



WELLS MANUFACTURING
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www.wells-mfg.com

021A

OWNERS MANUAL

**BUILT-IN
BAIN MARIE
STYLE
HEATED TANKS**



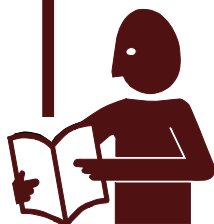
Model HT-300

MODELS
HT200, HT227
HT300, HT327
HT400, HT427
HT500, HT527

**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	

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INTRODUCTION

Thank You for purchasing this Wells Bloomfield appliance.

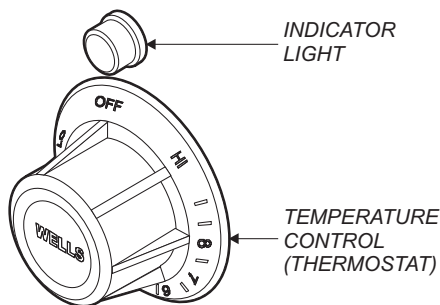
Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

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

ELECTRICAL SPECIFICATIONS

MODEL	VOLTS	WATTS	AMPS PER LEG 3Ø			AMPS 1Ø
			L1	L2	L3	
HT-200	208	1800				8.7
	240	2400				10.0
HT-227	208	2500				11.9
	240	3300				13.8
HT-300	208	2700				13.0
	240	3600				15.0
HT-327	208	3700				17.9
	240	5000				20.6
HT-400	208	3600	8.7	15.0	8.7	17.3
	240	4800	10.0	17.3	10.0	20.0
HT-427	208	5000	11.9	20.0	11.9	23.8
	240	6600	13.8	23.8	13.8	27.5
HT-500	208	4500	13.0	18.7	8.7	21.7
	240	6000	15.0	21.7	10.0	25.0
HT-527	208	6200	17.9	25.8	11.9	29.8
	240	8300	20.6	29.8	13.8	34.4

FEATURES & OPERATING CONTROLS



A. THERMOSTAT

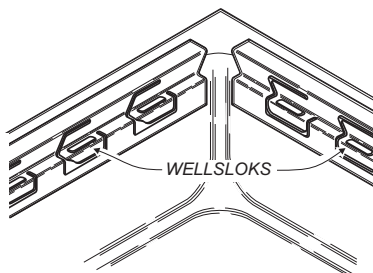
On THERMOSTATICALLY CONTROLLED heated tanks, power is applied to the heating element according to the control knob position and the actual temperature at the temperature sensing thermobulb.

The desired temperature is controlled by rotating the TEMPERATURE CONTROL KNOB. The knob has a numeric scale, where higher numbers correspond to higher temperature.

The INDICATOR LIGHT will glow when the thermostat is calling for heat (i.e. the element is energized).

The dial will rotate approximately 300°, and will reach a "stop" at each end. The OFF position is marked.

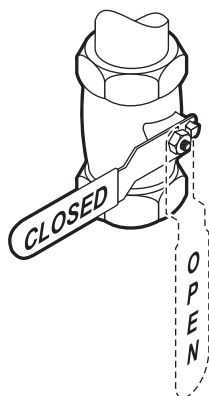
The dial position is an indication of the temperature setting. Actual temperature will vary depending upon type of product, food consistency and other such variables.



B. WELLSLOKS

Built-in heated tanks are equipped with WELLSLOKS, uniquely designed turnout tabs which help secure the tank flange to the counter top.

(See Installation Instructions, supplied with the appliance, for details.)



C. DRAIN VALVE

Built-in heated tanks are equipped with a 1" NPT drain and 1/4-turn valve. Valve lever "down" is open; "up" is closed. Valve must be closed for operation.

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 U 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.

COMPONENTS

WARMER w/ CONTROL PANEL
1" NPT VALVE

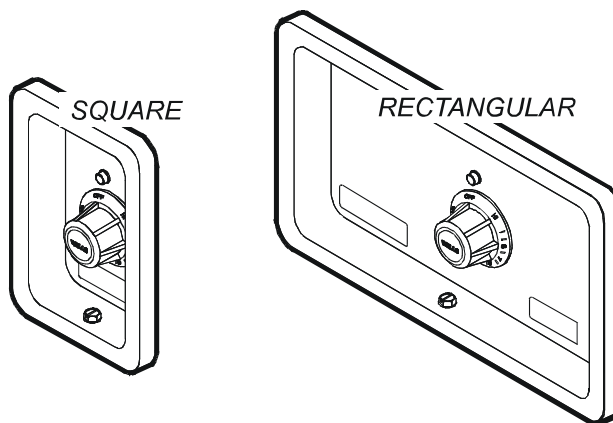
PREPARATION

Refer to the *Installation Instruction Sheet* for cutout dimensions and required clearances. Maintain required clearances between the appliance and adjacent combustible surfaces.

INSTALLATION

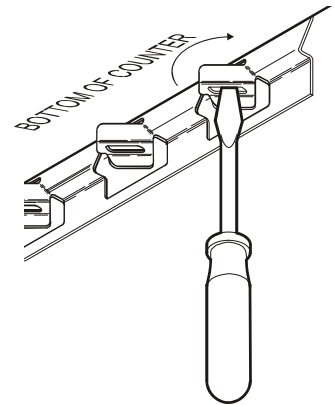
1. This is a GENERAL GUIDE. For specific cutout dimensions and other installation details, refer to the *Installation Instructions* supplied with the warmer.
2. Cutout dimensions for tank units and control panels are listed on the *Installation Instructions* provided with the warmer. Verify style of control panel (e.g square, rectangular) before making cutout.

