



WELLS BLOOMFIELD, LLC
10 Sunnen Dr., St. Louis, MO 63143
telephone: 314-678-6314
fax: 314-781-2714
www.wellsbloomfield.com

001



Model SW10T

OWNERS MANUAL

**WELLS
COUNTERTOP
WARMERS
with
THERMOSTAT
CONTROL**

**MODELS
SMPT, SMPTD
SMPT27, SMPTD27
SW10T
TMPT, TMPTD**



Model SMPT



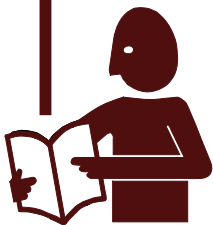
Model TMPT

**Includes
INSTALLATION
USE & CARE
EXPLODED VIEW
PARTS LIST
WIRING DIAGRAM**

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.



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:

Wells Bloomfield, LLC
10 Sunnen Dr., St. Louis MO 63143 USA
phone (314) 678-6314 or fax (314) 781-2714

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.

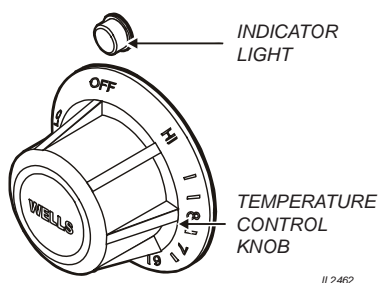
Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

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	DESCRIPTION	VOLTS	AMPS	WATTS	PHASE	NEMA PLUG
SMPT	12" x 20" RECTANGLE.	120	13.8	1650	1	4' 5-15P
SMPTD	12" x 20" RECTANGLE w/DRAIN					
SMPT	12" x 20" RECTANGLE	208/240	5.9 - 6.9	1240/1650	1	4' 6-15P
SMPTD	12" x 20" RECTANGLE w/DRAIN					
SMPT27 / SMPTD27	12" x 27" RECTANGLE w & w/o DRAIN	120	13.8	1650	1	4' 5-15P
		208/240	6.0 - 6.9	1240/1650	1	4' 6-15P
SW-10T	11 Qt. ROUND	120	6.9	825	1	4' 5-15P
TMPT	2 - 12" x 20" RECTANGLE	120	15	1800	1	4' 5-20P
TMPTD	2 - 12" x 20" RECTANGLE w/ DRAIN					
TMPT	2 - 12" x 20" RECTANGLE	208/240	8.7 - 10.0	1800/2400	1	4' 6-15P
TMPTD	2 - 12" x 20" RECTANGLE w/ DRAIN					

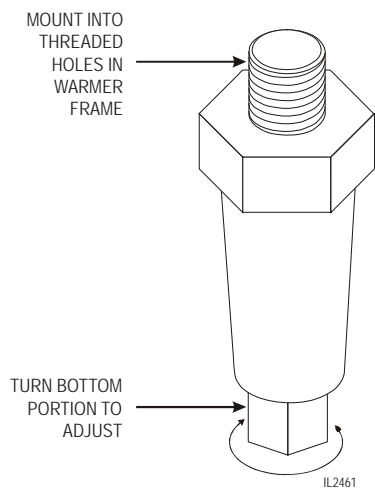
FEATURES & OPERATING CONTROLS



A. THERMOSTAT

1. On thermostatically controlled warmers, power is applied to the heating element according to the control knob position and the actual temperature at the temperature sensing thermobulb.
2. The desired temperature is controlled by rotating the temperature control knob. The knob has a numeric scale, where higher numbers correspond to higher temperature.
3. On warmers equipped with an indicator light, the light will glow when the thermostat is calling for heat (i.e. the element is energized).
4. The TEMPERATURE CONTROL KNOB will rotate approximately 300°, and will reach a “stop” at both ends. The OFF position is marked.

NOTE: The dial position is an indication of the temperature setting. Actual temperature will vary depending upon the type of product and food consistency.



B. ADJUSTABLE LEGS

1. Countertop warmers are equipped with adjustable legs. These legs allow for:
 - a. leveling the warmer
 - b. ventilation around the warmer, and
 - c. cleaning under the warmer.
2. Adjustable legs are supplied with the warmer, the legs **MUST** be properly installed before the warmer is placed into operation.

PRECAUTIONS AND GENERAL INFORMATION

This appliance is intended for use in commercial establishments only.

This appliance is intended to hold pre-heated food 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.

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.

Do not operate this appliance if the control panel is damaged. Call your Authorized Wells Service Agent for service.

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.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.



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 may 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

Refer to the product nameplate for the specific appliance for agency listings. In general:

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied Installation Instructions.

UL Listed warmers are U Listed under UL File E6070.



STD 4



E6070

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.



WARNING: RISK OF INJURY

Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical and plumbing codes. Failure can result in personal injury and property damage.



CAUTION FIRE HAZARD

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



CAUTION SHOCK HAZARD

The ground prong of the electrical cord is part of a system designed to protect you from electrical shock. In the event of internal damage to the warmer. **NEVER CUT OFF THE GROUND PRONG** (large round prong). **NEVER TWIST AND ELECTRICAL PRONG TO FIT AN EXISTING RECEPTACLE.**

Install an electrical circuit and/or receptacle appropriate to the voltage/ampere requirements of the appliance.

IMPORTANT: Damage due to being plugged into wrong voltage 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 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.

SET-UP NOTES

1. 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.
2. Install one adjustable leg at each corner of the fryer by screwing the leg into the fitting on the bottom. With a spirit level, check that the appliance is level front-to-back and side-to-side. Verify that the unit sits firmly **ON ALL FOUR LEGS.**
3. The lower portions of the legs are adjustable by turning; adjust as required to level the appliance. All four legs must be adjusted to firmly contact the counter in order to prevent tipping.
4. Avoid storing flammable or combustible materials in, on or near the appliance.

