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Model WVG-136RW

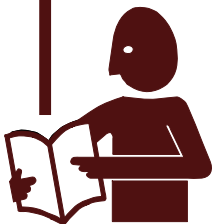
OWNERS MANUAL

WVG-136 SERIES

**ELECTRIC GRIDDLE
with
UNIVERSAL HOOD**

**MODELS:
WVG-136
WVG-136RW
WVG-136RWT**

**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

Unless otherwise specified, all commercial cooking equipment manufactured by WELLS BLOOMFIELD, LLC is warranted 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 BLOOMFIELD 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 Bloomfield 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 Bloomfield 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 (a device with a cord and plug) 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 Bloomfield authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or contact:

Wells Bloomfield, LLC
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 **sixty (60) 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 Bloomfield 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.

TABLE OF CONTENTS

WARRANTY	xi
SPECIFICATIONS	1
FEATURES & OPERATING CONTROLS	2
PRECAUTIONS & GENERAL INFORMATION	6
AGENCY LISTING INFORMATION	7
INSTALLATION	8
OPERATION	12
CLEANING INSTRUCTIONS	17
MAINTENANCE SCHEDULES	19
MSDS (Ansulex Low pH)	24
TROUBLESHOOTING SUGGESTIONS	26
ANSUL® SYSTEM COMPONENTS	27
EXPLODED VIEW & PARTS LIST	28
WIRING DIAGRAM	33
PARTS & SERVICE	36
CUSTOMER SERVICE DATA	36

INTRODUCTION

Thank You for purchasing this Wells Bloomfield appliance.

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

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

This manual applies to the following Wells Bloomfield models:

- WVG-136
- WVG-136RW
- WVG-136RWT

SPECIFICATIONS

MODEL	ROLL WARMER	VOLTS 50/60 Hz	3Ø AMPS			1Ø AMP S	WATTS	DIMENSIONS POWER CORD
			L1	L2	L3			
WVG-136	NO	208V	17	29	17	35	7,300	30-3/8" WIDE (42-3/8" wide including spacers) 77-1/4" HIGH 35-1/2" DEEP Power Cord (when provided): NEMA 15-60P
		240V	20	33	20	40	9,500	
WVG-136RW WVG-136RWT	YES	208V	20	28	20	38	7,900	
		240V	24	33	24	43	10,400	

Minimum clearances required from unit to nearest combustible surface or object

	BACK	SIDE	BOTTOM	TOP
inches	n/a	6	6	19
millimeters	n/a	152	152	483

FEATURES & OPERATING CONTROLS

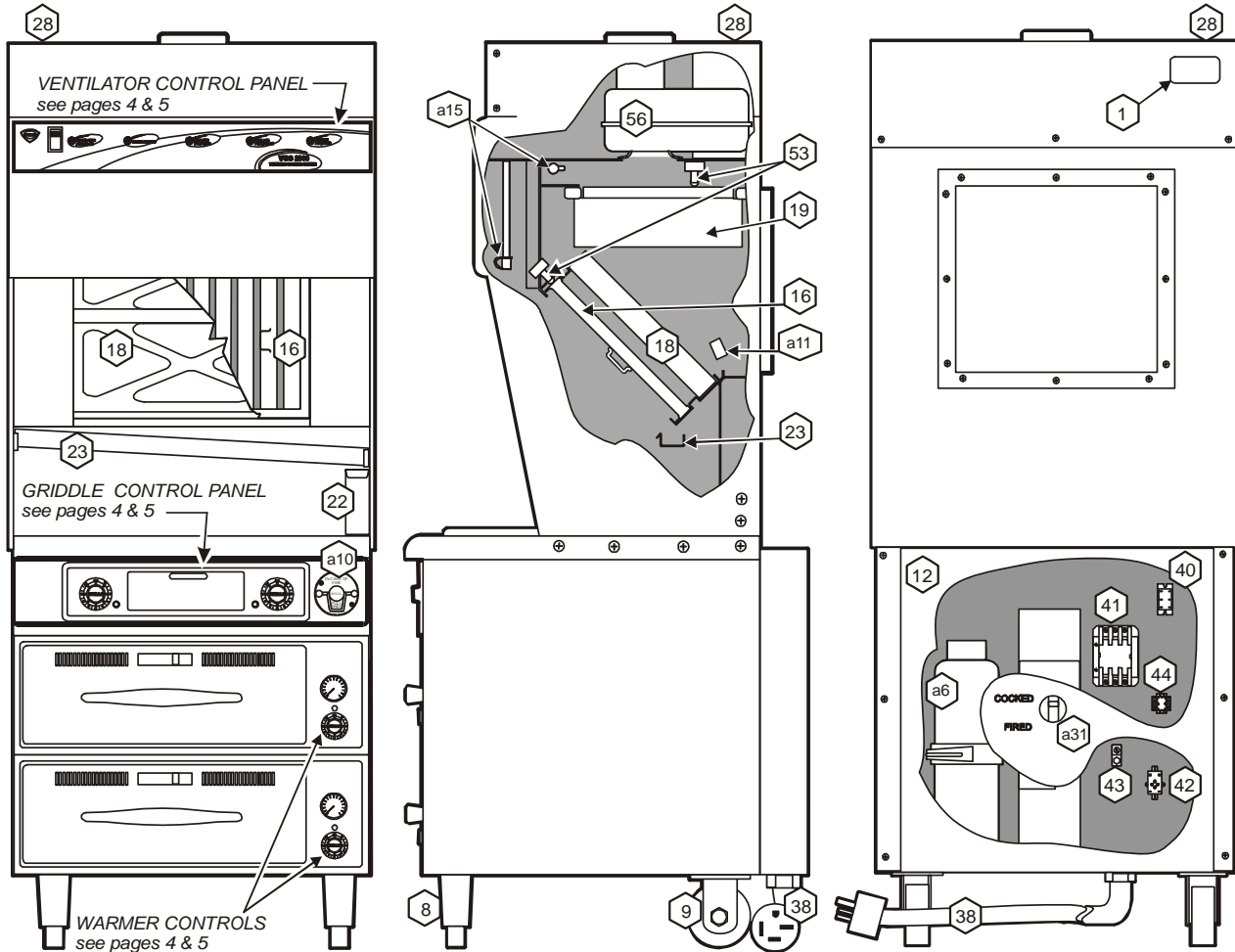


Fig. 1 Ventilator Section Operating Features & Controls

FEATURES & OPERATING CONTROLS (continued)

VENTILATOR SECTION

ITEM	DESCRIPTION	COMMENT
1.	NAMEPLATE	Lists Manufacturer, Model and Serial Number information. Also lists electrical specifications.
a6.	FIRE SUPPRESSION AGENT TANK (1.5 gal.)	Container for Ansul TM Low-pH liquid fire suppression liquid.
8.	ADJUSTABLE (FRONT) LEG	Allows the unit to be leveled.
9.	RIGID (REAR) CASTER	Allows the unit to be easily positioned by lifting the front of the unit slightly.
a10.	MANUAL PULL STATION	Provides a means of manual activation of the fire suppression system. PULL ONLY IN CASE OF FIRE!
a11.	FUSIBLE LINKS	Automatically activates fire suppression system in the event of fire on the griddle.
12.	LOWER REAR ACCESS PANEL	Allows access to Ansul [®] fire suppression agent tank (a6) and controls also access to main power contactor (41).
a15.	DISCHARGE NOZZLE	Fire suppression media discharges here (2 places).
16.	GREASE BAFFLE	Extracts and drains most grease and moisture from the air flow.
18.	PRE-FILTER ASSEMBLY	Comprises the PRE-FILTER FRAME and a replaceable PRE-FILTER. Stops larger particles of grease from reaching the FILTER PACK for reduced maintenance costs.
19.	HEPA/CHARCOAL FILTER PACK	Stops most grease and smoke particles. Also assists in some cooking odor removal.
22.	GREASE CUP	Collects grease/moisture drained from grease trough (23).
23.	GREASE TROUGH	Directs grease/moisture removed by grease baffle to grease cup.
28.	VENTILATOR EXHAUST DUCT	Exit point for ventilator airflow - on top left rear of unit. DO NOT BLOCK
a31.	STATUS INDICATOR	Displays status of fire suppression system (<i>COCKED - FIRED</i>) If <i>FIRED</i> , a buzzer will sound continuously.
38.	POWER CORD	6' cord and cap. Plug for NEMA 15-60R (receptacle by user).
40.	WARMER RELAY	Provides power to roll warmer section. Energized at all times except during fire safety shut-down.
41.	POWER CONTACTOR	Energizes griddle only while ventilator section is sensed as operational.
42.	BUILDING FIRE ALARM RELAY	Reports fire alarm condition to building fire management system.
43.	GROUND LUG	Ground wire of power cord connects here.
44.	INTERLOCK TERMINAL	Provides connection for shut-down control by building fire management system.
53.	FILTER INTERLOCK SWITCHES	Proper installation of grease baffle and filter pack close these switches in ventilator sensor circuit.
56.	VENTILATOR FAN	Provides air movement for ventilation.

FEATURES & OPERATING CONTROLS (continued)

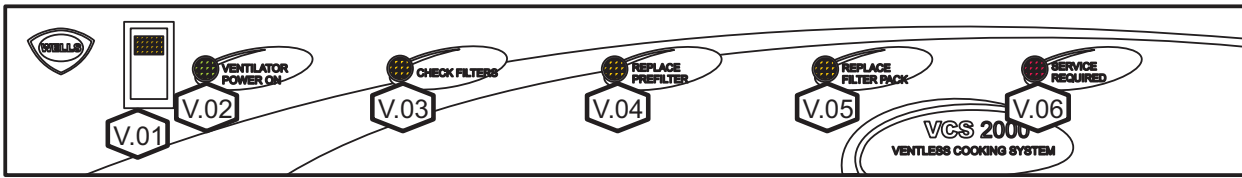


Fig. 2 Ventilator Section Controls & Indicator Lights

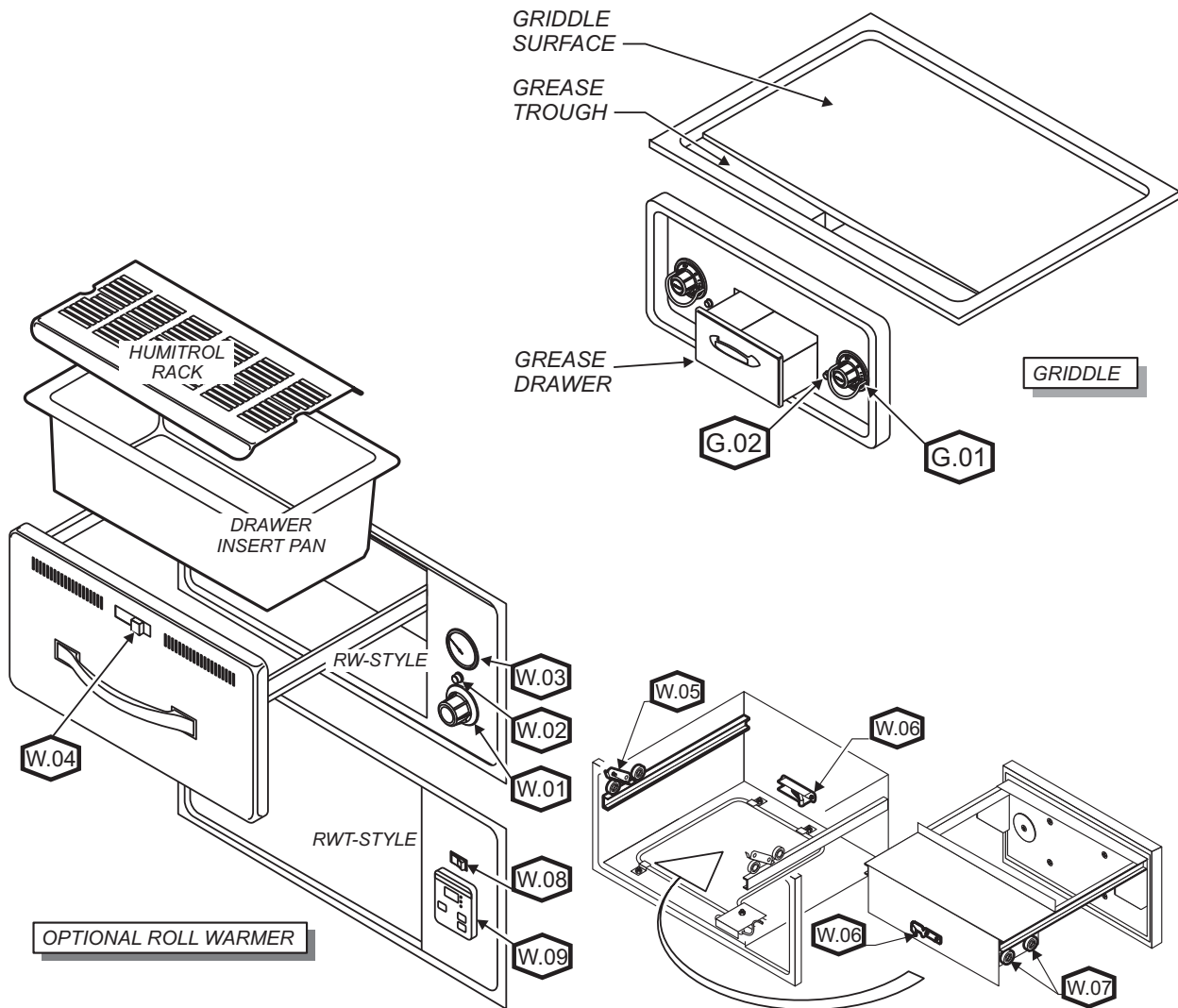


Fig. 3 Griddle & Warmer Drawer Operating Features & Controls

FEATURES & OPERATING CONTROLS (continued)

