



WELLS MANUFACTURING

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www.wells-mfg.com

162

**OPERATION MANUAL
for
BUILT-IN ELECTRIC
CHAR BROILERS**

Models:

B406

B446

B506



Model B-406



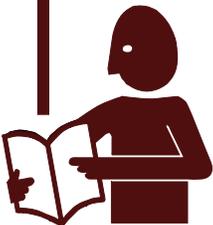
Model B-446

**Includes
INSTALLATION
USE & CARE
EXPLODED VIEW
PARTS LIST
WIRING DIAGRAM**

IMPORTANT: DO NOT DISCARD THIS MANUAL

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

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



LIMITED EQUIPMENT WARRANTY

Wells Manufacturing warrants to the original purchaser of new Wells products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by Wells and upon proper installation and start-up in accordance with the instructions supplied with each Wells unit. Wells' obligation under this warranty is limited to a period of one [1] year from the date of original installation, or eighteen [18] months from original invoice date, whichever occurs first. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Wells' discretion have the parts replaced or repaired by Wells or a Wells-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by a Wells authorized service agency. Wells will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Wells-authorized service agency must be used. Wells will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

CONTACT

Should you require any assistance regarding the operation or maintenance of any Wells Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.Wells-Mfg.com

PRODUCTS	PARTS	LABOR
Universal Ventless Hoods (WVU)	1 year	1 year
Canopy Ventless Hoods (WVC)	1 year	1 year
"Cook and Hold" equipment (HW10, HWSMP, LLSC7, LLSC7WA, LLSC11, LLSC11WA)	1 years	1 year
Cast iron grates, burners and burner shields	1 year	
Original Wells parts sold to repair Wells Equipment	90 days	

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

Wells' sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. Wells is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without Wells' approval will void the warranty.
- Units exceeding one [1] year from original installation date, or more than eighteen [18] months from original invoice date, whichever comes first.

ADDITIONAL WARRANTIES

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

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

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SPECIFICATIONS

MODEL	ELEMENT	VOLTS	KW	AMPS PER LEG 3 ϕ				AMPS 1 ϕ	FIELD WIRING
				L1	L2	L3	NEUT.		
B406	SINGLE ASSEMBLY	208	5.5	13	13	22	-	26	3 ϕ 10 ga. 1 ϕ 8 ga.
		240		11	11	19	-	22.5	90 g
		380		6.9	6.9	6.9	-	-	
		415		7.6	7.6	7.6	-	-	
B446	SINGLE ASSEMBLY	208	5.5	12	22	14	-	26	3 ϕ 10 ga. 1 ϕ 8 ga.
		240		10	20	13	-	22.5	90 g
		380/415		7.6	7.6	7.6		-	
B506	DUAL ASSEMBLIES	208	11	30	30	30	-	-	3 ϕ 8 ga. 1 ϕ 4 ga.
		240		26	26	26	-	45	90g

NOTE: Refer to appropriate *Installation Instructions* for equipment dimensions, cut-out dimensions, clearances, etc.

FEATURES & OPERATING CONTROLS

ITEM	COMMENT
TEMPERATURE CONTROL	The char-broiler is INFINITE SWITCH CONTROLLED. Power is applied to the heating elements based on the control knob position and the amount of energy used.
INDICATOR LIGHT	Light will glow when the infinite switch is in any position other than <i>OFF</i> .
HEATING ELEMENT ASSEMBLY	The char-broiler element assembly may be raised for cleaning, or to add water to the drip pan. It is held in the "up" position by a support rod which automatically engages as the element is raised.
ELEMENT GUARD / GRATE	The grate is designed to protect the individual elements from food contact and spatula abrasion, resulting in prolonged element life and reduced carbonization. The grate is easily removed for cleaning. Hold element assembly in up position. IMPORTANT: Always remove the grate before lifting the element assembly.
ELEMENT SUPPORT ROD	Engages automatically when the element assembly is raised. IMPORTANT: Remember to dis-engage the support rod before lowering element assembly The heavy-duty removable drip pan is located under the element assembly. IMPORTANT: DO NOT pour water over elements to refill drip pan.
DRIP PAN	The drip pan catches food particles and grease drippings during broiler operation. Maintain 2 inches of water in the drip pan at all times during operation of the broiler. The drip pan is easily removed for cleaning. Gives manufacturer, make, model and serial number. Also voltage and phase information, and agency approvals. The broiler is equipped with WELLSLOKS, uniquely designed turnout tabs, which help secure the broiler to the countertop. (See <i>Installation Instructions</i> supplied with the particular appliance for details.)
DATA PLATE	
WELLSLOKS	

FEATURES & OPERATING CONTROLS (continued)

