

WELLS MANUFACTURING COMPANY
2 ERIK CIRCLE, P. O. Box 280
Verdi, NV 89439
telephone: 775-689-5700
fax: 888-492-2783
www.wellsbloomfield.com

707

OPERATION MANUAL

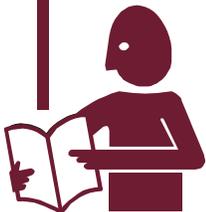
WATER-MAX II™ WM-TR II™ HOT WATER DISPENSER

**Includes
INSTALLATION
USE & CARE**



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,

PRINTED IN UNITED STATES OF AMERICA

LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by WELLS MFG. CO. 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 MFG. CO. 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 unau-

thorized personnel. The prices charged by Wells Mfg. Co. 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 Mfg. Co. 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 Mfg. Co. 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 write the Factory Service Department, Wells Manufacturing Company, P.O. Box 280, Verdi, Nevada 89439, phone (775) 689-5700 or (888) 492-2782, for information and other details concerning warranty.

SERVICE POLICY AND PROCEDURE GUIDE 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 Manufacturing 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 Manufacturing Co. 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

Electrical: 208 Volts, Single Phase 30 Amps
240 Volts, Single Phase 27 Amps

NOTE: Requires a dedicated 40 Amp circuit

Plumbing: Water Inlet: 1/4" Male Flare Fitting
Supply: 1/4" Female Flare supplied by a 1/4" O.D. or larger water supply line

NOTE: If water supply run from main supply line to Water-Max™ exceeds 12 feet, a 3/8" O.D. or larger water supply line is required.

IMPORTANT: This dispenser must be installed in compliance with all applicable federal, state and local codes and ordinances.

Dimensions: Height: 32-5/8"
Width: 13-1/8" (with satellite installed)
Depth: 20-3/4" (without satellite) 24" (with satellite installed)
Weight: 55 lbs. (heater assembly only, dry) 20 lbs. (satellite only, dry)
146 lbs. (operating configuration - filled, with satellite installed & filled)
62 lbs. (satellite only, filled)

