



Waffle Baker

Owner's Manual

Models

WB1E, WB2E, and BWB1SE

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

This manual must be read and understood by all persons using or installing this appliance. Contact your Star dealer if you have any questions concerning installation, use, or maintenance of this equipment.

DO NOT DISCARD THIS MANUAL.



BWB1SE



WB1E

LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by Wells Manufacturing is warrantied against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only. This warranty is the complete and only warranty, expressed or implied in law, or in fact, including but not limited to, warranties of merchantability or fitness for any particular purpose, and/or for direct, indirect, or consequential damages in connection with Wells products. This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel. The prices charged by Wells Manufacturing for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Manufacturing factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models [see list of portable models below] must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Manufacturing authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your telephone directory, your foodservice equipment dealer, or contact Wells Manufacturing directly for information and other details concerning warranty.

PARTS WARRANTY

All genuine Wells replacement parts are warrantied for ninety [90] days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part[s]. Any use of non-genuine Wells parts completely voids any warranty.

SERVICES AND EXPENSES NOT COVERED BY WARRANTY

- Travel time and mileage rendered beyond the 50-mile radius limit
- Mileage and travel time on "portable" equipment [see below]
- Labor to replace such items that can be replaced easily during a daily cleaning routine [e.g., removable kettles on fryers, knobs, grease drawers on griddles, etc.]
- Replacement of normal wear items such as bulbs, fuses, etc.
- Charges incurred by delays, waiting time, or operating restriction that hinder the service technician's ability to perform service. Any overtime premium will be charged to the buyer.
- Voltage conversions or gas conversions
- Pilot light adjustment
- Miscellaneous adjustments
- Thermostat calibration and bypass adjustment
- Resetting of circuit breakers, safety controls, or reset buttons
- Installation of equipment
- Cleaning of equipment
- Seasoning of griddle plates
- Repair of damage created during transit, delivery, or installation or created by an act of God
- All labor must be performed during regular working hours.

PORTABLE EQUIPMENT

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

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

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

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

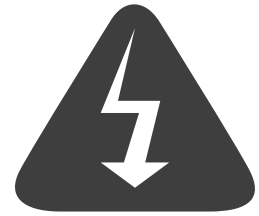
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NOTES

SAFETY SYMBOLS

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



THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

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

Model Number _____

Serial Number _____

Voltage _____

Purchase Date _____

MAINTENANCE AND REPAIRS

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

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

PLEASE REFER TO THE WARRANTY PAGE FOR SPECIFIC WARRANTY INFORMATION.

AUTHORIZED SERVICE AGENT LISTING

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

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

Telephone: 314-678-6303

Fax: 314-781-2714

Email: customerservice@star-mfg.com

Website: www.wells-mfg.com

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



GENERAL SAFETY INFORMATION

This equipment is designed and sold for commercial use only, and is intended for use by personnel trained and experienced in its operation. This is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

Before using your new equipment, read and understand all the instructions and labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation and safety before they use the unit.

GENERAL INSTALLATION INFORMATION

The unit will come with drip tray [or two on WB2E models], handle [or two on WB2E models], and adjustable feet which will need to be installed. To install handles, begin by lightly lubricating the threaded boss with vegetable oil. Turn the handles, threading them onto the boss until they are fully seated. Handles are not removeable once installed. To install the feet safely position the unit and thread each foot in place. Place the unit on a flat, non-combustible surface suitable for use [concrete, terrazzo, tile, or metal surface recommended] and adjust feet until all are contacting surface evenly to prevent the possibility of the unit tipping.

The unit is shipped ready to plug into a standard outlet specified for its voltage and amp draw. If improper electrical supply can be determined through troubleshooting, contact a qualified electrician prior to using the unit. Removal or replacement of the power cord or plug will void the warranty. Should you require assistance, contact your local authorized service agent for any service or required maintenance.

Allow enough space above the unit, in its intended location, for the top to safely swing open.

Before using the unit for the first time, ensure to clean it properly and season the grids. Refer to the Cleaning Procedure section for cleaning instructions. To season the grids, begin by spraying commercial waffle baker spray on upper and lower grids. Carefully lower the upper grid until closed. Turn the power switch on and allow the unit to pre-heat for twenty [20] minutes. At this point lift open the upper grid and re-coat both grids. The unit should now be ready to use.

ELECTRICAL CONNECTION

Before making any electrical connection to this unit, check that the power supply is adequate for the voltage, amperage, and requirements stated on the rating plate. This unit will require a receptacle. Make certain to disconnect the unit from the power source before installing or removing any parts. Be absolutely sure that the ground connection for the receptacle is properly wired. Do not connect equipment to power without proper ground connections. Improper grounding may result in personal injury or fatality.



DO NOT CUT OR REMOVE THE PLUG OR GROUNDING PRONG FROM THE PLUG.



CONNECT/PLUG UNIT INTO DEDICATED AC LINE ONLY SPECIFIED ON THE DATA PLATE OF THE UNIT.



DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.

