

# COMENDA *Prime*

## FIRMWARE >>>>> = 107



**Use and maintenance instructions**  
**Instructions pour l'utilisation et l'entretien**  
**Bedienungs- und Wartungsanleitung**  
**Instrucciones para el uso y el mantenimiento**  
**Istruzioni per l'uso e la manutenzione**

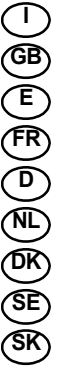


Ed. 03/2018

**PC**

Via Galileo Galilei, 8  
20060 Cassina de' Pecchi  
Milano (Italy)

DICHIARAZIONE DI CONFORMITÀ CE  
DECLARATION OF CONFORMITY CE  
CE DECLARACION DE CONFORMIDAD  
DECLARATION DE CONFORMITÉ CE  
KONFORMITÄTSERKLÄRUNG CE  
CE CONFORMITEITSVERKLARING  
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**LAVASTOVIGLIE – DISHWASHER – LAVAVAJILLAS – LAVE-VASSEILLE – GESCHIRRSPÜLER –  
VAATWASMACHINE – TALLERKENOPVASKEMASKINE – UNDERBANKDISKMASKIN**

**PC07..., PC09..., PC12...**

in base a quanto previsto dalle Direttive CEE:  
*on the basis of what is foreseen by the Directives CEE:*  
en base a lo previsto en la directiva CEE:  
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**2006/42/CE, 2014/35/CE, 2014/30/CE**

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EN 55014-1:2006+A1:2009+A2:2011, EN 55014-2:2015, EN 61000-3-2:2014, EN 61000-3-3:2013,  
EN 50366:2003+A1:2006**

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11/10/2017



**Andrea Bertone**  
GENERAL MANAGER

**DISHWASHER**  
**LAVE-VAISSELLE - SPÜLMASCHINE**  
**LAVAVAJILLAS - LAVASTOVIGLIE**



**mod.**

**PC07**

**PC09**

**PC12**

*The figures related to the instructions are shown on the last pages.*  
*Les figures relatives aux instructions se trouvent aux dernières pages.*  
*Die Abbildungen zu den Anweisungen befinden sich auf den letzten Seiten.*  
*Las figuras correspondientes a las instrucciones se encuentran en las últimas páginas.*  
*Le figure relative alle istruzioni sono riportate sulle ultime pagine.*

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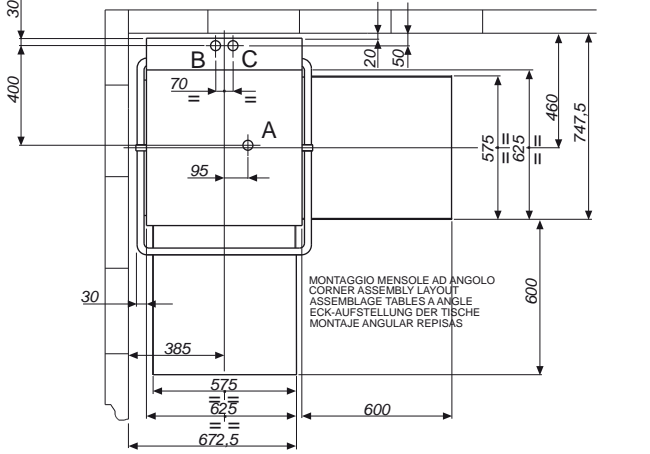
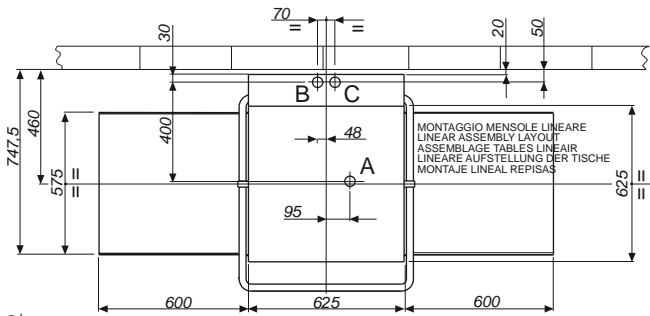
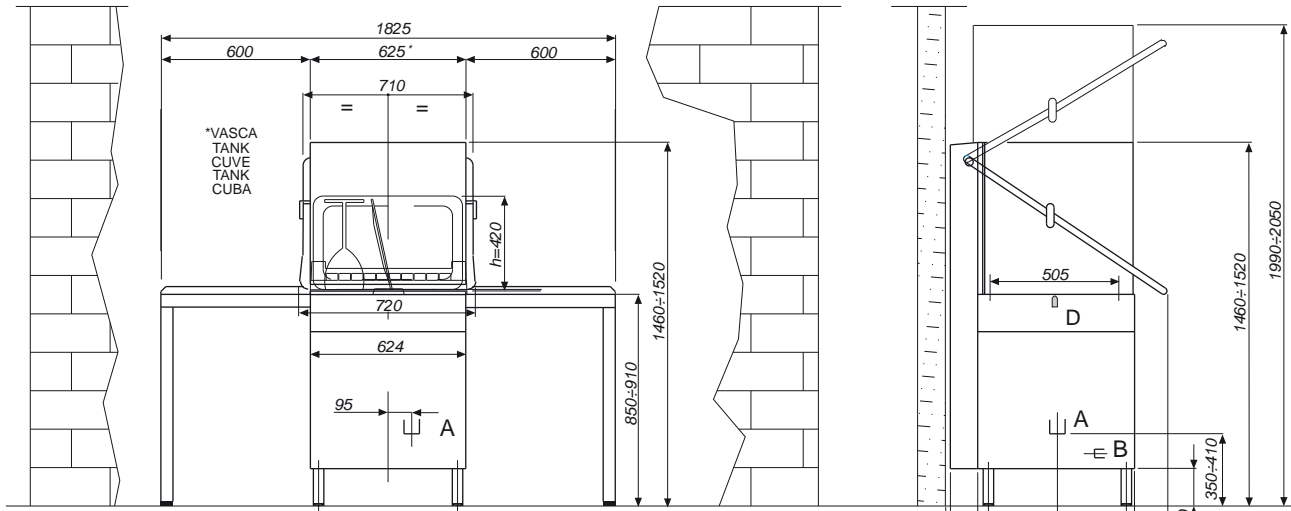
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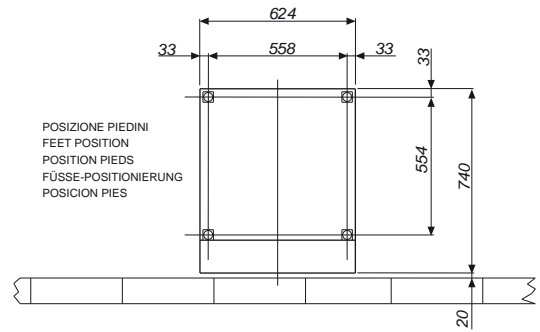
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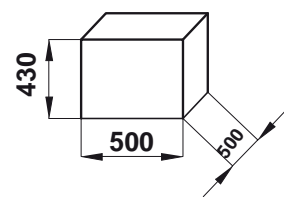
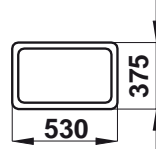
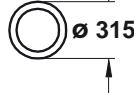
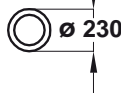
**OVERALL DIMENSIONS**  
**ABMESSUNGEN - DIMENSIONES TOTALES - DIMENSIONI DI INGOMBRO**







