



WELLS BLOOMFIELD, LLC
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fax: 314-781-2714
www.wellsbloomfield.com

004



Model SC7



Model SC11



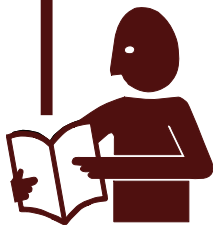
Model LLCH1220

OPERATION MANUAL

WELLS COUNTERTOP SOUP COOKERS and COOK 'N HOLD WARMERS

MODELS 6411 SC7 SC11 LLCH-1220

**Includes
INSTALLATION
USE & CARE**



IMPORTANT: DO NOT DISCARD THIS MANUAL

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

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

LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by WELLS BLOOMFIELD, LLC is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS BLOOMFIELD PRODUCTS. This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel. The prices charged by Wells Bloomfield for its products are

based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Bloomfield factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Bloomfield authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or contact:

**Service Department, Wells Bloomfield, LLC
10 Sunnen Drive, St. Louis, MO 63143
phone (314) 678-6314 or fax (314) 781-2714**

for information and other details concerning warranty.

SERVICE POLICY AND PROCEDURE GUIDE and ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, over load protectors, and/or fuse replacements are **not** covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at **voltages or phase other than specified on equipment nameplates** are **not** covered by this warranty. Conversion to correct voltage and/or phase must be the customer's responsibility.
3. All problems due to **electrical connections not made in accordance with electrical code requirements and wiring diagrams** supplied with the equipment are **not** covered by this warranty.
4. Replacement of items **subject to normal wear**, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats, adjustment of micro switches and replacement of fuses and indicating lights are **not** covered by warranty.
5. Damage to electrical cords and/or plug due to exposure to excessive heat are **not** covered by this warranty.
6. Full use, care, and maintenance instructions supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.
7. Travel mileage is limited to **sixty (60) miles** from an Authorized Service Agency or one of its sub-service agencies.
8. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
9. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). **Any use of non-genuine Wells parts completely voids any warranty.**
10. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
11. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are **not** covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.

3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Bloomfield cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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INTRODUCTION

Thank You for purchasing this Wells Bloomfield appliance.

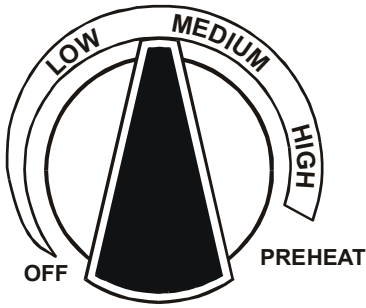
Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

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.

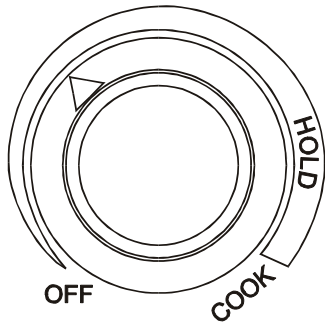
SPECIFICATIONS

MODEL	DESCRIPTION	VOLTS	WATTS	PHASE	POWER CORD
6411	11 QT. ROUND	120	1000	1	4' NEMA 5-15P
SC-7 (LLSC-7)	7 QT. ROUND	120	850	1	4' NEMA 5-15P
SC-11 (LLSC-11)	11 QT. ROUND	120	1100	1	4' NEMA 5-15P
LLCH-1220	12" x 20" RECTANGULAR	120	1350	1	4' NEMA 5-15P

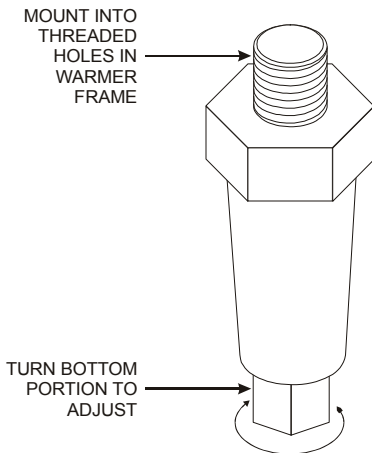
FEATURES & OPERATING CONTROLS



KNOB FOR LLSC-7,
LLSC-11 AND 6411 SOUP
COOKERS



KNOB FOR LLCH-1220
COOK 'N HOLD WARMERS



A. THERMOSTAT

1. Soup Cooker and Cook 'N Hold Warmers are thermostatically controlled. Power is applied to the heating element according to the control knob position and the actual temperature at the sensing element.
2. The desired temperature is controlled by rotating the TEMPERATURE CONTROL KNOB. The knob may have a printed "arrow" which points to specific functions (e.g. COOK, HOLD), or to a graphic scale where "wider" corresponds to higher temperature.
3. The dial will rotate approximately 300°, and will reach a stop at both ends. The *OFF* position is marked.

