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UK - IN	STALLATION – USE - MAINTENANCE	14
I.	GENERAL PRESCRIPTIONS	14
1.	DISPOSAL OF PACKING AND OF THE APPLIANCE	14
2.		
II.	INSTRUCTIONS FOR INSTALLATION	15
3.	REMINDERS FOR THE INSTALLER	
4.	REFERENCE STANDARDS AND LAWS	15
5.	UNPACKING	
6.	POSITIONING	15
7.	CONNECTIONS	16
8.	ADJUSTMENTS AND CHECKS	16
III.	INSTRUCTIONS FOR USE	18
9.	REMINDERS FOR THE USER	18
10). FILLING THE RACK	18
11	. COMMISSIONING	18
12	2. PROLONGED DISUSE	19
IV.	INSTRUCTIONS FOR CLEANING	19
13	8. REMINDERS FOR CLEANING	19
V.	INSTRUCTIONS FOR MAINTENANCE	20
14		
15		
16	5. TROUBLESHOOTING	20
17	7. REPLACING COMPONENTS	21
18	3. CLEANING THE INTERIOR	22
19). MAIN COMPONENTS	22
VI. VII.	PANNELLO DI CONTROLLO - CONTROL PANELS - PANNEAU DE CONTROLE - PANEL DE CONTROL - SCHALTBRETT SCHEMI DI INSTALLAZIONE – INSTALLATIONS PLAN - INSTALLATION DIAGRAM – SCHEMA D'INSTALLATION – ESQUEMA DE	54
	ALACION – INSTALLATIESCHEMA - CXEMbi MOHTAWA	55
VIII.	TAB1 - DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - ТЕХНИЧЕ(
		SUL
	HUE _ DATI TECNICI APPARECCHIATURE ELETTRICHE - TECHNISCHE DATEN ELEKTROGERATE - TECHNICAL DATA OF ELECTRIC APPLIANCES - CARACTÈRISTIQUES	
	NQUES DES APPAREILS ELECTRIQUES - DATOS TÉCNICOS DE LOS EQUIPOS ELÉCTRICOS - TECHNICHE GEGEVENS ELEKTRISCHE APPARATEN - TEXHUYECKUE ДАННЫЕ	
ЭЛЕКТ	РИЧЕСКОГО ОБОРУДОВАНИЯ	-
	ТАВ2 - DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TEXHИЧЕСКИ HLIE Dotazioni standard ed accessori a richiesta — Zubehör auf anfrage — Dotation and accessories on request - L'équipement standard et de soires en option - El equipo estándar y accesorios opcionales - СТАНДАРТНАЯ КОМПЛЕКТАЦИЯ АКСЕССУАРЫ ПОД ЗАКАЗ	S

UK - INSTALLATION – USE - MAINTENANCE

READ THIS MANUAL CAREFULLY. IT

FOR SAFE INSTALLATION, USE AND

MAINTENANCE OF THE APPLIANCE.

FAILURE TO COMPLY WITH WHAT IS

PRESENTED BELOW MAY COMPROMISE

PROVIDES IMPORTANT INFORMATION

GENERAL PRESCRIPTIONS ١.





THE SAFETY OF THE EQUIPMENT. THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY **RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.** TRANSLATION OF THE ORIGINAL INSTRUCTIONS. APPLIANCES NEED PRECAUTIONS FOR



INSTRUCTIONS". THE APPLIANCES NEED PRECAUTIONS FOR CLEANING. SEE THE SECTION " **INSTRUCTION FOR CLEANING".** THE SYMBOL "HIGH VOLTAGE" IS PLACED ON A PANEL THAT GIVES

MAINS. SEE SECTION "INSTALLATION

INSTALLATION. PLACING AND/OR FIXATION AND CONNECTION TO THE

ACCESS TO A PART WITH HIGH VOLTAGE.

Keep this manual in a safe place, known to all users, so that it can be consulted throughout the working life of the appliance.

This equipment is designed for cooking food. It is intended for industrial use. Any other use is to be considered improper

This appliance is not intended for use by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it.

Unless they are supervised or instructed in its use by a person responsible for their safety.

The appliance must be used by trained personnel. Do not leave the appliance unattended when operating.

Clean the appliance following the instructions given in Chapter "INSTRUCTIONS FOR CLEANING".

Do not leave de appliance unattended in presence of children and ensure that the latter do not have acces to the appliance.

The appliance must be installed in a well-ventilated room.

Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system of the place where the

appliance is installed. Do not obstruct the vents or ducts of this or other appliances.

In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.

In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.

1. DISPOSAL OF PACKING AND OF THE **APPLIANCE**

PACKING

The packing is made using environmentally friendly materials. The plastic recyclable components are:

- the transparent cover, the bags containing the manual and - instructions nozzles (made of Polyethylene - PE).
- the straps (in Polypropylene PP).



THE PACKAGING (PLASTIC BAGS, **EXPANDED POLYSTYRENE, NAILS, ETC.)** ARE HAZARDOUS AND MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN OR PETS.

APPLIANCE

The appliance is manufactured 90% from recyclable metals (stainless steel, aluminium sheet, copper....). The appliance must be scrapped in compliance with current regulations governing such disposal. Make the appliance unusable before scrapping. It must be disposed of properly.



THE SYMBOL SHOWING A CROSSED-**OUT WASTE CONTAINER ON THE UNIT**

OR PACKAGE INDICATES THAT, AT THE END OF ITS LIFE CYCLE, THE PRODUCT MUST BE COLLECTED SEPARATE FROM OTHER WASTE.

SEPARATE COLLECTION OF THIS UNIT AT THE END OF ITS LIFE CYCLE IS MANAGED BY THE MANUFACTURER.