LATO ANTERIORE MACCHINA  
 FRONT OF MACHINE  
 COTE ANTERIEUR MACHINE  
 VORDERSEITE MAQUINA



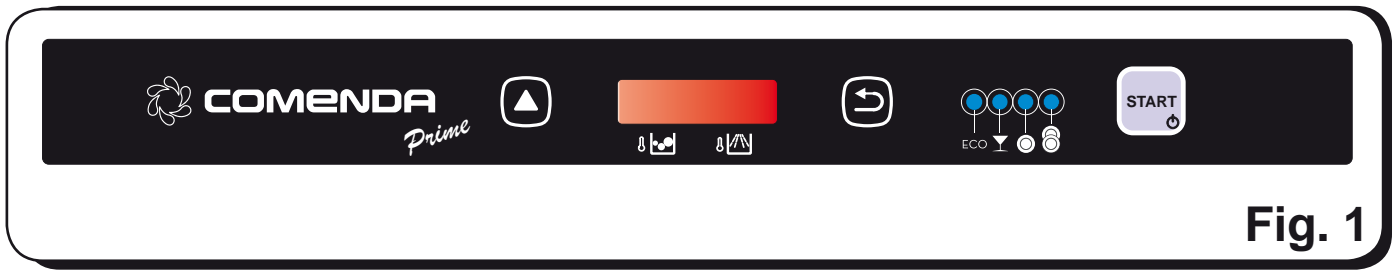
**H**  
**(mm)**  
 MAX HEIGHT  
 HAUTEUR MAX  
 MAXIMALE Höhe  
 ALTURA MAX  
 ALTEZZA MAX







**TECHNICAL DATA - DONNÉES TECHNIQUES  
TECHNISCHE DATEN - DATOS TÉCNICOS - DATI TECNICI**








	<i>Dish rack production/hour</i> Production paniers/heure Produktion Körbe/h Producción cestas/hora Produzione cestelli/ora	<i>Electrical connection</i> Branchement électrique Elektrischer Anschluss Conexión eléctrica Allacciamento elettrico	<i>Total power</i> Puissance totale Gesamtleistung Potencia total Potenza totale	<i>Boiler heating element</i> Résistance chauffe-eau Widerstand Boiler Resistencia calentador Resistenza boiler	<i>Tank heating element</i> Résistance cuve Widerstand Wanne Resistencia cuba Resistenza vasca	<i>Washing pump</i> Pompe lavage Spülpumpe Bomba de lavado Pompa lavaggio	
PC07	40/40/30/15	230V ~ 50/60Hz	7,7 kW	7 kW	2,2 kW	0,7 kW	
	40/40/30/15	400V3N ~ 50/60Hz	7,7 kW	7 kW	2,2 kW	0,7 kW	
PC09	40/40/30/15	230V ~ 50/60Hz	10,1 kW	9 kW	2,2 kW	1,1 kW	
	40/40/30/15	400V3N ~ 50/60Hz	10,1 kW	9 kW	2,2 kW	1,1 kW	
PC12	40/40/30/15	230V ~ 50/60Hz	10,5kW	9 kW	2,2 kW	1,5 kW	
	40/40/30/15	400V3N ~ 50/60Hz	10,5kW	9 kW	2,2 kW	1,5 kW	
	<i>Tank capacity</i> Capacité cuve Fassungsvermögen Wanne Capacidad de la cuba Capacità vasca	<i>Boiler capacity</i> Capacité chauffe-eau Fassungsvermögen Boiler Capacidad del calentador Capacità boiler	<i>Water cons. per cycle</i> Cons. eau par cycle Wasserverbr. pro Zyklus Cons. agua por ciclo Cons. acqua x ciclo	<i>Cycle duration - Durée cycle</i> <i>Zyklusdauer - Duración del ciclo - Durata ciclo</i>			
				<b>ECO</b>	<b>GLASSES</b> <b>VERRES</b> <b>GLÄSER</b> <b>VASOS</b> <b>BICCHIERI</b>	<b>DISHES</b> <b>PLATS</b> <b>GESCHIRR</b> <b>PLATOS</b> <b>PIATTI</b>	<b>INTENSIVE</b> <b>INTENSIF</b> <b>INTENSIV</b> <b>INTENSIVO</b> <b>INTENSIVO</b>
PC07	42 l	8,2 l	2,5 l	(RAPID) (RAPIDE) (SCHNELL) (RÁPIDO) (RAPIDO)	(DIN10511)	(DIN10510)	
PC09	42 l	8,2 l	2,5 l				
PC12	42 l	8,2 l	2,5 l				
PC07				90 s.	90 s.	120 s.	240 s.
PC09				75 s.	90 s.	120 s.	240 s.
PC12				55 s.	90 s.	120 s.	240 s.
	<i>Drain fitting</i> Raccord d'évacuation Auslassfitting Empalme de descarga Raccordo di scarico	<i>Storage and operating temp.</i> Temp. de fonctionnement et stockage Betř. - u. Lagerungstemp. Temp. func. y almacén. Temper. di funz. e stocc.	<i>Relative humidity</i> Humidité relative Relative Feuchtigkeit Humedad relativa Umidità relativa	<i>Washing temperature</i> Température lavage Spüitemperatur Temperatura de lavado Temperatura lavaggio	<i>Rinse temperature</i> Température rinçage Nachspültemperatur Temperatura de enjuague Temperatura risciacquo		
PC07	Ø 1" G	5° ÷ 40° C	20 ÷ 90 %	50° ÷ 60° C	80° ÷ 90° C		
PC09	Ø 1" G	5° ÷ 40° C	20 ÷ 90 %	50° ÷ 60° C	80° ÷ 90° C		
PC12	Ø 1" G	5° ÷ 40° C	20 ÷ 90 %	50° ÷ 60° C	80° ÷ 90° C		
	<i>Water inlet max temp.</i> Temp. max entrée eau Nachspültemperatur Temp. máx. entrada agua Temp. max entrata acqua	<i>Sound pressure level</i> Niveau pression acous. Geräuschpegel Nivel de presión acús. Livello pressione acus.	<i>Dish rack dimensions</i> Dimensions panier Abmessungen Korb Dimensiones cesta Dimensioni cestello	<i>Net weight</i> Poids net Nettogewicht Peso neto Peso netto	<i>Pack. machine weight</i> Poids machine emball. Gewicht verpackte Maschine Peso máquina embal. Peso macchina imball.	<i>Water supply</i> Alimentation hydrique Wasserversorgung Alimentación hidráulica Alimentazione idrica	
PC07	55° C	< 70 dB (A)	500 x 500 mm	113 kg	139 kg	2÷4 bar Ø 3/4" G	
PC09	55° C	< 70 dB (A)	500 x 500 mm	113 kg	139 kg	2÷4 bar Ø 3/4" G	
PC12	55° C	< 70 dB (A)	500 x 500 mm	113 kg	139 kg	2÷4 bar Ø 3/4" G	








**CONTROL PANEL - TABLEAU DE BORD DES COMMANDES  
BEDIENBLLENDE - PANEL DE CONTROL - CRUSCOTTO COMANDI**









**Fig. 1**

 	 <b>ON/OFF</b> Start selected cycle
	 <b>Allumage/Arrêt (ON/OFF)</b> Démarrage du cycle sélectionné
	 <b>Ein-/Aus schalten (ON/OFF)</b> Start des gewählten Zyklus
	 <b>Encendido/Apagado (ON/OFF)</b> Puesta en marcha del ciclo seleccionado
	 <b>Accensione/Spegnimento (ON/OFF)</b> Avvio ciclo selezionato

