

Wexiödisk^W

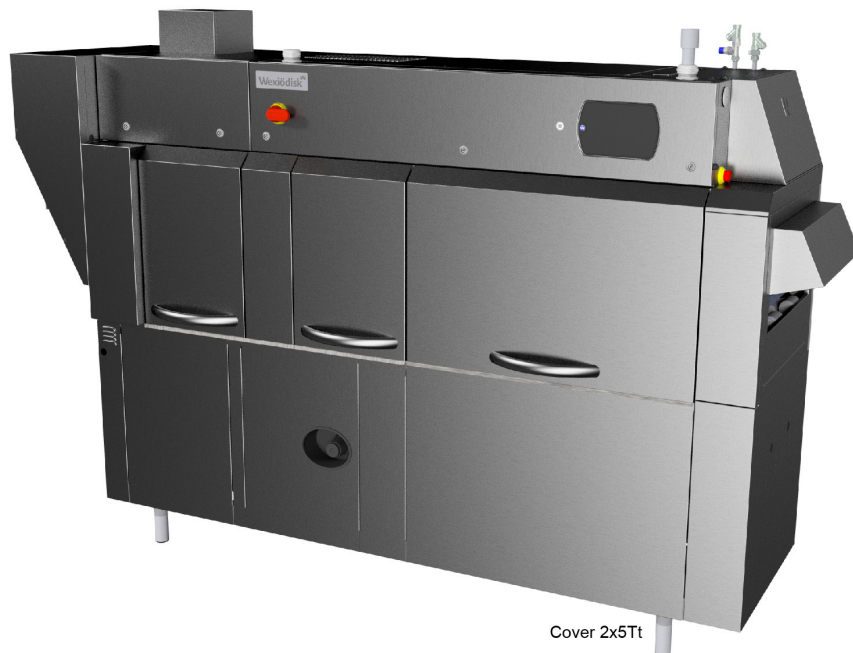
TRAY DISHWASHER & TRAY EXCHANGER WD-215T & WD-275T *touch*

(original documentation)



Read the manual before using the machine!

Installation and user manual



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1. General instructions

Read the instructions in this manual carefully as they contain important information regarding the correct, effective and safe installation, use and servicing of the machine. Service personnel should have access to all documentation for the machine.

Keep this manual in a safe place so that it can and should be used by other operators of the machine.



- The machine is intended to be used for washing trays found in the general catering and restaurant trade. Other uses are NOT recommended!
- The machine can be equipped with a number of different options. Certain options may be standard in a number of countries. Check what your machine is equipped with.
- The machine's display indicates what the machine is doing. The machine's various temperatures and any alarms are also shown.
- The capacity requirements of the machine can be found in the TECHNICAL DATA chapter.
- The electronics in the machine are RoHS compatible.

Before the machine is started up and used, the following points should be observed:



- The SAFETY INSTRUCTIONS chapter must be studied carefully before commissioning the machine.
- Installation of the machine must be performed in accordance with the requirements and instructions indicated in the INSTALLATION INSTRUCTIONS and TECHNICAL SPECIFICATIONS chapters.
- Any personnel who may at some point use the machine must be trained in its operation, use and care.
- The machine should not be used by anyone suffering from a physical or mental illness.
- A close eye should be kept on any children in the vicinity of the machine to ensure they do not tamper with it.
- All cover plates must be fitted during use.



The machine and equipment requires an annual service. Contact one of our authorised and trained service companies for such a service.

1.1 Symbols used



This symbol warns of situations where a safety risk may arise. The instructions given should be followed in order to prevent injury and dangerous situations.



This symbol on a machine part warns of electrical equipment. The machine must be entirely non-live during servicing, turn off the power at the power switch or the main switch and if required, the switch should be locked to prevent unintentional operation. The component may only be removed by a qualified electrician. You must also remember to switch off the power supply to any external equipment which has a separate supply (e.g. detergent equipment).



This symbol warns that the machine's electronics are sensitive to electrostatic discharge (ESD), which is why a static electricity wristband must be used when handling the electronics at all times.



This symbol explains the right way to perform a task in order to prevent poor results and/or damage to the machine.



This symbol identifies recommendations and hints to help you get the best results when washing, to increase the machine's lifespan and reduce the risk of emergency shutdown.



This symbol explains the importance of careful and regular cleaning of the machine to meet hygiene requirements.



This symbol warns of the importance to read the manual before using the machine.



This symbol warns that local regulations must be followed for recycling of packaging etc. as well as the destruction of the machine.



This symbol shows where any earth cable for potential equalisation can be connected. The earth bolt is placed on the machine's stand.

1.2 Machine rating

The machine has two rating plates, one of which is placed at the bottom of one side of the machine and the other in the electrical cabinet. The technical information on the plates is also included on the machine's wiring diagram. The various rating fields show:




1. Machine type
2. Machine serial number
3. Year of manufacture
4. Enclosure protection class
5. Voltage
6. Number of phases with or without neutral
7. Frequency
8. Main fuse
9. Motor output
10. Electrical heating output
11. Max. output
12. QR code

1.3 Checking that the machine and manual correspond

Check that the type description on the rating plate corresponds with the type description on manual cover page. If manuals are missing, it is possible to order new ones from the manufacturer or the local distributor. When ordering new manuals, it is important to quote the machine number found on the rating plate.

1.4 EU Declaration of Conformity

A so-called EU Declaration of Conformity is provided on delivery of the machine.



CE DECLARATION OF CONFORMITY

This declaration of conformity only refers to the machine/product in the condition in which it is supplied, not any additions or modifications made by the customer/user.

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Representative: Bohma General Trading, Dae Ryung Group Ltd, DSP-006, Electronics Service OOD,
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 M/s Alstria's Consolates Pvt Ltd, Nakarishi M2 Co Ltd, QMB cor/Kration, Retail dop,
 SWS Hyden I Mordlan, TPN Group, Wexiödisk AB, Wexiödisk UK
 Company of Wexiödisk AB Wexiödisk, Wexiödisk

Our machines are manufactured **2016** in accordance with applicable EU directives and we declare under sole responsibility that the following products:

CE Declaration of Conformity:
 EU's Machinery Directive 2006/42/EG, annex I & A
 EU's Low-voltage directive 2006/95/EC
 EU's EMC-directive 2014/53/EU
 EU's WEEE directive 2002/96/CE
 EU's RoHS-directive 2011/65/EU

Harmonised standards:

EN 12100 Machine safety: General principles for design - Risk assessment and risk reduction
 EN 50506 Safety - Particular rules for safety tests
 EN 50529 Specification for degrees of protection providing enclosure (IP code)
 EN 5233 Measurement methods for electromagnetic fields of household appliances and similar apparatus with regard to human exposure
 EN 61010-2-2 Electromagnetic compatibility (EMC) - Immunity standard for industrial environments
 EN 55014-1 Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus - (EMC) - Part 1: Emission
 EN 50518 Technical documentation for the assessment of electrical and electronic products with respect to the restriction of hazardous substances

The above directives and standards are common to the different machine groups.
 Standards in the tables below are specific to the different machine groups.

Single family, kitchen, household appliances with accessories: WED-40 (11000-1) WED-PR800 & WED-1 & WED-7 & WED-10 (110000-1) WED-10 (11000-1) WED-PR800 (110000-1) WED-1 & WED-10 (11000-1) WED-10 (11000-1) & WED-10 (11000-1) (11000-1) WED-10 (11000-1) & WED-10 (11000-1) WED-10 (11000-1) & WED-10 (11000-1) WED-10 (11000-1) & WED-10 (11000-1) WED-10 (11000-1) & WED-10 (11000-1) WED-10 (11000-1) & WED-10 (11000-1)	Harmonised standards to EU's Machinery Directive 2006/42/EG, annex I & A EN 12100-2 Safety: Functional safety of machines EN 12100-3 Safety: Functional safety of machines
Single family, kitchen, household appliances with accessories: WED-40 (11000-1) WED-PR800 & WED-1 & WED-7 & WED-10 (110000-1) WED-10 (11000-1) WED-PR800 (110000-1) WED-1 & WED-10 (11000-1) WED-10 (11000-1) & WED-10 (11000-1) (11000-1) WED-10 (11000-1) & WED-10 (11000-1) WED-10 (11000-1) & WED-10 (11000-1) WED-10 (11000-1) & WED-10 (11000-1) WED-10 (11000-1) & WED-10 (11000-1) WED-10 (11000-1) & WED-10 (11000-1)	Harmonised standards to EU's Machinery Directive 2006/42/EG, annex I & A EN 12100-2 Safety: Functional safety of machines EN 12100-3 Safety: Functional safety of machines
Special machines: ACS 400000000 (11000-1)	Harmonised standards to EU's Machinery Directive 2006/42/EG, annex I & A EN 12100-2 Safety: Functional safety of machines

Värd 2016-04-20

Magnus Tjesson
Managing Director

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1. Contact details of the manufacturer (Wexiödisk AB, Mårdvägen 4, SE-35245 Växjö, SWEDEN, Tel.: +46 470 771200, E-mail: wexiödisk@wexiödisk.com).
2. Representatives of Wexiödisk AB.
3. Person responsible for the product's documentation.
4. Year of manufacture of the product.
5. The EU Directives with applicable provisions to which all the machines, special machines and accessories comply.
6. Harmonised standards for the Directives specified, and which the machines, special machines and accessories meet, wherever relevant.
7. Model designation and serial number of the machines, special machines and accessories the document applies to.
8. Place and date with signature and name (in block letters) of the person responsible for ensuring compliance with legislation and regulations.

2. Safety instructions



Read the chapter GENERAL INSTRUCTIONS carefully before starting work.

2.1 General information



The machine is CE marked, which means that it complies with the requirements of the EU Machinery Directive with regard to product safety. Product safety means that the design of the machine will prevent personal injury or damage to property. The CE mark is only valid for an unmodified machine. Any damage to the machine arising from failure to follow the instructions will invalidate the supplier's warranty and product liability.



Installation, repairs and servicing must be performed by an authorised engineer in accordance with local and national rules in effect for such work with water and drainage systems, electricity, ventilation and steam. To ensure electrical safety, components must only be tested when fitted in their normal place in the machine. We recommend that the work is performed by the manufacturer or one of the manufacturer's authorised service companies.

To further improve safety during installation, operation and servicing, the operator and the personnel responsible for installing and servicing the machine should read the safety instructions carefully.



The machine's electronics are sensitive to electrostatic discharge (ESD), which is why a static electricity wristband must be used when handling the electronics at all times.

Before the machine enters service, ensure that the personnel are given the necessary training in handling and looking after the machine.

In order to avoid dangerous situations, the following must be followed:



- Switch off the machine immediately in the event of failure or malfunction.
- The work must be performed by an authorised person. Make sure the machine is non-live before removing the cover plate. Turn off the power using the power switch or the main switch. If required, the switch must be locked to prevent unintentional operation. You must also remember to switch off the power supply to any external equipment which has a separate supply (e.g. detergent equipment).
- Shut off the tap for incoming water and drain the machine's tank(s) before starting work. Let the machine cool down as pipes for water, washing pumps, booster heaters and valves become very hot when the machine is in operation.
- The machine and equipment requires an annual service. The machine should be serviced by a person authorised or trained to do so by us. Use original spare parts.
- Warranty repairs must be performed by an authorised company. Contact an authorised service company to draw up a programme of preventive care and maintenance. For authorised service companies, please see www.wexiodisk.com or contact Wexiödisk AB.
- The regular checks described in the manual must be carried out in accordance with the instructions.
- As the machine is equipped with an external data outlet (USB), this must NOT be used for anything other than its intended purpose.

2.2 Transport



Handle the machine with care during unloading and transport; there is a risk of it tipping over. Never lift or move the machine without using the wooden packaging to support the stand.

2.3 Installation



- The machine and any tray exchanger are designed for permanent electrical installation.
- The machine must be connected to a lockable power switch, if it does not have an internal main switch.
- Make sure that the mains voltage is the same as that indicated on the machine's rating plate.



For increased safety, it is recommended to equip the installation with a ground fault circuit breaker.

2.4 Detergent and drying agent



Be aware of the risks involved in handling detergents and drying agents. Protective gloves and safety glasses should be used when handling, and an eyebath should be within easy access. Read the warning text on the detergent and drying agent containers as well as the detergent supplier's instructions.

2.5 Operation



Be very careful around the machine when it is in operation.

2.5.1 High temperatures



- The temperature of the washing and rinsing water is 60 °C and 85 °C. Do not open the machine until the washing and rinsing phases have finished. The steam that comes out of the machine after the wash has been completed is hot.
- Avoid touching hot pipes and booster heaters. The machine's outer jacket can also become hot during operation.

2.5.2 Risk of crushing



The machine, and any equipment, has moving parts before, during and after washing. Be careful therefore to avoid crush injuries. In connection with service or repairs that require the hood to be open, it must be secured by means of a prop for example.

2.5.3 Risk of slipping



The floor should be kept dry to eliminate any risk of slipping. Mop up any water and leftover food that has been spilt.

2.5.4 Sounds



The machine is not silent during operation, see TECHNICAL SPECIFICATIONS. Hearing protection may therefore need to be used.

2.6 Cleaning the machine



The water in the tank has a temperature of approximately 60 °C and contains detergent. Be careful when draining and cleaning the wash tank. Wear protective gloves and safety glasses and have an eyebath within easy access.

3. Installation instructions



Read the chapters GENERAL INSTRUCTIONS and SAFETY INSTRUCTIONS carefully before starting work.

3.1 General information



Read these instructions carefully, as they contain important information regarding the correct installation method.



- The instructions should be used together with the machine's wiring diagram and flow diagram. These can be found behind the cover plate for the chemical wash zone.
- The machine can be equipped with a number of different options. Certain options may be standard in a number of countries. Check what your machine is equipped with.
- If holes need to be drilled in the machine, the holes must be fitted with an edge strip or similar protection.

3.1.1 Rust on industrial dishwashers



- Large-scale industrial dishwashers in general as well as our dishwashers are made of stainless materials, but despite this, there are still situations where rust can occur on “stainless” materials.
- We are going to describe a few reasons for this here, so that you, as a user, service engineer or other type of personnel, can avoid this.
- Rust usually occurs due to the fact that something that is not stainless finds its way onto the stainless surface. The non-stainless particles will soon start to rust, and then contaminate the stainless material, which also starts to rust. If no action is taken at this point, serious damage such as a hole in the material can occur.

RISK SITUATION	CAUSE	DECLARATION / ACTION
Drilling holes when installing a detergent device.	Using a drill or hole saw that has previously been used for ordinary non-stainless materials.	“Contaminated” hole-drilling tools can cause enormous damage in the form of pores in stainless plates. Never use a cutting tool that has previously been used on other materials or blackplate.
	Using blunt tools when drilling holes.	Stainless plate, which has overheated during hole drilling, may lose its “stainless” properties. This can show up as rust around the hole for the detergent cell.
	Shavings from hole drilling.	The shavings from drilling or hole sawing are usually heated so much that they lose their stainless properties. They must always be removed by hand! Washing after hole drilling is not enough!
Rust spots that occur during normal operation and use.	Minerals, e.g. ferrous gravel or earth, from dishware or food (vegetables and root vegetables) that has been lying in crates, find their way onto the stainless surface. Minerals (gravel) can also be found on the wheels of catering trolleys.	Daily cleaning is always important. Use a suitable brush for “mechanical” cleaning, e.g. in the wash tanks, on the wash trays and filters.
	Steel wool. Ordinary steel wool is not stainless, and can cause serious damage to stainless surfaces and plates.	Use stainless cleaning pads. Remove all ordinary steel wool from the catering facility / restaurant.

NOTE! If rust spots have developed, they must be dealt with immediately by a person authorised to do so!

3.2 Requirements for the installation site

3.2.1 Lighting

In order to ensure the best possible working conditions during installation, operation, servicing and maintenance, make sure that the machine is installed in a well-lit room.

