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WELLS MANUFACTURING

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telephone: 314-678-6314

fax: 314-781-2714

www.wells-mfg.com

OWNERS MANUAL

**BUILT-IN
SINGLE WELL
MODULAR
WARMERS**

with

**THERMOSTAT & DIGITAL
ELECTRONIC CONTROL**



MOD100E

**MODELS
MOD100T, TD, TDWA
MOD100E, ED, HE
MOD100HT, HTD
MOD127TD, TDWA**

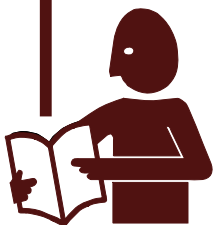


MOD100T

**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 warranties new products to be free from defects in material and/or workmanship for a period of one [1] year from the date of original installation, except as noted below. 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 equipment; write, phone, fax or email our service department. In all correspondence mention the model number and the serial number of your unit, as well as the voltage or type of gas you are using.

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

Telephone 314.678.6314

Fax 314.781.2714

Email customerservice@star-mfg.com

www.wells-mfg.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

- Any product which has not been installed, cleaned, maintained, or used in accordance with the directions published in the appropriate installation sheet and/or owner's manual as well as national and local codes, including incorrect gas or electrical connection. Wells is not liable for any unit which has been mishandled, abused, misapplied, subjected to chlorides, harsh chemicals, or caustic cleaners, damaged from exposure to hard water, 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 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.
- Parts that fail or are damaged due to normal wear or labor for replacement of items that can easily be replaced during a daily cleaning routine. such as but not limited to silicone belts, PTFE non-stick sheets, knobs, control labels, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Components that should be replaced when damaged or worn, but have been field-repaired instead [eg. field-welded fry pots].
- Any loss of business or profits.

ADDITIONAL WARRANTIES

Specialty/chain specific versions may also have additional and/or extended warranties.

PRODUCTS	PARTS	LABOR
universal ventless hoods	2 years	1 year
canopy hoods	2 years	1 year
"Cook'n Hold" equipment [HW10, HWSMP, LLSC7, LLSC7WA, LLSC11, and LLSC11WA]	2 years	1 year
cast iron grates, burners, and burner shields	1 year	
original Wells parts sold to repair Wells equipment	90 days	
Service First	1 year	

TABLE OF CONTENTS

WARRANTY	
FEATURES & OPERATING CONTROLS	2
PRECAUTIONS & GENERAL INFORMATION	3
AGENCY LISTING INFORMATION	3
INSTALLATION	4
OPERATION	6
MAINTENANCE INSTRUCTIONS	7
CLEANING INSTRUCTIONS	8
TROUBLESHOOTING SUGGESTIONS	10
EXPLODED VIEW & PARTS LIST	12-16
WIRING DIAGRAM	17
PARTS & SERVICE	20
CUSTOMER SERVICE DATA	21

INTRODUCTION

Thank You for purchasing this Wells Manufacturing appliance.

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

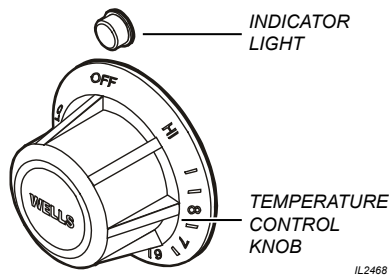
This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

MODEL	VOLTS	AMPS	WATTS	POWER SUPPLY CORD
MOD100T, MOD100TD	120 VAC 1 \emptyset	13.8A	1600W	NOT SUPPLIED
	208 VAC 1 \emptyset	6.0A	1240W	
	240 VAC 1 \emptyset	6.9A	1600W	
MOD127TD	208 VAC 1 \emptyset	6.0A	1240W	NOT SUPPLIED
	240 VAC 1 \emptyset	6.9A	1600W	

FEATURES & OPERATING CONTROLS

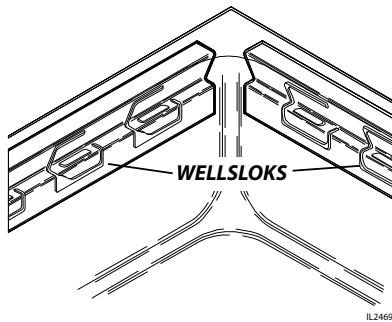
A. THERMOSTAT



1. On thermostatically controlled warmers, power is applied to the heating element according to the control knob position and the actual temperature at the temperature sensing thermobulb.
2. The desired temperature is controlled by rotating the temperature control knob. The knob has a numeric scale, where higher numbers correspond to higher temperature.
3. On warmers equipped with an indicator light, the light will glow when the thermostat is calling for heat (i.e. the element is energized).
4. The TEMPERATURE CONTROL KNOB will rotate approximately 300°, and will reach a “stop” at both ends. The OFF position is marked.

NOTE: The dial position is an indication of the temperature setting. Actual temperature will vary depending upon the type of product and food consistency.

B. MOUNTING



1. MOD-series built-in warmers may be equipped with wellsloks, uniquely designed turnout tabs which help secure the warmer top flange to the countertop.
2. See the Installation Instructions, supplied with the particular appliance, for details.

C. DRAINS

1. Suffix “D” units (e.g. MOD-300TD) have drains for each pan, with each pan having an individual drain valve.

PRECAUTIONS AND GENERAL INFORMATION

This appliance is intended for use in commercial establishments only.

This appliance is intended to hold pre-heated 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.

This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring.

Do not splash or pour water on, in or over any controls, control panel or wiring.

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

Do not operate this appliance if the control panel is damaged. Call your Authorized Wells Service Agent for service.

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

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

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

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



WARNING: SHOCK HAZARD

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

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



CAUTION: RISK OF DAMAGE

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



CAUTION: HOT SURFACE

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

AGENCY LISTING INFORMATION

Refer to the product nameplate for the specific appliance for agency listings. In general:

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

UL Listed warmers are  Listed under UL File E6070.



STD 4



E6070

UL Listed Warmers

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 and plumbing codes. Failure can result in personal injury and property damage.



CAUTION FIRE HAZARD

Avoid storing flammable or combustible materials in, on or near the appliance.

