

# Pot Washer

EPPWA060



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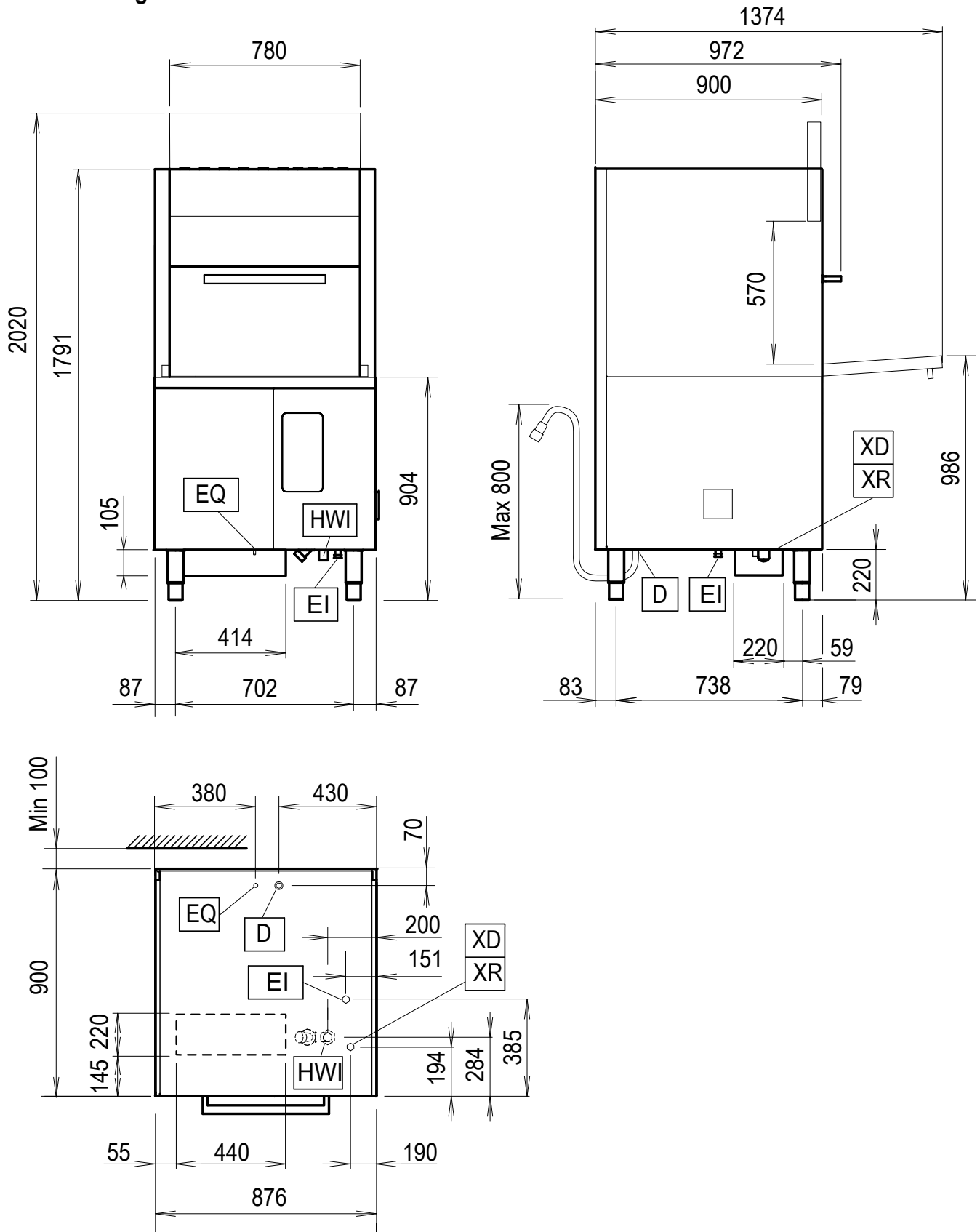
EN Installation and operating manual \*

\*Original instructions



59566V701- 2024.10

# Installation diagram



HWI = Hot water Inlet pipe  $\varnothing=3/4"$  G

D = Drain outlet


EI = Electrical Inlet

EQ = Equipotential screw

XD = Inlet pipe for detergents



XR = Inlet pipe for rinse-aid

## Foreword

 Read the following instructions, including the warranty terms before installing and using the appliance.

Visit our website [www.electroluxprofessional.com](http://www.electroluxprofessional.com) and open the Support section to:

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-  Register your product
  -  Get hints & tips of your product, service and repair information
- 

The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the appliance.

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving appliance performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in appliance transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the appliance's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the appliance, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the appliance is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding appliance use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the appliance. During all stages of appliance use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the appliance is started and operated only in optimum conditions of safety for people, animals and property.



### IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
  - contacting the dealer or reference customer care;
  - downloading the latest and up to date manual on the web site [www.electroluxprofessional.com](http://www.electroluxprofessional.com);
- The manual must always be kept in an easily accessed place near the appliance. Appliance operators and maintenance personnel must be able to easily find and consult it at any time.

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## A SAFETY INSTRUCTIONS

### A.1 General safety

- The appliance must not be used by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless instructed in its use and supervised by those responsible for their safety.



#### CAUTION

Do not wash the appliance with direct or high pressure jets of water.



#### WARNING

If the power cable is damaged it must be replaced by the Customer Care Service or in any case by specialised personnel, in order prevent any risk.

## B GENERAL INFORMATION

### B.1 Introduction

Given below is some information regarding the machine's intended use, its testing, and a description of the symbols used (that identify the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

### B.2 General safety instructions

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



#### WARNING

Danger for the health and safety of operators.



#### WARNING

Danger of electrocution - dangerous voltage.

Words further explaining the type of hazard are placed next to the symbols in the text. Warnings serve to ensure the safety of personnel.

### B.3 Additional indications

In this manual the risks arising from incorrect use will be marked with:



#### CAUTION

Risk of damage to the machine or the product.

The parts of the text preceded by the following symbol:



#### NOTE!

Clarifications and explanations

Provide recommendations to keep in mind during the entire life-cycle of the product.

The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the machine supplied.

The numerical values given on the machine installation diagrams refer to measurements in mm.

### B.4 Definitions

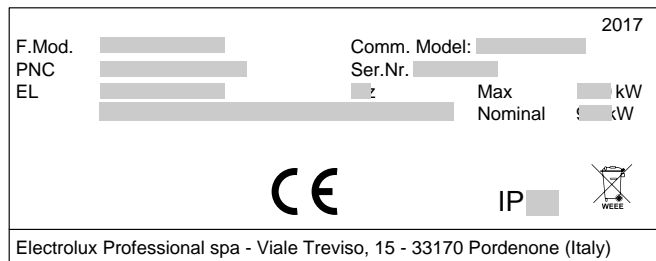
Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.
Customer Care service or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a machine used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.

Customer	the person who purchased the machine and/or who manages and uses it (e.g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

## B.5 Machine and Manufacturer's identification data

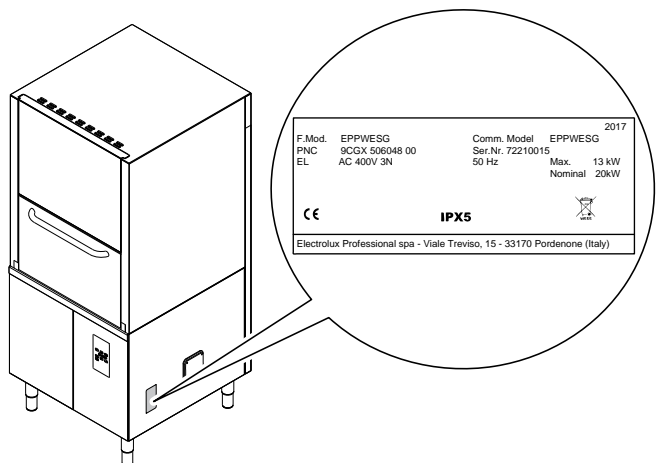
An example of the marking or dataplate on the machine is given below:



The dataplate gives the product identification and technical data; listed below is the meaning of the various information given on it.

F.Mod.	factory description of product
Comm.Model	commercial description
PNC	production number code
Ser.No.	serial number
400 V 3N~	power supply voltage
230V 3~	electric convertibility
50 Hz	power supply frequency
20 kW	max. power
13 kW	nominal power
IPX5	dust and water protection rating
CE	CE marking
Electrolux Professional SpA Viale Treviso 15 33170 Pordenone Italy	manufacturer

The dataplate is located on the right side panel of the equipment.



### WARNING

Do not remove, tamper with or make the machine marking illegible.



### IMPORTANT

When scrapping the machine, the marking must be destroyed.



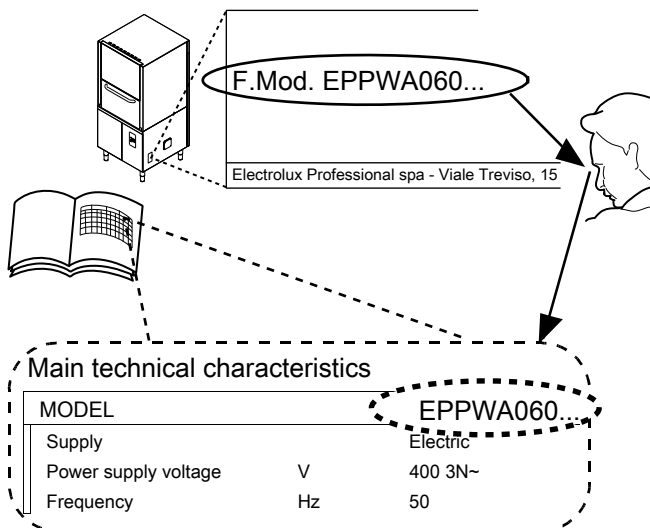
### NOTE!

