

# TECHNICAL MANUAL For DOOR TYPE DISHWASHING MACHINE

Commander 18-5 Commander 18-5C Commander 18-5H Commander 18-5CH

Installation, Operation, and Maintenance Instructions

Insinger Machine Company 6245 State Road Philadelphia, PA 19135-2996

800.344.4802

Fax 215.624.6966

www.insingermachine.com



Thank you for purchasing this quality Insinger product.

On the space provided below please record the model, serial number and start-up date of this unit:

Model:	 	
Serial Number:		
Start-Up Date:		

When referring to this equipment please have this information available.

Each piece of equipment at Insinger is carefully tested before shipment for proper operation. If the need for service should arise please contact your local Authorized Insinger Service Company.

A Service Network Listing is provided on our web site, www.insingermachine.com or call Insinger at 800-344-4802 for your local authorized servicer.

For proper activation of the *Insinger Limited Warranty* a SureFire<sup>™</sup> Start-Up & Check-Out Service should be completed on your machine. Refer to the Introduction section in this manual for an explanation of Insinger SureFire<sup>™</sup> Start-Up & Check-Out Program.

Please read the Insinger Limited Warranty and all installation and operation instructions carefully before attempting to install or operate your new Insinger product.

To register your machine for warranty by phone, fax or the internet or for answers to question concerning installation, operation, or service contact our Technical Services Department:

TECHNICAL SERVICE CONTACTS				
Toll-Free	800-344-4802			
Fax	215-624-6966			
E-mail	service@insingermachine.com			
Web	www.insingermachine.com			

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- Pump, Motor & Suction Assembly
- Level Float Installation
- Electric Heater, Diode and Level float
- Steam Injectors, Steam Coils and Steam Booster Assembly's
- Final Rinse Assembly
- Final Rinse Assembly (self-contained booster)
- Electric Booster Assembly
- Self Contained Booster Assembly





Item #

# **COMMANDER 18-5**

### **AUTOMATIC SINGLE TANK** DOOR TYPE DISHWASHER



#### **DESIGN**

Automatic door type, single tank dishwasher with timed wash and rinse cycle. Fully automatic operation with power on/off button. A selector switch allows you to start the wash cycle with a manual start button or by closing the door. Capacity is 60 - 20" X 20" racks per hour, or 1500 dishes per hour. Designed for straight through operation. Corner model available for right angle operation.

#### STANDARD EQUIPMENT

- · Space saving compact design
- · Door safety switch
- Detergent connection provision
- Fully automatic operation
- Single scrap screen design
- Non-proprietary commercially available pump motor
- Easily removable pump suctión strainer
- Tank heat: 3KW electric immersion heater or steam injector
- SureFire™ Start-Up and Check-Out Service
- Vacuum breaker
- Capillary thermometer for wash
- In-line thermometer for final rinse

- Manual start button
- Selector switch
- Single point electrical connection: motor, controls, heater and built-in booster (only)
- Top-mounted NEMA 12 control panel
- "Easy Clean" front-mounted wash tank
- Manifold cleanout brush
- · Inspection door
- S/S frame, legs and feet
- · Automatic tank fill
- · Low water protection
- · Override switch for deliming or extended wash cycle
- Vent fan connection provision

#### **OPTIONAL ACCESSORY EQUIPMENT**

- Pressure reduction valve and line strainer
- Stainless steel steam coil tank heat
- Steam booster
- □ Built-in electric booster
- Remote electric booster
- Security package
- Totally enclosed motor
- Door activated drain closer
- □ Plastic 20" x 20" racks (plate or silver)
- S/S front panel
- 0.5, 2, 4, 6 minute wash timer





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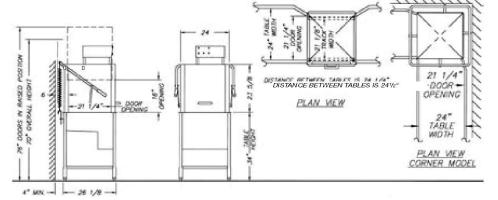






# **COMMANDER 18-5**

CSI - 11400



Note: For all rough in connections see Installation and Layout Detail Drawing.

#### SPECIFICATIONS

**CONSTRUCTION** - Hood and tank constructed of 16 gauge type 304 S/S. Hood unit of all welded seamless construction. S/S frame, legs and feet. All internal castings are non-corrosive lead free nickel alloy or bronze.

**DOORS** - A front inspection/cleanout door and two simultaneously opening operating doors. Operating doors have fingertip control, balanced by externally mounted springs. (Corner model available with 2 doors at right angles.) Extra large die formed type 304 S/S doors ride in all S/S channels. A triple ply leading edge on the door channels made of S/S with no plastic or nylon sleeves or linear used.

**PUMP** - Centrifugal type "packless" pump with a brass petcock drain. Construction includes ceramic seal and a balanced cast impeller on a precision ground stainless steel shaft. All working parts mounted as an assembly and removable as a unit without disturbing pump housing. One 1 HP motor, standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

**CONTROLS -** Top-mounted control cabinet, NEMA 12 rated, housing motor controls and overload protection, transformer, contactors and all dishwasher integral controls.

**SPRAY SYSTEM** - Wash and rinse spray systems made of type 304 stainless steel pipe threaded into cast hub assemblies. Upper and lower wash and rinse spray assemblies are removable without the use of tools.

**WASH -** 2 power spinning wash arms above and 2 power spinning wash arms below. On top, each wash arm is designed with 8 nozzles (16 total). On the bottom, each wash arm is designed with 4 slots (8 total). The slots are precision milled for water control and produce a fan spray.

**FINAL RINSE** - 2 power spinning rinse arms above and 2 power spinning rinse arms below. On top, each rinse arm is designed with 2 nozzles (4 total). On the bottom, each rinse arm is designed with 4 nozzles (8 total). The nozzles produce a fan spray reducing water consumption, maximizing heat retention.

**DRAIN** - Drain valve externally controlled. Overflow assembly with skimmer cap is removable without use of tools for drain line inspection. Heater protected by low water level control.

per hour 60 racks		1		3.0 kw wash tank 13.5 kw b.i.booster 40° or 70° rise		Steam consumption at 20 psi min. 11 lbs./hr tank		Final rinse peak flow at 20 psi min.
1500 dishes 75-150 meals		6.4 gals.	1 hp (wash)		booster 40° rise booster 70° rise		ooster 40° rise ooster 70° rise	3.0 gals./min.
Final rinse consumption			Peak rate drain flow	Shipping weight	Current draw samps	Steam/gas	Electric w/o booste	Electric w/ r built-in booster
at 20 psi min.	Control of the				208/1/60	9.3	23.7	81.7
					208/3/60	5.1	13.4	50.9
					240/1/60	8.1	20.6	76.9
	1				240/3/60	4.2	11.8	44.3
60 gals. <i>I</i> hr.					380/3/50	2.8	7.4	27.9
1.0 gal /rack	1100	CFM I	9 gals. <i>I</i> min.	400 lbs.	480/3/60	23	5.0	22.1

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Item #

# **COMMANDER 18-5H**

### AUTOMATIC SINGLE TANK DOOR TYPE WAREWASHER & TRAY/UTENSIL WASHER

#### **DESIGN**

Automatic door type, single tank dishwasher with timed wash and rinse cycle. Fully automatic operation with power on/off button. A selector switch allows you to start the wash cycle with a manual start button or by closing the door. Capacity is 60 - 20" X 20" racks per hour, or 1500 dishes per hour. The 18-5H can also handle mixer agitators, 18" X 26" sheet pans, utensils and mixing bowls up to 60 quarts! Designed for straight through operation. Corner model available for right angle operation.

#### STANDARD EQUIPMENT

- · Space saving compact design
- · Door safety switch
- Detergent connection provision
- Fully automatic operation
- Single scrap screen design
- Non-proprietary commercially available pump motor
- Easily removable pump suction strainer
- Tank heat: 5KW electric immersion heater or steam injector (6KW corner)
- SureFire™ Start-Up and Check-Out Service
- Vacuum breaker
- Capillary thermometer for wash
- In-line thermometer for final rinse

- Single point electrical connection: motor, controls, heater and built-in booster (only)
- · Manual start button
- Selector switch
- Top-mounted NEMA 12 control panel
- "Easy Clean" front-mounted wash tank
- Manifold cleanout brush
- Inspection door
- S/S frame, legs and feet
- Automatic tank fill
- Low water protection
- Override switch for deliming or extended wash cycle
- Vent fan connection provision

#### **OPTIONAL ACCESSORY EQUIPMENT**

- Pressure reduction valve and line strainer
- Stainless steel steam coil tank heat
- □ Steam booster
- Built-in electric booster
- □ Remote electric booster
- Security package
- □ Totally enclosed motor
- Door activated drain closer
- Plastic 20" x 20" racks (plate or silver)
- S/S front panel
- □ 0.5, 2, 4, 6 minute wash timer









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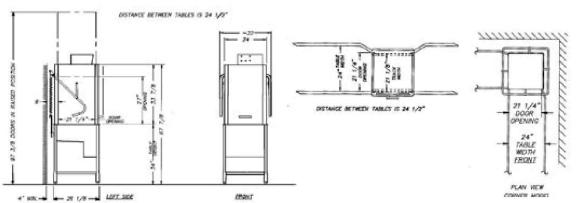
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# COMMANDER 18-5H



Note: For all rough in connections see Installation and Layout Detail Drawing.

CONSTRUCTION - Hood and tank constructed of 16 gauge type 304 S/S. Hood unit of all welded seamless construction. S/S frame, legs and feet. All internal castings are non-corrosive lead free nickel alloy or bronze.

DOORS - A front inspection/cleanout door and two simultaneously opening operating doors. Operating doors have fingertip control, balanced by externally mounted springs. (Corner model available with 2 doors at right angles.) Extra large die formed type 304 S/S doors ride in all S/S channels. A triple ply leading edge on the door channels made of S/S with no plastic or nylon sleeves or liners used

PUMP - Centrifugal type "packless" pump with a brass petcock drain. Construction includes ceramic seal and a balanced cast impeller on a precision ground stainless steel shaft. All working parts mounted as an assembly and removable as a unit without disturbing pump housing. One 2 HP motor, standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

**CONTROLS** - Top-mounted control cabinet, NEMA 12 rated, housing motor controls and overload protection, transformer, contactors and all dishwasher integral controls. All controls safe low voltage 24 VAC.

SPRAY SYSTEM - Wash and rinse spray systems made of type 304 stainless steel pipe threaded into cast hub assemblies. Upper and lower wash and rinse spray assemblies are removable without the use of tools.

WASH - 2 power spinning wash arms above and 2 power spinning wash arms below. On top, each wash arm is designed with 8 nozzles (16 total). On the bottom, each wash arm is designed with 4 slots (8 total). The slots are precision milled for water control and produce a fan spray.

FINAL RINSE - 2 power spinning rinse arms above and 2 power spinning rinse arms below. On top, each rinse arm is designed with 2 nozzles (4 total). On the bottom, each rinse arm is designed with 4 nozzles (8 total). The nozzles produce a fan spray reducing water consumption, maximizing heat retention.

DRAIN - Drain valve externally controlled. Overflow assembly with skimmer cap is removable without use of tools for drain line inspection. Heater protected by low water level control.

Capacity per hour	Tank capacity	Motor size	Electric usa 5.0 kw wash t 6.0 kw wash t	tank (straight)	Steam consumption at 20 psi min.
60 racks				oster 40° or 70°rise	18 lbs./hr tank
1500 dishes			6.0 kw rem. b	ooster 40° rise	24 lbs./hr booster 40° rise
75-150 meals	6.4 gals.	2 hp (wash)	12.0kw rem. b	pooster 70° rise	42 lbs./hr booster 70° rise
Final rinse peak flow at 20 psi min.	Final rinse consumption at 20 psi min.	Exhaust hood requirement	Peak rate drain flow		Shipping weight
	60 gals./hr.				
3.0 gals. <i>I</i> min.	1.0 gal./rack	100 CFM	9 gals./min.		600 lbs.
Current draw amps			ectric w/ ilt-in booster	Electric w/o booster - corne	Electric w/ built-in er booster - corner
	13.7				
	8.0				
	11.9				
	7.2				54.1
	4.4				
480/3/60	3.6	. 9.6	25.8	10.8	27.0

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#### Commander 18-5 Series

#### INTRODUCTION

#### Purpose

The purpose of this technical manual is to provide installation, operation, cleaning and maintenance directions.

A section is provided for replacement parts.

#### Scope

This manual contains all pertinent information to assist in the proper installation, operation, cleaning, maintenance, and parts ordering for Commander 18-5 series dishwashers.

The **installation instructions** are intended for qualified equipment installers. The operation and cleaning instructions are intended for the daily users of the equipment. The maintenance and parts sections are intended for qualified service and/or maintenance technicians. Replacement parts may be ordered directly from our factory or from your local Insinger Authorized Service Agency. You can speak to the Insinger Technical Services Department, 800/344-4802, or e-mail us at service@insingermachine.com. When calling for warranty information or replacement parts please provide the model and serial number of your Insinger Equipment. These important numbers should be noted in this manual on the spaces provided on the opening page.

Surefire™ Start-up & Check-out Program Insinger is proud to offer our exclusive Surefire™ Start-up & Check-out Program to our commercial customers. This service is included in the purchase price of your new Insinger dishwasher. We will provide an authorized factory service technician for the initial start-up of your new Insinger dishwasher to ensure it is running at optimum levels from the very first pass. Please call the factory or your local Insinger Sales Representative to schedule this service.

NSF 3-2003 requirements for detergent and chemical sanitizer dispensers.