IMPORTANT: For warmers installed in plastic counter tops, the counter material must be protected from the heat of the warmer in order to prevent discoloration and/or deterioration. Wellsloks are not suitable for this purpose. The installer should contact the manufacturer or distributor of the countertop material for specific instructions.

IMPORTANT: Wellslok Extension Kits must be used **ONLY** with UL Listed warmers approved for installation in wood counter tops. Refer to the Installation Instructions provided with the warmer.

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.

INSTALLATION NOTES

1. Installation and start up of built-in warmers **MUST** be performed by an authorized installation company.
2. It is the responsibility of the installer to verify that this warmer installation is in compliance with the specifications listed in this manual and on the specification sheet provided.
3. It is the **RESPONSIBILITY OF THE INSTALLER** to check with the authority having jurisdiction, in order to verify that this warmer installation is in compliance with local code requirements.
4. Water supply and drain installation must meet all applicable local, state and federal plumbing codes and ordinances.
5. Refer to Installation Instructions included with the warmer for Underwriters Laboratories conditions of acceptability, electrical requirements and other installation concerns.

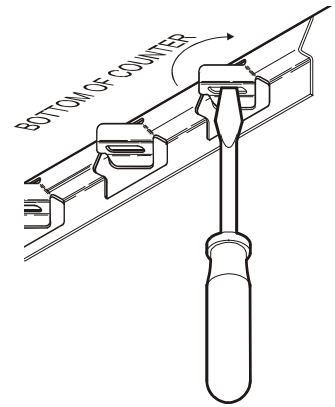
BUILT-IN WARMERS

1. This is a **GENERAL GUIDE**. For specific cutout dimensions and other installation details, refer to the Installation Instructions supplied with the warmer.
2. Cutout dimensions for warmer units and control panels are listed on the Installation Instructions provided with the warmer.


NOTE: Verify the dimensions are correct for the installation before making the cutout.

INSTALLATION

3. For “top-mounted” warmers (i.e. warmers mounted from above the counter top):
 - a. Verify that provided sealants are applied to the underside of the warmer 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 warmer into the counter
 - c. Apply a thin bead of food-grade silicone sealant around the flange to seal it to the counter.
 - d. Wellslok extension kits are available for installing warmers in counter tops where the standard Wellslok would not normally reach. The extension kit will adapt to counter tops up to 1¾” thick.



ELECTRICAL INSTALLATION

1. Refer to the product nameplate. Verify the electrical service power. Voltage and phase must match the nameplate specifications. Wiring the warmer to the wrong voltage can severely damage the unit or cause noticeably decreased performance.
2. Available electrical service amperage must meet or exceed the specifications listed on the specification sheet provided with the warmer.
3. Warmer and control unit must be connected to an appropriate building ground. Ground connection will be marked “GND” or “”.

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

PLUMBING INSTALLATION

For use in the State of Massachusetts, this appliance must be installed in compliance with **Massachusetts Fuel Gas and Plumbing Code CMR 248**.

1. **IMPORTANT:** All plumbing installations must be performed by a qualified plumber.
2. For units equipped with a DRAIN LINE: Some jurisdictions may require an approved air gap or other back-flow prevention device in the drain. It is the responsibility of the plumber to determine such requirement, to provide and properly install the required device.

NOTE: Damage caused by leaks due to improper installation is NOT covered by warranty.



CAUTION: SHOCK HAZARD

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

IMPORTANT:

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

IMPORTANT:

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

IMPORTANT: Electrical installation other than as specified on the specification sheet will void the UL listing, and may void the warranty.

NOTE: Plumb connections must be made in compliance with all Federal, State and Local Plumbing Codes and Ordinances.

OPERATION



CAUTION: HOT SURFACE

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



CAUTION: SHOCK HAZARD

DO NOT splash or pour water onto control panel or wiring.

Always use an inset.

DO NOT place food directly into the warmer.

Always pour hot water into the warmer before it is preheated.

DO NOT pour water into a dry, heated warmer. This may damage the unit.

DO NOT put ice into a warmer pan. This will cause condensation on the inside of the warmer. Damage caused by condensation is **NOT** covered by warranty.

Stir thick food items frequently to keep food heated uniformly.

Keep insets covered to maintain food quality and temperature.

WET OR DRY OPERATION for WARMERS

1. Carefully read the description of the warmer operation on the specification sheet.
2.
 - a. Most warmers are designed for WET OR DRY operation.
 - b. Warmers may be used wet, or may be used dry. However warmers may NOT be used wet-to-dry or dry-to-wet unless they have been allowed to cool to room temperature between the change in wet or dry operation.
 - c. Wells Manufacturing recommends operating WET for consistent food heating.
 - d. If your wet-operation warmer is allowed to run dry, turn it OFF and allow to cool to room temperature before adding water.
3. If the warmer is to be used for WET operation, add approximately 1" of hot tap water before turning the warmer ON. Use of hot water will allow a faster preheat.
 - a. Check the water level frequently and add hot water as necessary to prevent the warmer from running dry. Do not add water to the warmer if it has run dry.
 - b. If your wet-operation warmer is allowed to run dry, turn it OFF and allow to cool to room temperature before adding water.
4. Damage caused by allowing a wet-operation warmer to run dry, is NOT covered by warranty. Damage caused by adding water to a dry warmer when hot is NOT covered by warranty.

PRE-HEATING THE WARMER

1. Place desired pan(s) or inset(s) with appropriate adapter top on warmer.
 - a. Insets are available as accessories in 2½ qt., 4qt., 7 qt., and 11 qt. sizes with lids and adapter tops.
 - b. For dry operation, a 6" deep pan or inset is recommended.
2. Turn temperature control to HI or highest temperature setting.
3. Allow warmer to preheat for approximately 30 minutes, then set the control for the desired temperature. Be sure to keep the warmer covered during preheat and operation.

