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## I - WARNINGS AND SAFETY NOTICES

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### General information

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To be able to use this appliance safely and understand the Manual correctly, we recommend you become familiar with the terms and symbols used in the documentation. To easily distinguish and recognize the different types of hazard, this Manual uses the following symbols :



#### **WARNING**

Danger to the health and safety of users



#### **WARNING**

Risk of electrocution - hazardous voltage.



#### **CAUTION**

Risk of deterioration to the appliance or product being processed.



#### **IMPORTANT**

Instructions or important information about the product



#### **Electrical bonding**



Please read all the instructions before using the appliance



#### **Details and explanations**

Manufacturer : Electrolux Professional ZI du MONT 23200 AUBUSSON [www.electroluxprofessional.com](http://www.electroluxprofessional.com)

## Important Safety Notices

This User Manual contains practical information for the user on how to work correctly and in complete safety, and is designed to make it easier to use the machine (called “machine” or “appliance” below).

What follows is in no case intended to be a long list of warnings and constraints, but rather a series of instructions meant to improve the service provided by the machine in every respect, and particularly to avoid a series of injuries or damage to equipment that might result from inappropriate procedures for use and management.

It is essential that all the people responsible for transporting, installing, commissioning, using, maintaining, repairing, or dismantling the machine should consult this manual and read it carefully before proceeding with the various operations, in order to avoid any incorrect or inappropriate handling that might result in damage to the machine or put people’s safety at risk.


It is just as important that the Manual should always be available to the operator and it should be kept carefully where the machine is used ready for easy and immediate consultation in case of any doubt, or in any case, whenever the need arises.

If after reading the Manual, there are still any doubts concerning how to use the machine, please do not hesitate to contact the Manufacturer or approved after-sales agent, who is constantly on hand to ensure quick and careful service for improved machine operation and optimum efficiency.

- Read the Manual carefully before using the appliance.
- Keep the Manual in a safe place so it can be referred to after installation.
- Always install the appliance in a well ventilated place.



### In an Emergency

- Keep emergency phone numbers in a visible place.
- Installation and maintenance must be carried out only by specialized technicians approved by the manufacturer. For assistance, contact an authorised service centre. Demand original replacement parts.
- This device is designed for washing fruits and vegetables. These appliances are intended to be used for commercial applications, for example, in kitchens of restaurants, canteens, hospitals, and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food. Any other use is considered improper.
- This device is not intended to be used by minors or by adults with reduced physical, sensory, or mental capabilities, or lacking experience or knowledge of its operation.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children being supervised not to play with the appliance.
- Personnel using the appliance must have received specific training on the risks involved.
- Use the appliance only under supervision.
- Unplug the appliance in the event of a breakdown or malfunction.
- Do not use chemical products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, ammonium chloride, etc.) to clean the appliance.
- Do not use metal utensils (Scotch Brite brushes or scouring sponges) to clean the appliance.
- Avoid oil or grease coming into contact with plastic parts.
- Ensure that dirt, grease, food, or other substances do not settle on the appliance.
- Do not wash the appliance with direct water jets or steam cleaners.
- The level of A-weighted sound pressure emission does not exceed 70 dB (A).
- Wipe the unit with a damp sponge and a little detergent, then dry it.
- You can obtain this Manual in digital format (PDF) by contacting the dealer or your local after-sales agent or by scanning the QR code on the appliance.
- Scan the QR code on appliance backside to access videos tutorials, user manuals in other languages and other support material.
- Install a protective switch upstream of the appliance.
- The opening of contacts and the maximum dispersal current must comply with current regulations.
- Connect the device to an earthed outlet; then include it in an equipotential node using the screw located at the back of the device (right side). The screw bears the symbol .
- We advise having the appliance inspected by a certified technician at least every 12 months.
- We recommend taking out a service contract.

- **People with pacemakers should consult their doctor to see if their safety is guaranteed when using this type of appliance.**



The symbol on the product indicates that it should not be considered as household waste, but should be disposed of according to applicable standards, in order to avoid any negative impact on the environment and human health.

**For more information on recycling this appliance, contact your local agent or dealer of the appliance, the after-sales agent or the local authority responsible for the disposal of waste.**

## **II - WARRANTY TERMS AND EXCLUSIONS**

If the purchased product is covered by a warranty, this warranty will comply with local regulations provided that the product is installed and used for its intended purpose and in accordance with the terms described in the relevant equipment documentation.

