



READ ALL INSTRUCTIONS BEFORE USE



Undercounter Glasswasher / Dishwasher

Model: AF40.30ELS / AF45.30ELS / AF50.35EM







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Due to continuous product research and development, the information contained herein is subject to change without notice.

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1.1 Your New Aristarco Product

Thank you for choosing this quality Aristarco product.

All Aristarco products are designed and manufactured to meet the needs of food service professionals. Caring for and maintaining this new Aristarco product in accordance with these instructions, will provide many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures and/or distributes a comprehensive range of food service equipment for kitchens, food preparation and presentation. Stoddart products are manufactured and engineered to provide excellent results whilst offering value-for-money, ease-of-use and reliability.

Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or users.

Disclaimer

The manufacturer/distributor cannot be held responsible or liable for any injuries or damages of any kind that occur to persons, units or others, due to abuse and misuse of this unit in regards to installation, removal, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All units made by the manufacturer/distributor are delivered assembled, where possible, and ready to install. Any installation, removal, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a **TRAINED AND AUTHORISED SPECIALIST** will result in the **IMMEDIATE LOSS OF THE WARRANTY**.

The manufacturer/distributor cannot be held responsible or liable for any unauthorised modifications or repairs. All modifications or repairs must be approved by the manufacturer/distributor in writing before initiating. All modifications or repairs performed to this unit must be performed at all times by a **TRAINED AND AUTHORISED SPECIALIST.**

Stoddart design, manufacture & distribute Food Service Equipment (appliances) exclusively for the commercial market. This appliance is not designed nor intended for household or domestic use and must not be used for this purpose.

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard







Warranty & Registration

1.2 Australia and New Zealand Warranty

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty. For product registration and to view the warranty period, full terms, conditions and exclusions your new product, follow the below Link/QR code.



www.stoddart.com.au/warranty-information

1.3 General Precautions

When using any electrical unit, safety precautions must always be observed.

Our units have been designed for high performance. Therefore, the unit must be used exclusively for the purpose for which it has been designed.

- All units MUST be installed according to the procedures stated in the installation section of this manual
- In the case of new personnel, training is to be provided before operating the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- DO NOT store explosive substances such as aerosol cans with a flammable propellant in or near this unit
- Keep fingers out of "pinch point" areas
- Unit is not waterproof DO NOT use jet sprays, hoses or pour water over/on the exterior of the unit
- Only use this unit with voltage specified on the rating label
- DO NOT remove any cover panels that may be on the unit
- DO NOT use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting
- The manufacturer declines any liability for damages to persons and/or things due to an improper/wrong and/or unreasonable use of the machine
- Only specifically trained/qualified Technicians (Stoddart, one of our service agents, or a similarly qualified persons) should carry out any and all repairs, maintenance and services

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1.4 Product Overview

This diswasher is designed to wash various types of crockery, dishes and glasses of commercial businesses such as bars, restaurants, canteens, etc. Any other use without express permission, or failure to follow the instructions given in this manual, will void the warranty.

Items contaminated by high foaming detergent, petrol or paints, pieces of steel or iron, corrosive or alkaline chemicals and solvents, must not be washed in the dishwasher. Aluminium items must be washed using chemical detergents/rinse-aids suitable for that material.

Item	Description	
1	Rating/Data plate	
2	Control panel	2
3	Adjustment foot	
4	Detergent and rinse aid dosing access panel	6
5	Basket support	
6	Lower wash arm	
7	Tank filters	5
		7

1.5 Machine identification

Identification is displayed on the Rating/Data plate affixed to the machine; the following is an example with the meaning of the data given.

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To contact the manufacturer, always refer to the details given on the Rating/Data plate.

MODEL: Full manufacture model number TYPE: Machine type CODE: Machine code S/N: Machine serial number ARTICLE: Stoddart model number Electrical Connection: 220-240V ~ 50 Hz / Total Amps Power: Total connected load IP24: Ingress protection rating Electronic Code: PCB program code



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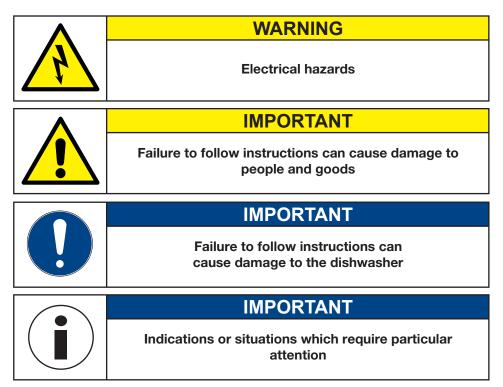
Do not remove the Rating/Data plate or make it illegible. Do not remove the Rating/Data plate's transparent protection.