THE USER WHO INTENDS TO GET RID OF THIS EQUIPMENT SHALL CONTACT THE PRODUCER AND FOLLOW THE SYSTEM THAT THE LATTER HAS USED IN ORDER TO COLLECT THE EQUIPMENT SEPARATELY AT THE END OF ITS LIFE. PROPER SEPARATE COLLECTION HELPS PREVENT POSSIBLE NEGATIVE IMPACTS ON THE ENVIRONMENT AND HEALTH, AND FAVOURS THE REUSE AND/OR RECYCLING OF THE UNIT'S MATERIALS.

ABUSIVE DISPOSAL OF THE PRODUCT BY THE HOLDER WILL RESULT IN THE APPLICATION OF PENALTIES AS PER CURRENT STANDARDS.

2. SAFETY DEVICES

SAFETY THERMOSTAT



THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.

The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.

To restore appliance operation, remove the control panel and press the thermostat reset button. This procedure must only be carried out by a qualified, authorized technician.

II. INSTRUCTIONS FOR INSTALLATION

3. REMINDERS FOR THE INSTALLER



READ THIS MANUAL CAREFULLY. IT PROVIDES IMPORTANT INFORMATION FOR SAFE INSTALLATION, USE AND MAINTENANCE OF THE APPLIANCE. FAILURE TO COMPLY WITH WHAT IS PRESENTED BELOW MAY COMPROMISE THE SAFETY OF THE EQUIPMENT. THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY

RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.

Identify the specific appliance model. The model number is detailed on the packing and on the appliance dataplate.

The appliance must be installed in a well-ventilated room.

The degree of protection of the machine is IP X4. Therefore it should not be washed with direct highpressure water jets;

Do not leave the machine in rooms with a temperature lower than 0° C;

Do not obstruct any air vents or drains present on the appliance.

Do not tamper with appliance components.

4. REFERENCE STANDARDS AND LAWS

Install the appliance in accordance with the safety standards in force in the country.

5. UNPACKING

Check the state of the packing and in the event of damage, ask the delivery person to inspect the goods.

Remove the packing.

Remove the protective film from the outer panels. Use a suitable solvent to remove any residual adhesive from the panels.

Clean the appliance before using it with a cloth dampened in water and bicarbonate or other neutral detergents and dry carefully.

6. POSITIONING

The overall dimensions of the appliance and the position of connections are given on the installation diagram at the end of this manual.

Level the appliance by means of the heightadjustable feet

The appliance is not suitable for integrated installation.

Position the appliance at least 10 cm from adjacent walls.

If the appliance is to be be placed near walls, dividers, kitchen furniture, decorative elements etc. this must be made of non-combustible materials

Otherwise, they must be covered with suitable non-combustible heat insulating materials.



THE MANUFACTURERS DECLINE ALL RESPONSIBILITY IF STANDARD SAFETY NORMS ARE NOT COMPLIED WITH.

The position and dimensions of connections are given in the installation diagram at the end of this manual.

ELECTRICAL CONNECTIONS



ATTENTION: THE USE OF ADAPTORS, MULTIPLE SOCKETS OR EXTENSION CABLES IS STRICTLY FORBIDDEN.

Check that the appliance is designed to operate at the voltage and frequency of the power supply present on site. Check the details given on the appliance dataplate.

Install upstream of the equipment in an easily accessible place, an all-pole disconnecting device with a contact gap of allowing full disconnection under the conditions of overvoltage category III.

A flexible rubber cable with insulation specifications not lower than type H05 RN-F must be used for connection.

Connect the power supply cable to the terminal board as shown in the wiring diagram supplied with the appliance.

Secure the power supply cable with the cable clamp. Protect the power supply cable on the outside of the appliance with a rigid plastic or metal pipe.

PROTECTIVE EARTH AND EARTH BONDING CONNECTIONS

Connect the appliance to an efficient ground circuit. Donnect the earth conductor to the terminal with the symbol next to the main terminal board.

Connect the metal structure of the appliance to the equipotential node. Connect the conductor to the terminal with the symbol placed on the outside of the rear panel.

CONNECTION TO THE WATER SUPPLY

Prior to connecting the machine to the power and water supply check the general instructions and the information indicated on the data plate by the manufacturer.

The appliance must be connected to its water supply with a flexible hose. A shut off valve (cock) must be installed between the water supply line and the appliance's solenoid valve. The cock must be close to the appliance.

The water supply minimum pressure, measured when water enters the machine during the final rinse

(flux pressure), should not be lower than 2 bar, even in the presence of other open taps on the same line.

We recommend that each machine is equipped with its own pipe having reduced length and a sufficiently large cross section so as to avoid pressure or load losses.

An additional rinsing pump, available as an optional item, must be installed in cases where pressure is lower than the minimum value required (see tab. 2)

A pressure reducing valve must be installed upstream from the supply pipe in cases where static pressure is greater than 5 bar. The supply pipe of the machine must have a capacity equal or greater than 20 lt/min. Once the appliance has been installed, check for gas leaks at the connection points.

The equipment must be connected to the water supply through the use of a new set of tubes.

CONNECTION TO THE WATER DRAIN



DO NOT INSTALL THE OUTLET HOSE IN TUBS, SINKS ETC.

The water drainage system must be made using materials resistant to temperatures of 100 °C. The bottom of the appliance must not be subjected to steam produced by drainage of hot water.

The drain hose must be connected directly to the drain duct after a siphon has been interposed.

The hose must be able to reach the sump without stretching, restriction, folding, crushing, pressing or forcing in any way.



THE TUB DRAINS UNDER GRAVITY, SO THE DRAIN SUMP MUST BE LOWER THAN THE MACHINE'S BASE.

 \bigcirc Jrain is not lower than the base of the appliance, you can use the version with drain pump (available on request).

IN THIS CASE, THE DRAIN CONNECTION MAY BE NO HIGHER THAN 1 M. ALWAYS CHECK THAT THE DRAIN WORKS PROPERLY AND IS NOT BLOCKED.

8. ADJUSTMENTS AND CHECKS

The following adjustment and setting operations may be carried exclusively by qualified and authorised personnel, paying the utmost care and attention, and taking all precautions in the event that safety features are bypassed.