B. ADJUSTABLE LEGS

1. Countertop warmers may be equipped with adjustable legs. These legs allow for:
 - a. leveling the warmer
 - b. ventilation around the warmer, and
 - c. cleaning under the warmer.
2. Adjustable legs are available as options. However, if adjustable legs are supplied with the warmer, the legs **MUST** be properly installed before the warmer is placed into 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



**Except
Model
6411**

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.



CAUTION SHOCK HAZARD

The ground prong of the electrical cord is part of a system designed to protect you from electrical shock. In the event of internal damage to the warmer. **NEVER CUT OFF THE GROUND PRONG (large round prong). NEVER TWIST AND ELECTRICAL PRONG TO FIT AN EXISTING RECEPTACLE.** Install an electrical circuit and/or receptacle appropriate to the voltage/amperage requirements of the appliance.

IMPORTANT: Damage due to being plugged into wrong voltage is NOT covered by warranty.

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.

SET-UP NOTES

1. Setup the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
2. Adjustable legs: LLCH-1220
 - a. Install one adjustable leg at each corner of the appliance by screwing the leg into the fitting on the bottom. With a spirit level, check that the appliance is level front-to-back and side-to-side. Verify that the unit sits firmly **ON ALL FOUR LEGS**.
 - b. The lower portions of the legs are adjustable by turning; adjust as required to level the appliance. All four legs must be adjusted to firmly contact the counter in order to prevent tipping.
3. Avoid storing flammable or combustible materials in, on or near the appliance.

ELECTRICAL HOOK-UP

1. Refer to the nameplate. Verify the electrical service power. Voltage and phase must match the nameplate specifications. Plugging the warmer into the wrong voltage can severely damage the unit or cause noticeable decreased performance.
2. Your warmer is equipped with a grounded electrical cord. This cord must be plugging into a properly grounded electrical receptacle.

OPERATION

WET OR DRY OPERATION for SOUP COOKERS

1. Carefully read the description of the Soup Cooker operation on the specification sheet.
2.
 - a. Most Soup Cookers are designed for *WET OR DRY* operation.
 - b. Soup Cookers may be used *wet*, or may be used *dry*. However Soup Cookers and Cook 'N Hold 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 Soup Cookers is allowed to run dry, turn it OFF and allow to cool to room temperature before adding water.
3. If the unit 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 unit from running dry. Do not add water to the unit if it has run dry.
 - b. If your wet-operation unit 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 unit to run dry, is **NOT** covered by warranty. Damage caused by adding water to a dry unit when hot is **NOT** covered by warranty.

OPERATION FOR SOUP COOKERS

1. Turn control knob to COOK. Allow Soup Cooker to PREHEAT (see page 6 for recommended preheat time)
2. Set inset with food product into Soup Cooker. Follow soup manufacturer's instructions until soup cooks. Stir occasionally.
3. Set the control for the desired HOLD temperature. Be sure to keep the soup cooker covered during preheat and 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.

OPERATION (continued)



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.

PREHEAT FOR COOK 'N HOLD 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.
2. Turn temperature control to HI or highest temperature setting.
3. Allow warmer to preheat for recommended time (see chart below), then set the control for the desired temperature. Be sure to keep the warmer covered during preheat and operation.

WET OPERATION ONLY for COOK 'N HOLD WARMERS (LLCH-1220)

1. Carefully read the description of the warmer operation on the specification sheet.
2. The warmer is to be used for *WET* operation **ONLY**. 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.
 - b. Do not add water to the warmer if it has run dry.
 - c. If your warmer is allowed to run dry, turn it OFF and allow to cool to room temperature before adding water.
3. Damage caused by allowing this warmer to run dry, in **NOT** covered by warranty. Damage caused by adding water to a dry warmer when hot is **NOT** covered by warranty.