This machine must be operated with an automatic detergent dispenser and, if applicable, an automatic chemical sanitizer feeder, including a visual means to verify that detergents and sanitizers are delivered or a visual or audible alarm to signal if detergents and sanitizers are not available for delivery to the respective washing and sanitizing systems. Please see instructions for electrical and plumbing connections located in this manual and in the feeder equipment manual.

#### Definitions

Throughout this guide you will find the following terms: WARNING, CAUTION, & NOTE.

**WARNING** indicates potential physical danger. **CAUTION** indicates potential equipment damage. **NOTE** indicates helpful operating hints or tips.

You will visually be able to identify each as shown below:



#### WARNING:

Indicates potential physical danger.



#### NOTE:

Indicates helpful operating hints or tips.

# CAUTION:

Indicates potential equipment damage.



## Door Type Dishwashing Machine

#### Safety Summary

The following are general safety precautions that are not related to any specific procedures. These are recommended precautions that personnel must understand and apply during many phases of operation and maintenance.

#### Keep Away From Live Circuits

Operating personnel must at all times observe all safety regulations. Do not replace components or make adjustments inside the equipment with the high voltage supply turned on. Under certain conditions, dangerous potentials may exist when the power control is in the off position. To avoid casualties, always remove power, red tag machine and ground a circuit before touching it.

#### Do Not Service or Adjust Alone

Under no circumstances should any person reach into or enter the enclosure for the purpose of servicing or adjusting the equipment except in the presence of someone who is capable of rendering aid.

#### Resuscitation

Personnel working with or near high voltages should be familiar with modern methods of resuscitation. Such information may be obtained from the Bureau of Medicine and Surgery.



#### INSINGER MACHINE COMPANY LIMITED WARRANTY

Insinger Machine Company, Inc. (Insinger) hereby warrants to the original retail purchaser of this Insinger Machine Company, Inc. product, that if it is assembled and operated in accordance with the printed instructions accompanying it, then for a period of either 15 months from the date of shipment from Insinger or 1 year (12 months) from the date of installation, that said Insinger product shall be free from defects in material and workmanship. Whichever one of the two aforestated limited warranty time periods is the longest shall be the applicable limited warranty coverage time period.

Insinger may require reasonable proof of your date of purchase; therefore, you should retain your copy of invoice or shipping document.

This limited warranty shall be limited to the repair or replacement of parts which prove defective under normal use and service and which on examination shall indicate, to Insinger's satisfaction, they are defective. Any part that is claimed to be defective and covered by this limited warranty must be returned to Insinger, this may be done through an Authorized Service Agency. Furnish serial number of machine with shipment and send to:

Insinger Machine Company 6245 State Road Philadelphia, PA 19135-2996

If Insinger's inspection confirms the defect and the claim, Insinger will repair or replace such part without charge and return it to you freight or postage prepaid.

This limited warranty does not cover any failure or accident, abuse, misuse, alteration, misapplication, improper installation, fire, flood, acts of God or improper maintenance or service, or failure to perform normal and routine maintenance as set out in

the instruction booklet (operating instructions) or for improper operation or failure to follow normal operating instructions (as set out in the instruction booklet). Insinger is not responsible nor liable for any conditions of erosion or corrosion caused by corrosive detergents, acids, lye or other chemicals used in the washing and or cleaning process.

Service must be done by either Insinger Appointed Service Agencies or agencies receiving prior authorization from Insinger.

All warranty work must be done during normal working hours, unless purchaser receives prior authorization from Insinger.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty. This limited warranty supersedes all other express warranties, implied warranties of merchant-ability and fitness or limited warranties as of this date, January 1, 1998. Some states do not allow limitation on how long an implied warranty lasts so this limitation may not apply to you.

Insinger is not liable for any special, indirect or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation nor exclusion may not apply to you.

Insinger does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return or replacement of its equipment: and no such representations are binding on Insinger.



# INSINGER MACHINE COMPANY LIMITED WARRANTY COMMERCIAL MARINE USE

Insinger Machine Company, Inc. (Insinger) hereby warrants to the original retail purchaser of this Insinger Machine Company, Inc. product, that if it is assembled and operated in accordance with the printed instructions accompanying it (installation manual), then for a period of 18 months from the date of installation on board the vessel, that said Insinger product shall be free from defects in material and workmanship.

Insinger may require reasonable proof of your date of equipment install, therefore, you should retain your copy of invoice or shipping document.

This limited warranty shall be limited to the replacement of parts which prove defective under normal use and service and which on examination shall indicate, to Insinger's satisfaction, they are defective. Any part that is claimed to be defective and covered by this limited warranty must be returned to Insinger. Furnish serial number of machine with shipment and send to:

Insinger Machine Company, Inc. 6245 State Road Philadelphia, PA 19135-2996

If Insinger's inspection confirms the defect and the claim, Insinger will repair or replace such part without charge and return it to you freight or postage prepaid. If part damages are not covered, Insinger will contact the customer and advise.

If a factory trained authorized technician is required to repair or replace defective parts or material during the 18 month warranty period, the cruise line will be responsible for the payment of travel expense and a minimum of four hours labor.

Labor will be billed to the customer at a reduced rate of \$40.00 per hour. If sailing with a vessel is required, then an eight hour per day minimum will apply.

This limited warranty does not cover accident, abuse, misuse, alteration, misapplication, improper installation, fire, flood, or improper maintenance or service, or failure to perform normal and routine maintenance as set out in the instruction booklet (operating instructions) or for improper operation or failure to follow normal operating instructions (as set out in the instruction booklet).

Insinger is not responsible nor liable for any conditions of erosion or corrosion caused by corrosive detergents, acids, lye or other chemicals used in the washing, caring and or cleaning process.

Warranty service must be done by either Insinger Appointed Service Agencies or agencies, customers galley engineers receiving prior authorization from Insinger.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty. This limited warranty supersedes all other express warranties, implied warranties of merchantability and fitness or limited warranties as the above date.

Insinger does not authorize any person or company locally or overseas to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return or replacement of its equipment; and no such representations are binding on Insinger.



# INSTALLATION INSTRUCTIONS Commander 18-5 Series & CS Series

#### **Placement**

Carefully uncrate machine. Take caution not to damage components which may be mounted on the top or sides of the machine. Set unit in place and adjust the feet to level the machine.

Fasten the tables to the load and unload side of the machine. Most installations require fastening the turn-down lip of the dish tables to the side of the machine with flathead countersunk screws. The table design should provide horizontal clearance of 30" for servicing.

#### **Electrical Connections**

Connect electrical lines sized for the correct voltage, current and phase of the machine. These should agree with the machine requirements indicated on the nameplate and labels on the control panel.

A single-point electrical connection is provided for the pumps, control circuit, and wash tank heater.

If an electric booster is provided, connect power directly to the booster.

If the Insinger Self-Contained booster is provided the machine comes standard with a Single-Point Connection (to include the booster).

#### **CAUTION:**

Connections must be made to a circuit breaker or fused disconnect as provided by the end-user and required by local codes.

A laminated wiring diagram is inside the control panel.

Fuse Sizing Chart							
Model	208VAC/3È	230VAC/3È	380VAC/3È	460VAC/3È	220VAC/1È		
18-5(C) steam heat	6A	6A	6A	6A	15A		
18-5(C) electric heat	15A	15A	10A	10A	30A		
18-5(C) electric heat Insinger SCB	60A	50A	35A	25A	100A		
18-5H steam heat	15A	10A	6A	6A	25A		
18-5H electric heat	25A	25A	15A	15A	45A		
18-5H electric heat Insinger SCB	70A	60A	40A	30A	110A		



#### CAUTION:

As with any 3 phase system, an electrician must check all motors for proper phasing, i.e., Pump motors must be running in direction indicated by arrow on housing.

#### Mechanical Connections

Connect 140° water lines for tank fill/booster as tagged and noted on the installation drawings. If machine is provided with steam heat connect the steam lines and steam condensate lines as tagged and noted on installation drawings. Connect the drain line.

#### CAUTION:

Drain lines must be as specified on installation drawings.

Drain line should be properly vented and should have fall of not less than 1/4" to the foot of proper flow.

Some area plumbing codes require drains to flow into an open gap with an opening twice the diameter of the pipe.

Check with your local plumbing codes for the type of drain connection required.

#### CAUTION:

All lines must be flushed prior to use to remove debris.

#### CAUTION:

Do not reduce the size of lines as specified in installation drawings. All Lines are sized to facilitate necessary flows, pressures, etc.

#### **HVAC**

Ventilation system must be sized to provide adequate ventilation per machine specs. Refer to spec sheet.

#### Chemicals

Upon the completed installation of the dishwasher, contact a local detergent/chemical supplier for the correct chemicals for your soil load and geographical area.

Electrical connection points for the detergent dispenser and rinse injector are located inside the control panel. Refer to the wiring diagram for this machine for the proper connection points.

Dispensers may be connected on either the primary voltage side of the machine or the 24VAC control voltage side.

#### CAUTION:

When connecting on the 24VAC control voltage side of the transformer, total VA must not exceed 50VA.

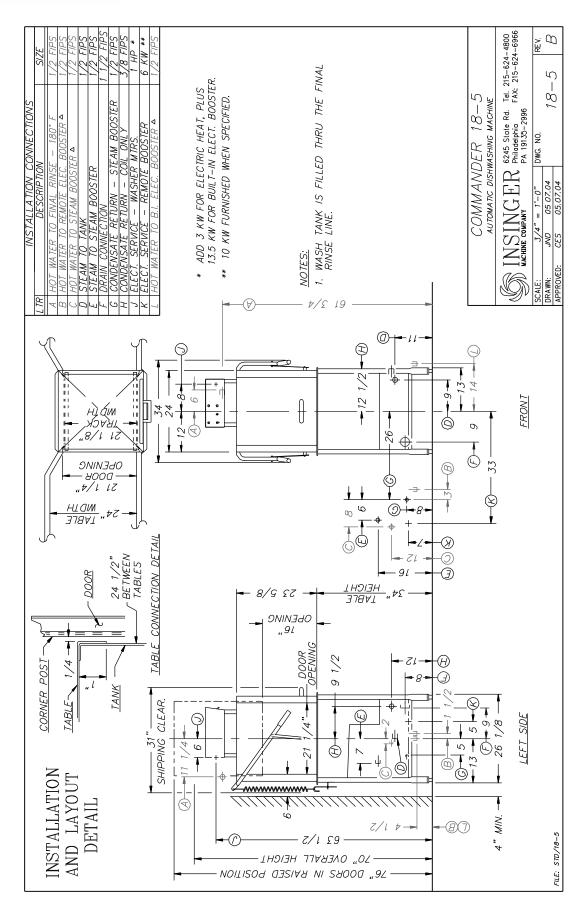
The detergent density probe should be installed in the hole provided & labeled in the wash tank. A switch on the control panel labeled "Wash Cycle" is provided for de-liming the machine. When activated, this switch will keep the machine in an indefinite wash cycle. This feature can also be used to wash heavily soiled ware on an extended wash cycle.

#### Tabling

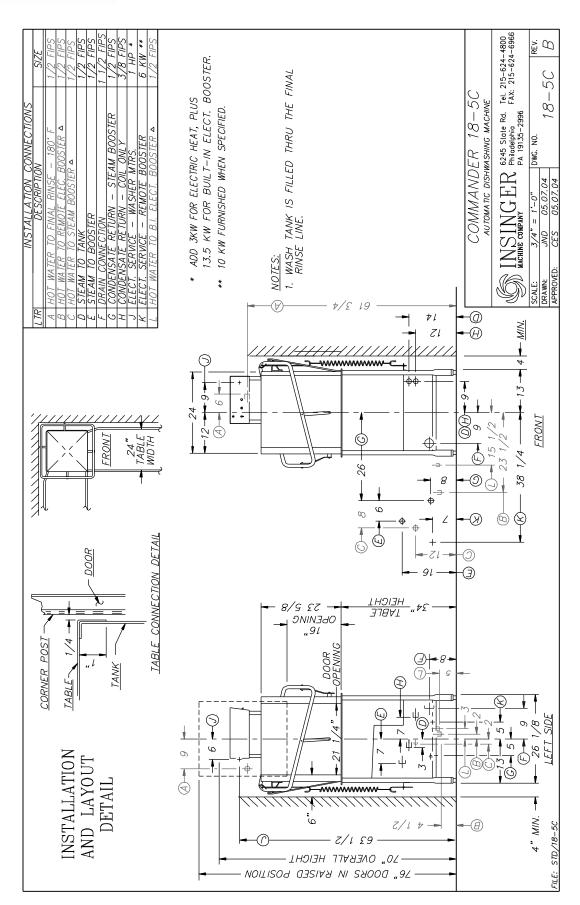
Load and unload tables should be pitched towards the machine to return excess water into the machine.

Insinger dishmachines are user-friendly, making them easy to operate and maintain. By following the operation procedure and general cleaning procedures your Insinger dishwasher will give you years of trouble free service.

