POTWASH MACHINE WITH GRANULES
WD-100GR
touch

(original documentation)

⚠ Read the manual before using the machine!

Installation and user manual

cover_t

S/N: (En) Valid from: 202403 Rev.: 00

1. General instructions

Read the instructions in this manual carefully as they contain important information regarding the correct, effective and safe installation, use and servicing of the machine. Service personnel should have access to all documentation for the machine.

Keep this manual in a safe place so that it can and should be used by other operators of the machine.

- The machine is intended to be used for washing dishware that is found in the general catering and restaurant trade. Other uses are NOT recommended!
- The machine can be equipped with a number of different options. Certain options may be standard in a number of countries. Check what your machine is equipped with.
- Use auxiliary equipment where possible to avoid heavy lifting.
- The machine's display indicates what the machine is doing. The machine's various temperatures and any alarms are also shown.
- The capacity requirements of the machine can be found in the TECHNICAL DATA chapter.
- The electronics in the machine are RoHS compatible.

Before the machine is started up and used, the following points should be observed:

- The SAFETY INSTRUCTIONS chapter must be studied carefully before commissioning the machine.
- Installation of the machine must be performed in accordance with the requirements and instructions indicated in the INSTALLATION INSTRUCTIONS and TECHNICAL SPECIFICATIONS chapters.
- Any personnel who may at some point use the machine must be trained in its operation, use and care.
- The machine should not be used by anyone suffering from a physical or mental illness.
- A close eye should be kept on any children in the vicinity of the machine to ensure they do not tamper with it.
- All cover plates must be fitted during use.

The machine and equipment requires an annual service. Contact one of our authorised and trained service companies for such a service.

1.1 Symbols used

This symbol warns of situations where a safety risk may arise. The instructions given should be followed in order to prevent injury and dangerous situations.

This symbol on a machine part warns of electrical equipment. The machine must be entirely non-live during servicing, turn off the power at the power switch and if required, the switch should be locked to prevent unintentional operation. The component may only be removed by a qualified electrician.

This symbol warns that the machine's electronics are sensitive to electrostatic discharge (ESD), which is why a static electricity wristband must be used when handling the electronics at all times.

This symbol explains the right way to perform a task in order to prevent poor results and/or damage to the machine.

This symbol identifies recommendations and hints to help you get the best results when washing, to increase the machine's lifespan and reduce the risk of emergency shutdown.

This symbol explains the importance of careful and regular cleaning of the machine to meet hygiene requirements.

This symbol warns of the importance to read the manual before using the machine.

This symbol warns that local regulations must be followed for recycling of packaging etc. as well as the destruction of the machine.

This symbol shows where any earth cable for potential equalisation can be connected. The earth bolt is placed on the machine's stand.

1.2 Machine rating

The machine has two rating plates, one of which is placed at the bottom of one side of the machine and the other in the electrical cabinet. The technical information on the plates is also included on the machine's wiring diagram. The various rating fields show:

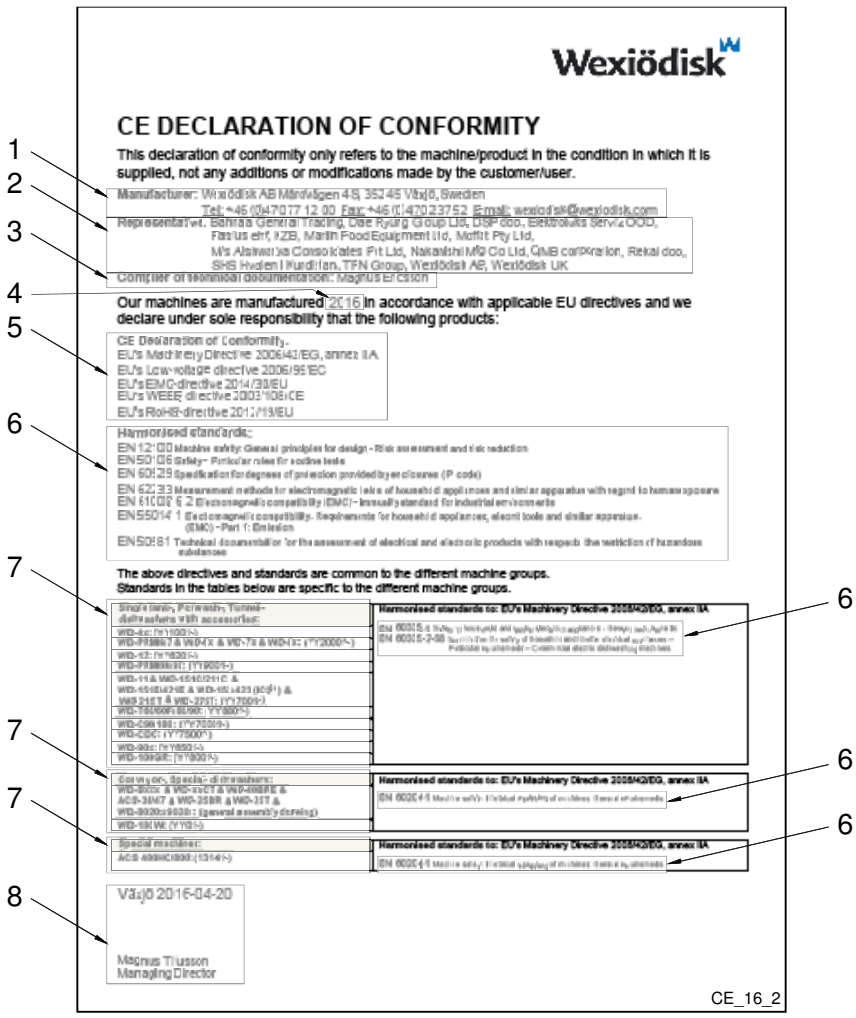
1. Machine type
2. Machine serial number
3. Year of manufacture
4. Enclosure protection class
5. Voltage
6. Number of phases with or without neutral
7. Frequency
8. Main fuse
9. Motor output
10. Electrical heating output
11. Max. output

1.3 Checking that the machine and manual correspond

Check that the type description on the rating plate corresponds with the type description on manual cover page. If manuals are missing, it is possible to order new ones from the manufacturer or the local distributor. When ordering new manuals, it is important to quote the machine number found on the rating plate.

1.4 EU Declaration of Conformity

A so-called EU Declaration of Conformity is provided on delivery of the machine.



1. Contact details of the manufacturer (Wexiödisk AB, Mårdvägen 4, SE-35245 Växjö, SWEDEN, Tel.: +46 470 771200, E-mail: wexiodisk@wexiodisk.com).
2. Representatives of Wexiödisk AB.
3. Person responsible for the product's documentation.
4. Year of manufacture of the product.
5. The EU Directives with applicable provisions to which all the machines, special machines and accessories comply.
6. Harmonised standards for the Directives specified, and which the machines, special machines and accessories meet, wherever relevant.
7. Model designation and serial number of the machines, special machines and accessories the document applies to.
8. Place and date with signature and name (in block letters) of the person responsible for ensuring compliance with legislation and regulations.

2. Safety instructions

Read the chapter GENERAL INSTRUCTIONS carefully before starting work.

2.1 General information

The machine is CE marked, which means that it complies with the requirements of the EU Machinery Directive with regard to product safety. Product safety means that the design of the machine will prevent personal injury or damage to property. The CE mark is only valid for an unmodified machine. Any damage to the machine arising from failure to follow the instructions will invalidate the supplier's warranty and product liability.

Installation, repairs and servicing must be performed by an authorised engineer in accordance with local and national rules in effect for such work with water and drainage systems, electricity, ventilation and steam. To ensure electrical safety, components must only be tested when installed in their normal place in the machine. We recommend that the work is performed by the manufacturer or one of the manufacturer's authorised service companies.

To further improve safety during installation, operation and servicing, the operator and the personnel responsible for installing and servicing the machine should read the safety instructions carefully.

The machine's electronics are sensitive to electrostatic discharge (ESD), which is why a static electricity wristband must be used when handling the electronics at all times.

Before the machine enters service, ensure that the personnel are given the necessary training in handling and looking after the machine.

In order to avoid dangerous situations, the following must be followed:

- Switch off the machine immediately in the event of failure or malfunction.
- Make sure the machine is non-live before removing the cover plate. Turn off the power using the power switch. If required, the switch must be locked to prevent unintentional operation.
- Shut off the tap for incoming water and drain the machine's tank(s) before starting work. Reduce the pressure in all valves. Let the machine cool down as pipes for water, washing pumps, booster heaters and valves become very hot when the machine is in operation.
- The machine and equipment requires an annual service. The machine should be serviced by a person authorised or trained to do so by us. Use original spare parts.
- Warranty repairs must be performed by an authorised company. Contact an authorised service company to draw up a programme of preventive care and maintenance. For authorised service companies, please see www.wexiodisk.com or contact Wexiödisk AB.
- The regular checks described in the manual must be carried out in accordance with the instructions.

2.2 Transport

Handle the machine with care during unloading and transport; there is a risk of it tipping over. Never lift or move the machine without using the wooden packaging to support the stand.

2.3 Installation

- The machine is designed for quick electrical installation.
- The machine must be connected to a lockable power switch, if it does not have an internal main switch.
- Make sure that the mains voltage is the same as that indicated on the machine's rating plate.

For increased safety, it is recommended to equip the installation with a ground fault circuit breaker.

2.4 Detergent and drying agent

Be aware of the risks involved in handling detergents and drying agents. Protective gloves and safety glasses should be used when handling, and an eyebath should be within easy access. Read the warning text on the detergent and drying agent containers as well as the detergent supplier's instructions.

2.5 Operation

Be very careful around the machine when it is in operation.

2.5.1 High temperatures

- The temperature of the washing and rinsing water is 60°C and 85°C. Do not open the machine until the washing and rinsing phases have finished. The steam that comes out of the machine after the wash has been completed is hot.
- Avoid touching hot pipes and booster heaters. The machine's outer jacket can also become hot during operation.

2.5.2 Risk of crushing

The machine, and any equipment, has moving parts before, during and after washing. Be careful therefore to avoid crush injuries.

2.5.3 Risk of slipping

The floor should be kept clean and dry to eliminate any risk of slipping. Mop up any water and leftover food that has been spilt. Pay particular attention to granules that have been spilt on the floor.

2.5.4 Sounds

The machine is not silent during operation, see TECHNICAL SPECIFICATIONS. Hearing protection may therefore need to be used.

2.6 Cleaning the machine

The water in the tank has a temperature of approximately 60°C and contains detergent. Be careful when draining and cleaning the wash tank. Wear protective gloves and safety glasses and have an eyebath within easy access.

3. Installation instructions

Read the chapters GENERAL INSTRUCTIONS and SAFETY INSTRUCTIONS carefully before starting work.

3.1 General information

Read these instructions carefully, as they contain important information regarding the correct installation method.

- The instructions should be used together with the machine's wiring diagram and flow diagram for water and steam. These can be found in the machine's electrical cabinet.
- The machine can be equipped with a number of different options. Certain options may be standard in a number of countries. Check what your machine is equipped with.
- If holes need to be drilled in the machine, the holes must be fitted with an edge strip or similar protection.

3.1.1 Rust on industrial dishwashers

- Large-scale industrial dishwashers in general as well as our dishwashers are made of stainless materials, but despite this, there are still situations where rust can occur on “stainless” materials.
- We are going to describe a few reasons for this here, so that you, as a user, service engineer or other type of personnel, can avoid this.
- Rust usually occurs due to the fact that something that is not stainless finds its way onto the stainless surface. The non-stainless particles will soon start to rust, and then contaminate the stainless material, which also starts to rust. If no action is taken at this point, serious damage such as a hole in the material can occur.

RISK SITUATION	CAUSE	DECLARATION / ACTION
Drilling holes when installing a detergent device.	Using a drill or hole saw that has previously been used for ordinary non-stainless materials.	“Contaminated” hole-drilling tools can cause enormous damage in the form of pores in stainless plates. Never use a cutting tool that has previously been used on other materials or blackplate.
	Using blunt tools when drilling holes.	Stainless plate, which has overheated during hole drilling, may lose its “stainless” properties. This can show up as rust around the hole for the detergent cell.
	Shavings from hole drilling.	The shavings from drilling or hole sawing are usually heated so much that they lose their stainless properties. They must always be removed by hand! Washing after hole drilling is not enough!
Rust spots that occur during normal operation and use.	Minerals, e.g. ferrous gravel or earth, from dishware or food (vegetables and root vegetables) that has been lying in crates, find their way onto the stainless surface. Minerals (gravel) can also be found on the wheels of catering trolleys.	Daily cleaning is always important. Use a suitable brush for “mechanical” cleaning, e.g. in the wash tanks, on the wash trays and filters.
	Steel wool. Ordinary steel wool is not stainless, and can cause serious damage to stainless surfaces and plates.	Use stainless cleaning pads. Remove all ordinary steel wool from the catering facility / restaurant.

NOTE! If rust spots have developed, they must be dealt with immediately by a person authorised to do so!

3.2 Requirements for the installation site

3.2.1 Lighting

In order to ensure the best possible working conditions during installation, operation, servicing and maintenance, make sure that the machine is installed in a well-lit room.

3.2.2 Ventilation and ambient temperature

The machine is intended to be used in an indoor environment at normal room temperature. The machine produces heat and steam when in operation. In order to ensure the best possible working conditions, a certain air renewal rate is required in the dishwashing room. The ventilation requirements for the dishwashing room are to be dimensioned on the basis of the applicable standards.

The machine may optionally have a heat recovery unit connected to an exhaust fan to reduce the amount of steam released.

3.2.3 Power supply

Power supply connections are made by qualified personnel in a way that complies with local and national regulations. The machine's capacity requirements are stipulated in TECHNICAL SPECIFICATIONS.

3.2.4 Water

Water connections are made by qualified personnel in a way that complies with local and national regulations. The machine's capacity requirements are stipulated in TECHNICAL SPECIFICATIONS.

3.2.5 Steam (optional)

Steam connections are made by qualified personnel in a way that complies with local and national regulations. The machine's capacity requirements are stipulated in TECHNICAL SPECIFICATIONS.

3.2.6 Drain/waste pipe

There must be a waste pipe with an effective trap for the machine's waste water and for water used for rinse cleaning. The machine's capacity requirements for drainage are stipulated in TECHNICAL SPECIFICATIONS.

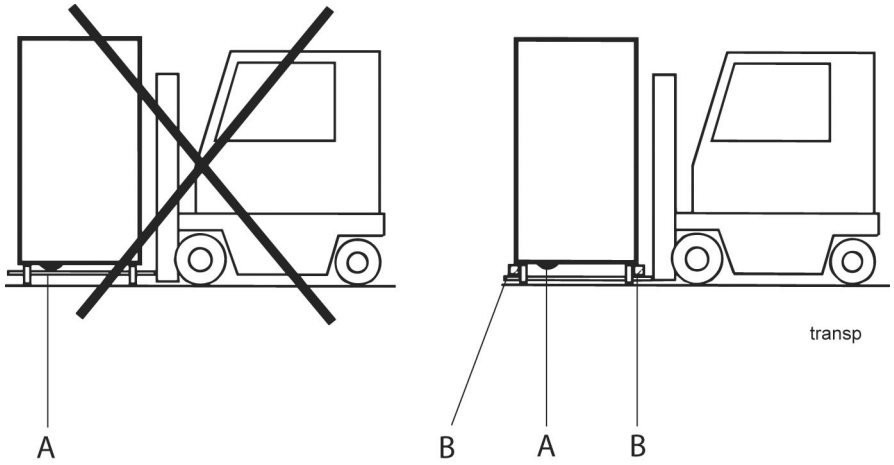
3.2.7 Space for servicing

A 1-metre area should be left clear in front of the machine for servicing purposes. Depending on if the machine has different accessories, there may also be such a requirement at the infeed and outfeed ends as well as above the machine.