ELECTRICAL HOOK-UP

1. Refer to the nameplate. Verify the electrical service power. Voltage and phase must match the nameplate specifications. Plugging the warmer into the wrong voltage can severely damage the unit or cause noticeable decreased performance.
2. Your warmer is equipped with a grounded electrical cord. This cord must be plugging into a properly grounded electrical receptacle.

OPERATION**WET OR DRY OPERATION for WARMERS**

1. Carefully read the description of the warmer operation on the specification sheet.
2.
 - a. Most warmers are designed for WET OR DRY operation.
 - b. Warmers may be used wet, or may be used dry. However warmers may NOT be used wet-to-dry or dry-to-wet unless they have been allowed to cool to room temperature between the change in wet or dry operation.
 - c. Wells Manufacturing recommends operating WET for consistent food heating.
 - d. If your wet-operation warmer is allowed to run dry, turn it OFF and allow to cool to room temperature before adding water.
3. If the warmer is to be used for WET operation, add approximately 1" of hot tap water before turning the warmer on. Use of hot water will allow a faster preheat.
 - a. Check the water level frequently and add hot water as necessary to prevent the warmer from running dry. Do not add water to the warmer if it has run dry.
 - b. If your wet-operation warmer is allowed to run dry, turn it OFF and allow to cool to room temperature before adding water.
4. Damage caused by allowing a wet-operation warmer to run dry, is NOT covered by warranty. Damage caused by adding water to a dry warmer when hot is NOT covered by warranty.

PRE-HEATING THE WARMER

1. Place desired pan(s) or inset(s) with appropriate adapter top on warmer.
 - a. Insets are available as accessories in 2½ qt., 4qt., 7 qt., and 11 qt. sizes with lids and adapter tops.
 - b. For dry operation, a 6" deep pan or inset is recommended.
2. Turn temperature control to HI or highest temperature setting.
3. Allow warmer to preheat for approximately 30 minutes, then set the control for the desired temperature. Be sure to keep the warmer covered during preheat and operation.

OPERATION

1. Always use an inset. **DO NOT** place food directly into the warmer.
2. Check water level in wet-operation warmer frequently during use. Running warmers dry will lower the temperature of the food in the insert pan, and may damage the warmer.
3. Alternating between wet and dry operation in any individual warmer is not recommended.
4. **DO NOT** use metal tools, steel wool, or caustic or abrasive cleanser to clean warmer pan.

**CAUTION:
HOT SURFACE**

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

**CAUTION:
SHOCK HAZARD**

DO NOT splash or pour water onto control panel or wiring.

Always use an inset.

DO NOT place food directly into the warmer.

Always pour hot water into the warmer before it is preheated. **DO NOT** pour water into a dry, heated warmer. This may damage the unit.

DO NOT put ice into a warmer pan. This will cause condensation on the inside of the warmer. Damage caused by condensation is **NOT** covered by warranty.

Stir thick food items frequently to keep food heated uniformly.

Keep insets covered to maintain food quality and temperature.

CLEANING INSTRUCTIONS



CAUTION: SHOCK HAZARD

Do NOT splash or pour water into or over any control panel or wiring.



CAUTION: SHOCK HAZARD

Disconnect warmer from electric power before cleaning



CAUTION: BURN HAZARD

Allow warmer to cool completely before cleaning.



CAUTION: SHOCK HAZARD

DO NOT submerge warmer in water.

DAILY CLEANING INSTRUCTIONS

PREPARATIONS: Turn control knob(s) to OFF. Unplug the warmer. Allow warmer to cool before proceeding. Remove any insets, pans and/or adapter tops. Drain or remove water from well if used for wet operation.

FREQUENCY: Minimum - daily.

TOOLS: Mild Detergent
Solution: 10 Parts Warm Water to 4 Parts Vinegar
Plastic Scouring Pad
Clean Cloth or Sponge

1. Wipe entire unit down using a clean cloth or sponge and mild detergent.
2. Use a plastic scouring pad to remove any hardened food particles or mineral deposits.

IMPORTANT: DO NOT use steel wool for cleaning.

3. Rinse warmer thoroughly with a vinegar and water solution to neutralize all detergent cleanser residue.
4. Inspect warmer tank for damage. Damage to the outer body may allow grease and water to leak into insulation and heating element, causing a potential fire and/or electric shock hazard. Contact your Authorized Wells Service Agency to inspect the warmer if you suspect water or grease contamination.
5. Add proper amount of warm water. Reconnect warmer to electric power. Turn control knob(s) ON and check for proper operation.

CLEANING INSTRUCTIONS (continued)

WEEKLY CLEANING INSTRUCTIONS

PREPARATIONS: Remove any insets, pans and/or adapter tops. Drain or remove water from well if used for wet operation.

FREQUENCY: Weekly, or whenever lime or scale is seen accumulating on the sides of the warmer pans.

TOOLS: Commercial Delime Cleaner
Plastic Scouring Pad
Clean Cloth or Sponge



CAUTION: CHEMICAL BURN HAZARD

Deilimng chemicals may be caustic. Wear appropriate personal protective equipment. Follow cleaner manufacturer's instructions for safest use.

1. Add water to pans until water is at normal operating level (1" - 1 1/2" deep) or covers accumulated scale.
2. Heat water to maximum temperature (190°F or higher).
3. Pour contents of one package of commercial delime cleaner into each warmer pan. Stir to dissolve cleaner. Turn heat control OFF. Cover pans.
4. Allow solution to soak at least one hour, or overnight for heavy scale buildup.
5. Drain hot water from pans. Scrub with a plastic scouring pad. Rinse thoroughly with hot water, then dry.
6. Refill pans with hot tap water and resume operation.
7. Heavy scale buildup may require additional treatments.