 	 <b>Scroll/Selection Key</b>
	 <b>Touche Défilement/Sélection</b>
	 <b>Scroll-/Auswahl taste</b>
	 <b>Tecla Desplazamiento/Selección</b>
	 <b>Tasto Scorrimento/Selezione</b>

 	 <b>BACK key</b>
	 <b>Touche BACK</b>
	 <b>BACK-Taste</b>
	 <b>Tecla BACK</b>
	 <b>Tasto BACK</b>

	 <b>Display</b>
	 <b>Écran</b>
	 <b>Display</b>
	 <b>Display</b>
	 <b>Display</b>

**ENGLISH**

**Part 1: Use and safety description**

**Part 2: Reserved for Operator**

**Part 3: Reserved for the Authorised and  
Qualified Technician**

**ENGLISH**



## SPECIAL WARNINGS FOR THE OPERATOR

- Before commissioning the machine, the operator must have carefully read this publication and acquired in-depth knowledge of the technical specifications and the machine controls.
- Before installing the machine, check that the installation site is compatible with its overall dimensions.
- **If the machine is “recessed”, make sure that the compartment and adjacent furnishing elements are suitable, namely that they do not suffer from being exposed to the water vapour which can escape the machine during operation and especially when the capote opens after a wash cycle.**
- When installing or removing part of the machine, use only suitable lifting and handling equipment for its weight.
- Do not allow unauthorised and unqualified personnel to start, adjust, run or repair the machine. Furthermore, refer to this manual for the necessary operations.
- The mechanical parts and the electric/electronic components inside the machine are protected by fully closed panels.
- Before cleaning and/or servicing the machine, **make sure that the main switch is set to “OFF” O**, in order to disconnect power from the machine while the operator is intervening.
- The electric power system must be provided with an automatic triggering device upstream of the main switch of the machine and a suitable earthing system which complies with all the requirements of industrial accident-prevention standards.
- If the need arises to intervene on the main switch or in its vicinity, disconnect the power to the line which the main switch is connected to.
- All inspections and maintenance operations which require the safety guards to be removed must be carried out under the full responsibility of the user. It is therefore recommended that only specialised and authorised technical personnel perform these operations.
- Check that all the accident prevention safety devices (barriers, guards, casings, microswitches, etc.) are not tampered with and are in perfect working order before operation. If not, have them repaired.
- **Do not remove the safety devices.**
- To avoid personal risks, use only electrical tools which are correctly connected to the earth socket and compliant with national safety regulations.
- Do not tamper with the electrical system or with any other mechanism for any reason whatsoever.
- **Never use your hands** or unsuitable instruments to locate leaks from the various hoses. Pressurised or irritating air and fluids could cause serious harm to persons and/or objects.
- Do not use your hands instead of suitable tools to operate the machine
- Do not stop moving parts with your hands or other objects
- **PAY THE UTMOST ATTENTION TO THE RATING PLATES ON THE MACHINE WHENEVER OPERATING ON IT OR IN ITS VICINITY.**
- The user must keep all the rating plates legible.
- Do not climb onto the capote or on top of the machine.
- The user must also replace all rating plates which for any reason have deteriorated or are not clearly visible, requesting new ones from the Spare Parts Service.
- In case of machine malfunctioning or damage to its components, contact the maintenance manager without performing any further repairs.
- It is strictly prohibited for anyone to use the machine for purposes other than those specifically intended and documented. The machine must always be used in the ways, times and places foreseen by good practice standards, by current laws in every country, even though the specific country may not have appropriate standards that regulate the sector.
- **The manufacturer will not be held liable for accidents or harm to persons or objects resulting from failure to comply with the safety requirements and standards indicated herein.**
- **These requirements, together with standards relative to machine installation and to electrical connections, constitute an integral part of the Industrial Accident Prevention Regulations of each individual country.**
- **THESE SAFETY STANDARDS INTEGRATE AND DO NOT REPLACE LOCAL SAFETY STANDARDS IN FORCE**
- **NEVER have rushed or makeshift repairs carried out which could jeopardise proper machine operation.**
- **WHEN IN DOUBT, ALWAYS REQUEST THE INTERVENTION OF SPECIALISED PERSONNEL.**
- **ANY TAMPERING BY THE USER RELIEVES THE MANUFACTURER FROM ALL LIABILITY AND MAKES THE USER SOLELY RESPONSIBLE FOR RESPONDING TO THE COMPETENT ACCIDENT PREVENTION AUTHORITIES.**
- **This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.**
- **Make sure that children do not play with the appliance.**
- **It is prohibited to spray water on the appliance to clean it.**

## 1.1 GENERAL DESCRIPTION

Single skin body, stainless steel execution AISI 304. Hood activated cycle start and manual cycle start. Removable rack holder. Single piece deep pressed tank; multiple filtration system (whole tank filter and pump suction filter). Built in rinse aid dosing pump. Provision for detergent dosing pump connection. Multifunction and multi-colour START button 4 preset cycles (ECO/GLASSES/PLATES/INTENSIVE) with customisable duration and temperatures. Temperature display (wash and rinse). Cycle progress status indications. Alarm diagnostics.

Optional: drain pump and stainless steel washing arms.

## 1.2 TYPE OF USE AND CONTRAINDICATIONS

The machines were designed and built to wash dishes in specific dish racks, using detergent and rinse agent.

- Objects allowed: glasses, mugs, cups, saucers, cutlery, inserted in specific dish racks, made of suitable material for dishwashers and small enough for the dish rack and machine.
- All specific detergents and rinse agents for industrial dishwashers normally found on the market may be used.



### ATTENTION

Any improper use of the machine relieves the manufacturer from all liability for accidents to objects or persons and terminates any warranty conditions.

## 1.3 TRANSPORT, SHIPPING and STORAGE (Fig. 2)

- The machine is normally shipped inside a cardboard box secured with straps.
- Use a forklift truck or pallet truck to transport the packed machine, placing the box on the relative forks.



### ATTENTION

The machine must only be shipped and stored sheltered against atmospheric agents.

## 1.4 CHECKS UPON RECEIPT

When the supply is received, check that the packages are intact and visually not damaged.

If all is intact, remove the packaging (unless different instructions are given by the manufacturer) and check that the machine has not been damaged during transportation.

Check for any structural damage, crushing or breakage.

If any damage or imperfections are found:

- 1- Immediately notify the carrier either by telephone or through registered mail with acknowledgment of receipt;

- 2- Inform the manufacturer prior to registered mail with acknowledgment of receipt.



### IMPORTANT

Any damage or faults must be promptly reported and in any case **within 3 days** from the date of receipt of the machine.

## 1.5 UNPACKING (Fig. 2-3)

Proceed as follows to remove the machine from the packaging:

1. Remove the straps (1) securing the box.
2. Remove the box (2), lifting it upwards.
3. Remove the protective film from the machine.
4. Remove the machine from the base, lifting it from the bottom of the body (Fig. 3).
5. All packaging elements must be collected and not left in the reach of children as they are sources of danger. They must be disposed of as solid urban waste.



### ATTENTION

Once the machine has been unpacked, **NEVER** lift it from the electric components box.

Lift the machine from the bottom of the body. Place it on the forks of the forklift truck to transport it.

## 1.6 MACHINE IDENTIFICATION (Fig. 4)

- The serial number and relative machine data are written on the rating plate (3) on the right side of the machine.



### IMPORTANT

To request technical support or to order spare parts, always include the model and serial number of the machine.

