



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

233

Showroom
SERIES

OWNERS MANUAL

**MODEL
WNA-1
NACHO
HOLDING
CABINET**



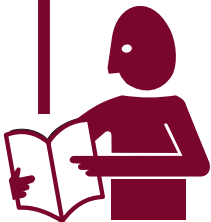
Model WNA-1

**Includes
INSTALLATION
USE & CARE
SERVICE**

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.

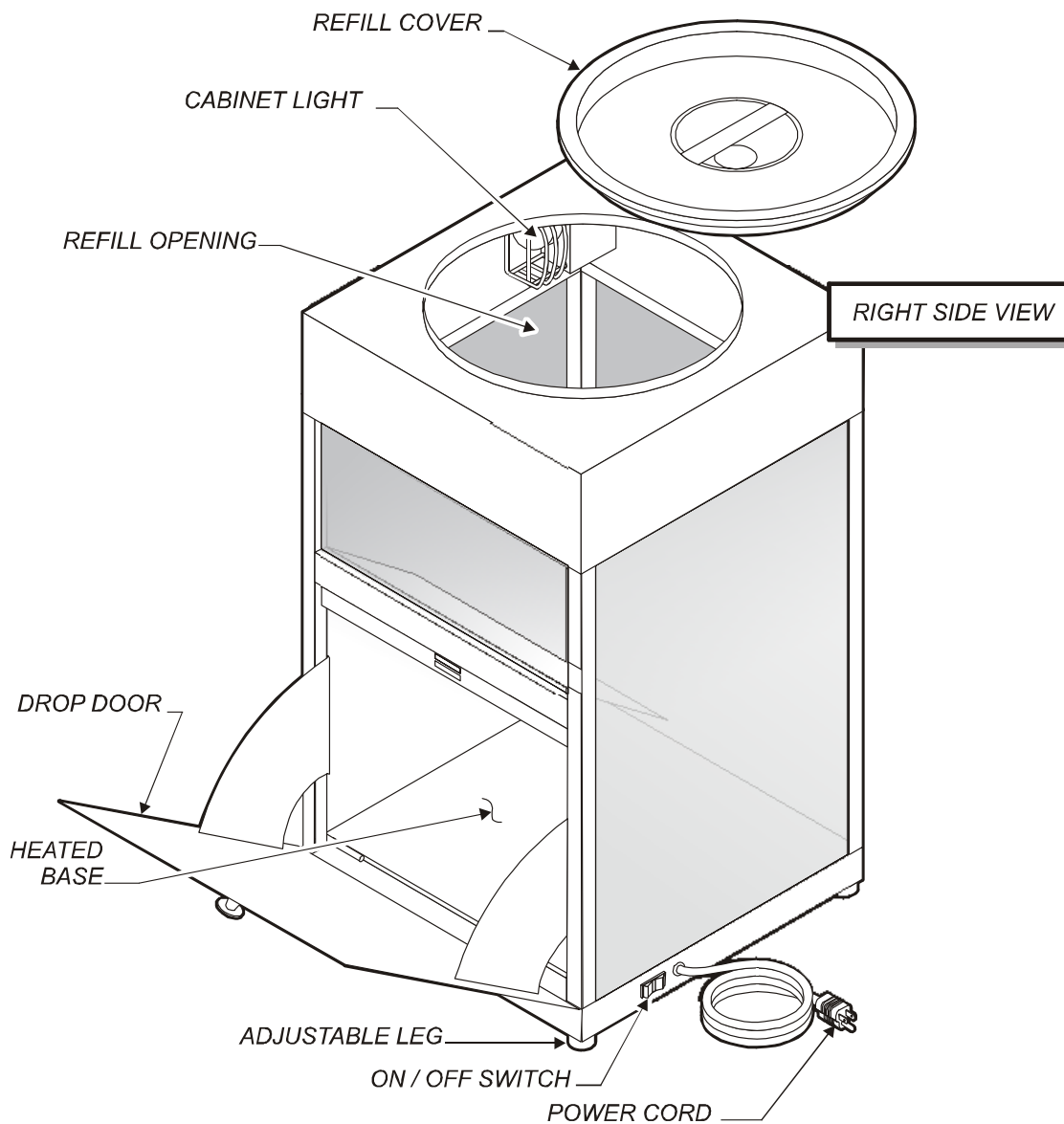
Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

