



CHEF MAX

User Manual



DISH WASHER

Please read and save this manual carefully before use



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User Manual

Dear User & Client,

Firstly, thanks for purchasing and using our product. All the information and guidelines of this user's manual comply with certain applicable regulations, which come out from our long-term accumulated knowledge and experience as well as current project development situations.

Limited to some special structures, additional specified items or new technology changes, the actual usage situation might be some different from what stated in this user's manual. Should you have any question, please do not hesitate to contact the manufacturer via the method shown in back cover page of this manual.

For safely purpose and efficient operation, please make this document available to users for reference. Do have them to read this manual carefully before carry out any action on this device, especially when starting.

This manual is not applicable for those who have physical or mental disabilities, insufficient experience, and/or insufficient knowledge, including children.

The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here

The user's manual should be placed close to the device, in convenience of user's reading before operation. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.



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Warning

- ▲ Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- ▲ For your safety sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- ▲ This appliance should not be operated by those who have physiological, perceptual or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- ▲ Keep children away from the device.
- ▲ Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines
- ▲ If this appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.
- ▲ Grounding and electrical connection shall comply with national technical regulations!
- ▲ Water pipe connection must conform to relevant hygienic safety standard and installation regulations.
- ▲ Inlet water hardness should be $\leq 50\text{mg/L}$, if not, may affect the warranty set out in the standard conditions of sales.
- ▲ In case of failure or malfunction, turn off the appliance.



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2. Structure Schematic Diagram & Working Principle
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6. Routine Inspection
7. Cleaning & Maintenance
8. Failure Analysis & Troubleshooting



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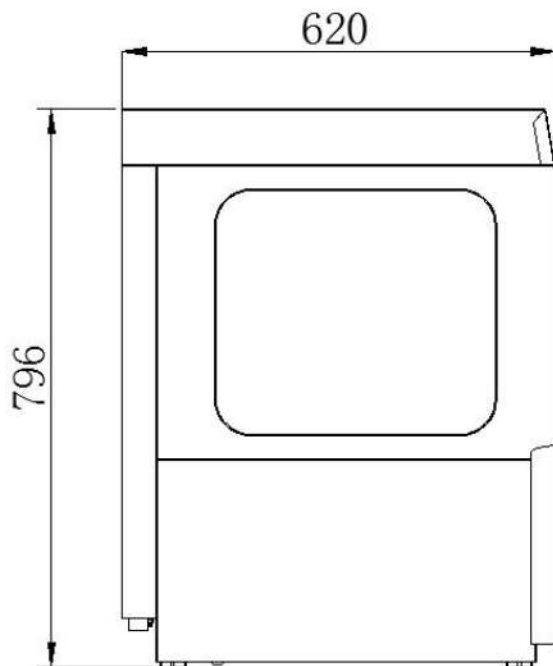
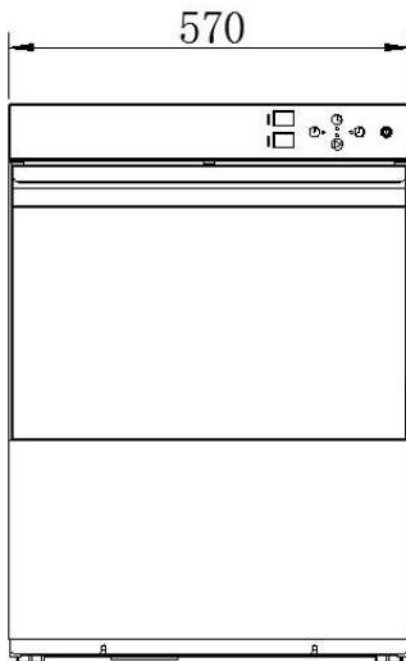
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1. INTRODUCTION OF PRODUCT FUNCTION

This product adopts the most popular design of rotary washing and rinsing arms, ensuring the excellent wash effect. Equipped with electronic chip program control system, simple and clear in operating process. Also, it has powerful water pump, stable in property and reliable in quality. Visual display of boiler and tank temperature by Nixie tube, 3 wash cycles (60s, 90s, 120s) to meet various requirements. Therefore, it is especially applicable for hotel, restaurant, dining hall etc.