ITEM	DESCRIPTION	COMMENT
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VENTILATOR SECTION CONTROLS

V.01	POWER SWITCH	Energizes blower motor. If, after 10 seconds, proper conditions are met, appliance is energized.
V.02	POWER ON INDICATOR	GREEN. Glows when POWER switch is <i>ON</i> .
V.03	CHECK FILTERS ALARM INDICATOR	AMBER. Glows if one or more filters are out of position. Check all filters and baffles for proper installation.
V.04*	REPLACE PREFILTER ALARM INDICATOR	AMBER. Glows when PREFILTER is approaching the end of its service life and must soon be replaced.
V.05*	REPLACE FILTER PACK ALARM INDICATOR	AMBER. Glows when FILTER PACK is approaching the end of its service life and must soon be replaced.
V.06*	SERVICE REQUIRED ALARM INDICATOR	RED. Glows when PREFILTER and/or FILTER PACK has reached the end of its service life and is too loaded to allow sufficient air flow. Filter MUST be replaced. Appliance is SHUT DOWN until expended filters are replaced.

* See *PRECAUTIONS & GENERAL INFORMATION*, pages 6 & 7 for special procedures regarding prefilters and filter packs.

GRIDDLE SECTION CONTROLS

G.01	GRIDDLE TEMPERATURE CONTROL	Thermostat control of temperature of one griddle half.
G.02	INDICATOR LIGHT	AMBER. Glows when heating element is energized.

OPTIONAL WARMER SECTION CONTROLS

W.01	WARMER TEMPERATURE CONTROL	Infinite switch control of temperature of one warmer drawer.
W.02	POWER ON INDICATOR	AMBER. Glows when associated temperature control is turned <i>ON</i> .
W.03	THERMOMETER (optional)	Reads temperature inside drawer cavity Must be ordered at time of initial build.
W.04	HUMIDITY CONTROL	Slide control of shutters to control air circulation within the warmer drawer.
W.05	DRAWER CATCH	Holds drawer closed.
W.06	DRAWER STOP	Prevents drawer from opening too far. Spring loaded to permit easy removal of drawer.
W.07	DRAWER ROLLERS	Support drawer and allow it to open and close smoothly.
W.08	POWER SWITCH (RWT)	Energizes unit (RWT-style only)
W.09	CONTROLLER (RWT)	Controls cavity temperature. Readout displays setpoint and actual temperature information. UP ARROW / DOWN ARROW keys allow modification of setpoint temperature. (RWT-style units only)

PRECAUTIONS AND GENERAL INFORMATION



WARNING: ELECTRIC 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

Cooking surface is very hot during operation. Contact with the griddle can cause serious burns.

NOTE: Fire suppression system and all associated components must only be serviced by an authorized Ansul® Distributor. All setup, charging, repair and/or adjustment of the fire suppression system must be performed by an **Authorized Ansul® Distributor ONLY**.

IMPORTANT: If a remote pull station is installed, both rear casters (9) must be replaced with legs to deter moving the unit. **MOVING AN APPLIANCE WITH A REMOTE PULL STATION WILL DISCHARGE THE FIRE SUPPRESSION SYSTEM.**

This Ventless Cooking System™ is designed to help reduce odor emissions, but will not completely eliminate cooking odors. Air exchange at the installation site must comply with the requirements of the local jurisdictional authority. To ensure that odors do not build-up, recommended minimum air exchange is 300 - 400 cfm of outside air into *and out of* the area where the unit is used.

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 splash or pour water on, in or over any exposed element, control, control panel or wiring.

DO NOT submerge pre-filter or filter pack in water.

Use only genuine Wells replacement parts and filters, call (314) 678-6314 or your authorized Wells service agent. Parts supplied by others will void your warranty and may not provide safe operation.

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.

PRECAUTIONS AND GENERAL INFORMATION (continued)

OPERATIONAL NOTES:

REPLACE PREFILTER and *REPLACE FILTER PACK* indicator lights provide a timely warning that a system shut-down is imminent.

The actual time between the indicator light coming on and the loss of cooking appliance power will depend upon the cooking conditions.

Anytime a dirty PRE-FILTER is replaced, the system airflow will increase. If the condition of the FILTER PACK is marginal, the *REPLACE FILTER PACK* light could then come on. If this happens, a fresh FILTER PACK must be installed within a reasonably short time.

Loss of airflow through the old filter pack will soon cause a system shut-down when the airflow falls below minimum vapor capture levels.

KEEP SPARE FILTER PACKS ON HAND.

IMPORTANT: If you decide to “get the most” out of the old filter pack, and continue to use it until a system shut-down happens, it is advisable to have a fresh filter pack readily at hand, and have someone available who is capable of replacing it. Otherwise, you may experience an extended down time, with consequent associated loss of business.

The manufacturer assumes no liability for loss of business due to a system shutdown caused by a dirty pre-filter and/or filter pack (i.e. red *SERVICE REQUIRED* light is on), when the user fails to have the proper replacement pre-filter and/or filter pack on hand.

The Ventless Cooking System™ hood is designed as part of a **WELLS cooking appliance** only. No other use of this product is authorized by the manufacturer or its agents. Wells Mfg. assumes no liability for the use of this equipment with products by any other manufacturer's, or for use of this equipment with any Wells Manufacturing product other than in factory certified applications.

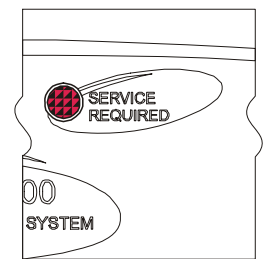
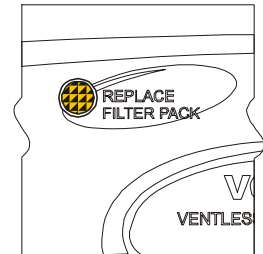
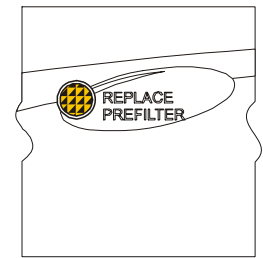



Fig. 4 Ventilator Warning Indicators

AGENCY LISTING INFORMATION

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

This appliance is  Listed under UL File E146882.

This appliance is evaluated to BOCA, ICBO and SBCCI Building Code Requirements by National Evaluation Service, Inc. (NES) under Report No. NER-620.



STD 4



E146882



UL710B CATEGORY KNKG
RECIRCULATING SYSTEM
E146887

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.



WARNING: RISK OF INJURY

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

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 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 these components in or near the appliance for later use. To prevent loss, these items should be installed as soon as possible.

1 ea. FIRE SUPPRESSION AGENT (**ANSULEX® Low pH**, 1.5 GAL.)

See *Material Safety Data Sheet*, page 24.

1 ea. FIRE SUPPRESSION MEDIA TANK

1 ea. FIRE SUPPRESSION TANK CHARGING CARTRIDGE

1 ea. GREASE BAFFLE

1 ea. FILTER PACK ASSEMBLY

1 ea. PRE-FILTER HOLDER with PRE-FILTER

1 ea. GREASE CUP

1 ea. GREASE TROUGH (VENTILATOR SECTION)

1 ea. GREASE DRAWER (GRIDDLE SECTION)

1 ea. SCRAPER

2 ea. 6" SIDE SPACERS

1 ea. LITERATURE PACKAGE

Additionally:

2 ea. DRAWER INSERTS (if ordered with warmer drawers)

2 ea. HUMITROL RACKS (if ordered with warmer drawers)

SETUP

Setup the appliance only on a firm level surface. Non-combustible material is recommended.

Refer to the *Installation Instruction Sheet* for required clearances. Maintain required clearances between the appliance and adjacent combustible surfaces. Verify 6" left and right side clearances to combustible construction. This appliance requires a **minimum of 8 ft (96")** (floor to overhead) to allow for adequate exhaust.

Verify that the VENTILATOR HOOD ASSEMBLY is properly and securely assembled to the cooking appliance before beginning the installation procedure.

If a remote manual pull station is to be installed, replace the rear casters with legs.

Level the unit after it is in its final position. Using a spirit level, verify that the unit is level front-to-back and side-to-side.

Avoid storing flammable or combustible materials near the appliance.

SERVICE TECHNICIAN INSTALLATION NOTES

An Ansul® technician must charge and arm the fire suppression system before the ventilator blower will operate. See page 10.

Installation and start up must be performed by an Authorized Installation Company.

Installer must complete the *WARRANTY REGISTRATION* form, and record appliance installation particulars on the *CUSTOMER SERVICE DATA* form in this manual.

Certain codes require cooking equipment to be restrained with a RESTRAINT DEVICE. It is the RESPONSIBILITY OF THE INSTALLER to check with the AUTHORITY HAVING JURISDICTION, in order to ascertain the applicability of this requirement to THIS SPECIFIC EQUIPMENT INSTALLATION. Any restraint device must allow access to the back and sides of the unit to provide for servicing and maintenance, and must not interfere with the operation of the FIRE SUPPRESSION SYSTEM.

ELECTRICAL INSTALLATION

Refer to the nameplate on the cooking appliance to verify the ELECTRICAL SERVICE POWER. Voltage and phase must match the nameplate specifications, and available electrical service amperage must meet or exceed the specifications listed on page 1. Incoming wiring must comply with National Electrical Code specifications.

All universal hood appliances ship from the factory wired 3ø and include a 3ø cordset.

For 1ø operation:

- a. Remove rear lower panel (item 12)
- b. Refer to the wiring schematic diagram located on the inside of the panel.
- c. Service wiring and conduit, or appropriate cordset must be provided by the electrical installer.
- d. Wiring change must be performed by a licensed electrician.
- e. Be sure to reinstall the panel when wiring change is completed.

IMPORTANT!

Verify that this VENTILATOR and food cooking equipment installation is in compliance with the specifications listed in this manual, with local code requirements, and in accordance with N.F.P.A 96 (*THE STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS* - current edition).

THIS IS THE
RESPONSIBILITY
OF THE INSTALLER



DANGER

SHOCK HAZARD

ELECTRIC CONNECTIONS MUST BE MADE BY A LICENSED ELECTRICIAN. Electrical shock will cause death or serious injury.

NOTE: This appliance requires a dedicated 60 Amp electrical branch circuit protection.

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.

INSTALLATION (continued)



THE FIRE SUPPRESSION SYSTEM MUST BE CHARGED AND CERTIFIED BY AN AUTHORIZED **ANSUL®** DISTRIBUTOR. **NEVER** ATTEMPT TO MODIFY OR BYPASS THE FIRE SUPPRESSION SYSTEM. AN UNCONTROLLED FIRE CAN CAUSE SERIOUS INJURY, DEATH AND/OR PROPERTY LOSS.

IMPORTANT: The FIRE SUPPRESSION SYSTEM must be SET-UP and CHARGED by an authorized **Ansul®** distributor before the ventilator blower will operate.

NOTE: If the fire suppression system is discharged, a buzzer will sound continuously and the cooking appliance will remain inoperable until the fire suppression system is serviced. **Recharging and resetting must be performed by an authorized Ansul® distributor ONLY.**

Charging of the Ansul Fire Suppression system must be in accordance with *Ansul® Design, Installation, Recharge and Maintenance Manual*. (Ansul® #418087-05)

FIRE SUPPRESSION SYSTEM INSTALLATION

1. Any REMOTE MANUAL PULL STATION must be installed by an authorized **ANSUL®** distributor in accordance with the AUTHORITY HAVING JURISDICTION.