3.3 Transport and storage

Always transport the machine in an upright position.

Take care during transport, as there is a risk of tipping. NOTE! The machine must not be transported without a pallet or other support. A packing notice will have been applied to the packaging where the latter covers the front of the machine. Some form of support beam must always be used along the sides of the machine during transport. Otherwise the machine may become damaged. When transporting the machine without a normal wooden pallet, always check that none of the components underneath the machine can be damaged.



A=Pumps
B=Spacers

If the machine is not being installed immediately, it must be stored in a frost-free area where the air is dry.

3.3.1 Unpacking

Check that all parts have been delivered by comparing them with the delivery note.

Remove the packing material. Inspect the machine for any transport damage.

Recycling

- The machine is manufactured from stainless steel plate, among other things, and also contains electronic components. Recycling of the appliance when its economic lifetime has been reached must be carried out in accordance with current rules and regulations.
- Packaging must be sent for destruction or recycling in accordance with local regulations.

3.4 Installation

3.4.1 Preparing for the installation

Check that there is sufficient room for the machine at the installation location.

- Check that correct connections are available for water, electricity, drainage and possibly steam at the installation location. See TECHNICAL SPECIFICATIONS.
- Check that the overheating protection device is reset.

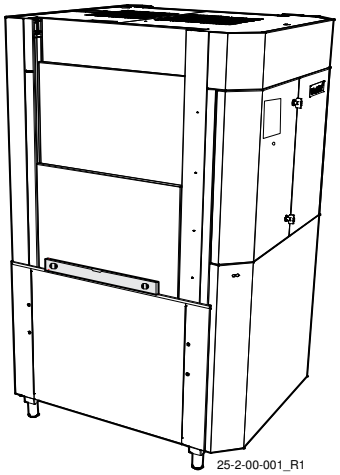
3.4.2 Positioning the machine

Check the following points before the machine is placed in position:

- Check that the fuse for the machine at the site is off, blocked and that outgoing electrical circuits from the machine are non-live.
- Remove the protective plastic on the sides which are to be stood against a wall.
- Loosen the detergent hose on the back of the machine before putting the machine against the wall. Hang the hose up in such a way that it is easily accessible for the detergent supplier.
- The distance between the wall and machine should be at least 100 mm.
- If the machine is to be corner-loaded, it must be positioned with the control panel furthest away from the wall.

Place the machine in position and check that it, and any accessories, are horizontally level. Adjust the height with the legs.

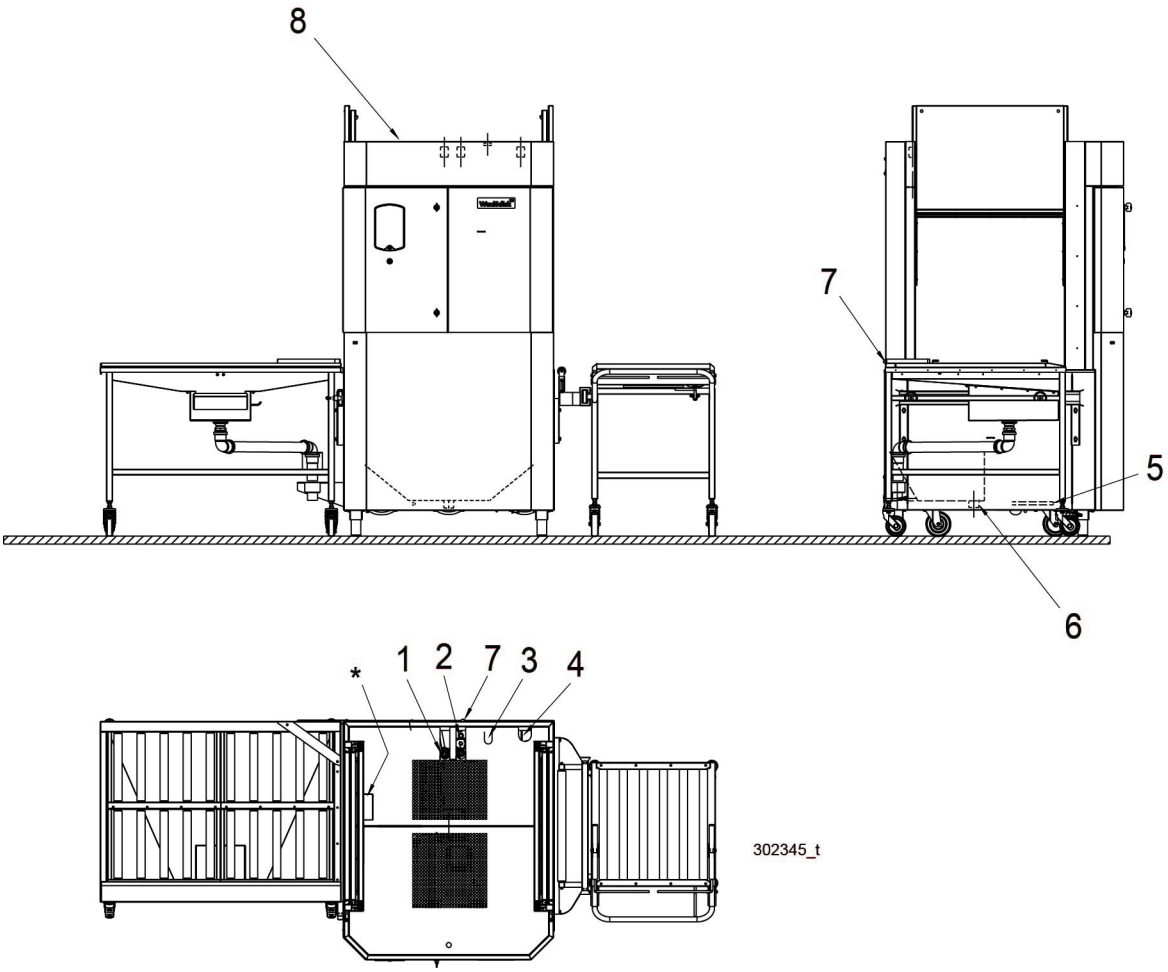
- Lateral tilt: Place a spirit level on the body of the machine at the infeed and outfeed.
- The machine's longitudinal direction: Place the spirit level across the body of the machine.



Check using a spirit level that the machine is standing level

Once the machine has been filled with water, do another check to make sure the machine is horizontal.

3.5 Connections



Machine with feedthrough (Left - Right)
** The heat recovery fan runs for 10 seconds at the start of the wash cycle and for 50 seconds from 10 seconds after the final rinse has started.*

1. Cold water connection, standard machine
2. Hot water connection, standard machine
3. Electrical connection
4. Steam connection (option)
5. Condensing water connection
6. Drain/waste pipe connection
7. Detergent connection
8. Machine ventilation requirements

In the following chapter, figures are given in brackets to clarify what needs to be done. These numbers refer to image and list above.

3.5.1 Electrical connection

Information about electrical connections (3) is available on the machine's wiring diagram which is provided on delivery. Store the diagrams in the plastic pocket, located in the electrical cabinet, even after installation.

- The machine is designed for quick electrical installation.
- The machine must be connected to a lockable power switch. This should be placed on a wall, well-protected from water and from the steam which escapes when the machine is opened.
- The connection in the electrical cabinet is at (3).
- The machine is equipped with a phase sequence detector. The machine will not start if the phase sequence is incorrect. If the phase sequence is incorrect, the touch panel will show POWER SUPPLY FAILURE CHECK EMERGENCY STOP.

It is important that the electrical connection is checked so that it is certain that the live and neutral wires are correctly connected and not swapped over. It is also important to check at the same time that the earthing system connection is correct and sufficient so that the machine's electrical and personal security system is not compromised.

After completing the installation, switch on the power switch and all circuit breakers.

3.5.2 Water connections

- A shut-off cock must be installed on the incoming pipe.
- It is important that the water supply has sufficient pressure to ensure the correct flow of water to the machine. The required water flow and pressure can be found in the TECHNICAL SPECIFICATIONS. If the water pressure is too low, a break tank including a booster pump must be fitted.

The water pipes are connected at (1) and at (2). If the machine is connected with a hose, this should be steel braided and have an internal diameter of at least 12 mm.

The hot water connection is fitted with a filter. The cold water connection is fitted with a filter, non-return valve and vacuum valve. The connections have an internal thread.

3.5.3 Ventilation

The machine has a heat recovery unit connected to an exhaust fan to reduce the amount of steam released. Extractor fans for extracting steam can be installed above the infeed and outfeed openings, as well as above the area of the machine where steam is emitted from the condensing fan.

If a hood is fitted over the machine, it must cover both the infeed and the outfeed. The front of the hood must be positioned at least 500 mm in front of the machine to allow access for service and repairs.

3.5.4 Steam (optional)

A shut-off cock must be installed on the incoming pipe. The required steam pressure can be found in the TECHNICAL SPECIFICATIONS.

Condensing water

A condensation water connection is only provided on steam-heated machines. The pipe is connected to the system's steam boiler.

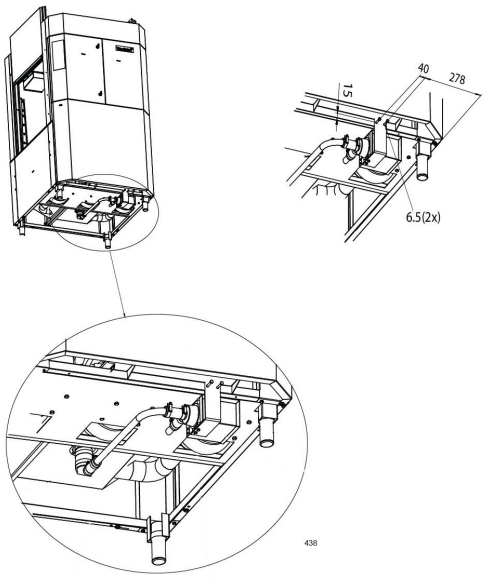
3.5.5 Drain/waste pipe

The waste water system connected to (6) should consist of a 50 mm metal pipe that will withstand mechanical impacts. The waste pipe must run to a floor drain, where its opening must be above the water level.

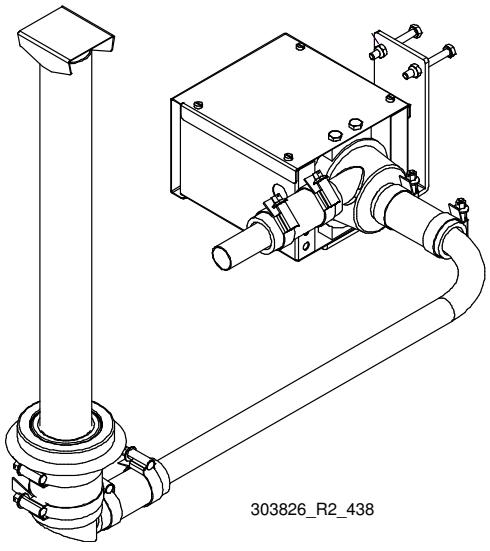
Ensure that the drain connection is kept in place by using e.g. cable ties in the designated areas.

Drain pump (option)

This needs to be installed and the parts are packed into the machine.



Machine from below with drain pump installed

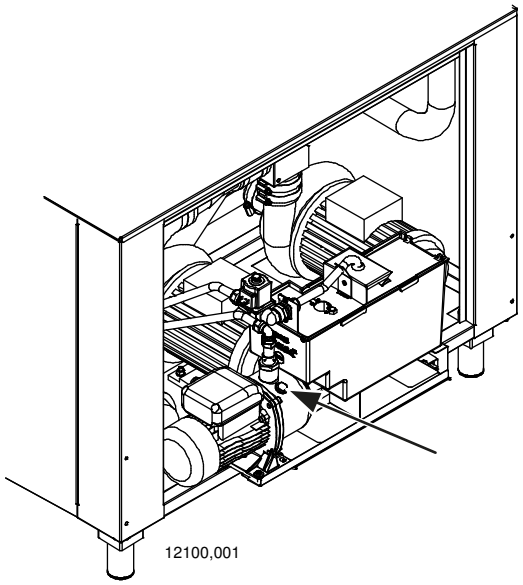


3.5.6 Bleeding the booster pump (option)

Bleeding of the booster pump should be performed when the dishwasher is started up.

This is what you should do:

1. Open the water connection to the dishwasher and wait until the dishwasher's break tank has filled with water.
2. Loosen the screw in the ventilation hole on the booster pump and release any air. When water starts to run out of the ventilation hole, the screw is tightened.

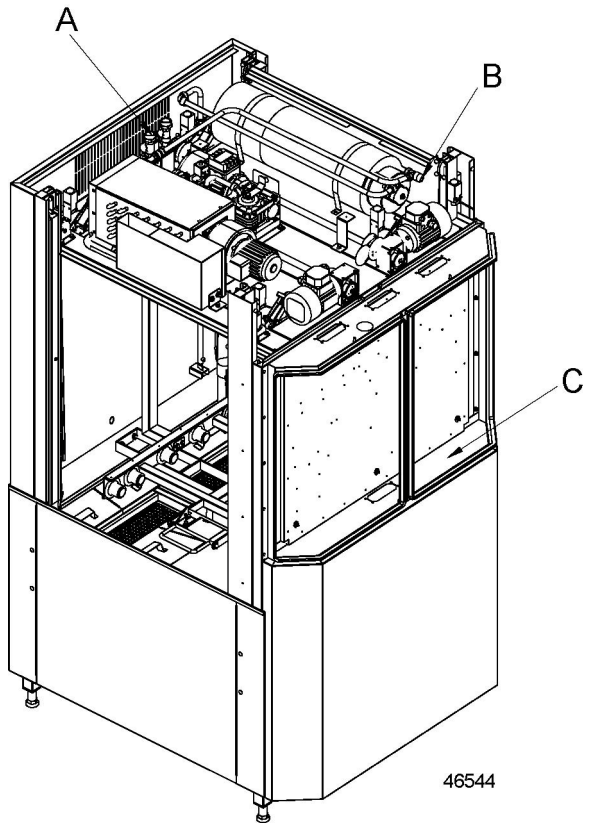


3.5.7 Detergent and drying agent

- The dishwasher is preconfigured for connection of detergent and drying agent equipment. The detergent and drying agent equipment is not included in delivery of the dishwasher. Contact your detergent supplier!
- Detergent and drying agent equipment is best positioned on the wall to the side of the machine.
- Use the same make and type of detergent and drying agent.
- With machines connected to cold water, the water pipe temperature may be too low for use of powder or paste type detergents.
- If liquid detergent is used together with Wexiödisk's detergent pump, the detergent must be placed under the machine's tank level.
- Secure the hoses to the detergent and drying agent carefully.

If equipment for a different type of detergent is used, it should preferably be put on the wall behind the machine to avoid holes being drilled unnecessarily in the machine.

The process of setting the detergent and drying agent dispenser is described in the ADJUSTMENT INSTRUCTIONS.