OPERATION FOR COOK 'N HOLD WARMERS

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.
5. Turn control to "COOK" until food is at desired temperature.
6. Turn control to "HOLD" to maintain food at desired temperature.
7. Stir this food occasionally to maintain consistency.

ESTIMATED PREHEAT TIME BY MODEL

MODEL	CAPACITY	WELL MATERIAL	PREHEAT TIME	
			WET	DRY
6411	11 QT. INSET	STAINLESS STEEL	10 min.	10 min.
SC-7	7 QT INSET	ANODIZED ALUMINUM	10 min.	10 min.
SC-11	11 QT INSET	ANODIZED ALUMINUM	10 min.	10 min.
LLCH-1220	12" x 20" x 6" Pan	STAINLESS STEEL	30 min.	----

CLEANING INSTRUCTIONS

DAILY CLEANING INSTRUCTIONS

PREPARATIONS: Turn control knob(s) to OFF. Unplug the warmer.
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

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 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 the warmer if you suspect water or grease contamination.
5. Add proper amount of warm water. Reconnect warmer to electric power. Turn control knob(s) ON and check for proper operation.



**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.



**CAUTION:
SHOCK HAZARD**

DO NOT submerge warmer in water.

CLEANING INSTRUCTIONS (continued)



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 for LLW-1220

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.

DO NOT USE DELIMER ON ALUMINUM SURFACES!
*See Daily Cleaning Instructions for SC-7 and SC-11
on page 10*

TROUBLE SHOOTING 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	Wet insulation	Allow to dry or replace insulation
	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. DO NOT USE ON ALUMINUM SURFACES!
	Connected to wrong voltage	Verify supply voltage (must match voltage on warmer nameplate)
	Too much water in pan	Remove water from pan until 1" of water remains in pan

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

MAINTENANCE INSTRUCTIONS

CARE OF ANODIZED ALUMINUM (SC-7 & SC-11)

The well in your Wells Warmer or Soup Cooker is constructed of high quality anodized aluminum. As long as the anodized surface layer is intact, the equipment will not corrode.

The anodized surface can be damaged by mechanical abrasion, hard water deposits and chlorine:

1. NEVER use steel wool, wire brushes or metal scrapers to clean the warmer. These will damages the anodized surface of the well. Metal scrub pads **SHOULD NOT** be used on anodized aluminum.
2. Hard water deposits left behind when water is evaporated will attack the anodized surface and allow the well to corrode.
3. Chlorides from chlorinated cleansers, calcium/lime/rust removes (e.g. muriatic acid), even heavily chlorinated city water will attack the anodized surface and allow the well to corrode.
4. DO NOT use any highly caustic cleaners on the warmers. Use of highly caustic cleaners will attack the anodized surface and allow the well to corrode.
5. LIMIT USE of strong caustic cleaners on warmers. Rinse thoroughly with a vinegar and water solution to neutralize any residue. Failure to do so may cause damage to the anodized surface and allow the well to corrode.
6. Cleansers containing ammonia will attack the anodized surface and allow the well to corrode.

Use the proper tool in the proper way to clean you Wells warmer:

1. Soft cloth and plastic scouring pads are safe to use on anodized aluminum. Scrub only in the direction of the grain lines.
2. Do not use a circular motion.

Use only non-chlorine and non-ammonia cleansers:

1. DO NOT use any cleanser listed as "chlorinated".
2. DO NOT use any cleanser listing "ammonia" or "ammonium" in its contents.
3. Contact your cleaning materials supplier for cleansers suitable for aluminum.

Keep you Wells warmer clean. Clean frequently to avoid build-up of hard, stubborn stains and hard-to-remove deposits:

1. Rinse thoroughly with a vinegar and water solution to neutralize any residue.
2. For discoloration caused by using the warmer in *DRY* operation, use a cleaner made specifically for anodized aluminum.
3. Wipe dry with a soft, clean dry cloth.
4. Restore the surface by using a polishing product specifically made for aluminum after each cleaning.