NOTE: If a REMOTE MANUAL PULL STATION is installed, moving the unit for servicing will cause the **Ansul®** system to discharge. In this case, the unit must only be installed with four fixed legs (i.e. remove rear casters and replace with legs). Additional legs may be ordered through an Authorized Wells Service Agency. See page 25.

2. The FIRE SUPPRESSION SYSTEM is comprised of a pressurized cartridge & container of liquid fire suppressant, with associated plumbing and controls. It utilizes factory installed FUSIBLE LINKS for automatic actuation, and a factory installed MANUAL PULL STATION for manual actuation. Two NOZZLES are used to disperse the liquid fire suppression media.

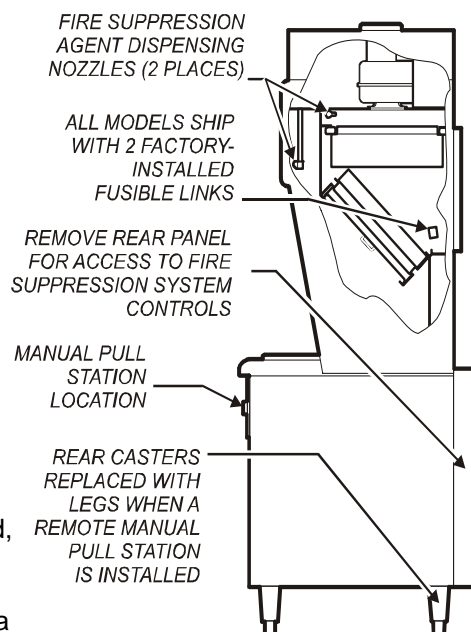


Fig. 5 Fire Suppression System

3. When the fire suppression system activates, the fire suppression media is discharged, both the cooking appliance and the ventilator are de-energized, and a buzzer will sound continuously. The fire suppression media will form an emulsion designed to both smother and cool the fire.

Call your Authorized Ansul® Distributor immediately for service.

NOTE: See page 22 for the Material Safety Data Sheet for the fire suppression agent.

4. The MANUAL PULL STATION and any similar REMOTE MANUAL PULL STATION will activate the fire suppression system when the ring on the pull station is pulled horizontally.

FILTERS INSTALLATION

- 1. FILTER PACK:** Ships installed in the hood. If the FILTER PACK is not in position, the *CHECK FILTERS* indicator will light. If the FILTER PACK becomes clogged, the *REPLACE FILTER PACK* indicator will glow.

To install the FILTER PACK: Position the filter pack with the charcoal portion UP. Slide the filter pack toward the rear of the unit until it contacts the guides on the back panel. Push the filter pack UP into the upper opening until it rests firmly against the filter pack seal. When up in position, holder clips can be snapped over wall ledge on each side. To remove FILTER PACK: Grasp both holder clips and pull INWARD until the clips clear the sidewall ledge. Then, pull the filter pack down and out.
- 2. PRE-FILTER:** The PRE-FILTER ships in the FILTER FRAME. If the PRE-FILTER is not in position, or if the PRE-FILTER is not in the FILTER FRAME, the *CHECK FILTERS* indicator will light. If the PRE-FILTER becomes clogged, the *REPLACE PRE-FILTER* indicator will glow.

To install the PRE-FILTER: Pay attention to the air flow markings. The *AIR FLOW* arrow will point away from the installer. Slide the assembly up into the front opening, behind the upper filter rail. While pressing slightly against the bottom of the assembly, pull the FILTER HANDLE toward you so as to engage the FILTER HOOK over the lip of the top filter rail. Then lower and seat the assembly into the top indentation of the lower filter rail.
- 3. GREASE BAFFLE:** If the GREASE BAFFLE is not in place, the *CHECK FILTERS* indicator will glow.

To install the GREASE BAFFLE: Slide the grease baffle up into the indentation of the upper filter rail, then lower and seat it into the bottom indentation of the lower filter rail. Pull toward you and downward to verify the GREASE BAFFLE is properly seated in the lower frame rail.

NOTE:

The GREASE BAFFLE and FILTER PACK activate mechanical switches, and the PRE-FILTER activates a vacuum switch, to verify that the filter elements are in their proper positions. All filter elements must be properly installed or the griddle will not be energized. Also, the *CHECK FILTERS* indicator will light.

IMPORTANT:

The filter hook prevents the PRE-FILTER from being drawn in during operation. After installation, press against the top of the filter frame to verify proper engagement of the filter hook over the lip of the top filter rail.

Use only genuine Wells replacement parts and filters, call (314) 678-6314 or your authorized Wells service agent. Parts supplied by others will void your warranty and may not provide safe operation.

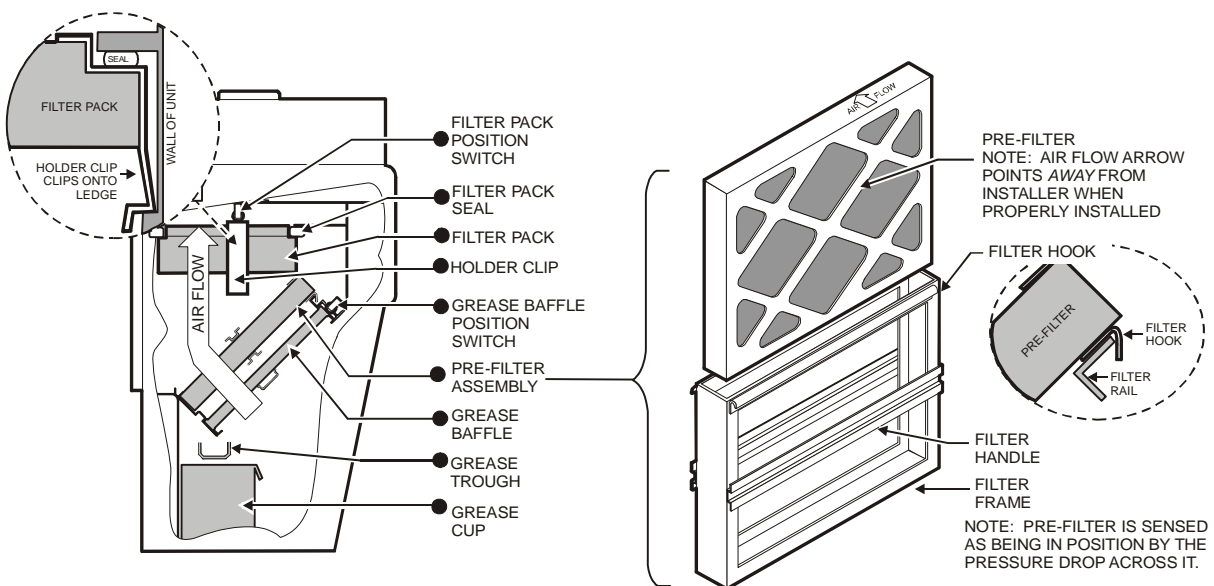


Fig. 6 Filter Installation

INSTALLATION (continued)



WARNING
SLIP / FALL
HAZARD
SPILLED OIL



**DO NOT OPERATE UNLESS
THE GREASE CUP
TROUGH AND
GREASE DRAWER ARE
INSTALLED.**

Oil and moisture will drip onto the floor and falls may result. Death or serious injury may result from slipping and falling

GREASE TROUGH AND GREASE CUP INSTALLATION

1. Install the GREASE TROUGH into the brackets below the grease baffle.
2. Install the GREASE CUP on the right side of the unit, directly below the grease trough.

GRIDDLE INSTALLATION

Install GREASE DRAWER in place under the griddle.

ROLL WARMER INSTALLATION

1. Be sure roller catches (inside warmer cavity) are in the open position. Install drawer assemblies in drawer slides.
2. Place appropriate one drawer insert pan into each warmer drawer. If used, place one Humitrol rack into each drawer pan.

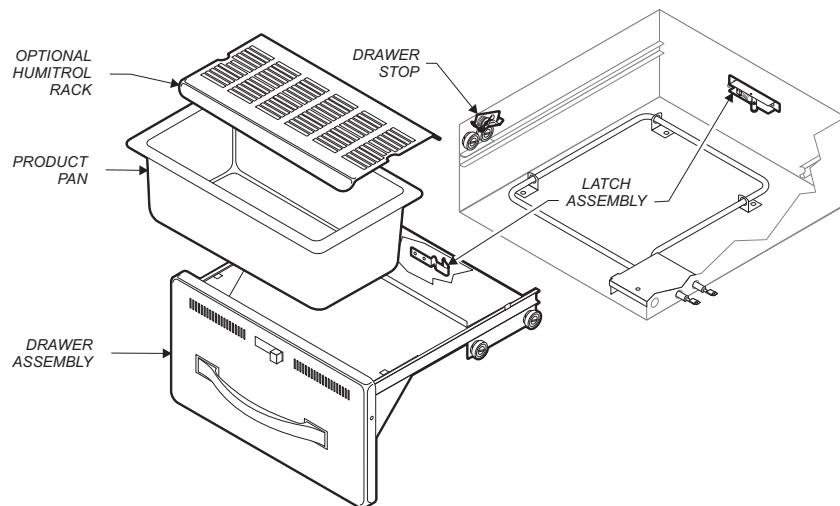


Fig. 7 Roll Warmer Drawer and Pan Installation

VENTILATOR OPERATION

1. Press the VENTILATOR POWER switch to ON. The green VENTILATOR POWER light will glow and the blower fan will start. After a short time, if all filters are sensed as being in position and not clogged, the griddle will be energized. The roll warmer is energized at all times. During normal operation, the VENTILATOR POWER light will be the only light glowing on the upper control panel.
2. If the amber CHECK FILTER light glows, one or more filter elements is out of position. Check the GREASE BAFFLE, PRE-FILTER and FILTER PACK for proper installation in their respective positions. Grease baffle and filter pack position are sensed by mechanical switches. Pre-filter position is sensed by a vacuum switch.
3. When the amber REPLACE PRE-FILTER light glows, the pre-filter is nearing the end of its service life. Replace the disposable PRE-FILTER ELEMENT.
4. When the amber REPLACE FILTER PACK light illuminates, the HEPA / Charcoal filter pack is nearing the end of its service life. Replace the FILTER PACK.

Note: The REPLACE PRE-FILTER and REPLACE FILTER PACK lights are a warning that the indicated filter is near the end of its service life. The appliance will continue to operate for a period of time after the light glows to allow continued operation through a peak period. However, the indicated filters must be replaced within a reasonably short time period or they will clog and shut down electrical power to the griddle. The ventilator blower will continue to run.

5. When the red SERVICE REQUIRED light glows, either the pre-filter or filter pack (or both) is clogged and can no longer pass sufficient air to allow further operation. The ventilator fan continues to run, but the griddle is shut down until the underlying clogged filter situation has been corrected. This can occur when neither CHANGE...FILTER indicator light is lit, if both pre-filter and filter pack are marginal. Replacing both the pre-filter and the filter pack will remedy the situation.

Note: replacing the pre-filter, even though not very dirty, will often extend the service life of the more expensive filter pack.

Reset the unit by turning the VENTILATOR POWER switch to OFF, then back ON.

6. A failure of incoming electrical power will cause a shut down of the unit. After power is restored, reset the unit by turning the VENTILATOR POWER switch to OFF, then back ON.



**CAUTION:
HOT SURFACE**

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

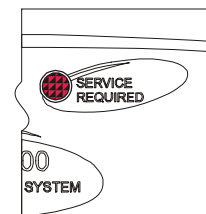
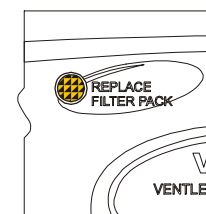
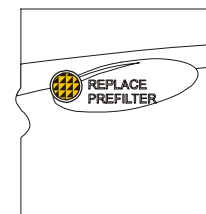
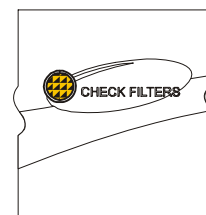
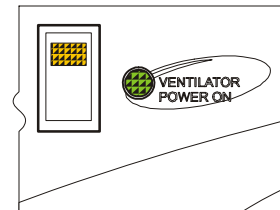


Fig. 8 Ventilator Indicator and Warning Lights

OPERATION (continued)



CAUTION: HOT SURFACE

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

As manufactured, the steel surface of your Wells griddle has microscopic pores. It is important to fill these pores with oil in order to provide a hard, non-stick cooking surface.

Because the microscopic pores in the griddle surface are filled by the chrome plating, no seasoning of the griddle surface is required.

IMPORTANT: SCRATCHES WILL DAMAGE THE SURFACE OF CHROME GRIDDLES!

DO NOT use anything on this griddle that could scratch the surface.

DO NOT clean chrome surface with griddle bricks, pumice stone or abrasive cleansers.