NOTE: Cutout dimensions are different for square and rectangular control panels; and, for wood and metal counters. Verify the dimensions are correct for the installation before making the cutout.



3. For "top-mounted" installation:

- Verify that provided sealants are applied to the underside of the warmer top flange prior to setting the unit into the cutout.
- After installation, verify that the tabs on the Wellsloks are turned out to lock the warmer into the counter.
- Apply a thin bead of food-grade silicone sealant around the flange to seal it to the counter.
- 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.
- For heated tanks installed in plastic (e.g. Corian®) 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 installation instructions.



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

D. ELECTRICAL INSTALLATION

- Refer to the 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.
- Available electrical service amperage must meet or exceed the specifications listed on the provided specification sheet.
- Warmer and control unit must be connected to an appropriate building ground. Ground connection will be marked "GND" or "⏏".



CAUTION: SHOCK HAZARD

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

E. 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**.

- IMPORTANT:**
All plumbing installations must be performed by a qualified plumber.
- Some jurisdictions may require an approved back-flow preventer in the drain line. It is the responsibility of the plumber to determine such requirement, to provide the proper back-flow prevention device, and to properly install the required back-flow preventer.

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.

A. WET OPERATION

Make sure the drain valve is fully closed before turning thermostat *ON*.

Add approximately 1" of hot tap water before turning the warmer *ON*. Use of hot water will allow a faster preheat.

1. For non-autofill units: check the water level frequently and add hot water as necessary to prevent the tank from running dry. Do not add water to the tank if it has run dry.
2. If your Bain Marie runs dry, turn it *OFF* and allow to cool to room temperature before adding water.

B. PRE-HEATING THE BAIN MARIE

Make sure the drain valve is fully closed before filling tank.

Turn temperature control to HI or highest temperature setting.

Allow tank to preheat for approximately 30 minutes, then set the control for the desired temperature.

C. OPERATION

Check water level frequently during use. Autofill units should be checked periodically to verify proper operation of the autofill feature.

Running warmers dry will lower the temperature of the food, and will damage the tank.

DO: Always use pot or inset.

DO NOT place food directly into the tank.

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

DO NOT pour water of any temperature into a dry, heated tank. This will damage the unit.

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

DO: Stir thick food items frequently to keep food heated uniformly.

DO: Keep pots and insets covered to maintain food quality and temperature.

DO NOT use metal implements, steel wool, or caustic or abrasive cleansers to clean warmer pan.

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



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.

DAILY CLEANING INSTRUCTIONS

PREPARATIONS: Turn control knob to OFF. Unplug the warmer. Allow warmer to cool before proceeding. Remove any insets, pans and/or adapter tops (if used). Drain water from tank.

FREQUENCY: Minimum - daily.

TOOLS: Mild Detergent
Solution: 10 Parts Warm Water to 4 Parts Vinegar
Plastic Scouring Pad
Clean Cloth or Sponge

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 tank for damage. Damage to the tank 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.
5. Add proper amount of warm water. Turn control knob ON and check for proper operation.

CLEANING INSTRUCTIONS

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



**CAUTION:
CHEMICAL BURN
HAZARD**

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

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 in- to 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.

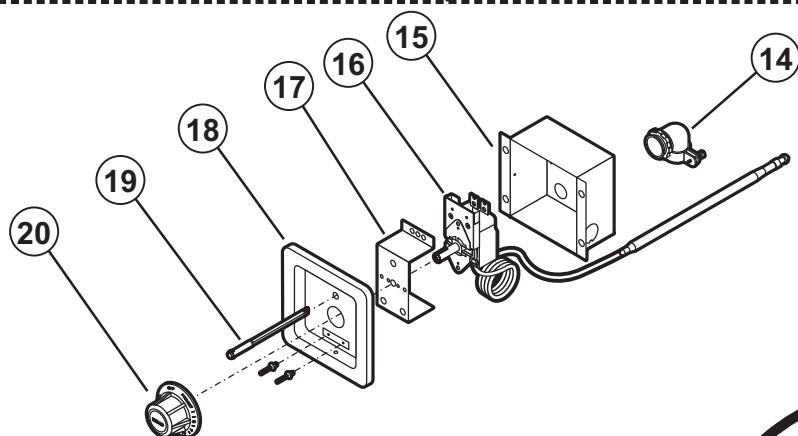
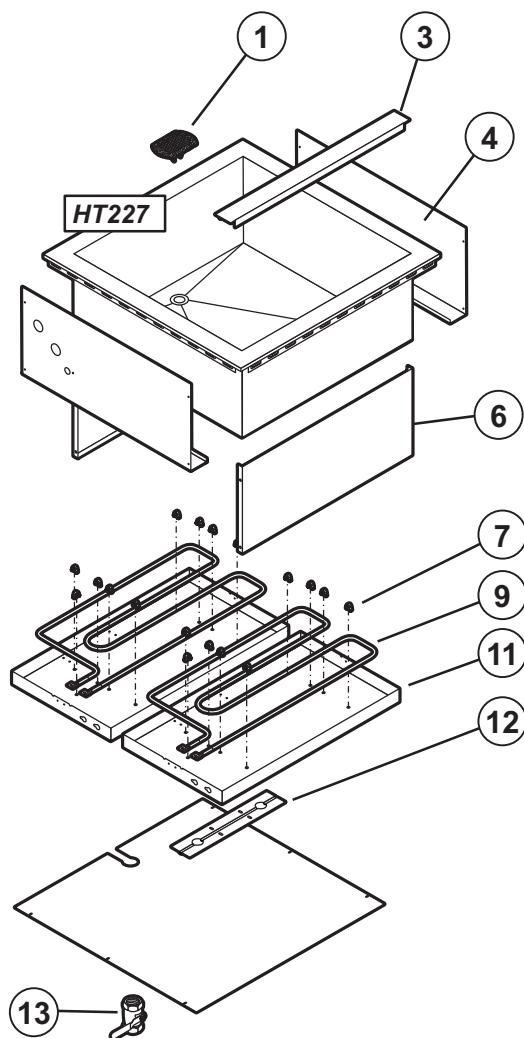
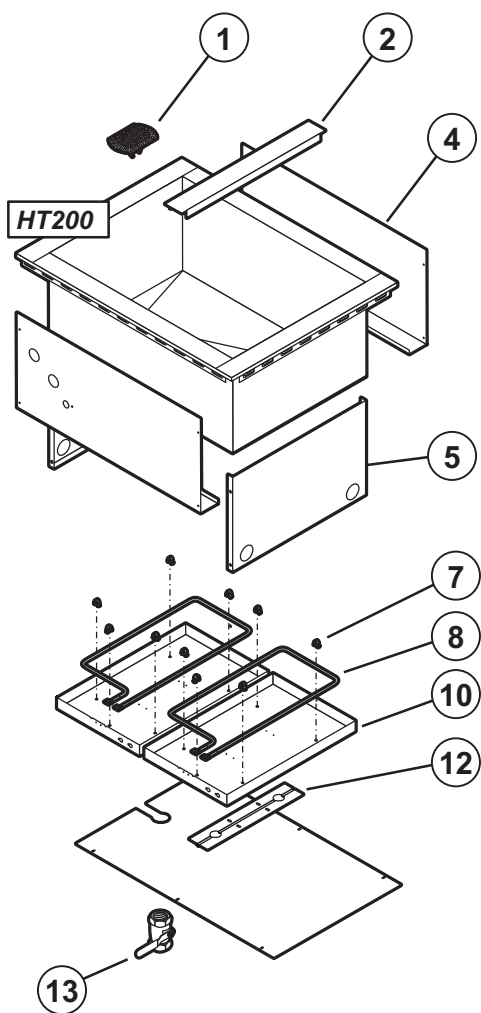
TROUBLESHOOTING SUGGESTIONS

