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228



Model H-2412G  
Instant-On

## **OPERATION MANUAL for COUNTER TOP GAS HOTPLATE**

**Model  
H-2412G  
INSTANT-ON**

**Includes  
INSTALLATION  
USE & CARE**

### **FOR YOUR SAFETY**

**Do not store gasoline or other flammable liquids  
in the vicinity of this or any other appliance.**

### **WARNING:**

**Improper installation, adjustment, alteration, service or maintenance can cause  
property damage, injury or death. Read the installation, operating and mainte-  
nance instructions thoroughly before installing or servicing this equipment.**

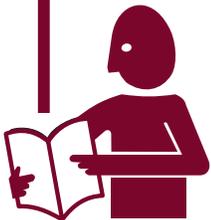
### **IMPORTANT:**

The purchaser of this equipment must post in a prominent location instructions to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

### **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.



PRINTED IN UNITED STATES OF AMERICA

## 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  
P.O. Box 280, Verdi, Nevada 89439  
phone (775) 689-5707 or fax (775) 689-5976**

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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## SPECIFICATIONS

MODEL	COOKING SURFACE	STYLE	FUEL	MANIFOLD PRESSURE	B.T.U /HR/ BURNER	TOTAL B.T.U./HR
H-2412G Instant-On Dual Pilot	11-7/32" Wide 22-27/32" Deep	2 BURNERS WITH INDIVIDUAL CONTROL	Natural Gas	5.0" W.C.	12,000	24,000
			Propane	10.0" W.C.	12,000	24,000

## FEATURES & OPERATING CONTROLS

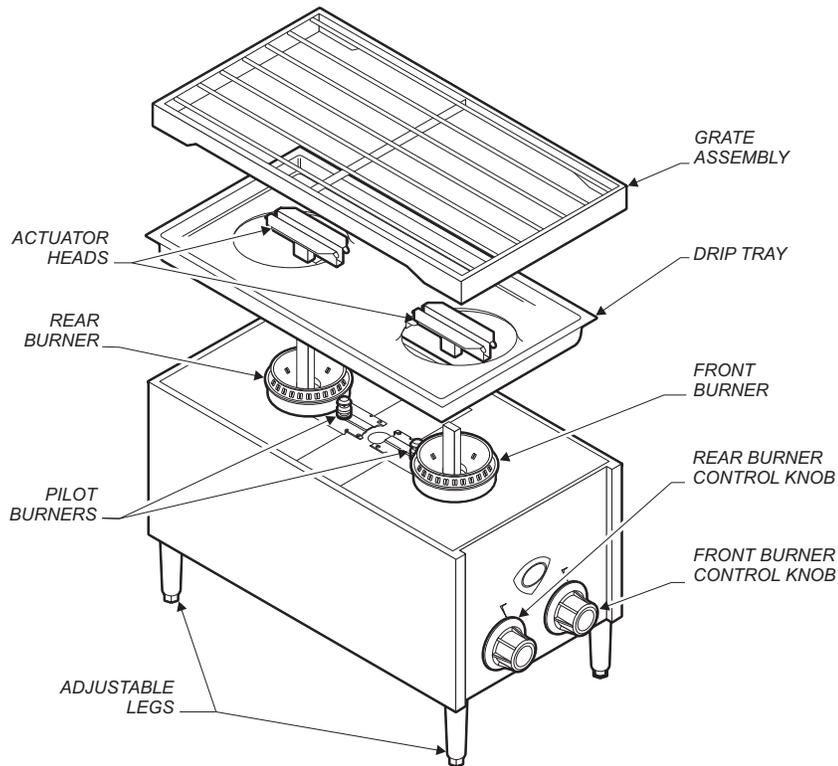


Fig. 1 Countertop Gas Hotplate - Features & Operating Controls

BURNERS	Provide cooking heat Front and rear burners are individually controllable Removable for easy cleaning
BURNER CONTROL KNOBS	Provide individual control of front and rear burners
PILOT LIGHT	Provides ignition source for main burners
ACTUATOR	Admits gas to burner when depressed. Actuator head removable for easy cleaning
GRATE ASSEMBLY	Holds food product at proper distance from burner flame Removable for easy cleaning
DRIP TRAY	Catches drippings Removable for easy cleaning
ADJUSTABLE LEGS	Allow for ventilation under hotplate. Provide means of leveling the appliance, and of cleaning underneath
NAMEPLATE (on back—not shown)	Gives Manufacturer, Model and Serial Number Also provides fuel specifications and agency approval information

## PRECAUTIONS AND GENERAL INFORMATION

This appliance is intended for use in commercial establishments only.