## 1.7 DESCRIPTION OF THE SAFETY DEVICES

- The **PC** models are equipped with a safety microswitch which blocks the wash pump when the tank capote is opened accidentally.
- Electric parts closed by panels secured with screws.
- Electric equipotential earth electrode.
- Safety overflow (13) Fig.8 to prevent water from overflowing.

## 1.8 REGULATORY REFERENCES

- The machine and its safety devices are built in compliance with the following standards:
- Essential safety requirements set forth by directives 2006/42/EEC (MD), 2014/35/EEC (LVD), 2014/30/EEC (EMC).
- Requirements set forth by directive 2002/95/EEC (RoHS).

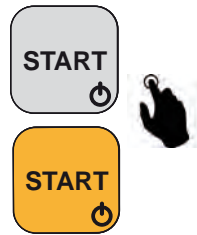
### 2.1 PC OPERATION

#### 2.1.a Switch-on and Preparing the machine (Fig. 1)

To turn the machine on, keep the START (ON/OFF) key pressed for about 5 sec.

The START key turns YELLOW.

F2 appears on the display.



**IMPORTANT**  
The last cycle used remains set and is displayed when the machine is switched on.

When the water level is reached in the tank, the START key FLASHES GREEN.

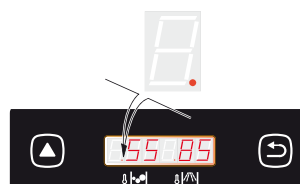


The set-point temperatures appear on the display.

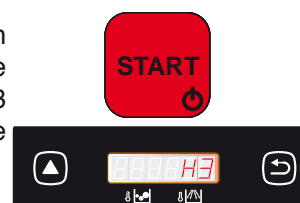


The machine is already available for washing in this condition.

In cycle start mode **AUTOMATIC**, a dot is displayed in the lower left corner of the display.



If the wash cycle is started with the FLASHING GREEN key, the START key will turn RED and H3 will appear on the right side of the display.



When the set tank temperature is reached, the START key lights up STEADY GREEN.



#### TEMPERATURE READINGS

The set-point temperatures of the water in the tank and boiler appear on the display.



With the machine in stand-by, the **ACTUAL** temperature in the boiler and in the tank for the selected cycle can be displayed by pressing the BACK key.

If no key is pressed, after about 5 sec., the set-point temperatures appear on the display again.



### WASH OPERATIONS

Add the amount of industrial detergent into the tank, as recommended by the manufacturer, indicated on the product tank as a concentration in g/l.

Add an amount (in g/l) according to an average water consumption of 3l with every wash.

The volume of water in the tank, which is necessary for the amount of detergent to be calculated for models **PC**, is indicated on the page related to the technical data of the dishwasher.

The rinse agent dosage is managed both during the fill-up phase and during the restoring phase by means of a hydraulic pump. The hydraulic pump is calibrated by a qualified technician during installation.

With each wash, the pump restores the values of the rinse agent indicated by the manufacturer.

We recommend installing a peristaltic pump to dose the detergent.

#### ATTENTION

**When the items to be washed have burnt deposits or much time has passed before being washed, they must be soaked in water with an appropriate emollient product. Do not use manual washing products as they could generate foam inside the machine.**

Introduce the dish rack into the machine after having removed solid waste from the objects to be washed.

#### 2.1.b CYCLE SELECTION



The duration of the wash cycle can be chosen from different cycle times, indicated by the respective symbol:



ECO



GLASSES



DISHES



INTENSIVE

selected by pressing the SCROLL key.



Every time the key is pressed, the cycle to be performed is displayed and the relevant BLUE LED lights up.

#### EXTRA CYCLE FUNCTIONS

- C1 (SELF-WASHING)
- C2 (DRAIN) optional
- C3 (REGENERATE) for versions A

**2.1.c STARTING the WASH CYCLE**

**ATTENTION**

It is recommended to check the level of detergent and rinse agent daily.

**IMPORTANT**

The **MANUAL** or **AUTOMATIC** (by closing the capote) cycle start-up mode must be changed by an authorised technician.

**STARTING the MANUAL WASH CYCLE**

Press the START key to start the wash cycle.



The START key turns BLUE during the entire duration of the wash cycle. The countdown of the cycle appears on the display in seconds. Any other alarm messages will be displayed on the right. The following phases are performed during a complete cycle:

- ° WASH
- ° PAUSE
- ° RINSE
- ° DRAIN

During the cycle you can display the ACTUAL temperature by pressing the BACK key.



**THERMOSTOP FUNCTION**

If the rinsing temperature is not ADEQUATE at the end of the washing phase, the COUNTDOWN on the display stops, so as to indicate the intervention of the thermostop. The washing phase will last for as long as is necessary to reach the MINIMUM GUARANTEED RINSE temperature, equal to the value:  $T^{\circ}\text{setpoint} - \text{set thermostop value}$ . Once the set temperature value is reached, the countdown resumes until the cycle is completed.



Any other messages will be displayed on the right.

The pause to reach the ideal temperature can be prolonged to a maximum of **8 minutes**. After this time, the washing and rinsing cycle is completed and the H1 alarm will appear on the right side of the display.



During the thermostop you can display the ACTUAL temperature by pressing the BACK key.



**2.1.d INTERRUPTING the CYCLE**

The wash cycle can be temporarily interrupted in two ways:

1) **F1** appears on the display when the capote is opened. When the capote is closed again, the cycle resumes from where it stopped.



Once the wash cycle is completed, the SET temperatures appear on the display. The START key turns STEADY GREEN (indicating that the machine is ready for the next cycle).



At the end of the wash cycle, remove the dish rack and shake it gently to remove the last drops on the washed items. Let the objects dry and remove them from the dish rack with clean hands. Set everything on hygienic and stable surfaces.

2) Turn off the machine by keeping the START key pressed for 5 sec.



This way, every active cycle is interrupted definitely and the machine is set to OFF.



When switched on again, the LED associated with the last selected cycle will light up and the display will indicate the alarm code "A1" that will disappear when a new cycle begins.



**2.1.e DRAINING WATER FROM THE TANK**

**2.1.e .1 MACHINE DRAIN without a DRAIN PUMP (Fig. 8)**

The water in the tank can be emptied at any time of the day depending on the accumulated filth. Proceed as follows to perform this operation:



- SWITCH OFF the dishwasher by pressing the START key for 5 sec.
- OFF appears on the display.
- Remove the overflow (13), allowing the water to drain completely from the tank;
- Extract the tank filter (14) and clean it.



At the end of the cycle, put the filter (14) and the overflow (13) back into the respective seats.



### 2.1.e.2 DRAINING WATER FROM THE TANK for MACHINES with a DRAIN PUMP

The tank can be emptied by starting the manual drain cycle during which only the drain pump keeps running.

#### **IMPORTANT**

The execution of the cycle must start with the dishwasher ON, FULL TANK and Capote CLOSED.

To DRAIN, you must:

Press the SCROLL key.



Select the **C2** function on the display.



Press the START key.



Open the capote, Remove the overflow (13) and close the capote again.



The START key turns BLUE during the entire duration of the cycle.

The DRAIN CYCLE starts for the set time.

When the cycle is started, the left side of the display will show the countdown in seconds and the right side will display **C2**.

At the end of the cycle, the machine switches off automatically and the display reads OFF.



Pressing the START key with the DRAIN cycle in progress, the cycle is immediately interrupted, the dishwasher is switched off and OFF appears on the display.



#### **ATTENTION**

If the tank is not drained, the alarm **A10** will appear on the display at the end of the cycle.



### 2.1.f SELF-WASHING (and DRAIN)

A SELF-WASHING (and DRAIN) cycle can be carried out at the end of the day.