DO NOT bang or tap pots, pans, spatulas or other metal utensils on chromed griddle surface as this may damage the chrome plating.

NOTE: Separate sections of the griddle may be set to different temperatures. This will allow a variety of products to be prepared at the same time, and will allow prepared product to be held at serving temperature after cooking.

GRIDDLE OPERATION

PREPARING THE GRIDDLE SURFACE

1. SEASONING STANDARD GRIDDLES
 - a. Preheat the griddle surface to 375°F (191°C).
 - b. Spread a light film of cooking oil over the entire griddle surface
 - c. Allow the oil film to cook in for approximately 2 minutes, or until it smokes.
 - d. Wipe the griddle surface with a clean damp cloth until all oil is removed.
 - e. For new griddles, repeat this procedure 2-3 times until the griddle has a slick, clean surface.
2. CHROME PLATED GRIDDLES
 - a. Thoroughly clean the griddle surface using a soft clean cloth and a small amount of mild detergent.
 - b. Rinse and dry thoroughly after cleaning.
 - c. The griddle is now ready to use.

USING THE GRIDDLE

1. Check the chart below for recommended cooking temperatures. Turn the temperature control knob to the desired temperature. The indicator light will glow while the griddle is heating. When the indicator light first goes out, the griddle is ready to use.
2. For standard griddles, keep the griddle surface clean and well oiled during use. Scrape cooking waste into the grease trough frequently during use. Occasionally brush or spray a light coat of cooking oil on the griddle surface in order to maintain the non-stick surface.
3. For chrome plated griddles, scrape cooking waste into the grease trough after preparing each order.

RECOMMENDED GRILLING TIMES AND TEMPERATURES

NOTE: The times and temperatures in this chart are suggestions only. Your own experience with your own menu items will be your best guide to achieving the best food product.

PRODUCT	TEMPERATURE °F	TIME
Sausage, link and patty	350°	3 minutes
Bacon	350°	2 - 3 minutes
Canadian Bacon	350°	2 - 3 minutes
Ham Steaks	375°	3 - 4 minutes
Broiled Ham	375°	2 minutes
Beef Tenderloin	400°	3 - 4 minutes
Minute Steaks	400°	3 - 4 minutes
Club Steak, 1" thick	400°	3 - 5 minutes
Hamburgers	350°	3 - 4 minutes
Cheeseburgers	350°	3 - 4 minutes
Melted Cheese Sandwich	375°	3 - 4 minutes
Hot Dogs	325°	2 - 3 minutes

DRAWER WARMER OPERATION (when provided)

HEATING OPTIONS

1. Moist heat with Humitrol Rack:
 - a. MOIST operation prevents food from drying out as moisture, as well as heat, is applied to the warming chamber.
 - b. To set for MOIST operation, remove Humitrol Rack from bottom of drawer insert pan and carefully pour approximately 2 quarts of water (½" depth) into the pan. Reinstall rack.
 - c. The Humitrol Rack decreases the sloshing effect of the water in the pan when the drawer is opened. When the drawer is closed, the Humitrol Rack allows steam to rise through the stored product in the drawer.
 - d. Place the food directly on the rack. The rack is designed to support the food off of the steam vents, where water droplets may form.
 - e. Check the water level in the pan periodically, and add water when necessary.
 - f. Set the front air vent between fully closed and half-open. Actual setting will depend upon the type and amount of product stored in the drawer, the temperature setting, and the frequency with which the drawer is opened.

2. Moist heat with pans:
 - a. This Wells warmer is designed to accommodate any combination of standard-size, steam table pans.
 - b. Place a small amount of water in drawer pan. Place pans in drawer pan.
 - c. Check the water level in the pan periodically, and add water when necessary.

3. Dry heat:
 - a. For some applications, you may want to store previously prepared foods in a dry-heat environment. To do so, place the food directly into the empty (i.e. no water) drawer pan.



**CAUTION:
HOT SURFACE**

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

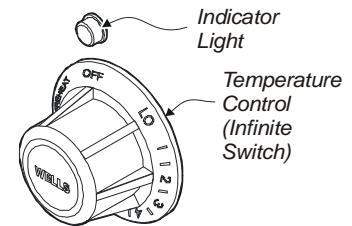


Fig. 9 Roll Warmer Temperature Control

NOTE:

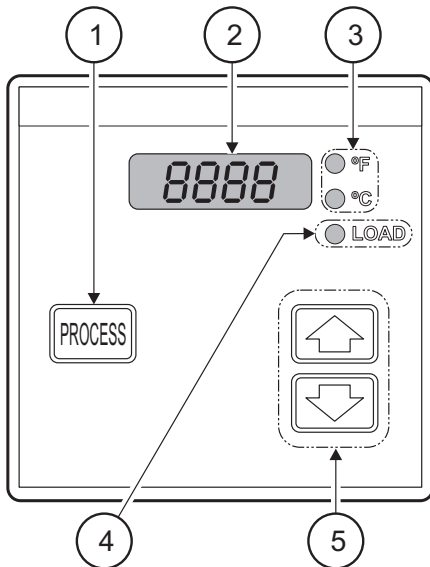
The chart below is intended as a guide ONLY. Your own experience with this appliance, type of foods and method of operation will enable you to determine the temperature control and air vent settings best suited to your operation.

OPERATING CHART FOR DRAWER WARMERS

PRODUCT TYPE	RECOMMENDED STORAGE TEMP.	TYPE OF HEAT	CONTROL SETTING	AIR VENT SETTING
Hard Rolls	160-185°F	Dry	7-8	Closed
Soft Rolls	150-175°F	Moist	6-7	Open - ½
Vegetables	175-185°F	Moist	7-8	Open - ½
Meats	165-185°F	Dry	6-8	Closed
Fish	165-185°F	Moist	6-8	Open
Casseroles	150-175°F	Dry	6-7	Closed
Pies, Desserts	160-185°F	Dry	6-7	Closed

OPERATION (continued)

DRAWER WARMER OPERATION (when provided)



ITEM	DESCRIPTION
1	PROCESS Key: Press to view actual temperature of cavity.
2	4 Character LED Display: Normally shows SETPOINT temperature.
3	°F or °C Indicator: Glow to indicate if unit is configured for degrees Fahrenheit or degrees Celsius.
4	LOAD Indicator: Glow when heating element is energized.
5	Increment and Decrement Keys: Press UP arrow to increase Press DOWN arrow to decrease

RWT- CONTROL MODULE

SET SETPOINT TEMPERATURE

Press an arrow key:

UP arrow to increase

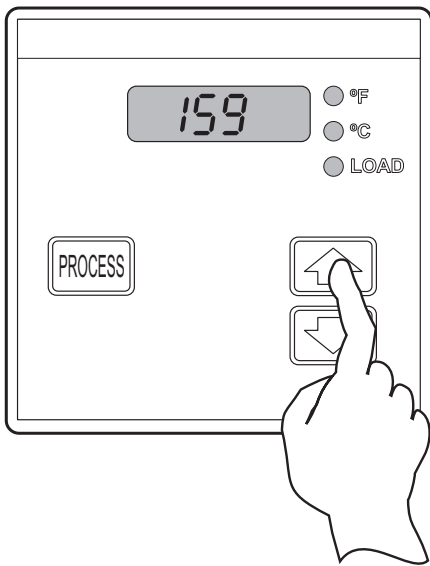
DOWN arrow to decrease

Release key when desired setpoint temperature is displayed.

Reading is locked into memory 3 seconds after last key stroke.

Minimum setpoint is 140°F (60°C)

Maximum setpoint is 250°F (121°C)



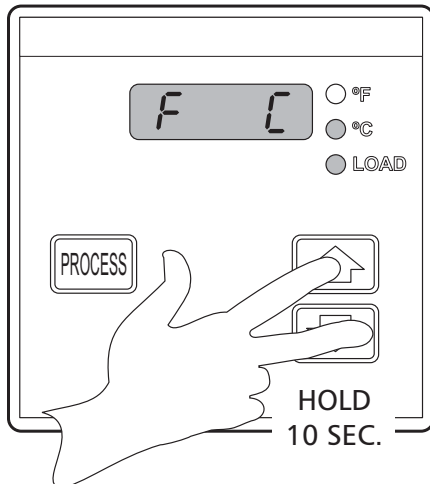
CHANGE DISPLAY MODE (°F or °C)

Press and hold UP arrow and DOWN arrow keys for 10 seconds.

Release keys when display reads F C.

Within 3 seconds, press UP arrow or DOWN arrow key until desired indicator (°F or °C) glows.

The new value will lock into memory 3 seconds after last keystroke.



CLEANING INSTRUCTIONS

GRIDDLE DAILY CLEANING

PREPARATIONS: Set temperature control to 220°F. Allow the griddle temperature to drop to 220°F before proceeding.

FREQUENCY: Daily

TOOLS: Griddle Brick or Pumice Stone
Fiber Brush
Plastic Scouring Pad, Plastic Scraper
Mild Detergent, Non-Abrasive Cleanser
Clean Soft Cloth / Sponge
Food Grade Silicone Sealant

1. Pour a small amount of water on the griddle surface and let it "sizzle".
2. Clean the griddle surface:
 - a. For standard griddles, use a pumice stone or griddle brick to scrape food waste. Clean the griddle surface down to bright metal. Wipe off any remaining powder residue.
 - b. For grooved-surface griddles, use the supplied contoured scraper to scrape food waste. Clean the griddle surface down to bright metal.
3. Use a soft-bristled fiber brush in a circular motion to remove any remaining food particles.
4. Turn temperature control to *OFF*. Allow the griddle surface to cool, then wipe the surface with a clean cloth. Dry the griddle surface thoroughly.
5. At least once each day, the grease trough must be thoroughly cleaned. Using a scraper, remove all grease and food waste from the grease trough by pushing it down the waste hole and into the grease drawer.
6. After scraping all cooking waste from grease trough into the grease drawer, take the grease drawer to kitchen cleaning area and properly dispose of all waste.
 - a. Clean drawer with hot water and a mild detergent.
 - b. Dry drawer thoroughly and reinstall in griddle.
7. Clean the splash guard in the sink with warm water and mild detergent, or in the dish washer. Rinse thoroughly and reinstall.

Procedure is complete.



**CAUTION:
ELECTRIC
SHOCK HAZARD**

Disconnect appliance from electric power before cleaning.



**CAUTION:
HOT SURFACE**

Exposed surfaces can be hot to the touch and may cause burns. Allow appliance to cool before cleaning.

IMPORTANT:

DO NOT spill or pour water into controls, control panel, wiring or coil-type hotplate elements. Damage to internal components will occur. Damage to internal components from water damage is **not** covered by warranty.

IMPORTANT:

NEVER USE STEEL WOOL TO CLEAN THE GRIDDLE SURFACE!

Microscopic particles of metal will rust, damaging the cooking surface and contaminating the food product.

DO NOT use detergent or oven cleaner to clean the griddle surface.

IMPORTANT:

Season the cooking surface after each cleaning.

CLEANING INSTRUCTIONS (continued)



CAUTION: ELECTRIC SHOCK HAZARD

Disconnect appliance from electric power before cleaning.



CAUTION: HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns. Allow appliance to cool before cleaning.

IMPORTANT:

Never allow PRE-FILTER or FILTER PACK to get wet. DO NOT wash either of these two filters. Washing these filters will ruin them and cause the appliance to shut-down.

IMPORTANT:

DO NOT spill or pour water into controls, control panel, wiring or coil-type hotplate elements. Damage to internal components will occur. Damage to internal components from water damage is **not** covered by warranty.

IMPORTANT:

DO NOT use steel wool or metal implements to clean cabinet surfaces.

VENTILATOR WEEKLY CLEANING

PREPARATION: Disconnect appliance from electric power
Allow to cool before cleaning

FREQUENCY: Weekly

TOOLS: Warm water and a mild detergent
Soft clean cloth or sponge
Bristle brush
Container for disposal of grease

1. Remove the grease baffle, pre-filter assembly, grease trough and grease cup. Empty the grease trough and grease cup.
2. Remove the pre-filter from the filter frame. Wash and rinse the filter frame **ONLY**.
3. Wash and rinse the grease baffle, grease trough and grease cup in a sink or dishwasher using mild detergent and warm water. Allow to air dry.
4. Reinsert the pre-filter into the filter frame. Reinstall the pre-filter, grease baffle, grease trough and grease cup.

Procedure is complete

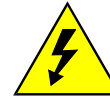
CLEANING INSTRUCTIONS (continued)

VENTILATOR MONTHLY CLEANING

PREPARATION: Disconnect appliance from electric power
Allow to cool before cleaning

FREQUENCY: Monthly

TOOLS: Warm water and a mild detergent
Soft clean cloth or sponge
Plastic scouring pad, plastic scraper
Container for disposal of grease



**CAUTION:
ELECTRIC
SHOCK HAZARD**

Disconnect appliance from electric power before cleaning.