3.2.2 Ventilation and ambient temperature

The machine is intended to be used in an indoor environment at normal room temperature. The machine produces heat and steam when in operation. In order to ensure the best possible working conditions, a certain air renewal rate is required in the dishwashing room. The ventilation requirements for the dishwashing room are to be dimensioned on the basis of the applicable standards.



The machine is equipped with a heat recovery unit connected to an exhaust fan to reduce the amount of steam that is released.

3.2.3 Power supply

Electrical connections are made by qualified personnel in a way that complies with local and national regulations. The machine's capacity requirements are stipulated in TECHNICAL SPECIFICATIONS.

3.2.4 Water

Water connections are made by qualified personnel in a way that complies with local and national regulations. The machine's capacity requirements are stipulated in TECHNICAL SPECIFICATIONS.

3.2.5 Steam (optional)

Steam connections are made by qualified personnel in a way that complies with local and national regulations. The machine's capacity requirements are stipulated in TECHNICAL SPECIFICATIONS.

3.2.6 Drain/waste pipe

There must be a waste pipe with an effective trap for the machine's waste water and for water used for rinse cleaning. The machine's capacity requirements for drainage are stipulated in TECHNICAL SPECIFICATIONS.

3.2.7 Space for servicing

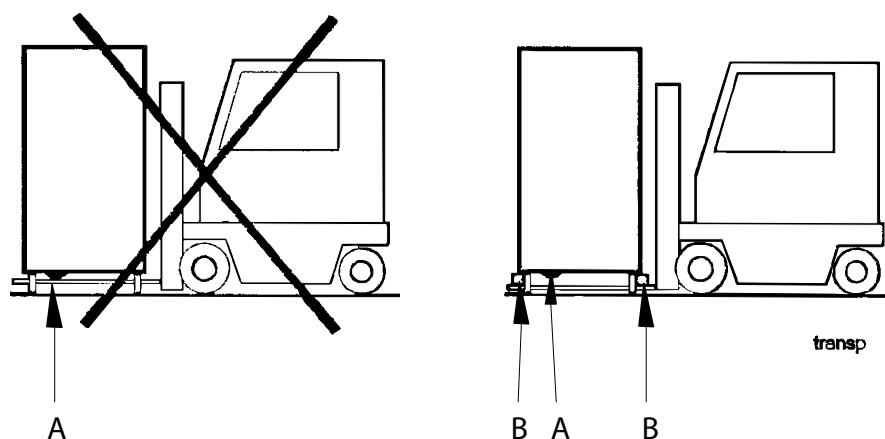
A 1-metre area should be left clear in front of the machine for servicing purposes. Depending on if the machine has different accessories, there may also be such a requirement at the infeed and outfeed ends as well as above the machine.

3.3 Transport and storage

Always transport the machine in an upright position.



Take care during transport, as there is a risk of tipping. NOTE! The machine must not be transported without a pallet or other support. Some form of support beam must always be used along the sides of the machine during transport. Otherwise the machine may become damaged. When transporting the machine without a normal wooden pallet, always check that none of the components underneath the machine can be damaged.



A = Pumps
B = Spacers



If the machine is not being installed immediately, it must be stored in a frost-free area where the air is dry.

3.3.1 Unpacking

Check that all parts have been delivered by comparing them with the delivery note.

Remove the packing material. Inspect the machine for any transport damage.

Recycling



- The machine is manufactured from stainless steel plate, among other things, and also contains electronic components. Recycling of the appliance when its economic lifetime has been reached must be carried out in accordance with current rules and regulations.
- Packaging must be sent for destruction or recycling in accordance with local regulations.

3.4 Installation

3.4.1 Preparing for the installation

Check that there is sufficient room for the machine at the installation location.



- Check that correct connections are available for water, electricity, drainage and possibly steam at the installation location. See TECHNICAL SPECIFICATIONS.
- Check that the overheating protection device is reset.

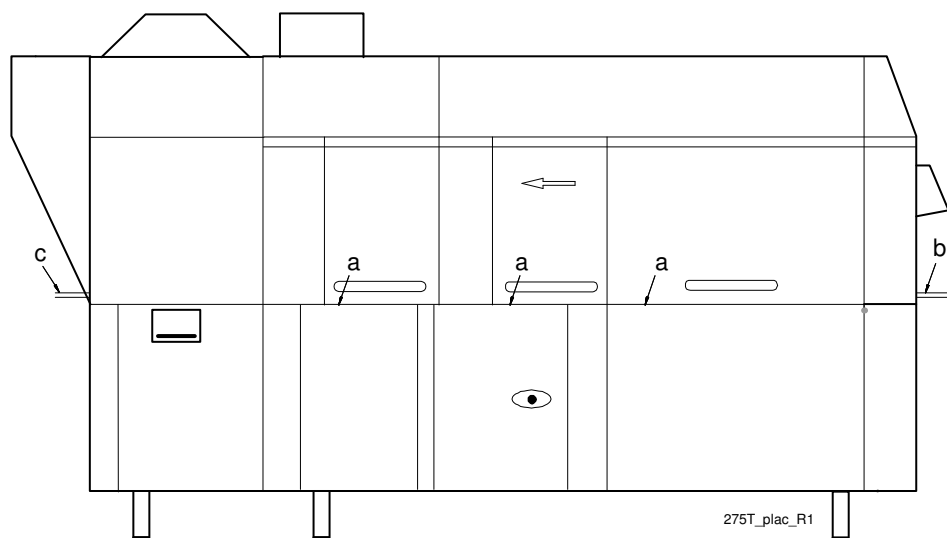
3.4.2 Positioning the machine

Check the following points before the machine is placed in position:



- Check that the fuse for the machine at the site is off, blocked and that outgoing electrical circuits from the machine are non-live.
- Remove the protective plastic on the sides which are to be stood against a wall.
- The distance between the wall and machine should be at least 15-30mm.

Place the machine in position and check that it, and any accessories, are horizontally level. Place the spirit level on the join between the machine tank and the upper part. Adjust the height with the legs.

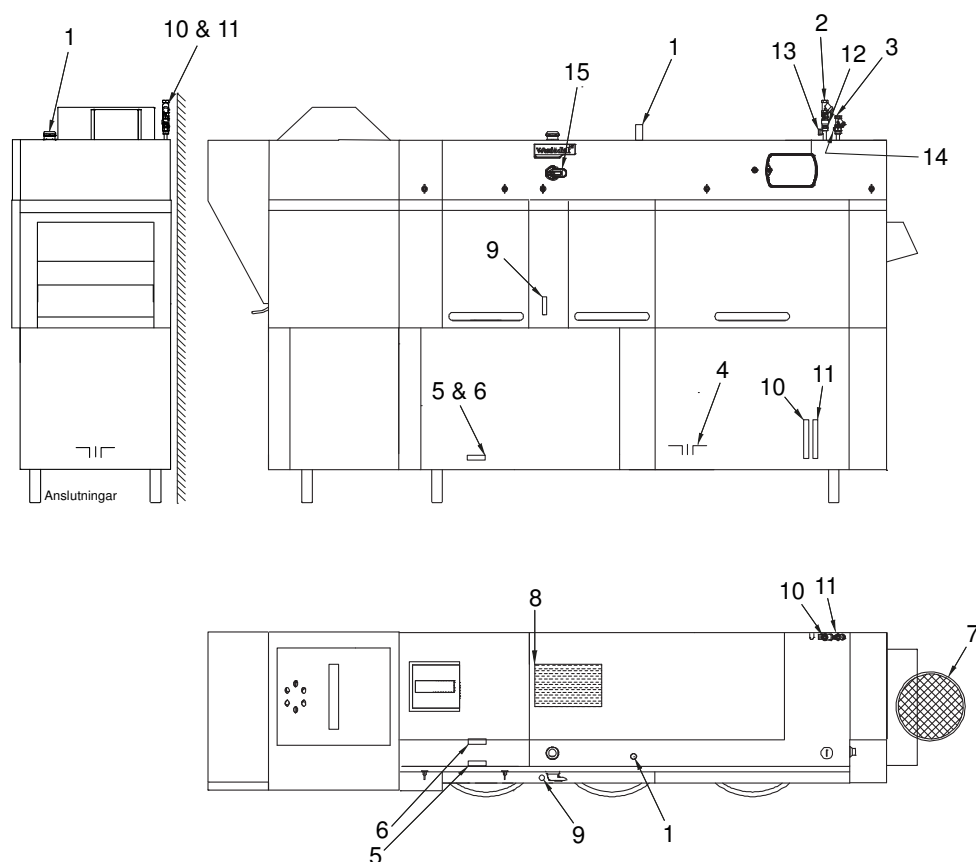


The machine must be evenly balanced on three sides:

- On the cover edge of the front side (a) (tank body).
- On the cover of the infeed (b).
- On the cover of the outfeed (c).

Once the machine has been filled with water, do another check to make sure the machine is horizontal.

3.5 Connections



Installation drawing

1. Electrical connection
2. Cold water connection/filter
3. Hot water connection/filter
4. Drain connection 50 mm
5. Steam connection (option)
6. Condensing water connection (option)
7. Floor drain
8. Exhaust steam from heat recovery unit
9. Alternative electrical connection from floor behind the front plate (option)
10. Alternative cold water connection from floor behind the front plate (option)
11. Alternative hot water connection from floor behind the front plate (option)
12. Non-return valve
13. Vacuum valve
14. Washing detergent dosage outlet
15. Main switch

In the following chapter, figures are given in brackets to clarify what needs to be done. These numbers refer to image and list above.

3.5.1 Electrical connection

Information about electrical connections (1) is available on the machine's wiring diagram which is provided on delivery.



- The machine is designed for quick electrical installation.
- The machine has a built-in main switch (15).
- Connect the electric cable at (1). In special cases, certain machines may have an electrical connection from the floor (9). Protect the incoming cable with, e.g. Pipe for connection cable, WD212.4102 (option).
- Check the direction of rotation of the pump motors during operation when the tanks are full of water. The direction of rotation must conform without exception to the direction of the arrow on the pump. Stop the dishwasher immediately if the direction of rotation is incorrect and change two of the incoming phases.

After completing the installation, switch on the main switch and all circuit breakers.

3.5.2 Water connection, regardless of any options



- A shut-off cock must be installed on the incoming pipe.
- It is important that the water supply has sufficient pressure to ensure the correct flow of water to the machine. The required water flow and pressure can be found in the TECHNICAL SPECIFICATIONS. If the water pressure is too low, a booster pump must be fitted.

The water pipe is connected at (2, 3) or at (10, 11).

The hot water connection (3) on the machine is fitted with a filter.

The cold water connection (2) on the machine is fitted with a filter, non-return valve and vacuum valve.

As the machine is fitted with a break tank, the connection is fitted with a filter and non-return valve.

3.5.3 Ventilation

The machine's heat load for the room is stipulated in TECHNICAL SPECIFICATIONS.

The machine has a heat recovery unit connected to an exhaust fan to reduce the amount of steam released. Extractor fans for extracting steam can be installed above the infeed and outfeed openings, as well as above the area of the machine where steam is emitted from the condensing fan.

If a hood is fitted over the machine, it must be positioned so that it covers the drying rack after the machine and preferably also the exhaust from the condensing fan.

3.5.4 Steam (optional)



- A shut-off cock must be installed on the incoming pipe. The required steam pressure can be found in the TECHNICAL SPECIFICATIONS.
- If the machine is steam-heated, connect the pipes for steam at (5).

Condensing water

A condensation connection (6) is only provided on steam-heated machines. The pipe is connected to the system's steam boiler.

3.5.5 Drain/waste pipe

The waste water system connected to (4) should consist of a 50 mm metal pipe that will withstand mechanical impacts. The waste pipe must run to a floor drain, where its opening must be above the water level.

The drain can be fitted to the right or left. Remove the perforated section of the end plate and pull the pipe through the hole. Connect the drain and run to the floor drain (7) where it should flow freely above the water level.

Ensure that the drain connection is kept in place by using e.g. cable ties in the designated areas.

3.5.6 Detergent and drying agent (possible option)



- The machine is supplied ready for the connection of a detergent and drying agent system. The water outlet for detergent is located on the incoming hot water pipe. The drying agent connection is on the pipe leading to the booster heater for the final rinse water.
- Check what your machine is equipped with, as this may vary depending on the model and country.
- Use the same make and type of detergent and drying agent.
- With machines connected to cold water, the water pipe temperature may be too low for use of powder or paste type detergents.
- If liquid detergent is used together with Wexiödisk's detergent pump, the detergent must be placed under the machine's tank level.
- The positioning of the drying agent is not as critical, but it should be placed in the same way as the detergent.

When drilling holes, it is important that the following points should be observed:

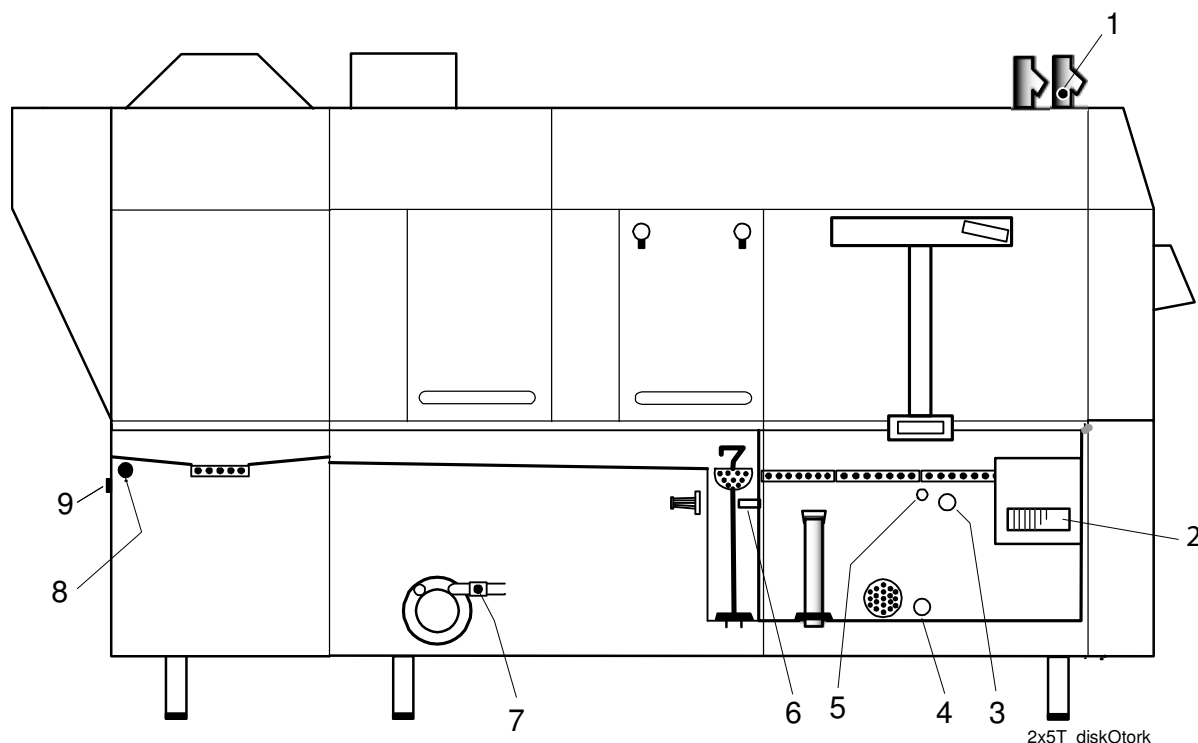
- Use sharp tools so that panels do not become unnecessary hot. Red-hot panels can rust in the future.
- Always drill from inside the machine.
- Remove all metal shavings carefully both from the machine and tank before refilling with water. Shavings left in the tank can cause corrosion.

If equipment for a different type of detergent is used, it should preferably be put on the wall behind the machine to avoid holes being drilled unnecessarily in the machine.