OPERATION

OPERATION

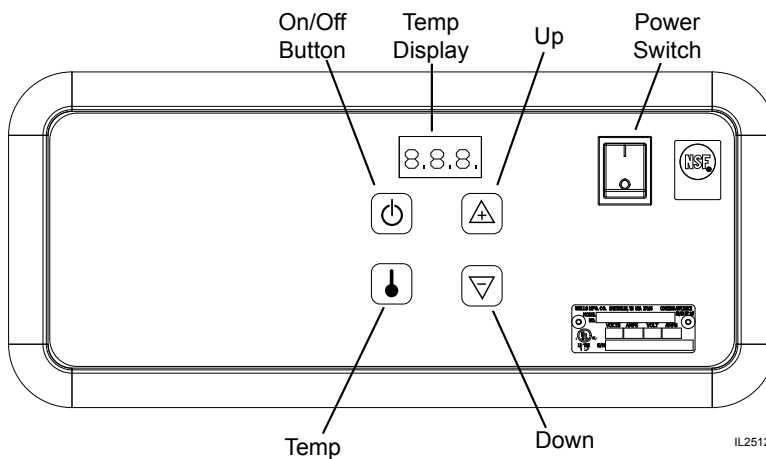
1. Always use an inset. **DO NOT** place food directly into the warmer.
2. Check water level in wet-operation warmer frequently during use. Running warmers dry will lower the temperature of the food in the insert pan, and may damage the warmer.
3. Alternating between wet and dry operation in any individual warmer is not recommended.
4. **DO NOT** use metal tools, steel wool, or caustic or abrasive cleanser to clean warmer pan.

Food temperature will vary from the control set temperature based on the moisture content and consistency of the food product.

E-MOD Control Operation

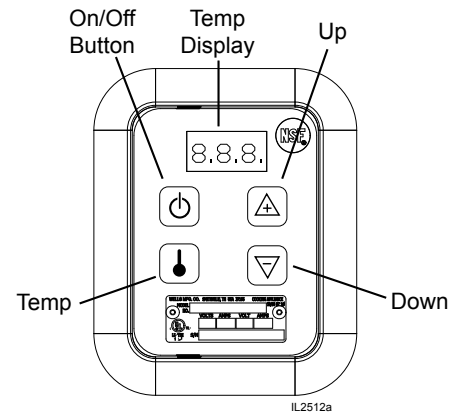
This control will provide close regulation of the temperature in the basin and give an indication of the air temperature surrounding the food container. The temperature is adjustable from 100° to 200°F. Pressing the ON/OFF button of the temperature control activates the heating circuit. The setpoint is displayed by pressing and holding the TEMP button. Adjust the regulated temperature by pressing the + or – buttons while holding the TEMP button down. The actual basin temperature is displayed when no buttons are pressed and the control is in the ON mode. The dot in the lower corner of the display indicates when the control is calling for heat.

When provided the master power switch controls the heating circuit and the automatic water fill control. Turn “OFF” the power switch when draining or cleaning the unit.



Left: Typical Electronic Autofill Controls Unit

Right: Typical Electronic Controls Unit



MAINTENANCE INSTRUCTIONS

CARE OF STAINLESS STEEL

Stainless steel is a marvelous material: strong, lustrous and low maintenance. With a minimum of care, it will normally retain its beauty and durability for the life of the equipment. In some applications, however, special care is required in order to maintain stainless steel's special properties.

External components, such as cabinets and control panels, are finished with a grain pattern. This pleasing finish is best maintained by cleaning with a non-abrasive cleanser applied with a soft cloth. Rub only in the direction of the grain. In the absence of visible grain, rub only along the longest axis of the appliance.

Restore stainless steel's luster by applying a polish specifically made for stainless steel. Spray on, wipe off with a soft cloth, rubbing in the direction of the grain.

Never use metal implements, wire brushes, abrasive scratch pads or steel wool to clean stainless steel.

Warmer pans, insets and other vessels are subject to a harsher environment. Wells Manufacturing uses an very high quality stainless steel (#304DDQ) for our food warmer pans. Even the highest quality stainless steel, however, is mostly iron, and will rust, pit and corrode under the following conditions:

- **Poor Water Quality:** Hard water (water with a high content of dissolved minerals) will leave mineral deposits when allowed to dry. Calcium (lime) can buildup on heated surfaces, even under water. If left unattended, hard water spots and lime buildup can lead to rusting, corrosion and pitting.
- **Contact with Chlorides:** Chlorides (specific compounds of chlorine) are found in food, table salt and many cleansers. Chlorides can attack the surface of stainless steel, resulting in corrosion and pitting.

Keep your stainless steel warmers clean and free from calcium buildup.

Use alkaline, alkaline chlorinated or non-chloride cleanser.

Use citric acid-based cleaners to remove calcium deposits.

For additional information, please read the NAFEM Stainless Steel Equipment and Cleaning Guide. Contact NAFEM at :

North American Association of Food Equipment Manufacturers

401 N. Michigan Avenue

Chicago, Illinois 60611-4267

(312) 644-6610

CLEANING INSTRUCTIONS

DAILY CLEANING INSTRUCTIONS

PREPARATIONS: Turn control knob(s) to OFF. Allow warmer to cool before proceeding.
Remove any insets, pans and/or adapter tops.
Drain or remove water from well if used for wet operation.

FREQUENCY: Minimum - daily.

TOOLS: Mild Detergent
Solution: 10 Parts Warm Water to 4 Parts Vinegar
Plastic Scouring Pad
Clean Cloth or Sponge
Food-Grade Silicone Sealant



CAUTION: SHOCK HAZARD

Do NOT splash or pour water into or over any control panel or wiring.



CAUTION: SHOCK HAZARD

Disconnect warmer from electric power before cleaning



CAUTION: BURN HAZARD

Allow warmer to cool completely before cleaning.

1. Wipe entire unit down using a clean cloth or sponge and mild detergent.
2. Use a plastic scouring pad to remove any hardened food particles or mineral deposits.
IMPORTANT: Do NOT use steel wool for cleaning.
3. Rinse warmer thoroughly with a vinegar and water solution to neutralize all detergent cleanser residue.
4. Inspect warmer flange-to-counter seal. Reseal with food-grade silicone sealant if necessary. Failure to do so may allow grease and water to leak into insulation and heating element, causing a potential fire and/or electric shock hazard.
5. Inspect warmer tank for damage. Damage to the outer body may allow grease and water to leak into insulation and heating element, causing a potential fire and/or electric shock hazard. Contact your Authorized Wells Service Agency to inspect warmer if water or grease contamination is suspected.
6. Close drain valve. Add proper amount of warm water. Turn control knob(s) ON and check for proper operation.

