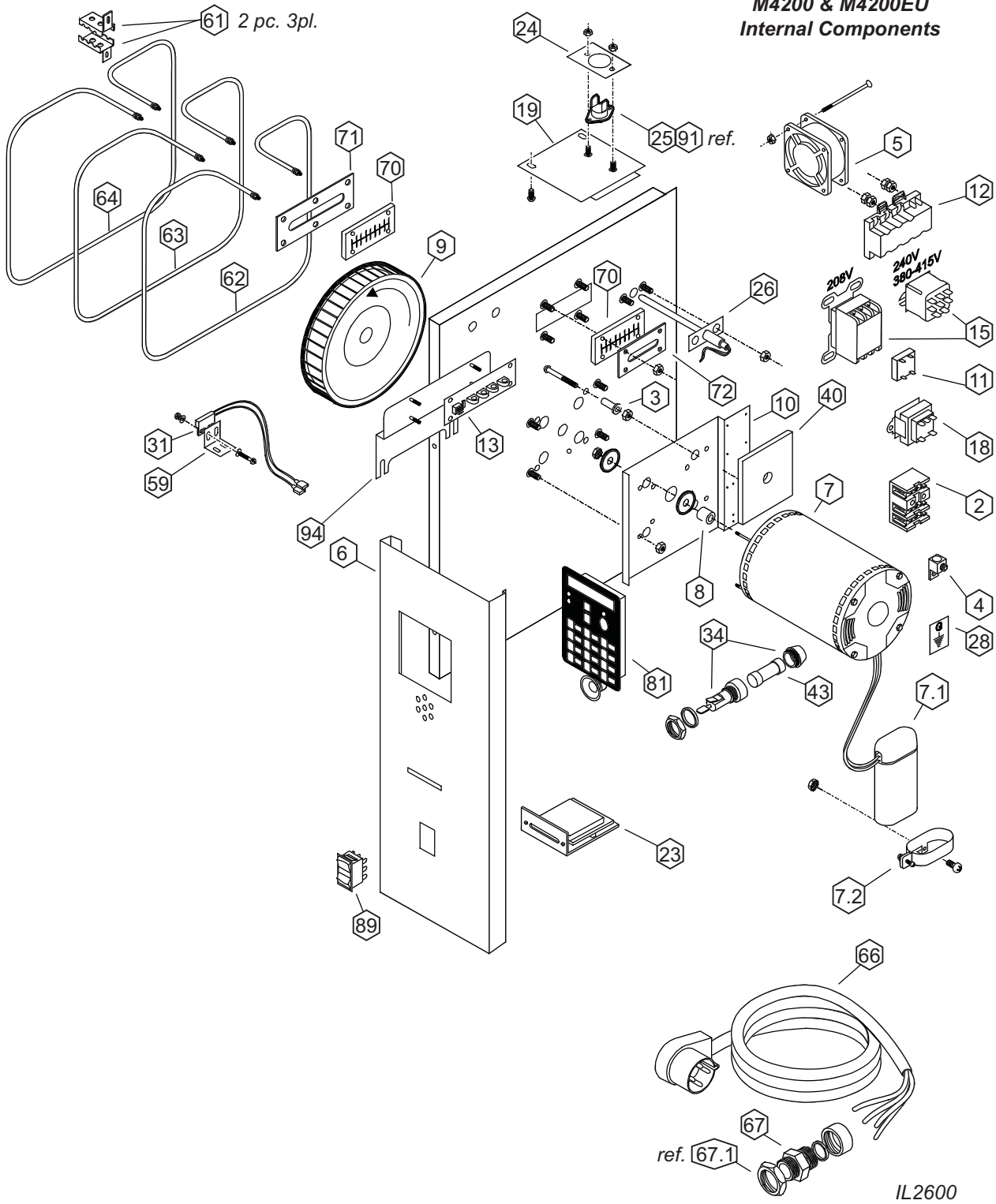
EXPLODED VIEW and PARTS LIST (continued)