The warranty does not cover damages resulting from improper use of the dispenser (s) or incorrect manual feed.

Adjustments must be made with the appliance hot and correct amount of washing product.

Type and dosage of detergent and rinse agent are

crucial in affecting the appliance's performance and service life.

Use only liquid products for industrial washing with antifoaming agents.

The temperature inside the bowl is set at 55/60°C.

This temperature favours the correct use of the chemical characteristics of all industrial detergents. The temperature of the boiler is set at 87-90°C.

This value allows the rinse water temperature to be optimized throughout the cycle.

It is advisable not to change this parameter.

RINSE AID DISPENSER

The appliance is equipped with a fully automatic rinse aid dispenser.

Before starting the appliance make sure that the rinse aid suction tublet is inserted to its container.

During the manufacturing process the dispenser is calibrated for maximum opening and must be then adjusted according to the water hardness.

Before setting the right amount of surfactant to be used, it is advisable to carry out a specific test to determine the degree of water hardness.

If the hardness of the water is greater than 15°F. (French degrees), we advise to install a decalcifier upstream from the supply solenoid valve of the machine.

Calibration: Turn the adjustment screw anticlockwise to increase the capacity and clockwise to decrease it. A perfect dosage is obtained by turning the adjustment screw by approximately 90 degrees.

LOADING THE DETERGENT



USE ONLY SPECIFIC ANTI-FOAM DETERGENTS IN THE APPROPRIATE DOSES.

Pour the required amount of detergent into the dishwasher by following the instructions provided by the manufacturer.

If powder detergent is used make sure that it is evenly distributed in the bowl and does not deposit on one single area in order to avoid the formation of dark stains at the bottom; shake the water.

DISPENSER FOR LIQUID DETERGENT (OPTIONAL)

We recommend installing an automatic detergent dispenser.

Follow the manufacturer's instructions carefully. The amount of detergent poured into the bowl depends on the amount of water consumed by the machine during each rinse cycle.

Before adjusting the detergent dispenser (optional),

this and the corresponding small supply pipe must be filled as follows:

- Supply voltage to the machine.
- The dispenser is connected in parallel with the load/rinse solenoid valve.
- Do not insert the overflow in the drain hole and run
- the water until the small transparent plastic pipe and the dispenser are filled.
- Check the detergent concentration and the supply
- water hardness by referring to the product data sheet before adjusting the dispenser.

HOW TO REGULATE THE DETERGENT DISPENSER

By fully turning the timer anticlockwise the pump is always off, whereas by turning fully it clockwise the pump is always on.

The intermediate settings of interval/operation are exemplified in the diagram below:

Since the control is parallel to the load/rinse solenoid valve, when the machine is filled with water, the dispenser adds the detergent according to the amount established by the manufacturer.

When the rinse cycle starts, the load/rinse solenoid valve allows the dispenser to replenish the detergent in the bowl.

The amount of detergent is right when the crockery is free from any food residues at the end of the wash cycle.

An excessive amount of detergent can give rise to the build-up of foam in the bowl and leave white streaks on the crockery.

Insert the overflow in its housing and carry out some trial cycles.

Perfect wash results can be guaranteed by gradual setting.



FUNCTIONAL CHECKS

Before operating the machine it is appropriate to follow the testing procedure below:

- CHECKING THE WATER LEVEL:

During the filling of the bowl, the water must stop flowing into the bowl when its level is at least 1 cm below the level of the overflow.

To protect the heating element while the bowl is being drained, the load solenoid valve must start operating again when the water level is 2 cm above the heating element.

- CHECKING THE RINSE CYCLE: The rinse arms must rotate freely and all the sprayers must work correctly.
- CHECKING THE WASH CYCLE:

The wash water must be distributed with high

pressure by all the sprayers.

The wash arms must rotate freely under the water pressure.

- CHECKING THE TEMPERATURE LEVELS:

The rinse and wash water temperature levels must correspond to the data highlighted in the " Adjustments and checks " chapter

- CHECKING THE DISPENSER/DISPENSERS:

During each cycle, the dispenser must intake the correct amount of surfactant and/or detergent.

To this end, it is useful to remember that 8 cm. of the transparent supply tublet with a cross-section of 5x8 mm. contain approximately 1 gram of product (1 cm³).

- CHECKING THE WASH RESULTS:

The wash results must be visibly satisfactory and the wash cycle must ensure that every possible food residue is removed from the surface of the crockery.

The rinse cycle must remove small residues of food and detergent from the crockery.

At the end of the cycle, the perfectly clean crockery must dry almost instantly by evaporation as soon as the basket is extracted from the machine.

III. INSTRUCTIONS FOR USE

9. REMINDERS FOR THE USER



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For after-sales service, contact technical assistance centres authorized by the manufacturer and demand the use of original spare parts.

Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.

The appliance is designed for professional use and must be operated by trained personnel.

Do not leave the appliance unattended while in operation.

Clean the appliance following the instructions given in Chapter "INSTRUCTIONS FOR CLEANING".

Do not tamper with appliance components.

Keep this manual in a safe place, known to all users,

so that it can be consulted throughout the working life of the appliance.

Installation and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

10. FILLING THE RACK

- To ensure the correct operation of the dishwasher follow the rules described below:
- Use a suitable rack, fill without overloading and without overlapping the dishes;
- Always wipe the dishes before placing in the
- dishwasher; do not put dishes with dry or solid residues in the washer;
- Place the empty dishes in the rack facing downwards;
- Place plates and the like in the sloping rack, with the inner surface facing upwards;
- Place the cutlery in the cutlery basket, handle end up and/o horizontally.
- Do not place silver and stainless steel cutlery in the
- same cutlery basket as this will turn the silver brown and may corrode the steel;
- Wash the dishes immediately after use, in order to
- prevent any residue from hardening and sticking on them;
- Use only solid, dishwasher-proof dishes;

11. COMMISSIONING

- Supply voltage through the main switch upstream from the appliance.
- Turn the water tap on.
- _ Make sure that the filter and the overflow are placed _ in the correct position.
- Close the door and press switch (1); the machine starts filling up with water and detergent.
- Once the machine has been loaded (from 1 to 4 minutes depending on the type of machine and the supply processes) the bailor beating elements
- supply pressure) the boiler heating elements automatically come into effect followed by the bowl heating element once the boiler temperature (85°C) has been reached.