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1.6 Symbols

This manual describes situations and activities that require levels of attention and precaution indicated by the symbols listed below: Throughout the text, symbols with safety warnings briefly highlight the types of hazards. The drawings and diagrams in the manual supplement the information but are not intended to be a detailed representation of the machine supplied.



1.7 Definitions

Listed below are the definitions of the main terms used:

Installer: The person responsible for machine installation, adjustment, use, maintenance, cleaning, repair and transport.

User: The person who takes care of the machine operation, regular maintenance and cleaning.

Operator for normal machine use: An operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.

After-sales service or specialised technician: An operator instructed/trained by the Manufacturer and who, based on their professional and specific training, experience and knowledge of the safety regulations, is able to assess the operations to be carried out on the machine and recognise and prevent any risks. Their competence encompasses mechanical, electromechanical and electronics fields.

Customer: The person/party who purchased the machine and/or who manages and uses it (e.g. company, businessperson, firm). **Manufacturer:** The manufacturer/importer of the machine.

Dealer: Authorised dealer.

Danger: A source of possible injury or harm.

Hazardous situation: Any situation where a user or installer is exposed to one or more hazards.

Risk: A combination of probabilities and risks of injury or harm in a hazardous situation.

Protection devices: Safety measures consisting of the use of specific technical means (shields and safety devices) for protecting operators from hazards.

Shield: An element of a machine used in a specific way to provide protection by means of a physical barrier.

Safety device: A device (other than a shield) that eliminates or reduces the risk; it can be used alone or in conjunction with a shield. **Emergency stop device:** A set of components for the emergency stop function; the device is activated with a single action and prevents or reduces damage to people/machines/property/animals.

Electrocution: An accidental discharge of electric current on a human body.

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1.8 Personal Protective Equipment (PPE)

The following table lists the main personal protective equipment to be used during the various stages of the machine's life cycle.



IMPORTA	NT
Failure to use	PPE

exposes operators to health risks.

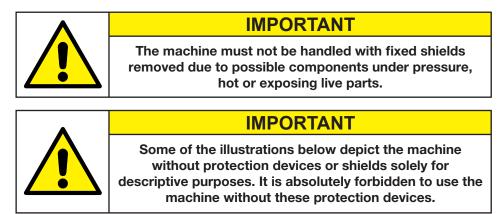
	Protective garments	Safety Footwear	Gloves	Glasses	Hard Hat
Task	R			@	Θ
Transport		•	0		
Handling	•	•	0		
Unpacking	0	•	0		
Installation	0	•	0	•	
Normal use	•	•	•*	0	
Adjustments	0	•			
Routine cleaning	0	•	•*	0	
Heavy cleaning	0	•	•*	0	
Maintenance	0	•	0		
Dismantling	0	•	0		
Scrapping	0	•	0		

Legend	
0	PPE Required
	PPE available or to be used if
•	necessary
	PPE Not Required

* Gloves must be used for exposure to high temperatures and suitable for contact with corrosive substances.

1.9 Protection Devices And Shields Installed

The machine has fixed protection devices (side panels, casings, covers, etc.) rigidly secured and removable or accessible only with utensils or tools. The doors (fixed or hinged) which access the electrical fittings, can only be opened with utensils or tools.







1.10 Information Regarding Use And Maintenance

All mechanical, thermal, and electrical risks have been neutralised or safely contained for use. Nonetheless, certain residual risks may occur if specific precautions and measures are not taken. The subsequent table outlines these potential risks.



IMPORTANT

Machine maintenance operations must be carried out by a qualified technician with the obligation to wear personal safety devices and suitable equipment.



WARNING

Isolate electricity and water supply to machine each time panels are removed. Place a sign on the electric control panel indicating machine undergoing maintenance.



IMPORTANT

Do not open the dishwasher door when in use. Always turn the dishwasher off before accessing the inside.

Residual Risk	Situation			
Electrocution	During contact with electrical circuit components in the course of extraordinary maintenance when the main electrical panel is not isolated.			
As a result of contact with hot parts during maintenance without gloves and suitable clothing. Burns Contact with hot items/dishes when removing the load without letting it cool first. Contact with internal parts of the machine if accessed in an unsafe way.				
Chemical risk	In the event of contact with detergents, rinse aids or descaling acids during cleaning and routine maintenance.			
Crushing or cutting injuries	From contact with moving parts of the machine during loading/unloading, if accessed in an unsafe way			
Falls	In case of wet or soiled floor.			
Tipping over During machine handling if the load is unbalanced and/or appropriate equipment is not used.				