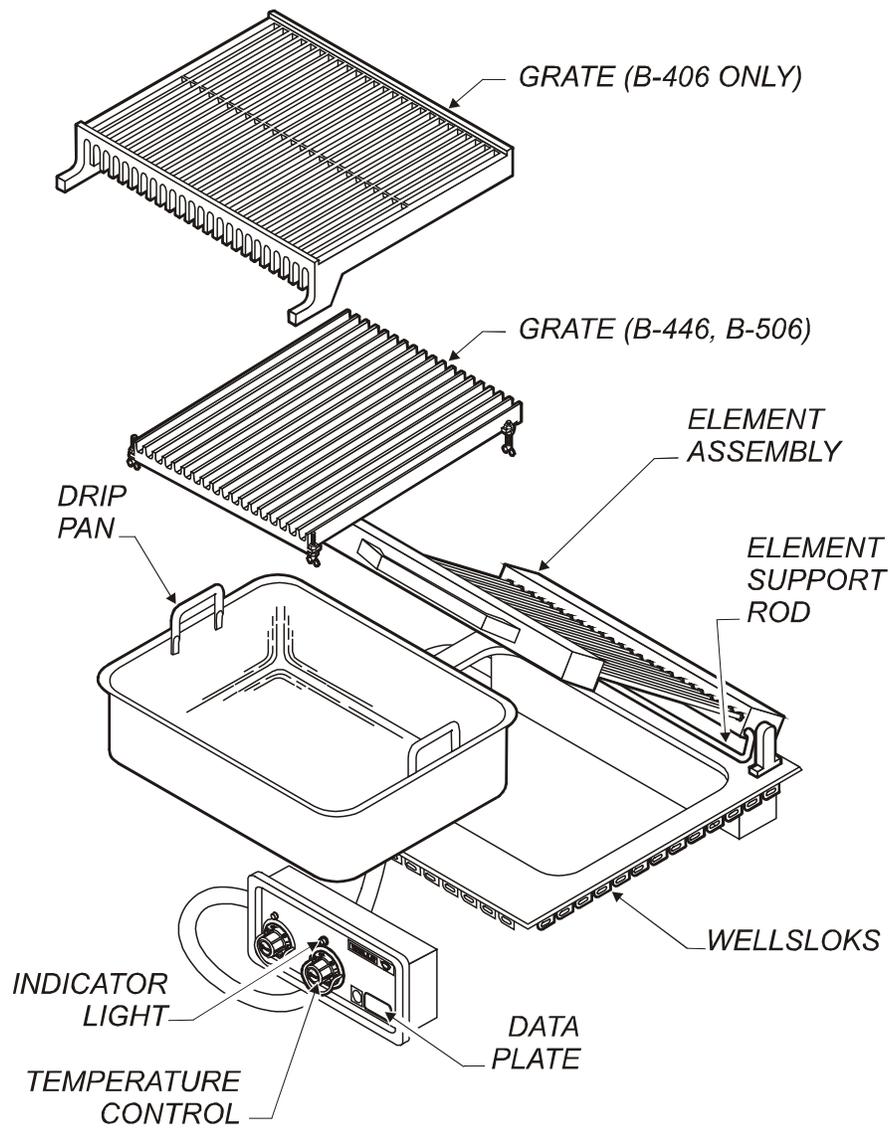


Fig. 1 Built-In Electric Charbroiler

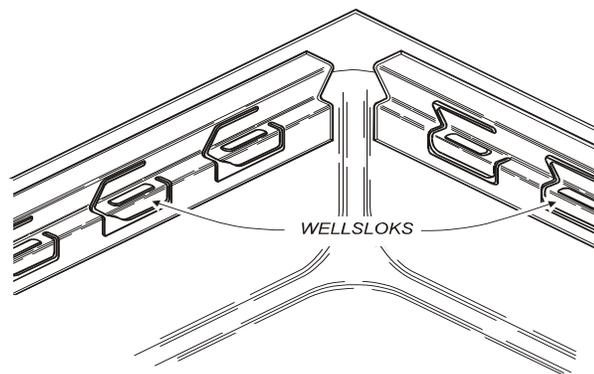


Fig. 2 Wellsloks

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 require 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.

Broilers are intended for use to cook food products for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Broilers are intended for use in commercial establishments, where all users are familiar with the appliance limitations, use and associated hazards. Operating instruction and warnings must be read and understood by all operators and users.

Do not submerge broilers in water. Do not splash, or pour water onto controls, control panels or wiring.

Disconnect the broiler from electrical power before performing any service or maintenance.

Allow drip pan to cool before removing from broiler. Do not operate broiler without the drip pan installed. Do not operate the broiler without 2" of water in the drip pan.

Any parts replacement, maintenance procedure or servicing procedure requiring the use of tools must be performed by an Authorized Service Agency.

Any troubleshooting guides, component view, parts lists or installation guides provided with this equipment are intended for the use of the qualified technical personnel only.

Except where otherwise noted, this piece of equipment is made in the USA and has American sizes on hardware.

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

AGENCY LISTING INFORMATION



This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied *Installation Instructions*.

This appliance is Underwriters Laboratory recognized (). Since this appliance is only a single component of a complete installation, the finished installation of this unit  requires additional evaluations to Underwriters Laboratory standards.

Refer to *Installation Instructions* included with the broiler for Underwriters Laboratories conditions of acceptability, electrical requirements and other installation concerns.

INSTALLATION

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.

CUT-OUT AND INSTALLATION

Cutouts

- a. Broilers may be installed in METAL COUNTERS ONLY.
- b. Cutout dimensions for broilers and control panels are listed on the *Installation Instructions* provided with the broiler.
- c. Refer to the *Installation Instructions* for Underwriters Laboratories *Conditions of Acceptability*.

Mounting the broiler:

- a. Verify that provided sealants are applied to the under side of the broiler top flange prior to setting the unit into the cutout.
- b. After installation, verify that the tabs on the Wellsloks are turned out to lock the broiler into the counter (see Fig. 3).
- c. Apply a thin bead of food-grade silicone sealant around the flange to seal it to the counter.

Refer to the *Installation Instructions* for required clearances. Maintain required clearances between the appliance and adjacent combustible and non-combustible surfaces.

Sufficient overhead clearance must be provided to allow the element assembly to be raised. Refer to the *Installation Instruction Sheet* for required clearances.

Install drip pan and element guard/grate prior to heating or using broiler.

Avoid storing flammable or combustible materials near the appliance. This includes gasoline and other fuels, mops, rags and wrapping paper.

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.

IMPORTANT: This is a GENERAL GUIDE. For specific equipment and cutout dimensions, and other installation details, refer to the *Installation Instructions* supplied with the broilers.