The warranty only applies if the customer has used genuine spare parts and carried out maintenance in accordance with the user guides and maintenance documentation made available in print or digital format by Electrolux Professional.

Electrolux Professional strongly recommends using Electrolux Professional-approved detergents, rinsing products, and descalers to achieve the best results and to keep the product at its maximum efficiency level over time.

The Electrolux Professional warranty does not cover:

- The technician's travel expenses to deliver or collect the product
- Installation
- Training on use/operation
- Replacement (and/or supply) of wear parts, unless the replacement is the result of material or manufacturing defects reported within one (1) week of the defect being identified
- Fixing external wiring
- Fixing unauthorized repairs or damage, defects, or malfunctions caused and/or resulting from;
  - Inadequate and/or abnormal capacity of electrical systems (current/voltage/frequency, including peaks and/or failures)
  - Negligence, misuse, and/or non-compliance by the customer with the instructions for use and maintenance described in the relevant equipment documentation
  - Improper or inadequate installation procedures, repair, maintenance (including handling, modifications, and repairs by unauthorized third parties) and modification of safety systems
  - Use of non-genuine components (e.g. wear parts or spare parts)
  - Environmental conditions causing thermal stresses (e.g. over-heating/freezing) or chemical stresses (e.g. corrosion/oxidation)
  - Insertion of foreign objects into the product or adding foreign objects to the product
  - Accidents or force majeure
  - Transport and handling, including scratches, bumps, shards and/or other product finish damage, unless contradictory specifications are noted, if such damage is the result of material or manufacturing defects reported within one (1) week of delivery
- Products with the serial number deleted, modified, or no longer legible
- Accessories and software not approved or named by Electrolux Professional.

The warranty does not cover any scheduled maintenance activity (including the parts required for this purpose) or the supply of detergents, unless otherwise stipulated by any local agreement and under local conditions.

For the list of approved after-sales agents, visit the Electrolux Professional website.

### III - DATAPLATE and TECHNICAL DATA



TABLE A - Electric appliance technical data		
TECHNICAL DATA		
"Light" vegetables cycle loading 'maximum'	Kg	3
"Heavy" vegetables cycle loading 'maximum' (spin drying must be excluded)	Kg	12-15
Cycle Duration	min.	4-12
Power supply voltage	V	220-240
Phases		1+N
Electrical power absorbed	kW	1,5
Wash pump power	kW	0,75
Drum rotation motor power	kW	0,75
Spin drying speed	rpm	300
Frequency	Hz	50/60
Power cable section	mm <sup>2</sup>	1,5x3

# IV - INSTALLATION

## 1. GENERAL INFORMATION

### 1.1. INTRODUCTION

Given below is some basic 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.

### 1.2. INTENDED USE AND RESTRICTIONS

Install the appliance in compliance with the current regulations and laws regarding installation of electric and gas appliances.

**ATTENTION:** The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

**The manufacturer declines any liability for improper use of the product.**

### 1.3. TESTING AND INSPECTION

Our appliances are designed and optimised, with laboratory testing, in order to obtain high performance and efficiency. The product is shipped ready for use.

### 1.4. DEFINITIONS

Listed below are the definitions of the main terms used in the manual. Read the instruction manual carefully before using the appliance.

#### *Operator*

machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.

#### *Manufacturer*

Electrolux Professional SAS or any other service centre authorised by Electrolux Professional SAS.

#### *Operator for normal machine use*

an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.

#### *Technical assistance or specialised technician*

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 evaluate 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).

### *Electrification*

an accidental discharge of electric current on a human body.

## **1.5. TYPOGRAPHICAL CONVENTIONS**

For best use of the manual, and therefore the machine, it is advisable to have good knowledge of 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:



**ATTENTION!  
RISK FOR THE HEALTH AND SAFETY  
OF OPERATORS.**



**ATTENTION!  
DANGER OF ELECTROCUTION -  
DANGEROUS VOLTAGE.**



**ATTENTION!  
RISK OF DAMAGE TO THE MACHINE.**

Words further explaining the type of hazard are placed next to the symbols in the text. The warnings are intended to guarantee the safety of personnel and prevent damage to the machine or the product being worked. 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 expressed in mm.



**ATTENTION!  
DO NOT REMOVE, TAMPER WITH OR MAKE THE MACHINE “CE” MARKING ILLEGIBLE.**



**ATTENTION!  
REFER TO THE DATA GIVEN ON THE MACHINE “CE” MARKING FOR RELATIONS WITH THE MANUFACTURER (E.G. WHEN ORDERING SPARE PARTS, ETC.).**



**ATTENTION!  
WHEN SCRAPPING THE MACHINE, THE “CE” MARKING MUST BE DESTROYED.**

## **1.6. APPLIANCE IDENTIFICATION**

This manual contains instructions relevant to various appliances.