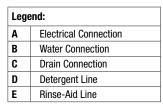


2.0 Specification

2.1 General Drawing

2.1.1 AF40.30ELS

Specifications:						
Model	AF40.30ELS					
W x D x H (mm)	455 x 596 x 700					
Weight	40kg					
Packed Dimensions (mm)	540 x 630 x 850					
Packed Weight	44kg					
Total Connected Load	3.03kW					
Electrical Connection	230VAC / 50Hz					
	(15A plug & lead fitted)					
Water Quantity Per Cycle	2.0 Litres per cycle					
Water Connection	1.5m Hose / 3/4" BSP					
Water Inlet Pressure	200 - 500KPA					
Tempered water supply	10°C - 60°C					
Waste Connection	2m Hose / ø20.5mm					

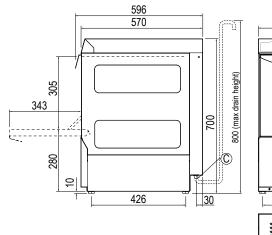


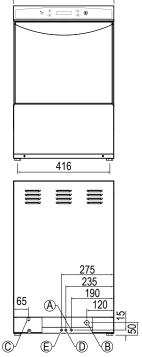
2.1.2 AF45.30ELS

AF45.30ELS
503 x 596 x 760
53kg
572 x 633 x 814
58kg
3.25kW
230VAC / 50Hz
(15A plug & lead fitted)
2.0 Litres
1.5m Hose / 3/4" BSP
200 - 500KPA
10°C - 60°C
2m Hose / ø20.5mm

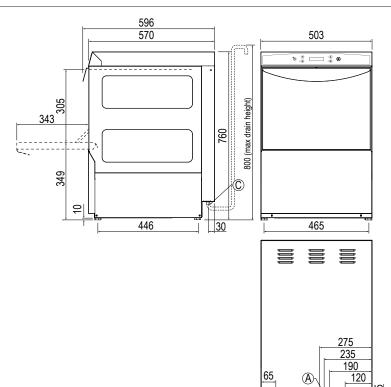
Legend:		
Α	Electrical Connection	
В	Water Connection	
C	Drain Connection	
D	Detergent Line	
E	Rinse-Aid Line	







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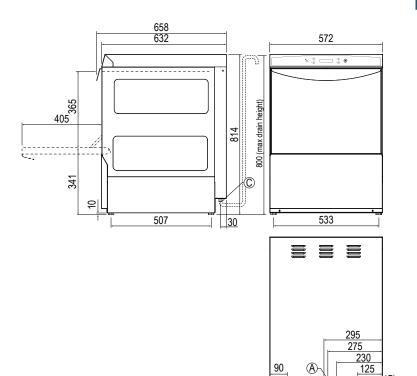
Due to continuous product research and development, the information contained herein is subject to change without notice.

2.0 Specification

2.1.3 AF50.35EM

Specifications:	
Model	AF50.35EM
W x D x H (mm)	572 x 658 x 814
Weight	53kg
Packed Dimensions (mm)	572 x 633 x 814
Packed Weight	61kg
Total Connected Load	3.25kW
Electrical Connection	230VAC / 50Hz
	(15A plug & lead fitted)
Water Quantity Per Cycle	2.0 Litres
Water Connection	1.5m Hose / 3/4" BSP
Water Inlet Pressure	200 - 500KPA
Tempered water supply	10°C - 60°C
Waste Connection	2m Hose / ø20.5mm

Legend:		
Α	Electrical Connection	
В	Water Connection	
C	Drain Connection	
D	Detergent Line	
E	Rinse-Aid Line	



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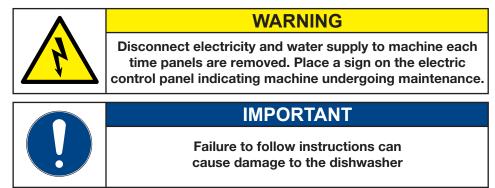
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3.0 Installation

3.1 Setting Up



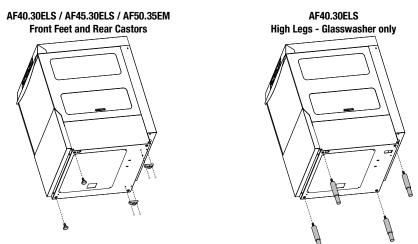
The packed machine must be unloaded and transported with a forklift truck, making sure to slot the forks in the pallet front on. Once on the ground, before being taken to the installation site, remove the packaging, lift the machine with the forks between the pallet and base, always in a diagonal and rear position, lift then remove the pallet and position the machine on the ground.