Contact your chemical supplier regarding settings and adjustments.

For information about wiring diagram, see the machine's wiring diagram.

Connection of the equipment



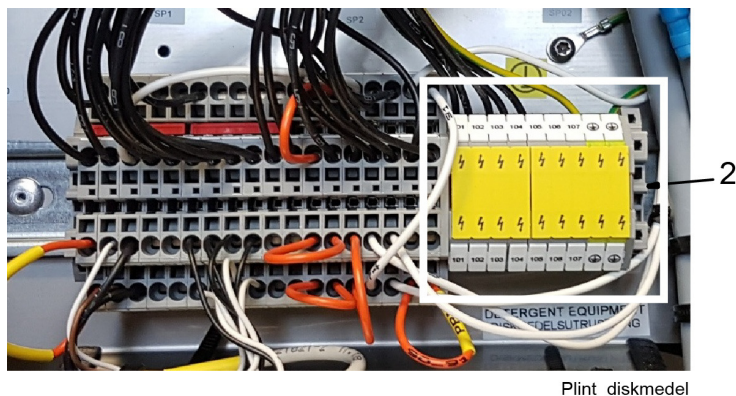
Connections for detergent and drying agent dosage.

1. Water outlet for detergent dosage on the incoming hot water pipe.
2. Terminal box with connections for control of detergent and drying agent.
3. Plugged hole in the cover plate on the back of the machine for alternative detergent connection. Drill a hole from the back of the chemical washing tank through the plugged hole.
4. Plugged hole \varnothing 22 mm for measuring cell on the front of the chemical wash tank.
5. Plugged connection \varnothing 11 mm for liquid detergent on the front of the chemical washing tank.
6. Plugged connection \varnothing 18 mm for connecting hose for detergent in solid form.
7. Connection for drying agent dosage by the booster heater.
8. Hole \varnothing 25 mm for hose intended for detergent in solid form.
9. Hole \varnothing 19 mm for drying agent hose.

Electrical connection of the equipment

The machine comes ready for fitting detergent and drying agent equipment, but this is not included with the machine.

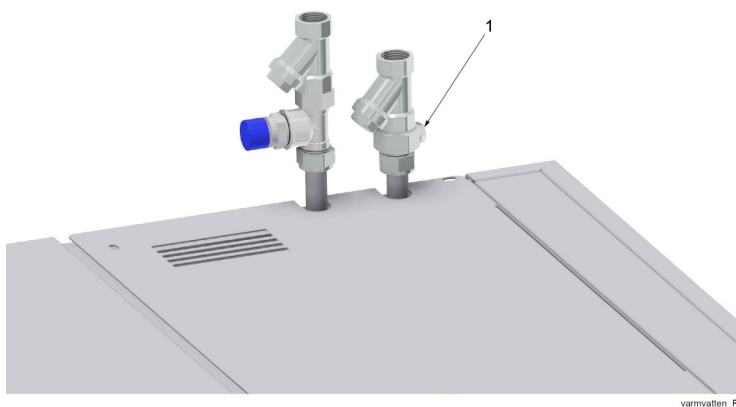
To avoid making unnecessary holes in the machine, the equipment should be placed on the wall behind the machine on the outfeed side.



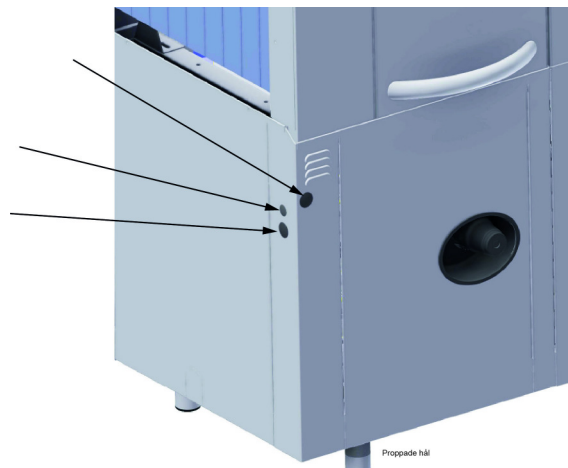
Connections for detergent and drying agent, NB! 230V

Detergent dosage

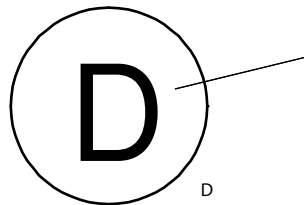
The water outlet (1) for the detergent dosage is placed on the incoming hot water pipe.



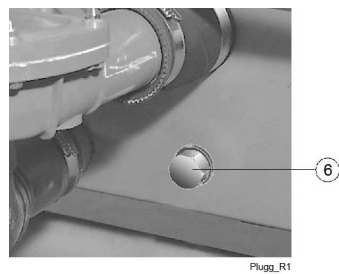
Hot water outlet



Plugged holes for hoses for detergent and drying agent



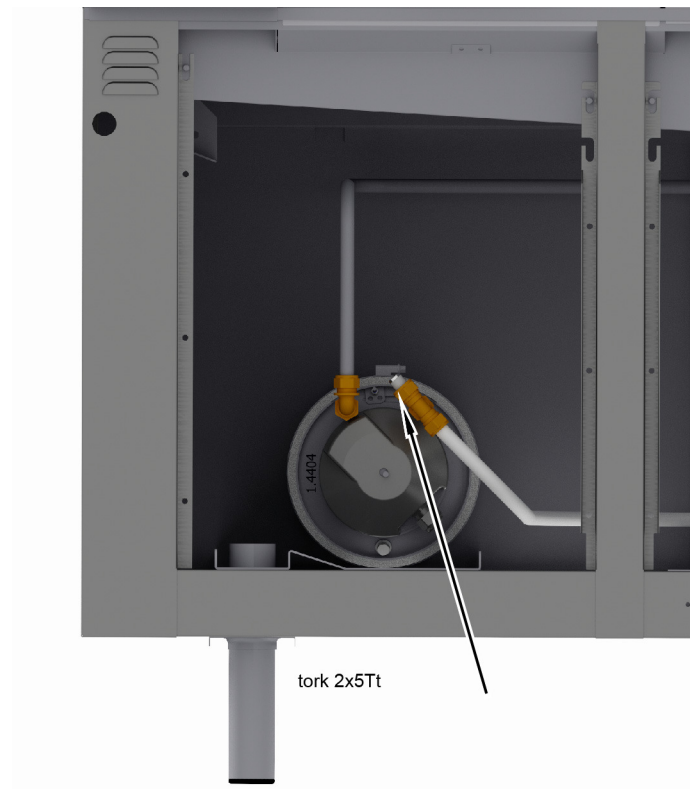
“D” indicating alternative opening for detergent



Plugged hole for measuring cell

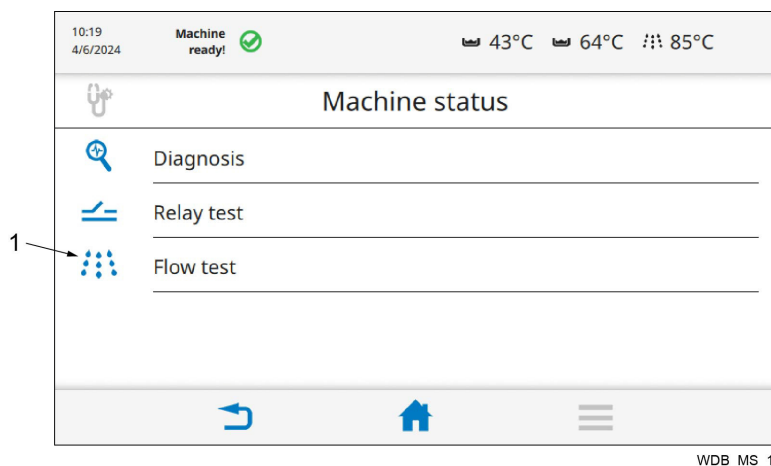
Drying agent dosage

The connection for drying agent (7) is located next to the booster heaters.



Drying agent dosage outlet

3.6 Checking and setting the final rinse flow



The “Machine status” tab



To access Flow test (1), press the menu button and then select Machine status

To gain access to Flow test (1), the user must log in with access level S1. The password for S1 is “wd”.

Under the Flow test tab (1), the machine's current flows can be checked and set individually. The flows are set at the factory and are shown in the “adjustment instructions”, but must also be checked after installation as follows:

- Start the final rinse flow by activating Y02 on the display.
- Check the value for BV02, which is shown in litres/min.
- If necessary, adjust the flow using the needle valve located next to the water meter.
- Exit the “Flow test” tab using the home key.

3.7 Installation and connection of auxiliary equipment and options



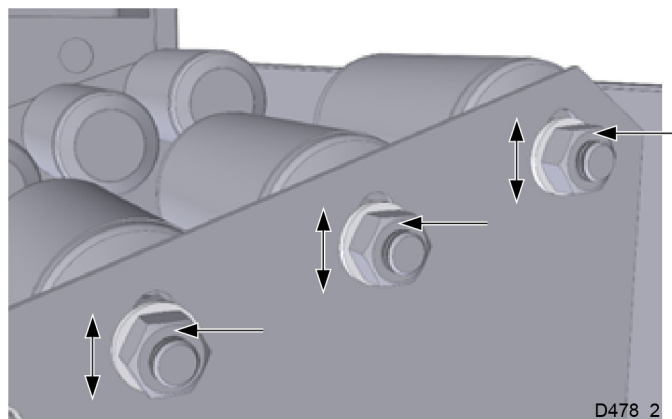
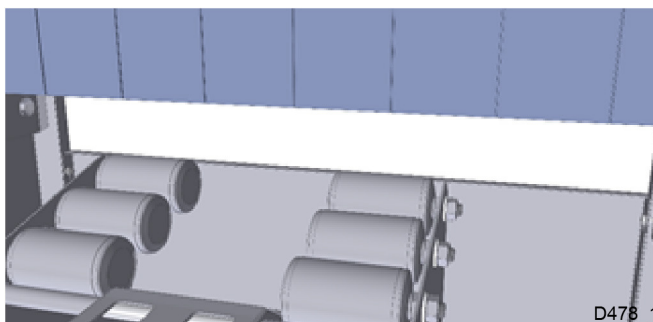
- Once the machine is in place and has been adjusted horizontally and vertically, the auxiliary equipment can be fitted.
- The machine can be equipped with a number of options. Check what your machine is equipped with, which depends on the model, machine type and country.

The various options normally place no specific requirement on the installation.

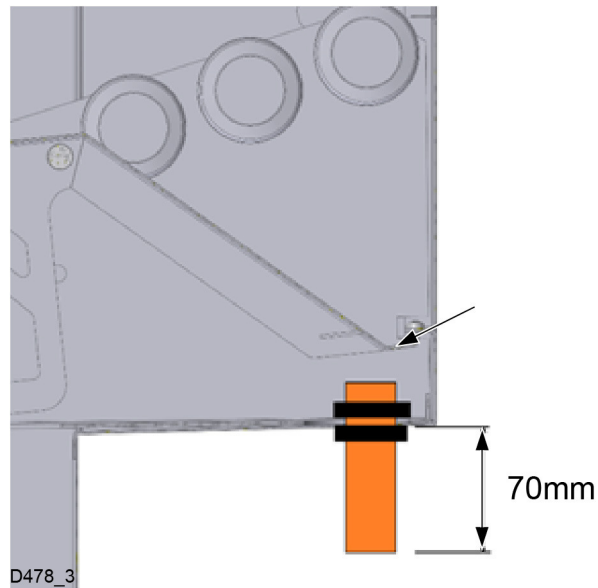
3.7.1 Setting the tray feed (in and out)

Basic infeed settings

1. The wheels are set in the middle position of the oval grooves.
 - The basic setting for the runner is the centre position in the oval grooves.



2. The adjuster screw on the switch must be adjusted so that the switch arm does NOT rest directly on the inductive sensor once the inductive sensor has been set.
- Basic setting: 70 mm protrusion.
 - Total switch length: 80 mm



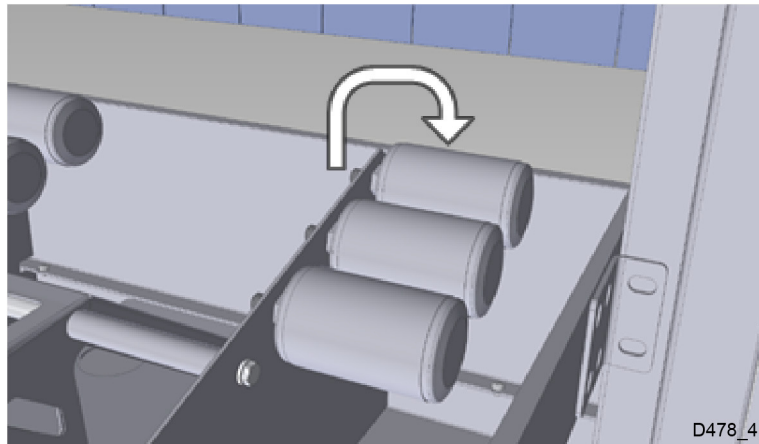
Basic setting, feed reference value

Check the following reference values:

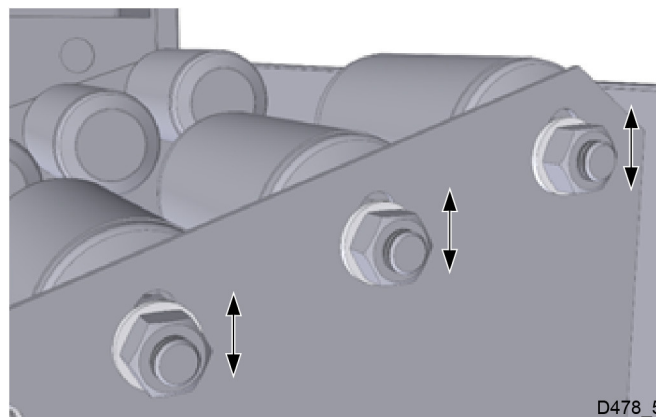
(34) Time stop delay infeder	0.0 seconds	Adjust on start-up
(35) Time start delay feeding	0.0 seconds	Adjust on start-up
(36) Time stop delay feeding	0.0 seconds	Adjust on start-up

Infeed setting options

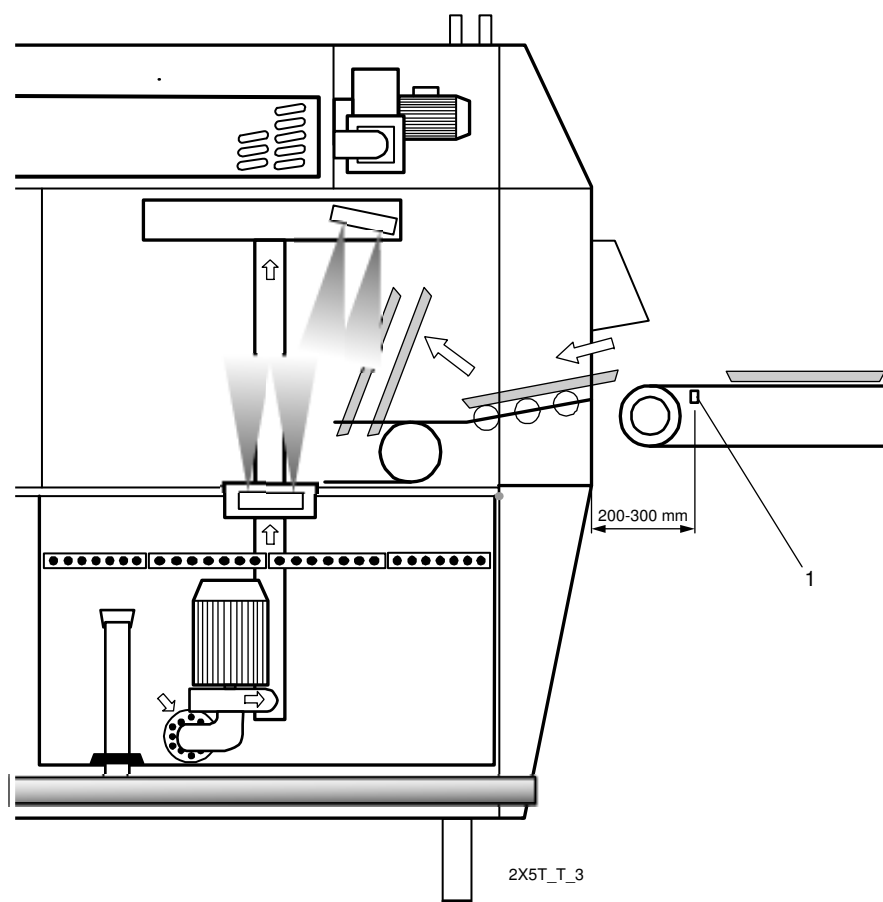
1. The runner on the machine's infeed track may be turned (480-530 mm) for larger tray widths for smoother tray infeeding.