CLEANING INSTRUCTIONS



CAUTION: CHEMICAL BURN HAZARD

Deilimng chemicals may be caustic. Wear appropriate personal protective equipment. Follow cleaner manufacturer's instructions for safest use.

WEEKLY CLEANING INSTRUCTIONS

PREPARATIONS: Remove any insets, pans and/or adapter tops. Drain or remove water from well if used for wet operation.

FREQUENCY: Weekly, or whenever lime or scale is seen accumulating on the sides of the warmer pans.

TOOLS: Commercial Delime Cleaner
Plastic Scouring Pad
Clean Cloth or Sponge

1. Add water to pans until water is at normal operating level (1" - 1 1/2" deep) or covers accumulated scale.
2. Heat water to maximum temperature (190°F or higher).
3. Pour contents of one package of commercial delime cleaner into each warmer pan. Stir to dissolve cleaner. Turn heat control OFF. Cover pans.
4. Allow solution to soak at least one hour, or overnight for heavy scale buildup.
5. Drain hot water from pans. Scrub with a plastic scouring pad. Rinse thoroughly with hot water, then dry.
6. Refill pans with hot tap water and resume operation.
7. Heavy scale buildup may require additional treatments.

TROUBLESHOOTING SUGGESTIONS

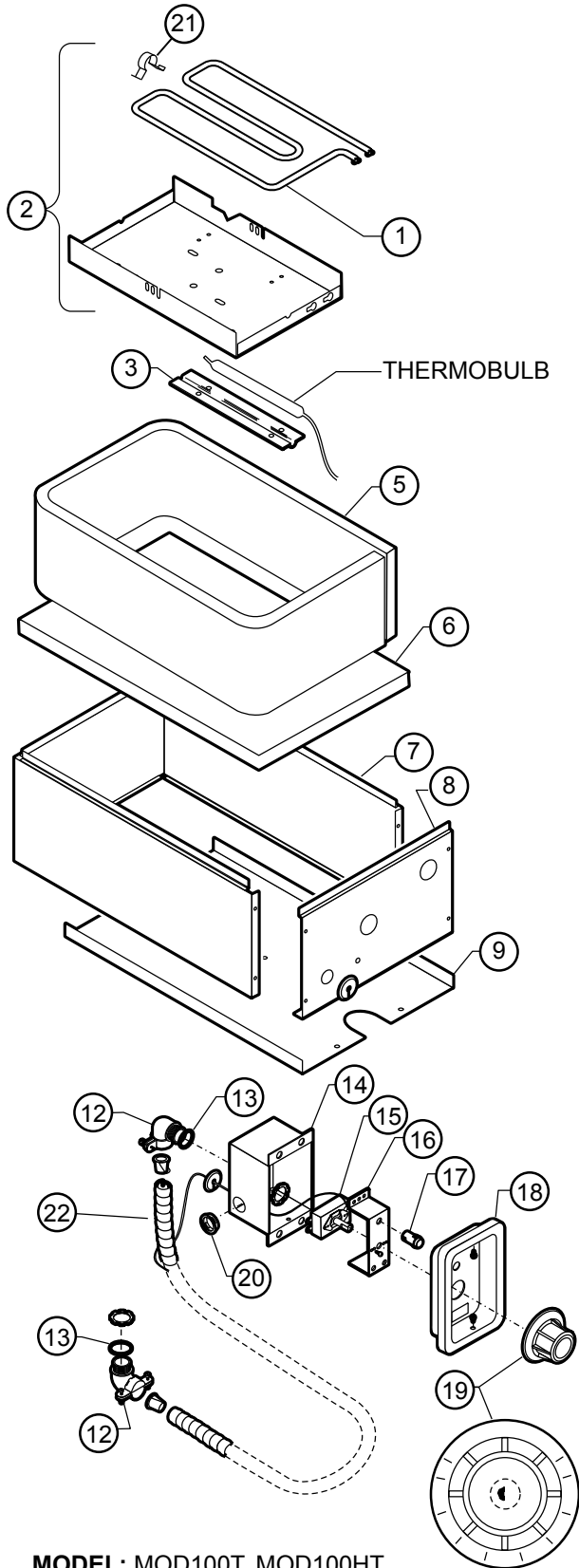
SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
No power to warmer	Circuit breaker off or tripped	Reset circuit breaker
Warmer will not heat	Temperature control not set	Set control to desired temperature
Warmer trips circuit breaker	Wet insulation	Verify flange-to counter seal is sound, or reseal with food-grade silicone sealant
	Pan leaking or other internal damage	Contact your Authorized Wells Service Agency for repairs
	Internal damage	Contact your Authorized Wells Service Agency for repairs
Warmer slow to heat	Mineral deposits on pan acting as a insulator	Clean pan(s) with delime cleaner
	Wired to wrong voltage	Verify supply voltage - must match voltage on warmer nameplate
Drain-equipped unit will not hold water	Drain valve not fully closed	Check drain valve for debris and close fully
	Drain valve damaged or pan(s) leaking	Contact your Authorized Wells Service Agency for repairs

There are no user-serviceable components in this appliance.

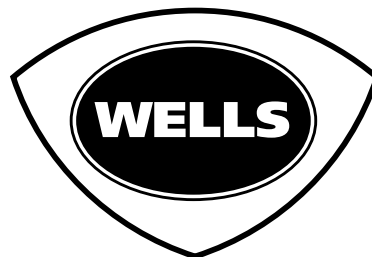
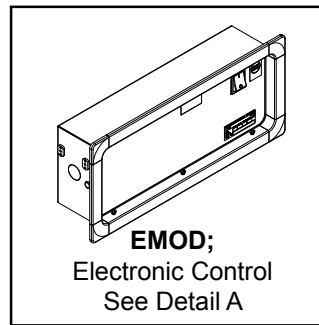
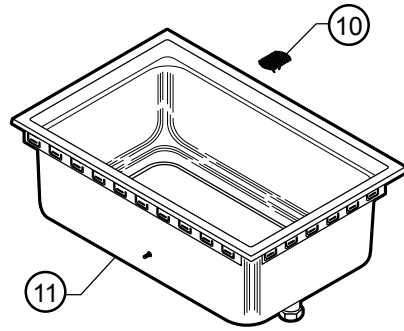
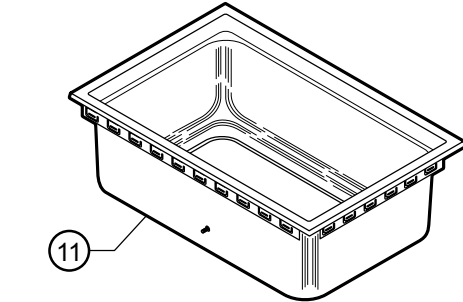
In all instances of damage or malfunction, contact your Authorized Wells Service Agency for repairs.

