# Service Manual



12/022020



# SERVICE MANUAL "CONVEYOR BELT DISH WASHER"







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## **1. INTRODUCTION**

Dear customer,

We would like to thank you for the confidence you have placed in our brands and in our product. We are sure that this machine will meet your requirements.

This manual is designed to offer the information necessary for the installation, start-up, and maintenance of the unit.

The equipment must only be used for the purposes established by the manufacturer. Inappropriate use of the same may result in risks to the integrity and safety of users and damage to the equipment. This machine may only be used by professionals or qualified personnel. Any other use will be in conflict with the intended use and is therefore hazardous.

The guarantee does not cover damage to glass components, or damage to insulation material or damage due to the incorrect installation of the equipment, or to inappropriate use, inadequate maintenance or poor repair processes.

This Service Manual is a guide to help in the maintenance of the machine.

This equipment is subject to changes and modifications for its technical progress.

# 2. OPERATING TESTS

The correct operation of the equipment you have purchased has been certified

by a rigorous quality control test.

The performance of the equipment has been satisfactorily tested.

The supplier may require the defective part to be returned for analysis and statistics.

The company will correct any possible errors or defects provided that the machine has always been used in accordance with the instructions in the manual.

IN THE EVENT OF REPAIR OR REPLACEMENT OF PARTS, ALWAYS PROVIDE THE CODE AND THE SERIAL NUMBER OF THE APPLIANCE, FOUND ON THE SPECIFICATIONS PLATE.

Please read the Installation, Use and Maintenance Manual supplied with the machine closely as this contains safety directives that must be observed for your own safety.

No liability is accepted resulting from the misuse of the machine or its handling by unauthorised and/or unqualified personnel.

# **3. PICTOGRAMS**



**Danger** Risk of imminent danger that may lead to serious physical injury or loss of life. Failure to observe this instruction may result in property damage or personal injury.



Caustic substances Failure to observe this instruction may result in property damage or personal injury.



Risk of fire Failure to observe this instruction may result in property damage or personal injury.



Burn hazard Failure to observe this instruction may result in property damage or personal injury.



Danger High voltage Failure to observe this instruction may result in property damage or personal



**Important** Potentially hazardous situation that may lead to serious physical injury or loss of life. Failure to observe this instruction may result in property damage or personal injury.



**Warning** Situation requiring attention. Failure to observe this instruction may result in damage to machine or operator injury.



**Technical Attention** Requires specialised technical attention.



Crush hazard Requires special attention.





# 4. PACKAGING

Remove packaging from the equipment and check for damage during transportation. If any damage is observed, immediately notify the supplier and the transport company. In the event of doubt, do not use the equipment until the problem has been assessed.



Packaging (plastic, wood, staples, etc.) must not be left in the reach of children, it is a potential hazard. It is a potential hazard.

The machine must be handled using the appropriate means. A fork-lift truck or similar may be necessary to prevent damage to the machine structure. Transport the equipment to the installation location and then remove its packaging.

#### 4.1.RECYCLING



All the packaging can be recycled. Dispose of packaging correctly. This machine does **NOT** contain components which may damage the environment if not correctly processed. The machine must not be disposed of in the municipal waste.

At the end of the machine's useful life, it must be disposed of in accordance with the current local legislation, which can be obtained from the local authorities.

Recycle packaging material correctly at the selective collection points. Deposit packaging material in the correct bins for recycling. Help to protect the environment and public health, and to recycle waste from electrical and electronic equipment. Do not dispose of the machine with domestic waste. Take the product to the local recycling centre or contact your local office.

Depending on the features, the materials can be recycled. By recycling

and other ways of processing electrical waste and electronic equipment, you can significantly contribute to protecting the environment.

Protect the environment by disposing of waste at the waste disposal points established for this purpose. **The European standard 2012/19/EU Directive on Waste Electrical and Electronic Equipment** indicates that this appliance must not be disposed of as a domestic appliance. It must be correctly disposed of in order to optimise the recycling of materials and to protect the environment.







# **5. GENERAL INFORMATION AND WARNINGS**



BEFORE INSTALLING OR STARTING TO USE THE MACHINE, PLEASE READ CLOSELY THE INSTRUCTIONS IN THE INSTALLATION, USER AND MAINTENANCE MANUAL SUPPLIED WITH THE MACHINE.



THIS APPLIANCE IS INTENDED EXCLUSIVELY FOR PROFESSIONAL USE AND MAY ONLY BE USED BY QUALIFIED PERSONNEL. IT MUST BE INSTALLED AND REPAIRED EXCLUSIVELY BY AN AUTHORISED AND QUALIFIED TECHNICAL SUPPORT SERVICE.



THE MANUFACTURER MAY NOT BE HELD LIABLE FOR ANY PROPERTY DAMAGE OR PERSONAL INJURY RESULTING FROM THE INCORRECT INSTALLATION, USE, MAINTENANCE OR REPAIR, OR CAUSED BY FAILURE TO COMPLY WITH THE STANDARDS AND INSTRUCTIONS PROVIDED.

- THE PLACEMENT, INSTALLATION, REPAIRS AND/OR MODIFICATIONS MUST ALWAYS BE CARRIED OUT BY AN AUTHORISED TECHNICIAN IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND THE APPLICABLE REGULATIONS.
- ANY INSTALLATIONS, ADJUSTMENTS OR REPAIRS CARRIED OUT BY UNAUTHORISED PERSONNEL, INCORRECT MAINTENANCE OR USE, THE USE OF SPARE PARTS OTHER THAN THOSE SUPPLIED BY THE MANUFACTURER AND ANY OTHER TYPE OF ALTERATION TO THE APPLIANCE MAY CAUSE DAMAGE OR INJURY AND RESULT IN LOSS OF COVER UNDER THE WARRANTY.
- ENSURE THAT THE EARTH CONNECTION OPERATES CORRECTLY AND EFFICIENTLY.
- IF THE APPLIANCE BREAKS DOWN, PLEASE CALL THE TECHNICAL SERVICE CENTRE. DO NOT TRY TO REPAIR IT OR ALLOW UNAUTHORISED OR UNQUALIFIED PERSONNEL TO DO SO.
- DO NOT CHANGE THE POSITION OF OR HANDLE THE MACHINE COMPONENTS, AS THIS MAY AFFECT THE OPERATING SAFETY.
- THE DISHWASHER MUST BE CORRECTLY LEVELLED AND THE ELECTRICAL CABLES, WATER AND DRAINAGE HOSES MUST NOT BE TRAPPED OR CONTAIN KINKS.
- THE APPLIANCE HAS BEEN DESIGNED TO OPERATE AT AMBIENT TEMPERATURES RANGING FROM 5 °C TO 40 °C AND MUST NOT BE USED AT TEMPERATURES BELOW 5 °C.
- THIS EQUIPMENT HAS BEEN DESIGNED FOR CLEANING DISHES OR SIMILAR. ANY OTHER USE WILL BE CONSIDERED INADEQUATE.
- ABRASIVE OR CORROSIVE PRODUCTS, ACIDS, SOLVENTS, OR CHLORINE/HYPOCHLORITE-BASED DETERGENTS MUST NEVER BE USED.
  - THE APPLIANCE OR ANY OF ITS PARTS MUST NEVER BE USED AS A SUPPORT AND OBJECTS MUST NOT BE PLACED ON TOP OR BELOW

• DO NOT OPEN THE DOOR OF THE MACHINE WHILE THE MACHINE IS OPERATING. DO NOT IMMERSE HANDS IN THE WASHING SOLUTION. SWITCH OFF THE APPLIANCE AND DRAIN THE TUB BEFORE ACCESSING THE INSIDE OF THE MACHINE.

DO NOT INSTALL THE APPLIANCE IN PLACES EXPOSED TO JETS OF WATER

• WAIT AT LEAST 10 MINUTES AFTER SWITCHING OFF THE MACHINE BEFORE CLEANING THE INSIDE OF THE APPLIANCE.

• DO NOT INSERT HANDS AND/OR TOUCH THE INTERNAL PARTS OF THE TANK WHILE THE MACHINE IS OPERATING AND WAIT 10 MINUTES AFTER THE WASH TANK HAS DRAINED.





# 6. SAFETY INSTRUCTIONS

### 6.1.FOR YOUR SAFETY

Do not store or use inflammable and/or corrosive liquids or gases near the equipment.

The operation of the machine must never be entrusted to minors or individuals with physical, mental or sensory disability. Nor to individuals without the experience and/or necessary knowledge, unless under the supervision of a safety manager.

The machine must only be operated by hand. Any damage resulting from the use of

sharp, pointed objects or similar will invalidate all warranty rights.

To avoid the risk of accidents and damage to the machine, operators must receive adequate safety training by means of relevant courses, seminars and programmes.



**Warning:** The incorrect adjustment, substandard cleaning or installation, or inadequate maintenance or service, together with the renovation of the machine may result in property damage and/or personal injury, or even loss of life. Please read the instructions in the manual supplied with the machine carefully before starting the machine.

- NOT recommended: the use of the machine with non-drinking water
- P
- NOT recommended: the use of the machine without regular maintenance
   NOT recommended: the use of the machine in conditions of hygiene or places that do not
- meet local regulations
- NO recommended: the supply of the machine with waste water, seawater or water with chemical, physical or biological characteristics that does not meet the limits relating to drinking water

### **6.2. SAFETY MEASURES FOR THE USE OF THE MACHINE**

- Always open the door of the machine carefully.
- Use suitable protective clothing..
  - Always open the door very slowly (hot steam) (burn hazard).
- P
- Use protective clothing when inserting or removing accessories from the hot cooking chamber (burn hazard).
- The exterior temperature of the appliance may reach over 60 °C. Only touch the control elements (burn hazard).
- Do not interfere with the fan rotor (risk of injury).
- Do not store explosive or inflammable substances close to the appliance (risk of fire).

### 6.3.FOR CLEANING

- Always use adequate protective clothing while working: protective goggles and gloves, face mask, etc.
- P
- Observe the safety instructions given in the "Cleaning" section.
   Before handling any chemical cleaning product, read the product specification sheet carefully and use PPE as indicated.
- Do not open the equipment door. Risk of injury to skin or eyes.

### 6.4. RISK OF ELECTRIC SHOCK



Do not open the compartments marked with this symbol. Access is restricted to qualified personnel authorised by FAGOR INDUSTRIAL. Failure to comply with this regulation will render the guarantee void and expose the user to the risk of injury or even loss of life.

6.5.OTHERS



- It is strictly forbidden to delete, alter, manipulate or suppress the safety devices. Failure to comply with this warning may result in severe risk for the health and safety of individuals.
  - Use of spare parts other than original parts will cancel the guarantee.
  - To prevent the contamination of recipients and to maintain hygiene standards, the elements in contact with food and surrounding zones should be cleaned after each use.
- Before switching on the newly installed appliance for the first time, the inside should be cleaned with
- a cloth soaked in soapy water to eliminate the odours associated with a new appliance.
- This equipment has been designed for use in ambient temperatures between 5 and 40 °C
  - Do not leave flammable products or objects inside the tub or in its vicinity



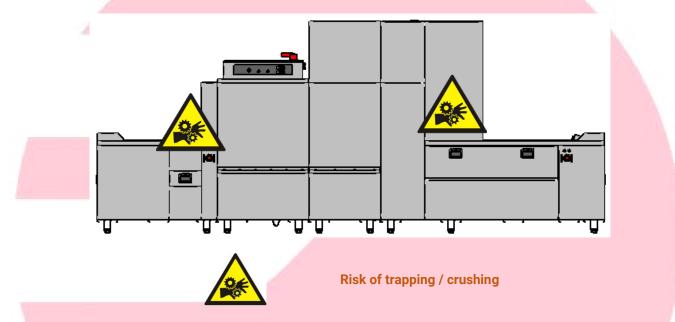




- Never use the equipment for any of its components as a ladder or means of support, and do not deposit objects on top of the machine.
- Do not open the door of the machine while the machine is operating. Switch off the appliance before accessing the inside of the machine.
- No not install the appliance in places exposed to jets of water.

### 6.6. MACHINE SAFETY

- Doors with magnetic switches: When the door(s) is/are lifted, the prewash, wash, rinse and basket feed functions are stopped.
- Doors with hook fastenings: The doors have hook fastenings to prevent them from falling when fulling open.
- Safety Lock: if any element blocks the feed, the Safety Lock system, on detecting the obstruction, stops the feed to prevent any element from being forced.
- Limit switch: this switch, mounted on the output of the dishwasher stops the machine when a plate, tray, basket... touches it.



Access to motors, pumps and live areas is protected by closed panels secured with bolts. It is strictly forbidden to open any panel and/or access the interior of the appliance or the electric box; only a qualified and authorised technical assistance service may install, repair or carry out maintenance work to the appliance. Use of the machine must be supervised by an operator.

It is dangerous to touch the mains switch with wet hands.



- If the feed belt is blocked, remove the obstacle before restarting the appliance.
- Before removing objects that have fallen inside the machine, the appliance must be at a complete standstill and disconnected.
- Do not insert hands in the machine when it is running.
- Do not approach the feed mechanism, especially if wearing jewellery or loose clothing.
- In the event of breakdown and/or the incorrect operation of the machine, switch off the appliance at the mains and refrain from carrying out direct intervention or attempts to repair.





# 7. UPKEEP

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To maintain the quality of the stainless steel, ensure good hygiene and prevent the incorrect operation. of the machine, it must be cleaned every day. Follow the instructions given in the "Cleaning" chapter. If the machine is not cleaned correctly and as often as necessary, dirt, grease and traces of food may build up in the tub.

- To prevent rust, clean away traces of food every day.
- Do not use high pressure cleaners.
  - Do not clean the machine with products containing acid or expose it to the effects of acid vapours. Acid damages the steel and may result in discolouration.
  - Use suitable cleaning products. The use of unsuitable products may damage the machine and invalidate warranty rights.
- Do not use abrasive cleaning products or scrubs.
- Daily cleaning of the door seal with a small quantity of non-abrasive detergent will extend its useful life.

# 8. PROLONGED PERIOD OF INACTIVITY

If the machine is going to be inactive or out of service for a long period of time (holidays, temporary closure, maintenance, etc.), the following should be observed:

- The machine must be fully drained.
- The machine must be thoroughly cleaned.
- Leave the door of the machine open.
  - Switch off the mains power switch
    - Check the water supply.
    - The appliance must not be in left in environments with temperatures less than 5 °C
- Leave the door ajar to allow the air to circulate and to prevent the appearance of mould and bacteria.

# 9. MAINTENANCE

**WARNING:** This machine requires regular maintenance to guarantee the requirements for which it has been designed and maintenance of the improvements as stated by the manufacture.

With these guidelines we would like to offer help so that the chill blaster always works perfectly throughout its useful life.



- Inspection, maintenance and repair work must be performed by a specialised Official Technical Service.
- When performing cleaning, inspection, repair or maintenance work, the power supply must be disconnected from all the machine power points.



- When the machine is moved to another location, make sure that all moving and/or removable parts are correctly secured, the water tanks have been emptied, the mains power cable and the water connection and drainage pipes have been duly disconnected. When returning the machine to its original location, it must be immobilised again. Check that the power supply line and the water and drainage connection pipes are installed in accordance with the regulations.

- To ensure that the machine is in perfect technical order, it should be inspected at least once a year by an "Official Technical Service".

### 9.1. DAILY MAINTENANCE

The appliance should be cleaned every day.

For the correct working and maintenance of the appliance, it should be cleaned every day using degreasing products specifically designed for this.



**IMPORTANT:** Sand-based or abrasive products must **NOT** be used. Nor should a hose be used to clean the outside of the appliance as this could affect the internal components.

The appliance must always be switched off for Manual Cleaning.

Do Not use products or tools which may scratch the glass.



• To ensure the stainless steel maintains its high quality, for hygienic reasons and to prevent the faulty operation of the machine, it must be cleaned every day.





- To prevent the tub from rusting, clean the machine every day.
- Leave the machine door ajar if it is to be out of service for a length of time (e.g. overnight).

It is essential to carry out all the necessary and relevant cleaning operations in order to increase the service life of the machine and to ensure its correct operation. To ensure efficient operation of the machine, it must be perfectly clean and disinfected.

The machine is made of high quality stainless steel. However, under certain conditions, corrosion may appear. After switching off and draining the machine every day:

- Disconnect the energy supply.
- Remove the frames and clean with a brush under a strong jet of water.
- Replace and install all the parts correctly.
- Thoroughly clean the chamber; attached food waste should be removed with a brush.
- At the end of the day, the door of the machine should be left open.

### 9.2. EVERYDAY CLEANING

Before carrying out any cleaning operations, the appliance must be disconnected at the mains.

The appliance must be switched off if cleaning with water. Panels should not be moved to access electrical components except by technical staff authorised to carry out maintenance and repair operations.



The detergents are highly active and therefore extreme caution should be taken as they could cause irritation to the skin or eyes. The manufacturer's instructions must be strictly observed.

When applying detergents and degreasing products, rubber gloves, face mask and protective goggles must be worn, in accordance with the applicable safety regulations.

If the oven is cleaned everyday, the operation can be completed quickly, giving an appliance in perfect condition and ready for use the next day.

The inside of the cooler should be cleaned with great care.

- Do NOT wash the machine with direct jets of water, as filtrations into the electrical components could affect the normal operation of the machine.
- We recommend cleaning the outside of the unit daily with a damp cloth and following the direction of the stainless steel honing. It must be rinsed and dried correctly.
- Use neutral soaps and avoid chlorine-based or abrasive substances.
- Abrasive or corrosive products, acids, solvents, or CHLORINE/HYPOCHLORITE-based detergents must never be used.
- **DO NOT** use tools that could cause cuts resulting in rust.
- Remove hard deposits by applying water and soap or neutral detergents, and using a plastic or wooden spatula if necessary.



- Clean the inside of the chamber to prevent the build-up of dirt with neutral chlorine-free nonabrasive detergents

- The zones around the appliance should also be clened everyday with soap and water, avoiding chlorine-based or toxic detergents. Rinse with clean water and dry thoroughly

- The appliance must be switched off if cleaning with water. Panels should not be moved to access electrical components except by technical staff authorised to carry out maintenance and repair operations.
- Do NOT clean the machine with products containing acid or expose it to the effects of acid vapours. This could damage the passivating chrome-plated steel coat, resulting in possible discolouration of the machine.
- To clean, use detergents suitable for use with products in contact with food.
- Do **NOT** use abrasive or corrosive products or acids, solvents and chlorine-based detergents as these may damage the components of the equipment.
- Observe the detergent instructions.
- Only use specific cleaning products. The use of unsuitable cleaning products may damage the machine and invalidate warranty rights.
- Do NOT use abrasive cleaning products or scrubs.
- If the cleaning of the machine is inadequate, the build-up of grease and traces of food inside the tub may damage the stainless steel.
- Use protective clothing, protective gloves, goggles and face masks in accordance with local legislation.
- Do not store chemical cleaning products inside the machine.



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#### **CONVEYOR BELT DISH WASHER**

- Contact a cleaning product distributor for detailed information about the methods and products available for the regular disinfection of the machine.
  - Only use products suitable for use with industrial equipments.
  - The guarantee does not cover damage caused by the incorrect use of chemical products.
- When handling chemical substances, the product safety instructions and recommended doses must be observed. Use protective clothing, gloves and safety glasses when handling chemical products.

### 9.2.1. REGULAR CHECKS PERFORMED BY THE USER

- It is recommended that there are no heat sources near to the cooler.
- The appliance should be levelled to prevent excess vibrations.
- The door seal should be in good condition and the door should close with a hermetic seal.
- Check that the drainage pipe is not blocked.