FEATURES & OPERATING CONTROLS

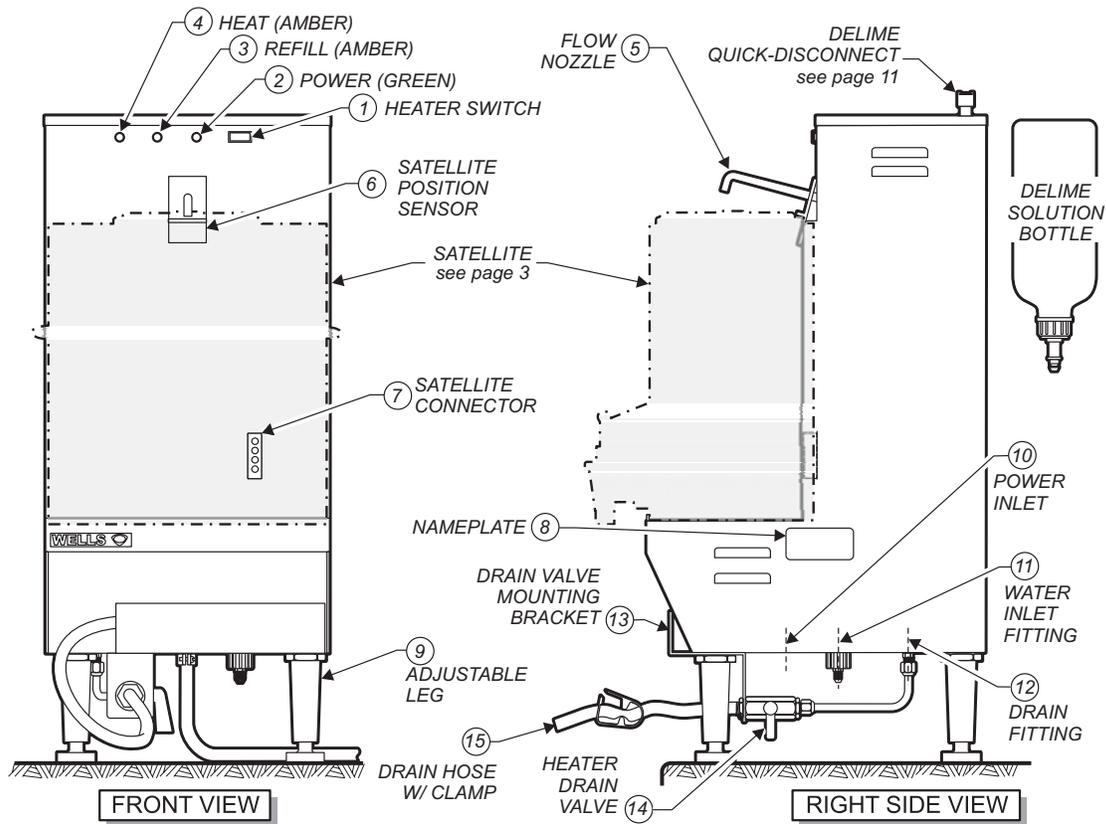


Fig. 1 Features & Operating Controls - Water Max II™ Hot Water Dispenser

ITEM	DESCRIPTION	NOTES
1	HEATER SWITCH	Controls power to water heater, satellite heater and satellite fill
2	POWER LIGHT	Indicates main power available
3	REFILL LIGHT	Indicates satellite is being refilled from the main tank
4	HEAT LIGHT	Indicates heater element is energized and water is heating
5	FLOW NOZZLE	Satellite fill device
6	SATELLITE SWITCH	Senses if satellite is in position
7	SATELLITE CONNECTOR	Electrical connector for satellite heater and fill
8	NAMEPLATE	Lists manufacturer, model & serial number, voltage & wattage.
9	ADJUSTABLE LEG	Supports unit off of counter and allows unit to be leveled Non-skid foot resists movement of unit on counter
10	POWER INLET	Electrical power fitting connects here
11	INLET FITTING	Inlet water connects here
12	DRAIN FITTING	Drain assembly connects here
13	MOUNTING BRACKET	Stabilizes drain valve, provides place to store drain hose
14	HEATER DRAIN VALVE	Allows main water heater tank to be drained for service
15	DRAIN HOSE w/CLAMP	Control and direct drain stream

FEATURES & OPERATING CONTROLS (continued)

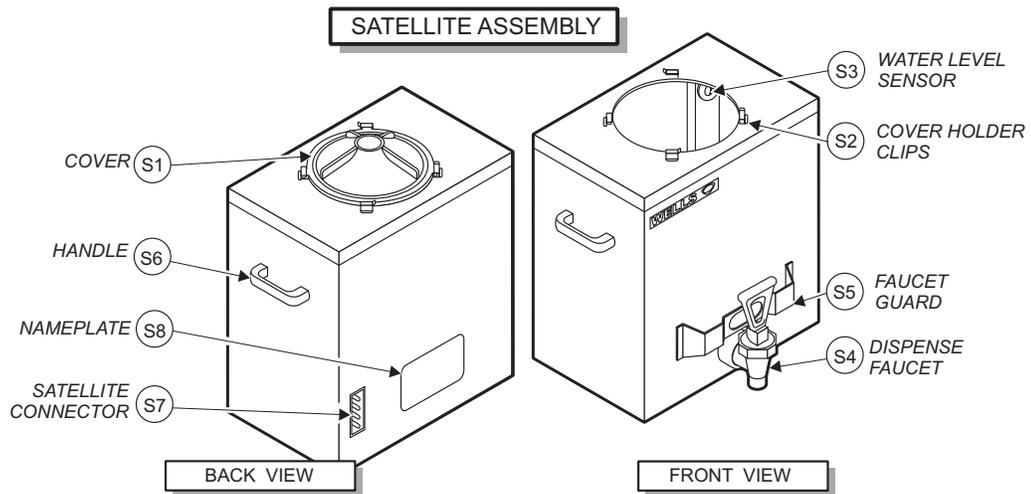


Fig. 2 Features & Operating Controls - Water Max II™ 5 Gallon Satellite

ITEM	DESCRIPTION	NOTES
S1	COVER	Forms fill funnel, allows access to tank for service
S2	COVER HOLDING CLIPS	Retains cover in place
S3	WATER LEVEL SENSOR	Maintains water level in tank
S4	DISPENSE FAUCET	Dispense hot water here
S5	FAUCET GUARD	Helps to protect faucet from damage
S6	HANDLE	Used to install/remove satellite on heater unit
S7	SATELLITE CONNECTOR	Electrical connector for satellite heater and fill
S8	NAMEPLATE	Lists manufacturer, model & serial number, voltage & wattage.