EXPLODED VIEW

M100T, M100TD, M100HT, M100HTD, & EMOD UNITS



MODEL: MOD100T, MOD100HT



IL1905, Rev C

2M-308017-011C Built-In Single Well Modular Warmer w/T-Stat Control

PARTS LIST

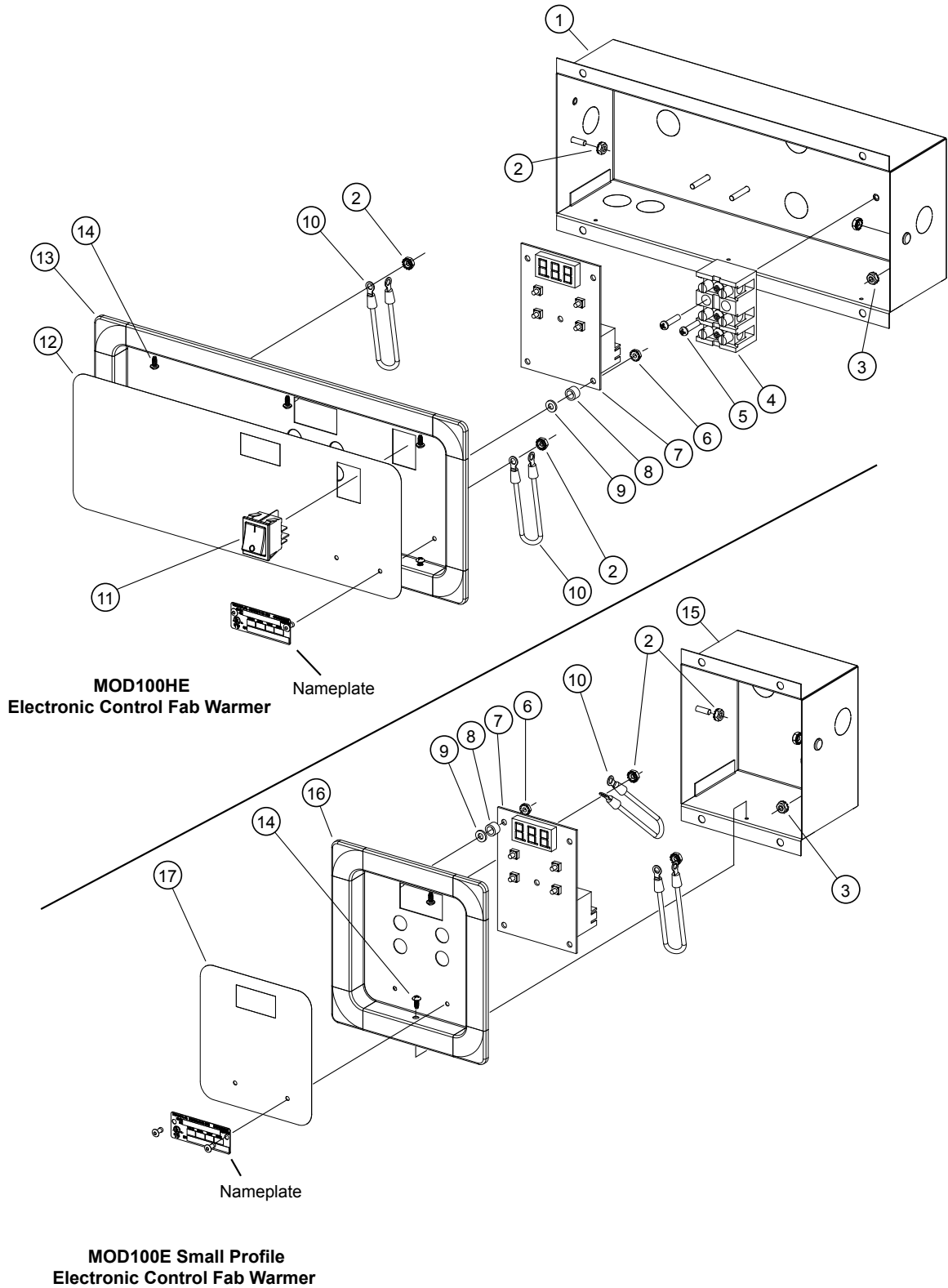
MOD-100T, MOD-100TD, MOD100HT, MOD100HTD, M100TDWA