#### **IMPORTANT**

The execution of the cycle must start with the dishwasher ON, FULL TANK and Capote CLOSED.

To perform the SELF-WASHING cycle, you must:

Press the SCROLL key.



Select the **C1** function on the display.



Press the START key.



Open the Capote, Remove the overflow (13) and CLOSE the capote again.

The START key turns BLUE during the entire duration of the cycle.



When the cycle is started, the left side of the display will show the countdown in seconds and the right side will display **C1**.

At the end of the SELF-WASHING cycle, the machine will have drained the water from the tank and OFF will appear on the display.



Pressing the START key with the SELF-WASHING and DRAIN cycle in progress, the cycle is immediately interrupted, the dishwasher is switched off and OFF appears on the display.



#### **ATTENTION**

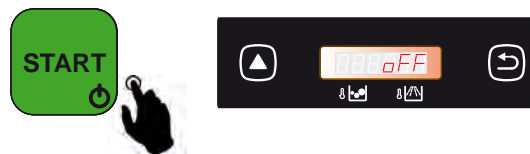
If the tank is not drained, the alarm **A10** will appear on the display at the end of the cycle.



**2.1.g SWITCHING OFF THE MACHINE AT THE END OF THE DAY**

At the end of the working day, switch the machine off by pressing the START key for 5 sec. and wait for OFF to appear on the display.

Then, open the capote, Remove the overflow (13) and close the capote again.

**FOR MACHINES EQUIPPED WITH a DRAIN PUMP**

For machines fitted with a drain pump, press the START key for 5 sec. to **ACTIVATE** a 10-second countdown, during which the capote must be opened, Remove the overflow (13) and the capote closed again.

Then, the draining phase begins, shown on the display by means of a countdown on the left and the message **C2** on the right.



The drain can be interrupted at any time by pressing the START key once.



**Disengage the wall-mounted main switch and close the water supply valves.**

**WARNINGS DURING OPERATION**

- 1) Check that the washing temperature remains approximately 55-60° C;
- 2) Do not immerse your bare hands in the soapy water; should this happen, immediately rinse them with plenty of running water;
- 3) Use only specific anti-foaming detergents for industrial machines;
- 4) Deactivate the appliance in case of failure or malfunctioning.  
For any repairs, contact a technical service centre authorised by the manufacturer and request original spare parts.
- 5) In no case whatsoever must you change the original settings of the machine without first having consulted the technical service centre authorised by the manufacturer;
- 6) Do not open the capote too quickly while the machine is running.
- 7) Change the water in the wash tank even several times a day depending on the cycles carried out.

**ADVICE TO ACHIEVE AN IDEAL WASHING RESULT (Fig. 8)**

An unsatisfactory washing result can be seen when traces of filth remain on the dishes or objects; rings can be caused by insufficient rinsing.

In this case, check that the rinsing nozzles (17) are clean and that the water mains is pressurised;

If soiled, check that:

- The tank filter (14) is clean;
- the wash water temperature is approximately 55-60°C;
- the objects are positioned properly in the dish rack;
- the wash/rinse nozzles are clean (17/18);
- the spray arms (16/19) rotate freely.
- check the concentration of the detergent and rinse agent.

**IMPORTANT**

**Failure to comply with the above-mentioned recommendations could jeopardise the safety of the dishwasher.**

### 2.2 CLEANING (Fig. 8)

#### 2.2.a OVERVIEW

Strict observance of the maintenance rules in this section guarantees good preservation and satisfactory machine operation and greatly reduces the need for repairs.



#### ATTENTION

In case of irregularities or malfunctioning of any machine component, **FIRST OF ALL CHECK** that the instructions in the previous paragraphs have been followed.

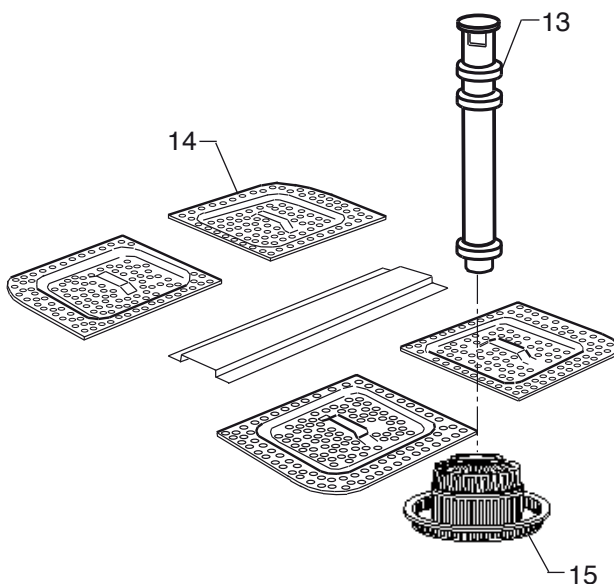
Interventions must be carried out promptly at the onset of failures to prevent the problem from worsening and other parts being damaged.



#### ATTENTION

Daily operations to be carried out when the work is completed, with the machine **OFF**, the main switch disconnected, the water supply valve closed and the wash tank empty.

1. Clean the inside of the machine thoroughly.
2. Remove the overflow (13) and lift it to perform cleaning.
3. Extract the tank filter (14/15) from the bottom of the machine and lift it to perform cleaning



4. Wash the filters under running water and refit them correctly in their seats by following the inverse order.

### 2.3. MAINTENANCE (Fig. 8)

Before performing any maintenance, switch the machine off, disconnect the wall-mounted main switch, close the water supply valves and empty the tank.

#### 2.3.a CHECKING and CLEANING THE SPRAY ARMS and NOZZLES (PC07)

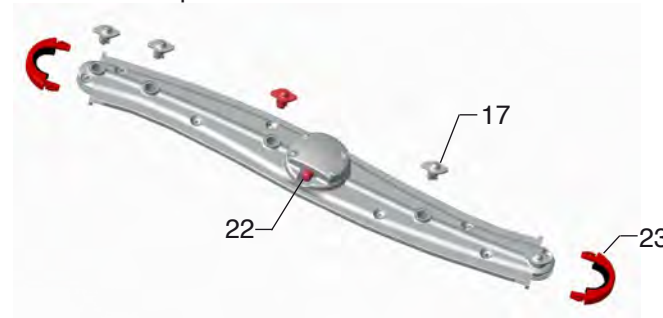
Periodically check that the upper and lower wash/rinse spray arm (16/19) rotates freely and that the relative nozzles (17) are not obstructed.

#### CLEANING THE LOWER/UPPER UNIT:

1. Release the spray arm (16) by pressing the button in the middle (22) and lifting the spray arm (16).



2. Disassemble the wash/rinse jets (17) and the side plugs (23) pressing them lightly. If the nozzles are obstructed, unscrew them to remove them. Clean the nozzles while paying attention not to deform their shape.
3. Refit the side plugs (23) and the nozzles (17) in the exact same position.



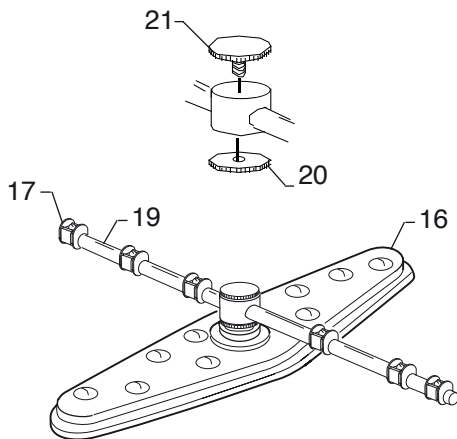
4. Reposition the wash/rinse spray arm.