**CAUTION:
HOT SURFACE**

Exposed surfaces can be hot to the touch and may cause burns. Allow appliance to cool before cleaning.

EXTERIOR

Wash exterior surfaces with a soft clean cloth or sponge dampened with warm water, mild soap or detergent. Rinse with a soft clean cloth or sponge dampened with warm water. Allow to air dry.

INTERIOR:

In addition to the weekly cleaning procedure, remove the filter pack.

Cover the griddle section. Wash the interior surfaces of the ventilator with warm water, mild soap or detergent and a clean, soft cloth or sponge. Stubborn or burned-on food debris may be removed with a plastic scouring pad or plastic scraper.

Dry thoroughly with a clean soft cloth.

Uncover the griddle and reassemble the ventilator.

Procedure is complete.

IMPORTANT:

Never allow PRE-FILTER or FILTER PACK to get wet. DO NOT wash either of these two filters. Washing these filters will ruin them and cause the appliance to shut-down.

IMPORTANT:

DO NOT spill or pour water into controls, control panel, wiring or coil-type hotplate elements. Damage to internal components will occur. Damage to internal components from water damage is **not** covered by warranty.

IMPORTANT:

DO NOT use steel wool or metal implements to clean cabinet surfaces.

CLEANING INSTRUCTIONS (continued)



CAUTION: ELECTRIC SHOCK HAZARD

Disconnect appliance from electric power before cleaning.



CAUTION: HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns. Allow appliance to cool before cleaning.

IMPORTANT:

DO NOT spill or pour water into controls, control panel, wiring or coil-type hotplate elements. Damage to internal components will occur. Damage to internal components from water damage is **not** covered by warranty.

IMPORTANT:

DO NOT use steel wool or metal implements to clean drawers or cabinet surfaces.

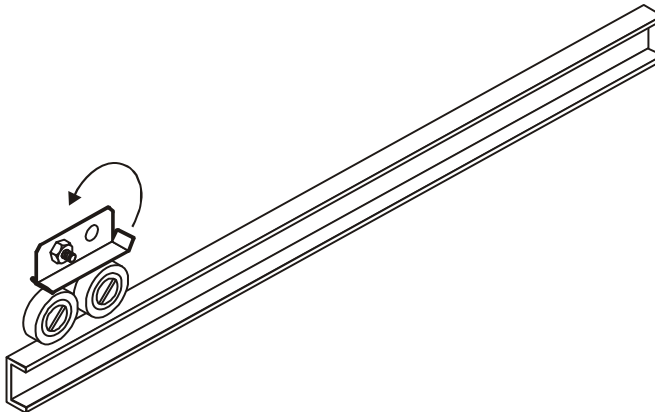
DRAWER WARMER DAILY CLEANING

PRECAUTIONS: Turn control knob to OFF.
Allow drawers to cool before proceeding.
Remove drawer pans and Humitrol racks.

FREQUENCY: Minimum -Daily

TOOLS: Warm water and mild detergent
Clean cloth or sponge

1. Remove drawers from warmer:
 - a. Pull warmer drawer out until fully extended.
 - b. Slide finger along left and right slide rail until you reach the latches (located at the front end of the cabinet-mounted rails). Press down on both left and right latch.
 - c. Pull drawer away from warmer.



2. Clean drawers, drawer pans, Humitrol Racks and/or insets with warm water and mild detergent. Rinse all components thoroughly with clear water. Dry all components prior to reinstalling them in warmer.
3. Sweep crumbs and other debris from warmer cavity.
4. Clean the outside of the unit by wiping with a clean cloth or sponge, warm water and mild detergent. Dry with a clean cloth, then wipe with a polish formulated for stainless steel.
5. It is important to keep the slide rails clear and free from debris. Periodic cleaning of the slide rails and other adjoining parts is necessary to assure smooth drawer operation.
6. Check drawer rollers. Be sure they roll freely and that the slide rails are free from debris.
7. Be sure cabinet-mounted drawer catch roller is "up", then re-install drawers.

MAINTENANCE SCHEDULES

1. 6-MONTH MAINTENANCE (MUST BE PERFORMED BY AN AUTHORIZED ANSUL® DISTRIBUTOR ONLY):

- a. Inspect and test total operation including FIRE DAMPER and all SAFETY INTERLOCKS.
- b. All FIRE SUPPRESSION SYSTEM actuation components including MANUAL PULL STATION and any REMOTE MANUAL PULL STATION must be inspected for proper operation in accordance with the maintenance schedule published in *ANSUL® R-102 SYSTEM DESIGN, INSTALLATION, RECHARGE AND MAINTENANCE MANUAL* (Ansul® #418087-05).
- c. The FIRE SUPPRESSION SYSTEM FUSIBLE LINKS must be inspected. NOZZLES and MANUAL PULL STATION must be cleaned in accordance with *ANSUL® R-102 SYSTEM DESIGN, INSTALLATION, RECHARGE AND MAINTENANCE MANUAL* (Ansul® #418087-05).
- d. The FIRE SUPPRESSION AGENT TANK, PIPING and FLEXIBLE TUBING must be INSPECTED.

USE AND MAINTENANCE SHALL BE IN ACCORDANCE WITH THE *STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS*, N.F.P.A 17A & N.F.P.A. 96 (current editions).



**DANGER
FIRE
HAZARD**

FAILURE TO PROPERLY CLEAN AND MAINTAIN THIS EQUIPMENT CAN CAUSE A FIRE. AN UNCONTROLLED FIRE CAN CAUSE SERIOUS INJURY, DEATH AND/OR PROPERTY LOSS.

2. 12-YEAR MAINTENANCE: (MUST BE PERFORMED BY AN AUTHORIZED ANSUL® DISTRIBUTOR ONLY):

- a. The FIRE SUPPRESSION AGENT TANK and ¼" FLEX HOSE must be HYDROSTATICALLY TESTED, and the FIRE EXTINGUISHING AGENT must be REPLACED in accordance with the maintenance schedule published in *ANSUL® R-102 SYSTEM (STANDARD UL 300 LISTED)*.
- b. The FUSIBLE LINKS at cooking appliance, in plenum and damper must be REPLACED. This maintenance to be performed by qualified **Ansul®** service personnel only.

NOTE: A signed and dated VENTILATOR HOOD MAINTENANCE LOG must be maintained on the premises, and shall be available for inspection by the authority having jurisdiction. See pages 22 & 23.

IMPORTANT: Parts used for the Ansul® fire suppression system are not serviceable by the owner / operator. Procedures for servicing fire suppression equipment are described in: *ANSUL® R-102 SYSTEM DESIGN, INSTALLATION, RECHARGE AND MAINTENANCE MANUAL* (Ansul® #418087-05).

Inspection shall be conducted on a monthly basis in accordance with the manufacturer's Operation Manual. At a minimum, this inspection shall include verification of the following:

WELLS BLOOMFIELD, LLC
VENTILATOR HOOD OWNERS MONTHLY INSPECTION LOG

OPERATION	AGENT / DATE												
Extinguishing system components: In proper place and (visually) in good order													
Manual pull station actuators for fire suppression system are unobstructed													
The maintenance log is in place and up to date													
No obvious physical damage or condition exists that might prevent operation of the fire suppression system													
The nozzle blow-off caps are in place and in good condition													
The hood, duct and protected cooking appliance have not been replaced, modified or relocated													
Clean plenum GREASE BAFFLE and BLOWER (max. interval: 3 months)													
Change PRE-FILTER and FILTER PACK (as required)													

ANSULEX Low pH
QUICK IDENTIFIER (In Plant Common Name)

Manufacturer's Name: ANSUL INCORPORATED	Emergency Telephone No.: CHEMTREC (800) 424-9300 or (703) 527-3887
Address: One Stanton Street, Marinette, WI 54143-2542	Other Information Calls: (715) 735-7411
Prepared By: Safety and Health Department	Date Prepared: February 1, 1999

SECTION 1 - IDENTITY

Common Name (Used on Label): (Trade Name and Synonyms) ANSULEX Low pH Liquid Fire Suppressant	CAS No.: N/A
Chemical Name: N/A This is a Mixture	Chemical Family: Mixture
Formula: N/A	

SECTION 2 - INGREDIENTS

PART A - HAZARDOUS INGREDIENTS				
Principal Hazardous Component(s) (chemical and common name(s)):	Wt. %	CAS No.	ACGIH TLV	Acute Toxicity Data
None	N/A	N/A	N/A	N/A
PART B - OTHER INGREDIENTS				
Other Component(s) (chemical and common name(s)):	Wt. %	CAS No.	ACGIH TLV	Acute Toxicity Data
Proprietary Mixture of Organic and Inorganic Salts	48.0 - 50.0	N/A	N/E	NDA
Phosphoric Acid	0.2	7664-38-2	N/E	NDA
EDTA	0.65	64-02-8	N/E	NDA
Yellow-Green Fluorescent Dye	0.011	518-47-8	N/E	Oral LD ₅₀ (rat) 6800 mg/kg
Water	Approx. 50.0	7732-18-5	N/E	NDA

SECTION 3 - PHYSICAL AND CHEMICAL CHARACTERISTICS (Fire and Explosion Data)

Boiling Point: 113°C	Specific Gravity (H ₂ O=1): 1.33	Vapor Pressure (mm Hg): Not Determined
Percent Volatile by Volume (%): Approx. 50.0	Vapor Density: (Air = 1): 1.03	Evaporation Rate: (Butyl Acetate=1): Approx. 0.005
Solubility in Water: 100%	Reactivity in Water: Mild exothermic reaction	
Appearance and Odor: Fluorescent Yellow Colored Liquid, Mild Odor		
Flash Point: None to boiling	Flammable Limits in Air % by Volume: N/A	Extinguisher Media: N/A
Special Fire Fighting Procedures: NONE - THIS IS AN EXTINGUISHING AGENT	Auto-Ignition Temperature: N/A	
Unusual Fire and Explosion Hazards: None		

SECTION 4 - PHYSICAL HAZARDS

Stability: Unstable <input type="checkbox"/> Stable <input checked="" type="checkbox"/>	Conditions to Avoid: N/A
Incompatibility (Materials to Avoid): Reactive Metals, ClF₃, electrically energized equipment, any material reactive with water.	
Hazardous Decomposition Products: Not established, acrid fumes.	
Hazardous Polymerization: May Occur <input type="checkbox"/> Will Not Occur <input checked="" type="checkbox"/>	Conditions to Avoid: N/A

SECTION 5 - HEALTH HAZARDS

ANSULEX Low pH (continued)

Threshold Limit Value:	None Established		
Routes of Entry: Eye Contact:	Irritant		
Skin Contact:	Irritant		
Inhalation:	Not an expected route of entry. Can be irritating to mucous membranes.		
Ingestion:	Irritating to mucous membranes. Acute Oral LD ₅₀ (Sprague-Dawley rats) 825.5mg/kg.		
Signs and Symptoms:	Acute Exposure: Material irritates skin, eyes, and mucous membranes. Chronic Exposure: None known.		
Medical Conditions Generally Aggravated by Exposure:	None known.		
Chemical Listed as Carcinogen or Potential:	National Toxicology Program: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	I.A.R.C Monographs: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	OSHA Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

SECTION 6 - EMERGENCY AND FIRST AID PROCEDURES

Eye Contact:	Flush and irrigate with water for 15 minutes while holding eyelids open. If irritation persists, seek medical attention.
Skin Contact:	Wash thoroughly with soap and water. If irritation persists, seek medical attention.
Inhalation:	Fresh air if symptoms occur. If irritation persists, seek medical attention.
Ingestion:	Dilute by drinking large quantities of water.

SECTION 7 - SPECIAL PROTECTION INFORMATION

Respiratory Protection (Specify Type):	N/A		
Ventilation:	Local Exhaust: N/A	Mechanical (General):	N/A
Protective Gloves:	Rubber gloves for spill/leak	Eye Protection:	Chemical goggles recommended during spill/leak procedures.
Other Protective Clothing or Equipment:	Eye wash and safety showers are good safety practice.		

SECTION 8 - SPECIAL PRECAUTIONS AND SPILL/LEAK PROCEDURES

Precautions to be taken in Handling and Storage:	Store in original container. Keep tightly closed. Keep separate from acid.
Other Precautions:	See incompatibility information in Section 4.
Steps to be taken in Case Material is Released or Spilled:	Stop leaks. Contain spills. Remove as much as possible. Place in closed container for proper disposal Wash spill area with large amounts of water to remove traces and neutralize.
Waste Disposal Methods:	Dispose of in compliance with local, state and federal regulations.