### 9.3. SPECIALISED MAINTENANCE

To ensure that the equipment is in perfect and safe condition, it should be maintained and serviced by an Authorised Service Centre at least once a year.



#### DANGER • High voltage

• Before removing the panel from the machine, accessing components and carrying out work on live components, disconnect the machine from the power supply.

Use the resources and tools suited to each operation on the machine.

Call the technical service twice a year to have the machine serviced:

- Cleaning of water filter.
- Cleaning of lime on the resistors, pipes and surfaces of the equipment. The use of phosphoricbased products is recommended.
- Inspection of the condition of the seals.
- Inspection of the condition of the parts.
- Checking the correct operation of the dispensers.
  - Tightening of the electrical connections on the terminals, once a year.

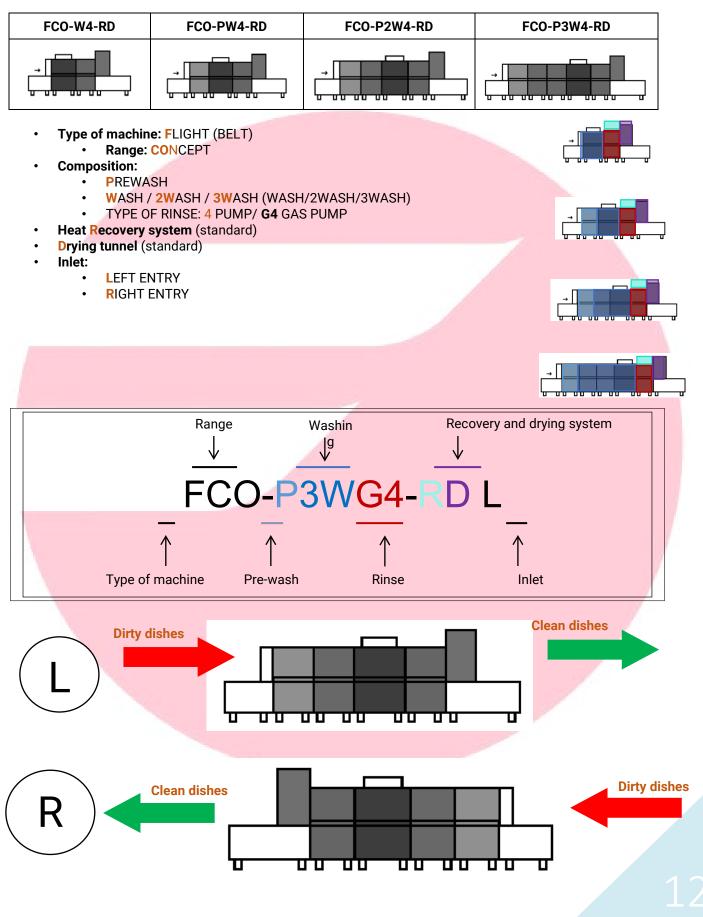
• Check that the temperature of the premises does not exceed that indicated for your machine.

- The guarantee will be made void if there is insufficient ventilation.
- Check that the doors close properly.
- Do not disassemble the mobile components guards or front panels without first having turned the appliance off.
- Gloves must be worn before accessing the appliance area, given the existence of high temperatures of some components, with the resulting risk of burns.
- If the supply hose is damaged, it should be replaced by authorised technical personnel in order to avoid risks.
- It if is replaced, the earth pin must be positioned again.
- If a cable requires replacement, the cross-section must never be reduced.
- If it is necessary to disassemble the inner lid of the electrical installation, it is extremely important to leave it exactly as it was when reassembling it.





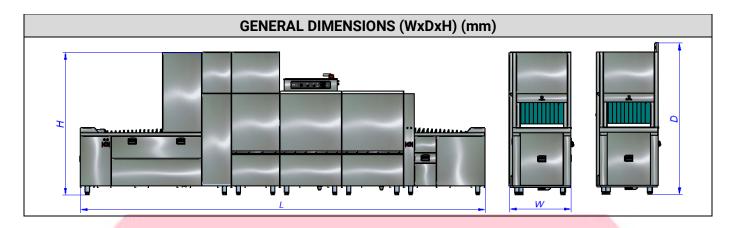
# **10. PRODUCT RANGE**







# **11. DIMENSIONS**



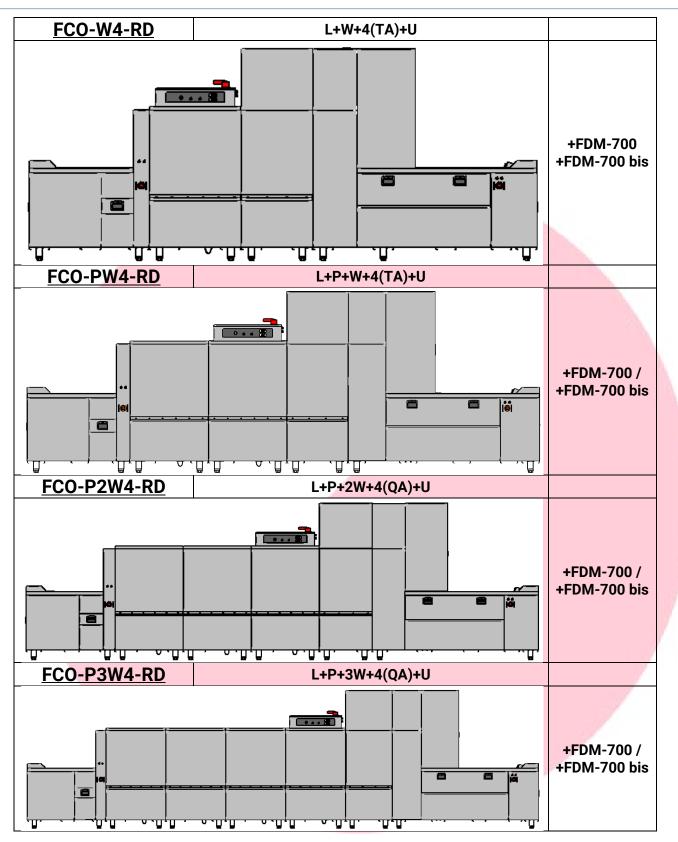
<u>L x W x H (mm)</u>		FCO-W4-RD	FCO-W4-RD FCO-PW4-RD		FCO-P3W4-RD				
STANDARD	STANDARD		5890 mm	5890 mm 6790 mm 7690 r					
+ FDM-700	L	5690 mm	6590 mm	7490 mm	8390 mm				
+ FDM-700 (BIS)		6390 mm	7290 mm	8190 mm	9090 mm				
	W	900 mm 900 mm		900 mm	900 mm				
	н		2070-2140 mm						
	D		2200-2270 mm						

	<u>FCO-W4-RD</u>	FCO-PW4-RD	FCO-P2W4-RD	FCO-P3W4-RD
FCO	900 kg	1200 kg	1500 kg	1800 kg
+FDM-700	+130 kg	+130 kg	+130 kg	+130 kg
+ FDM-700 (BIS)	+260 kg	+260 kg	+260 kg	+260 kg

	FCO-W4-RD	FCO-PW4-RD	FCO-P2W4-RD	FCO-P3W4-RD	
L	•	•	•	•	Input module
Р	-	•	•	•	Cold water pre-wash
w	•	•	-	-	Main wash
2W	-	-	•	-	Main dual wash
3W	-	-	-	•	Triple Main Wash
4(TA)	•	•	-	-	Triple pre-rinse +Progressive Dual Rinse
4(QA)	-	-	•	•	Quadruple pre-rinse +Progressive Dual Rinse
R	•	•	•	•	Energy recovery system
D	•	•	•	•	Drying
FDM-700	0	0	0	0	Extra drying module
FDM-700	0	0	0	0	

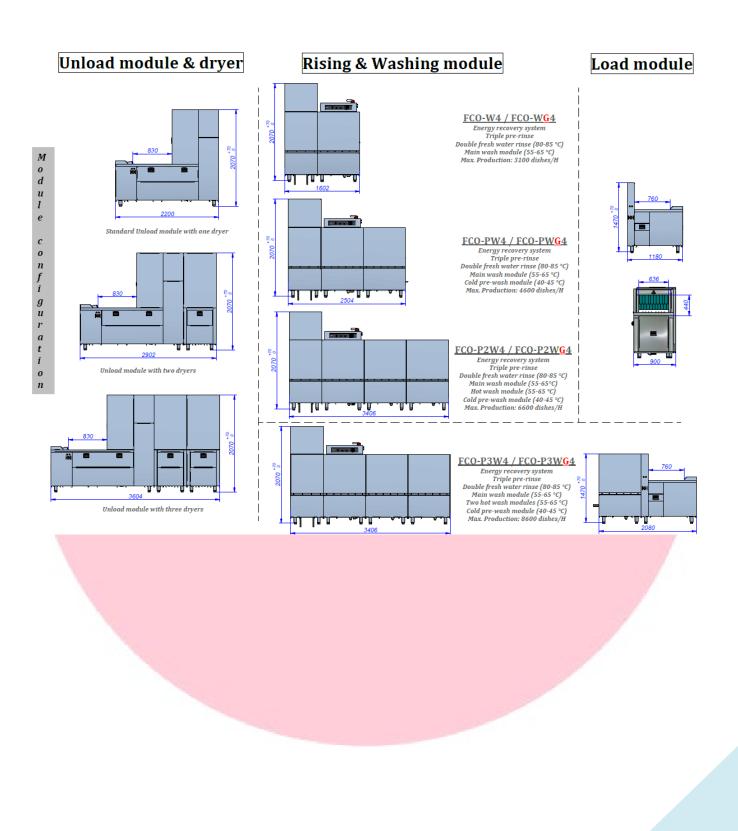








# **12. SUPPLY OPTIONS**

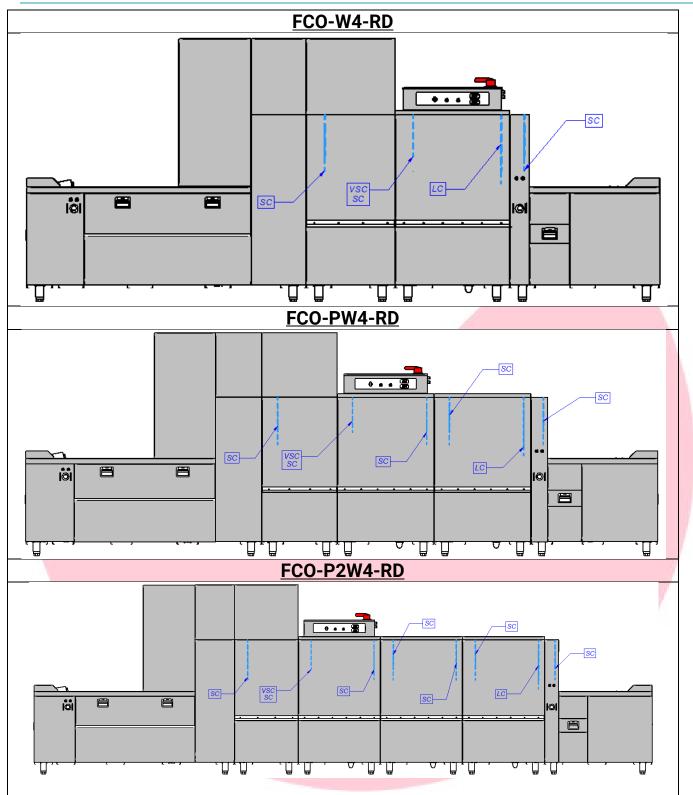


FAGOR



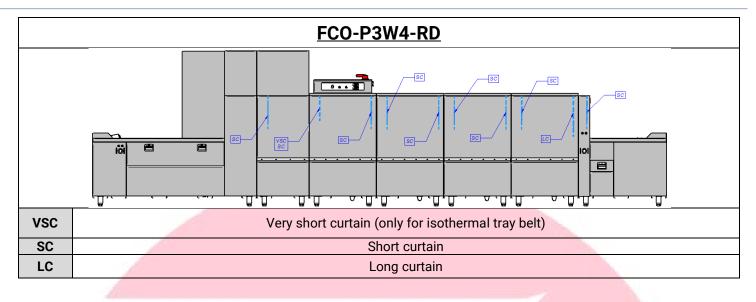


# **13. POSITION OF CURTAINS**







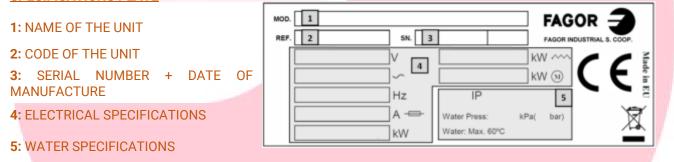


# 14. TECHNICAL DATA

### 14.1. MACHINE SPECIFICATIONS

The machine you have just purchased is a specialised product for the cooking of food, used in restaurants and hostelry. As it is an industrial product, it is characterised for having a high capacity.

All the appliances have a specifications plate which identifies the appliance and indicates its technical characteristics, it is located on one side of the machine. Do not remove the plate from the unit. **SPECIFICATIONS PLATE** 



These details should be quoted when the Technical service is called.

In appliances consisting of various modules, you will find a specifications plate with a mark indicating the total electrical values of the appliance, in order to dimension the electrical connection. If a module is added to the appliance, the new configuration must be indicated.

VALOR TOTAL / TOTAL VALUES / VALEURS TOTALES / GESAMTWERTE / VALORI TOTALI										
<u>CCO-225</u> / <u>400V 3N~</u>	√.	kW	kW ~~~	Α	Α⇔					
HW		36,0	32	60,8	80					
HW + CDT-600		45,6	41	75,3	80					
CW		45,0	41	73,8	80					
CW + CRS-700		54,6	38	70,9	80					
CW + CDT-600 45,0 50 88,3 100										
CW + CRS-700 + CDT-600		42,6	47	85,4	100					

The operating configuration of the appliance must always be displayed and the electricity connection must be in line with this configuration.





### 14.2. PRODUCTION

MOD.	/h (1)	/ h (2)	Water L/h	Tank	Boiler	kg	NS
FCO-W4 RD / WG4 RD	3100-2325-1575	770-580-395	190-230	100 L		750 kg	
FCO-PW4 RD / PWG4 RD	4600-3520-2490	1140-880-620	190-230	200 L	21 L	900 kg	< 72 dB
FCO-P2W4 RD / P2WG4 RD	6600-4970-3350	1650-1250-840	220-270	300 L	ZIL	1050 kg	< /∠ UD
FCO-P3W4 RD / P3WG4 RD	8600-6410-4275	2140-1600-1070	220-270	400 L		1300 kg	

Under the **DIN 10534** standard, the machine has an "I" speed.

### 14.3. **POWER**

	$IECTION \rightarrow$		400V 3N			230V 3🗆		
MOD		Total	Total	Fuse	Wire	Total	Fuse	Wire
MOD.		kW	Amp.	(A)	Section	Amp.	(A)	Section
FCO-W4-	·RD	53.8	79 A	125	25 mm <sup>2</sup>	137 A	180	70 mm <sup>2</sup>
FCO-W4 RD +	DM-700	63.25	93 A	125	35 mm²	161 A	225	95 mm <sup>2</sup>
FCO-W4 RD + FD	M-700 (bis)	72.7	107 A	125	35 mm <sup>2</sup>	184 A	225	95 mm <sup>2</sup>
FCO-WG4	RD	17.93	28 A	32	4 mm <sup>2</sup>	47 A	63	10 mm <sup>2</sup>
FCO-WG4 RD +	FDM-700	27.38	41 A	63	10 mm <sup>2</sup>	71 A	100	25 mm <sup>2</sup>
FCO-WG4 RD + FD	0M-700 (bis)	36.83	55 A	100	25 mm <sup>2</sup>	95 A	160	50 mm <sup>2</sup>

	CONN	ECTION $\rightarrow$		400V 3N		230V 3⊡			
M		Total	Total	Fuse	Wire	Total	Fuse	Wire	
МС	<i>.</i>	kW	Amp.	(A)	Section	Amp.	(A)	Section	
FCO-P	W4-RD	53.4	79 A	125	25 mm <sup>2</sup>	136 A	180	70 mm <sup>2</sup>	
FCO-PW4 RE	D + FDM-700	63.85	92 A	125	35 mm <sup>2</sup>	160 A	225	95 mm <sup>2</sup>	
FCO-PW4 RD +	FDM-700 (bis)	72.3	106 A	125	35 mm <sup>2</sup>	183 A	225	95 mm <sup>2</sup>	
FCO-PV	V <mark>G</mark> 4 RD	20.53	31 A	32	4 mm <sup>2</sup>	54 A	63	10 mm <sup>2</sup>	
FCO-PW <mark>G</mark> 4 R	D + FDM-700	29.98	45 A	63	10 mm <sup>2</sup>	78 A	100	25 mm <sup>2</sup>	
FCO-PWG4 RD +	+ FDM-700 (bis)	39.43	59 A	100	25 mm <sup>2</sup>	101 A	160	50 mm <sup>2</sup>	





CONNECTION →				400V 3N			230V 3🗆	
MOD.		Total kW	Total Amp.	Fuse (A)	Wire Section	Total Amp.	Fuse (A)	Wire Section
FCO-P2	2W4 RD	68	100 A	125	35 mm <sup>2</sup>	172 A	225	95 mm <sup>2</sup>
FCO-P2W4 R	D + FDM-700	77.45	113 A	160	50 mm <sup>2</sup>	196 A	300	120 mm <sup>2</sup>
FCO-P2W4 RD	+ FDM-700 (bis)	86.9	127 A	160	50 mm <sup>2</sup>	220 A	300	120 mm <sup>2</sup>
FCO-P2	WG4 RD	35.13	53 A	63	16 mm <sup>2</sup>	91 A	125	25 mm <sup>2</sup>
FCO-P2WG4 F	RD + FDM-700	44.58	66 A	100	25 mm <sup>2</sup>	114 A	160	50 mm <sup>2</sup>
FCO-P2WG4 RD	+ FDM-700 (bis)	54.03	80 A	125	25 mm <sup>2</sup>	138 A	180	70 mm <sup>2</sup>

	CONN		400V 3N			230V 3🗆		
MO		Total	Total	Fuse	Wire	Total	Fuse	Wire
MOI	J.	kW	Amp.	(A)	Section	Amp.	(A)	Section
FCO-P3V	W4-RD	82.6	121 A	160	50 mm <sup>2</sup>	209 A	300	120 mm <sup>2</sup>
FCO-P3W4 RD	+ FDM-700	92.05	135 A	160	50 mm <sup>2</sup>	233 A	300	120 mm <sup>2</sup>
FCO-P3W4 RD +	FDM-700 (bis)	101.5	148 A	200	70 mm <sup>2</sup>	257 A	300	120mm <sup>2</sup>
FCO-P3W	/G4 RD	49.73	74 A	125	25 mm <sup>2</sup>	127 A	180	70 mm <sup>2</sup>
FCO-P3W <mark>G</mark> 4 RI	D + FDM-700	59.18	87 A	125	25 mm <sup>2</sup>	151 A	180	70 mm <sup>2</sup>
FCO-P3WG4 RD +	· FDM-700 (bis)	68.63	101 A	125	35 mm <sup>2</sup>	175 A	225	95 mm <sup>2</sup>

# **15. INSTALLATION OF THE MACHINE**



THE MANUFACTURER MAY NOT BE HELD LIABLE FOR ANY PROPERTY DAMAGE OR PERSONAL INJURY RESULTING FROM THE INCORRECT INSTALLATION, USE, MAINTENANCE OR REPAIR, OR CAUSED BY FAILURE TO COMPLY WITH THE STANDARDS AND INSTRUCTIONS PROVIDED.

