



CHAR BROILERS

COUNTER TOP MODELS: B-40EU, B-44EU,
B-50EU

EUROPEAN OPERATION MANUAL

WELLS BLOOMFIELD, LLC

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A COMPANY OF THE MIDDLEBY CORPORATION

**WARNING!**

The following warnings and instructions must be observed for proper installation and operation of the equipment.

WARNINGS!**IMPORTANT!**

- All electrical connections must be done by a licensed electrician.
- An approved all pole power disconnect switch with at least 3 mm contact gap must be supplied and installed in the fixed wiring in an accessible location (close proximity to the appliance) by a licensed electrician. *Refer to installation manual for electrical ratings.*

**CAUTION!**

- Do not submerge counter top broilers in water.
- Do not splash or pour water onto control panels or wiring. This appliance is not jet streamed approved. Do not clean with water jet.

**CAUTION!**

- Do not store any combustible materials or flammable liquids anywhere near the appliance.

**CAUTION HOT SURFACE!**

Exposed surface is **HOT** to the touch, will cause serious burns.

- Appliance must be disconnected from main power supply when not in use for extended periods of time. Turn installed power disconnect switch to off “O” position.
- Do not pour water over hot elements or through the broiler grate.
- Do not lift the element assembly with the grate on top – this can cause breakage to the pivot brackets and result in damage to the unit.
- All repairs and servicing must be performed by a factory authorized service agent.
- Counter top (free standing) appliances must be operated with all four legs installed and the appliance properly leveled. Hand tighten legs to the appliance base.



IMPORTANT!

Use spacers provided to ensure proper minimum clearances from any combustible walls. See *General Layout Data Sheet for installation instructions.*

Please retain this manual for future reference!

GENERAL

Wells Electric Charbroilers are designed for cooking food for human consumption.



IMPORTANT!

- Before operating this appliance, the following instructions must be read and understood.
- Appliance must be disconnected from main power supply when not in use for extended periods of time.
- All repairs and servicing must be performed by a factory authorized service agent.

OPERATING INSTRUCTIONS

1. Heat Controls are equipped with a temperature control switch for each set of cooking elements.
2. Control light glows when the corresponding set of elements are turned ON, warning the operator to turn off the unit when not in use.
3. Element Guard and Grate are exclusively designed to protect the heating elements from food contact and spatula abrasion. This results in prolonged life and reduced element carbonization.
4. Grate removes easily for thorough cleaning. Elements tilt or lift to a raised position, allowing removal and cleaning of the drip pan.
5. Removable heavy-duty, drip pan is located under the element and grate. The drip pan catches food particles and grease during the broiling operation. Add a minimum of 2 liters water (50 mm deep) to the pan. Periodically refill, keeping the water covering the entire pan bottom at all times.

**IMPORTANT!**

Drip pan must be completely cooled before handling for cleaning.

**IMPORTANT!**

Drip pan must be cleaned as often as required.

**CAUTION!**

Do not operate broiler without pan or with pan dry. When refilling pan with water, do not pour water directly over the element.

COOKING HINTS

1. Pre-heat broiler for a minimum of ten (10) minutes at full heat by turning control knob to the "High" setting. Then lower the heat to desired setting.
2. Turn control knob to "Low" setting for "Stand By" operation.
3. Scrape and brush off food particles from the grates and elements, and keep unit clean to maintain good broiled food taste.

CLEANING INSTRUCTIONS

Before using your new broiler, wipe entire unit clean using a clean, damp cloth/sponge with mild detergent and towel dry. When cleaning the unit after operation, allow it to completely cool.

1. Wipe the stainless steel cabinet down with a damp cloth. This allows "lifetime" stainless steel to keep its luster permanently.



IMPORTANT!

Do not use steel wool pads for cleaning.

2. Clean the broiler grates every day or as often as necessary. Use the steel brush with scraper that is supplied with the unit. Scrape off heavy food particles and brush off residue. Apply a light coating of cooking oil to the grate after washing to minimize corrosion, especially if broiler will not be used for an extended period of time.
3. Clean the drip pan thoroughly. Carefully raise the element assembly to maximum height until locking mechanism latches, remove the drip pan and clean. Replace drip pan and lower element assembly back into place with extreme care.



WARNING!

Possible shock hazard may result and appliance may be damaged. Do not submerge broiler in water. Do not splash/pour water onto the control panel or wiring. This appliance is not jet streamed approved. Do not clean with water jet.

MODELS:

- B-40EU** 380-415 VOLTS, 3N, AC
L1 7.6 A, L2 7.6 A, L3 7.6 A, N - - - A
5.4 KW (max)
50-60 Hz
- B-44EU** 380-415 VOLTS, 3N, AC
L1 7.6 A, L2 7.6 A, L3 7.6A, N - - - A
5.4 KW (max)
50-60 Hz
- B-50EU** 380-415 VOLTS, 3N, AC
L1 15.0 A, L2 15.0 A, L3 15.0 A, N - - - A
11.0 KW (max)
50-60 Hz



IMPORTANT!