Refer to the data given on the machine marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).

## B.6 Appliance identification

### B.6.1 How to identify the technical data

To identify the technical data, read the factory description of the product (F. Mod.) on the dataplate, identify the main machine data and consult "Main technical characteristics, performance and consumption".



### B.6.2 How to interpret the factory description

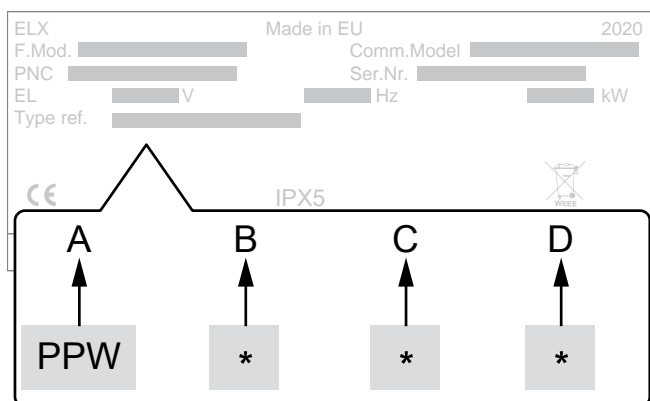
The factory description on the dataplate has the following meaning (some examples are given below):

(1)	(2)	(3)
E	PPW	A060

### Variable description

(1) Brand	E = Electrolux
(2) Machine type	PPW = Pot washer
(3) Appliance	A060 = Compliant with A <sub>0</sub> 60 level equipment according to EN 15883-1 Standard

## B.7 Type reference



### Legend

<b>A</b>	Type of appliance • Pot washer
<b>B</b>	Brand • 0 = Electrolux • 1 = Zanussi • 2 = To brand



## Legend (cont'd.)

<b>C</b>	Heating system <ul style="list-style-type: none"> <li>• 0 = electric</li> <li>• 1 = steam</li> </ul>
<b>D</b>	Appliance dimension <ul style="list-style-type: none"> <li>• 0 = small (880 mm)</li> <li>• 1 = large (1552 mm)</li> </ul>

## B.8 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SpA.






## B.9 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the warranty);
- operations by non-specialised personnel;
- unauthorised modifications or operations;
- inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and untrained personnel;

## B.12 Personal protection equipment

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the appliance's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	●	●	○	—	—
Unpacking	○	●	○	—	—
Installation	○	●	● <sup>1</sup>	—	—
Normal use	●	●	● <sup>2</sup>	○	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	● <sup>1-3</sup>	○	—
Extraordinary cleaning	○	●	● <sup>1-3</sup>	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
<b>Key:</b>					
●	<b>PPE REQUIRED</b>				
○	<b>PPE AVAILABLE OR TO BE USED IF NECESSARY</b>				
—	<b>PPE NOT REQUIRED</b>				

1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to harm to health (depending on the model).

2. During these operations, gloves must be heatproof and suitable for contact with water and the substances used (refer to the safety data sheet of the substances used for the information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause possible harm to health (depending on the model).

3. During these operations, gloves must be suitable for contact with chemical substances used (refer to the safety data sheet of the substances used for information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause possible harm to health (depending on the model).

- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use. Electrolux Professional SpA declines any liability for inaccuracies contained in the manual, if due to printing or translation errors. Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

## B.10 Keeping the manual

The manual must be carefully kept for the entire life of the machine, until scrapping.

The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

## B.11 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised personnel - Customer Care service (see service manual).

## C TECHNICAL DATA

### C.1 Main technical characteristics

Model		EPPWA060
Power supply		Electric
Supply voltage: convertible to		400V 3N~ 230V 3~
Frequency	Hz	50
Max. power	kW	20 <sup>1</sup>
Power absorbed as factory setting	kW	13
Boiler heating elements	kW	10.5
Tank heating elements	kW	7
Water supply pressure	kPa [bar]	50 - 700 [0.5 - 7]
Water supply temperature	°C [°F]	50 [122]
Water supply hardness for models without incorporated continuous water softener	°f°d/°e	14/8/10 max
Rinse cycle water consumption	l	7
Boiler capacity	l	18
Tank capacity	l	95
Standard cycle time with water supply at 50°C [122°F]	sec.	180(for wash cycle 1) 360 (for wash cycle 2) 480 (for wash cycle 3) <sup>2</sup>
Legal noise level Leq for single wash pump <sup>3</sup>	dB[A]	LpA:74.9dB KpA:1.5dB
Legal noise level Leq for double wash pump <sup>3</sup>	dB[A]	LpA:77.2dB KpA:1.5dB
Protection rating		IPX5
Net weight	kg	200
Power supply cable		H07RN-F

1. If activated by software, coincidence of tank and boiler heating elements.
2. Disinfection cycle.
3. The noise emission values have been obtained according to EN ISO 11204.

	380 – 415V 3N		220 – 230V 3	
	C	S	C	S
13 kW	5x4 mm <sup>2</sup>	25A 3P + N	4x10 mm <sup>2</sup>	50A 3P
20 kW	5x6 mm <sup>2</sup>	40A 3P + N	4x16 mm <sup>2</sup>	60A 3P

C = Power supply cable  
S = On/Off switch



#### NOTE!

Standard cycle time may vary should the inlet water temperature and/or the boiler heating elements be different from that indicated above.

### C.2 Characteristics of power supply

The AC power supply to the machine must meet the following conditions:

- max. voltage variation  $\pm 6\%$
- max. frequency variation  $\pm 1\%$  continuous  $\pm 2\%$  for a short period.

Harmonic distortion, unbalanced three-phase supply voltage, voltage pulses, interruption, dips and the other electric characteristics must respect the provisions of point 4.3.2 of Standard EN 60204-1 (IEC 60204-1).



## WARNING

The machine's power supply must be protected against over-current (short circuits and overloads) by fuses or suitable thermal magnetic circuit breakers. A suitable high-sensitivity manual-reset differential omnipolar thermal-magnetic switch with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the current regulations, must be installed between the power cable and the electric line.



## WARNING

For protection against indirect contacts (depending on the type of supply provided for and connection of earths to the equipotential protection circuit) refer to point 6.3.3 of EN 60204-1 (IEC 60204-1) with the use of protection devices that ensure automatic cut-off of the supply in case of isolation fault in the TN or TT systems or, for IT systems, the use of isolation controllers or differential current protection devices to activate automatic power disconnection (an isolation controller must be provided for indicating a possible first earth fault of a live part, unless a protection device is supplied for switching off the power in case of a such a fault. This device must activate an acoustic and/or visual signal which must continue for the entire duration of the fault). For example: in a TT system, a differential switch with cut-in current (e. g. 30 mA) coordinated with the earthing system of the building where the machine is located must be installed ahead of the supply.

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## D TRANSPORT, HANDLING AND STORAGE

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### D.1 Introduction

Transport (i. e. transfer of the machine from one place to another) and handling (i. e. transfer inside workplaces) must occur with the use of special and adequate means.



## WARNING

Due to their size, the machines cannot be stacked on top of each other during transport, handling and storage; this eliminates any risks of loads tipping over due to stacking.



### NOTE!

Specialised personnel must:

- have specific technical training and experience in the use of lifting systems;
- have knowledge of the safety regulations and applicable laws in the relevant sector;
- have knowledge of the general safety rules;
- ensure the use of personal protection equipment suitable for the type of operation carried out;
- be able to recognise and avoid any possible hazard.

## D.2 Transport: instructions for the carrier



### WARNING

Do not stand under suspended loads during loading/ unloading operations. Unauthorised personnel must not enter the work area.

The weight of the appliance alone is not sufficient to keep it steady.



#### NOTE!

The transported load can shift:

- when braking;
- when accelerating;
- in corners;
- on rough roads.

## D.3 Procedures for handling operations

For correct and safe lifting operations:

- use the type of equipment most suitable for characteristics and capacity (e.g. electric pallet truck or lift truck);
- cover sharp edges;

Before lifting:

- send all operators to a safe position and prevent persons from entering the handling area;
- make sure the load is stable;
- make sure no material can fall during lifting. Manoeuvre vertically in order to avoid impacts;
- handle the machine, keeping it at minimum height from the ground.



### WARNING

For machine lifting and anchoring, do not use movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.

## D.4 Shifting

The operator must:

- have a general view of the path to be followed;
- stop the manoeuvre in case of hazardous situations.



### WARNING

Do not push or pull the appliance to move it, as it may tip over.

## D.5 Placing the load

Before placing the load, make sure the way is free and that the floor is flat and can take the load. Remove the appliance from the wooden pallet, move it to one side, then slide it onto the floor.

## D.6 Storage

The machine and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between -10°C and 50°C. The place where the machine is stored must have a flat support surface to avoid deforming the machine or damage to the support feet.



### WARNING

Appliance positioning, installation and disassembly must be carried out by specialised personnel.



#### CAUTION

Do not make modifications to the parts supplied with the appliance. Any missing or faulty parts must be replaced with original parts.