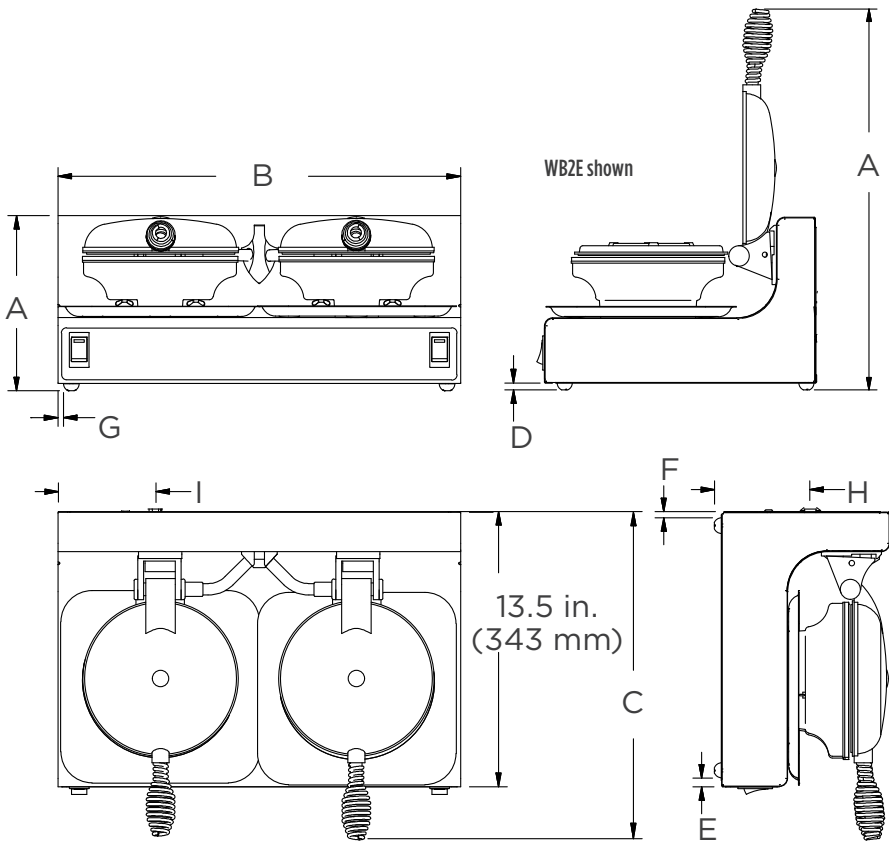


DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT IS ON THE TABLE/COUNTER.



KEEP AWAY FROM RUNNING WATER.

SPECIFICATIONS



**ELECTRICAL PLUG LOCATION
[VIEWED FROM FRONT]**

MODEL	FROM BOTTOM [H] in. (mm)	FROM LEFT SIDE [I] in. (mm)
BWB1SE	2.4 (16)	5.1 (130)
WB1E	4.6 (117)	4.9 (124)
WB2E	4.6 (117)	4.9 (124)

LEG DISTANCE FROM OUTSIDE OF BODY

MODEL	LEG HEIGHT [D] in. (mm)	FRONT [E] in. (mm)	BACK [F] in. (mm)	SIDE [G] in. (mm)
BWB1SE	0.625 (16)	0.3 (8)	1.2 (30)	0.4 (10)
WB1E	0.3 (8)	0.625 (16)	0.15 (4)	0.3 (8)
WB2E	0.3 (8)	0.625 (16)	0.15 (4)	0.3 (8)

MODEL	HEIGHT [A] CLOSED/OPEN in. (mm)	WIDTH[B] in. (mm)	DEPTH [C] in. (mm)	VOLTS	AMPS	WATTS	NEMA PLUG	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
BWB1SE	10.6/23 (269/584)	10.2 (259)	19 (483)	120 230 208/240	7.5 3.6 3.3/3.8	900 828 686/912	5-15P CEE7-7 6-15P	33 lb. (15 kg)	29 lb. (13.2 kg)
WB1E	8.6/19 (218/483)	10.2 (259)	16 (406)	120 230 208/240	7.5 3.7 3.3/3.8	900 900 686/912	5-15P CEE7-7 6-15P	24 lb. (10.9 kg)	20 lb. (9.1 kg)
WB2E	8.6/19 (218/483)	19.75 (502)	16 (406)	120 230 208/240	15 7.4 6.5/7.5	1800 1,800 1352/1,800	5-20P CEE7-7 6-15P	44 lb. (20 kg)	40 lb. (18.1 kg)



Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

2M-37055 Rev. L Owner's Manual For Wells BWB1SE, WB1E, and WB2E Waffle Bakers

DAILY OPERATION



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



DO NOT LEAVE THE UNIT IN OPERATION WITHOUT AN ATTENDANT.



DO NOT LEAVE THE UNIT OPEN WHEN NOT IN USE OR DURING IDLE PERIODS.

PREHEAT / GENERAL OPERATION

- i. When the unit has been plugged into a suitable outlet and power supply, the power switch can be flipped to turn the unit on.
- ii. With the unit closed, allow it to preheat for at least twenty [20] minutes.
- iii. Raise the upper grid using the handle and pour the desired amount of waffle batter onto the lower grid.
- iv. Lower the upper grid using the handle and set the timer to the desired setting.
- v. When the timer goes off, raise the upper grid and carefully 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 or after waffle baker has been idle for thirty [30] minutes or more to guard against waffles sticking and ensure proper taste. This interval may be extended by adding some oil or butter to the waffle batter.
- Never apply beeswax, paraffin or other such materials to the grids.
- Always use fresh batter that contains sufficient shortening. Add shortening as necessary, and do not store batter for extended periods.
- Never use sharp implements [knives, forks, metal tongs, etc.] to remove waffles from the grid. Use a plastic spatula or plastic tongs.

SETTING THE TIMER

To increase or decrease the pre-set timer duration, press and hold either the ▲ or ▼ button and while holding, press the “START/STOP” to adjust the time up or down, respective to the arrow button you are holding.

SETTING THE TEMPERATURE

If necessary, the factory pre-set temperature can be changed. To view the current temperature setting, press and hold the “TEMP” button and then press and hold the “START/STOP” button for 3 seconds. Press the either the ▲ or ▼ button to increase or decrease the temperature. Press the “START/STOP” button again to save the new setting.

CHANGING THE TEMPERATURE READOUT

In order to change between Fahrenheit and Celcius, with the unit on hold the “TEMP” button. While holding turn the power switch off and then back to on. Repeat the process to change back.

BAKING WAFFLES

THE WAFFLE BAKER MUST BE AT OPERATING TEMPERATURE AND PROPERLY SEASONED FIRST.

