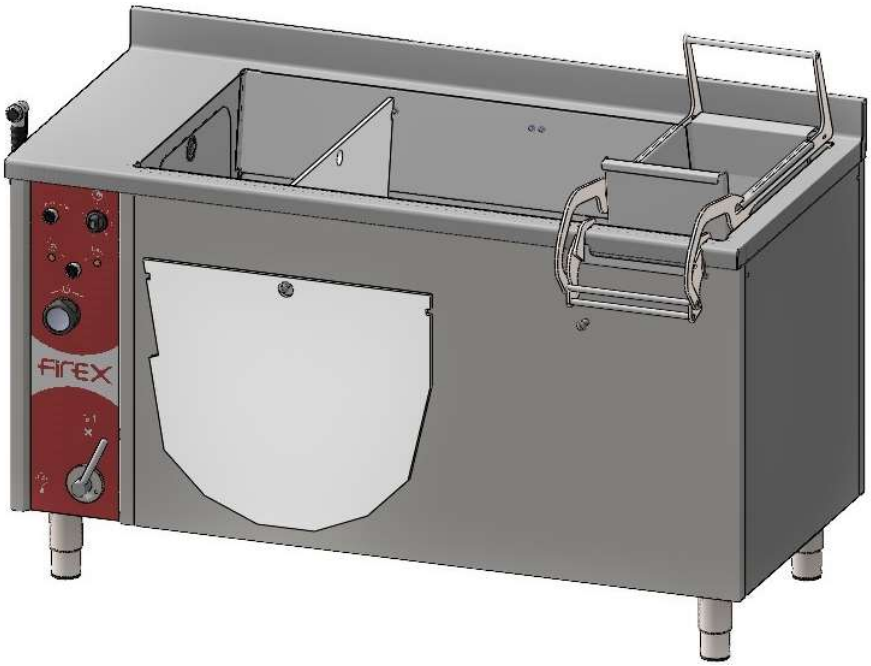
INSTALLATION AND OPERATION MANUAL

"DREENER"
SECTIONAL VEGETABLE WASHER
MODD. ULWD-2 ; ULWD-3 ; ULWD-4



WARNING:

Improper installation, operation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

Read the installation, operating and maintenance instructions thoroughly before installing, operating or servicing this equipment.

IN CASE OF TECHNICAL ASSISTANCE, INDICATE:

MODEL : _____

NR. SERIAL : _____

The model and serial number are indicated on the rating plate

Firex srl, Z.I.Gresal, 28
32036 Sedico
BELLUNO ITALIA
TELEPHONE: (0039) 852700 ; FAX: (0039) 852858

The manual is available upon request to:

service@firex.it

specifying model and serial number

(The model and serial number data are indicated on the rating plate).

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1 INTRODUCTION

1.1 SYMBOLS AND PICTORIALS



ATTENTION!
This indicates a dangerous operation or situation.



ATTENTION!
This indicates a regulation or an obligation.



ATTENTION!
This indicates the prohibition to carry out an operation.



NOTE!
This indicates a recommendation or information deemed to be particularly important.

1.2 GENERAL REMINDERS



The business units manager, where the unit will be installed, have an obligation, in accordance with the regulations, read carefully the contents of this manual and teach the operators and maintainers involved for parts that they compete.



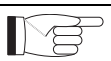
This manual contains all the necessary information for correct and safe use of our appliances. **Ensure this manual is conserved correctly so that it is always available to all users of the machine!**



All installation work must only be carried out by a company belonging to the relevant industry register.



The manufacturer does not assume any responsibility or warranty commitment for accidents and damage due to non-compliance with the requirements or installation or maintenance not in accordance with safety standards.
Also applies in case of improper use of the appliance by the operator.



Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims.

Do not attempt to operate this unit in the event of a power failure.

Intended for commercial use only. Not for household use

1.3 IMPORTANT NOTES FOR INSTALLATION

The following points are to insure the safe installation and operation of this equipment:



Before connecting any parts of the appliance to supplies, make sure that the latter is equivalent the requirements stated in the rating plate, if the appliance has been designed for these supplies.



Observe all clearance requirements.



Disconnect the electrical power supply to the appliance before cleaning or servicing unit.



All service must be performed by a qualified Technician.



Keep the appliance area free and clear of combustible materials.



Always wear the personal protective equipment required by the regulations.



Follow the fire prevention regulations very carefully.



In the water supply systems the absence of "water hammer" must be guaranteed.

Damage to the operation of the machine.

2 SAFETY

2.1 OVERVIEW

- Read the warnings contained in this manual carefully as they provide important information regarding safe installation, maintenance and use.
- These appliances should only be used by personnel trained to use them.
- The appliance must be operated under close supervision.
- The appliance must only be used for the purpose for which it was explicitly designed, any other use is improper and as a result considered dangerous.
- This appliance is intended for professional use and therefore must be used by appropriately trained personnel
- Take particular care during operation as the outside of the appliance can also become very hot!
- It is essential to contact a specialist support centre for any repairs or maintenance.
- All the important information about the appliance for technical support can be found on the rating plate .
- When requesting technical support, you should describe the problem in detail in order to allow the technician to immediately understand the cause and type of fault.
- Certain operational faults may be due to operator error, therefore it is important for staff to receive comprehensive training.

2.2 WARNINGS

	**All installation and maintenance work must only be carried out by a company belonging to the relevant industry register.**
	**Fire protection regulations must be strictly adhered to.**
	**The machine should be serviced at least once a year to ensure it is in prime condition**. Therefore, it is recommended to sign a maintenance contract with a reliable technical support centre.
	The appliance can only be used for washing vegetables in industrial kitchens. **Any other use is considered improper use and, therefore, dangerous.** **Intended for commercial use only. Not for household use.**
	The appliances should only be used by personnel trained to use them. The appliance must be operated under close supervision.
	**Keep the appliance area free and clear of combustible materials.**
	**Do not attempt to operate this unit in the event of a power failure.**
	**Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims.**
	**The manufacturer assumes no responsibility for injuries or damage due to non-compliance with safety regulations or improper use of the appliance by the operator.**

	**The appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or lack of experience or knowledge, unless they are supervised, by someone responsible for their safety, or given instructions regarding the use of the appliance.** **Children should be supervised at all times so that they do not play with the appliance.**
	The machine controls can only be hand operated. Damage caused by the use of pointed, sharp and similar objects shall void any warranty claims.
	**It is essential to wash the inside of the washing vat thoroughly before setting up the appliance for first use.**
	**If the equipment is equipped with baskets with manual overturning (optional), when handling the basket the operator must ensure that the staff present in the room respect a safety distance from the machine perimeter of at least 2 meters.**

	**When handling the basket(optional), it is absolutely forbidden to introduce your hands or other objects into the tank!**
	**The appliance must be disconnected from the power supply during cleaning, maintenance and replacement of the internal parts.**
	**When cleaning the appliance, never use jets of water or a steam cleaner to avoid infiltration and damage to components.**
	**Most cleaning products are harmful to the skin, eyes, mucous membranes, and clothes. Precautions must be taken. Wear rubber gloves, safety glasses/goggles or a face shield, and protective clothing. Read the warnings carefully and follow the directions on the label of the detergent.**
	**The floor may be slippery in the area around the appliance.**
	**If the power cord is damaged, it must be replaced by the manufacturer or by a servicing company or a similarly qualified person in order to avoid hazards.**
	**Switch off the appliance in case of breakdown, malfunction or water leakage. Disconnect all water, electricity and gas supplies and contact a support centre.**
	**In the event of a fire, cover the cooking pan by closing the lid and disconnect all water, electricity and gas supplies.**
	**NEVER USE WATER to extinguish a fire.**
	**Do not store or use flammable gases or liquids near the machine.**

If the equipment is equipped with baskets with manual overturning (optional), when handling the basket the operator must ensure that the staff present in the room respect a safety distance from the machine perimeter of at least 2 meters.

When handling the basket, it is absolutely forbidden to introduce your hands or other objects into the tub!

3 DESCRIPTION OF THE MACHINE

3.1 DESCRIPTION

SECTIONAL VEGETABLE WASHER
The washing vat is predisposed to be sectioned by walls in alimentary polyethylene, easily to remove and to put on frontal panel. This system permits to work different kind of products in the same time sparing time, energy and human costs.
Automatic water filling controlled by level probe and electromagnetic switch.
Whirlpool generated by nozzles (one per section) with washing intensity controlled by handle connected to the pump group. Washing time regulated by timer on panel board (0-6 min)
Limpid Water function permits a complete cleaning of vat bottom after the working cycle to avoid manual operation. This assures a perfect clean water for the next cycles.
Washing vat equipped with removable walls in alimentary polyethylene. Easily double bottom removable with skirted holes to not damage the products.
Shower head supplied for cleaning the tank.



The appliance can only be used for washing vegetables in industrial kitchens.
Any other use is considered improper use and, therefore, dangerous

3.2 MATERIALS

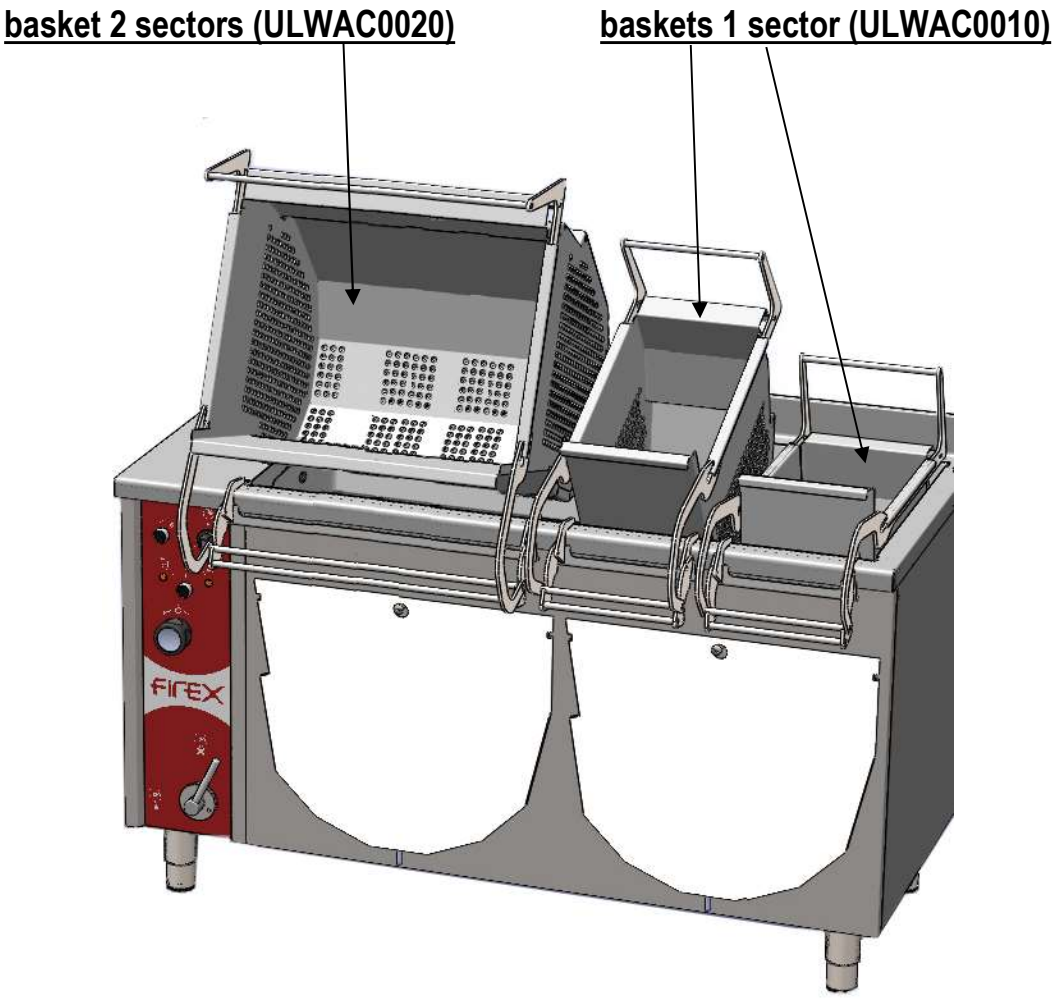
Washing vat in AISI 304.
Double bottom in AISI 304 (ø hole 0,21” 5,5 mm).
Walls in alimentary polyethylene.
Exterior cladding in AISI 304 .
Carrying structure in AISI 304.
Adjustable feet in stainless steel AISI 304 to ensure levelling.