15.1. LOCATION

It is necessary to install an extraction hood for the optimum operation of the appliance.

Place the equipment in a sufficiently ventilated room, in accordance with the current regulations, to prevent the formation of unacceptable concentrations of harmful substances in the installation site.

The equipment should be installed in accordance with its dimensions. Appliances must only be installed on and/or against fireproof surfaces.

Inspect final location of the equipment prior to installation to prevent damage during use.

Unless otherwise indicated, the parts that have been protected by the manufacturer must not be manipulated by the installer.



- The placement, installation, repairs and/or modifications must always be carried out by an authorised service technician in accordance with the manufacturer's instructions and the applicable regulations.
- Do not change the position of or handle the machine components, as this may affect the



- operating safety.
- The appliance must be correctly levelled and the electrical cables, gas pipes, water and drainage hoses must not be trapped or contain kinks.
- The appliance has been designed to operate at ambient temperatures ranging from 5 °C to 40 °C and must not be used at temperatures below 5 °C.
- The appliance or any of its parts must never be used as a support and objects must not be placed on top.
- Do not install the appliance in places exposed to jets of water.
- This appliance must be installed in accordance with the current applicable legislation. It may only be installed on premises which are correctly ventilated in order to prevent the formation of unacceptable concentrations of substances harmful to human health.
- You must check that there are no gas leaks. NEVER use a flame to check for leaks.
- The gases leaving the fluepipe are at high temperatures and may cause burns. Do NOT obstruct the fluepipe output.
- The parts which are protected must not be handled.
  - If there is a smell of gas:



- Immediately close the gas mains tap.
- Try to ventilate the premises
- Avoid the formation of sparks or flames
- Leave the room and contact your gas supplier

### 15.2. LEVELLING

Fagor Industrial recommends that the place where the appliance is to be installed should be analysed prior to installation to check that it is suitable.

For optimum operation, it is essential that the appliance is correctly levelled.

The appliances have adjustable legs to ensure they are correctly levelled. Turn the leg to obtain the required height. The flooring on which the appliance is to be installed must be able to bear its full weight.

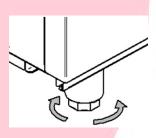
The installation location must be able to withstand the weight of the appliance.

The height of the legs can be adjusted by turning them to ensure that the appliance is correctly installed. It is essential that the machine is correctly levelled.

Electrical cables, water and drainage hoses must not be trapped or contain kinks.

Turn the leg clockwise to extend and anticlockwise to shorten.

The installation of this appliance requires electrical and hydraulic connections, and an adequate ventilation/extraction system due to the steam emitted by the machine.

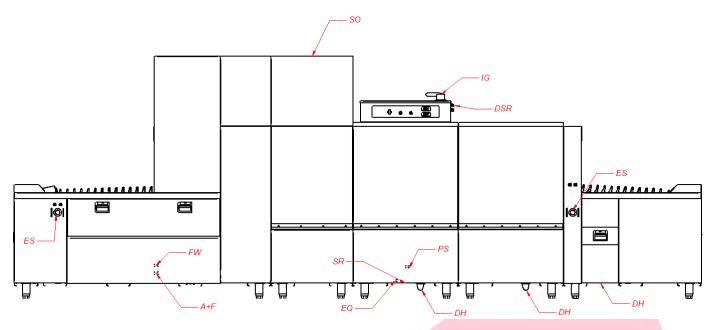


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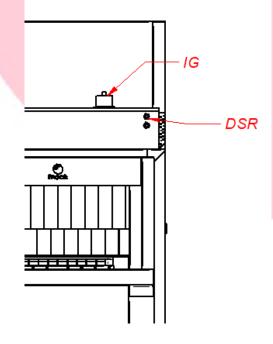


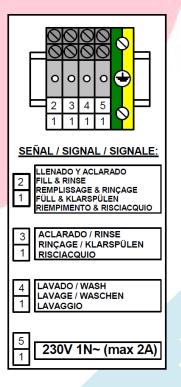


# 16. CONNECTIONS



A+F	Cold water inlet BREAK TANK			
FW	Tub filler			
	water inlet			
DH	Drainage hose			
SR	Stuffing box			
PS	Mains supply			
EQ	Equipotential connection			
ES	Emergency push button			
IG	Power switch			
DSR	Packing gland for dispensers			
DE	DE Elect. connection Rinse aid / detergent dispensers / Limit switch			











### **16.1. ELECTRICAL CONNECTION**

Before connecting the appliance to the power supply, check that the network voltage and frequency correspond to those indicated on the appliance nameplate. Check that the cross-section of the power cable is appropriate for the required consumption.

It is essential that the electrical installation where it is going to be connected has an EARTHING SOCKET, in addition to the appropriate protection of the magneto-thermal switch and differential.



An AUTHORISED TECHNICIAN should always carry out the appliance's electrical connection.

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The legal standards in force in each country on connections to the mains should be taken into account.

- The specifications plate indicates the maximum power in kilowatts (kW) and amperes (A) for the correct sizing of the installation components (line, power supply cable...). If the configuration is changed, the values must be revised.
- Check that the mains voltage corresponds to that indicated on the appliance nameplate.
- The electric cable should be flexible, with an oil-proof covering, and it should not weigh less than the cable in an ordinary sleeve made of standard polychloroprene or an equivalent synthetic elastomer (H05RN-F or H07RN-F).
- The electrical cord must correspond to standard EN 60335-1:2002 "ordinary polychloroprene sheathed flexible cable"
- The cross-section of the power cable must be suitable for the rated current of the machine.
- The machine must be connected to earth using the connection on the machine connection strip.
- The manufacturer will not be held liable for possible damage originated by failure to observe this
  requirement.
- Near the appliance and easily accessible to the user, between the power supply and the appliance, a
  suitable omnipolar cut-off Circuit Breaker with a minimum contact separation of 3 mm must be installed.
  This device should be used to disconnect the appliance during installation, repair, cleaning and
  maintenance work. The manufacturer will not be held liable for damage originated by failure to observe this
  requirement.
- A suitable safety switch / Residual current device must be installed near the appliance between the power supply and the appliance. The manufacturer will not be held liable for damage originated by failure to observe this requirement.
- If any faults are observed during the installation of the equipment, the supplier should be notified immediately.

To access the connection strip, release the front panel, pass the cable sleeve through the stuffing box on the lower exterior base and connect as shown on the strip.



VERY IMPORTANT: Before installing the left side panel, attach the electrical supply hose securely to the stuffing box.



When several appliances are installed in series, they should be earthed to each other using the point assigned for this purpose, located in the oven base, at the back. The connection is represented by the symbol

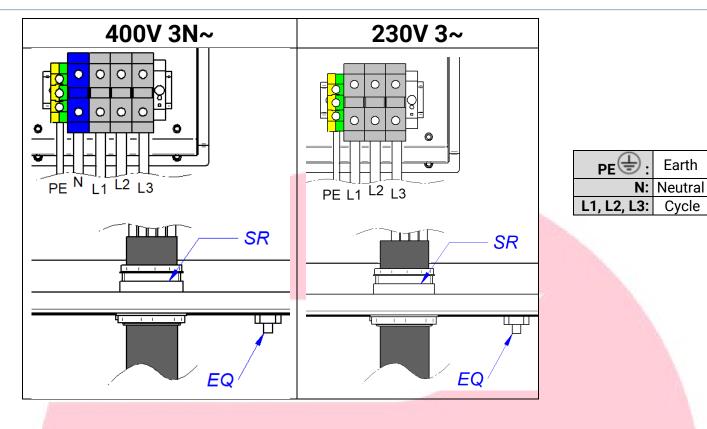
The voltage configuration of the machine is stipulated on the nameplate (FACTORY ELECTRICAL CONNECTION). All the machines are equipped with a terminal box for configuring voltage and power/amperage options (230 V 1 N~, 230 V 3~ o 400 V 3 N~).

To access the connection strip, remove the front cover. This allows the power cable to be connected and the machine configuration to be changed if required.

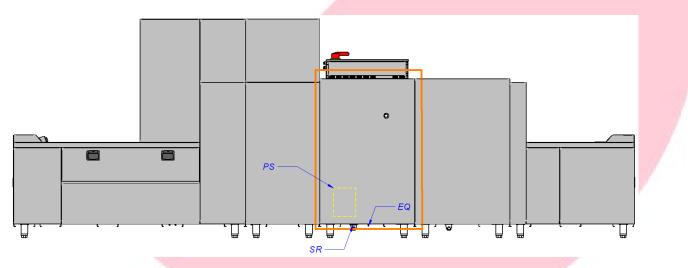
If the configuration is modified, this should be indicated on the side of the nameplate using the labels supplied. The power cable must be secured using the packing glands.







The voltage, amperage and connection configuration is given on the specifications plate. To complete the electrical connection, remove the rear panel protecting the electrical panel in order to access the connection strip PS. To do so, remove the bolts on the upper and lower part of the panel.



First insert the power cable through the packing gland SR and connect it to the connection strip PS.

The power cable must be secured using the packing gland SR.

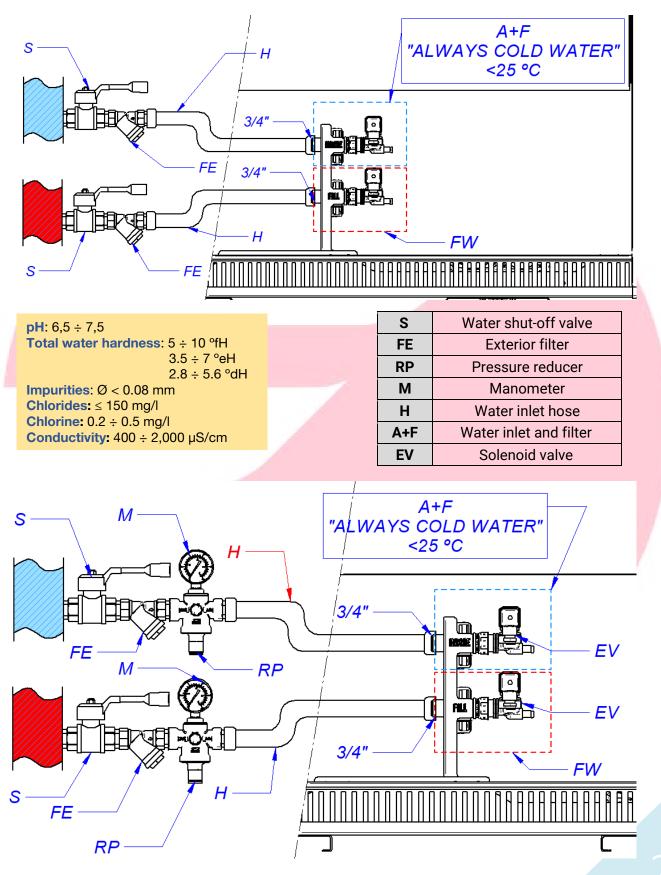
It is also possible to complete the electrical connection of the detergent / rinse aid dispensers (please refer to the corresponding chapter).

On completion of the electrical installation, replace and fasten the rear panel.



### **16.2. HYDRAULIC CONNECTION**

The pressure of the incoming water should be between 200 and 400 kPa ( $2 \div 4 \text{ kg/cm}^2 = 2 \div 4 \text{ bar}$ ). We recommend 250 kPa.





EQUIVALENCES OF THE DEGREE OF WATER HARDNESS					
	CaCO3	٥D	٩F	٩٥	٩E
	Ppm: Parts per	°D: German	°F: French	•A: American	°E: British
	million	degrees	degrees	degrees	degrees
٩F	10	0.56	1	10	0.7
٩٥	1	0.056	0.1	1	0.07
٩c	14.26	0.8	1.47	14.26	1
°D	17.85	1	1.785	17.85	1.25

If the water quality does not meet the specified requirements, contact a professional able to advise on the water treatment systems necessary to make the water suitable and to provide a solution.

If the water hardness is higher than that indicated, a descaler should be installed to prevent the build-up of lime on the machine and to permit optimum results.

In addition to water quality, the pressure of the mains water supply must be considered. This is important to ensure the unit operates correctly. The dynamic pressure of the water inlet must be within the values indicated in the following table.

If the water pressure is higher than the recommended pressure, a pressure regulator must be mounted.

If the water pressure is lower than the recommended, a pressure pump must be installed. Please contact your supplier or the manufacturer to request the PRESSURE PUMP KIT.

The water inlet temperature in the unit is also important. Hot water should be used to optimise the machine operation, as the use of cold water will increase the times required to reach the operating temperatures and productivity will be reduced. If using hot water, the water temperature must not exceed 60  $^{\circ}$ C / 140  $^{\circ}$ F.

WATER INLET TEMPERATURE	Min.	Max.
Connection A+F (RINSE)	10°C / 50 °F	25 °C / 77 °F
Connection FW (FILL)	10 °C / 50 °F	65 °C / 149 °F

For the correct hydraulic installation of the machine, you must:

- Connect the appliance to a water supply which complies with the requirements specified above. All the machines have a <sup>3</sup>/<sub>4</sub>" screw-on water hose connection. Old or used hoses must NOT be used.
- Install a shut-off valve on the water supply close to the machine in an accessible position.
- Check that the mains pressure is within the range indicated above.
- Check that there are no leaks

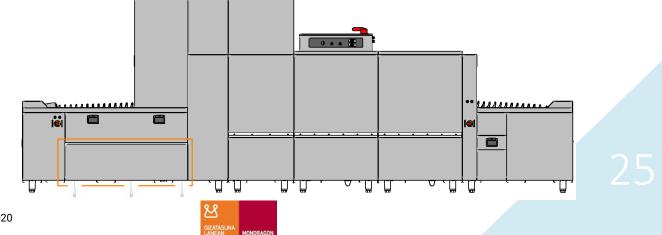
Each model is designed to operate within a temperature range for the incoming water. Therefore if the incoming water does not fulfil the specified requirements, the wash and rinse temperatures may not be reached in the required time or may not be correct.

The temperature of the hot water must not exceed 65  $^{\circ}$ C / 149  $^{\circ}$ F and the cold water temperature must not be less than 10  $^{\circ}$ C / 50  $^{\circ}$ F.

If using water at temperatures below 10 °C / 50 °F, the VERY COLD WATER KIT must be ordered separately.

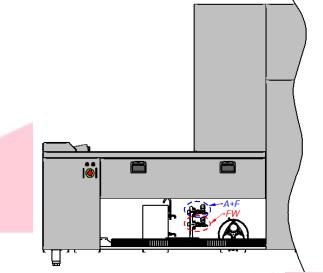
For the correct hydraulic installation of the machine, you must:

- Make sure that the water does not contain waste (new installation, etc.). Therefore before connecting the appliance to the mains, run the water through the drainage until it comes out clean to avoid blocking the appliance filter.
- Remove the lower front panel from the machine outlet. To do so, remove 3 bolts from the lower section and 3 nuts from the upper section of the panel.





Connect the appliance to a water supply which complies with the requirements specified above. All the
machines have a <sup>3</sup>/<sub>4</sub>" screw-on water hose connection. Old or used hoses must NOT be used. Connect the
rinse water inlet hose to A+F (RINSE) and the tub filler hose to FW (FILL).



- Install a shut-off valve on the water supply close to the machine in an accessible position.
- A filter must be installed after the shut-off valve and before the appliance and should be easily accessible for cleaning.
- Check that the mains pressure is within the range indicated above.
- Check that there are no leaks
- Once the water supply has been connected, replace and secure the lower front panel with the nuts and bolts removed above.

#### STANDARD FILTER SYSTEMS

#### A) Fine filter

If the water contains impurities such as sand, iron particles or floating substances, we recommend the use of a fine filter at the water input.

#### **B)** Activated carbon filter

If the water has a high chlorine content over 0.2 mg/l (this information can be obtained from the relevant water board), an activated carbon filter should be installed.

#### C) Installation of osmosis recirculation

When the chloride concentration is above 150 mg/l (this information can be obtained from the relevant water board), an osmosis recirculation installation should be mounted. In this case, please remember that the minimum conductivity value is 400  $\mu$ S.

#### D) Water descaling

For water with a high level of limescale (without chloride load) the water should be treated. Systems: H+. Interchange of ions or Kleensteam. We strongly advise against the use of sodium/ion exchangers (normally used in dish washers) due to the formation of sodium sediment and the delay in boiling with common salt. When selecting filter systems (A, B, C, D), we recommend you contact a specialist water treatment company (for example: BRITA).

### 16.2.1. HYDRAULIC CONNECTION (only UK: IRN R160)

To be carried out by the installer: a certified double check valve, or other device suitable for preventing the return of the water, of at least "fluid category 3", must be fitted on each of the drinking water connections to the appliance. Never use detergents which represent a risk higher than the category 3 fluids. Mount a mains tap on each appliance.

Rinse the water pipe before connecting it to the appliance.



### **16.3. WASTE WATER CONNECTION**

The machine drainage hose must be connected to the drain so that water draining from the machine flows freely under gravity; therefore, the drain must be lower than the drainage hose of the appliance with a slope of at least  $\approx 3$  %÷ 5%.

The machine drainage hose must be connected to a sump with a drain trap to prevent the return of bad odours. Check that the drainage system operates correctly and is not blocked.

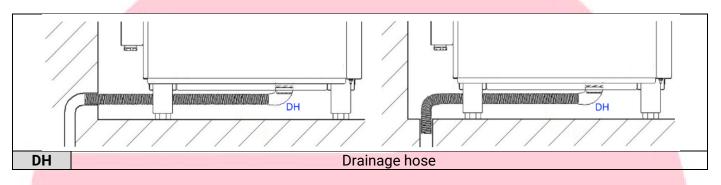
Incorrect installation of the appliance may result in the incorrect operation.

Ensure the measurements for the drainage are correct:

The average temperature of the waste water from the machine is 55 °C.

Incorrect installation of the appliance may result in the incorrect operation of it.

The installation should be in such a way as to ensure that the installed drainage outlet is below the appliance outlet with a suitable slope to ensure drainage ( $\approx 3\% \div 5\%$ ).



### **16.4. VENTILATION OF THE PREMISES**

The machines must be installed in such a way as to allow adequate ventilation to prevent the unauthorised concentration in the premises of steam and products emitted during operation, which may be harmful to health. The installation of an extraction hood is recommended for the extraction of smoke and steam in accordance with Standard UNE-100165:2004. It is advisable that the hood sticks out 200-400 mm from the front part of the appliance.

### 16.5. CHEMICAL DISPENSERS' CONNECTION

The appliance does not have detergent and rinse aid dispensers, but is designed to permit the installation of external dispensers.

To complete this installation, the dishwasher must be switched off at the mains using the disconnection switch and the mains switch, and the water inlet tap closed.



The following installation and adjustment must be carried out by authorised and qualified personnel.

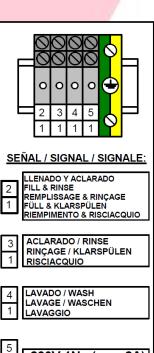
Contact a qualified chemical product supplier to determine the most suitable product and dose in order to optimise the wash.

The guarantee does not cover damage caused by the incorrect installation or use of dispensers and chemical products.

The correct selection and dosing of detergent and rinse aid is essential for obtaining an optimum wash. Only use liquid or solid detergent specially designed for use with industrial dishwashers and which is non-foaming at high temperatures. Detergents designed for domestic use should not be used under any circumstances.

The detergent and rinse aid containers must be placed close to the appliance. The results of the wash should be assessed after two fills and at least three wash cycles in order to stabilise the doses. There should not be any foam in the tub after running the cycles.

Scratched dishes and the formation of foam in the wash solution are usually an indication of excess rinse aid. Dishes with too many water drops or which are slow to dry are usually a sign of insufficient rinse aid.