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
No power to warmer	Circuit breaker off or tripped	Reset circuit breaker
	Unit not plugged in	Make sure unit is plugged in to power receptacle
Warmer will not heat	Temperature control not set	Set control to desired temperature
	Internal damage	Contact your Authorized Wells Service Agency for repairs
Warmer trips circuit breaker	Tank 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 tank acting as a insulator	Clean tank with delime cleaner
	Connected to wrong voltage	Verify supply voltage - must match voltage on warmer nameplate
	Too much water	Remove water from pan until 1" of water remains in tank

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 & PARTS LIST



Model: HT200, HT227
Built-in Bain Marine Style Heated Tanks

PL021A



IL1734 Rev. B 11/18/15

EXPLODED VIEW & PARTS LIST

HT200 & HT227 Built-in Baine Marine Style Heated Tanks			
Fig No	Part No	Qty	Description
1	P2-31869	1	SCREEN DRAIN ASSY WARMER
2	P2-301893	1	ADAPTER BAR HT200-500
3	DD-302884	1	ADAPTER BAR HT327/437 AF
4	P2-301761	2	SHROUD REAR HT-200 ROHS
5	P2-303359	2	SHROUD SIDE MODS ROHS
6	P2-302882	2	SHROUD SIDE HT227/527 AF
7	2C-30397	AR	CLIP ELEM M P
8	2N-46660UL	2	ELEM 240V 1200W LLW-1220
9	2N-300706UL	2	ELEM 240V 1650W 12 X 27
10	P2-WL0074	2	PAN ASSY W/ELEMENT
	WS-501759	2	PAN ASSY W/O ELEMENT
11	PS-302883	2	PAN ELEMENT HT227 / 527
12	D8-303352	2	BKT THERMO BULB
13	2V-47847	1	VALVE DRAIN BALL 1IN BRASS
14	2K-34136X	1	FTG FLEX CON 90X 1/2 MOD
15	P2-306959	1	BOX CONTROL MOD100T/WARMER
16	2T-45917	1	THERMO CTRL W/AUX WARMERS
17	P2-40843	1	BRKT MTG THERMO INFINITE
18	I7-Z12221	1	PANEL, FRONT
19	2J-35687	1	LIGHT SIGNAL GLO DOT
20	2R-40498	1	KNOB ASSY MOD 100DT