Manually foldable baskets in AISI 304 (ø hole 0,21” 5,5 mm).

3.3 OPTIONAL

3.3.1 Manually foldable baskets

The vegetable washer can be equipped with manually foldable baskets of 2 sizes (1 or 2 sectors) for the extraction of the product. The perfect alternative to slower and more expensive motorized systems.



ULWD-4 (nr. 1 ULWAC0020 + nr. 2 ULWAC0010)

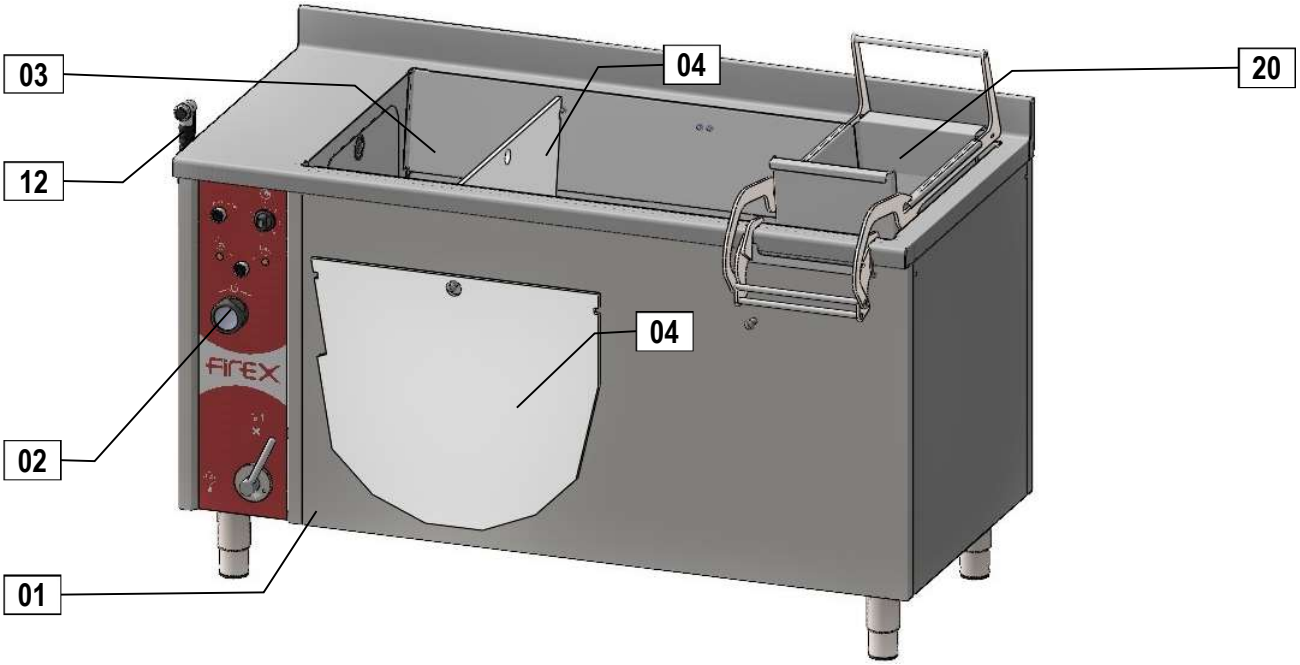
Possible combinations baskets

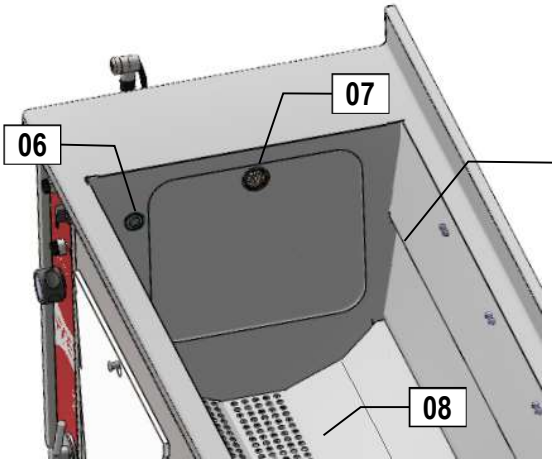
ULWD-2 : nr. 2 ULWAC0010 , or nr. 1 ULWAC0020

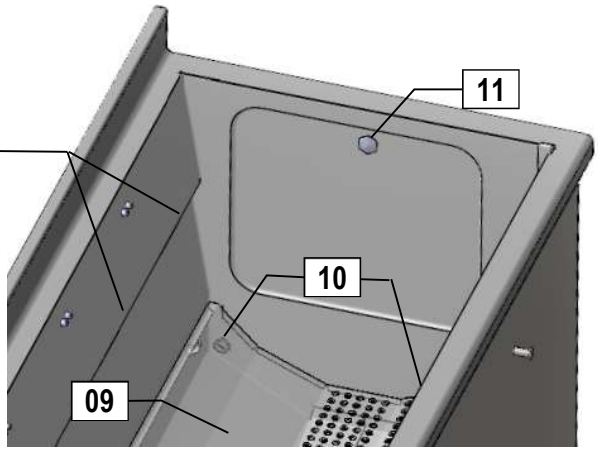
ULWD-3 : nr. 3 ULWAC0010 , or nr. 1 ULWAC0020 + nr. 1 ULWAC0010

ULWD-4 : nr. 4 ULWAC0010 , or nr. 1 ULWAC0020 + nr. 2 ULWAC0010 , or nr. 2 ULWAC0020

3.4 OPERATING PARTS







01	Technical Data Plate
02	Control panel
03	Washing vat
04	Removable wall
05	Whirlpool nozzles
06	Level probe (automatic level control)
07	Overflow drain
08	Left double bottom
09	Right double bottom
10	Nozzles for cleaning of vat bottom
11	Nozzle for cleaning of vat bottom
12	Cleaning shower

OPTIONAL

20	Manually foldable baskets

4 TECHNICAL DATA

4.1 TECHNICAL DATA ULWD-..

		ULWD -2	ULWD -3	ULWD -4
TECHNICAL DATA (DIMEMSIONS)				
Equipment dim.A	Inches	35.43	47.24	59.06
Equipment dim.A (with shower)	Inches	38.35	50.16	61.98
Equipment dim.B	Inches	27.56		
Equipment dim.H1	Inches	38.58		
Equipment dim.H	Inches	35.43		
TECHNICAL DATA (FUNCTIONALITY)				
Washing vessel dim.A	Inches	23.62	35.43	47.24
Washing vessel dim.B	Inches	23.23		
Washing vessel depth H	Inches	20.87		
Vat Capacity	Gallons	40	60	80
Vegetables light/heavy load	lbs	15 / 60	22 / 88	29 / 117
TECHNICAL DATA (INSTALLATION)				
Electric power **	kW	See tab.**ELECTRICAL SPEFICATIONS**		
(E) Voltage/Input **	V	3 PHASE 208V ; 3 PHASE 220-240 V ; 3 PHASE 460-480 V		
(E) Conduit	Ø"	1/2"		
IPX	IPX	5		
(B) Water pressure	PSI (kPa)	25-50 (170-345)		
(B) Water inlet	Ø"	3/4"		
(D) Water drain	Ø Inches (mm)	Ø 1.575 (40)		
Sound level	dbA	< 70		
TECHNICAL DATA (STORAGE/MOVEMENT)				
Packaging dim.A	Inches	42	50	69
Packaging dim.B	Inches	34	41	41+
Packaging dim.H	Inches	45	45	45
Volume	ft³	38	54	74
Net weight	lbs	243	287	331
Gross weight	lbs	298	364	386

****Verify on rating plate .**

4.2 ELECTRICAL SPECIFICATIONS

PUMP 1.5 kW

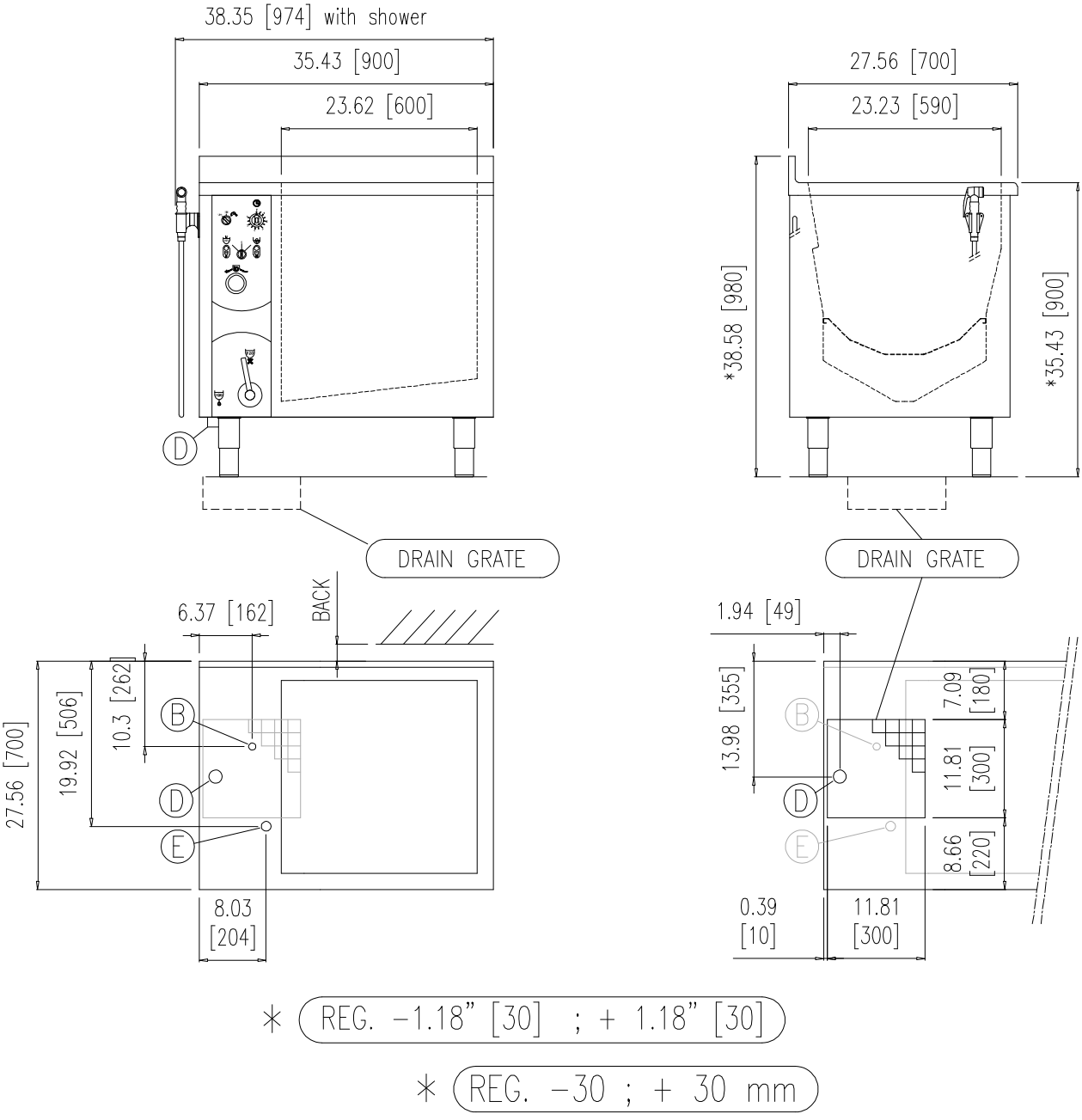
MODEL	208 V 60Hz			220-240 V 60Hz			460-480 V 60Hz		
	Phase	kW	Amps	Phase	kW	Amps	Phase	kW	Amps
ULWD-2	3	2.0	6.3	3	2.0	6.0	3	2.0	3.3
ULWD-3	3	2.0	6.3	3	2.0	6.0	3	2.0	3.3
ULWD-4	3	2.0	6.3	3	2.0	6.0	3	2.0	3.3