230V 1N~ (max 2A)

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To connect the dispenser water installation, remove the front panel from the outlet, the main wash lower panel and the main wash rear panel of the machine.

- For the front panel of outlet A, first remove the nuts and screws fastening the panel.
- For the front panel of main wash **B**, remove the screw from the lower section of the panel. To remove, lift the door and turn the front panel slightly upwards at the lower section and then remove.
- For the rear panel of main wash C, take out the two upper screws and the two lower screws from the panel to remove it.

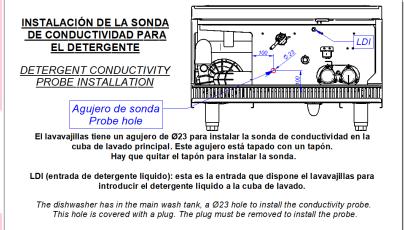
#### **16.6. DETERGENT DISPENSER**

The conveyor belt dishwasher has two zones for adding detergent to the main wash, depending on the type of detergent used. (solid or liquid).

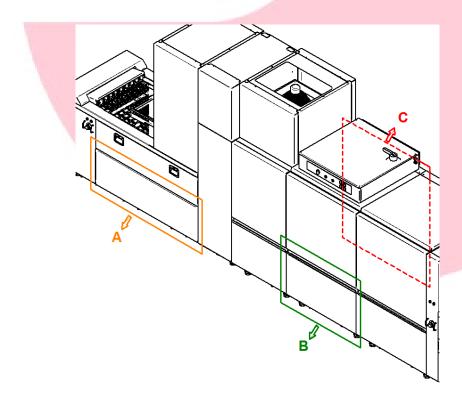
#### LIQUID DETERGENT

To add liquid detergent, the main wash tank has an input located in the upper section of the front of the tub, marked with a label. This input is covered by a cap. In addition, the same label indicates the area where the conductivity probe should be mounted on the main wash tub.

A stainless steel packing gland should be used, as detergent is an abrasive product and plastic packing glands wear faster.

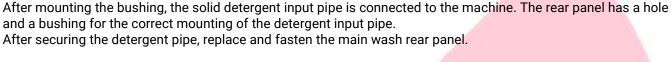


LDI (Liquid Detergent Input): this is the entrace that the dishwasher has to introduce the liquid detergent to the main wash tank.





SOLID DETERGENT



### 16.7. RINSE AID DISPENSER

The rinse aid input **RDI** is located in the lower section of the machine outlet.

To add the SDI (Solid Detergent Input), on the rear of the main wash box there is an opening onto which a bushing should be mounted for adding solid detergent to the main wash tub. This opening is covered by a cap.

The bushing for the detergent supply is not included with the machine.

The cap shown in the figure should be removed. This will provide an inlet with 1/8" thread where the rinse aid dispenser pipe can be connected.

In ECO models with hot water gas generator, the rinse aid dispenser connection should be on the hot water generator itself.

After the rinse aid pipe has been installed, replace and fasten the lower front panel of the machine outlet.

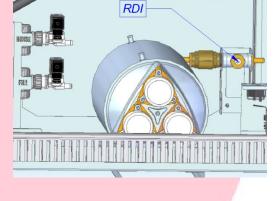
### **16.8. FEEDERS' ELECTRICAL CONNECTION**

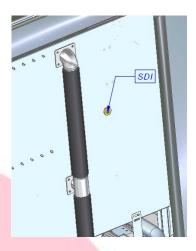
To complete the electrical connection of the detergent and rinse aid dispensers, remove the upper cover protecting the electrical panel in order to access the connection strip for the dispensers **DE**.

First switch the mains switch IG to OFF in order to remove cover D. Next, remove the fastening screws and release the cover.

IG

The rinse aid / detergent dispenser connection cables must be inserted through the two packing glands DSR and connected to the rinse aid /limit switch connection strip DE. The connection options are:









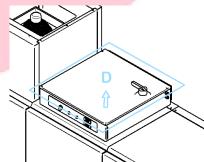




Fig. 23	Connection strip DE
	<b>Connection</b> $A \rightarrow 1 / 2 \rightarrow$ Tube fill and rinse active signal.
0000	<b>Connection B</b> $\rightarrow$ 1 / 3 $\rightarrow$ Rinse active signal.
	<b>Connection C</b> $\rightarrow$ 1 / 4 $\rightarrow$ Wash pump active signal.
<b>००००</b> 🖨	<b>Connection D</b> $\rightarrow$ 1 / 5 $\rightarrow$ Electrical connection at 230 V 1N~ (max. 1A) when the appliance is on.
2345	Connection $$ $\rightarrow$ Earth connection.
	<b>Connection</b> $\bigcirc \rightarrow$ Earth connection.
X B G B (E)	

On completion of the electrical connection, the cover of the electric panel must be replaced and secured.



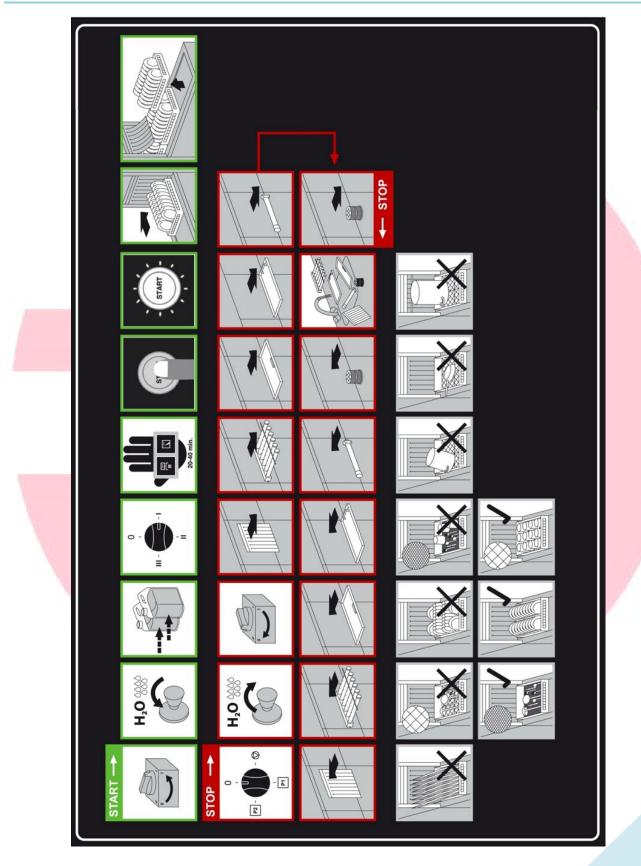
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SIZATASUNA ANEAN



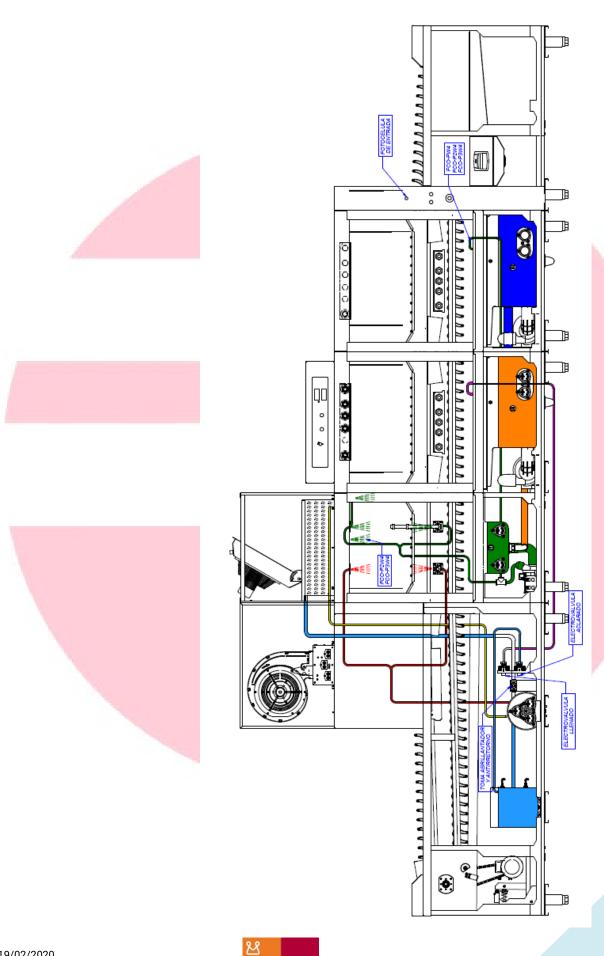
# **17. USE OF CONVEYOR BELT DISH WASHER**

### 17.1. QUICK START-UP GUIDE





### **17.2. HYDRAULIC CIRCUIT**

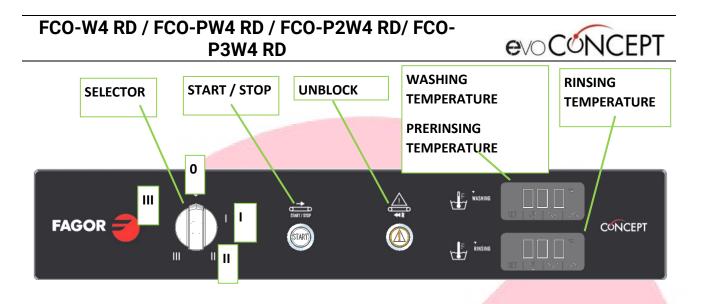


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### **17.3. CONTROL PANEL**



SELECT	Cycle selector switch
0	Machine off
I	Slow speed (I)
II	Intermediate speed (II)
III	High speed (III)
START / STOP	Stop/start button and light
	Blocked warning light
UNLOCK CONVEYOR MOTOR	
	Return button
WASHING	Wash Tank Temperature
<b>TEMPERATURE/PRERINSING</b>	Control/Pre-rinse Tank
TEMPERATURE	Temperature Control
RINSING TEMPERATURE	Boiler temperature control

### **17.4. INITIAL START-UP (AUTHORISED SERVICE TECHNICIAN)**

Before starting the appliance, use a functional test to check that the electrical protection system is operating correctly.

The machine must have been installed and/or inspected by qualified personnel, who will start the machine for the first time, check the appliance operates correctly and provide the operating instructions to the user.

The manufacturer does not accept responsibility for an incorrect installation or start-up.

Before switching on the machine, check that the wash distributors, filters and trays are correctly positioned.

### **17.5. FIRST FILL AND ACTIVATION OF THE BOILER**

THIS OPERATION MUST <u>ALWAYS</u> BE PERFORMED AFTER DRAINING THE BOILER.



BEFORE DRAINING THE BOILER, THE RINSE TEMP DISPLAY MUST <u>ALWAYS</u> BE DEACTIVATED

THE MANUFACTURER DOES NOT ACCEPT ANY RESPONSIBILITY FOR PROPERTY DAMAGE OR PERSONAL INJURY RESULTING FROM THE NON-COMPLIANCE OF THE ABOVE INSTRUCTIONS.

Activate the magneto-thermal switch and set the mains switch IG to ON.

Open the water shut-off valve.

Using the **SELECT** switch, select position **I**, **II or III**. The **WASH TEMP** display lights up and water starts to fill the appliance.





VERY IMPORTANT: As this is the first fill, the boiler and the break tank will be empty and the boiler heating must not be activated; the RINSE TEMP display must continue switched off.

If the boiler is empty and **RINSE TEMP** is activated, immediately move the **SELECT** control switch to position **0** to switch off the appliance.



To switch off the heating turn the appliance back on. The **RINSE TEMP** display flashes several times before starting. After the fourth flash (not before) press and hold down the ON/OFF button of the

display 🖤 until the display switches off.

If the display does not switch off in 5 seconds, immediately switch off the appliance and try again.



When the boiler is full, water will start to come out through the rinse arms in order to fill the tank. If the door is opened, the fill will stop. The rinse arms can be watched from the basket output of the appliance. Now it is possible to activate the boiler heating using the RINSE TEMP display, by pressing the ON/OFF button on the

### display **V** for 3 seconds.

Once the pre-wash, wash and pre-rinse tanks are full and the appliance is operative and the heating starts, the following checks on the appliance operation should be run:

- Check that there are no water leaks in hoses, joints, etc.
- Check that the tank levels are correct, below the overflow drainage.
- Check that the curtains are correctly mounted.
- Check the correct operation of the detergent and rinse aid dispensers if installed.
- Check the correct operation of the limit switch.
- Check the correct operation of the emergency button.
- Check that the appliance stops if the doors are opened.
- Check that the temperatures are correct and the heating operates correctly.
- Check that the wash and rinse cycle run correctly.
- IMPORTANT! Check the rotation of the conveyor gear motor, wash motor pumps, rinse motor pump, drying fans and energy recovery system fan. If they rotate in the opposite direction, change the phases of the machine connection.



This test must only be performed by an authorised technical service. Failure to comply with this requirement may endanger the user of the machine and result in the incorrect operation of the dishwasher.

### **17.6. CONFIGURATION OF HEATING TEMPERATURES**

The heating temperatures of the tank and the boiler can be configured using the digital thermometers **WASH TEMP** and **RINSE TEMP**.

The preconfigured and nominal recommended temperatures are 85 °C in the boiler and 65 °C in the tank. If these values are changes, adequate wash and/or rinse temperatures cannot be guaranteed.

If one of the digital thermometers is replaced, the nominal heating value must be configured.

The digital thermometers permit the configuration of temperatures within the following ranges:

- **RINSE TEMP** → Boiler: Temp range between 70 and 85 °C
- WASH TEMP → Tank: Temp range between 50 and 65 °C

The procedure for changing the temperature parameters is as follows:









1	<ul> <li>When the appliance is switched on, the keys on the electronic thermometers are unlocked.</li> <li>They lock automatically after 30 seconds of inactivity.</li> <li>To unlock the keypad, press SET for several seconds. When this is pressed, Loc (Locked) is displayed, when the keypad is unlocked this changes to UnL (Unlocked).</li> </ul>		
2	After unlocking the thermometer keypad, the true temperature continues to be displayed. Press SET once and the thermometer enters the temperature range		
3	Use the $\land$ and $\lor$ , buttons to increase or lower the nominal heating temperature configured, within the ranges specified above. RINSE TEMP $\rightarrow$ Boiler: Temp range between 70 °C and 85 °C WASH TEMP $\rightarrow$ Tank: Temp range between 50 °C and 65 °C		
4	Once the required heating temperature has been configured, confirm the temperature by pressing SET once. The temperature display again displays the true temperature and the keypad automatically locks after 30 seconds of inactivity.		

### **17.7. ADDITIONAL TEMPERATURE DISPLAY**

The electronic thermometers installed in these dishwashers control two temperatures each. The **RINSE TEMP** thermometer controls:

- The boiler heating temperature 85 °C (displayed).
- The boiler pre-heating temperature Standby 70 °C (NOT displayed)
- The WASH TEMP controls:
  - The temperature of the main wash tank 65 °C (displayed).
  - The temperature of the pre-rinse tank 70 °C (display hidden).

### To display the pre-rinse tank temperature, proceed as follows:

When the appliance is switched on, the keys on the electronic thermometers are unlocked. They lock automatically after 30 seconds of inactivity.

To unlock the keypad, press **SET** for several seconds. When this is pressed, **Loc** (Locked) is displayed, when the keypad is unlocked this changes to **UnL** (Unlocked).





#### **SERVICE MANUAL**



#### **CONVEYOR BELT DISH WASHER**

2	After unlocking the thermometer keypad, the true temperature continues to be displayed. Wash tank <b>WASH TEMP</b> Press <b>Y</b> for a few seconds. The thermometer enters the additional temperature configuration.	
3	Use the buttons $\land$ and $\lor$ to scroll up or down the configuration menu. Go to section Pb2 and press SET once to display the pre-rinse temperature.	A RET   0   Y   A*
4	To return to the initial position, press . The main wash tank temperature is displayed again WASH TEMP.	

### **17.8. PREPARATION AND SWICHING ON THE MACHINE**

- Before switching on the machine:
  - ✓ Make sure that the machine is clean (filters, trays, distributors, arms...).
  - ✓ Make sure that elements such as filters, trays, distributors, arms, overflow and curtains are correctly mounted in their respective positions.
  - ✓ Open the water mains tap and check that there is water.
  - ✓ Close the doors of the appliance.
  - ✓ Activate the magneto-thermal switch and set the mains switch IG to ON. If there is no current, check that the emergency button has not been pressed.



To start filling the machine, it is essential that the doors are totally closed. If any of the doors are open, only the wash tanks will fill. The appliance does not operate if it detects that the door is open.

Using the **SELECT** switch, select position I, II or III. The **WASH TEMP** and **RINSE TEMP** displays light up and water starts to fill the appliance.

The fill and machine preheating processes take place. This process may last about 30 minutes.

When all the machine tanks are full and hot, the dishwasher enters **AUTOMATIC PRE-HEATING MODE**. Refer to the chapter on the preheating system for details about its operation.

The machine will be operative once the digital thermometers reach the temperatures in the tank, **WASH TEMP** > 60 °C, and in the boiler, **RINSE TEMP** > 70 °C.

The appliance has an automatic energy saving function which, while the appliance is not washing, makes the boiler lower the maintenance temperature to approximately 70°C. When the appliance starts to wash dish again, the boiler heating nominal value is activated to the defined value (85°C by default).





During the first heating of the day, the boiler may reach higher temperatures than normal due to the heating inertia as the boiler water is cold. This is normal.

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### **17.9. AUTOMATIC WEIGHING SYSTEM**

The machine has an automatic preheating system. Once all the wash tanks have been heated, the system automatically activates the wash pumps to keep all the parts of the machine hot. The system prevents the wash temperatures from dropping when cold dishes are placed inside the machine. This process is repeated every 20 minutes.

# **17.10. WASH PROCESS**

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The door must be closed for the wash cycle to start. For safety reasons, if the door is open, the machine will not start the cycle.

- IF THE FEED BELT IS BLOCKED, REMOVE THE OBSTACLE BEFORE RESTARTING THE APPLIANCE.
- BEFORE REMOVING OBJECTS THAT HAVE FALLEN INSIDE THE MACHINE, THE APPLIANCE MUST BE AT A COMPLETE STANDSTILL AND DISCONNECTED.
   DO NOT INSERT HANDS IN THE MACHINE WHILE IT IS PLINNING
  - DO NOT INSERT HANDS IN THE MACHINE WHILE IT IS RUNNING.
  - TO AVOID THE RISK OF ENTANGLEMENT, DO NOT APPROACH THE FEED MECHANISM, ESPECIALLY IF WEARING JEWELLERY OR LOOSE CLOTHING.
  - IN THE EVENT OF BREAKDOWN AND/OR THE INCORRECT OPERATION OF THE MACHINE, SWITCH OFF THE APPLIANCE AT THE MAINS AND REFRAIN FROM CARRYING OUT DIRECT INTERVENTION OR ATTEMPTS TO REPAIR.

Once the appliance has reached the conditions required to start the wash and the dishes has been correctly stacked in the baskets, the wash process is performed as follows:

- Using the SELECT switch, select position I, II or III. After selecting the required wash speed, press the START/STOP button to start the conveyor belt. If the machine runs for 10 minutes without detecting any dishes, it will automatically stop.
- Once the conveyor belt is moving, the plates, baskets, trays or kitchenware can be inserted through the entrance to the appliance. Before inserting the dishes, prepare it correctly. Do not exceed the height (440 mm) and width (630 mm) limit of the machine entrance as this may lead to damage to the machine and the elements to be washed.
- When the wash process starts, the boiler automatic energy saving function is deactivated and the heating is activated to obtain a rinse temperature between 80-85 °C.
- The machine has an automatic photocell dish detector system. When the dishes are placed on the conveyor belt, the photocell detects the dishes and the wash, rinse and drying process starts.