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

This hotplate must be installed by a technician qualified and certified or licensed to install gas-fired equipment. A licensed technician must perform the initial startup and adjustment of this appliance.

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.

DO NOT submerge hotplate or burners in water. DO NOT splash or pour water into interior of hotplate. Burners which have been allowed to become wet must be thoroughly dried before use.

Hotplate must be operated with supplied 4" legs properly installed.

The technical content of this manual, including any parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel only.

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:  
FIRE HAZARD**

In the event a gas odor is detected, shut down the unit at the main gas shutoff and contact your local gas supplier from a neighboring location for service.



**CAUTION:  
FALL HAZARD**

DO NOT stand or sit on the hotplate.



**CAUTION:  
FALL HAZARD**

DO NOT use the hotplate as a stool or ladder.

## AGENCY APPROVAL INFORMATION

This unit complies with NSF standard 4 only if maintained and operated per the instructions in this manual.

This appliance meets ANSI Z83.11 specifications for gas-fired food service equipment.

This appliance is CSA listed for gas operation.



STD 4



## 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.



### **DANGER: HEALTH HAZARD**

This appliance must be properly ventilated. Failure to provide proper ventilation of exhaust gasses can result in severe injury and death.



### **WARNING: FIRE HAZARD**

Do not store flammable or combustible materials near this appliance. The open flame of this appliance can cause such materials to ignite.

### **NOTICE:**

Manufacturer's warranty on this hotplate is in effect only when the hotplate is installed and operated in accordance with these instructions and local codes and ordinances or, in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (current edition). The manufacturer of the hotplate assumes no liability for any damage resulting from failure to comply with this notice.

## UNPACKING & INSPECTION

Carefully remove the hotplate from the carton. Remove all protective plastic film, packing materials and accessories from the hotplate before connecting the hotplate to fuel gas or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the *Installation Instruction Sheet* packed with the hotplate before starting any installation.

Read and understand all labels and diagrams attached to the hotplate.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

Thoroughly clean the appliance before use. See *Cleaning Instructions*, page 11.

## SETUP

### **Setup the hotplate only on a firm, level, non-combustible surface.**

The hotplate must be leveled with a spirit level in its final operational position, prior to beginning the gas piping installation.

### **Clearances to adjacent surfaces must be maintained.**

Maintain a minimum of 3" from hotplate sides and 3" from rear of the hotplate to combustible walls; 0" from sides and rear of the hotplate to non-combustible walls; and; 4" from non-combustible counter as established by provided 4" legs. Supplied legs must be properly installed. Once installed, the legs should NOT be removed.

### **Maintain adequate clearances for cleaning and proper operation.**

The hotplate must be installed in an area with sufficient make-up air for proper combustion, and must be installed such that the flow of combustion and ventilation air will not be obstructed.

For servicing, Wells Mfg. recommends 6" clearance from rear of the hotplate to wall.

When used with an exhaust fan, special precautions must be observed to avoid interference with the operation of the hotplate, such as drafts and air starvation.

The current edition of NFPA 96 (*Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment*) specifies ventilation requirements to ensure the removal of exhaust gasses and products of combustion. **IT IS THE RESPONSIBILITY OF THE INSTALLER TO ENSURE THAT THIS GAS HOTPLATE INSTALLATION CONFORMS TO ALL APPLICABLE CODES AND ORDINANCES.**

The area where the hotplate is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electric cords.

**GAS APPLIANCE CODE COMPLIANCE**

The installation of gas piping from the outlet side of the gas meter or service regulator to the hotplate must be performed by a technician qualified and certified or licensed to install gas-fired equipment.

A licensed and qualified technician must perform the initial startup and adjustment of this appliance.

The installation of this gas-fired appliance must conform to local codes, or in the absence of such codes, with the current edition of National Fuel Gas Code ANSI Z223.1.

For use in the State of Massachusetts, this appliance must be installed in compliance with **Massachusetts Fuel Gas and Plumbing Code CMR 248**.

The installation of this gas-fired appliance must comply with applicable portions of NFPA 96 for ventilation.

The venting of this appliance must not be obstructed, nor may such venting interfere with the flow of combustion air required for proper operation of the gas burners.