2. The position of the runner may be adjusted to adjust the infeed for the tray to the first finger link:
 - The infeed speed for the tray is primarily adjusted using the top wheel pair.
 - Lowering the position in the oval groove reduces the speed. Adjust so that the row of wheels forms a straight line for a good transition to the finger link.



Infeed photo sensor (option)



An infeed photo sensor (1) is used to interrupt the emptying of the machine during manual operation when a tray is entering the machine. The machine then returns to automatic operation and is ready to receive the tray.

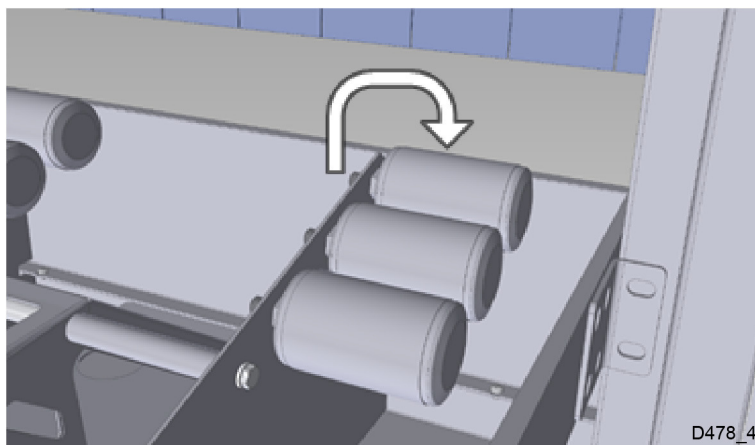
Finger conveyor start position

The start position of the finger conveyor can be adjusted using the reference value on row 36. This controls how far the conveyor travels when the tray is fed in and can affect the position of the tray on the conveyor.

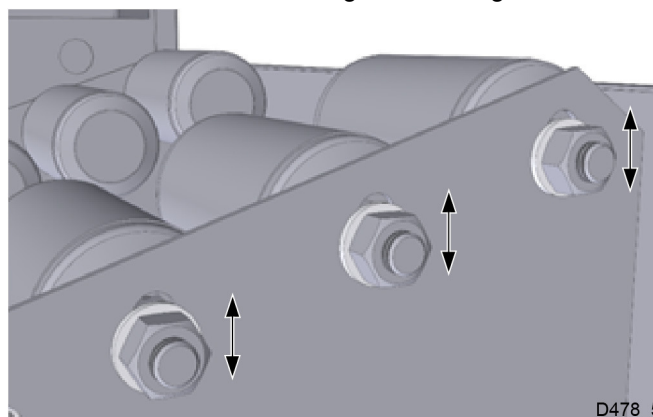
(36) Time stop delay feeding	0.0 - 0.2 s (max. 0.3 s)
------------------------------	--------------------------

Infeed setting options

1. The runner on the machine's infeed track may be turned (480-530 mm) for larger tray widths for smoother tray infeeding

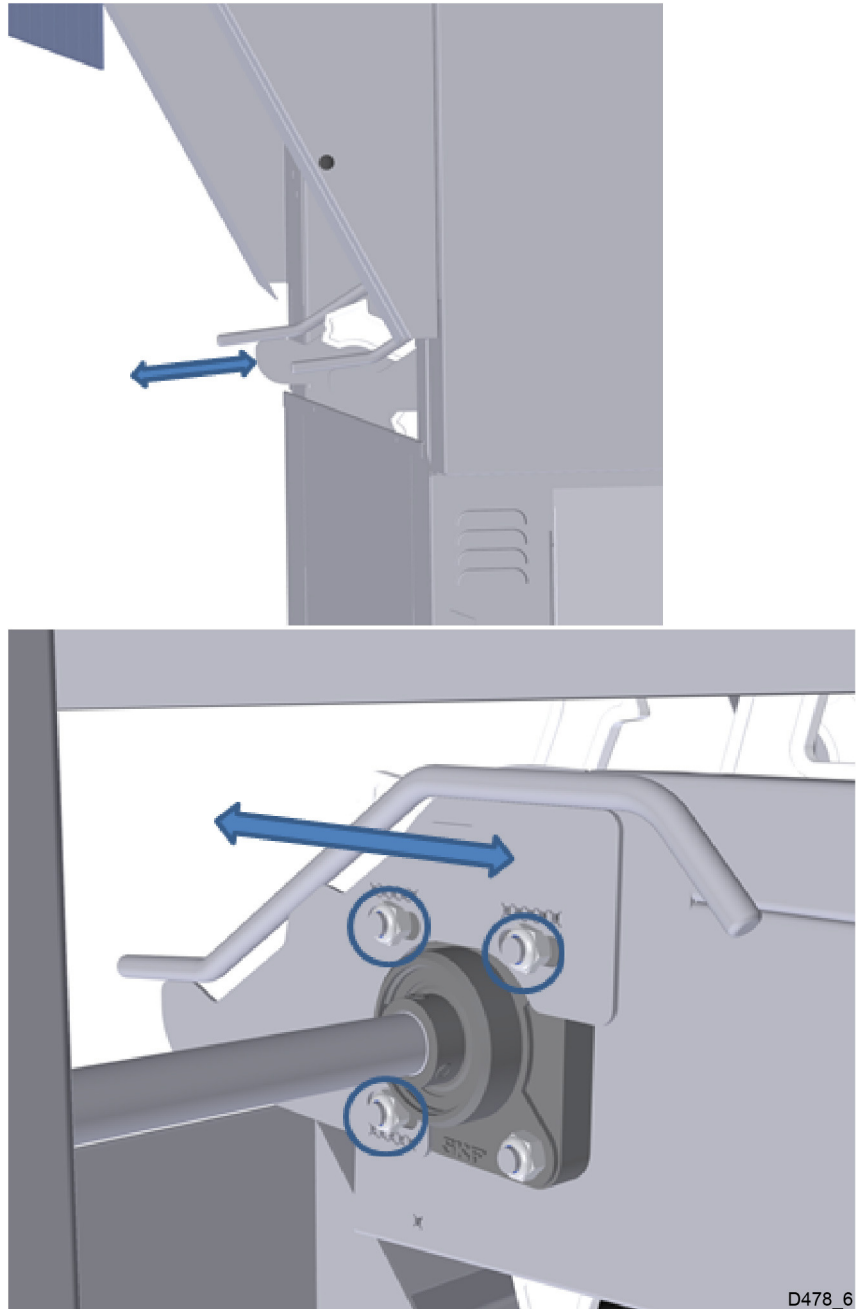


2. The position of the runner may be adjusted to adjust the infeed for the tray to the first finger link.
The infeed speed for the tray is primarily adjusted using the top wheel pair. Lowering the position in the oval groove reduces the speed. Adjust so that the row of wheels forms a straight line for a good transition to the finger link.



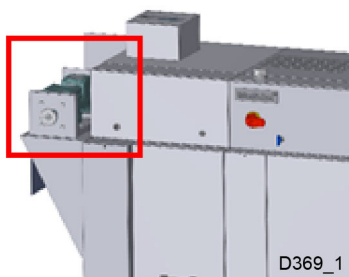
Outfeed setting options

1. The tray guides on the outfeed can be adjusted in length and the tray drop can be adapted to the next conveyor or dispenser.



D478_6

3.7.2 Setting the feed motor overload switch



1. The wheel of the switch must very close to the motor cover. The play should be 0-0.1 mm.



2. Check that the overload protection is not tripped too easily during the belt feed. This check is performed when the machine is full of trays.

3.7.3 Limit switch

The Limit switch is installed on the lower terminal block, which is placed in front of the chemical wash tank. When connecting, remove the existing clamp on the connection points. See the machine's wiring diagram. NOTE! The machine's voltage is 24V.

3.7.4 Conveyors

Installation of in- and outfeed equipment (conveyors, curves) must be performed in accordance with the wiring diagram's main circuit instructions. This applies to machines equipped with a motor switch and contactors for this equipment.

Connection of supply voltage to the in- and outfeed equipment is performed in accordance with the wiring diagram's instructions. NOTE! The machine's voltage is 24V.



When fitting a motor switch and contactors retrospectively, use the components on the wiring diagram and follow the connection instructions. This affects the manufacturer's liability - see "SAFETY INSTRUCTIONS".

3.7.5 Emergency stop

An additional emergency stop can be connected at the lower terminal block, which is placed in front of the chemical wash tank. Replace the existing clamp on the connection points when connecting a new emergency stop. See the machine's wiring diagram. NOTE! The machine's voltage is 24V.

3.8 Trial operation

Prepare the machine for trial operation with the help of OPERATING INSTRUCTIONS. The instructions describe the measures that must be taken to prepare the machine for operation.

3.8.1 Commissioning protocol

This should be completed when the machine is started up and used.

Machine type:
Machine serial number:
Date of installation:

Read the installation and user manuals carefully. Then check the following points:

1. Check:

- Water, steam and drain connections
- That the machine is evenly balanced
- That closed doors are in line
- The adaptation of any tray dispensers
- Detergent and drying agent
- That the filters, level pipe, filter tray and curtains are in position
- The mini-switches for all the heating elements must be in the OFF position.
- That the overheating protection device is reset

2. Filling the machine:

- Switch on the main switch and press the ON/OFF button
- Close the doors
- Fill the machine with water in accordance with the OPERATING INSTRUCTIONS
Note: The booster heaters fill automatically when the doors are closed. The machine has a filling check function for the booster heaters. When the function is activated, a check is carried out to ensure that the booster heaters are full of water, before the element is switched on
N.B.! If the filling process is interrupted using the main switch, the check starts again from the beginning
- When the filling check has been completed and all the tanks are full, the mini-switches for the booster heaters switch on

3. Check the setting of the reference values:

- All the reference values have been set to the recommended values on delivery
- Check that the motor cut-off switch for the infeed and outfeed conveyors have been set correctly

4. Start the machine:

- Check the direction of rotation of the pumps
NB! If the direction of rotation is wrong, the phase must be inverted on the incoming feed
- Check that the overload switch on the feed cradle is functioning

5. Run a number of washes complete with dishware and check:

- There are no water leaks
- The door switch works
- Steam discharge from the machine
- The tank and final rinse temperatures are maintained
- The final rinse flow has been set correctly (2.5 l/min. (factory setting))
- The washed items are clean
- The washed items are dried

6. Final check: Empty the machine, turn the machine off using the ON/OFF button and then turn off the power at the main switch:

- Re-tighten all the connections on the circuit breakers and contactors
- Check that all the mini-switches and the motor cut-off switch are in the on position.
- Display the quick guide supplied with the machine

7. Train and inform personnel concerning:

- Washing
- Care (daily, weekly and other frequencies)
- Recommendation for annual service

3.9 Documentation



For correct use and servicing, it is essential that the documentation accompanying the machine is made available to personnel who will be using the machine. The installation and user manual, which describes handling and care among other things, should be stored near the machine.

4. Operating instructions



Read the chapters GENERAL INSTRUCTIONS and SAFETY INSTRUCTIONS carefully before starting work.



- The machine's touch panel contains built-in guides on what and how things must be done.
- The use of the machine is dependent on how the machine is equipped.



This chapter describes what must be done with the machine:

- Before washing
- How washing should be performed
- After completed washing
- In the event of error messages and troubleshooting



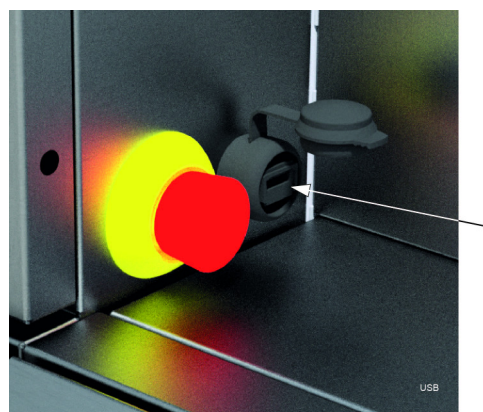
When the machine is not in use for an extended period of time, e.g. overnight, over a weekend or similar, the machine's power supply must be isolated, the water supply shut off and the machine left open.



If you scan the QR code on the front of the machine, you will be taken to WD's website and user videos for the machine.



The machine is equipped with an external data outlet (USB), which is located next to the machine's emergency stop. This outlet must NOT be used for anything other than its intended purpose.



External data outlet (USB)

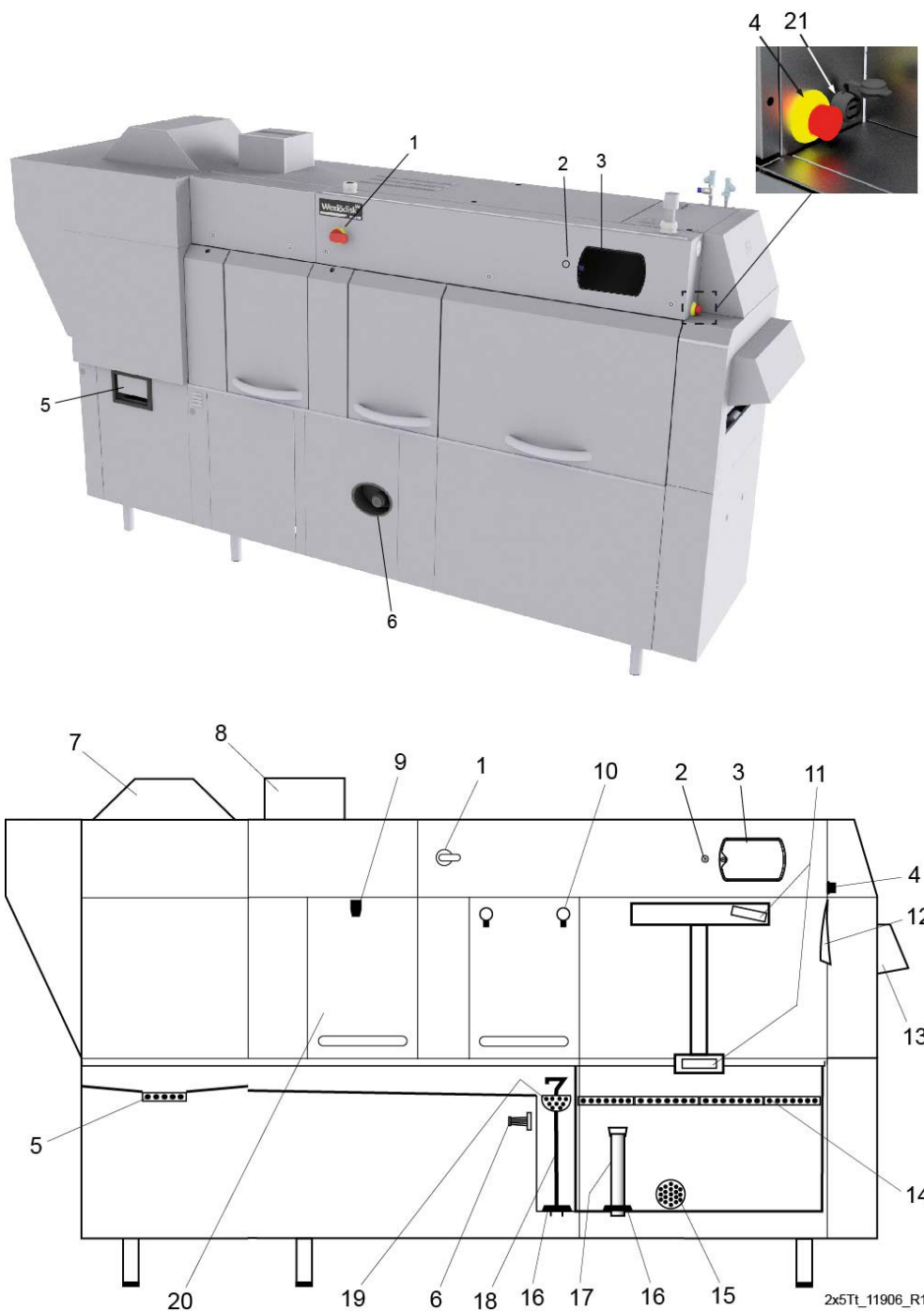
The user can download a customer report for this outlet.