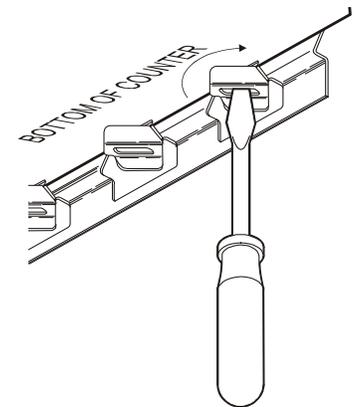


Fig. 3 Set the Wellsloks

IMPORTANT: water damage caused by failure to set Wellsloks, failure to install gasket, or failure to seal flange to counter is **NOT** covered by warranty.

INSTALLATION (continued)



Shock

WARNING: Risk of per- 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.



Shock

CAUTION: Electrical Hazard

The broiler must be electrically grounded. Connect the terminal marked "GND" or " " to a suitable building ground.

IMPORTANT: Contact a licensed electrician to install and connect electrical power the broiler.

Electrical installation must be performed by a licensed electrician in compliance with all local ordinances and code requirements.

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

ELECTRICAL HOOK-UP

Refer to the nameplate. Verify the electrical service power. Voltage and phase must match the nameplate specifications. Connecting the griddle to the wrong voltage can severely damage the unit or cause noticeable decreased performance.

Use copper wire suitable for a minimum of 90°C for electrical supply connections.

Broilers are factory wired three-phase (3 ϕ). For single-phase (1 ϕ) wiring, refer to the wiring diagram attached to the broiler. Conversion to 1 ϕ must be performed by a licensed electrician.

This broiler is not fused. Protect the circuit with properly sized fuses or circuit breaker.

An electrical disconnect must be installed readily accessible to the operator of the broiler.

OPERATION

PREPARE THE CHAR-BROILER FOR USE

When using the broiler for the first time, wipe the entire unit with a clean damp cloth or sponge and mild detergent. Rinse thoroughly clean water. Dry with a soft clean cloth.

Remove the GRATE and raise the ELEMENT ASSEMBLY.

Install the DRIP PAN and add 2" (5cm) of tap water.

Release the ELEMENT SUPPORT ROD by lifting the element assembly slightly, then pulling the lower portion of the support rod forward. Lower the ELEMENT ASSEMBLY gently.

MODEL B-406: Grate must be installed ABOVE elements. Install the GRATE, front edge first. The TANGS of the grate go DOWN and point toward the FRONT. The grooves on the underside of the grate align with the elements. The rear edge of the grate can be lowered until it rests firmly on the elements.

MODELS B-446 and B-506: Grate(s) can be installed above or below the elements.

ABOVE: Gently lower grate over elements. The end with flush tabs goes toward the front.

BELOW: Install one wing bolt in each tab. The notch in the wing rests on the lip of the drip pan. The end with flush tabs must go toward the front. Adjust the wing bolts so that, when the element assembly is lowered, the top of the element is 1/4" (6mm) below the top of the grate fins.

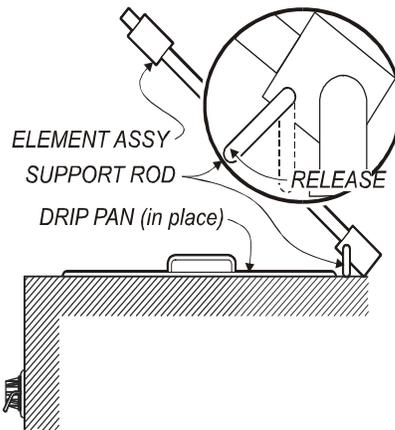


Fig. 4 ELEMENT SUPPORT ROD

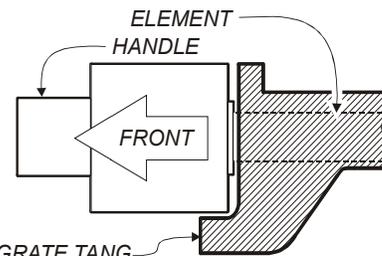


Fig. 5 B-40 GRATE INSTALLATION

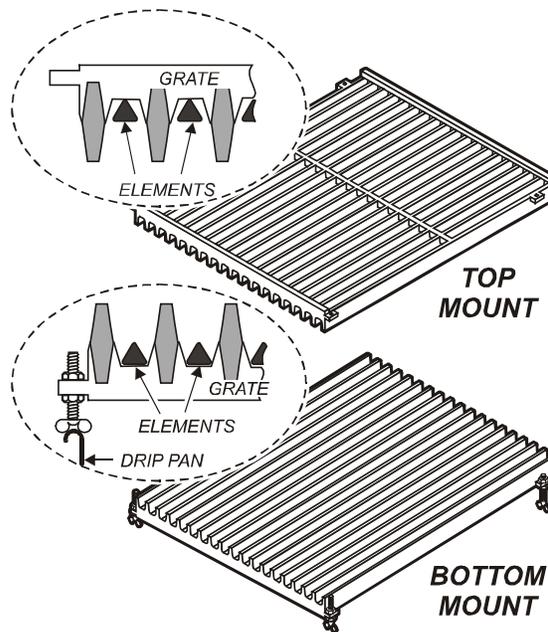


Fig. 6 B-44 and B-50 GRATE INSTALLATION



CAUTION: Hot Surface

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

IMPORTANT: DO NOT attempt to raise the element assembly without first removing the grate. Damage to the hinges will result. Such damage is **NOT** covered by warranty.

IMPORTANT: Allow drip pan to cool before removing from the broiler.

DO NOT operate the broiler without the drip pan installed. DO NOT operate the broiler without 2" (5cm) of water in the drip pan.

IMPORTANT: DO NOT attempt to lower the element assembly without first releasing the support rod. Damage to the hinges will result. Such damage is **NOT** covered by warranty.