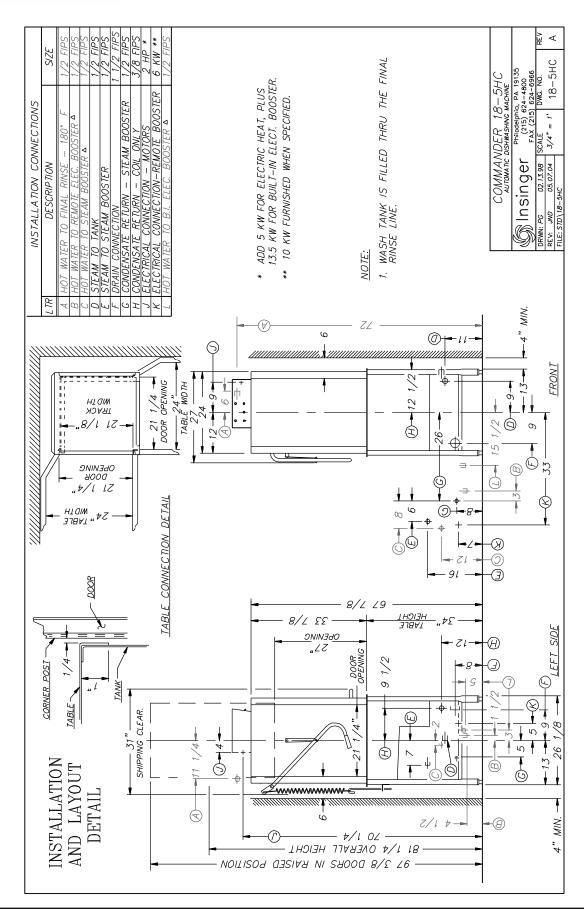




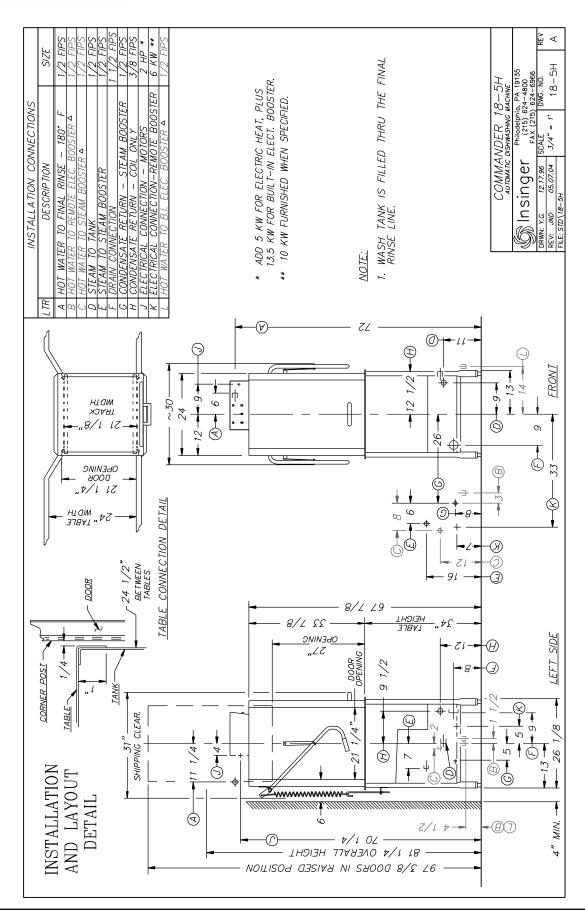














Insinger dishmachines are user-friendly, making them the easiest dishmachines on the market to operate and maintain.

By following these operating procedures your Insinger dishwasher will give you years of trouble free service.

#### **OPERATION INSTRUCTIONS**

- Ensure drain overflow tube is in place. Close all tank drain valves. One drain is provided for each tank of the dishmachine.
- Check for proper installation and cleanliness of all internal, removable components such as suction strainers, scrap screens, and spray manifolds.
- 3. Ensure all water & steam lines are open. Ensure electrical circuits are on.
- 4. Close machine doors.
- 5. Move the power toggle switch to the ON position. The machine will fill the tank, run through a complete wash/rinse cycle and shut-off.
- When the tanks are full the tank heat will operate automatically. Proper wash tank temperature is 156°F minimum. Proper final rinse temperature is 180°F minimum at 20 PSI, while in the final rinse cycle.

#### CAUTION:

To ensure proper operation of the auto tank fill feature and the tank heaters, the tank level floats MUST be cleaned daily.

- 7. Open doors.
- 8. Insert a rack of soiled dishware in machine and lower doors. Depress the cycle start button, machine will wash and rinse automatically. When the rinse indicator light goes off the machine cycle is complete

### CAUTION:

Overloading racks will minimize the proper cleaning of ware.

#### WARNING:



Do not open the doors during the wash/ rinse cycle as hot water is being sprayed. An interlock is provided to stop the wash/ rinse cycle if the doors are opened but hot water may spray out if doors are opened too quickly.

- Open doors and remove rack of clean ware.
   For continuous operation repeat steps 2B19 & 2B10
- 10. Upon completion of ware cleaning move the power toggle switch to the "OFF" position.
- 11. Refer to the cleaning procedures for proper clean-up of the dishmachine.
- 12. A switch on the control panel labeled "Wash Cycle" is provided for use when de-liming the machine. When activated, this switch will keep the machine in an indefinite wash cycle. This feature can also be used to wash heavily soiled ware on an extended wash cycle.
- 13. Report any unusual occurrences to qualified service personnel.

The following cleaning procedures should be done daily, at the end of the shift.

#### **Cleaning Procedures, Daily**

- Remove all internal removable parts including spray manifolds, scrap screens, drain overflow tube and suction strainer.
- 2. Remove the end caps from the spray manifolds and clean with the brush provided. Flush the manifolds.
- 3. Flush scrap screens
- 4. Clean drain overflow tube.

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#### NOTE:

V-cup seal on the drain overflow tube may become gummed not allowing the overflow tube to seal. This will cause the drain to leak water. Remove any build-up on the V-cup seal. When the seal becomes worn, replace with part # D2-557.



#### CLEANING PROCEDURES (CONTINUED)

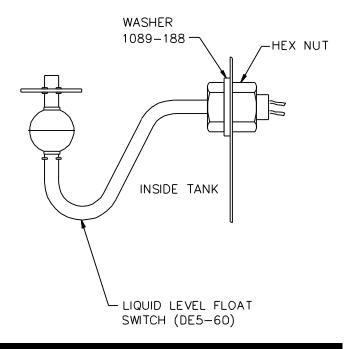
5. Clean suction strainers of build-up.

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#### NOTE:

Improper cleaning of the suction strainers will cause the pumps to cavitate. This will cause poor washing results.

6. Clean the tank level float with a plastic abrasive pad (do not use steel wool).



## CAUTION:

Level floats must be cleaned daily.

Build-up of grease and dirt will cause faulty operation of the tank fill heating system.



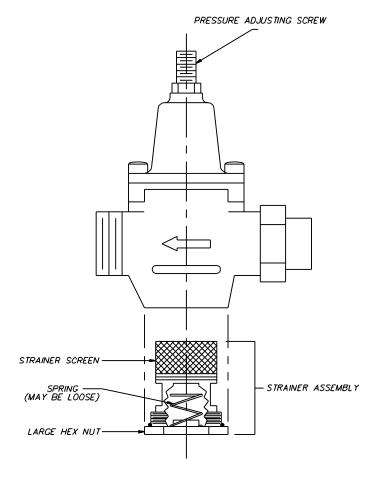
#### NOTE:

Upper & lower wash & rinse pipes are not the same.

- 7. Final rinse nozzles should be cleaned of matter clogging the jet spray.
- 8. A door should be left open to allow drying of interior surfaces.

#### PRESSURE ADJUSTMENT

Pressure in the final rinse must be maintained at 20 ± 2 psi. Adjustment of the pressure is made with the adjusting screw on the pressure reducing valve.



SKETCHA\SK-4689 PRESSURE REDUCING VALVE

If there are flow or pressure problems with the pressure reducing valve, CAREFULLY remove the strainer assembly and clean the strainer screen. Be careful not to damage the Hex nut o-ring



The following is a basic guide for the repair and replacement of common dishwasher parts. Refer to the Basic Services Guide for troubleshooting tips.

#### MAINTENANCE REQUIREMENTS

#### Daily

 Refer to the operations and cleaning instructions provided in this manual for daily cleaning procedures.

#### Weekly

- The entire machine should be wiped down using an industrial grade stainless steel cleaner.
- Under the supervision of your detergent supplier the machine interior must be properly de-limed.



#### NOTE:

The water quality in some areas requires de-liming to be done more frequently. Contact your detergent supplier for recommended de-liming frequency.

#### Quarterly

- Remove and clean the strainer screens on the water and steam lines. If the screens cannot be cleaned, replace.
- Inspect the condition of the solenoid valve seats, and diaphragms. Replace where necessary.
- 3. Inspect drain O-Rings for leakage. Replace where necessary.
- 4. Check door spring tension and adjust where necessary.
- 5. Check wash and rinse hub bushing/bearing and replace where necessary.

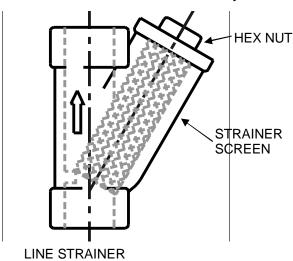
#### MAINTENANCE PROCEDURES

#### Solenoid Valve Disassembly

(See dwg. SK-4692)

1. Disconnect the power supply to the machine. Turn off the water supply.

- Remove cap on top of the coil. Remove the coil.
- 3. Remove the 4 hex bolts and lift bonnet from valve body. Note positioning of spring and plunger.
- 4. Remove main piston.
- 5. Inspect for dirt, wear or lime build-up. Clean or replace as required.
- 6. Reassemble in reverse of disassembly.



## Liner Strainer Disassembly

- 1. Shut off water or steam supply.
- 2. Remove large hex nut on bottom of strainer body.
- Remove strainer screen. Inspect and clean or replace as necessary.
- Reassemble in reverse of disassembly. Water flow must be same direction as arrow on line strainer body. Use new gaskets to insure a tight seal.

#### Pump Disassembly

 Before disassembling pump ensure there are no obstructions in the pump intake. Remove and clean the suction strainer (inside tank). See dwg. SK-2456 & SK-2923



#### NOTE:

It is not necessary to remove the pump housing from the machine to disassemble



#### Pump Disassembly (Continued)

- 2. Remove the pump motor and impeller by removing the 4 hex bolts attaching them to the pump housing.
- 3. Repair or replace the pump parts as required.
- 4. Reassemble in reverse of disassembly.

# Immersion Heater Replacement See dwg. #SK-4703

- The immersion heater MUST be completely submerged at all times. If this is not the case contact a qualified service technician. The heated surface should never be in contact with sludge. See dwg. SK-4703.
- Remove the housing covering the wiring terminations. Disconnect the immersion heater wires.
- 3. Remove the immersion heater by loosening and removing the large hex nut.

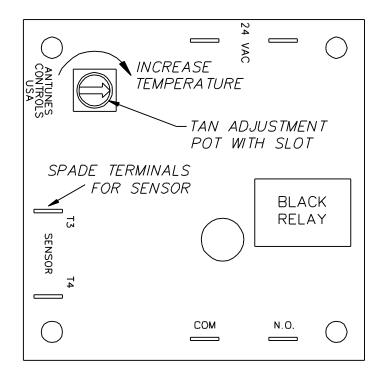


#### NOTE:

Use plumbers putty as gasketing around the immersion heater to minimize leaks.

#### Tank Heat Temperature Adjustment

- A temperature control board is provided in the control panel for easy adjustment of tank temperature. Though tank temperature is adjusted during the machines factory test it is sometimes necessary to re-adjust the temperature at startup.
- Locate the temperature control board. Use the control panel layout drawing located in Section 4, Electrical Schematic and Replacement Parts.
- Adjust the tank temperature to the desired temperature by turning the potentiometer located on the temperature control board. An arrow on the potentiometer indicates increase.
- 4. If the temperature does not change refer to Troubleshooting Tank Temperatures in the next section.



TANK TEMPERATURE CONTROL BOARD

(DE9-251)

Troubleshooting Tank Temperatures

#### Electric Heat

- If temperature does not change check the temperature control board (P/N DE9-251) proper operation. If the temperature control board is faulty, replace.
- 2. Verify tank heat contactor is working correctly. If not, replace.
- 3. Verify all immersion heaters are working properly and not limed. If not, replace.

#### Steam Heat

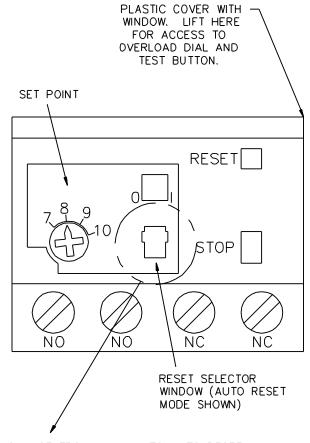
- If temperature does not change check the temperature control board (P/N DE9-251) proper operation. If the temperature control board is faulty, replace.
- 2. Verify steam pressure per machine specifications.
- 3. Verify steam trap is not clogged. If so, replace.



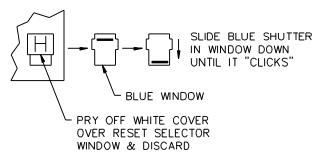
#### Motor Overloads

All motors used on Insinger Machines are provided with motor overloads. Motor overloads are adjusted when the machines are factory tested. Should it be necessary to adjust the motor overloads in the field first verify the motor current draw for the voltage the machine is using.

Using the Control Panel Component Layout Dwg. located in Section 3 to identify the overload adjust by turning the dial to the appropriate AMP draw.



TO CHANGE FROM MANUAL TO AUTO RESET:

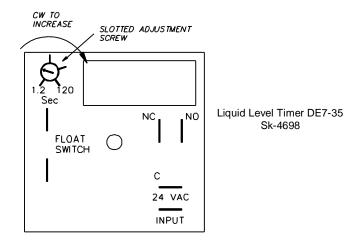


#### Level System

The level control system consists of one overfill timer (P/N DE7-35) and one level float (P/N DEF-60) per tank.

When the system is powered-up, the tank(s) will begin to fill (assuming no water is in the tanks).

When the level float is actuated, the overfill timer begins to time-out and continues the filling process until the tank(s) is full.





#### NOTE:

The overfill timer MUST be adjusted during initial start-up. Adjustment depends on water fill pressure. The water level MUST be 1/4" below the lip of the overflow tube. Adjust by increasing or decreasing the potentiometer on the level timer.