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 1 ϕ	WATTS	AMPS	POWER SUPPLY CORD
WNA-1	120	80	.7	NEMA 5-15P

FEATURES & OPERATING CONTROLS



233 306224 Owners Manual WNA-Series Nacho Cabinet

WNA-1 Nacho Holding Cabinet

FEATURES & OPERATING CONTROLS (continued)

This appliance is intended for use in commercial establishments only.

This appliance is intended to hold previously prepared food at temperature for human consumption. 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 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.



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.

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 ETL listed .



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.

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:

- 1 ea. REFILL COVER
- 1 ea. DROP DOOR
- 1 ea. LIGHT BULB
- 1 ea. LIGHT GUARD

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.

Install drop door and refill cover.

Plug appliance into a properly installed and grounded receptacle of the appropriate configuration.

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

PREPARATION

Be sure inside of appliance is wiped clean, and the drop door is properly installed.

Load nachos through refill opening. Replace refill cover.

Press on/off switch to "ON".

USE

Open the drop door to access nachos.

Keep drop door closed unless dispensing.

Press on/off switch to "OFF" at the end of the day.

**CAUTION:
HOT SURFACE**

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

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 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. Remove drop door and refill cover. Door and cover may be washed in the sink. Allow to air dry
3. Wipe inside and outside of cabinet 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.
4. Reinstall drop door and refill cover.

Procedure is complete.

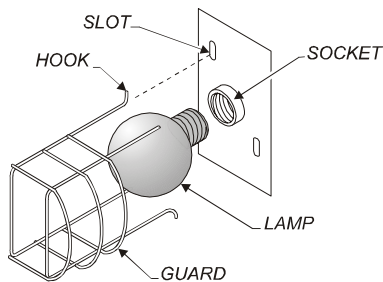
TROUBLESHOOTING SUGGESTIONS

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
Base does not heat	ON/OFF switch OFF	Press switch to "ON"
	Damaged wiring or heating element	Repair wiring / replace element
Cabinet light not lit	Lamp burned out	Replace lamp IMPORTANT: use only 40W safety-coated lamp
	Damaged wiring	Repair wiring

MAINTENANCE INSTRUCTIONS

CHANGE CABINET LIGHT LAMP

1. Press warmer switch "OFF".
Allow unit to cool before replacing lamp.
2. Squeeze top and bottom portions of guard until the bottom hook clears the slot. Slide the top 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.
5. Reinstall guard.

IMPORTANT: Use only 40W safety-coated lamp



**CAUTION:
INJURY HAZARD**

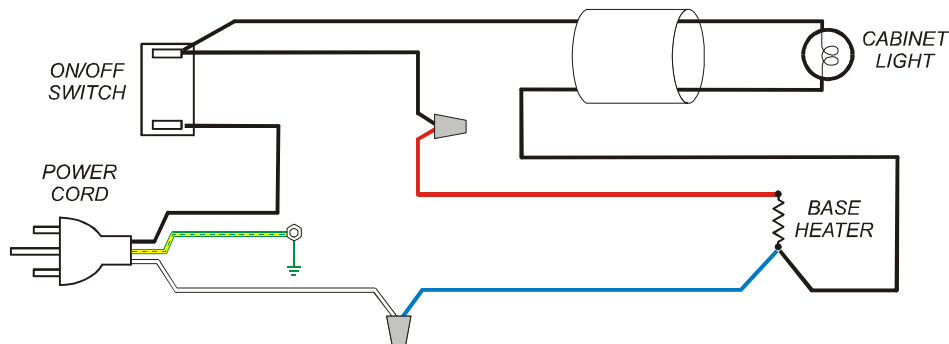
Disconnect appliance from electrical power before performing procedure.