- i. Raise the lid, pour in waffle mix, and close the lid. [on BWB1SE models, rotate the grids 180 degrees]
- ii. Start timer by pressing the “START/STOP” button.
- iii. When the timer sounds, press the “START/STOP” button again. [on BWB1SE models, rotate the grids back 180 degrees to the original position]
- iv. Remove the waffle.
- v. Repeat these steps, remembering to reseason the grids every 3–4 waffles.

SHUTDOWN

Disconnect power to the unit with the power button at the end of each day of operation.



DO NOT IMMERSE THE UNIT IN WATER OR LET THE UNIT STAND IN WATER.



DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT IS ON THE TABLE/COUNTER.



DO NOT USE ABRASIVE CLEANERS.

CLEANING

SUGGESTED CLEANING SUPPLIES

- i. mild dish detergent and water
- ii. plastic scouring pad
- iii. soft-bristled fiber brush [“daily” procedure]
- iv. stiff-bristled fiber brush [“as needed” procedure]
- v. clean soft cloth and/or sponge

CLEANING PROCEDURES

PREVENTIVE MAINTENANCE FOR YOUR WAFFLE BAKER CONSISTS OF THE FOLLOWING RECOMMENDED CLEANING PROCEDURES. TO KEEP YOUR WAFFLE BAKER IN ITS BEST OPERATING CONDITION, THESE STEPS SHOULD BE PERFORMED AS RECOMMENDED.

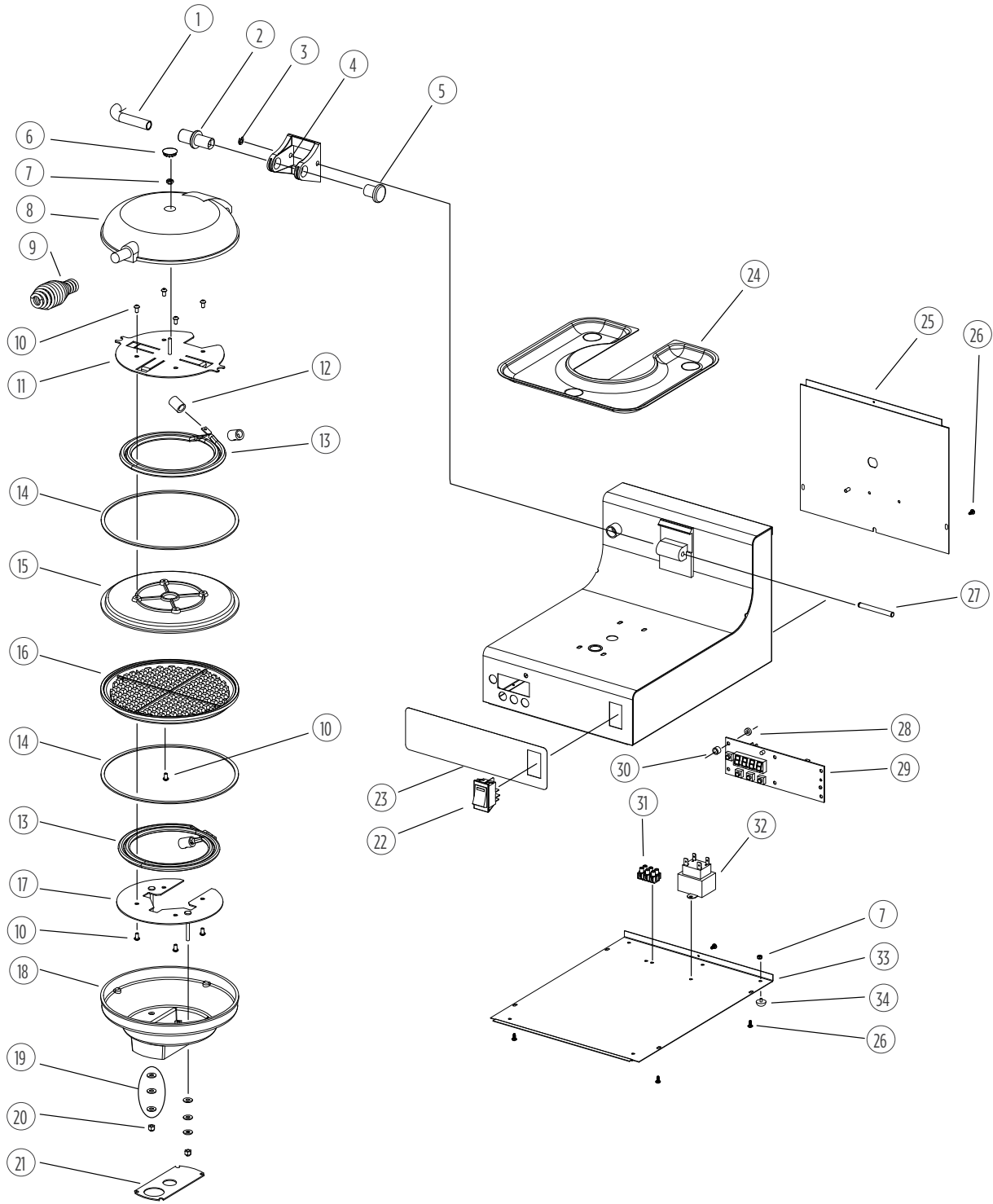
DAILY

- i. Unplug the unit and allow it to cool completely.
- ii. Use a soft-bristle brush to clean remaining cooking residue from grids.
- iii. Wipe down the outside of the unit with a soft, clean cloth dampened with mild detergent and warm water.
- iv. Wipe down with a soft, clean cloth dampened with only clean water and allow to air dry.
- v. Reseason the grids when cleaning is complete and unit is dry.