Additionally:

1. The gas supply line used to connect the hotplate to the gas supply system must be black iron pipe, or other material as approved by local ordinance for gas piping.
2. Gas supply piping must be inside 3/8" diameter or greater.
3. Use pipe sealant made specifically for gas piping on all pipe joints. Apply sealant sparingly to the male threads only. Sealant must be resistant to the action of LP gas.
4. Verify that all supply piping is clean and free of obstructions, dirt, chips and pipe sealant compound prior to installation.
5. All pipe joints must be checked for leaks before lighting. Leak checks should be performed with a soap and water solution. **NEVER CHECK FOR LEAKS WITH AN OPEN FLAME.**



**DANGER:  
FIRE AND  
EXPLOSION  
HAZARD**

NEVER use an open flame to check for gas leaks. Fire and explosion may result.

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**IMPORTANT:**

All pipe joints must be checked for leaks before lighting. Leak checks should be performed with a soap and water solution.

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**IMPORTANT:**

Information on the construction and installation of ventilating hoods may be obtained from the current edition of NFPA 96 *Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment*. Copies of this standard are available from the Nation Fire Protection Assn.:

NFPA  
1 Batterymarch Park  
P.O. Box 9101  
Quincy, MA 02269-9101

## INSTALLATION (continued)



### **DANGER:** FIRE AND EXPLOSION HAZARD

NEVER use an open flame to check for gas leaks. Fire and explosion may result.

#### **IMPORTANT:**

All pipe joints must be checked for leaks before lighting. Leak checks should be performed with a soap and water solution.



### **WARNING:** FIRE HAZARD

This hotplate is supplied with a gas pressure regulator. Failure to properly install the supplied regulator will result in an extremely hazardous condition.

Flow arrow stamped on body of regulator must point toward the hotplate.

Regulator adjusting screw and vent hole must point UP.

#### **IMPORTANT:**

Verify fuel gas type. If the available fuel does not match the nameplate specification, exchange the hotplate for the correct type. DO NOT attempt to modify a unit in the field to accept a different fuel.

#### **IMPORTANT:**

Avoid damage to the regulator: if the gas supply piping system is pressure tested at pressures exceeding 1/2 psig (3.45kPa), the hotplate must be isolated or disconnected from the gas piping system for the duration of the test.

### INSTALLING THE HOTPLATE

Refer to the nameplate. Verify the fuel type and pressure, which must match the nameplate specifications. Connecting the hotplate to the wrong fuel type and/or pressure will compromise the safety and/or performance of the appliance.

The hotplate must be placed in its final operational position and leveled front-to-back and side-to-side, with a spirit level, prior to beginning the gas piping installation. Re-check the level of the unit at the conclusion of the gas piping installation.

Each gas hotplate is supplied with a separate gas pressure regulator, which must be installed on the manifold pipe protruding from the rear of the hotplate. Ensure that the regulator is installed such that the flow arrow stamped on the body of the regulator points toward the hotplate. Failure to properly install the supplied regulator will result in an extremely hazardous condition.

A moisture trap (drip leg) consisting of a tee, 4" nipple pointing down, and cap must be installed upstream of the gas pressure regulator.

A manual gas shut-off valve may be required by local codes and is, in any case, strongly recommended. The shut-off valve must be installed between the gas supply piping and the gas pressure regulator.

*It is the responsibility of the gas piping installer to identify the code requirement for a shut-off valve.*

Shut-off valves, moisture trap and all associated piping must be supplied by the gas piping installer.

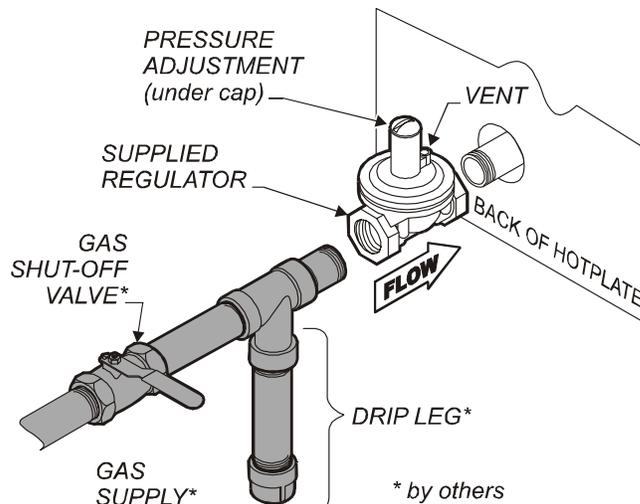


Fig. 2 Gas Supply Piping

## INITIAL ADJUSTMENT

### SET GAS PRESSURE:

Turn the gas shut-off valve *OFF*.