#### NOTE:

Dirty level floats will cause the tank heat to energize with no water in the tanks. LEVEL FLOATS MUST BE CLEANED DAILY.

SKETCHA\SK-3829 OVERLOAD RELAY

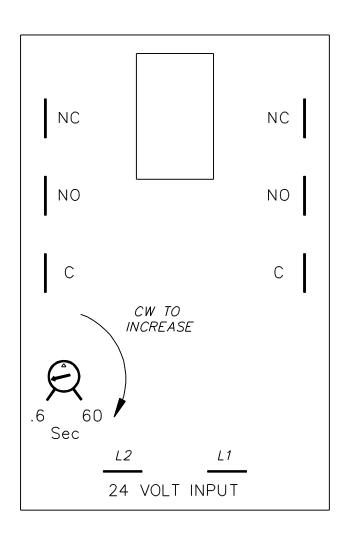


#### Cycle Timers

If your machine is controlled by timing boards instead of a PLC, timing boards are used to determine wash time, rinse time and dwell time.

See drawing SK-3490, item no. 8. The potentiometer control – see below – increases or decreases the sequence time. Turn the potentiometer with a small slotted screwdriver clockwise to increase time and counterclockwise to decrease time.

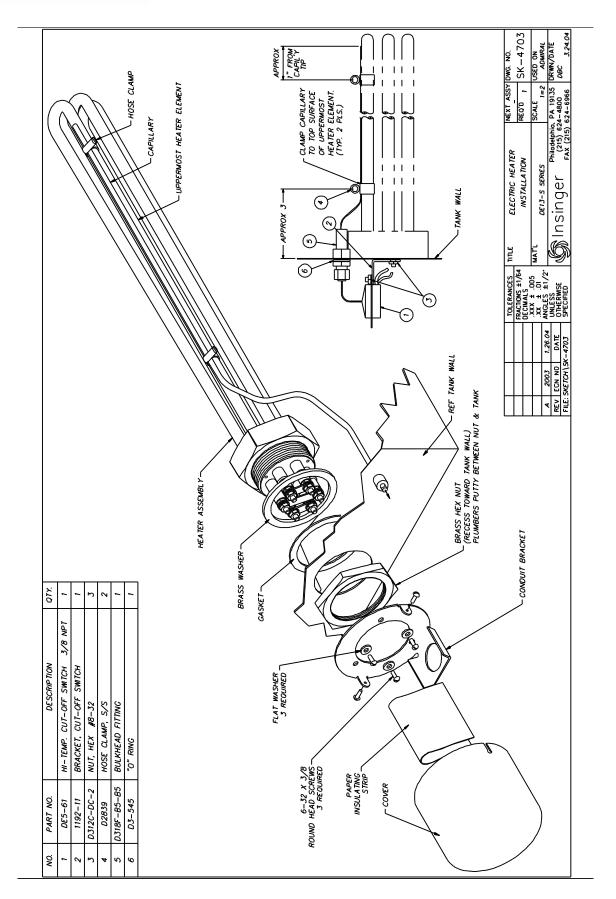
The board labeled with a 'W" is for the wash cycle, the 'R' represents the rinse cycle, and the 'L' stands for the dwell cycle – the time at the end of the wash cycle where the amber light is on for a few seconds to ensure the dishes are sanitized and to prevent dishmachine operators from getting splashed with water still flinging off the wash and rinse arms at the end of the cycle. Do not open the machine before the light goes out.