### 2.3.b CHECKING AND CLEANING THE SPRAY ARMS AND NOZZLES (PC09-PC12) (Fig. 8).

Periodically check that the wash reel (16) and the rinsing reel (19) to rotate freely and that the relative nozzles are not clogged.

#### LOWER / UPPER GROUP CLEANING:

1. Unscrew the ring nut (20/21) and lift the reels (16) and (19).
2. Wash the washing and rinsing reels.  
In case there are nozzles (17) clogged clean them and then reassemble them exactly in the original position.
3. Reassemble everything in the reverse order



#### ATTENTION

Regularly check and clean the spray arms, removing them from the columns and removing any debris and deposits. The frequency of this operation depends on the amount of residue or on unsatisfactory washing results. To wash the outside of the machine, do not use corrosive products such as sodium hypochlorite (bleach) or hydrochloric acid (muriatic acid) with steel sponges or brushes.

## 2.4. DESCALING

In the presence of hard water, limestone deposits are formed inside the machine and on the dishes which, for hygienic and operational purposes, must be removed by descaling. The operating procedures and their frequency are usually recommended by the supplier of the descaler who has appropriate products.

To avoid damaging the machine, do not exaggerate with the dosages, and strictly abide by the instructions of the descaler manufacturer. When the operations are completed, rinse with plenty of water.

## 2.5. PUTTING TEMPORARILY OUT OF SERVICE.

In case of a prolonged stop of a few weeks, before closing the machine, it is recommended to fill the tank with clean water and to perform a few empty cycles. Then drain the water so that bad smells are not produced and the pump does not remain dirty.

If necessary, repeat this operation several times until the water is clean after the empty wash cycle.

If the downtime is too long, it is recommended to oil the stainless steel surfaces with vaseline and to drain the water from the boiler and the electric pump.

## 2.6. DEMOLITION and WASTE DISPOSAL.



When you intend to scrap the machine, drain the water from the tank and the boiler, as indicated in the previous points, and disconnect the machine from the water and electric mains. Then dismantle the components following that prescribed in the relevant standards in force in compliance with the national and local ecological-environmental regulations, taking care to separate the parts as follows:

- metal parts: body, surfaces, panels, filters;
- electric parts: motors, contactors, microswitches, wires;
- plastic parts: fittings, dish racks;
- rubber parts: hoses, sleeves.

## 2.7 SCHEDULED and PREVENTIVE MAINTENANCE

It is recommended to service the machine according to the scheduled maintenance at least every 6 MONTHS, by contacting the authorised technical assistance service.

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**2.8. REGENERATION CYCLE**  
**(only for "A" models)**

The regeneration phase of the resins **must start with the dishwasher ON, FULL TANK and capote CLOSED.**

**2.8.a FILLING THE SALT TANK**

First of all make sure that there is salt in the specific container; otherwise, proceed as follows:

1. Unscrew the cap from the tank and introduce **ONLY COARSE COOKING SALT.**
2. Fully screw the cap back on to make sure it is closed properly

**2.8.b STARTING RESIN REGENERATION**

Once the cycles set on the display are reached, **A9** appears on the display, which means **REGENERATION REQUIRED.**



Press the **SCROLL** key



Select the **C3** function from the display.



Press the **START** key.



**The START key turns WHITE.**

**Open the capote.**

**Remove the overflow (13) and close the capote again.**

The **REGENERATION** phase begins.

When the cycle has begun, the display on the right will read **C3**. If the tank is not drained, the alarm **A10** will appear on the display at the end of the cycle.



**ATTENTION**

**F1** appears if the capote is opened during the regeneration



The regeneration cycle is interrupted and then resumes when the capote is closed.

At the end of the cycle, the machine switches off automatically and the display reads **OFF**.



The machine is now ready for use.

**ATTENTION**

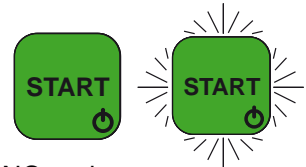
Pressing the **START** key for 5 sec. with the **REGENERATION** cycle in progress, the cycle is immediately interrupted, the dishwasher is switched off and **OFF** appears on the display.

If regeneration is interrupted it does not allow the indicated **REGENERATION REQUIRED** to be eliminated (alarm **A9** on the display), which will reappear upon the next switch-on.



**IMPORTANT**

**Upon switch-on, after an interrupted regeneration, wait for the tank to be restored until the START key becomes STEADY GREEN or FLASHING GREEN.**



Run a complete **SELF-WASHING** cycle by performing the following steps:

Press the **SCROLL** key.



Select the **C1** function on the display.



To start the cycle, press the **START** key.



At the end of the **SELF-WASHING** cycle the dishwasher switches off and **OFF** will appear on the display.



The machine can be reused by re-inserting the overflow in its original position and switching the dishwasher on.

Due to the interrupted regeneration, alarm **A9** will remain on the display.

We recommend starting a regeneration cycle as soon as possible.








## SUMMARISED TABLE OF DISPLAYED ALARMS

WARNING	ALARM DESCRIPTION
<b>A1</b>	CYCLE NOT COMPLETED
<b>A2</b>	BOILER OVERHEATING
<b>A3</b>	DISCONNECTED TEMPERATURE PROBE
<b>A4</b>	BOILER RCD and TANK FILL-UP TIMEOUT
<b>A5</b>	BOILER RCD HEATING TIMEOUT DURING THE INITIAL FILL-UP
<b>A9</b>	REGENERATION WARNING
<b>A10</b>	FULL TANK ALARM
<b>H1</b>	INSUFFICIENT RINSE WATER TEMPERATURE
<b>H2</b>	NO WATER (RCD)
<b>H3</b>	INSUFFICIENT WASH WATER TEMPERATURE

## SUMMARISED TABLE OF DISPLAYED WARNINGS

WARNING	STATUS DESCRIPTION
<b>F1</b>	DOOR OPEN
<b>F2</b>	INITIAL TANK FILL-UP
<b>F6</b>	HEAT RECOVERY (flashing green button)
<b>C1</b>	SELF-WASHING and DRAIN
<b>C2</b>	DRAIN
<b>C3</b>	REGENERATION

**SUMMARISED TABLE OF START KEY WARNINGS**

MACHINE STATUS	START KEY COLOUR
Machine OFF	none 
Machine in INITIAL FILL-UP phase	YELLOW (steady) 
FULL TANK (initial fill-up) TEMPERATURE NOT REACHED	GREEN (flashing) 
Machine READY FULL TANK TANK and BOILER WATER TEMPERATURE reached	GREEN (steady) 
CYCLE in PROGRESS	BLUE (steady) 
Machine in ALARM	RED (steady) 
Machine in REGENERATION	WHITE (steady) 