IF IT IS NECESSARY TO OPEN THE DOOR WHEN THE MACHINE IS RUNNING AVOID DOING IT TOO QUICKLY.

Although the appliance is equipped with a safety switch to prevent the door from opening suddenly, spurts of water could still reach the user in the event of a hasty manoeuvre.

NORMAL OPERATING CYCLE:

Once the machine is ready to operate as per the " COMISSIONING" paragraph, follow the instructions below to run the desired wash cycles :

- Insert the rack with the soiled crockery and close the door;
- Press the cycle (2) start-up button. The indicator light
- (3) will illuminate when the machine has started the selected wash cycle.
- In case of accidental door opening the washing cycle - will stop. Once the door will be closed again, the cycle will restart from where it has been interrupted.
- Once the cycle has finished, the indicator light (3) will switch off.
- Open the door, extract the rack with the clean crockery and insert another rack, which has been previously loaded, into the dishwasher for the next wash cycle.

At least twice a day, or if you notice turbidity and thickening of the washing water due to excessive concentration of dirt particles in suspension, it is ESSENTIAL to renew it.

Washing in these conditions causes wasteful increasing of detergent and energy, to the detriment of the quality of washing.

DRAINAGE PUMP

The exceeding water which enters the bowl at the start of a rinse cycle is automatically drained.

Follow the instructions below to drain the bowl completely:

- Remove the overflow (not the filter)

Switch off the machine by pressing the ON-OFF (1) switch and close the door;

Press button 5 until water in the tank has not been drained off completely;

At this point you can remove the filter tank for - cleaning.

12. PROLONGED DISUSE

Before any prolonged disuse of the appliance, proceed as follows:

- Clean the appliance thoroughly.
- Rub stainless steel surfaces with a cloth soaked in vaseline oil to create a protective film.
- Close cocks or main switches ahead of the appliances.

If the machine is left unused for extended periods, - drain the water from the boiler and the electric pump and apply some Vaseline on the stainless steel surfaces.

Following prolonged disuse, proceed as follows:

Inspect the appliance thoroughly before using it again.

Allow electric appliances to operate at the lowest temperature for at least 60 minutes.

IV. INSTRUCTIONS FOR CLEANING

13. REMINDERS FOR CLEANING





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Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.

At least twice a year, have an authorized technician clean the internal parts of the appliance.

Do not use corrosive products to clean the floor beneath the appliance.

Do not use direct or high pressure water jets to clean the appliance.

SATIN FINISH STAINLESS STEEL SURFACES

Clean the surfaces with a cloth or sponge using water and proprietary non-abrasive detergents. Follow the direction of the satin finish lines. Rinse repeatedly and dry thoroughly.

Do not use pan scourers or other iron items.

Do not use chemical products containing chlorine.

Do not use sharp objects which might scratch and damage the surfaces.

TANK

Remove the overflow from the drain hole. When the tub is completely drained, carefully clean the bottom, removing any uneaten food or any solids.

Only after you have done this operation, remove the filter carefully in order to prevent food debris, entangled in the mesh of the filter, fall into the suction port of the pump.

Clean the wells by bringing the water to the boil, with the addition of grease remover detergent if necessary.

Remove any limescale deposits with a proprietary limescale remover.

Remove and clean racks, overflow, and filter.

Remove and clean the wash and rinse arms and nozzles.

v. INSTRUCTIONS FOR MAINTENANCE

14. REMINDERS FOR THE MAINTENANCE TECHNICIAN



LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES. BEFORE DOING ANY MAINTENANCE, COMPLETELY DRAIN OUT ALL WATER, SHUT OFF THE POWER SUPPLY AND CLOSE THE WATER SUPPLY COCK. DO NOT USE WATER UNDER PRESSURE -IT CAN DAMAGE THE ELECTRICAL EQUIPMENT.

THE MANUFACTURER WILL NOT BE

Only wash the body panelling when it is cold, using only product specifically designed for steel.

If there is a risk of ice forming, drain the water from the boiler and wash pump.

Identify the specific appliance model. The model number is detailed on the packing and on the appliance dataplate.

Do not tamper with appliance components.

Installation and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

15. COMMISSIONING

See Chapter "Instructions for installation ".

16. TROUBLESHOOTING

BY SETTING THE SWITCHER INTO THE ON POSITION THE MACHINE DOES NOT START

Possible causes:

- There is no voltage in the electrical system;

- The main switch is disconnected or the corresponding fuses are burned-out;
- The machine connecting cable may be interrupted;
- The conductors in the control panel terminal board may be loosened;
- The machine line switch is inefficient;
- The conductor contacts are inefficient;
- Micro door may be faulty;

WATER DOES NOT ENTER IN THE DISHWASHER

Possible causes:

- There is no water in the water system or the tap is closed;
- The supply pipe may be bent or compressed;
- The filter of the solenoid valve may be dirty;
- The coil of the solenoid valve may be broken;
- The small piston of the solenoid valve may be blocked.
- Circuit connections may be faulty;
- The pressure switch is faulty.

WATER KEEPS ENTERING IN THE DISHWASHER

Possible causes:

- The solenoid valve is dirty;
- The membrane is torn;
- The small piston does not move into its housing. Loose connection between small tube and pressure
- switch;
- The air trap or the small tube are pierced;
- There is water in the pressure switch or in the air supply tube;
- Loss of pressure in the pressure switch;
- The pressure switch is faulty.

