



WELLS MANUFACTURING
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www.wells-mfg.com

**OWNERS MANUAL
for
COUNTERTOP ELECTRIC
CHAR-BROILERS**



Model B40

Models:

B40

B44

B50



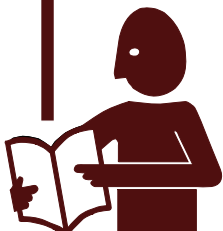
Model B50

**includes:
INSTALLATION
USE and CARE
PARTS LISTS
WIRING DIAGRAMS**

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 warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

CONTACT

Should you require any assistance regarding the operation or maintenance of any Wells 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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<p>WARRANTY xi</p> <p>SPECIFICATIONS 1</p> <p>FEATURES & OPERATING CONTROLS 2</p> <p>PRECAUTIONS & GENERAL INFORMATION 4</p> <p>AGENCY LISTING INFORMATION 4</p> <p>INSTALLATION 5</p> <p>OPERATION 7</p> <p style="padding-left: 20px;">SUGGESTED COOKING TIMES 9</p> <p>CLEANING INSTRUCTIONS 10</p> <p>TROUBLESHOOTING SUGGESTIONS 11</p> <p>EXPLODED VIEW & PARTS LIST 12—17</p> <p>WIRING DIAGRAM 18</p> <p>PARTS & SERVICE 25</p> <p>CUSTOMER SERVICE DATA 25</p>	<p>Thank you for purchasing this Wells Manufacturing appliance.</p> <p>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.</p> <p>This manual contains the information needed to properly install this appliance in a manner which will ensure its optimum performance.</p>
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SPECIFICATIONS

MODEL	ELEMENT	VOLTS	KW	AMPS PER LEG 3Ø				AMPS 1Ø	POWER CORD
				L1	L2	L3	NEUT.		
B40	SINGLE ASSEMBLY	208	5.5	12.9	12.9	22.4	N/A	26	OPTIONAL NEMA 6-30P
		240	5.5	11.2	11.2	19.4	N/A	22.5	
		*B40EU	380-415	5.5	7.6	7.6	7.6	N/A	
B44	SINGLE ASSEMBLY	208	5.5	11.5	22.4	14.4	N/A	26	NOT SUPPLIED
		240	5.5	10	19.5	12.5	N/A	22.5	
		*B44EU	380-415	5.5	7.6	7.6	7.6	N/A	
B50	DUAL ASSEMBLIES	208	11	30	30	30	N/A	-	NOT SUPPLIED
		240	11	26	26	26	N/A	45	
		*B50EU	380-415	11	15	15	15	N/A	

* for export model, also refer to *European Operation Manual...*, p/n 2M-301500

MODEL	DIMENSIONS			MINIMUM CLEARANCES			
	HIGH w/4" LEGS	WIDE	DEEP	BACK	SIDE	BOTTOM	TOP
B40	15-3/8" (39 CM)	24-3/4" (62.7 CM)	23-1/2" (59.7 CM)	6" (15.2 CM)	7" (17.8 CM)	4" (10.2 CM)	21" (53.3 CM)
B44		19-7/16" (49.4 CM)	29-9/16" (75.1 CM)				30" (76.2 CM)
B50		36-1/2" (92.7 CM)					

FEATURES & OPERATING CONTROLS

FEATURES & OPERATING DEFINITIONS	
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 OFF.
HEATING ELEMENT	The char-broiler element assembly may be raised for cleaning, or to add water to the drip pan. It is held the "up" position by a support rod which automatically engages as the element is raised.
GRATE	<p>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.</p> <p>IMPORTANT: B-40 grate mounts above the element. B-44 and B-50 grates can mount above or below the elements. Always remove a top-mounted grate before lifting the element assembly.</p>
ELEMENT SUPPORT ROD	<p>Hold element assembly in up position. Engages automatically when the element assembly is raised. The heavy-duty removable drip pan is located under the element assembly. The drip pan catches food particles and grease drippings</p> <p>IMPORTANT: Remember to dis-engage the support rod before lowering element assembly.</p>
DRIP PAN	<p>IMPORTANT: DO NOT pour water over elements to refill drip pan.</p> <p>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.</p>
DATA PLATE	Gives manufacturer, make, model and serial number. Also voltage and phase information, and agency approvals.
ADJUSTABLE LEGS	<p>The char-broiler is equipment with adjustable 4" legs.</p> <p>Legs allow for:</p> <ul style="list-style-type: none"> a. leveling the broiler b. ventilation around the broiler, and c. cleaning the broiler <p>The supplied legs MUST be properly installed before the broiler is placed into operation.</p>

FEATURES & OPERATING CONTROLS (continued)