Using a pallet trolley (suitable for the weight to be lifted - see net weight in the data table), slot the forks under the base of the machine, placing cardboard between the pallet truck and the machine to avoid damaging it.

Do not lift the machine too high from the ground during transport and make sure the route is flat and free of any obstructions. Before moving the machine, check the passageway size of doors and the space for steering operations.

3.1.1 Unpacking

- Check the unit for damage before and after unpacking. If unit is damaged, contact the distributor and manufacturer
- Should any item have physical damage, report the details to the freight company and to the agent responsible for the dispatch within 48 hours of receipt. No claims will be accepted or processed after this period
- The unit is supplied fully operational, with feet/legs/rear castors to be attached by the installer



- · Remove all protective plastic film, tapes, ties and packers before installing and operating
- Clean off any remaining residue from the interior/exterior of the unit using a clean cloth dampened with warm soapy water

3.1.2 Positioning

- When moving the unit, ensure the cabinet is upright at all times
- Do not drag the unit across the floor as legs may become damaged
- When positioning the unit, avoid direct sunlight, warm drafts and heated areas for the unit to maintain the normal operating temperature
- Ensure the unit is positioned on a level surface
- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

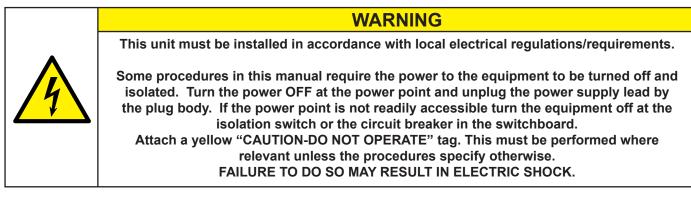


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3.0 Installation



3.2 Electrical Connection



Single Phase Units:

- Supplied and fitted with an appropriately rated plug and lead, indicated as:
 - 15A plug & lead fitted

Notes:

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard
- The power cable should be dry and/or isolated from moisture or water



IMPORTANT

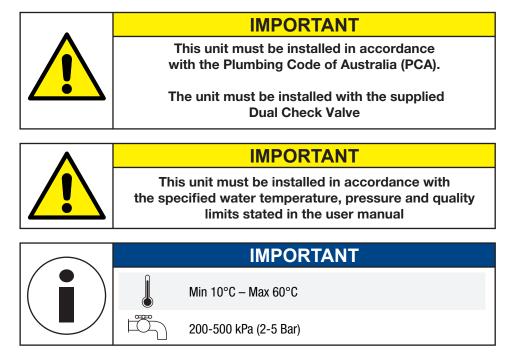
Do not plug the power cable in before completing installation and fitting the cover panels.





3.0 Installation

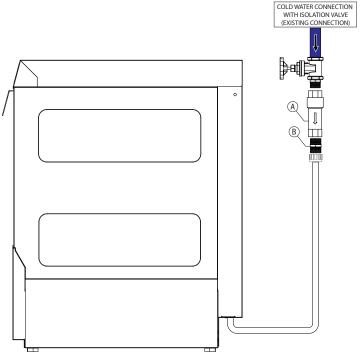
3.3 Plumbing



Make sure the water supply pressure is between 200-500 kPa dynamic (2-5 Bar). This measurement must be carried out during the first water filling; if the pressure is higher, install a pressure limiting valve (PLV) at the source. Connect the dual check valve 'A' and, 3/4" Nipple (Male) 'B' to the cold water connection

If the water has a high content of calcium and magnesium salts, with hardness $> 20^{\circ}$ f, it is advisable to install a water softener. Each machine is supplied with a water filling rubber hose with a 3/4" connection which must be connected to the mains water supply.

The drain pipe must be connected to either a p-trap/s-trap spigot or tundish within 2m of the machine with a maximum drain height of 800mm.