TROUBLESHOOTING SUGGESTIONS

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
No power to warmer	Circuit breaker off or tripped	Reset circuit breaker
	Unit not plugged in	Make sure unit is plugged in to power receptacle
Warmer will not heat	Temperature control not set	Set control to desired temperature
	Internal damage	Contact your Authorized Wells Service Agency for repairs
Warmer trips circuit breaker	Pan leaking or other internal damage	Contact your Authorized Wells Service Agency for repairs
	Internal damage	Contact your Authorized Wells Service Agency for repairs
Warmer slow to heat	Mineral deposits on pan acting as a insulator	Clean pan(s) with delime cleaner
	Connected to wrong voltage	Verify supply voltage - must match voltage on warmer nameplate
	Too much water	Remove water from pan until 1" of water remains in pan

There are no user-serviceable components in this appliance.

In all instances of damage or malfunction, contact your Authorized Wells Service Agency for repairs.

CARE OF STAINLESS STEEL

Stainless steel is a marvelous material: strong, lustrous and low maintenance. With a minimum of care, it will normally retain its beauty and durability for the life of the equipment. In some applications, however, special care is required in order to maintain stainless steel's special properties.

External components, such as cabinets and control panels, are finished with a grain pattern. This pleasing finish is best maintained by cleaning with a non-abrasive cleanser applied with a soft cloth. Rub only in the direction of the grain. In the absence of visible grain, rub only along the longest axis of the appliance.

Restore stainless steel's luster by applying a polish specifically made for stainless steel. Spray on, wipe off with a soft cloth, rubbing in the direction of the grain.

Never use metal implements, wire brushes, abrasive scratch pads or steel wool to clean stainless steel.

Warmer pans, insets and other vessels are subject to a harsher environment. Wells Manufacturing uses an very high quality stainless steel (#304DDQ) for our food warmer pans. Even the highest quality stainless steel, however, is mostly iron, and will rust, pit and corrode under the following conditions:

- **Poor Water Quality:** Hard water (water with a high content of dissolved minerals) will leave mineral deposits when allowed to dry. Calcium (lime) can buildup on heated surfaces, even under water. If left unattended, hard water spots and lime buildup can lead to rusting, corrosion and pitting.
- **Contact with Chlorides:** Chlorides (specific compounds of chlorine) are found in food, table salt and many cleansers. Chlorides can attack the surface of stainless steel, resulting in corrosion and pitting.

Keep your stainless steel warmers clean and free from calcium buildup.

Use alkaline, alkaline chlorinated or non-chloride cleanser.

Use citric acid-based cleaners to remove calcium deposits.

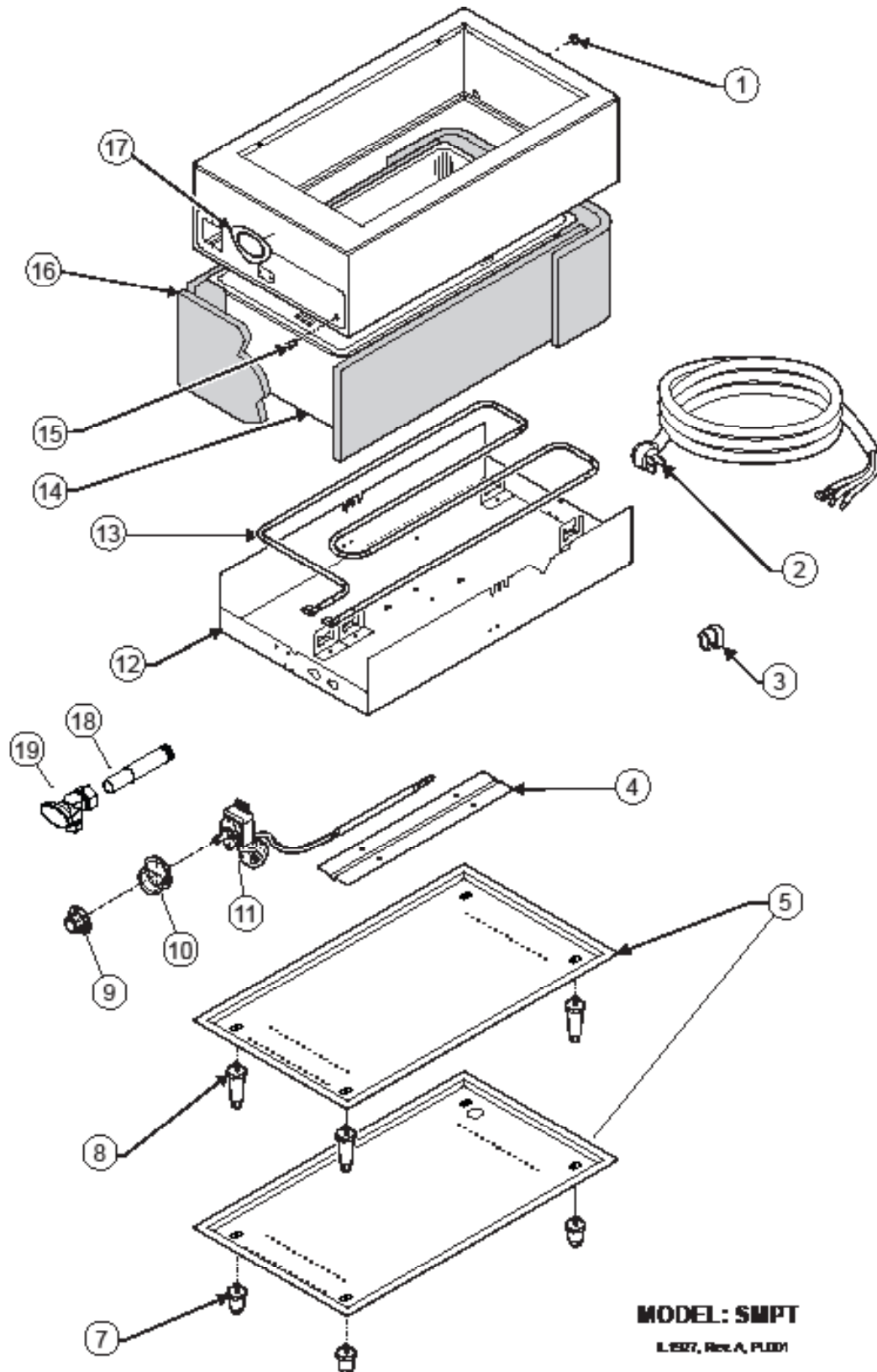
Wells Delime Cleaner is recommended.