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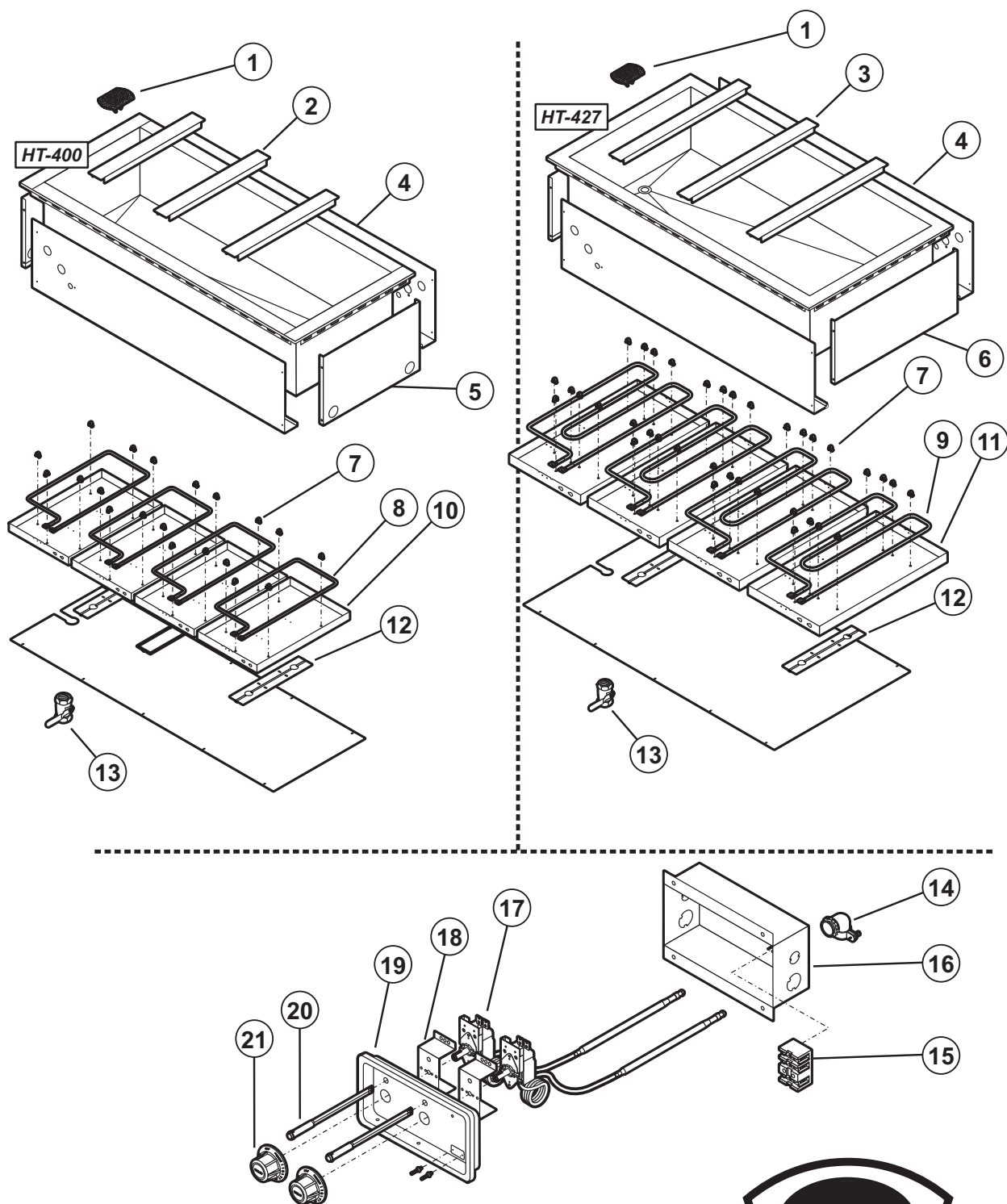


IL1735 Rev. B 11/18/15

EXPLODED VIEW & PARTS LIST

HT300 & HT327 Built-in Baine Marine Style Heated Tanks			
Fig No	Part No	Qty	Description
1	P2-31869	1	SCREEN DRAIN ASSY WARMER
2	P2-301893	2	ADAPTER BAR HT200-500
3	DD-302884	2	ADAPTER BAR HT327/437 AF
4	P2-304105	2	SHROUD FRONT REAR HT-300
5	P2-303359	2	SHROUD SIDE MODS ROHS
6	P2-302882	2	SHROUD SIDE HT227/527 AF
7	2C-30397	AR	CLIP ELEM M P
8	2N-46660UL	3	ELEM 240V 1200W LLW-1220
9	2N-300706UL	3	ELEM 240V 1650W 12 X 27
10	P2-WL0074	3	PAN ASSY W/ ELEMENT
	WS-501759	3	PAN ASSY W/O ELEMENT
11	PS-302883	3	PAN ELEMENT HT227 / 527
12	D8-303352	3	BKT THERMO BULB
13	2V-47847	1	VALVE DRAIN BALL 1IN BRASS
14	2K-34136X	1	FTG FLEX CON 90X 1/2 MOD
15	P2-306959	1	BOX CONTROL MOD100T/WARMER
16	2T-45917	1	THERMO CTRL W/AUX WARMERS
17	P2-40843	1	BRKT MTG THERMO INFINITE
18	I7-Z12221	1	PANEL, FRONT
19	2J-35687	1	LIGHT SIGNAL GLO DOT
20	2R-40498	1	KNOB ASSY MOD 100DT