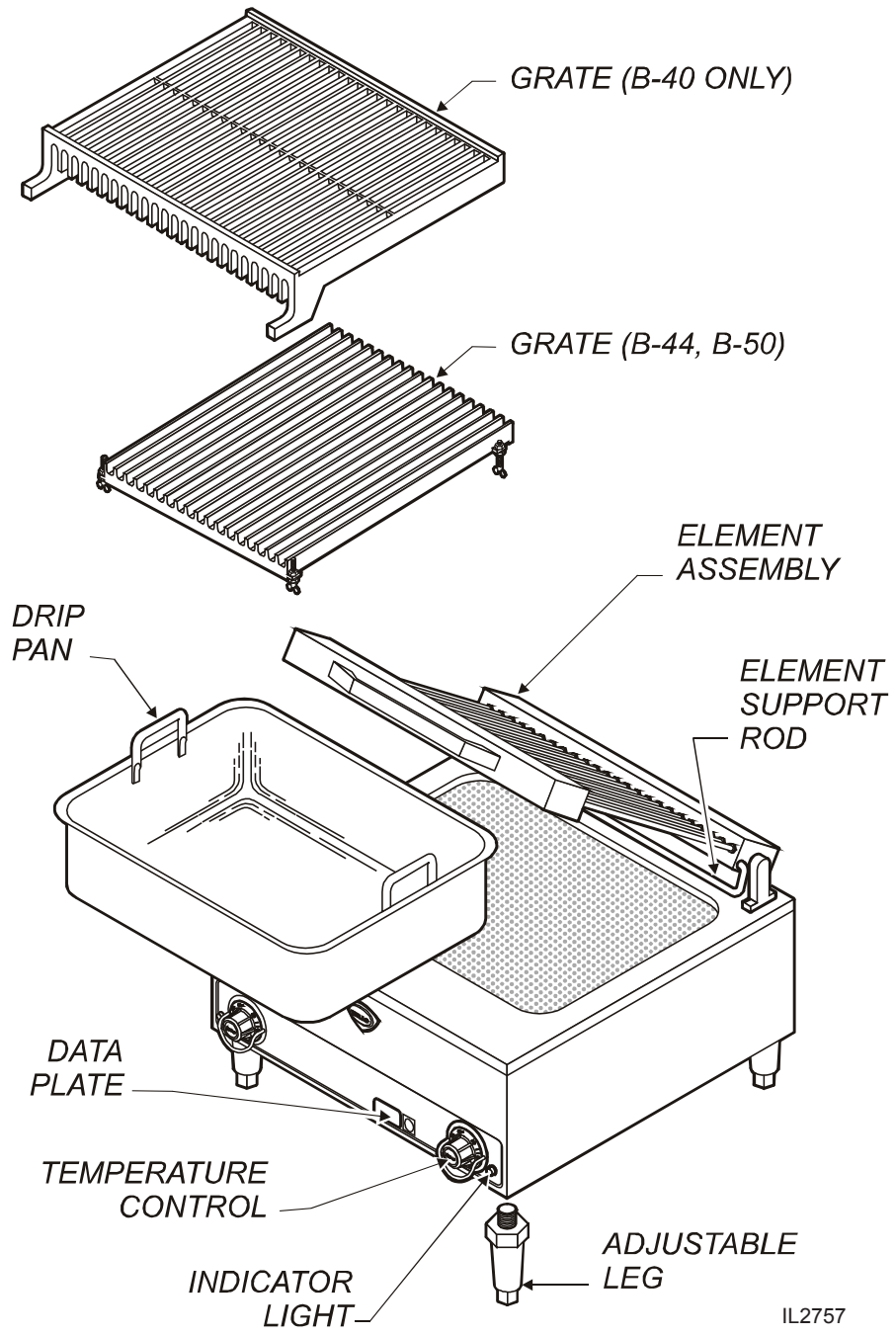


Fig. 1 Countertop Electric Charbroiler

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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 inches 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  and  Listed under E6070.

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

Export versions only of this appliance meet  standards.



E6070



E6070



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.

SETUP

Setup the appliance only on a firm level surface. Non-combustible material (e.g. metal, terrazzo) is recommended.

Supplied 4" legs must be properly installed and the broiler leveled. (See Fig. 2) Move the broiler carefully to avoid damage to the legs.

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

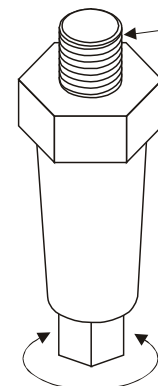
Sufficient overhead clearance must be provided to allow the element assembly to be raised. Refer to the Installation Instruction Sheet for required clearances.

Install drip pan and grate prior to heating and 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.

SCREW INTO CABINET
MOUNTING HOLES



TURN TO
ADJUST HEIGHT

IL2758

Fig. 2 Adjustable Leg

INSTALLATION (continued)



WARNING: Risk of personal 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.



CAUTION: Electrical Shock 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 to 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 (3Ø). For single-phase (1Ø) wiring, refer to the wiring diagram attached to the broiler. Conversion to 1Ø 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.

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 inches (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-40: 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-44 and B-50: 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.

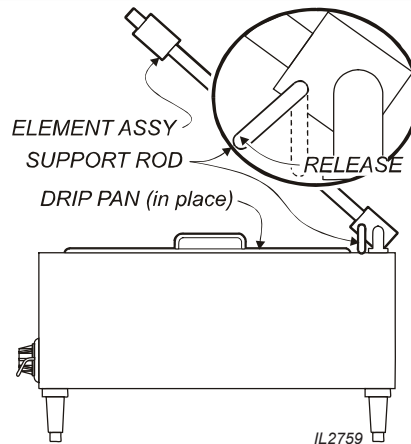


Fig. 3 ELEMENT SUPPORT ROD

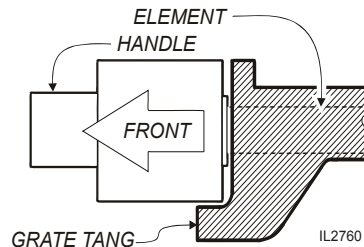


Fig. 4 B-40 GRATE INSTALLATION

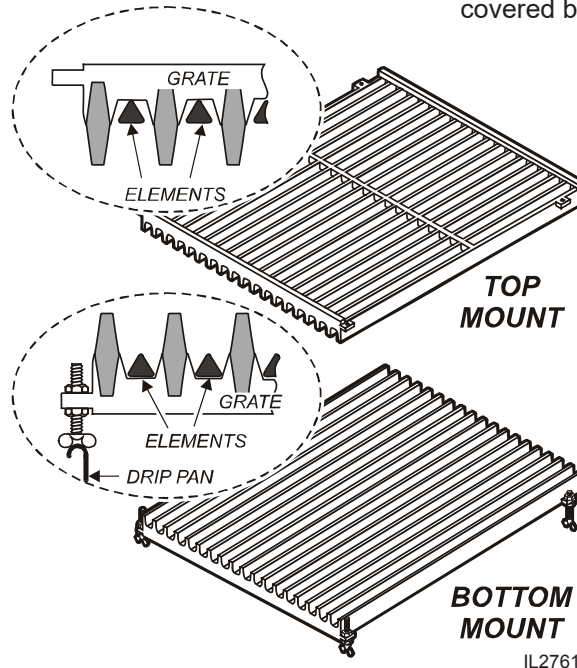


Fig. 5 B-44 and B-50 GRATE INSTALLATION



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

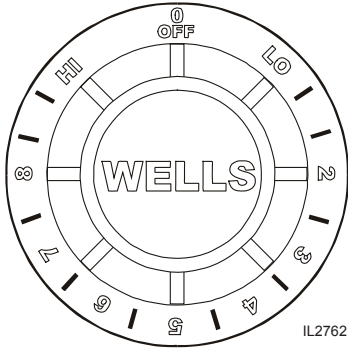


Fig. 6 TEMPERATURE CONTROL

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

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" (5cm) water depth in the drip pan.

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

CLEANING INSTRUCTIONS



CAUTION:
Electric Shock
Hazard

Disconnect appliance from electric power before cleaning.



CAUTION:
Burn Hazard

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.

