



Built-In / Drop In Fabricated Wells



Did you know that stainless steel wells are not indestructible? Contrary to popular belief, stainless steel is susceptible to rusting and corrosion under certain environmental conditions. The enemies of stainless steel are mechanical abrasion, water deposits and chlorides.

How long will your wells last?

With proper Use & Care your wells will provide many years of dependable service.

Five Year Old Well with proper cleaning and maintenance:



Without proper cleaning & maintenance care your wells will look like this:



Two Years Old



Six Months

Enemies of Stainless Steel

Mechanical Abrasion – These are items that will scratch your wells surface. These include steel cleaning pads, wire brushes and scrapers. Avoid these items while cleaning your wells to avoid scratches.

Water & Deposits - Depending on what part of the country you live in, you may have hard or soft water. Hard water (water with high content of dissolved minerals) will leave mineral deposits when allowed to dry and when heated will leave deposits behind that if left to sit will rust your wells. If proper daily cleaning is not in place hard water spots and lime buildup can lead to rusting, corrosion and pitting.

Chlorides – Are found nearly everywhere. They are in water, food and table salt. One of the worst perpetrators of chlorides comes from many household and industrial cleaners. Chlorides will attack the surface of stainless steel, resulting in corrosion and pitting.



Hard Water Deposits

Daily Cleaning Instructions

With proper daily care your wells can give you many years of hard work and good service. Here are reminders for the daily steps required to take care of your wells:

1. Turn warmer off, remove inserts and allow warmer to completely cool. Unplug warmer before surface cleaning (if using a countertop model) Drain or remove water from the well.
2. Spray All-Purpose Cleaner onto a clean almond cloth away from the food area and wipe the entire unit down. Never use chloride based cleaners.
3. Use a non-metallic scouring pad to remove any hardened food or mineral deposits. Never use metal implements, wire brushes, abrasive pads or steel wool to clean stainless.
4. Rinse the unit thoroughly with water and vinegar solution to remove all chemical residues
5. Clean the exterior of the unit with Glass & Multi-Surface Cleaner. Remember to spray onto an Almond cloth away from the food area.
6. Refill the warmer well with approximately 1" deep in all water pans - turn ON warmer and check for proper operation.

NOTE: To avoid burns and scalds DO NOT USE super-hot water. The water used to fill the warmer should not exceed 109F (43C).

7. Adjust the temperature control knob or power switch as needed.

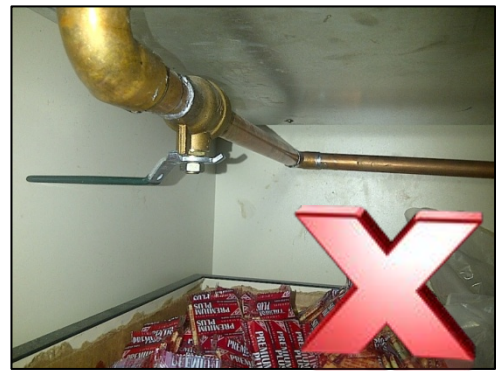
It is essential that these cleaning instructions are followed **daily**. **Failure to properly clean and maintain your soup warmer will result in premature equipment failure.**

Tips To Help Keep Your Warmer in Top Condition

Wet Operation (Water in the Warmer) – Steam is the best conductor for heat. Ensure that water is approx. 1” deep in all water pans. Before turning on your warmer, check the water frequently-- add water as needed. Ensure that water is not touching the bottom of the insert-pans. If the warmer runs dry, turn off the warmer and allow it to cool to room temperature before adding water.

NOTE: If water is added to a warmer that has “run dry” it will cause thermal shock and will damage the warmer resulting in premature equipment failure.

Well Drain Pipes – It is very important that the drain pipes under the counter are properly supported to prevent leaks from developing. Please inspect the pipes under the counter and make sure that the pipes are well secured to prevent any movement when opening & closing the drain valves.



Questions?

If you have any questions or feedback regarding the information outlined above, please contact Wells Mfg. @ 314-678-6314.