EXPLODED VIEW & PARTS LIST



Model: HT400, HT427
Built-in Bain Marine Style Heated Tanks

PL021A

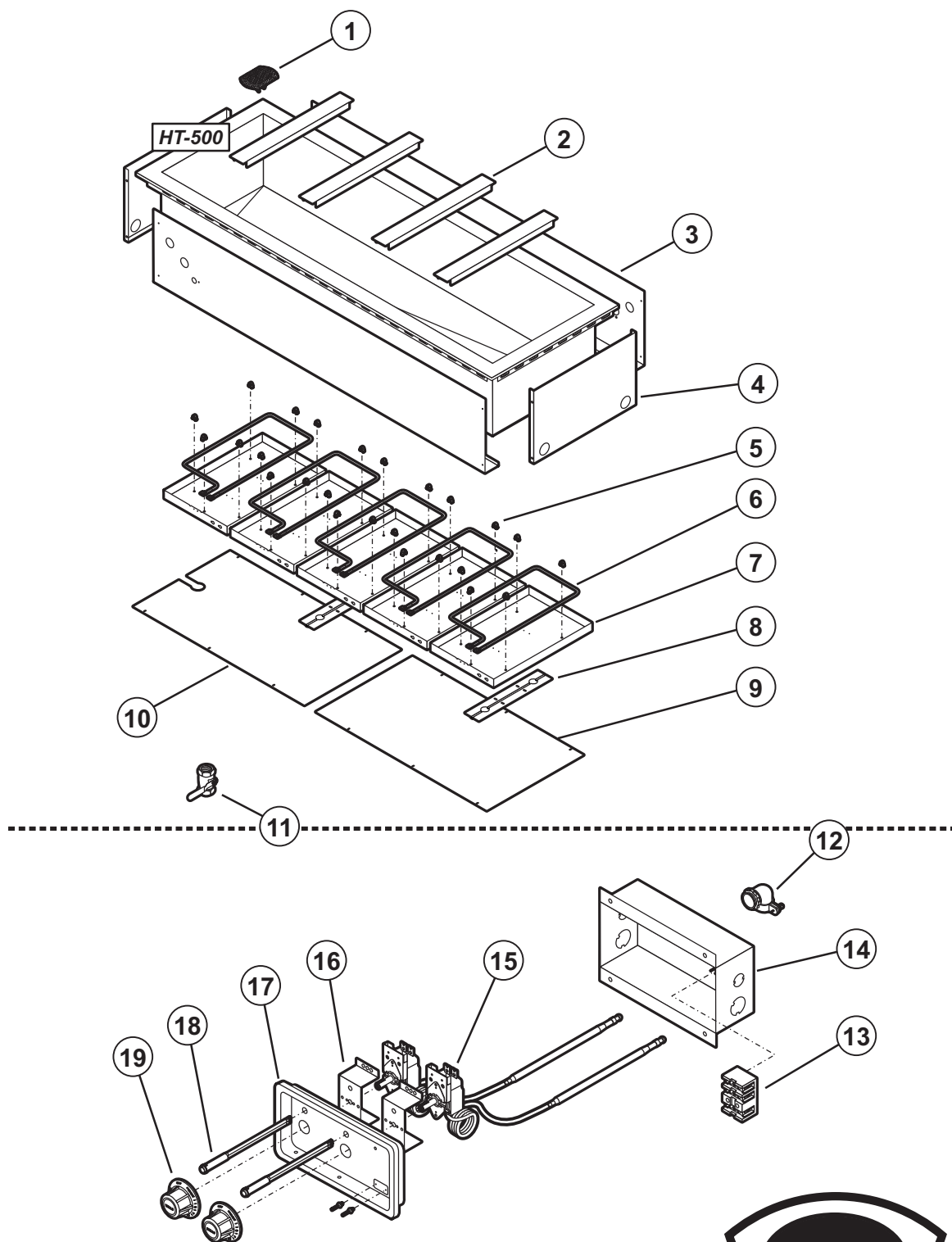


IL1736 Rev. B 11/20/15

EXPLODED VIEW & PARTS LIST

HT400 & HT427 Built-in Baine Marine Style Heated Tanks			
Fig No	Part No	Qty	Description
1	P2-31869	1	SCREEN DRAIN ASSY WARMER
2	P2-301893	3	ADAPTER BAR HT200-500
3	DD-302884	3	ADAPTER BAR HT327/437 AF
4	P2-304106	2	SHROUD FR/RR HT400/427
5	P2-303359	2	SHROUD SIDE MODS ROHS
6	P2-302882	2	SHROUD SIDE HT227/527 AF
7	2C-30397	AR	CLIP ELEM M P
8	2N-46660UL	4	ELEM 240V 1200W LLW-1220
9	2N-300706UL	4	ELEM 240V 1650W 12 X 27
10	P2-WL0074	4	PAN ASSY W/ ELEMENT
	WS-501759	4	PAN ASSY W/O ELEMENT
11	PS-302883	4	PAN ELEMENT HT227 / 527
12	D8-303352	4	BKT THERMO BULB
13	2V-47847	1	VALVE DRAIN BALL 1IN BRASS
14	2K-34136X	1	FTG FLEX CON 90X 1/2 MOD
15	WS-50131	1	TERM BLOCK KIT, 3-POLE 85AMP
16	E7-49046	1	BOX OUTLET MOD WARM FRY
17	2T-45917	2	THERMO CTRL W/AUX WARMERS
18	P2-40843	2	BRKT MTG THERMO INFINITE
19	P2-Z12288	1	PANEL CONTROL
20	2J-35687	2	LIGHT SIGNAL GLO DOT
21	2R-40498	2	KNOB ASSY MOD 100DT