For additional information, please read the NAFEM Stainless Steel Equipment and Cleaning Guide. Contact NAFEM at :

North American Association of Food Equipment Manufacturers
401 N. Michigan Avenue
Chicago, Illinois 60611-4267
(312) 644-6610

EXPLODED VIEW: SMPT

MODEL SMPT



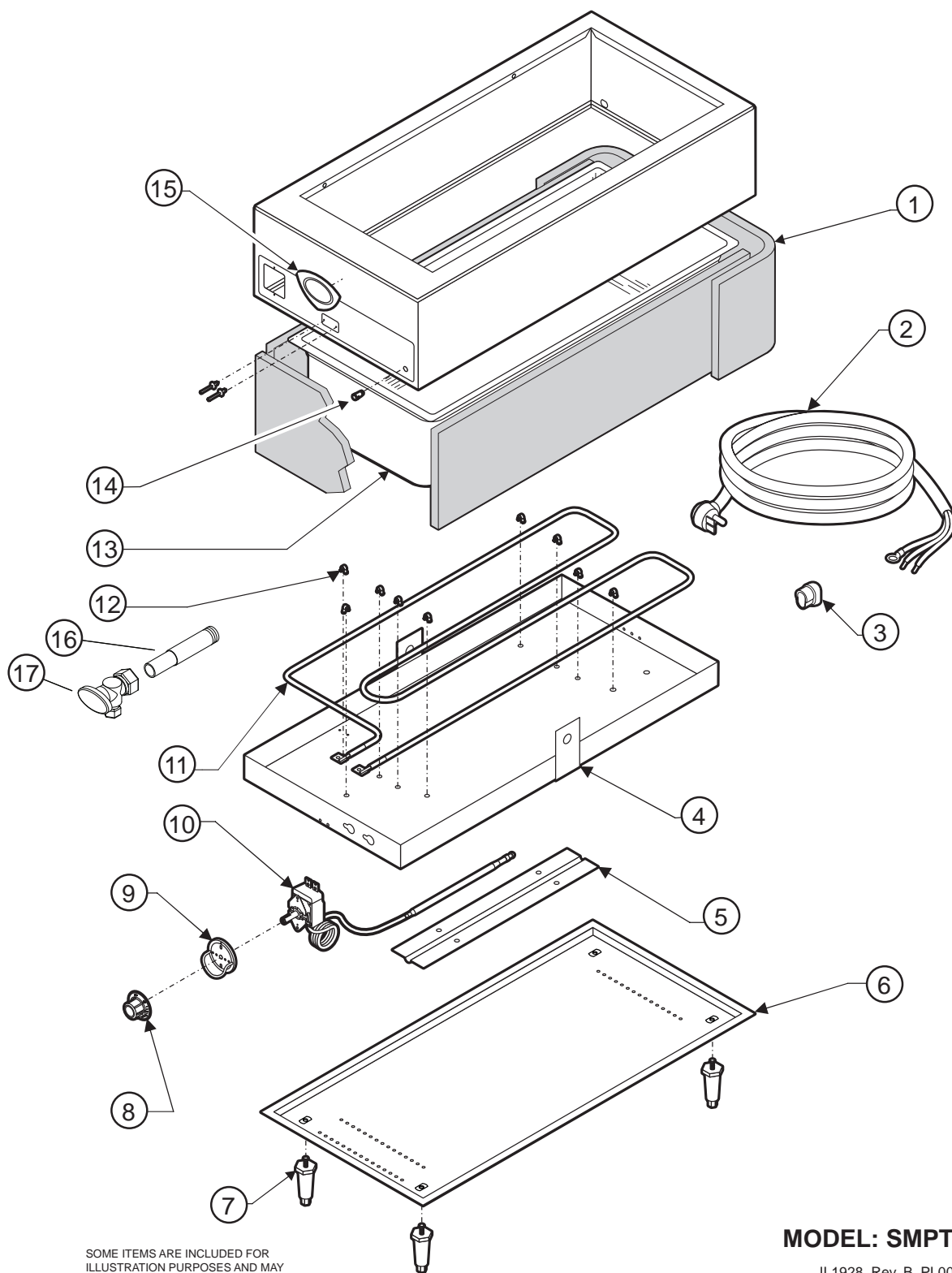
MODEL: SMPT
L1227, Rev. A, P1.001

PARTS LIST: SMPT

MODEL: SMPT FABRICATED WARMER			
Item No	Part No	Description	Application
1	2P-38628	PLUG HOLE 5/8 DIA	
2	2E-45061	CORD SET 120V, 15A 14G	
	2E-35540	CORD SET 6-15P 16/3W 4FT	
3	2K-31217	STRAIN RELIEF 90DEG	
4	D8-303352	BRKT THERMO BULB	
5	D8-WL0051	BASE, STD REAR WIRED CORD	
	D8-307895	BAE BTM WIRED CORD	
	D8-Z15106	BOTTOM SMPTD (DRAIN)	SMPTD
7	2A-33572	FEET ADJ 2IN	
8	2R-Y5092	BLK PLASTIC LEG, 4 INCH	
9	2R-40498	KNOB ASSY	
10	D8-30256	TRIM RING ASSY	
11	2T-38968	THERMO K TYPE	
12	WS-503370	PAN ELEMENT MODS	
13	2N-46681UL	ELEM 120V 1650W SMPT	120V
	2N-303375UL	ELEM HEATING 240V 1650W	240V
14	WS-55741	PAN W/O DRAIN	SMPT
	D8-WL0255	PAN ASSY W/DRAIN S/TMPTD	SMPTD
15	2J-30516	LIGHT SIGNAL AMBER M3938P	
16	2H-307893	INSULATION FRONT	
16	2H-46073	INSUL SIDE	
17	2M-300534	TRADEMARK DOMED LABEL	
18	2A-Z13799	DRAIN TUBE	SMPTD
19	2K-Z13805	DRAIN VALVE	SMPTD