Recommendation: A water softening device or a cartridge-type filtration device may be used to minimize lime build-up.

CARE OF STAINLESS STEEL

(6411 & LLCH-1220)

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.

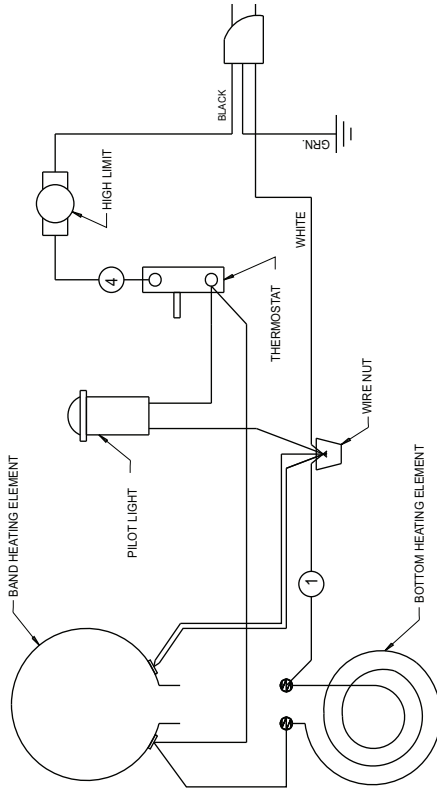
For additional information, please read the NAFEM Stainless Steel Equipment and Cleaning Guide. Contact NAFEM at :

North American Association of Food Equipment Manufacturers
401 N. Michigan Avenue
Chicago, Illinois 60611-4267
(312) 644-6610