Connecting detergent and drying agent

- A=Water outlet for detergent
- B=Drying agent connection
- C=Terminal box

Electrical connection of the equipment

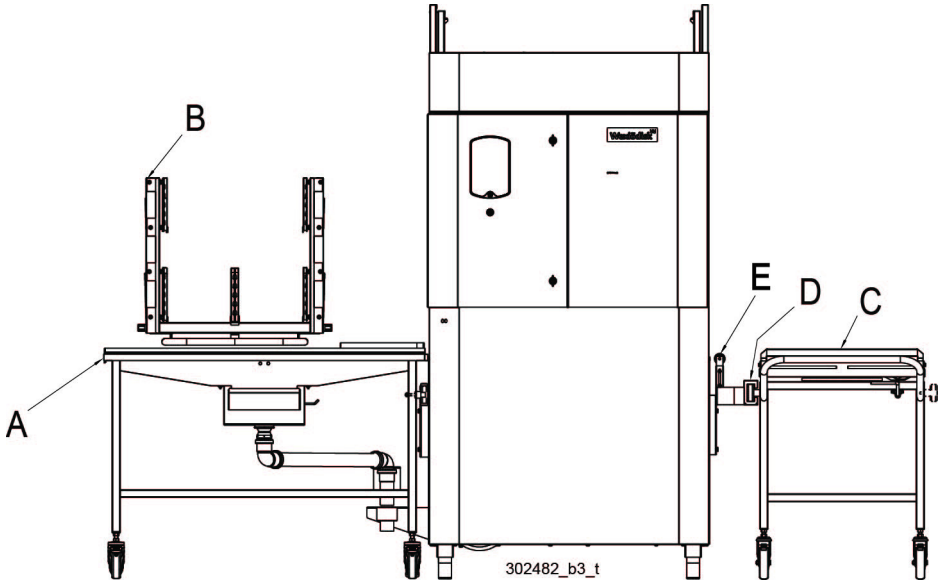
- Remove the cover plate beneath the electrical cabinet. The panel is fixed with screws on the bottom edge under the stand.
- The terminal block for connecting the dosing equipment is in the junction box (C) inside the cover plate. The FU/DM circuit breaker for the equipment is in the electrical cabinet. (For connection information, see the wiring diagram).
- A hole for fitting a measurement cell can be found in the tank. Remove the sealing plug and insert the measurement cell into the existing hole.

Dosage

- The water outlet (A) for the detergent dosage is placed on the incoming hot water pipe.
- The hose on the back of the machine is connected to a detergent container. The hose supplied with the machine is connected to the wash tank.
- The connection for drying agent (B) is located next to the booster heaters.

3.6 Installation and connection of auxiliary equipment and options

- Once the machine is in place and has been adjusted horizontally and vertically, the auxiliary equipment can be fitted. The various options normally place no specific requirement on the installation.
- The machine can be equipped with a number of options. Check what your machine is equipped with, which depends on the model, machine type and country.



Auxiliary equipment

- A=Dockable potwash trolley
- B=Cassette
- C=Table trolley
- D=Guide rail
- E=Roller

- The potwash trolley (A) is put in place. When the water and electricity supplies, etc. have been connected and it is possible to open the doors, check that the cassette (B) can easily be slid into the machine.
- If necessary, fix two of the legs on the potwash trolley to the floor. Drill through the rubber plate.
- Adjust the trolley (C) vertically and check that the cassette can move easily over the trolley towards the loading bench.
- If necessary, the machine's outfeed opening can be adjusted so that it is slightly higher than the infeed opening.
- Guide the plastic wheels on the side of the trolley into the guide rail (D) on the bracket under the outfeed opening.
- Adjust the height of the roller (E) between the trolley and the machine.

3.7 Trial operation

Prepare the machine for trial operation with the help of OPERATING INSTRUCTIONS. The instructions describe the measures that must be taken to prepare the machine for operation.

3.7.1 Start-up schedule

This should be completed when the machine is started up and used.

Machine type:
Machine serial number:
Installation date:

Read the installation and user manuals carefully. Then check the following points:

1. Check:

- Water and waste pipe connections
- That the machine is evenly balanced
- That the cassette can easily be moved in and out of the machine
- The equipment for detergent and drying agent is correctly connected
- The filter, filter tray, cover plates and level pipe should be in position
- The right amount of granules should be in the machine
- That the overheating protection device is reset
- That the FU21 and FU42 mini-switches are in the off position
- That QM17 is switched on

2. Filling the machine:

- Open the tap(s) to the dishwasher's water connection and fill the break tank with water (option).
- Vent the booster pump (option)
- Start the dishwasher.
- Check the direction of rotation of the pumps
  N.B.! If the pump is rotating in the wrong direction, the phase must be inverted on the incoming electrical cable connection
- Fill the machine with water
- Turn on the mini-switches FU21 and FU42 when the booster heater and tank have filled with water

3. Check the setting of the reference values:

- All the reference values have been set to the recommended values on delivery
- Check the temperatures

4. Run a number of washes complete with loads and check:

- There are no water leaks
- The door switch functions
- The anti-crushing mechanism functions
- The water temperatures are maintained
- The washed items are clean
- The washed items are dried
- The water flow to the machine is adequate (See the Technical Specifications). Inform the customer if the water flow and/or the water pressure for the incoming water are too low
- The motor cut-off switch setting against the wiring diagram

5. Final check: Empty the machine and turn off the power using the power switch.

- Re-tighten all connections on contactors and circuit breakers
- Check that all circuit breakers are set to the ON position
- Set up the quick guide supplied

6. Train and inform personnel concerning:

- Washing
- Care (daily, weekly and other frequencies)
- Recommendations given concerning annual servicing
- Wexiödisk's original granules, which are reusable must be used (warranty conditions)

3.8 Documentation

For correct use and servicing, it is essential that the documentation accompanying the machine is made available to personnel who will be using the machine. The installation and user manual, which describes handling and care among other things, should be stored near the machine.

4. Operating instructions

Read the chapters GENERAL INSTRUCTIONS and SAFETY INSTRUCTIONS carefully before starting work.

- The machine's touch panel contains built-in guides on what and how things must be done.
- The use of the machine is dependent on how the machine is equipped.

This chapter describes what must be done with the machine:

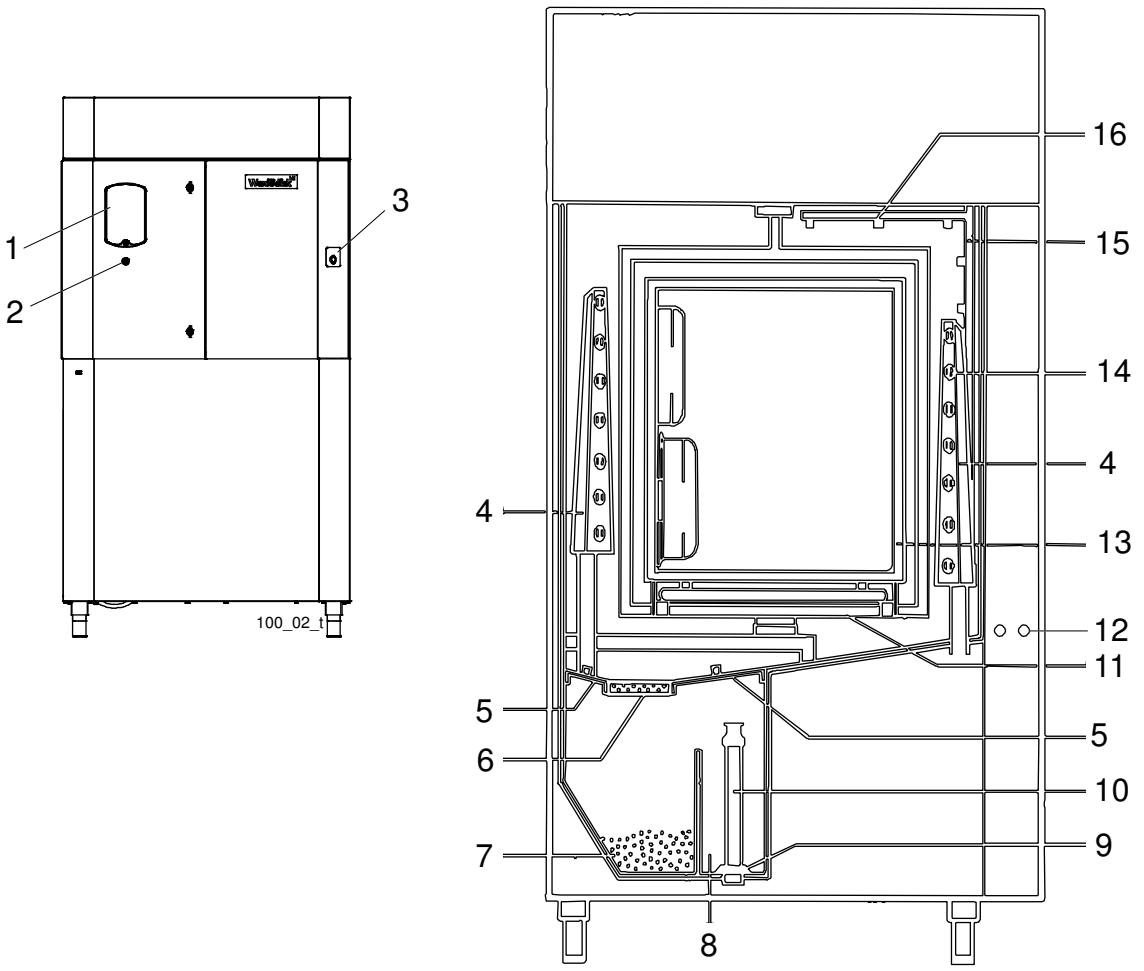
- Before washing
- How washing should be performed
- After completed washing
- In the event of error messages and troubleshooting

When the machine is not in use for an extended period of time, e.g. overnight, over a weekend or similar, the machine's power supply must be isolated, the water supply shut off and the machine left open.

4.1 Before washing

In the following chapter, figures are given in brackets to clarify what needs to be done. These numbers refer to image and list above.

4.1.1 Machine design



1. Touch panel
2. ON/OFF button
3. Control button for opening/closing doors (option (PPE))
4. Wash arms
5. Cover plates
6. Filters
7. Granule wash tank
8. Wash tank
9. Rubber sleeve
10. Level pipe
11. Roller table
12. Buttons for raising/lowering the machine (option)
13. Cassette for dishware
14. Wash nozzle
15. Rinse pipe for final rinse
16. Rinse nozzle

4.1.2 Preparations before filling

Check:

- That the machine and removable parts have been cleaned. If not – clean them!
- That no dirt is in the washer arms' (4) or in the rinse pipes' (16) nozzles
- That the wash tank (8) is completely free from granules. Granules in the wash tank can cause a water leak round the rubber sleeve on the level pipe (9).
- That there are sufficient granules in the granule wash tank (7). The tank should contain 10 kg of granules.
- that removable parts are correctly in place. Wash arms (4), roller table (11), level pipe (10), filter (6), cover plates (5) and that the level pipe's rubber sleeve (9) is against the bottom plate.
- amount of detergent and drying agent (option)
- That the stopcock for the water to the machine is open
- the power switch is in the ON position

Remember:

- Ordinary washing-up liquid must not be used in the machine or for soaking. Contact your detergent supplier regarding the choice of a suitable detergent. Washing-up liquid causes a build-up of foam, produces poor wash results and can damage the machine.
- Steel wool must not be used for pre-treating the dishware.
- Only detergent and drying agent intended for industrial machines may be used.
- If using liquid detergent and drying agent, the same make and type of detergent and drying agent should be used.
- If the machine is equipped with a condensing unit, dishware should be removed from the machine as soon as the wash cycle is complete so that recondensation does not occur.

4.1.3 ON/OFF button

The white light of the ON/OFF button will illuminate when the power switch is set in the ON position.

NOTE! When the ON/OFF button is pressed, it will take around 10 seconds before the touch panel illuminates.

The button is off when the machine's isolating power switch is in the OFF position or there is no power supply to the machine. The button is also off if any emergency stop is activated or another error occurs, and in such cases you must follow the instructions on the touch panel display regarding actions.

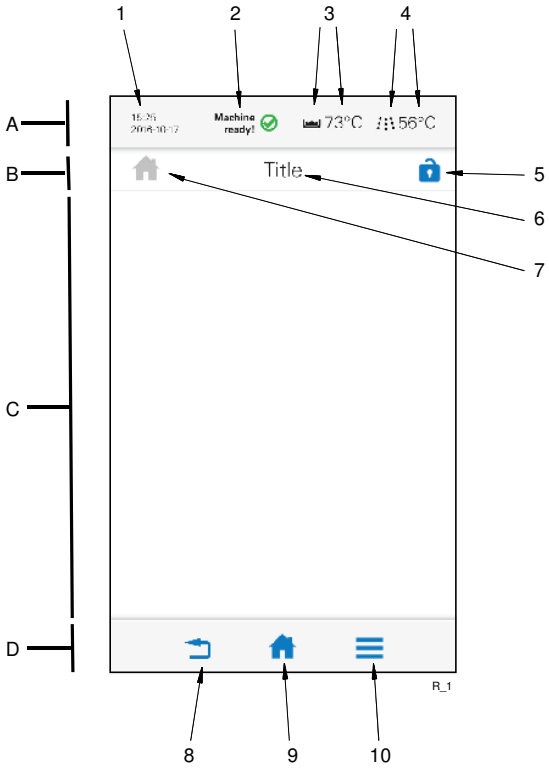
4.1.4 Touch panel

General

The panel comprises four fields:

- A = Top bar
- B = Process bar
- C = Activity field
- D = Bottom bar

Active (clickable) symbols are in blue. Inactive symbols are in grey. The activity field (C) contains both information text and selectable symbols which are used to continue to different entries:



The various fields are divided into the following parts:

1. Date and time
2. Machine status
3. Temperature of tanks
4. Temperature of final rinse
5. Login symbol
6. Text describing what happens in the activity field
7. Symbol for function displayed
8. Back button
9. Home button
10. Menu button

Top bar (A)

This indicates the machine status using text and symbols (2, 3, 4) and the date and time (1).

Alarm and information messages are displayed here. More information about these is shown in the activity field (C).

Process bar (B)

This indicates what the machine is doing using various symbols (7) and text (6). This is where authorised personnel log in (5).

Activity field (C)

This indicates what must be done or what is happening in the machine, and is shown using various figures and text.

Alarm and information messages are displayed in detail here. There are three different levels of these.

- BLUE: Information message with code number.
- YELLOW: Non-critical alarm message with code number. Yellow alarms may be reset by the user. A yellow alarm may change to a red alarm after being displayed a certain number of times.
- RED: Critical alarm message with code number. Service personnel must be contacted for these alarms.

Bottom bar (D)

This displays the machine's three main symbols (8, 9, 10).

Back button (8)

Home button (9)

Menu button (10)

Symbols

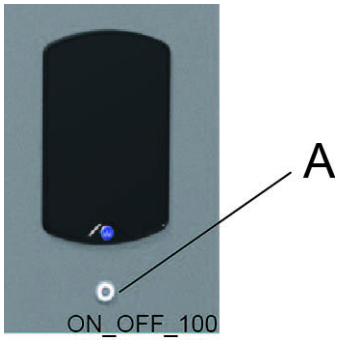
The following symbols and a brief description may be displayed in the various fields of the panel (some depending on machine type).