2. STRUCTURE SCHEMATIC DIAGRAM & WORKING PRINCIPLE

2.1 OUTLOOK:





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2.2 WORKING PRINCIPLE

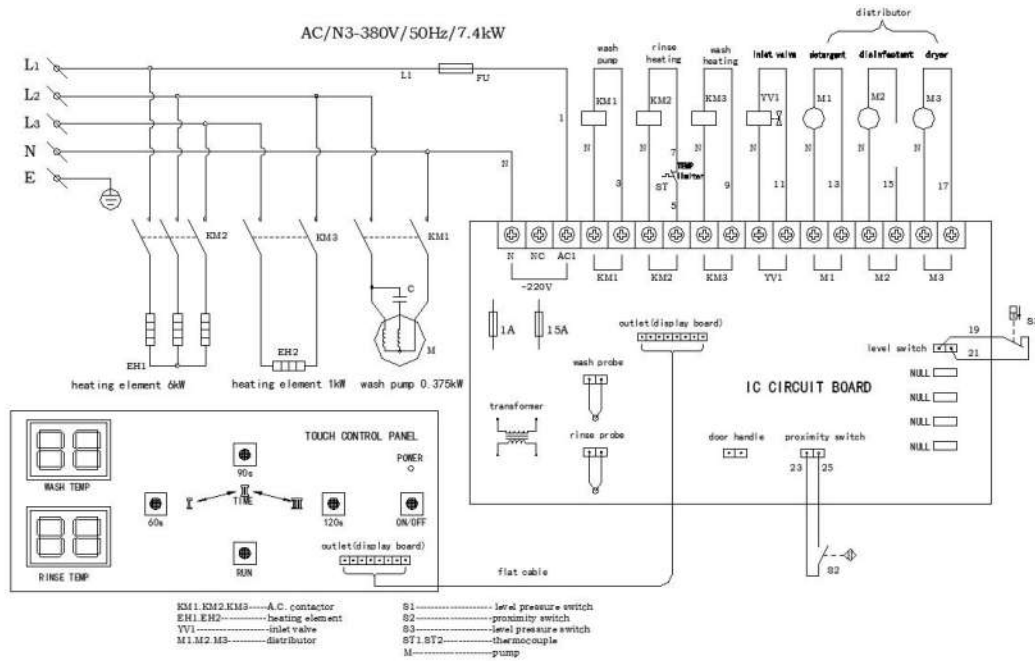
1. Fix the dish frame in a certain place when working; the functional parts, which are controlled by computer program, will execute the corresponding work, such as spraying and rinsing, at the pre-set time in order. First, the heater of the boiler heats the clear water from external connection to 82°C--85°C, which is used for dish frame washing in rinsing period. Meanwhile, make the heater of water tank heat the recycling water in the tank to 55°C--60°C, which is used for main washing and spraying. The rinsed water will flow into the tank automatically and combine with the main spraying water for recycling. The sewage will drain away through overflow pipe.
2. The rinsing arm is rotating and washing under the reacting force of the flow when rinsing. The water supply pressure affects the washing impulsion and rotating speed. Therefore, to ensure the wash effect, add a booster pump in the waterway to increase the water pressure if your water supply pressure is lower. The main spraying accomplishes spraying by pumping water and pressurizing.
3. Three wash cycles, which is set by program, can be selected by users. Each cycle is divided into main spraying time, pause 4 seconds, rinsing time. When main spraying, it can provide signal for detergent distributor to work. When rinsing, it can provide signal for dryer distributor to work.



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2.3 ELECTRICAL DIAGRAM:



3. PARAMETERS

Model	UD-50B
Name	Dishwasher
Dimension (mm)	570×620×796
Wash Cycle Time	60S, 90S, 120S
Hourly Capacity	40 basket /H
Wash Pump (KW)	0.38
Wash tank Heater (KW)	1
Boiler Heater (kW)	6
Wash Tank Capacity (L)	20
Boiler Capacity (L)	4.7
Wash Temperature (°C)	55~65
Rinse Temperature (°C)	82~90
Voltage (V)	220V/50Hz
Frequency (Hz)	50
Water Supply Pressure	0.12MPa~0.2MPa



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4. PRECAUTIONS & RECOMMENDATIONS

4.1 TRANSPORTATION AND STORAGE

During transportation, the machine should be carefully handled and do not put it upside down to prevent from damaging to the shell and inside. The packaged machine should be stored in a ventilated warehouse without corrosive gas. If it needs to be stored in open air temporarily, measurement against raining is needed.