If, with the first dish, the rinse does not reach a temperature of 80-85  $^{\circ}$ C, do not insert

any more dish for a while and allow the machine to return to the ideal operating temperature.

- The dishes come out through the opening at the exit of the machine. If there is a build-up of dishes in the unloading zone, the machine stops automatically until these dishes have been removed from this zone. When the dishes have been removed, the dishwasher automatically starts again and the wash process continues. Allow the dishes to dry naturally for a minute. The following health aspects should be noted:
  - The dish should be handled with clean hands or wearing gloves in order not to contaminate it. Be careful as the dishes will be hot.
  - Do not dry the dish with kitchen towels or cloths that are not sterile.
  - Operators must strictly observe all hygiene requirements when handling clean dishes and cutlery.
- Stop the machine at regular intervals in order to remove any waste which has collected in the trays of the appliance.

# **17.11. PREPARATION OF THE DISHES**

Before starting the wash process, the dishes should be prepared correctly. It is essential to comply with the following requirements:

- ✓ Remove large pieces of waste and quickly rinse all the dishes before placing it in the baskets.
- ✓ Soak the cutlery and even the plates when these are to be washed if they have not been used recently.
- NEVER rinse/soak with domestic detergents, bleach or similar products, as these react with those used in the appliance, creating large quantities of foam. Only use clean water.
- ✓ First wash glassware ((tumblers, glasses, jugs, ...).





- ✓ Place wineglasses, cups and glasses upside down in the basket (the concave part facing downwards).
- ✓ Check that the maximum height of the items to be washed does not exceed 440mm and a width of 630 mm
- ✓ Do not overload the conveyor belt. Leave space to permit the wash water to clean the items.
- Insert the trays with the concave part (hollow part) facing downwards, and on alternate racks so that the wash process is more efficient.
- Insert plates on a slant with the internal surface facing upwards on the belt with plate spikes and insert them with the front of the plates facing the entrance.
- ✓ Place cutlery in a basket without spikes with a thicker base and spread out.



### 17.12. WASH CYCLE

The machine cycle consists of a pre-wash, wash, first drain, pre-rinse, final rinse, second drain and drying cycle. The machine can be ordered with several drying cycles.

The tank thermostat maintains the wash water temperature at between 50 - 65 °C and motor pumps circulate this water with detergent towards the wash arms. The jets of water reach the dishes from different directions in order to guarantee a uniform wash.

The pre-wash and wash system are activated when the photocell sensor detects the dishes at the entrance to the machine, and are stopped a set time after the last dish to be washed has been detected.

There is a drainage zone between the wash zone and the pre-rinse zone which allows the detergent to drain off the dish towards the wash tub.

A preliminary rinse takes place in the pre-rinse zone to remove most of the detergent remaining on the dishes. This water is recirculated from the pre-rinse tank heated to 70 °C.

In the final rinse zone, clean water heated to between 80 °C - 85 °C, mixed with rinse aid is used to remove the detergent from the dishes, which at the same time regenerates the wash tank water, thus reducing the level of dirt in the tank.

The rinse system is activated when the sensor detects dishes entering the machine, and is automatically stopped after a predefined time.

There is a second drainage zone between the final rinse zone and the drying zone which allows the dishes to drain before entering the drying process.

An optional drying module is available for heating and expelling air at a temperature of 50 - 60 °C so that the dishes comes out completely dry. The dryer is automatically deactivated several minutes after the last basket has come out. The machine can be ordered with more than one drying zone to guarantee the correct drying of any type of dish.



If the water input temperature is lower than the specified temperature, the times required to return to the operating temperatures will increase and productions rates will be lower.

# **17.13. INTERRUMPING THE WASH PROCESS**

The wash and rinse cycles are deactivated a set time after the detection of the start of the cycle and the conveyor belt stops automatically after 10 minutes without detecting any dishes.

If, at any time, it is necessary to interrupt the wash process, the best way is to press the **START/STOP**: The conveyor belt stops and the wash and rinse processes are interrupted. Press the button again to resume the wash process and conveyor belt movement.

Other ways to stop the machine, but which are **NOT RECOMMENDED** unless absolutely necessary, include the following:

Selecting position 0 using the SELECT: This will switch off the machine. The wash process is not
restarted. Any basket that is in the appliance when the machine is stopped should be reinserted as the
wash has been interrupted and not completed correctly.





- Opening the door (CAUTION!): The conveyor belt stops and the wash and rinse processes are interrupted, but hot water may splash and cause burns.
- Press the emergency button ES to switch off the machine which will stop operating completely. ONLY . USE IN THE EVENT OF EMERGENCY.

# **17.14. DRAINAGE AND SWITCHING OFF THE MACHINE**

At the end of the working day or when it is necessary to change the wash water because it is too dirty, the wash tank should be drained.

First switch off the machine to drain the wash tanks.

To switch off the machine, select position 0 using the switch SELECT.

To drain the machine remove the overflow valves on the wash tanks.

The pre-rinse tank only requires draining once a day. As with the wash tanks, the pre-rinse tank is drained by removing the pre-rinse overflow valve.

At the end of the work day, the machine should be emptied and the water disconnected using the water shut-off valve, together with the electricity, using the magneto-thermal switch/setting the mains switch IG to OFF, and the machine cleaned (follow the instructions for cleaning given in the manual).

Leave the door open to help dry the inside of the machine and to prevent bad odours when the machine is not in use.



### **IMPORTANT:**

WAIT AT LEAST 10 MINUTES AFTER SWITCHING OFF AND DRAINING THE MACHINE BEFORE CLEANING THE INTERIOR.

#### LIMIT SWITCH/MICRO SWITCH 18.

During the wash process, dishes, trays, kitchenware or baskets may collect in the dishwasher output zone. When these reach the plate limit switch at the dishwasher output, the micro switch/limit switch is activated and the machine stops. The machine will automatically continue with the wash process when the dishes, trays, kitchenware or baskets are removed from the output zone and the limit switch is released.



#### 19. **EMERGENCY STOP**

The appliance has two easily-identifiable red and yellow Emergency Stop buttons ES. **ONLY USE IN THE EVENT OF EMERGENCY. EMERGENCY BUTTON OFF** 



**EMERGENCY BUTTON ON** 



RESET

Press the Emergency Stop button to switch off the machine which will stop operating completely. When the emergency button is pressed, the green circle around the button (visible when the button is deactivated) disappears.

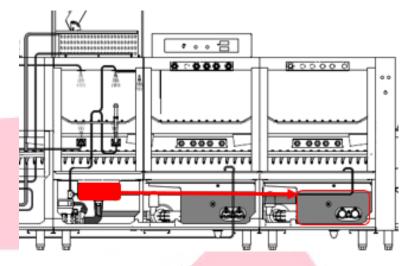
To reset the emergency button, turn it in either direction until it is no longer pressed in. Any basket that is in the appliance when the machine is stopped should be reinserted as the wash has been interrupted and not completed correctly.





# 20. MULTITANK

In addition to the multi-tank system, the pre-rinse tank and the pre-wash tank are also connected. Part of the clean water from the pre-rinse tank is used to renew the dirty water from the pre-wash tank.



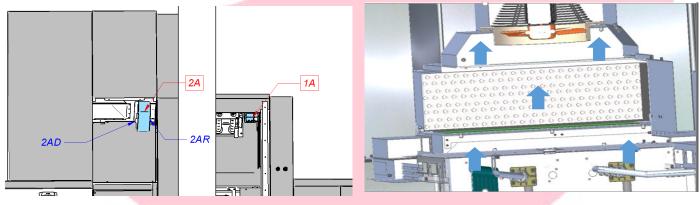
# 21. ENERGY RECOVERY SYSTEM

This dishwasher has a complex energy recovery and drying system. To obtain the dishwasher performance required, the different vents in the systems shown must be adjusted.

# 21.1. ENERGY RECOVERY SYSTEM

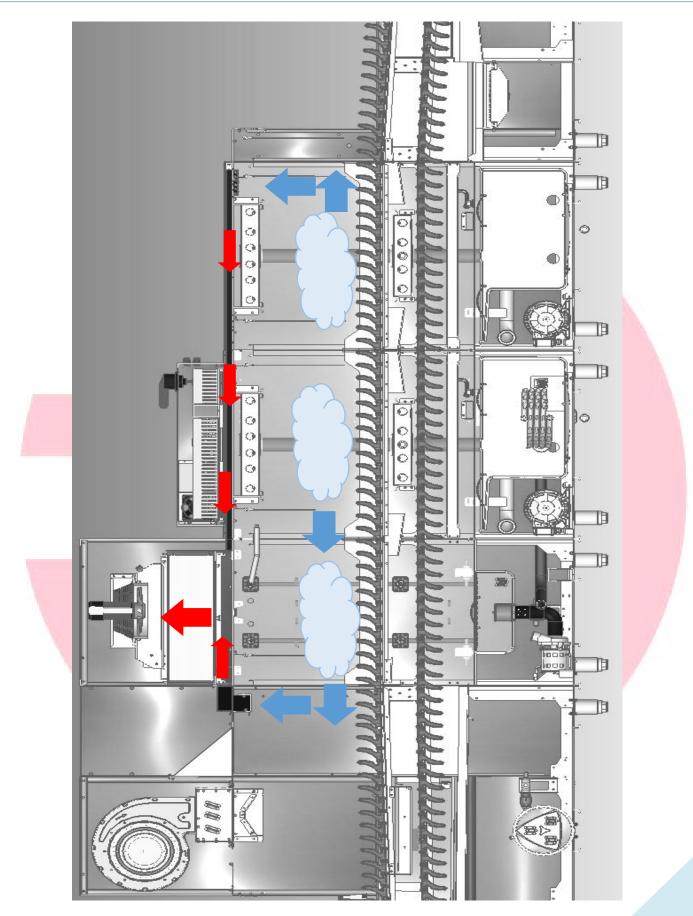
The dishwasher has a dual suction energy recovery system with a flow of 900 m3/h and 0.09 kW. The first steam suction **1A** takes place at the machine entrance, removing a large part of the steam emitted from the dishwasher at the entrance. This entrance has an adjustable vent for varying the amount of steam suctioned according to the machine environment.

The second suction **2**<sup>a</sup> takes place after the dishwasher rinse module (the area with most steam). This suction can be controlled in order to adjust the dishwasher energy recovery performance. Control **2AR** in the neutral zone is used to control the quantity of steam generated in the rinse zone. Control **2AD** is used to control the air flow which helps the drying system to the energy recovery system.



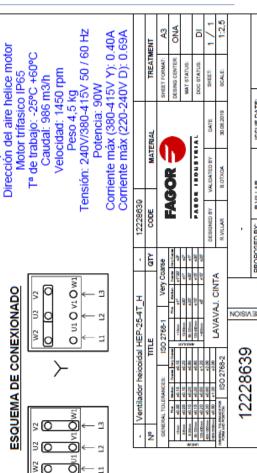
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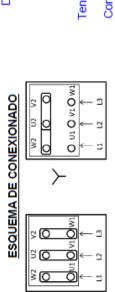
### **CONVEYOR BELT DISH WASHER**









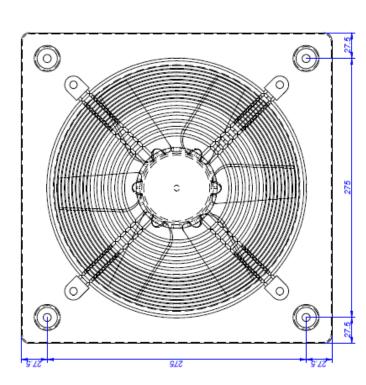


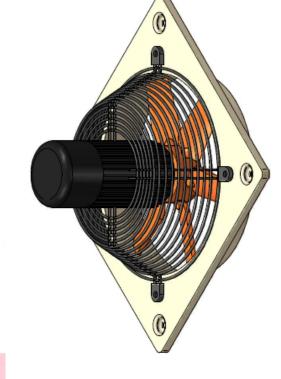
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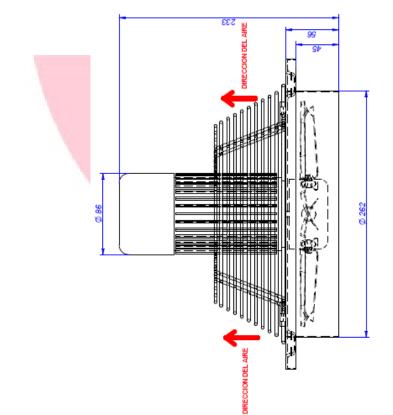
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# 22. RECIRCULATED AIR DRYING SYSTEM

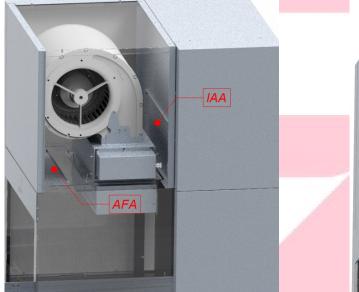
The dishwasher has a high-power recirculated air drying system. For optimum drying results, adjust the recirculated air vents to control the amount of recirculated hot air and the amount of clean dry air taken from the exterior. It also allows the air output from the output manifold to be controlled in order to increase the air pressure or temperature. The air control IAA controls the amount of hot air from the machine interior. If this vent is opened completely, there may be excess moisture in the drying system. If the IAA control is completely closed, the drying temperature will fall.

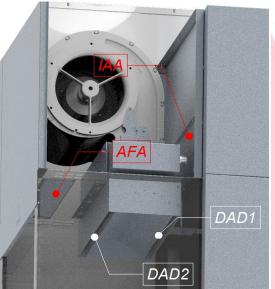
The air control **AFA**, controls the amount of clean air entering the drying system. Too much clean air will lower the drying temperatures.

The dryer air impellers **DAD1** and **DAD2** are used to increase the air speed, direct the air output and increase the drying temperature.



Incorrect adjustment of the impellers may significantly reduce the wash and rinse temperatures or expel the steam towards the entrance.



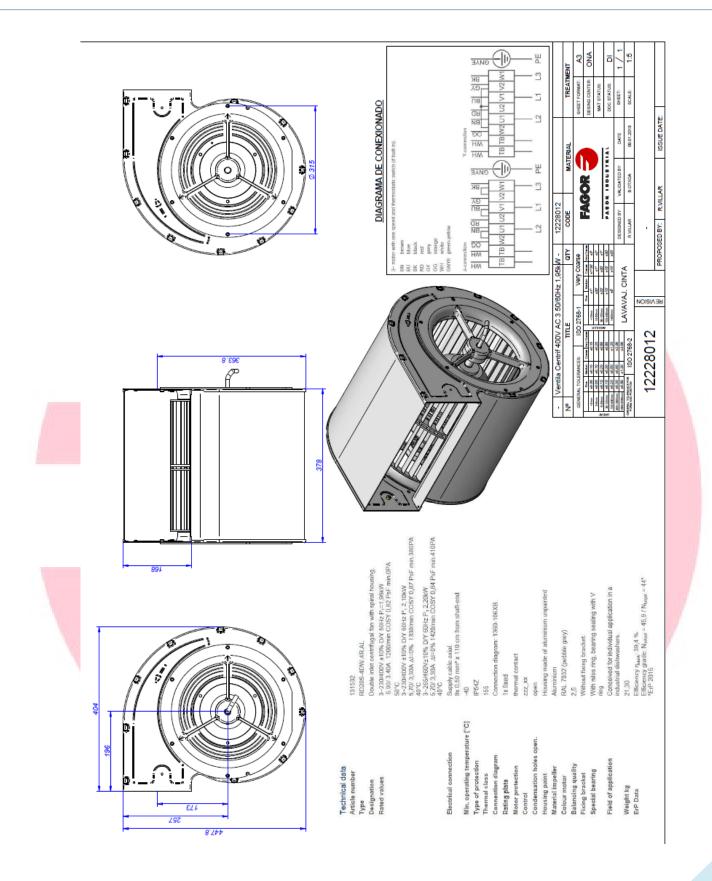


Dryer Fan Motor 1950 W providing 5500 m3/h + 7.5 kW heating power











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# 23. SAFETY LOCKING SYSTEM: ADJUSTMENT

The machine is fitted with a safety locking system, which stops the appliance and notifies the user with a light and acoustic signal if a blockage or impediment is detected in the feed system. The **BLOCK** button flashes at the same time as the acoustic signal is heard..

Proceed as follows:

- If the BLOCK button is pressed, the traction system reverses the conveyor slightly, with the aim of
  releasing any blockage or impediment that may have occurred.
- Open the door, find the obstruction and release the blockage or remove the object causing the
  obstruction.
- Close the door and press **START/STOP** to resume the wash process.

This system must be adjusted according to the required traction force of the dishwasher. The machine is supplied set to the standard traction force necessary for machine.



This adjustment must only be performed by an authorised technical service. Failure to comply with this requirement may endanger the user of the machine and result in the incorrect operation of the dishwasher.

To adjust the system first disconnect the water using the shut-off valve, and then the electricity, using the magnetothermal switch/ setting the mains switch **IG** to **OFF**.

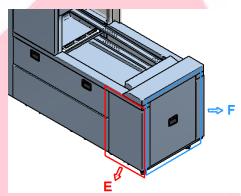
The system is adjusted by tightening or loosening a spring mounted on the dishwasher output module where the conveyor motor is located. Locate the module containing the conveyor motor and remove the motor cover panel E located at the rear of the output.

To remove the first panel, first remove the side panel **F**. To do so, undo the two bolts fastening the lower part of the panel.

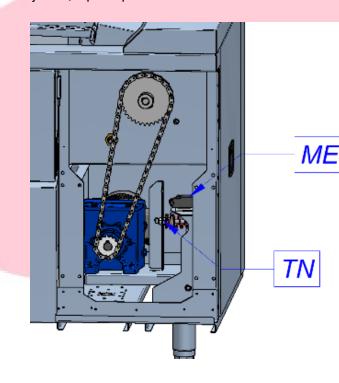
To adjust the traction force, move the nut **TN** and with the dishwasher loaded, test until the required adjustment is obtained.

A more accurate adjustment can also be obtained by moving the micro limit switch ME slightly.

Pull the belt gently to check that the traction safety system operates correctly. Check that the reversal system operates correctly. Once the traction force of the belt has been adjusted, replace panels E and F.

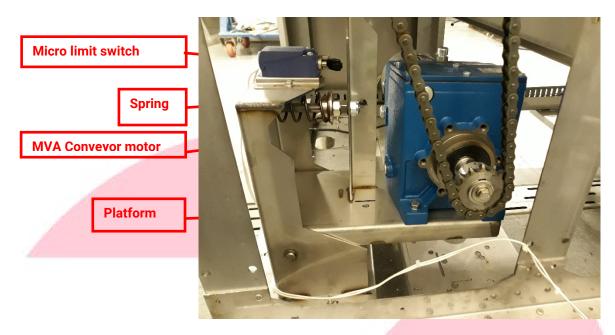












# 23.1. ADJUSTMENT OF CONVEYOR BELT TENSION

After installing the dishwasher, it is necessary to check the tension of the conveyor belt to ensure that the traction system operates correctly. The traction system is located at the machine entrance. The procedure for ensuring the tension is correct is as follows:

Remove the side panel from the machine entrance **G**. To remove the panel, release the two bolts securing it on the lower part of the panel.

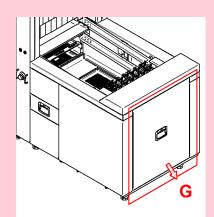
Remove the water cover panel H, releasing the three bolts fastening it.