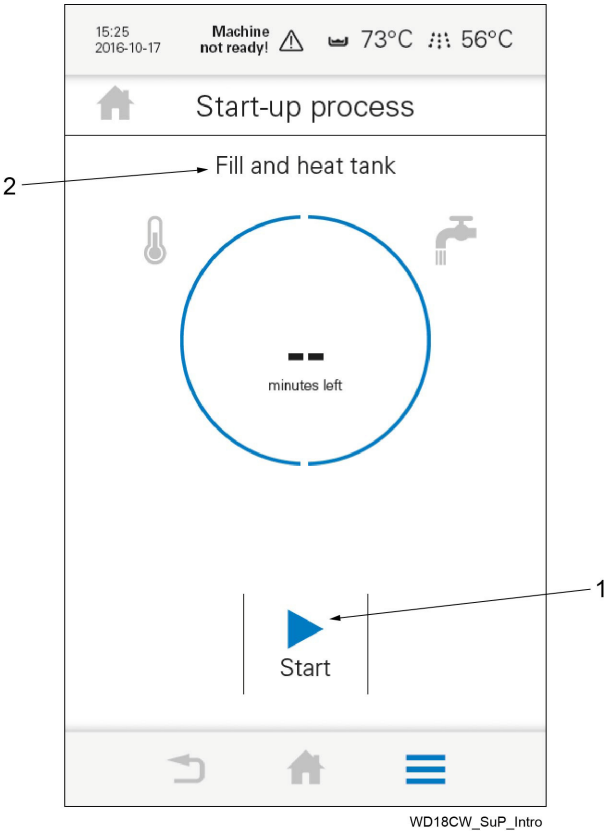
Symbol	Explanation	Symbol	Explanation
	Black: Information Blue: About the machine		Change the water
	Autostart of filling and washing		Consumption
	Back to previous figure / Reduce		Environmentally friendly/ Lowest consumption
	Cleaning the machine		Consumption costs
	Contact details		Warning / Alarm for operator
	Cost		Detergent
	Cancel / Reset		Down / Reduce
	Remove / Clear		Yes / Confirm / Ready
	Diagnosis		Fill tank
	Drying		Forward to next figure / Increase
	Edit		Strong/ Highest consumption
	Empty tank		HACCP
	Final rinse		Medium / Normal consumption
	Home		Journal
	Language		Log
	Logged in		Logged out

Symbol	Explanation	Symbol	Explanation
	Low flow		Machine status
	No / Cancel		No flow
	Other		Spin dry
	START		Protocol
	Repeat / Machine is in operation		Reset
	Save to PC		Save to USB
	Service alarm		Service settings
	Machine configuration		Settings
	Updating software		Time and date
	Statistics		STOP / Off
	Tank		Temperature / Heating
	User		Up / Increase
	Filling tank		View service settings
	Eco programme with granules		Eco programme without granules
	Open / Close		Granules
	Heavy wash program with granules		Heavy wash program without granules
	Medium wash program with granules		Medium wash program without granules
	Return / Back		Menu

4.1.5 Filling and heating the machine

When filling the machine with water, you should not have any items in the machine. Water which is hotter than for normal washing is flushed into the wash compartment when the machine is being filled. This can result in food residue getting burnt onto any items in the machine, giving a poorer wash result.



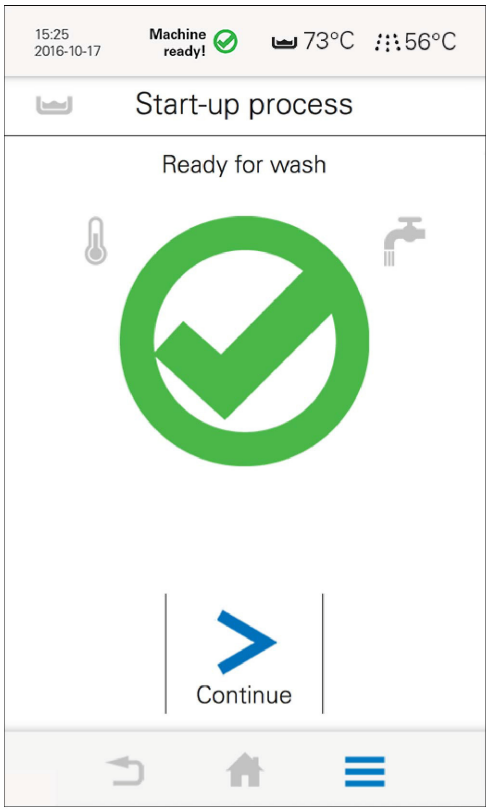


- A: ON/OFF button

1. Start button
2. Activity text

- Wait for around 10 seconds then put the power switch to the ON position.
- Press the ON/OFF button (A) and the panel is turned on.
- Press the start button (1) in the activity field to start filling and heating.
- It is possible to follow what is happening now in the machine through “Activity text” (2) on the touch panel.
- The machine has an Autostart function, where a date and time can be entered for the automatic filling and heating of the machine. The function is located under Autostart in the main menu and only works if all level pipes have been set and all the doors are closed.

NOTE! The time needed to heat the water to the right wash temperature depends on the temperature of the incoming water.

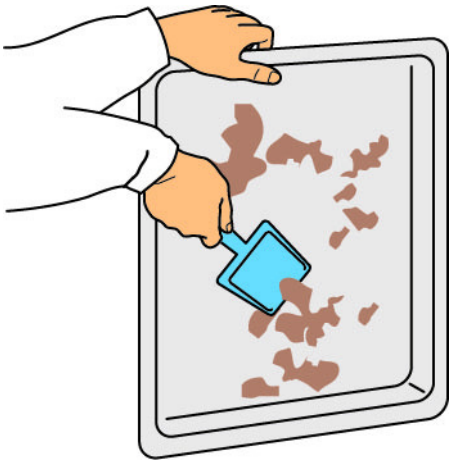


WD18CW_SuP_Ready

The figure above will be displayed when the machine is ready for washing.

4.1.6 Before washing, regardless of program

- Perforated canteens, perforated containers and plastic canteens should NOT be washed with granules (shortens the lifespan of the granules and there is a risk of the granules getting stuck in a hole and getting into finished food).
- Scrape away all loose food remnants. We recommend using our separating spatula WD209.7261 for this.
- If you rinse the items, you must only use water to do so.
- When granules are used during washing, the items should not be soaked.
- The items are placed in the cassette which can be rotated.
- All items must be securely attached, there are different accessories for attachment.
- The dirty side of the items must be facing outwards (away from the centre of the cassette).
- Check that nothing is sticking out and preventing the cassette from rotating in the machine.



Scraping off of items

All the items must be correctly and firmly positioned, use suitable accessories for the dishware. The dirty side of the items must face outwards. Check that nothing is sticking out and preventing the cassette from rotating in the machine.

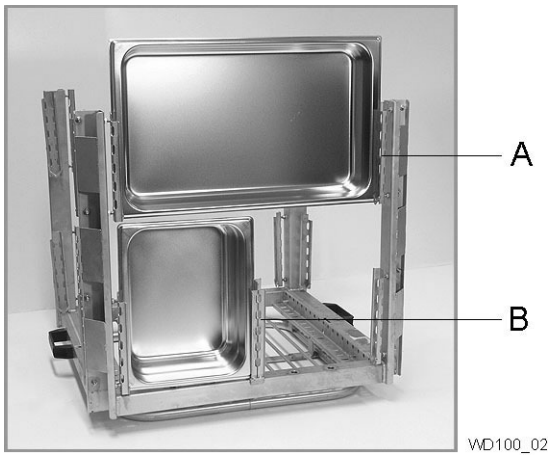
4.1.7 Positioning the items in the cassette

Put the cassette on the potwash trolley. Use the potwash trolley as a sorting area. Scrape away all loose food remnants. We recommend using our separating spatula WD209.7261 for this. If you rinse the items, you must only use water to do so.

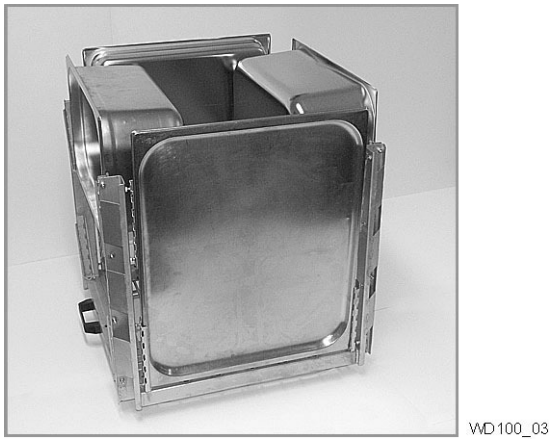
Put the items in the cassette (A). The cassette is rotated on the potwash trolley (B) after it has been filled.

Positioning gastronorm canteens

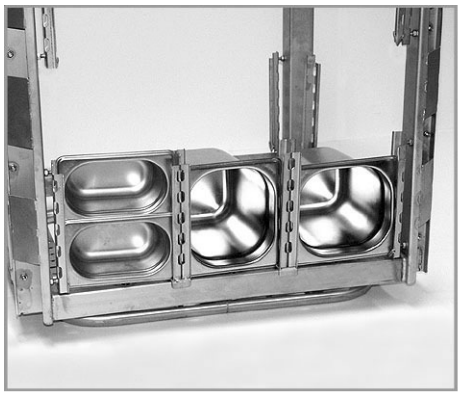
The canteens must be pushed down into the guides in the cassette. If smaller canteens are being washed, the dividers (B) must be fitted and locked into the frame.



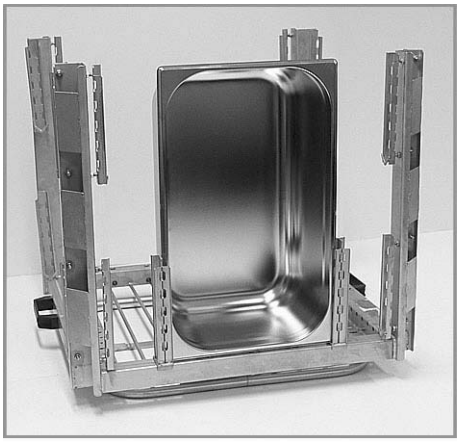
Fixed guides (A) for large canteens. Dividers (B) for smaller canteens.



Canteens which are 200 mm deep are placed in the middle, opposite one another.



Example of the position of smaller canteens.



Alternative position for a 1/1 canteen

4.1.8 Using accessories

- The machine comes with different accessories and the number depends on the choices made.
- It is important to use the correct accessories in order to obtain the best washing results. Items which are incorrectly positioned can come loose and damage the machine.
- Below are a number of examples of using the machine's accessories. The support partition for washing lids etc. is placed in the bottom of the cassette. Other accessories must be slid into the fixed guides in the cassette. All parts must face in the correct direction. No parts must stick out from the cassette.

Granules (WD209.7260) and Granules spatula (WD209.7261)

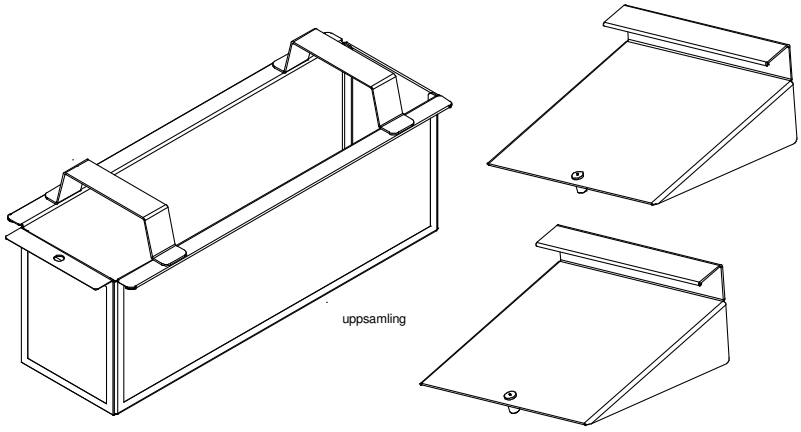
Granules are used for the wash programmes with granules. Wexiödisk's original granules must be used (warranty conditions). The spatula is used to scrape off loose dirt.

10 kg granules and 1 separating spatula come with the machine.

Granules and separating spatula

Collection plates and granule basket

The collection plates and granule basket are used for collecting granules for cleaning, filling and replacement. Wexiödisk's original granules must be used (warranty conditions). Delivered with the machine.

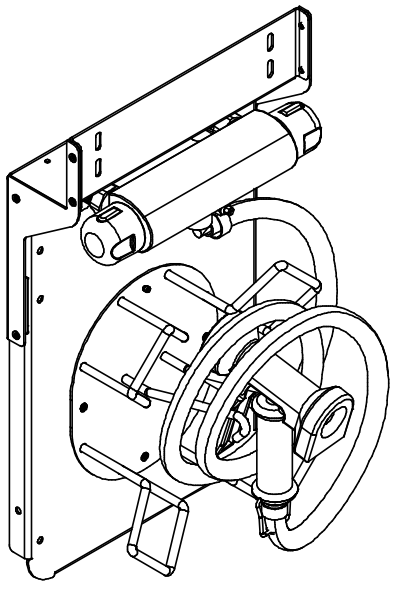


Dockable potwash trolley (WD209.7330) (option)

The potwash trolley is available with and without wheels and depends on the feed direction of the machine.

Dockable potwash trolley

Cleaning gun with hose (WD751.0105) (option)



Cleaning gun

Trolley (WD209.7362) (option)

The trolley is used for moving clean and/or dirty items.

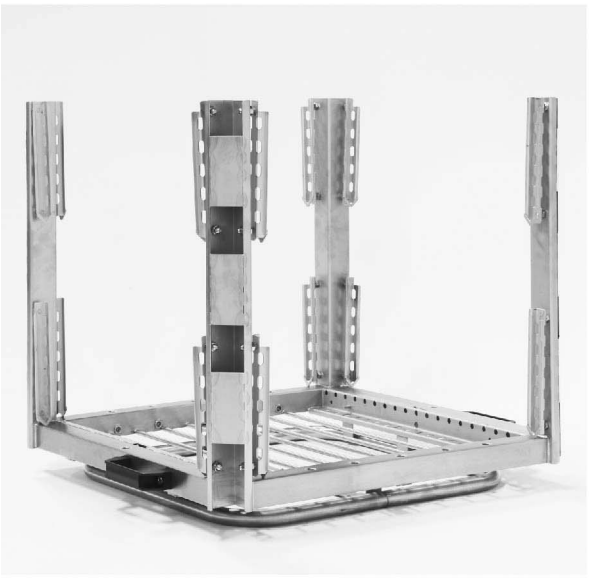
Trolley

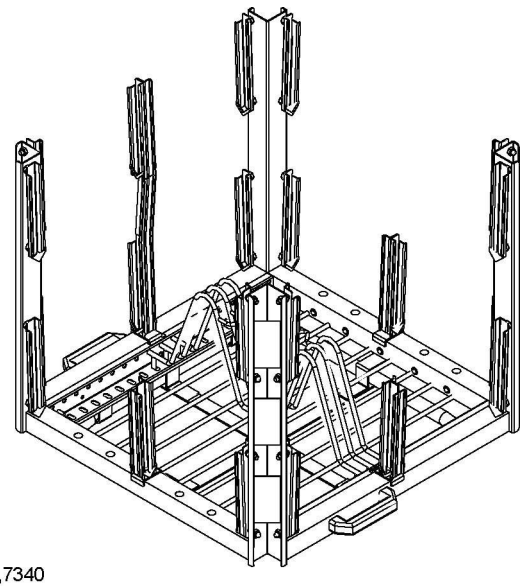
Combination cassette (WD209.7340)

Cassette with supporting sides for all types of washing. The items are positioned in the cassette so that they do not move during the wash cycle.

