

INITIAL START-UP

Check your site to ensure that all plumbing and electrical connections have been properly made by qualified personnel. Check the installation of chemical dispensing systems. Perform the following steps to prepare your machine for operation.

1. Check the exterior of the machine for any foreign material and remove.
2. Check the interior of the machine for any foreign material and remove.
3. Remove the lower spray arms and the scrap screens.
4. Make sure that all loose tape, nut, bolts and paper have been removed from the interior.
5. Replace the scrap screen and clean if required.
6. Make sure that the upper and lower spray arms are in place and that the nozzles are clean. The arms are held in place by knurled retaining screws. The arms are interchangeable.
7. Check the chemical supply containers and fill as required. Detergent may be introduced by hand, for the first initial start up, on the top of the screens (follow chemical supplier's directions).
8. Open the water supply valve. Check for leaks and take any corrective action that may be needed.
9. Open the final rinse pet cock under the pressure gauge.
10. Check the drain and/or drain connections to ensure that drains are functional.
11. Turn the main power on at the breaker panel or fused disconnect switch.

BASIC OPERATION

Perform the following steps to prepare and load your wares for washing

1. Scrap and rinse wares to remove any heavy food particles and other debris.
2. Place wares into rack.
3. Place rack into the machine and close all doors.
4. Flip the power toggle switch, located on the control cabinet, to **ON**.
5. The power **ON** red light will glow and the machine should begin to fill.
6. Wait until the machine has stopped filling. Check for leaks and observe the wash temperature gauge. The minimum wash temperature is 150°F.
7. Turn the wash cycle timer face counterclockwise to stop (2 minutes). Push the GREEN start button, machine will start. The GREEN in-cycle light will remain on. During the final rinse (15 seconds) check the rinse temperature gauge. The minimum temperature for the final rinse is 180°F.
8. If for any reason the doors are opened during the cycle, the machine will stop. Closing the doors will restart the machine where the cycle was stopped at timewise.
9. Check the Detergent/Rinse Aid feed during the machine operation.
10. For best results, clean the scrap screens and scrap baskets after each meal period. REPLACE the tank water every 8 hours of operation.
11. Check the chemical supply. Replenish any chemicals as needed.
12. Follow the Maintenance section of this manual for DAILY and WEEKLY maintenance.



CAUTION:

***DO NOT** leave water in tank overnight.*