WIRING DIAGRAM: SC6411 & SC6423

Z12889
ISSUE (-)
SH. 1 OF 1

WIRING DIAGRAM FOR SOUP COOKER
MODELS 6407, 6411, 6423 120V



MODEL	VOLTS	WATTS	AMPS PER 1 PHASE
6407	120	998	8.3
6411	120	998	8.3
6423	120	998	8.3

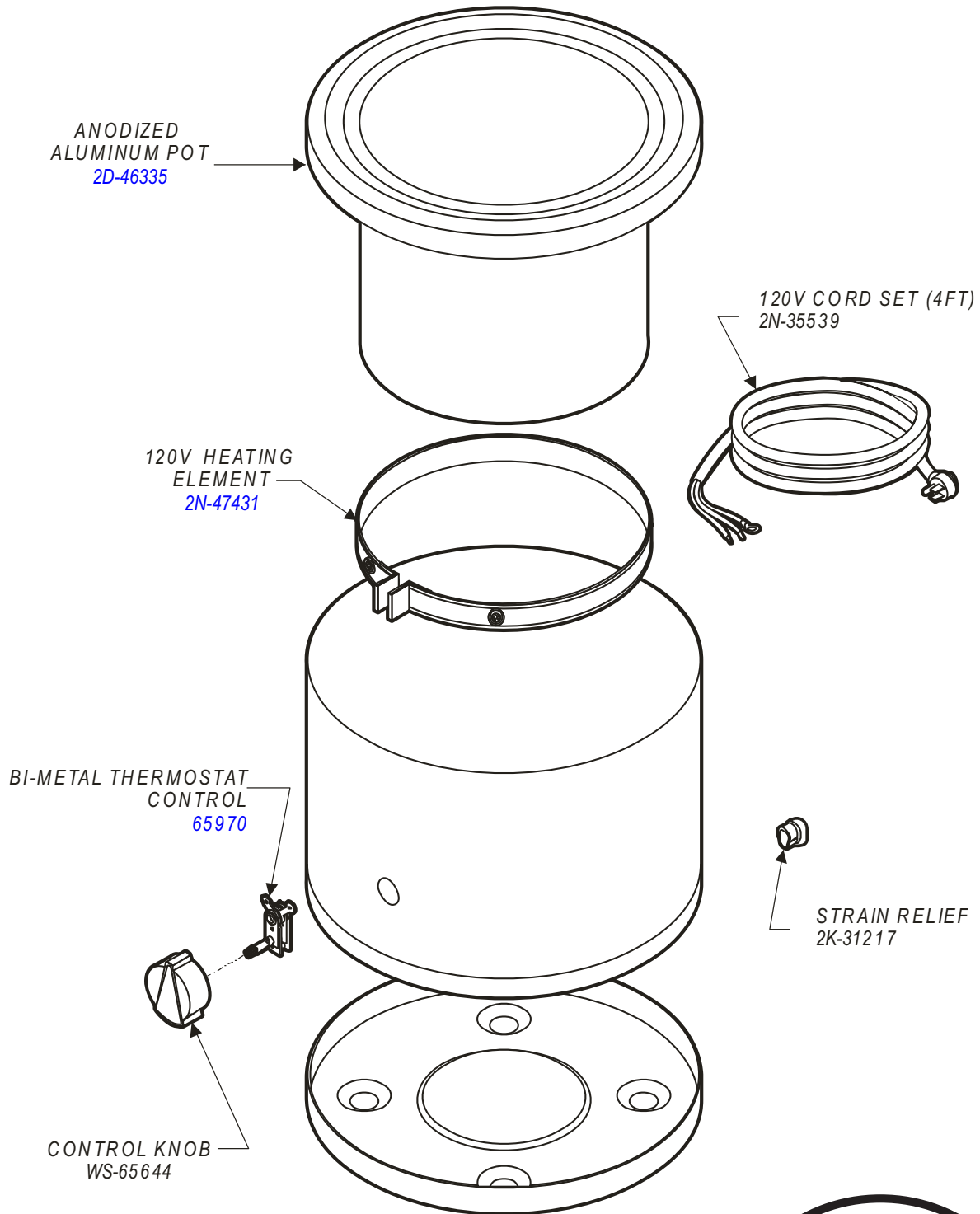
REV: - PNZ12889

ISSUE (-)	ENG. REL. ECO	RKS	DATE
		BY	APP
DO NOT SCALE DIMG.			
TOL. UNLESS NOTED			
PART NAME			
WIRING DIAGRAM			
USED ON SOUP COOKER 6407/6411			
DEC 07 = 600	SCALE	DP	ENG. RKS
AD 4500	NONE	DP	CHKD.
SD 4500			WELD. INV.
ANG. 21.0	MATERIAL	8 1/2 X 11	PART NO.
			Z12889



B BLOOMFIELD
NEED. INV.

EXPLODED VIEW & PARTS LIST: SC7 (LLSC-7)



