



WELLS MANUFACTURING

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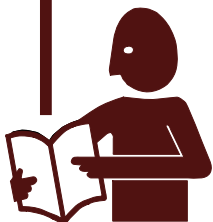
OWNERS MANUAL for HEATED DISPENSER

MODEL
HD8799 2½-Gallon
HD8802 5-Gallon

Includes:

Installation
Operation
Use & Care
Exploded View
Parts List
Wiring Diagram

*Model HD8799
Heated Dispenser*



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 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 that will ensure its optimum performance.

SPECIFICATIONS

| MODEL | VOLTS 50/60 Hz | WATTS | AMPS 1ø | POWER SUPPLY CORD |
|-----------------------------------|-----------------------|-----------------------|------------------------------|------------------------------|
| HD8799 HD8802 | 120 | 200 | 1.7 | 6' NEMA 5-15P |
| HD8799 2½-Gallon Dispenser | | | | |
| HEIGHT | OVERALL WIDTH | OVERALL DEPTH | CAPACITY | FIXED TEMPERATURE |
| 20 - 11/16" (510 mm) | 12 - 7/8" (328 mm) | 14 - 1/4" (361 mm) | 2 - 1/2 gallon (10 liter) | 140°F (60°C) |
| HD8802 5-Gallon Dispenser | | | | |
| HEIGHT | OVERALL WIDTH | OVERALL DEPTH | CAPACITY | ADJUSTABLE TO TEMPERATURE |
| 24-1/4" (621mm) | 14-1/4" (361mm) | 15" (381mm) | 5 gallon (20 liter) | 170°F (77°C) |