DO NOT submerge broiler in water. Damage to internal components will occur. Damage to internal components from water damage is not covered by warranty.

PREPARATION

Turn both temperature control knobs OFF.

Allow broiler to cool completely.

Disconnect broiler from electric power.

FREQUENCY

Daily.

TOOLS

Steel Brush with scraper

Plastic Scouring pad, Soft-Bristled Fiber Brush

Mild Detergent, Non-Abrasive Cleanser

Clean Soft Cloth / Sponge

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 maybe 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 broiler cabinet:
 - a. Use a plastic scouring pad to remove any remaining food particles from the cabinet.
 - b. Clean the cabinet 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.
5. Reassemble broiler:
 - a. Reinstall drip pan.
 - b. Unlatch element support rod and carefully lower the element assembly.
 - c. Reinstall the grate.

Procedure complete

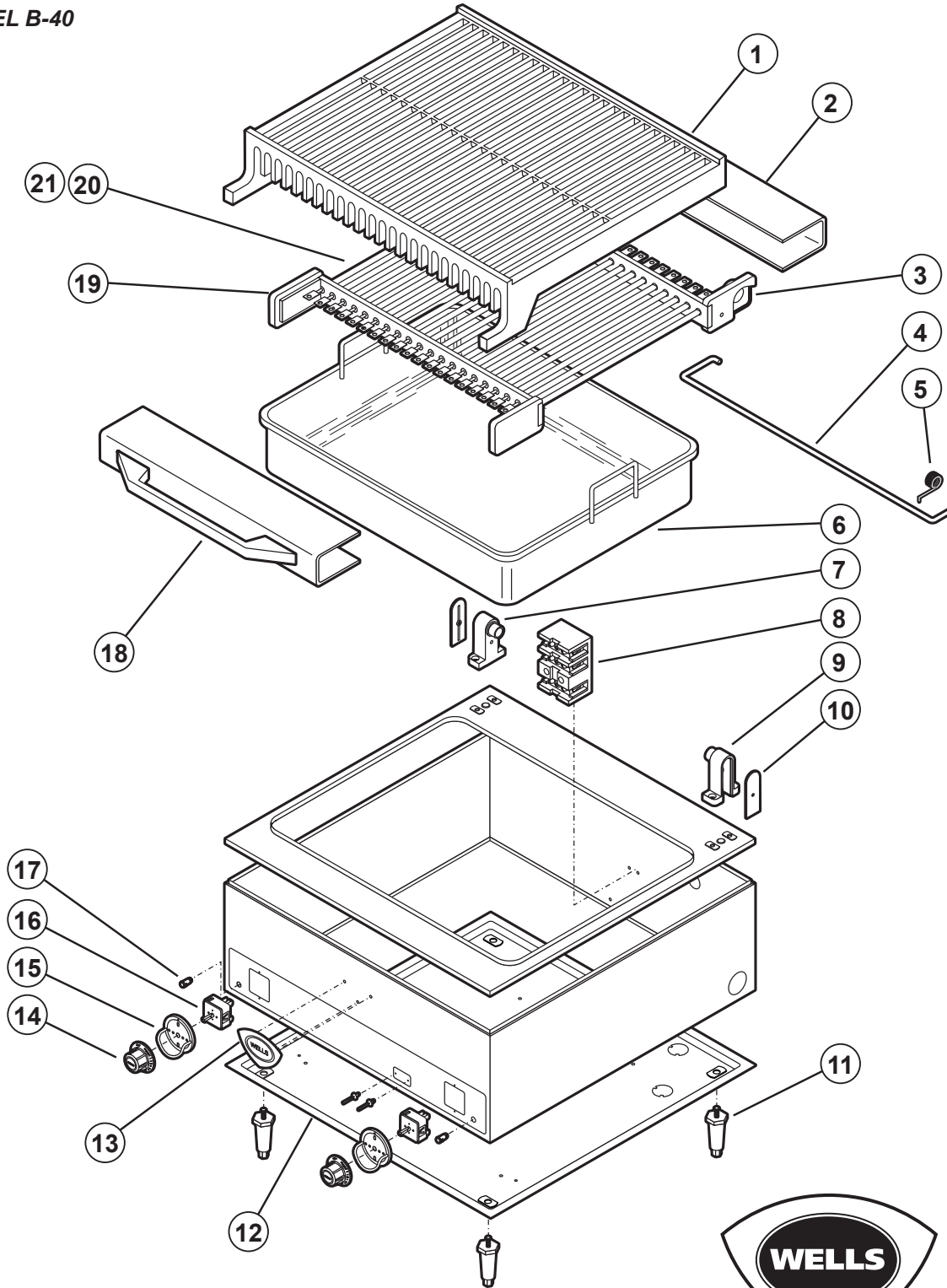
TROUBLESHOOTING SUGGESTIONS

SYMPTON	POSSIBLE CAUSE	SUGGESTED REMEDY
Won't heat - - no indicator lights	Not plugged in, or	Check plug
	Circuit breaker tripped.	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 Authorize Wells Service Agency for repairs
One or more section too hot	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

There are no user-serviceable components in this unit. In all instances of damage or malfunction, contact your Authorized Wells Service Agency for repairs.