See the appliance dataplate located under the control panel to identify the appliance product code.

## **1.7. COPYRIGHT**

This manual is exclusively intended to be consulted by the operator; the reference language for these instructions is French.

## **1.8. 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 technicians;
- unauthorised modifications or operations;
- inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and untrained personnel;
- 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 SAS declines any liability for any 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.

### 1.9. PERSONAL PROTECTION EQUIPMENT

Given below is a summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective gaments	Safety footwear	Gloves	Glasses	Safety helmets
Transport					
Handling					
Unpacking					
Assembly					
Normal use					
Adjustements					
Routine cleaning					
Extraordinary cleaning					
Maintenance					
Dismantling					
Scrapping					

Key :

-  PPE REQUIRED
-  PPE AVAILABLE OR TO BE USED IF NECESSARY
-  PPE NOT REQUIRED

During **Normal use** , gloves protect hands from contact with hot food or hot parts of the appliance.

### 1.10. 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.

### 1.11. 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 technicians - after-sales service.

## 2. TRANSPORT, HANDLING AND STORAGE

### 2.1. 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.



#### **ATTENTION!**

**Given their size, the machines can be stacked on top of each other during transport, handling and storage by complying with that specified on the slip placed on the packing;**

The machine must only be transported, handled and stored by qualified personnel, who 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.

### 2.2. TRANSPORT: INSTRUCTIONS FOR THE CARRIER



#### **ATTENTION!**

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



#### **ATTENTION!**

**The machine's weight alone is not sufficient to keep it steady. The transported load can shift:**

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

### 2.3. HANDLING

Arrange a suitable area with flat floor for machine unloading and storage operations.

### 2.4. 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.



#### **ATTENTION!**

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

### 2.5. TRANSLATION

The operator must:

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



**ATTENTION!**

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

**2.6. 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.

**2.7. STORAGE**

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

**ATTENTION!**

Machine positioning, installation and disassembly must be carried out by a specialised technician.

**ATTENTION!**

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

**Warnings**

- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame.
- The appliance is not suitable for a marine environment.

**3. INSTALLATION AND ASSEMBLY**

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

**ATTENTION!**

The operations described below must be carried out in compliance with the current safety regulations, regarding the equipment used and the operating procedures.

**ATTENTION!**

Before moving the appliance make sure the capacity of the lifting equipment used is suitable for its weight.

**3.1. CUSTOMER'S RESPONSIBILITIES**

The Customer must:

- prearrange a high-sensitivity manual-reset differential thermal-magnetic switch. For information regarding the electrical connection, refer to par. 4.2 "Electrical connection";
- check the flatness of the surface on which the machine is placed.
- prearrange a device lockable in the open position for the connection to the power supply.
- prearrange the connection to a suitable earthing system (par. 4.2.3).

**3.2. MACHINE SPACE LIMITS**

A suitable space must be left around the machine (for operations, maintenance, etc.). 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.

### 3.3. POSITIONING

Handle the equipment with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.

The installation diagram provided in this instruction manual gives the appliance dimensions and the position of connections (electricity, water). Check that they are available and ready for making all the necessary connections.

Check and if necessary level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.

Arranging the machine:

- position the machine in the required place;
- adjust the height and levelling with the adjustment feet, also checking correct door closing
- wear protective gloves and unpack the machine, carrying out the following operations:
  - cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;

For appliances with stainless steel cabinet, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface. Should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly; it is advisable to go over all the stainless steel surfaces with a rag soaked in paraffin oil in order to create a protective film.

### 3.4. 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 burnt in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:



**polyethylene:** outer wrapping, instruction booklet bag



**polypropylene:** straps



**polystyrene foam:** corner protectors

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

## 4. CONNECTIONS

Refer to the appliance dataplate for the product code.

See the installation diagrams for the position of connections on the appliance:

- ELECTRICITY
- WATER SUPPLY
- WATER DRAIN

### 4.1. BEFORE CONNECTING

- Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.
- Do not use connection pipes of smaller diameter than that for which the appliance is arranged.
- A rapid shut-off cock must be installed ahead of every appliance in an easily accessible place.