A gas pressure test tap is provided on the gas supply manifold. Remove both burner control knobs and the front panel. Remove plug in gas pressure test tap and attach a manometer.

Turn the shut-off valve *ON*. Light the pilot light and turn both gas control valves to *HI*. Depress both actuator heads.

Remove the cap from the pressure regulator. Turn the adjusting screw clockwise to increase pressure; counter-clockwise to decrease pressure. Adjust the gas pressure regulator for: 5" water column (natural gas); or, 10" water column (propane).

When finished, replace cap on regulator, turn shut-off valve *OFF*, remove manometer and reinstall plug in tap. Reassemble hotplate, turn shut-off valve back *ON* and relight pilot light.

### SET PILOT FLAMES:

Remove left side (rear burner) control knob by pulling straight off. Pilot flame adjustment screw is located to the right side of the burner control valve.

Using a small, flat-blade screwdriver, turn the screw clockwise to decrease the flame size, or counter-clockwise to increase the flame size.

Burner should light quickly and completely when burner actuator is depressed. Adjust pilot flame to 1/4" high. Drafty conditions may require a higher flame to allow pilot flame to remain lit.

Reinstall the control knob.

### ADJUST BURNER FLAME:



#### CAUTION: BURN HAZARD

Wear heat protective gloves. Avoid contact with flame.

Remove grate, drip tray and actuator heads. Turn both burner control knobs full on. Adjust one burner at a time.

Loosen locking screw on a burner assembly shutter. Using a metal implement such as a long-handle ladle, press the actuator to light burner.

Turn shutter to admit more or less air as required. Adjust air shutter until flame is mostly blue in color.

Tighten locking screw. Reassemble hotplate when finished.

### IMPORTANT:

Pressure adjustment must be performed by a qualified technician only.

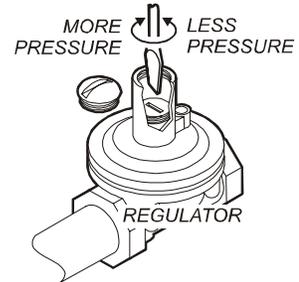


Fig. 3 Gas Pressure Adjustment

### IMPORTANT:

Flame adjustment must be performed by a qualified technician only.

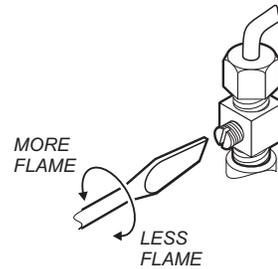


Fig. 4 Pilot Flame Adjustment

### NOTE:

The right knob controls the front burner; the left knob controls the rear burner.

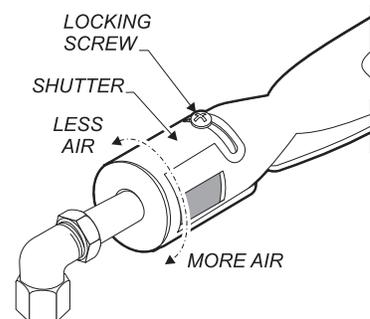


Fig. 5 Burner Flame Adjustment

## OPERATION



### **WARNING: FIRE HAZARD**

#### **IF YOU SMELL GAS:**

- ❑ DO NOT try to light any appliance.
- ❑ DO NOT touch any electrical switch
- ❑ DO NOT use any telephone in your building.

**IF YOU SMELL GAS:**  
Shut down the unit at the main gas shutoff valve and contact your local gas supplier from a neighboring location.

Follow the instructions received from the gas supplier immediately and exactly.



### **CAUTION: BURN HAZARD**

DO NOT press either actuator by hand. The burner will light anytime the plunger is pressed.

### **GENERAL OPERATIONAL NOTES**

Carefully read the description of the hotplate operation on the specification sheet.

Do NOT use this appliance if it has been submerged in water. Call a qualified technician to examine the appliance and to service or replace any component which has been submerged. Burners which have been allowed to become wet must be thoroughly dried before use.