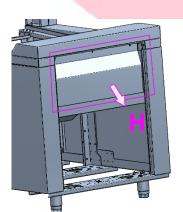
Undo the tensor lock nuts **BTN** and tighten or loosen the conveyor belt as required.

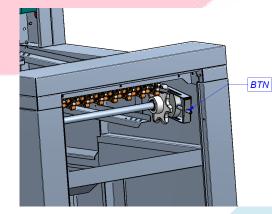


The correct tension prevents the dishes from falling from the conveyor belt prongs, allows the belt to move smoothly and prevents the traction system from being forced and creating a system overload.

After adjusting the system, replace and tighten the lock nuts **BTN**. Then fasten the water cover panel H and the side panel **G**.



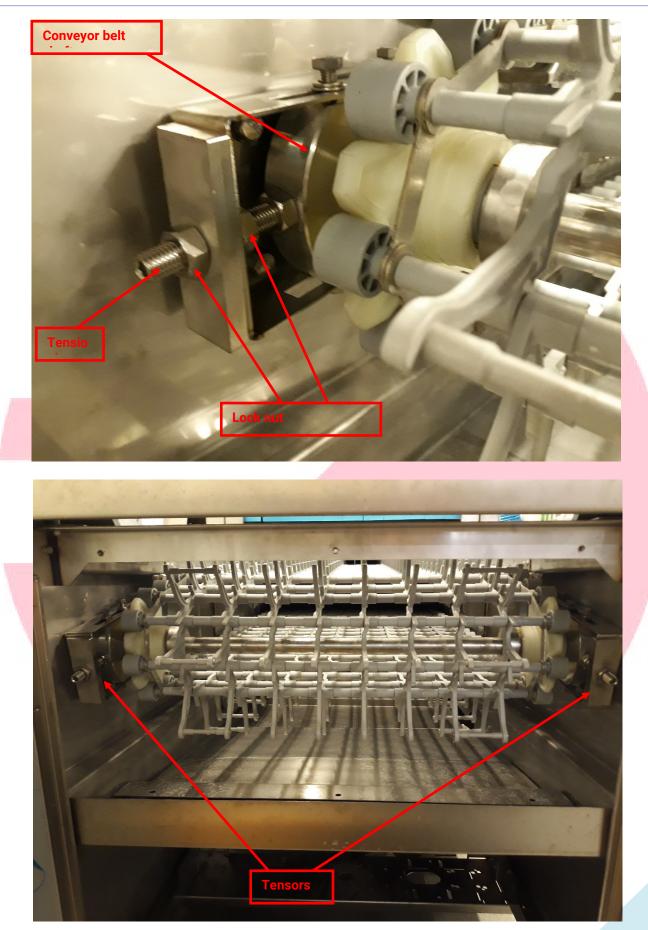




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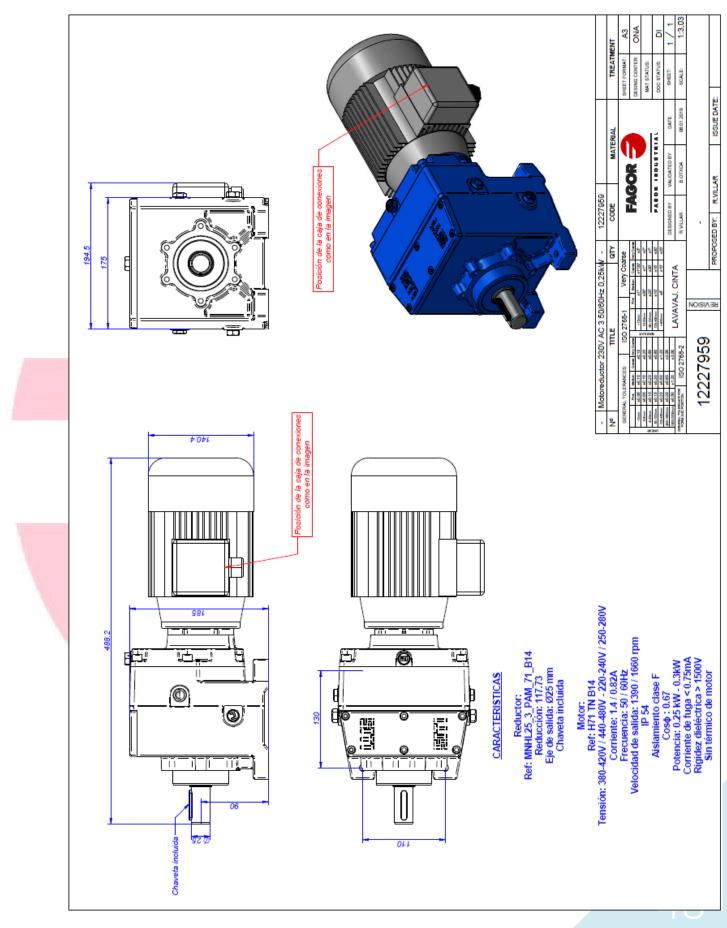








# 24. TRACTION SYSTEM

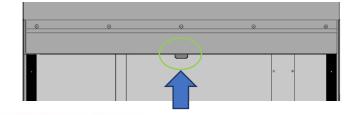






# 25. DOOR LOCKING SYSTEM

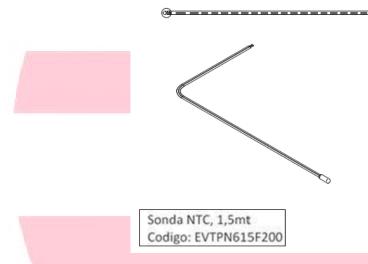
The doors have an automatic locking system in the door fully open position, to make cleaning and access to the inside of the appliance easier by preventing the door from closing. To lock the door in this position, raise it to the maximum opening height.



To unlock and close the door, gently push the locking part, located behind the door and in the centre, towards the interior of the appliance.

# 26. TEMPERATURE PROBE

# 26.1. TEMPERATURE SONDE 1,5 M







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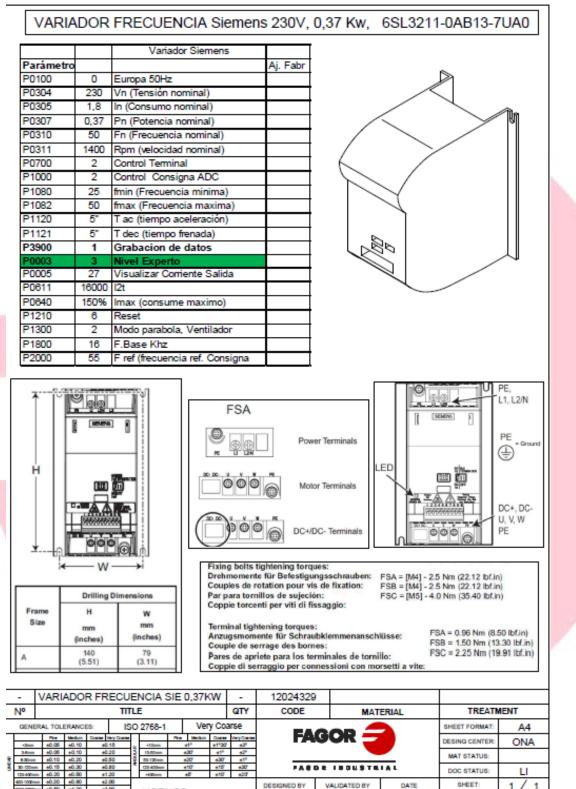
Sonda NTCEVTPN630F200 Longitud: 3 metros





# 27. FREQUENCY VARIATOR

The frequency variator controls the conveyor motor. A second frequency variator controls the rinse pump, which adjusts the flow supplied by the rinse pump to the transport speed of the machine.



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FAGOR











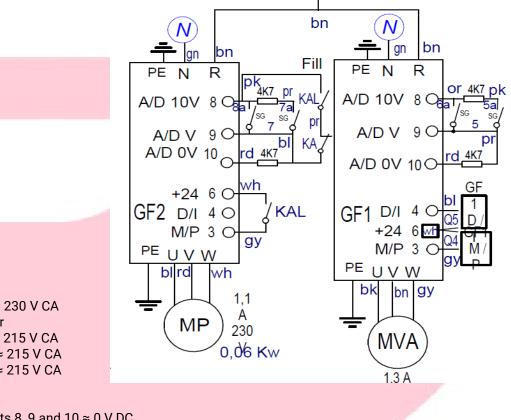
To check the frequency variator of the conveyor motor, measure the following voltages:

#### MP (Rinse Pump)

- Voltage Input
  - R ÷ N ≈ 230 V CA
  - Output to motor
    - o U ÷ V ≈ 215 V CA
    - U ÷ W ≈ 215 V CA
    - V ÷ W ≈ 215 V CA
- Speed setting

0

- C1 speed I
  - Contacts 8, 9 and 10 ≈ 0 V DC
- C2 speed II
- Contacts 9 and 10 ≈ 5 V DC
- C3 Low speed
- Contacts 8 and 10 ≈ 10 V DC
- Run/Stop setting
  - $\circ$  Contacts 3 and 6  $\approx$  24 V DC



# MVA (conveyor motor)

- Voltage Input
  - R ÷ N ≈ 230 V CA
- Output to motor
  - $U \div V \approx 215 V CA$
  - U ÷ W ≈ 215 V CA
  - V ÷ W ≈ 215 V CA
- Speed setting
- C1 speed I
  - Contacts 8, 9 and  $10 \approx 0 \text{ V DC}$
- C2 speed II
  - Contacts 9 and  $10 \approx 5 \text{ V DC}$
- C3 Low speed
  - Contacts 8 and  $10 \approx 10$  V DC
- Run/Stop setting
- Contacts 3 and 6  $\approx$  24 V DC
- Left/right direction of rotation setting
  - Contacts 4 and 6  $\approx$  24 V DC



# 27.1. FREQUENCY VARIATOR PARAMETERS

Parameter	Definition	Value					
Parameter	Demnition	Conveyor motor			Rinse pump		
		W	PW	P2W	P3W	W+PW	P2W+P3W
P0010	Start programming	1	1	1	1	1	1
P0100	Value in kW 50 Hz	0	0	0	0	0	0
P0304	Vn (V)	230	230	230	230	230	230
P0305	IN (A)	1.8	1.8	1.8	1.8	1.8	1.8
P0307	PN (kW)	0.27	0.27	0.27	0.27	0.27	0.27
P0310	Fn (Hz)	50	50	50	50	50	50
P0311	rpm (Nom)	1395	1395	1395	1395	1395	1395
P0700	Terminal	2	2	2	2	2	2
P1000	ADC setting	2	2	2	2	2	2
P1080 🤎	F. Min. (Hz)	22	29	29	37	55	61
P1082	F. Max. (Hz)	43	53	57	74	66	76
P1120	Time ON (s)	5	5	5	5	5	5
P1121	Time OFF (s)	0	0	0	0	0	0
P3900	End programming and recording data	1	1	1	1	1	1
P0003	Expert level	3	3	3	3	3	3
P0005	Output current display	27	27	27	27	27	27
P0611	Overload activation time (seconds)	1216	1216	1216	1216	1216	1216
P0640	Current overload (%)	150	150	150	150	150	150
P1210	Automatic restart	6	6	6	6	6	6
P1300	Lineal mode (V/f)	0	0	0	0	0	0
P1800	Base f. Khz	16	16	16	16	16	16
P2000	Setting reference f. Hz	72	90	96	120	60.5	68.5
Display (Me	d. Freq. Hz)W	32.5	43	43	55.5	125/133	150/140





# 28. TEMPERATURE CONTROL



The thermostat controls two temperatures at the same time.

The rinse thermostat controls the boiler temperature in the Rinse Temperature and Standby Temperature ranges. The Tank thermostat controls the Main Wash Tub Temperature and the Pre-rinse Temperature.

# 28.1. THERMOSTAT PROGRAMMING PARAMETERS

To access the thermostat programming, press SET for 4 sec. until accessing parameter PA

Parameter	Value		
	W/PW	P2W/P3W	
PA	17		
SP	65	85	
P1	0		
P2	0		
P4	2		
P8	0		
r0	2		
r1	50	70	
r2	65	85	
r5	1		
c2	0		
A1	0		
A4	20		
A6	0		
F0	3		
F1	68	70	
F3	0		
HE3	0		
POF	0 - off button o	deactivated	
	1 - rinse ac	ctivated	
PAS	17		
Press	"SET" for 4 s to save	changes	



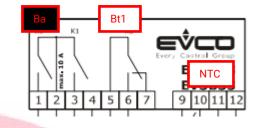


## 28.2. THERMOSTAT CONNECTION

Boiler Thermostat 85 °C and Standby boiler 70 °C

- Contact 1 Output to KBA (Pre-rinse Thermostat Auxiliary Relay)
- Contact 2 Phase R
- Contact 3 Output to KBT1 (Tank Thermostat Auxiliary Relay)
- Contact 4 Neutral N
- Contact 10 Common temperature probe
- Contact 11 Temperature probe
- Contact 12 Temperature probe

Wash Thermostat 65 °C and Pre-rinse thermostat 70 °C



BC11

7

4 5 6

NTC

9 10 11

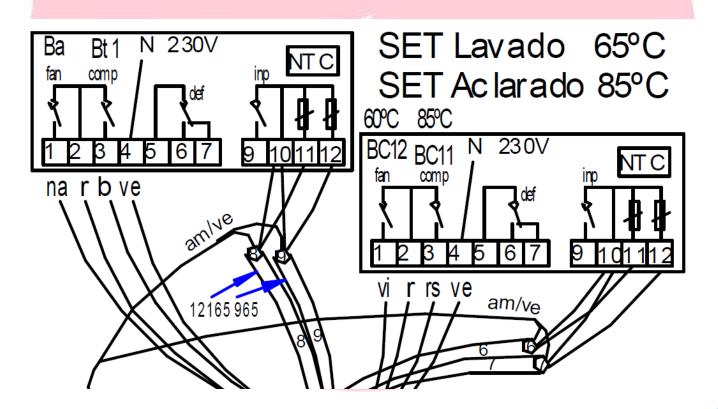
**BC12** 

2

2 3

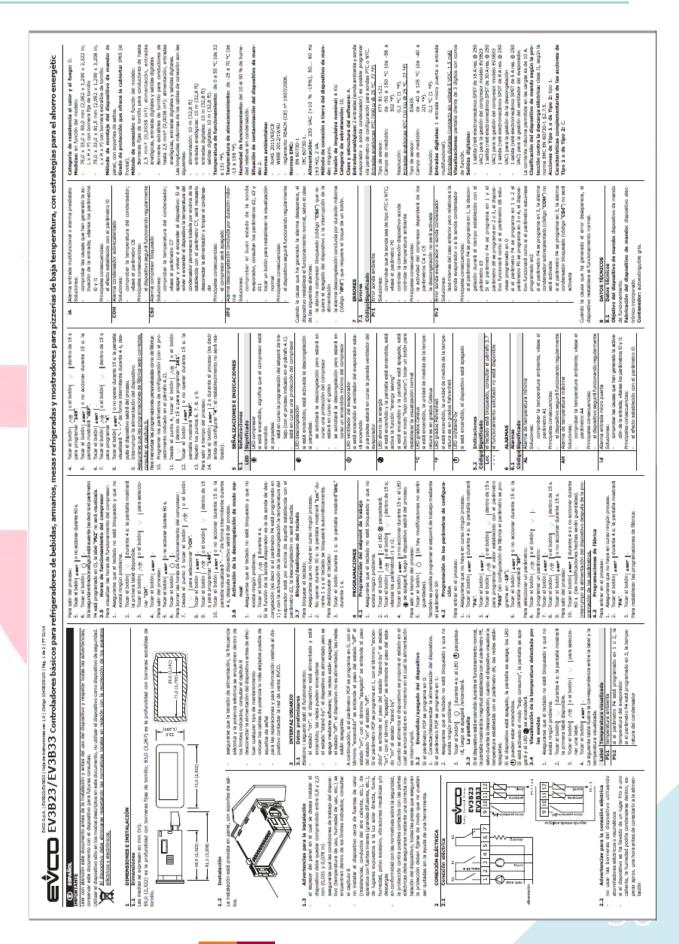
1

- Contact 1 Output to KBC12 (Boiler Thermostat Auxiliary Relay) Contact 2 – Phase R Contact 3 – Output to KBC11 (Boiler Safety Thermostat) Contact 4 – Neutral N Contact 10 – Common temperature probe Contact 11 – Temperature probe
- Contact 12 Temperature probe





## 28.3. THERMOSTAT MANUAL





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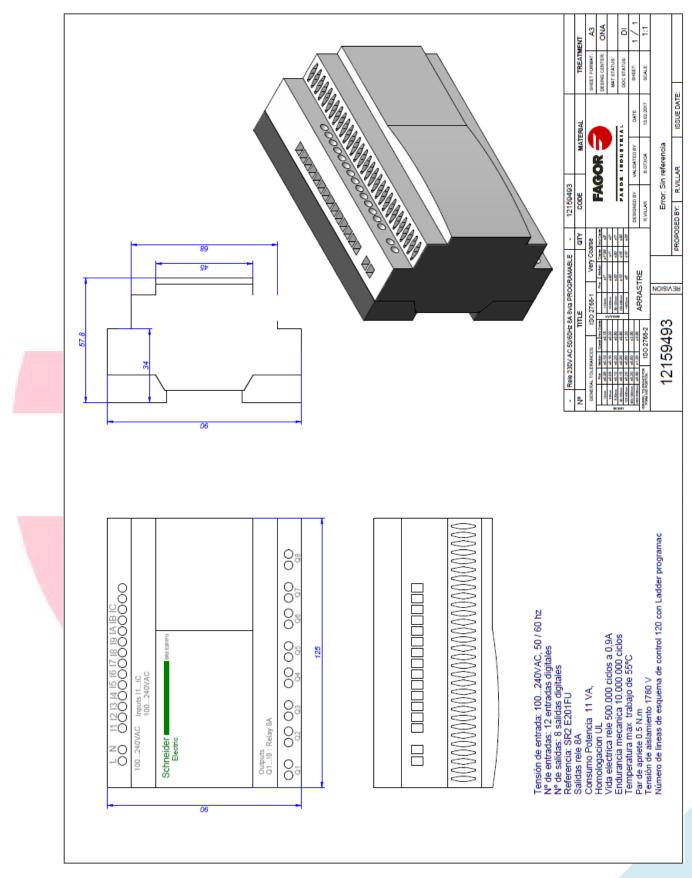






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# 29. PROGRAMMED RELAY





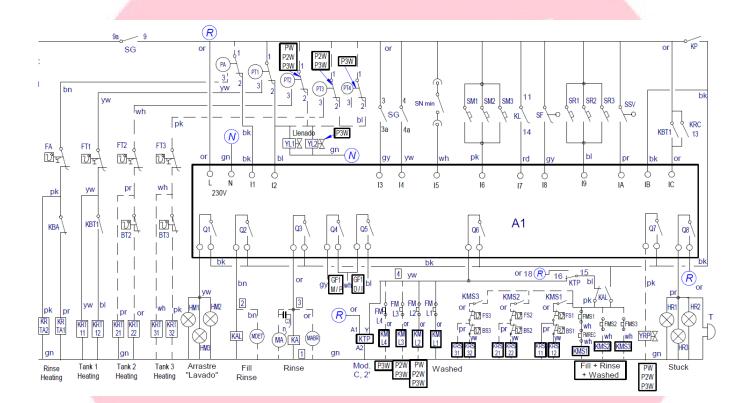


FAGOR =



The programmed relay controls the machine operation and coordinates the different signals. Each model of machine has their own particular programmed relay. This relay is only supplied programmed by Fagor Industrial.