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4.0 Commissioning

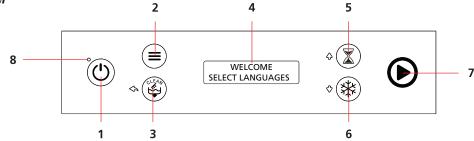
4.1 Initial Start-up and Operation

4.1.2 Inspection and Power-up

- Check the water connection and drain connection (see paragraph 4.3)
- Check the electrical connections and that the power supply matches that specified on the Rating/Data plate
- Check the detergent/rinse-aid lines are connected
- Make sure there are not foreign objects inside the washing chamber and tank
- Make sure all the cover panels and safety devices are fitted
- Switch the machine on at the power source



4.1.2 Control Panel



- 1. ON-OFF button (press and hold 2 seconds for ON)
- 2. Programming menu access button (press and hold for 3 seconds)
- 3. Drain pump/Self-cleaning button and ESC function when programming
- 4. LCD display
- 5. Select cycles and up/increase (+) function button used in programming
- 6. Down/decrease (-) function button when programming
- 7. Start cycle light and Enter function when programming
- 8. Power indicator: Green ON, Red OFF

When the machine is OFF, the message "OFF" appears on the display with the power indicator '8' red.

4.1.3 Initial Start-up

First time, the display shows a series of data that the installer must enter. Once the data has been set, it will no longer be requested when switching on, unless the initial state is restored from the menu. Note: Pressing button 3 during the setup process, returns to the previous screen.

1. First time, the display shows a series of data that the installer must enter. Press button 7 to confirm





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4.0 Commissioning

2. Select the preferred language using the up/down buttons. Press button 7 to confirm



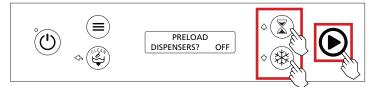
3. The electronic code will be displayed on the screen, check it matches the rating plate. Press button 7 to confirm



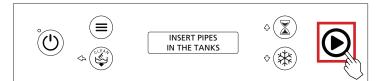
4. In order to optimise detergent dosing to suit local water quality, set the water hardness specific to the location using the up/down buttons. Press button 7 to confirm. To retain the preset factory settings of 25°F only press button 7 Note: (1°F = 10mg/I CaCO3). For local water hardness refer to: https://store.brita.com.au/pages/know-your-water



5. Select ON for "Pre-load Dispensers" with the up/down buttons. Press button 7 to confirm.



- 6. Insert the Rinse-Aid and Detergent lines into the appropriate Rinse-Aid and Detergent bottles. (Rinse-aid line = blue, detergent line = clear)
 - Remove the bottle caps from both detergent and rinse-aid
 - Drill a 8mm hole in the centre of each cap (ensure all swarf is removed from the cap)
 - Feed the detergent line and the rinse aid hose through the bottle caps
 - Attach the weights to each line
 - · Place both lines and weight back into the bottles and secure bottle caps (ensure to place correct line in the correct chemical
 - Press button 7 to confirm





Only Stoddart provided detergent/rinse-aid should be used. Other products may lead to voidance of warranty!

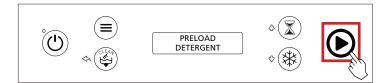
IMPORTANT

DO NOT use cleaning agents with chlorines or other harsh chemicals as this can cause corrosion.

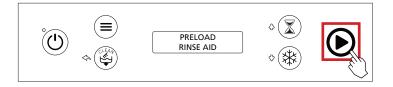


4.0 Commissioning

7. Press button 7 to activate the detergent pre-load function (button 7 blinks white). When completed press button 7 to confirm.

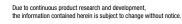


8. Press button 7 to activate the rinse-aid pre-load function (button 7 blinks white). When completed press button 7 to confirm.



9. By pressing the button 1, the first time use sequence ends, and the unit will turn off.









5.0 Operation

5.1 Operation

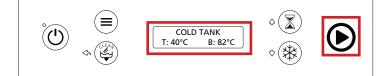
5.1.1 Water Loading

• Press button 1 to turn the unit on, the unit will automatically fill with water



5.1.2 Heating

- During heating, button '7' is yellow. If the wash cycle is launched with a cold tank, the cycle does not start, and a message appears on the display
- When the START button turns green, the temperatures have been reached and the machine is ready for wash cycle



5.1.3 Wash Cycle Selection

Select the wash cycle using the up/down buttons (Glasses, Cups, Dishes, Intensive). Press button 7 to confirm. The wash cycle can
only be started when the door is closed, the wash tank is full, and water heated (green START button)



• When the wash cycle has started, the start button turns blue, and the cycle time countdown begins, with the horizontal bar scrolling. The running cycle can be stopped by pressing the START button. If the door is opened for more than 10 seconds during the wash cycle, the cycle is reset



 At the end of the wash cycle, the START button blinks green and the display shows the message "END CYCLE" until the door is opened



To turn the machine off refer to section 6.2 'Cleaning Cycle / Power OFF' Page 20



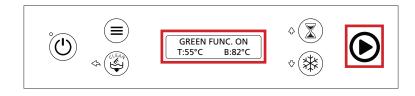
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5.0 Operation



5.2 Green Standby Energy Saving Function

Green function: The purpose of this function is to enable the reduction of boiler and tank temperatures during periods of machine inactivity by regulating the standby temperatures to a lower setting. When this function is active, the display will indicate "GREEN FUNC. ON." Once the wash cycle starts, the heating elements will return to their standard operating settings.