4.2 NOTICE FOR INSTALLMENT

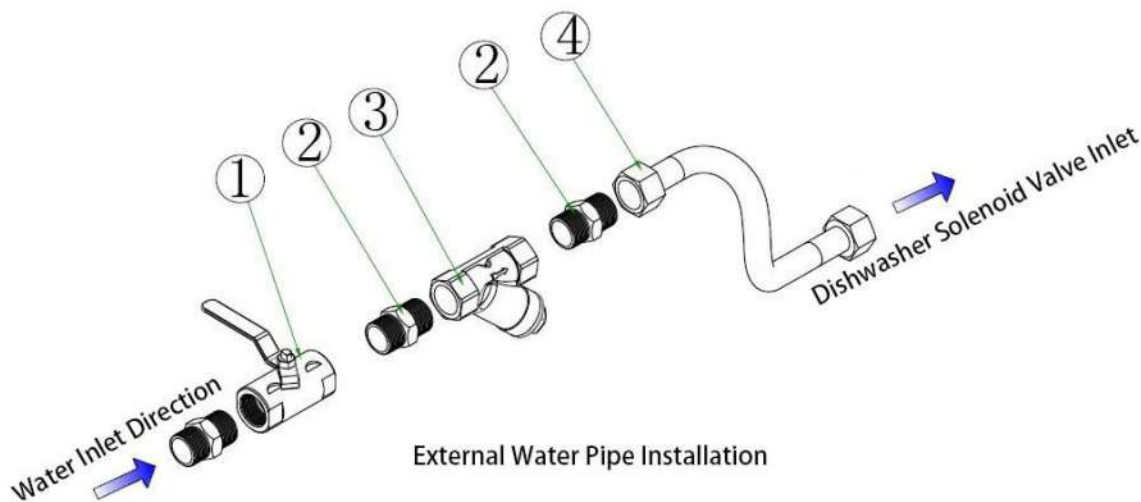
1. Before connecting the water pipe, level the appliance. You can level the appliance and adjust the height by turning the adjusting feet.

2. Connect the supply pipe of the appliance and the inlet solenoid valve on the rear panel first, and then connect the water main. Install a pressure gage between the appliance and water main. Check that whether the dynamic water supply pressure is between 0.12MPa and 0.2MPa or not (Test should be under this circumstance: Fill the hot water tank or boiler with water.). If it is not in accordance with the standard above, install a booster pump or a reducing valve to balance. Use a proper waste water discharge pipe to connect the main sewer.

3. Area with worse water quality must install a Y-shaped filter before the connector of inlet solenoid valve to filter large particle of impurity in water. The Y-shaped filter supplied with the machine can reach an ideal filtering effect, that is essential to guarantee normal operation of the appliance.

When installing, please be sure to install as shown below.

As the picture show:



- 1.--Stainless Steel Ball Valve (3/4''); 2.--Outside Wire Connector(3/4'');
3.--Y Type Filter(3/4''); 4.-- Hose Band Connector(3/4'')

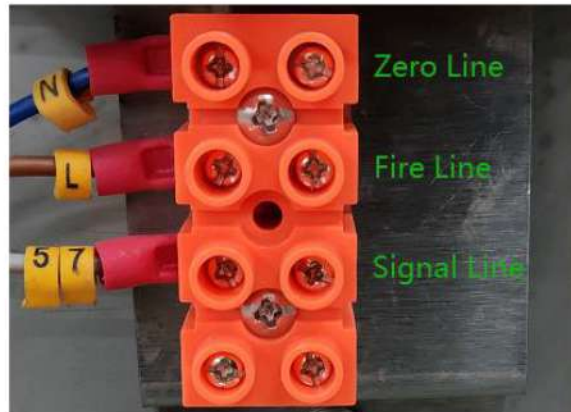


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4. Connect the external distributor

This machine is not equipped with a built-in medicinal liquid dispenser and requires an external dispenser. It must be performed by an authorized technician in accordance with local and national standards.



Distributor and machine wiring diagram

Electrical Connection:

1. Before installation, please read the rated technical parameters on the rated value label for reference. Make sure that whether they conform to the power supply. If you have any questions, please contact the After-sale Service Department or the local dealer.
2. The terminal earth wire must longer than phase line (20mm longer at most). Install a circuit breaker, whose rated power greater than or equal to the parameter that given by the technical data sheet, and a breaker with 30mA residual current and a over current protective device (a magneto-caloric disconnecting device that with manual reset or fuse) between the appliance and the main power output. Connect the earth wire of the power cable to an efficient grounding terminal.