FEATURES & OPERATING CONTROLS

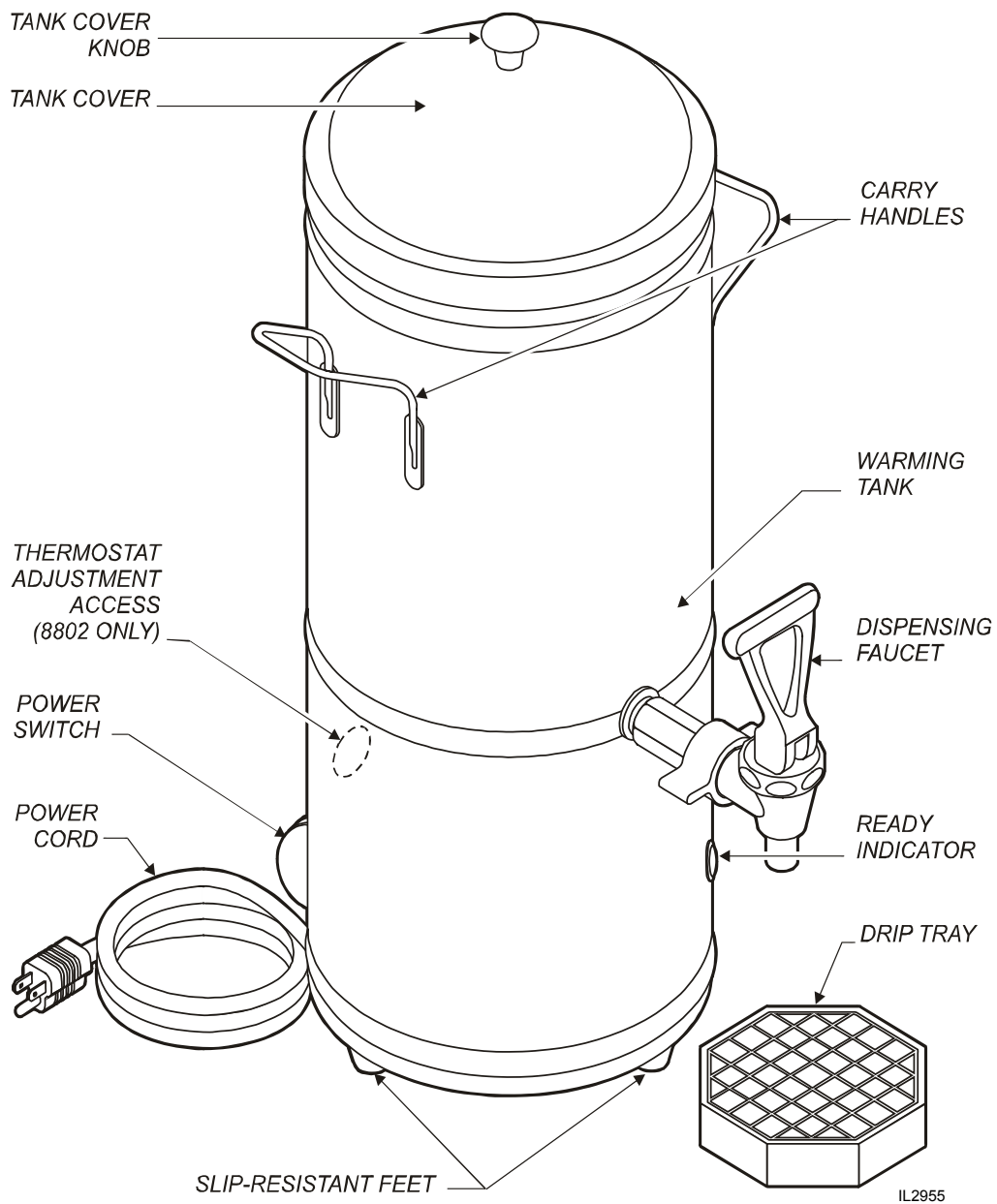


Fig. 1 Features & Operating Controls

PRECAUTIONS AND GENERAL INFORMATION



WARNING: Electric Shock Hazard

All servicing requiring access to non-insulated components must be performed by qualified service personnel. Do not open any access panels which require the use of tools. Failure to heed this warning can result in electrical shock.



WARNING Electric Shock Hazard

Warmer must be properly grounded to prevent possible shock hazard. Electrical shock will cause death or serious injury.

This appliance is intended for commercial use only.

This appliance is intended for use to warm syrup for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

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

Except as noted, this piece of equipment is made in the USA and has American sizes on hardware. All metric conversions are approximate and can vary in size.

The following trouble shooting, component views and parts lists are included for general reference, and are intended for use by qualified service personnel.

This manual should be considered a permanent part of this appliance. The manual must remain with the appliance if it is sold or moved to another location.



CAUTION: Equipment Electrical Damage

DO NOT plug in or energize this appliance until all Installation Instructions are read and followed. Damage to the warmer may occur if these instructions are not followed.



CAUTION: Burn Hazard