Model: SC7 (LLSC-7)
SOUP COOKER w/THERMOSTAT CONTROL

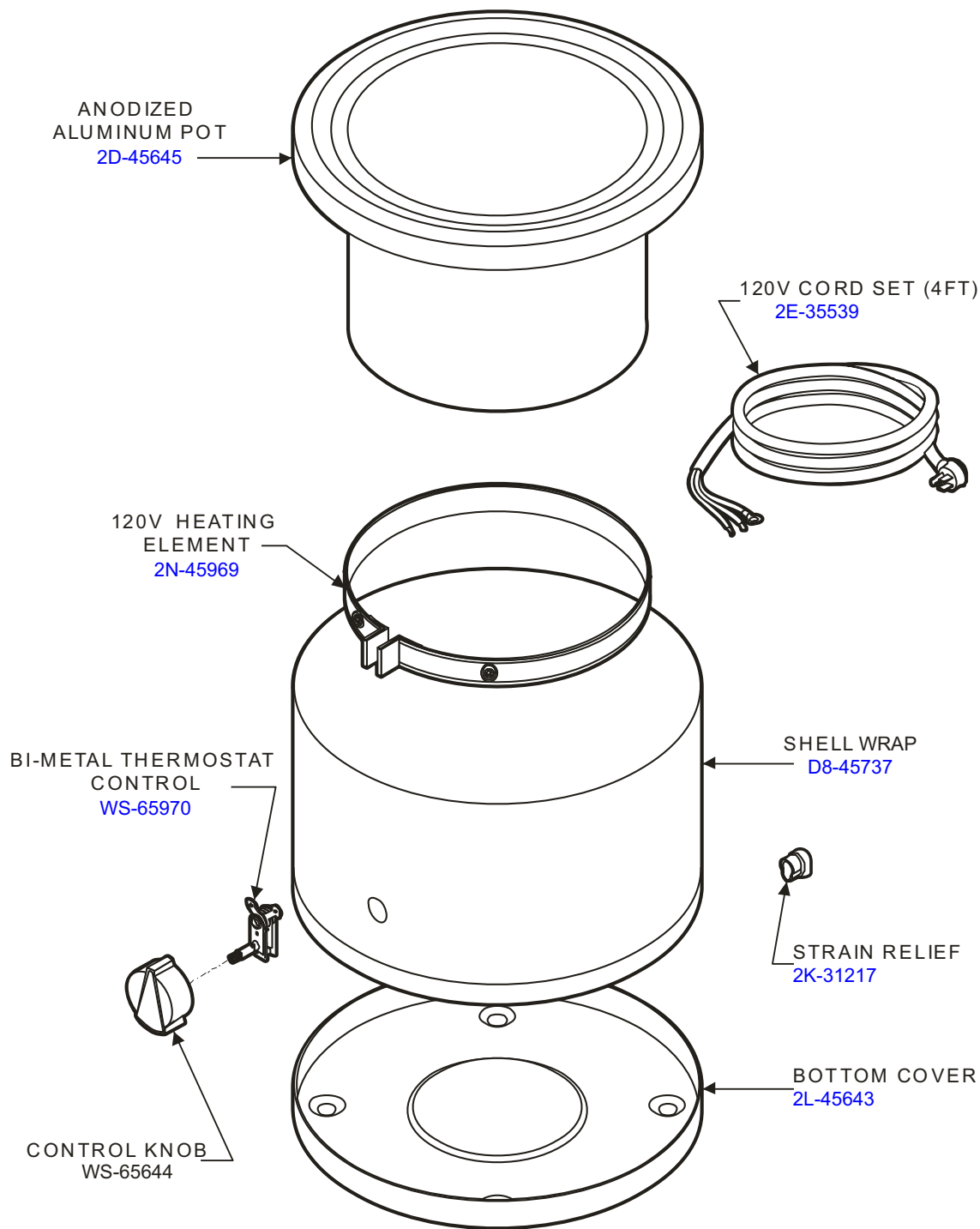
PL004



IL1772 Rev. A 5/13/09

004 p/n 305145 OpM LL-Series Warmers

EXPLODED VIEW & PARTS LIST: SC11 (LLSC-11)