PRECAUTIONS AND GENERAL INFORMATION



WARNING: **Electric** **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.

Water-Max II™ hot water dispenser is intended for use in commercial establishments only.

This dispenser is designed to dispense hot water used in the preparation of 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, warnings and labels must be read and understood by all persons using or installing this appliance.

Cleanliness of this dispenser 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 the dispenser or satellite in water. Do not splash or pour water on, in or over any controls, control panel or wiring.

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.

AGENCY LISTING INFORMATION

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 all instructions in this manual carefully before starting installation of this dispenser. **READ AND UNDERSTAND ALL LABELS AND DIAGRAMS ATTACHED TO THE DISPENSER.**

Carefully account for all components and accessories before discarding packing materials.

- 1 ea. WATER-MAX II™ HOT WATER DISPENSER
- 4 ea. ADJUSTABLE LEGS
- 1 ea. DRAIN ASSEMBLY w/ MOUNTING BRACKET
- 1 ea. SATELLITE TANK ASSEMBLY with LID
- 1 ea. PLASTIC SOLUTION BOTTLE with QUICK DISCONNECT FITTING
- 1 ea. LITERATURE PACKAGE

Store these components in a convenient place for later use:

SETUP

Verify that this dispenser installation is in compliance with the specifications listed in this manual and with local code requirements. **THIS IS THE RESPONSIBILITY OF THE INSTALLER.**

Recommended height of the faucet is 38" to 42" from the floor. However, the actual installed height may vary with the requirements of the individual store.

The counter at the installation location must be level, provide a clear space at least 17-1/2" deep and must be structurally capable of safely supporting the 150 pound weight of the Water-Max II™ and satellite when filled with water.

Position DRAIN VALVE MOUNTING BRACKET. Install LEGS, one on each bottom corner. Front legs retain mounting bracket. Make certain all four legs have the NON-SKID FEET installed.

Connect DRAIN HOSE and CLAMP to DRAIN ASSEMBLY. Feed hose through MOUNTING BRACKET from the rear, then connect assembly to DRAIN FITTING on bottom of unit, left side near the rear of the unit.

Set Water-Max II™ upright on the counter.

With the dispenser in its final installed location, adjust for level with the adjustable legs. With a spirit level, check and adjust the dispenser for level front-to-rear and side-to-side.

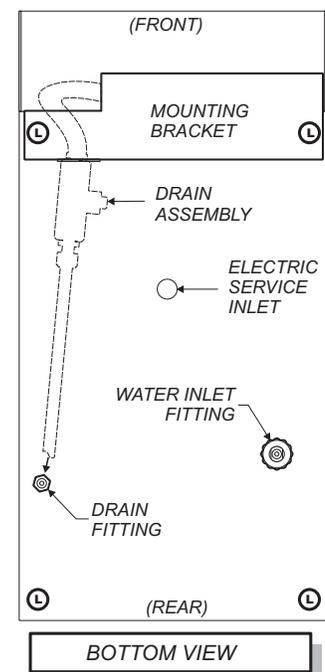
NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.

WARNING: Risk of personal 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.

IMPORTANT: A one gallon pitcher of water will weigh about 8-1/2 pounds and will be VERY HOT.

When connecting drain assembly, be sure to connect to the DRAIN FITTING.



INSTALLATION (continued)



CAUTION: RISK OF DAMAGE

DO NOT connect or energize this appliance until all Installation Instructions are read and followed. Damage to the dispenser will occur if these instructions are not followed.

IMPORTANT: Water supply MUST be a minimum of 1/4" line, and MUST be capable of supplying 25 p.s.i. AT ALL TIMES during the operation of the dispenser.