PUMP 1.1 kW

MODEL	208 V 60Hz			220-240 V 60Hz			460-480 V 60Hz		
	Phase	kW	Amps	Phase	kW	Amps	Phase	kW	Amps
ULWD-2	3	1.2	4.7	3	1.2	4.3	3	1.2	2.5
ULWD-3	3	1.2	4.7	3	1.2	4.3	3	1.2	2.5
ULWD-4	3	1.2	4.7	3	1.2	4.3	3	1.2	2.5

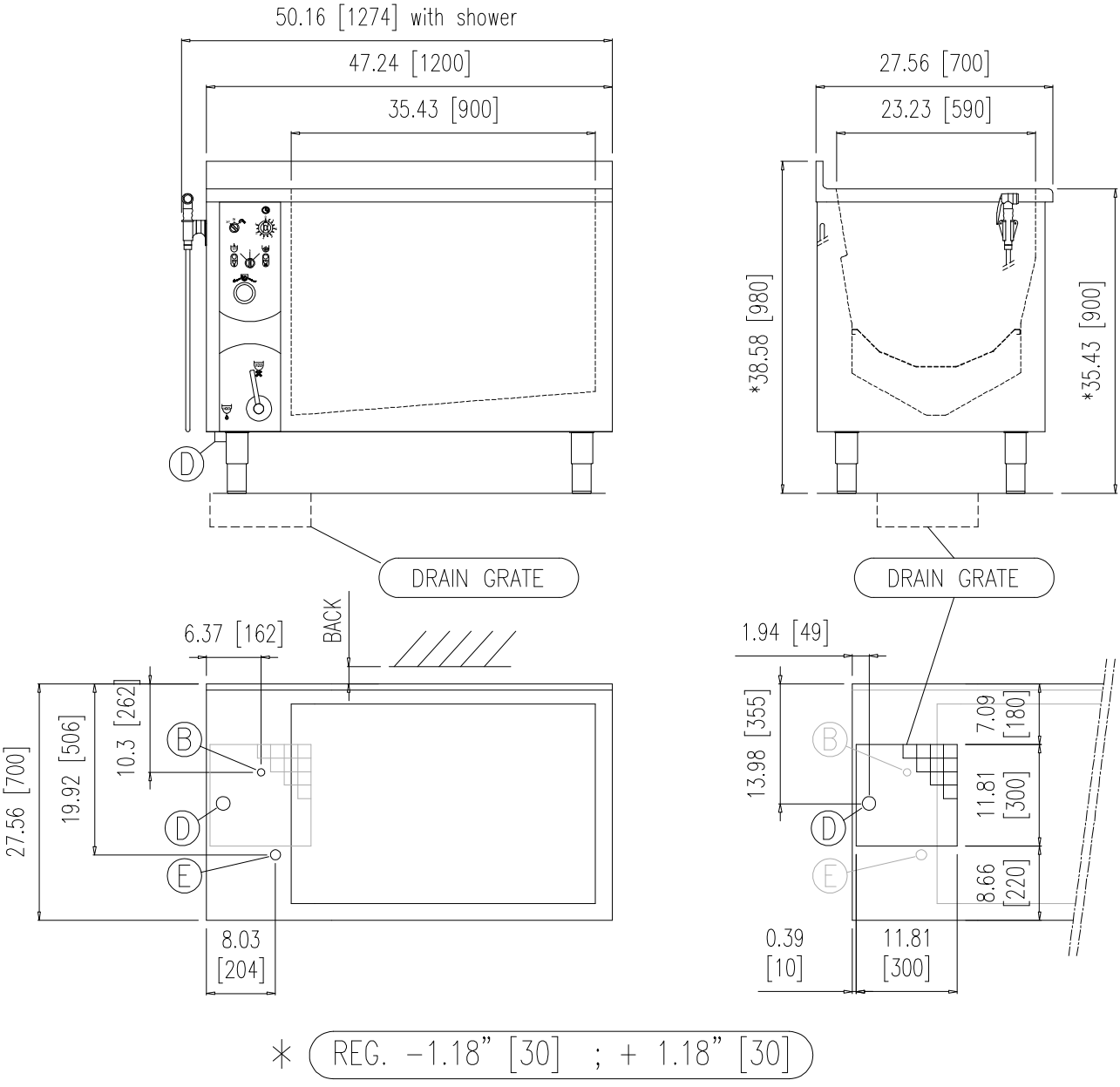
4.3 PLANT CONNECTION ULWD-2

LEGEND:			
E	Electrical connection (Conduit 1/2")	**B**	Water connection
BACK	See "CLEARANCE REQUIREMENTS"	**D**	Drain washing vat



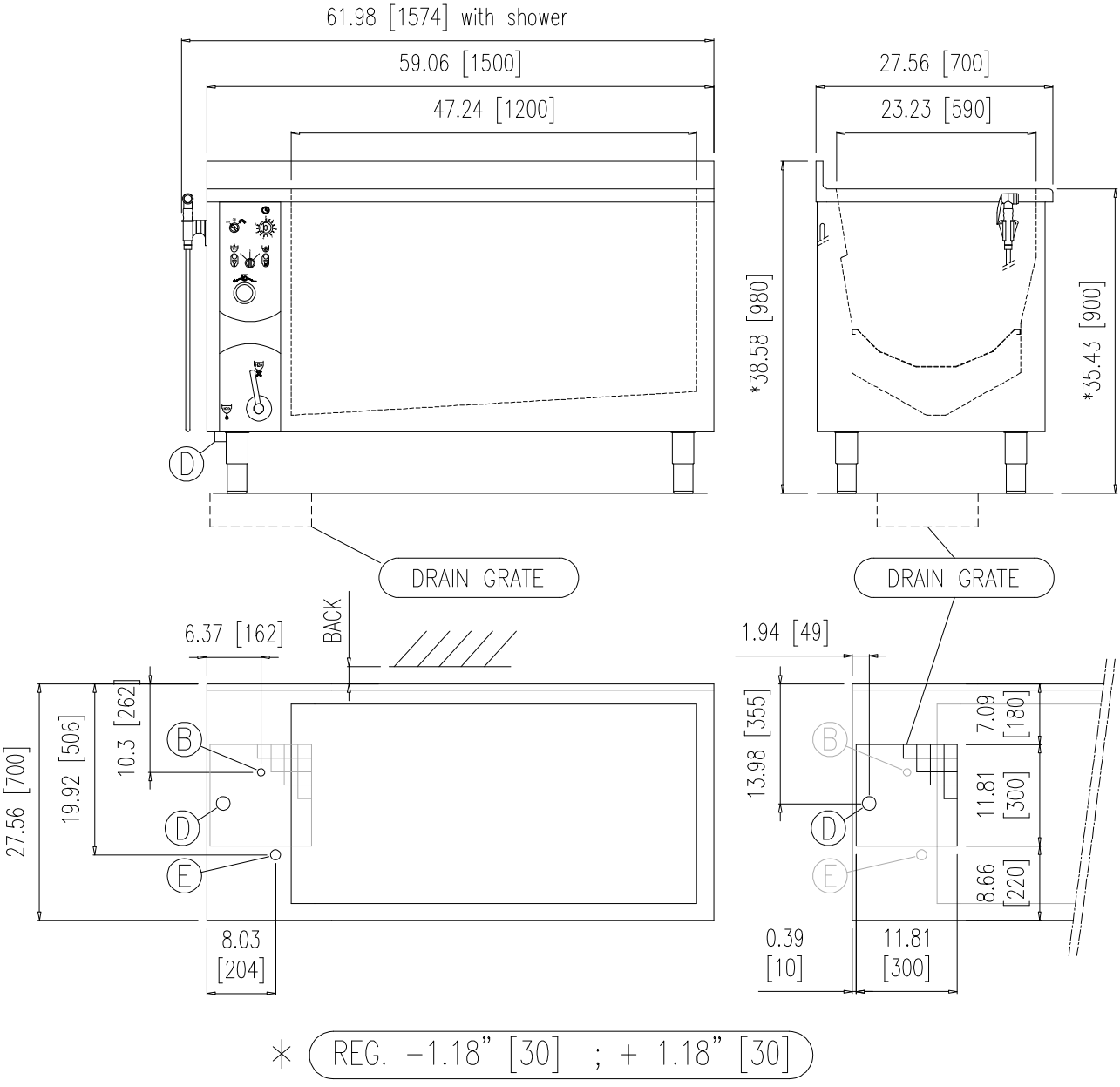
4.4 PLANT CONNECTION ULWD-3

LEGEND:			
E	Electrical connection (Conduit 1/2")	**B**	Water connection
BACK	See "CLEARANCE REQUIREMENTS"	**D**	Drain washing vat



4.5 PLANT CONNECTION ULWD-4

LEGEND:			
E	Electrical connection (Conduit 1/2")	**B**	Water connection
BACK	See "CLEARANCE REQUIREMENTS"	**D**	Drain washing vat



5 TRANSPORT, STORAGE, UNPACKING

5.1 TRANSPORT

The movement of the machine must be performed by a qualified operator for use of lifting and transport equipment in accordance with the laws of the country of the user of the machine.

The machine can be transported with a normal means (forklift or transpallet)capable of supporting its weight and size (see.tab. "**TECHNICAL DATA**").

Always check the correct balance of the weight of the machine (B = center of gravity) to prevent unexpected movement or dropping to the floor of the car with damage to people or things around you.

For transport on pallets, **Fig.1**
For transport without pallets, **Fig.2**

Fig.1

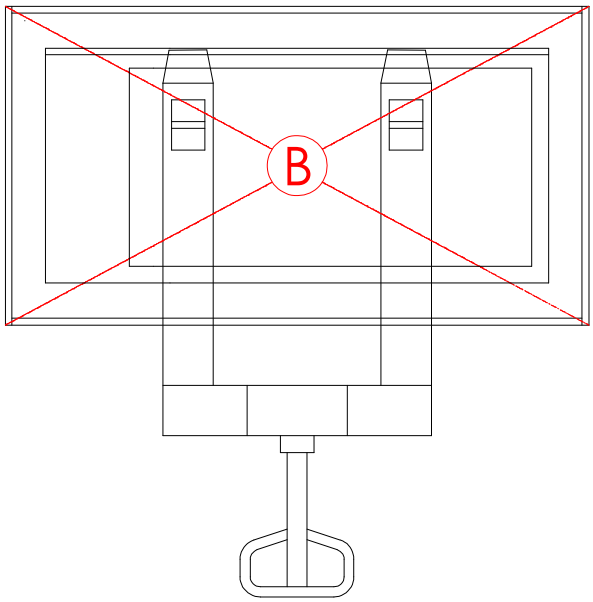
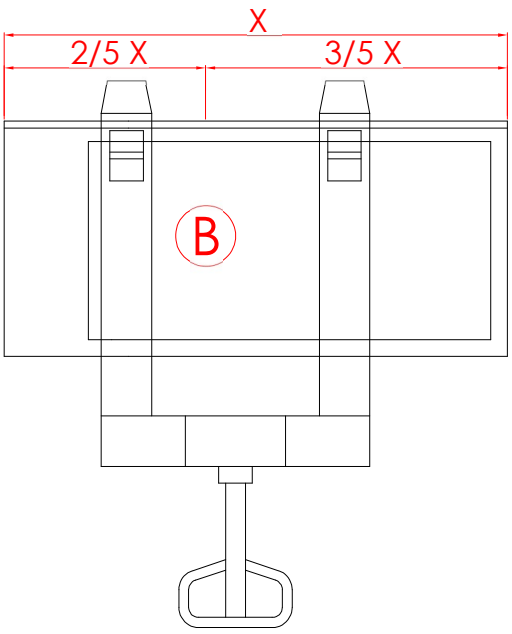


Fig.2



5.2 STORAGE



Store the appliance in a closed environment protected against atmospheric agents.
Keep the appliance away from humidity and temperature ranges



Protect the appliance from shocks and stresses



Ensure that the appliance is in contact with corrosive substances

5.3 RECEIPT AND UNPACKING



Upon receipt of the machine check that the packaging is undamaged. If it does not withdraw the conditional commodity producing photographic evidence of any apparent damage.



After removing the packaging, check that the appliance is undamaged.In case of visible damage, do not connect the appliance but contact the sales outlet immediately.