EXPLODED VIEW: SMPT-27

MODEL SMPT-27



MODEL: SMPT-27

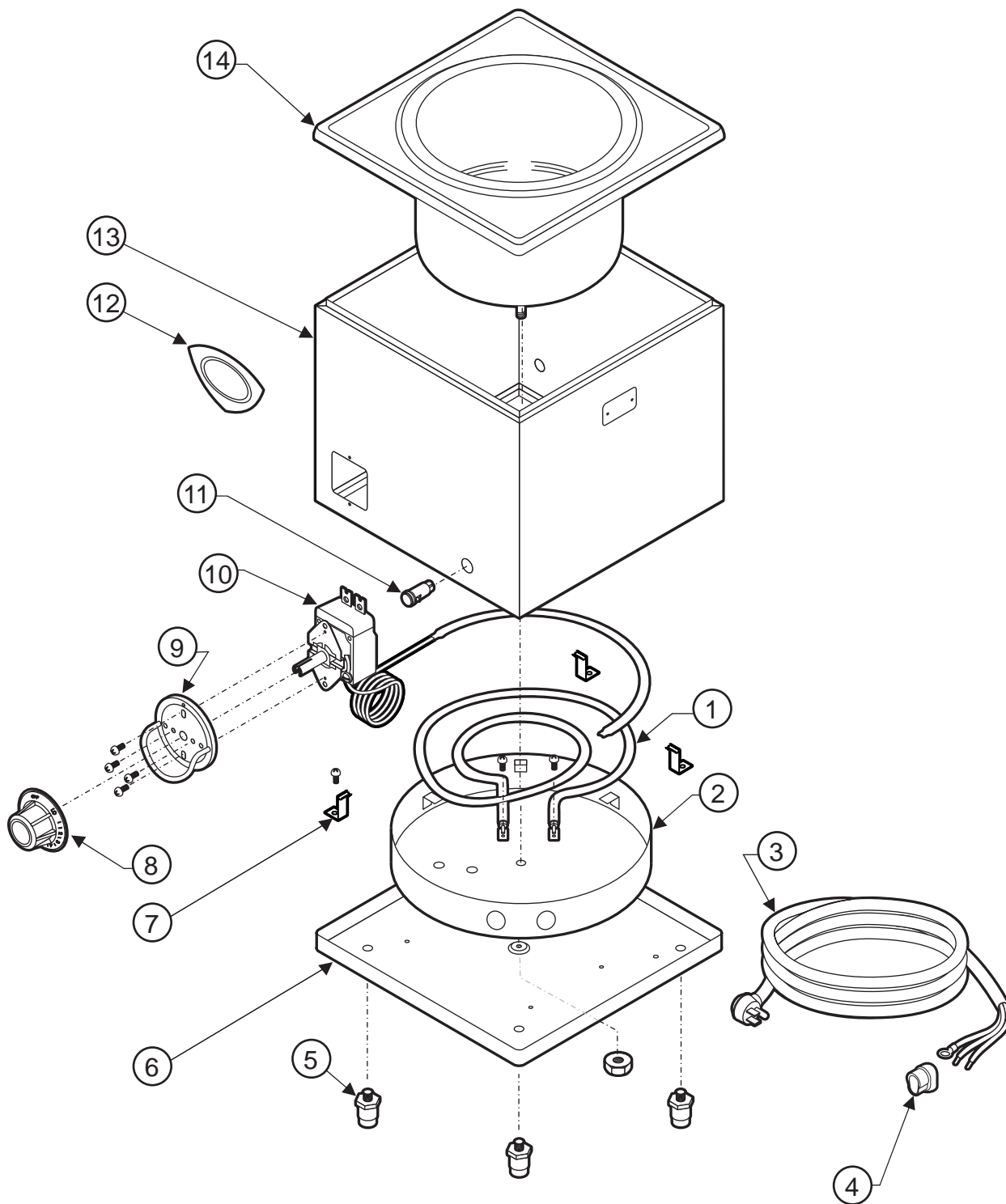
IL1928, Rev. B, PL001

001 p/n 2M-303305 Owners Manual CT Warmers / Thermostat Control

MODEL: SMPT27, SMPTD27 FABRICATED WARMER			
Item No	Part No	Description	Application
1	2H-303946	INSUL SIDE BMW-327 427	
	2H-307893	INSULATION FRONT	
2	2E-45061	CORD SET 120V 15A 14G	120V
	2E-35540	CORD SET 6-15P 16/3W 4FT	208/240V
3	2K-31217	STRAIN RELIEF 90DEG	
4	67-301929	PAN ELEMENT ONLY	SMPT-27
	WS-503840	KIT ELEM PAN W/ELEMENT	SMPT-27
	D8-Z16231	PAN, ELEMENT SMPTD-27	SMPTD-27
	D8-WL0329	PAN ELEM ASSY SMPTD27-120	SMPTD27-120
	D8-WL0328	PAN ELEM ASSY SMPTD27	SMPTD27-208/240
5	D8-303352	BRKT THERMO BULB	
6	D8-307897	BASE SMPT-27	SMPT-27
	D8-Z16226	BASE SMPTD-27	SMPTD-27
7	2R-Y5052	BLK PLASTIC LEG, 4"	
8	2R-40498	KNOB ASSY	
9	D8-30256	TRIM RING ASSY	
10	2T-38968	THERMO K TYPE	