3. Icon Description:



GB/T 5465.2(idt IEC 60417-1)-5021 Isoelectric potential



GB/T 5465.2(idt IEC 60417-1)-5036 (DB:2002-10) Dangerous voltage



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Notice:

1. The appliance should be positioned at a stable area with a minimum clearance of 10cm away from non-combustible substances (e.g. walls, windows etc.) on both sides, and 20cm at back side.
2. The fixed arrangement of wire should be equipped with an all-pole disconnecting switch with a contact opening of 3mm on its poles. It is advisable to install a grounding leakage protection switch. Do not pile up sundries in front of the switch, for convenient operation sake.
3. The appliance is equipped with an earth bolt at its back, which should be connected with copper wire no less than 1.5mm² and earth wire that conforming to safety regulations reliably.
4. After installation, check that whether the connection is loose, whether the voltage is normal and whether the safety grounding is reliable.
5. Vicinity of the mounting position should not store flammable or explosive objects. The ambient temperature should be lower than 45°C and the relative humidity should be below 85%.
6. Installation of the appliance should be done by professional technicians. Only qualified technicians could have the work done.
7. The detergent/auxiliary detergent distributor is optional accessory; users can purchase on their will or purchase from the professional detergent manufacturer. The control circuit of the appliance has pre-set connectors for the detergent distributor, disinfectant distributor and dryer distributor. If you purchase from the professional manufacturers, comply with the user's manual strictly before installation and using. Installation and debugging should be operated by the manufacturers who are responsible for them.

4.3 NOTE

1. This product is a commercial machine that needs to be operated by trained cook, not applicable for household use.
2. Do not sway or tilt the appliance during operation.
3. Do not dismantle or self-modify the machine. Dismantlement and self-modification may cause casualty.
4. Do not open the housing of the machine. This product contains high-voltage circuit, housing



dismantlement may cause electric shock.

5. Before cleaning, unplug and cut off the power supply.
6. During cleaning, do not aim at the appliance with water jet. Water may conduct electricity, that may cause electric shock due to leakage.
7. Do not pat the product or put any heavy objects onto it. Abnormal operation may cause damage and danger.
8. High temperature may cause scald. Do not touch the appliance with hands directly due to high temperature during or after operation.
9. To prevent damage, turn off the switch ASAP when near the thunder zone.
10. Do not destroy the control panel with hard or sharp objects.
11. After working, turn off the switch.
12. If the power cord is damaged, to avoid hazard, substitution should be done by manufacturer or its maintenance department or similar professional personnel.

5. OPERATE INSTRUCTIONS

1. Users have known more about our appliance and selected the optimum parameters to obtain the best working performance. This appliance should be used in designed purpose, that is to say, to make use of water and special detergent to wash dishes. Not applicable for other usage.
No water, no washing.
2. Wash for two or three operating cycles without dishes to flush the hot water tank and pipeline in order to remove the residual commercial grease.
3. Do not wash the ornamental process dish.
4. Do not touch the other metal with silver.
5. Do not make the food on the dishes become dry and hard.