Check for the presence of individual components with packing lists.



Remove from the panels of the machine the protective film PVC .



Before disposing of the packaging materials **make sure that they do not contain machine elements** (accessory; tools; documentation, etc)



Dispose of the packaging components in accordance with the regulations in force on waste disposal.

6 INSTALLATION

6.1 INSTALLATION CODES AND STANDARDS

Electrical grounding must be provided in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

The electrical diagram is located inside the left side panel.

6.2 REQUIREMENTS FOR THE INSTALLATION SITE

The room in which the appliance is to operate must be well ventilated.



The electrical isolating switch and the water shutoff valves must both be located near to the appliance, within easy reach for the user.

6.3 POSITIONING

CLEARANCE REQUIREMENTS

This unit must be installed in accordance with the clearances shown on the rating label which is adhered to the unit.

ULWD-..

CLEARANCES		
	Combustible construction	**Noncombustible construction**
Back	**0"**	**0"**
Right Side	**0"**	**0"**
Left Side	**25" (635 mm)**	**25" (635 mm)**
"Suitable for installation on combustible floors"		

There are no particular prescriptions regarding side distances from other appliances or walls, however it is advisable to leave enough space (20/30 " : 50/70 cm) in case of maintenance and/or repairs.



The appliance must stand level. Small differences in level can be eliminated by screwing or unscrewing the adjustable feet. **A significantly uneven or sloping stance can affect the operation of the appliance adversely.**
Adjust the bottom foot on each leg to overcome an uneven floor.

7 CONNECTIONS

7.1 ELECTRICAL CONNECTION



During installation, observe the regulations provided by the local electricity company.



The appliance is supplied to operate according to the power supply indicated on appliance's rating plate.



A separate fused disconnect switch must be supplied and installed. The appliance must be electrically grounded by the installer.

The earthing system must be efficient.



The electric supply must match the power requirements specified on the appliance's rating plate.

The copper wiring must be adequate to carry the required current at the rated voltage.

The connection point is indicated in the "**PLANT CONNECTION**"



Ensure main power is turned off before connecting wires.

Remove the screws of the pannel in the left side of the appliance.
Remove the left pannel.
Fix the conduit in the prepared hole.

Insert the cable through the conduit. Carefully connect the conductors to the corresponding terminals. The earth conductor must be longer than the other conductors, so as to disconnect last in the event of a strong pull of the cable.

Reassemble the left pannel and secure it with screws.



Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims.



WARNING! After filling the tank with water, carry out a washing cycle by turning the timer (2) and adjust the intensity of the water circulation flow to the maximum by means of knob(6).

If the intensity of the circulation flow is low and the pump is very noisy, it is necessary to reverse one phase of the connection, as the pump runs in the opposite direction.

7.2 WATER CONNECTION

The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.
A water filter against impurities (danger of damaging the solenoid valves).

The water pressure in the supply network must be between the values indicated in the **"INSTALLATION TECHNICAL DATA"** table.
If not, install a pressure reducer upstream of the appliance.

Before making the water connection, carefully clean the connection pipe. It is advisable to let the water flow to clean the whole piping. Any impurities could compromise the operation of the machine.

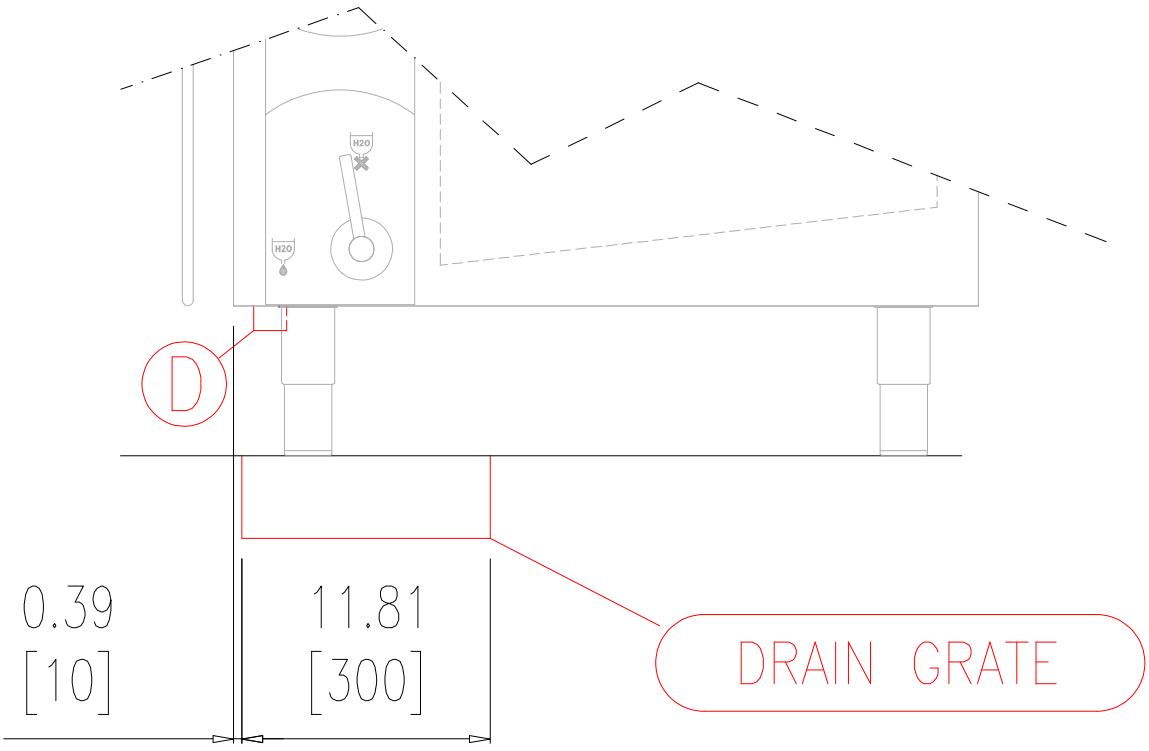
The diameter of the connections is indicated in **"INSTALLATION TECHNICAL DATA"**
The connection point is indicated in the **"PLANT CONNECTION"**

Install a shut-off valve upstream of the appliance, near the appliance and in a position easily accessible by the user.

7.3 WATER DRAIN CONNECTION

Make sure there is a drain grate, of the dimensions indicated in the "CONNECTION DRAWING".

The drain (D) must drain into the drain grate



8 COMMISSIONING AND TESTING

Once all the connections have been made, the appliance and the overall installation must be checked following the directions given in this manual.

CHECK IN PARTICULAR:

That the protective film has been removed from the external surfaces;
That the panels of the machine are closed correctly;
That connections have been made in accordance with the requirements and directions indicated in this manual;
That all safety requirements in current standards, statutory regulations and directives have been met;
That the power cable is not subjected to traction and is not in contact with hot surfaces;
That the water, gas and steam connections are tight and not subjected to traction.

Now proceed to light the appliance as directed in the instructions for use.

While the appliance is in use, voltage should not differ from the nominal voltage more than +/- 10%.

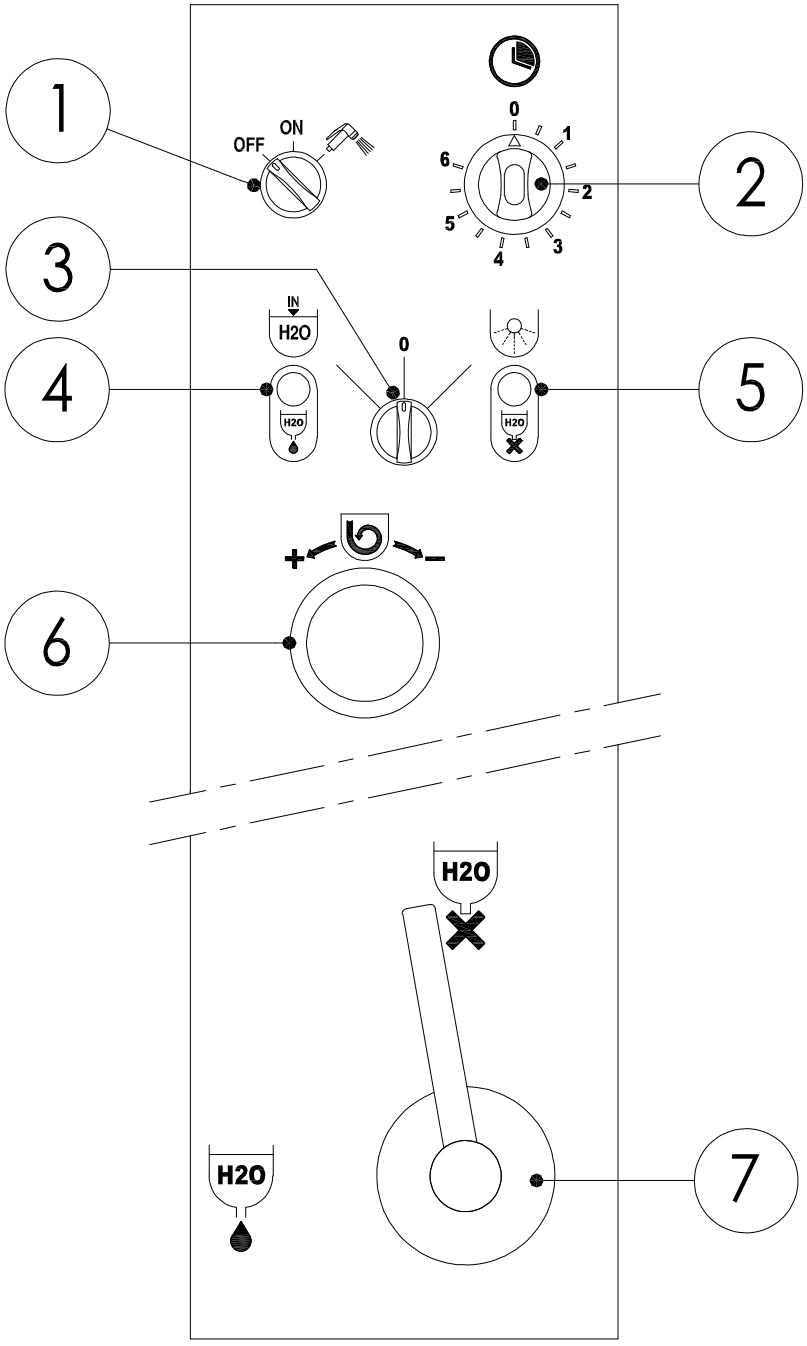


The test report must be completed in full and submitted to the customer who should then sign in acceptance. With effect from this moment, the appliance is covered by the manufacturer's warranty

9 USING THE MACHINE

9.1 CONTROL PANEL

LEGEND:			
1	Bright main switch	**5**	Indicator light closed drain
2	Washing timer	**6**	Regulator for whirlpool intensity
3	Selector switch automatic charge and bottom cleaning	**7**	Tank discharging
4	Indicator light open drain		

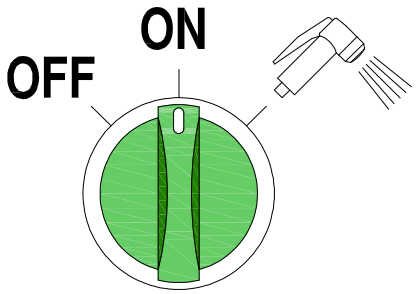


9.2 WASHING CYCLE

9.2.1 Turning on the machine:

Turn the main switch **(1)** and set it on position ON.

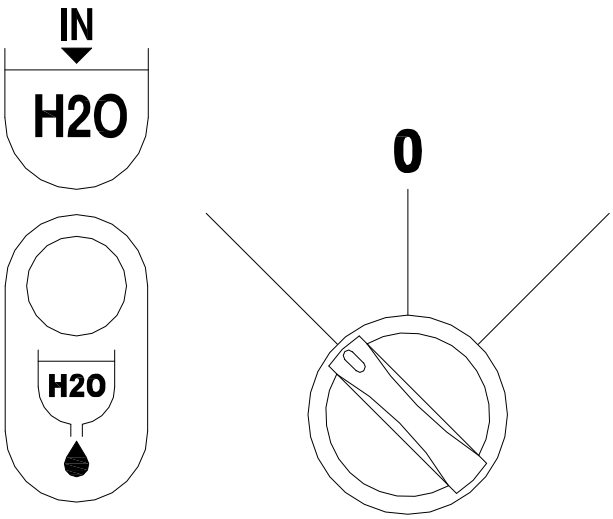
The main switch lights up.

