



**WELLS MANUFACTURING**  
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**591**

## **OWNERS MANUAL**

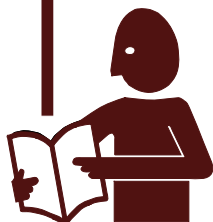
### **HYDRO-SURGE BUILT-IN POT WASHER**

### **MODEL PW106**



*PW106*

**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 MANUFACTURING 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 MANUFACTURING 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

Manufacturing 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 Manufacturing 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 Manufacturing 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 Manufacturing**  
**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 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 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	CYCLES	MOTOR HP	AMPS	POWER SUPPLY CORD
		1 $\emptyset$				
	PW106 -120*	120 VAC	60 Hz	1/3	6.0	NEMA 5-15P
	PW106-UK60	220/230/240VAC**			3.0	BS-1363
	PW106-UK50	220/230/240VAC**	50 Hz	1/3	3.0	BS-1363
	PW106-EU50	220/230/240VAC**	50Hz	1/3	3.0	CEE 7/7

120VAC 60Hz unit may be converted to 240VAC 60Hz by reconfiguring motor wiring and replacing power supply cord. Note: This conversion is not UL Listed.

\*\* Export unit only, this model is not UL listed.

## FEATURES & OPERATING CONTROLS

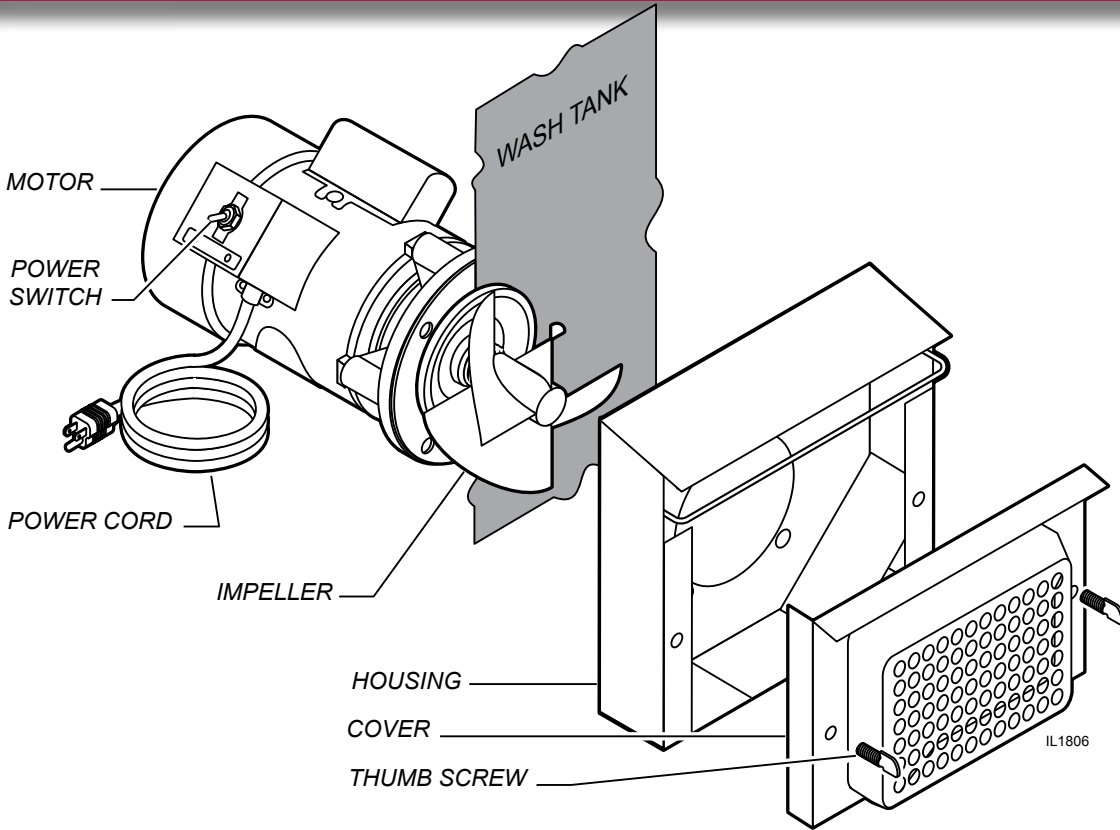


Fig. 1 Features and Operating Controls

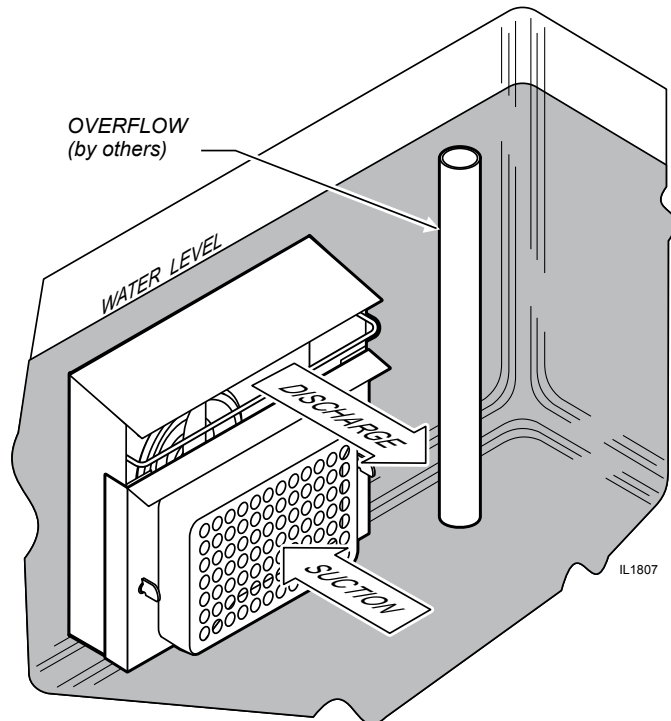


Fig. 2 PW-106 Operation

## PRECAUTIONS AND GENERAL INFORMATION

This appliance is intended for use in commercial establishments only.

This appliance is intended to assist in cleaning cooking utensils. 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.

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

Impeller blades are sharp:

DO NOT operate the unit unless the cover is properly installed.  
Use care when cleaning the impeller.

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: 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.




### CAUTION: CUT HAZARD

Impeller blades are sharp. DO NOT operate the unit unless the cover is properly installed.

Use care when cleaning the impeller.

## AGENCY LISTING INFORMATION

This appliance is  Listed under UL File E27255 for 120VAC 60Hz only.



E27255