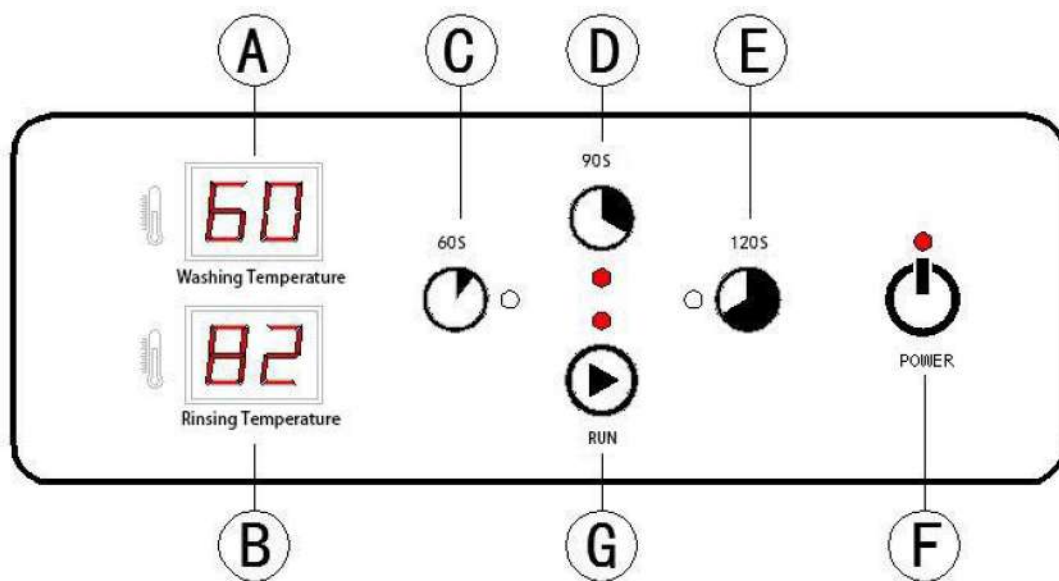


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6. Remove the biggish food residue from the dishes to prevent from blocking the filter.
7. Prewash the dishes with cold water or warm water by spray with no detergent.
8. If the distributor is not installed, put the foamless detergent into the hot water tank when the wash temperature is reached.

5.1 CONTROL PANEL:



- | | |
|---------------------------------|---------------------------------|
| (A) Washing Temperature | (B) Rinsing Temperature |
| (C) Light Washing (60 seconds) | |
| (D) Normal Washing (90 seconds) | (E) Heavy Washing (120 seconds) |
| (F) ON/OFF | (G) RUN |

5.2 OPERATING STEP:

1. Turn on the machine. The buzzer beeps twice, and the digital tube displays the current temperature of the two cylinders, indicating that the machine is working normally, and the power is turned off. **(For the status of first time connect the power)**
2. Press the ON/OFF, the light for the washing type will be on (the type is you chosen in last time). If the door switch is closed, the water level switch is always open, and the solenoid valve is filled with water until it reaches the set water level, that is, the water level



switch is closed, and the solenoid valve stops working.

At this time, if the temperature of the flushing tank does not reach the set temperature (55 ° C), the flushing tank heater works, and the heating is stopped when it reaches the set temperature (60 ° C). When the boiler temperature does not reach the set temperature (82 ° C), the boiler heater works, and the heating is stopped when it reaches the set temperature (82 ° C).

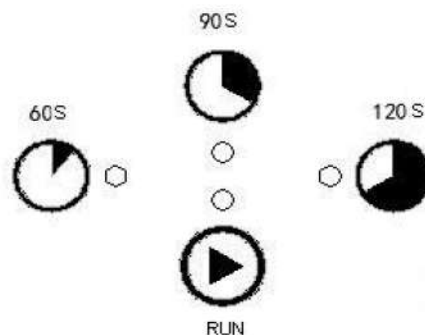
Only when the door switch is closed, the water level switch is closed (up to the set water level). The running light will flash (only when the running light is flashing, you can press the run key or the door is opened and then closed for washing). (standby status)

3. After pressing the run key, the machine runs the washing status set (rinsing, rinsing, and can run when the temperature does not reach the set value, it is recommended to run when the set value is reached), start the washing work, and the washing pump works (only if washing is set Only the working time of the agent dispenser and disinfectant dispenser can work in the respective set time according to the program). When the rinsing and rinsing temperature does not reach the set value, the heating will continue, and the heating will stop when the set value is reached (the heater will only work when the water level reaches the set value). 74 seconds, heavy washing was 104 seconds), the flushing pump stopped working. (Flushing status)
4. After washing, it is in a pause state. It is 4 seconds in all three washing modes. (Pause state)
5. After the pause state, it is the rinsing state. During the rinsing, the solenoid valve starts to be filled with water (not controlled by the water level). Only when the working time of the drier dispenser is set, it can work within the set time with the program. The rinsing and rinsing temperatures are automatically controlled, the rinsing state ends (12 seconds in all three washing modes), the buzzer beeps once, and the water level returns to automatic control, that is, the solenoid valve is controlled. Once the washing process is finished, the program returns to the standby state. (Rinsing state)
6. The washing mode key sets the washing mode during the entire washing program operation. The ON / OFF key can turn off the power, and other keys are invalid. (After the washing process

is over, the dispenser mode can be set when the program returns to the standby state)