11	2N-301981UL	ELEM 120V 1650W SMPT-27	120V
	2N-300706UL	ELEM 240V 1650W 12X27	240V
12	2C-30397	CLIP ELEM WARMERS	
13	D8-301955	PAN ASSY SMPT-27	
	D8-WL0326	PAN ASSY-12X27 w/ELBOW	SMPTD-27
14	2J-30516	LIGHT SIGNAL AMBER	
15	2M-300534	TRADEMARK DOMED LABEL	
16	2A-Z13799	DRAIN TUBE	SMPTD-27
17	2K-Z13805	DRAIN VALVE	SMPTD-27

EXPLODED VIEW: SW-10T

MODEL SW-10T



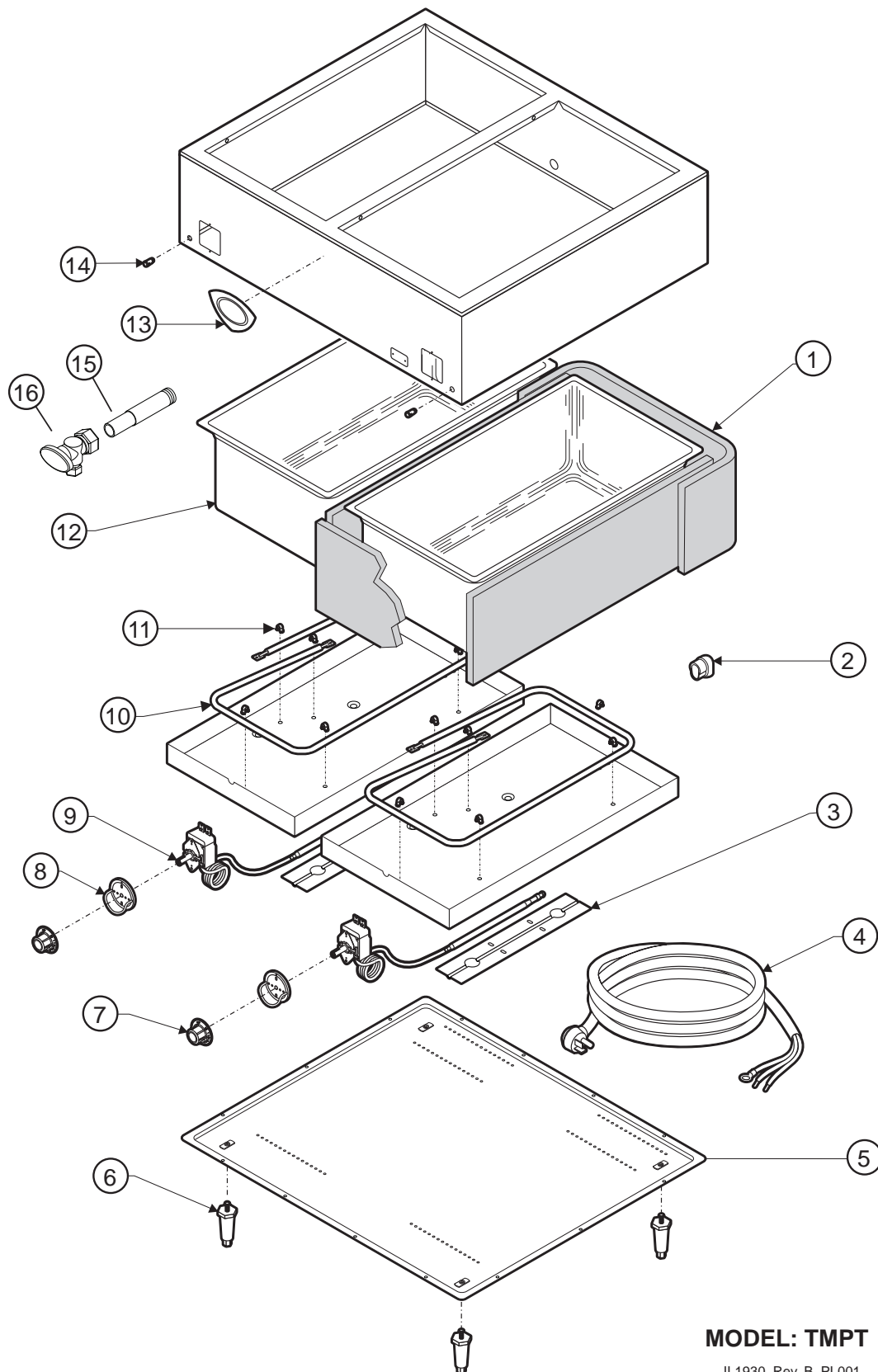
MODEL: SW-10T

IL1929, Rev. B, PL001

MODEL: SW-10T FABRICATED WARMER		
Item No	Part No	Description
1	WS-506272	ELEM, 120V@825W
2	P2-31878	COVER ELEM
3	2E-40469	CORD SET 5-15P 6FT
4	2K-31217	STRAIN RELIEF 90DEG
5	2A-41946	LEG ADJUST 1IN
6	D8-Z13559	BASE, SHELL
7	D8-306439	CLAMP BULB SW10T
8	2R-40498	KNOB ASSY
9	D8-30256	TRIM RING ASSY
10	WS-60282	THERMO CTRL
11	2J-30516	LIGHT SIGNAL AMBER 240V
12	2M-300534	TRADEMARK DOMED LABEL
13	D8-Z12597	SHELL WRAP SW10
14	D8-40427	TOP POT ASSY SW10T