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## E INSTALLATION AND ASSEMBLY

### E.1 Introduction

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given below in this section.



### WARNING

The above operations must be carried out by the specialised personnel in conformity with the current safety regulations, regarding the equipment used and the operating procedures. Before moving the appliance make sure the capacity of the lifting equipment used is suitable for its weight.

### E.2 Customer responsibilities

The Customer must provide for the following:

- installation of an adequate electrical power supply ahead of the appliance, according to the equipment's technical specifications (C.1 *Main technical characteristics* and C.2 *Characteristics of power supply*);
- the equipotential connection  $\nabla$  of the workplace electrical system to the metal structure of the machine by means of a copper cable of adequate section (see position "EQ" in *Installation diagram*);
- adducting for the electrical connection between the workplace electric panel and the equipment;
- the water supply and drain connections and other connections as indicated in C.1 *Main technical characteristics* and in the paragraph E.8 *Plumbing connections*;

### E.3 Characteristics of the installation place

The machine is designed for installation in professional and not domestic-type kitchens. Water collection traps/ metal grates must be arranged in the floor at the machine discharges (see the *Installation diagram*), possibly replaceable with a single water trap sized for a flow rate of at least 3 l/s.



### CAUTION

Do not install the appliance over 2000 meters above sea level.

## E.4 Appliance space limits

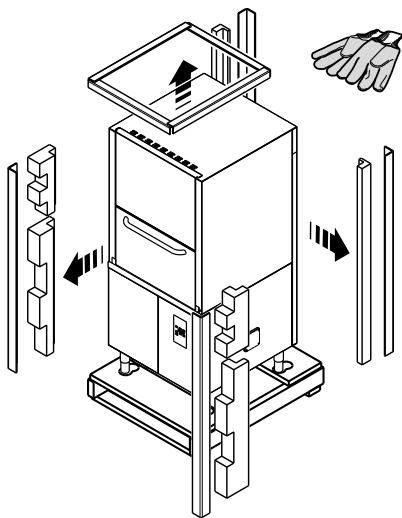
- A suitable space must be left around the appliance (for operations, maintenance, etc.).
- The passages enabling personnel to operate on the appliance must be at least 50 cm wide, except at the rear of the appliance.
- This space must be increased in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace.
- To be used to keep the correct distances indicated in the installation diagram.

## E.5 Positioning

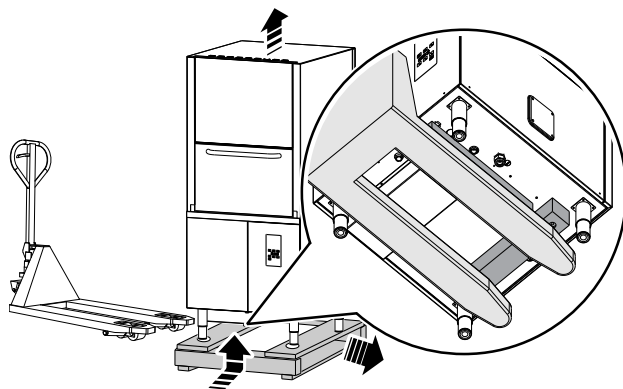
The machine must be taken to the place of installation and the packing base removed only when being installed.

Arranging the machine:

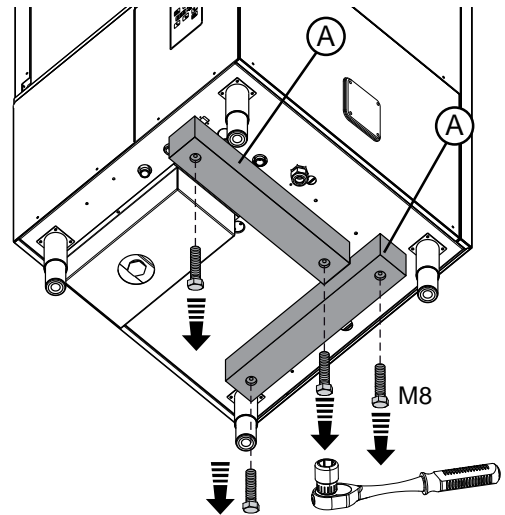
- Wear protective gloves and unpack the machine.



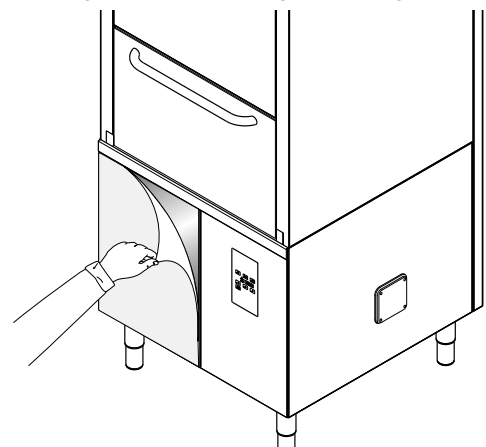
- Lift equipment with a lift truck, inserting the forks as indicated below, remove the base and position the appliance where it is to be installed.



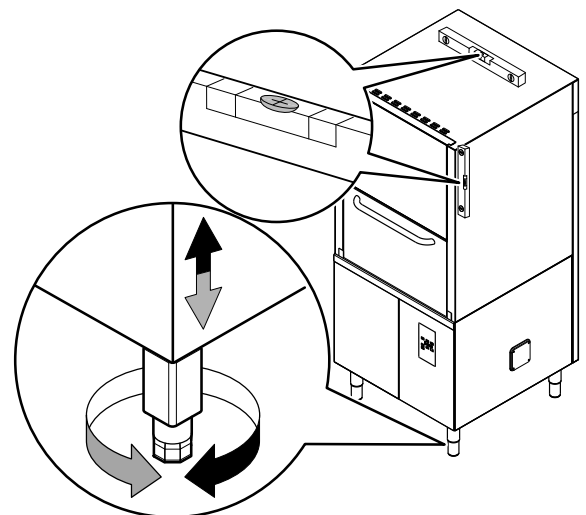
- Remove the wooden spacers "A" on the machine base unscrewing the four "M8" screws.



- Carefully remove the protective film from the outer panels without tearing it, to avoid leaving traces of glue.



- Adjust the equipment by turning the special adjustable feet and making sure it is perfectly level, both length wise and crosswise.



## E.6 Extraction hood

Make sure to install an extractor hood to remove the steam produced by the machine.




The hood air flow must be calculated taking into account the type of installation and the work environment where it is installed.

In any case, an air flow rate of between 1000 m<sup>3</sup>/h and 1500 m<sup>3</sup>/h is recommended.

## E.7 Disposal of packing

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly.

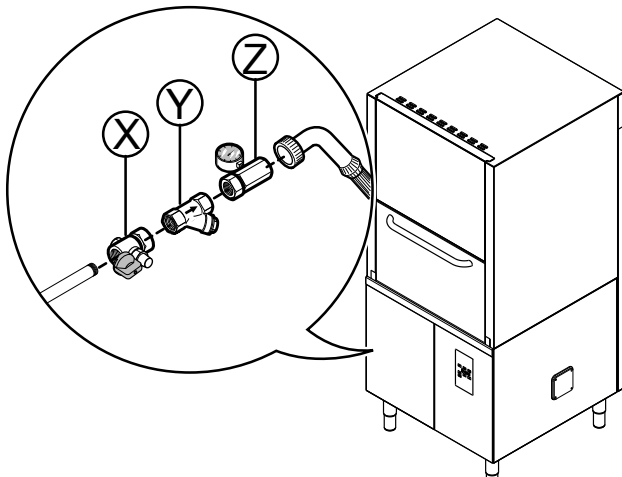
They can be safely kept, recycled, or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

 <b>PE</b>	<b>Polyethylene</b> <ul style="list-style-type: none"> <li>• Outer wrapping</li> <li>• Instructions bag</li> </ul>
 <b>PP</b>	<b>Polypropylene</b> <ul style="list-style-type: none"> <li>• Straps</li> </ul>
 <b>PS</b>	<b>Polystyrene foam</b> <ul style="list-style-type: none"> <li>• Corner protectors</li> </ul>

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the appliance is used.

## E.8 Plumbing connections

- Connect the appliance water supply pipe "WI" (see the *Installation diagram*) to the mains, fitting a cut-off tap [X], the filter provided [Y] and a pressure gauge [Z] between the appliance and the mains (see figure below).



- Check that the dynamic water supply pressure, measured between the appliance and the main, is between 50 and 700 kPa [0.5 - 7 bar] (test while dishwasher tank or boiler is filling with water).



### NOTE!

If the pressure is too high, fit a suitable pressure reducer on the inlet pipe.