Fig No	Part No	Qty	Description	Application
1	2N-300166UL	1	ELEM 208V 1650W MODS	MOD100HTD208
	2N-303375UL		ELEM HEATING 208/240V 1650W (Dual Voltage)	MOD100T, MOD100TD, MOD100T6, MOD100TD6, MOD100HT
	2N-46131UL		ELEM 120V 1200W	M100HTDM-120
	2N-46660UL		ELEM 240V 1200W LLW-1220	MOD100HTD
	2N-46681UL		ELEM 120V 1650W SMPT	MOD100T-120V, MOD100T6-120V, MOD100TD-120, MOD100TD6120
2	P2-WL0071	1	PAN ELEM ASSY MOD100T 208	MOD100T, MOD100T-230, MOD100T6, MOD100TD, MOD100TD-230, MOD100TD6, MOD100TDAF
	P2-WL0076		PAN ELEM ASSY MOD100HTD	MOD100HTD208
	P2-WL0077		PAN ELEM ASSY MOD100HT	MOD100HT, MOD100HT6, MOD100HTW
	P2-WL0772		ELMNT PAN ASSY 1.2K 120V	M100HDTM-120
	P2-WL0079		PAN ELEM ASSY MOD100HTD	MOD100HTD
	P2-WL0080		PAN ELEM ASSY MOD100T120V	MOD100T-120, MOD100T6-120, MOD100TD-120, MOD100TD6120
3	D8-303352	1	BRKT THERMO BULB	ALL
5	2H-36196	4.25	INSUL FG .6 MICRO 1X 45	ALL
6	2H-36050	1.75	INSUL FG .6 MICRO 1X36	ALL
7	P2-40628	2	SHROUD SIDE MOD100DT	MOD100HTM MOD100HT6, MOD100HTD, MOD100HTD208
	P2-45066	1	SHROUD WRAP MOD 100 ROHS	MOD100T
8	P2-45067	1	SHROUD FR MOD 100 ROHS	MOD100T
9	P2-40629	1	SHROUD BOT MOD100HT	MOD100HT, MOD100HT6, MOD100HTD, MOD100HT208, MOD100HTW
	P2-45186		SHROUD BOT MOD 100 ROHS	
10	5P-21709	1	SCREEN DRAIN WARMERS	ALL
11	P2-30401	1	PAN W/O DRAIN	MOD100T
	P2-30402		PAN W/ DRAIN	MOD100TD, MOD100TD-120, MOD100TD6, MOD100TD6120
	P2-44564		PAN ASSY SMP TMP MOD100H	MOD100HT, MOD100HT6
	P2-WL0056		PAN ASSY W/DRAIN MOD100HTD	MOD100HTD, MOD100HTD208
	P2-Z15007		PAN ASSY M100/127E	M100E, M100CE, M100E6
	P2-Z15011		PAN ASSY M100/127ED	M100ED, M100ED6, M100CED, M100CED6
12	2K-33996X	2	FTG FLEX CONDUIT 90X3/8	ALL (EXCEPT MOES)
		3		MOD100T-120V
13	2I-Z12311	2	GASKET-FIBER WASHER	MOD100T
14	P2-Z16805	1	BOX, CONTROL	ALL
15	2T-38968	1	THERMO K TYPE SS206ET R	MOD100T, MOD100TD, MOD100HT, MOD100HTD, MOD100HTW
	2T-46551		THERMO CTRL 96IN CAP RO	MOD100T6, MOD100T6-120V, MOD100TD6120, MOD100HT6
16	P2-40843	1	BRKT MTG THERMO INFINITE	MOD100T
17	2J-35687	1	LIGHT SIGNAL GLO DOT W#8	ALL
18	I7-Z12221	1	PANEL, FRONT	MOD100T
19	2R-40498	1	KNOB ASSY MOD 100DT	MOD100T, MOD100T-120V
20	2K-31040	1	BUSHING HEYCO 7/8 O.D.	ALL
21	2C-30397	4	CLIP ELEM M P	ALL
22	P2-45183	1	CONDUIT FLEX 3/8 X 28"	
	P2-Z18128		CONDUIT FLEX 3/8 X 10"	MOD100TD-MOE, M100HTDM-120
23	WS-20176	1	ADAPT TOP 2 7QT STD 12X20	M100TDWA