WATER DOES NOT HEAT UP (MONO-PHASE MACHINE)

Possible causes:

- The boiler thermostat may be faulty;
- The bowl thermostat may be faulty;
- The safety thermostat may be faulty;
- The pressure switch contact may be faulty;
- The safety thermostat has failed to cut in;
- The connections or conductors may be faulty;
- The boiler heating element may be damaged;
- The bowl heating element may be damaged.

WATER OVERHEATS

Possible causes:

- The contacts in the boiler and/or bowl thermostat are locked in the "Closed" position.
- The relay has remained in the "Closed position", even though voltage is supplied to the coil.

THE ELECTRIC WASHING PUMP IS FAULTY

Possible causes:

- The thermal protection is disconnected;
- Micro door may be faulty;
- Timer;
- The condenser is faulty:
- The motor winding is faulty.
- The rotor does not rotate properly and absorption exceeds the nominal values;
- The motor rotor is blocked;
- There is not enough water in the bowl;
- The pump suction filter is dirty;
- The pump and the washing impellers are dirty.

THE MACHINE DOES NOT RINSE

Possible causes:

- There is no water in the system;
- The tap is partially closed;
- The supply pipe may be bent or squeezed;
- The filter of the solenoid valve may be dirty;
- The coil of the solenoid valve may be interrupted;
- The small piston of the solenoid valve may be blocked.
- Pressure in the system is insufficient.
- Faulty connections or inefficient conductors on the coil circuit;
- Programmer cam does not close the relative contact
- The cold, manual (where present) rinse pushbutton may be faulty;
- Micro door may be faulty;
- Timer;
- There is lime in the rinse circuit;
- The sprayers may be obstructed or the rotating arms blocked

THE MACHINE RINSES UNINTERRUPTEDLY

Possible causes:

- The solenoid valve is dirty;
- The membrane is torn;
- The small piston of the solenoid valve may be blocked.
- Timer;

THE WASH RESULTS ARE UNSATISFACTORY

Possible causes:

- The electric pump may be faulty or damaged;
- The detergent is not suited to dishwashers;
- There is no detergent in the bowl;
- The impellers may be obstructed or damaged;
- The washing impeller may be blocked;
- The water temperature is insufficient;
- The kitchenware has been loaded incorrectly;

- The baskets have been used incorrectly;
- The rinse cycle has not been carried out properly.
- The crockery is lightly soiled;
- The washing slits are partially obstructed;
- The dishes or other crockery are overlapping;
- There is dried-on food residue on the crockery due to late washing.
- The wash cycle may be inefficient;
- The rinse cycle may be inefficient;
- The rinse water may be too hard and contain exceeding calcium and magnesium salts;
- There is excessive surfactant concentration in the rinse water.
- The detergent or surfactant may not be suitable for industrial dishwashers;
- The wash water temperature may be too low.

THE WATER DISPENSER OF THE SURFACTANT IS FAULTY

Possible causes:

- The small transparent suction tube may be bent;
- The small suction tube may have a hole;
- The small suction tube is not properly tightened to the rubber seal;
- The suction fitting of the dispenser is not tightened properly.
- Pressure in the system is insufficient;

THE ELECTRIC DISPENSER OF THE DETERGENT IS FAULTY

Possible causes:

- The small tube inside the dispenser may be broken;
- The small suction tube may be bent or damaged.
- Faulty connection or inefficient conductors on the motor coil circuit;
- Detergent dispenser may be faulty

THE DRAINAGE PUMP IS FAULTY

Possible causes:

- The coil may be interrupted;
- The pump may be clogged;
- The impeller of the drain pump may be damaged;
- The drain pipe may be obstructed.
- The drainage button may be faulty.
- ON-OFF switch defective

17. REPLACING COMPONENTS

REMINDERS FOR REPLACING COMPONENTS



BEFORE DOING ANY MAINTENANCE, COMPLETELY DRAIN OUT ALL WATER, SHUT OFF THE POWER SUPPLY AND CLOSE THE WATER SUPPLY COCK. AFTER REPLACING AN ELECTRICAL SYSTEM COMPONENT, CHECK IT IS CORRECTLY WIRED.

18. CLEANING THE INTERIOR

Check the condition of the inside of the appliance. Remove any built-up dirt.

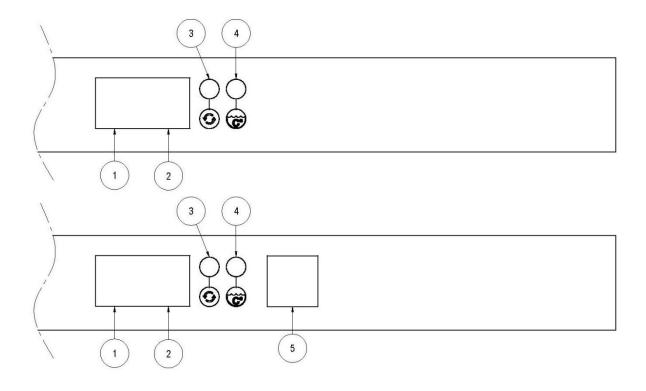
Remove the washing impellers every 2-3 days and make sure that there are no food deposits inside. Check the slits and clean thoroughly if necessary. Make sure that the rinse arm can rotate freely. Remove any residues that may obstruct the holes of the nozzles by gently using a thin point. Any marks on the appliance interior may be removed using a cloth dampened with water.

Any disincrustation of the dishwasher must be carried out only by a specialised technician.