Model of machine	Programmed relay code
FCO-W4	12242933
FCO-PW4	12242934
FCO-P2W4	12242935
FCO-P3W4	12242936

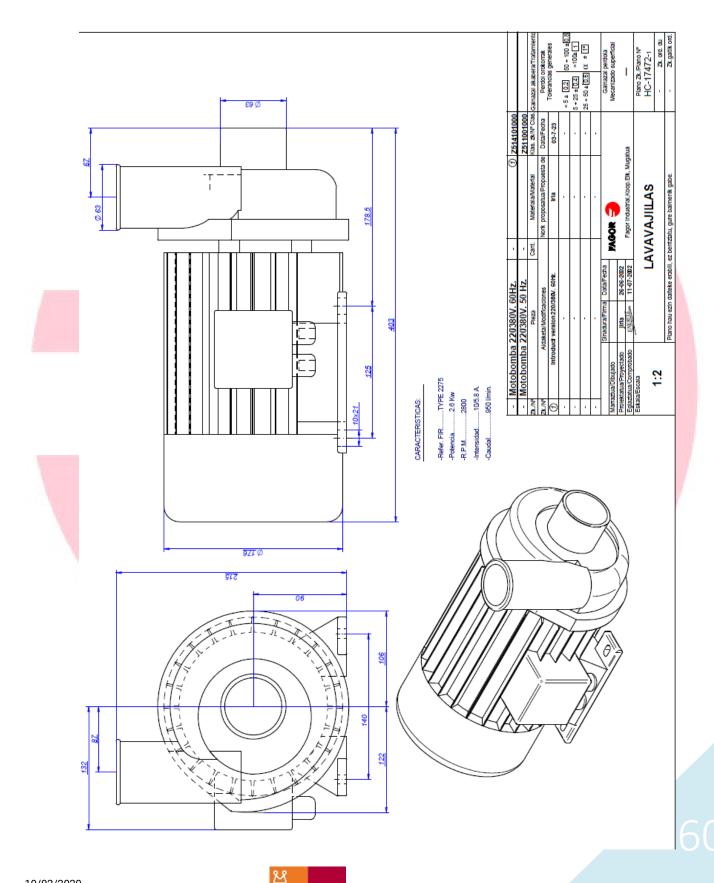




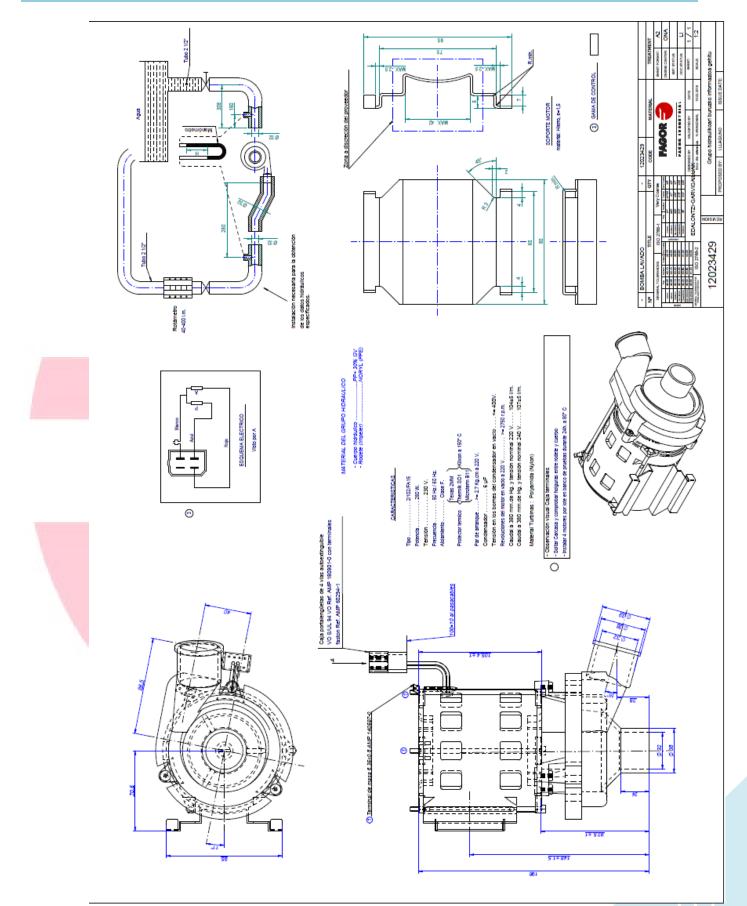


# **30. WASH MOTOR PUMP**

# 30.1. MOTOR PUMP 50 Hz Code 12024381 - MOTOR PUMP 60 Hz Code 12023318

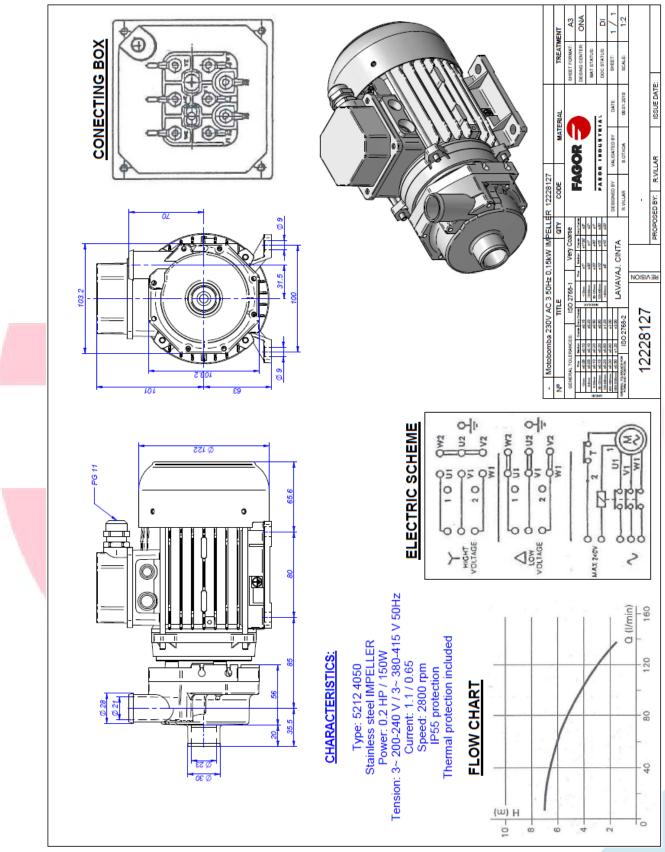


# 31. PRE-RINSE MOTOR PUMP Code 12023429





# 32. RINSE MOTOR PUMP Code 12228127



62



# **33. TROUBLESHOOTING**

A list of possible causes and solutions in the event of anomalies or operating errors is given below.

FAULT	POSSIBLE CAUSE	ACTION	
	The appliance does not receive	Check whether the magneto-thermal circuit	
	mains power.	breaker or the differential switch has tripped.	
The machine does not come	Emergency button activated.	Check whether the emergency button is activated.	
on.	Blown fuses.	Call the technical service to have it replaced and the cause analysed.	
	General switch in OFF mode.	Turn the general switch to ON.	
	Interruption to the supply of water	Check whether there is water in the main	
	or the intake water valve is closed.	system and open the shut-off valve.	
1	Rinse pump does not work.	Call the technical service to replace it.	
Water does not enter the	Rinse nozzles blocked.	Clean the nozzles. If there is a build-up of lime on the arm, contact the technical service to have the appliance cleaned.	
machine.	Solenoid valve filter blocked.	Call the technical service to have it cleaned.	
	Faulty solenoid valve.	Call the technical service to replace it.	
	Pre-rinse pressure switch broken.	Call the technical service to replace it.	
	Wash pressure switch broken.	Call the technical service to replace it.	
	Door open	Check that all the machine doors are closed.	
	There is no detergent.	Refill the detergent.	
	Insufficient detergent.	Call the technical service to reset the dispenser.	
	Wash distributors obstructed.	Clean distributors thoroughly.	
	Distributors incorrectly mounted.	Check that wash distributors are correctly mounted.	
	Dirty filters.	Clean the filters thoroughly.	
		Inadequate detergent. Change detergent.	
Incorrect wash.	Presence of foam.	Use of bleach during plate clearing process. Do not use bleach or domestic detergents.	
		Too much rinse aid. Call the technical service	
		to reset the dispenser.	
	Temperature in tank less than 50 °C / 122 °F.	Faulty thermostat or incorrect setting. Contact the technical service.	
	Dirt on the dishes.	Select a lower wash speed according to the dirt on the dishes. Check that the plate	
	Dirt on the dishes.	clearing is performed correctly. Drain the wash tub and fill with clean water.	



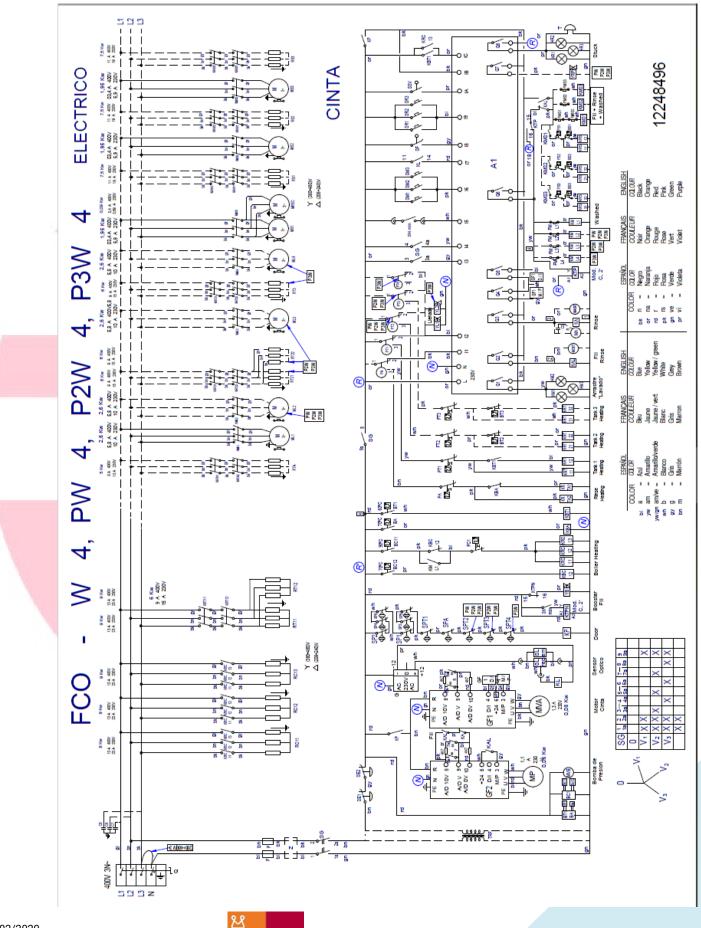


FAULT	POSSIBLE CAUSE	ACTION
	There is no rinse aid	Fill the rinse aid container.
	Insufficient rinse aid.	Call the technical service to reset the dispenser.
Dishes and kitchenware are	Dishes left inside dishwasher for too long.	Remove the dishes at the end of the wash cycle and leave to dry by evaporation for a minute.
not dry.	Rinse temperature lower than 80 <sup>o</sup> C / 176 <sup>o</sup> F.	Allow the boiler to reach the rinse temperature before starting the cycle. If the problem persists, call the technical service.
	Dryer module does not operate correctly.	Contact your Technical Assistance Service.
Dishes stained	Too much rinse aid.	Call the technical service to reset the dispenser.
or scratched.	High water hardness.	Check the water hardness, it should be less than 10 °fH.
	Check whether the magneto- thermal circuit breaker or the differential switch has tripped.	Reset safety device and if it trips again, call technical service.
Machine stops during operation.	Drop in water level.	Check that the overflow valves are correctly inserted. Kitchenware incorrectly mounted on the conveyor belt. Insert the dishes or kitchenware
	The limit switch has been activated.	correctly. Check it is operating correctly. If this is not case, call the technical assistance service.
	Door closed sensor faulty.	Call the technical service to replace it.
Machine stops	Overflow incorrectly mounted.	Mount overflow correctly.
and fills with	Pressure switch pipe blocked.	Empty the tub and clean thoroughly.
water when it is washing.	Pressure switch faulty.	Call the technical service to replace it.
The machine does not start with the wash	Door is not closed properly.	Close the door properly. If the door opens on its own, contact the technical service to have the tensioners tightened.
cycle.	Door closed sensor faulty.	Call the technical service to have it repaired.
	Entrance photocell sensor faulty.	Contact your Technical Assistance Service.
Machine does not drain	Machine not levelled correctly.	Level the machine In the event of doubt, please contact your technical service.
completely.	Drainage pipe blocked	Call the cleaning service.