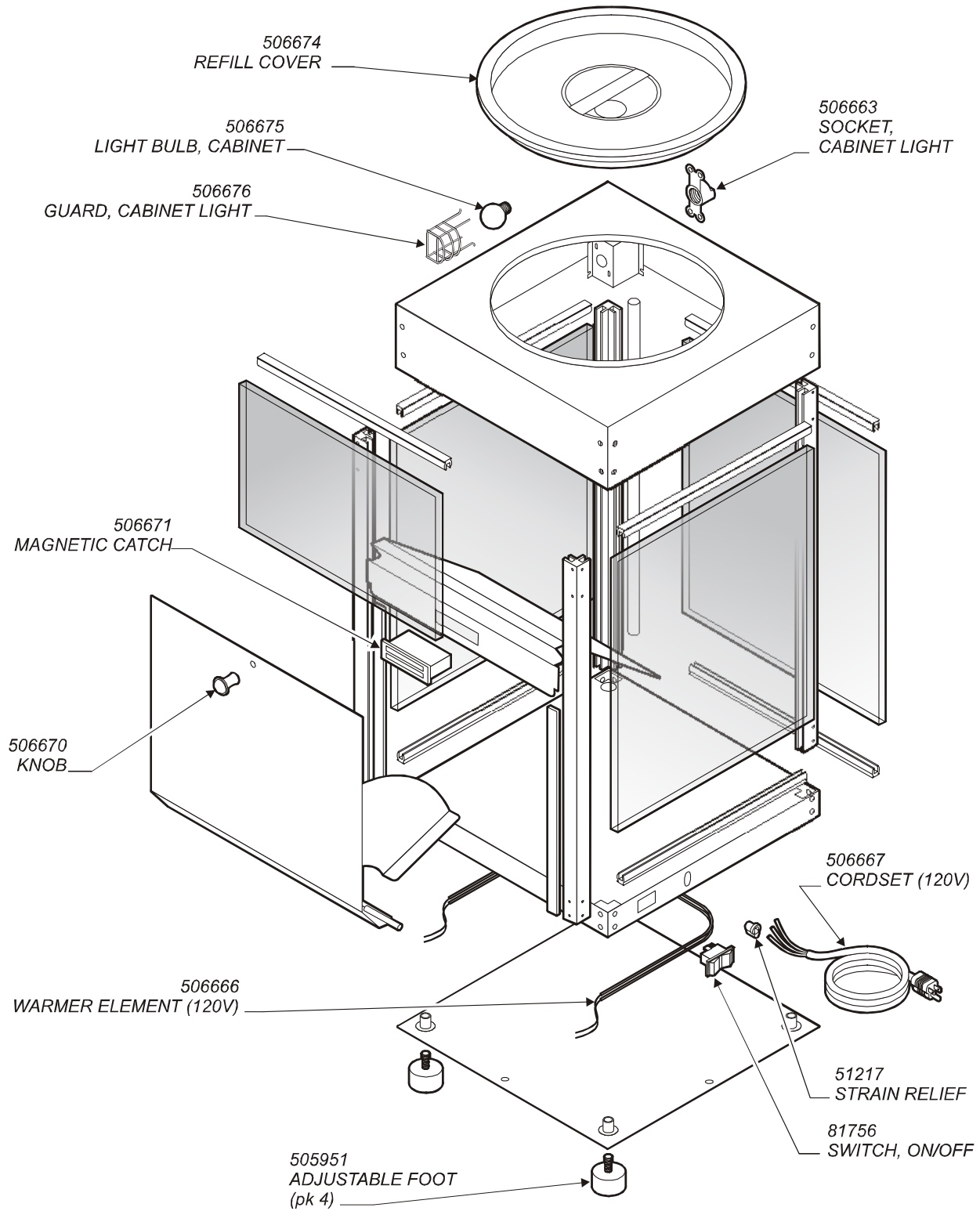
**CAUTION:
BURN HAZARD**

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

WIRING DIAGRAM



EXPLODED VIEW



233 306224 Owners Manual WNA-Series Nacho Cabinet

DESCRIPTION

PART NO.

There are currently no accessories available for this unit

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. _____
VOLTAGE: (check one) 120



Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



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