## 4.2. ELECTRICAL CONNECTION (Fig. 4A-Tab.A).

**IMPORTANT!** Before connecting, make sure the mains voltage and frequency match that given on the dataplate.



### **ATTENTION!**

**Work on the electrical systems must only be carried out by a qualified electrician.**



**Before carrying out any cleaning or maintenance operation, disconnect the appliance from the power supply and carefully unplug it.**

**IMPORTANT!** Before connecting **make sure:**

- the mains voltage and frequency match that given on the dataplate and that there is an efficient earth contact.
- the system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use;

**IMPORTANT!** The manufacturer declines any liability if the safety regulations are not respected.

- After making the connection, with the machine working check that the power supply does not fluctuate by  $\pm 10\%$  the rated voltage.
- Installation requires the inclusion of a device lockable in the “open” position during maintenance.

### 4.2.1. Power cord -

- Provide a standardized accessible 2-pole + ground wall power outlet, 16A rated according to IEC60309, and a corresponding waterproof plug to be mounted on the power cord.

If the appliance is directly fitted to supply main, supply mains shall have contact separation in all poles that provide full disconnection under overvoltage category III conditions, in accordance with wiring rules.

Note: For Australia and New Zealand, the wiring shall be in accordance with AS/NZS 3000.



**If the power cable is damaged, it must be replaced by the after-sales service or in any case by qualified personnel, in order prevent any risk.**



**The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the machine is used.**


### 4.2.2. CIRCUIT BREAKER

Install a circuit breaker ahead of the appliance. Contact opening distance and maximum leakage current must comply with current regulations.

- Appliance max. leakage current is 1 mA/kW.

### 4.2.3. EARTHING CONNECTION AND EQUIPOTENTIAL BONDING

- It is essential to connect the device to an earthed outlet.

Connect the device to an earthed outlet; then include it in an equipotential bonding using the screw located at the back right of the device. The screw bears the symbol. 

## 4.3. CONNECTING TO THE WATER SUPPLY

The appliance must be supplied with potable water at a pressure ranging from between minimum 0,15 and maximum 1 MPa (1.5 - 10 bars).

Caution! If the water pressure exceeds 0.3 MPa (3 bars), use a pressure reducer to prevent damage to the appliance. To perform the installation correctly, it is essential to connect the water inlet pipe to the distribution network with a mechanical filter and a shut-off valve.

Before connecting the filter, let a certain amount of water flow to purge the pipe of any debris.

Note: Use the connecting hose supplied with the appliance.

### **4.3.1. DRAINAGE**

Wastewater must be discharged through a suitable drainage system (gravity).

### **4.4 BEFORE FIRST USE**

It is necessary to run a cleaning cycle (CYc.4) before first use (see paragraph 1.1.2 of chapter V). Place the basket and its lid in place before the cycle starts.

## **V. INSTRUCTIONS FOR OPERATOR FOR NORMAL MACHINE USE**

This appliance is designed and manufactured for use in various applications, but always and only concerning the washing of fruit and fresh vegetables. Use the appliance in conformity with the technical data.

### **IMPORTANT:**

- **Do not spin dry heavy products.**
- **Never start the vegetable washer without water in tank.**
- The degree of dirtiness due to chemical contaminants, soil, etc., present on the vegetables can vary considerably. For correct use of the vegetable washer, do not wash products that are excessively dirty with such contaminants and soil.
- The vegetable washing process essentially consists of removing the substances (dirt) present on the surface of the products.

Washing quality mainly depends on the following factors:

- quantity of product to be washed (do not exceed the maximum values given in the technical data table),
- intensity of water recirculation,
- washing time, presence or not of pump activation pauses during washing,
- frequency of tank emptying (partial or total). With average "dirt", the tank should be emptied every 1 or 2 wash cycles.
- Before and after washing, the vegetables must be kept in places having adequate hygienic conditions.

### **Description of control panel:**

A description of the functional components is given in fig. 2.

## **1. VEGETABLE WASHER/DRYER USE**

### **1.1. STARTUP**

Appliance operation provides for the following sequential work cycles:

- loading with even distribution of the product inside the drum,
- lid closing,
- selection of operating mode:

AUTO - automatic

MAN. - manual managed by the operator.

#### **1.1.1. STARTING**

Press key 1 to switch the appliance on. A display test is carried out. At the end, the LED "I" (indicating selection of low water pump speed), the left LED above key 4 (indicating washing with automatic cycle without using sanitising product) and the LED between the On/Off keys (pos.1) remain on.

The display shows the message "Cyc1": indicating that automatic cycle 1 is selected.