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

AGENCY LISTING INFORMATION

This dispenser is  and  listed under UL file E9253

This dispenser meets  Standard 4 only when installed, operated and maintained in accordance with the enclosed instructions.



LISTED



LISTED



STD 4

INSTALLATION

READ THIS CAREFULLY BEFORE STARTING THE INSTALLATION



CAUTION: Equipment Electrical Damage

DO NOT plug in or energize this appliance until all Installation Instructions are read and followed. Damage to the Brewer will occur if these instructions are not followed.



CAUTION: Unstable Equipment Hazard

It is very important for safety and for proper operation that the warmer is level and stable when standing in its final operating position. Provided non-skid feet must be installed at each corner of the unit. Do not install this appliance if the feet are missing or damaged.



WARNING ELECTRIC SHOCK HAZARD:

Warmer must be properly grounded to prevent possible shock hazard. Electrical shock will cause death or serious injury.

IMPORTANT:

Supply power must match nameplate for voltage and phase. Connecting to the wrong voltage will damage the warmer or result in decreased performance. Such damage is not covered by warranty.

REFER TO EXPLODED VIEWS PAGE 9 FOR COMPONENT NAMES/NUMBERS

Unpack the unit. Inspect all components for completeness and condition. Ensure that all packing materials have been removed from the unit.

LEVELING THE UNIT

Verify that a slip-resistant foot is installed at each corner of the dispenser.