AS NEEDED TO REMOVE CARBONIZATION

- i. Unplug the unit and allow it to cool completely.
- ii. Carefully apply a commercial carbon cleaning solution to the grid surfaces using a new stiff-bristle brush. Do not spill the carbon cleaning solution on yourself or any other surfaces. Use extreme caution when handling and follow all manufacturer recommendations regarding use.
- iii. Lower the upper grid[s] and allow appliance to stand for several hours or overnight if possible, depending on the extent of the carbonization.
- iv. Thoroughly remove the carbon cleaning solution and black residue using a brush. Then use a damp cloth and wipe down the grid surfaces carefully until all the carbon cleaning solution has been removed.
- v. Wipe down the outside of the unit with a soft, clean cloth dampened with mild detergent and warm water.
- vi. Wipe down with a soft, clean cloth dampened with only clean water and allow to air dry.
- vii. Reseason the grids when cleaning is complete and unit is dry.

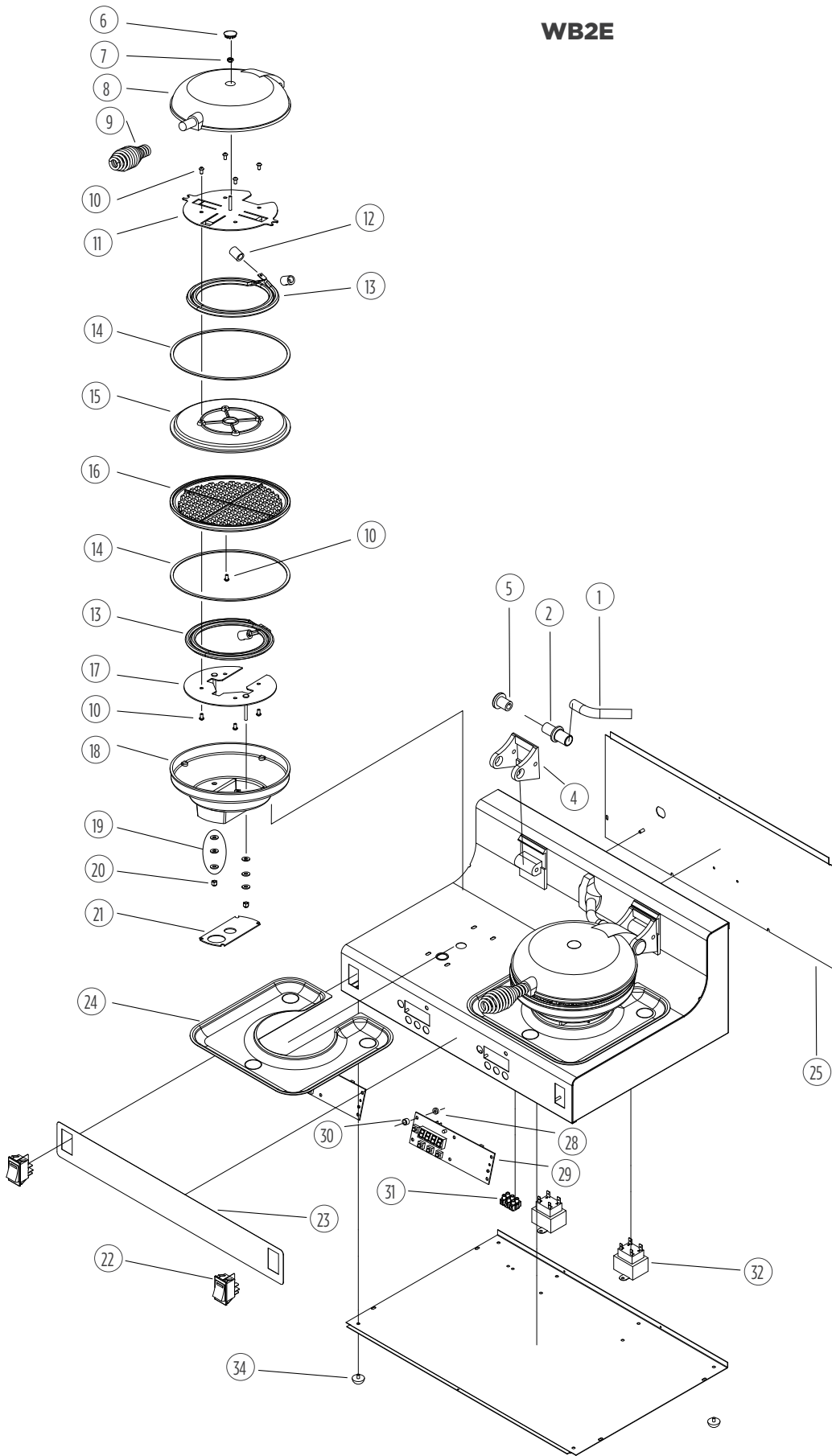
WB1E



WB1E PARTS LIST

REF NO	PART NUMBER	DESCRIPTION	QTY	PAGE NO
1	B8-35552	solid curved conduit	1	6
2	2F-30329	solid straight conduit	1	6
3	2C-30222	retaining ring	1	6
4	2F-30322	hinge	1	6
5	2V-30328	hinge pivot cap	1	6
6	2P-38628	upper grid cap	1	6
7	2C-31053	8-32 keps nut	9	6
8	2F-30327	cast top housing	1	6
9	2R-30335	handle	1	6
10	2C-31715	8-32 x 0.3125 screw	13	6
11	B8-Z16245	top plate element clamp	1	6
12	2K-307280	insulating bushing	4	6
13	2N-307811UL	element	2	6
14	2I-30337	grid gasket	2	6
15	2F-38917	top grid	1	6
16	2F-307657	bottom grid	1	6
17	B8-Z16246	bottom plate element clamp	1	6
18	2F-30326	cast bottom housing	1	6
19	2C-32242	#10 washer	6	6
20	2C-38627	8-32 acorn nut	2	6
21	2I-30338	bottom casting-to-body gasket	1	6
22	2E-35127	plastic rocker switch	1	6
23	2M-Z19093	WB1E control overlay/label	1	6
24	B8-38629	drip tray	1	6
25	B8-Z16411	rear panel	1	6
26	2C-33935	6AB x 0.3125 screw	7	6
27	2A-30333	hinge pin	1	6
28	2K-08-07-0004	round nylon spacer	6	6
29	2J-Z7497	control board and screen	1	6
30	2K-Z1971	nylon spacer	6	6
31	2E-Z5375	3-pole terminal block	1	6
32	2E-05-07-0351	transformer for 120 V model	1	6
	2E-05-07-0350	transformer for 240 V model		
33	B8-Z16410	bottom panel	1	6
34	2A-45728	rubber foot	4	6
35	2E-35539	5-15P cord set for 120 V model	1	NP
	2E-72920	CEE7-7 cord set for 230 V model		
	2E-35540	6-15P cord set for 240 V model		
36	2J-Z16743	RTD temperature probe	1	NP
37	2K-31217	90° strain relief	1	NP
38	2K-70648	small strain relief	1	NP