- The user can download a customer report by connecting a USB stick (with an LED) to the outlet.
- The report includes “Current machine model”, “Operating information” and “HACCP”.
- When the machine is switched on and ready to use, the USB stick is connected. The report is then downloaded. The LED on the USB stick flashes while the report is downloading and changes to a steady light when the download is complete. Wait a few more seconds before removing the USB stick.

4.1 Before washing

4.1.1 Machine design

The machine sizes are distinguished by the number of drying zones. The WD-215T has one drying zone and the WD-275T has two drying zones. The figure below shows a WD-275T with feed direction right to left.



1. Main switch
2. ON/OFF button
3. Touch panel
4. Emergency stop
5. Filter for drying zone II (WD-275T)
6. Filter
7. Drying zone hood cover with damper (WD-275T)
8. Grille for drying zone fan
9. Door lock
10. Wash nozzle
11. Wash arm
12. Curtain
13. Door
14. Tank filters
15. Pump filter
16. Rubber sleeve
17. Level pipe
18. Outlet seal
19. Filter for the final rinse
20. Door
21. External data outlet (USB)

In the following chapter, figures are given in brackets to clarify what is being referred to.

These numbers refer to image and list above.

4.1.2 Preparations before filling

Check:



- that the machine and removable parts have been cleaned. If not – clean them!
- that there is no dirt in the wash arms (11) or rinse nozzles (10).
- that removable parts are correctly in place.
- the amount of detergent and drying agent.
- that the stopcock for the water to the machine is open.
- that the main switch (1) is in the ON position.

Remember:

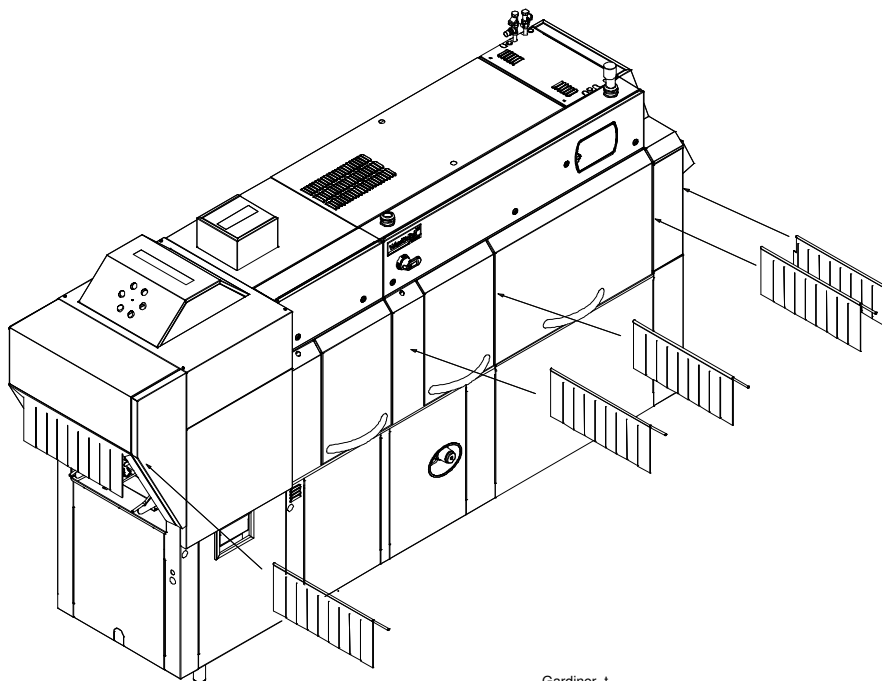


- Ordinary washing-up liquid must not be used in the machine or for soaking. Contact your detergent supplier regarding the choice of a suitable detergent. Washing-up liquid causes a build-up of foam, produces poor wash results and can damage the machine.
- Steel wool must not be used for pre-treating the dishware.
- Only detergent and drying agent intended for industrial machines may be used.
- Use the same make and type of detergent and drying agent.

Curtain placement



Both machine sizes have five curtains (4+1). NOTE! The short curtain should hang first at the infeed.



Gardiner_t

The figure shows a WD-275T with feed direction right to left

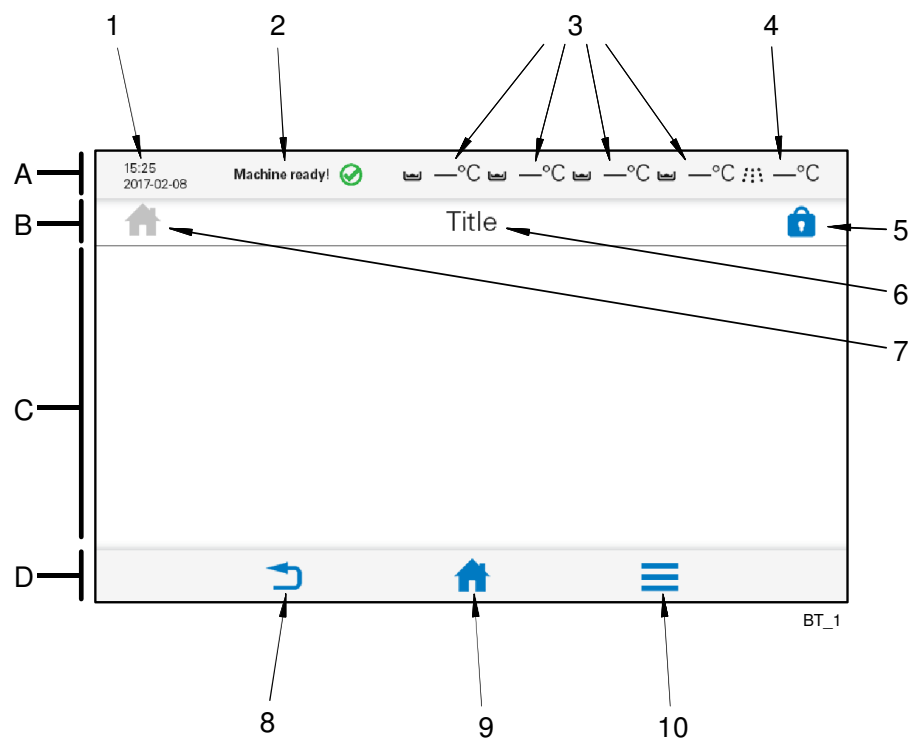
4.1.3 Touch panel

General

The panel comprises four fields:

- A = Top bar
- B = Process bar
- C = Activity field
- D = Bottom bar

Active (clickable) symbols are in blue. Inactive symbols are in grey. The activity field (C) contains both information text and selectable symbols which are used to continue to different entries:



The various fields are divided into the following parts:

1. Date and time
2. Machine status
3. Temperature of tanks
4. Temperature of final rinse
5. Login symbol
6. Text describing what happens in the activity field
7. Symbol for function displayed
8. Back button
9. Home button
10. Menu button

Top bar (A)

This indicates the machine status using text and symbols (2, 3, 4) and the date and time (1).

Alarm and information messages are displayed here. More information about these is shown in the activity field (C).

Process bar (B)

This indicates what the machine is doing using various symbols (7) and text (6). This is where authorised personnel log in (5).

Activity field (C)

This indicates what must be done or what is happening in the machine, and is shown using various figures and text.

Alarm and information messages are displayed in detail here. There are three different levels of these.



- BLUE: Information message with code number.
- YELLOW: Non-critical alarm message with code number. Yellow alarms may be reset by the user. A yellow alarm may change to a red alarm after being displayed a certain number of times.
- RED: Critical alarm message with code number. Service personnel must be contacted for these alarms.

Bottom bar (D)

This displays the machine's three main symbols (8, 9, 10).



Back button (8)



Home button (9)






















Menu button (10)

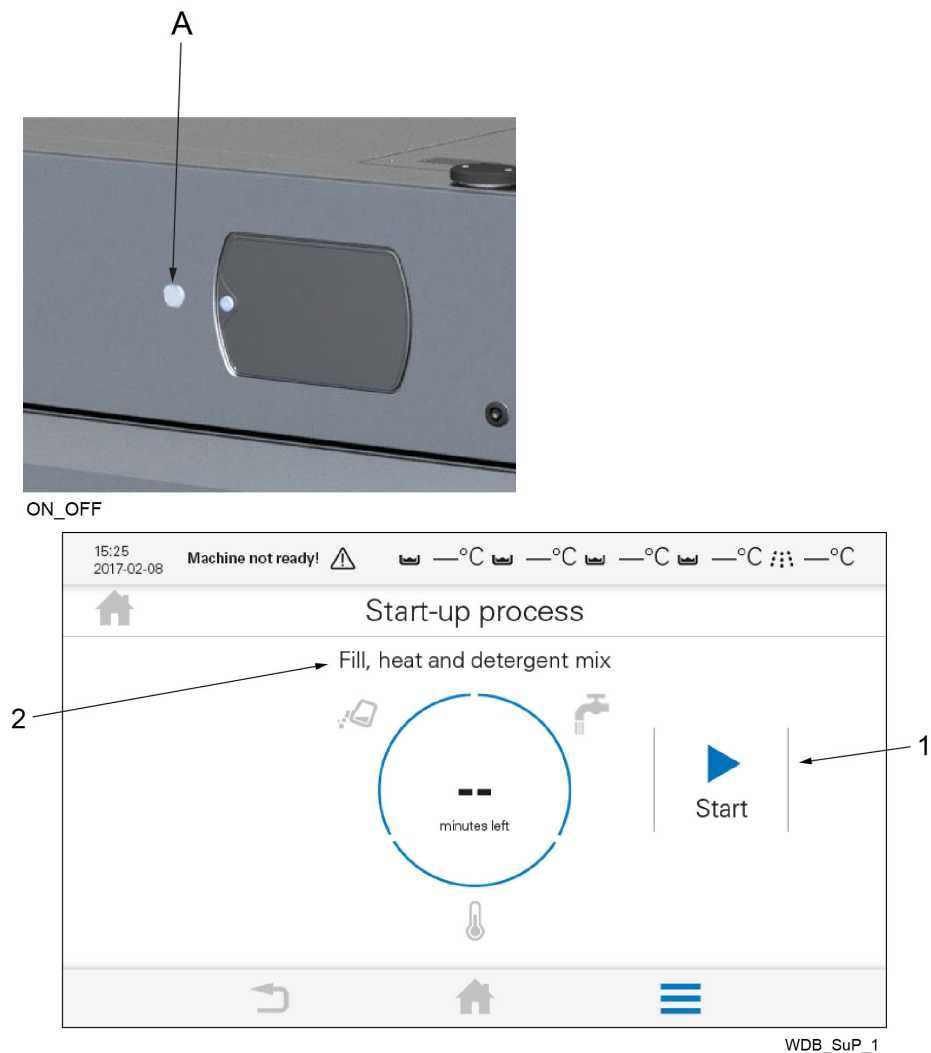
Symbols

The following symbols and a brief description may be displayed in the various fields of the panel (some depending on machine type).

Symbol	Explanation	Symbol	Explanation
	Black: Information Blue: About the machine		Change the water
	Autostart of filling and washing		Consumption
	Back to previous figure / Reduce		Environmentally friendly / Lowest consumption
	Cleaning the machine		Consumption costs
	Contact details		Warning / Alarm for operator
	Cost		Detergent
	Cancel / Reset		Down / Reduce
	Remove / Clear		Yes / Confirm / Ready
	Diagnosis		Fill tank
	Drying		Forward to next figure / Increase
	Edit		Strong / Highest consumption
	Empty tank		HACCP
	Final rinse		Medium / Normal consumption
	Home		Journal
	Language		Log
	Logged in		Logged out

Symbol	Explanation	Symbol	Explanation
	Low flow		Machine status
	No / Cancel		No flow
	Other		Wash program for mixed dishware
	Manual feeding		Empty the machine
	START / ON		Protocol
	Glass		Plates
	Pots		Relay test
	Repeat / Machine is in operation		Reset
	Save to PC		Save to USB
	Service alarm		Service settings
	Machine configuration		Settings
	Updating software		Time and date
	Statistics		STOP / OFF
	Tank		Temperature / Heating
	User		Up / Increase
	Filling tank		View service settings
	Return / Back		Menu

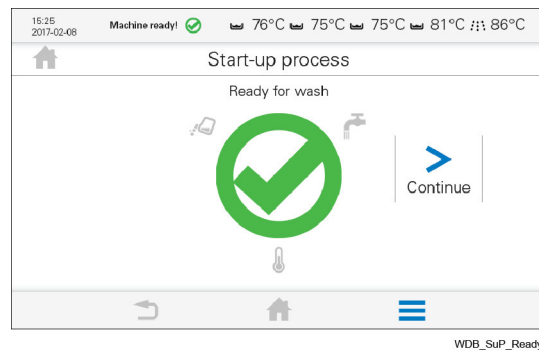
4.1.4 Filling and heating the machine



- A: ON/OFF button
1. Start button
 2. Activity text
- Press the ON/OFF button (A) located in the vicinity of the touch panel to start the machine. NOTE! At least 25 seconds must have elapsed after the main switch is set in the ON position. The touch panel will illuminate after approximately 10 seconds.
 - Press the start button (1) in the activity field to start filling and heating. It is possible to follow what is happening in the machine via the touch panel.
 - The machine has an Autostart function, where a date and time can be entered for the automatic filling and heating of the machine. The function is located under Autostart in the main menu and only works if all level pipes have been set and all the doors are closed.



NOTE! The time it takes for the machine to fill and heat up to the right washing temperature varies between 5 and 30 minutes and depends on the temperature of the incoming water.



The figure above will be displayed when the machine is ready for washing.

4.1.5 Positioning items to be washed on the conveyor



The maximum tray size is 530x330 mm.

Before trays are fed into the machine, they must be soaked to remove dried-on pieces of food.

Push in the trays on the long side first through the feed opening.

4.2 Washing



DIN 10510 is a German standard which describes how the washing process must work in a tunnel dishwasher in order to ensure good washing results. Amongst other things, it recommends that the contact time should be around 120 seconds for normally soiled loads. The contact time is the time which the load spends in a wash or rinse zone with washing water containing detergent. The standard is a useful means of comparing the capacity and consumption of different dishwashers.

The procedure is as follows:

- When washing is to start, the dishwasher must be prepared, i.e. the washing tanks must be filled and the water in them heated.
- Scrape off food residues. Items with dried-on food residue may need to soak.
- Put the dishware on the conveyor.
- Check the wash result when the trays are removed from the machine.
- In the event of a fault on the dishwasher during operation (machine fault or human error), an alarm will be shown in the display on the dishwasher's touch panel. Certain machines can be equipped with lights to indicate whether any alarms are active in the dishwasher.
- Before washing starts, you should make sure that you know where the dishwasher's emergency stop is located.