19. MAIN COMPONENTS

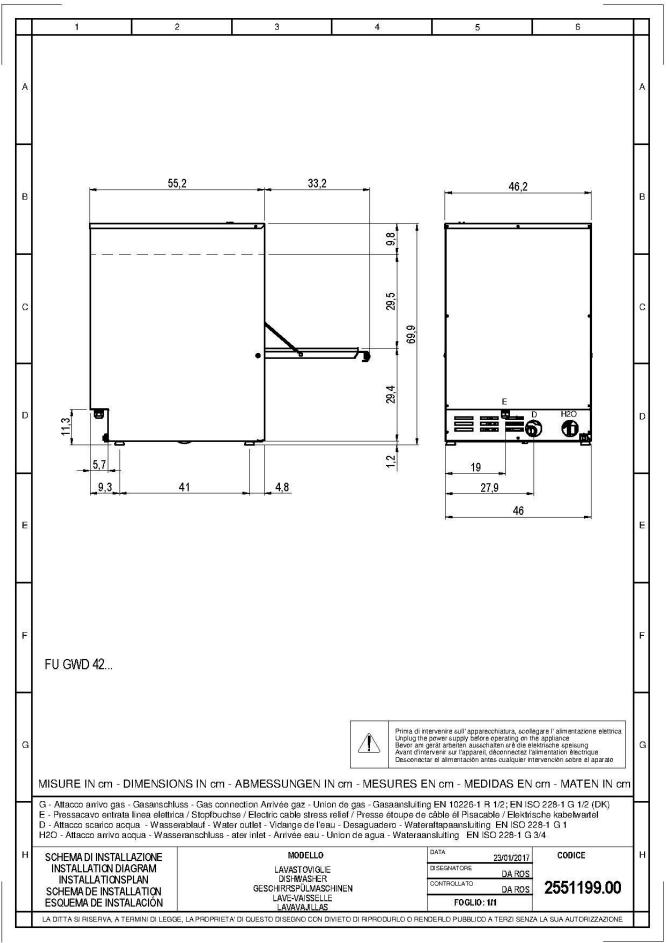
- Electric pump
- Impellers wash and rinse
- Boiler
- Bowl heating element
- Boiler heating element
- Electrical wiring

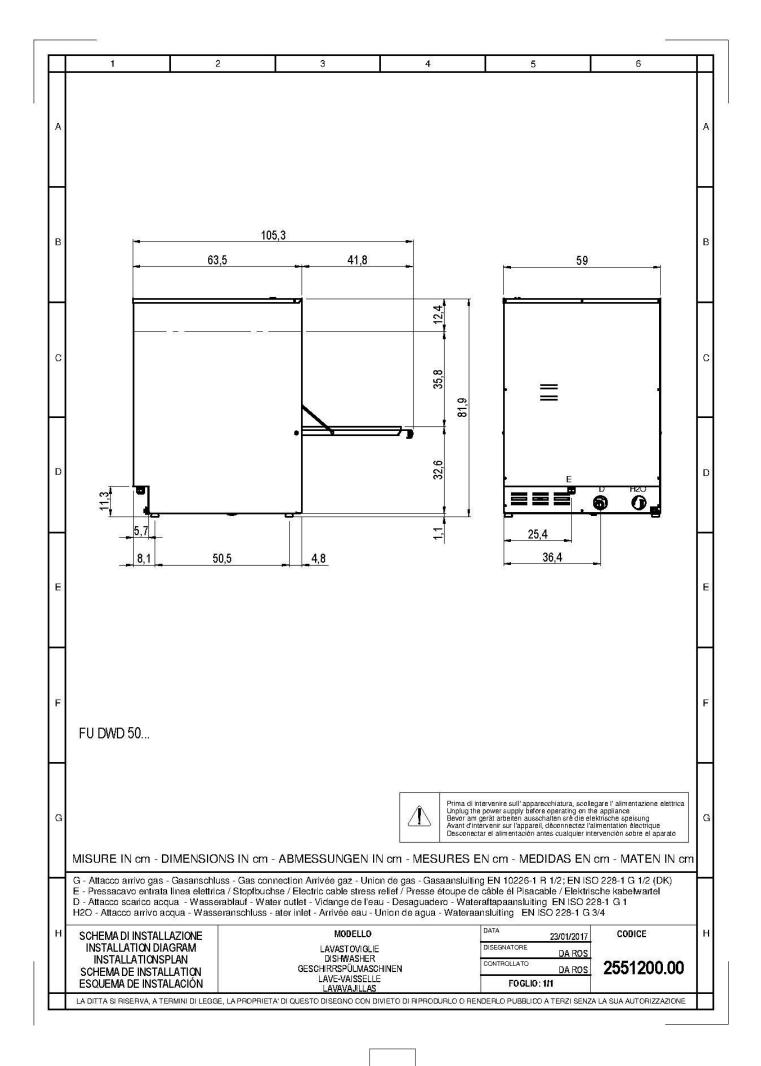
VI. PANNELLO DI CONTROLLO - CONTROL PANELS - PANNEAU DE CONTROLE - PANEL DE CONTROL - SCHALTBRETT



	IT	EN	FR	DE	RU
1	ON-OFF	ON-OFF SWITCH	BOUTON ON-OFF	SCHALTER ON-OFF	ВКЛ-ВЫКЛ
2	AVVIO CICLO	CYCLE START	MARCHE CYCLE	TASTE ZYKLUSSTART	ЗАПУСК ЦИКЛА
3	SPIA GIALLA-MACCHINA	YELLOW LIGHT -	VOYANT JAUNE -	GELBE LEUCHTE	ЖЕЛТЫЙ СВЕТОДИОД СИГНАЛИЗИРУЕТ О
	IN FUNZIONE	MACHINE IS WORKING	APPAREIL EN MARCHE	MACHINE ARBEITET	РАБОТЕ МАШИНЫ
					ЖЕЛТЫЙ СВЕТОДИОД
	SPIA GIALLA-MACCHINA	YELLOW LIGHT -	VOYANT JAUNE -	GELBE LEUCHTE	СИГНАЛИЗИРУЕТ О
4	PRONTA	MACHINE IS READY	APPAREIL PRÊT	MACHINE BEREIT	ГОТОВНОСТИ МАШИНЫ
					К РАБОТЕ
_	PULSANTE POMPA	DRAIN PUMP SWITCH	BOUTON DE POMPE DE		КНОПКА ПОМПЫ СЛИВА
5	SCARICO		VIDANGE		

