



Waffle Bakers

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



Models WB-1E & WB-2E

DESCRIPTION

Wells new improved single & double grid Standard Waffle Bakers provide versatility, are easy-to-use and bake the perfect waffle time after time. Operator adjustable, programmable, solid-state temperature and timer controls with digital display provide precise temperatures and perfect bake times for any waffle mix recipe.

SPECIFICATIONS

Construction - Front, top, sides and drip tray are fabricated with heavy duty stainless steel for durability, ease-of cleaning and long life. Nickel-plated, open-coil handles minimize heat transfer for user safety.

Controls & Heating – Operator-controlled, programmable digital timers and temperature-controls allow the operators to precisely establish the perfect bake times and temperatures for his unique waffle batter. The timers are adjustable from 1 second to 10 minutes while temperatures are adjustable from 250°F - 425°F (121°C - 218°C). A manual, digital temperature display icon indicates the exact current temperature of the baking grids for temperature-ready start times while an audible electric alarm beeps when the baking cycle is complete. Lighted ON / Off rocker switches allows independent operation of each baking unit.

Baking Grids & Hinges – 7” diameter (178mm) energy efficient cast aluminum grids provide faster bake times and use less energy than hard-to-clean cast iron grids. Durable floating grid hinges allows the upper grid to rise evenly as the waffle expands during the baking cycle.

STANDARD FEATURES

- Single or double waffle baker models
- 120V, 208/240V or 230V with cords & plugs
- Operator controlled programmable digital timer and temperature controls
- Digital time & temperature display
- Current temperature display icon
- Lighted ON/OFF indicator lights with rocker switches
- Audible end of bake cycle alarm
- Stainless steel top, front, sides and drip trays
- Nickel-plated open coil handles reduce heat transfer
- 7” (178 mm) diameter energy efficient cast aluminum grids
- Durable floating grid hinge

OPTIONS & ACCESSORIES

- Replacement drip tray (WB-2E uses two)
- Replacement grids

PRODUCT WARRANTY

- One year parts and year labor warranty

CERTIFICATIONS



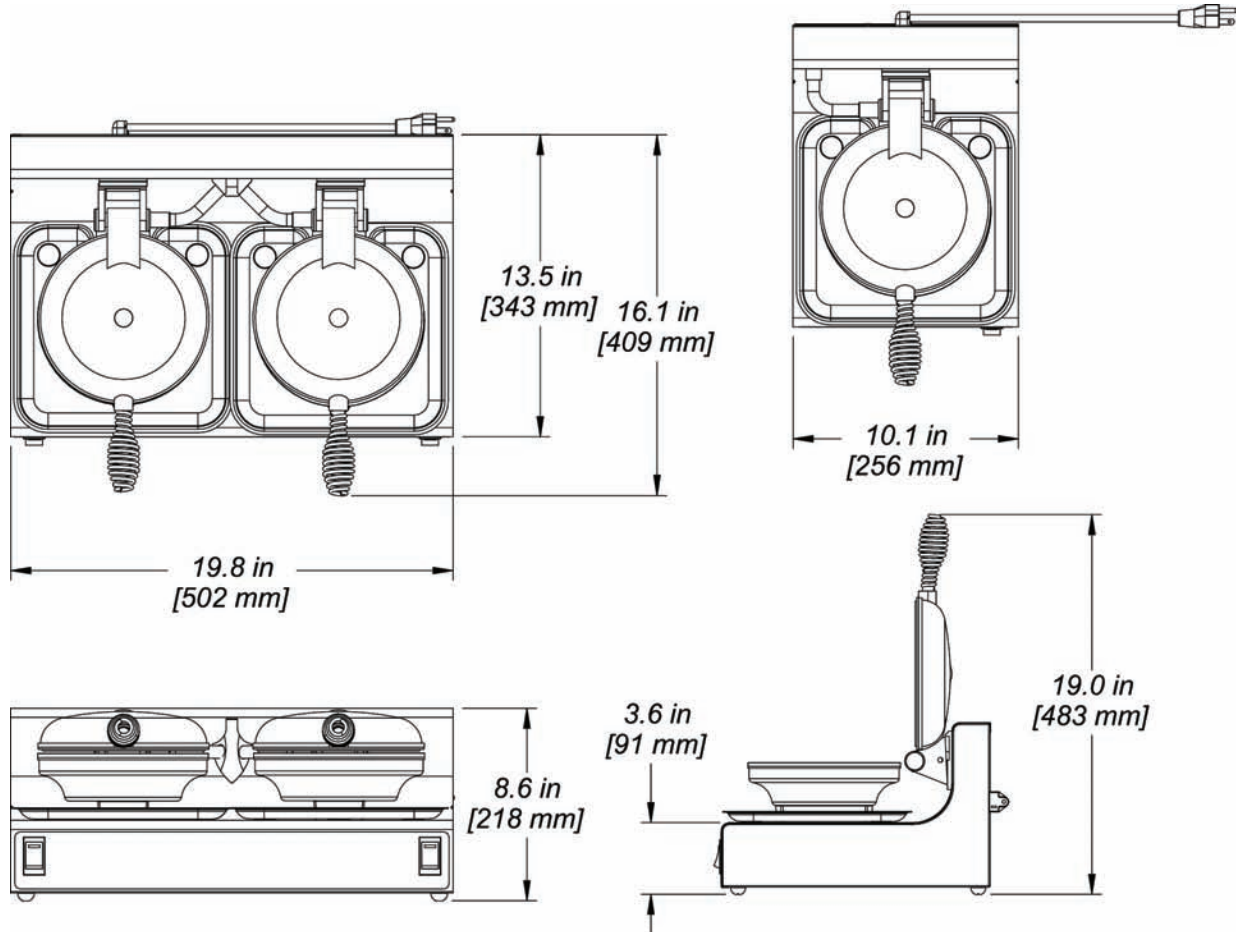
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MODELS □ WB-1E - Single Baker □ WB-2E - Double Baker



Model No.	Description	Height Closed (MM)	Width (MM)	Depth (MM) (not including handles)	Voltage	Watts	AMPS	NEMA	Approx. Weight Shipping lbs. (kg)	Approx. Weight Installed lbs. (kg)
WB-1E	Single Waffle Baker	8.6 (218)	10.1 (256)	13.5 (343)	120	900	7.5	5-15P	16 (7.3)	15 (6.8)
					208/240	676/900	3.3/3.8	6-15P		
					220/240	900	3.8	CE VII 436U		
WB-2E	Double Waffle Baker	8.6 (218)	19.8 (502)	13.5 (343)	120	1800	15.0	5-20P	30 (13.6)	28 (12.7)
					208/240	1352/1800	6.5/7.5	6-15P		
					220/240	1800	7.5	CEE 7/VII 436U		

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Wells Manufacturing • 265 Hobson Street, Smithville, Tennessee 37166 U.S.A.
 Phone : (314) 678-6314 • Fax (314) 781-5445
 www.wells-mfg.com • Printed in the U.S.A.

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