EXPLODED VIEW & PARTS LIST



Model: HT500
Built-in Bain Marine Style Heated Tanks

PL021A



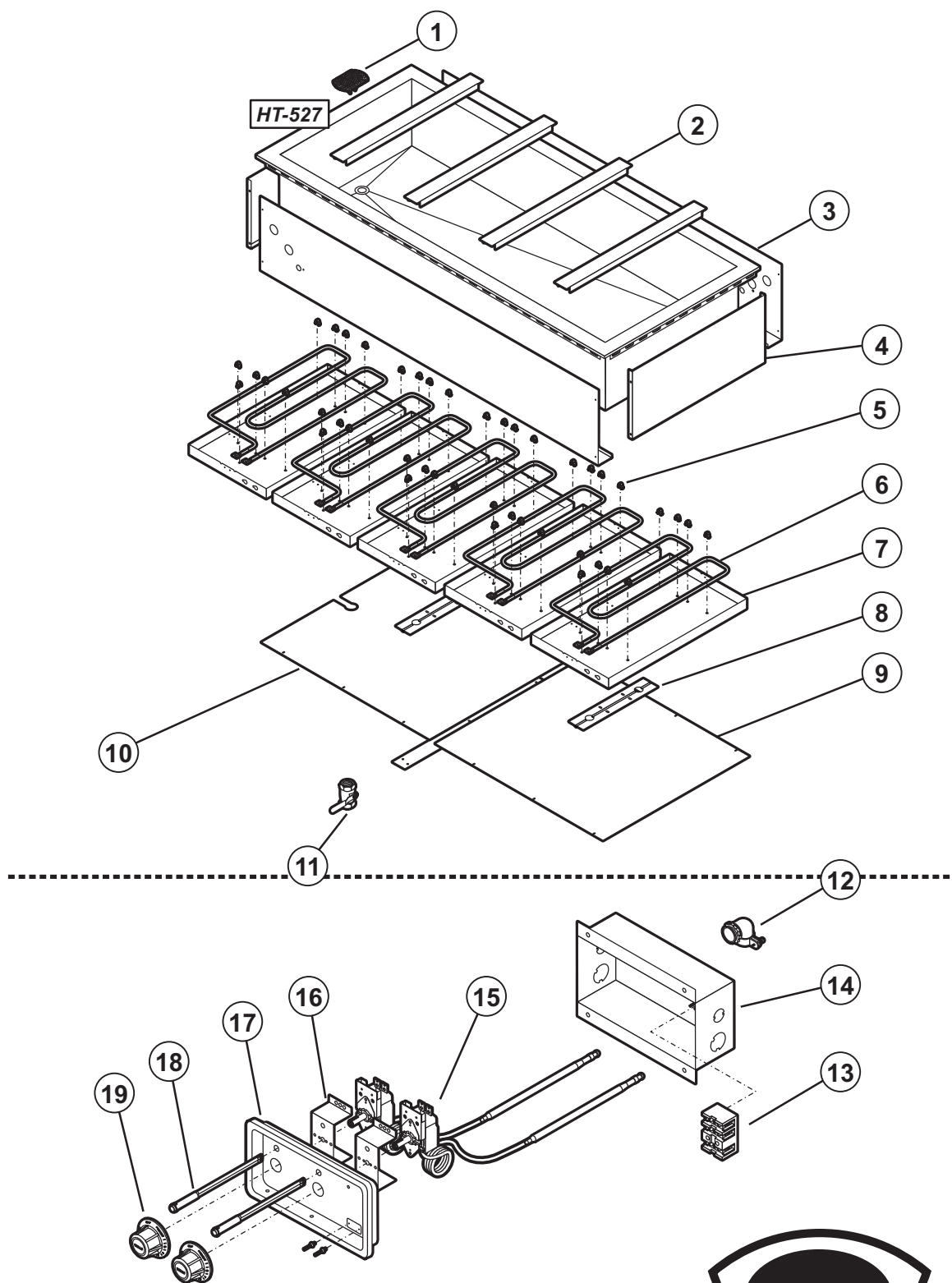
IL1737 Rev. B 11/20/15

M021A 2M-308085 Owners Manual for Built-In Bain Marie Warmers

EXPLODED VIEW & PARTS LIST

HT500 Built-in Baine Marine Style Heated Tanks			
Fig No	Part No	Qty	Description
1	P2-31869	1	SCREEN DRAIN ASSY WARMER
2	P2-301893	4	ADAPTER BAR HT200-500
3	P2-304107	2	SHROUD FRONT / REAR
4	P2-303359	2	SHROUD SIDE MODS ROHS
5	2C-30397	AR	CLIP ELEM M P
6	2N-46660UL	5	ELEM 240V 1200W LLW-1220
7	P2-WL0074	5	PAN ASSY W/ ELEMENT
	WS-501759	5	PAN ASSY W/O ELEMENT
8	D8-303352	5	BKT THERMO BULB
9	P2-301906	1	COVER BOT HT500-AF W/O DRAIN
10	P2-301871	1	COVER BOT HT500 600
11	2V-47847	1	VALVE DRAIN BALL 1IN BRASS
12	2K-34136X	1	FTG FLEX CON 90X 1/2 MOD
13	WS-50131	1	TERM BLOCK KIT, 3-POLE 85AMP
14	E7-49046	1	BOX OUTLET MOD WARM FRY
15	2T-45917	2	THERMO CTRL W/AUX WARMERS
16	P2-40843	2	BRKT MTG THERMO INFINITE
17	P2-Z12288	1	PANEL CONTROL
18	2J-35687	2	LIGHT SIGNAL GLO DOT
19	2R-40498	2	KNOB ASSY MOD 100DT