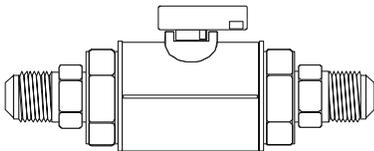


Fig. 3 1/4 Turn Ball Valve

PLUMBING LINE CONNECTION

If power has been run to the dispenser, verify that the circuit breaker is turned *OFF*, and that the POWER SWITCH is in the *OFF* [O] position.

Water-Max II™ must be connected to a potable water supply. Connect to a cold water line only. Connecting to a hot water line will damage the inlet water valve.

NOTICE:

WATER PIPE CONNECTIONS AND FIXTURES DIRECTLY CONNECTED TO A POTABLE WATER SUPPLY SHALL BE SIZED, INSTALLED AND MAINTAINED ACCORDING TO FEDERAL, STATE, AND LOCAL ORDINANCES.

Minimum 1/4" copper or flex tubing supply line (3/8" minimum if run from main supply exceeds 12 feet) with 1/4" female flare fitting.

Minimum 25 psi / maximum 75 psi water pressure at full flow.

The installation of a SHUTOFF VALVE (must be provided by plumbing installer) on the incoming water line is required. A 1/4 turn ball valve is recommended to minimize restricting the water flow during operation.

Installation of a PRESSURE REGULATOR and WATER HAMMER ARRESTOR (to be provided by plumbing installer) on the incoming water line is recommended.

Clean the incoming waterline: Run water through the line into a sink or bucket to flush any foreign particles or debris from the waterline.

Assemble incoming water line to the inlet fitting. Turn on water supply valve and check for leaks.

If a pressure regulator is installed, adjust pressure to 40 p.s.i.

INSTALLATION (continued)

ELECTRICAL INSTALLATION

NOTICE:

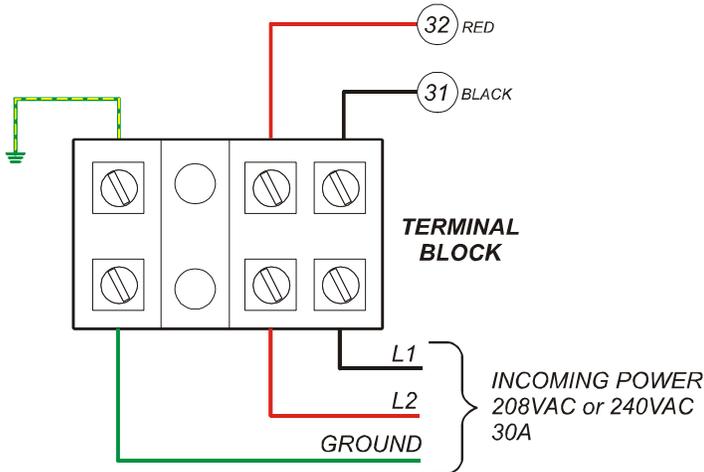
A DEDICATED CIRCUIT OF AT LEAST 40 AMPS IS REQUIRED.

WIRING AND CONNECTIONS MUST BE INSTALLED AND MAINTAINED IN COMPLIANCE WITH FEDERAL, STATE, AND LOCAL ORDINANCES.

The dispenser is factory configured for either 208 volts or 240 volts. The voltage configuration is NOT field convertible.

DO NOT connect unit to electric power until water supply is connected and turned on.

Be sure HEATER SWITCH is OFF (O) before connecting unit to electric power.



CAUTION: SHOCK HAZARD

Removal of any exterior panel will result in exposed electrical circuits. Electrical connection must be performed by a **qualified technician only**. Use care whenever working around exposed electrical circuits.

IMPORTANT:

Contact a licensed electrician to connect electric power to the dispenser.

IMPORTANT:

Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.

IMPORTANT:

Supply voltage must correspond to the nameplate voltage of the unit. Connection to the wrong voltage can result in equipment damage or reduced performance. Such damage is not covered by warranty.

INSTALLATION (continued)



CAUTION: Hot Surface

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



CAUTION Burn Hazard

Water in Water-Max II™ is EXTREMELY HOT!



