

INSTRUCTION MANUAL FOR POT WASHING

MOD. _____

GE605 RCD

GE755 RCD

GE805 RCD

GE1005 RCD

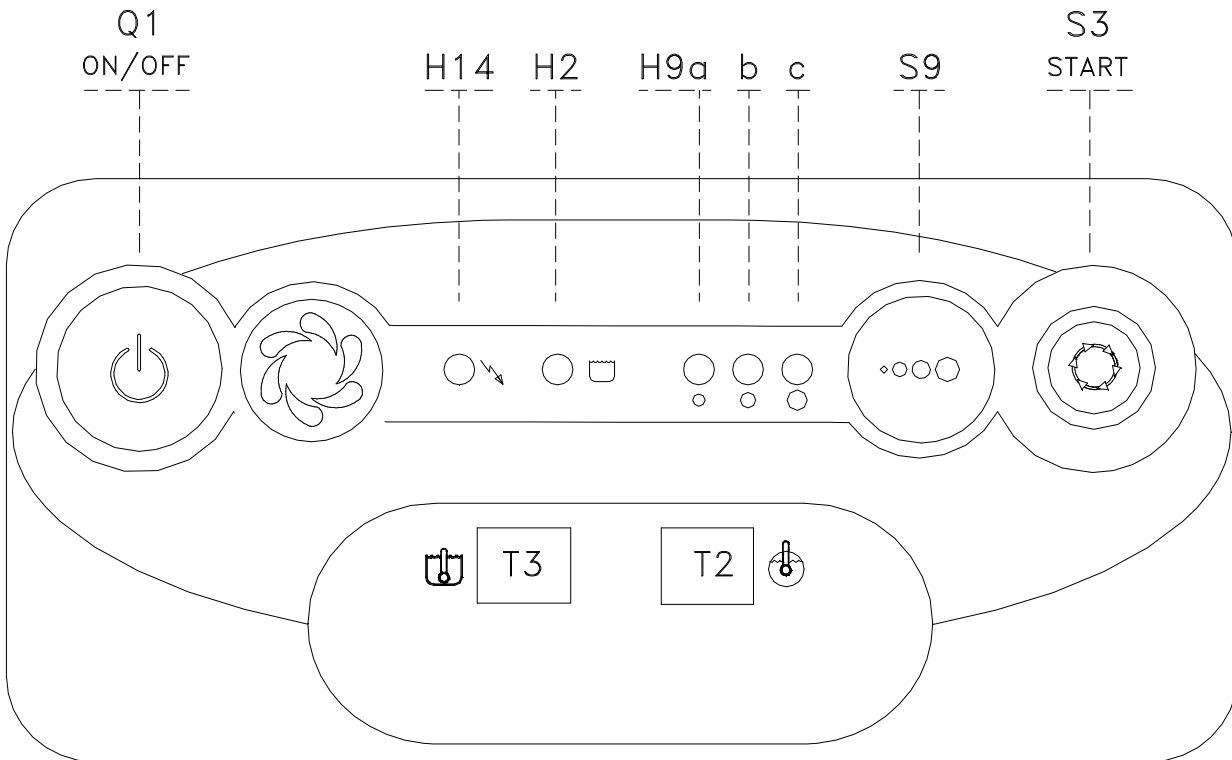
GE1255 RCD

FOREWORD

1. Read the instructions contained in the present booklet carefully, because they supply important information on installation, operation and maintenance safety. Store this booklet carefully for any further consultation by other operators.
2. Having removed the packing material, check that all the equipment is present.
If there is any doubt, do not use it and contact qualified personnel.
The packing elements (plastic bags, foam polystyrene, nails, etc.) should be kept away from children, because they are dangerous.
3. Before switching the equipment on, make sure that the model plate data conforms to that of the electrical and water distribution network.
4. Installation should be carried out by qualified personnel according to the manufacturer's instructions.
5. This equipment should be destined to the use which it has been conceived for. Any other application should be considered improper and consequently dangerous.
6. The equipment should only be used by personnel trained for its use.
7. Operators must strictly follow all hygienic requirements in the handling of clean dishware and cutlery.
8. Do not leave the machine in an environment at temperatures lower than 0°C.
9. The protection of the machine is IP X4, therefore it should not be washed with high pressure directed water jets.
10. Qualified personnel only can access the control panel, after having disconnected the machine from the primary current supply.
11. The appliance is made according to EEC 89/336 regarding radio noise suppression and electromagnetic compatibility.
12. According to EEC directive nr.23 of 19/02/1973 and the law of actuation nr.791 of 18/10/1987, our appliances are built-up according to the good technique norms in force in Italy and abroad.
13. Noise level of the machine, less than 70dB(A)

