

WELLS BLOOMFIELD, LLC

2 ERIK CIRCLE, P. O. Box 280 Verdi, NV 89439
telephone: 775-689-5707 fax: 775-689-5976
www.wellsbloomfield.com



Model 8702



Model 8852



Model 8871

NOTE: All warmers shown with optional 8900-Series Glass Decanters (available separately).

**OPERATION MANUAL
For****Hot Plate-Style
Decanter Warmer****MODELS**

8708 Dual In-Line Warmer

8851 Single Warmer

8852 Dual Warmer

8871 Single Warmer

8872 Dual Warmer

Includes:

**Installation
Use & Care**

PRINTED IN CHINA

WARRANTY STATEMENT

Carafe Warmer models 8708, 8851, 8852, 8871 and 8872 manufactured by Wells Bloomfield, LLC are warranted against defects in material and workmanship for a period of ninety (90) days from original purchase, and is for the benefit of the original purchaser.

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 INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS BLOOMFIELD PRODUCTS.

This warranty is void if it is determined upon inspection by the factory that 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 service is performed by unauthorized personnel.

This warranty is valid in the United States and Canada and void elsewhere.

In addition to restrictions contained in this warranty, specific limitations are detailed in the ADDITIONAL WARRANTY EXCLUSIONS section.

Please contact:

Bloomfield Service Department for all warranty claims:

Phone: 775-689-5400

Fax: 775-698-5976

SERVICE POLICY AND PROCEDURE GUIDE

Additional Warranty Exclusions

1. All problems due to operation at voltages other than specified on equipment name plates-conversion to correct voltage must be the customer's responsibility.
2. All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment.
3. Replacement of items subject to normal wear. Normal maintenance functions are not covered under warranty.
4. Proper attention, full care and maintenance will prolong the life of the machine.

SHIPPING DAMAGE CLAIMS PROCEDURE

SHIPPING DAMAGE CLAIMS PROCEDURE

Note: For your protection, please note that the 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 must be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Bloomfield Industries 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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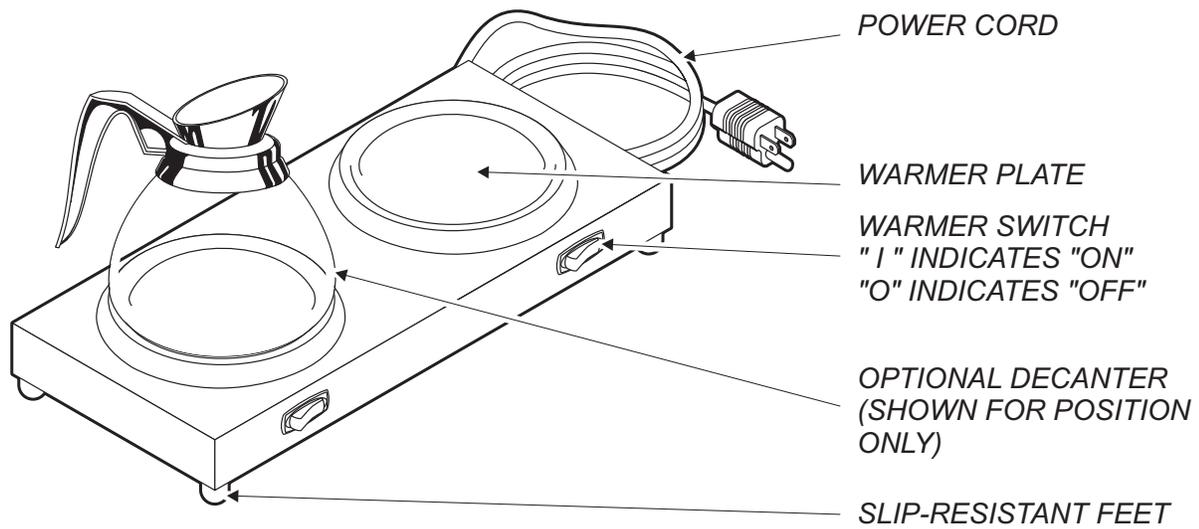
WARRANTY STATEMENT	xi	Thank You for purchasing this Wells Bloomfield appliance.
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PRECAUTIONS & GENERAL INFORMATION	3	Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.
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SPECIFICATIONS

MODEL	STYLE	VOLTS 1 ϕ	WATTS	AMPS	POWER SUPPLY CORD
8708	Dual Step-Up	120 VAC	200	1.7	NEMA-5-15P
8851	Single	120 VAC	100	0.8	NEMA-5-15P
8852	Dual	120 VAC	200	1.7	NEMA-5-15P
8871	Single	120 VAC	100	0.8	NEMA-5-15P
8872	Dual	120 VAC	200	1.7	NEMA-5-15P

Decanter warmers operate at a warming temperature of approximately 185°F \pm 10°F (85 °C \pm 6°C).