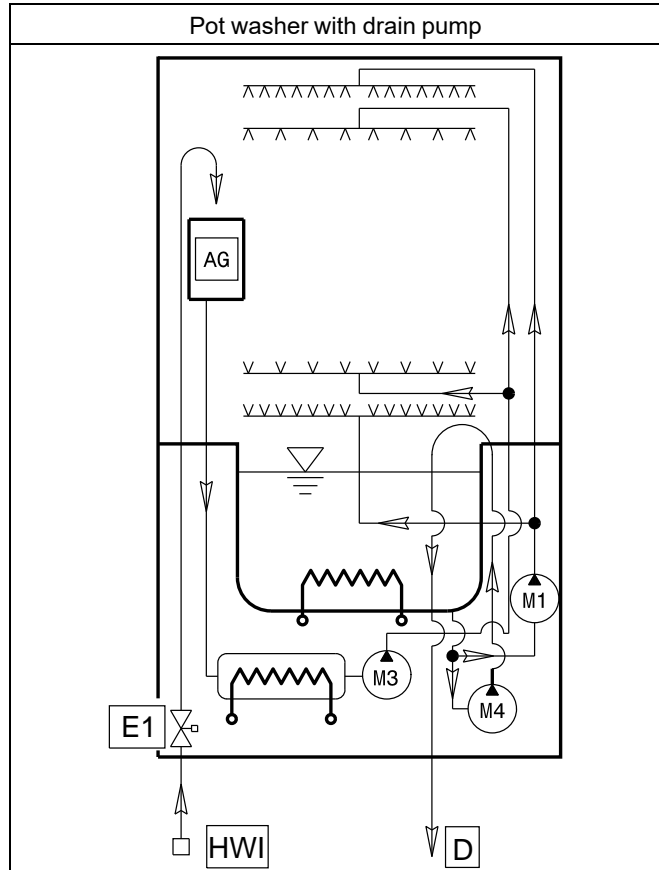
- On the model with free-fall drainage: connect the waste outlet pipe (detail "D" in the *Installation diagram*) to the main drain pipe, fitting a trap, or place the outlet pipe over an "S" trap set into the floor.
- On the model with drain pump: position the outlet pipe at a maximum height of 800 mm from the floor.



### CAUTION

Always use a new set of joints if you remove and reinstall the water inlet pipe to the appliance.

## E.9 Plumbing circuit



<b>HWI</b>	Hot water inlet
<b>D</b>	Drain
<b>M1</b>	Wash pump
<b>M3</b>	Rinse pump
<b>M4</b>	Drain pump
<b>AG</b>	Air Gap
<b>E1</b>	Filling solenoid valve

## E.10 Electrical connections



### WARNING

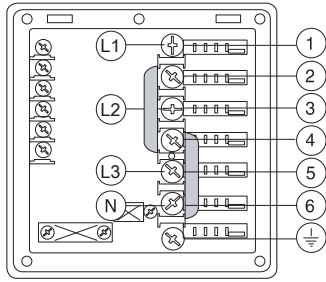
Work on the electrical systems must only be carried out by a specialised personnel.

- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.
- Make sure the machine power supply voltage specified on the rating plate matches the mains voltage.
- Make sure the system power supply is arranged and able to take the actual current load and that it is executed in a workmanlike manner according to the regulations in force in the country of use.
- The earth wire from the terminal board side must be longer (max 20 mm) than the phase wires.
- Connect the power cable earth wire to an efficient earth. The equipment must also be included in an equipotential system, whose connection is made by means of screw EQ (see par. *Installation diagram*) indicated by the symbol  $\nabla$ . The equipotential wire must have a section of at least 10 mm<sup>2</sup>.

### Power supply 380-400V 3N

- Open the power supply terminal board and insert the jumpers provided as follows: one jumper between terminals 2 and 4 and another between terminals 4 and 6.

- Using a suitable power supply cable (see C.1 *Main technical characteristics* table), connect the three phases to terminals 1, 3 and 5, the neutral to terminal 6 and the earth wire to the terminal  $\perp$ .



### Power supply 220 - 230V 3

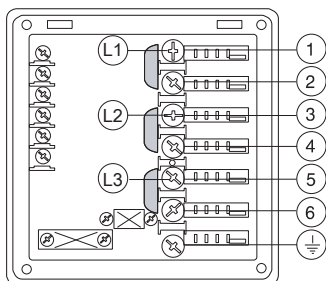


#### CAUTION

These instructions are valid for supply conversion voltage from 380-400V 3N (380-415V three-phase with neutral) to 230V 3~ (230V three-phase without neutral).

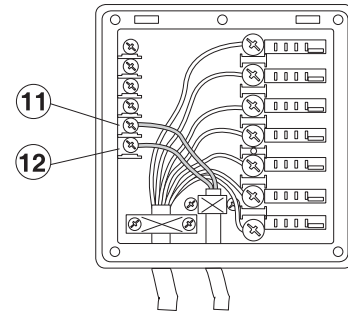
Refer to the instructions provided with the appliance to properly execute the voltage convertibility [document number 59967FC00].

- Remove the additional electrical wiring harness from wash pump connector and from the main wiring harness.
- Connect the main wiring harness directly to the wash pump connector.
- Open the power supply terminal board and insert the jumpers provided as follows: one jumper between terminals 1 and 2, one between terminals 3 and 4 and another between terminals 5 and 6.
- Using a suitable power supply cable (see C.1 *Main technical characteristics* table) connect the three phases to terminals 1, 3 and 5 and the earth wire to the terminal  $\perp$ .



### E.10.1 Connections provided for energy control

This appliance is designed for an external energy consumption control.



Connect the energy peak controller across terminals 11 and 12.



#### CAUTION

A normally open (n. o.) contact of the controller must be connected across terminals 11 and 12. When this contact closes the boiler heating elements are disconnected. Using the dishwasher in these conditions may increase the cycle time.

### E.11 Safety devices

- An automatic-reset overload protector incorporated in the electric pump windings cuts off the power to the pump in case of faulty operation.
- A device prevents the booster water from returning back into the system in the event of a water supply system fault.
- An overflow pipe connected to the discharge ensures a constant water level in the tank.
- If the water level in the tank is too high, the drain pump (if present) automatically activates to empty out the excess water.



#### IMPORTANT

The Manufacturer declines any liability if the accident-prevention regulations are not respected.

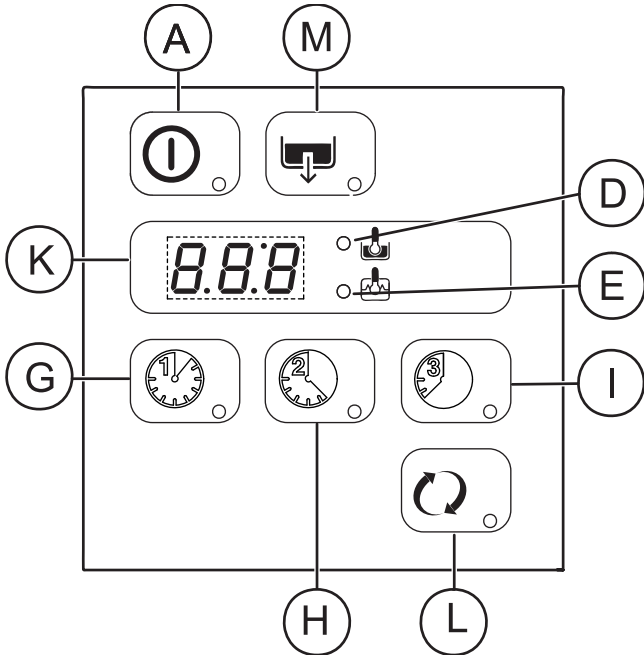
### E.12 "HACCP" arrangement

The machine is arranged for the "HACCP" connection.

Connect the "HACCP" system to connector L3 on the base of the machine.

## F CONTROL PANEL

### F.1 Control panel description



#### Legend

<b>A</b>	On / Off
<b>D</b>	"Tank temperature" indicator light
<b>E</b>	"Boiler temperature" indicator light
<b>K</b>	Display
<b>G</b>	Wash cycle 1
<b>H</b>	Wash cycle 2
<b>I</b>	Wash cycle 3
<b>L</b>	Wash cycle infinite
<b>M</b>	Drain / self-cleaning cycle



#### NOTE!

The temperature shown on the display is that of the tank if the light "D" is on, or of the boiler if the indicator light "E" is on. The tank temperature is displayed during the wash cycle and the boiler temperature during the rinse cycle.

### F.2 Basic Controls

Described below are all the single buttons and functions available in the various control panel models listed above. Some functions are common to all models of the range, whereas others are available only on some versions.

#### On/Off

This button indicates equipment status: on or off. When the equipment is on, the button indicator is lit up.



#### Wash cycle 1

This button starts **Wash cycle 1**. When the cycle is selected, the button indicator is lit up. This cycle is recommended for washing not very dirty pots.



#### Wash cycle 2

This button starts **Wash cycle 2**. When the cycle is selected, the button indicator is lit up. This cycle is recommended for washing normally dirty pots.



#### Wash cycle 3

This button starts **Wash cycle 3**. When the cycle is selected, the button indicator is lit up. This cycle is recommended for washing very dirty pots.



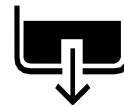
#### Wash cycle "Infinite"

This button is used to start a continuous wash that does not stop until the operator selects an automatic cycle. This cycle is recommended for very dirty pots with dried residuals, pots with particular shapes or for specific user needs.



#### Drain / self-cleaning cycle

This button starts a drain/self-cleaning cycle. When the cycle is selected, the button indicator is lit up.





## G COMMISSIONING

### G.1 Preliminary checks, adjustments and operational tests



#### WARNING

These operations must only be carried out by specialized technicians provided with adequate personal protection equipment (e. g. safety footwear, gloves, glasses, etc.), tools and suitable ancillary equipment with the appliance switched off and cold.

