

Wells SS-206D

Wells SS-206D Food Warmer Instruction Manual

Model: SS-206D

INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of the Wells SS-206D Food Warmer. Please read this manual thoroughly before operating the unit and retain it for future reference. This top-mount, built-in electric food warmer is designed for commercial use, featuring a 12" x 20" pan opening, drain, and wet/dry operation.

IMPORTANT SAFETY INSTRUCTIONS

- Always disconnect power before servicing or cleaning.
- Ensure proper grounding to prevent electrical shock.
- Do not operate if the power cord or plug is damaged.
- Use only in a well-ventilated area.
- Keep hands and utensils away from hot surfaces.
- This appliance is intended for commercial use only.

SETUP AND INSTALLATION

The Wells SS-206D is a top-mount, built-in unit designed for integration into a countertop. Professional installation is recommended.

Unpacking

Carefully remove the food warmer from its packaging. Inspect the unit for any shipping damage. Report any damage immediately to the carrier and your dealer.

Location Requirements

- Install in a location that can support the weight of the unit and its contents.
- Ensure adequate clearance for ventilation around the unit.
- The countertop opening should be precisely cut to accommodate the 12" x 20" pan opening.

Electrical Connection

The unit operates on 120 Volts and requires a dedicated circuit. The wattage is 1200 watts. Consult a qualified electrician for proper wiring and connection to meet local electrical codes.



Image: The Wells SS-206D Food Warmer, showing its stainless steel pan opening and the attached control module with a temperature knob and wiring. This image illustrates the main components of the built-in unit.

Drain Connection

The SS-206D features a drain. Connect the drain to an appropriate plumbing system according to local codes. Ensure a slight slope for efficient water drainage.

OPERATING INSTRUCTIONS

Wet Operation

1. Ensure the drain valve is closed.
2. Fill the warmer well with hot water to the recommended level (typically 1 inch below the top rim of the well).
3. Place food pans into the well.
4. Turn the temperature control knob to the desired setting. Allow sufficient time for the water to heat up and stabilize.
5. Monitor food temperature to ensure it remains within safe holding temperatures.

Dry Operation

1. Ensure the warmer well is completely dry and clean.
2. Place food pans directly into the well.
3. Turn the temperature control knob to the desired setting.
4. Monitor food temperature closely as dry heat can be more intense.

Note: Wet operation is generally preferred for maintaining food moisture and even heating. Dry operation is suitable for foods that do not require added moisture.

CLEANING AND MAINTENANCE

Regular cleaning and maintenance will extend the life of your Wells Food Warmer.

Daily Cleaning

1. **Disconnect Power:** Always unplug the unit and allow it to cool completely before cleaning.
2. **Drain Water:** If operating wet, open the drain valve to empty the water from the well.
3. **Clean Interior:** Use a mild detergent and warm water with a soft cloth or sponge to clean the stainless steel interior. Avoid abrasive cleaners or scouring pads that can scratch the surface.
4. **Rinse and Dry:** Rinse thoroughly with clean water and dry completely to prevent water spots and mineral buildup.
5. **Clean Exterior:** Wipe down the exterior surfaces with a damp cloth.

Descaling (for Wet Operation)

Mineral deposits can build up over time, especially in hard water areas. Descale the unit regularly (e.g., monthly or as needed) using a commercial descaling solution designed for stainless steel appliances. Follow the descaler manufacturer's instructions carefully.

Inspection

Periodically inspect the power cord for damage and ensure all connections are secure. Check the drain for any blockages.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not heat	No power supply; tripped circuit breaker; faulty heating element.	Check power cord and outlet; reset circuit breaker; contact qualified service technician.
Food not hot enough	Incorrect temperature setting; insufficient water (wet operation); mineral buildup.	Increase temperature setting; add water to proper level; descale the unit.
Water not draining	Drain valve closed; drain clogged.	Open drain valve; clear any obstructions from the drain.
Excessive steam	Too much water in well; high temperature setting.	Reduce water level; lower temperature setting.

SPECIFICATIONS

Feature	Detail
Model Number	SS-206D
Brand	Wells
Type	Top-mount, Built-in Electric Food Warmer
Pan Opening Size	12" x 20"
Operation	Wet/Dry
Material	Stainless Steel Interior
Voltage	120 Volts

Feature	Detail
Wattage	1200 Watts
Drain	Included

WARRANTY INFORMATION




Wells Manufacturing Company warrants its equipment against defects in materials and workmanship for a period of one (1) year from the date of original installation or 18 months from the date of shipment from the factory, whichever comes first. This warranty is subject to certain conditions and exclusions. For full warranty details, please refer to the official Wells warranty statement or contact Wells customer service.




CUSTOMER SUPPORT

For technical assistance, parts, or service inquiries regarding your Wells SS-206D Food Warmer, please contact Wells customer support:

- Website:** www.wellsbloomfield.com
- Phone:** Refer to the Wells website for regional contact numbers.
- Service:** Contact an authorized Wells service agent for repairs.

Related Documents - SS-206D

	<p>Wells Drop-In Refrigerated Cold Pans Operations Manual RCP Series</p> <p>Comprehensive operations manual for Wells Manufacturing Drop-In Refrigerated Cold Pans, including installation, operation, maintenance, troubleshooting, and warranty information for RCP-050 through RCP-7600 series models.</p>
	<p>Wells Drop-In Refrigerated Cold Pans Operations Manual</p> <p>Comprehensive operations manual for Wells Manufacturing's Drop-In Refrigerated Cold Pans (RCP series), covering installation, operation, maintenance, troubleshooting, and specifications. Includes models RCP-050 through RCP-7600 and their ST variants.</p>
	<p>Wells Heavy Duty Gas Hotplate Operation Manual</p> <p>This manual provides comprehensive instructions for the installation, operation, and maintenance of Wells Heavy Duty Gas Hotplates, covering models HDHP1230G, HDSU1230G, HDHP2430G, HDSU2430G, HDHP3630G, and HDSU3630G. It includes safety precautions, warranty information, troubleshooting, and parts details.</p>

	<p>Wells WP-GT-50 Grease Trap Installation and Maintenance Guide</p> <p>Comprehensive guide for the Wells WP-GT-50 Grease Trap, covering installation, maintenance, and sizing. Features include 50 GPM capacity, 100 lbs. grease capacity, carbon steel construction, and PDI certification.</p>
	<p>Wells Manufacturing Built-in Bain Marie Heated Tanks Owners Manual</p> <p>Comprehensive owners manual for Wells Manufacturing Built-in Bain Marie Style Heated Tanks (Models HT200, HT227, HT300, HT327, HT400, HT427, HT500, HT527). Includes installation, operation, maintenance, troubleshooting, parts lists, and wiring diagrams for commercial food warming applications.</p>
	<p>InSinkErator Commercial Disposers Service Manual - SS-50 to SS-1000</p> <p>Official service manual for InSinkErator commercial food waste disposers (models SS-50, SS-75, SS-100, SS-125, SS-150, SS-200, SS-300, SS-500, SS-750, SS-1000). Covers specifications, installation, repair, troubleshooting, and parts.</p>