OPERATION (continued)



CAUTION:
Hot Surface

Exposed surfaces can be hot to the touch and may cause

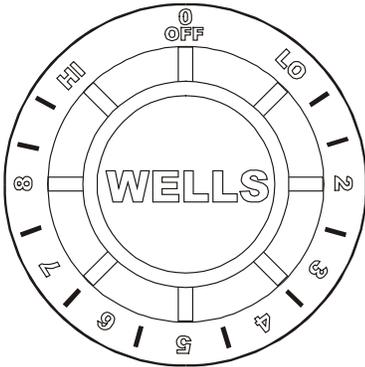


Fig. 7 TEMPERATURE CONTROL KNOB.

IMPORTANT: DO NOT POUR WATER OVER ELEMENTS TO REFILL PAN. DO NOT splash or pour water onto controls, control panels or wiring.

TEMPERATURE CONTROLS

Each section of the broiler is equipped with an individual temperature control. The desired temperature is controlled by rotating the TEMPERATURE CONTROL KNOB. Any time the control is turned "ON", the adjacent indicator light will glow. Each section of the broiler may be set to a different temperature setting.

"OFF" removes power from the element., allowing the element to cool. Use *OFF* to turn the broiler off at the end of the cooking day.

"LO" is the lowest temperature settings. Use *LO* for stand-by operation.

"2" thru "8" are temperature settings. Higher number indicate higher temperature.

"HI" is a continuous ON setting. Use *HI* for pre-heating the broiler.

USING THE CHAR-BROILER

Pre-Heat the broiler ten (10) minutes by turning the TEMPERATURE CONTROL to "HI".

After the pre-heat period, turn the TEMPERATURE CONTROL to the desired setting (refer to the Broiler Chart at right for recommended settings).

After every order, use the brush provided to brush any remaining food particles from grate and elements. Keeping the cooking surfaces clean will help in maintaining food taste.

Visually check the water level in the drip pan during operation. Add water as required to maintain 2 inches (5cm) water depth in the drip pan.

OPERATION (continued)**BROILER CHART
RECOMMENDED COOKING TIMES AND DIAL SETTINGS**

NOTE: The times and dial settings 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	THICKNESS	COOKING	DIAL	TIME
Condition		SETTING		Minutes Total
BEEF Frozen	1/2"	Rare	8	4 - 6
BEEF Frozen	1/2"	Medium	8	7 - 9
BEEF Frozen	3/4"	Rare	7	7 - 9
BEEF Frozen	3/4"	Medium	7	8 - 10
BEEF Frozen	1"	Rare	7	12 - 14
BEEF Frozen	1"	Medium	7	14 - 16
BEEF Frozen	1-1/4"	Rare	6	23 - 25
BEEF Frozen	1-1/4"	Medium	6	25 - 27
BEEF Non-Frozen	3/4"	Rare	HI	4 - 6
BEEF Non-Frozen	3/4"	Medium	HI	5 - 7
BEEF Non-Frozen	1"	Rare	HI	7 - 9
BEEF Non-Frozen	1	Medium	HI	8 - 10
BEEF Non-Frozen	1-1/4"	Rare	HI	12 - 14
BEEF Non-Frozen	1-1/4"	Medium	HI	13 - 15
BEEF Non-Frozen	1-1/2"	Rare	HI	14 - 16
BEEF Non-Frozen	1-1/2"	Medium	HI	18 - 20

TROUBLESHOOTING SUGGESTIONS

SYMPTON	POSSIBLE CAUSE	SUGGESTED REMEDY
Won't heat- - no indicator lights	Electric disconnect OFF Circuit breaker tripped	Check / turn disconnect ON Check / reset circuit breaker
One or more section won't heat—or not hot enough	Temperature control not set	Set temperature control knob to desired temperature
240V unit run on 208V	Verify proper voltage	Damaged component or wiring
Contact an Authorized Wells Service Agency for repairs	Temperature control not set	Set temperature control knob to desired temperature
208V unit run on 240V	Verify proper voltage	Damaged component or wiring
Contact an Authorized Wells Service Agency for repairs	Element assy loose, or difficult to raise or lower	Damaged hinge (see page 7 for precautions)
Contact an Authorized Wells Service Agency for repairs	Element assy does not latch in up position	Damaged support rod assembly
Contact an Authorized Wells Service Agency for repairs	One or more section too hot	

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

CLEANING INSTRUCTIONS

PREPARATION

- Turn both temperature control knobs OFF.
- Allow broiler to cool completely.
- Disconnect broiler from electric power.



CAUTION:
Electric Shock
Hazard

FREQUENCY

Daily.

Disconnect appliance
from electric power before
cleaning.

TOOLS

- Steel Brush with Scraper
- Plastic Scouring pad, Soft-Bristled Fiber Brush
- Mild Detergent, Non-Abrasive Cleanser
- Clean Soft Cloth / Sponge



CAUTION:
Burn Hazard

CLEANING

1. Remove the grate from the broiler. Clean grate:
 - a. Use the supplied steel brush with scraper to remove food particles and residue from grate surfaces.
 - b. Grate may be washed in sink or dishwasher.
 - c. Dry the grate and apply a light coating of cooking oil.
2. Raise the element assembly until it latches. Remove and clean the drip pan:
 - a. Stubborn food particles may be removed with a plastic scouring pad.
 - b. Drip pan may be washed in a sink or dishwasher.
3. Clean the element assembly:
 - a. Use a soft-bristled fiber brush to remove any remaining food particles from the elements.
 - b. Clean the element rods with a soft damp cloth or sponge and mild detergent. Rinse by wiping with a soft cloth moistened with clean water. Dry with a soft cloth.
4. Clean the control panel with a soft damp cloth or sponge and mild detergent. Rinse by wiping with a soft damp cloth moistened with clean water. Dry with a soft cloth.
5. Reassemble broiler:
 - a. Reinstall drip pan.
 - b. Unlatch element support rod and carefully lower the element assembly.
 - c. Reinstall the grate.