CAUTION SCALDING HAZARD

Place satellite tank on dispenser as soon as the main tank is at temperature (i.e. READY light lit). Failure to do so may result in steam splattering when satellite is installed and satellite filling begins.

IMPORTANT:

DO NOT energize the HEATER SWITCH until the heater tank is filled. Damage to the heating element will occur. Such damage is NOT covered under warranty.

INSTALLATION START-UP AND CHECKOUT

Before turning on power or water to Water-Max II™, verify:

- a. Unit is level, with all legs touching the counter
- b. Water and electrical connections properly made
- c. HEATER SWITCH is OFF (O)
- d. Removable SATELLITE is NOT installed on Water-Max II™ at this time

Only after steps a. through d. are satisfactorily completed:

- e. Turn on water supply valve to Water-Max II™.
- f. Turn on electric power to unit. Green POWER light must be off. Water will automatically start filling the internal tank.
- g. WAIT at least 4 minutes. The internal tank fill solenoid must shut off before proceeding.
- h. Once internal tank fill solenoid shuts off, verify water in tank by opening DRAIN VALVE momentarily. Water must be present at drain valve.

Once satisfied that the heater tank is filled:

- i. Press the HEATER SWITCH to ON (I). Green POWER light will glow. Water in the heater tank will begin heating and the amber HEAT light will glow. Approximately 15 - 20 minutes after energizing the heater, HEAT light will turn off, indicating water in the tank has reached the setpoint temperature.
- j. Press the HEATER SWITCH to OFF (O)
Be sure the COVER is properly installed on the SATELLITE. Install SATELLITE on Water-Max II™ shelf. Press the HEATER SWITCH to ON (I). Amber REFILL light will glow and hot water will begin filling the satellite after 15 - 20 seconds.
- k. Satellite tank will fill completely within 30 minutes.

OPERATION

Water-Max II™ is used to dispense hot water for food preparation. The SATELLITE TANK stores five gallons of hot water for immediate use.

INSTALLING OR REMOVING SATELLITE TANK

Drain all water from SATELLITE before attempting to remove from unit. Press the HEATER SWITCH to *OFF* (O)
Be sure the COVER is properly installed on the SATELLITE
Install or remove SATELLITE on Water-Max II™ shelf by lifting up on satellite faucet guard.

When installing the tank, make sure that the tank is properly positioned, that the connector is seated, and that the dispensing nozzle lowered into position in the satellite cover.

Press the HEATER SWITCH to *ON* (I). Amber REFILL light will glow and hot water will begin filling the satellite after 15 - 20 seconds.

Place an appropriate container under the faucet. Being careful not to overflow the container, pull the faucet handle to dispense hot water.

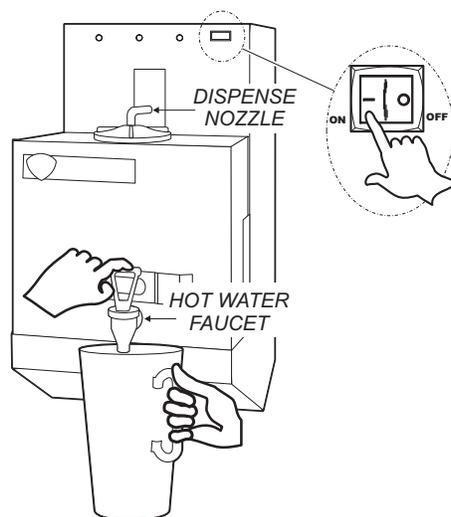


Fig. 5 Water-Max™ Operation

To Keep Water in Satellite Hot

Leave the heater switch *ON*. The satellite has an internal heater to maintain the tank temperature, and will remain ready to dispense hot water.



WARNING: BURN HAZARD

Water-Max™ is designed to operate with a matching 5 gal. satellite water tank only. Do not hold anything other than the matching satellite under the dispensing nozzle. Splashing hot water will cause serious burns.



GENERAL GUIDELINES

NEVER hold or place anything, other than the proper satellite, under the dispense nozzle. Draw water only from the hot water faucet of the satellite water tank.

NEVER attempt to remove or carry a satellite while full of water.