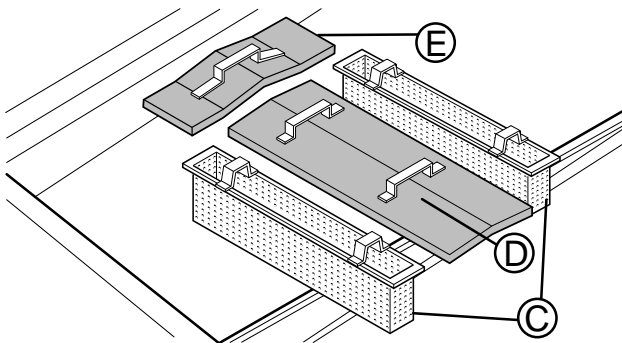
#### Electrical and plumbing checks

Before starting the machine:

- check correct connection of the electrical wires that feed the machine;
- make sure the power supply voltage and frequency match the data given in the technical data table (C.1 *Main technical characteristics*);
- check correct connection of the water supply and drain pipes (see paragraph E.8 *Plumbing connections*);
- make sure all the guards, safety devices and emergency switches are in place and efficient.

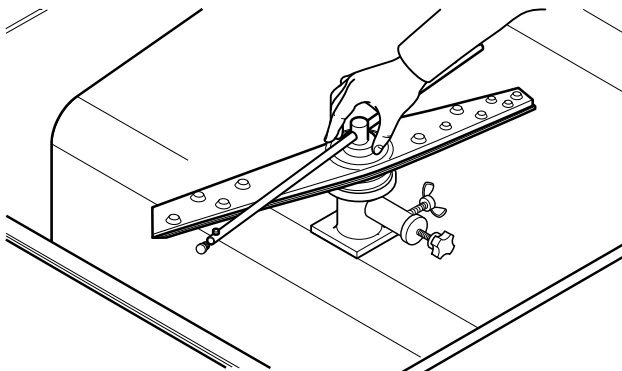
#### Check the fitting of filters

- Make sure the filters "C" - "D" - "E" are correctly fitted.



#### Check the fitting of wash and rinse arms

- Make sure the upper and lower wash and rinse arms are correctly fitted.



### G.2 Detergent/rinse aid dispensers and prearrangements

If the machine is connected to a water softener and/or a reverse osmosis system, contact the detergent supplier for a specific product.

If the peristaltic dispensers are installed in the machine, the dosage of detergent/rinse aid is done automatically according to the desired concentration. The concentration of detergent/

rinse aid depends on the type of product used and the hardness of the supply water (check the characteristics on the product label).



#### CAUTION

The peristaltic dispensers (detergent and rinse aid) and the tube inside the rinse aid dispenser require periodical maintenance (at least once or twice a year) or after prolonged machine idle periods.

#### 1. Dishwasher with incorporated liquid detergent dispenser pump

Pump "R" dispenses about 0.9 g/s of detergent. When the appliance is filled with water for the first time in the day, it dispenses about 46 g of detergent in 55 sec., thereby providing a concentration of 2 g/l. Pump "R" dispenses about 4 g in 5 sec. at each cycle. Dispenser operating time may be changed, following the instructions given in the chapter H.2 *Setting the dispensers*. Insert the supplied hose into the detergent container.

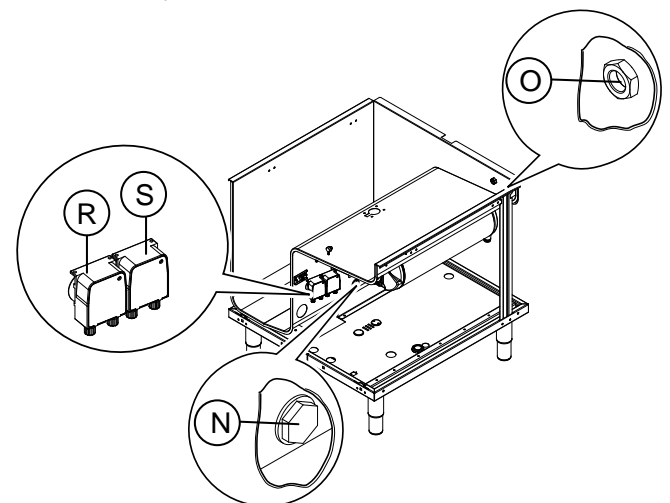
#### 2. Dishwashers with incorporated rinse-aid dispenser pump

Pump "S" dispenses about 0.1 g/s of rinse-aid. When the appliance is filled with water for the first time in the day, it dispenses about 1,2 g in 11 sec., thereby providing a concentration of 0,1 g/l. Pump "S" dispenses about 0,2 g in 2 sec. at each rinse cycle. Dispenser operating time may be changed, following the instructions given in the chapter H.2 *Setting the dispensers*. Insert the supplied hose into the rinse-aid container.

#### 3. Automatic dispenser arrangement for solid detergent

Inside the tank there is a hole "O" (ø 22 mm), closed with a plug, for introducing the detergent.

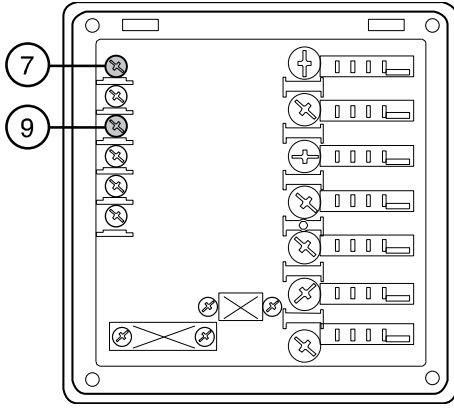
On the bottom of the tank there is an additional closed hole "N" (ø 22 mm) to be used for the installation of the conductivity probe.



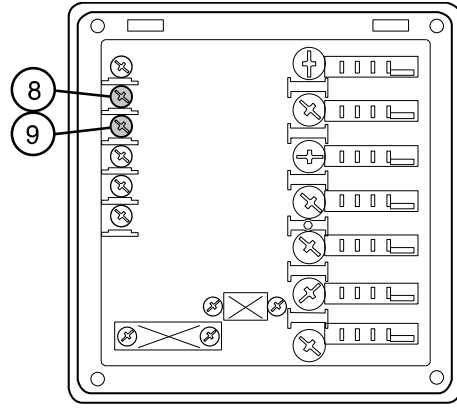
#### G.2.1 Electrical connections for automatic detergent and rinse-aid dispensers

Terminals are available on the power supply terminal board for the electrical connection of external dispensers working at 220 – 240 V. Max. power 30 VA.

- Connect the detergent dispenser between terminals 7 and 9. These connection points are live for a set time during filling of the tank and at the start of the wash cycle (see paragraph H.2 *Setting the dispensers*).



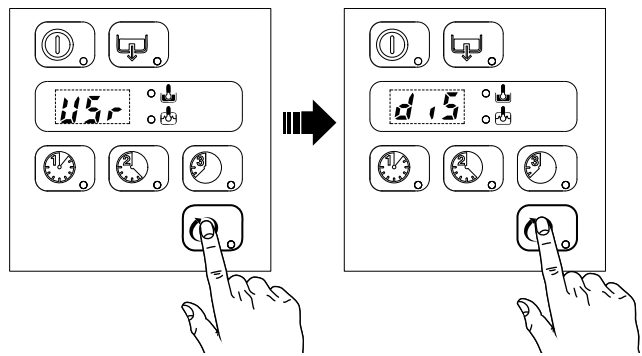
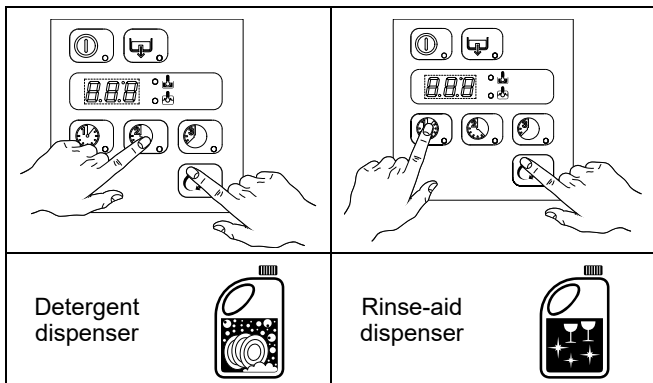
- Connect the rinse-aid dispenser between terminals 8 and 9. These connection points are live during filling of the tank and at the end of the rinse cycle for a set time (see H.2 *Setting the dispensers* paragraph).



## H BEFORE FIRST USE

### H.1 Manual activation

Whenever the detergent containers are replaced, it may be necessary to activate the dispensers manually in order to fill the hoses and eliminate any air. Simultaneously press the buttons, as shown in the figures below. If necessary, repeat this operation several times.



Adjust the following parameters:

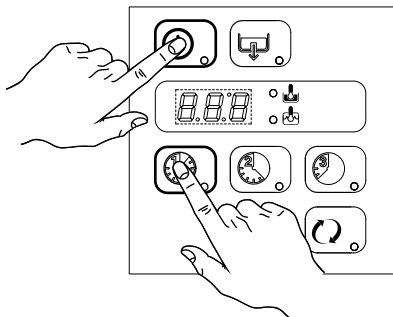
Parameter description	Display	Value <sup>1</sup>
Initial amount of detergent	<b>dIn</b>	240
Initial amount of rinse-aid	<b>rIn</b>	18
Amount of detergent during the cycle	<b>dEt</b>	16
Amount of rinse-aid during the cycle	<b>rAi</b>	7

1. The values given in the table refer to the factory-settings.

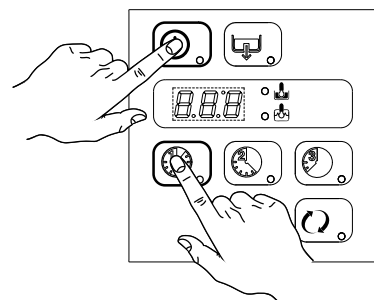
- Press the "Wash cycle 1" and "Wash cycle 2" buttons respectively to decrease/increase the value.
- Press the button "L" to store the set value and return to parameter selection (see point 1).
- Press the "Wash cycle 2" buttons to go to the next the parameter to modify.
- Press the "Wash cycle 3" button to exit the programming mode.