004_p/n_305145 OpM LL-Series Warmers

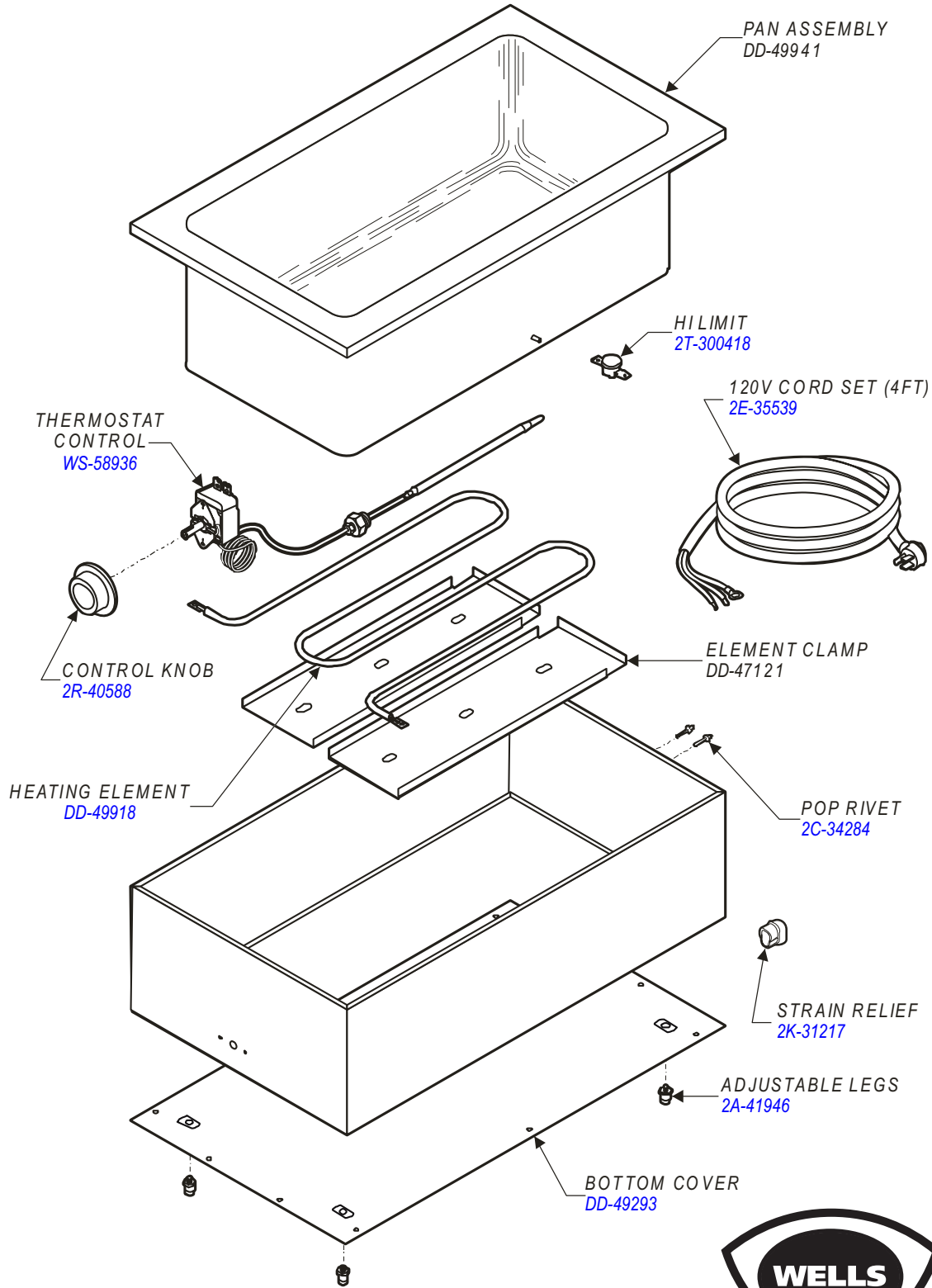
Model: SC11 (LLSC-11)
SOUP COOKER w/THERMOSTAT CONTROL

PL004



IL1771 Rev. A 5/13/09

EXPLODED VIEW & PARTS LIST: LLCH-1220



Model: LLCH-1220
SOUP COOKER w/THERMOSTAT CONTROL

PL004



IL1773 Rev. A 5/13/09

004 p/n 305145 OpM LL-Series Warmers

Always use an inset.

DO NOT place food directly into the warmer pan.

DESCRIPTION

PART NO.

INSETS

2½ QT. ROUND INSET w/ lid	WS-20773
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

ADAPTER TOPS FOR SC-11

ONE 7 QT. INSET ADAPTER TOP	WS-20175
ONE 4 QT. INSET ADAPTER TOP	WS-20822

ADAPTER TOPS FOR LLCH-1220

ONE 7 QT. AND ONE 4 QT. INSET ADAPTER TOP	DD-21618
TWO 7 QT. INSET ADAPTER TOP	WS-21502
TWO 4 QT. AND TWO 2½ QT. INSET ADAPTER TOP	DD-21503
THREE 4 QT. INSET ADAPTER TOP	DD-21616
FOUR 2½ QT. INSET ADAPTER TOP	WS-21623

NOTES

NOTES

PARTS & SERVICE (continued)

DESCRIPTION

PART NO.

IMPORTANT: Use only factory authorized service parts.

ACCESSORIES

6 oz. SOUP LADLE

2L-47567

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

LEGS FOR LLCH-1220

LEGS, 1" Plastic Adjustable, set of 4

WS-21109

LEGS, 2" Plastic Adjustable, set of 4

WS-20605

LEGS, 4" Plastic Adjustable, set of 4

WS-20314

LEGS, 4" Metal, Adjustable, set of 4

WS-20563

Wells Bloomfield, LLC
10 Sunnen Dr
St. Louis, MO 63143

Service Parts 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) 120 208 240



Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



WELLS BLOOMFIELD, LLC
10 Sunnen Dr., St. Louis, MO 63143
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