4.2.1 Feeding loads into the machine

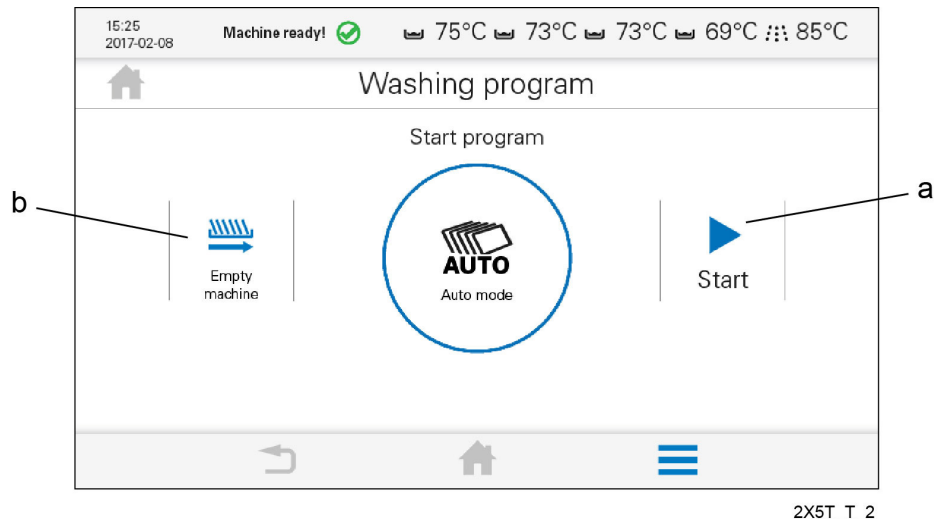
The trays are positioned upright with the long side against the conveyor.

For the movement of trays through the machine to continue, new trays must be placed on the conveyor continuously. For each tray that is fed in, the belt moves just one short step and then stops. The next tray that is fed in will start the belt again. When no more trays are fed in to the machine, it will stop.

4.2.2 Starting washing


When the machine's feed has started, it is indicated on the display that the machine is ready to wash and that automatic operation has been preselected.

Press the start button (a) in the activity field on the touch panel to start the conveyor and to start washing in automatic operation.



4.2.3 Washing with Auto mode



- Washing with automatic stop. The machine starts when a tray is pushed into it. The machine stops automatically after a set period of time if no new tray is fed in.
- To start the feed, press  .

Push in the trays on the long side first through the feed opening. The belt and the washing process will start.

For the movement of trays through the machine to continue, new trays must be fed in all the time. For each tray that is fed in, the belt moves just one short step and then stops. The next tray that is fed in will start the belt again. When no more trays are fed in to the machine, it will stop.

The machine may be emptied by pressing (b) when the machine has stopped and you do not wish to wait for automatic unloading.



4.2.4 Storage in the tray dispenser

If washed trays are stored in the tray dispenser connected to the machine's out-feed end, a message will appear on the touch panel when the dispenser is full of trays. Change the dispenser. When an empty dispenser is put in place, the machine is ready to wash again.



The machine can also be connected to a tray exchanger for two dispensers. When one dispenser is full, the trays are automatically switched to the other dispenser and the machine does not stop until both dispensers are full. The machine is also equipped with a light column, which illuminates with a:

RED LIGHT:

- No dispenser in place.
- Both dispensers are full.
- Other errors; see the machine's display.

YELLOW LIGHT:


- One or both dispensers are full. Change the dispenser.

GREEN LIGHT:

- The tray exchanger is ready.

4.2.5 Cancelling washing

It is possible to interrupt the wash by pressing Start/Stop (a) on the touch panel.

The dishware can be removed from the machine by pressing (b)  .
Empty machine

4.2.6 Emergency stop

The machine has an emergency stop, which is located on the electrical cabinet.

If an emergency stop button is pressed during operation, the reason for the emergency stop must be rectified. The emergency stop is then reset by turning the emergency stop button in the direction indicated by the arrows on the emergency stop button. You must reset the alarm on the touch panel before you can restart the machine.

4.2.7 Guaranteed final rinse

The temperature of the final rinse water is always correct and the right amount of rinse water is always used.




If there is an error during the final rinse, this is indicated by an alarm and information on what must be done.



4.2.8 Changing the water



To achieve the best possible washing results, it is important that the water is changed frequently. However, always change the water in the event of foam problems in the tank.

- Open the machine doors.
- Remove the filters, filter tray and outlet seal and clean them.
- Empty the machine by turning the level pipe a quarter of a turn; reset the level pipe when the tank is empty.
- Refit the filters and filter tray.
- Close the machine doors.
- Refilling of the machine is started by pressing "START" located on the touch panel .



A guide to changing the water is also displayed on the panel when the function for this has been selected. This is done by pressing the menu button  and then selecting water change .

Recommendations

- Change the water if a large amount of foam forms.
- If a large number of items need washing before lunch and relatively few during the afternoon, change the water directly after the lunchtime wash.
- If a large number of items need to be washed after breakfast and after lunch, change the water twice, both after breakfast and after lunch.

4.2.9 Checking the wash result



The dishware should be checked after each wash for:

PROBLEM	CAUSES & MEASURES
Starch spots	<ul style="list-style-type: none">• Scraping: Important to remove as much food particles as possible before washing. This also means that the water in the machine does not need to be changed as often. Scrape better.• Detergent and drying agent dosage: If using liquid detergent and drying agent, the same make and type should be used. A service technician should be contacted to rinse the equipment with water when replacing the detergent and drying agent. The dosing affects both detergent and drying results of the dishware. The hardness level of the water affects the consumption of detergent. Contact the detergent supplier.• Temperatures: At incorrect temperatures the dishes will not be clean. Contact a service technician if you need to change the set values.• Programme selection: The washing time selected is too short. Select a longer washing time.• Cleaning the machine: Insufficient cleaning of the machine affects the results of the washing. Ensure better cleaning of the machine.• Placing dishes in baskets: Incorrectly placed items can mean that the washing water does not reach the items during washing and rinsing.• Soaking: Items with hard dried food. Soak the dishes in water. Do NOT use washing-up liquid.
Misting	
Protein residues	
Detergent residues	

4.3 After use – Cleaning



HACCP is a preventive inspection system to ensure hygiene requirements are met during the washing process and cleaning of the machine. As a result of its design, the machine meets strict hygiene requirements. Regular, thorough cleaning is also important from a hygiene perspective. A machine that is properly cleaned helps produce a good wash result, reduces the risk of dirt accumulating, increases the service life of the machine and reduces the risk of emergency shut-down.

See the WebTool touch manual for the HACCP alarm options.



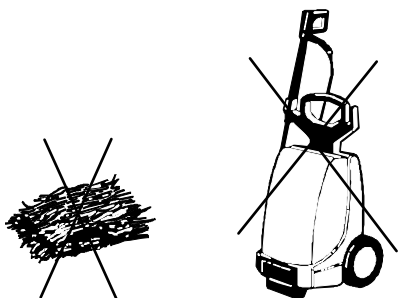
All internal cleaning can and should take place from the front side of the machine to avoid the risk of crushing injuries beside the feed conveyor.

4.3.1 Incorrect cleaning methods



NOTE! An incorrect cleaning method may damage the machine. The following points must be observed:

- Do NOT use steel wool as it will cause corrosion to form on the machine.
- If detergent is used, it must not contain abrasives. Detergents containing abrasives will damage the stainless steel panels.
- The exterior of the machine must not be hosed. Water can enter the machine and damage the touch panel and electrical equipment.
- Pressure washers and steam can damage the machine and must NOT be used for cleaning purposes. Never use a pressure washer to clean the floor within 1 metre of the machine. The supplier cannot be held liable for any faults caused by the use of pressure washers on the machine and any such use may invalidate the warranty. There is a risk of splashing even if the floor is hosed down.





WD9_07

Steel wool and pressure washers must not be used for cleaning

4.3.2 Emptying and daily cleaning



A guide on how emptying and cleaning are to be carried out will also be shown on the panel when the function for this is selected. This is done by pressing the menu button  and then selecting cleaning .

Machines with manual emptying and manual cleaning

- Open the machine doors.
- Unhook all of the curtains.
- Remove the filters and filter tray.
- Empty the machine by turning the level pipe a quarter of a turn.
- Remove the level pipe and drain seals.
- Carefully clean all of the parts removed from the machine. NOTE! Never leave the curtains, level pipes and outlet seals so that the rubber sleeve rests on a surface. The sleeve can become deformed leading to the risk of water leakage in the tanks.
- Clean the wash arms, including the nozzles.
- Clean the wash nozzles.
- Clean the doors. Wipe the rubber strips on the doors which are fitted at the top of the back of the doors.
- Rinse all the inside surfaces of the machine and clean the tanks. Use our Cleaning Gun (WD240.9009) for best results.
- Turn off the machine using ON/OFF.
- Leave the machine with the doors open.

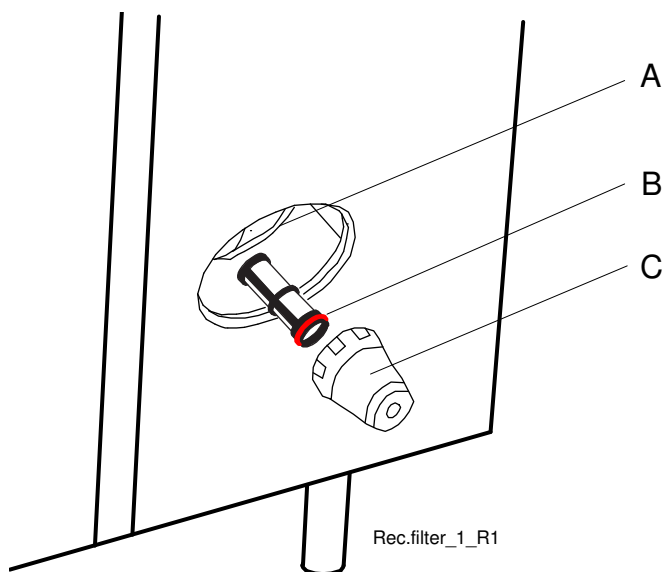


The filter in the final rinse tank must also be cleaned.

Cleaning the filter

The final rinse tank must be empty when cleaning the filter. The tank must be emptied in connection with daily cleaning.

- Unscrew the cover (C) and remove the filter (B). Rinse the filter and cover.
- When refitting, it is important to fit the filter correctly to ensure that it is not damaged and that no leakage occurs.
- First fit the filter (B) in the filter housing (A) then ensure that it is sitting straight.
- Fit the cover (C), (does not need to be screwed tight).



Removing/fitting the filter

A = Filter housing

B = Filter

C = Cover

Externally

Wipe the outside of the machine with a soft, damp cloth.

4.3.3 Cleaning and checking each week or as required

Once the daily cleaning is complete, you have the option of proceeding to the weekly cleaning and can also follow the instructions on the touch panel for this.

Weekly cleaning should be more thorough than daily cleaning. In addition to the daily cleaning measures, clean the machine as per these instructions:

- Clean the washer arms. Brush and rinse the washer arms using the Cleaning brush (WD721.0301) and clean the nozzles.
- Check and clean the rinse nozzles.
- Remove and clean the doors. Open the door, depress the catch and lift the door vertically.
- Refit all cleaned components.
- Decalcify the machine when necessary.



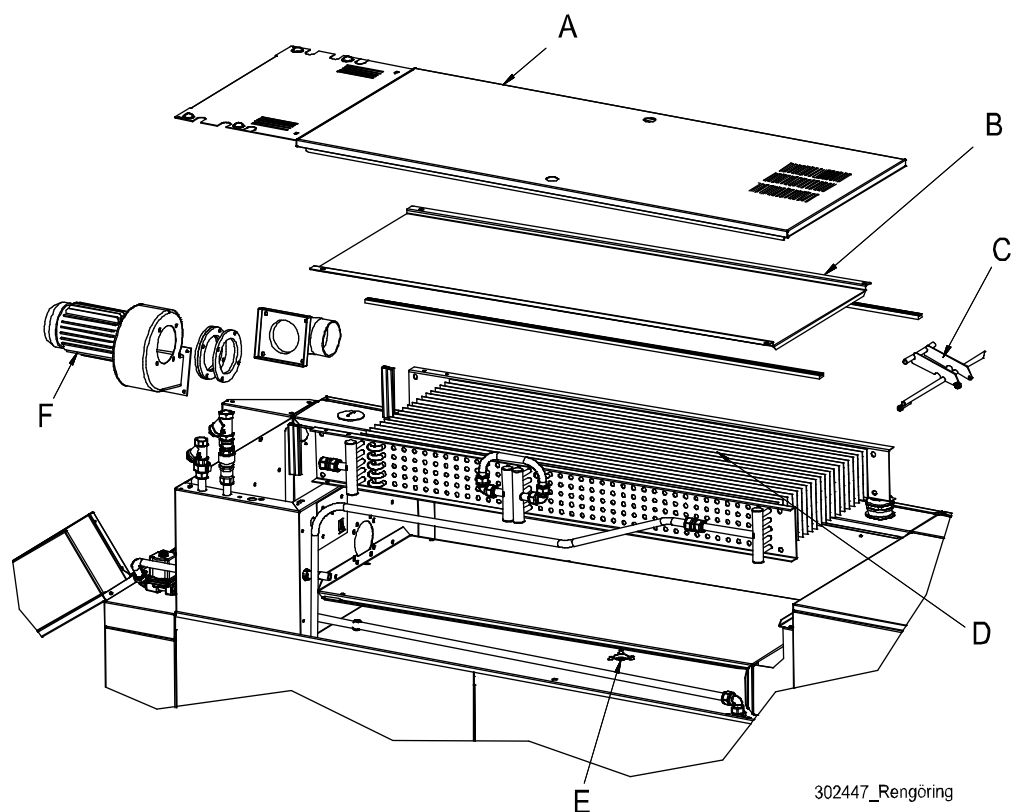
Cleaning brush WD721.0301

The door springs may be cleaned as required by rinsing these from the side. Use our Cleaning Gun (WD240.9009) for best results. The springs must NOT be removed! The door in front of the spring being cleaned must be closed.



4.3.4 Cleaning in the event of an alarm or 1 time / year

The machine's heat recovery unit (D) must be cleaned at least once a year or when an alarm with a message about cleaning the battery appears on the touch panel.



- A=Top panel
- B=Cover plate
- C=Lifting arm
- D=Heat recovery unit
- E=Drain
- F=Fan motor



NOTE! When cleaning the heat recovery unit and the base of the battery box, do not use more water than the drain (E) under the battery can remove from the machine. The battery must be cleaned with hot water at normal pressure. Do not aim the water directly at the fan motor (F) on the end piece of the battery. The electric motor may be damaged if it is rinsed with high-pressure water.

- Remove the top panel (A) on the heat recovery unit box.
- Remove the cover plate (B) from the heat recovery unit by unscrewing the wing nuts which fasten it in place. Lift up the heat recovery unit using the lifting arm (C) to make it easier to remove.
- Check from inside the machine that the drain (E) under the battery is not blocked.
- With the heat recovery unit removed, begin by cleaning the bottom plate of the battery box. Then check that the drain (E) is not blocked.
- Next, clean the heat recovery unit (D). Rinse between the cooling fins from above. If the heat recovery unit is very dirty, a cleaning product with a neutral pH which will dissolve grease can be used. Check the drain.
- Finish by washing the base of the battery box again.
- Replace the heat recovery unit using the lifting arm (C), attach the cover plate securely (B) using the wing nuts, before fitting the top panel (A).