Allow appliance
to cool completely
before cleaning.

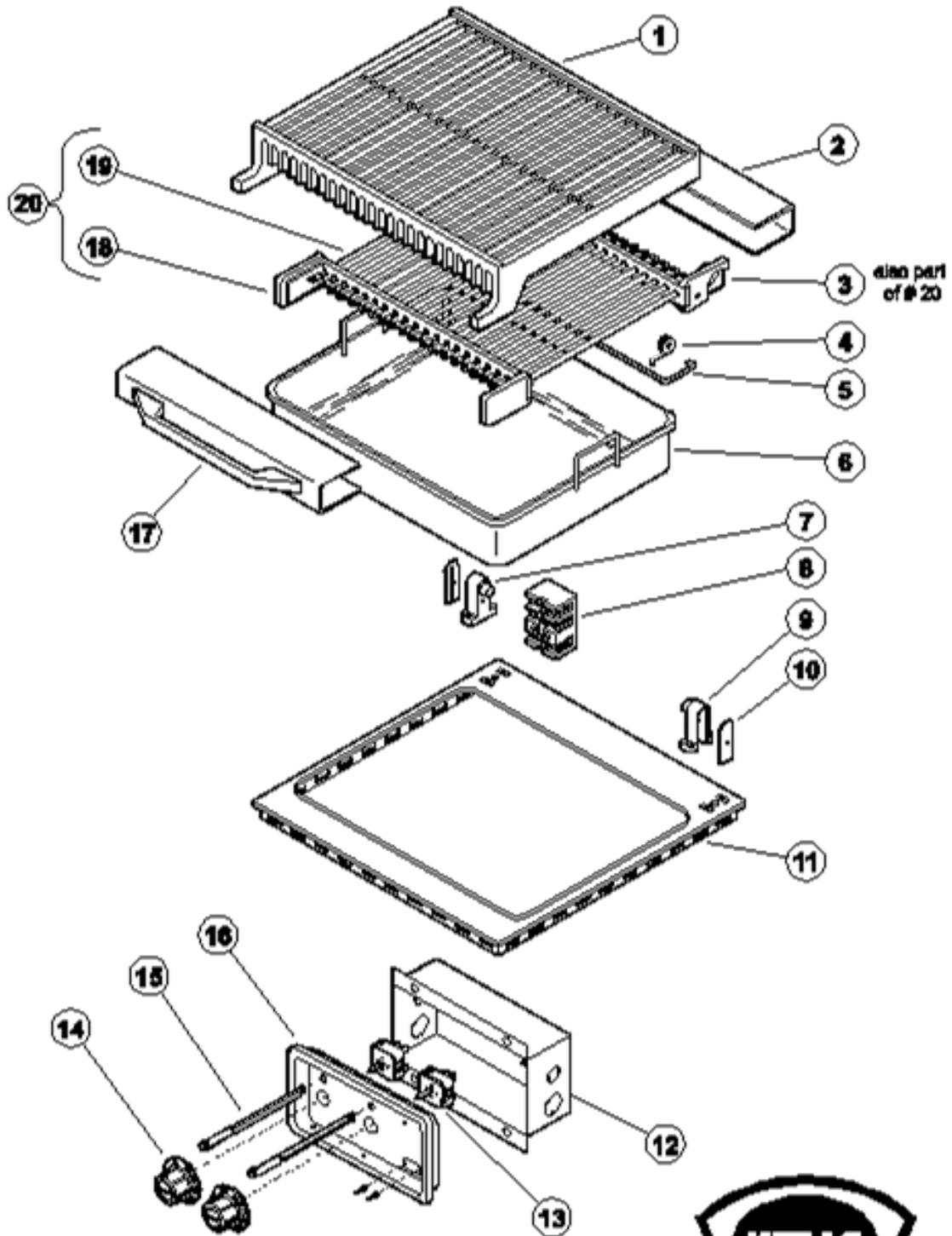
CAUTION:
Electric Shock Hazard

Do not submerge appliance
in water.

IMPORTANT:
DO NOT spill or pour water
into controls, control panel
or wiring. Damage to
internal components will
occur. Damage to internal
components from water
damage is NOT covered by
warranty.

Procedure complete.