## 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.

### **IMPORTANT:**

This appliance must be plugged into a properly grounded receptacle. Contact a licensed electrician to install and connect a proper receptacle.

### **IMPORTANT:**

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

### **IMPORTANT:**

**DO NOT** run Hydro-Surge dry. Operating the unit dry will damage the seals and allow it to leak.

### **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	MOTOR ASSEMBLY
1 ea	GASKET, TANK TO MOUNTING PLATE
1 ea	PUMP HOUSING ASSEMBLY
1 ea	COVER
	HARDWARE and LITERATURE

### **INSTALLATION**

**IMPORTANT:** Layout, installation and any conversion to be performed by a qualified service technician only.

Layout mounting holes per Installation Instruction. After completing cutout operations, carefully deburr all holes.

**NOTE:** Hydro-Surge unit is designed to mount on the LEFT side of the wash tank. If mounting to the right side:

- Rotate motor until switch is accessible from the front.
- Remove and reinstall motor connector box cover so that switch markings are right-side-up.

**NOTE:** The 120 volt Hydro-Surge part no. 20621 is shipped from the factory wired for 120 volts AC, 60 Hz. If unit is to be used for 240 volts:

- Purchase part no. 2E-35540 240 VAC power cord.
- Reconfigure motor wiring connections per motor label as required for 240 VAC.
- Install 240VAC power cord. Be sure to tighten strain relief.

**IMPORTANT:** 240V conversion is not UL Listed.

Apply a thin bead of food-grade silicone sealant to one face of the gasket, then apply gasket to the mounting plate of the motor assembly.

Apply a thin bead of food-grade silicone sealant to the exposed face of the gasket, then assemble the motor and pump housing to the wash tank. Test impeller to be sure it rotates without contacting the pump housing. Adjust as necessary. Bolts need be only tight enough to prevent leaks. Over-tightening is not necessary. Install the cover. Thumbscrews need only be finger-tight.

Fill wash tank. Plug unit into a appropriate receptacle and test for proper operation.

**OPERATION**

Place items to be washed in the wash tank

Fill wash tank to a depth of 10", or up to the level of the overflow, with hot tap water.

**NOTE:** If using a detergent, a low-foaming detergent is recommended.

Turn the power switch ON. Allow the unit to operate as long as necessary to remove food particles.