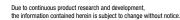


5.3 Programming (User)

With the machine OFF, press the "access programming menu" button (2) for 3 seconds and confirm with the "start cycle" button (7). With the buttons 5 (+) and 6 (-), move to the parameter to modify and press the "start cycle" button (7) to enable the edit. Using the buttons 5 (+) and 6 (-), select the desired value and confirm by pressing the "start cycle" button (7) again. Press the "ESC" button (3) twice to exit programming. In the programming menu the user can change the following values



Description	Value	Default parameters
Language	IT,UK,FR,ES,DE,PT,NL	ENGLISH
Temperature	°C / °F	°C
Acoustic signal	Off / On	Off
Initial message	Off / On	Off
Initial text	*****	
Brightness	15 - 90 %	75 %
Automatic start cycle (Wash cycle starts when door closes)	Off / On	OFF
Total cycles	0 - 999999	







6.1 Cleaning

6.1.1 Cleaning Schedule

• Regular cleaning is recommended for the unit. This will help to maintain and prolong the efficiency and life of the unit

6.1.2 Materials Required

- Stainless Cleaner
- Non Abrasive Cleaning pad
- Paper Towel
- Warm Soapy Water
- Clean Sanitised Cloth
- Appropriate PPE (Personal Protective Equipment)

6.1.3 General Information

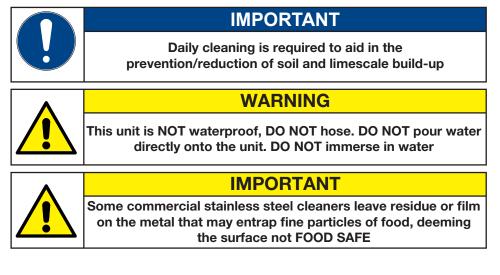
- Cleaning is recommended for health and safety purposes and to prolong the life of the unit
- DO NOT use abrasive pads or cleaners on the stainless steel or any other metal parts of the unit
- **DO NOT** use industrial chemical cleaners, flammable cleaners, caustic based cleaners or bleaches and bleaching agents, as many will damage the metals and plastics used on this unit
- DO NOT remove any screws and/or panels for cleaning (unless directed)
- This unit is NOT waterproof, DO NOT hose, DO NOT pour water directly onto the unit, DO NOT immerse in water

6.1.4 Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust and/or corrode
- Any sign of mild rust and/or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible
- NEVER use abrasive pads or cleaners for cleaning
- All metal surfaces should be checked while cleaning for damage, scuffs or scrapes as these can lead to rust and further damage to the product
- Mild rust and/or corrosion can be treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric acid.
 DO NOT use cleaning agents with chlorines or other harsh chemicals as this can cause corrosion.
 After treatment, wash with warm (not hot) soapy water and dry thoroughly
- · Thoroughly wipe the surfaces dry after cleaning. DO NOT let water pool on the unit. Check crevices and folds for pooling
- When using, ensure all liquids and moisture is cleaned up straight away.
- Food liquids such as juices from vegetables and fruits should not be left on any surfaces
- DO NOT leave items on the stainless steel such as cutting boards, rubber mats and bottles

6.1.5 Surface Finish

- To protect the polished surface of the stainless steel, it should be dried using a clean dry soft cloth. A light oil can be applied to enhance the stainless steel surface, using a clean cloth apply the oil in the same direction as grained polished finish
- Some commercial stainless steel cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not food safe

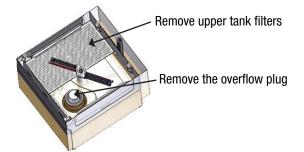




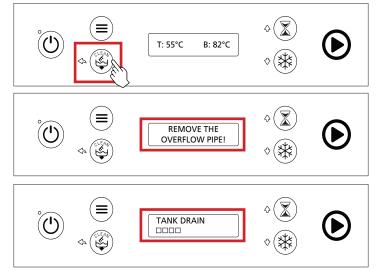
6.2 Run Cleaning Cycle / Power Off

At the end of the service period run the "Drain and Self Clean" cycle, this is done with the unit turned on.