For example, to adjust the parameter **dIn**, proceed as follows:

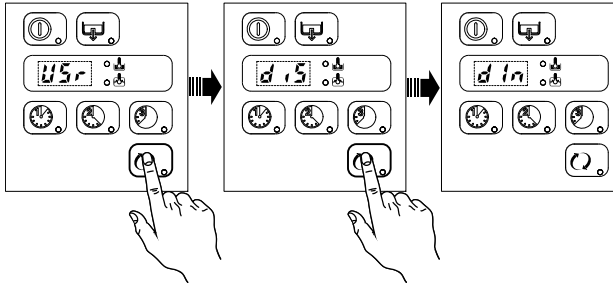
1. access the programming mode;



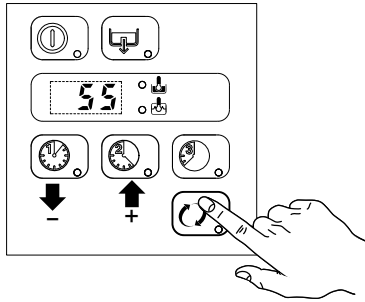
Press the button "L" (refer to F.1 *Control panel description*) twice to access the detergent and rinse aid adjustment parameters.



2. select the parameter **dln**;



3. modify the parameter value and press the button "L" to store the set value;



4. to exit the programming mode, press the "Wash cycle 3" button.



## I GENERAL SAFETY RULES

### I.1 Introduction

The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself. Therefore the user must not remove or tamper with such devices.

The Manufacturer declines any liability for damage due to tampering or their non-use.

### I.2 Guards

The guards on the machine are:




- fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools;
- interlocked movable guards (door) for access inside the machine;
- machine electrical equipment access doors, made from hinged panels openable with tools. The door must not be opened when the machine is connected to the power supply.






### WARNING

Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.

### I.3 Safety signs to be placed on the machine or near its area

Prohibition	Meaning
	do not oil, lubricate, repair and adjust moving parts
	do not remove the safety devices
	do not use water to extinguish fires (placed on electrical parts)

Danger	Meaning
	danger of crushing hands
	caution hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)



### WARNING

Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.

## I.4 Instructions for use and maintenance

Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralised:

- directly, by means of adequate design solutions.
- indirectly by using guards, protection and safety devices.

Any anomalous situations are signalled on the control panel display.

During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.

Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.

To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.

Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.



### WARNING

Extraordinary machine maintenance operations must only be carried out by specialised personnel provided with all the appropriate personal protection equipment (safety shoes, gloves, glasses, overalls, etc.), tools, utensils and ancillary means.



### WARNING

Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.

Before carrying out any operation on the machine, always consult the manual, which gives the correct procedures and contains important information on safety.

## I.5 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During appliance operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of appliance maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the appliance;
- wrong appliance installation;

- placing in the appliance any objects or things not compatible with its use, or that can damage the appliance, cause injury or pollute the environment;
- climbing on the appliance;
- non-compliance with the requirements for correct appliance use;
- other actions that give rise to risks not eliminable by the Manufacturer.

## I.6 Residual risks

The appliance has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit. To preserve these conditions, the areas around the appliance must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the appliance are indicated below: such situations are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns/abrasions (e.g. heating elements, cold pan, cooling circuit plates and pipes)	The operator deliberately or unintentionally touches some components inside the appliance without using protective gloves.
Stab wounds	The operator deliberately or unintentionally touches some components with sharp edges during the appliance cleaning without using protective gloves.
Burns	The operator deliberately or unintentionally touches some components inside the appliance or dishes at the outfeed without using gloves or without allowing them to cool.
Shearing of upper limbs	The operator violently closes the front panels.
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Falling from above	The operator intervenes on the appliance using unsuitable systems to access the upper part (e.g. rung ladders, or climbs on it)
Crushing or injury	The specialised personnel may not correctly fix the control panel when accessing the technical compartment. The panel could close suddenly.

Residual risk	Description of hazardous situation
Tipping of loads	When handling the appliance or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load
Chemical	Contact with chemical substances (e.g. detergent, rinse aid, scale remover, etc.) without taking adequate safety precautions. Therefore always refer to the safety cards and labels on the products used.



### IMPORTANT

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator must immediately deactivate the appliance.

## J NORMAL MACHINE USE

### J.1 Foreseen use

Our appliances are designed and optimised to ensure high performance and efficiency. This equipment must only be used for its expressly designed purpose, i.e. washing dishes with water and specific detergents. Any other use is deemed improper.

This appliance does not carry out the rinse cycle should there be no supply water; it stops all functions with an error message "A1" (also see Alarms).

### J.2 Basic requirements for appliance use

- Knowledge of the technology and specific experience in operating the appliance.
- Adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms.
- Sufficient technical knowledge for safely performing his duties as specified in the manual.
- Knowledge of the regulations on work hygiene and safety.

### J.3 Starting



#### NOTE!

Carry out a couple of cycles without dishes to flush out any industrial grease which has remained in the tank and piping.

- Open the water supply tap.
- Activate the main switch by turning it to position "I".
- Switch on the dishwasher by pressing the button the On/Off button.
- Open the door and make sure the filters, arms and the overflow are correctly fitted in their position (refer to *G Commissioning*).
- Close the door.
- The On/Off button lights up, indicating that the dishwasher is powered and that water is being introduced and heated. The word "FILL" is shown on the display during the entire filling and heating stage.



- Warning, this dishwasher does the first tank filling through several consecutive hot rinse cycles, while the display shows the message FILL (flowing). This system let save up to 30% of time than traditional models. If the hood is opened during this stage the message "CLOSE" will appear on the display.



- The filling and heating stage has finished when the display shows the tank temperature.



- To display the boiler temperature during heating of the tank, raise the hood and press wash cycle 1 button.



### J.4 Wash cycles

The wash cycle includes a wash with hot water and detergent at a temperature of at least 77 [170] °C [°F] and a rinse with hot water and rinse aid (min. 90 [194] °C [°F]).

Wash cycle <sup>1</sup>	Cycle duration (sec)	Type of load
Wash cycle 1 	180 <sup>2</sup>	For lightly soiled items
Wash cycle 2 	360 <sup>2</sup>	For normally soiled items
Wash cycle 3 	480 <sup>3</sup>	For heavily soiled items
"Infinite" 	INFINITE	For very dirty soiled items with dried residuals

1. Wash cycle compliant with standard is guaranteed using supplied racks for 12 dishes.

2. Compliant with DIN10512 Standard.

3. Disinfection cycle. Compliant with A060 level according to EN 15883-1 Standard.

A device lengthens the cycle time if the water in the boiler has not reached the minimum temperature for correct rinsing. The cycle times and the temperature may be personalised (e.g. increase of the rinse time and temperature). The cycle times and the temperature may be personalised (e.g. increase of the rinse time and temperature).



### CAUTION

The cycle times must only be set by a specialised personnel.

### J.5 Operation

The filling and heating stage has finished when the display shows the tank temperature:



The appliance is then ready for use:

- Open the door.
- Pour the required amount of detergent into the tank (in models without automatic dispenser).
- Insert the dirty pans and containers upside down on the basket.
- Arrange dishes in the rack, avoiding washing decorated dishes, silverware in contact with other metals and the drying of food residuals on dishes.
- Close the door and select the suitable wash cycle; the corresponding indicator light comes on and the wash cycle starts:

– **Cycle I**

For lightly soiled pots and pans: press button **Wash cycle 1** (see table of times).



– **Cycle II (recommended)**

For normally dirty pots and pans: press button **Wash cycle 2** (see table of times).



– **Cycle III**

For very dirty pots and pans: press button **Wash cycle 3** (see table of times).



– **Wash cycle “Infinite”**

This button is used to start a continuous wash that does not stop until the operator selects an automatic cycle. This cycle is recommended for very dirty pots with dried residuals, pots with particular shapes or for specific user needs.



- To stop the wash cycle, just press the selected cycle button or open the door.
- To continue the wash cycle, just press the selected cycle button or close the door. The cycle starts again from where it stopped.
- At the end of the wash, the dishwasher emits a series of beeps and “END” blinks on the display:



Open the door and remove the rack containing the clean pots and pans.



**CAUTION**

The appliance will not remove burnt food deposits from dishes. Dishes with burnt-on food deposits should be cleaned mechanically/chemically (for example, pre-wash under running water) before putting them in the dishwasher.



**IMPORTANT**

- To guarantee sanitization of the dishes, wash at least 3 empty racks at lowest speed. This allows all the machine to reach the working temperature. Repeat the procedure if the machine is stopped or the door is opened for a long time.
- Change the water in the tank at least twice a day.