EXPLODED VIEW & PARTS LIST



Model: HT527
Built-in Bain Marine Style Heated Tanks

PL021A



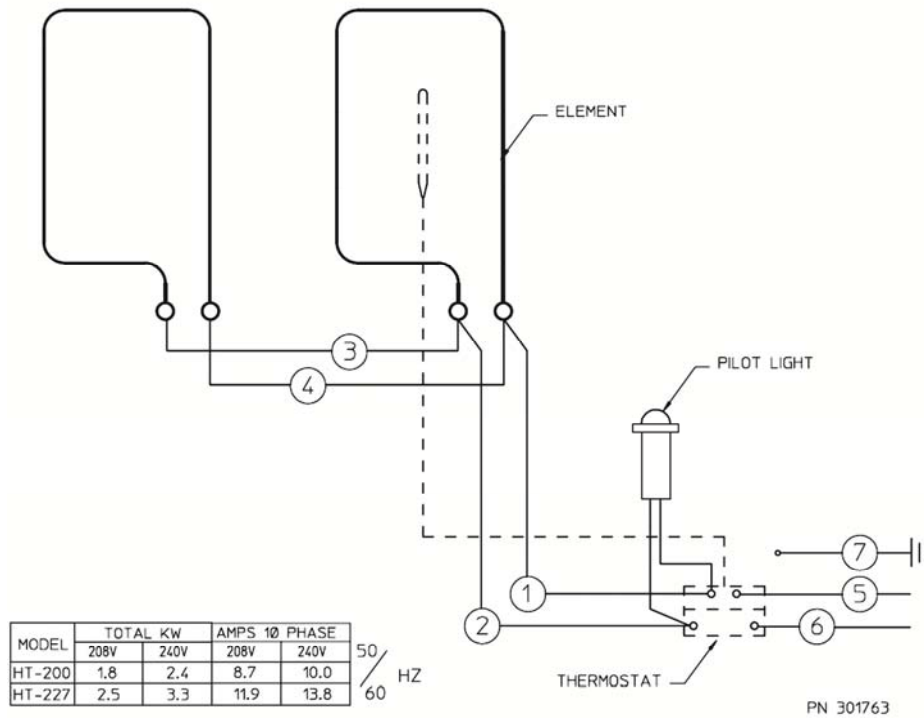
IL1738 Rev. B 11/20/15

EXPLODED VIEW & PARTS LIST

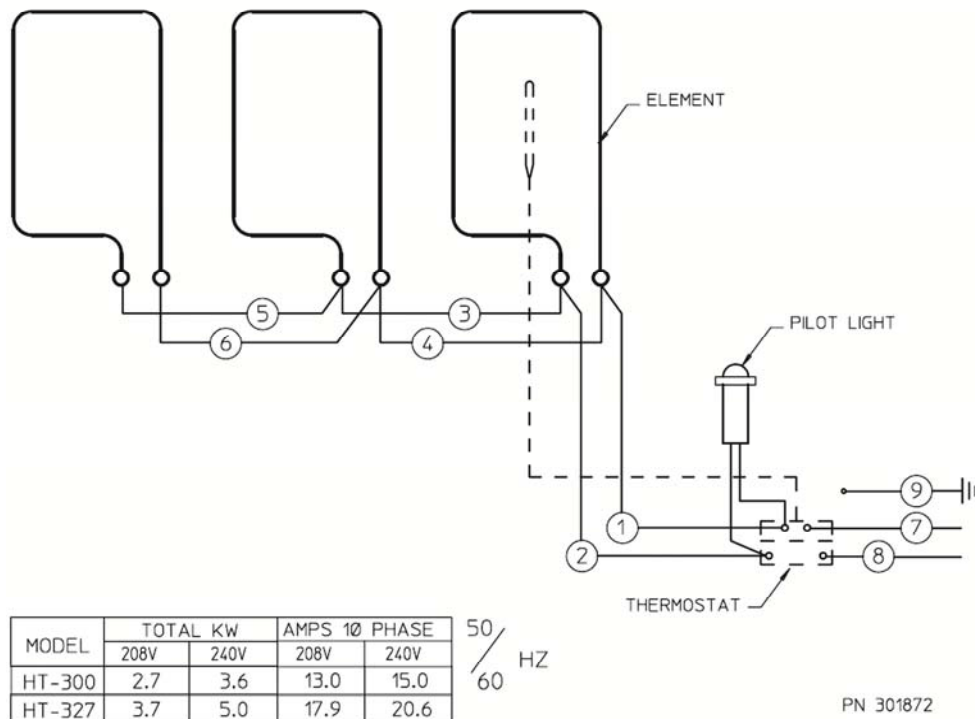
HT527 Built-in Bain Marie Style Heated Tanks			
Fig No	Part No	Qty	Description
1	P2-31869	1	SCREEN DRAIN ASSY WARMER
2	DD-302884	4	ADAPTER BAR
3	P2-304107	2	SHROUD FRONT / REAR
4	P2-302882	2	SHROUD SIDE MODS ROHS
5	2C-30397	AR	CLIP ELEM M P
6	2N-300706UL	5	ELEM 240V 1650W 12 X 27"
7	P2-302883	5	PAN ELEMENT HT-227/527
8	D8-303352	5	BKT THERMO BULB
9	P2-302998	1	COVER BOT HT527/527AF
10	P2-302997	1	COVER BOT HT527/527AF
11	2V-47847	1	VALVE DRAIN BALL 1IN BRASS
12	2K-34136X	1	FTG FLEX CON 90X 1/2 MOD
13	WS-50131	1	TERM BLOCK KIT, 3-POLE 85AMP
14	E7-49046	1	BOX OUTLET MOD WARM FRY
15	2T-45917	2	THERMO CTRL W/AUX WARMERS
16	P2-40843	2	BRKT MTG THERMO INFINITE
17	P2-Z12288	1	PANEL CONTROL
18	2J-35687	2	LIGHT SIGNAL GLO DOT
19	2R-40498	2	KNOB ASSY MOD 100DT