2 combination cassettes are included upon delivery of feed-through machine.

1 combination cassette is included upon delivery of front-feed machine.





003,7340

Combination cassette

The following is included for each combination cassette:

- A: Long guides (WD209.7342), 1
- B: Short guides (WD209.7343), 3
- C: Support frame, canteen lid (WD709.7341), 3

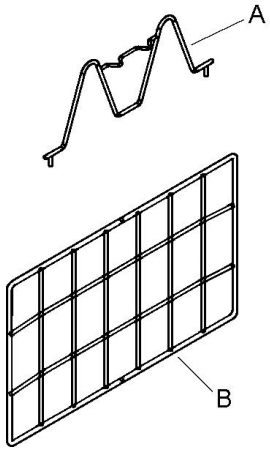
Support frame canteen lid (WD209.7341) and Side holders (WD209.7354) (option)

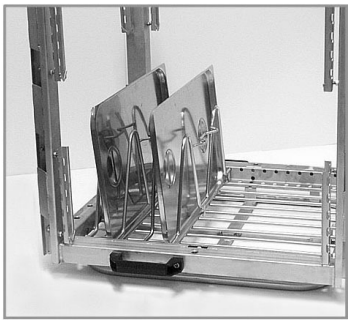
The support partition, which is placed in the bottom of the cassette, is used for washing lids, chopping boards with a length of 600 mm, baking trays 600 x 400/ 450 x 20/40 mm in size and other shallow items with a maximum size of 600 x 600 mm.

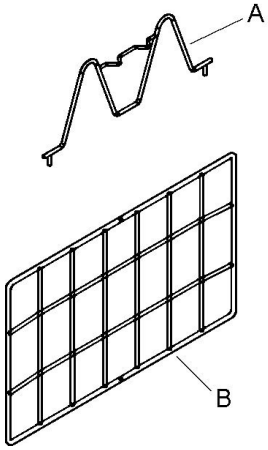
The items are placed between the supporting sides (A). The sides are removable and the distance between them can be adjusted to fit the items being washed. To remove the sides, push them together from the side and lift them up.

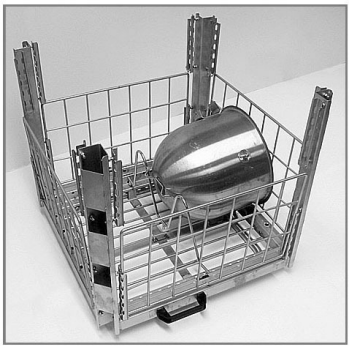
The side holder (B) is used to ensure that items do not move sideways. The side holder is positioned in the fixed guides on the cassette.

The support partition (A) can be used together with the side holder (B) for washing large pots and mixing bowls. Side holders (B) can be placed on all sides to prevent items from being thrown out during the washing process. Use one of the supports (A) and position it so that the items to be washed are clamped in place between the support (A) and the side holder (B).




WD100_06

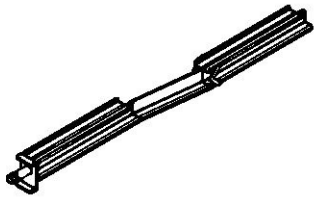


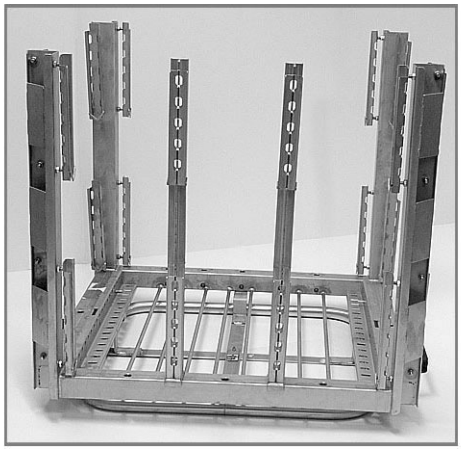

WD100_07

A=Support frame canteen lid
B=Side holders

Long guides (WD209.7342) (option)

These double the machine's capacity when washing 1/2 canteens.

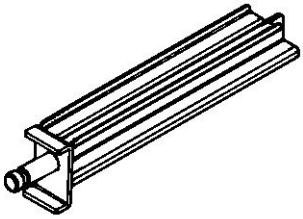


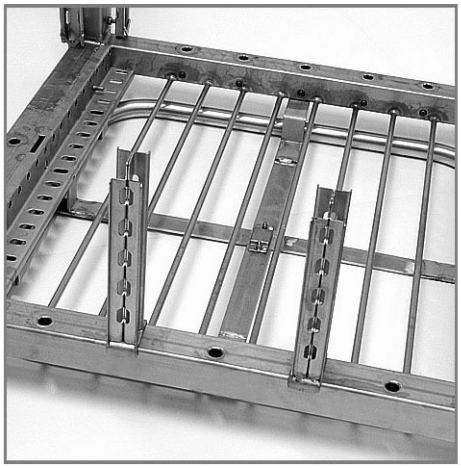


Long guides

Short guides (WD209.7343) (option)

These are used to wash canteens smaller than 1/1 in size.

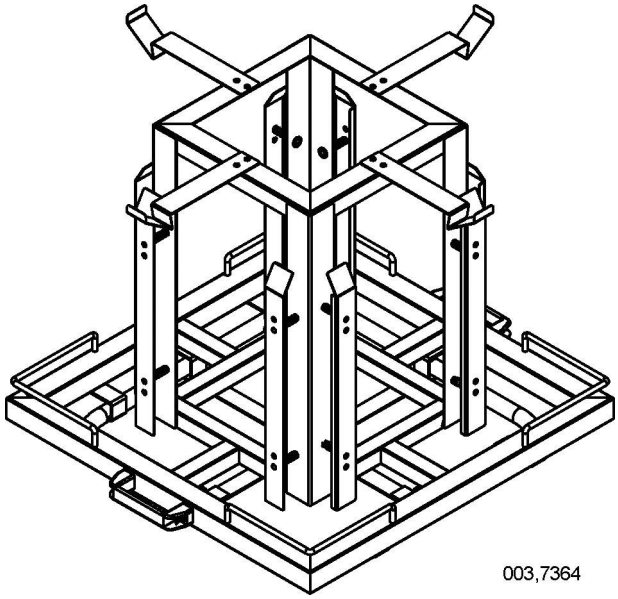




Short guides

Washing china, cassette for 500 x 500 wash basket (WD209.7364) (option)

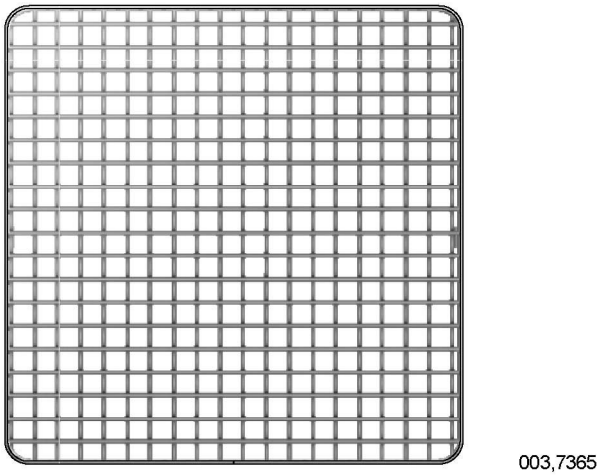
This cassette, together with the grid, can be used effectively with wash baskets which are divided into compartments.



Cassette for 500 x 500 wash basket

Grid for 500 x 500 wash basket (WD209.7365) (option)

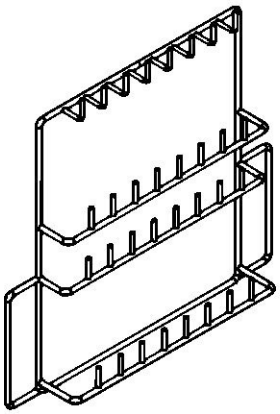
This grid is used with standard wash baskets, together with the cassette.

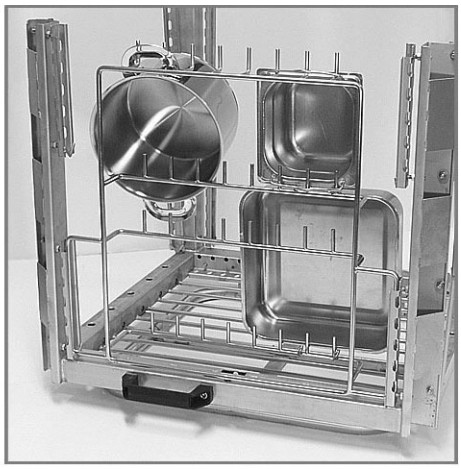


Grid for 500 x 500 wash basket

All-round holder (WD209.7350) (option)

The all-round holder is used for washing ABC canteens and pots and pans. Pots and pans can be hung from the top part of the holder.



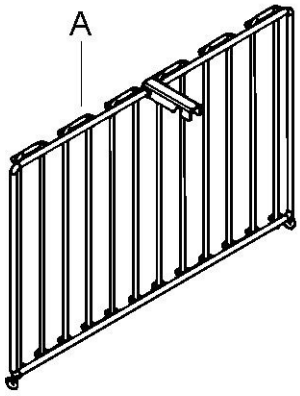


WD100_09

All-round holder

Flexible insert (WD209.7351) (option)

Bowls, small saucepans, baking tins and other items which are hard to position in other holders can be washed in the flexible insert. The maximum size is 500 x 300 mm. The items are clamped in position between the two sides of the insert which are held together with a lock mechanism (A).

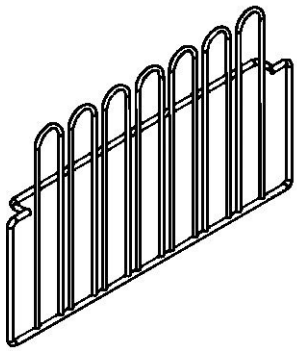


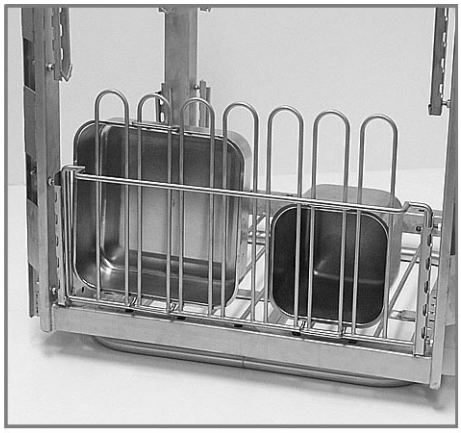
WD100_10

A=Flexible holder

Holder for ABC canteens (WD209.7356) (option)

The holder is suitable for smaller ABC canteens. The maximum size is 1/2 canteens. The handles of the canteens must be slid over the holder's posts.



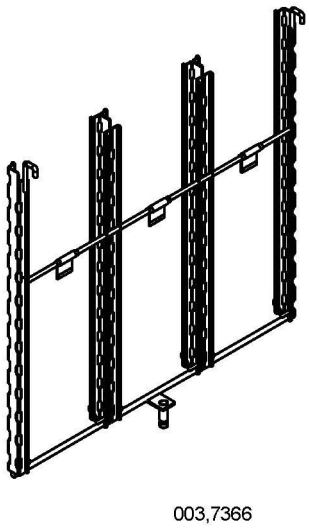


WD100_12

Holder for ABC canteens

Canteen holder GN 1/3, 1/6, 1/9 (WD209.7366) (option)

The holder is suitable for washing 1/3, 1/6 and 1/9 canteens.

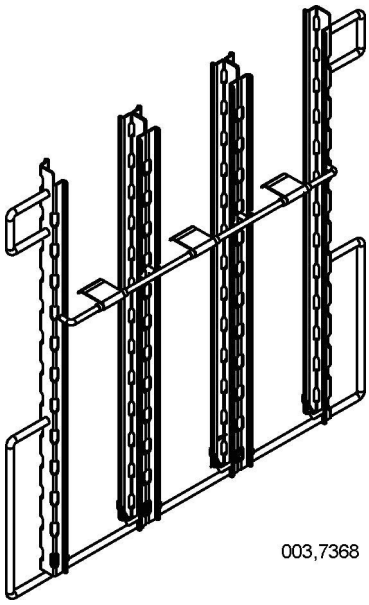


003,7366

Holder for 1/3, 1/6 and 1/9 canteens

Canteen holder GN 2/8 (WD209.7368) (option)

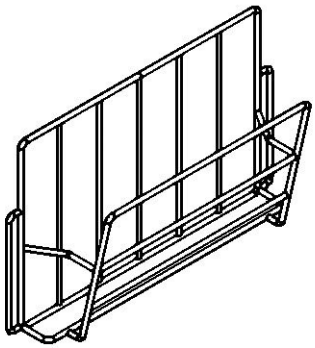
The holder is suitable for washing 2/8 canteens.



Holder for 2/8 canteens

Pan holder (WD209.7352) (option)

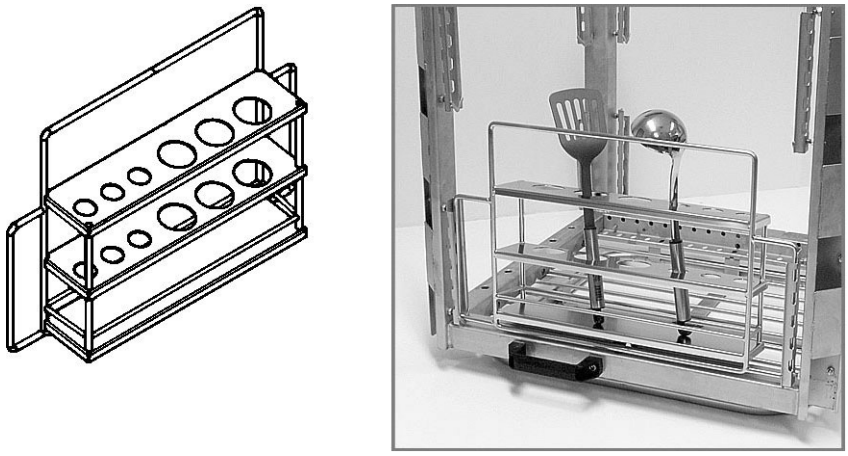
This holder is used for bowls and pans.



Pan holder

Ladle holder (WD209.7353) (option)

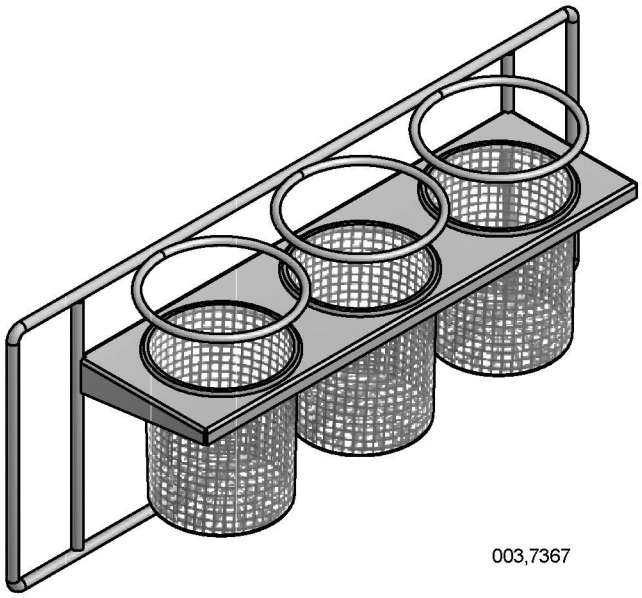
The utensil holder is used for washing utensils, such as ladles and whisks etc. (Maximum height 600 mm).