VII. SCHEMI DI INSTALLAZIONE – INSTALLATIONS PLAN - INSTALLATION DIAGRAM – SCHEMA D'INSTALLATION – ESQUEMA DE INSTALACION – INSTALLATIESCHEMA - CXEMЫ MOHTAЖA





VIII. TAB1 - DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TEXHИЧЕСКИЕ ДАННЫЕ _ Dati tecnici apparecchiature elettriche - Technische Daten Elektrogerate - Technical data of electric appliances - Caractèristiques techniques des appareils electriques - Datos técnicos de los equipos eléctricos - Techniche gegevens elektrische apparaten - Технические данные электрического оборудования

			TAB.1		
LAVASTOVIGLIE MODELLI ANALOGICI	DISHWASHER ANALOGIC MODELS	LAVE VERRES COMMANDES MÉCANIQUES	GESCHIRRSPÜLMASCHINEN	АНАЛОГОВЫЕ МОДЕЛИ ПОСУДОМОЕЧНЫХ МАШИН	MODELLI MODELS MODÈLES MODELLE МОДЕЛИ
CARATTERISTICHE TECNICHE	TECHNICAL CHARACTERISTICS	DONNÉES TECHNIQUES	TECHNISCHE MERKALE	ТЕХНИЧЕСКИЕ ХАРАКТЕРИСТИКИ	FU GWD 42
Dimensioni LxPxH (mm)	Dimensions WxDxH (mm)	Dimensions LxPxH mm.	Maße BxTxH (mm)	Размеры длина x глубина x высота (мм)	460x550x700
Dimensioni cesto (mm)	Basket dimensions (mm)	Dimensions du panier (mm)	Maße des Korbes (mm)	Размеры корзины (мм)	400x400
Passaggio utile (mm)	Useable clearance (mm)	Passage utile (mm)	Nutzbaren Durchauf (mm)	Рабочий ход (мм)	295
Tempo totale ciclo (sec)	Total cycle time (sec)	Temps total du cycle (sec)	Gesamte Zykluszeit (sek)	Общая продолжительность цикла (сек.)	120
Produzione cesti/ora	Production baskets/hour	Production paniers/heure	SpÜlvorgÄnge Körbe/Stunde	Производительность корзин/час	30
Tempo risciacquo (sec)	Rinse time (sec)	Tempo risciacquo (sec)	SpÜlzeit (sek.)	Продолжительность ополаскивания (сек.)	15
Capacità vasca (I)	Tub capacity (I)	Capacité de la cuve (l)	FassungsvermÖgen des Beckens (I)	Емкость бака (I)	12
Capacità boiler (l)	Boiler capacity (l)	Capacité du chauffe-eau (l)	FassungsvermÖgen des Boilers (I)	Емкость бойлера (I)	4.5
Consumo acqua/ciclo (I)	Consumption of water per cycle (I)	Consommation d'eau/cycle (I)	Wasserverbrauch/Zyklus (I)	Потребление воды за один цикл (л)	2.2
Potenza pompa lavaggio (kW)	Wash pump power (kW)	Puissance de la pompe de lavage (kW)	Leistung der SpÜlpumpe (kW)	Мощность моечного насоса (кВт)	0.2
Potenza pompa scarico (kW)	Drain pump power (kW)	Puissance pompe de vidange	Ablaufpumpe DruckerhÖhung (kW)	Мощность сливного насоса (кВт)	0.025
POTENZE CON TENSIONE 230V 1N 50Hz	POWER WITH VOLTAGE 230V 1N 50 Hz	POUVOIRS AVEC UNE TENSION 230V 1N 50Hz	STROMSPANNUNG 230V 1N 50Hz	МОЩНОСТЬ ПРИ НАПРЯЖЕНИИ 230B 1N 50 ГЦ	
Potenza vasca (kW)	Tub power (kW)	Puissance de la cuve (kW)	Beckenleistung (kW)	Мощность бака (кВт)	1.2
Potenza boiler (kW)	Boiler power (kW)	Puissance du chauffe-eau (kW)	Boliereistung (kW)	Мощность бойлера (кВт)	3
Potenza totale (kW)	Total power (kW)	Puissance totale (kW)	Gesamtleistung (kW)	Общая мощность (кВт)	3.2
Temp. acqua d'alimentazione (°C)	Water supply temperature °C	Température de l'eau d'alimentation °C	Temperatur Wasserversorgung °C	Температура подаваемой воды (°C)	50
Durezza acqua (°F)	Water hardness °F	Dureté de l'eau °F	WasserhÄrte °F	Жесткость воды (°F)	7-12
Pressione (bar)	Pressure (bar)	Pression (bar)	Druck (bar)	Давление (бар)	2-4