# 34. ELECTRICAL DIAGRAM



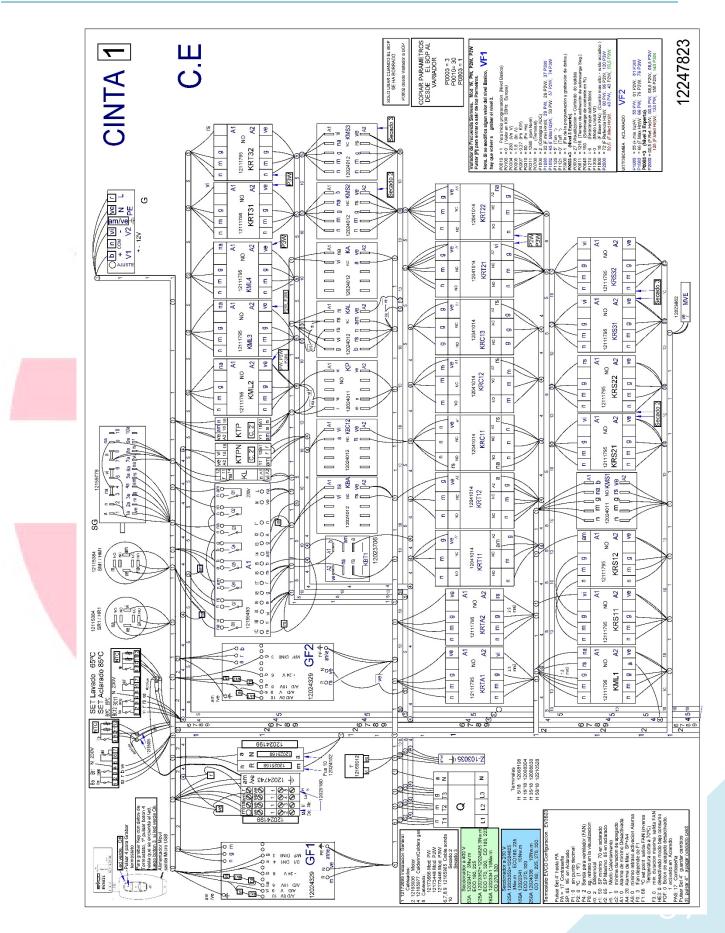
# 35. ELECTRICAL DIAGRAM LEGEND

Simb / LENG  11, 121, 131, 141, 151		Puntos conexión dosificadores.	Feeder connection points	Points raccordement doseurs
A1 AEV	= gas	Control Electronico Control Combustión Caldera	Electronic Control Boiler Combustion Control	Contrôle électronique Contrôle Combustion Chaudière
AG	gas	Control Electronico caldera	Electronic Control	Contrôle électronique
BA / Ba		Termostato de Aclarado / NTC	Rinse Thermostat / NTC	Thermostat de rinçage / NTC
BC11 / Bc11 BC12 / Bc12	-	Termostato Calderin Temperatura Max. / NTC Termostato Calderin Temperatura min. / NTC	Boiler maxThermostat / NTC Boiler min Thermostat / NTC	Thermostat Chaudière max / NTC Thermostat Chaudière min / NTC
BS 1, 2, 3	-	Termostato Secado	Drying Thermostat	Thermostat séchage
BT 1 / Bt1		Termostato Tanque 1 / NTC	Washed Thermostat 1 /NTC	Thermostat lavage 1 / NTC
BT 2, 3 C1, 2, 3, 4, 5, 6, 7	-	Termostato Tanque 2, 3 Condensador electrico	Washed Thermostat 2, 3 Electric condenser	Thermostat lavage 2, 3 Condensateur électrique
E	gas	Encendedor, generador de chispa	Spark generator	Générateur d'étincelles
F	=	Fusible	Fuse	Fusible
FA FC1	E	Termostato Seguridad Aclarado Termostato Seguridad Calderin	Rinse Hi-limit Thermostat Boiler Hi-limit Thermostat	Thermostat Limiteur rinçage Thermostat Limiteur séchage
FG	gas	Termostato Seguridad Generador	Boiler Hi-limit Thermostat	Thermostat Limiteur séchage
FML1,2,3,4	-	Termico Motor Bomba Lavado	Wash Pump Motor Thermal Overload	Thermique Moteur pompe lavage
FMREC FMS 1, 2, 3	-	Termico Motor Recuperador Termico Motor Secado 1,2	Recover Motor Thermal Overload Drying Motor Thermal Overload	Thermique du Moteur Recuperateur Thermique du Moteur Séchage
FS 1, 2, 3	-	Termostato Limitador Secado	Drying Hi-limit Thermostat	Thermostat Limiteur Chaudière
FT 1,2,3	-	Termostato Seguridad Tanque	Washed Hi-limit Thermostat	Thermostat Limiteur lavage
G GF 1, 2	=	Fuente Alimentacion Variador de Frecuencia	Power Supply Variable frequency drive	Source De Courant
HB	gas	Lampara Indicador control gas bloqueado	Control gas locked Light	Variateur de fréquence Voyant de contrôle de gaz bloqué
нс	gas	Lampara Indicador calentamiento	Heating light	Voyant de chauffage
HDC	gas	Lampara Indicado de cal	Lime indicator light	Voyant témoin de chaux
HM 1, 2, 3 HR 1, 2, 3	-	Lampara Indicador Marcha Lampara Indicador Atorado	Operation light Stuck Indicator Light	Voyant de fonctionnement Voyant Bloqués
KA	1	Rele Auxiliar de Aclarado	Rinse Auxiliary Relay	Relais auxiliaire rinçage
KAL		Rele Auxiliar Llenado y Aclarado	Fill and Rinse Auxiliary Relay	Relais auxiliaire remplissage et rinçage
KBA KBC12	= E	Rele Auxiliar Termostato Aclarado Rele Auxiliar Termostato Calderin	Auxiliary Relay Rinse Thermostat Auxiliary Relay Boyler Thermostat	Relais auxiliaire thermostat rinçage Thermostat Relais auxiliaire Chaudière
KBC12 KBT1	=	Rele Auxiliar Termostato Caldelli	Auxiliary Relay Boyler Thermostat Auxiliary Relay Tank Thermostat 1	Thermostat Relais auxiliaire cuve 1
KDES	×	Rele Desincrustante (gas)	Descaling Relay	Relais de Détartrage
KL KML 1,2,3,4	-	Rele Auxiliar Acionamiento Lavado Contactor Bomba lavado	Auxiliary Relay Washing Actuator Wash Pump Contactor	Actionneur auxiliaire lavage
KML 1,2,3,4	-	Contactor Bomba lavado Contactor Bomba PreLavado	Prewash Pump Contactor	Contacteur pompe lavage Contacteur Pompe prélavage
KMREC	=	Contactor Motor Recuperador	Contactor Motor Recover	Contacteur moteur Recuperateur
KMS 1,2,3 KP		Contactor Motor Secado	Drying Motor Contactor	Contacteur moteur Séchage
KP KRC 11,12,13	= E	Rele de Puerta Contactor Calentamiento Calderin	Door Relay Boiler Heating Contactor	Relais de porte Contacteur Chauffage Chaudière
KRS 1x,2x,3x	-	Contactor Calentamiento Secado	Drying Heating Contactor	Contacteur chauffage séchage
KRT 1x, 2x,3x	-	Contactor Calentamiento Tanque	Tank Heating Contactor	Contacteur Chauffage Cuve
KRTA 1,2 KTP, KTPN		Contactor Calentamiento Aclarado Temporizador	Rinse heating Contactor Timer	Contacteur chauffage Rinçage Temporisateur
MA	-	Moto Bomba Aclarado	Pump Rinsing	Pompe Rinçage
MABR	=	Dosificador Abrillantador	Rinse doser	Doseur tensoactive
MCL	gas	Moto Bomba circulacion calentamiento Lavado Dosificador Detergente	Heating circulation pump Washing Detergent doser	Pompe circulation chauffage Lavage Doseur détergent
MDG	gas	Bomba Desague Generador Agua caliente	Drain Pump Hot Water Generator	Pompe vidange générateur d'eau chaud
MDST	gas	Bomba circulacion desincrustante	Descaling circulation pump	Pompe circulation détartrage
ML 1,2,3,4 MP	-	Moto Bomba Lavado	Washed Pump	Pompe de lavage
MPL 1,2	-	Moto Bomba Llenado Moto Bomba PreLavado	Filling Pump Prewash Pump	Pompe de remplissage Pompe à prélavage
MREC	-	Motor Recuperador	Motor Recovery	Moteur Récupérateur
MS 1,2,3	=	Motor Secado	Drying motor Boiler Blowing Fan	Moteur de séchage
MSV MVA	gas =	Motor Soplante caldera Motor Arrastre	Advance Motor	Ventilateur soufflement chaudière Moteur d'entraînement
MVE		Ventilador Cuadro Electrico	Fan	Ventilateur
PA	=	Presostato Aclarado	Rinsed tank Pressure Switch	Pressostat de rinçage
PL PT 1,2,3,4	-	Presostato Prelavado Presostato Tanque	Prewash tank Pressure Switch Washed tank Pressure Switch	Pressostat de prélavage cuve Pressostat de lavage cuve
Q		Interruptor General de seguridad.	Disconnect Switch	Interrupteur Général de sécurité
RC11,12,13	E	Resistencia Calentamiento Calderin	Boiler Element Heating	Resistance Chauffage Chaudière
RS 1, 2, 3 RT 1X, 2X, 3	= E	Resistencia Calentamiento Secado Resistencia Calentamiento Tanque	Drying Element Heating Washed Tank Element Heating	Resistance Chauffage séchage Resistance Chauffage cuve lavage
RTA, ZA, 3	1-	Resistencia Calentamiento Farque Resistencia Calentamiento Aclarado	Rinse tank Element Heating	Resistance Chauffage rinçage
SA		Interruptor Accionamiento Aclarado	Rinsing actuator Switch	Interrupteur d'actionneur rinçage
SB SDN	gas	Pulsador Reset control combustion Detector Nivel Caldera	Reset control combustion switch Boiler Level Switch	Bouton réinitialisation contrôle combust Détecteur niveau chaudière
SDV		Detector Nivel Caldera Detector de llama caldera	Boiler Level Switch Boiler flame detector	Détecteur de flamme de chaudière
SE 1, 2	=	Pulsador Parada de emergencia 1,2	Emergency 1,2 stop push button	Bouton-poussoir Arrêt d'urgence 1,2
SF SG	-	Interruptor Fin recorrido Interruptor general.	Safety end Switch Power On	Interrupteur fin de coourse Interrupteur général
SG SL rec, em	-	Accionamiento Lavado Optico, Receptor y emisor	Wash actuator Switch	Interrupteur general Interrupteur d'actionneur de lavage
SM 1,2,3	×	Pulsador Marcha / Parada	Start / Stop push button	Bouton de démarrage / arrêt
SN max SN min	E	Interruptor Nivel max	Max level switch Min level switch	Interrupteur de niveau max
SN min SP 1, 2, 3, 4, 5, 6		Interruptor Nivel min Interruptor Paneles	Min level switch Panels switch	Interrupteur de niveau minimum Interrupteur de panneau
SPA	=	Interruptor Puerta Aclarado	Rinse Door Switch	Interrupteur de porte de rinçage
SPPL	=	Interruptor Puerta PreLavado	Prewash Door Switch	Interrupteur de porte prélavage
SPT 1,2,3,4 SR 1, 2, 3	-	Interruptor Puerta Tanque Lavado Interruptor Retroceso Desenganche	Tank Door Switch Reverse stuck Switch	Interrupteur de porte cuve Interrupteur marche arrière à la blocage
SST	gas	Pulsador marcha ciclo desincrustacion	Descaling cycle start push button	Bouton démarrage cycle détartrage
ssv	=	Interruptor Seguridad Enganchon	Overload stuck Switch	Interrupteur marche à la blocage
T		Alarma Enganchon Transformador	Buzzer alarm stuck Transformer	Alarme buzzer blocage Transformateur
Y	gas	Electrovalvula Llenado Generador Agua caliente	Hot Water Generator Filling Solenoid Valve	Electrovanne remplissante générateur eau chaude
YA	=	Electrovalvula Llenado y Aclarado	Filling and Rinse Solenoid Valve	Electrovanne Remplissage et rinçage
YB	E	Electrovalvula Llenado Booster	Booster Filling Solenoid Valve Gas solenoid valve	Électrovanne remplissage booster
YG 1, 2 YL 1,2	gas =	Electroalvula de gas Electrovalvula Llenado Tanque	Gas solenoid valve Filling Tank Solenoid Valve	Electrovanne gaz Electrovanne de remplissage
YRP	-	Electrovalvula Regeneracion Prelavado	Regeneration valve Prewash tank	Electrovanne régénération Cuve prélavage
z	-	Filtro de EMC	EMC filter	Filtre EMC
COLOR	-	COLORES	COLOUR Black	COULEURS Noir
bk, n bl, a	-	Negro Azul	Black	Bleu
bn, a bn, m	=	Marrón	Brown	Marron
gn, ve	-	Verde	Green	Vert
gy, g or, na	-	Gris Naranja	Grey Orange	Gris Orange
	-	Naranja Rosa	Pink	Orange Rose
or, na pk, rs				
pk, rs pr, vi	-	Violeta	Purple	Violet
pk, rs pr, vi rd, r	Ξ.	Rojo	Red	Rouge
pk, rs pr, vi	_			

FAGOR



# 36. ELECTRICAL ASSEMBLY DIAGRAM







# **37. ASSEMBLY OF MODULES**

This type of dishwasher can be sent to the customer in three modules. To install the machine correctly, proceed as follows:

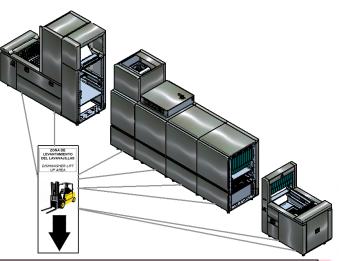
The dishwasher must be installed in a suitable zone. The following points are recommended:

- 1. The area in which the dishwasher is to be installed must be on firm and level ground.
- 2. The zone must have adequate ventilation.
- 3. The electrical and hydraulic connections (water inlet, steam extraction and drainage) must be correctly installed.

### **37.1. ASSEMBLY OF MODULES**

To assemble the modules, proceed as follows:

1. Place the machine in the installation zone. Use a fork-lift truck to move the machine into position. The machine lifting points when using a fork-lift truck or truck stacker are marked on the dishwasher.





DO NOT DRAG THE DISHWASHER. THIS MAY DAMAGE THE LEVELLING FEET. THE MANUFACTURER DOES NOT ACCEPT RESPONSIBILITY FOR DAMAGE TO THE DISHWASHER RESULTING FROM FAILURE TO COMPLY WITH THE INSTALLATION INSTRUCTIONS.

- 2. Remove the panels adjacent to the module connection zone.
- 3. Mount the EPDM seals around the perimeter of the connection between the dishwasher modules. Some modules have windows in the connection zone to allow the air to circulate. In this case it is necessary to cut the EPDM seal so that these windows are not covered. To mount the seals correctly; first attach the two horizontal seals and then the two vertical seals, which overlap the horizontal seals. (See image 1)



IT IS IMPORTANT THAT THE EPDM SEALS OVER THE VENTILATION WINDOWS ARE CUT OUT. IF THIS IS NOT THE CASE, THE MACHINE OPERATION MAY BE COMPLETELY ALTERED.

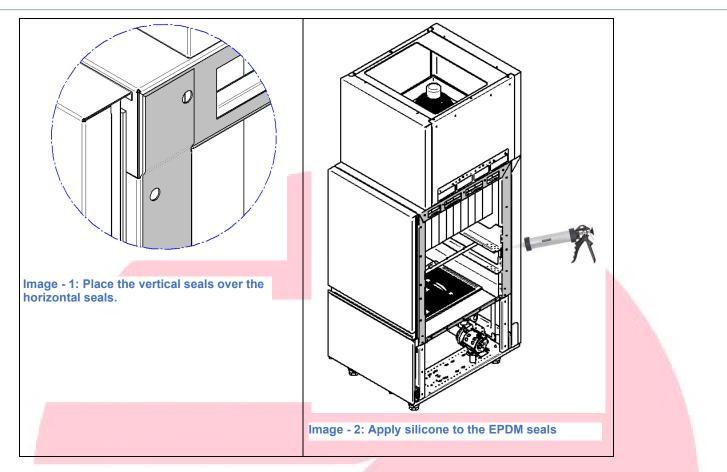
4. Apply silicone (included) to the EPDM seals to ensure the seal is correct. (See figure 2).



### **SERVICE MANUAL**



#### **CONVEYOR BELT DISH WASHER**



- 5. Align the modules, remembering that the guides over which the conveyor belt travels must be perfectly in line.
- 6. Fasten the M8 bolts (included) for the assembly of the modules. Use an impact screwdriver to secure the bolts with the correct torque.







### **37.2. DISHWASHER HYDRAULIC CONNECTION**

For the hydraulic connection, it is only necessary to join the pipes marked in the zones shown in the photos.



Image - 3: BOILER OUTPUT connection of the electric boiler

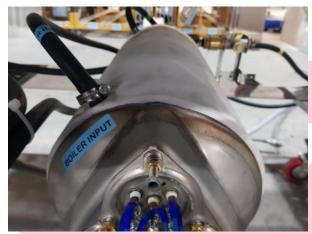


Image - 4: BOILER INPUT connection of the electric boiler



Connect the **RINSE** pipe to the connection marked on the rinse aid connection. Use the clamp supplied.

Connect the BOILER OUTPUT pipe to the connection marked

Connect the **BOILER INPUT** pipe to the connection marked on

on the boiler. Use the clamp supplied.

the boiler. Use the clamp supplied.







Image - 5: RINSE connection

Connect the **RINSE** pipe to the connection marked on the rinse aid connection. Use the clamp supplied.



Image - 6: FILL connection in FCO-P2W4 and FCO-P3W4 models

Connect the **RINSE** pipe to the connection marked on the rinse aid connection. Use the clamp supplied.

Image - 7: FILL connection in FCO-W4

and FCO-PW4 models



### **37.3. DISHWASHER ELECTRICAL CONNECTION**

The connection of the electrical installation is simple as electrically it is only necessary to join the different connectors of the modules to join them together. All the connectors, once connected, should be covered with silicone (supplied) to prevent moisture from entering the electrical system.

The only part of the electrical connection which must be performed separately is the boiler. To connect the boiler, proceed as shown in the drawing below. The position of the temperature probes is important as this may affect the correct operation of the dishwasher. (See figure 8).

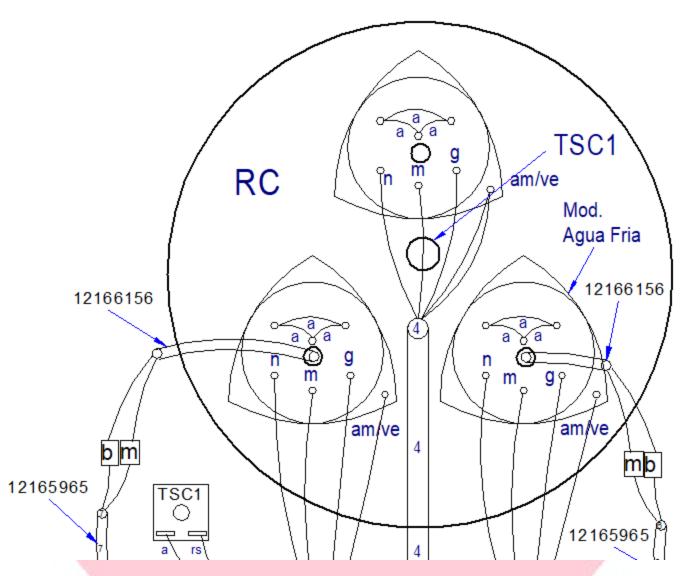


Figure - 8: Diagram of assembly of electric boiler.





## 37.4. ASSEMBLY OF THE CONVEYOR BELT

The assembly of the conveyor belt is one of the most important parts of the machine, as if not installed correctly, it may cause major damage to the traction system and to the conveyor belt itself.

The belt is always sent in three parts in the MODULES KIT. The installer should join these together on inserting it into the dishwasher.

Proceed as follows for the correct installation of the conveyor belt.

1. Unpack the conveyor belt and open it out on the ground to see the position of the belt. The position of the belt is as shown in figures 9, 10 and 11.

Dish and basket belt	DIRECCION DE ENTRADA ENTRY DIRECTION	
	Figure - 9	
Isothermal tray belt	DIRECCION DE ENTRADA ENTRY DIRECTION	
Kitchenware belt	DIRECCION DE ENTRADA ENTRY DIRECTION	
	Figure - 11	

- Join the three pieces of the conveyor belt together using the spacer bushings, shafts and wheels supplied.
   Tighten the conveyor belt. When tightening the belt, observe the following:
  - a. The correct tension prevents the dishes from falling from the conveyor belt prongs, allows the belt to move smoothly and prevents the traction system from being forced and creating a system overload.
  - b. Start the machine and check that the belt moves correctly and in the correct direction.
  - c. Lock the BTN tensor after confirming that the tension is correct. (See figure 12).
- 4. After installing the conveyor belt, insert the corresponding panels of the entrance module.

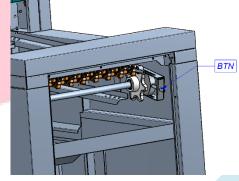


Figure - 12: BTN tensor for tightening the conveyor belt.



# 38. CHECK-LIST FOR START-UP

# CHECK-LIST FOR THE INSTALLATION AND START-UP OF FAGOR MODULAR COMPACT CONVEYOR DISHWASHERS

This checklist should be completed separately for each dishwasher in clearly legible writing.

To validate your rights to guarantee, please ask the Technical Service installing the dishwasher to complete the present checklist and send it, duly completed, to the corresponding branch of Fagor Industrial, within 15 days of the installation and start-up of the dishwasher.

Company or premises where dishwasher is i	nstalled:				
Contact person:					
Position in the company:	email:				
Address:					
Town: Provi	nce:				
POST CODE: Telephone:	FAX:				
Dish washer model:	Serial No.:				
Installing company:	Operator:				
Date of installation (D/M/Y)://					
Date of start-up (D/M/Y):///					
Installation no complaints wi	th complaints				

Dear installer:

Please record the following information corresponding to the different fields. If the values obtained differ significantly from the data recommended by the manufacturer in the manual, please notify the customer and the corresponding branch of Fagor Industrial.

We hereby confirm that the start-up has been carried out in accordance with the attached checklist and conforms to current local /national specifications and legislation. The dishwasher has been delivered free of defects. The user has been instructed in the use, cleaning and maintenance of the equipment.

Fagor Industrial recommends the establishment of regular preventive maintenance carried out by an official and/or authorized Technical Service.

Signed / Date / Installer

Signed / Date / Customer

FAGO



1. Checking installation					
a) Is the floor level? If "NO", what is the difference in level?% b) Is there any other equipment at less than 500 mm from the dishwasher? If "YES", what type of equipment? d) Has a hood/extractor system been installed? d) Is the machine level?					
2. Electrical Installation					
a) What voltage is shown on the registration plate? AC / V / Hz					
b) What voltage is available at the installation? AC / V / Hz					
c) Measured voltage at the installation: Phase 1 - Phase 2 =>V Phase 1 - Neutral =>V Phase 1 - Phase 3 =>V Phase 2 - Neutral =>V Phase 2 - Phase 3 =>V Phase 3 - Neutral =>V Neutral - Earth =>V					
d) Electrical consumption by phase:         Phase 1A       Phase 2A         Phase 1A       Phase 2A         Phase 1A       YES         NO       NO         e) Are there any electrical protections in the installation?       Image: Constant of the installation of the installati					
If "Yes", what types? Thermal magnetic switchA FusesA Differential switchMA f) Have the electrical connections been checked and retightened? f) Can the electrical panel be accessed by the user?					
3. Hydraulic Installation					
a) Is there a water filter installed? If "Yes", what type and make of filter?					
<ul> <li>c) Is the cut-off tap for the water supply to the dishwasher independent?</li> <li>c) Can the cut-off tap for the water supply to the oven be accessed by the user?</li> <li>e) Is the drainage connection fixed?</li> <li>If "Yes", is the siphon trap independent for the dishwasher?</li> </ul>					
f) Is the drainage pipe material resistant to 110 °C?					
h) Water intake pressurebar. i) Water intake temperature°C j) Water quality: D. total°f   D. carbonates°f   Conducµs   pH					



4. Gas	insta	llation
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	YES	NO
b) Is the gas supply to the generator independent?		
c) Is the cut-off tap for the gas supply to the generator independent?		
c) Can the cut-off tap for the gas supply to the oven be accessed by the user?		
d) Has the generator been converted to gas?		
e) Is the gas control to the generator independent?		
If "Yes", what type and make of equipment?		
f) Is the gas pipe rigid?		
If "Yes", what is the diameter of the gas pipe? mm.		
g) Type of gas specified on registration plate:		
🗌 LPG (B-G30) 📃 LPG (P-G31) 📃 NG (G20) 📃 NG (G21) 📃 Other G		
h) Type of gas available in the installation:		
LPG (B-G30) LPG (P-G31) NG (G20) NG (G21) Other G		
i) Height of installation metres above sea level.		
j) Pressure of gas connected:		
Static pressure =>mbar Dynamic pressure =>mbar		
k) Burner combustion:		
CO2 =>% CO =>ppm		
5. Operating tests and instructions for customer		
	YES	NO
a) Are the electrical connections secure and in accordance with legislation?		
b) Are the hydraulic connections watertight?	HI	
c) Are the gas connections water and airtight?	ΗI	
d) Are all the dishwasher operating modes operating correctly?	ΗI	
e) Has the customer received instructions on the use and handling of the		
dishwasher?		
f) Has the customer received instructions on the daily cleaning of the		
dishwasher?		
g) Has the customer been provided with a copy of the dishwasher operating		
manual?		
h) Is the drive motor adjusted?		
i) Drying tunnel 1 OK?		
j) Drying tunnel 2 OK?		
k) Drying tunnel 3 OK?		
I) Energy recovery OK?		
m) Exit conveyor micro saturation OK?		
n) Temperatures:		
1 Wash°C 2 Wash °C 3 Wash°C		
Pre-rinse °C Rinse °C Dry °C		



FAGOR INDUSTRIAL S. COOP. Santxolopetegi auzoa, 22 20560 Oñati, Gipuzkoa (Spain) T. (+34) 943 71 80 30 info@fagorindustrial.com

www.fagorindustrial.com

# Service Manual



**ONNERA**GROUP