EXPLODED VIEW: MODEL B406



Model: B406 Built-in Electric Charbroiler

PL1127



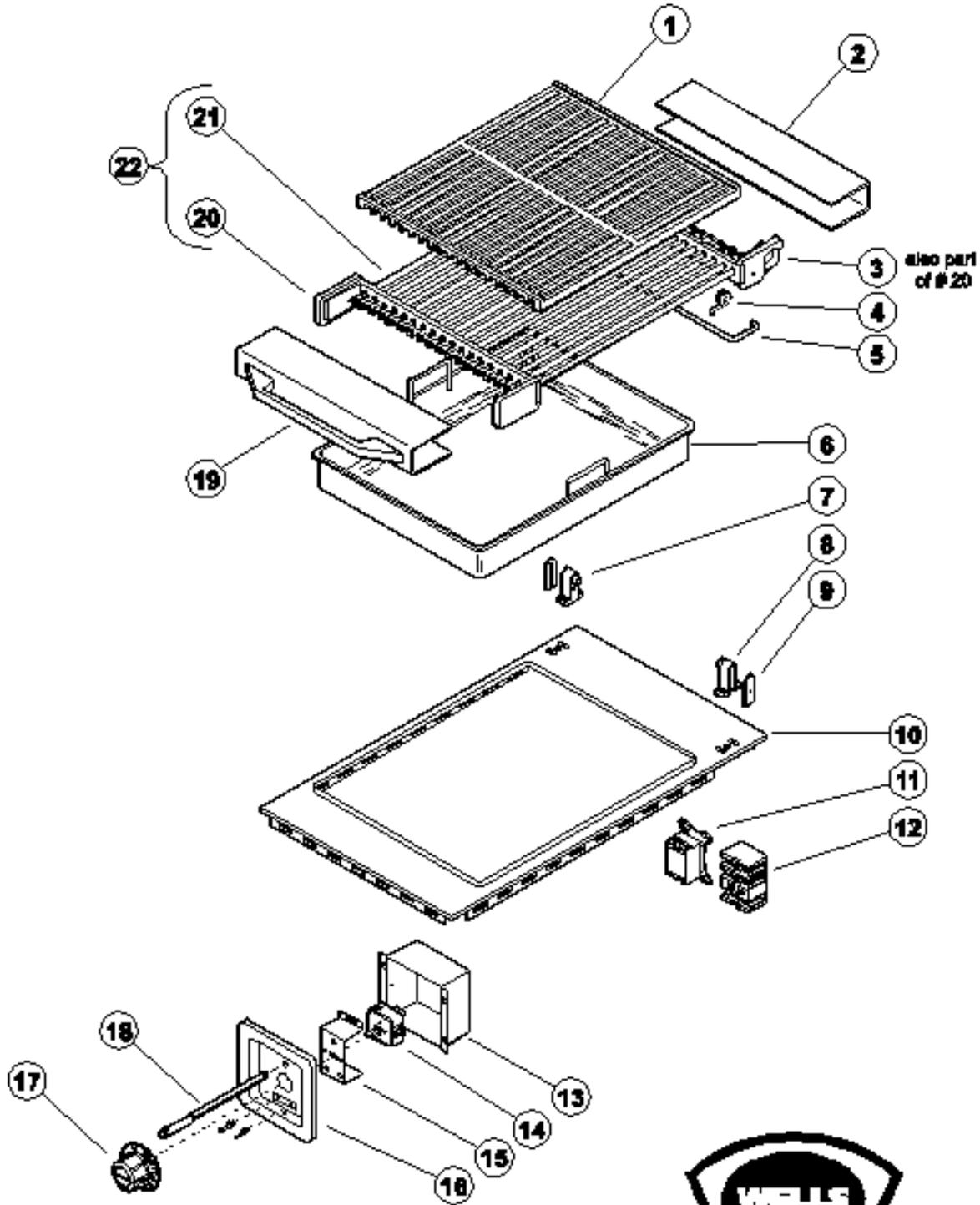
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PARTS LIST: B406

B406 Electric Charbroiler				
Fig No	Part No	Qty	Description	Application
1	WS-21707	1	BROILER GRATE B40 / B406	
2	H6-32728	1	COVER RR ELEM ASSY B40 / B406	
3	WS-57509	1	CASTING ASSY ELEM REAR	
4	2P-32428	1	SPRING SUPPORT ROD	
5	2A-32729	1	ROD HEAD SUPPORT B40 / B406	
6	H6-35594	1	PAN GREASE B40	
7	2A-32840	1	PIVOT BRKT LF SIDE	
8	WS-50131	1	TERM BLK KIT 3-POLE 85AMP	B406-400V
	2E-40310		TERM BLOCK 4POLE 75AMP	
9	2A-32841	1	PIVOT BRKT RT SIDE	
10	2A-32806	2	COVER PIVOT BRKT TUMBLED	
11	H6-32730	1	TOP ASSY B406	
12	E7-49046	1	BOX OUTLET MOD WARM FRY	
13	2E-34593	2	SW INF 240V B CAM 13/16S	B406-400V
		3		
14	2R-30371	2	KNOB ASSY WARMERS	B406-400V
		3		
15	WS-50385	2	LIGHT SIGNAL RED PUSH ON	B406-400V
	2J-35966	3	SIGNAL LITE, GREEN,	
16	P2-34015	1	PANEL FR MOD 200	
17	WS-500686	1	KIT HANDLE B40 / B406	
	2R-300666		HANDLE BROILERS DIE CAST	
18	WS-57508	1	CASTING ASSY ELEM FRONT	
19	WS-50007	24	ELEM 104V 225W BROILER	
	WS-50005		ELEM 120V 225W BROILER	
20	WS-52722	1	ELEM ASSY 208V B40 / B406	
	WS-52723		ELEM ASSY 240V B40 / B406	