Ladle holder

Cutlery holder (WD209.7367) (option)

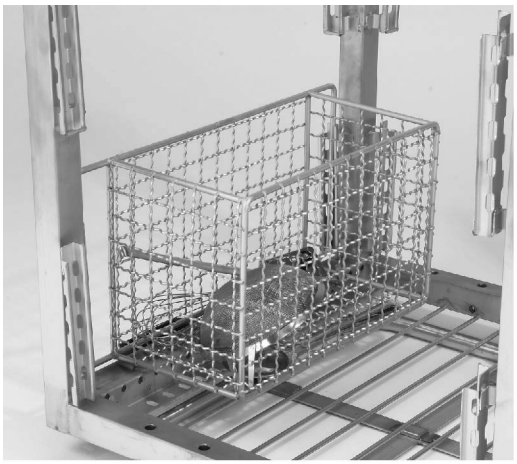
The cutlery holder is used for washing all types of cutlery.

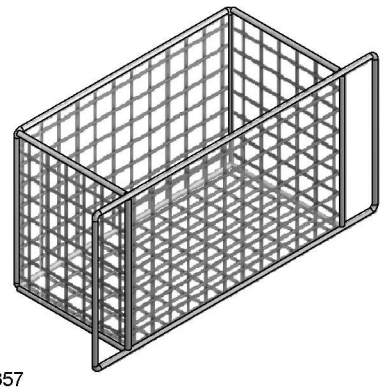


Cutlery holder

Net basket (WD209.7357) (option)

Small utensils can be placed in the mesh basket. They should be put loose in the basket for the best washing results.



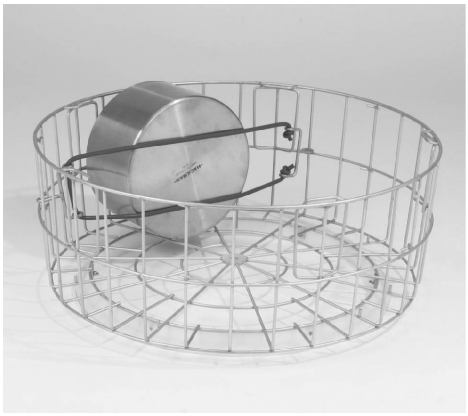


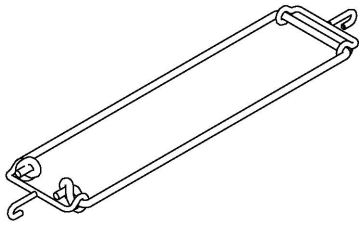
003,7357

Net basket

Rubber tensioner (WD209.7272)

Items which are difficult to position can be fastened in place with the rubber tensioner.





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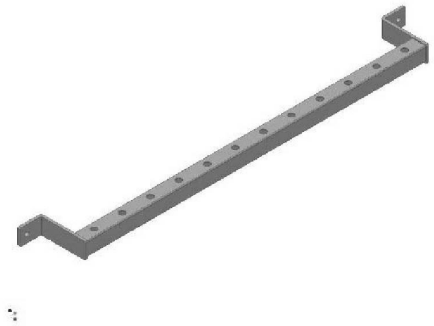
Rubber tensioner

Wall-mounted holder - guide rails (WD209.7358) (option)

The wall-mounted holder provides convenient storage for both short and long guide rails when not in use.



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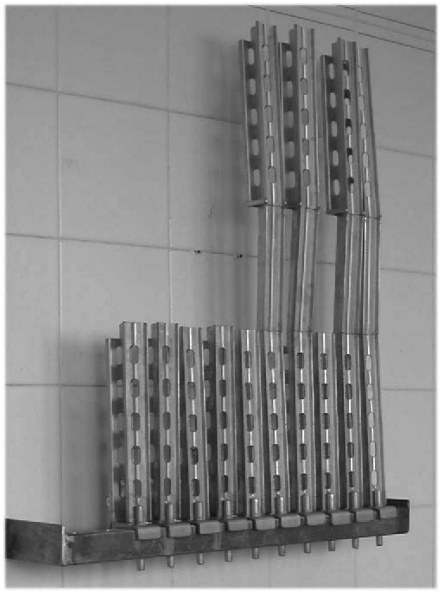
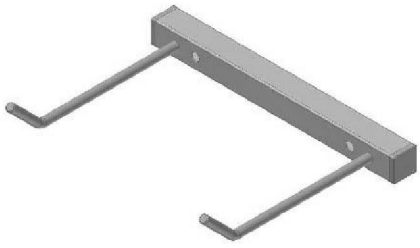


Wall-mounted holder - guide rails

Wall-mounted holder - side holder (WD209.7359) (option)

The wall mounted holder provides convenient storage for side holders when not in use.



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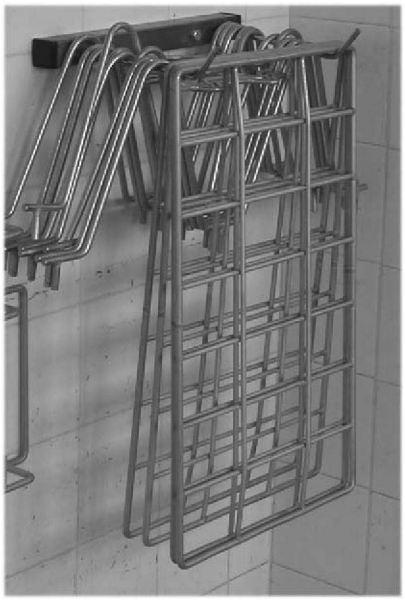
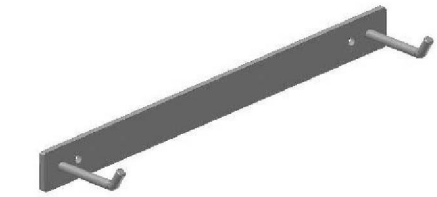


Wall-mounted holder - side holder

Holder - accessories (WD209.7360) (option)

The holder provides convenient storage for various accessories when not in use.



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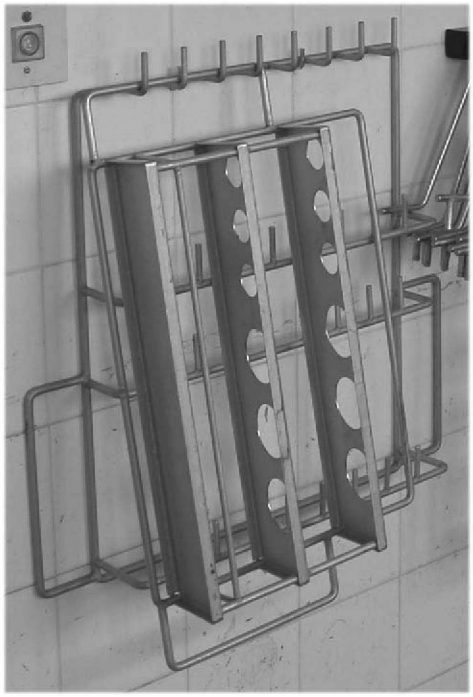


Holder - accessories

4.1.9 Using accessories for PPE machine (option)

Machines in PPE version are equipped with special baskets with special stands for tubes (WD209.7391) and for masks (WD209.7392).

Special basket with stand for tubes

Special basket with stand for masks

4.2 Washing

To reduce the risk of damage, the dishware should be stacked in the wash basket which is conveniently positioned on the potwash trolley or the table trolley.

- The dishware must be correctly and firmly positioned
- The dirty side of the items must be facing outwards (away from the centre of the cassette)
- Check that nothing is sticking out and preventing the cassette from rotating in the machine

4.2.1 Selecting a programme

The programme can be run with or without granules and with or without a spin cycle. The program time can vary somewhat depending on the pressure and flow of incoming water.

The machine is supplied with the spin cycle enabled. If you need a programme without a spin cycle, the setting in the machine's software must be changed by authorised service personnel. A programme without a spin cycle should be used if the items being washed are for some reason not suitable for spinning, for example if the items cannot be fixed firmly in the cassette.

Perforated canteens, perforated containers and plastic containers should NOT be washed with wash programs where granules are used.

Wash programme with granules and spin

Perforated canteens, perforated containers and plastic canteens should NOT be washed with granules (shortens the lifespan of the granules and there is a risk of the granules getting stuck in a hole and getting into finished food).

Program time approx. 5.2 minutes (P1)

Program time approx. 8.2 minutes (P2)

Program time approx. 11 minutes (P3)

Wash programme without granules and with spin

Programmes without granules are used for items which cannot be washed using granules, such as perforated canteens, perforated containers and plastic containers.

Program time approx. 2.2 minutes (P4)

Program time approx. 3.7 minutes (P5)

Program time approx. 6.7 minutes (P6)

Wash programme for machine in PPE version (option)

The programme has no spin cycle if the items being washed are not suitable for spinning, for example if the items cannot be fixed firmly in the cassette

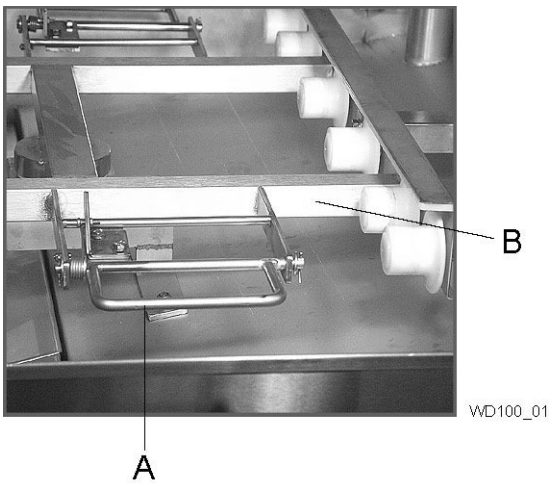
Programme times and temperatures are different in PPE version.

The programme times depend on the water pressure during the final rinse adjustment and are adjustable.

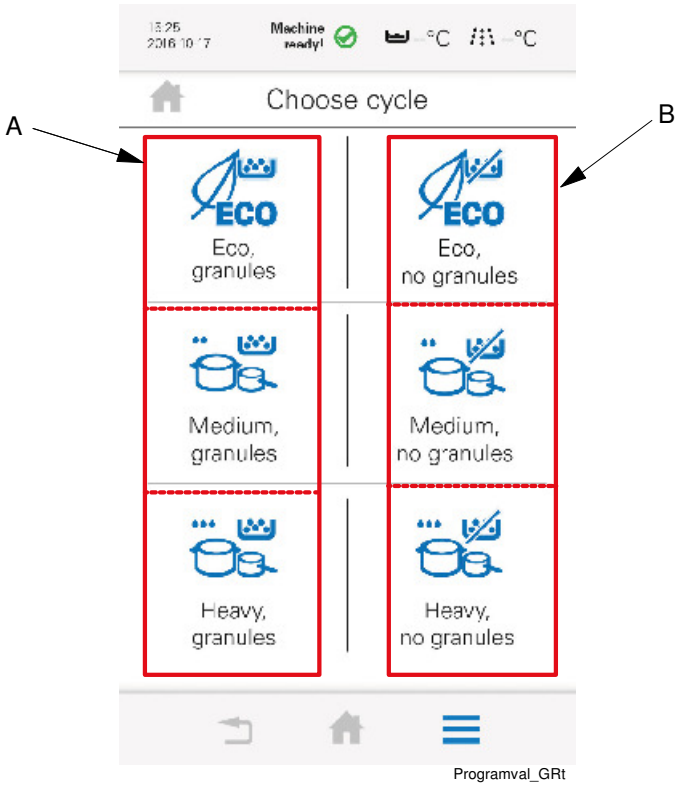
- P1=Wash with granules. Total programme time approx. 13.3 minutes. (Factory setting)
- P2=Wash with granules. Total programme time approx. 16.3 minutes. (Factory setting)
- P3=Wash with granules. Total programme time approx. 19.3 minutes. (Factory setting)
- P4=Heavily soiled wash without granules. Total programme time approx. 5.3 minutes. (Factory setting)
- P5=Heavily soiled wash without granules. Total programme time approx. 5.3 minutes. (Factory setting)
- P6=Heavily soiled wash without granules. Total programme time approx. 5.3 minutes. (Factory setting)

4.2.2 Starting washing

Slide the cassette into the machine. Make sure that the lock on the roller table (11) locks the cassette firmly in place.



The lock (A) must firmly lock the cassette on the roller table (B).



When the machine is ready to starting washing, the following display is shown on the touch panel
A=Potwash with granules, (P1 - P3)
B=Potwash without granules, (P4 - P6)

Select a suitable programme on the touch panel.

Start the programme by pressing  .

- You can see what the machine is doing on the machine's touch panel.
- Open the door and remove the cassette with the clean items from the machine.
- Always check the wash result when wash cycle has finished.
- NOTE! If there is to be a long break between washes, select pause mode P0. The door remains closed to save energy and to stop the temperature of the water in the wash tank from falling.

4.2.3 Interrupting a wash program

If the machine needs to be stopped during operation for some reason, press  on the panel.

4.2.4 Guaranteed final rinse

The temperature of the final rinse water is always correct and the right amount of rinse water is always used.

If there is an error during the final rinse, this is indicated by an alarm and information on what must be done.

4.2.5 Changing the water

The machine has an alarm which indicates when the water is dirty and must be changed. The alarm is triggered after a preset number of wash cycles. The machine can also be locked to prevent it from being used any further when the water change alarm is triggered. The setting must be changed in the machine's software by a service engineer.

The water in the washer tank should be changed daily. More frequent changes of water are needed if:

- Foam builds up in the machine, e.g. if you can see foam coming out of the waste pipe, or the filter in the machine's tank is covered with foam. If this occurs, the water should be changed immediately.
- A lot of items are washed at certain periods of the day. Schedule water changes so that a good wash result is achieved over the entire work shift. Change the water, for instance, after periods when a lot of items have been washed.
- A problem is detected when checking the wash result.

A guide to changing the water is also displayed on the panel when the function for this has been selected. This is done by pressing the menu button and then selecting water change .

- NOTE! Before changing the water, you must run the programme without granules. Use a cassette containing no items for washing.

- Keep the doors open.
- Take out the roller table (11), filters (6) and cover plates (5). Rinse these items in water.
- Turn and lift the level pipe (10) a quarter turn and leave it positioned in the waste pipe. On machines with a drain pump (option), the level pipe does NOT need to be turned. There should now be a slight chink between the bottom of the tank and the rubber sleeve to allow the water to run out.
- If necessary, rinse the wash tank and the granules with water.
- Turn the level pipe (10) back a quarter of a turn until the rubber sleeve (9) seals with the bottom plate.
- Replace the cover plates, filter and roller table.
- Press “START”  located on the touch panel and close the door.
- The machine will now fill with clean water.

When the tank is full and the correct operating temperature has been reached, the machine is ready for use again.

4.2.6 Checking the wash result

Check that no granules have become lodged in or on the washed items.

