

Operating Instructions for Winterhalter Gastronom

Rack Conveyor Dishwasher WKT 1200

Summary:

1. Employment.....	Seite 1
2. Security instructions for the operator.....	Seite 1
3. Installation and initial commissioning.....	Seite 2
4. Operating controls.....	Seite 3
5. Daily operating procedures.....	Seite 4
6. Operation.....	Seite 5
7. Operation pause.....	Seite 6
8. Daily cleaning procedures.....	Seite 6
9. Weekly cleaning procedures.....	Seite 7
10. Fault finding guide.....	Seite 8
11. Maintenance.....	Seite 8
12. Special hints.....	Seite 9
13. Emission values.....	Seite 9

1. Employment

The Winterhalter Gastronom rack conveyor dishwashing machine WKT 1200 serves for the cleaning of dishes in gastronomic or similar businesses. The machine may only be used for this purpose and has to be operated according to the operating instructions.

Any changement of the application and execution of the machine which is carried out without our written agreement exempts us from gurantee and product liability.

2. Security instructions for the operator



- This machine may only be operated by persons which have been instructed on the handling and the operation of the machine.
- Push the dish racks into the machine until the conveyor seizes them, then they are transported further automatically.
- When the machine is operating do not put your hands into the machine inside.
- In case of danger immediately operate one of the emergency off switches.
- Do not open panels or machine parts if you need a tool for this.
- In case of interruptions which affect the safety immediately call the Winterhalter after-sales-service.
- Do not make any changements, modifications or attachments at the machine without the agreement of the manufacturer.
- Only use original fuses with the required current voltage.
- When cleaning please note that the machine is not splash water protected. Do not wash down with a high pressure cleaner or a steam jet blower.
- During works which have to be done when the machine is in operating position or when putting out of operation daily, do wear protective gloves.

3. Installation and initial commissioning

The installation of the machine and the service connections to the water supply and drain pipes at site must be effected in accordance with "Installation instructions for Winterhalter Gastronom WKTS dishwashing machines".

As soon as the service connections have been completed, please contact Winterhalter Gastronom GmbH in order that the machine may be commissioned in accordance with "Instructions of commissioning for Winterhalter Gastronom WKTS dishwashing machines" and the operating personnel be instructed.

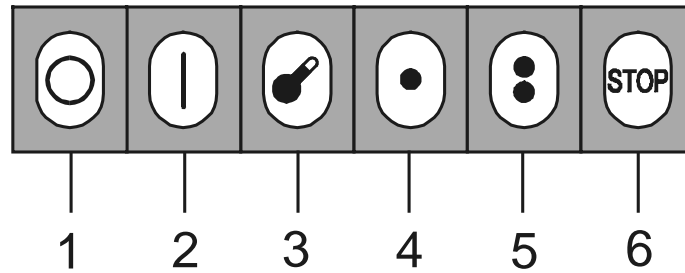
Besides the installation instructions the following has to be considered when first commissioning this machine:

The emergency switch off and the table limit switch have to be connected in the control box according to the indications in the wiring diagram, the function has to be checked and if necessary be adjusted.



- Only after completion of all connection works the dishwashing machine may be operated.

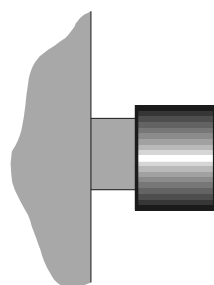
4. Operating controls



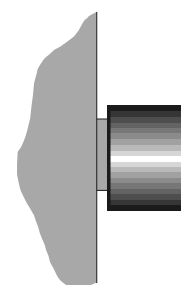
- | | |
|------------------------------|--|
| 1 Control button "off" | By pressing this red button the machine is switched off. The green lamp in the illuminated push button "on" extinguishes. |
| 2 Control button "on" | By pressing this green illuminated push button the machine is switched on. The lamp of the button is lit. |
| 3 Lamp "ready for operation" | This white light is lit during the heating up phase of the tank water. It extinguishes when the temperature has reached the set value. Now washing may be started. |
| 4 Operating button "1" | By pressing this white illuminated push button the machine is put into operation with the normal rack transport speed. The lamp of this button is lit. |
| 5 Operating button "2" | By pressing this white illuminated push button the machine is put into operation with the higher rack transport speed. The lamp of this button is lit.

Only use this rack transport speed with slightly soiled dishes. |
| 6 Operating button "stop" | By pressing this white illuminated button the rack transport and the wash pumps are switched off. The lamp of the operating button (pos. 4 or pos. 5) which has been operated beforehand extinguishes. The machine stays in "ready for operation" condition. |
| Emergency off switch | At the end of the inlet and outlet table there is one each emergency off switch.