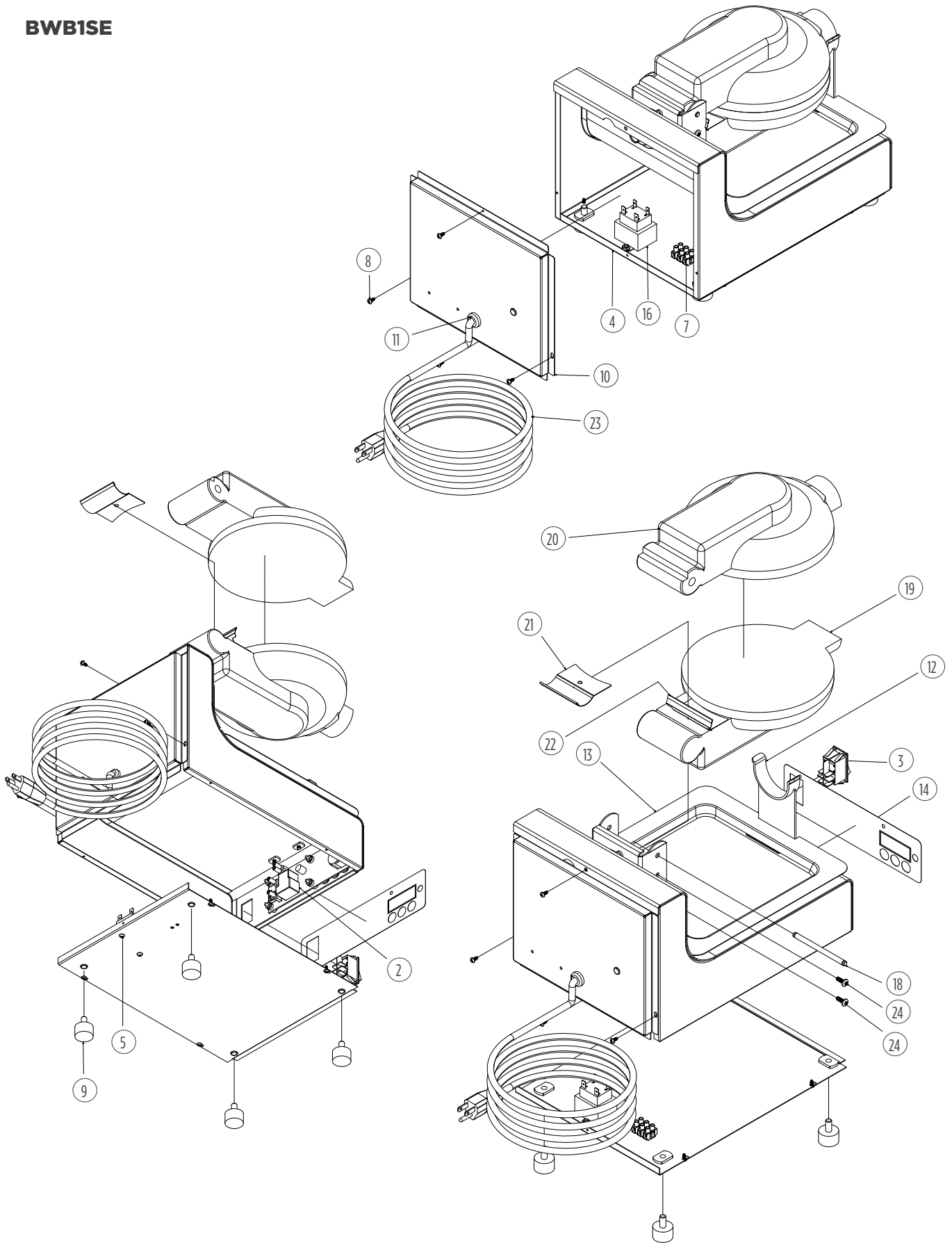
WB2E



WB2E PARTS LIST

REF NO	PART NUMBER	DESCRIPTION	QTY	PAGE NO
1	B8-35552	solid curved conduit	2	8
2	2F-30329	solid straight conduit	2	8
3	2C-30222	retaining ring	2	NP
4	2F-30322	hinge	2	8
5	2V-30328	hinge pivot cap	2	8
6	2P-38628	upper grid cap	2	8
7	2C-31053	8-32 keps nut	14	8
8	2F-30327	cast top housing	2	8
9	2R-30335	handle	2	8
10	2C-31715	8-32 x 0.3125 screw	26	8
11	B8-Z16245	top plate element clamp	2	8
12	2K-307280	insulating bushing	8	8
13	2N-307811UL	element	4	8
14	2I-30337	grid gasket	4	8
15	2F-38917	top grid	2	8
16	2F-307657	bottom grid	2	8
17	B8-Z16246	bottom plate element clamp	2	8
18	2F-30326	cast bottom housing	2	8
19	2C-32242	#10 washer	12	8
20	2C-38627	8-32 acorn nut	4	8
21	2I-30338	bottom casting-to-body gasket	2	8
22	2E-35127	plastic rocker switch	2	8
23	2M-Z19094	WB2E control overlay/label	1	8
24	B8-38629	drip tray	2	8
25	B8-Z17180	rear panel	1	8
26	2C-33935	6AB x 0.3125 screw	8	8
27	2A-30333	hinge pin	2	8
28	2K-08-07-0004	round nylon spacer	12	8
29	2J-Z7497	control board and screen	2	8
30	2K-Z1971	nylon spacer	12	8
31	2E-25375	3-pole terminal block	1	8
32	2E-05-07-0351	transformer for 120 V model	2	8
	2E-05-07-0350	transformer for 240 V model		
33	B8-Z17179	bottom panel	1	8
34	2A-45728	rubber foot	4	8
35	2E-35539	5-15P cord set for 120 V model	1	NP
	2E-72920	CEE7-7 cord set for 230 V model		
	2E-35540	6-15P cord set for 240 V model		
36	2J-Z16743	RTD temperature probe	2	NP
37	2K-31217	90° strain relief	1	NP
38	2K-70648	small strain relief	1	NP