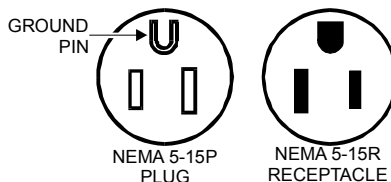
Set the warmer in its operating location. Be sure all four feet touch the counter to prevent tipping.

ELECTRICIAN'S INSTALLATION INSTRUCTIONS

REFER TO ELECTRICAL SPECIFICATIONS - Page 1
Check the nameplate to determine correct electrical service required for the warmer.

Models HD8799 and HD8802 dispensers are equipped with a cord and plug. They require a 115 - 125 volt circuit (50/60 Hz, 2 wire plus ground, with NEMA 5-15R receptacle).

IMPORTANT: The ground prong of the plug is part of a system designed to protect you from electrical shock in the event of internal damage. Never cut off the ground prong nor twist a blade to fit an existing receptacle. Contact a licensed electrician to install the proper circuit and receptacle.



OPERATION

PREPARATION

Prior to first use, thoroughly clean warmer (see page 6).

Be sure faucet handle is “up” and that drip tray is in place under faucet.

USE

Pour product into warming tank. Using pre-heated product will reduce heat-up time.

Model HD8799 utilizes a fixed thermostat to hold product at 140°F (60°C).

Model HD8802 thermostat may be adjusted to hold product at 170°F (77°C) maximum.

Reinstall tank cover.

Plug dispenser into an appropriate electrical receptacle. Turn power switch to *ON*.

When the READY light glows, product is ready to serve:

Place an appropriate container under the faucet.

Pull the faucet handle to dispense product.

Release the handle to stop the flow of product.

NIGHTLY CLOSE

Turn the power switch to *OFF* and unplug the dispenser.

If required, empty the dispenser and clean.

TEMPERATURE ADJUSTMENT (Model HD8802 only)

Remove button plug from rear of dispenser to access thermostat.

Turn shaft of thermostat to adjust setpoint temperature. Turn the shaft clockwise to increase temperature. Moving the shaft 1/8 turn will change the temperature approximately 10°F.



CAUTION: Burn Hazard

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

NOTE: Product may continue to flow for several seconds after the faucet is released. Do not remove the container until all flow has stopped.

IMPORTANT: Your local Health Department can advise whether or not a particular product may be left in the dispenser overnight.

IMPORTANT:

Temperature adjustment to be performed by authorized personnel only.

CLEANING INSTRUCTIONS



CAUTION: Electric Shock Hazard

Do not submerge or immerse dispenser in water.



CAUTION: Burn Hazard

This procedure requires the use of very hot water. Wear protective gloves while cleaning the warmer. Very hot water can cause burns.

IMPORTANT:

DO NOT use steel wool, sharp objects, or caustic, abrasive or chlorinated cleansers to clean the dispenser.

PROCEDURE: Clean Heated Dispenser

PRECAUTIONS: Disconnect dispenser from electric power. Drain product and allow dispenser to cool.

