



Over 90 Years Of Quality Foodservice
Products And Service

Job _____ Item No. _____

Waffle Bakers

MODELS WB-1C - Single Baker WB-2C - Double Baker



Model WB-2C

DESCRIPTION

Wells New Waffle Bakers provide versatility, are easy-to-use, and bake the perfect waffle time after time. Grids are removable without tools for ease of cleaning. Operator-adjustable, solid state electronic time & temperature controls with digital read-outs provide precise results.

SPECIFICATIONS

Construction - Exterior body and easily-removable, one-piece drip trays are stainless steel for durability, ease-of-cleaning and great appearance. Wells New Waffle Bakers feature a cantilever, clam-shell design with flip up hinge for ease of cleaning. Heavy-duty, cast aluminum grids are 7" wide by ½" deep and are removable without tools. Handles are a specially formulated, food-safe, high-heat resistant co-polymer to minimize heat transfer.

Controls & Heating – Bake times and temperatures are operator-adjustable, solid-state electronics with digital time & temperature display, assuring a perfect bake and precise waffle color. Lighted, on/off rocker switches allow independent operation of each baking grid.

STANDARD FEATURES

- Easy removable cast aluminum grids for ease of cleaning
- Operator adjustable electronic controls for time and temperature adjustment
- Digital time and temperature display
- Single piece stainless steel drip trays
- Heavy-duty stainless steel construction
- Cantilever, clam shell design with flip up hinges for ease of cleaning
- High heat resistance handle minimizes heat transfer
- Lighted on/off rocker switches for independent operation of each baking grid

OPTIONS & ACCESSORIES

- Drip tray single baker - part# Z16677
- Drip Tray double baker - part# Z15901
- Non-stick coating upper grid - part#Z15889
- Non-stick coating lower grid - part#Z15890
- Replacement grids

PRODUCT WARRANTY

- One year parts and year labor warranty

CERTIFICATIONS

Agency Approvals Pending

Sheet No. WELLS_WB1C_WB2C-01/13



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NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.

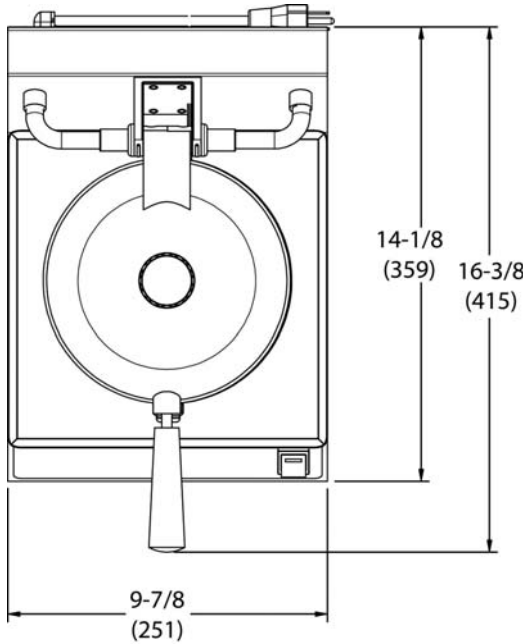


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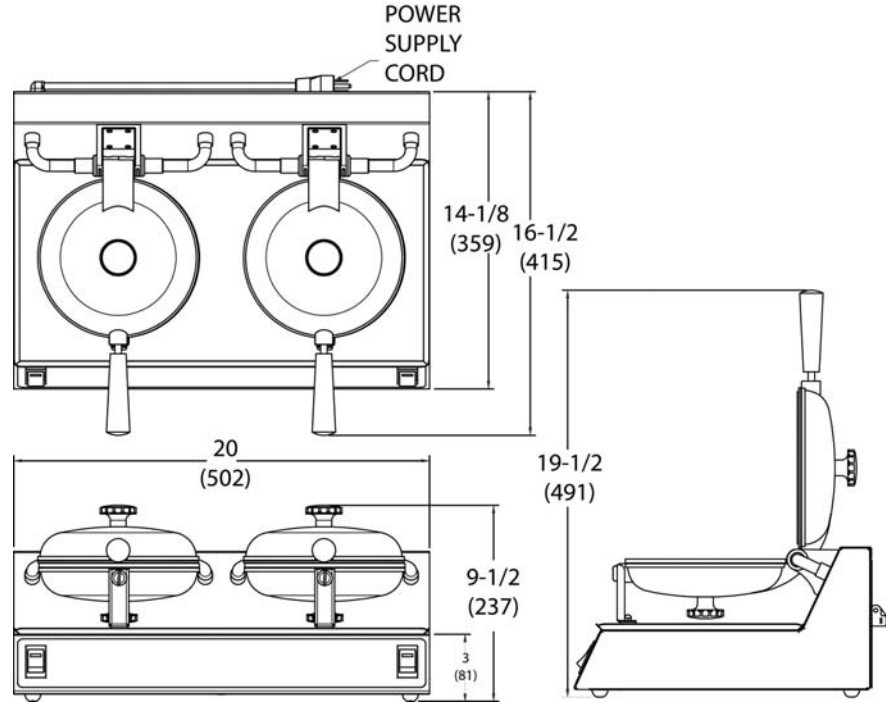
Waffle Bakers

MODELS □ WB-1C - Single Baker □ WB-2C - Double Baker

MODEL WB-1C



MODEL WB-2C



Model Number	Description	Height Closed (MM)	Width (MM)	Depth (MM)	Voltage	Watts	AMPS	NEMA	Approx. Weight Shipping lbs. (kg)	Approx. Weight Installed lbs. (kg)
WB-1C	Single Waffle Baker	9-1/2 (327)	9-7/8 (251)	14-1/8 (359)	120	900	7.5	5-15P	16 (7.3)	15 (6.8)
					208	676	3.3	6-15P		
					240	900	3.8	6-15P		
WB-2C	Double Waffle Baker	9-1/2 (327)	20 (502)	14-1/8 (359)	120	1800	15.0	5-15P	30 (13.6)	28 (12.7)
					208	1352	6.5	6-15P		
					240	1800	7.5	6-15P		

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



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