- 1. Remove the basket and any loose items
- 2. Remove the two upper tank filters from the base of the unit
- 3. Remove the overflow plug



- 4. Close the dishwasher door
- 5. Press and hold the "drain pump button" (3) for 3 seconds. The display will show "REMOVE OVERFLOW PIPE!" and "TANK DRAINING" (button 7 will turn purple)



6. When the tank has drained the display will show "SELF-CLEANING"



7. After the cleaning cycle has finished the unit will drain then go into "OFF" mode.



Note: If the door is left open after pressing the "drain pump button" (3), the unit will only drain the tank, then standby for five minutes, after which it will go to OFF mode without cleaning.





6.3 External Surfaces

- 1. Using a clean cloth dampened (not wet) with clean warm soapy water until any grime has been removed
- 2. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do NOT let water pool on the unit. Check crevices and folds

6.4 Cleaning the Air Trap

The air trap is located at the back left of the wash tank below the upper tank filter

- 1. Remove the upper tank filter
- 2. Using a cloth wipe below the air trap, be careful not to rotate/move the air trap
- 3. Re-install the upper tank filter

6.5 Cleaning the Wash/Spray Arms

Periodic cleaning of the wash/spray arms may be required if blockage occurs. If the spray nozzles are blocked descale the machine (refer to 6.6 descaling)

- 1. Remove the wash/spray arms securing screws
- 2. Remove the wash/spray arms
- 3. Remove the end caps and clear any blockage from the wash arm then re-install the end caps
- 4. After cleaning, re-install the wash/spray arm and secure with the previously removed screws

6.6 Descaling

Periodic descaling may be required to remove limescale build up. Use a quality descaling solution from a reputable company.

- 1. Personal protection measures (PPE) must be taken when handling this product
- 2. Refer to SDS or MSDS of product, or request these documents before commencing any de-scaling
- 3. Ensure the overflow pipe to the machine is inserted, and stainless-steel filters are in correct placement as if in standard operation
- 4. Descale machine when machine is full of water as if in standard operation
- 5. Please refer to product being used for correct dosage rates, but for a general guide the following can be used
- Add 250mls per 5 litres of capacity water of the machine into the washtank.
 Note: In case of very heavy lime build up, firstly spray on undiluted solution with a sprayer onto affected areas.
 - **Guide only, refer to Descaler for specific quantities**
 - Undercounter Glasswashers: 500ml of solution
 - Undercounter dishwashers: 1000ml of solution
- 7. Select and run the 'Intensive Cycle' 9 minutes
- 8. Press and hold the "drain pump button" (3) for 3 seconds. The display will show "REMOVE OVERFLOW PIPE!" and "TANK DRAINING" (button 7 will turn purple). Refer to 6.1.6 Cleaning Function
- 9. Turn the machine on to refill, select and run the 'Dishes Cycle' 2 minute
- 10. Machine has now been descaled and is ready for operation





6.7 Troubleshooting

- If any faults/issues occur with the unit, follow the below troubleshooting procedures
- If the troubleshooting procedures do not correct the problem, contact the Stoddart Service Department



WARNING

Technician tasks are only to be completed by qualified service people. Check faults before calling service technician.

