

STEP UP TO THE PLATE



CONTENDER PASS THROUGH HOOD DISHWASHER

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GENERAL INFORMATION

BEFORE INSTALLING THE APPLIANCE, READ OPERATION AND MAINTENANCE INSTRUCTIONS CAREFULLY.WRONG INSTALLATION AND PART CHANGING MAY DAMAGE THE PRODUCT OR MAY CAUSE INJURY ON PEOPLE. THESE ARE NOT IN OUR COMPANY'S RESPONSIBILITY TO DAMAGE THE APPLIANCE INTENTIONALLY, NEGLIGENCE, DETRIMENTS BECAUSE OF DISOBEYING INSTRUCTIONS AND REGULATIONS, WRONG CONNECTIONS. UNAUTHORIZED INTERVENTION TO APPLIANCE INVALIDATES THE WARRANTY.

- I. THIS INSTRUCTION MANUAL SHOULD BE KEPT IN A SAFE PLACE FOR FUTURE REFERENCE.
- 2. INSTALLATION SHOULD BE MADE IN ACCORDANCE WITH ORDINANCES AND SECURITY RULES OF THAT COUNTRY BY A QUALIFIED SERVICE PERSONNEL.
- 3. THIS APPLIANCE HAS TO BE USED BY TRAINED PERSON.
- 4. PLEASE TURN OFF THE APPLIANCE IMMEDIATELY IN THE EVENT OF MALFUNCTION OR FAILURE. THE APPLIANCE SHOULD BE REPAIRED ONLY BY AUTHORIZED SERVICE PERSONNEL. PLEASE DEMAND ORIGINAL SPARE PART.

PRODUCT DESCRIPTION

THE PROFESSIONAL HOOD TYPE DISHWASHER, THAT PROVIDES HIGH EFFICIENCY HAS BEEN DESIGNED TO BE USED IN INDUSTRIAL KITCHENS.

PRODUCT CODE	DIMENSIONS (MM)	WEIGHT (KG)	PACKAGING Dimensions (MM)
DMH016	696 X 765 X 1485	II2	720 X 750 X 1610
DMH017	696 X 765 X I485	II2	720 X 750 X 1610

TECHNICAL INFORMATION

PRODUCT CODE	DMH0I6	DMH017
CAPACITY (PLATE/ HOUR)	1000	1000
WATER CONSUMPTION (LT/PIECE.)	2,5	2,5
TOTAL POWER (KW)	9	9
MOTOR POWER (KW)	0,55	0,55
OPERATING VOLTAGE (V)	380	380
WATER PRESSURE (BAR)	2-4	2-4
TANK HEATING POWER (KW)	2,5	2,5
RINSING TANK POWER (KW)	6	6
CABLE (MM²)	5X4	5X4
FUSE (A)	32	32
PROGRAM NUMBER	4	4
POWER	SINGLE PHRASE	3 PHRASE

TRANSPORTATION

THIS APPLIANCE CAN NOT BE MOVED BY HAND FROM AREA TO AREA.IT MUST BE MOVED ON PALLET WITH FORKLIFT TRUCK.

UNPACKING

PLEASE UNPACK THE PACKAGE ACCORDING TO THE SECURITY CODES AND ORDINANCES OF CURRENT COUNTRY AND GET RID FROM THE PACK.
Parts which contacts with food are produced by stainless steel.All plastic parts are marked by material's symbol.

PLEASE CHECK THAT ALL THE PARTS OF APPLIANCE HAD COME COMPLETELY AND IF THEY ARE DAMAGED OR NOT DURING THE SHIPPIN.

INSTALLATION

PLEASE PLACE THE PRODUCT TO STRAIGHT AND STURDY GROUND, PLEASE TAKE NECESSARY STEPS AGAINST POSSIBILITY OF OVERTURN.

TECHNICIAN WHO WILL SERVE FOR INSTALLATION AND SERVICE FOR THE APPLIANCE MUST BE PROFESSIONAL ON THIS SUBJECT AND MUST HAVE INSTALLATION AND SERVICE LICENSES.

CONNECTION TO ELECTRIC POWER SUPPLY MUST BE DONE BY AUTHORIZED PERSON.

PLEASE BE SURE THAT THE VOLTAGE CONNECTED TO APPLIANCE MUST BE EQUAL WITH THE VOLTAGE WHICH IS ON APPLIANCE'S LABEL.

THIS APPLIANCE MUST BE CONNECTED TO AN EARTHED OUTLET IN ACCORDANCE WITH SAFETY RULES AND STANDARDS. APPLIANCE'S EARTHING MUST BE CONNECTED TO EARTHING LINE ON PANEL WHICH IS NEAREST TO ELECTRIC INSTALLATION. CONNECTION TO THE MAIN FUSE AND LEAK CURRENT FUSE MUST BE DONE IN ACCORDANCE WITH THE CURRENT REGULATIONS.