INSTRUCTIONS FOR USE

CONTROL PANEL





- Q1** Main switch
- H14** Pilot lamp " check "
- H9a-b-c** Pilot lamp "cycle"
- H2** Pilot lamp "machine ready"
- S3** Push button "WASH or DRAIN CYCLE START"
- S9** Cycle selector / AUTOMATIC or MANUAL startup
- T2** Boiler thermometer
- T3** Tank thermometer

OPERATION AND USE

1. Before washing make sure that:

- the wall-mounted on/off switch is switched on;
- the water tap is open;
- water is present in the distribution network;
- the pump protection filters are installed in their respective positions;
- the overflow is inserted;
- all rotating parts are free;
- the rinse aid dispenser is full;
- make sure that dishware is in good conditions as it may cause cleaning difficulty and haven bacteria.

2. Press the "**Q1 on/off**" button ("**H14**" ON) to enable the automatic wash tank filling and the consequent triggering of the heating element.

Wait that the temperatures are 55°C for washing  "**T3**" and 80-85°C for rinsing  "**T2**" (the lamp "**H2**" ON).

3. Pour about 30 gr. of detergent directly into the tank, paying attention to distribute it uniformly on the filters, the quantity being according to supplier's instructions. Add 15 gr. every 4 cycles to achieve a concentration of 1,5 gr./lt. In order to respect our environment, use only the correct amount of detergent.

When using chlorinated detergent, it is suggested to use **an automatic dispenser**; otherwise, brownish spots might appear on the surfaces due to chlorine reactions. Detergent should always be placed near the pump filter.

4. Then, introduce the glasses or the cups to wash, after having removed the solid waste and having placed them into the proper racks. The cups and the glasses should be turned upside down, while the cutlery should be put vertically into the proper container, and the same applies to dishware.

7. Remove the rack and slightly incline it to permit a perfect drain; allow dishware to dry and after having washed one's hands, handle the rack in order not to touch the dishware inside then place the rack on hygienically clean shelves.

To change the tank water if necessary.

8. DRAIN CYCLE

At the end of washing, with the **machine off**, **take out the overflow pipe from the tank and wait until it is completely empty then close the door and turn on the machine for a few minutes to wash the machine.**

Then again press the switch "**Q1 on/off**" to turn off the machine and wait until the tank is completely empty.

For machines with drain pump, open the front door, pull out the overflow pipe, turn ON the machine, and press the "S3 start" button for start the drain cycle. The lamp "**H14**" and "**H9**" flashes.

The machine will carry out the drain cycle for **2 min. and 20 sec.**

At this point, the tank filter can be taken out, in order to be washed, then replace it with the overflow in its place.

SELF CLEANING AND DRAIN CYCLE

For machines with drain pump, **turn OFF the machine, pull out the overflow pipe, close the front door** and press the "**S3 start**" button for start the cycle. The lamps "**H9a-H9c**" and "**H14**" flashes.

The machine will carry out the drain cycle for **2 min. and 20 sec.**

At this point, the tank filter can be taken out, in order to be washed, then replace it with the overflow in its place.

➤ **(For further use , first switch off the machine).**

For any further information concerning equipment cleaning, read chapter "**USEFUL SUGGESTIONS**".

DEACTIVATING THE DISHWASHER AT THE END OF THE DAY

9. At the end of service, turn off by using the main wall switch and close the water and steam* valve.

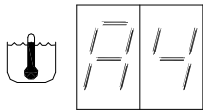
(*) for steam machines only

INSTRUCTIONS DURING THE WASHING

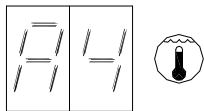
- 1) Do not plunge bare hands into the water containing the detergent. If this happens, wash them immediately and abundantly with fresh water.
 - 2) When the machine is operating, do not open the door too rapidly.
 - 3) Use only specific anti-foaming detergents.
 - 4) Disconnect the equipment in case the machine is out of order or it does not work properly. For the repairs consult a technical assistance centre authorised by the manufacturer and ask only for an original spare parts.**
 - 5) Never modify the thermostat settings.
 - 6) Check that the wash temperature is 55-60°C.
 - 7) Wash tank water should be changed at least twice a day or according to daily wash requirements.
 - 8) Do not subject clean dishware to any further cleansing treatment such as brushes or drying towels.
- If these instructions are not followed, the safety of the equipment can be compromised.