The dishware should be checked after each wash for:

PROBLEM	CAUSES & MEASURES
Starch spots Misting Protein residues Detergent residues	• **Scraping:** Important to remove as much food particles as possible before washing. This also means that the water in the machine does not need to be changed as often. Scrape better. • **Detergent and drying agent dosage:** If using liquid detergent and drying agent, the same make and type should be used. A service technician should be contacted to rinse the equipment with water when replacing the detergent and drying agent. The dosing affects both detergent and drying results of the dishware. The hardness level of the water affects the consumption of detergent. Contact the detergent supplier. • **Temperatures:** At incorrect temperatures the dishes will not be clean. Contact a service technician if you need to change the set values. • **Washing time/contact time:** If cleaning is inadequate, the contact time can be increased. • **Time/water volume:** If starch spots or misting can be seen, or if there is still detergent residue on the item, this may mean that the flow through the wash arms during the final rinse is too low. The final rinse flow can be checked and adjusted by a service technician. The duration of the final rinse may also play a part. Increase the contact time if necessary. • **Cleaning the machine:** Insufficient cleaning of the machine affects the results of the washing. Ensure better cleaning of the machine. • **Positioning items to be washed:** Incorrectly placed items can mean that the washing water does not reach the items during washing and rinsing. • **Soaking (NOT when washing with granules):** Items with hard dried food. Soak the dishes in water. Do NOT use washing-up liquid. • **Changing the water:** How often the water needs to be changed depends on several factors, such as the number of items being washed, how well food residue is scraped off the item, how much detergent there is in the washing water etc. It is therefore important to continuously check the wash result, which may indicate when it is time to change the water. • **Water circulation:** If water circulation in the machine is inadequate, this can lead to problems such as starch spots on glass and on the undersides of plates. Contact the service company for help in dealing with the problem. • **Water hardness:** If the water used for washing is hard (>10 °dH), a higher concentration of detergent may be needed to ensure the washed items emerge clean. Contact your detergent supplier!

4.3 After use – Cleaning

HACCP

HACCP is a preventive inspection system to ensure hygiene requirements are met during the washing process and cleaning of the machine. As a result of its design, the machine meets strict hygiene requirements. Regular, thorough cleaning is also important from a hygiene perspective. A machine that is properly cleaned helps produce a good wash result, reduces the risk of dirt accumulating, increases the service life of the machine and reduces the risk of emergency shutdown.

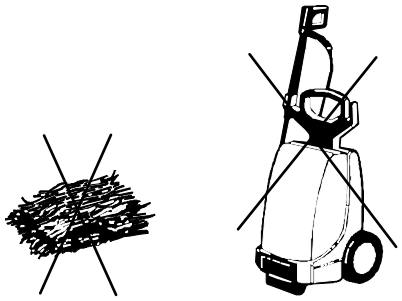
See the WEB Tool manual for the HACCP alarm options.

As a user you can get information via the menu on the display about various operating data and also print out an environmental report for the machine. For further info see the WebTool manual.

4.3.1 Incorrect cleaning methods

NOTE! An incorrect cleaning method may damage the machine. The following points must be observed:

- Do NOT use steel wool as it will cause corrosion to form on the machine.
- If detergent is used, it must not contain abrasives. Detergents containing abrasives will damage the stainless steel panels.
- The exterior of the machine must not be hosed. Water can enter the machine and damage the control panel and electrical equipment.
- Pressure washers and steam can damage the machine and must NOT be used for cleaning purposes. Never use a pressure washer to clean the floor within 1 metre of the machine. The supplier cannot be held liable for any faults caused by the use of pressure washers on the machine and any such use may invalidate the warranty. There is a risk of splashing even if the floor is hosed down.



WD9_07

Steel wool and pressure washers must not be used for cleaning

4.3.2 Emptying and daily cleaning

A guide to daily cleaning is also displayed on the panel when the relevant function has been selected. This is done by pressing the menu button and then selecting cleaning .

- NOTE! Before emptying, you must run the programme with a cassette containing no items for washing, without dishware and without granules.

Program_GRt

- For better access, remove any equipment placed by the machine's door/ doors.
- Remove the filters (6) and cover plates (5). Rinse these items in water.
- Turn and lift the level pipe (10) a quarter turn and leave it positioned in the waste pipe. On machines with a drain pump (option), the level pipe does NOT need to be turned. There should now be a slight chink between the bottom of the tank and the rubber sleeve to allow the water to run out.
- Take out and clean the level pipe once the tanks are empty.
- Rinse the granules and the inside of the machine with hot water.
- Level monitors must be cleaned and the operation of floats checked to ensure these move easily and freely. Level monitors must not come into direct contact with cleaning equipment and must be handled with care during cleaning.
- Check the nozzles on the wash arms. If they contain dirt, remove the wash arms and clean them.
- Store filters, cover plates and level pipes outside the machine until it is to be used next time.

Once it has been cleaned, it is a good idea to leave the machine with the door/ doors open if no washing is due for a day, e.g. overnight.

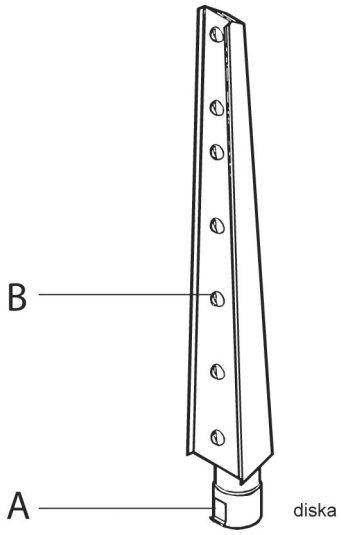
Internal cleaning programme

A guide to daily cleaning is also displayed on the panel when the relevant function has been selected. This is done by pressing the menu button and then selecting cleaning .

NOTE! This setting cannot be used on front-feed machines.

- No wash programme must be selected.
- Press the button . One door closes. Clean the inside of the closed door. Press the “play” button again to open the clean door and close the other door.
- Clean the inside of the closed door. Open the door using the "play” button and leave both doors open.
- Turn off the machine. Press button (8).
- Clean the outer surfaces of the machine.
- Rinse the tanks (7, 8) and the granules in hot water.

Cleaning the wash nozzles and the wash arms



Undo the quick release lock (A). Take out the wash arms. Check and clean the wash nozzles (B).

- Take out the wash arms (4). Undo the quick release lock and pull the wash arms straight up. Rinse them inside and out. Check that the nozzles (14) are not blocked. Replace the wash arms.

Externally

Wipe the outside of the machine with a soft, damp cloth.

If the machine has the option for raising and lowering it (option), the floor underneath the machine can be cleaned more easily. Make sure that no equipment is connected to the machine.

Raise the machine by pressing button (12) with the up arrow. Clean the floor under the machine and then lower the machine by pressing button (12) with the down arrow. During use, the machine must be set to the bottom position, which is its normal position.

Other equipment

Also clean the other equipment.

4.3.3 Cleaning and checking every week

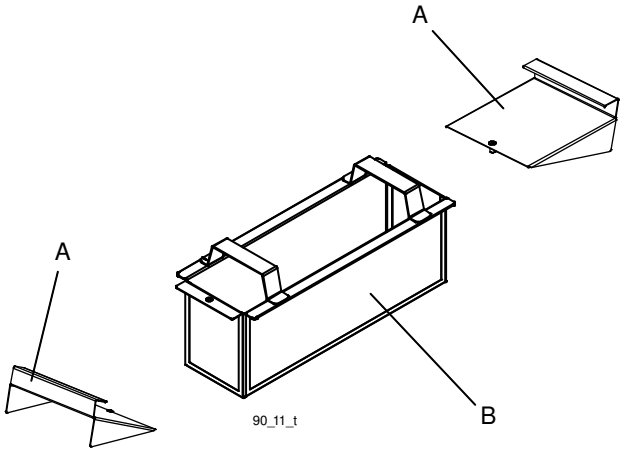
Once the daily cleaning is complete, you have the option of proceeding to the weekly cleaning and can also follow the instructions on the touch panel for this.

Weekly cleaning is more thorough than daily cleaning. In addition to the daily cleaning measures, the granules are also cleaned.

Once it has been cleaned, it is a good idea to leave the machine with the door/ doors open if no washing is due for a day.

Collecting the granules

The granules must be collected and cleaned once a week. This is done before the machine is emptied and turned off.



To collect the granules, replace the filters with the connector plates (A) and the granule collectors (B).

- Remove the roller table and filters.
- Put the granule collector (B) where the filters are normally located and the two connector plates (A) on each side of the collector.
- Run programme with granules.

- When the programme is finished, remove the granule collector (B) and the two connector plates (A). Check that all the granules have been collected.
- Check that the collector contains the correct amount of granules. The collector should contain around 10 kg of granules. The granule collector should be full to the brim. Add fresh granules if necessary.
- The machine checks that the machine contains the correct quantity of granules after a specific number of wash cycles (may be set).
- Leave the granules in the collectors overnight to air.
- Put them back in the granule wash tank the next day.

Weekly cleaning of granules

1. Pour the granules into a bucket.
2. Place the bucket in a sink.
3. Rinse the granules with water. Stir in the granules at the same time as they are rinsed.
4. Remove any food residues and detritus. As the granules are heavier than the food residues, the food residues will float to the surface and run off with the excess water.
5. Let the granules remain in the water until they are needed again.
6. Return the granules to the granule wash tank when the machine is next started.

Checking and cleaning of initial rinse pipes, final rinse pipes, cold water jet and draining nozzles

Initial rinse pipes, final rinse pipes and nozzles are checked and cleaned as needed when cleaning the dishwasher in general.

Cleaning proceeds as follows:

1. Rinse the outside of the initial rinse pipes and cold water jets with water.
2. Open the locks on the initial rinse pipes for potwash.
3. Remove the initial rinse pipes and rinse them out on the inside with water.
4. Check there is no detritus clogging the wash nozzles or inside the spool pipes. Remove any detritus.
5. Refit the spool pipes in their correct position and close the catches around the pipes.

4.3.4 Periodic servicing

Long intervals between using the machine

- If the machine is not being used for a long period, the granules and the machine should be disinfected with an appropriate environmentally friendly disinfectant. You can store the granules in the freezer during this period.
- If the machine is not being used for a long period, cooking oil should be sprayed into the pump housings. The oil will prevent rust from forming in the pump housing and jamming the impeller. The cooking oil is sprayed into the pumps' inlet pipes (carried out by authorised engineers).
- If the machine will not be used for a longer period, the power to the machine should be turned off using the power switch, the water supply turned off and hood should be left open.

Disinfecting the machine

NOTE! Contact the service engineer or detergent supplier to shut off the detergent and drying agent dosing system.

- Start the machine and fill it with water in the usual way.
- Pour one litre of environmentally friendly disinfectant into the wash tank, then run programme ECO without granules.
- Run programme ECO with granules three times followed by programme ECO without granules. Then empty the water from the tanks.
- Refill the washing tank and run programme ECO without granules once to rinse out the machine. The machine and granules are now disinfected.
- Now empty the machine according to the instructions on the touch panel screen.

Contact the service engineer to switch the detergent and drying agent dosing system back on.

Monthly cleaning of granules (or as required)

- Collect the granules and tip it into a bucket.
- Place the bucket containing the granules in the sink. Take the hand shower and move it around in the granules, rinsing the granules carefully.

As the granules are heavier than the food residues, the food residues will float to the surface and run off with the excess water. Follow the weekly cleaning instructions and allow the granules to air properly overnight.

Annual disinfection of granules (or as required)

- Collect and clean the granules in accordance with the previous instructions.
- Empty the machine and clean it in the usual way.
- Press button (2) to switch off the power.
- Pour the granules back into the machine.
- Clean the cover plates, filters and level pipe. Refit the components.

NOTE! Contact the service engineer or detergent supplier to shut off the detergent and drying agent dosing system.

- Start the machine and fill it with water in the usual way.
- Pour one litre of chlorine into the wash tank, then run programme ECO without granules (P4).
- Run programme ECO with granules (P1) three times followed by programme ECO without granules (P4). Then empty the chlorinated water from the tanks.
- Refill the washing tank and run programme ECO with granules (P1) once to rinse out the machine. The machine is now disinfected.

Contact the service engineer to switch the detergent and drying agent dosing system back on.

Checking and filling the granule quantity

Wexiödisk's original granules, which are reusable, must be used.

The amount of granules is checked by:

- Wexiodisk's original granules must be used.
- The machine has an alarm which indicates when it is time to check the granule level.
- Check the quantity of granules (there is a label on the granule basket).
- The granules will gradually start to wear and the washing results may be affected. In order to maintain good washing results, it is important that the machine always contains the correct quantity of granules. Add fresh granules if necessary. If the granulate is very worn, it should be replaced. This should be checked every week.
- The granules should be changed once or twice a year or after around 2,500 wash cycles. It may be a good idea to do this during longer scheduled periods without use, such as e.g. holiday periods or similar.
- Different makes of granules differ in both size and weight. The machine is designed to use Wexiödisk original granules, and these should be used when filling with new granules. The amount to be added to the machine is indicated under "TECHNICAL DATA"

Recycling the granules

Wexiödisk's original granules can be recycled either as hard plastics or combustible materials.

Clean the heat recovery unit

NOTE! Cleaning of the heat recovery unit should be performed 1-2 times a year. The machine also has an alarm which is displayed on the panel when cleaning is necessary.

NOTE! When rinse cleaning the heat recovery unit and the base of the battery box, do not use more water than the drain under the battery can remove from the machine. The battery must be cleaned with hot water at normal pressure. Do not directly rinse the fan motor. The electric motor can be damaged if it is rinsed with water.

The safety valve should be checked when cleaning. This is done by turning it.

4.3.5 Operating problems

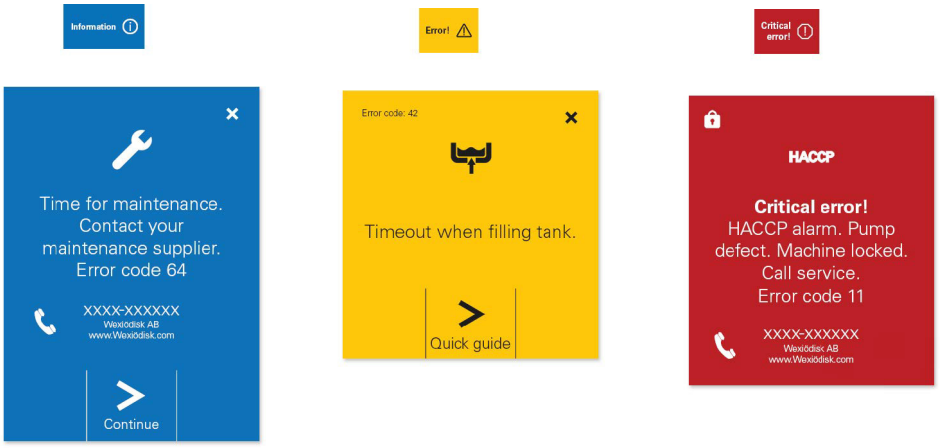
Check:

- Has the appliance been used according to the instructions?
- Are all the removable parts in their correct place?
- Is the main switch in the ON position?
- Are there any error messages on the display?
- Are the fuses in the electrical cabinet still intact? Ask service personnel to check the fuses.

Troubleshooting

If the touch panel screen gives no indication of whether the ON/OFF button has been pressed, check the power switch to see whether it is turned on. If the problem persists, contact authorised service personnel.

The figure on the touch panel will change when an error or an alarm is presented. There are three different levels.