SAFETY INSTRUCTIONS

DO NOT USE THE APPLIANCE IN INSUFFICIENT LIGHTED PLACE.

DO NOT TOUCH THE MOVING ATTACHMENTS WHILE THE APPLIANCE OPERATES.

DO NOT INSTALL THE APPLIANCE IN THE PRESENCE OF FLAMMABLE OR EXPLOSIVE MATERIALS.

DO NOT OPERATE THE APPLIANCE WHEN THE MACHINE IS EMPTY.

DO NOT LOAD SO LESS OR MORE THAN APPLIANCE'S CAPACITY.

DO NOT ATTEMPT TO USE THE APPLIANCE WITHOUT SUITABLE PROTECTIVE EQUIPMENTS.

BECAUSE OF ANY REASON IF THERE IS A FIRE OR FLAME FLARE WHERE THE APPLIANCE IS USED, TURN OFF ALL GAS VALVES AND ELECTRIC

CONTACTOR SWITCH OUICKLY AND USE FIRE EXTINGUISHER .NEVER USE WATER TO EXTINGUISH THE FIRE.

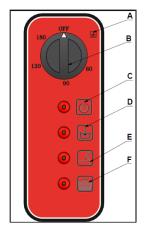
ALL THE DAMAGES BECAUSE OF NOT HAVING EARTHING CONNECTION WILL NOT BE ON WARRANTY.

DO NOT WASH THE DECORATED DISHES.PREVENT SILVER WARES TO CONTACT WITH THE OTHER METALS.

THE APPLIANCE MUST BE OPERATED UNDER THE CHIMNEY HOOD.OTHERWISE WHILE THE APPLIANCE IS OPERATING OR THE WATER VAPOR THAT COMES FROM OTHER APPLIANCES THAT WORKS IN THE AREA MAY CAUSE MOIST AND THE MOIST MAY DAMAGE APPLIANCE'S ELECTRICAL AND MECHANICAL PARTS.THE RELATIVE HUMIDITY MUSTN'T BE MORE THAN %65 WHERE THE APPLIANCE OPERATES.

OPERATION

CONTROL PANEL



A: Water InletB: Program OptionC: ON Lamp

D: Water heated lamp **E**: Washing Lamp

F: Water inlet-Rinsing lamp

OPERATING:

- · CHANGE THE WATER THAT IS IN WATER TANK AT LEAST ONCE IN A DAY.
- BEFORE PUTTING THE DISHES IN TO THE APPLIANCE, MAKE PREWASH WITH COLD OR WARM WATER WITHOUT USING ANY DETERGENT.
- TURN ON THE WATER SOURCE VALVE AND PLUG IN THE APPLIANCE.
- IN ORDER TO TAKE OFF ANY RESIDUE THAT REMAIN IN STORAGE OR PIPES, OPERATE THE APPLIANCE WHEN IT IS EMPTY.
- CLOSE THE APPLIANCE'S OUTLET AND TURN THE SWITCH TO THE RIGHT AND TAKE 'WATER INLET' POSITION WHILE IT IS ON POSITION.
- WHEN THE APPLIANCE IS AT 'WATER INLET' POSITION, THE WATER ENTER TO THE APPLIANCE'S BOWL, WHEN WATER ENTRANCE
 COMPLETED, BOWL RESISTANCE START TO OPERATE IN ORDER TO HEAT THE WATER THAT IS IN BOWL. AFTER HEATING PROCESS 'READY LAMP'
 SIGNALS.
- · PUT ENOUGH DETERGENT IN TO THE STORAGE.
- PUSH THE BASKET THAT YOU PUT DIRTY DISHES TO THE INSIDE AND CHOOSE SUITABLE WASHING PROGRAM.
- WASHING PROCESS; FOR HOT WATER AND WASHING WITH DETERGENT (MINIMUM 55°C), FOR RINSING WITH HOT WATER (MINIMUM 75°C).
- AFTER WASHING PROCESS, THE APPLIANCE WILL START RINSING PROCESS AUTOMATICALLY. (DO NOT OPEN THE LID BEFORE RINSING PROCESS ENDED).
- AT THE END OF PROGRAM OPEN THE LID AND TAKE OFF THE WASHED BASKET.PLACE THE OTHER PREPARED BASKET.MACHINE WILL DO WASHING AND RINSING PROCESSES AT CHOOSEN PROGRAM.