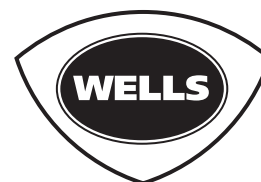
EXPLODED VIEW & PARTS LIST

**COUNTERTOP ELECTRIC
CHAR BROILER
MODEL B-40**



Model: B40 Electric Charbroiler

PL161



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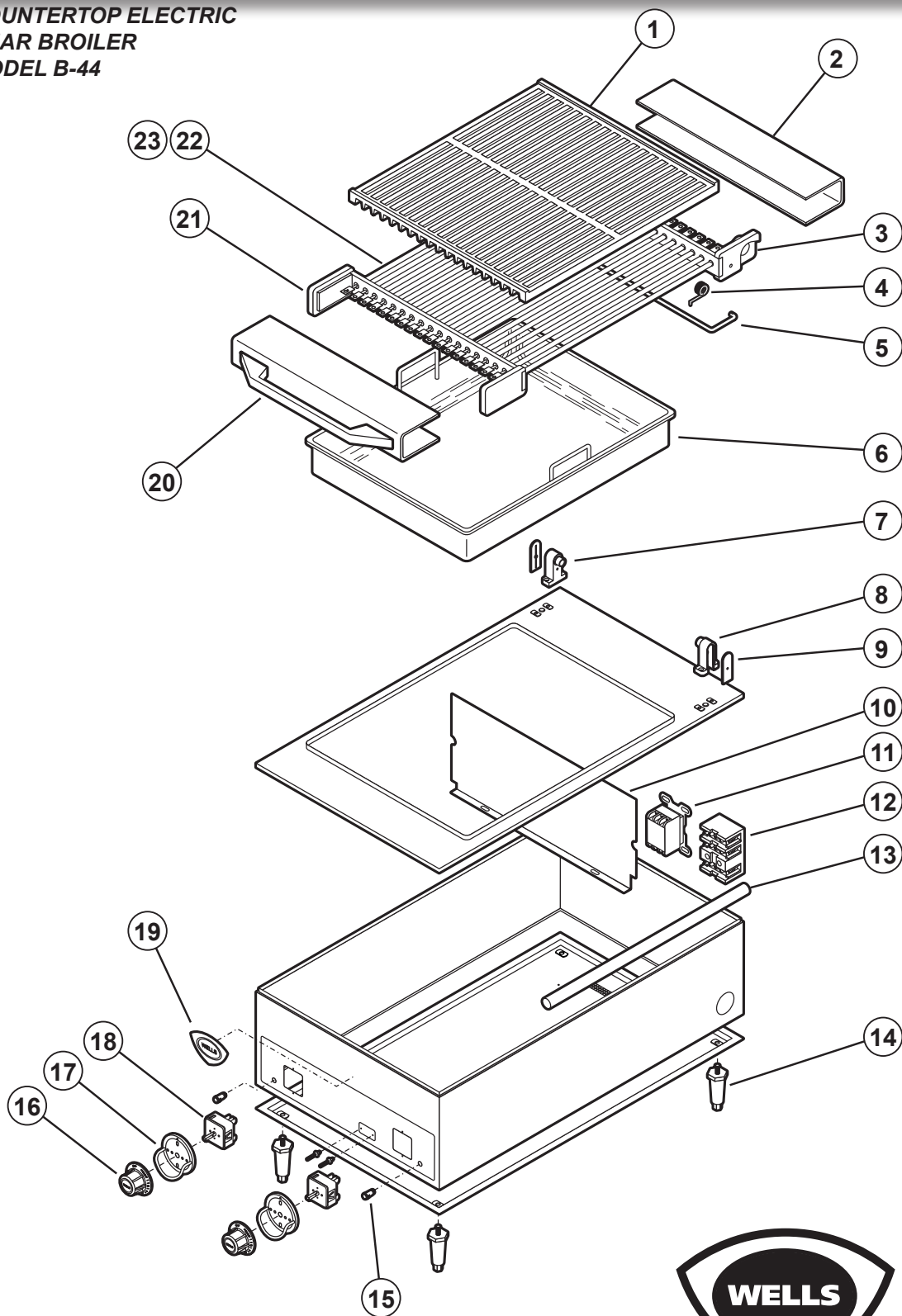
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EXPLODED VIEW & PARTS LIST

B40 Electric Charbroiler				
Fig No	Part No	Qty	Description	Application
1	WS-21707	1	BROILER GRATE B40/B406	
2	H6-32728	1	COVER RR ELEM ASS	
3	WS-57509	1	CASTING ASSY ELEM REAR	
4	WS-52729	1	ROD SUPPORT B40 406	
5	2P-32428	1	SPRING SUPPORT ROD	
6	H6-35594	1	PAN GREASE B40	
7	2A-32840	1	PIVOT BRKT LF SIDE B40	
8	2E-37465	1	TERM BLOCK 3 POLE 85AMP	208/240V
	2E-40310		TERM BLOCK 4POLE 75AMP	B40-400V
9	2A-32841	1	PIVOT BRKT RT SIDE B40	
10	2A-32806	2	COVER PIVOT BRKT	
11	2A-Z0314	4	FEET 4" DIE CAST.	
	2A-30586		FEET ADJ 4" GRAY PLASTIC	
12	H6-Z12082	2	BASE, SHELL	
13	2M-300534	1	TRADEMARK DOMED LABEL	
14	2R-30371	2	KNOB ASSY WARMERS	
15	D8-30256	2	TRIM RING ASSY	
16	2E-34593	2	SW INF 240V B CAM 13/16S	
17	2J-30516	2	LIGHT SIGNAL AMBER M3938P	
18	WS-500686	1	KIT HANDLE B40/B406	
	2R-300666		HANDLE BROILERS DIE CASET	
19	WS-57508	1	CASTING ASSY ELEM FRONT	
20	WS-52722	1	ELEM ASSY 208V B40 / B406	
	WS-52723		ELEM ASSY 240V B40 / B406	
	DD-503811		ELEM ASSY B40EU 220/380V	B40-400V
21	WS-50007	24	ELEM 104V 225W BROILER	B40-208V
	WS-50005		ELEM 120V 225W BROILER	B40-240V
	2N-303805		ELEM 110V 225W BROILER	B40-400V