EXPLODED VIEW: TMPT

MODEL TMPT



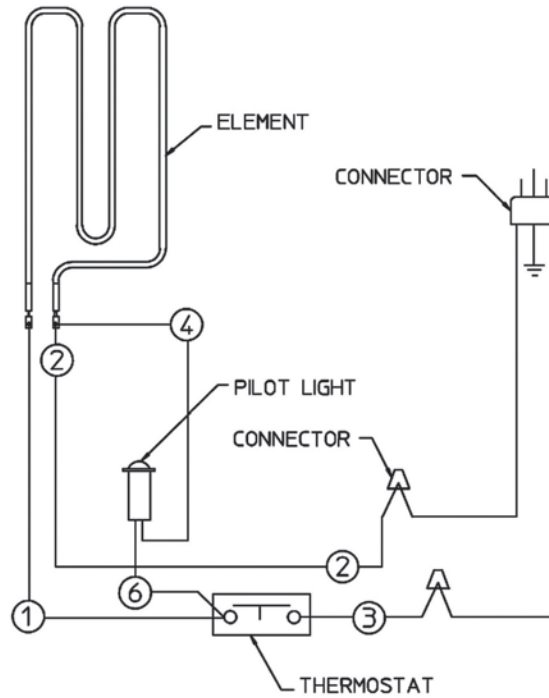
MODEL: TMPT

IL1930, Rev. B, PL001

MODEL: TMPT FABRICATED WARMER			
Item No	Part No	Description	Application
1	2H-307893	INSULATION FRONT	
	2H-46073	INSUL SIDE	
2	2K-31217	STRAIN RELIEF 90DEG	mfg. before 11/2011
	2K-Y3240	BUSHING ST 17-2	mfg. after 11/2011
3	P2-45812	BRKT THERMO BULB	
4	2E-34538	CORD SET 125V NEMA 5-20P	
4	2E-35540	CORD SET 6-15P 16/3W 4FT	
5	D8-307896	BASE TMPT	
	D8-Z15109	BOTTOM PANEL, w/DRAIN	TMPTD
6	2R-Y5052	BLK PLASTIC LEG, 4 INCH	
7	2R-40498	KNOB ASSY	
8	D8-30256	TRIM RING ASSY	
9	2T-38968	THERMO K TYPE	
10	2N-30465UL	ELEM 120V WARMER 900W-TMP UL	120V
	2N-30398UL	ELEM 240V 1200W M P	208/240V
11	2C-30397	CLIP ELEM WARMERS	
12	WS-60861	PAN W/O DRAIN	TMPT
	D8-WL0255	PAN ASSY W/DRAIN S/TMPTD	TMPTD
13	2M-300534	TRADEMARK DOMED LABEL	
14	2J-30516	LIGHT SIGNAL AMBER 240V	
15	2A-Z13799	DRAIN TUBE	TMPTD
16	2K-Z13805	DRAIN VALVE	TMPTD

WIRING DIAGRAM

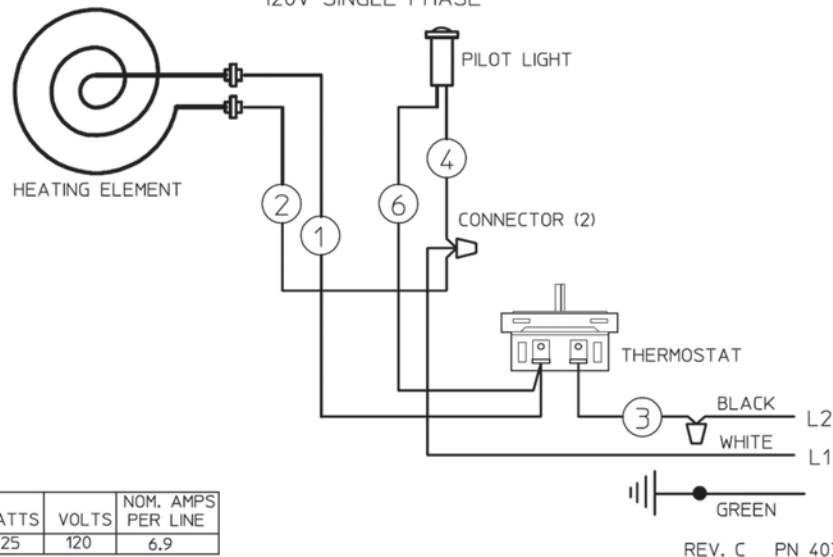
WIRING DIAGRAM FOR SMPT and SMPT-27
WARMER
120V OR 208/240V SINGLE PHASE



WATTS	VOLTS	NOMINAL AMPS 1 PHASE
1650	120	13.8
1650	240	6.9
1240	208	6.0

40570 (D)