## 1.1.2. OPERATION WITH AUTOMATIC CYCLE:

### 1.1.2.1 SELECTIONS:

The appliance is in automatic cycle mode when one of the two LEDs above key 4 is lit. If both are off, press key 4. The left LED lights up: an operation mode with automatic cycles without the use of sanitising product is selected. To introduce the sanitising stage, press key 4 again: the LED lit becomes that on the right. Select the pump speed by pressing key 3.

The choice of pump speed depends on the type of product to be washed and how dirty it is:

- delicate leafy vegetables: pump speed I (LED "I" on)
- heavy vegetables: pump speed II (LED "II" on).

Press key 5 to exclude spin drying : the corresponding LED lights up, indicating spin drying inhibited.

### **Always inhibit the spin drying for heavy products.**

Use the keys 10 (Fig. 2) to select the cycle number:

Cyc.1, Cyc.2, Cyc.3, Cyc.4;

### **Washing Cycle "I"**

*(eco wash), characterized by:*

- Water supply to the tub at minimum level (25 liters)
- Washing by spraying 3 times (30" in one direction then 30" in the other) depending on the pump speed selected by LED "I" or "II"
- Partial drainage
- Rinsing
- Spinning for a duration of 1 minutes 15 (the spinning phase can be excluded using button 5 - Fig.2)

### **Estimated consumption:**

38 liters for the first cycle and 13 liters for each subsequent cycle

Note: Manual drainage will be necessary at the end of the cycle.

### **Washing Cycle "II"**

*(spray wash), characterized by:*

- Water supply to the tub at minimum level (25 liters)
- Washing by spraying 3 times (30" in one direction then 30" in the other) depending on the pump speed selected by LED "I" or "II"
- Complete drainage
- Rinsing for a duration of 30 seconds
- Spinning for a duration of 1 minutes 15 (the spinning phase can be excluded using button 5 - Fig.2)

### **Estimated consumption:**

30 - 32 liters

### **Washing Cycle "III"**

*(immersion or semi-immersion wash), characterized by:*

- Water supply to the tub at maximum level (85 liters) if LED 7 = ON or intermediate level (45 liters) if LED 7 = OFF
- Washing for 2 times (30" in one direction then 30" in the other) depending on the pump speed selected by LED "I" or "II"
- Complete drainage
- Rinsing for a duration of 30 seconds
- Spinning for a duration of 1 minutes 15 (the spinning phase can be excluded using button 5 - Fig. 2)

### **Estimated consumption:**

90-92 liters if LED 7 = **ON**; 50-52 liters if LED 7 = **OFF**

### **Cycle “IV” (tank cleaning), with:**

- Filling of water in tank to the min. level (25 liters),
- spray wash based on the selected pump speed, LED "I" or "II" for 60 seconds, 30 in one direction and 30 in the other
- complete draining,
- spin drying for 20 seconds.

### **1.1.3. OPERATION WITH AUTOMATIC CYCLE :**

#### **1.1.3.1 WASHING START**

Press the **START** button to initiate the washing cycle according to the selected settings. The corresponding button LED illuminates. The washing cycle can only start if the lid is closed.

During washing, buttons 4 and 10 do not function.

During operation, the LED flashes.

Press the **STOP** button (key 2) to halt the cycle and return to the SELECTION mode.

Pressing **START** again restarts the cycle from the beginning.

If the lid is opened during the cycle, it pauses (in STAND-BY mode) and resumes from where it stopped only when the lid is closed. In this state, the LED flashes.

When the cycle finishes, a "Beep" sounds, and "End" appears on the lower display.

#### **1.1.3.2 AUTOMATIC SANITISING FUNCTION**

The wash with sanitising product option is enabled by pressing button 4 in order to light up LED IV. This option can only be associated with automatic cycles.

Its selection involves putting 4 ml of sanitising product in the tub at the start of the cycle.

The sanitising product is drawn from the reservoir located behind the openable door (S, fig. 1). To load the sanitising product press the bottom part of the door: loading is from the top.

The reservoir holds 0.5 l.

**IMPORTANT:** Reservoir emptying is only possible through the tub.

A different concentration of sanitising product will be obtained according to the cycle selected:

CYCLE 1: 310 ppm

CYCLE 2 : 160 ppm

CYCLE 3 semi immersion : 90 ppm

CYCLE 3 total immersion : 50 ppm

CYCLE 4 : 160 ppm

Note : The above concentration values are based on a 100% solution of sanitizing product.