ALARMS

➤ **ALARM A4**

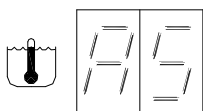


Tank temperature probe not connected.

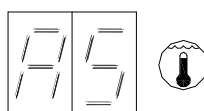


Boiler temperature probe not connected.

➤ **ALARM A5**



Tank temperature probe in short circuit or the temperature exceeds 99°C.



Boiler temperature probe in short circuit or the temperature exceeds 99°C.

USEFUL SUGGESTIONS

1) MAINTENANCE

IMPORTANT: Before carrying out the cleaning and maintenance operations, disconnect the equipment from the electric supply.

Frequently check and clean the nozzles. The frequency of this operation will depend on the quantity of residues, which may result in an unsatisfactory washing result.

- ◆ For the inside and outside cleaning of the machine, **do not use corrosive products** such as sodium hypochlorite (bleach) savelling water and hydrochloric acid, acids, steel wool or steel brushes.
- ◆ The presence of calcium and magnesium salt in the water can compromise machine performance, thus ask qualified personnel to remove the deposits periodically.
- ◆ In order to avoid some oxidation risks, or chemical reactions, generally the stainless steel surfaces have to be well cleaned.

2) OPTIMAL RESULTS:

A possible wash deficiency can be noticed when residue remains.

Marks can be caused by an insufficient rinse: in this case check that the rinse nozzles are clean and that there is sufficient water supply pressure.

In case of dishware residue check that:

- the washing nozzles are clean
- the water temperature is around 60°C
- there is detergent
- the pump suction filter is clean
- the racks are suitable for the dishes and cutlery that are to be washed
- the position of the cutlery and the dishes in the racks are correct

3) TEMPORARY MACHINE NON-USE

In case the machine is stopped for some weeks, it is recommended before closing it to fill the tank and run the machine with clean water, then empty it out, in order to avoid the forming of bad odour and that any residue remains in the pump.

If necessary repeat this operation until the water leaving the machine is clean.

If the machine is stopped for many weeks, it is recommended to oil the stainless steel surfaces with paraffin oil and to discharge the water from the boiler and the electric pump.

4)SANITIZING THE MACHINE

Sanitizing the machine at least once a week is of the utmost importance in order to guarantee hygiene even when the machine is not in use.

It is advisable to use a disinfecting product suggested by an authorised detergent dealer.

The use of this product will satisfy hygienic requirements, even during machine non use.

Before switching off the machine run the machine briefly with clean water.

5)HARD WATER CONDITIONS

If a hard water supply is present, mineral deposits will form within the machine and also on dishware.

In order to avoid the above conditions a periodic removal of these deposits is necessary.

The frequency and method of this operation upon consultation by your detergent supplier.

INSTALLATION AND MAINTENANCE INSTRUCTIONS

The following instructions are addressed to a qualified personnel the only one authorised to carry out checks and repairs, if any.

The manufacturer declines any responsibility in the case of interventions made by a non qualified personnel or the use of spare parts other than those supplied by the Manufacture.

INSTALLATION

During installation, carry-out a good machine levelling, which is a prerequisite for a correct operation thereof. In order to prevent any damages caused by vapours going out of the machine, make sure that the surrounding materials don't deteriorate in their presence.

1) ELECTRICAL CONNECTION

The electrical power supply shall be fed to the machine by connecting it to a wall-mounted differential magneto-thermal on/off switch, with a contact aperture distance equal to or greater than 3 mm.

The said magnetothermal on/off switch should be rated according to the following table, as a function of the power supply voltage, the machine model, and the heating type (electrical or steam heating).

| Modèle | Type de chauffage | Branchement électrique (V) | Puissance totale (kW) | Absorption électrique (A) | Section câble alimentation (mm ²) | Inter-rupteur a mur (A) | |
|------------|-------------------|----------------------------|-----------------------|---------------------------|---|-------------------------|--|
| GE605 RCD | électrique | 380-400V/3N | 9 | 13,7 | 2,5 | 16.0 | |
| GE755 RCD | électrique | 380-400V/3N | 9 | 13,7 | 2,5 | 16.0 | |
| | | | | | | | |
| GE805 RCD | électrique | 380-400V/3N | 9 | 13,7 | 2,5 | 16.0 | |
| GE1005 RCD | électrique | 380-400V/3N | 15 | 23,0 | 4 | 32.0 | |
| | | | | | | | |
| GE1255 RCD | électrique | 380-400V/3N | 15 | 23,0 | 4 | 32.0 | |
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N.B.: Check that the voltage which the machine is set to correspond to the power supply voltage available.