M4200 M4200EU Cabinet & Related Components			
Item	Description	M4200 (EU)	Qty
1	ASSY, CAVITY		1
6	PANEL, CONTROL	F6-Z15736	1
7	LOGO WELLS DIECAST SHIELD	2M-306719	1
8	RETAINER CLIP	2C-31038	3
10	BRACKET, MOTOR MOUNT		1
13	BRACKET, CAVITY SUPPORT		2
14	GROMMET, 7/8" O.D.	2K-31040	2
17	ASSY, BAFFLE SUPPORT		2
19	MOUNT, TEMP SENSORS	F6-304608	1
	MOUNT, TEMP SENSORS, Earlier Design	DD-48377	1
20	COVER, DOOR GASKET		4
21	CLIP, RACK SUPPORT	F6-43889	8
22	HANDLE ASSEMBLY	2R-305612	1
24	BRACKET, HI-LIMIT THERMO		1
29	ASSY, DOOR COMPLETE	F6-504444	1
30	GASKET, DOOR, SIDE	F6-46313	2
35	GASKET, DOOR, TOP/BOT	F6-46314	2
36	ASSY, OVEN TOP		1
38	HANGER, CORD		1
39	PANEL, EXTERIOR SIDE		2
40	INSULATION, MOTOR MOUNTING		1
42	ASSY, FRAME		1
44	SLEEVE, DOOR HINGE	2A-43900	1
47	GUARD, PROX. SWITCH	F6-45647	1
50	DOOR STRIKER	2C-305616	1
51	DOOR LATCH	2C-305615	1
52	BUSHING, TOP DOOR HINGE	2K-305619	1
54	PIN, HINGE, DOOR TOP AND BOTTOM	2A-305610	2
55	ASSY, BOT DOOR HINGE	F6-43896	1
56	PANEL, REAR		1
57	ASSY, VENT DUCT		1
58	TRIM, LOWER FRONT	F6-43804	1
59	BRACKET, PROX SWITCH	F6-43787	1
60	PLATE, DOOR PIVOT	F6-43899	1
68	PLATE, DOOR HINGE PIN	2A-305610	2
69	PLATE, DOOR PIVOT HOLE	F6-43899	1
80	NUT, HEX 3/4-10 UNC	2C-44363	1
81	BISCUIT BAKING ADAPTER	F6-305523	1
90	WIRE SET (not shown)		1
92	TIE, WIRE, STANDOFF (not shown)		2
101	BAFFLE, OVEN		1
102	RACK, PRODUCT	2B-50200-34	3
103	SUPPORT, RACK (pk 2)	WS-21375	2
104	SCREW 8-32X1/2 PH FL HD	2C-35492	2
cc	CLIP, TINNEMAN	2C-37943	

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

EXPLODED VIEW and PARTS LIST (continued)