NEVER attempt to operate Water-Max II™ without the cover properly installed on the satellite



CAUTION: Hot Surface

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

CLEANING INSTRUCTIONS



CAUTION: BURN HAZARD

Water in satellite is extremely hot. Use care when draining.



CAUTION: HOT SURFACES

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



CAUTION: EQUIPMENT DAMAGE

**DO NOT SUBMERGE
SATELLITE IN WATER!**

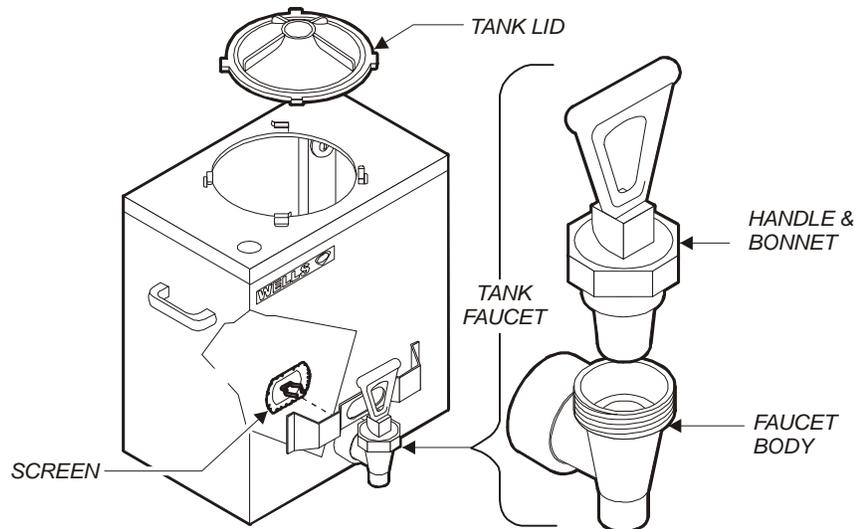
IMPORTANT:
DO NOT use bleach,
abrasive cleansers or
cleansers containing
chlorides.

DAILY CLEANING

PRECAUTIONS: Press HEATER SWITCH to *OFF* (O).
Drain all water from SATELLITE.
Remove satellite from Water-Max II™.

FREQUENCY: Minimum - Daily, or as required

TOOLS: Soft Cloth, Soft Bristle Brush



Wipe down the exterior of the Water-MaxII™ with a soft damp cloth.

Use a soft bristle brush to remove any calcium or lime build-up on the end of the dispensing nozzle. Wipe dispensing nozzle clean with a soft damp cloth.

Remove SATELLITE COVER.

Wipe satellite FAUCET, and interior and exterior of tank with a soft damp cloth. **DO NOT SUBMERGE SATELLITE IN WATER!**

Fill satellite with cool, clean water. Check operation of faucet.

If the faucet leaks:

- Drain tank
- Disassemble faucet by unscrewing bonnet from faucet body.
- Clean or repair faucet as necessary.
- Reassemble bonnet on faucet body.

Reinstall SATELLITE COVER.

Drain any remaining water from satellite, re-install on Water-Max II™.

Press HEATER SWITCH to *ON* (I) and test for proper operation.

Procedure is complete.

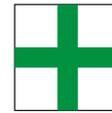
CLEANING INSTRUCTIONS (continued)

PERIODIC CLEANING - Delime Internal Heating Tank

PRECAUTIONS: Water in main tank is EXTREMELY HOT (around 200°F)

FREQUENCY: Weekly

TOOLS: Wells Deliming Solution Bottle (p/n 85377)
Plastic Scouring Pad
Clean Cloth or Sponge
Kay Orange Neutralizer and Delimer (Kay p/n 55905)



FIRST AID

EYES: In case of contact, immediately flush with warm water for 15 minutes. Contact a physician if irritation persists.

SKIN: Wash with soap and water.

Contact a physician if irritation persists.

INGESTION: If swallowed, drink plenty of water and contact a physician

KAY CHEMICAL CO.
EMERGENCY PHONE
(800) 304-0824

INGREDIENTS

Organic acids. Non-toxic when used as directed.

Begin with the HEATER SWITCH ON, MAIN TANK full and at temperature (i.e. HEAT light not lit), and with SATELLITE full of hot water.