Recommended sanitising product: Sodium hypochlorite.

#### **1.1.4. OPERATION WITH MANUAL CYCLES (Fig. 2)**

The required manual cycle is selected when one of the following keys is pressed:

- SEMI-IMMERSION WASH (key 6)
- IMMERSION WASH (key 6 + 7)
- SPIN DRY (key 8)
- DRAIN (key 9).

The LED of the corresponding key lights up. The top display shows the message Man (meaning 'manual cycle').

The Automatic cycle LEDs are off.

Use the keys 10 (fig.2) to select the cycle time duration (in steps of 5 seconds):

- Starting from “cont” status, press the “up” key. The display shows 0.05. If pressed again the display shows 0.10 and so on (the max. is 5.00 minutes).

- The “down” key decreases the time; under 0.05 the display shows “cont” (continuous).

Select the wash pump speed with key 3 (like for automatic cycle operation). Press **START** (key 2) to start the selected manual cycle. The cycle will end when the set time on the display has elapsed. If “cont” mode was selected, the cycle stops only after pressing the **STOP** button (key 2).

## 1.2. At the end of service:

- Remove the basket.
- Remove any large residus (vegetables, leaves, etc.).
- Take out the filter grid.
- Switch to MANUAL DRAINAGE mode (key 9).
- Remove traces of dirt, soil, etc. using a handheld shower connected to the outlet located on the top right.
- Replace the grid, the basket, and its cover.
- Optionally, start the cleaning cycle (see paragraph 1.1.2.1, CYc.4' appears on the display).
- Turn off the main power supply (key 1)

# VI. CLEANING AND MAINTENANCE

## 1. GENERAL SAFETY RULES



### ATTENTION!

Machine maintenance operations must only be carried out by specialised Technicians provided with suitable personal protection equipment (safety shoes, gloves, glasses, overalls, etc.), tools, utensils and ancillary means.



### ATTENTION!

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



### ATTENTION!

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

## 1.1. 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.

## 1.2. PROTECTION DEVICES INSTALLED ON THE MACHINE

### 1.2.1. 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;
- machine electrical equipment access doors made from hinged panels openable with tools, with the machine disconnected from the power supply.



### ATTENTION!

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.

## 1.2.2. SAFETY SIGNS TO BE PLACED ON THE MACHINE OR NEAR ITS AREA

DANGER	MEANING
	<b>DANGER OF ELECTROCUTION</b> (placed on electrical parts with indication of voltage).
	<b>DANGER OF CRUSHING</b>



### **ATTENTION!**

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

## 1.2.3. CEASED USE

When the appliance is no longer to be used, make it unusable by removing the power supply wiring.

## 1.2.4. INSTRUCTIONS FOR USE AND MAINTENANCE

Risks mainly of a mechanical, thermal and electrical nature are present 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.

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

## 1.2.5. REASONABLY FORESEEABLE IMPROPER USE

Improper use is any use different from that specified in this manual. During machine 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 machine 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 technicians and personnel for normal use;
- 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 machine;
- wrong machine installation;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.





## **ATTENTION!**

**The previously described actions are prohibited!**

### **1.2.6. RESIDUAL RISKS**

The machine 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.

Sufficient spaces are provided for during the machine installation stages in order to limit these risks.

To preserve these conditions, the areas around the machine 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 machine are indicated below: such actions are to be considered incorrect and therefore strictly forbidden.

<b>RESIDUAL RISK</b>	<b>DESCRIPTION OF HAZARDOUS SITUATION</b>
Slipping or falling	The operator can slip due to water or dirt on the floor.
Burns/abrasions (e.g. heating elements)	The operator deliberately or unintentionally touches some components inside the machine without using protective gloves.
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered.
Sudden closing of the lid	The operator for normal machine use could suddenly and deliberately close the lid
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the load unbalanced.

## **2. NORMAL MACHINE USE**

### **2.1. CHARACTERISTICS OF PERSONNEL TRAINED FOR NORMAL MACHINE USE**

The Customer must make sure the personnel for normal machine use are adequately trained and skilled in their duties, as well as ensuring their own safety and that of other persons. The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the machine.

### **2.2. CHARACTERISTICS OF PERSONNEL QUALIFIED TO OPERATE ON THE MACHINE**

The Customer is responsible for ensuring that persons assigned to the various duties:

- read and understand the manual;
- receive adequate training and instruction for their duties in order to perform them safely;
- receive specific training for correct machine use.