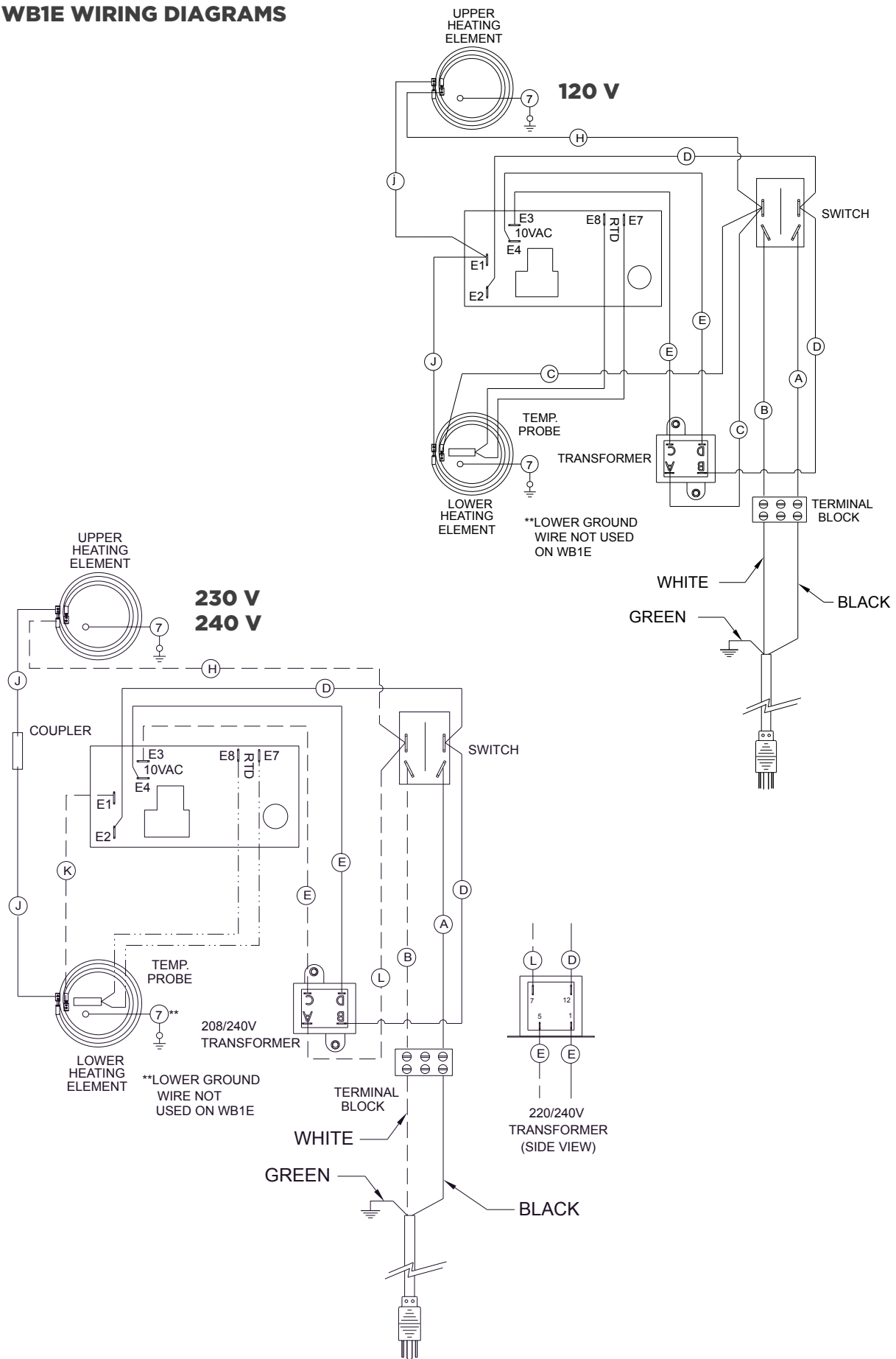
BWB1SE



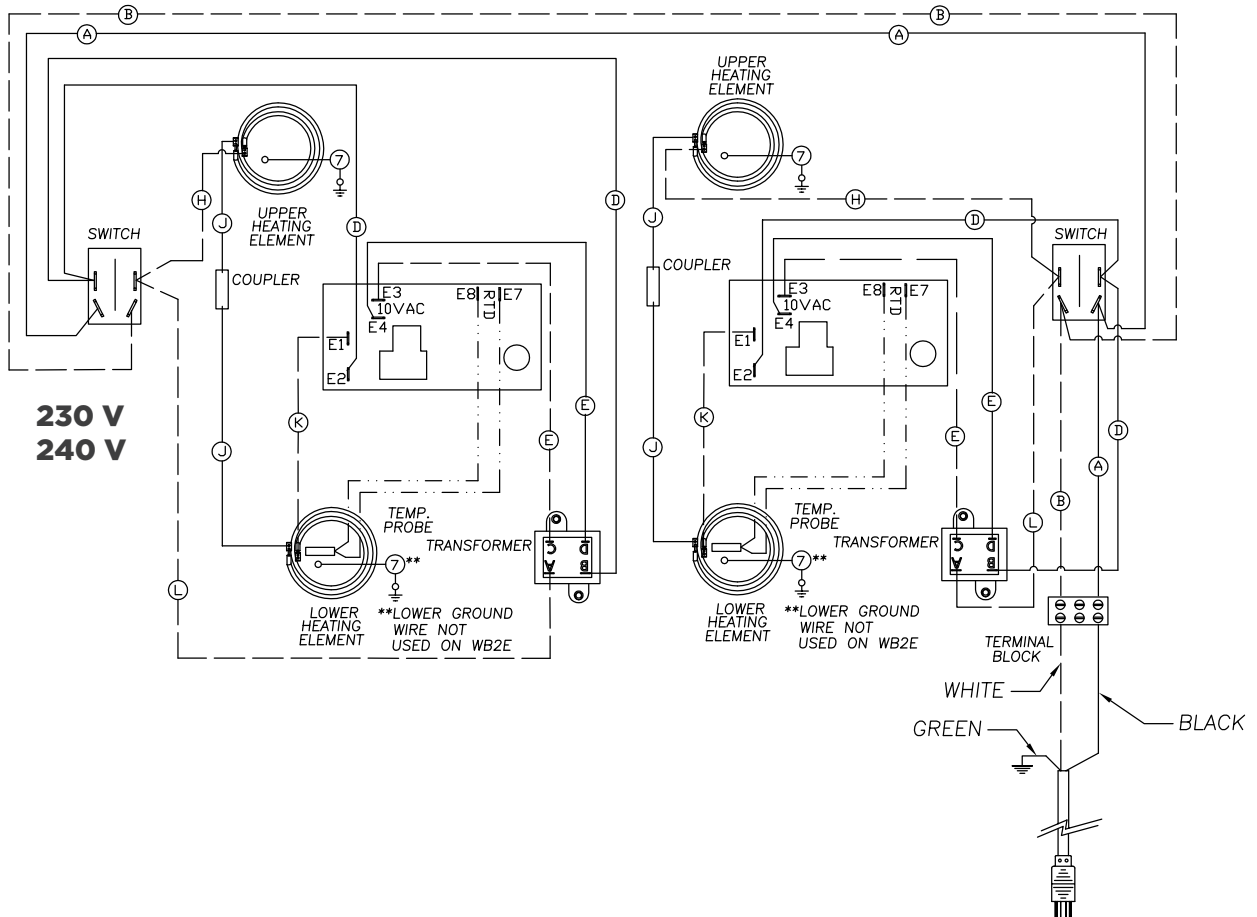