**M4200 & M4200EU
Internal Components**

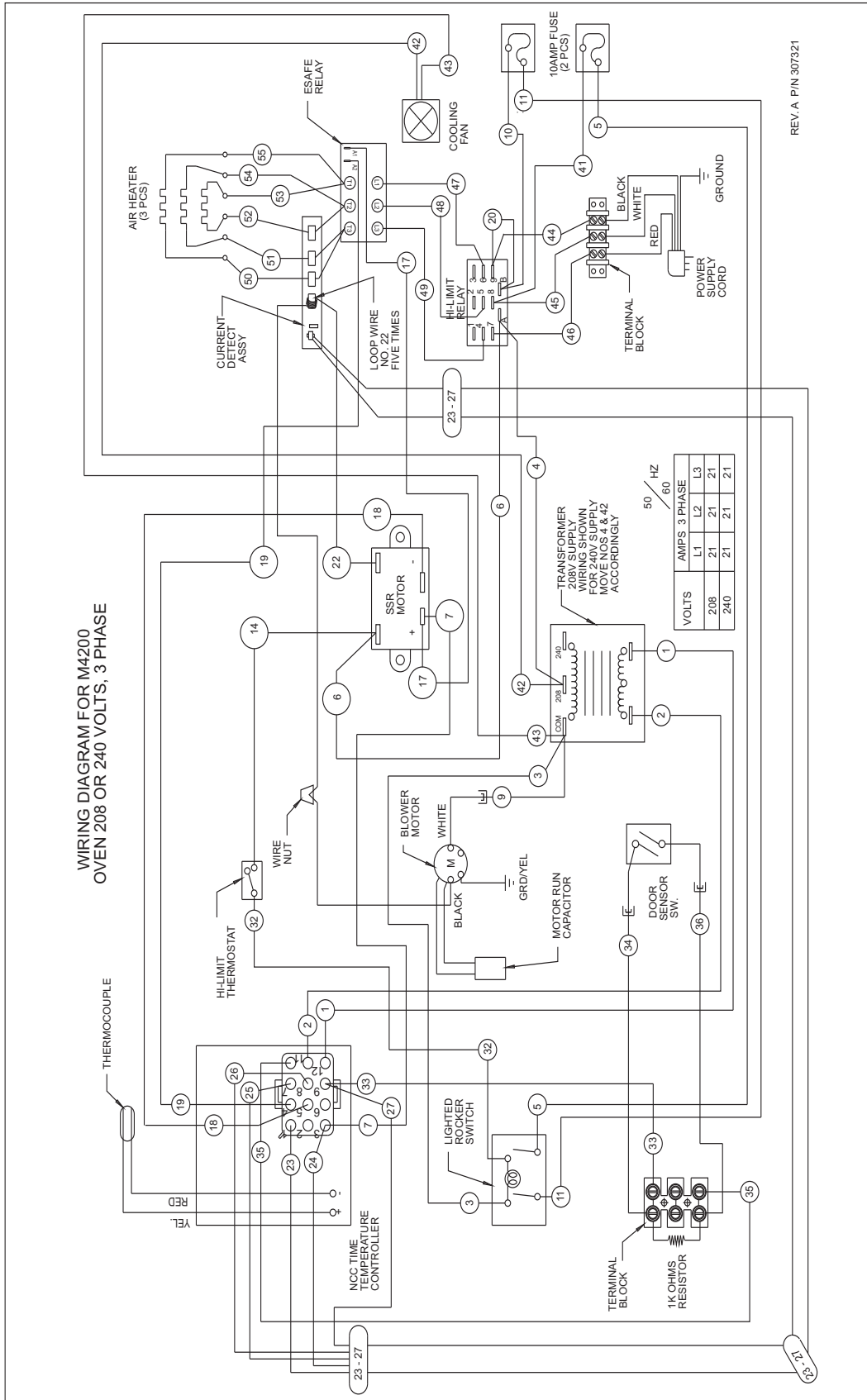


M903 2M-307323 Owners