1. Information alarms (blue), which can be dealt with by the operator
2. Error alarms (yellow), which can often be dealt with by the operator
3. Critical error alarms (red), where service personnel must be contacted

The majority of these alarms can be remedied by the operator. Some blue alarms that have been dealt with by the operator a number of times will eventually change to yellow or red alarms, meaning that service personnel must be contacted.

Depending on previous settings, the machine may be stopped but not restarted until the cause of the alarm has been addressed. The operator is assisted by guides presented on the touch panel to perform measures or alternatively contact details for a service provider will be displayed.

In addition to the errors shown on the touch panel, other problems can occur. The table below shows some problems which can be rectified by the operator.

PROBLEM	CAUSE	ACTION
No indication on the control panel display when the control button is pressed.	Power switch off.	Switch on the power switch.
The machine does not fill with water.	The stopcock on the incoming water supply is closed.	Open the tap.
	The door / doors are open.	Close the door/doors.
	The level pipe's rubber sleeve is not sealing against the bottom plate.	Adjust the level pipe. Check that the rubber sleeve has not been damaged. Change the rubber sleeve if it is damaged.
	The final rinse pipe nozzles are blocked.	Clean the wash nozzles.
The machine fills slowly.	The final rinse pipe nozzles are blocked.	Clean the wash nozzles.
The tanks overfill.	The level pipe is not in place.	Fit the level pipe.
	The level pipe's rubber sleeve is not sealing against the bottom plate.	Check that the level pipe is closed. Change the rubber sleeve if it is damaged.
The display indicates that the anti-crushing mechanism has been triggered.	Object preventing one door from closing.	Remove the object.
The machine does not start washing.	The door/doors are not closed.	Close the door/doors.
Noise from the washing pump.	Low water level. Foam in the tank.	Check the level. Change the water.
The machine stops in the middle of the wash cycle and starts taking in water from the washing pump	The level pipe's rubber sleeve is not sealing against the bottom plate.	Adjust the level pipe. Check that the rubber sleeve has not been damaged. Change the rubber sleeve if it is damaged.
The machine is not cleaning properly.	The rinse and wash nozzles are clogged with dirt.	Check and clean the nozzles.
	There is too little detergent.	Check the amount of detergent.
	The water in the tank is too dirty.	Change the water.
	Foam forming in the tank.	Check that the washing temperature is not too low and that the correct detergent is being used.
	Program with too short a wash time selected.	Choose a wash program with a longer wash cycle.
	The program without granules has been selected.	Select a wash program with granules.
	Dirt has dried on the dishware to be washed.	Soak the dishware before washing.
	The dishware is incorrectly positioned in the basket.	Use the correct type of accessory to ensure that the dishware is correctly positioned.
	Detergent and drying agent of another make than usual are used.	Use the same make and type as before. Rinse the hoses and pumps with water if necessary.

PROBLEM	CAUSE	ACTION
Granules are sticking to the washed items.	The rinse nozzles are blocked.	Clean the nozzles.
	There is too much foam in the machine.	Check to see how clean the wash water is. Change the water if necessary.
The granules end up in the wrong tank.	The cover plates and/or filter are not in place in the tank or have been incorrectly fitted.	Fit cover plates and strainer(s). Check they are correctly located and cover the tank.
	There is too much foam in the machine.	Check to see how clean the wash water is. Change the water if necessary.
	The wash water is too dirty.	Change the water.
Dishware does not dry.	The rinse nozzles are blocked.	Check and clean the nozzles.
	Too little rinsing agent.	Check the amount of rinsing agent. The hose must be submerged in liquid and the filter in the hose must be clean.

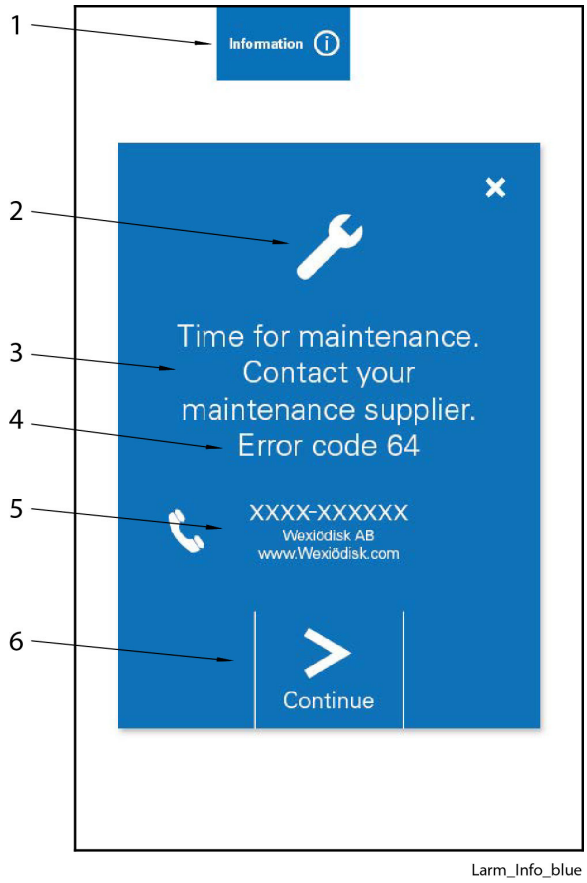
All errors displayed on the touch panel have an error code, which is displayed in the alarm. This error code must be specified when contacting service personnel.

Call the service company and state the following:

- Machine type and model.
- Machine serial number and date when the machine was installed.
- The error code displayed on the touch panel.
- What happened/was being done immediately before the fault occurred?

Information alarms (blue)

An information alarm is generated, e.g. because a predetermined number of wash cycles has been reached.



Larm_Info_blue

1. Type of alarm and minimise / maximise
2. Symbol for type of alarm (maintenance)
3. Descriptive text
4. Error code
5. Name and contact details of service personnel
6. Continue to next screen
7. Reset alarm

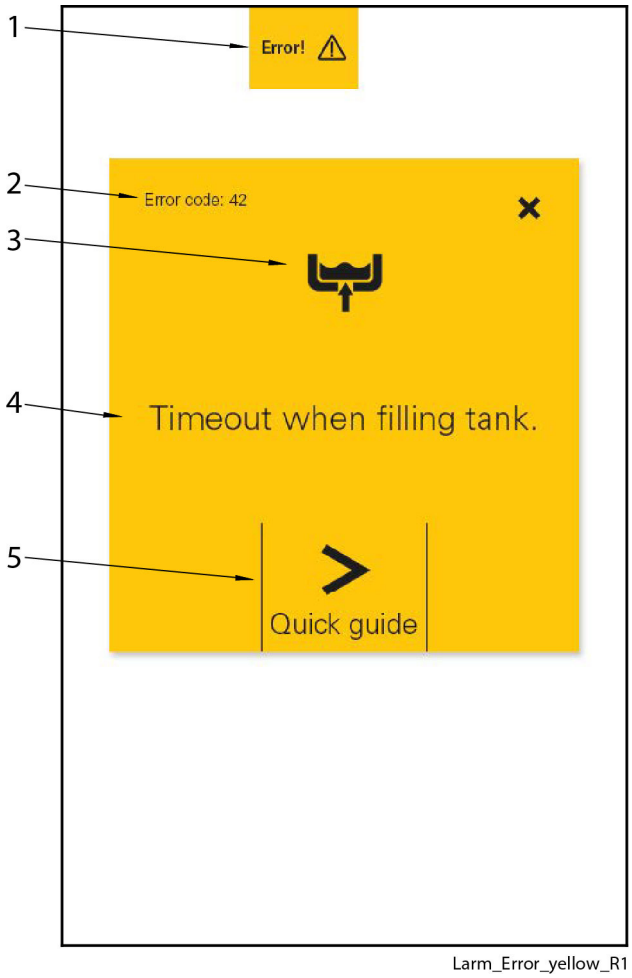
The information alarm can be minimised and then maximised by clicking on the button (1)

Follow the instructions on the touch panel, which are displayed by clicking on the symbol (6).

The information alarm can normally be reset using the X button (7), if you do not wish to click through the entire guide.

Error alarms (yellow)

Error alarm is generated e.g. for low water flow in the machine.



Larm_Error_yellow_R1

1. Type of alarm and minimise / maximise
2. Error code
3. Symbol for type of alarm
4. Descriptive text
5. Continue to next screen
6. Reset alarm

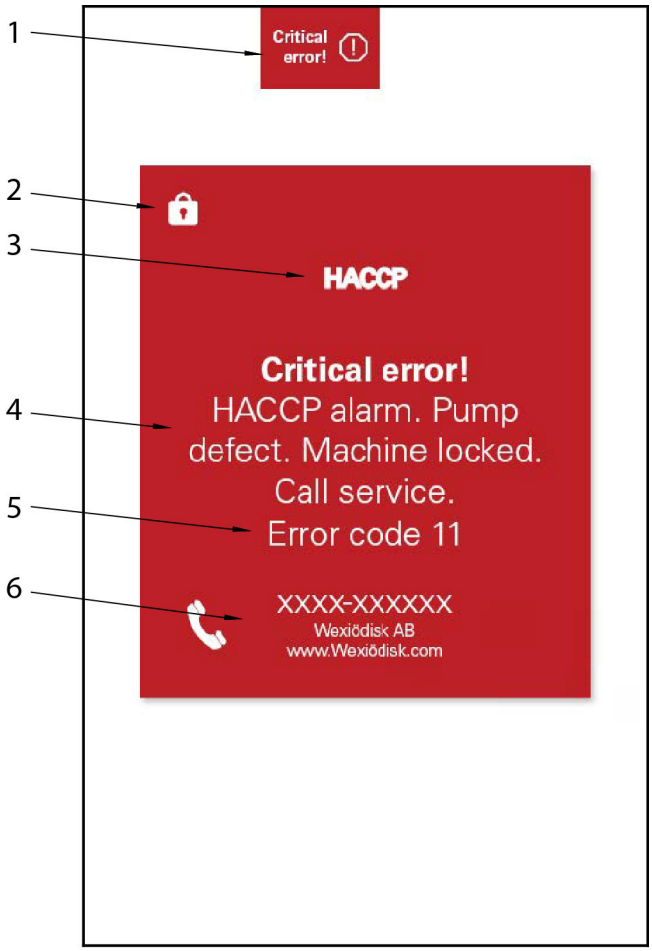
The alarm can be minimised and then maximised by clicking on the button (1)

Follow the instructions on the touch panel, which are displayed by clicking on the symbol (5).

The alarm can normally be reset using the X button (6) if you do not wish to click through the entire guide. Some alarms cannot be reset, and the alarm will then remain active until the reason for the alarm ceases to exist.

Critical error alarms (red)

A critical error alarm is generated because a serious error has occurred. The majority of these alarms cannot be reset by the operator, and service personnel must be contacted.



Larm_Critical error_red_R1

1. Type of alarm and minimise / maximise
2. Login symbol
3. Symbol for type of alarm
4. Descriptive text
5. Error code
6. Name and contact details of service personnel

5. Technical specifications

The manufacturer reserves the right to make changes to the technical data.

TECHNICAL DATA	
Granules pump (kW)	2 x 2.2
Washing pump (kW)	2.2
Booster pump (kW) *	0.58
Drain pump (W) *	170
Rotating table motor (kW)	0.55
Drive motor door, front-feed machine (kW)	0.13
Drive motor doors, feed-through machine (kW)	2 x 0.13
Booster heater (kW)	9
Tank heater (kW)	9 * / 12
Condensation fan (kW)	0.12
Heat recovery unit, capacity (m^3/h)	300
Heat recovery, cooling surface (m^2)	11
Tank volume (litres)	145
Weight, machine in operation (kg)	685
Granule quantity (kg)	10
Maximum temperature of the surroundings for machines in operation (°C)	35
Enclosure protection class (IP)	55

* Option

CAPACITY AND OPERATING DATA	
Potwash, ECO with granules, P1 (min) *	5 / 13 **
Potwash, MEDIUM with granules, P2 (min) *	8 / 16 **
Potwash, HEAVY with granules, P3 (min) *	10.3 / 19 **
Potwash, ECO without granules, P4 (min) *	2.3 / 5 **
Potwash, MEDIUM without granules, P5 (min) *	3.8 / 5 **
Potwash, HEAVY without granules, P6 (min) *	6.8 / 5 **
Capacity, max (1/1-canteens/programme) (units) incl. handling ***	90
Capacity, max (1/2-canteens/programme) (units) incl. handling ***	181
Water consumption rinsing/programme (litres) ***	6
Water consumption, cooling/programme (litres)***	0–1.5
Max. steam consumption (kg/h) ****	30
Max. surface temperature at a room temperature of 20°C (°C)	30
Sound pressure level, without granules / with granules), LPA (dBA)*****	65 / 72
Sound effect level, without granules / with granules LWA (dBA)*****	78 / 86

* Factory setting (with spin cycle). The wash time is adjustable.

** PPE version.

*** Max. capacity depending on the depth of the canteens.

**** When the machine is steam-heated.

***** in accordance with EN 60 335-2-58, §ZAA.2.8 with instruments that satisfy class 1.
Measurements of the sound pressure level on site are performed in three places 20 cm from the edges of the front at a height of 1.55 m using a microphone.
When measuring sound power level, create an imaginary measurement area consisting of five sides at a distance of 1 m from all edges of the machine.

CONNECTION, ELECTRICALLY HEATED MACHINE	
Total connected load (kW)	21
Main fuse 400-415V 3N~ 50Hz (A) *	35 / 25**
Max. connection area 400-415V 3N~ 50Hz (L1-L3, N, PE) Cu (mm^2)	35
Main fuse 400-415V 3~ 60Hz (A) *	35 / 25**
Max. connection area 400-415V 3~ 60Hz (L1-L3, PE) Cu (mm^2)	35
Main fuse 230V 3~ 501Hz (A) *	63 / 80 **
Max. connection area 230V 3~ 50Hz (L1-L3, PE) Cu (mm^2)	35
Main fuse 200V 3~ 50-60Hz (A) *	63 / 80 **
Max. connection area 230V 3~ 50-60Hz (L1-L3, PE) Cu (mm^2)	35

* Other voltages on request

** Option

CONNECTION, STEAM-HEATED MACHINE 50-250 kPa *, **	
Total connected load (kW)	4.8
Main fuse 400-415V 3N~ 50Hz (A)	16
Max. connection area 400-415V 3N~ 50Hz (L1-L3, N, PE) Cu (mm^2)	35
Steam connection (internal thread)	R1
Condensing water connection (internal thread)	R½

* Option

** Other pressures available on request

WATER, DRAIN AND VENTILATION CONNECTIONS	
Water quality, hardness (°dH)	2–7
Hot water connection 50-65°C (internal thread)	R¾
Cold water connection 5-12°C (internal thread)	R¾
Drain connection, PP pipe (ø mm)	50
Water capacity, cold water, pressure (kPa) *	200
Water capacity, cold water, flow (litres/minute)	18
Water capacity, hot water, min./max. pressure (kPa)	100 / 600
Floor drain, capacity (litres/sec.)	3
Ventilation of machine (m^3/hour)	900
Heat load to room, latent / sensible / total (kW)	0.9 / 1.8 / 2.7

* At lower pressures, the machine should be supplemented with a break tank

SIZE AND WEIGHT FOR TRANSPORT *	
Size (LxWxH) (mm)	1350 x 1250 x 2100
Weight (kg)	580

* Including packaging