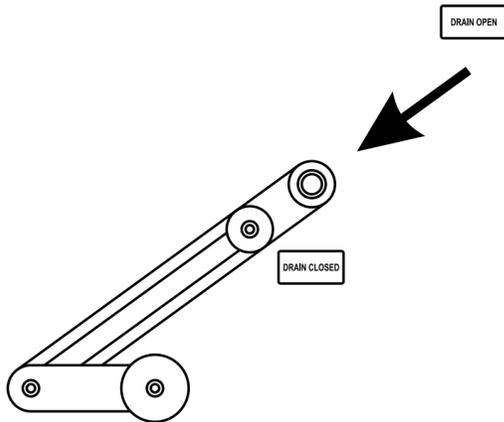


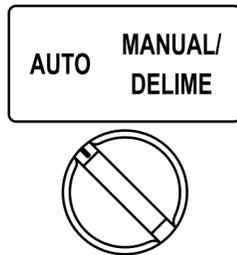
K Series Rack Conveyor Warewasher Operation and Cleaning Reference Guide

Preparation

Check that the drain handle(s) are pushed down to the **DRAIN CLOSED** position.



Check that the **AUTO/MANUAL** switch is in the **AUTO** position.



Check that the following components are in place:

- Prewash and wash arms
- Scrap screens
- Prewash scrap basket
- Pump filters
- Drain filters
- Curtains

Check that the front doors are closed.

Check that the tables are empty of racks. If there is a table limit switch installed on the clean table, check that it is clear and able to operate freely.

Open the external shutoff valve(s) for the water supply (and steam supply, if so equipped).

Switch on the external circuit breaker/disconnect.

Startup



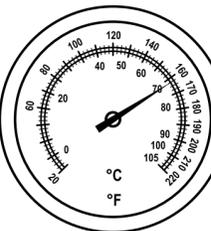
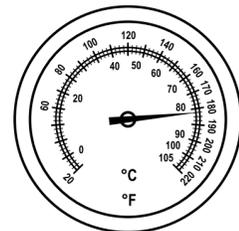
Switch the **POWER** switch to the **ON** position to turn on the dishwasher.

The **POWER ON** light will illuminate to show that the machine has been turned on.



Allow the machine to fill and preheat. This should take approximately 10 minutes. Check the temperature gauges on the front of the machine to ensure that the correct tank temperatures are reached.

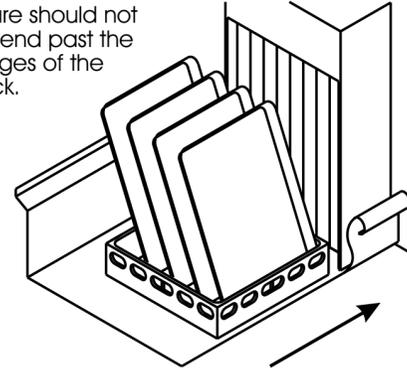
Some machines have unique gauges, and not all tanks have a minimum temperature requirement. Follow the information on the label above each gauge, or on the serial plate of the machine.



Loading Dishracks

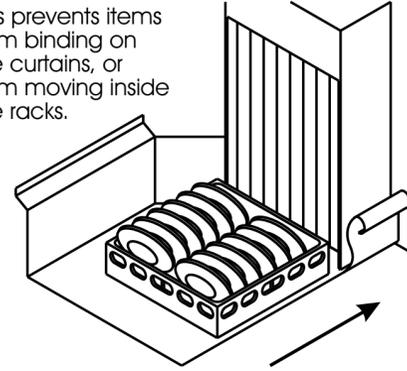
Load large, flat ware such as sheet pans or cafeteria trays facing either front or rear - so that the edges enter the machine first.

Ware should not extend past the edges of the rack.

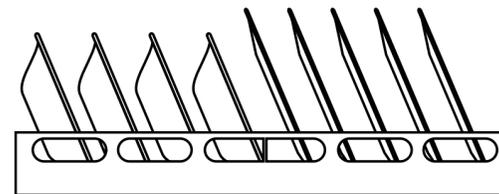


Load shorter items facing the machine opening but tilted back and away from the opening.