5.3 WASHING DISHES:

1. Open the water supply plug valve, turn on the power, open the hood, install the filter, plug in the overflow pipe, close the door, and press the power button (ON/OFF).
2. After pressing the start button (ON/OFF), the machine automatically fills the water. After the filling stops, the cleaning tank heater and boiler heater work. When the heating reaches the set temperature, the heating stops and the running light flashes, indicating that the filling and heating phases have ended. (The device enters the standby state)
3. Open the door and pour the required amount of detergent into the hot water tank (no equipment equipped with a dispenser). If a detergent dispenser is installed, the dispenser will work within the set time with the program, such as Manufacturer purchase, please follow the instructions of the distributor manufacturer.
4. Close the door, select the washing mode and press the run button (picture 5). The washing mode selects the 60/90/120 second cycle according to the size of the dishes and the type of debris. The 60 second cycle is for cleaning slightly dirty dishes, the 90 second cycle is for cleaning generally dirty dishes, and the 120 second cycle is for cleaning. Very dirty dishes. After pressing the RUN key, the machine runs the set washing mode (rinsing, rinsing, and running when the temperature does not reach the set value, it is recommended to run when the set value is reached).



5. After the washing and rinsing cycle is finished, open the door, pull out the frame and take out the clean dishes. Please continue to load the next batch of dishes to be cleaned, push the frame into the dishwasher, close the hood, and the device automatically Run the set wash



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mode.

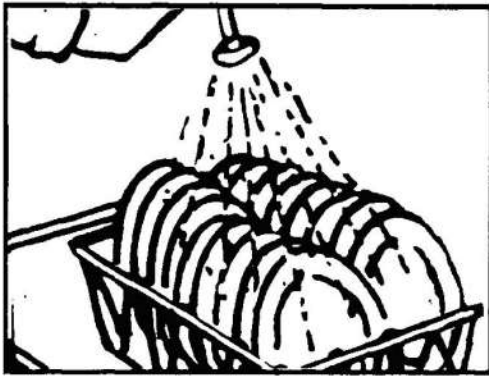
6. Do not open the door while the program is running. Although our control program has a door opening protection function, we must also avoid hot water splashing and burn the operator!

- Remove large food debris from the dishes first. (Picture 6)



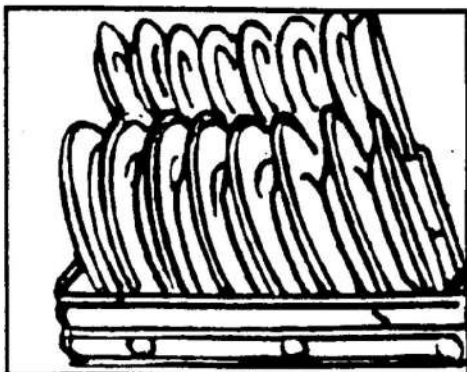
Picture 6

- Rinse once with water (Picture 7)



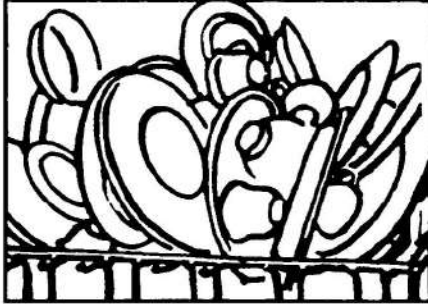
Picture 7

- Put the dish into the basket (Picture 8)