EXPLODED VIEW & PARTS LIST

**COUNTERTOP ELECTRIC
CHAR BROILER
MODEL B-44**



Model: B44 Electric Charbroiler

PL161



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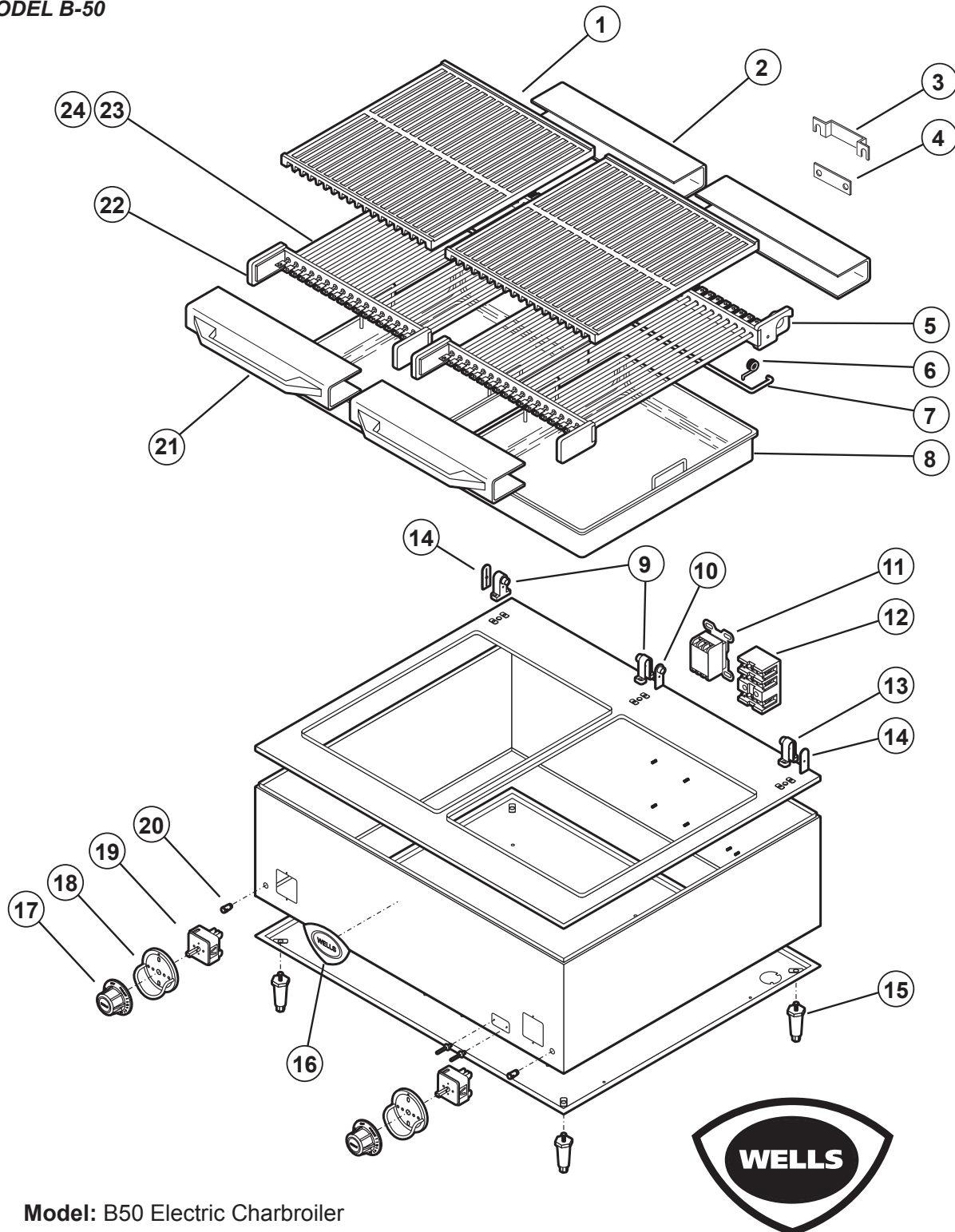
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EXPLODED VIEW & PARTS LIST

B44 Electric Charbroiler				
Fig No	Part No	Qty	Description	Application
1	H6-38623	1	GRATE AS RECD BROILER	
2	H6-32740	1	COVER RR ELEM ASSY B44	
3	WS-57507	1	CASTING ASSY ELEM REAR	
4	2P-32428	1	SPRING SUPPORT ROD	
5	2A-34061	1	ROD HEAD SUUORT B44/B446	
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	
10	E7-37893	1	COVER ACCESS F101 ROHS	
11	2E-Z14960	1	CONTACTOR 40A 208/240COIL	
12	WS-50131	1	TERM BLK KIT 3-POLE 85AMP	208/240
	2E-4310		TERM BLOCK 4POLE 75AMP	B44-400
13	DD-52128	1	TUBING TIMER WIRES F3672	
14	2A-Z0314	4	FEET 4" DIE CAST.	
	2A-30586	4	FEET ADJ 4" GRAY PLASTIC	
15	2J-30516	2	LIGHT SIGNAL AMBER M3938P	
16	2R-30371	2	KNOB ASSY WARMERS	
17	D8-30256	2	TRIM RING ASSY	
18	2E-34593	2	SW INF 240V B CAM 13/16S	
19	2M-300534	1	TRADEMARK DOMED LABEL	
20	WS-500687	1	KIT HANDLE B44/446 B50/506	
	2R-300666	1	HANDLE BROILERS DIE CASTE	
21	WS-57506	1	CASTING ASSY ELEM FRNT	
22	WS-52737	1	ELEM ASSY 208V BASE B44, B50	
	WS-52738		ELEM ASSY 240V B44,50 BASE	
	H6-303816		ELEMENT ASSY B44 EU	B44-400
23	WS-50020	18	ELEM 104V 300W BROILER	
	WS-50019		ELEM 115V 300W BROILER	
	2N-303802UL		ELEM 110W 300W BROILER	B44-400
NI	2E-35635	2	CAPCTR, .015	

EXPLODED VIEW & PARTS LIST

**COUNTERTOP ELECTRIC
CHAR BROILER
MODEL B-50**



Model: B50 Electric Charbroiler

PL161



IL1730 Rev. C 7/27/11

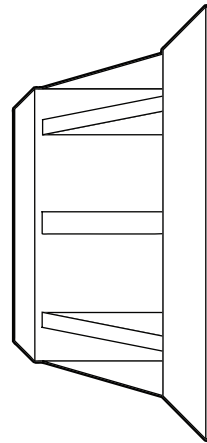
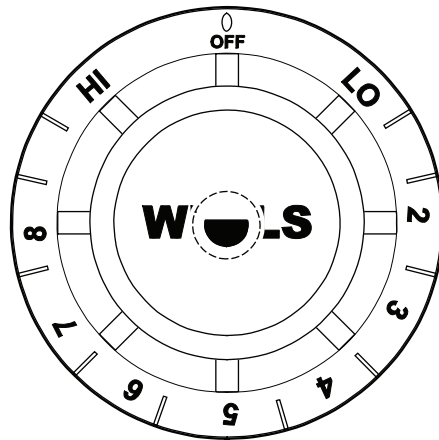
EXPLODED VIEW & PARTS LIST