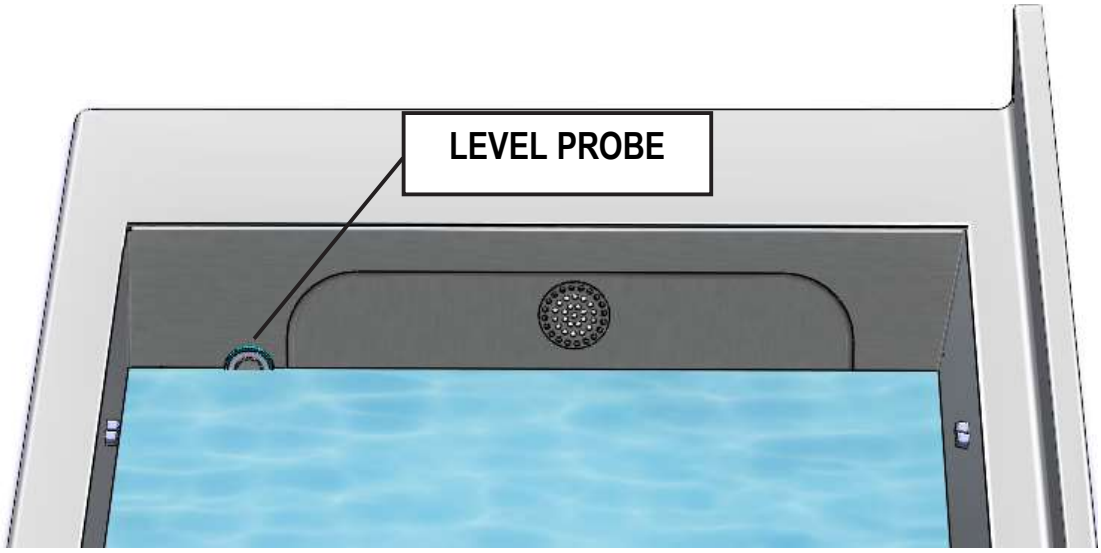


9.2.2 Water filling:

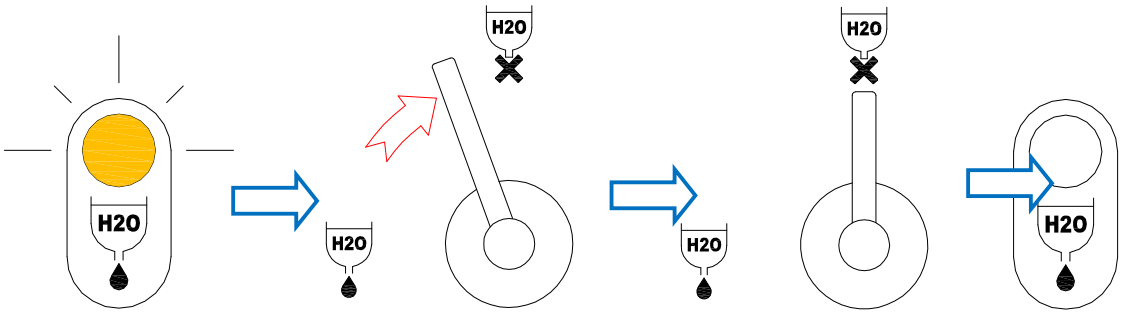
Turn selector switch **(3)** anticlockwise; the tank will be automatically filled with water. As soon as the level probe is reached, the filling will be automatically stopped. During this stage, the water filling can be interrupted by turning the selector switch **(3)** manually on position **0**.

.





Warning: tank water loading does not start if drain cock is open (indicated by indicator 4)

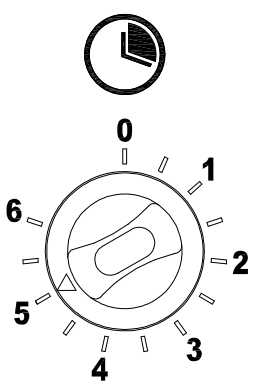


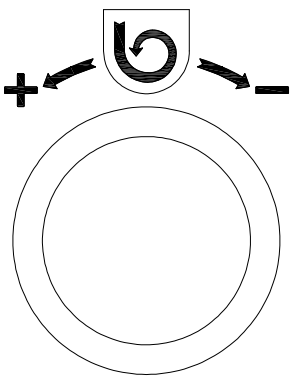
Turn the tap **(7)** clockwise up to stop. The indicator **(4)** goes off and the H2O load is started in the tank .

9.2.3 Washing

Introduce the product you wish to treat in the tank.

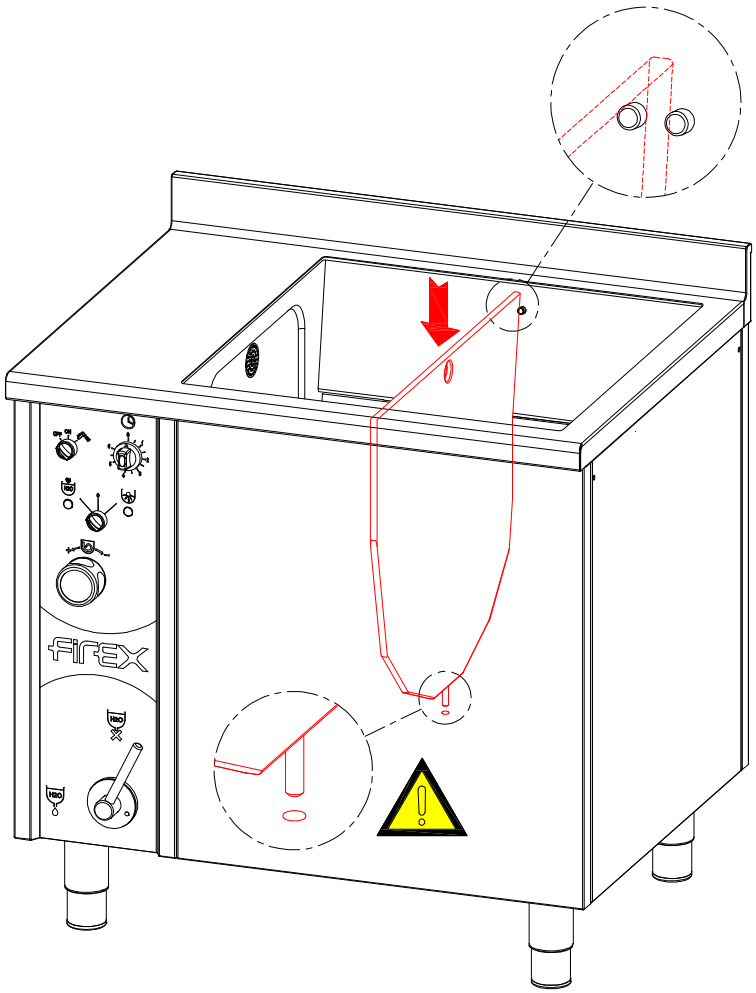
- Set the desired time (from 0 to 6 minutes) by turning the knob of the timer **(2).**
- Adjust the intensity of the water circulation flow by means of knob **(6)** and adjust the flow intensity according to the quantity and the more or less delicate type of vegetable or fruit.
- When the set time has run out, the washing cycle is automatically interrupted.

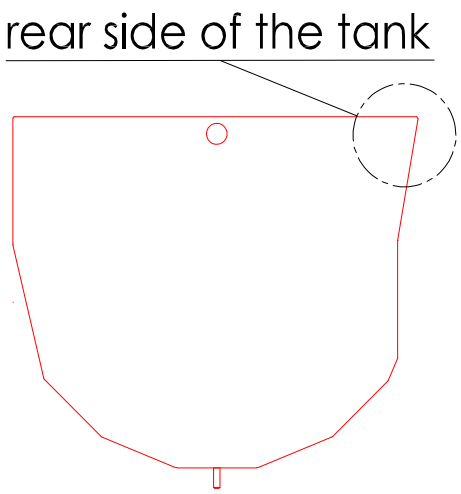




9.2.4 Washing with separators

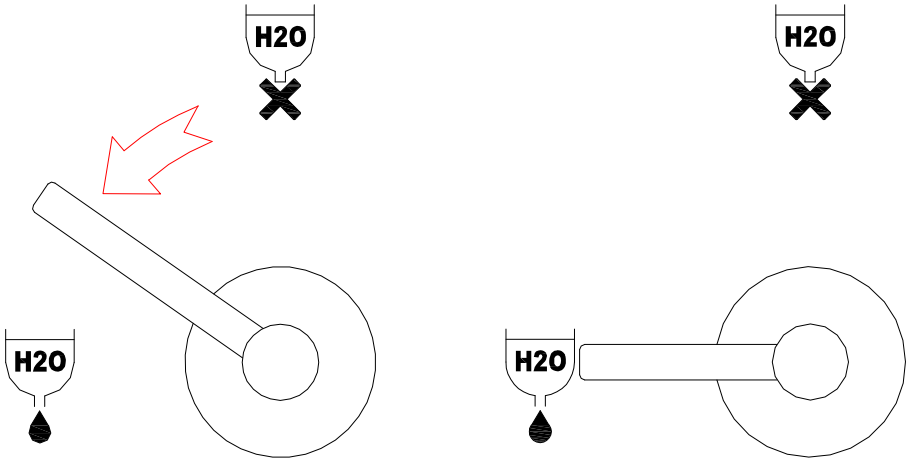
- If you want to split the washing tank into several compartments, for washing different types of vegetables, you must use the separators supplied with the appliance.
- **Warning:** : When inserting the separators, pay attention to the guide pins on the top of the tank (front and rear), and to the centering pin of the separator entering the corresponding hole (wider than the others) of the false bottom.





9.2.5 Tank discharging

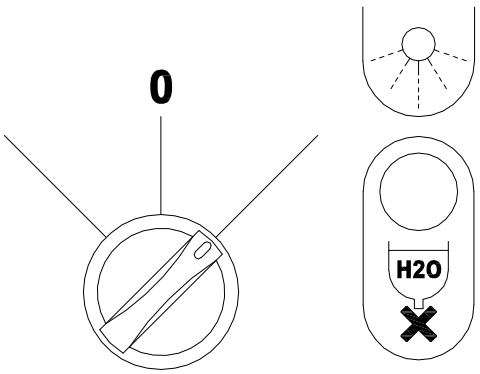
- Turn the exhaust lever **(7)** counterclockwise to the limit switch



- Once the water has been let out of the tank, you can collect the vegetables.
- For a subsequent washing cycle, proceed by following the above described instructions.

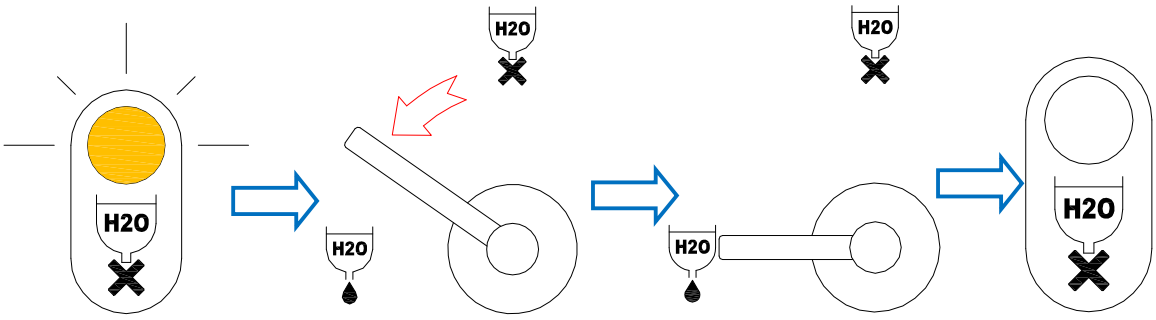
9.2.6 Tank bottom cleaning (Limpid Water function)

- These appliances are equipped with a device that permits an accurate cleaning of the bottom of the tank. This operation is carried out after the first washing of the vegetables (heavy dirt) and the subsequent rinsing of the vegetables.
- In this way, the heavy dirt is eliminated, thus guaranteeing that the following water charge (rinsing cycle) is filled in a clean tank.
- To do this, empty the tank (as described above).
- Turn the selector switch **(3)** anticlockwise; this operation will automatically activate the tank bottom cleaning function.