### **2.3. OPERATOR FOR NORMAL USE**

He must have at least:

- knowledge of the technology and specific experience in operating the machine;
- 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. In case of a significant fault (e.g. short circuits, wires coming out of the terminal block, motor failures, worn electrical cable sheathing, etc.), the operator for normal machine use must:
  - immediately deactivate the machine.

### 3. MACHINE CLEANING AND MAINTENANCE



**ATTENTION!**

Before carrying out any cleaning or maintenance operation, disconnect the appliance from the power supply by means of the device lockable in open position.



**ATTENTION!**

During maintenance, the cable and plug must be kept in a visible position by the operator carrying out the work.



**ATTENTION!**

Do not touch the appliance with wet hands or feet or when barefoot. **DO NOT** remove the safety guards.



**ATTENTION!**

Use suitable personal protection equipment (protective gloves).

#### 3.1. ROUTINE MAINTENANCE

Frequently check the state of the power cable and, if necessary, request the assistance of the specialised technician to replace it; have the appliance checked periodically (at least once a year).



**ATTENTION!**

Disconnect the power supply before cleaning the appliance.

#### 3.2. PRECAUTIONS FOR MAINTENANCE

Routine maintenance operations can be carried out by non-specialised personnel, carefully following the instructions given below. **The manufacturer declines any liability for operations carried out on the machine without following these instructions.**

#### 3.3. CLEANING THE APPLIANCE AND ACCESSORIES



Before using the appliance, clean all the internal parts and accessories with lukewarm water and neutral soap or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse and dry thoroughly. Do not use solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders for cleaning. It is advisable to go over the stainless steel surfaces with a rag moistened with paraffin oil in order to create a protective film.



**ATTENTION!**

Do not clean the machine with jets of water.

#### 3.4. PRECAUTIONS IN CASE OF LONG IDLE PERIODS

If the appliance is not going to be used for some time, take the following precautions:

- Close the valves or main switches ahead of the appliances.
- Go over all the stainless steel surfaces vigorously with a rag moistened with paraffin oil in order to create a protective film.
- Have the appliance checked before using it again.
- To prevent too rapid evaporation of accumulated moisture with consequent breakage of elements, switch electric appliances on at minimum heat for at least 45 minutes before reuse.



**ATTENTION!**

Put the machine in safe conditions before starting any maintenance operation.

After carrying out maintenance, make sure the machine is able to work safely and, in particular, that the protection and safety devices are efficient.



### **ATTENTION!**

**Respect the requirements for the various routine and extraordinary maintenance operations.**

**Non-compliance with the instructions can create risks for personnel.**

### **3.5. EXTERNAL PARTS**

**SATIN-FINISH STEEL SURFACES** (daily)

- Clean all steel surfaces: dirt is easily removed when it has just formed.
- Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or sponge. Dry the surfaces thoroughly after cleaning.
- In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wiping in the direction of the satin finish and rinsing often: rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel's satin finish.
- Metal objects can spoil or damage the steel: damaged surfaces become dirty more easily and are more subject to corrosion.
- Restore the satin finish if necessary.

### **3.6. SCALE**

**STEEL SURFACES** (when necessary)

Remove any scale (stains or marks) left by hard water on steel surfaces using suitable natural (e.g.: vinegar) or chemical (e.g.: "STRIPAWAY" produced by ECOLAB detergents).

### **3.7. OTHER SURFACES**

Clean the appliance tanks or containers using boiled water, adding soda (degreasing) if necessary. Use the accessories (optional or supplied) specified in the list to eliminate encrustations or food deposits.

**IMPORTANT** – With electrical equipment, make sure no water comes into contact with electrical components: water entering can cause short circuiting and dissipation, tripping the protection devices.

### **3.8. INTERNAL PARTS** (every 6 months)

**IMPORTANT! Operations to be carried out only by specialised technicians.**

- Check the internal parts.
- Remove any deposits of grime inside the appliance.
- Check and clean the drain system.
- Remove any bits of vegetables left in the drum or tank.
- Do not use aggressive detergents to clean the appliance. In particular, do not use chlorine-based products to clean the appliance or the floor under it, as substances able to damage its components could form.
- At the end of washing, carry out thorough rinsing by activating the appliance and allowing water to flow in order to remove any traces of detergents from the pipes inside it.
- Perform a "sterilization" of the equipment using non-chlorine-based products (such as, for example, "quaternary ammonium salts" sold, for instance, by ECOLAB) after periods of inactivity or when treating vegetables with significant amounts of chemicals, following the instructions provided by the product supplier. Rinse immediately. This procedure should be performed regularly, approximately once a week, as a guideline.