Hydro-Surge cleans by the scrubbing action of fast-moving water. If cleaning a large number of items, rotate the items frequently so that each spends some time nearest the Hydro-Surge discharge.

**SUGGESTIONS**

Inspect each item for thorough cleaning. Additional hand cleaning may be necessary to insure complete food removal.

If detergent is used, items must be rinsed with clean water prior to use.

**CAUTION:  
CUT HAZARD**

Impeller blades are sharp. DO NOT operate the unit unless the cover is properly installed.

**IMPORTANT:**

**DO NOT** run Hydro-Surge dry. Operating the unit dry will damage the seals and allow it to leak.

## CLEANING INSTRUCTIONS



### CAUTION: CUT HAZARD

Turn power switch OFF and disconnect unit from electric power before cleaning.



### CAUTION: CUT HAZARD

Impeller blades are sharp. DO NOT operate the unit unless the cover is properly installed.

Use care when cleaning the impeller.



### CAUTION: POWER WASHING

DO NOT expose the motor to any amount of water. Doing so can damage the unit and is not covered under warranty.

### PREPARATION

Turn power switch OFF  
Unplug from electrical power  
Drain wash tank

### FREQUENCY

Daily, or as needed

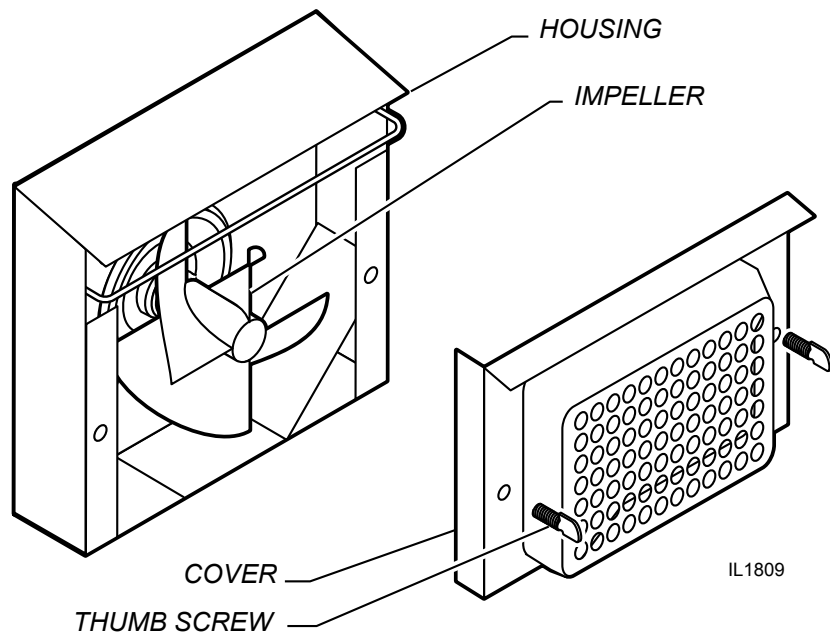
### TOOLS

Bottle Brush, Soft Bristle Brush  
Soft Cloth or Sponge

### CLEANING

1. Turn power switch OFF and unplug unit. Drain wash tank.
2. Remove cover. Store thumb screws for later use.
3. Using brushes, clean in, around and behind impeller. Remove any mop strings or other fibers from impeller shaft.
4. Clean all accessible areas of the pump housing.
5. Check impeller for free rotation. Reassemble cover.
6. Wipe motor, power switch and power cord with a soft cloth dampened with clean water.
7. Plug unit into receptacle.

Procedure is complete.