- If your wish to interrupt this function, turn selector switch **(3)** back on position **0**.

Warning: The bottom wash does not start if the drain cock is closed (indicated by indicator 5)



Turn the tap **(7)** counterclockwise up to stop. The indicator **(5)** goes off and the bottom washing is started.

10 CLEANING AND CARE

10.1 GENERAL INFORMATION



Do not use aggressive substances or abrasive detergents when cleaning stainless steel parts.



Avoid using iron scourers on steel parts as rust formation may occur. For the same reason avoid contact with ferrous materials.



No sandpaper or abrasive paper should be used during cleaning. In special cases, pumice stone may be used in powder form.



In the event of particularly resistant dirt, we recommend the use of abrasive sponges (e.g. Scotch-Brite).

10.2 DAILY CLEANING



Always wear protective clothing required by current regulations.



For safety machine, clean the when it is gone (MAIN SWITCH IN OFF POSITION). Only the machine can be rinsed with the selector in the "shower" position.

When cleaning the appliance **never spray water directly in order not to cause infiltration and damage to the parts.**

Clean the vat with water and detergent, rinse well and dry thoroughly with a soft cloth

Clean the outside with a sponge soaked in hot water and a suitable detergent readily available on the market.

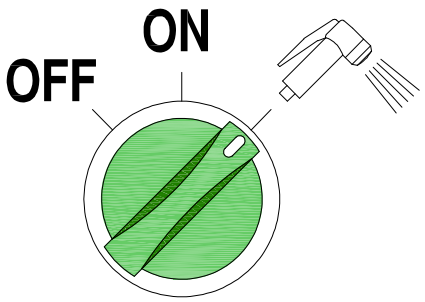
Always rinse well and dry with a soft cloth.

10.3 CLEANING SHOWER OPERATION

The hand shower can be used for all washing and rinsing operations of the tank.

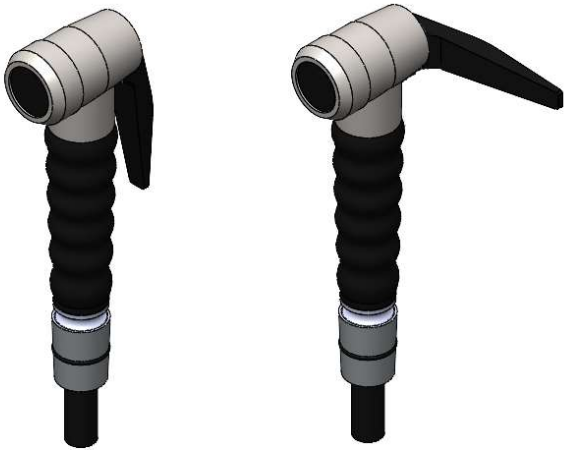
Check that the hand shower and its hose are connected correctly!

Turn the main switch (1) and put it in the "Shower" position.



Press the black lever to activate the water jet. The flow of water stops immediately when released.
If you want to have a continuous stream of water, turn the black lever 90 °.

Water jet just by pressing **Continuous water jet**



Handle this accessory with care and put it back after each use to avoid damaging it.

After each use, return the position to the ON or OFF position to avoid damaging the solenoid valve of the hand shower !

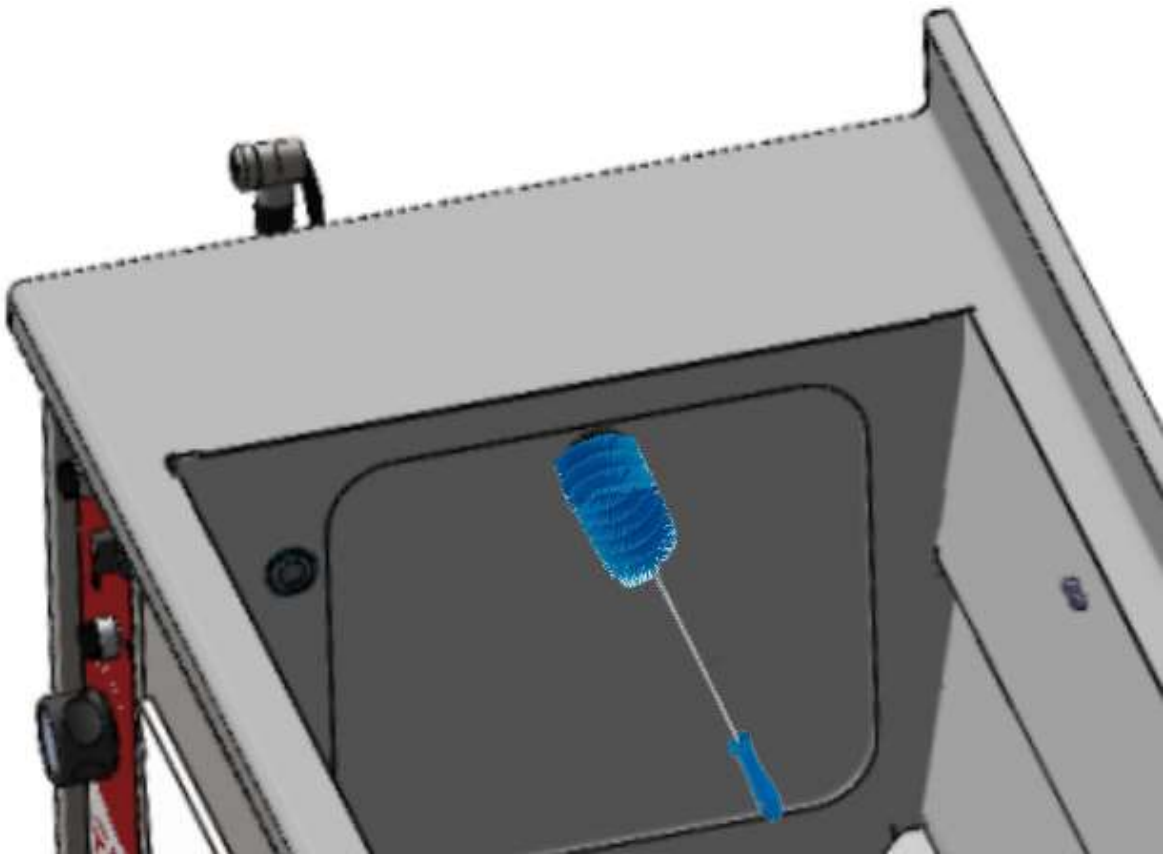
10.4 TANK CLEANING

To access the inside of the tank the following procedure:

- Remove the separators
- To access the tank bottom, remove the false bottoms. (See paragraph “ASSEMBLY AND REMOVAL OF THE FALSE BOTTOM”.
- Remove the overflow filter
- Remove the manually foldable baskets (optional)

Perform a careful cleaning of the tank, especially in the level probe area.

Clean the overflow pipe with the brush provided.



Clean the tank with water and detergent, rinse thoroughly (using the hand shower) and dry thoroughly with a soft cloth.

10.5 CLEAN AND SANITATION THE WATER STIRRING SYSTEM

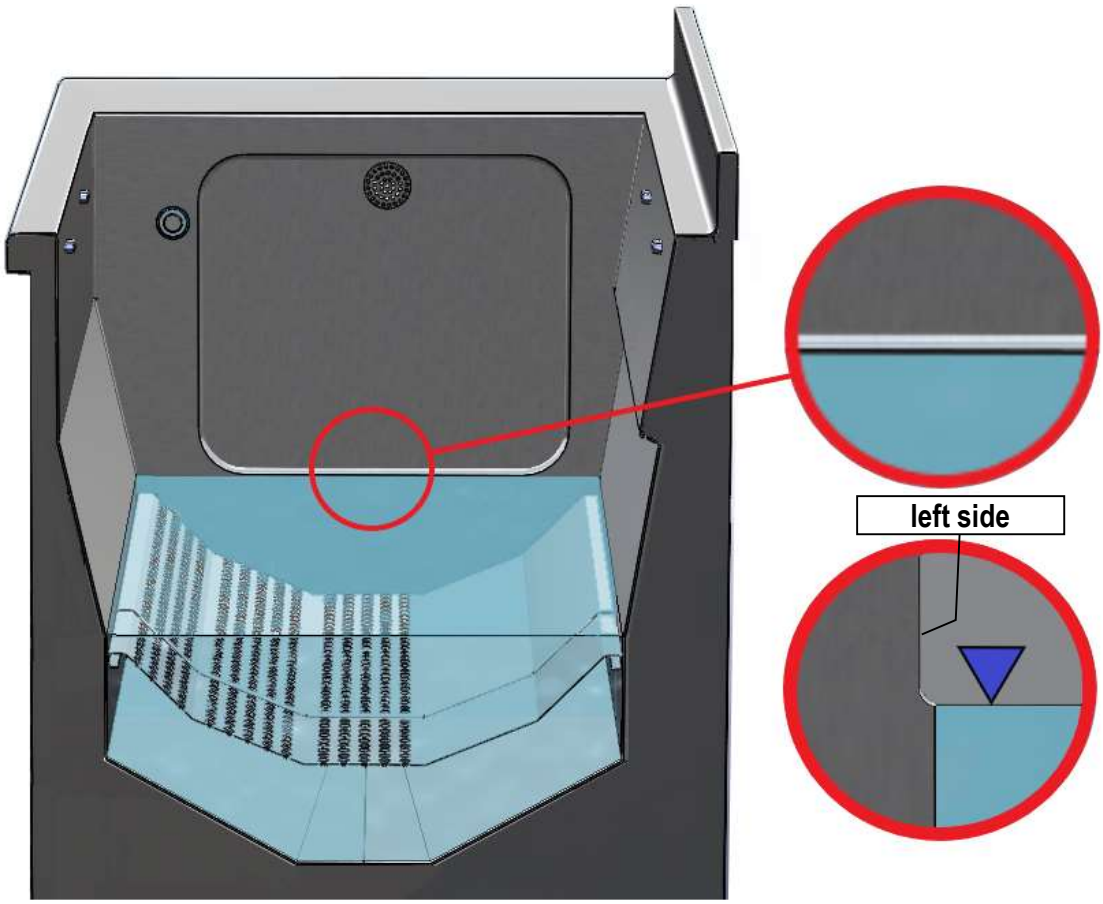
For an effective sanitization of the system use the product **TWINOXIDE (chlorine dioxide) 0.3%.**

IN PREPARATION, STORAGE AND USE OF THE PRODUCT

ALWAYS READ THE MATERIAL SAFETY DATA SHEET (MSDS) AND FOLLOW THE SAFETY INSTRUCTION.

Carefully follow the procedure described below

1. Fill the tank with water as shown in the figure. (start of lowering of left side)
   Switch off the automatic filling when the level has been reached!



2. Add the **TWINOXIDE 0,3%** product.
   The product must have a concentration of 8 ppm.
   Follow the table to obtain the correct **TWINOXIDE** concentration

SANITIZING PRODUCT TABLE

		ULWD-2	ULWD-3	ULWD-4
Water volume at the indicated level	Gallons (liters)	17 (65)	25 (95)	33 (125)
TWINOXIDE 0,3%	**fl oz** (ml)	**6.5** (190)	**9.5** (280)	**12.5** (370)

3. Carry out 4 washing cycles in sequence, with a maximum timer (6 minutes) for a total duration of 24 minutes .
   If necessary, use the flow adjustment (to prevent water from flowing out of the tank).