FREQUENCY: Daily or after draining product from dispenser

TOOLS: Mild Detergent, Clean Soft Cloth or Sponge
Long Handle Bristle Brush

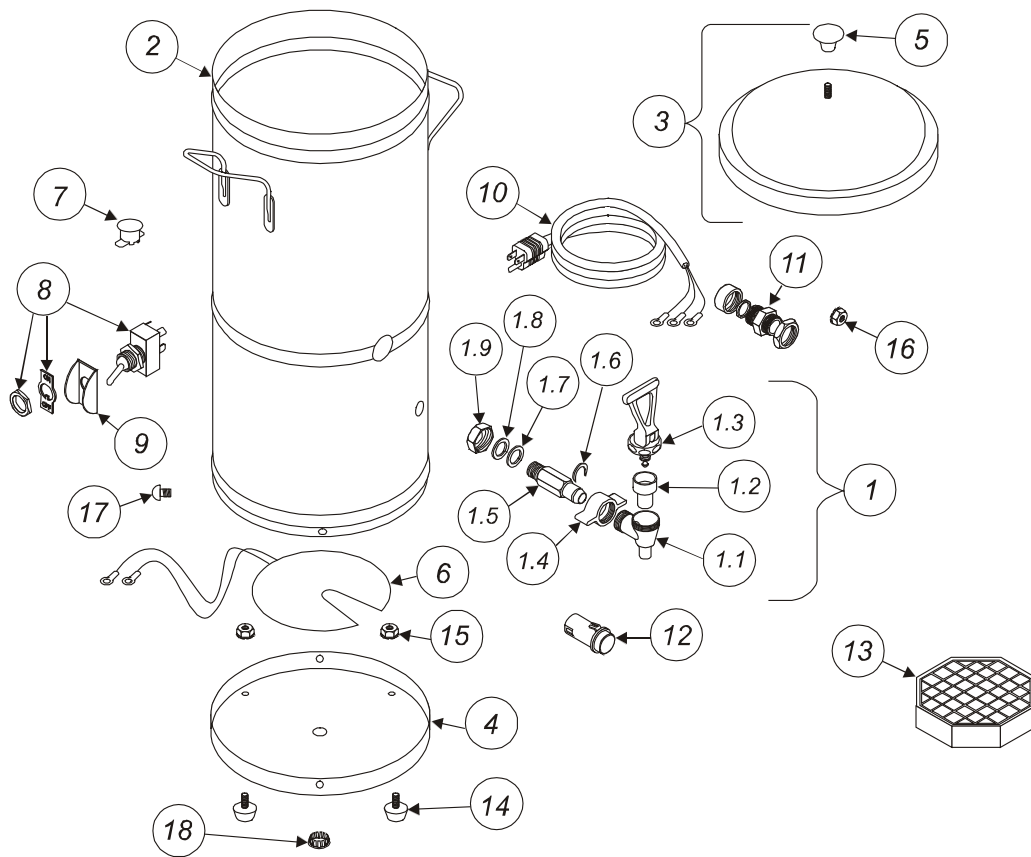
1. Disconnect warmer from electric power.
Drain product and allow warmer to cool before cleaning.
 2. Fill warmer with very hot water.
 3. Place an appropriate container under the faucet. Use a long handle bristle brush to stir the water while draining the hot water from the warmer.
 4. Wipe the warmer inside and out with a soft cloth or sponge dampened with water and mild detergent.
 5. Rinse the warmer inside and out with a soft cloth or sponge dampened with clean water.
 6. Wipe the tank cover with a soft cloth or sponge dampened with water and mild detergent. Rinse with clean water.
 7. If necessary, clean the faucet and drip tray (see page 8).
 8. Allow all components to air dry, then reassemble.
- Procedure is complete

TROUBLESHOOTING SUGGESTIONS

| SYMPTOM | POSSIBLE CAUSE | SUGGESTED REMEDY |
|-----------------------------|--|--|
| Appliance will not heat | Not plugged in or circuit breaker off or tripped | Restore electric power to warmer |
| | Power switch not ON | Turn power switch to ON |
| | Internal wiring damage | Inspect wiring for burnt wires and proper connections . Repair as needed |
| | Power cord damaged | Replace power cord |
| | Thermostat damaged | Replace thermostat |
| | Power switch damaged | Replace power switch |
| "Ready" light does not glow | Light or wiring damaged | Replace light and/or repair wiring |
| (dispenser operational) | Thermostat damaged | Replace thermostat |
| "Ready" light always glows | Thermostat damaged | Replace thermostat |
| Faucet leaks | Faucet seat contaminated | Clean faucet |
| | Faucet seat cup damaged | Replace seat cup |