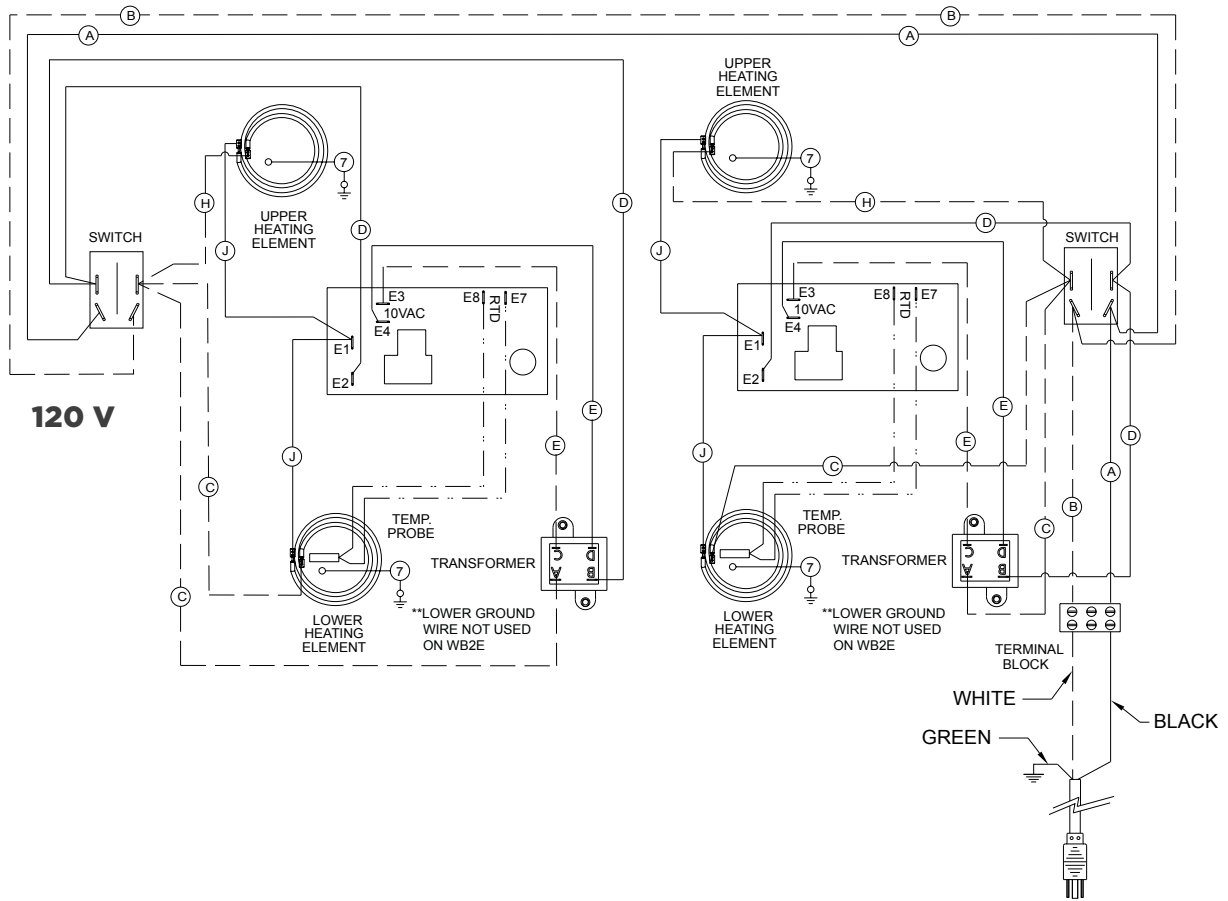
BWB1SE PARTS LIST