## TROUBLESHOOTING

FAULT	CAUSE	SOLUTION
<b>The machine does not switch on.</b>	Main switch disconnected.	Enable switch.
<b>Water does not fill</b>	Water valve closed. Dirty fill-up solenoid valve filter. Rinse nozzles clogged.  Overflow hose not inserted correctly  <b>ALARM A4:</b> No water RCD pump not working (optional) <b>WARNING F1:</b> Capote open	Open the valve. Clean the filter (6 Fig.6) Unscrew and wash the nozzles (17 Fig. 8) under running water  Check that the overflow hose is inserted properly (13 Fig. 8).  Check for mains water supply; Check the RCD pump operation Check that the capote is closed perfectly and/or level/check levelling of the machine
<b>Insufficient washing.</b>	Wash nozzles clogged. Wash filter dirty. Blocked washing spray arm Detergent insufficient or missing.  Insufficient wash conditions  <b>ALARM H3:</b> Wash temperature insufficient <b>ALARM A3:</b> Probe disconnected or interrupted	Clean the nozzles of the washing spray arm (18 Fig. 8). Clean the filter. Remove and clean the spray arm and support (16 Fig. 9) Restore the detergent in the tank and check its concentration.  Check that the washing phase is carried out correctly.  Wait for the tank to reach the adequate temperature and perform a new cycle. Contact the Assistance Service.
<b>Insufficient rinsing.</b>	Rinse nozzles clogged. Limestone obstruction in boiler.  Poor water pressure (less than 2 bar - 200 Kpa).  Insufficient temperature. Incorrect position of nozzles or nozzles damaged.  <b>ALARM H1:</b> Rinse temperature insufficient  <b>ALARM H2:</b> No RCD operation  <b>ALARM A3:</b> Probe disconnected or interrupted  <b>ALARM A5:</b> RCD boiler does not heat	Unscrew and wash the nozzles (17 Fig. 9) under running water Contact the Assistance Service.  Wait for the pressure to be restored or purchase a new pressure pump.  Contact the Assistance Service. Check that the nozzles are in the correct position and replace the damaged ones.  Wait for the boiler to reach the adequate temperature. Contact the Assistance Service.  Switch the machine off and on Contact the Assistance Service.  Contact the Assistance Service.  Contact the Assistance Service.

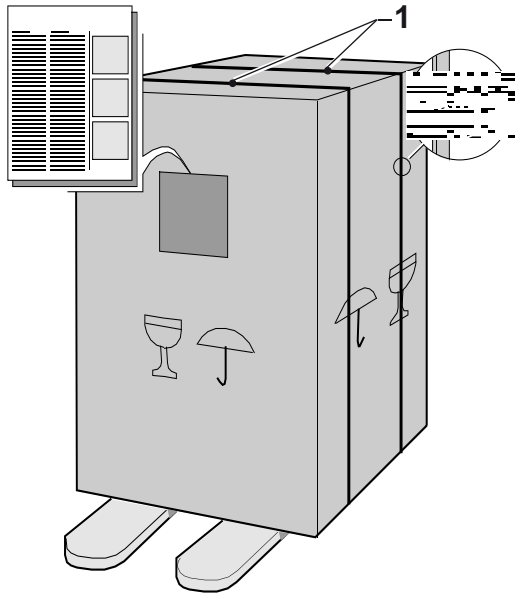


Fig. 2

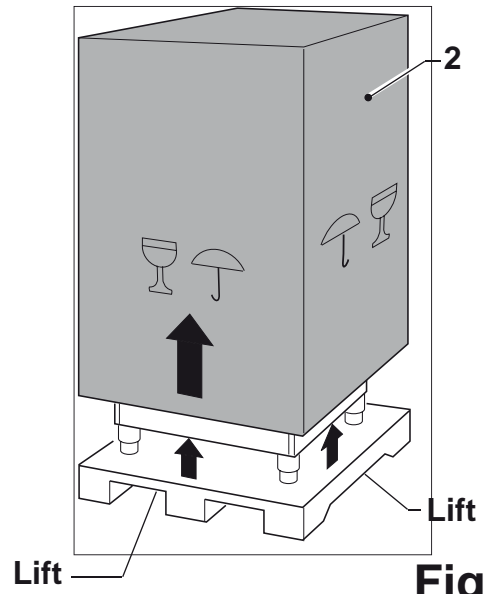
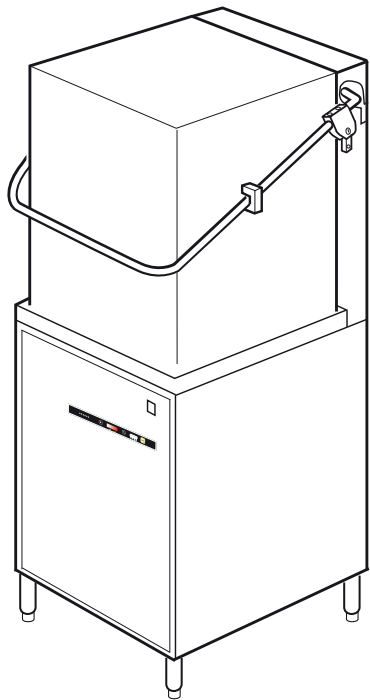


Fig. 3



**COMENDA** Via Galileo Galilei, 8 20060 CASSINA DE' PECCHI MILANO - I

Mod. \_\_\_\_\_ Matr. \_\_\_\_\_

V \_\_\_\_\_ Hz \_\_\_\_\_ A \_\_\_\_\_

kW (M) \_\_\_\_\_ kW  $\sim$  \_\_\_\_\_ kW max. \_\_\_\_\_

Pressione dinamica alimentazione idraulica  
 Pression dynamique arriv e d'eau  
 Dynamic pressure water supply  
 Dynamischer Druck Wasseranlauf  
 Pression Dinamica Alimentacion Hidrica

Pressione idraulica vapore saturo  
 Pression dynamique vapore saturee  
 Dynamic pressure saturated steam  
 Dynamischer Druck gesattigter Dampf  
 Pression Dinamica Vapor Saturado

{ min 200 kPa (2 bar) Calda / Fredda  
 Chaude / Froid  
 Warm / Cold  
 Warm / Kald  
 Caliente / Fria

{ max 400 kPa (4 bar) 55° / 12° C

{ min \_\_\_\_\_ IP X4  
 { max \_\_\_\_\_ A \_\_\_\_\_

QR code, Made In Italy, Barcode, CE mark, and a crossed-out trash can icon.