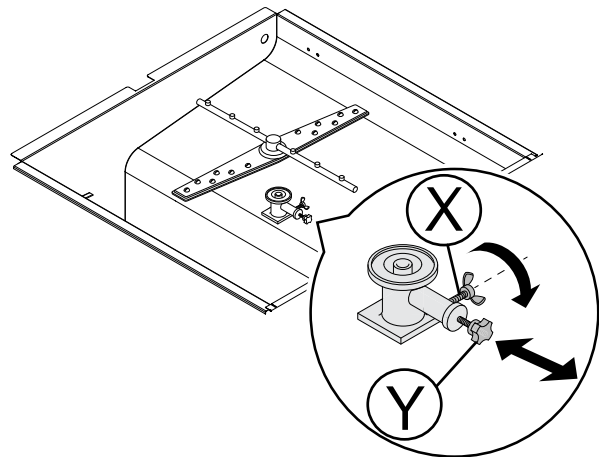
**J.6 Increase or decrease the washing pressure of the water**

**For washing light pots:**

- unscrew the wing nut “X”;
- press the limiting valve “Y” inward to reduce the water pressure in the lower wash arm and thus increase the water pressure in the upper wash arm, so that the pots remain in their position;
- retighten the wing nut “X”.

**For washing large and heavy pots:**

- unscrew the wing nut “X”;
- remove the limiting valve “Y”;
- retighten the wing nut “X”.

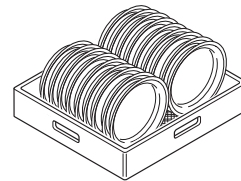


- Close the door and select the suitable wash cycle.
- The corresponding indicator light comes on and the wash cycle starts.

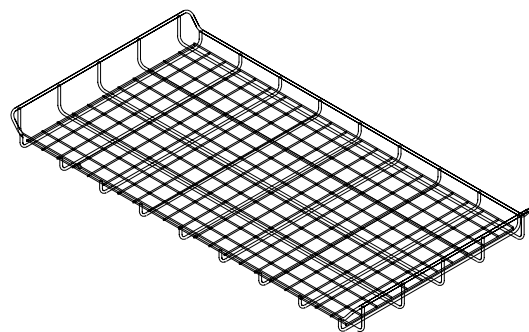
**J.7 Type of racks**

**J.7.1 Green rack**

For 12 bowls with maximum diameter of 240 mm.

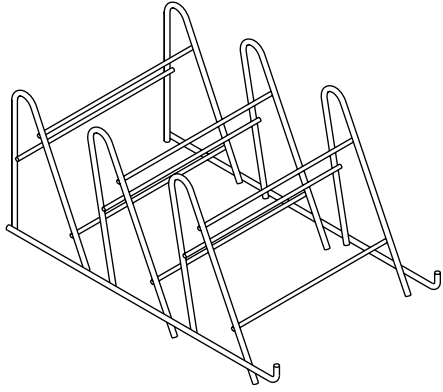


**J.7.2 Basket for pots and pans**





### J.7.3 Rack for tray



## K MACHINE CLEANING AND MAINTENANCE

### K.1 Appliance cleaning

Cleaning must be carried out after every day of use. Use hot water, a neutral detergent/cleaner if necessary, and a soft brush or sponge. If another type of detergent is used, carefully follow the producer's instructions and observe the safety rules given in the information sheets provided with the product or substance.

In order to reduce the environmental impact of pollutants it is advisable to clean the appliance (externally and, where necessary, internally) with products that are more than 90% biodegradable.



#### CAUTION

Do not use steel wool or similar material to clean stainless-steel surfaces. Do not use detergents containing chlorine.



#### WARNING

When using chemicals, comply with the safety notes and dosage recommendations printed on the packaging. Refer to the chapter B.12 *Personal protection equipment* for handling chemical products.



### K.2 End of service and daily cleaning

The appliance is designed to carry out an automatic cleaning cycle to help flush out any residues and to guarantee greater health and hygiene:

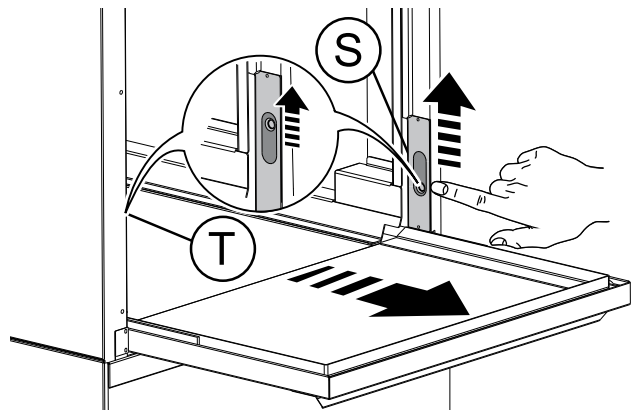
#### K.2.1 Clean the tank

Open the door and take out the rack containing the clean pots.

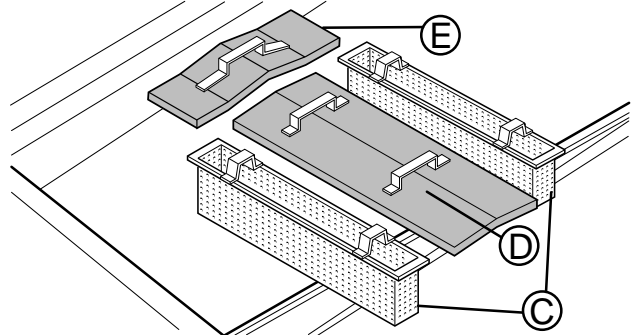
#### Release the door for access to the tank

- Lift the latch "S" and "T". Pull the door slightly outward.

- Remove the door by pulling it outward, making sure it does not get stuck.



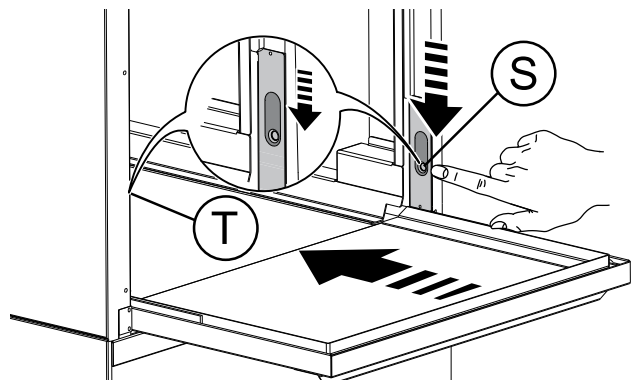
- Gently lower the door.
- Remove the tank filters "C" - "D" - "E".



- Clean the filters under a water spray using a nylon brush.

#### Refit the door

- Lift the door as far as movement permits (horizontal).
- Push the door inward, making sure it does not get stuck, until the latches "S" and "T" are both lowered in the initial position (all down). This operation is correctly done when the door cannot be pulled outward on the side of latch "S" and that of latch "T".



- Close the door, gently lifting it.
- Select the drain cycle by pressing button "Drain/Self cleaning".



- The message "CLE" will be displayed throughout the drain cycle:



- After a few minutes, 3 beeps indicate the end of the cleaning cycle and "END" blinks on the display:



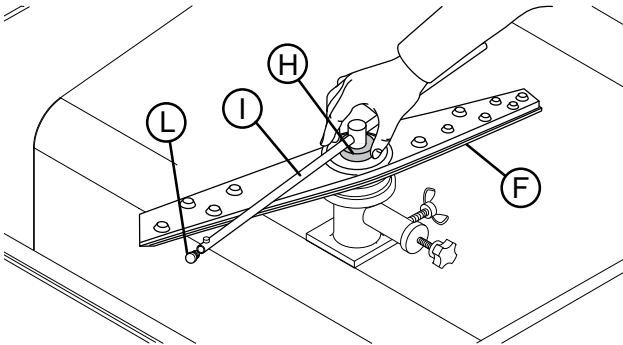
- Switch off the dishwasher by pressing On/Off button.



- Switch off at the mains.
- Close the water supply tap.
- Replace the filters.

### K.2.2 Clean the nozzle jets

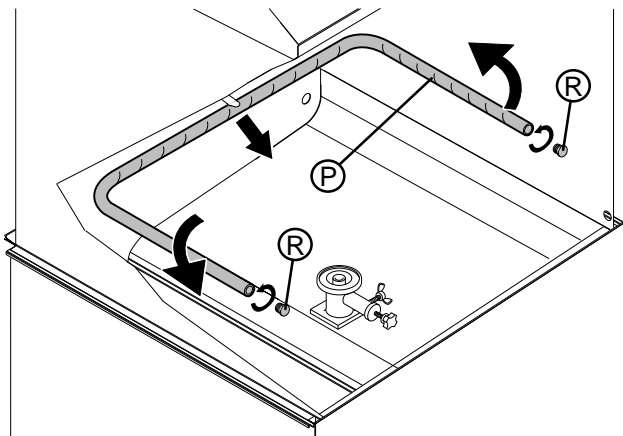
- Remove the top and bottom wash arms "F" and rinse arms "I", unscrewing the ring nut "H".
- Unscrew plugs "L" from the rinse jets.