CLEANING & MAINTENANCE

CLEANING AND MAINTENANCE AFTER EVERY USE

- ALWAYS TURN OFF THE APPLIANCE AND DISCONNECT FROM THE POWER SUPPLY BEFORE CLEANING.
- EVACUATE THE WATER BY TAKING OFF THE STOPPLE AFTER EVERY USE. (IF THE MACHINE HAS EVACUATION PUMP USE THE PUMP).
- CLEAN ALL SURFACES OF THE APPLIANCE WITH HOT SOAPY WATER AFTER EVERY USE.RINSE AND DRY WITH A WET CLOTH.
- · CLEAN THE CONTROL PANEL WITH SOFT MOISTY CLOTH, IF NECESSARY USE INEFFECTIVE DETERGENT.
- DO NOT USE ABRASIVE CLEANING CHEMICALS AS THESE CAN LEAVE HARMFUL RESIDUES.
- DO NOT CLEAN THE APPLIANCE BY SPRAYING WATER DIRECTLY, OTHERWISE ELECTRIC MOTOR MAY GET DAMAGED.

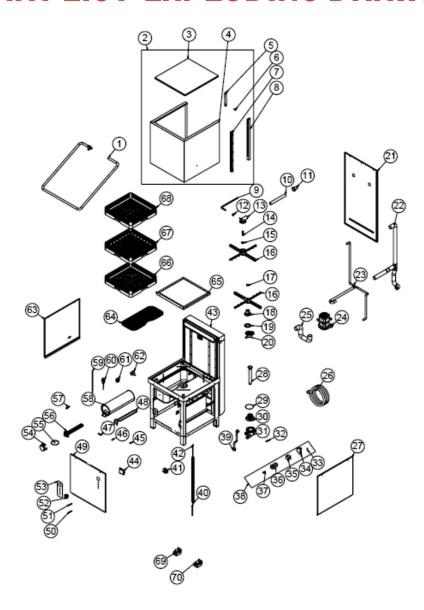
PERIODIC CLEANING AND MAINTENANCE

- · MAINTENANCE SHOULD BE DONE BY QUALIFIED PERSON.
- · ALWAYS LEAVE THE OUTLET OPENED WHEN THE APPLIANCE IS NOT OPERATED.
- CLEAN THE LIMES OF THE BURNER.INNER SURFACE OF THE WASHING TANK AND WATER PIPES ONCE OR TWICE IN A YEAR.
- CLEAN THE LIMES WITH USING RINSING AND WASHING NOZZLES ONCE IN A MONTH BY USING VINEGAR OR LIME REMOVER.
- · CLEAN THE FILTERS IN THE APPLIANCE ONCE IN A WEEK.AFTER CLEANING BE SURE THAT THUMBSCREW IS COMPRESSED.
- · CLEAN THE APPLIANCE'S FOUNTAINS ONCE IN 15 DAYS BY DETACHING IT.
- CLEAN THE APPLIANCE'S EVACUATION STOPPLE AND EVACUATION HOSES ONCE IN 15 DAYS.

TROUBLESHOOTING

DISHES ARE NOT WASHED WELL	 CLEAN THE PULLING FILTER IF IT IS DIRTY. CHECK THE FOUNTAINS IF THEY ARE ACCUMULATED WITH RESIDUES OR NOT. CHECK THE AMOUNT OF DETERGENT. IF THE CHOSEN WASHING PROGRAM IS TOO LESS, REPEAT THE PROGRAM. PAY ATTENTION THE STORAGE HEAT TO BE 55°C - 65°C. BE SURE THAT THE DISHES ARE PLACED CORRECTLY ON BASKETS. CHECK THE AMOUNT OF POLISHER.CHECK THAT IF THERE IS POLISHER OR NOT IF NECESSARY ADD SOME. CHECK THE AMOUNT OF POLISHER SETTINGS. PAY ATTENTION THE WATER HEAT TO BE 70°C.
MIST OVER ON CUPS	I. AFTER WASHING PROCESS, TAKE THE CUPS FROM BASKETS.
CORROSION ON CUPS	I. ONLY USE PRODUCTS THAT ARE NOT FOAMING FOR THE PROFESSIONAL DISHWASHERS.
TOO MUCH FOAM AT STORAGE	 CHECK THE AMOUNT OF DETERGENT. IF FOAMING DETERGENT IS USED, POUR IT AND RINSE THE STORAGE TILL THE FOAMS ARE LOST. DO NOT WASH WITH COLD WATER, WAIT FOR THE WARMED LAMP
WASHING OR RINSING HANDLES ARE TURNING SLOWLY	TAKE OFF WASHING HANDLES AND CLEAN THEM. CLEAN THE WASHING PUMP ABSORBING FILTER. CHECK THE RINSE WATER PRESSURE
VISCIDITY AND SPOTS ON CUPS	I. REDUCE THE AMOUNT OF POLISHER.
IF DISHWASHING IS NOT DONE AT SUITABLE QUALITY IF ANY FUNCTION OF SECURITY DOESN'T WORK DO NOT USE THE APPLIANCE.	