HAZARDOUS MATERIAL IDENTIFICATION SYSTEM

HAZARD INDEX	
4 SEVERE HAZARD	0 HEALTH
3 SERIOUS HAZARD	
2 MODERATE HAZARD	0 FLAMMABILITY
1 SLIGHT HAZARD	
0 MINIMAL HAZARD	0 REACTIVITY

N/A = Not Applicable NDA = No Data Available N/E = Not Established
ANSUL and ANSULEX are registered trademarks.

Internet Address: <http://www.ansul.com>

TROUBLESHOOTING SUGGESTIONS

SYMPTOM	POSSIBLE CAUSE	SUGGESTED ACTION
Ventilator blower won't run	Circuit breaker tripped	Check / reset circuit breaker
Ventilator blower won't run - buzzer sounding	Ansul® fire suppression system tripped	Contact Authorized Ansul® Distributor for repairs
Ventilator blower runs momentarily, shuts down.	Clogged filter , or filter out of position	Observe indicator lights, service filter(s) as required
	Damaged internal components	Contact your Authorized Wells Service Agent for repairs
<i>CHECK FILTERS</i> light on	Filter or grease baffle out of position	Reinstall filters / baffle
<i>REPLACE PREFILTER</i> light on.	Pre-filter clogged, but still operational	Replace pre-filter at first opportunity
<i>REPLACE FILTER PACK</i> light on	Filter pack clogged, but still operational	Replace filter pack at first opportunity
<i>SERVICE REQUIRED</i> light on	Prer-filter or filter pack clogged	Replace pre-filter first. If indicator stays lit, replace filter pack
Griddle won't heat	Ventilator not operational	See above
	Temperature control not set	Set control to desired temp
	Damaged internal components	Contact your Authorized Wells Service Agent for repairs
One or more griddle sections not hot enough	Temperature control not set	Set control to desired temp
	204V unit run on 208V	Contact your Authorized Wells Service Agent for conversion
Roll warmers won't heat (ventilator operational)	Damaged internal components	Contact your Authorized Wells Service Agent for repairs
Warmer drawer not hot enough	Temperature control not set	Set control to desired temp
Product in warmer drawer too dry or wet	Humidity control not set	Set for desired humidity

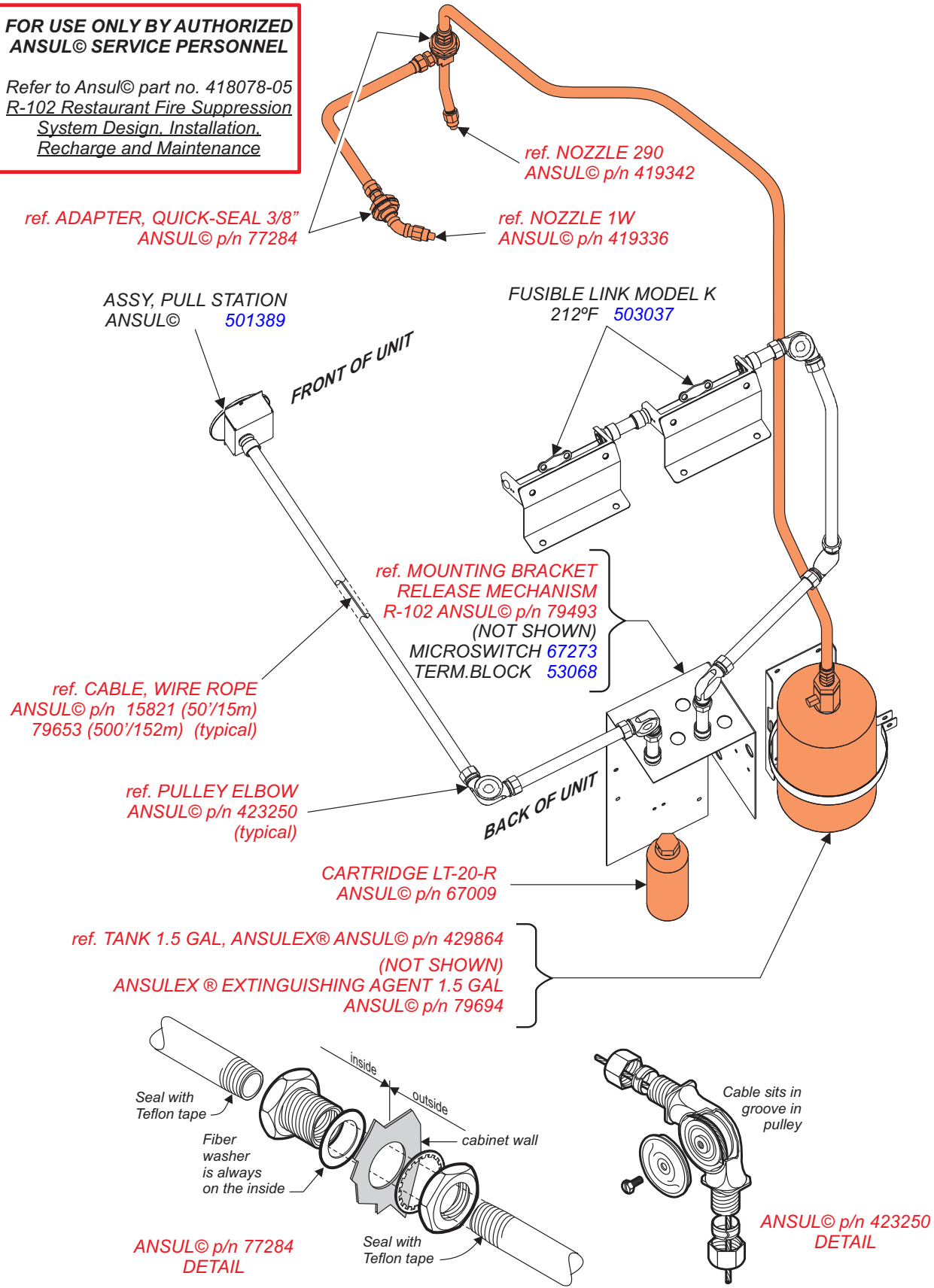
NOTE: There are no user serviceable components in the appliance.

- A. In all cases of damage or component malfunction, contact your Authorized Wells Service Agency for repairs.
- B. For service of the fire suppression system, contact an Authorized Ansul® Distributor.

PARTS BREAKDOWN for ANSUL® COMPONENTS

FOR USE ONLY BY AUTHORIZED ANSUL® SERVICE PERSONNEL

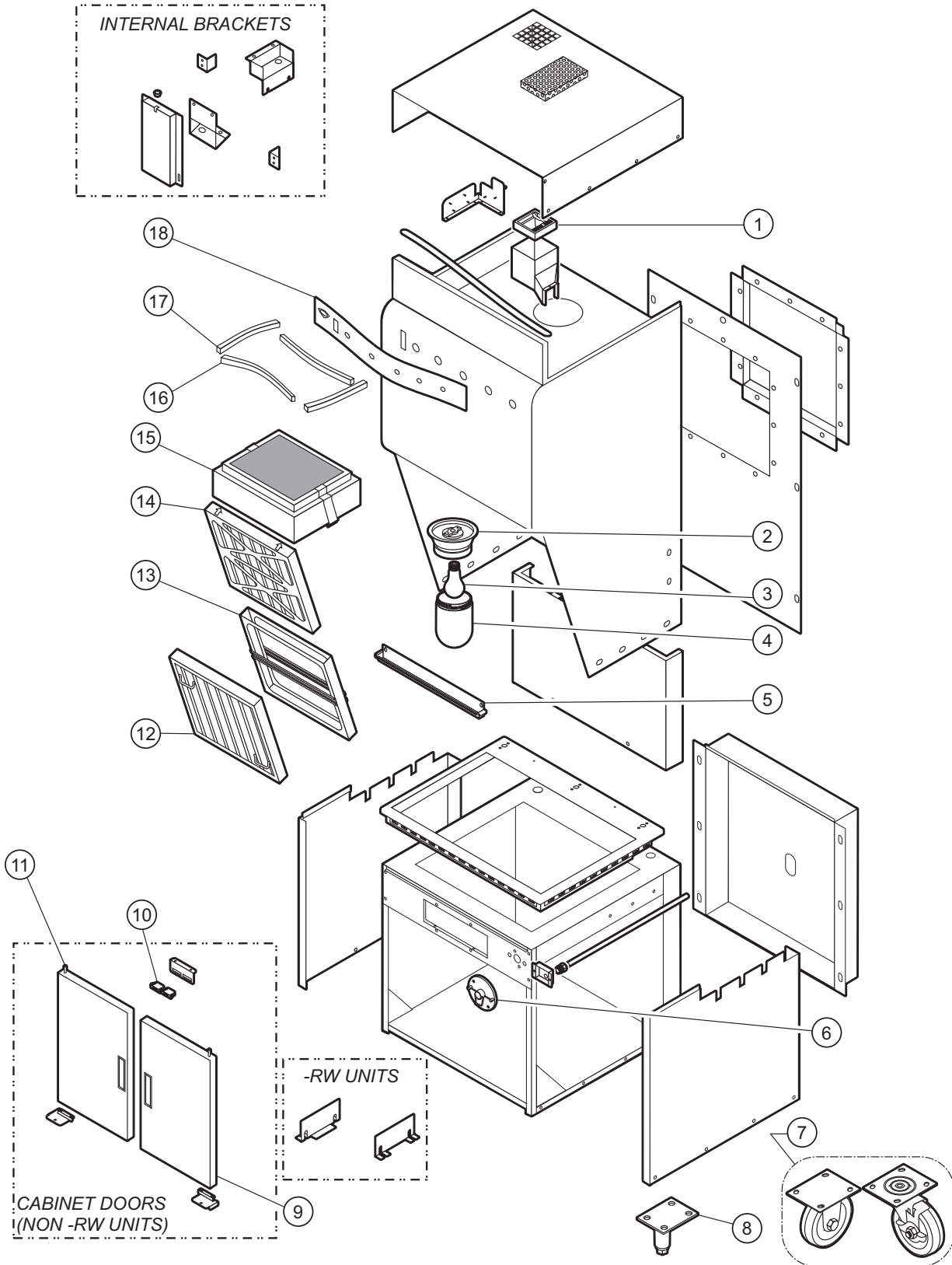
Refer to Ansul® part no. 418078-05
R-102 Restaurant Fire Suppression System Design, Installation, Recharge and Maintenance