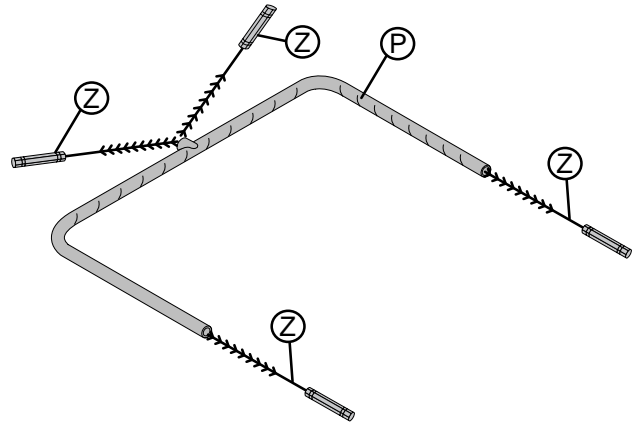
#### IMPORTANT

Descalcify the rinse jets "I" every month using vinegar or a descaling agent.

- Remove jet "P" by turning it clockwise and pulling it out.
- Unscrew plugs "R" from the side jets.

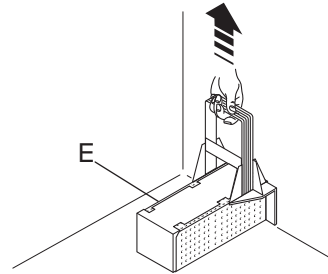


- Carefully clean the washing and rinse jets and clean everything with hot water and neutral detergent/detergent, if necessary using a soft brush or sponge. In particular, for the jet "P" use warm water and detergent, and a soft brush "Z" if necessary. Do not use sharp implements to clean the nozzle holes, which could otherwise be damaged.



### K.2.3 Clean the wash pump filter

- Remove the filter "E" and clean away any remained food in order to avoid blocking the draining system.



Upon completion of cleaning operations, replace the parts removed previously.

### K.2.4 Clean the exterior surfaces

Disconnect the equipment from the power supply before doing any cleaning.



#### IMPORTANT

Wash the stainless steel surfaces with lukewarm soapy water, absolutely avoiding the use of detergent products containing abrasive substances, steel wool, steel scrapers or brushes, then rinse with a wet cloth and dry thoroughly. Clean the control panel with a soft cloth moistened with water and, if necessary, neutral detergent.

To reduce the emission of pollutants into the environment, it is advisable to clean the equipment (externally and, when necessary, internally) with products that are more than 90% biodegradable.

Leave the door raised for the entire period the machine is not used.

### K.3 Maintenance

The inspection and maintenance intervals depend on the actual machine operating conditions (total wash hours) and ambient conditions (presence of dust, damp, etc), therefore precise time intervals cannot be given. In any case, careful and periodical machine maintenance is advisable in order to minimise service interruptions.

It is advisable to:

- Descalcify the boiler, inner surfaces of the tank and the machine's pipes once or twice a year (call the Customer Care Service).
- Every month descale the wash and rinse jets with vinegar or scale remover.



- The internal tube of the peristaltic rinse aid and detergent dispenser must undergo periodical maintenance (once or twice a year).



**NOTE!**

It is also advisable to sign a preventive and scheduled maintenance contract with the Customer Care Service

**K.3.1 Repair and extraordinary maintenance**

Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel. The manufacturer declines any liability for any failure or damage caused by the intervention of an unauthorized technician by the Manufacturer and the original manufacturer warranty will be invalidated.

**K.3.2 Parts and accessories**

Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the machine not compliant with the safety standard.

**K.3.3 Prolonged period of inactivity**

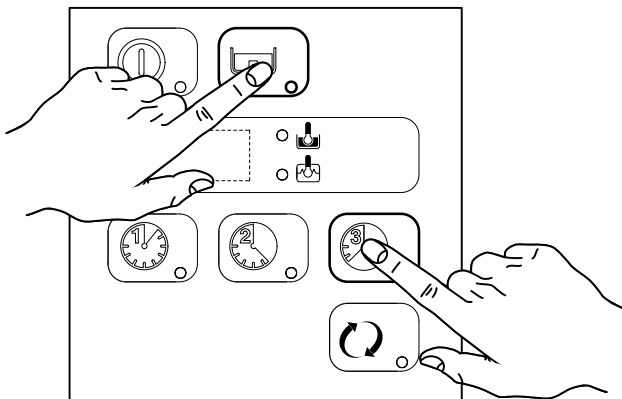
If the dishwasher is not to be used for a long time, proceed as follows:

- Close the water supply tap.
- Completely drain the tank.
- Remove and carefully clean the filters.
- Completely drain the incorporated dispenser hoses, removing them from the containers. Repeat the procedure described in the paragraph H.1 *Manual activation* at least 3 times.
- Completely drain the boiler (see paragraph K.4 *Boiler drainage*).
- Spread a thin film of Vaseline oil over all the stain-less steel surfaces.

**K.4 Boiler drainage**

If the appliance is not to be used for a long time, empty out the boiler to prevent any malfunction and/or mildew and unpleasant odours.

- Close the door.
- Press simultaneously and hold "Drain/Self Cleaning" button and "Wash cycle 3" button.
- A buzzer indicates the rinse pump activation and the display shows three blinking lines.
- Three beeps indicate the end of the cycle.



**K.5 Introduction**



**WARNING**

Dismantling operations must be carried out by specialised personnel.



**WARNING**

Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.

**K.6 Waste storage**

At the end of the appliance's life-cycle, make sure it is not dispersed in the environment.

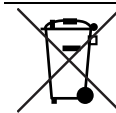
SPECIAL waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the user's country must be observed.

**K.7 Procedure regarding appliance dismantling macro operations**

Before disposing of the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during scrapping.

The machine's parts must be disposed of in a differentiated way, according to their different characteristics (e.g. metals, oils, greases, plastic, rubber, etc.).

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place. In general, the appliance must be taken to a specialised collection/ scrapping centre.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.



**WARNING**

Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.



**NOTE!**

When scrapping the machine, the "CE" marking, this manual and other documents concerning the appliance must be destroyed.

## L TROUBLESHOOTING

### L.1 Common faults

DISHWASHER DOES NOT WASH WELL	<ol style="list-style-type: none"> <li>1. Check if the suction filter is dirty and clean it thoroughly.</li> <li>2. Check if the wash jets are clogged by solid food remains.</li> <li>3. Check that the initial amount of detergent or subsequent additions are correct.</li> <li>4. The selected wash cycle is too short. Repeat the cycle.</li> <li>5. Check the tank temperature.</li> <li>6. Check that the dishes are stacked correctly in the racks.</li> </ol>
GLASSES AND DISHES ARE NOT DRIED PROPERLY	<ol style="list-style-type: none"> <li>1. Check the instructions for the amount of rinse-aid (see H.2 <i>Setting the dispensers</i> paragraph).</li> <li>2. Check that there is rinse-aid in the container and if necessary top up.</li> <li>3. Check the set amount of rinse-aid (see H.2 <i>Setting the dispensers</i> paragraph).</li> <li>4. Check the water temperature of the boiler.</li> </ol>
CONDENSATION ON GLASSES	<ol style="list-style-type: none"> <li>1. Check that there is rinse-aid in the container and if necessary top up.</li> <li>2. Check the set amount of rinse-aid (see H.2 <i>Setting the dispensers</i> paragraph).</li> <li>3. Remove the rack of glasses immediately the cycle has ended.</li> </ol>
STAINS ON THE GLASSES	<ol style="list-style-type: none"> <li>1. Only use "non-foaming" products for professional dishwashers.</li> </ol>
EXCESSIVE FOAM IN THE TANK	<ol style="list-style-type: none"> <li>1. Check that the wash water temperature is not less than 50°C.</li> <li>2. Check if the amount of product dispensed by the detergent dispenser is excessive (see H.2 <i>Setting the dispensers</i> paragraph).</li> <li>3. Ensure that the tank has not been cleaned with unsuitable cleaners. Drain the tank and rinse thoroughly before new wash cycles.</li> <li>4. If a foaming detergent has been used, drain and refill the tank with water until the foam disappears.</li> </ol>
SMEARS OR SPOTS ON THE GLASSES	<ol style="list-style-type: none"> <li>1. Reduce the amount of rinse-aid (see H.2 <i>Setting the dispensers</i> paragraph)</li> </ol>
THE WASH OR RINSE ARMS TURN SLOWLY	<ol style="list-style-type: none"> <li>1. Remove and thoroughly clean the arms.</li> <li>2. Clean the wash pump suction filter.</li> </ol>

### L.2 Alarms

<b>A1</b>	NO WATER	<ul style="list-style-type: none"> <li>• Check that the tap is open.</li> <li>• Check that the water inlet filter is clean.</li> <li>• Check the minimum mains pressure.</li> <li>• Check that the overflow pipe is inserted (only for appliances without drain pump).</li> </ul>
<b>B1</b>	INEFFICIENT DRAINAGE	<ul style="list-style-type: none"> <li>• Check if the overflow has been removed.</li> <li>• Check for obstruction on the waste outlet pipe and the overflow aperture.</li> </ul>
<b>B2</b>	TANK WATER LEVEL TOO HIGH	<ul style="list-style-type: none"> <li>• Check for obstruction on the waste outlet pipe and the overflow aperture.</li> </ul>
<b>C1 – C8</b>	CALL THE SERVICE CENTRE	
<b>E1 – E8</b>	CALL THE SERVICE CENTRE	<ul style="list-style-type: none"> <li>• The appliance continues to operate, but appropriate checks by a technician are recommended.</li> </ul>
<b>F21 – F22<sup>1</sup></b>	CALL THE SERVICE CENTRE	<ul style="list-style-type: none"> <li>• Resin regeneration cycles are not performed. The appliance continues to operate without water softener.</li> </ul>

1. Only for appliances with incorporated continuous water softener.



CE