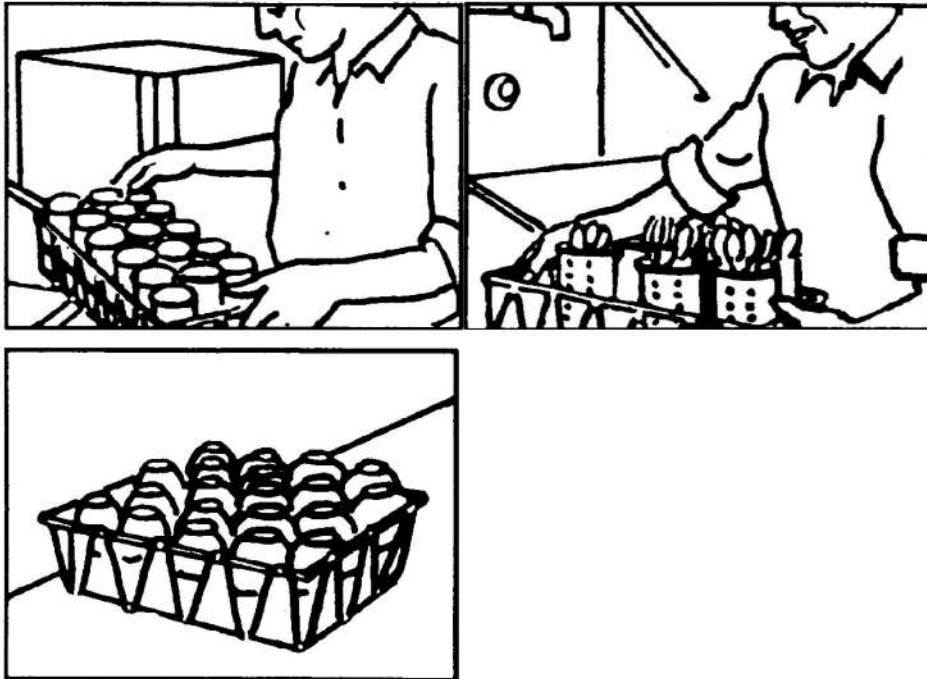
Picture 8

- Do not stack dishes (Picture 9)



Picture 9

- Placement of cup, bowl, fork



6. DAILY INSPECTION

Daily inspections must be performed frequently.

Regular inspection of the product can prevent serious accidents.

When you feel the circuit or the machine is broken, stop using it.

Check the condition of the machine before and after every day of use.

Before Use:

Is the machine tilted?

Is the control panel damaged?



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Is the power cord aging, cracked, or broken?

Using:

Are there any odors, odors, or vibrations?

Is the temperature out of control or is there a leakage phenomenon?

Is the power normal?

7. CLEANING & MAINTENANCE

1. The main power should be turned off before any cleaning work; the stainless steel surface can be cleaned with warm soapy water. Never use corrosive detergents, nor use steel scraping tools and steel brushes. Scrub with a damp cloth.
2. Do not flush the equipment with a high-pressure water jet or directly.
3. In order to reduce the impact of pollutants on the environment, cleaning equipment with a biodegradability of more than 90% should be used.
4. If the equipment is not used, the cover should be raised to allow the air to dry inside the machine.
5. Once or twice per year, remove the oxide layer and scale on the inner walls of boilers and hot water tanks as well as equipment water pipes.
6. Use vinegar or detergent every month to remove dirt from the rinse and rinse nozzles.
7. The internal hoses for flushing and detergent should be serviced regularly once or twice a year.
8. If the dishwasher is not used for a long time, close the water supply plug valve and drain the liquid in the hot water tank; drain the liquid stored in the hoses of the equipment; drain the liquid in the boiler; apply a thin layer on all stainless steel surfaces Vaseline.
9. According to the situation of impurities in the water quality of this area, the filter of Y-type filter should be dismantled and cleaned frequently to prevent damage to the solenoid valve and other parts, affecting the normal operation of the machine.

8. FAILURE ANALYSIS AND TROUBLESHOOTING

If any failure occurs (see the failure list), the upper display window shows ‘—’ and the



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down display window shows the failure code 'XX'. Energize after trouble shooting.

Notice:

The wash tank and rinse tank will not heat up until the water in them reaches the pre-set level. We recommend that operation should be carried out when the water temperature meets the requirements.

Definition of switch state (It can be defined in accordance with requirements.)

Water level switch: open normally without water

Hood switch: close when the door is close

Doorknob switch: open normally

Failure Code	Causes	Solution
None	1. Power failure. 2. The fuse is fused.	1. Check the power. 2. Check the fuse
-- 01	The doorknob is short circuit for 40 seconds	Check the doorknob switch.
-- 02	The sensor of the rinse heating mantle is open circuit	Check the sensor.
-- 03	The sensor of the rinse heating mantle is short circuit	Check the sensor.
-- 04	The sensor of the wash tank is open circuit	Check the sensor.
-- 05	The sensor of the wash tank is open circuit	Check the sensor.
-- 06	The temperature is higher than 95°C	Check the heater.

If any failure occurs, check that whether it is caused by the reasons above. If the failure still exists after checking, please contact the dealer or the After-sale Service Department.