B50 Electric Charbroiler			
Fig No	Part No	Qty	Description
1	H6-38623	2	GRATE MACH BROILER ASSY
2	H6-32740	2	COVER RR ELEM ASSY B44, B50
3	2E-30001	30	JUMPER, ELEMENT LONG
4	2E-30002	18	JMPR-ELEMENT, 1-1/4" BRLR
5	WS-57507	2	CASTING ASSY ELEM REAR
6	2P-32428	2	SPRING SUPPORT ROD
7	2A-32741	2	ROD HEAD SUPPORT ASSY
8	H6-35593	2	PAN GREASE B44-50
9	2A-32840	2	PIVOT BRKT LF SIDE B40
10	H6-33245	1	COVER DOUBLE PIVOT BRKT
11	2E-Z14960	1	CONTACTOR 40A 208/240COIL
12	WS-50131	2	TERM BLK KIT 3-POLE 85AMP
13	2A-32841	1	PIVOT BRKT RT SIDE B40
14	2A-32806	2	COVER PIVOT BRKT TUMBLED
15	2A-Z0314	4	FEET 4" DIE CAST.
	2A-30586	4	FEET ADJ 4" GRAY PLASTIC
16	2M-300534	1	TRADEMARK DOMED LABEL
17	2R-30371	2	KNOB ASSY WARMERS
18	D8-30256	2	TRIM RING ASSY
19	2E-34593	2	SW INF 240V B CAM 13/16S
20	2J-30516	2	LIGHT SIGNAL AMBER
21	WS-500687	2	KIT HANDLE B44/446 B50/506
	2R-300666		HANDLE BROILERS DIE CASTE
22	WS-57506	1	CASTING ASSY ELEM FRNT
23	WS-52737	2	ELEM ASSY 208V B44, B50
	WS-52738		ELEM ASSY 240V B44, B50
24	WS-50020	36	ELEM 104V 300W BROILER
	WS-50019		ELEM 115V 300V BROILER
NI	2E-35635	2	CAPCTR, .015
NI	2A-33038	4	FEET ADJ BROILER GRATES

EXPLODED VIEW & PARTS LIST

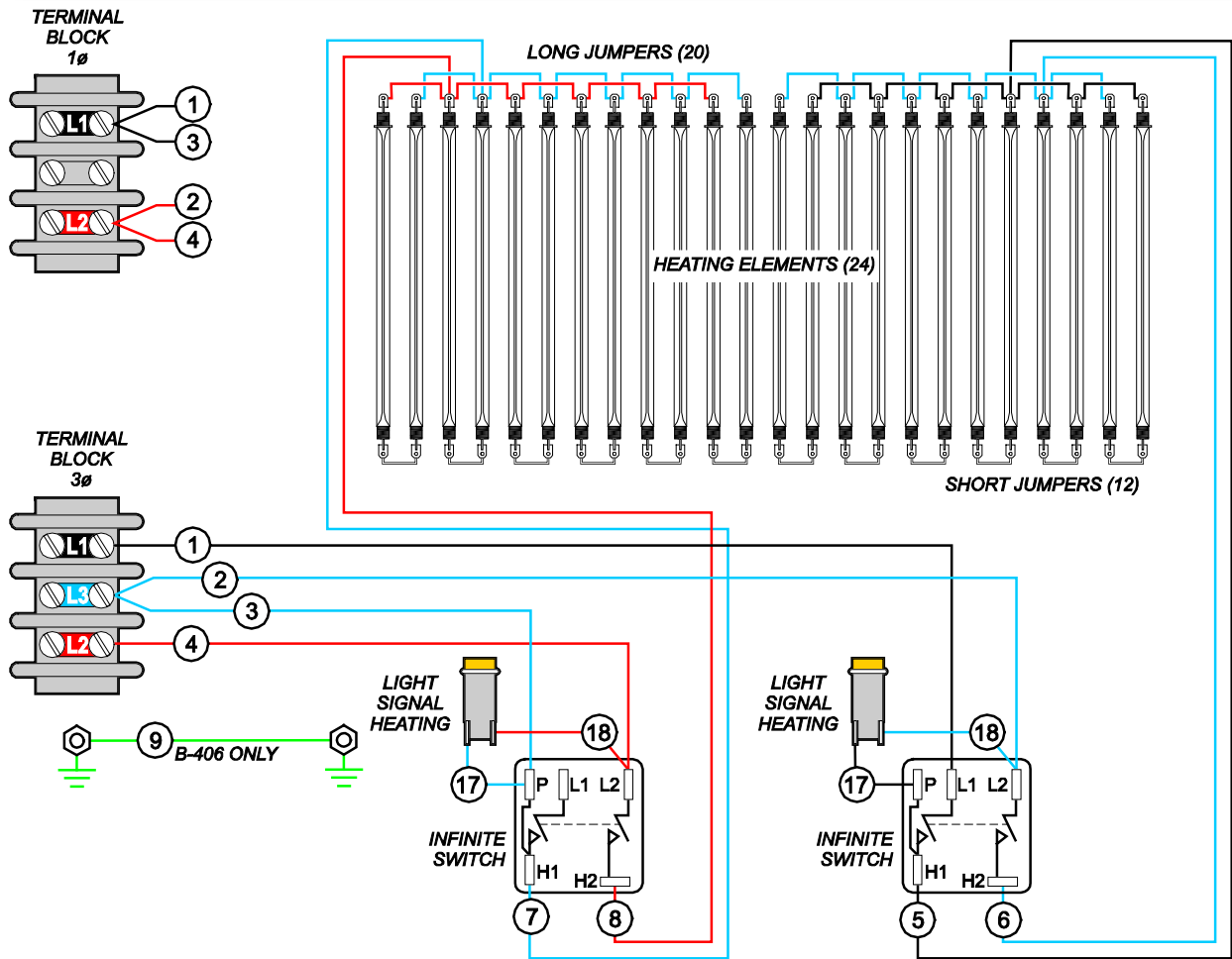
CONTROL KNOB IDENTIFICATION

All versions of the Wells Electric Char-Broiler use control knob p/n 2R-30371.