EXPLODED VIEW & PARTS LIST

MODEL HD8799 2½-GALLON DISPENSER

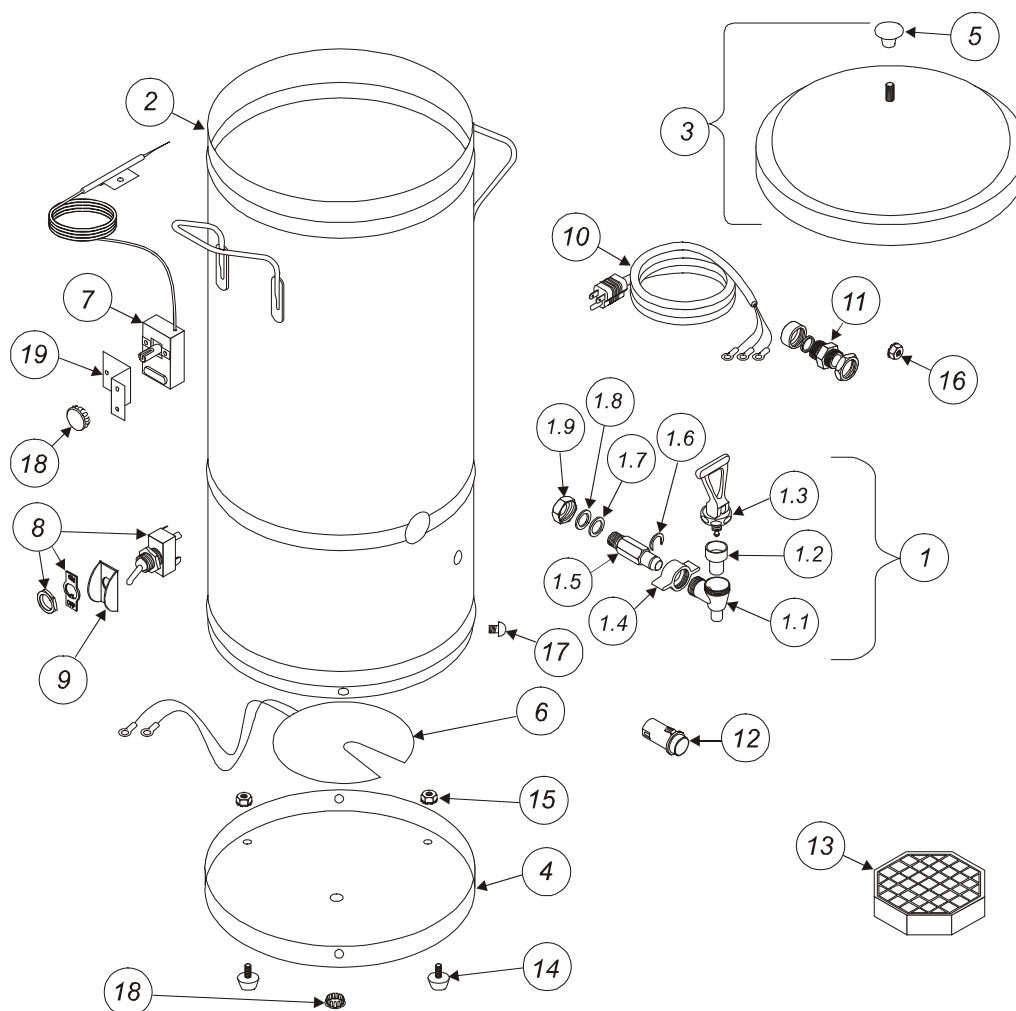


| Model: HD8799 2 1/2 Gallon Dispenser | | | | | | | |
|--------------------------------------|-------------|----------------------------------|-----|------|---------------|------------------------------------|-----|
| ITEM | PART NO | DESCRIPTION | QTY | ITEM | PART NO | DESCRIPTION | QTY |
| 1 | 2U-87737 | FAUCET ASSEMBLY | 1 | 6 | 2N-75853 | HEATING ELEMENT 120V 200W | 1 |
| 1.1* | WS-8600-15 | FAUCET SPB PLASTIC (BLK) | | 7 | 2T-75863 | THERMOSTAT 140°F 120V | 1 |
| 1.2* | 2U-71460 | SEAT CUP | | 8 | 2E-30169 | SWITCH 250V DPST | 1 |
| 1.3* | | ASSEMBLY, HANDLE & PLUNGER | | 9 | Z1-70-07-0343 | GUARD, SWITCH | 1 |
| 1.4* | WS-8600-27P | NUT RETAINING WINGED | | 10 | 2E-70017 | POWER CORD, 120V NEMA5-15P, 6' | 1 |
| 1.5* | 2P-87740 | SHANK, FAUCET W/O SIGHT GLASS | | 11 | WS-68689 | STRAIN RELIEF 120V STRAIGHT | 1 |
| 1.6* | 2U-87739 | C-RING, STAINLESS STEEL | | 12 | 2J-72671 | LIGHT, SIGNAL GREEN 120V | 1 |
| 1.7* | 2C-87741 | WASHER CLEAR PLASTIC SOFT | | 13 | 2L-71747 | ASSEMBLY, DRIP TRAY (pk 6) | 1 |
| 1.8* | 2C-87742 | WASHER HARD PLASTIC (BLK) | | 14 | 2A-45728 | FOOT RUBBER #8-32 THREAD | 4 |
| 1.9* | 2C-87743 | HEX NUT, PLASTIC M17 X 1.5 (BLK) | | 15 | 2C-31053 | NUT #8-32 KEP | 4 |
| 2 | DD-85862 | ASSEMBLY, TANK BODY | 1 | 16 | 2C-35736 | NUT #8-32 KEP GREEN | 1 |
| 3 | WS-8600-6 | ASSEMBLY, TANK COVER | 1 | 17 | | SCREW PAN PHL #6 x 3/8 DRILL POINT | 6 |
| 4 | 2L-75876 | PANEL, TANK BOTTOM | | 18 | 2P-70275 | BUTTON PLUG 3/8" | 1 |
| 5 | WS-8600-7 | KNOB, TANK COVER | 1 | | | | |