4. Empty the tank. (as specified in 9.2.5).

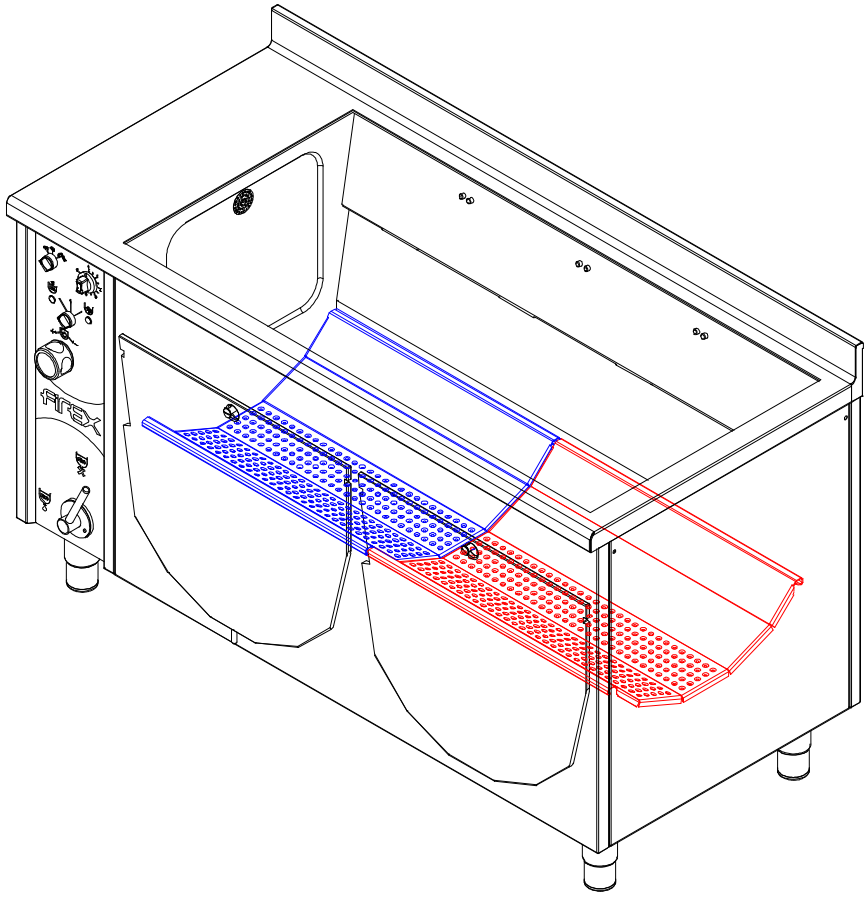
5. Refill the tank with water (as specified in this paragraph in point 1) and run a 6 minute cycle with water only.

6. Empty the tank.

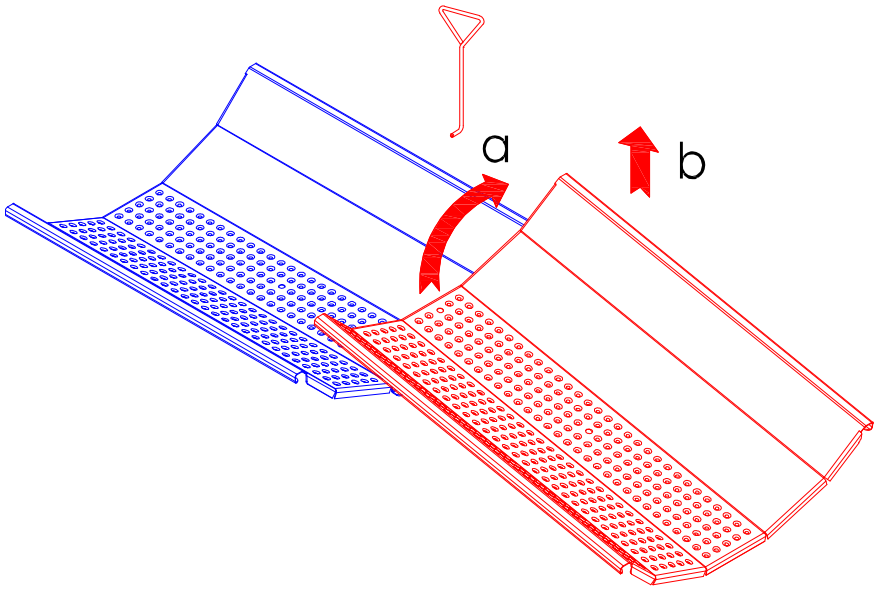
7. Rinse the tank walls using the shower head.

10.6 ASSEMBLY AND REMOVAL OF THE FALSE BOTTOM

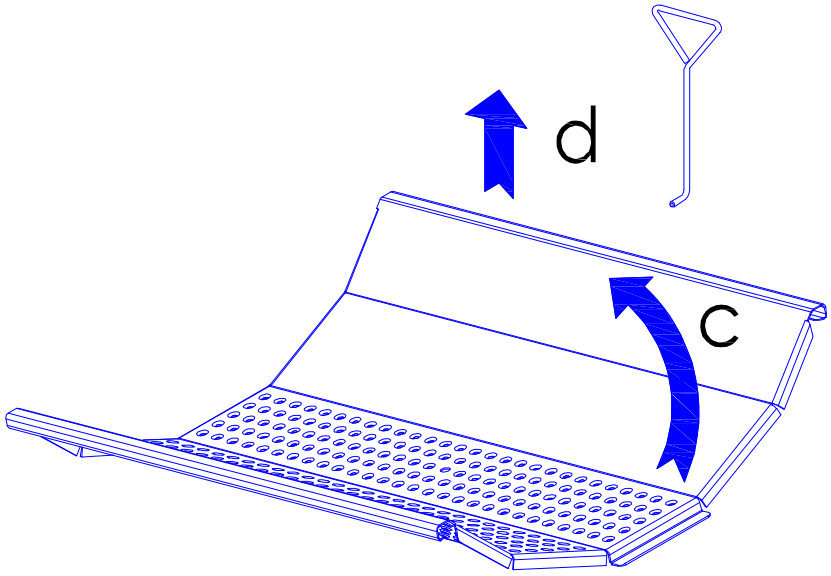
Remove the separators.



Using the tool supplied, slightly rotate the false bottom right (a) and remove it from the tank (b).

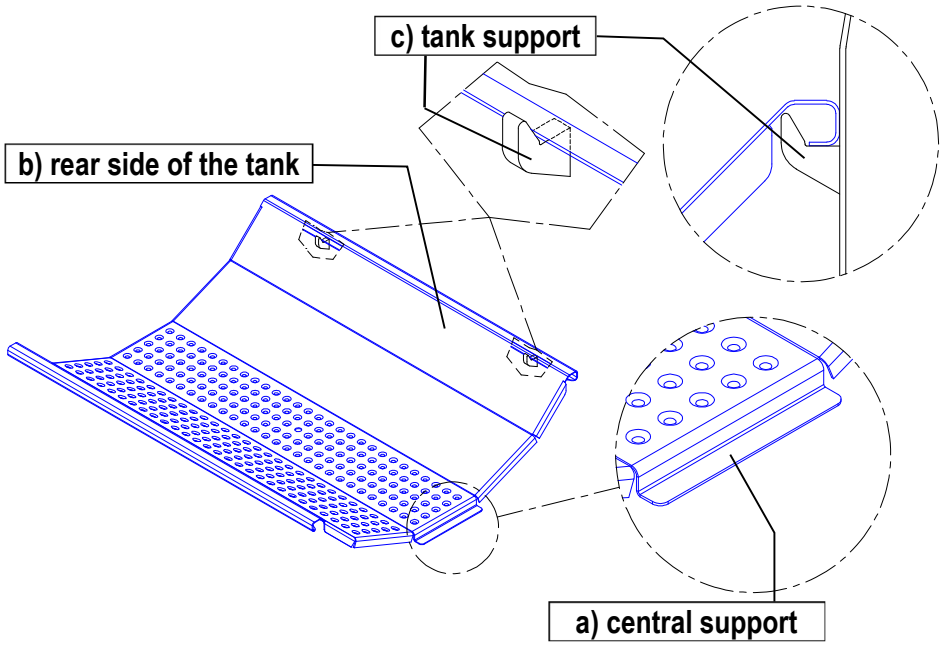


Using the tool supplied, slightly rotate the false bottom left (c) and remove it from the tank (d).

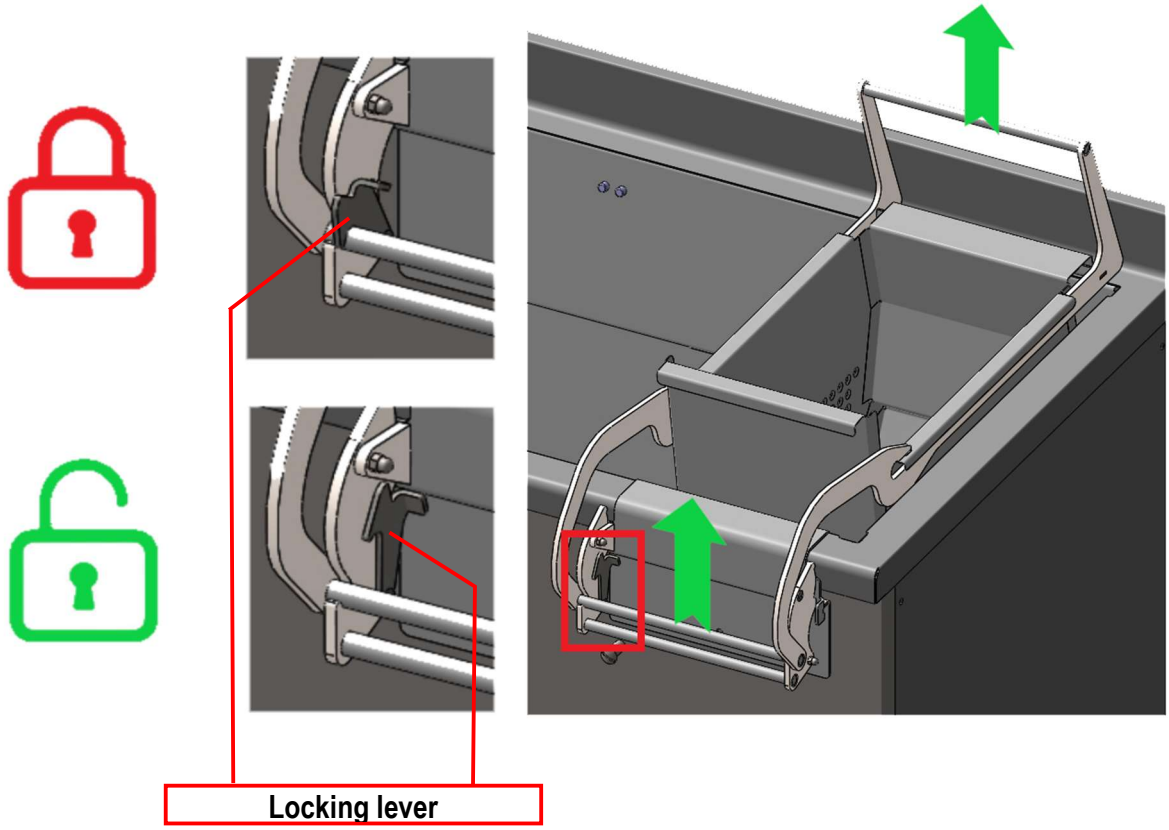


To reassemble the false bottoms, carry out the operations in reverse order.

Attention: **a)** first mount the left false bottom (central support towards the center of the tank).).
Attention: **b)** refit the false bottoms with the part without holes towards the rear wall of the tank.
Attention: **c)** check that once assembled they rest on the tank supports



10.7 ASSEMBLING AND REMOVING THE BASKETS (OPTIONAL) FROM THE TANK



To remove the basket:

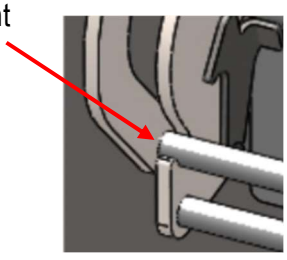
Put the lock levers (right and left) in the unlock position.

Take the basket by the 2 handles, move it forward and lift it from the tub.

To insert the basket:

Take the basket by the 2 handles, and insert the front handle in its housing(right and left).

Hold the basket by the rear handle and rotate it until it enters the tub.



Put the locking levers (left and right) in the locked position !