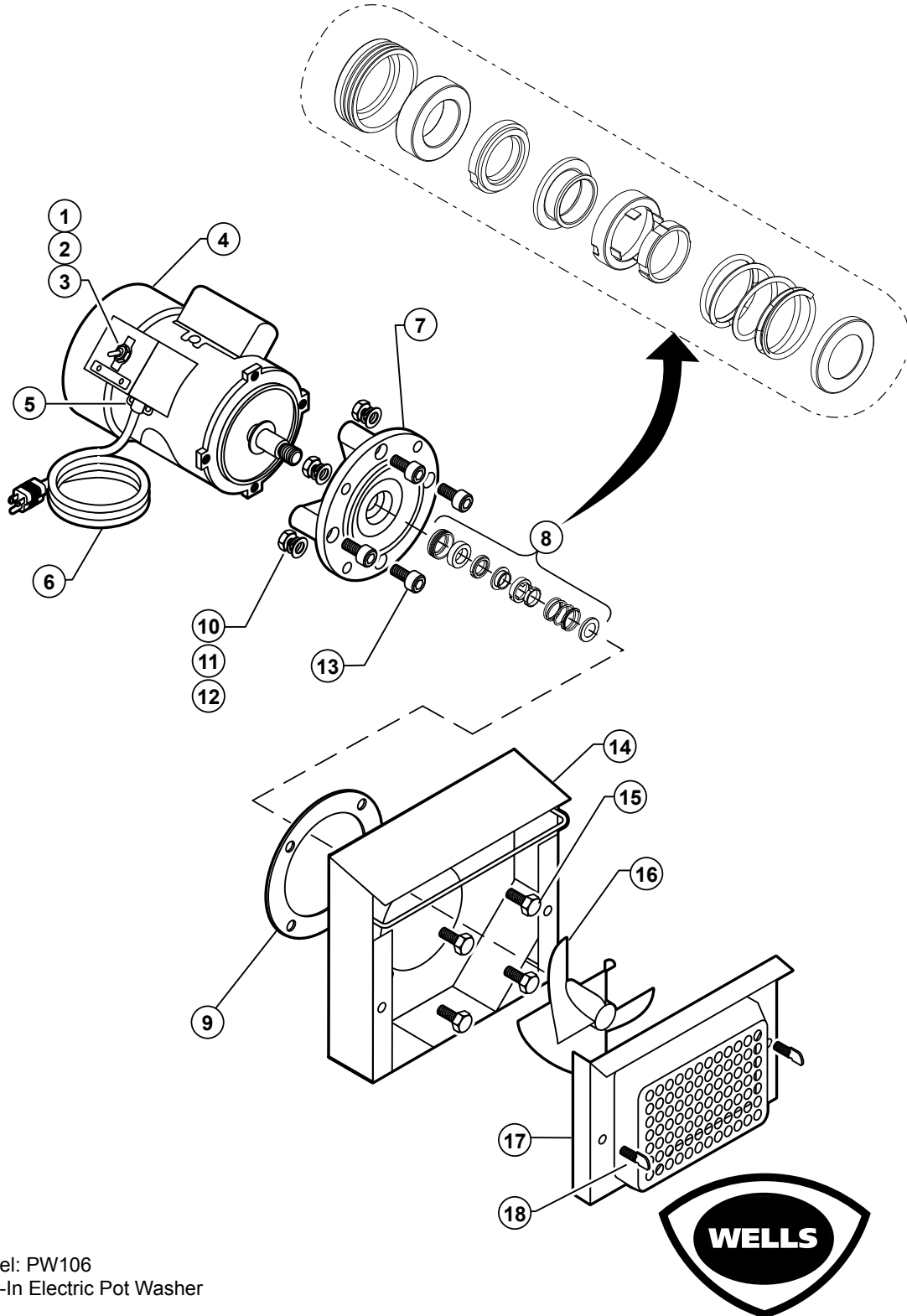




## TROUBLESHOOTING SUGGESTIONS

SYMPTOM	PROBABLE CAUSE	SUGGESTED REMEDY
No power to unit	Unit unplugged or circuit breaker tripped	Plug unit into appropriate receptacle
		Reset circuit breaker
Unit will not run	Power switch off	Turn switch ON
	Internal overload tripped	Allow motor to cool
	Damaged power cord	Replace power cord
	Damaged power switch	Replace switch
	Damaged motor	Replace motor
Trips internal overload	Impeller jammed	Clean impeller. Be sure impeller is not binding on pump housing.
	Impeller damaged	Replace impeller
	Motor improperly wired	Motor must be wired per the attached label for the electrical supply voltage.
	Mounting plate-to-motor screws loose	Tighten mounting plate screws
	Damaged motor	Replace motor
Leaks at pump shaft	Damaged pump seal	Replace seal
Leaks at mounting	Mount bolts loose	Tighten mounting bolts
	Gasket damaged	Replace gasket.