WIRING DIAGRAM FOR SW-10T
120V SINGLE PHASE

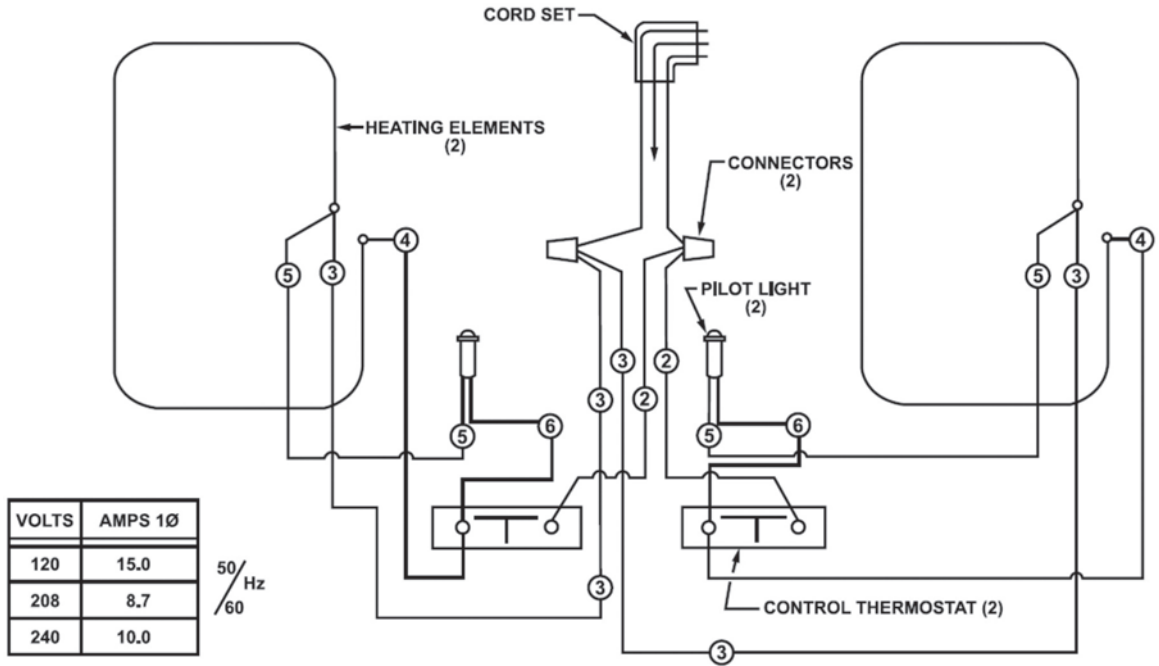


WATTS	VOLTS	NOM. AMPS PER LINE
825	120	6.9

REV. C PN 40312

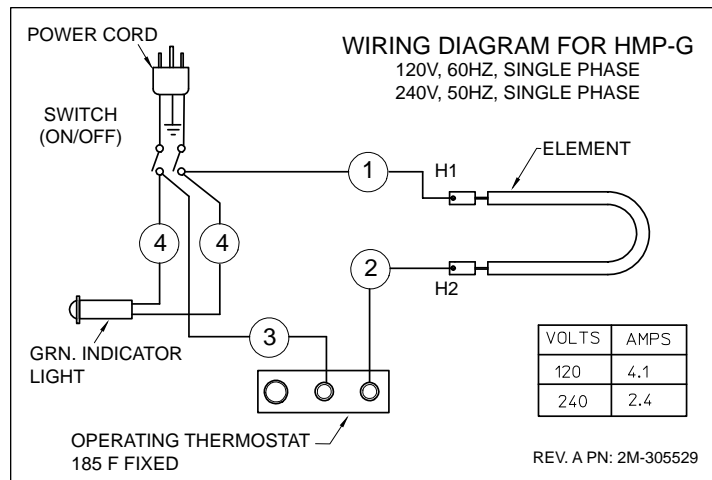
WIRING DIAGRAM

WIRING DIAGRAM FOR TMPT WARMER 120-208/240V SINGLE PHASE



HMPGW PARTS LIST

PART NO	DESCRIPTION
2N-40526UL	ELEM 220V, 1650W HMP
P2-307356	CORDSET HMPG 120V WENDYS
2E-30330	SWITCH ON OFF TOGGLE 20A
2J-35697	LIGHT PILOT GREEN 250V
2T-40528	THERMO CTRL-185F, HMP



PARTS & SERVICE

Always use an inset.

DO NOT place food directly into the warmer pan.

DESCRIPTION	PART NO.
ADAPTERS & INSETS	
ADAPTER TOP, convert SMPT, HW/SMP or 1 side of TMPT to hold three 4 qt. insets	5D-21615
ADAPTER TOP, convert SMPT, HW/SMP or 1 side of TMPT to hold one 7 qt. and one 4 qt. inset	DD-21617
ADAPTER TOP, convert SMPT, HW/SMP or 1 side of TMPT to hold one 11 qt. and one 7 qt. inset	5D-21621
ADAPTER TOP, convert SW-10T from 11 qt. inset to 4 qt. inset	5D-20822
ADAPTER TOP, convert SW-10T from 11 qt. inset to 7 qt. inset	5D-20175
2½ QT. ROUND INSET w/ lid	5D-20773
4 QT. ROUND INSET w/ lid	5D-20774
7 QT. ROUND INSET w/ lid	5D-20587
11 QT. ROUND INSET w/ lid	5D-20908
11 QT. ROUND INSET w/ hinged lid	5D-21057

PARTS & SERVICE (continued)

DESCRIPTION	PART NO.	IMPORTANT: Use only factory authorized service parts and replacement filters.
ACCESSORIES		
6 oz. SOUP LADLE	DD-47088	For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:
*LEGS, 1" Plastic, set of 4	5D-21109	
*LEGS, 2" Plastic, set of 4	5D-20605	Wells Bloomfield, LLC
LEGS, 4" Plastic Adjustable	2R-Y5092	10 Sunnen Dr., P.O.Box 430129 St. Louis MO 63143 USA
LEGS, 4" Metal, Adjustable	2A-Z0314	Service Dept.
* Not for use on all appliances. Clearance restrictions may apply. Consult factory.		phone: (314) 678-6314 fax: (314) 781-2714
		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 ☐ 208 ☐ 240



Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



WELLS BLOOMFIELD, LLC
10 Sunnen Dr., St. Louis, MO 63143
telephone: 314-678-6314
fax: 314-781-2714
www.wellsbloomfield.com