This prevents items from binding on the curtains, or from moving inside the racks.



Load plates, soup bowls, etc. at an angle with the inside face pointing up. Ensure that water cannot pool in the bottom of bowls.



Load hollow or concave dishware (glasses, large bowls, etc.) upside-down and at an angle. This allows water to drain more quickly, preventing stains.



If using cutlery holders:

- Always load knives, forks and spoons with the handle **DOWN**.
- Do not load identical ware into any given holder. Instead, load an assortment of knives, forks and spoons into each holder.

Do not stack items in a rack. It is more efficient to load each rack with fewer items to ensure effective water coverage on the first wash.

Operation

Push racks gently into machine until the drive engages.

If there is a table limit switch installed at the end of the clean table, the conveyor drive will stop if a rack engages it. Remove the rack to continue.

During idle periods, the dishwasher automatically maintains water temperature in the tanks, allowing for a fast recovery.

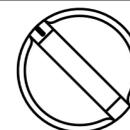
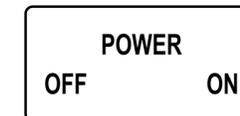
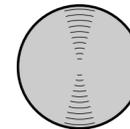
If the machine is left idle for an extended period of time, the final rinse temperature may drop. Always check the temperature gauges before running ware after idle periods. It may be necessary to run a few empty racks through the machine to allow the final rinse to reach a sanitizing 180°F.

Shutdown

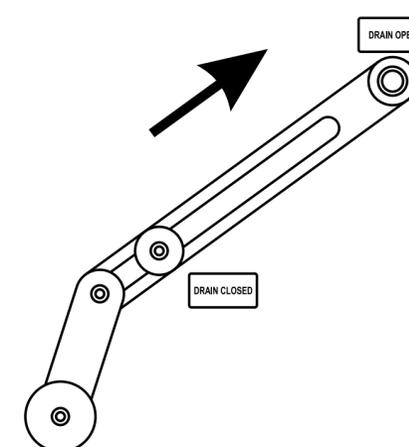
Check that the last rack has exited the machine.



Switch the **POWER** switch to the **OFF** position to turn the dishwasher off. The **POWER ON** light will turn off.



Pull on the drain handle(s) to set them to the **DRAIN OPEN** position and empty the tank(s).



Cleaning

Check that the machine is off and that the external circuit breaker/fused disconnect is in the **OFF** position.

Once per day, or as required, perform the following steps:

- Remove and clean the scrap screens using a brush and warm water.
- Clean the interior using a low-pressure hose or spray nozzle. **NEVER** use a high-pressure water spray when cleaning the machine.
- Leave the doors of the machine open to allow the interior to air dry thoroughly.
- Reassemble all components into the dishwasher before operation.

Once per week, or as required, perform the following steps:

- Remove the wash arm manifolds. If the machine is equipped with a prewash or recirculating rinse section, remove these arms as well.
- Twist the end caps to access the inside of the arms. The tethers prevent the loss of the caps during cleaning.
- Clean the inside and outside of the arms thoroughly with a brush and warm water.
- Remove and clean the upper and lower rinse arms using a brush and warm water.
- Remove and clean the curtains.
- Allow all components to air dry thoroughly overnight.
- Reassemble all components into the dishwasher before operation.

Deliming



When deliming the machine, switch the **AUTO/MANUAL** switch to the **MANUAL** position.

This activates the conveyor and the wash pumps, but does **NOT** activate the final rinse. Final rinse activation adds fresh water to the machine, which interferes with the deliming process.

When deliming is complete, always be sure to switch the **AUTO/MANUAL** switch back to the **AUTO** position before operation.

After deliming, always make sure the interior of the machine, and all components, are cleaned thoroughly before returning the machine to operation.

Refer to your Owner's Operating Manual for additional operation and cleaning information.

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