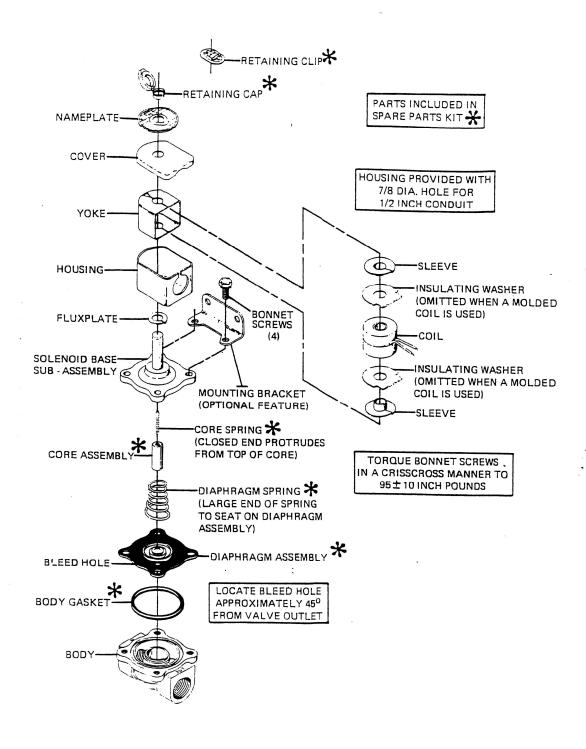
SLOTTED ADJUSTMENT SCREW

WASH & RINSE TIMER DE7-27 SKETCHA\SK-4708





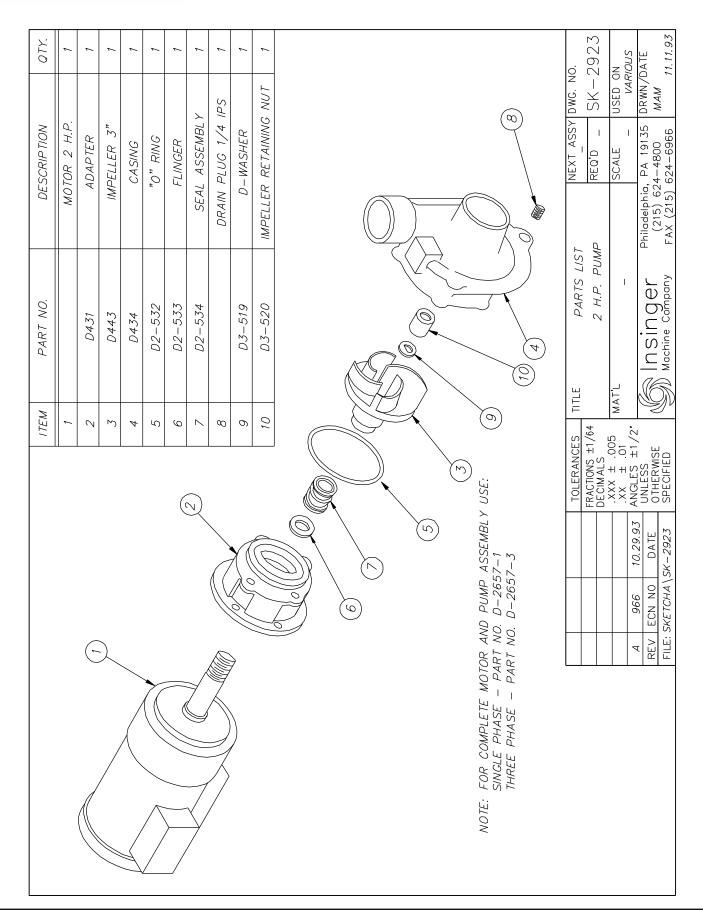




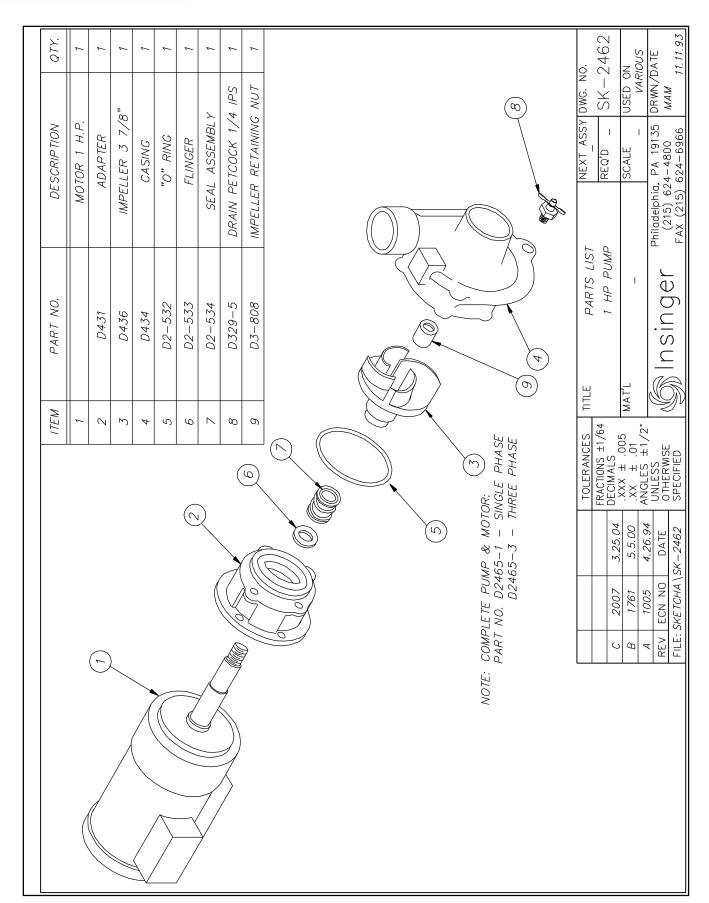
SOLENOID VALVE FINAL RINSE 6-17

SKETCHA\SK-4692

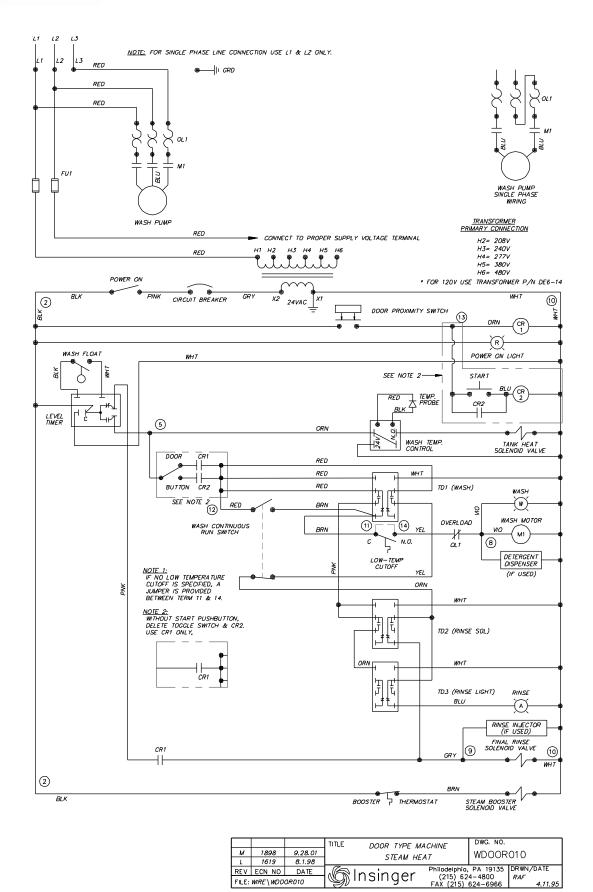








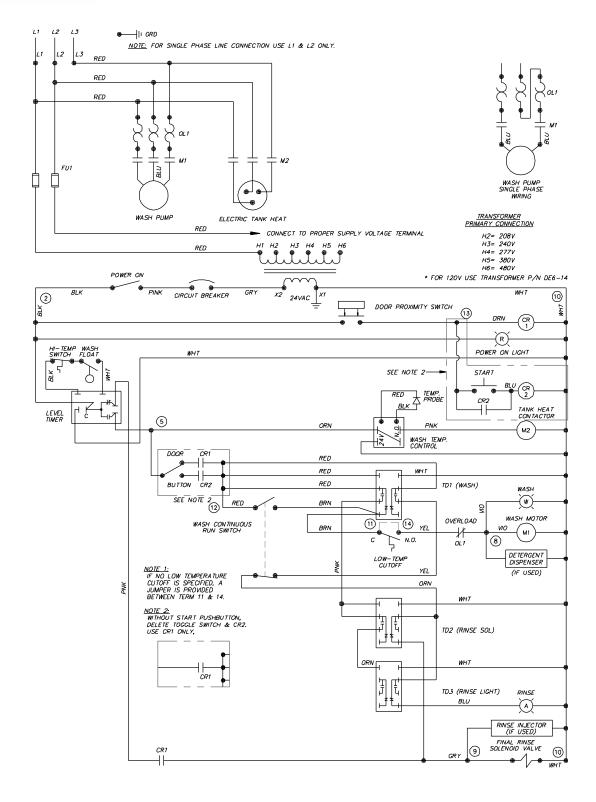




REV ECN NO

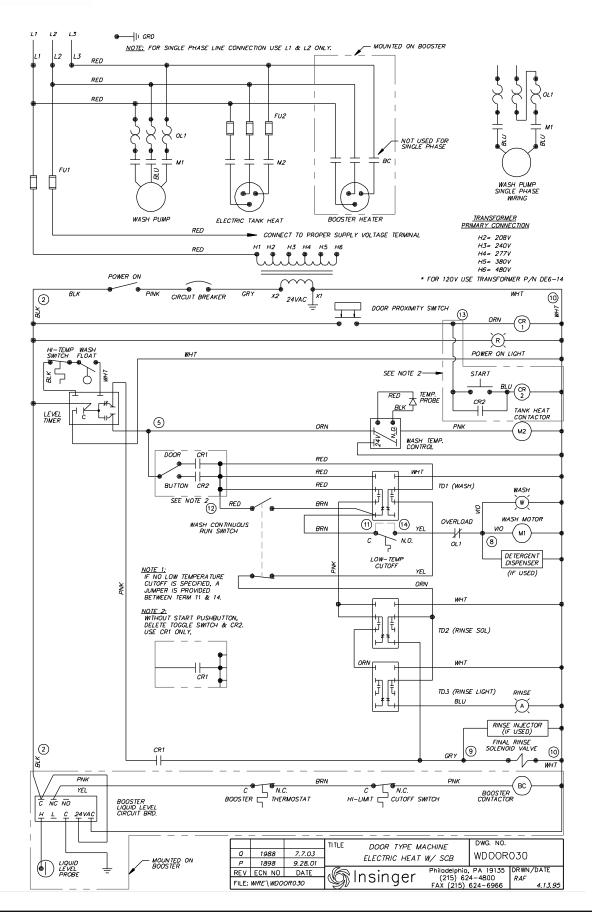
**@**Insinger



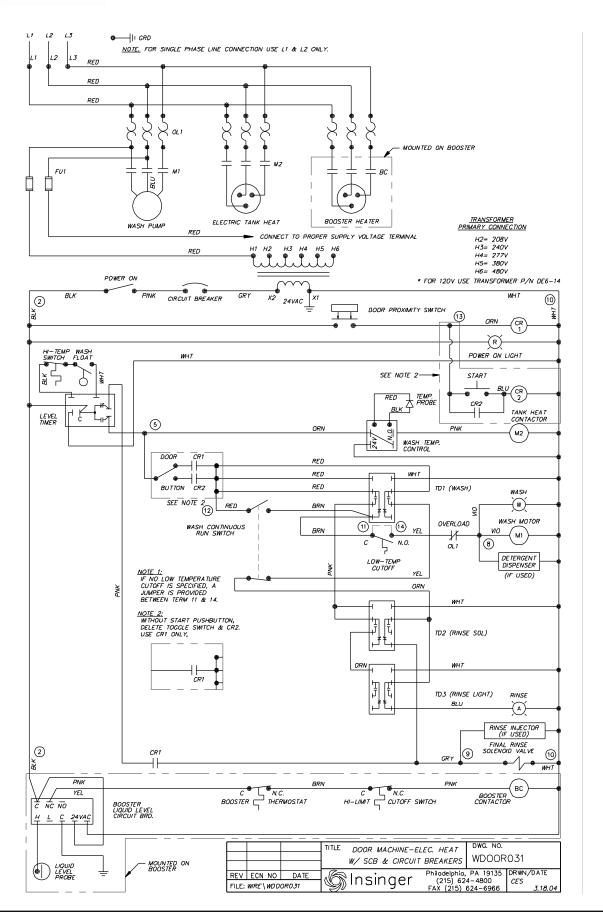


_			T. T. E			DWG. NO.	
М	1988	7.7.03	TITLE DOOR TYPE MACHINE  ELECTRIC HEAT			WDOOR020	
L	1898	9.28.01					
REV	ECN NO	DATE	Insinger Philodelphia,				DRWN/DATE RAF
FILE:	FILE: WIRE\WD00R020				624-6966	04.12.95	