**NB!** In particular ambient conditions (e.g.: intensive use of the appliance, salty environment, etc.) the above cleaning should be more frequent.

### **3.9. EXTRAORDINARY MAINTENANCE.**



### **ATTENTION!**

**USE SUITABLE PERSONAL PROTECTION EQUIPMENT WHEN CARRYING OUT ANY EXTRAORDINARY MAINTENANCE OPERATION.**

Extraordinary maintenance must be carried out by specialised personnel, who can ask the manufacturer to supply a servicing manual.

There must be free air circulation above the appliance. There must be no obstructions caused by trays, cardboard boxes, jars or other materials; otherwise they must be immediately removed.

### 3.9.1. MAINTENANCE INTERVALS

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

### 3.9.2. MAINTENANCE FREQUENCY

In order to guarantee constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:

MAINTENANCE, INSPECTIONS, CHECKS AND CLEANING	PÉRIODICITÉ
<b>Routine cleaning</b> General cleaning of machine and surrounding area.	<b>Daily</b>
<b>Cleaning internal parts</b> Check condition, and for any deformation, loosening or removed parts.	<b>every six months</b>
<b>Control</b> Check mechanical part, for any breakage or deformation, tightening of screws. Check readability and condition of words, stickers and symbols and restore if necessary.	<b>Yearly</b>
<b>Machine structure</b> Tightening of main bolts (screws, fixing systems, etc.) of machine.	<b>Yearly</b>
<b>Safety signs</b> Check readability and condition of safety signs.	<b>Yearly</b>
<b>Electrical connection cable and plug</b> Check the connection cable (replace it if necessary).	<b>Yearly</b>
<b>Extraordinary machine maintenance</b> Check all gas components.	<b>Yearly</b>

(\*) The machine is designed and built for a duration of about 10 years. After this period of time (from machine commissioning) the machine must undergo a general overhaul. Some examples of checks to be carried out are given below.

- check for any oxidised electrical components or parts; if necessary, replace them and restore the initial conditions;
- check the structure and welded joints in particular;
- check and replace bolts and/or screws, also checking for any loose components;
- check the electrical and electronic system;
- check the functionality of safety devices;
- check the general condition of protection devices and guards.

#### **ATTENTION!**



**Machine maintenance, checking and overhaul operations must only be carried out by a specialised Technician or the After-Sales Service, provided with suitable personal protection equipment (safety shoes and gloves), tools and ancillary means.**



#### **ATTENTION!**

**Work on the electrical equipment must only be carried out by a specialised electrician or the After-Sales Service.**

### 3.9.3. DISASSEMBLY

If the appliance has to be disassembled and then reassembled, make sure the various parts are assembled in the correct order (if necessary mark them during disassembly).

Before disassembling the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break. Before starting disassembly:

- remove all the pieces (if present) in the machine;
- disconnect the power supply;
- enclose the work area;
- display a sign indicating that the machine is undergoing maintenance and not to carry out manoeuvres;
- carry out the disassembly operations.



#### **ATTENTION!**

**All scrapping operations must occur with the machine stopped and cold and all the energy sources (water, gas electricity) disconnected.**



#### **ATTENTION!**

**To carry out these operations, appropriate PPE must be used.**



#### **ATTENTION!**

**During disassembly and handling of the various parts, the minimum height from the floor must be maintained.**

### 3.9.4. DECOMMISSIONING

If the machine cannot be repaired, carry out the decommissioning operations, signalling the failure with a suitable sign, and request assistance of the manufacturer's after-sales service.

## 4. MACHINE DISPOSAL



#### **ATTENTION!**

**DISMANTLING OPERATIONS MUST BE CARRIED OUT BY QUALIFIED PERSONNEL.**



#### **ATTENTION!**

**WORK ON THE ELECTRICAL EQUIPMENT MUST ONLY BE CARRIED OUT BY A QUALIFIED ELECTRICIAN, WITH THE POWER SUPPLY DISCONNECTED.**

### 4.1. WASTE STORAGE

At the end of the product'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 country of use must be observed.

### 4.2. 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 laws are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the countries where scrapping takes place. In general, the appliance must be taken to a specialised collection/scrapping centre. Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.



**ATTENTION!**

Make the appliance unusable by removing the power cable.



**ATTENTION!**

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

## **5. ENCLOSED DOCUMENTATION**

- Wiring diagram
- Installation diagram