Manual M4200/M4200EU

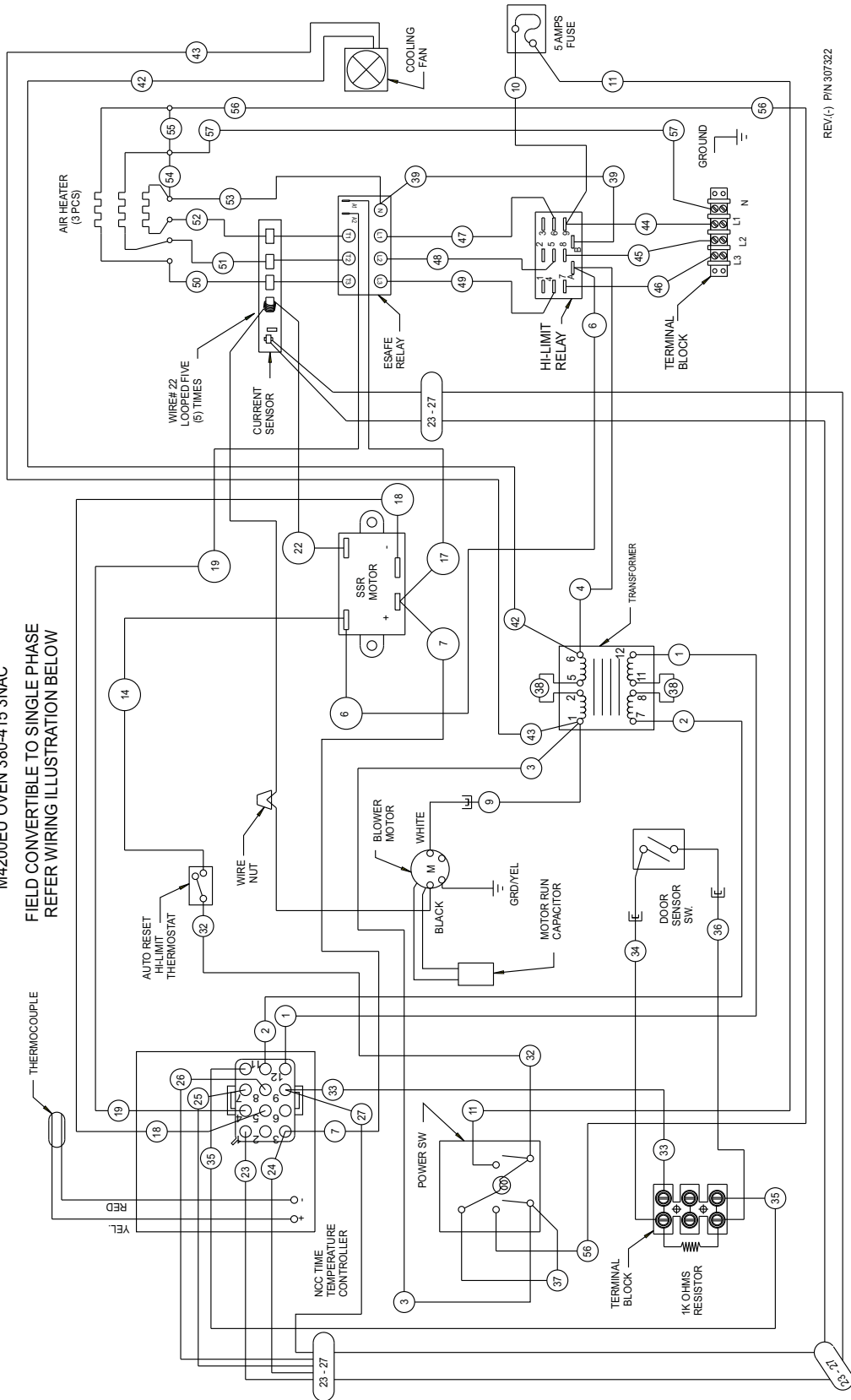
EXPLODED VIEW and PARTS LIST (continued)