M502 p/n 2M-304986 Owners Manual WVG-136 Ventless Griddle

EXPLODED VIEW

HOOD CABINET COMPONENTS

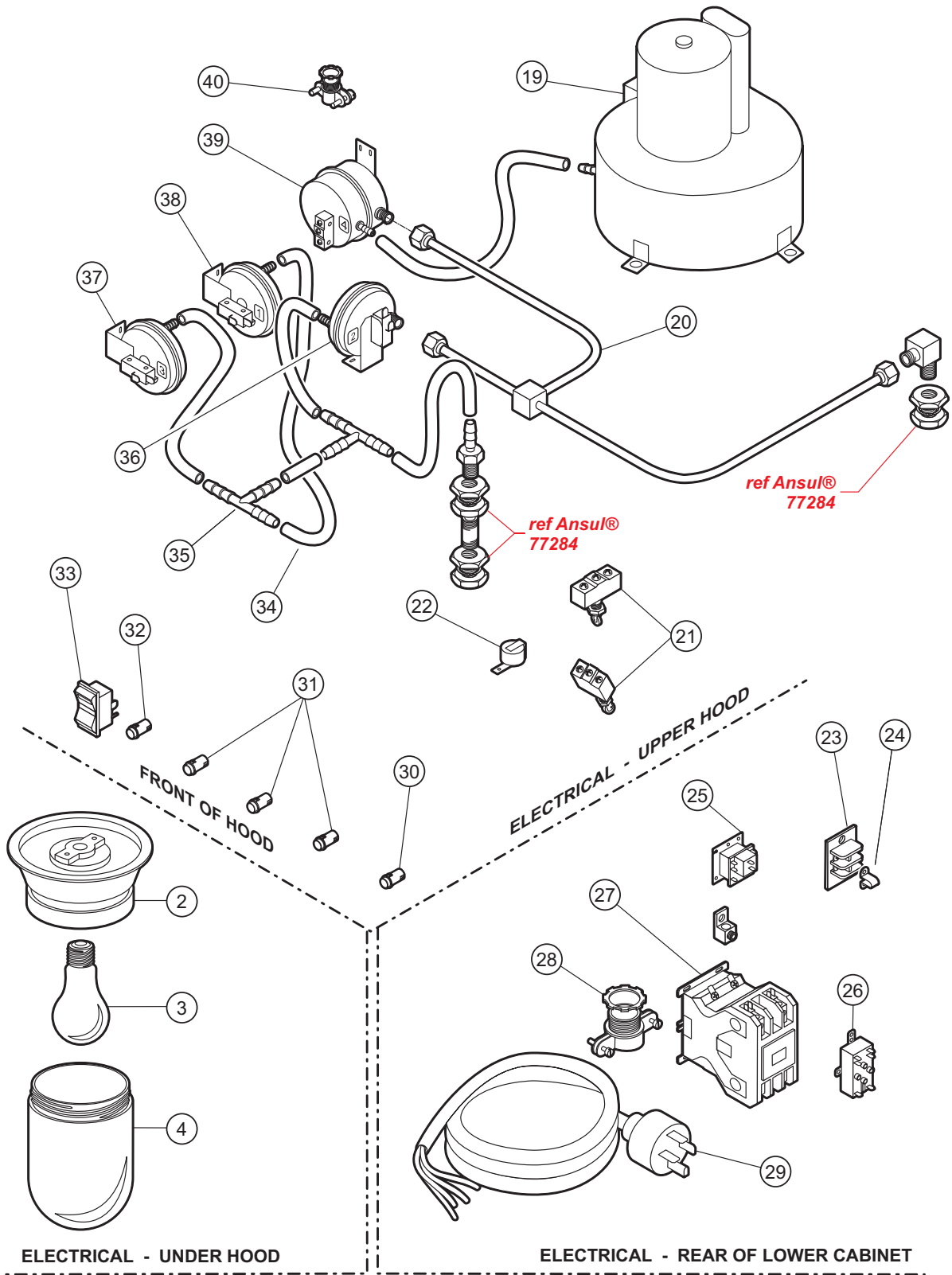


MODEL: WVG-136 HOOD CABINET COMPONENTS

IL2048

EXPLODED VIEW

HOOD ELECTRICAL and VACUUM COMPONENTS



M502 p/n 2M-304986 Owners Manual WVG-136 Ventless Griddle

MODEL: WVG-136 HOOD ELECTRICAL & VACUUM COMPONENTS

IL2049

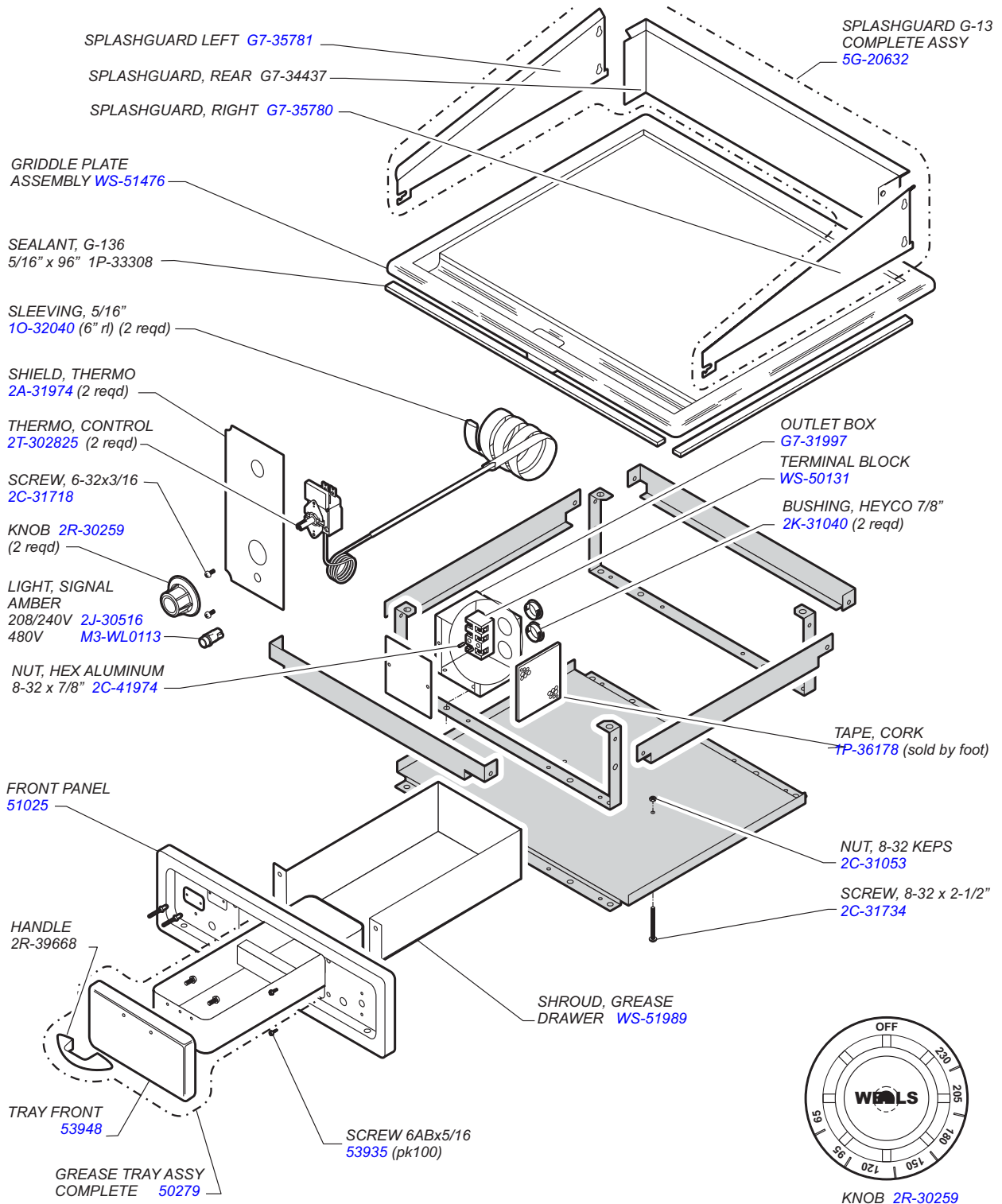
HOOD CABINET, ELECTRICAL & VACUUM PARTS LIST

WVG136 HOOD CABINET, ELECTRICAL & VACUUM COMPONENTS		
Fig No	Part No	Description
1	2V-301187	DAMPER
2	2E-305098	LIGHT HOUSING VCS HOOD
3	2S-305100	LIGHT BULB/100W-230V FRSTD
4	2Q-305099	GLASS GLOBE VCS HOOD
5	M3-304405	TRAY GREASE DRIP HOOD
6	2O-301389	REMOTE PULL STA ASSY
7	5E-20804	CASTER ASSY 2 FIXED / 2 SWIVEL
8	5M-22649	KIT LEG REAR OPT
9	M3-302646	DOOR ASSY RIGHT
10	2R-46502	MAGNET DOOR
11	M3-302642	DOORASSY LEFT
12	2I-302580	FILTER BAFFLE
13	M3-302688	PREFILTER CAGE
14	2I-302579	FILTER PRE UNIV HOOD
15	M3-302775	FILTERPACK ASSY UNIV HOOD
16	WS-502773	GASKET SILICONE .25X 5X18
17	M3-302772	GASKET SIL TAPE 3/8W X 15L
18	DD-502782	FACEPLATE FRNT PNL UNIV HOOD
19	2U-302584	BLOWER ASSY UNIVERSAL HD
20	N1-307594	TUBING ASSY VACUUM UNIV HOOD
21	2E-300407	SWITCH MANUAL ADVANCE ROT
22	2J-44834	BUZZER 220V ROHS
23	2E-33068	TERM BLOCK FLAME SENSOR
24	2E-34005	JUMPER FLAME SENSOR TERM
25	2E-43880	RLY 208/240 DPDT
26	2E-44514	RELAY 208-240V COIL
27	2E-Z15704	CONTACTOR 75A 3-POLE
28	2K-304420	STRAIN RELIEF 1 1/4NPT
29	M3-303130	CORD SET 60AMP 3-PHASE
30	2J-31157	LIGHT SIGNAL RED
31	2J-30516	LIGHT SIGNAL AMBER
32	2J-35697	LIGHT PILOT GREEN 250V
33	2E-70395	SWITCH ROCKER 240V 20A
34	2J-302629	HOSE, . 18"ID .31"OD, COIL, SOLD BY THE FOOT
35	2K-302630	TEE NYLON 3/16"
36	2E-302591	SWITCH VACUUM #2
37	2E-302592	SWITCH VACUUM #3
38	2E-302590	SWITCH VACUUM #1
39	2E-302593	SWITCH VACUUM #4
40	2K-37748X	FTG CONDUIT STRAIGHT 3/8

