



WELLS BLOOMFIELD, LLC
2 ERIK CIRCLE, P. O. Box 280 Verdi, NV 89439
telephone: 775-689-5703
fax: 775-689-5976
www.wellsbloomfield.com

232



Model WPP-10

Showroom
S E R I E S

OWNERS MANUAL

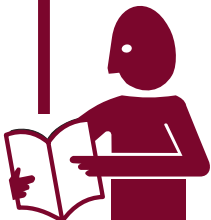
MODEL WPP-6 WPP-10 POPCORN POPPER

**Includes
INSTALLATION
USE & CARE
SERVICING**

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 CHINA

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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INTRODUCTION

Thank You for purchasing this Wells Bloomfield appliance.

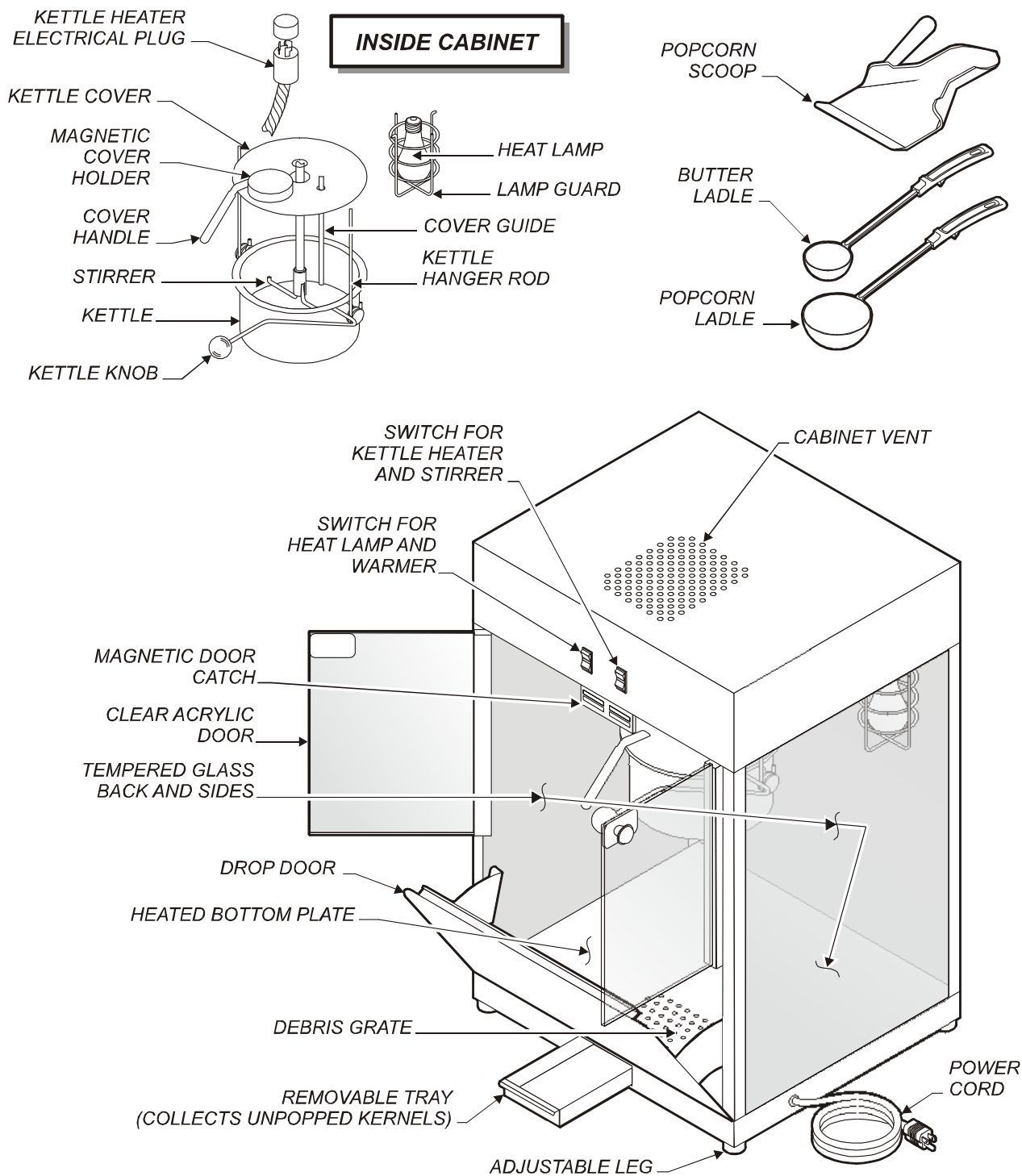
Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