For initial startup, and any time the gas supply has been shut-off, it may take several minutes to light the pilot as air in the piping and manifolds is purged.

The burner control knobs must be turned by hand only. Never use tools to turn the control knob. If the knob will not turn by hand, do NOT attempt to force or repair it. Contact your Authorized Wells Service Agency for repairs. Forced or improperly repaired valves pose the risk of fire and/or explosion.

Make sure burners, pilot burner, drip tray, actuators and grate assembly are properly installed before attempting to operate.

### **LIGHTING THE PILOT FLAMES**

Before lighting the pilot light, smell all around the appliance area for gas. Be sure to smell near floor level because some gas is heavier than air and will settle to the floor.

For initial startup, and any time the gas supply has been shut-off, it may take several minutes to light the pilot as air in the piping and manifolds is purged.

The pilot flame must be lighted by hand:

Turn both control knobs to the full OFF position.

Be sure the gas shut-off valve is ON and the appliance has had time for the air to be purged from the lines.

Remove the grate and drip pan. The pilots are located adjacent to their respective burner.

Light the pilot with a long match or fireplace lighter. Use of a cigarette lighter is NOT recommended.

### **IF THE UNIT DOES NOT LIGHT or IN THE EVENT OF A GAS INTERRUPTION:**

Turn main valve to unit. Wait 5 minutes for gas to clear.

Turn off all knobs and pilot valves.

Turn on main valve and light pilots.

Turn burner knobs to desired setting. Depress actuator to light burner.

### **SHUT DOWN INSTRUCTIONS**

Turn all burner knobs to *OFF*.

Turn all pilots *OFF*.

Turn the main gas supply *OFF*.



**WARNING: FIRE HAZARD**

Turn control valves *OFF* when hotplate is not in use. Failure to turn valves off will allow unattended burner to light should actuator be depressed.



**WARNING: FIRE AND EXPLOSION HAZARD**

DO NOT set anything on grate other than cookware to be heated. Pilot flame may be extinguished if blocked. Anything placed on the burners will open the gas valves, which can cause a fire or explosion.



**WARNING: FIRE HAZARD**

NEVER attempt to force or repair a stuck control valve. Contact your Authorized Wells Service Agency for repairs. Forced or improperly repaired valves pose the risk of fire and/or explosion.

**OPERATION**

Inspect the unit for cleanliness before use. Clean as necessary: See *Cleaning Instructions*, page 11.

Be sure the pilot light is lit before operation. See *Lighting the Pilot Light*, page 8.

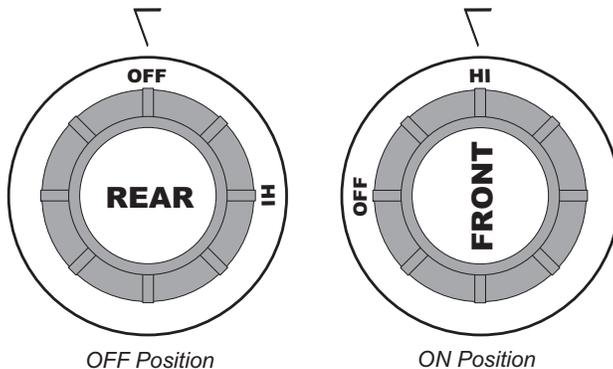
The burner control knobs must be turned by hand only. Never use tools to turn the control knob.

The control used in this gas hotplate provides a continuous range of settings from OFF to HI.

- The right knob controls the front burner
- The left knob controls the rear burner

Light burner by turning control knob to the HI position. Place cookware on burner to depress the burner actuator. Fire will form in a complete ring around the burner.

Set the control knob to the desired heat level. The setting can be readjusted at any time.



*Fig. 6 Temperature Control*

The burner flame will automatically extinguish when cookware is removed and the actuator is no longer depressed.



**WARNING: FIRE AND EXPLOSION HAZARD**

If the pilot light should be extinguished, turn off the gas shut-off valve and remove grate and drip pan. Allow appliance to vent for five minutes before attempting to re-light.



**CAUTION: HOT SURFACE**

Exposed surfaces can be hot to the touch and may cause burns.



**CAUTION: BURN HAZARD**

DO NOT press either actuator by hand. The burner will light anytime the plunger is pressed.

## TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
Pilot will not light	Gas supply off	Check main / unit gas valves
	Air in lines	Turn gas valve on. Attempt to light pilot every 15 sec.
	Pilot valve not on	Turn pilot valve on / adjust
	Pilot burner holes are plugged	Clean pilot burner
Front or rear burner won't light	Actuator not depressed	Burner should light only when a pot or pan depresses actuator. Be sure actuator is properly assembled to arm
	Pilot flame not lit	Turn off gas — allow unit to vent for 5 minutes. Turn gas back on and light both pilots
	Control not on	Turn temperature control to HI Set to desired setting when lit
	Water in burner	Remove burner and dry thoroughly
	Damaged temperature control valve, burner, actuator valve or other internal component	Contact Authorized Wells Service Agency for repairs
Burner not hot enough	Control valve not set	Adjust for desired temperature
	Shutter or nozzle out of adjustment	Contact qualified technician for adjustment
	Damaged temperature control valve, burner actuator or other internal component	Contact Authorized Wells Service Agency for repairs

**NOTE:** There are no user serviceable components in the burner assemblies or in the control valves. In all cases of damage or malfunction, contact your Authorized Wells Service Agency for repairs.

## CLEANING INSTRUCTIONS

### PREPARATION

Turn gas shut-off valve OFF before cleaning.  
Allow hotplate to cool completely before cleaning.

**FREQUENCY:** Daily

### TOOLS

Bristle Brush  
Clean Cloth or Sponge  
Mild Detergent  
Cleaner Formulated for Stainless Steel  
Warm Water

### CLEANING

Turn gas shut-off valve OFF before cleaning.

Allow hotplate to cool completely before cleaning.

Remove grate and drip tray by lifting from cabinet. Slide actuator heads off actuator arms.

Note position of front and rear burner assemblies in cabinet. Remove burner assemblies.

Clean food particles from grate, actuator heads, drip tray and crumb tray with warm water, mild detergent and a bristle brush. Rinse with clean water. Wipe dry with a soft clean cloth.

Examine burner assemblies. Note position of air shutters before cleaning. Clean food particles from burners with warm water, mild detergent and a bristle brush. Rinse by wiping with a soft cloth dampened with clean water. Wipe exterior surfaces dry with a soft clean cloth. Allow burners to air dry so that interior passages are completely free of water.

Wipe the outer portions of the hotplate cabinet with a clean soft cloth or sponge dampened with warm water and a mild detergent or cleaner formulated for cleaning stainless steel. DO NOT use steel wool to clean hotplate cabinet. Rinse by wiping hotplate cabinet with a clean soft cloth or sponge moistened with clean warm water. Dry cabinet by wiping with a clean soft dry cloth.

Examine burners to be sure the air shutters are in their proper position. Reinstall burner assemblies in cabinet (see fig. 7, page 12):

Burner with short venturi is the REAR burner.  
Venturi / air shutter slides over left nozzle.  
Fingers on burner bracket slide into rear notches in center brace.

Burner with long venturi is the FRONT burner.  
Venturi / air shutter slides over right nozzle.  
Fingers on burner bracket slide into front notches in center brace.

Turn shut-off valve ON and light pilot flame.

Reinstall drip tray, actuator heads and grate.

Procedure is complete.



**WARNING:**  
**FIRE HAZARD**

Shut off the gas supply valve before cleaning.



**CAUTION:**  
**BURN HAZARD**

Allow hotplate to cool completely before cleaning.