M502 p/n 2M-304986 Owners Manual WVG-136 Ventless Griddle

EXPLODED VIEW & PARTS LIST

GRIDDLE CABINET COMPONENTS

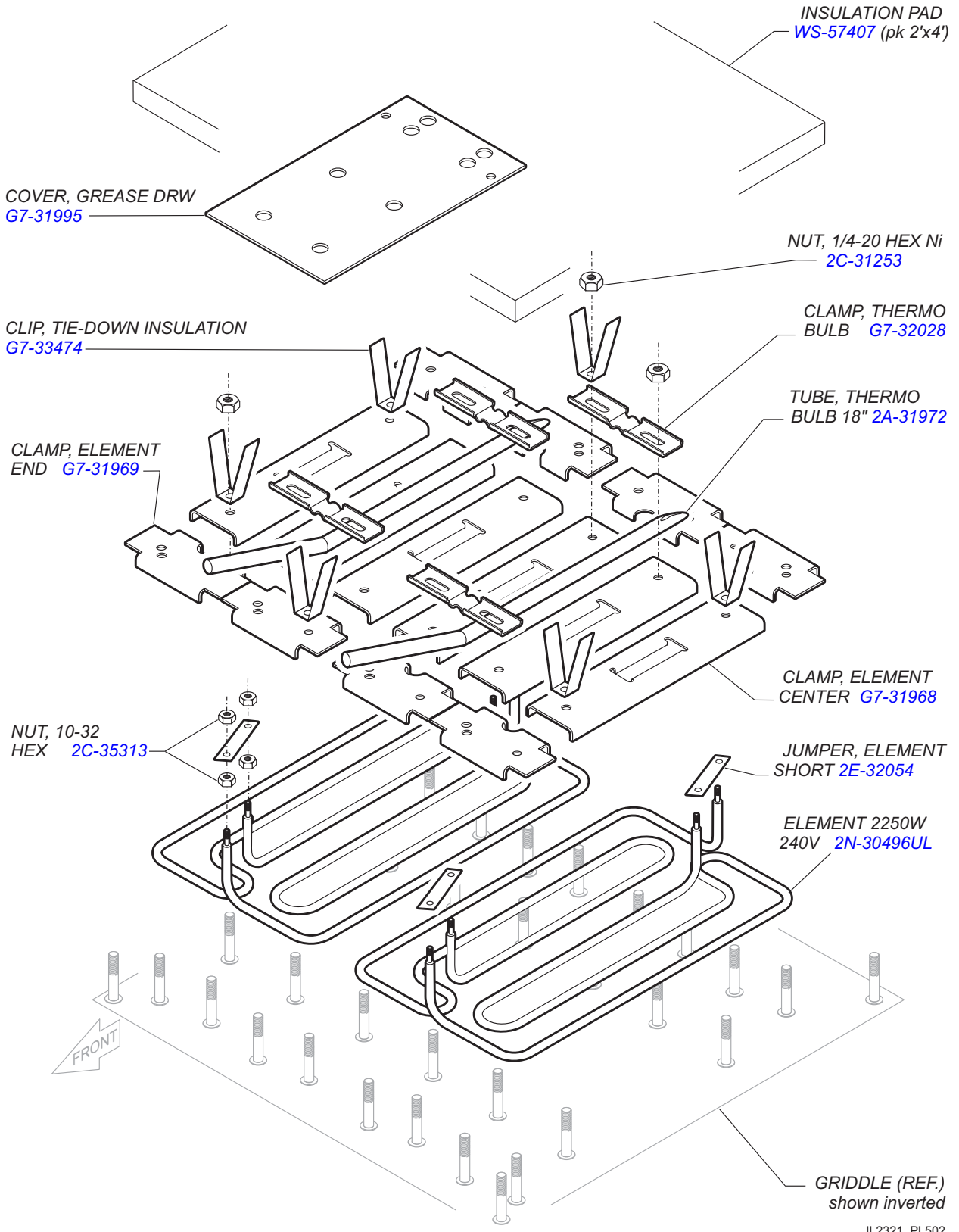


M502 p/n 2M-304986 Owners Manual WVG-136 Ventless Griddle

IL2320a, PL502

EXPLODED VIEW & PARTS LIST

GRIDDLE HEATING ELEMENT COMPONENTS

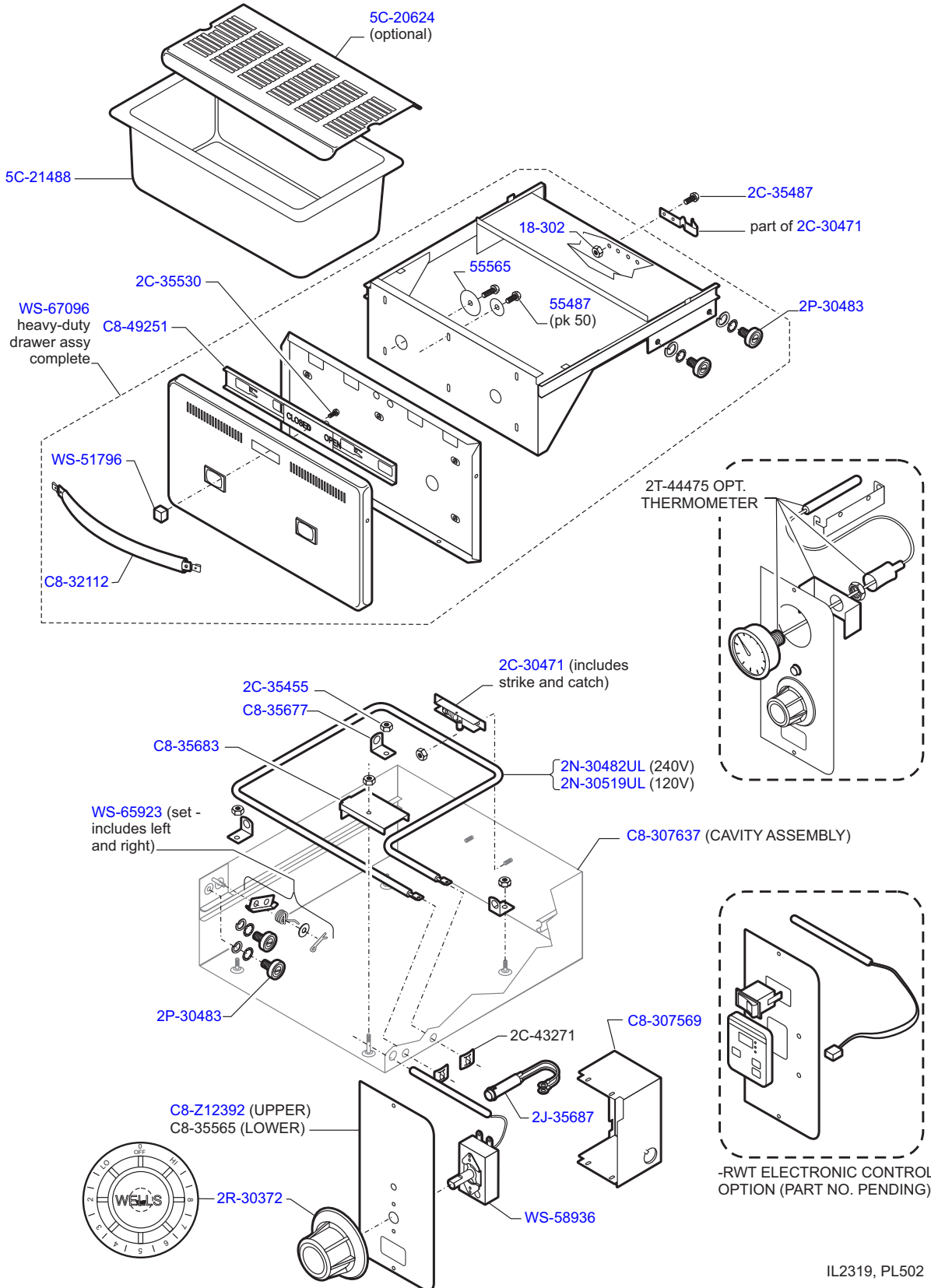


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IL2321, PL502

EXPLODED VIEW & PARTS LIST

DRAWER WARMER COMPONENTS

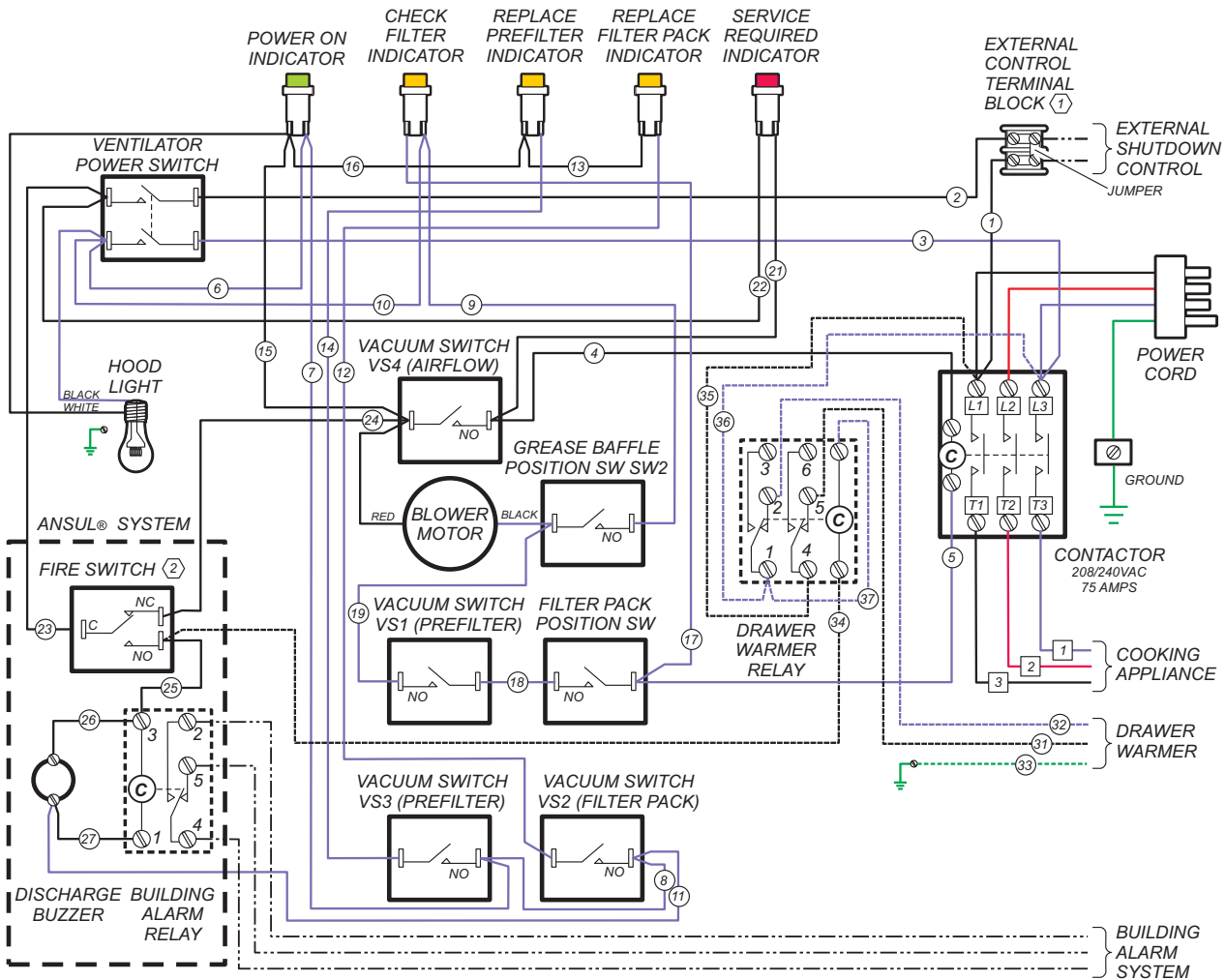


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IL2319, PL502

WIRING IDIAGRAM

WVG-136 HOOD SECTION WIRING DIAGRAM



NOTES

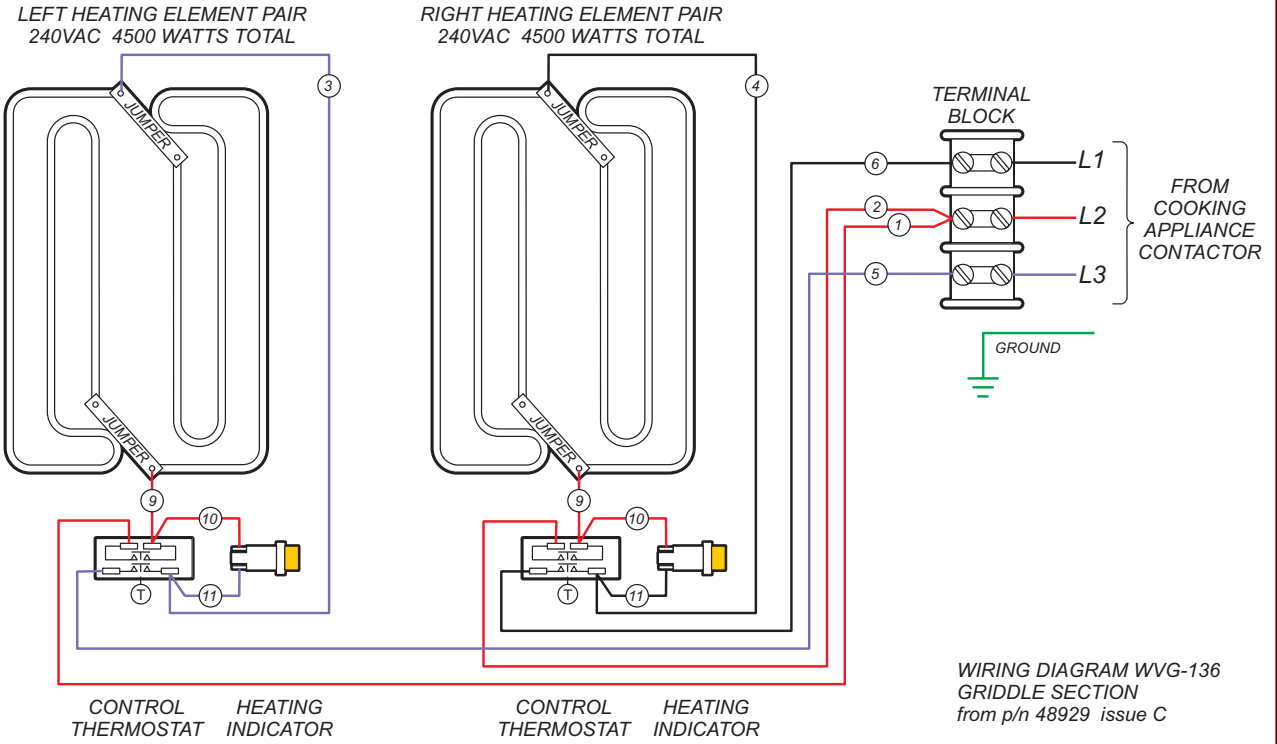
1. REMOVE JUMPER WHEN USING EXTERNAL CONTROL.
IMPORTANT:
DO NOT CONNECT ANY POWER TO EXTERNAL CONTROL TERMINAL BLOCK!
2. FIRE SWITCH SHOWN WITH ANSUL® SYSTEM CHARGED AND COCKED

MODEL	VOLTS 60Hz	3ø AMPS			1ø AMPS	WATTS
		L1	L2	L3		
WVG-136	208V	17	29	17	35	7300
	240V	20	33	20	40	9500
WVG-136RW WVG-136RWT	208V	20	28	20	38	7900
	240V	24	33	24	43	10400

from part no. 302802 issue J

WIRING DIAGRAM

WVG-136 GRIDDLE SECTION



DESCRIPTION

**SERVICE
PART NO.**

PRE-FILTER
 PRE-FILTER CAGE
 FILTER PACK (HEPA + CHARCOAL)
 GREASE BAFFLE
 LEG KIT
 CASTER KIT
 GREASE CUP
 SCRAPER, GROOVED GRIDDLE
 DRAWER PAN, REPLACEMENT
 RACK, HUMITROL

2I-302579
 WS-22683
 M3-302775
 2I-302580
 WS-22649
 5M-22650
 DD-302708
 G7-34786
 C8-46840
 WS-20624

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 Bloomfield, LLC

10 Sunnen Dr.,
 St. Louis MO 63143 USA

Service Dept.

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

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

WELLS BULLETIN (ANSUL® PARTS LIST)

NOTE: Ansul® Manual and Wells Bulletin are intended for use by authorized **Ansul®** service personnel only. Ansul® Manual 418087-05 must be obtained through your authorized Ansul® distributor.

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) 208 240 1Ø 3Ø



Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



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