The installation instructions are prepared for personnel authorized, qualified, certified or licensed to install electrical equipment, who should perform the initial startup and adjustments covered in this manual.



IMPORTANT!

Make sure the incoming voltage is the same as unit is rated for. An electrical plate specifying rated voltage, wattage, frequency, and phase of unit is also attached to the appliance. Wiring appliance to greater voltage than rated for may cause severe damage to thermostat, wiring and heating elements. Wiring to less than rated voltage will cause poor performance.

**IMPORTANT!**

An approved all pole power disconnect switch, with at least 3 mm contact gap, must be supplied and installed in the fixed wiring in an accessible location (close proximity to the appliance) by a licensed electrician.

**IMPORTANT!**

Appliance must be installed with specified clearances from all combustible walls. Secure counter top appliance in position to prevent possible shifting and use spacers provided to ensure minimum clearances. Do not store any combustible materials or flammable liquids anywhere near the appliance.

SUPPLY CORDS

Supply power cords should be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (code designation 245 IEC 57) or an approved metal conduit connection.

B-40EU

Minimum cross sectional area of electrical conductors per line must be 1.0 square mm and total length not to exceed 2 meters between supply connection and appliance. Supply wire must be suitable for at least 90° C temperature rating.

B-44EU

Minimum cross sectional area of electrical conductors per line must be 1.0 square mm and total length not to exceed 2 meters between supply connection and appliance. Supply wire must be suitable for at least 90° C temperature rating.

B-50EU


Minimum cross sectional area of electrical conductors per line must be 1.5 square mm and total length not to exceed 2 meters between supply connection and appliance. Supply wire must be suitable for at least 90° C temperature rating.

WIRING CONNECTIONS

NOTE: Strain relief adapter supplied loose is for metal conduit connection. For flexible power cords, an approved strain relief fitting must be supplied by others.

INSTRUCTIONS:

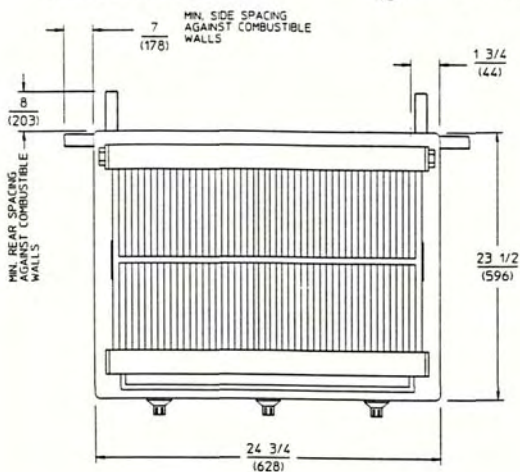
1. Using screwdriver, remove terminal block access cover located at rear right panel.
2. Knock out the appropriate hole plug located on enclosure panel and connect conduit strain relief.
3. Thread supply leads through strain relief and connect power leads to terminals marked "L1", "L2", "L3", and the neutral line to terminal marked "N".
4. Connect green with yellow stripe ground lead to ground lug marked \perp .

5. Secure all connections and re-install terminal access cover.
6. Locate equal potential grounding screw positioned on rear panel enclosure marked . Remove screw and secure an appropriate grounding wire with terminal.

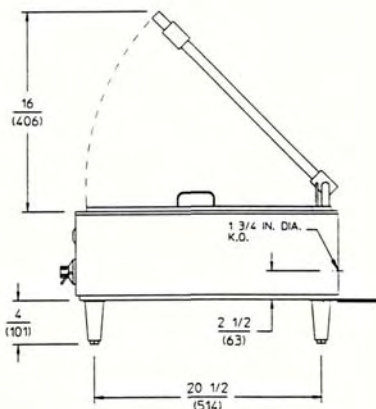
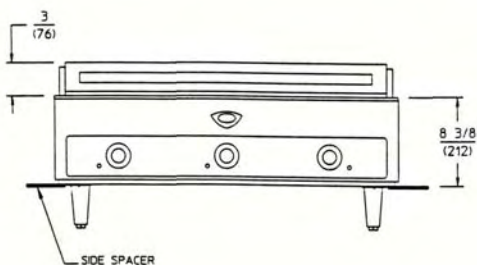
GENERAL LAYOUT DATA



B-40EU



(IN / MM)