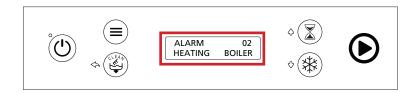
Problems	Solution
The control panel/display does not light up	 Make sure the wall power switch is turned on and that the circuit breaker has not tripped Make sure the plug is properly inserted in the socket
The tank does not fill with water	 Check the supply water and that the shut-off valve is open Make sure the air trap outlet is clean (refer to 6.4 cleaning the air trap) Check proper operation of the solenoid filling valve and internal filter Make sure the overflow is fitted in place
Water filling does not stop when the level is reached	 Ensure the drain plug has been correctly seated Make sure the air trap outlet is clean (refer to 6.4 cleaning the air trap) Do not leave water in washtank overnight, if tank has been left full overnight drain and start again
Inadequate washing results	 Make sure the detergent used is the correct type and in the right dose (as recommended by the manufacturer) Make sure the wash arm nozzles are not clogged/blocked with arms able to spin freely Ensure dishes have been pre-rinsed to remove excess product before placing in machine Make sure the tank water temperature is greater than 55°C Make sure the pump filter is not clogged by impurities The wash cycle is too short. Repeat the cycle Washtank water is too contaminated, run the cleaning cycle, once complete re-fill the machine Check the water hardness of the supply water, if water hardness is different to the settings contact the Stoddart service department
Unsatisfactory rinse result	 Check the water supply pressure Make sure the rinse arm nozzles are not clogged/blocked with arms able to spin freely Make sure there is rinse aid in the bottle Check the rinse water temperature (80-85°C) Plastics do not dry properly in commercial dishwashers and will require manual drying
Excessive foam in the tank Large bubbles	 Large bubbles indicate too much protein in the water such as: Fats, Grease, and Dairy products. Run the cleaning cycle, once complete re-fill the machine Ensure dishes have been pre-rinsed to remove excess product before placing in machine
Excessive foam in the tank Small tight Bubbles	 Small tight bubbles indicate high foaming detergent has migrated/been used in the machine. Rinse any detergents from dishes that have been pre-soaked Ensure the tank has not been cleaned with unsuitable cleaners. Drain the tank and rinse thoroughly before new wash cycles If foaming detergent has been used, drain and refill the tank with water until the foam is gone
Front door leaking water or opening during cycle	 Caps on end of wash arms missing or not fitted correctly. Push the caps in to seat correctly, if missing contact the Stoddart service department Ensure wash arms are fitted and spinning freely Machine not level. Check level and adjust feet as required Water level too high due to drain pump blockage. Check the drain upstand in machine for blockage. If problem persists contact the Stoddart service department Incorrect loading of product in dish rack. Check product has been loaded correctly Ensure door frame has been cleaned Ensure the roller catch located at the top of the door is clean and moving
Water leaking	 Isolate power and water supply, check drain hose is connected or for any damage Isolate power and water supply, check water inlet hose is connected or for any damage If problem persists isolate the power and water supply, contact the Stoddart service department







6.8 Alarms



- Errors 01, 05, 09, 10, 12 are critical (button 7 is fixed red) and shut down the machine completely. To reinstate the machine, request technical assistance. To reset these errors, the PCB must be switched off and then on again (ON-OFF button 1).
- With errors 02, 03, 04, 06, 07 and 08 button 7 continues to blink red until the error is reset (press button 3). If the problem persists, request technical assistance.
- With error 13 the machine goes to the first installation sequence. It is necessary to request the assistance of a technician who must enter the machine model code.

Alarm	Display Message	Description	User checks
Alarm 01	Tank Filling	TANK not filling	 Tap does not supply water Overflow pipe placed incorrectly or not inserted Rinse arm nozzles clogged Inlet pipe constricted
Alarm 02	Boiler Heating	BOILER not heating	Contact Stoddart service department
Alarm 03	Tank Heating	TANK not heating	Contact Stoddart service department
Alarm 04	Tank Draining	No TANK draining within time-out	Check cleaning of filtersMake sure the drain hose is not blocked or pinched
Alarm 05	Boiler Filling	BOILER not filling	Tap does not supply water Constricted inlet pipe"
Alarm 06	Boiler Probe	Boiler probe temperature outside range	Contact Stoddart service department
Alarm 07	Tank Probe	Tank probe temperature outside range	Contact Stoddart service department
Alarm 08	Thermostop Time-Out	Thermostop time-out before rinse	Contact Stoddart service department
Alarm 09	Boiler Safety Sw	Boiler safety thermostat intervention	• The display shows: ALARM BYPASS, push 'ESC' for 5 seconds. When the alarm will be bypassed from the display by pushing the "CLEAN" button for 5 seconds, the dishwasher is able to run cold washing and rinsing cycles, this will not sanitise the dishes/glasses when cleaning. A technician MUST investigate and reset the machine, contact the Stoddart service department.
Alarm 10	Tank Safety Sw	Tank safety thermostat intervention	• The display shows: ALARM BYPASS, push 'ESC' for 5 seconds. When the alarm will be bypassed from the display by pushing the "CLEAN" button for 5 seconds, the dishwasher is able to run cold washing and rinsing cycles, this will not sanitise the dishes/glasses when cleaning. A technician MUST investigate and reset the machine, contact the Stoddart service department.
Alarm 12	Panel Connection	No communication with circuit board	Contact Stoddart service department
Alarm 13	Parameter Error!	The parameters have been compromised	Contact Stoddart service department
Alarm 15	Service Warning	The number of cycles for carrying out maintenance have been reached (60,000)	 Machine can still operate but the machine MUST be serviced, contact Stoddart service department





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