2M-308017-011C Built-In Single Well Modular Warmer w/T-Stat Control

EXPLODED VIEW: Detail A

M100HE, M100HCE, M100HE6, M100HCE6, M100HED, M100HCED, M100HEAF



2M-308017-011C Built-In Single Well Modular Warmer w/T-Stat Control

IL2513, Rev. -, 8/1/12

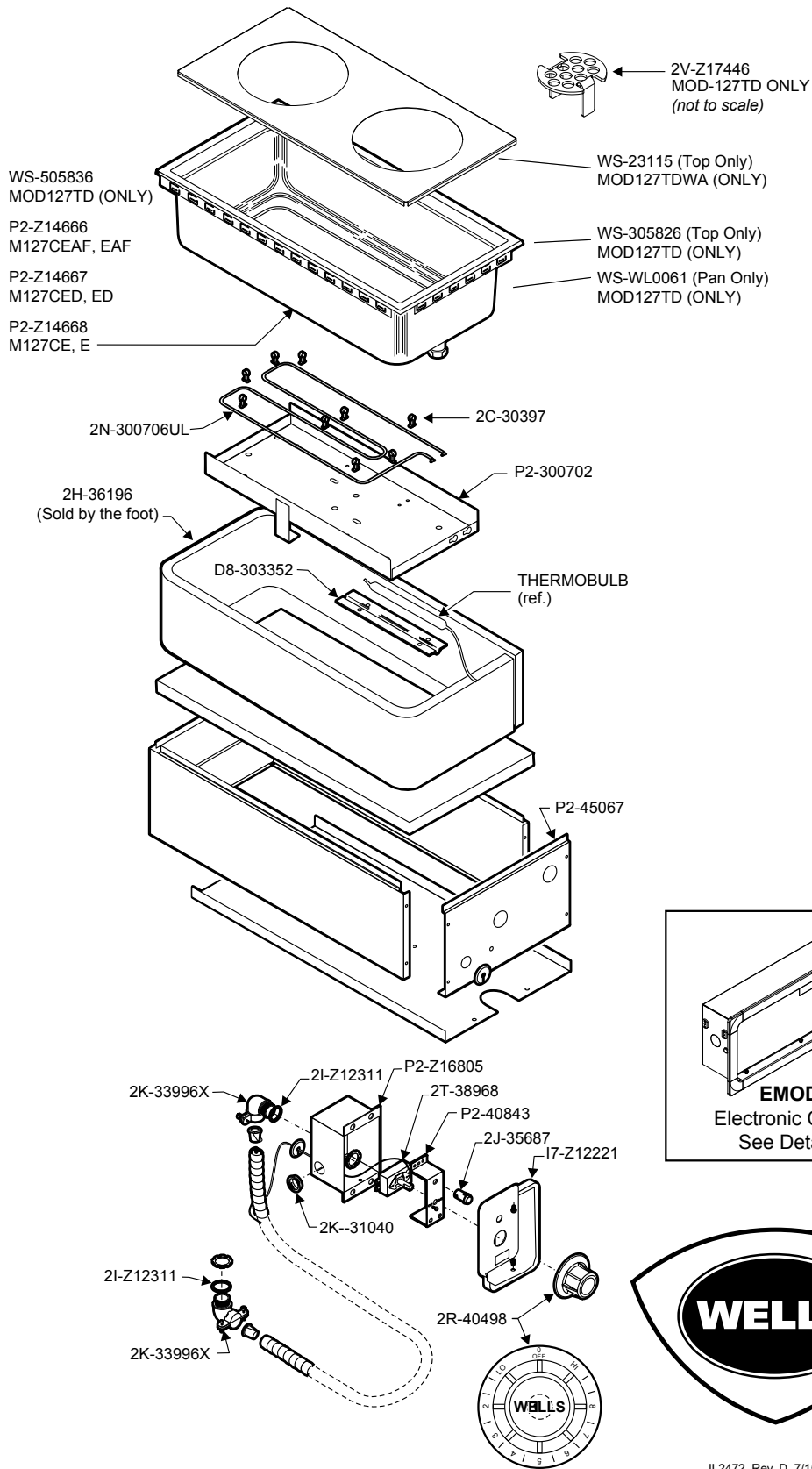
PARTS LIST: Detail A

Detail A: EMOD Control Box Assy				
Fig No	Part No	Description	Qty	Application
1	P2-Z14490	CONTROL BOX WELD - SMALL	1	
2	2C-31053	NUT 8-32 KEPS MS NICKEL	4	
3	2C-35736	NUT 8-32 HEX KEPS MS GREE	1	
4	2E-37465	TERM BLOCK 3POLE 85AMP	1	
5	2C-1496	SCREW 8-32X3/4 RHP STL NP	2	
6	2C-Z2594	NUT 6-32 HEX W STL NP	4	
7	2E-Z14534	CONTROLLER, TEMP 208/240V	1	208/230/240V
	2E-Z14528	CONTROLLER, TEMP 120V		120V
8	2K-Z1971	SPACER .257X.75X.25 NYLON	4	
9	2C-200110	WASHER, #8 FLAT 18-8 SS	4	
10	2E-130601	WIRE ASSY 14GA GREEN 8"	2	
11	2E-Z1858	SWITCH-LIGHTED	1	120/208/240V
	2E-Z3156	SW DPST 20A/125V ORG LGHT		M100ED-230CE
12	2M-Z14491	GRAPHIC M100/127E	1	
13	P2-Z14489	CONTROL PANEL M100/127E	1	
13	P2-Z15013	CONT PANEL M100/127E	1	
14	2C-33935	SCREW 6ABX5/16 PH PAN SMS	6	
15	P2-Z15012	CONTROL BOX M100/127E	1	
16	P2-Z15013	CONT PANEL M100/127E	1	
17	2M-Z15026	GRAPHIC M100/127 E/ED	1	
NI	2E-306865	CONTROL LIQ LEVEL 208/240	1	Auto-Fill
NI	2E-46529	SOLENOID VALVE 1/4NPT 240	1	Auto-Fill
NI	2E-200372	CORD SET, 12/3 CORD 6-20	1	208/240V
NI	C3-G1204	CORD SET ASSEMBLY	1	120V
NI	2E-31200-01	BOX CONNECTOR 3/8	1	M100HCE
NI	2E-Z14534-1	THERMISTOR 90" RING TERM	1	STANDARD MODELS
NI	2E-Z14534-2	THERMISTOR 120" RING TERM	1	6' CONDUIT MODELS

2M-308017-011C Built-In Single Well Modular Warmer w/T-Stat Control

EXPLODED VIEW & PARTS LIST

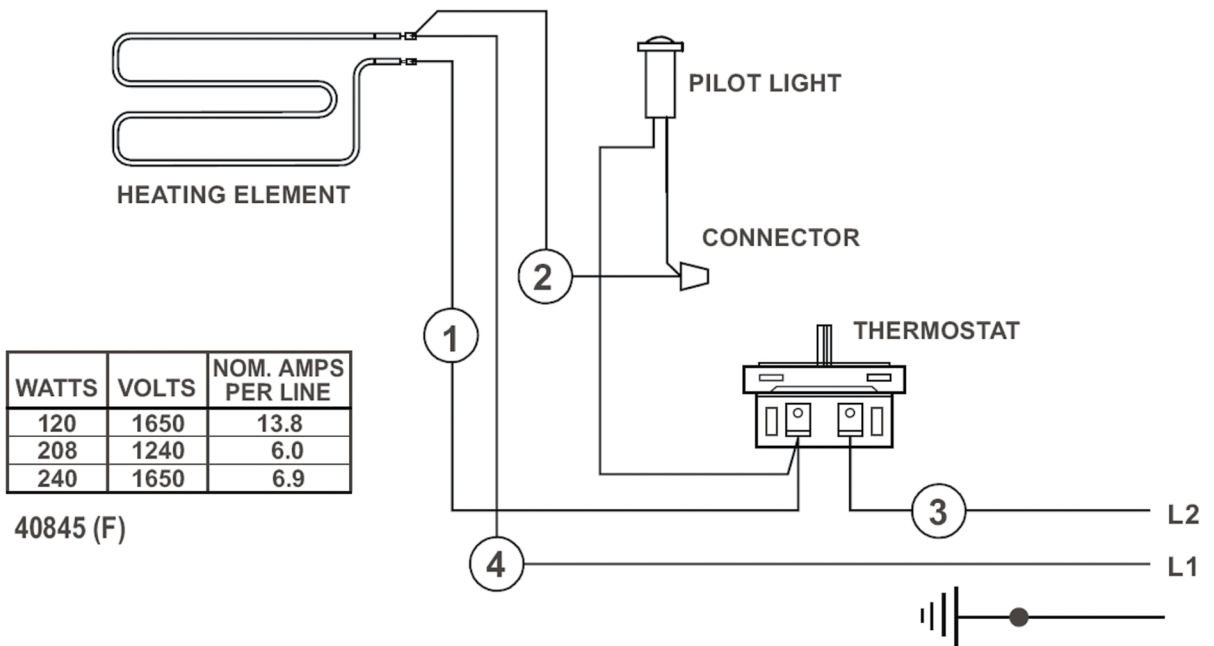
MOD-127TD, M127E, M127CE, M127CEAF, M127EAF