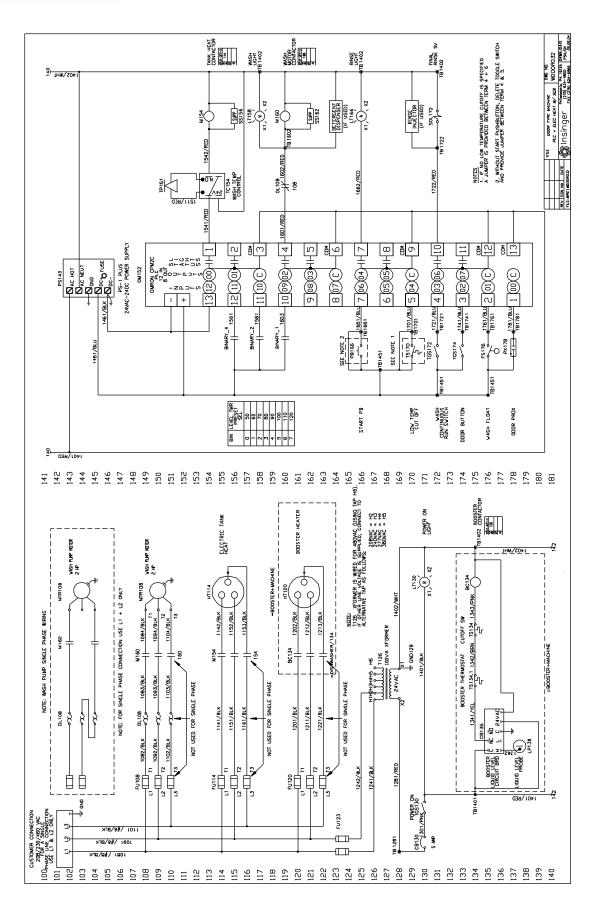




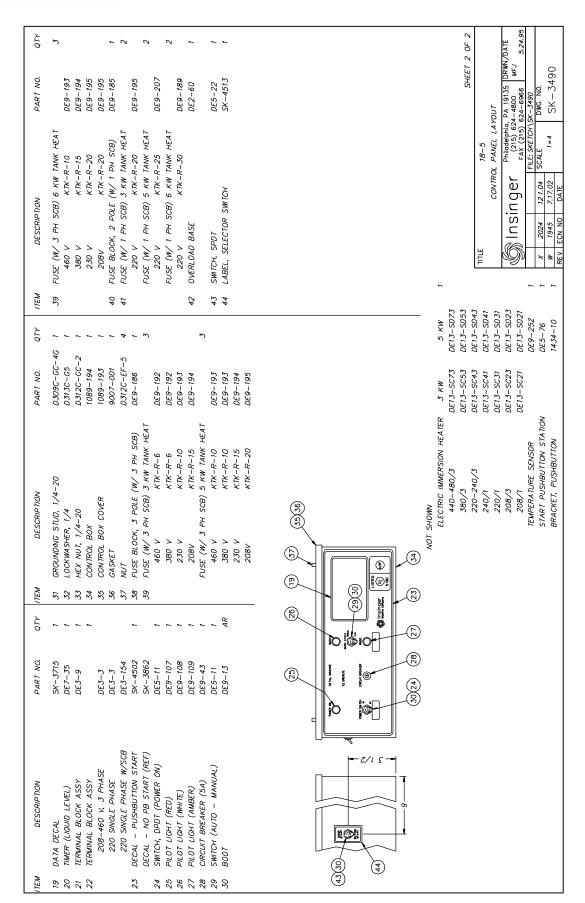




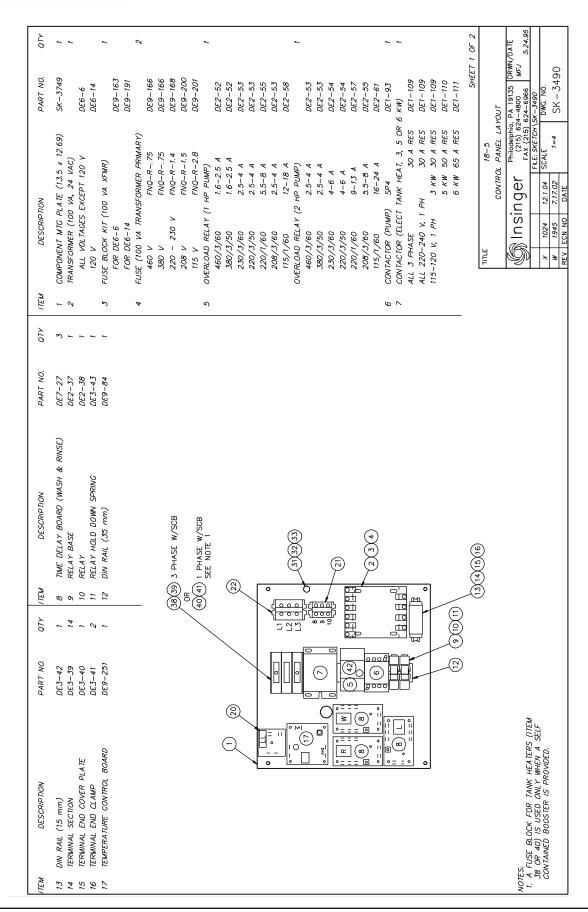




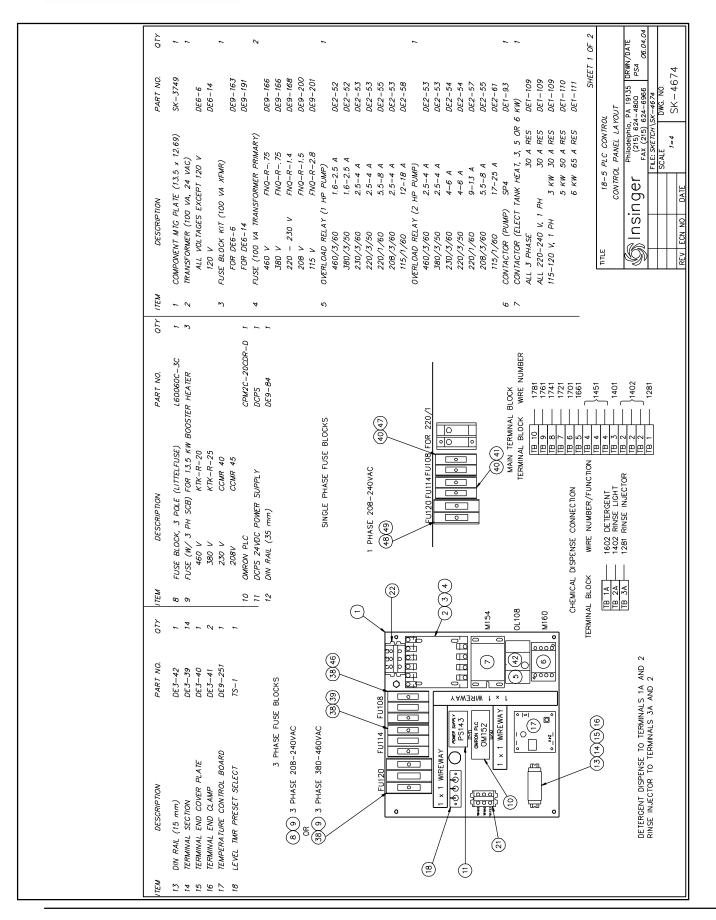




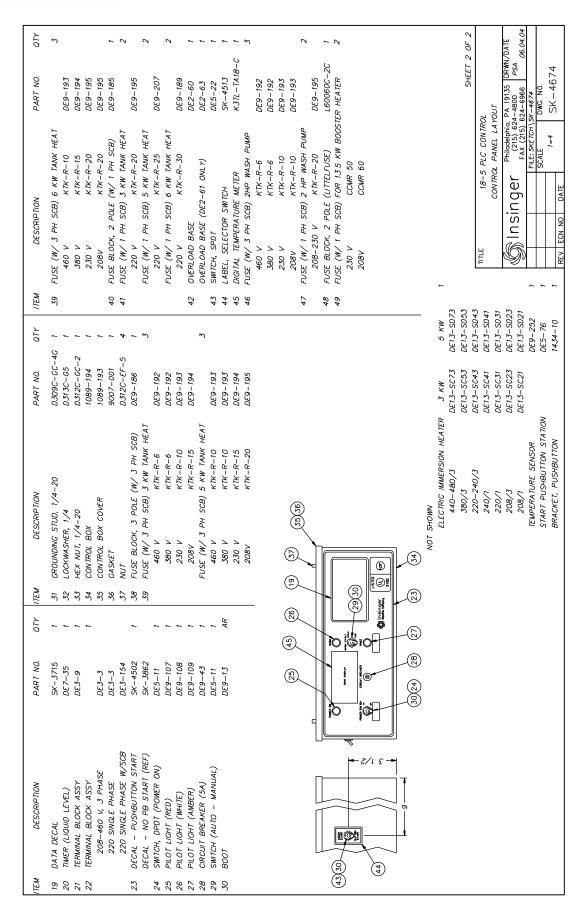




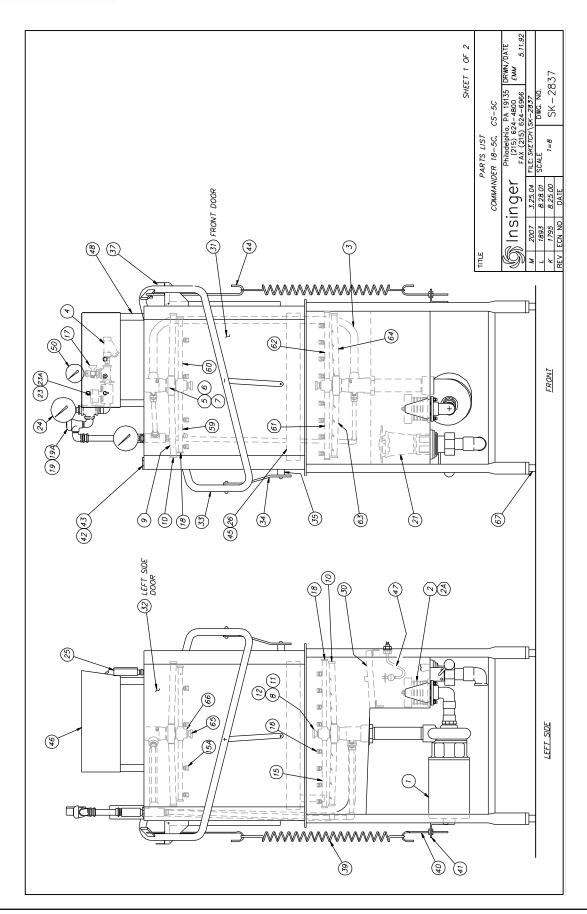








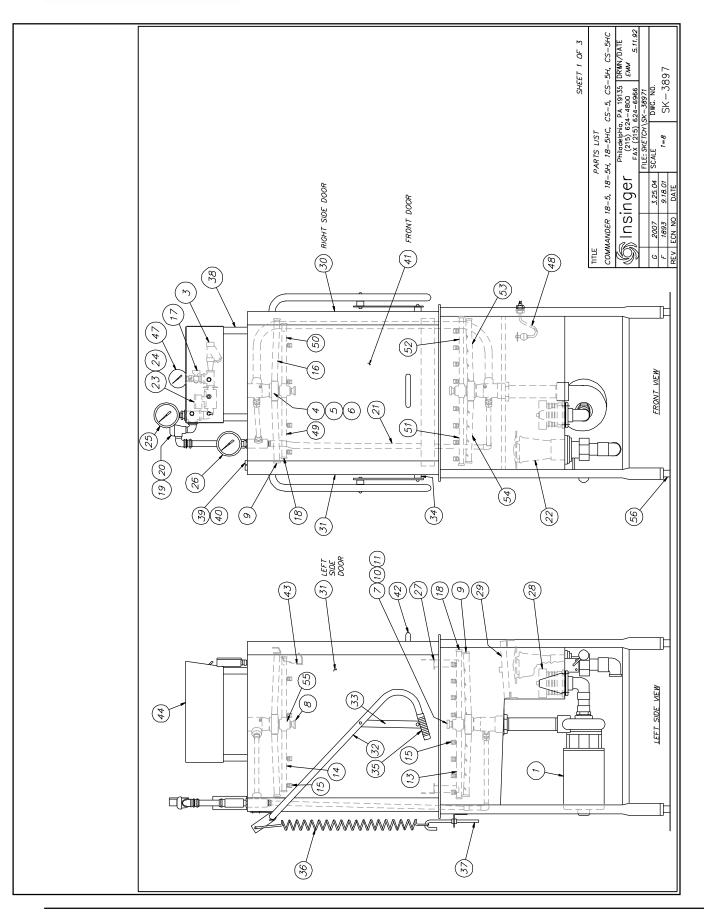


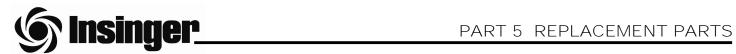




7	כ	<u>/TEM</u>	PART NO.	DESCRIPTION	REQ.
TARIO LIOI:	_	1	1089-19	PUMP & MOTOR ASS'Y (1 H.P SPECIFY VOLTAGE)	<u> </u>
12	J	2	D2-541	SUCTION STRAINER	1
l C	ל ל	2A	D3-825	SUCTION STRAINER SPRING	1
L	•	3	1463-16	DISCHARGE LINE ASS'Y	1
	-	4	D2483A	"Y" STRAINER, 1/2	1
V	)	5	1084-76	SPRAY HUB - WASH	2
	4	6	D2-563	O-RING	2
		7	952-27	BUSHING, PLASTIC (WASH ARM HUB)	2
ò		8	1089–178	BUSHING, PLASTIC (RINSE ARM PLUG)	1
Ιĭ		9	1434-5	UPPER WASH SPRAY PIPE	2
ļċ		10	D2-554-2	PLUG, 3/4-10 UNC-2A (WASH ARM)	4
آر		11	D2-584	LOCKING SCREW	1
١	•	12	1084- <i>22</i>	SPRAY HUB - RINSE	1
C		15 15A	1463-21 1463-20	RINSE, LOWER SPRAY PIPE ASS'Y RINSE, UPPER SPRAY PIPE ASS'Y	1 SET 1 SET
- 11	•	16	D2867	SPRAY NOZZLES - UPPER & LOWER RINSE ARM	12
	ח	1 <i>7</i>	D2497	PETCOCK	1
ار	)	18	D2-554-1	PLUG, 9/16-12 UNC-2A	4
		19	D2241A	VACUUM BREAKER, 1/2	1
		19A	D2914RK	VACUUM BREAKER REPAIR KIT	1
		21	SK-3028	DRAIN ASS'Y (WITH PARTS LIST)	1
		23	D2606	SOLENOID VALVE, 1/2	1
		23A	D2641	SOLENOID VALVE REPAIR KIT	1
		24	D2495	TEMPERATURE GAUGE - FINAL RINSE	1
		<i>2</i> 5	D2390	TEMPERATURE GAUGE	1
		26	1089-107	TRACK ASS'Y	2
		29	_	-	-
		30	1089-10	SCRAP SCREEN	1
		31	1089-208E	DOOR - FRONT	1
		<i>32</i>	1089-208A	DOOR - LEFT SIDE	1
		<i>33</i>	1084-126	DOOR ARM	1
		34	1084-119	LINK - DOOR	2
		<i>3</i> 5	<i>957–26</i>	SPACER - DOOR ARM LINK	2
<u> </u>		<i>36</i>	-	-	-
< × ×		<i>37</i>	D2-551	PIVOT BALL	1
1 1 2 2	الوا	39	SK-2294A-001		2
1795		40	<i>957–27</i>	SPRING EXTENSION - LOWER	2
<del>'</del> +++	+	41	1089-118	SPRING BRACKET	1
	1   3	42	DE5-37	SWITCH, MAGNETIC	1
000		43	DE5-37A	MAGNET	1
تتب		44	957-49	SPRING EXTENSION - UPPER	2
ZŽ××	걸렸다	45	1089-108	CORNER TRACK	1
SS-++	ĕĕÆ	46 47	SK-3490	CONTROL BOX ASS'Y	1 1
± .005 ± .01 SS ±1/2:	S K	47	DE5-60	LIQUID LEVEL FLOAT ASS'Y.	
73. 22	6 S	48	1440-7	CONTROL BOX POST	4
		49	- SV 1477	- PRESSURE CAUSE	-
N A	릙	50	SK-1433	PRESSURE GAUGE	1
-		<i>52</i>	-	-	-
		<i>53</i>	_	-	-
·	<sub>=</sub>	54	-	-	-
	PART:	55	-	-	-
		<i>56</i>	-	-	-
	CS-5	<i>57</i>	-	-	-
<sub>⊋</sub>	ξς 31	<i>58</i>	-	-	-
<u>ē</u>		59 60	1434–7A 1434–7B	UPPER RINSE PIPE	1 1
를		60 61		UPPER RINSE PIPE	1
<u>-</u>	20 2	61 62	1434–7C 1434–7D	LOWER RINSE PIPE LOWER RINSE PIPE	1
SCALE PA 19	NEXT_	62 63	1434-70 1089-23A	LOWER WASH PIPE	1
≌I I	ַרָּק'ו <sup>ָ</sup>	63 64	1089-23A 1089-23B	LOWER WASH PIPE	1
	ASSY	65	1463-29	SUPPORT ASS'Y UPPER HUB	1
DRWN/DATE	SK SK	66	1463-25	RINSE HUB-UPPER	1
NO ON	SK-283	67	D2874	BULLET FOOT	4





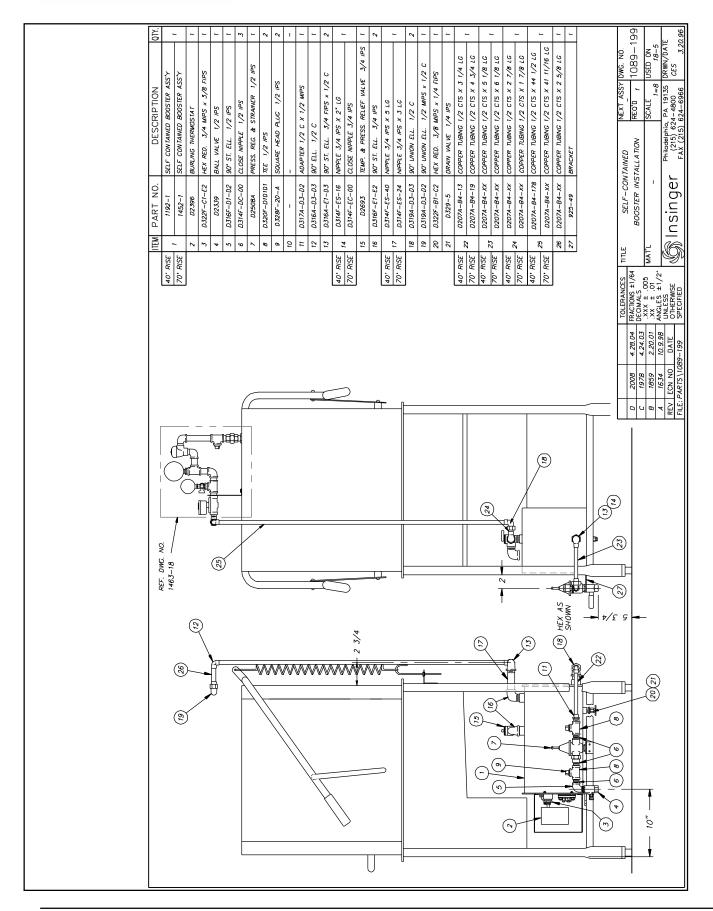


	/TEM	MACHINE	PART No.	DESCRIPTION	REC
1-	1	18-5, CS-5	1089-19	PUMP & MOTOR ASS'Y (1 H.P SPECIFY VOLTAGE)	1
P/		18-5H, CS-5H	1089-19A	PUMP & MOTOR ASS'Y (2 H.P SPECIFY VOLTAGE)	
AR	3		D2483A	"Y" STRAINER. 1/2	1
75	4		1084 – 76	SPRAY HUB — WASH	2
	5		D2-563	0-RING	2
	6		952-27	BUSHING, PLASTIC (WASH ARM HUB)	2
	7		1089-178	BUSHING, PLASTIC (RINSE ARM HUB)	1
' ' '	8		1463-29	SUPPORT ASS'Y UPPER HUB	1
$ \mathcal{O} ^{-1}$	9		D2-554-2	PLUG, 3/4-10 UNC-2A (WASH ARM)	4
1 1/2 1/20	10		D2-584	LOCKING SCREW	1
55	11		1084-22	HUB-LOWER RINSE ARM	1
	12		- 1434-9	– LOWER SPRAY PIPE ASS'Y. – RINSE	1
$C = \frac{1}{2}$	13		1434-8	UPPER SPRAY PIPE ASS'Y RINSE	1
$ \dot{\nabla} _{\phi}$	15		D2867	SPRAY NOZZLE – UPPER & LOWER RINSE ARM	12
55	16		1434-5	UPPER WASH PIPE	2
	17		D2497	PETCOCK	1
	18		D2-554-1	PLUG, 9/16-12 UNC-2A	4
CS 18	19		D2241A	VACUUM BREAKER, 1/2	1
1 19711	20		D2914RK	VACUUM BREAKER REPAIR KIT	1
-5/	21		1463-18	FINAL RINSE ASSEMBLY (W/ PARTS LIST)	1
HC HC	22		SK-3028	DRAIN ASSEMBLY ( W/PARTS LIST)	1
	23		D2606	SOLENOID VALVE, 1/2	1
	24		D2641	SOLENOID VALVE REPAIR KIT	1
	25 26		D2495 D2390	THERMOMETER – FINAL RINSE THERMOMETER	1
	27		1084-14A	TRACK ASS'Y	2
	28		D2-541	SUCTION STRAINER	1
	29		1089-10	SCRAP SCREEN	1
	30	18-5, CS-5	1089-208B	DOOR - RIGHT SIDE	1
	30	18–5H, CS–5H 18–5HC, CS–5HC	1089-208G 1089-208K	DOON - MOITI SIDE	1
	<del> </del>	18-5, CS-5	1089-208A	DOOR - LEFT SIDE	
G F E D PREV	31	18-5H, CS-5H	1089-208F	DOOR - LEFT SIDE	1
2007 1893 1795 1761 ECN NC		18-5HC, CS-5HC	1089-208J		
07 861 861 NO	32	18-5, CS-5	1084-25	DOOR ARM	1
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	1	18–5H, CS–5H   18–5HC, CS–5HC	1463-9 1463-9		
3.25.04 9.18.01 8.25.00 5.3.00 DATE -38972					
	33	18–5, CS–5 18–5H, CS–5H	1084-38 1463-8	LINK, ARM-DOOR	2
PRACTIO DECIM. XXX ANGLE DTHEEL	<u> </u>	18-5, CS-5	957–26	CRACED BOOD LINE	_
CTIONS ±1/64 CTIONS ±1/64 IMALS X ± .005 X ± .01 3.ES ±1/2 HERS HERWISE ECIFIED	34	18-5H, CS-5H	1463-7	SPACER, DOOR LINK	2
05	75 76		D2245	GRIP - DOOR HANDLE	2
WATE F	ר סכ ו−	18_5 OC 5	SK-2294A-001 957-27	SPRING	2
	37	18–5, CS–5 18–5H, CS–5H	957-27 1463-14	SPRING EXTENSION - LOWER	2
5	38	18-5, CS-5	1440-7	POST — CONTROL BOX	4
	39	3 5, 55 5	DE5-37	SWITCH, MAGNETIC	1
Qn			DE5-37A	MAGNET	1
1ger	41	18-5, CS-5	1089-208C	DOOR - FRONT	,
7   1/51		18-5H, CS-5H	1089-208H	DOON - INDIVI	1
ID 위 I	' <b> </b>	18-5HC, CS-5HC			
adelg (215) X (2	42		D2099	HANDLE, FRONT DOOR	1
RE SC liadelphia, P. (215) 624 (215) 624 (215) 624	43		1089-59	FRONT DOOR HANGER LATCH	1
SCALE SCALE PA 19 14-4800 624-69	¥ 44		SK-3490	CONTROL BOX ASS'Y	1
REQ'D _ SCALE	NEXT ASSY				
	SHEET				
	¥ 7				
SK.	رة 1				
1 7 21 91 1	C. 2 NO. 24				