10.8 ASSEMBLING AND REMOVING THE BASKETS SUPPORT (OPTIONAL) FROM THE TANK

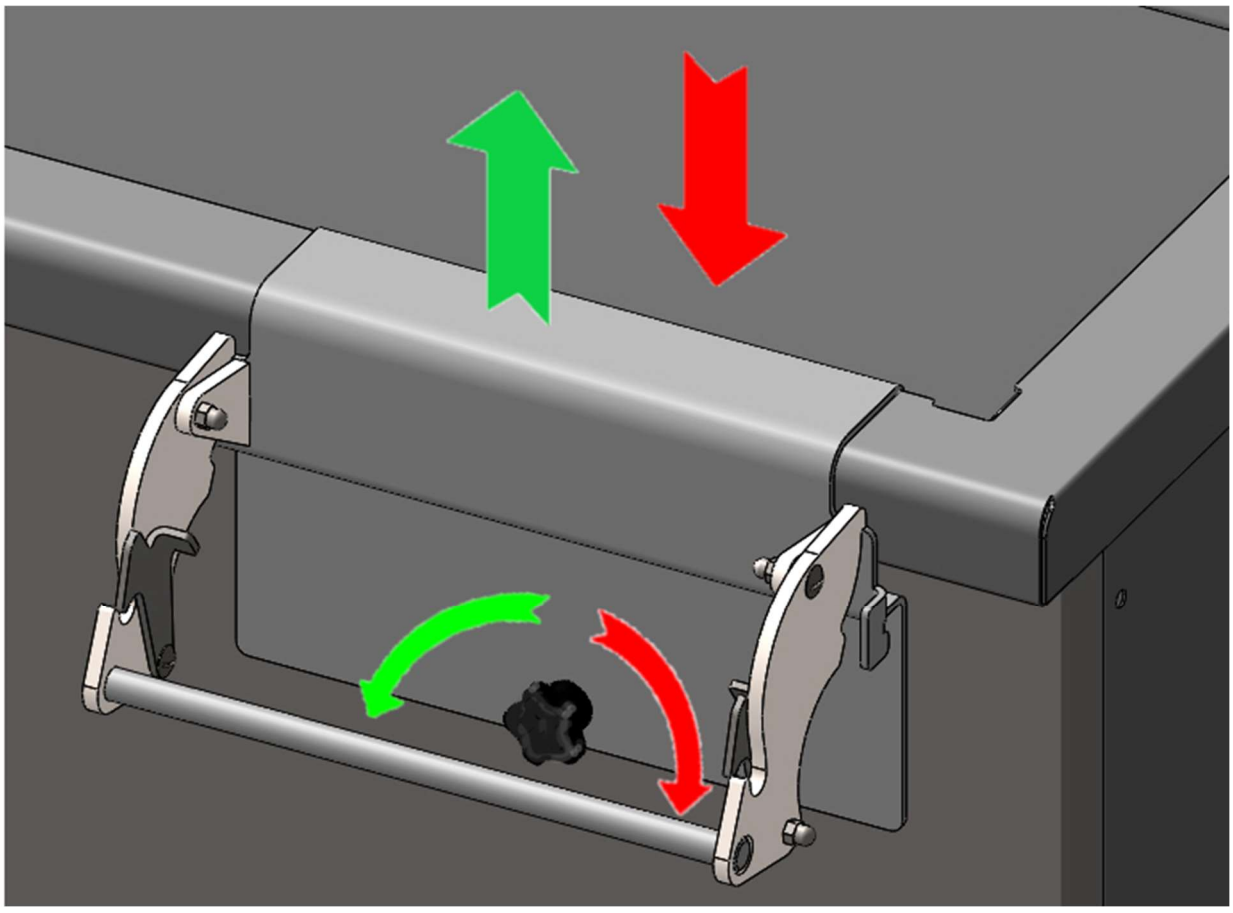
FOR CLEANING OPERATIONS

Clean with water and a detergent, rinse thoroughly and dry well with a soft cloth.

To remove the basket support:

Completely unscrew the knob (2 knobs in the 2-sector basket).

Lift up the basket support.



To refit the basket support:

Insert the basket support into the upper edge of the tank.

Align the hole in the basket support with the threaded hole in the panel.

Screw in the knob completely.

10.9 ASSEMBLING AND REMOVING THE BASKETS (OPTIONAL)

FOR CLEANING OPERATIONS

Clean with water and a detergent, rinse thoroughly and dry well with a soft cloth.

To remove the basket from the rotation structure:

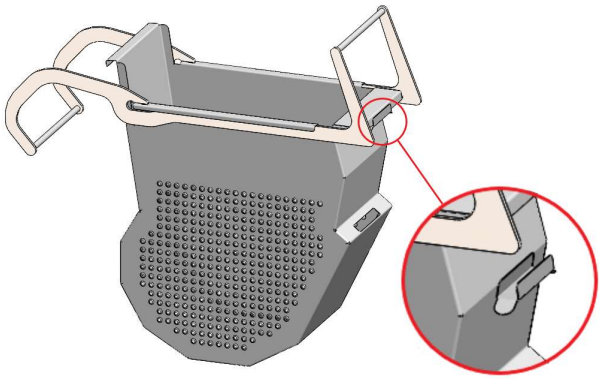
1.Remove the rear locking bracket

2. Move the structure forward and with a slight rotation take it out of the front seat.

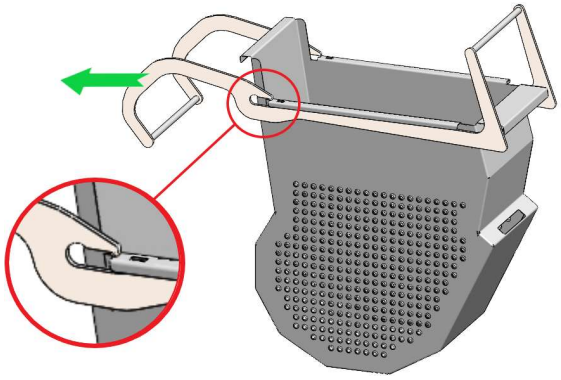
3. Lower the structure following the profile of the basket.

4.The basket and the structure are released.

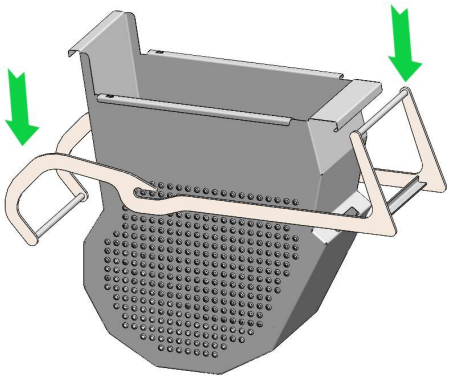
1.



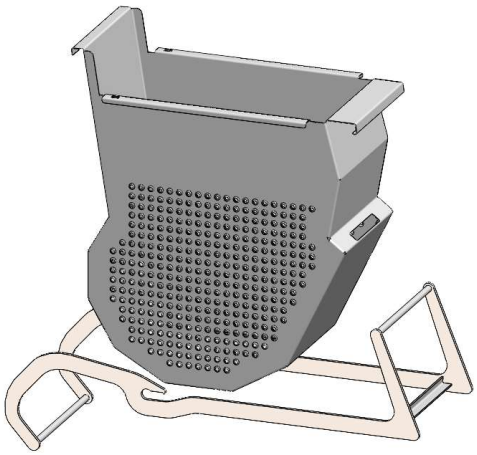
2.



3.



4.



To reassemble the basket to the rotation structure:

Carry out the operations in reverse order.

Attention : Insert the rear locking bracket!

10.10 PRECAUTIONS IN CASE OF PROLONGED INACTIVITY

If the appliance has been inactive for a prolonged period of time (holidays, seasonal work...), clean well, remove any residue and ensure it is dry.

The room must be sufficiently ventilated.



Disconnect all water and electricity supplies.

10.11 PRECAUTIONS IN CASE OF MALFUNCTION

- Should malfunctions occur during use, switch off the appliance immediately and disconnect or stop all supplies (electricity and water).
- Request assistance from technical support or a qualified technician.



The manufacturer assumes no responsibility or warranty commitment for injuries and damage due to non-compliance with the instructions or any installation or maintenance that does not comply with safety standards.

The same applies in case of improper use of the appliance by the operator.

11 MAINTENANCE

11.1 MAINTENANCE OF THE APPLIANCE



All maintenance work must only be performed by a specialist technical service centre!

- In order to keep the appliance working efficiently, it is advisable to perform annual maintenance, which includes checking the status of components subject to wear and tear (pipes, etc.).
- It is advisable to replace any worn components during maintenance, in order to avoid further call outs and unexpected issues and faults with the appliance.
- Therefore, it is recommended to sign a maintenance contract with a reliable technical support centre.

11.2 PERIODIC MAINTENANCE

Periodic inspections will minimise machine downtime and increase operating efficiency.

The following points must be checked:

Periodic inspections will minimise machine downtime and increase operating efficiency.

The following points must be checked:

BY OPERATOR

DAILY CHECKS

1. **Thoroughly clean the machine daily**

QUARTERLY CHECKS

2. **Check the following are undamaged and intact:**

- Switches, warning lights.

Contact technical support if they are damaged.

BY SERVICE TECHNICIAN

For each operation:

- Carefully close all the panels. .
- The inside of the appliance should be kept clean.
- Electrical wiring should be kept securely connected and in good condition.

ANNUAL CHECKS / ACTION

1. Check coupling panels, must be perfectly closed with all the screws.
2. Check the sealing water system.
3. Check that terminals connections of electrical parts are well fastened. Clean electrical parts .

12 TROUBLESHOOTING

WARNING! :

Problems and failures may occur even when the appliance is used properly. Here is a list of the mist probably situations and controls that the operator should perform to avoid applying to a service centre unnecessarily.

If the problem is not solved after the necessary controls, turn off the appliance immediately, unplug it, cut off any supplies and apply to a service centre.

THE PUMP DOES NOT WORK:	
User:	Apply to a service centre for technical assistance.
Technical assistance:	Timer failure. check the timer contact (if faulty, replace it)
	Fault in the contactor. check the pump contactor. (if faulty, replace it)
	Fault in the pump. Check if all 3 phases arrive. If so, the pump is faulty, replace it.

THE PUMP DOES NOT SWITCH OFF:	
User:	Turn off the switch upstream of the appliance. Apply to a service centre for technical assistance.
Technical assistance:	Timer failure. check the timer contact (if faulty, replace it)
	Fault in the contactor. check the pump contactor (contacts stuck in closed position). (if faulty, replace it)

THE CONTROL PANEL IS NOT ACTIVE	
User:	Power supply (switch upstream of 'equipment). Apply to a service centre for technical assistance.
Technical assistance:	Check main switch. Check faulty fuse . Check the transformer (where present)
	Intervention of the magnetothermic protection of the pump motor. Stirring pump thermal (check calibration with reduced data in the wiring diagram)

THE WATER FILLING DOES NOT WORK	
User:	Check that the main water supply tap is open. Apply to a service centre for technical assistance.
Technical assistance:	Check the level control unit power supply Check level control unit Check the water fill solenoid valve.

THE WATER FILLING DOES NOT STOP AT THE LEVEL PROBE	
User:	Check that the level sensor area is clean. Close the water supply tap and apply to a service centre for technical assistance.
Technical assistance:	Check the level probe connection, Check the level control unit output contact Check the water fill solenoid valve (that it is not blocked in the open position).

THE BOTTOM WASH DOES NOT WORK	
User:	Check that the main water supply tap is open. Apply to a service centre for technical assistance.
Technical assistance:	Check solenoid valve power supply Check the water fill solenoid valve.

THE BOTTOM WASH CONTINUES TO RUN	
User:	Close the water supply tap and apply to a service centre for technical assistance.
Technical assistance:	Check solenoid valve power supply Check the water fill solenoid valve.

THE WASHING SHOWER DOES NOT WORK	
User:	Check that the main water supply tap is open. Apply to a service centre for technical assistance.
Technical assistance:	Check solenoid valve power supply Check the water fill solenoid valve.

THE WASHING SHOWER CONTINUES TO RUN	
User:	Apply to a service centre for technical assistance.
Technical assistance:	Check solenoid valve power supply Check the water fill solenoid valve.

THE WATER FLOW IN WATER FILLING, BOTTOM WASHING AND HAND SHOWER IS WEAK	
User:	Apply to a service centre for technical assistance.
Technical assistance:	Clean the external water supply filter.