Fig. 4

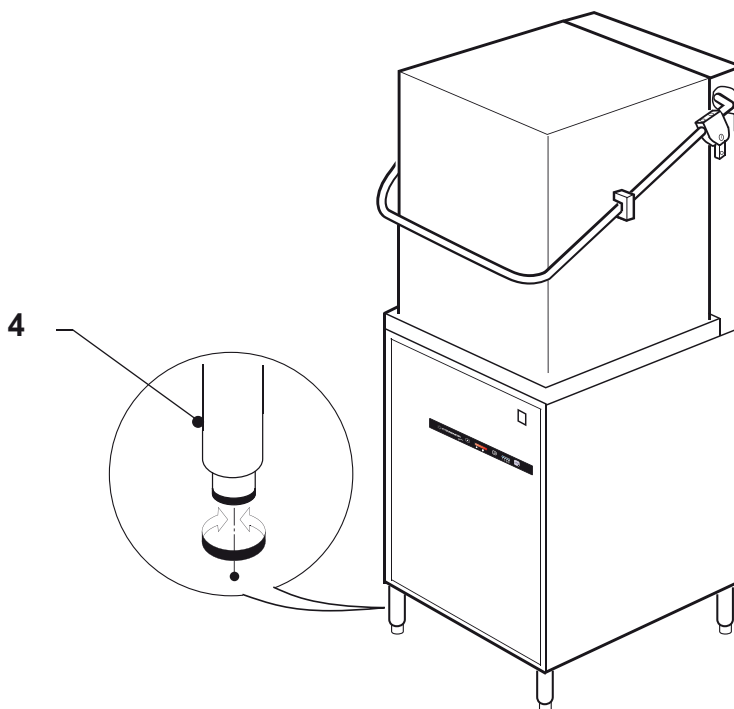
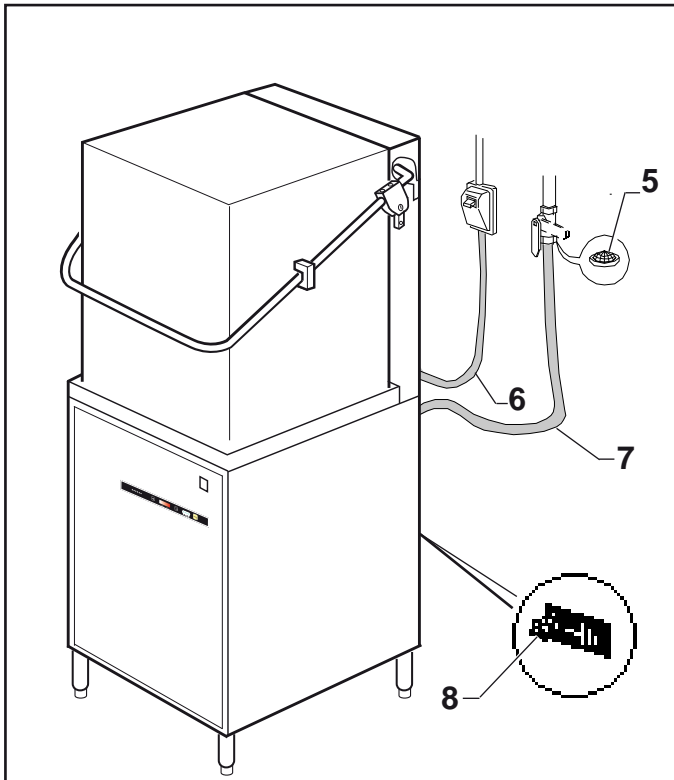
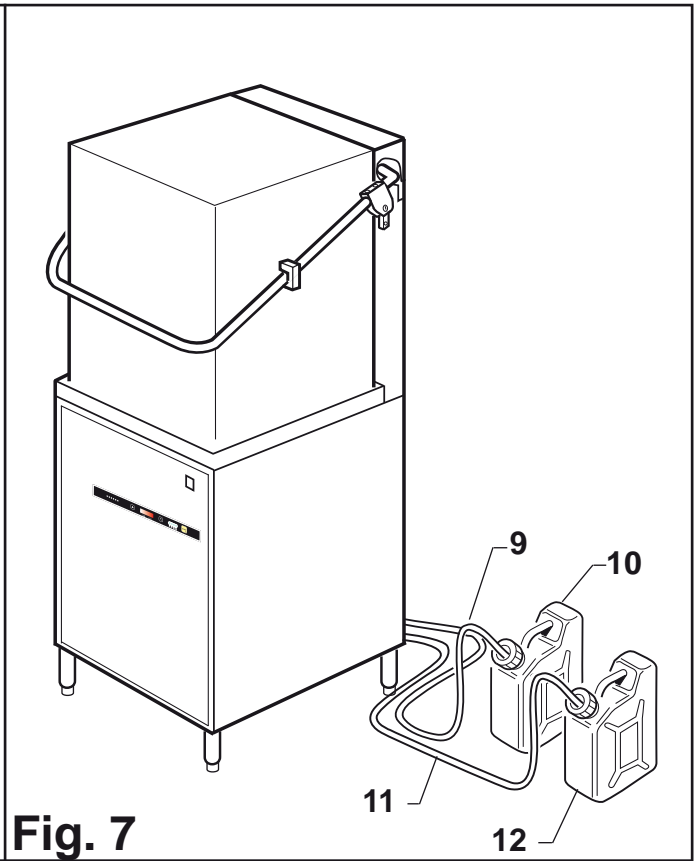


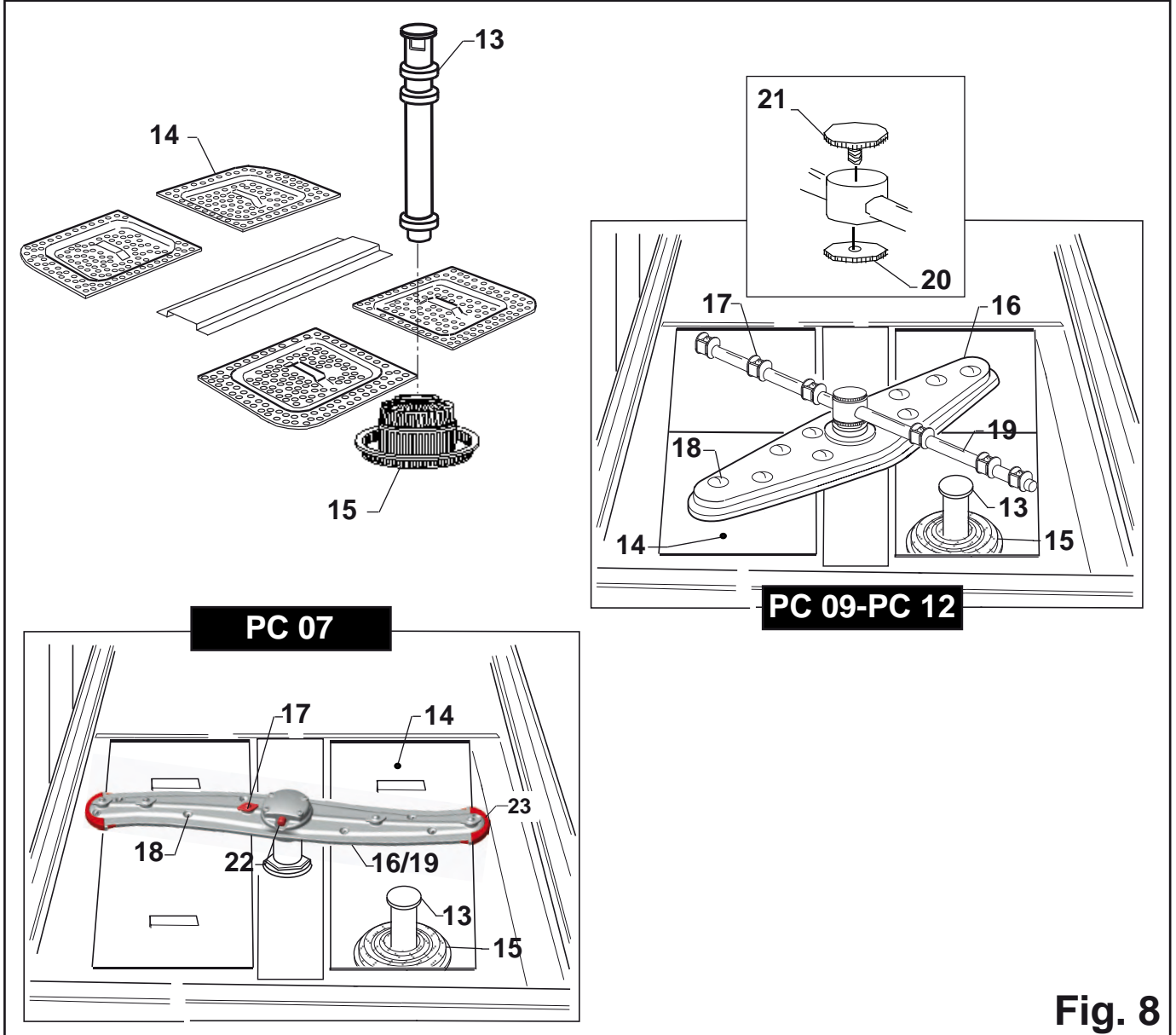
Fig. 5



**Fig. 6**



**Fig. 7**



**Fig. 8**