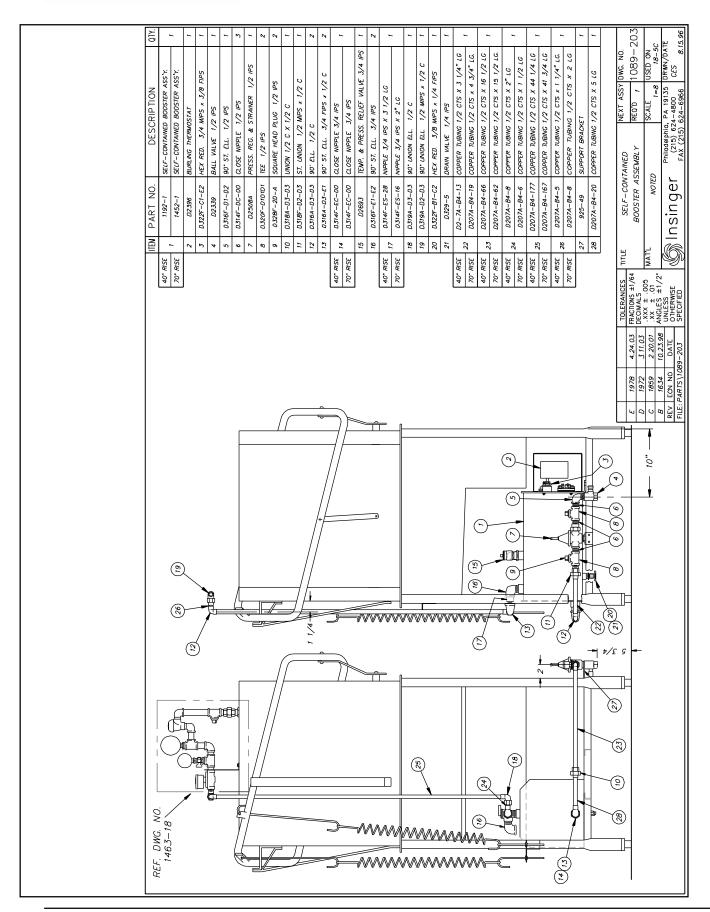


	ITEM MACHINE	PART No.	DESCRIPTION	REQ.
	45	+		
$  P_A  $	46	SK-1433	PRESSURE GAUGE	1
	47	DE5-60		
	48	1434-7A	LIQUID LEVEL FLOAT ASS'Y.  UPPER RINSE PIPE	1
\(\sigma\)		1434-7B	UPPER RINSE PIPE	1
-	50	1434-7C	LOWER RINSE PIPE	1
I S	52	1434-7D	LOWER RINSE PIPE	1
.7	53	1089-23A	LOWER WASH PIPE	1
	54	1089-23B	LOWER WASH PIPE	1
CS: 18	55	1463-25	RINSE HUB-UPPER	1
	56	D2874	BULLET FOOT	4
55	56	<u>  U2074</u>	BULLET FOOT	
<u>18–5HC</u> <u>CS–5HC</u>				
G 2007 3.25.04 F 1893 9.18.01 E 1795 8.25.00 D 1761 5.3.00 REV ECN NO DATE FILE: SNETCH\SK-38972				
PRACTIONS ±1/64 DECIMALE 0.05 XX ± .05 XX ± .05 XX ± .05 XX ± .05 ANGLES ±1/2 UNLESS DHEERWSE SPECIFIED	TOLERANCES			
PRACTIONS ±1/64 DECIMALS 0.05 XX ± 1.05 OTHERMS OTHERMS SPECIFIED	TOLERANCES TITLE PARTS 1/ST			