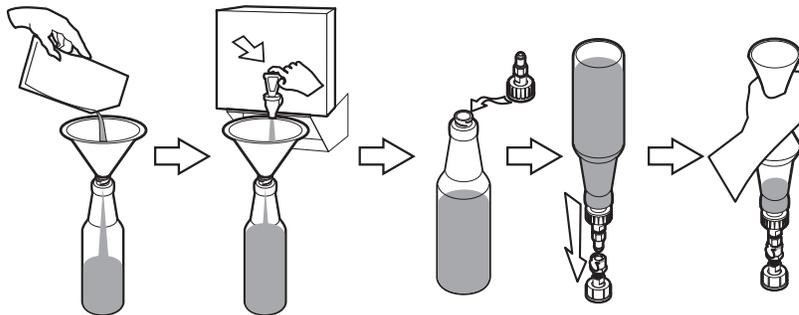
Disconnect water to unit, or turn off main water supply valve.

Pour contents (1 oz.) of Neutralizer and Delimer packet into the plastic solution bottle.

Fill the rest of the bottle with hot water from the satellite faucet.

Attach quick-disconnect fitting cap on bottle.

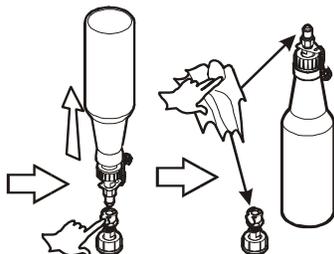
Invert the solution bottle over the quick-disconnect fitting on the dispenser. Insert the bottle until it locks into place.



For description of features refer to page 2.

Squeeze solution bottle until all solution is forced into dispenser.

Press release on quick-disconnect. Remove solution bottle. Wipe clean the quick-disconnect fittings. Rinse solution bottle with clean water.



Press TANK HEATER SWITCH to OFF [O]. Allow cleaning solution to soak in main tank for 30 minutes.

CONTINUED ON PAGE 12

CLEANING INSTRUCTIONS (continued)



CAUTION Burn Hazard

Water in Water-Max II™ is EXTREMELY HOT! Wear appropriate heat protective clothing when draining water from unit.

IMPORTANT:

Never drain internal tank with HEATER SWITCH **ON**. Tank heating element will be damaged if allowed to operate without water.

For description of features refer to page 2.

CONTINUED FROM PAGE 11

After 30 minutes, flush solution from main tank (HEATER SWITCH *OFF*):

Insert drain hose into a suitable container. Open drain hose clamp and drain valve. Allow all solution to drain.

Close drain valve. Reconnect main water supply and allow main tank to fill (approximately 4 minutes).

After tank is filled, disconnect main water supply and drain tank again.

Flush tank in this manner at least two (2) times.

After flushing tank:

Be sure drain valve and drain hose clamp are closed. Stow drain hose and reconnect main water supply. After tank is filled (approximately 4 minutes), press HEATER SWITCH to *ON* (I). After a short delay, main tank will begin filling. When water reaches proper temperature, satellite will begin filling.

Procedure is complete

CLEANING INSTRUCTIONS (continued)

PERIODIC CLEANING - Satellite Tank

PRECAUTIONS: Water in satellite is EXTREMELY HOT (around 200°F)
Satellite full of water is HEAVY (62 lbs.)
Drain water from SATELLITE before moving.

FREQUENCY: Weekly

TOOLS: Plastic Scouring Pad
Clean Cloth or Sponge
Kay Orange Neutralizer and Delimer (Kay p/n 55905)

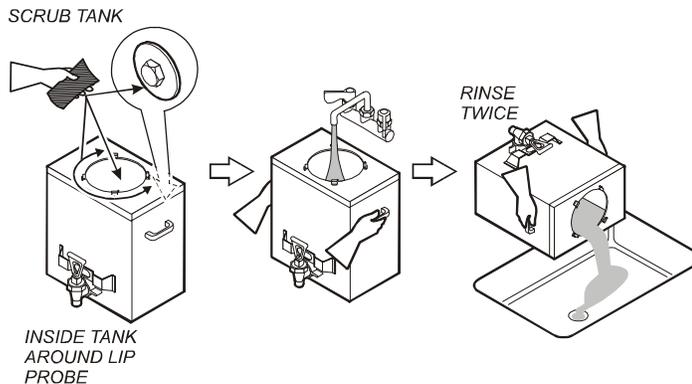
Press HEATER SWITCH to *OFF* [O].
Drain SATELLITE and remove from Water-Max II™.
Remove SATELLITE COVER.