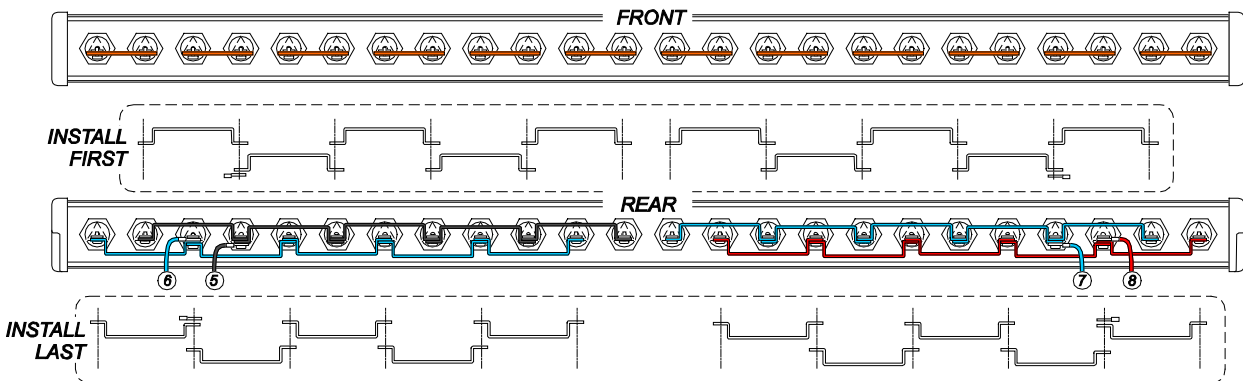


IL2763

WIRING DIAGRAM



JUMPER INSTALLATION

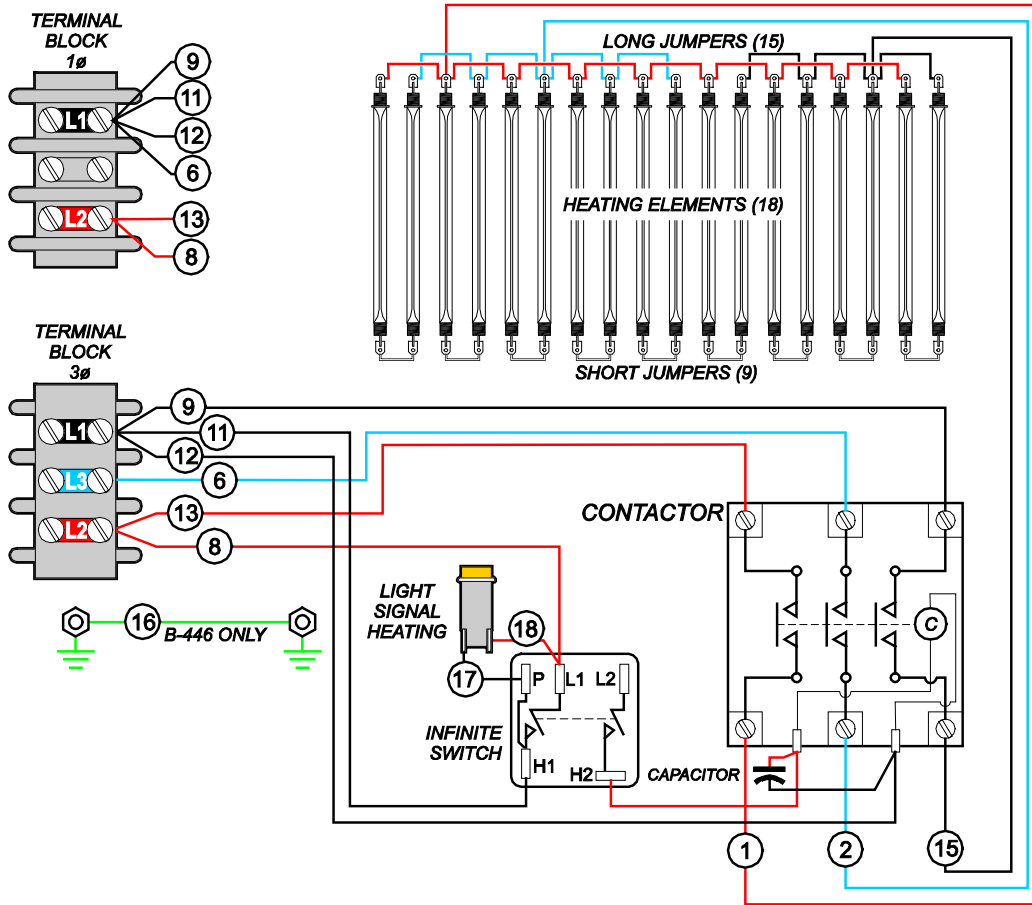


B-40 and B-406
208V, 240V

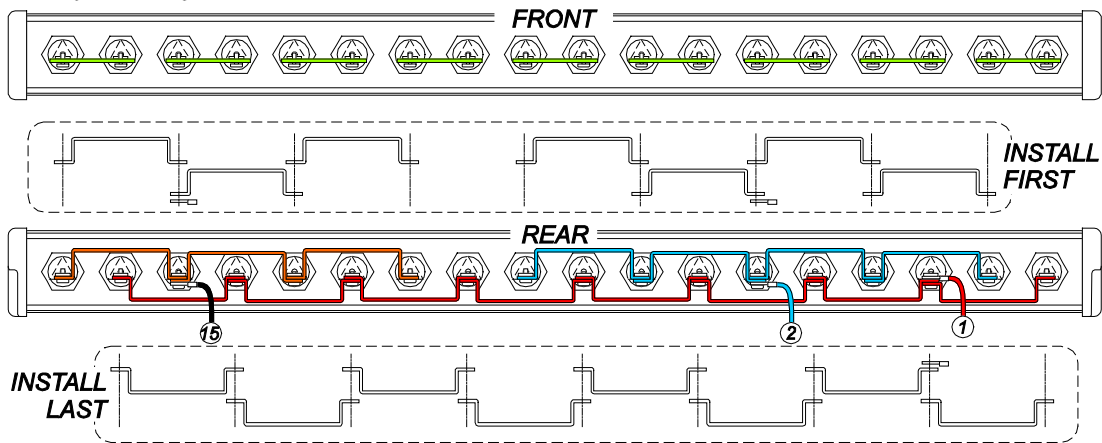
p/n 31269 issue 1

VOLTS	KW	NOMINAL AMPS PER LINE			
		AMPS 3Ø			AMPS 1Ø
		L1	L2	L3	
208	5.4	12.9	12.9	24.4	26.0
240	5.4	11.2	11.2	19.4	22.5