Electrical Specifications

VOLTS	KW	AMPS PER LINE THREE PHASE			
		L1	L2	L3	N
380-415V 3NAC	5.4	7.6	7.6	7.6	-

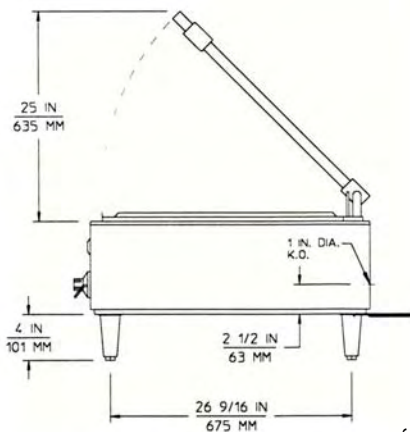
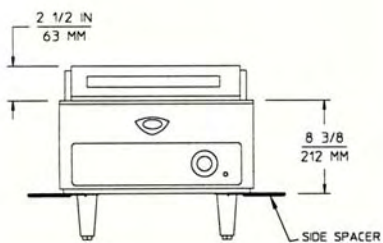
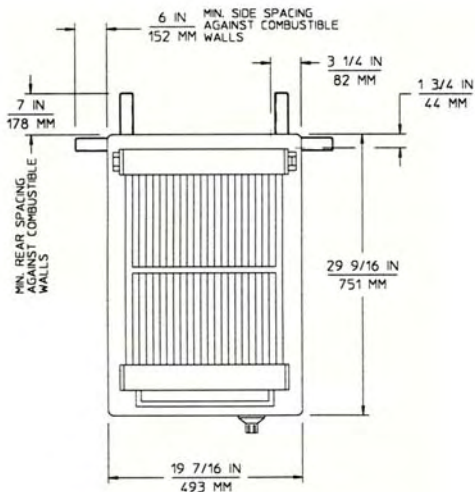
P/N 301501

IMPORTANT:

Side spacers must be positioned at the base corners and secured with the support legs. The spacers are intended to maintain spacing from combustible surfaces.

For power supply, use 1.5 sq. mm wire cross section

($\frac{\text{IN}}{\text{MM}}$)



Electrical Specifications

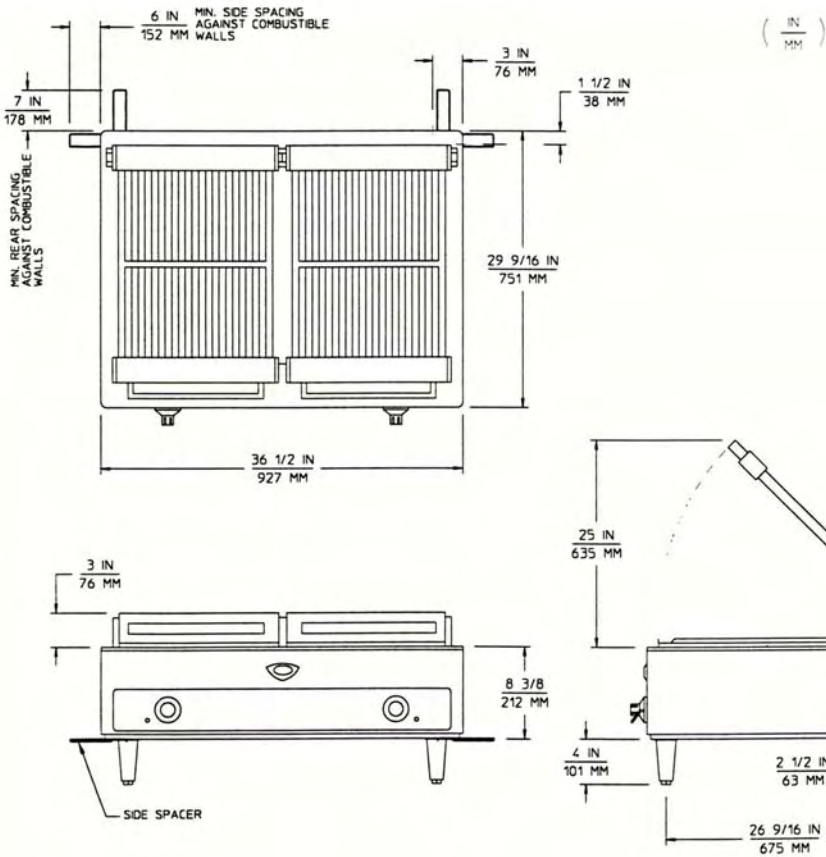
VOLTS	KW	AMPS PER LINE THREE PHASE			
		L1	L2	L3	N
380-415	5.4	7.6	7.6	7.6	-

P/N 301502

IMPORTANT:

Side spacers must be positioned at the base corners and secured with the support legs. The spacers are intended to maintain spacing from combustible surfaces.

301500 EU OptiM Char-Broilers



301500 EU OpM Cahr-Broilers

Electrical Specifications

VOLTS	KW	AMPS PER LINE THREE PHASE			
		L1	L2	L3	N
380-415	10.8	15.0	15.0	15.0	-

P/N 301503

IMPORTANT:

Side spacers must be positioned at the base corners and secured with the support legs. The spacers are intended to maintain spacing from combustible surfaces.

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