REF NO	PART NUMBER	DESCRIPTION	QTY	PAGE NO
1	B8-WL0620	body	1	10
2	2J-27497	control board	1	10
3	2E-35127	rocker switch	1	10
4	B8-42003	bottom panel	1	10
5	2C-31715	8-32 x 0.3125-inch screw	2	10
6	2C-31053	8-32 keps nut	2	10
7	2E-25375	terminal block	1	10
8	2C-33935	#6 x 0.3125-inch screw	8	10
9	2A-40564	rubber foot	4	10
10	B8-Z18949	rear panel	1	10
11	2K-70648	strain relief	1	10
12	B8-42028	support bracket assembly	1	10
13	B8-42555	drip tray	1	10
14	2M-219018	BWB1SE control overlay label	1	10
15	B8-42006	pivot housing assembly	1	10
16	2E-05-07-0351	transformer	1	10
17	2A-303523	drip guide	1	10
18	2A-42018	pivot shaft	1	10
19	2F-42007UL	lower grid assembly	1	10
20	2F-42008UL	upper grid assembly	1	10
21	B8-42023	upper plate wiring cover	1	10
22	B8-42031	lower plate wiring cover	1	10
23	2E-35539	cord set, 120 V	1	10
	2E-72920	CEE7-7 cord set for 230 V model		
	2E-35540	cord set, 240 V		
24	2C-42010	10-32 x 0.5-inch screw	4	10
25	2C-40303	10-32 x 0.375-inch screw	2	10
26	2P-42232	bearing	1	10

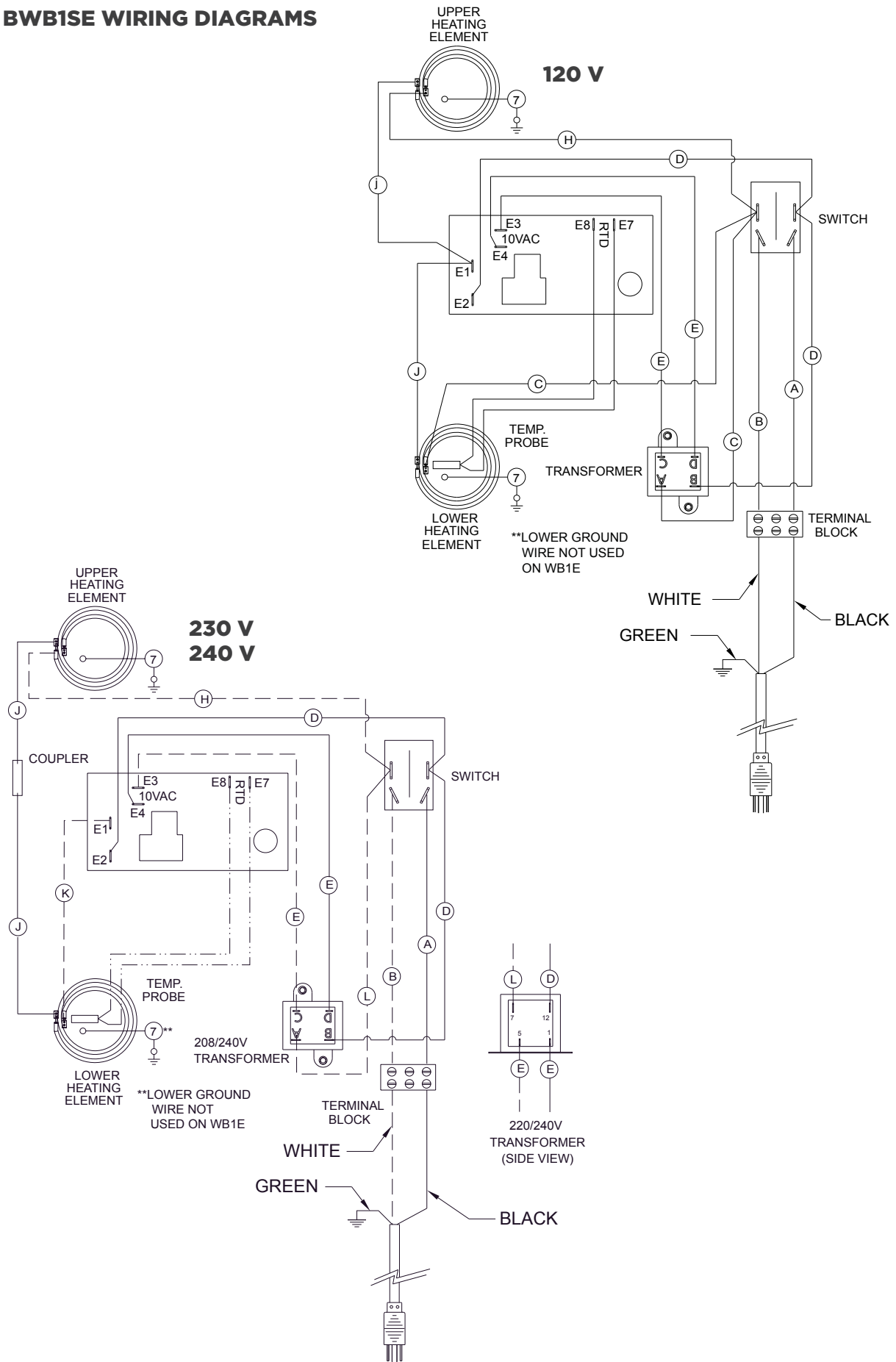
WB1E WIRING DIAGRAMS



WB2E WIRING DIAGRAMS



BWB1SE WIRING DIAGRAMS



NOTES

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