SPARE PART LIST-EXPLODING DRAWING

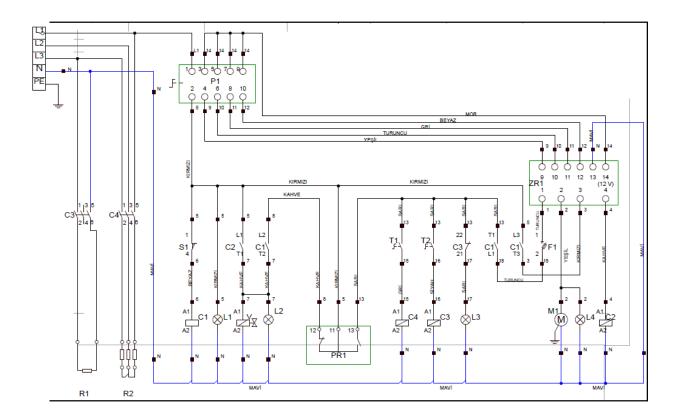


NO	PRODUCT NAME	
I	PIPE	
2	COVER	
3	COVER TOP SHEET	
4	TOP COVER SHEET	
5	MOTION ARM PLASTIC	
6	CONNECTION SCREW	
7	TOP COVER SLIDE	
8	SLIDE SHEET	
9	RINSE PIPE	
10	UPPER SPRAY PIPE	
II	WEDGE LOCATION	

12	CONEXION NUT	
13	HOSE UPPER ELBOW	
14	SPINNING SPINDLE	
15	PRESSURE PLASTIC	
16	FOUNTAIN	
17	SPRAY SCREW	
18	LOWER FOUNTAIN CENTER	
19	SPRAY GASKET	
20	HOSE LOWER ELBOW	
21	BACK COVER SHEET	
22	WASHING HOSE	
23	SPRAY DISTRIBUTION HOSE	
24	WASHING MOTOR	
25	ENGINE BOILER CONNECTION HOSE	
26	WASTE WATER HOSE	
27	RIGHT SIDE SHEET	
28	DRAIN WEDGE	
29	GASKET	
30	FILTER COVER	
31	FILTER BODY+AIR TRAP	
32	DETERGENT ENTRY PLASTIC	
33	GLASS FUSE 5A	
34	WASH TIME RELAY	
35	LCIKO90IM7 CONTACTOR	
36	SWITCH	
37	HORIZONTAL SENSOR	
38	ELECTRICAL PANEL GROUP	
39	HOSE ISOCM	
40	TOP COVER SPRING	
41	ROLLER FOOT	
42	SPRING STRING	
43	CHASSIS	
44	AIR TRAP	
45	MAGNET	
46	ORING	
47	INLET PIPE	
48	TANK RESISTANCE 230V-2500W	

49	FRONT SHEET	
50	GREEN WARNING LAMP	
5I	YELLOW WARNING LAMP	
52	SWITCH BUTTON	
53	PANEL LABEL	
54	RESISTANCE COVER	
55	ORING	
56	BOILER RESISTANCE 380V-6000W	
57	ARM CONNECTION	
58	BOILER TANK	
59	PROCESTAT HOSE	
60	THERMOSTAT 0-90°C	
6 I	PROCESTAT FLOAT	
62	VALVE (14 LT)	
63	LEFT SIDE SHEET	
64	FILTER PLASTIC	
65	TABLE BODY SHEET	
66	PLATE BASKET	
67	GLASS BASKET	
68	SPOON FORK BASKET	
69	DETERGENT PUMP	
70	POLISHING PUMP	

ELECTRICAL CIRCUIT



5 PROGRESSIVE COMMUTATOR
MAGNETIC DOOR SENSOR
BOILER CONTACTOR 230V
WASHING CONTACTOR 230V
LIID CONTACTOR 230V
RINSING CONTACTOR 230V
BOILER THERMOSTAT (30-90°C)
5 CYCLE- CYCLE RELAY (İNTER RR-5TG)
O-240 SEC. CYCLE RELAY
WASHING THERMOSTAT (30-90°C)
START LAMP
RINSING LAMP
WATER IS HEATED LAMP
WASHING LAMP
EVACUATION LAMP
PROSSESTAT

MI	WASHING MOTOR 0,55 KW 230V
RI	WASHING RESISTANCE 2500W 230V
R2	BOILER RESISTANCE 3X2000W 380V
FI	ZRI FUSE 500MA
V	SELENOID VALVE 230V



STEP UP TO THE PLATE