4.3.5 Operating problems



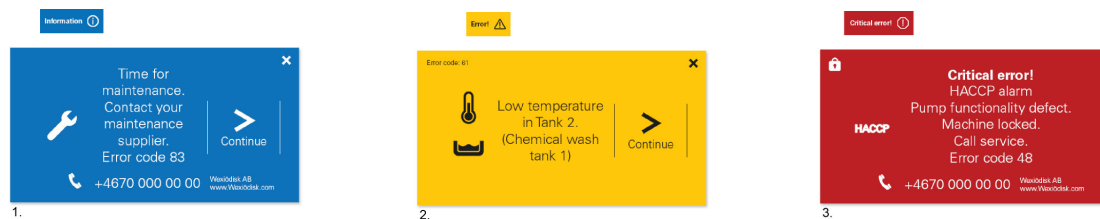
Check:

- Has the appliance been used according to the instructions?
- Are all the removable parts in their correct place?
- Is the main switch in the ON position?
- Are there any error messages on the display?
- Are the fuses in the electrical cabinet still intact? Ask service personnel to check the fuses.

Troubleshooting

If the touch panel screen gives no indication of whether the ON/OFF button has been pressed, check the main switch to see whether it is turned on. If the problem persists, contact authorised service personnel.

The figure on the touch panel will change when an error or an alarm is presented. There are three different levels.



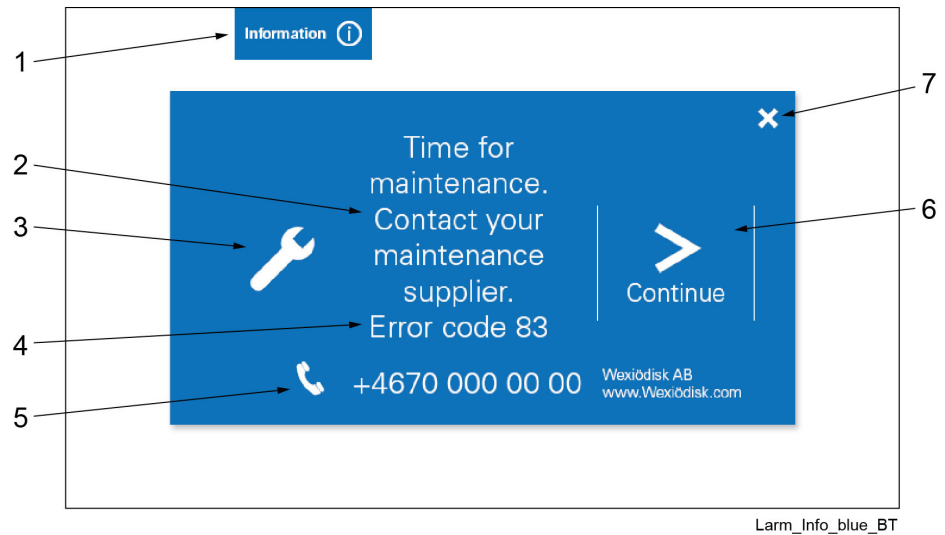
1. Information alarms (blue), which can be dealt with by the operator
2. Error alarms (yellow), which can often be dealt with by the operator
3. Critical error alarms (red), where service personnel must be contacted

The majority of these alarms can be remedied by the operator. Some blue alarms that have been dealt with by the operator a number of times will eventually change to yellow or red alarms, meaning that service personnel must be contacted.

Depending on previous settings, the machine may be stopped but not restarted until the cause of the alarm has been addressed. The operator is assisted by guides presented on the touch panel to perform measures or alternatively contact details for a service provider will be displayed.

Information alarms (blue)

An information alarm is generated, e.g. because a predetermined number of wash cycles has been reached.



1. Type of alarm and minimise / maximise
2. Descriptive text
3. Symbol for type of alarm (maintenance)
4. Error code
5. Name and contact details of service personnel
6. Continue to next screen
7. Reset alarm



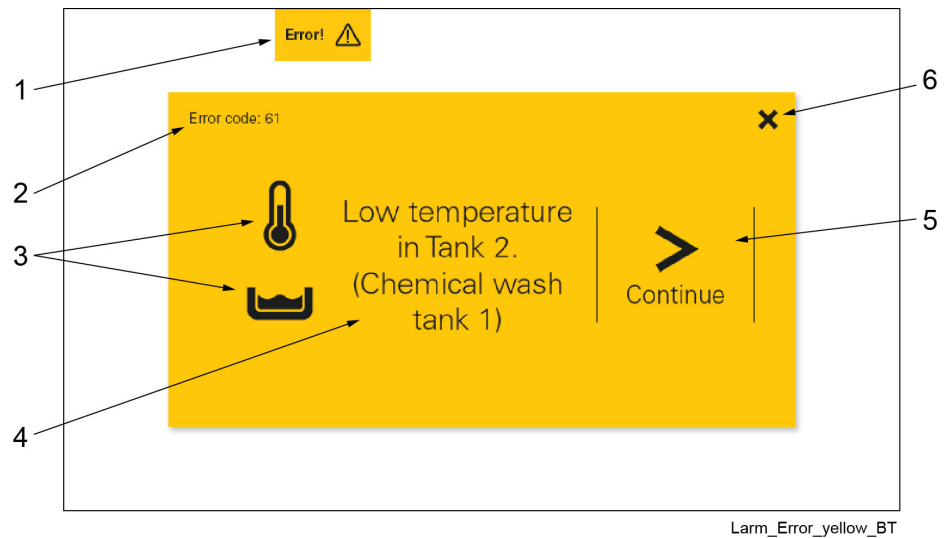
The information alarm can be minimised and then maximised by clicking on the button (1)

Follow the instructions on the touch panel, which are displayed by clicking on the symbol (6).

The information alarm can normally be reset using the X button (7), if you do not wish to click through the entire guide.

Error alarms (yellow)

An error alarm is generated, e.g. because of a low temperature in one of the tanks.



1. Type of alarm and minimise / maximise
2. Error code
3. Symbol for type of alarm
4. Descriptive text
5. Continue to next screen
6. Reset alarm



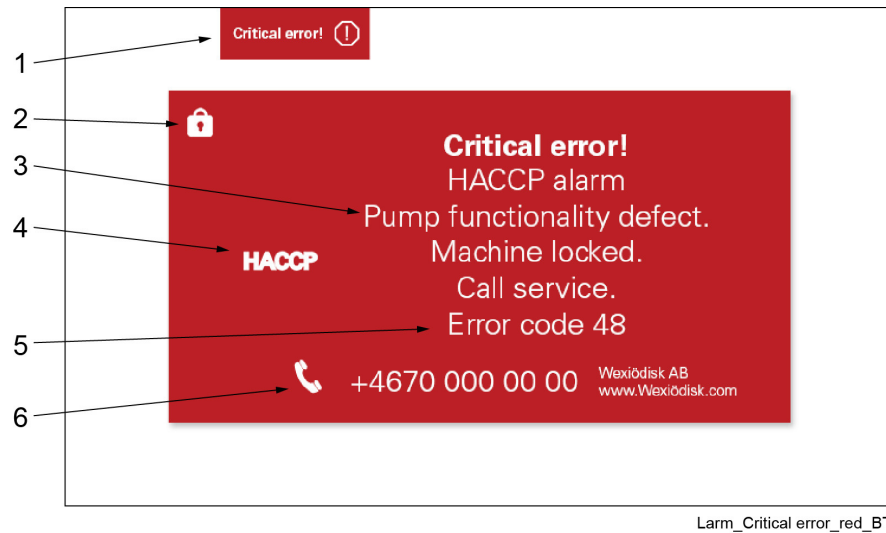
The alarm can be minimised and then maximised by clicking on the button (1)

Follow the instructions on the touch panel, which are displayed by clicking on the symbol (5).

The alarm can be reset using the X button (6) if you do not wish to click through the entire guide. Certain alarms cannot be reset, but will remain activated until the cause of the alarm has been rectified.

Critical error alarms (red)

A critical error alarm is generated because a serious error has occurred. The majority of these alarms cannot be reset by the operator, and service personnel must be contacted.



1. Type of alarm and minimise / maximise
2. Login symbol
3. Descriptive text
4. Symbol for type of alarm
5. Error code
6. Name and contact details of service personnel

Alarms

Error code and text	Cause	Action
(1) Emergency stop activated	The emergency stop has been activated during operation. All relays will be switched off.	Follow the instructions on the touch panel display.
(2) Input failure on digital inputs. Call service	Internal control of the I/O card has indicated the current being too high at a digital input, i.e. short-circuited input. All relays are set to the OFF position. The alarm cannot be reset.	Check the input circuits according to the wiring diagram. Check which input is causing the problem by removing one cable at a time on the contacts on the I/O card, and then replace the cables one at a time until the alarm returns. Troubleshoot!
(3) Nominal values corrupted in memory. Call service	Nominal values (reference values) in the memory have been damaged on both the CPU card and the panel card. The machine is locked. All relays are set in the OFF position. The alarm cannot be reset.	Log in using WebTool. Check that all reference values are correct and adjust if necessary. Save!
(4) Communication error between CPU card and I/O card 1. Call service	The communication between the CPU card and I/O card 1 has been interrupted. All relays on I/O card set to OFF position. The alarm will be reset if communication between the cards is restored.	Restart the machine! If the alarm recurs repeatedly; replace the CPU + I/O card.
(5) Communication error between CPU card and I/O card 2. Call service	The communication between the CPU card and I/O card 2 has been interrupted. All relays on I/O card set to OFF position. The alarm will be reset if communication between the cards is restored.	Restart the machine! Check the CAN cabling between I/O card 1 and I/O card 2. If the alarm recurs repeatedly; replace the CPU + I/O card.
(6) Communication error between CPU card and extra card. Call service	Communication between CPU card and extra card has been interrupted. All relays on I/O card set to OFF position. The alarm will be reset if communication between the cards is restored.	Restart the machine! Check the CAN connection. Replace the card if necessary.
(7) Communication error between CPU card and display card. Call service	Communication between CPU card and the panel card has been interrupted. All relays on I/O card set to OFF position. The alarm will be reset if communication between the cards is restored.	Restart the machine! Check the CAN connection. Replace the card if necessary.
(14) Weak signal from start wash photocell. Clean photocell	The signal from the photocell indicating that the item is on its way into the machine is weak.	Follow the instructions on the touch panel display.
(17) Temperature sensor error tank 2 B22. Call service	The temperature sensor in tank 2 (chemical wash tank 1), B22, has detected an interruption or short circuit in the sensor. The element in tank 2 will switch off.	The alarm will be reset if temperature sensor B22 returns to giving a normal signal (value between 1 and 99°C). Replace the sensor if the alarm persists.
(20) Temperature sensor error boiler 1 B41. Call service	The temperature sensor in booster heater 1, B41, has detected an interruption or short circuit in the sensor. The element in booster heater 1, E41, will switch off.	The alarm will be reset if temperature sensor B41 returns to giving a normal signal (value between 1 and 99°C). Replace the sensor if the alarm persists.

Error code and text	Cause	Action
(21) Temperature sensor error boiler 2 B42. Call service	The temperature sensor in booster heater 2, B42, has detected an interruption or short circuit in the sensor. The element in booster heater 2, E42, will switch off.	The alarm will be reset if temperature sensor B42 returns to giving a normal signal (value between 1 and 99°C). Replace the sensor if the alarm persists.
(22) Temperature sensor error boiler 3 B43. Call service	The temperature sensor in booster heater 3, B43, has detected an interruption or short circuit in the sensor. The element in booster heater 3, E43, will switch off.	The alarm will be reset if temperature sensor B43 returns to giving a normal signal (value between 1 and 99°C). Replace the sensor if the alarm persists.
(23) Temperature sensor error boiler 4 B44. Call service	The temperature sensor in booster heater 4, B44, has detected an interruption or short circuit in the sensor. The element in booster heater 4, E44, will switch off.	The alarm will be reset if temperature sensor B44 returns to giving a normal signal (value between 1 and 99°C). Replace the sensor if the alarm persists.
(24) Temperature sensor error heat recovery unit B05. Call service	The temperature sensor in heat recovery unit B05 has detected an interruption or short circuit in the sensor.	The alarm will be reset if temperature sensor B44 returns to giving a normal signal (value between 1 and 99°C). Replace the sensor if the alarm persists.
(29) External alarm input activated	The alarm will be activated when external alarm inputs are activated, i.e. any connected equipment (not detergent or drying agent equipment) has activated an alarm.	Follow the instructions on the touch panel display.
(30) Timeout filling of tanks. Press reset	The alarm will be activated if the water level in any of the machine's tanks is still low after the time specified by reference value (16) has elapsed. All filling valves will be closed.	Follow the instructions on the touch panel display.
(31) Timeout heating tanks and boilers. Press reset	An alarm will be activated if any of the tanks or booster heaters have not reached the temperature specified by the reference values (1) - (4) and (6) within the time specified by reference value (17). Filling and heating of the dishwasher will stop.	Follow the instructions on the touch panel display.
(33) Door is open. Close the door	The alarm will be activated if any of the doors to the pre-wash, chemical wash or final rinse section are not closed (door switches B1 - B4 and B02 are not activated).	Follow the instructions on the touch panel display. If the alarm persists even though all doors are closed, the function of door switches B1–B4 and B02 should be checked.
(35) Door 2 is open. Close the door	The alarm will be activated when the door to the first chemical wash section is not closed, i.e. door switch B2 is not activated, and reference value (144-S2) has been activated (YES=1). The belt feed in addition to all equipment that depends on the feed will be stopped. If filling with open doors is not permitted (reference value (24) is set to NO = 0), water filling will also stop.	Follow the instructions on the touch panel display. If the alarm persists, check door switch B2.

Error code and text	Cause	Action
(41) Low level in tank 2 (Chemical wash tank 1)	If the level sensor in chemical wash tank 1, SP2, has indicated a low level for more than two minutes in a row, this alarm will be activated. If the level sensor in chemical wash tank 1 (SP2) still shows a low level after five minutes, the pump in chemical wash tank 1 will be switched off.	Follow the instructions on the touch panel display. The alarm will be reset when the level in chemical wash tank 1 is high again, i.e. level sensor SP2 = 1.
(46) Motor protection pumps activated. Call service	Motor safety cut-out overloaded or phase drop-out.	Check all the phases. Check the operating current to the pumps.
(47) HACCP alarm pump functionality defect. Press reset	This alarm only occurs if the reference value (148-S2) is set to 1 = YES. The alarm will be shown when one of the pumps has been stopped for more than one minute after alarm (46) has been activated and the reference value (150-S2) is set to 0 = NO.	Rectify the fault, see alarm no. 46. Reset the alarm by pressing the reset button on the touch panel.
(48) HACCP alarm pump defect. Machine locked. Call service	Extra HACCP alarm pre-selected.	Check all the phases. Check the operating current to the pumps. OPTION
(49) Motor prot. Feeder activated. Call service. Restart feeding	Motor safety cut-out overloaded or phase drop-out. Check that the feed cradle is moving freely.	Check all the phases. Check the settings of the overload switch.
(50) Motor protection fans activated. Call service	Motor safety cut-out overloaded or phase drop-out.	Check all the phases. Check the operating current to the fans.
(51) Overload feeding activated. Remove object. Restart feeding	The overload switch has been activated and is still affected, e.g. due to something being trapped and preventing the feed.	Follow the instructions on the touch panel display. Check and adjust the overload switch (S16) if the alarm persists.
(52) Feeder limit switch activated. Remove object from the feeder limit	Dishware has reached the end of the conveyor after the machine and the limit switch has been activated. The belt feed will stop. The chemical wash pumps will run for another 20 seconds before stopping.	Remove the dishware. The machine will start automatically.
(53) Alarm tray exchanger. Check tray exchanger	Alarm tray exchanger.	Follow the instructions on the touch panel display.
(54) Tray dispenser out of position. Check tray dispenser	Tray dispenser out of position.	Follow the instructions on the touch panel display.
(55) Tray dispenser full. Check tray dispenser	Tray dispenser full.	Follow the instructions on the touch panel display.
(61) Low temperature in tank 2 (Chemical wash tank 1)	The temperature in chemical wash tank 1 (monitored by B22) is below the limit for the alarm (set by reference value (18) when the wash is in progress.	Follow the instructions on the touch panel display.