MODEL	VOLTS 1ø	WATTS	AMPS	POWER SUPPLY CORD
WPP-6	120 VAC	1200 W	10 A	NEMA 5-15P
WPP-10	120 VAC	1200 W	10 A	NEMA 5-15P

FEATURES & OPERATING CONTROLS



Features and Operating Controls—WPP-6 and WPP-10

PRECAUTIONS AND GENERAL INFORMATION

This appliance is intended for use in commercial establishments only.

This appliance is intended to prepare food for human consumption, and to hold that food at temperature for serving. No other use is recommended or authorized by the manufacturer or its agents.

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.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

DO NOT submerge this appliance in water. This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring. Do not splash or pour water on, in or over any controls, control panel or wiring.

Exposed surfaces of this appliance can be hot to the touch and may cause burns. The kettle and kettle lid will be extremely hot during operation and can cause serious burns on contact. To prevent burns: always use the kettle knob to rotate or shake the kettle; and, always use the handle to lift the kettle lid.

Heat lamp will be very hot when in use. Contact will cause severe injury. Do not operate this appliance without heat lamp guard in place. Do not splash water on heat lamps. Do not wipe heat lamp with wet cloth or sponge.

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

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.



WARNING: SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.



WARNING: BURN HAZARD

Kettle is extremely hot during operation. To prevent burns: always use the kettle knob to rotate or shake the kettle; and, always use the handle to lift the kettle lid.



CAUTION: RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.



CAUTION: HOT SURFACE

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

AGENCY LISTING INFORMATION

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied *Installation Instructions* and maintained according to the instructions in this manual.

This appliance is listed by ETL.



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.



CAUTION: RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.



CAUTION: SHOCK HAZARD

This appliance must be plugged into a properly installed and grounded electrical receptacle.

IMPORTANT:

If an appropriate electrical receptacle is not readily accessible, contact a licensed electrician to install the appropriate electrical receptacle.

240 volt units are shipped without a power plug. Contact a licensed electrician to install a power plug appropriate to local electrical codes.

IMPORTANT:

Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the appliance before connecting electrical power or otherwise performing any installation procedure.

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

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

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

COMPONENTS:

Tray
Drop Door
Heat Lamp and Heat Lamp Guard
Kettle Assembly and Kettle Lid
Stirrer Wand and Stirrer Collar
Scoop and (2) Ladles

SETUP

Setup the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.

Verify that the unit sits firmly ON ALL FOUR LEGS. With a spirit level, check that the appliance is level front-to-back and side-to-side. With the adjustable legs, adjust as required to level the appliance. All four legs must be adjusted to firmly contact the floor in order to prevent tipping.

Avoid storing flammable or combustible materials in, on or near the appliance.

ASSEMBLY

Slide kettle lid over stirrer shaft and lid guide. The handle should be toward the door opening. Slide the lid up until it is captured by the magnetic holder.

Slide the stirrer collar over the stirrer shaft. Thread the stirrer wand through the slot in the shaft, then allow the collar to drop into place.

Position kettle vertically with the knob down and to the right side. Attach kettle to the two hangers. Allow kettle to rotate horizontal. Connect the kettle electrical pigtail to the twist-lock receptacle.

Thread the heat lamp into the heat lamp socket. Install the heat lamp guard.

Install the drop door and crumb tray.

PREPARATION

Scoop any remaining popcorn from cabinet and discard. Empty crumb tray.

Be sure inside of kettle is wiped clean, and the stirrer wand is properly installed.

Press the WARMER switch "ON". The heat lamp and cabinet base heater will come on.

Preheat for kettle 7 minutes before popping the first batch. Subsequent batches may be popped immediately.

Raise kettle lid up until it is captured by the magnetic holder.

Add measured amounts of popcorn kernels, oil, salt, and flavoring to kettle. Lower the kettle lid.

Close drop door and left plastic door. Leave right plastic door partially open to access kettle knob.