* included in 2U-87737 FAUCET ASSEMBLY

EXPLODED VIEW & PARTS LIST

MODEL HD8802 5-GALLON DISPENSER

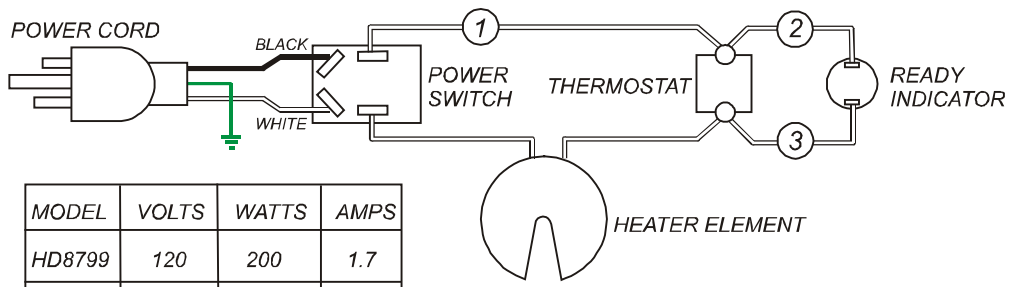


Model: HD8802 5 Gallon Dispenser

| ITEM | PART # | DESCRIPTION | QTY | ITEM | PART # | DESCRIPTION | QTY |
|------|-------------|----------------------------------|-----|------|---------------|------------------------------------|-----|
| 1 | 2U-87737 | FAUCET ASSEMBLY | 1 | 6 | 2N-75853 | HEATING ELEMENT 120V 200W | 1 |
| 1.1* | WS-8600-15 | FAUCET SPB PLASTIC (BLK) | | 7 | DD-304682 | THERMOSTAT ADJUST 170°F 120V | 1 |
| 1.2* | 2U-71460 | SEAT CUP | | 8 | 2E-30330 | SWITCH 250V DPST | 1 |
| 1.3* | | ASSEMBLY, HANDLE & PLUNGER | | 9 | Z1-70-07-0343 | GUARD, SWITCH | 1 |
| 1.4* | WS-8600-27P | NUT RETAINING WINGED | | 10 | 2E-70017 | POWER CORD, 120V NEMA5-15P, 6' | 1 |
| 1.5* | 2P-87740 | SHANK, FAUCET W/O SIGHT GLASS | | 11 | WS-68689 | STRAIN RELIEF 120V STRAIGHT | 1 |
| 1.6* | 2U-87739 | C-RING, STAINLESS STEEL | | 12 | 2J-72671 | LIGHT, SIGNAL GREEN 120V | 1 |
| 1.7* | 2C-87741 | WASHER CLEAR PLASTIC SOFT | | 13 | 2L-71747 | ASSEMBLY, DRIP TRAY (pk 6) | 1 |
| 1.8* | 2C-87742 | WASHER HARD PLASTIC (BLK) | | 14 | 2A-45728 | FOOT RUBBER #8-32 THREAD | 4 |
| 1.9* | 2C-87743 | HEX NUT, PLASTIC M17 X 1.5 (BLK) | | 15 | 2C-31053 | NUT #8-32 KEP | 4 |
| 2 | | ASSEMBLY, TANK BODY | 1 | 16 | 2C-55736 | NUT #8-32 KEP GREEN | 1 |
| 3 | DD-8601-5 | ASSEMBLY, TANK COVER | 1 | 17 | 2C-73457 | SCREW PAN PHL #6 x 3/8 DRILL POINT | 6 |
| 4 | DD-306099 | PANEL, TANK BOTTOM | 1 | 18 | 2P-70275 | BUTTON PLUG 3/8" | 2 |
| 5 | WS-8600-7 | KNOB, TANK COVER | 1 | 19 | DD-306100 | BRACKET, THERMOSTAT MOUNTING | 1 |

* included in 85865 FAUCET ASSEMBLY

WIRING DIAGRAM



| MODEL | VOLTS | WATTS | AMPS |
|--------|-------|-------|------|
| HD8799 | 120 | 200 | 1.7 |
| HD8802 | 120 | 200 | 1.7 |

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SERVICING INSTRUCTIONS

ACCESS - BOTTOM PANEL

All internal components are accessible by removing the bottom panel.

Remove four screws around the bottom of the warmer tank to free bottom panel from tank assembly.

FAUCET

The faucet may be removed from the shank by turning the winged collar clockwise.

The faucet bonnet may be removed by turning the bonnet nut counterclockwise.

The seat cup snaps onto the end of the faucet stem.

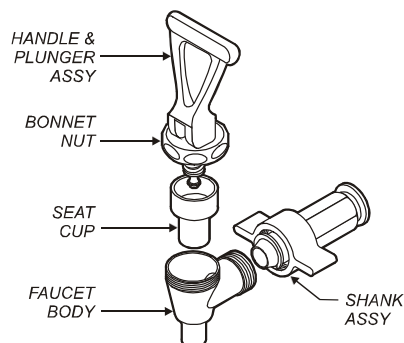
DRIP TRAY

The grate sets in the drip tray base, and may be lifted out.

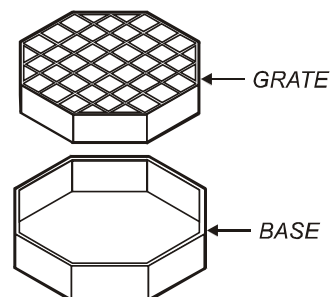


CAUTION Electric Shock Hazard

Opening the bottom panel will expose uninsulated electrical components. Disconnect dispenser from electrical power before removing bottom panel.



Faucet Assembly



NOTES

PARTS & SERVICE

DESCRIPTION

PART NO.

DRIP TRAY

2L-71747

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

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

Wells Manufacturing
265 Hobson Street
Smithville, Tennessee 37166 U.S.A.

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) ☐ 120



Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



WELLS MANUFACTURING

265 Hobson Street, Smithville, Tennessee 37166

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