# EXPLODED VIEW: PW106



Model: PW106  
Built-In Electric Pot Washer

PL591

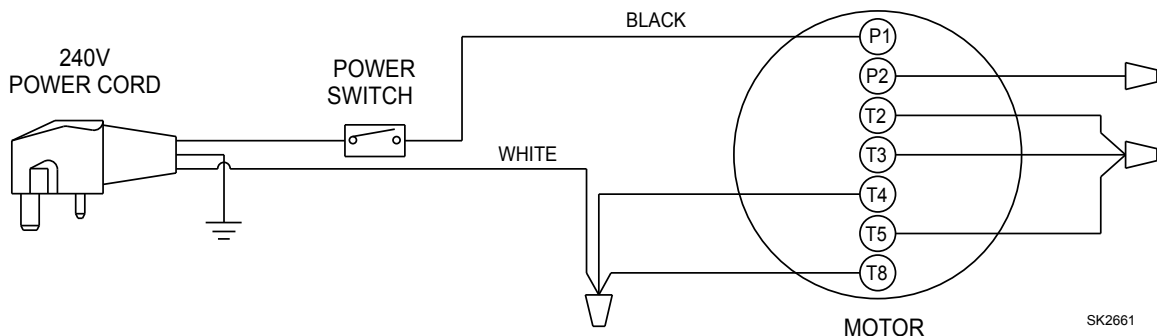
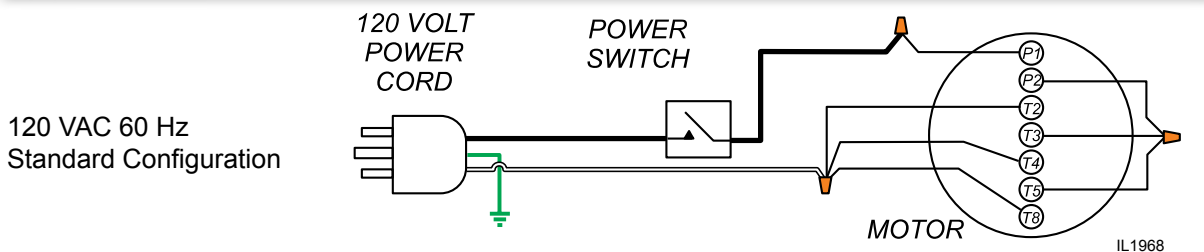
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M591 p/n 2M-Z17114 Owners Manual Built-In Pot Washer PW-106

## PARTS LIST: PW106

Fig No	Part No	Qty	Description
1	2E-30303-15	1	BOOT THREADED BLACK
2	2E-33192	1	PANEL ON & OFF SWITCH
3	2E-35900	1	SWITCH ON OFF
4	2U-35896	1	MOTOR 1/3HP 120V PW-1
	2U-Z17110		MOTOR PW106 220V 50HZ
5	2K-31200-01	1	BOX CONNECTOR 3/8
6	2E-35539	1	CORD 125V 15A 5-15P 16/3
	2E-35540		CORDSET 240V BAKERS
7	K3-35897	1	PLATE MTG MACH PW-1
8	2I-35902	1	SEAL PUMP PW-1
9	L2-35899	1	GASKET TANK TO MTG PLATE
10	2C-37497	4	NUT 3/8 HEX MS FINISH
11	2C-37500	4	WASHER LOCK 3/8 SPLIT SS
12	2C-37501	4	WASHER FLAT ZI 3/8-1.0-14
13	2C-37499	4	BOLT SOCKET HD 3/8-16X1
14	K3-35906	1	PUMP HOUSING ASSY PW-1
15	2C-37498	4	BOLT HEX 3/8-16X1 SS
16	2B-35898	1	IMPELLER PW1 71949
17	K3-35911	1	COVER PUMP ASSLY PW-1
18	2C-35907	4	SCREW 1/4 20X5/8 SS THUMB

## WIRING DIAGRAM: PW106



**NOTES:**

**NOTES:**

**NOTES:**

**DESCRIPTION**

**PART NO.**


The following parts are available through your Authorized Wells Service Agency:

**SERVICE & REPAIR**

IMPELLER	2B-35898
GASKET, TANK TO MTG PLATE	L2-35899
SEAL, PUMP	2I-35902
PUMP HOUSING	K3-35906
THUMB SCREW	2C-35907
COVER, PUMP	K3-35911

**VOLTAGE CONVERSION**

**IMPORTANT:**

This appliance is  Listed for 120 VAC 60 Hz only.

CORD SET 240 VAC 60 Hz	2E-35540
MOTOR 220 VAC 50 Hz	2U-Z17100

**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**  
10 Sunnen Dr.,  
St. Louis MO 63143 USA

**Service Dept.**  
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     220     240



Wells Bloomfield proudly supports CFESA  
Commercial Food Equipment Service Association

**SERVICE TRAINING - QUALITY SERVICE**



**CUSTOMER SATISFACTION**



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