POPPING POPCORN

Press the "KETTLE" switch to "ON". Kettle will begin heating and stirrer will rotate. Popped corn will lift the kettle lid, then fall into the cabinet.

KETTLE switch may be left "ON" while refilling the kettle for subsequent cycles. Shake unpopped kernels and husks from the kettle before refilling.

Continue popping corn until popcorn in the cabinet reaches the desired level. Do not fill cabinet higher than the top of the drop door.

Press the KETTLE switch "OFF". The stirrer will continue to rotate until it achieves a neutral position. Leave the WARMER switch "ON"

SUGGESTIONS FOR USE

Use the provided scoop to remove popcorn from the cabinet.

Stir popcorn in cabinet frequently to allow unpopped kernels and husks to fall through the debris grate into the tray.

If using "all-in-one" packets, store a few packets for upcoming cook cycles in the cabinet, under the popcorn, so that oil and butter will be sufficiently melted to pour easily.



CAUTION: HOT SURFACE

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



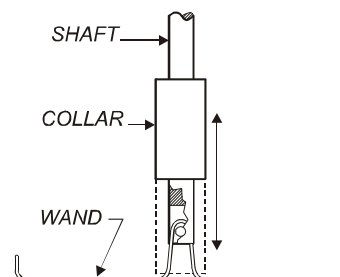
CAUTION: BURN HAZARD

The kettle and kettle lid will be extremely hot during operation and can cause serious burns on contact. To prevent burns: always use the kettle knob to rotate or shake the kettle; and, always use the handle to lift the kettle lid.

IMPORTANT:

Follow manufacturer's directions for quantities of oil, popcorn, salt and flavorings.

Stirrer Assembly



CLEANING INSTRUCTIONS



CAUTION:
ELECTRIC SHOCK
HAZARD

Disconnect unit from electric power before cleaning.



CAUTION:
BURN HAZARD

Allow unit to cool completely before cleaning.

IMPORTANT: DO NOT spill, splash or pour water into controls, kettle receptacle, heat lamp socket or wiring.

IMPORTANT: DO NOT use steel wool or abrasive cleansers for cleaning the cabinet.

PREPARATION

Turn ON/OFF switch "OFF"
Allow unit to cool completely before cleaning
Disconnect unit from electric power before cleaning

FREQUENCY

Daily, or as needed

TOOLS

Mild Detergent, Soft Cloth or Sponge
Plastic Scouring Pad

CLEANING

1. Disconnect unit from electric power and allow to cool completely before cleaning.
2. Shake all debris from kettle. Remove drop door. Scoop all product from cabinet and discard. Empty crumb tray.
3. Disconnect kettle plug from twist lock receptacle. Tilt kettle fully vertical and lift off of kettle hangers.
4. Wipe inside and outside of kettle with a sponge or soft cloth dampened with mild detergent. Rinse by wiping with a sponge or soft cloth dampened with clear water. Allow to air dry.
NOTE: Baked on deposits may be removed with a plastic scouring pad. DO NOT submerge kettle, kettle cord or kettle plug in water.
5. Disassemble stirrer, then slide kettle lid off of stirrer shaft. Wipe lid and stirrer components with a sponge or soft cloth dampened with mild detergent. Rinse by wiping with a sponge or soft cloth dampened with clear water. Allow to air dry.
6. Wipe inside and outside of cabinet, drop door and crumb tray with a sponge or soft cloth dampened with mild detergent. Rinse by wiping with a sponge or soft cloth dampened with clear water. Allow to air dry.
NOTES:
 - a. Use care when cleaning doors to prevent scratching.
 - b. Do not wipe heat lamp if it is hot.
 - c. Use care that no water is splashed into kettle receptacle or heat lamp socket.
7. Reinstall kettle lid. Reassemble stirrer, then reinstall kettle. Reinstall drop door, then slide crumb tray in place.

Procedure is complete.