Pour contents of one package of Neutralizer and Delimer into SATELLITE. Fill with hot tap water/

Allow solution to soak at least 30 minutes.

After soak period:
Carefully drain SATELLITE. Properly dispose of used deliming solution.

WATER LEVEL PROBE is located in the tank, in the back right corner near the top. Using a PLASTIC SCRUB PAD, clean all scale and lime from the water level probe. Using the scrub pad, clean all scale and lime deposits from the lip of the tank opening and from the inside of the tank.

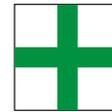


Rinse tank thoroughly at least twice. Pour all rinse water into a sink or appropriate container for disposal.

Reinstall SATELLITE COVER on SATELLITE. Reinstall SATELLITE on Water-Max II™. Make sure tank connector is fully seated.

Press HEATER SWITCH to *ON* [I]. After a short delay, main tank will begin filling. When water reaches proper temperature, satellite will begin filling.

Procedure is complete



FIRST AID

EYES: In case of contact, immediately flush with warm water for 15 minutes. Contact a physician if irritation persists.

SKIN: Wash with soap and water.

Contact a physician if irritation persists.

INGESTION: If swallowed, drink plenty of water and contact a physician

KAY CHEMICAL CO.
EMERGENCY PHONE
(800) 304-0824

INGREDIENTS

Organic acids. Non-toxic when used as directed.

For description of features refer to page 3.

TROUBLESHOOTING SUGGESTIONS

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
Power light not lit	Circuit breaker off or tripped	Reset circuit breaker
Satellite does not fill	Satellite not properly positioned on shelf	Set satellite in proper position
	Low water in main tank	Verify water supply is fully on
		Inlet solenoid strainer plugged - clean strainer
	Internal damage - contact Authorized Wells Service Agency	
Satellite suffers excessive fill time	Improper internal adjustments	Contact Authorized Wells Service Agency
Dispensed water not hot enough	Satellite not properly positioned on shelf	Set satellite in proper position - verify connector securely seated
	Water temp thermostat not set	Contact Authorized Wells Service Agency
	Dispense thermostat set too low	
Main tank does not heat	Tripped circuit breaker	Contact Authorized Wells Service Agency
	Internal damage	

There are no user serviceable components in the appliance. In all cases of damage or component malfunction, contact your Authorized Wells Service Agency for repairs.

PARTS & SERVICE

DESCRIPTION	SERVICE PART NO.
TANK, 5 GALLON, MODEL DT-5	22658
DELIMING SOLUTION BOTTLE WITH QUICK DISCONNECT FITTING	22800
DELIMING SOLUTION BOTTLE (ONLY)	22801
PITCHER, PLASTIC, 4 QT.	84501
ASSEMBLY (STRAINER / PRESSURE REGULATOR WITH GAUGE / WATER HAMMER ARRESTOR)	84868
PRESSURE REGULATOR (ONLY)	8541-401
PRESSURE GAUGE (ONLY)	8541-402
WATER HAMMER ARRESTOR (ONLY)	9012-54
WATERLINE "Y" STRAINER (ONLY)	SA 9052
NEUTRALIZER AND DELIMER (concentrate) Kay Chemical Company 1-800-529-5458	KAY #55905

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 Manufacturing Co.
2 Erik Circle
P. O. Box 280
Verdi, NV 89439
phone: (888) 492-2782
fax: (888) 492-2783
(Service Parts Dept.)

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)	208 240



*Wells Manufacturing proudly supports CFESA
Commercial Food Equipment Service Association*

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



WELLS

WELLS MANUFACTURING COMPANY - Division of CARRIER COMMERCIAL REFRIGERATION
2 ERIK CIRCLE, P. O. Box 280
Verdi, NV 89439
telephone: 775-689-5700
fax: 888-492-2783
www.wellsbloomfield.com

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