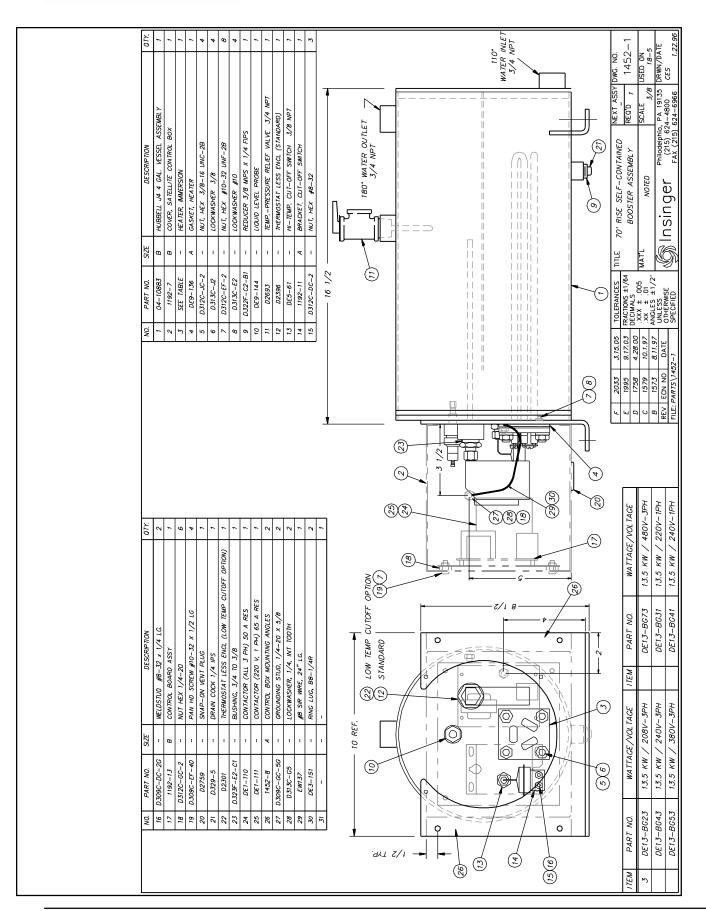




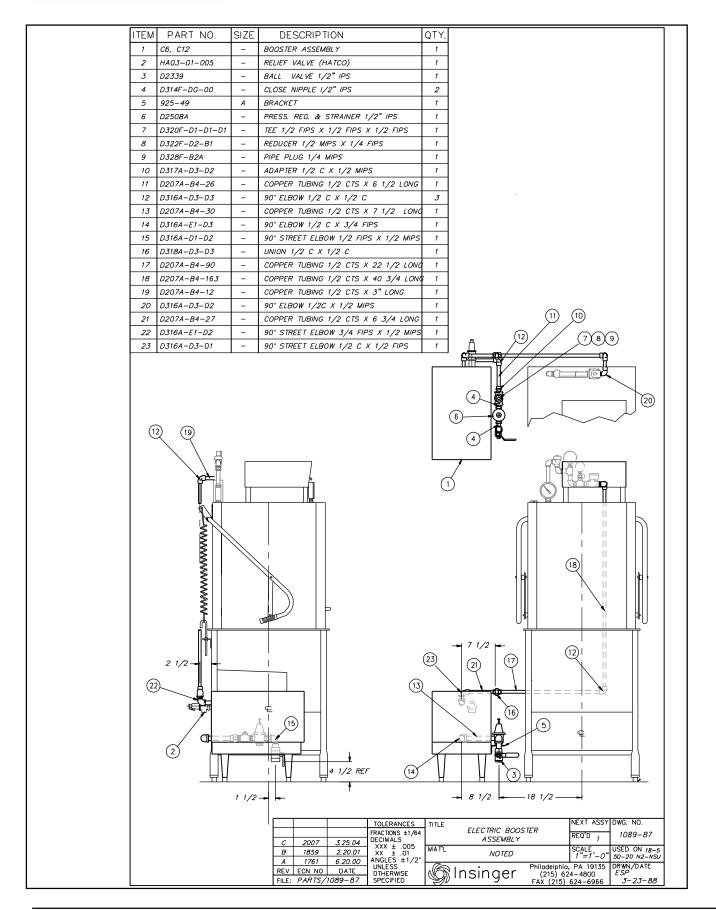




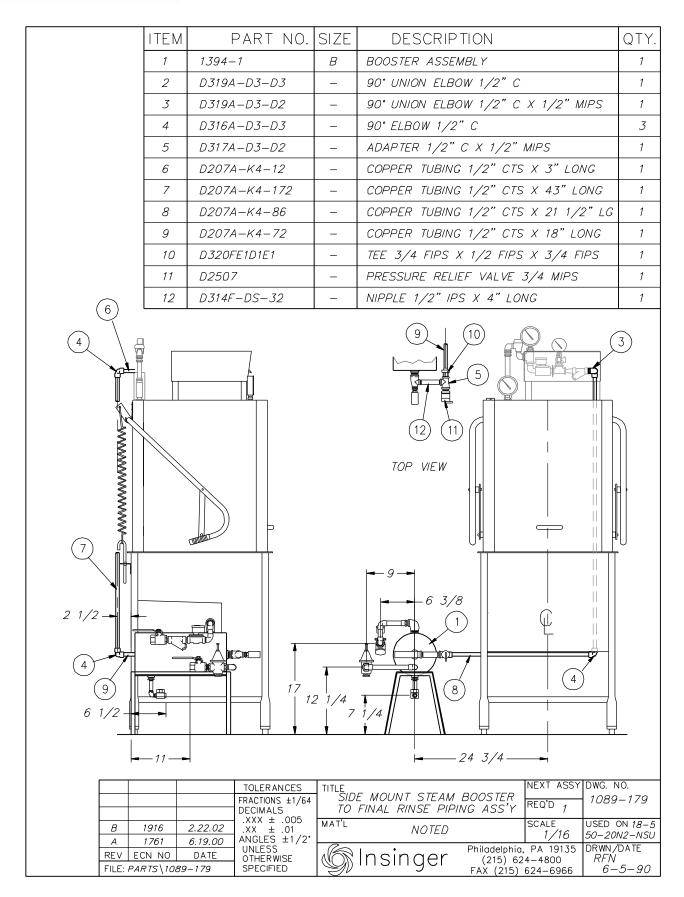




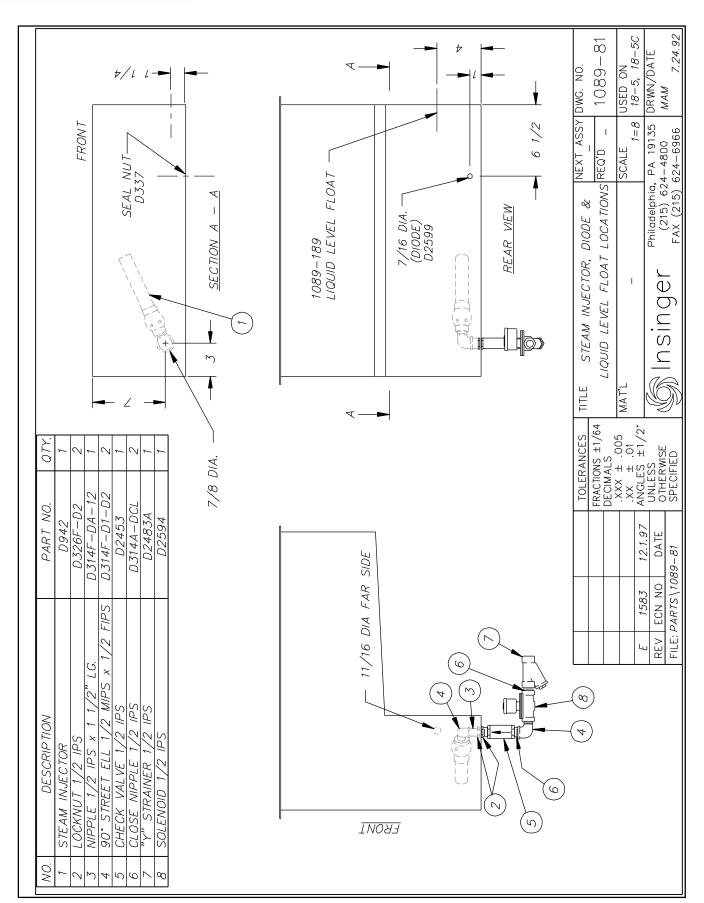




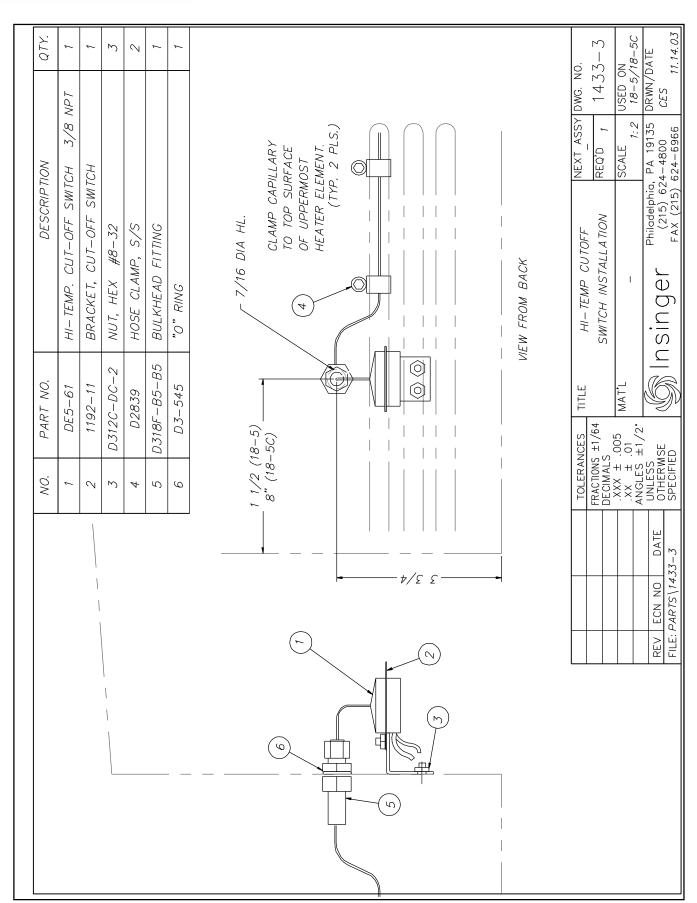




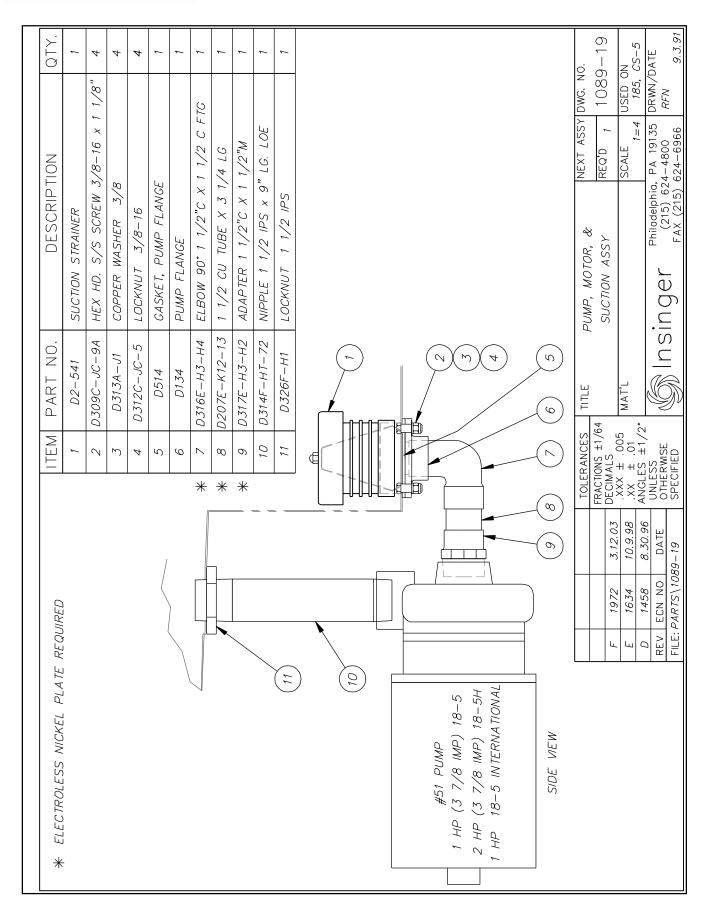




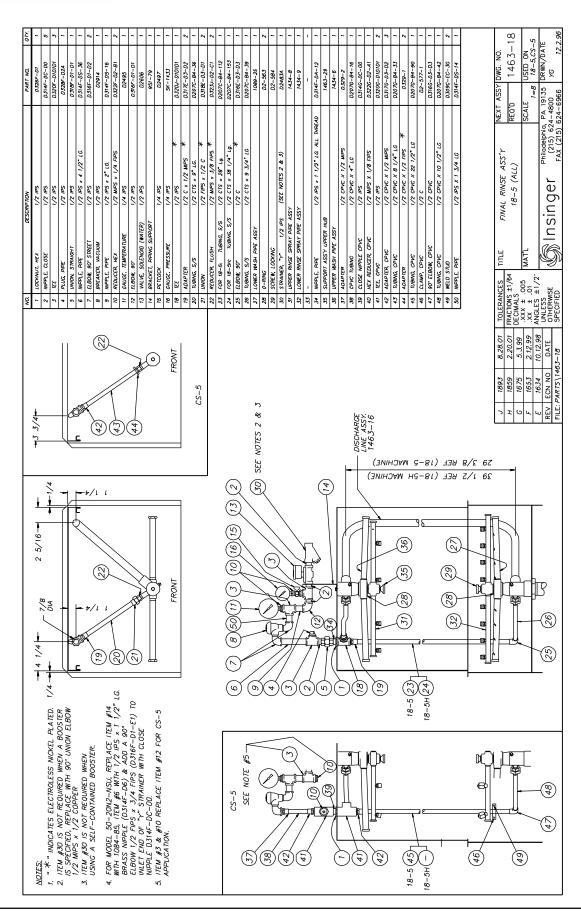




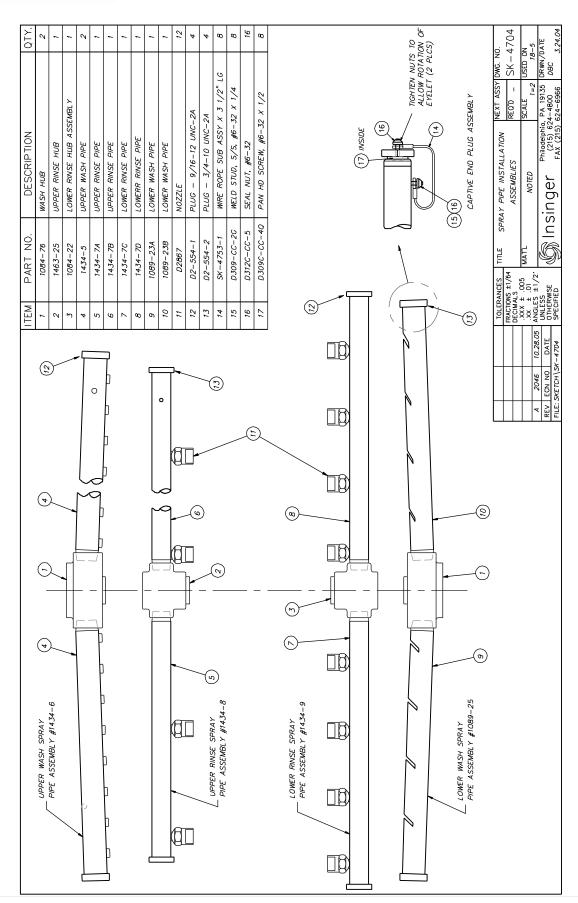




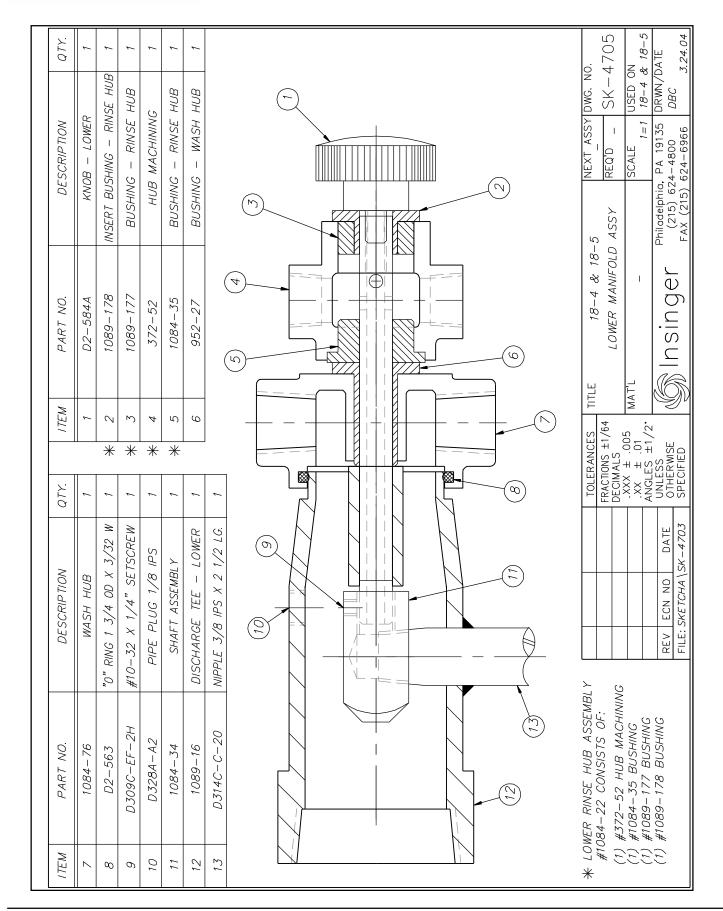




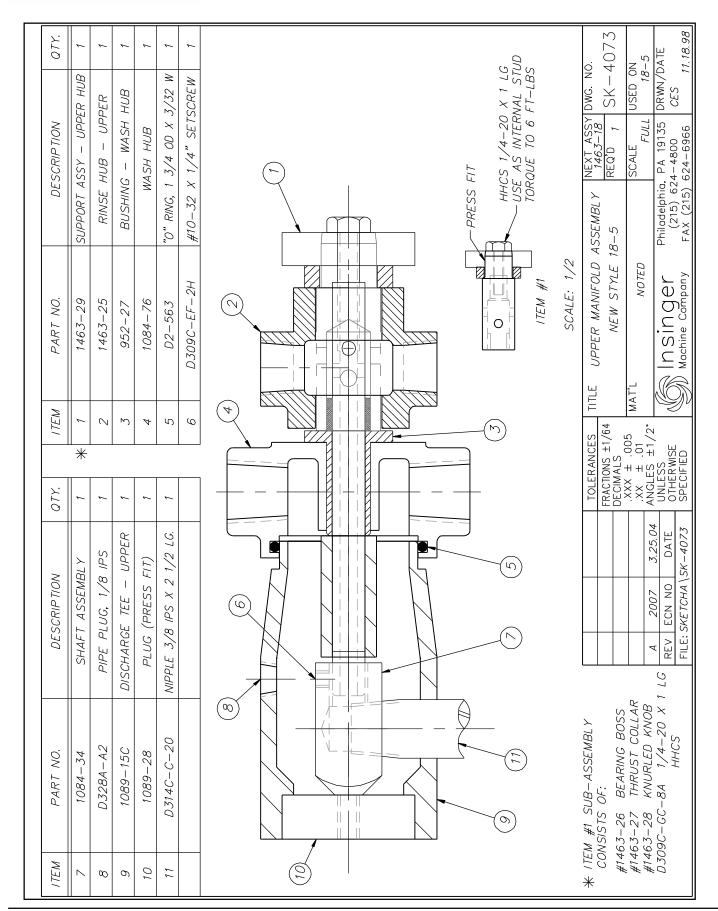




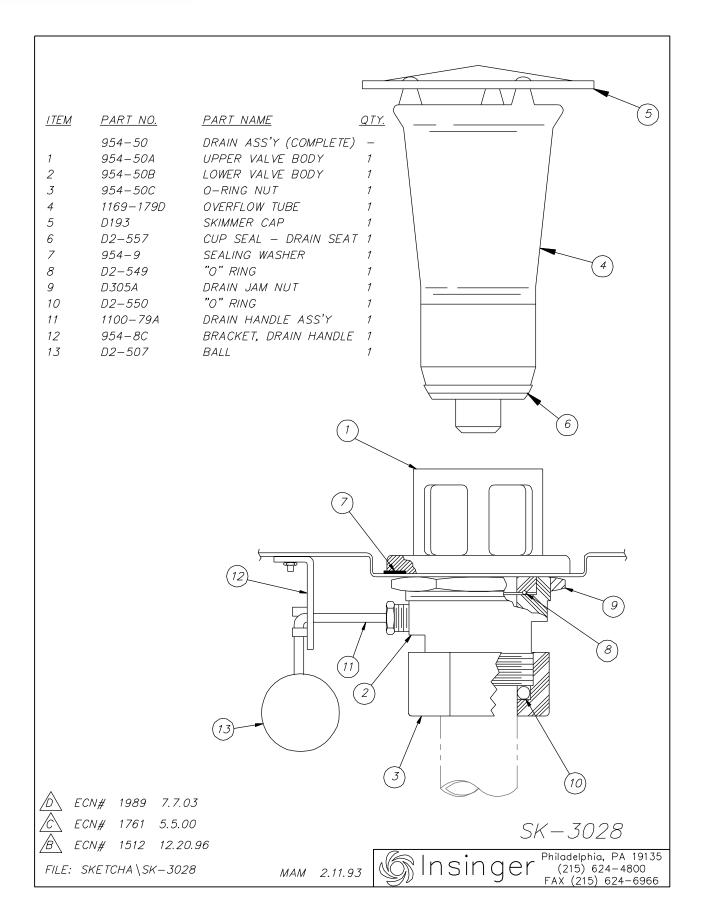




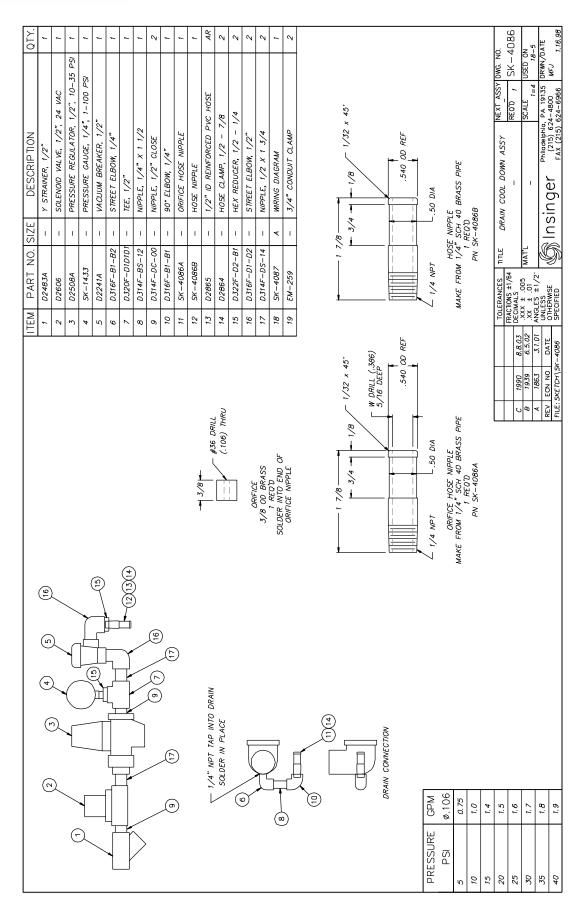














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