M4200 & M4200EU Internal Components				
item	description	M4200	M4200EU	qty
1	ASSY, CAVITY			1
2	TERMINAL BLOCK	WS-50131	2E-40310	1
3	SPACER, BLOWER MOTOR			4
4	LUG, SOLDERLESS			1
5	FAN, COOLING	2U-44687		1
6	PANEL, CONTROL			1
7	MOTOR, 1/4 HP	WS-63932		1
7.1	START CAPACITOR	WS-69823		1
7.2	BRACKET, START CAPACITOR	2V-300933		1
8	SPACER, MOTOR MOUNT			4
9	BLOWER WHEEL	2U-43797		1
10	BRACKET, MOTOR MOUNT			1
11	SSR MODULE	2E-304615		1
12	RELAY, E-SAFE	PS-306967	2E-306967A	1
13	ASSY, CURRENT DETECTOR	2E-306976		1
14	GROMMET, 7/8" O.D.	2K-31040		2
15	CONTACTOR, HI-LIMIT 208V	2E-37779		1
	RELAY, HI-LIMIT 240V and 380-415V	2E-307328		1
18	TRANSFORMER	2E-Z5741	2E-303286	1
23	READER, MAGNETIC CARD	2E-306977		1
24	BRACKET, HI-LIMIT THERMO			1
25	THERMOSTAT, HI-LIMIT	2T-45180		1
26	THERMOCOUPLE	2J-304580		1
28	LABEL, GROUND SYMBOL	DD-44584		1
31	ASSY, PROXIMITY SWITCH	F6-45239		1
34	FUSEHOLDER, 10A 240V (M4200-3SV)	2E-34769		2
	FUSEHOLDER, 5A 240V (M4200EU)		DD-73795	1
40	INSULATION, MOTOR MOUNTING	2H-305520		1
42	ASSY, FRAME	F6-304609		1
43	FUSE, 10A 240V (M4200-3SV)	2E-34768		2
	FUSE, 5A 240V (M4200EU)		2E-73794	1
59	BRACKET, PROX SWITCH	F6-43787		1
61	BRKT ELEM M4200-2	F6-43829		6
62.1	INNER ELEMENT, 208V (4" GAP)	2N-43872UL		1
62.2	INNER ELEMENT, 240V (4" GAP)	2N-43783UL		1
63.1	MIDDLE ELEMENT, 208V (2.5" GAP)	2N-43866UL		1
63.2	MIDDLE ELEMENT, 240V (2.5" GAP)	2N-43800UL		1
64.1	OUTER ELEMENT, 208V (1" GAP)	2N-43873UL		1
64.2	OUTER ELEMENT, 240V (1" GAP)	2N-43949UL		1
66	ASSY, POWER CORD	WS-21486		1
67	STRAIN RELIEF	2K-48754		1
67.1	NUT (ONLY), STRAIN RELIEF	2C-45504		1
70	GASKET, ELEMENT	2J-43834		1
71	COVER, ELEMENT GASKET INNER	F6-43836		1
72	COVER, ELEMENT GASKET OUTER	F6-43837		1
81	CONTROLLER, TIME & TEMPERATURE	2J-306966		1
89	SWITCH, ON/OFF	2E-305295		1
93	OP. MANUAL M4200 (not shown)	2M-307323		1
94	BRKT CURRNET DETECT MTG	F6-304717		1

WIRING DIAGRAM M4200 208/240V



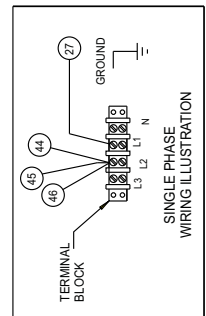
PICTORIAL WIRING DIAGRAM FOR
M4200EU OVEN 380-415 3NAC
FIELD CONVERTIBLE TO SINGLE PHASE
REFER WIRING ILLUSTRATION BELOW



REV(1) P/N:307322

VOLTS	AMPS 3 PHASE			
	L1	L2	L3	N
240	11.7	11.7	11.7	1.0

50 / HZ
60



WIRING DIAGRAM M4200-3S-230

NOTES

NOTES

PARTS & SERVICE

DESCRIPTION

PART NO.

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

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

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

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

Wells Manufacturing

10 Sunnen Drive
St. Louis, MO 63143

Service Parts Dept.

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

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

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____
 INSTALLATION DATE _____ TECHNICIAN _____
 SERVICE COMPANY _____
 ADDRESS _____ STATE _____ ZIP _____
 TELEPHONE NUMBER (____) _____ - _____

EQUIPMENT MODEL NO. _____
 EQUIPMENT SERIAL NO. _____

VOLTAGE: (check one) 208V 240V 380-415V 3NAC



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Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



WELLS MANUFACTURING
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