Power cable cross section must not be less than that indicated in the table. If the cables are not protected by a sheathing, use a flexible, protected cable in Polychloroprene with equivalent H07RN-F characteristics.

Check the line length; should it be too long, conform the line cross section to such line length and to current drain; don't submit the power supply cable to traction.


Cable must be connected to X1 terminal block passing through the cable brake (see refer to electrical diagram).

The electrical safety of this equipment is only assured if it is connected as follows.

It is necessary to connect the equipment to an effective ground installation, as specified by the electrical safety regulations in force.

Check that this basic requirement is complied with and, in case of doubt, ask for a careful check of the installation by a qualified personal.

In addition, the equipment shall be part of an equipotential system, the effectiveness of which should be checked according to the regulations in force.

The connection should be made at the screw marked by the respective label located on the equipment back side. ()

The manufacturer declines any responsibility for any damages caused by lack of an effective ground installation.

2)WATER CONNECTION

Install a water cock in a well accessible place, terminating in a 3/4" gas fitting, which the draining pipe shall be connected to.

Carefully comply with any national or regional regulations in force.

The operating pressure should not be less than 2 bar nor greater than 4 bar (200/400 kPa). In order to get a good result, it is suggested that the feeding water has an hardness not greater than 5/10°F and a temperature of 55°C - 0+10°C.

3)STEAM FEEDING (*)

As far as steam feeding is concerned, connect to the machine fittings indicated in the installation drawings. In order to make the equipment independent from the general steam distribution network, it is necessary to use gate and 1" gas on/off valves.

This type of feeding should be supplied at a pressure ranging from 0.5bar (110,8°C-50kPa) to 2bar (132,9°C-200 kPa).

The steam used should be absolutely saturated and dry.

4)WATER DRAIN

Install a water drain at the floor level, complete with siphon, and connect to the drain through a flexible pipe, making sure that there are no throttlings along it. Make sure that the draining pipe is resistant at a temperature of 70°C.

5) STEAM EXHAUST (*)

The condensed steam exhaust shall have an appropriate slope toward the recovery installation or a blow-by pump, in order to guarantee an autonomous scavenging of the condensed steam.

(*) for steam machines only

6) LOADING AND UNLOADING OF THE MACHINE

For the transportation of the machine from the delivery point to the final installation position, use a fork lift or adequate lifting equipment used by authorised staff. Lift the machine by its frame, taking care that any protruding parts are not damaged (discharges, wiring etc.).



7) MACHINE DISMANTLING

At the end of its normal lifetime, the machine has to be taken apart according to the local regulations in force by separating the components as follows:

- metal parts: hood, platforms, frames, filters
- electrical parts: motors, remote control switches, microswitches, wiring
- plastic parts: racks, connections
- rubber parts: tubes, sleeves

WIRING DIAGRAM

| | |
|------|------------------------------------|
| B2 | Boiler temperature probe |
| B3 | Tank temperature probe |
| C1 | Anti noise filter |
| E2 | Booster heater |
| E3 | Tank heater |
| K1 | Relais |
| K2 | Tank filling relay |
| KS1 | Door switch relay |
| KE2 | Booster heater contactor |
| KE2b | Safety contactor of booster heater |
| KE3 | Tank heater contactor |
| KM2 | Rinse pump contactor |
| KM3 | Wash pump contactor |
| KM3a | Wash pump contactor |
| M2 | Rinse pump |
| M2a | Rinse pump |
| M3 | Wash pump |
| M3a | Wash pump |
| M5 | Drain pump (if required) |
| MD | Detergent dispenser (if required) |
| S1 | Door switch |
| S2 | Tank pressure switch |
| S11a | RCD pressure switch |
| SE2 | Booster thermostat |
| SE2a | Booster thermostat |
| SE2b | Booster safety thermostat |
| SE3 | Tank thermostat |
| Y11 | RCD filleng solenoid valve |
| Y2 | Tank filling solenoid valve |
| X1 | Junction |

The manufacturer declines any resonsibility for any printing errors contained in this booklet. The manufacturer also reserves the right to make any modifications to its products that do not affect the basic characteristics thereof.

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