WIRING DIAGRAM

WIRING DIAGRAM HT-200, HT-227
208/240V SINGLE PHASE

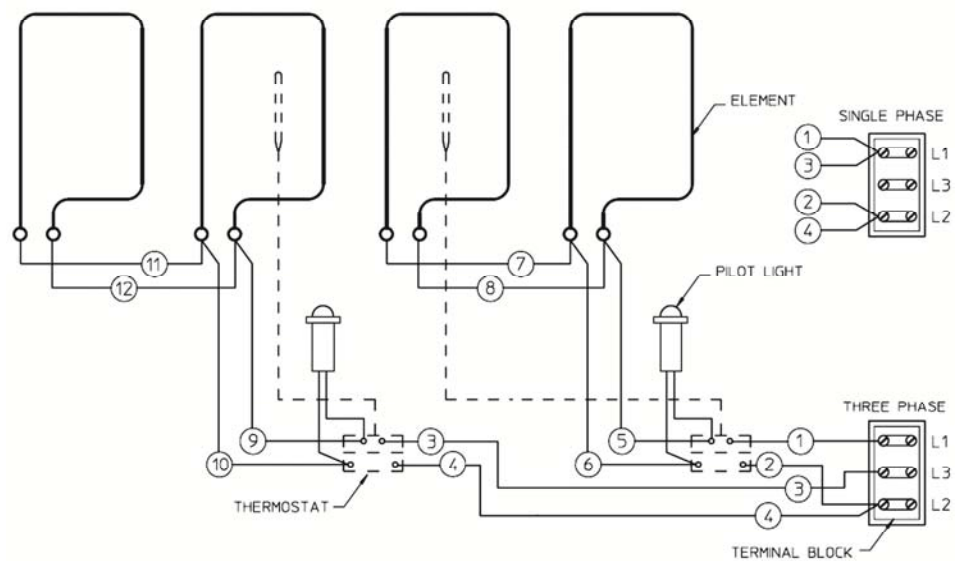


WIRING DIAGRAM HT-300, HT-327
208/240V SINGLE PHASE



WIRING DIAGRAM

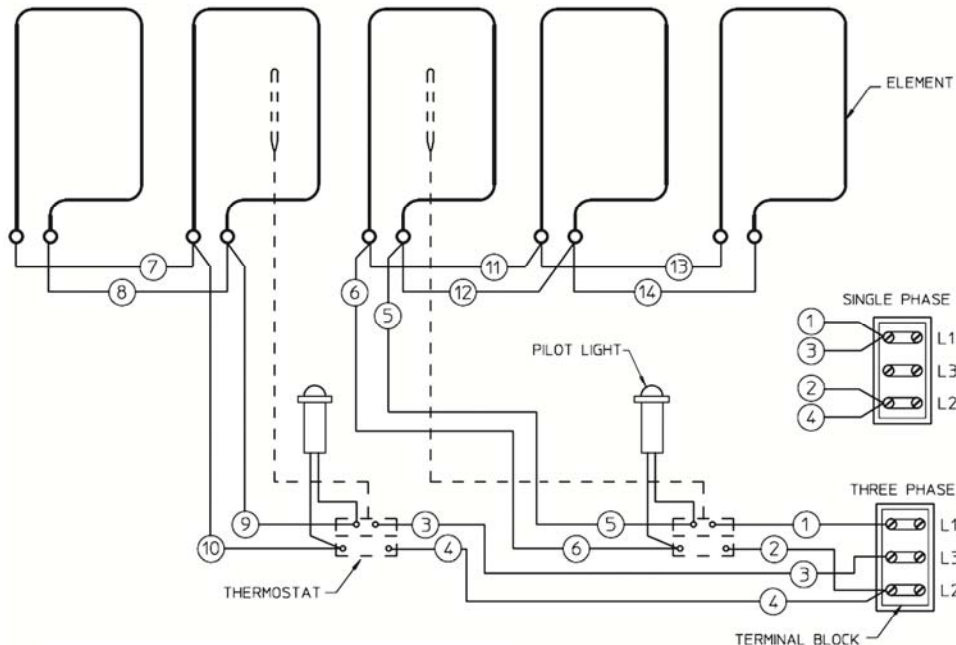
WIRING DIAGRAM HT-400, HT-427
208/240V SINGLE AND THREE PHASE



MODEL	VOLTS	WATTS KW	AMPS 1Ø PHASE			AMPS 1Ø
			L1	L2	L3	
HT-400	208	3.6	8.7	15.0	8.7	17.3
	240	4.8	10.0	17.3	10.0	20.0
HT-427	208	5.0	11.9	20.6	11.9	23.8
	240	6.6	13.8	23.8	13.8	27.5

PN 301873

WIRING DIAGRAM HT-500, HT-527
208/240V SINGLE AND THREE PHASE



MODEL	VOLTS	WATTS KW	AMPS 1Ø PHASE			AMPS 1Ø
			L1	L2	L3	
HT-500	208	4.5	13.0	18.7	8.7	21.7
	240	6.0	15.0	21.7	10.0	25.0
HT-527	208	6.2	17.9	25.8	11.9	29.8
	240	8.3	20.6	29.8	13.8	34.4

PN 301874

NOTES

PARTS & SERVICE

DESCRIPTION

PART NO.

IMPORTANT: Use only factory authorized service parts and replacement filters.

8 oz. SOUP LADLE

2L-47567

DRAIN VALVE EXTENSION KIT, extension from drain to counter front with remote handle

WS-20385

DRAIN SCREEN

P2-31869

For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

Wellslok Extension Kits for UL Listed units approved for installation in wood counter tops

**

Wells Manufacturing
265 Hobson Street
Smithville, Tennessee 37166

OPTIONAL 72" WIRING, thermostatically controlled warmers

**

** contact factory customer service for availability

Service Dept.
phone: (314) 678-6314
fax: (314) 781-2714

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

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 Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



WELLS MANUFACTURING

265 Hobson Street, Smithville, Tennessee 37166

telephone: 314-678-6314

fax: 314-781-2714

www.wells-mfg.com