2M-308017-011C Built-In Single Well Modular Warmer w/T-Stat Control

WIRING DIAGRAM

WIRING DIAGRAM FOR MOD100T, 127T 120 OR 208/ 240 VOLTS

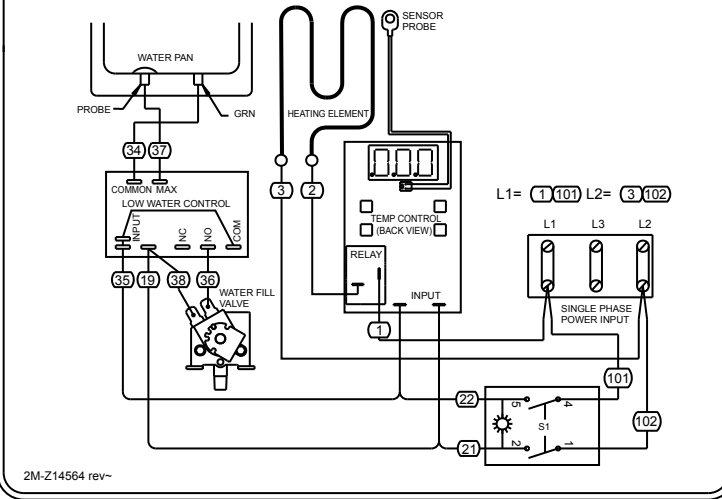
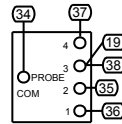


2M-308017-011C Built-In Single Well Modular Warmer w/T-Stat Control

WIRING DIAGRAM

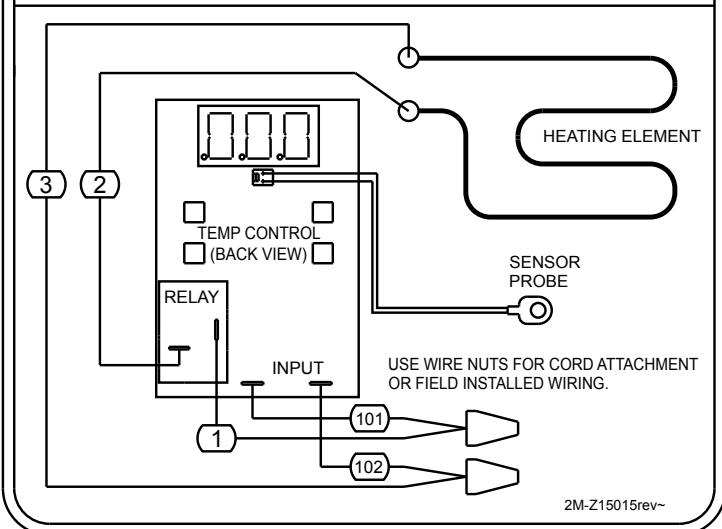
NOTES: WIRING DIAGRAM MOD100E
 1) GROUND TO EARTH USING SUPPLIED STUD IN CONTROL BOX.
 2) OPTIONAL WATER LEVEL CONTROL: WIRES 19 & 35 SHOULD BE CAPPED IF NOT USED.

MODEL	VOLTS	120	208	220	240
MOD100E	WATTS	1650	1240	1386	1650
50/60HZ	AMPS	13.8	6.0	6.3	6.9



NOTES: WIRING DIAGRAM MOD100E
 1) GROUND TO EARTH USING SUPPLIED STUD IN CONTROL BOX.

MODEL	VOLTS	120	208	220	240
MOD100E	WATTS	1650	1240	1386	1650
50/60HZ	AMPS	13.8	6.0	6.3	6.9



2M-308017-011C Built-In Single Well Modular Warmer w/T-Stat Control

NOTES

2M-308017-011C Built-in Single Well Modular Warmer w/T-Stat Control

PARTS & SERVICE

Always use an inset.

DO NOT place food directly into the warmer pan.

DESCRIPTION	PART NO.
ADAPTERS & INSETS	
ADAPTER TOP, convert 12" x 20" warmer to hold two 7 qt. insets	WS-21502
ADAPTER TOP, convert 12" x 20" warmer to hold two 4 qt. and two 2½ qt	DD-21503
ADAPTER TOP, convert 12" x 20" warmer to hold three 4 qt. insets	DD-21616
ADAPTER TOP, convert 12" x 20" warmer to hold one 7qt. and one 4 qt.	DD-21618
ADAPTER TOP, convert 12" x 20" warmer to hold four 2½ qt. insets	WS-21623
ADAPTER TOP, convert 12" x 27" SMPT-27 to hold three 7 qt. insets	DD-21503
4 QT. ROUND INSET w/ lid	WS-20774
7 QT. ROUND INSET w/ lid	WS-20587
11 QT. ROUND INSET w/ lid	WS-20908
11 QT. ROUND INSET w/ hinged lid	WS-21057

PARTS & SERVICE

DESCRIPTION	PART NO.	IMPORTANT: Use only factory authorized service parts and replacement filters.
ACCESSORIES		
WELLSLOK EXTENSION KIT, for UL LISTED circular warmers only, adapt to wood counter up to 1¾" thick	WS-22592*	For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:
WELLSLOK EXTENSION KIT, for UL LISTED 12" x 20" warmers only, adapt to wood counter up to 1¾" thick	5P-22593*	Wells Manufacturing 265 Hobson Street, Smithville, TN 37166 U.S.A.
* Wellslok Extension Kits for UL Listed units approved for installation in wood counter tops One well units require one kit / Two and three well units require two kits / four and five well units require three kits		
DRAIN VALVE EXTENSION KIT, extension from drain to counter front with remote handle, for use with "D" models only, excluding "DM" models	WS-20385	Service Dept. phone: (314) 678-6314 fax: (314) 781-2714
DRAIN SCREEN	P2-31869	Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.
OPTIONAL 72" WIRING, thermostatically controlled warmers** **contact factory customer service for availability		

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) 120 <input type="checkbox"/> 208 <input type="checkbox"/> 240 <input type="checkbox"/>	

2M-308017-011C Built-In Single Well Modular Warmer w/T-Stat Control



Wells Bloomfield proudly supports CFESA
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SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



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