EXPLODED VIEW: MODEL B446



Model: B446 Built-In Electric Charbroiler

PL162

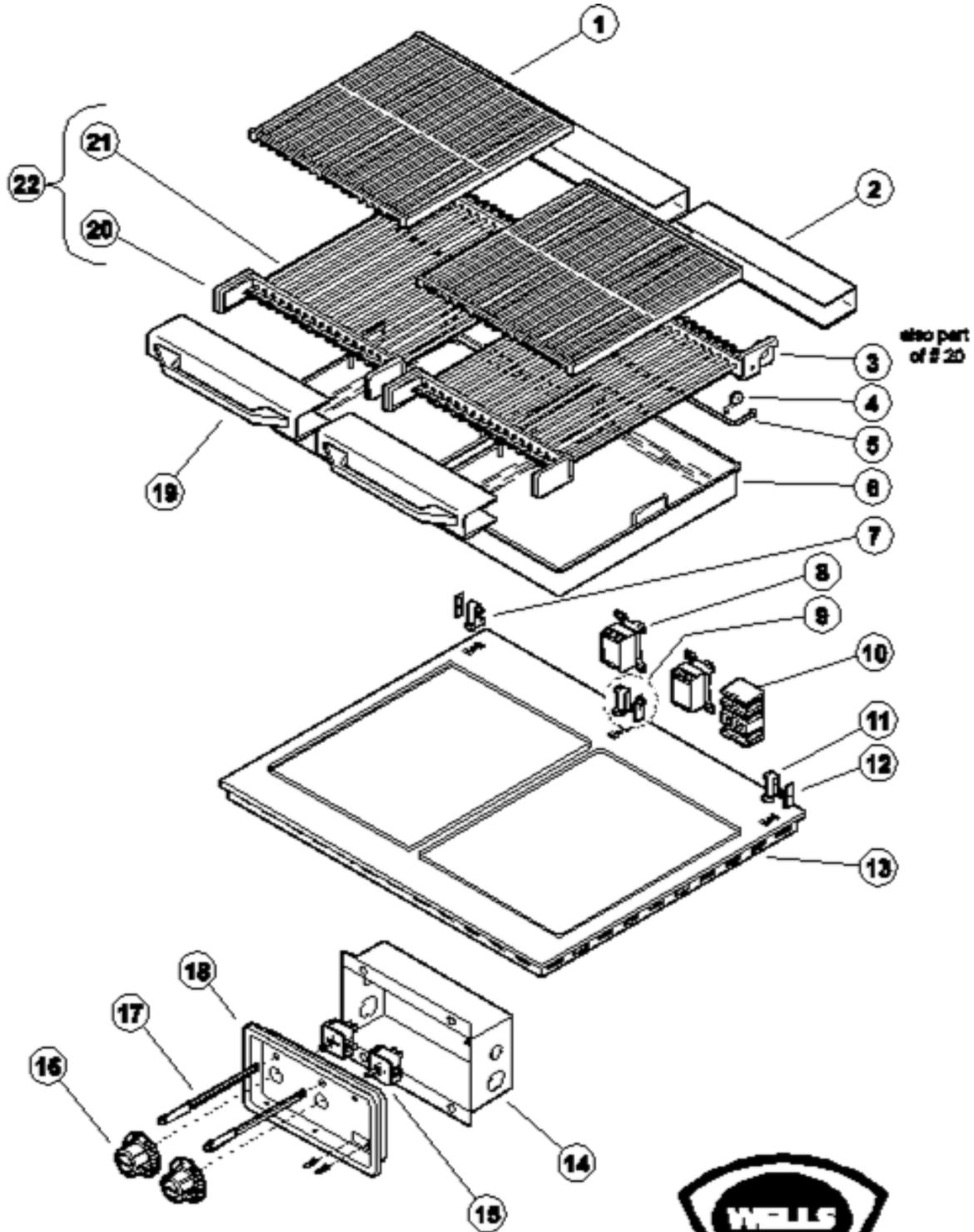


IL1732 Rev. B 8/06/14

PARTS LIST: MODEL 446

B446 Electric Charbroiler				
Fig No	Part No	Qty	Description	Application
1	H6-38623	1	GRATE MACH BROILER ASSY	
2	H6-32740	1	COVER RR ELEM ASSY	
3	WS-57507	1	CASTING ASSY ELEM REAR	
4	2P-32428	1	SPRING SUPPORT ROD	
5	2A-34061	1	ROD HEAD SUPPORT	
6	H6-35593	1	PAN GREASE B44-50	
7	2A-32840	1	PIVOT BRKT LF SIDE B40	
8	2A-32841	1	PIVOT BRKT RT SIDE B40	
9	2A-32806	2	COVER PIVOT BRKT TUMBLER	
10	H6-32747	1	TOP ASSY B446	
11	2E-Z14960	1	CONTACTOR 40A 208/240 COIL	
12	WS-50131	1	TERM BLK KIT 3POLE, 85AMP	
13	P2-31033	1	BOX CONTROL	
14	2E-34593	1	SW INF 240V B COM 13/16	
15	P2-40843	1	BRKT MTG THERMO INFINITE	
16	I7-Z12221	1	PANEL FRONT	
17	2R-30371	1	KNOB ASSY WARMERS	
18	WS-50385	1	LIGHT SIGNAL RED PUSH ON	400V
	2J-30516		LIGHT SIGNAL AMBER	
19	WS-500687	1	KIT HANDLE B44	
	2R-300666		HANDLE BROILERS DIE CASTE	
20	WS-57506	1	CASTING ASSY ELEM FRONT	
21	WS-50020	18	ELEM 104V 300W BROILER	208V
	WS-50019		ELEM 115V 300W BROILER	240V
	2N-303802UL		ELEM 110V 300W BROILER	380/415V
22	WS-52737	1	ELEM ASSY 208V BASE	
	WS-52738		ELEM ASSY 240V BASE	
	H6-303816		ELEMENT ASSEMBLY B44 EU	380/415V
NI	2E-30001	15	JUMPER ELEMENT LONG	
	2E-30002		JUMPER ELEMENT SHORT	