TROUBLESHOOTING SUGGESTIONS

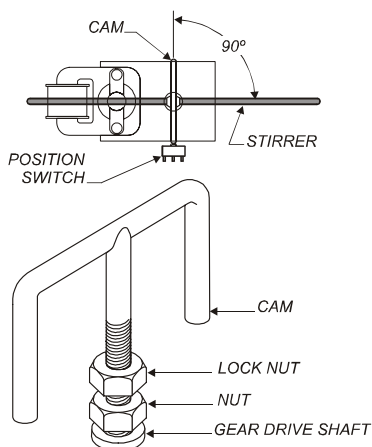
PROBLEM	POSSIBLE CAUSE	SUGGESTED REMEDY
No power to unit	Power cord unplugged	Plug power cord into appropriate receptacle
	Circuit breaker tripped	Reset circuit breaker
	Power cord or plug damaged	Replace power cord assembly
Does not pop popcorn	Kettle switch <i>OFF</i>	Press kettle switch to " <i>ON</i> "
	Kettle plug not securely plugged into twist-lock receptacle	Properly connect kettle cord
	Damaged kettle switch	Replace kettle switch
	Damaged kettle internal components	Replace kettle assembly.
Popcorn does not pop completely	Some brands of popcorn, or popcorn that is out-of-date may not pop completely. NOTE: even the freshest example of the very best brand may not always pop 100% of its kernels	Always use fresh, quality popcorn
	No or insufficient oil added at start of cycle.	Refer to popcorn manufacturer's recommendations for proper quantity of oil.
Heat lamp does not light	Warmer switch <i>OFF</i>	Press warmer switch to " <i>ON</i> "
	Heat lamp loose in socket or burned out	Tighten or replace heat lamp
	Damaged warmer switch	Replace warmer switch
Base heater does not provide heat	Warmer switch <i>OFF</i>	Press warmer switch to " <i>ON</i> "
	Damaged warmer switch	Replace warmer switch
	Warmer element or wiring damaged	Repair wiring and/or replace warmer element
Cannot tilt kettle fully	Kettle normally tilts only slightly past vertical	No action required
	Kettle misassembled to hangers	Properly reinstall kettle
	Power cord twisted	Disconnect plug, straighten cord, reconnect plug
Stirrer wand interfering with kettle tilt	Stirrer misassembled or contaminated with built-up cooking debris	Clean stirrer components and reassemble properly
	Position cam loose or damaged	Reconnect or replace position cam
	Damaged position switch or wiring	Repair wiring and/or replace position switch
Stirrer does not rotate	Stirrer only rotates when kettle switch is <i>ON</i>	No action required
	Kettle switch <i>OFF</i>	Press kettle switch to " <i>ON</i> "
	Stirrer loose on gear drive shaft	Reattach stirrer to gear drive shaft
	Stirrer motor damaged	Replace motor and gear drive assembly

MAINTENANCE INSTRUCTIONS



CAUTION: INJURY HAZARD

Disconnect appliance from electrical power before performing any of these procedures.

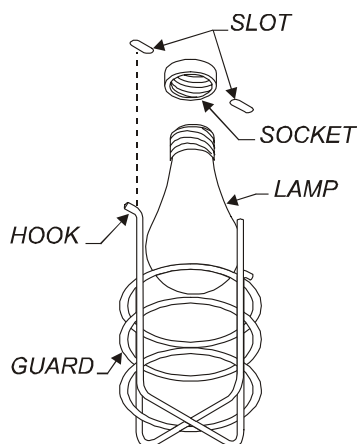


Adjust Positioning Cam



CAUTION: BURN HAZARD

Lamp may be hot.
Allow lamp to cool before replacing.



Change Heat Lamp

ADJUST STIRRER NEUTRAL POSITION

With the kettle switch OFF, the stirrer should land at a position that allows the kettle to rotate without binding on the stirrer wand. If the stirrer wand does not land positioned left to right, adjust the positioning cam:

1. Disconnect unit from electric power. Remove the top panel. Raise the kettle lid until it is captured by the magnetic holder.
2. Spin the gearmotor fan by hand until the stirrer wand is positioned left to right (i.e. parallel to the front of the cabinet).
3. Loosen the positioning cam nut and locknut. Turn the cam until it depresses the pin of the positioning switch. Tighten the cam nut and lock nut.
4. Reconnect unit to electric power. Press the kettle switch to "ON". Wait approximately 5 seconds, then press the kettle switch to "OFF". The stirrer motor will run until the positioning cam activated the positioning switch.
5. If the stirrer wand stops in the proper left-to-right position, procedure is complete. Otherwise, repeat steps 1 through 4.