Error code and text	Cause	Action
(63) Power supply failure. Check the emergency switch	Power supply fault. Internal check of the I/O card on start-up to ensure that the power from relay 0 is activated (LED by relay 0 is illuminated). If there is no power to input J71, the alarm will be activated. The machine will not start.	Reset the emergency stop. Check that there is power to input J71 on the IO card. Restart the machine!
(64) HACCP alarm wrong temperature in tank. Press reset	This alarm can only occur if the reference value (148-S2) is set to 1 = YES. If the conditions for alarm (61), (62) or (81) have been met and these have persisted for at least one minute and the reference value (149-S2) is set to 0 = NO, this alarm is activated.	Follow the instructions on the touch panel display.
(65) HACCP alarm wrong temperature in tank. Machine locked. Call service	Extra HACCP alarm pre-selected. Stop activated, low temperature for one minute.	Check the overheating protection device, mini-switch, contactor and element.
(66) Low temperature in the final rinse boiler	The alarm will be activated if the water temperature in the booster heater for final rinse (42) drops below the alarm limit for temperature specified by the reference value (19).	Follow the instructions on the touch panel display.
(67) HACCP alarm wrong temperature in boiler. Press reset	This alarm can only occur if the reference value (148-S2) is set to 1 = YES. The alarm will be activated if the conditions for alarm no. (66) have been met for a minute or longer.	Reset the alarm by pressing the reset button on the touch panel. If the alarm recurs; follow the actions specified for alarm no. (66)
(68) HACCP alarm wrong temperature in boiler. Machine locked. Call service	Extra HACCP alarm pre-selected. Stop activated, low temperature for one minute.	Check the overheating protection device, mini-switch, contactor and element.
(69) Low temperature final rinse. Clean heat recovery unit. Press reset	The alarm will be activated if low temperature in final rinse.	Follow the instructions on the touch panel display. Clean heat recovery unit.
(70) Low temperature final rinse. Clean heat recovery unit. Machine is stopped	The alarm will be activated if low temperature in final rinse.	Follow the instructions on the touch panel display. Clean heat recovery unit.
(71) Washing detergent alarm active. Check detergent device	Alarm signal from external detergent equipment has been activated at input J41 – DI4 on I/O card A2	Follow the instructions on the touch panel display.
(72) HACCP alarm washing detergent defect. Press reset	This alarm can only occur if the reference value (148-S2) is set to 1 = YES. The alarm will be activated if the alarm conditions for alarm no. 71 have been met for a minute or longer and reference value (152-S2) has not been activated (0 = NO)	Follow the instructions on the touch panel display.
(73) HACCP alarm washing detergent defect. Machine locked. Call service	Extra HACCP alarm pre-selected.	Check external detergent dosing system. OPTION

Error code and text	Cause	Action
(75) Final rinse error. Low flow in the machine	The alarm will be activated when the flow detected by the flow meter BV02 for incoming water, final rinse, is lower than what is specified by the reference value (20) when the valve Y02 is open. If conditions for the alarm still persist after one minute, alarm no. 78 or 79 will be activated.	Follow the instructions on the touch panel display. If the alarm persists, check that the valve for incoming water is open, that the incoming water has the correct pressure, the functioning of the valve Y02 (that the valve is not blocked or that the coil or membrane is not broken, etc.), that the flow meter BV02 works, that the setting of the reference value (20) is correct. The alarm will be reset when the flow detected exceeds the alarm limit (reference value (20)) or by using the reset button on the touch panel
(76) Final rinse error. No flow in the machine	The alarm will be activated when the valve for final rinse Y02 is open and no flow is detected from the flow meter for final rinse water (BV02), and no temperature drop is detected in the booster heaters for final rinse by temperature meters B42 or B41. The alarm will only be activated if reference value (22) is set to 0 = NO. If conditions for the alarm still persist after one minute, alarm no. 78 or 79 will be activated.	Follow the instructions on the touch panel display. If the alarm persists, check the water flow into the machine (that the tap for the incoming water is not closed, that the incoming water has the correct pressure, etc.), the functioning of valve Y02 (that the valve is not blocked or that the coil or membrane is not broken, etc.), that flow meter BV02 works, the functioning of any booster pump M10. The alarm will be reset when the flow is detected by BV02 or by using the reset button on the touch panel
(77) Final rinse error. Sensor error flow meter BV02	The alarm will be activated when the valve for final rinse Y02 is open and no flow is detected from the flow meter for final rinse water (BV02) even though a temperature drop has been detected in the booster heaters for final rinse by temperature meters B41 and B42. If conditions for the alarm still persist after one minute, alarm no. 78 or 79 will be activated.	Check flow sensor BV02. The alarm will be reset when the flow is detected by the flow meter BV02 next time or by using the reset button on the touch panel.
(78) HACCP alarm final rinse defect. Press reset	The alarm will be activated when the alarm conditions for alarm nos. (75), (76) or (77) have been met for one minute or longer, and reference value (21) is set to 0 (= NO).	Check and rectify the cause, see alarm no. 75, 76 and 77. The alarm can be reset by pressing the reset button on the touch panel.
(79) HACCP alarm final rinse defect. Machine locked. Call service	Extra HACCP alarm pre-selected. Stop activated, low temperature or no flow for one minute.	Check the overheating protection device, mini-switch, contactor and element. Adjust the flow. Reset the alarm by pressing the reset button on the touch panel.
(80) Strainer clogged in tank 02. Clean filter and strainer. Press reset	The alarm will be activated when the filter is blocked in the chemical wash tank.	Follow the instructions on the touch panel display.

Error code and text	Cause	Action
(82) Temperature sensor error drying zone 1 B31. Call service	The temperature sensor in drying zone 1, B31, has detected an interruption or short circuit in the sensor. The element in drying zone 1 will switch off.	The alarm will be reset if temperature sensor B31 returns to giving a normal signal (value between 1 and 99°C). Replace the sensor if the alarm persists.
(83) Time for maintenance	The alarm will be displayed on start-up of the dishwasher. The machine may still be used after the alarm has been reset using the reset button on the touch panel.	Follow the instructions on the touch panel display.
(84) Temperature sensor error drying zone 2 B32. Call service	The temperature sensor in drying zone 2, B32, has detected an interruption or short circuit in the sensor. The element in drying zone 2 will switch off.	The alarm will be reset if temperature sensor B32 returns to giving a normal signal (value between 1 and 99°C). Replace the sensor if the alarm persists.
(85) Overload feeding activated. Press reset	The overload switch (S16) has been activated, e.g. due to something being trapped and preventing the feed, but the overload switch is no longer activated. The feed stops when this alarm is activated.	Follow the instructions on the touch panel display. Check and adjust the overload switch (S16) if the alarm persists.
(90) Adjusted machine capacity overridden	Five or more trays have been fed in at a faster rate than the set reference value.	Increase the infeed rate or increase the reference value. The alarm can be reset by pressing the reset button on the touch panel.
(91) Sensor error pulse sensor B01. Call service	No signal from pulse sensor B01.	Restart feed. Replace sensor B01.
(95) Short circuit on digital inputs. Check flow sensor.	Input with short-circuit.	Check which input is causing the problem by removing one cable at a time.
(98) Hardware error power on function defect. Call service	Relay 0 is not working.	Switch the power to the machine off and on. If the problem continues, replace the board.
(99) The machine type is changed. Verify the change	The alarm is displayed when the machine is started for the first time after the machine type has been changed.	Log in and save the setting. Can be reset by a service engineer with authorisation level S2.
(100) Nominal values restored from SD memory	The configuration has been retrieved from the backup on the SD memory card. Operating data and other statistics have been reset.	This is an information text. Reset by pressing the reset button on the touch panel.

Error code and text	Cause	Action
(101) Low tank level. Supplementary filling ongoing	The alarm will be activated if the water level in any of the tanks (pre-wash, chemical wash or final rinse) is low and supplementary filling has started when the button for starting the belt feed is pressed. As long as supplementary filling is ongoing, the feed (washing) cannot be started.	Follow the instructions on the touch panel display. If the alarm persists, check: the valves on the incoming water connections are open, the incoming water has the correct pressure and flow and the filter on the incoming water supply pipe is not blocked, the outlet seals are in position in the tanks and the rubber sleeves on these provide a tight seal and are not damaged, the overflow pipes between the chemical wash tanks and between the first chemical wash tank (tank 2) and pre-wash tank (tank 1) are not blocked, the solenoid valves for filling (Y2, Y4, Y02) are working (there is no dirt in the valve and the membrane in the valve is intact and the coil is working, etc.), the level monitors (pressure switches) - SP1, SP2, SP3, SP4, SP02 are working.
(105) Timeout when filling break tank. Press reset to start filling again	The break tank does not fill sufficiently quickly.	Check sensors B12H, B12L and the water supply.
(108) Insufficient water supply. Filling of break tank in progress.	The alarm will be activated in the event of low level in the break tank or if the water supply is insufficient. The feed and final rinse will stop until the break tank is full again. The cooling valve restrictor has been set incorrectly, which means that the cooling is using all the water.	Check that the incoming water has the correct pressure and flow rate, and that the filter on the incoming water supply pipe is not blocked. Check the restrictor on the cooling valve.
(120) Clock not set or low battery.	The alarm will be activated if the clock has not been set or the battery on the card is low.	Check the clock. Replace the battery if necessary.
(124) No SD card inserted. Call service.	No SD card inserted in the computer card.	Insert an SD card in the computer card.
(251/252) Platform error	The machine has crashed.	Switch off the machine and restart it.

All errors displayed on the touch panel have an error code, which is displayed in the alarm. This error code must be specified when contacting service personnel.



Call the service company and state the following:

- Machine type and model.
- Machine serial number and date when the machine was installed.
- The error code displayed on the touch panel.
- What happened/was being done immediately before the fault occurred?

In addition to the errors shown on the touch panel, other problems can occur. The table below shows some problems which can be rectified by the operator.

PROBLEM	CAUSE	ACTION
The machine does not fill with water.	The incoming water stopcock is closed.	Open the tap.
	The door/hood is open.	Close the door/hood.
	The final rinse pipe nozzles are blocked.	Clean the wash nozzles.
The machine fills slowly.	The final rinse pipe nozzles are blocked.	Clean the wash nozzles.
The machine does not stop filling.	Level pipe or drain seal not in place.	Fit the level pipe or drain seal.
	The level pipe or one of drain seals' rubber sleeves are not sealing against the bottom plate.	Check that the level pipe and drain seals are closed. Replace the rubber sleeves, if they are damaged.
The machine does not start washing.	The door/hood is open.	Close the door/hood.
	Dishware is blocking the magnet in the door.	Remove the dishware in question.
	Outward feed conveyor limit switch has been activated.	Remove the basket from the limit switch.
Noise from the washing pump.	Low water level. Foam in the tank.	Check the level. Change the water.
The machine is not cleaning properly.	The rinse and wash nozzles are clogged with dirt.	Check and clean the nozzles.
	There is too little detergent.	Check the amount of detergent. The hose must be submerged in liquid and the filter in the hose must be clean.
	The water in the tank is too dirty.	Change the water.
	Foam forming in the tank.	Check that the washing temperature is not too low and that the correct detergent is being used.
	The contact time is too short.	Select a longer contact time.
	Dirt has dried on the dishware to be washed.	Soak the dishware before washing.
	Detergent and drying agent of another make than usual are used.	Use the same make and type as before.
Dishware does not dry.	The rinse nozzles are blocked.	Check and clean the nozzles.
	Too little rinsing agent.	Check the amount of rinsing agent. The hose must be submerged in liquid and the filter in the hose must be clean.
	The washed items have been left in the machine.	Remove the washed items once the programme has ended.

5. Technical specifications

The manufacturer reserves the right to make changes to the technical data.

TECHNICAL DATA	WD-215T	WD-275T
Pump motor, chemical wash (kW)	1.5	1.5
Pump motor, recirculating rinse (kW)	0.11	0.11
Booster pump (kW) *	0.58	0.58
Condensing fan (kW)	0.12	0.12
Drying zone fan (kW) (drying zone I)	1.1	1.1
Drying zone fan (kW) (drying zone II)	-	2 x 0.3
Drive motor, belt (kW)	0.12	0.12
Booster heater (kW)	12 / 2x12 *	12 / 2x12 *
Tank heater (kW)	12	12
Heater, drying zone (kW) (drying zone I)	6 / 9 *	6 / 9 *
Heater, drying zone (kW) (drying zone II)	-	2 x 3
Heat recovery, cooling surface (m ²)	25	25
Heat recovery unit, capacity (m ³ /h)	100	100
Tank volume (litres)	100	100
Tank volume, final rinse tank (litres)	4	4
Weight, machine in operation (kg)	620	700
Maximum temperature of the surroundings for machines in operation (°C)	35	35
Enclosure protection class (IP)	55	55

* Option

CAPACITY AND OPERATING DATA	WD-215T	WD-275T
Capacity (trays/hour)	960	1200
Max. tray size (mm)	530x330	530x330
Cold water consumption, final rinse (litres/h)	150	150
Steam consumption at 150–250 kPa (kg/h) *	40	40
Steam consumption at 50–140 kPa (kg/h) *	40	40
Surface temperature at a room temperature of 20 °C (°C)	35	35
Sound pressure level, LPA (dB(A)) **	69 **	69 **
Sound power level, LWA (dB(A)) **	83 **	83 **

* When the machine is steam-heated

** in accordance with EN 60 335-2-58, §ZAA.2.8 with instruments that satisfy class 1.

Measurements of the sound pressure level on site are performed in three places 20 cm from the edges of the front at a height of 1.55 m using a microphone. When measuring sound power level, create an imaginary measurement area consisting of five sides at a distance of 1 m from all edges of the machine.

CONNECTION, ELECTRICALLY HEATED MACHINE	WD-215T	WD-275T
Total connected load (kW)	36	42.6
Main fuse 400-415 V 3N~ (A) *	63 / 80 **	80 / 100 **
Max. connection area 400-415V 3N~ (L1-L3, N, PE) (TN-S) Cu (mm ²)	35	35
Maximum short-circuit current I _{cu} (kA)	1.5	1.5

* Other voltages on request

** With different options

CONNECTION, STEAM-HEATED MACHINE, 150-250 kPa *	WD-215T	WD-275T
Total connected load (kW)	12	12.6
Main fuse 400-415 V 3N~(A) **	32/35 ***	32/35 ***
Max. connection area 400-415V 3N~ (L1-L3, N, PE) (TN-S) Cu (mm ²)	35	35
Maximum short-circuit current I _{cu} (kA)	1.5	1.5
Steam connection (internal thread)	R¾"	R¾"
Condensing water connection (internal thread)	R½"	R½"

* Other pressures available on request

** Other voltages on request

*** With different options

WATER, DRAIN AND VENTILATION CONNECTIONS	WD-215T	WD-275T
Water quality, hardness (°dH)	2–7	2–7
Cold water connection 5-12°C (internal thread)	R½"	R½"
Hot water connection 50-65°C (internal thread)	R½"	R½"
Waste pipe connection, PP pipe (ø mm)	50	50
Water capacity, cold water, pressure (kPa)	250-600	250-600
Water capacity, cold water, flow (litres/minute)	6	6
Water capacity, hot water, min./max. pressure (kPa)	100/600	100/600
Floor drain, capacity (litres/sec.)	3	3
Heat load to room, latent / sensible / total (kW)	3 / 4.5 / 7.5	3 / 4.5 / 7.5

SIZE AND WEIGHT FOR TRANSPORT *	WD-215T	WD-275T
Size (LxWxH) (m)	2.7 x 0.8 x 2.0	3.3 x 0.8 x 2.0
Weight (kg)	510	600

* Including packaging.