WIRING DIAGRAM



JUMPER INSTALLATION

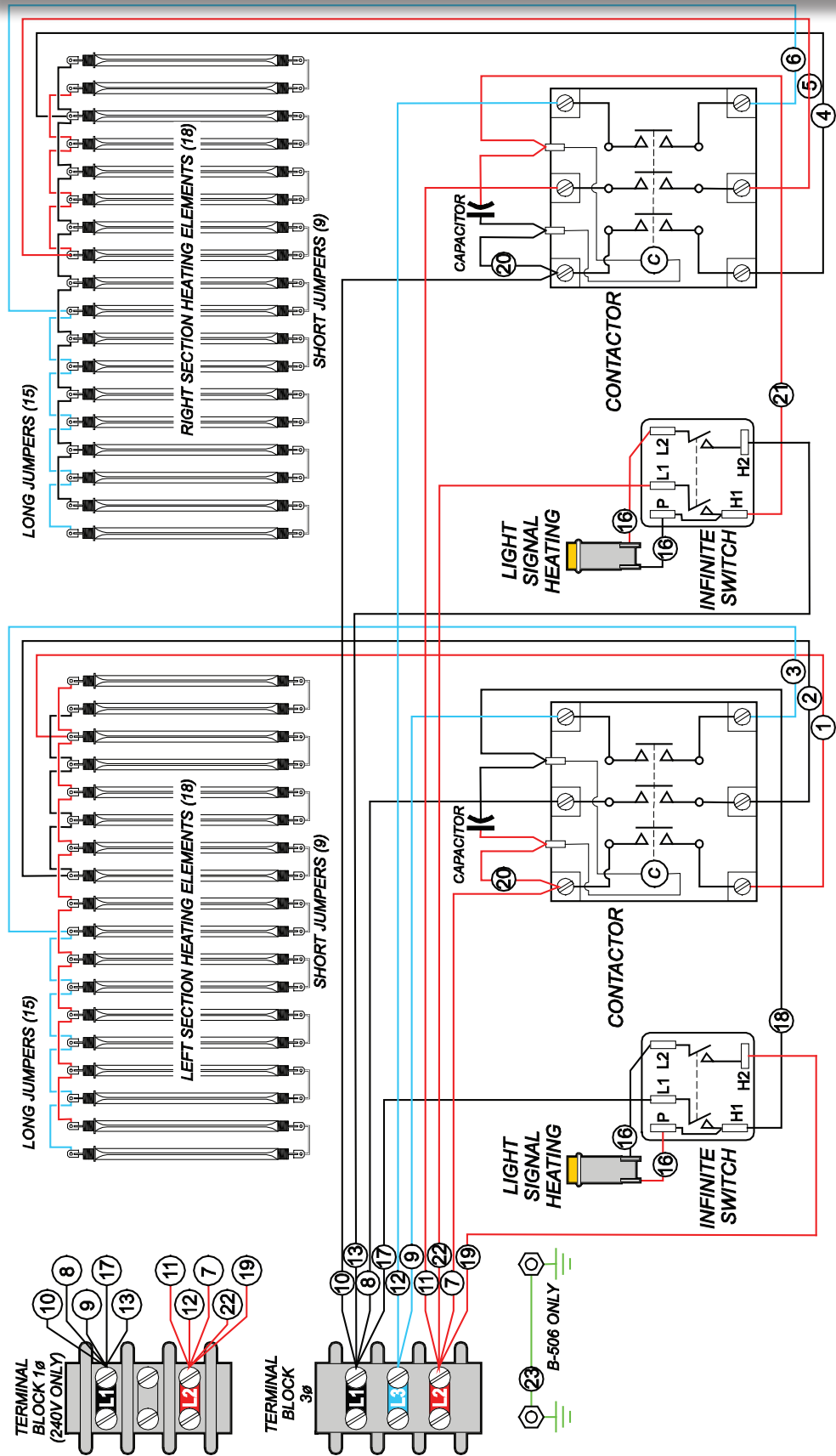


B-44 and B-446
208V, 240V

p/n 31278

VOLTS	KW	NOMINAL AMPS PER LINE			
		AMPS 3 ϕ			AMPS 1 ϕ
		L1	L2	L3	
208	5.5	11.5	22.4	14.4	26.0
240	5.5	10.0	19.5	12.5	22.5

WIRING DIAGRAM

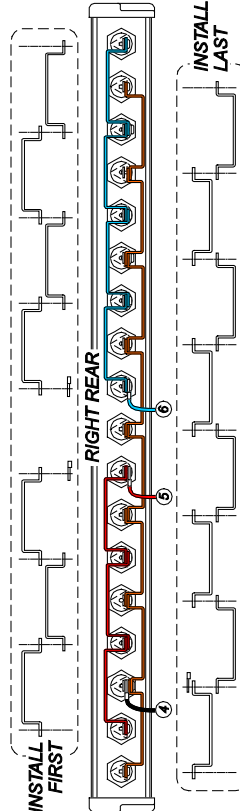
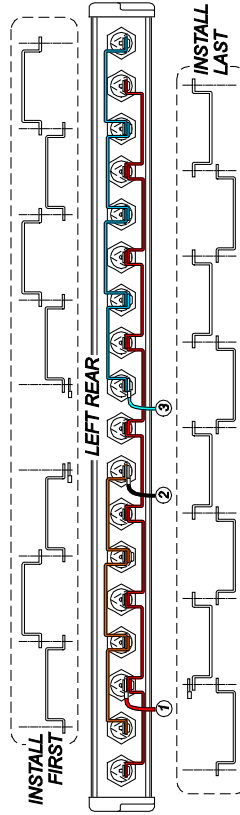


VOLTS	KW	NOMINAL AMPS PER LINE		
		AMPS 3 ϕ	AMPS 1 ϕ	
		L1	L2	L3
208	10.8	30.0	30.0	30.0
240	10.8	26.0	26.0	26.0
				45.0

B-50 and B-506
208V, 240V
 p/n 31226

WIRING DIAGRAM

B-50 AND B-506 JUMPER INSTALLATION



NOTES

PARTS & SERVICE

DESCRIPTION	SERVICE PART NO.	
CORDSET 240V 30A NEMA 6-30P, B-40, B-44	2E-35259	IMPORTANT: Use only factory authorized service parts and replacement filters.
GREASE PAN, B-44 (1 PER UNIT) B-50 (2 PER UNIT)	H6-35593	For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:
GREASE PAN, B-40	H6-35594	Wells Manufacturing 10 Sunnen Dr. St. Louis MO 63143 USA
LEGS, 4", METAL SET OF 4	2A-Z0314	
GRATE, B-44 (1 PER UNIT) B-50 (2 PER UNIT)	H6-38623	Service Dept. phone: (314) 678-6314 fax: (314) 781-2714
GRATE, B-40	WS-21707	
BRUSH, BROILER	2P-30013	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) <input type="checkbox"/> 208 <input type="checkbox"/> 240 <input type="checkbox"/> 480	



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SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



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www.wells-mfg.com