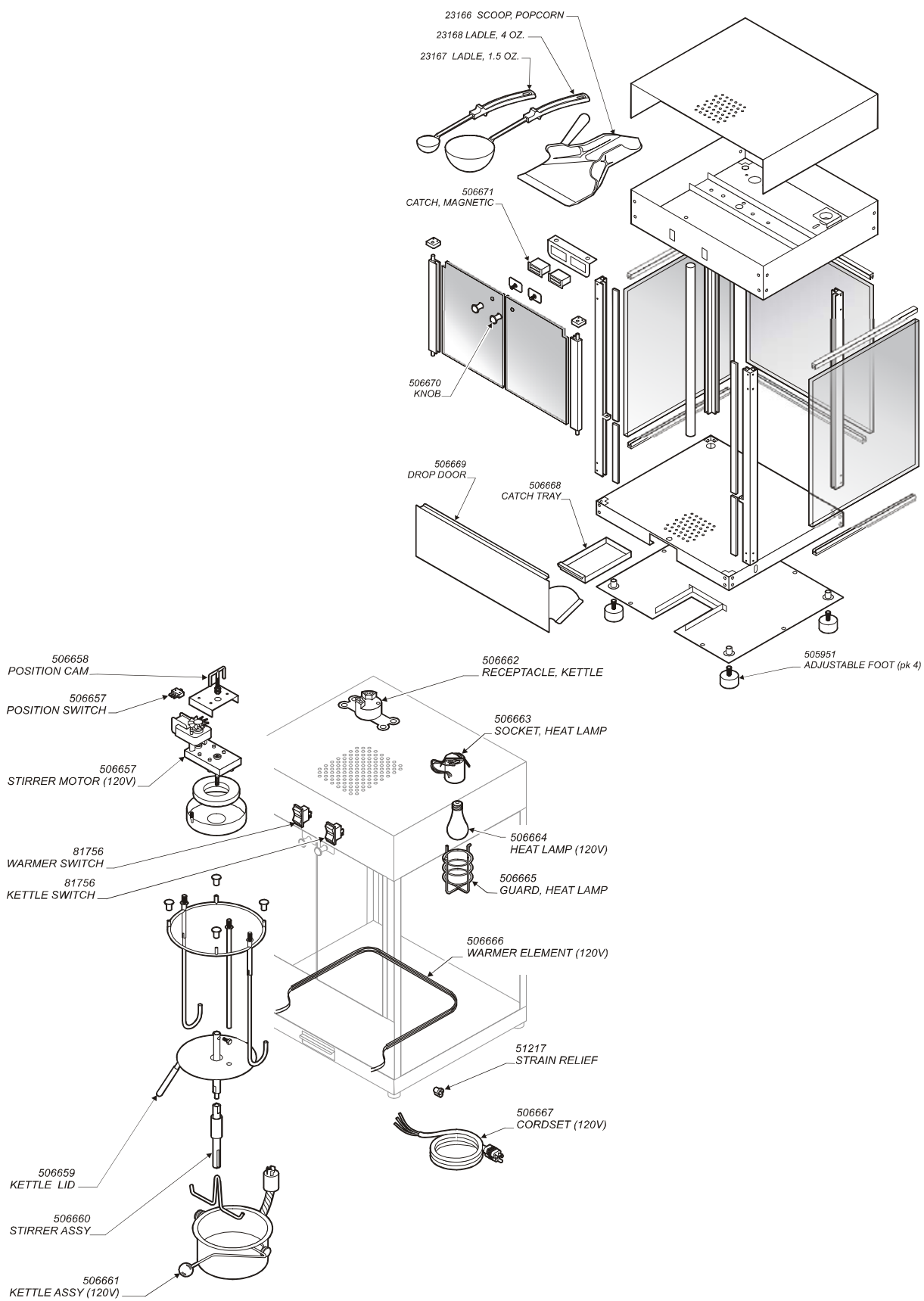
CHANGE HEAT LAMP

1. Press warmer switch "OFF". Allow unit to cool before replacing lamp.
2. Squeeze front and rear portions of guard until the front hook clears the slot. Slide the rear hook from its slot, then remove the guard.
3. Unthread old heat lamp from its socket and discard.
4. Thread new heat lamp into socket.