By pressing one of these switches the machine may be stopped immediately in case of interferences or danger. When the cause for the interruption has been eliminated the switch button of the operated switch has to be drawn out in order to release it and the machine be started again. |



Emergency off released:

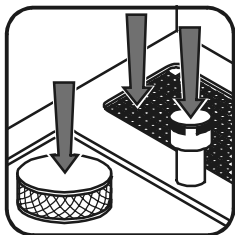


Emergency off operated:



Only operate the emergency off switch in real emergency situations.

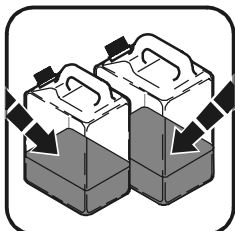
5. Daily operating procedures



Check whether stand pipe, pump suction sieve and surface strainer are inserted.

Check whether curtains are complete.

Slide the door downwards.



Ensure that there is sufficient detergent and rinse aid in the containers. If necessary refill.

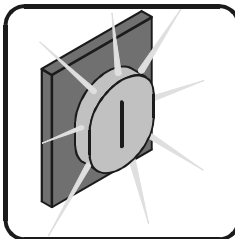
Care has to be taken that the detergent and rinse aid containers never get completely empty.



Open the water isolation valves on site.

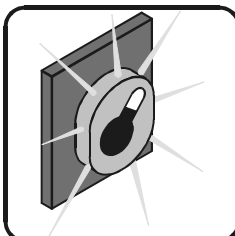


Switch on main switch on site.



Operate the control button "on".

The green lamp is lit. The tanks of both wash zones are filled with water.



When the filling is finished the tank and the rinse water are heated up to the set temperatures (the white lamp "heating" is lit).

When reaching the tank temperature of appr. 60°C, the lamp extinguishes. Now washing may be started.

6. Operation

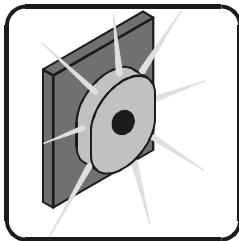
The machine may be operated with two different rack transport speeds. The selection of the speed depends on the kind and degree of soiling of the dishes.

During normal washing the normal rack transport speed (operating button "1") is selected.

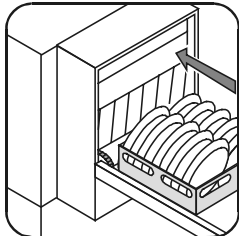
With slightly soiled dishes the machine may be operated with the increased rack transport speed (operating button "2").

The supplied racks serve as dish carriers and at the same time as transporting agent in the machine.

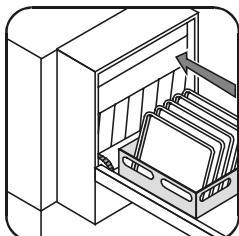
- Clean the dishes to be washed from rough food debris.
- Utilize, if existant, the prerinse device.
- Do not use hot water and no detergent for manual washing for prerinsing the dishes.



Press operation button "1" or "2" according to the required rack transport speed.



Push the racks over the inlet table into the machine.



Please consider the different entry directions for plate and tray racks.

It is sufficient to push the rack into the machine until the conveyor seizes it.

The transport of the dishes is done automatically through the individual wash zones. In the individual zones the dishes are cleaned, washed, and rinsed.

If you open the door during the cycle, then the machine is stopped by the door limit switch. To start the machine anew, close the door again, press the control button "on" and select the required rack transport speed by means of the operation button "1" or "2".

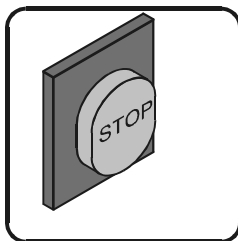
At the end of the wash cycle the racks with the dishes are pushed onto the outlet table of the scullery plant.

On account of the specific heat of the dishes and under the influence of the rinse aid added to the rinse water, the dishes dry shiny clear within a short time, thus drying with a cloth is not necessary.

- Take the rack from the outlet table.

As soon as a rack operates the limit switch bow at the end of the outlet table, the transport is interrupted.

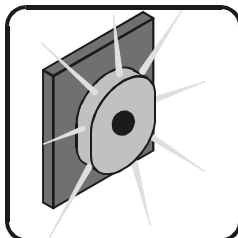
7. Operation pause



In order to stop the machine only for a short duration:

Press the operation button "stop".

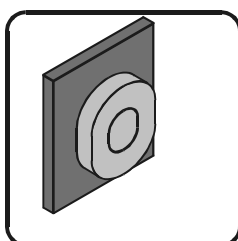
By operating this button only the conveyor and the pumps are stopped. The lees and the rinse water are still kept at the operating temperature.



To operate the machine again with the respective rack transport speed:

Press one of both operation buttons "1" or "2".