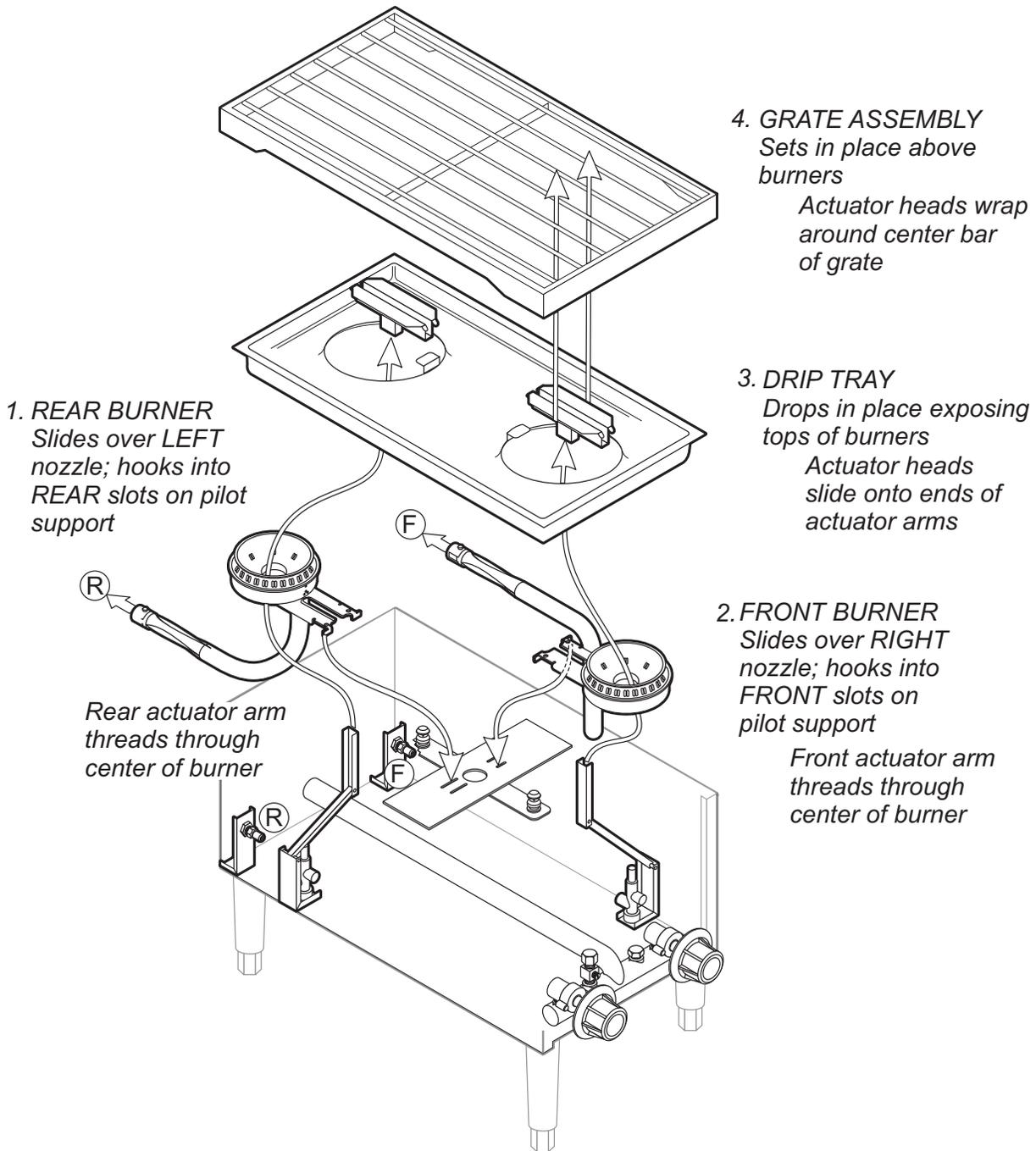
**IMPORTANT:** DO NOT spill or pour water into controls,

DO NOT submerge hotplate cabinet in water. Damage to internal components will occur. Damage to internal components from water damage is NOT covered by warranty.

DO NOT steel wool or metal scouring pads to clean cabinet, drip tray or crumb tray.

Good sanitation is vital to the quality of the final food product. Be sure to clean in all corners and crevices where grease and other cooking debris can accumulate.

**CLEANING INSTRUCTIONS (continued)**



M228 306916 OPM H-2412 Instant-On Dual Pilot Gas Hotplate

Fig. 7 Hotplate Assembly

**PARTS & SERVICE**

<b>DESCRIPTION</b>	<b>SERVICE PART NO.</b>
LEGS, PLASTIC 4" Set of 4	20314
DRIP TRAY, DUAL PILOT HOTPLATE	506706
GRATE, STAINLESS STEEL	506707

**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 Bloomfield, LLC**  
2 Erik Circle  
P. O. Box 280  
Verdi, NV 89439

Service Parts Dept.  
phone: (775) 689-5707  
fax: (775) 689-5976

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. \_\_\_\_\_

FUEL: (check one)  Natural Gas  LP / Propane

MZ28 036916 OpM H-2412 Instant-On Dual Pilot Gas Hotplate



Wells Bloomfield proudly supports CFESA  
Commercial Food Equipment Service Association

**SERVICE TRAINING - QUALITY SERVICE**



**CUSTOMER SATISFACTION**



**WELLS BLOOMFIELD, LLC**  
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