FEATURES AND OPERATING CONTROLS



*Fig. 1 Features & Operating Controls
Model 8852 shown. Features are similar for all models.*

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: INJURY HAZARD

All installation procedures must be performed by qualified personnel with full knowledge of all applicable electrical codes. Failure could result in property damage and personal injury.



WARNING: ELECTRIC SHOCK HAZARD

Brewer must be properly grounded to prevent possible shock hazard. DO NOT assume a plumbing line will provide such a ground. Electrical shock will cause death or serious injury.

This appliance is intended for indoor commercial use only.

This appliance is intended for use to maintain the temperature of hot liquids beverage products 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.

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 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 warmer may be HOT to the touch. The warmer plate will be very hot during operation and can cause serious burns on contact.



Do not discard this appliance as usual trash at the end of its useful life. Recycle properly.

AGENCY LISTING INFORMATION

This warmer is  listed under UL file E9253.

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



INSTALLATION INSTRUCTIONS

READ THIS CAREFULLY BEFORE STARTING THE INSTALLATION



CAUTION: EQUIPMENT 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 brewer is level and stable when standing in its final operating position. Provided adjustable, non-skid legs must be installed at each corner of the unit.. Failure to do so will result in movement of the brewer which can cause personal injury and/or damage to brewer.



WARNING: SHOCK HAZARD

Brewer must be properly grounded to prevent possible shock hazard. DO NOT assume a plumbing line will provide such a ground. Electrical shock will cause death or serious injury.

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.

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

Verify that the Spray Head Gasket and Spray Disk are properly installed.

LEVELING THE UNIT

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

Set warmer in its operating location. Level the warmer. A spirit level should be placed on the top of the unit, at the edge, as a guide when making level adjustments.

ELECTRICIAN'S INSTALLATION INSTRUCTIONS

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

Warmer models 8708, 8851, 8852, 8871 and 8872 are equipped with a cord and plug. They require a 115 - 125 volt 15 amp circuit (50/60 Hz, 2 wire plus ground, with NEMA 5-15R receptacle).

OPERATION

Place a decanter of hot beverage on a warmer plate.

Press warmer switch for that warmer plate to ON (I).

Press warmer switch to OFF (O) when a warmer plate is not in use for any extended period.

SUGGESTION: Coffee loses its fresh flavor if allowed to set on a warmer for too long. Discard stale coffee promptly.

DO NOT allow an empty decanter to set on a hot warmer. This will damage the decanter. Discard any decanter that has been allowed to boil dry.

Disconnect warmer from electric power if unused for prolonged periods (i.e. overnight).



CAUTION: BURN HAZARD

Exposed surfaces of the warmer may be **HOT** to the touch. The warmer plate will be very hot during operation and can cause serious burns on contact.

CLEANING INSTRUCTIONS

PROCEDURE: Clean Coffee Warmer

PRECAUTIONS: Disconnect warmer from electric power.
Allow warmer to cool.

FREQUENCY: Daily

TOOLS: Mild Detergent, Clean Soft Cloth or Sponge



CAUTION: BURN HAZARD

Brewing and serving temperatures of coffee are extremely hot. Hot coffee will cause serious skin burns.



CAUTION: SHOCK HAZARD

Do not submerge or immerse warmer in water.
Do not pour or splash water onto switches or wiring.

IMPORTANT:

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

1. Disconnect warmer from electric power.
Allow warmer to cool before cleaning.
Remove decanters.
2. Wipe the warmer plates with a sponge dampened with warm water and a mild detergent. Rinse with clean water and allow to air dry.
3. Wipe the exterior of the warmer with a soft clean cloth or sponge moistened with clean water and allow to air dry.

Procedure is complete



Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION

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