EXPLODED VIEW: MODEL B506



Model: B506 Built-In Electric Charbroiler

PL752



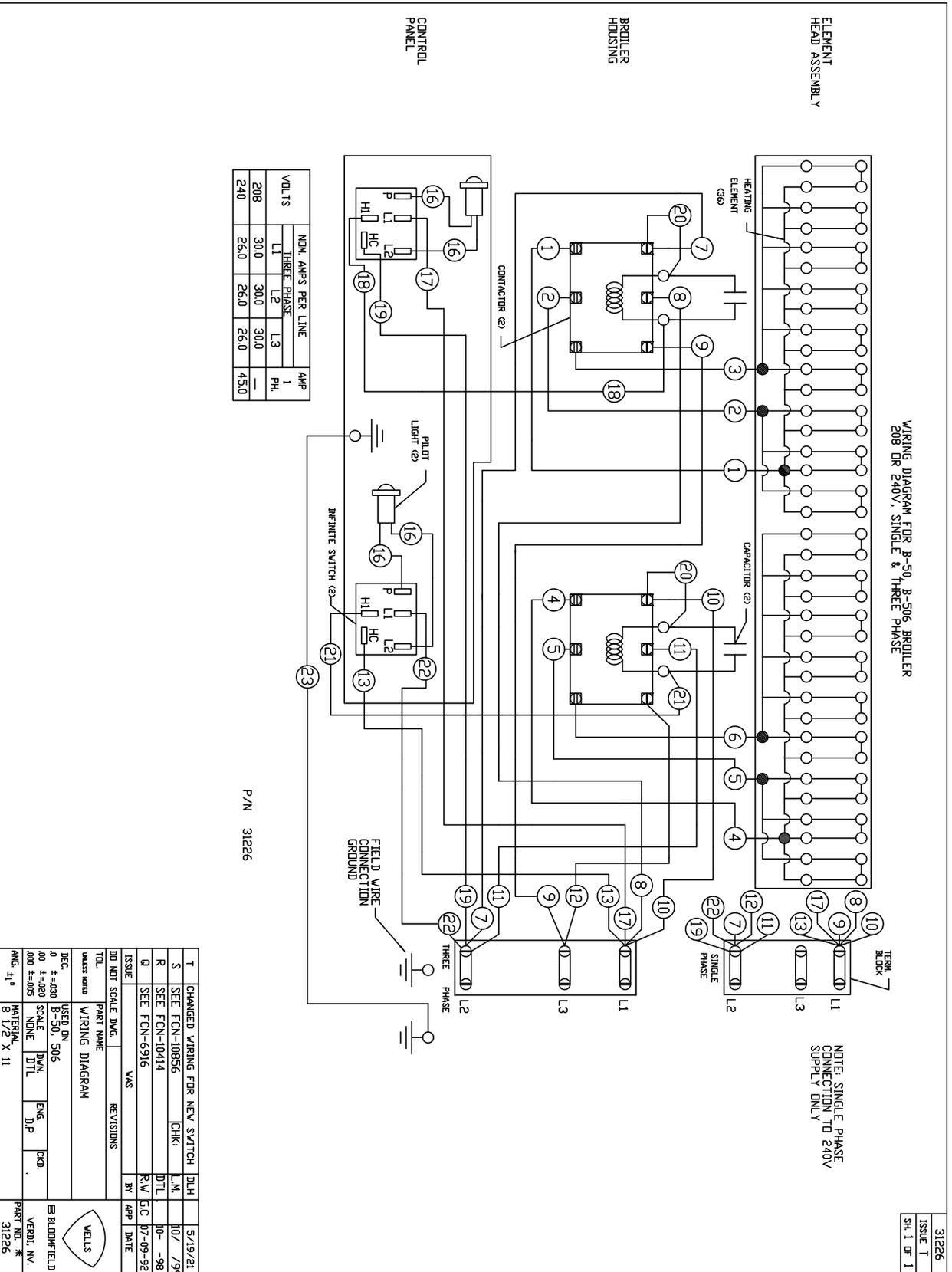
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PARTS LIST: MODEL B506

B446 Electric Charbroiler				
Fig No	Part No	Qty	Description	Application
1	H6-38623	1	GRATE MACH BROILER ASSY	
2	H6-32740	1	COVER RR ELEM ASSY	
3	WS-57507	1	CASTING ASSY ELEM REAR	
4	2P-32428	1	SPRING SUPPORT ROD	
5	2A-34061	1	ROD HEAD SUPPORT	
6	H6-35593	1	PAN GREASE B44-50	
7	2A-32840	1	PIVOT BRKT LF SIDE B40	
8	2A-32841	1	PIVOT BRKT RT SIDE B40	
9	2A-32806	2	COVER PIVOT BRKT TUMBLED	
10	H6-32747	1	TOP ASSY B446	
11	2E-Z14960	1	CONTACTOR 40A 208/240 COIL	
12	WS-50131	1	TERM BLK KIT 3POLE, 85AMP	
13	P2-31033	1	BOX CONTROL	
14	2E-34593	1	SW INF 240V B COM 13/16	
15	P2-40843	1	BRKT MTG THERMO INFINITE	
16	I7-Z12221	1	PANEL FRONT	
17	2R-30371	1	KNOB ASSY WARMERS	
18	WS-50385	1	LIGHT SIGNAL RED PUSH ON	400V
	2J-30516		LIGHT SIGNAL AMBER	
19	WS-500687	1	KIT HANDLE B44	
	2R-300666		HANDLE BROILERS DIE CASTE	
20	WS-57506	1	CASTING ASSY ELEM FRONT	
21	WS-50020	18	ELEM 104V 300W BROILER	208V
	WS-50019		ELEM 115V 300W BROILER	240V
	2N-303802UL		ELEM 110V 300W BROILER	380/415V
22	WS-52737	1	ELEM ASSY 208V BASE	380/415V
	WS-52738		ELEM ASSY 240V BASE	
	H6-303816		ELEMENT ASSEMBLY B44 EU	
NI	2E-30001	15	JUMPER ELEMENT LONG	
	2E-30002		JUMPER ELEMENT SHORT	

WIRING DIAGRAM: B406



PARTS & SERVICE

DESCRIPTION

PART NO.

GREASE PAN, B-446 (1 PER UNIT)
B-506 (2 PER UNIT)

H6-35593

GREASE PAN, B-406

H6-35594

GRATE, B-446 (1 PER UNIT)
B-506 (2 PER UNIT)

2F-30025

GRATE, B-406

WS-21707

BRUSH, BROILER

2P-30013

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
265 Hobson St.
Smithville, TN 37166

Service Parts Dept.
phone: (800) 264-7827
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) 208 240



Wells proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



WELLS MANUFACTURING
265 Hobson Street, Smithville, Tennessee 37166
telephone: 800-264-7827
www.wells-mfg.com