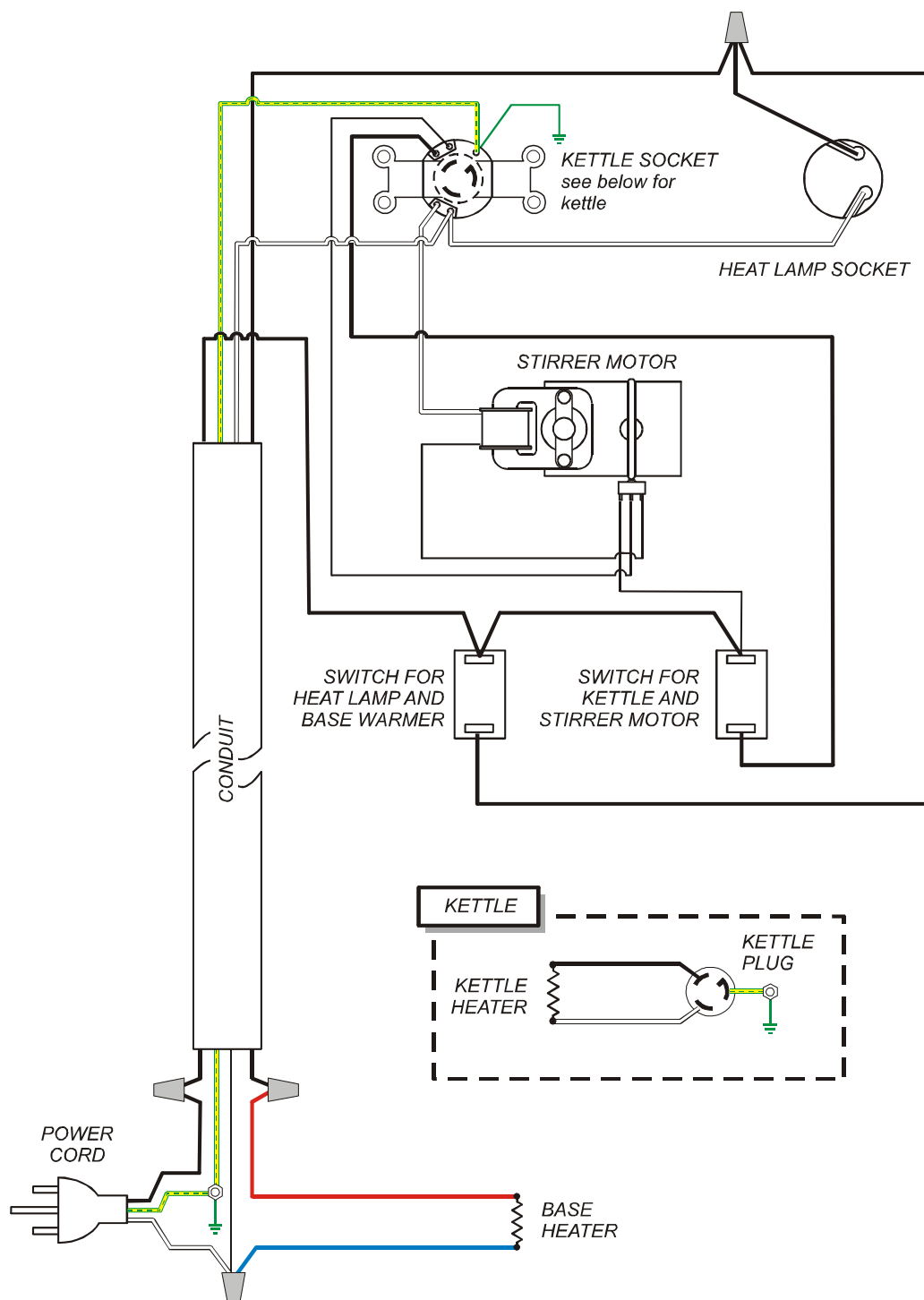
IMPORTANT: Use only 400W safety-coated lamp

5. Reinstall guard.

EXPLODED VIEWS



WIRING DIAGRAM



PARTS & SERVICE

DESCRIPTION	PART NO.	IMPORTANT: Use only factory authorized service parts and replacement filters.
LADLE, 1.5 oz.	23166	For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:
LADLE, 4 oz.	23167	
SCOOP, POPCORN	23168	

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. _____
 VOLTAGE: (check one) ☐ 120



Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



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