			TAB.1		
LAVASTOVIGLIE MODELLI ANALOGICI	DISHWASHER ANALOGIC MODELS	LAVE VERRES COMMANDES MÉCANIQUES	GESCHIRRSPÜLMASCHINEN	АНАЛОГОВЫЕ МОДЕЛИ ПОСУДОМОЕЧНЫХ МАШИН	MODELLI MODELS MODÈLES MODELLE МОДЕЛИ
CARATTERISTICHE TECNICHE	TECHNICAL CHARACTERISTICS	DONNÉES TECHNIQUES	TECHNISCHE MERKALE	ТЕХНИЧЕСКИЕ ХАРАКТЕРИСТИКИ	FU DWD 50
Dimensioni LxPxH (mm)	Dimensions WxDxH (mm)	Dimensions LxPxH mm.	Maße BxTxH (mm)	Размеры длина x глубина x высота (мм)	588x633x820
Dimensioni cesto (mm)	Basket dimensions (mm)	Dimensions du panier (mm)	Maße des Korbes (mm)	Размеры корзины (мм)	500x500
Passaggio utile (mm)	Useable clearance (mm)	Passage utile (mm)	Nutzbaren Durchauf (mm)	Рабочий ход (мм)	355
Tempo totale ciclo (sec)	Total cycle time (sec)	Temps total du cycle (sec)	Gesamte Zykluszeit (sek)	Общая продолжительность цикла (сек.)	120
Produzione cesti/ora	Production baskets/hour	Production paniers/heure	SpÜlvorgÄnge Körbe/Stunde	Производительность корзин/час	30
Produzione Piatti/ora	Production plate/hour	Production assiette/heure	SpÜlvorgÄnge Teller/Stunde	Производительность тарелок в час	600
Tempo risciacquo (sec)	Rinse time (sec)	Tempo risciacquo (sec)	SpÜlzeit (sek.)	Продолжительность ополаскивания (сек.)	15
Capacità vasca (I)	Tub capacity (I)	Capacité de la cuve (l)	FassungsvermÖgen des Beckens (I)	Емкость бака (I)	23
Capacità boiler (I)	Boiler capacity (I)	Capacité du chauffe-eau (I)	FassungsvermÖgen des Boilers (I)	Емкость бойлера (I)	6.9
Consumo acqua/ciclo (I)	Consumption of water per cycle (I)	Consommation d'eau/cycle (I)	Wasserverbrauch/Zyklus (I)	Потребление воды за один цикл (л)	3
Potenza pompa lavaggio (kW)	Wash pump power (kW)	Puissance de la pompe de lavage (kW)	Leistung der SpÜlpumpe (kW)	Мощность моечного насоса (кВт)	0.35
Potenza pompa aus. risciaquo (kW)	Rinse-booster pump power (kW)	Puissance de la pompe d'augmentation de la pression (kW)	Pumpenleistung DruckerhÖhung (kW)	Мощность вспомогательного ополаскивающего насоса (кВт)	0.33
Potenza pompa scarico (kW)	Drain pump power (kW)	Puissance pompe de vidange	Ablaufpumpe DruckerhÖhung (kW)	Мощность сливного насоса (кВт)	0.025
POTENZE CON TENSIONE 230V 1N 50Hz	POWER WITH VOLTAGE 230V 1N 50 Hz	POUVOIRS AVEC UNE TENSION 230V 1N 50Hz	STROMSPANNUNG 230V 1N 50Hz	МОЩНОСТЬ ПРИ НАПРЯЖЕНИИ 230В 1N 50 Гц	
Potenza vasca (kW)	Tub power (kW)	Puissance de la cuve (kW)	Beckenleistung (kW)	Мощность бака (кВт)	2
Potenza boiler (kW)	Boiler power (kW)	Puissance du chauffe-eau (kW)	Boliereistung (kW)	Мощность бойлера (кВт)	3
Potenza totale (kW)	Total power (kW)	Puissance totale (kW)	Gesamtleistung (kW)	Общая мощность (кВт)	3.35
Temp. acqua d'alimentazione (°C)	Water supply temperature °C	Température de l'eau d'alimentation °C	Temperatur Wasserversorgung °C	Температура подаваемой воды (°C)	50
Durezza acqua (°F)	Water hardness °F	Dureté de l'eau °F	WasserhÄrte °F	Жесткость воды (°F)	7-12
Pressione (bar)	Pressure (bar)	Pression (bar)	Druck (bar)	Давление (бар)	2-4

IX. TAB2 - DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TEXHИЧЕСКИЕ ДАННЫЕ Dotazioni standard ed accessori a richiesta – Zubehör auf anfrage – Dotation and accessories on request - L'équipement standard et des accessoires en option - El equipo estándar y accesorios opcionales - CTAHДAPTHAЯ КОМПЛЕКТАЦИЯ АКСЕССУАРЫ ПОД ЗАКАЗ

	TAB.2						
DOTAZIONI STANDARD	STANDARD EQUIPMENT	ÉQUIPEMENT DE SÉRIE	STARDARDAUSSTATTUNGEN	СТАНДАРТНАЯ КОМПЛЕКТАЦИЯ	FU GWD 42	FU DWD 50	
Raccordo alimentazione ¾ "G	Supply fitting ¾ "G	Raccord d'alimentation ¾ "G	Versorgungsanschlussstutzen ¾ "G	Питающий патрубок ¾ "G	x	x	
Raccordo di scarico	Tub drain pipe	Raccord de vidange	Anschlussstutzen Ablauf	Сливной патрубок	х	x	
Termostato sicurezza boiler	Boiler safety thermostat	Thermostat de sécurité du chauffe-eau	Sicherheitsthermostat Boiler	Предохранительный термостат бойлера	x	x	
Dosatore brillantante	Shining product dosing device	Doseur du liquide de rinçage	Glanzmittel Dosierer	дозатор ополаскивателя	х	x	
Inserto posate n°	Cutlery insert n°	Godet à couverts	Besteck Einsatz (Anzahl)	Вставка для () столовых приборов	1	1	
Cesto per bicchieri n°	Rack for glasses n°	Paniers à verres	GlÄse Korb (Anzahl)	Корзина на () стаканов	1	1	
Cesto per piatti n°	Rack for plates n°	Panier à assiettes	Teller Korb (Anzahl)	Корзина на () тарелок		1	
Inserto piattini n°	Saucers insert n°	Support soucoupes	Einsatz fÜr Untertassen (Anzahl)	Вставка для () блюдец	1		
ACCESSORI A RICHESTA	ACCESSORIES ON REQUEST	ACCESSOIRES SUR DEMANDE	ZUBERHÖR AUF ANFRAGE	АКСЕССУАРЫ ПОД ЗАКАЗ			
Dosatore detergente	Detergent dosing device	Doseur pour détergent	SpÜlmitteldosierer	Дозатор моющего средства	х	x	
Pompa scarico	Drain pump	Pompe de vidange	Ablaufpumpe	Сливной насос	х	x	