8. Daily cleaning procedures



Operate the machine until no more rack is at the inside.

Press control button "off".

The green lamp of the control button "on" extinguishes.

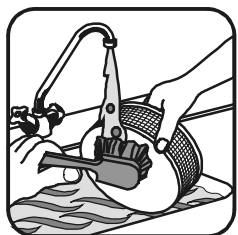
Push the door upwards.

Take out the surface strainer from the machine and clean it.



Remove the stand pipe.

The lees is drained.



Only when the tanks are drained take the pump suction strainer out of the machine. Clean the strainer and insert it immediately again.

Splash out machine thoroughly with a hose.

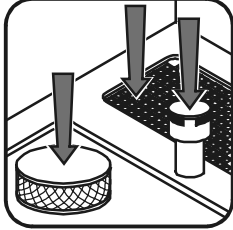


Never use a high pressure cleaner or a steam jet blower.



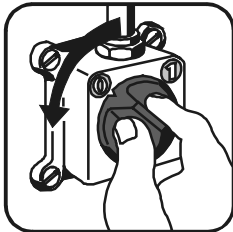
Insert the standpipe into the machine again.

Check for a tight seating of the standpipe.



Insert the surface strainer again.

Leave the machine open. Close the door only when putting it into operation again the next time.

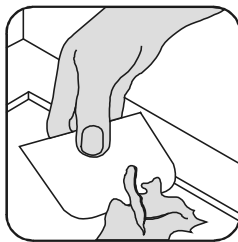


Switch off main switch on site.



Close isolation valve on site.

9. Weekly cleaning procedures



A) Remove curtains and clean them with a brush.

B) Splash out machine housing thoroughly. If necessary remove dirt with a cloth or a brush. Don't forget the door inside.

C) Check whether wash arms and jets are dirty. If necessary take out the wash arms and clean them thoroughly.

D) Clean outside of machine with Winterhalter stainless steel cleaner and Winterhalter stainless steel polish.

E) Insert the curtains again.

F) Ensure that no foreign parts have been left in the machine.



- Never wash down the outside of the machine with a high pressure cleaner or a steam jet blower.

10. Fault finding guide

Faults can sometimes be rectified by the user. Check the possible causes indicated here and eliminate them accordingly.

If you are unable to determine the cause, contact one of the Winterhalter service technicians.

Fault: **Machine is not filling**

- Has the door been inserted correctly?
- Is the isolation valve on site opened completely?
- Is the main switch on site switched on?
- Are the fuses on site in order?

Fault: **Even though continuously water is running in, the necessary water level is not achieved**

- Has the standpipe been inserted tightly?

Fault: **Even though the operation button “1” or “2” is switched on the racks are not transported**

- Has the limit switch at the outlet table been operated?
- Are there dishes jammed at the inside of the machine?

Fault: **The dishes are not getting clean**

- Are the temperatures correct? (tank appr. 58°C, boiler appr. 85°C)
- Is the rack transport speed too high?
- Is there detergent in the container?
- Is foam developing in the machine?
- Is the pump suction strainer clogged?
- Are the wash jets blocked?

Fault: **The dishes do not get dry**

- Are the temperatures correct? (tank appr. 58°C, boiler appr. 85°C)
- Is there rinse aid in the container?
- Is the transport speed too high?

11. Maintenance

The function of the machine should regularly be checked by the Winterhalter after-sales-service, we recommend at least once a year.

For the maintenance of the machine use appropriate cleaning agents. We recommend Winterhalter stainless steel cleaner and Winterhalter stainless steel polish.

12. Special hints

If the machine is equipped with slewable table elements (roller conveyor, etc.) these have to be fixed in working position before putting into operation.

Should the wash tank water become especially dirty, drain it, clean the inside of the detergent circulation tank and fill the tanks anew.

Please use only detergent and rinse aid which are suitable for commercial dishwashing machines. Winterhalter products are recommended. They are particularly matched to our machines.

Besides the daily cleaning the machine should regularly undergo a thorough maintenance, we recommend it twice a year. Then the jets and wash arms have to be cleaned, and if necessary the inside of the machine should be descaled and all performance parts and hoses have to be checked. As far as electrical components are made accessible, these works may only be done by an expert. In this case we recommend a Winterhalter engineer.

During daily cleaning please take care that no rusty foreign parts remain at the tank bottom and at the tank walls, as these parts may even cause "stainless steel" to become rusty. Such rust particles may originate from utensils which are not rustproof, from cleaning aids or from inlet pipes which are not rustproof.

Protect machine from frost.

13. Emission values

Noise emission values

Emission value in relation to the working place according to DIN EN ISO 11202

$L_{pAeq} =$ dB(A)