Vegetable washing-drying machine
Type: KW-81 A

Translation of the Original Instruction Manual
English
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1. General Information

Always keep the instruction manual and all the other documents near the vegetable slicer. Before using the machine the first time, make sure that you read the instruction manual first.

Explanation of the symbols used in the documents

- **Attention, you have to follow the instructions to avoid harm for you and the machine.**

- **Caution, risk of injury! Follow the instruction to avoid injuries.**

Limitation of liability

If you do not follow the instruction manual, the manufacturer is not liable.

Manufacturer

Kronen Küchengeräte GmbH
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Phone: +49 (0) 78 54/96 60-0
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Defects and Claims

1. Claims based on material defects shall be subject to a limitation period of 2 years after surrender of the merchandise. The Seller does not assume any liability for material defects in pre-owned merchandise.

2. We will, at our discretion, make new delivery for or subsequently improve any and all rendered services which are verifiably determined to be defective as a consequence of circumstances existing before the transfer of risk.

3. We reserve title to any and all parts which have been replaced.

4. In particular, no warranty will be assumed for damage or loss resulting from the following causes, but for which we are not accountable:
   - Natural wear and tear, intervention or repair work improperly performed by the Buyer or third parties, unsuitable or incorrect use, incorrect operation, installation, commissioning, incorrect or negligent handling, improper maintenance, use of unsuitable operating materials and cleaning agents, chemical, electrochemical or electrical factors, any modifications of the merchandise performed without our consent.

5. The Buyer shall allow the Seller the necessary time and opportunity to perform any subsequent improvement or substitute delivery which we regard, in our reasonable judgment, to be necessary.

6. In the event of legitimate complaints, the Seller shall bear the immediate costs of the subsequent improvement or substitute delivery. The total costs which we must bear shall be limited to the value of the order in the event that the places of delivery are outside the territory of Germany.

7. In cases in which the Buyer shares accountability for causing the defect, in particular in the event of breach of the obligation to prevent and reduce loss or damage, the Seller reserves the right to assert a corresponding damage compensation claim.

8. The Buyer shall, at his discretion, have the right to cancel the contract if and when – taking into account the statutory exceptions – a period which has been set for us for subsequent improvement or substitute delivery due to material defects has lapsed in vain.

9. The Buyer’s rights arising from the liability for material defects may not be assigned without the Seller’s consent.
1. The Seller hereby grants to the end customer a warranty for newly manufactured Kronen Küchengeräte GmbH appliances, provided that they remain in Germany. The warranty period shall be 12 months as of the delivery of the appliance to the end customer, but shall not exceed 18 months from the dispatch of the appliance from the works.

2. Kronen Küchengeräte GmbH will perform subsequent improvement or substitute delivery of the defective parts within the scope of the warranty, provided that the functional capability of the Kronen Küchengeräte GmbH appliance has been significantly impaired. Further claims within the scope of the warranty are excluded.

Following notification in due time of a warranty case, the Kronen Küchengeräte GmbH service department will decide how the defect is to be remedied and will discuss the subsequent actions with the customer, engaging an Kronen Küchengeräte GmbH authorized customer service centre if necessary. If and when the appliance must be shipped to a service centre for repair within the scope of the warranty, shipment shall be made at the customer's expense and risk.

3. Warranty claims are excluded in the following cases:
   - Normal wear and tear
   - Incorrect installation of the appliance
   - Willful damage or incorrect operation
   - Damage caused by calcium deposits
   - Damage caused by inspection or repair by persons who are not authorized by Kronen Küchengeräte GmbH

4. Kronen Küchengeräte GmbH restricts the terms and conditions of warranty for appliances which are intended for sale abroad. In such cases, Kronen Küchengeräte GmbH grants a warranty covering the original Küchengeräte GmbH spare parts. This warranty covers the functional capability of the spare parts, provided that they are installed correctly. Kronen Küchengeräte GmbH shall provide a replacement part in the event of a functional defect. No installation or personnel expenses which may be incurred will be assumed.

The warranty in this case is limited to 12 months as of the transfer of risk.

5. The warranty services described above are subject to the condition that all required maintenance and care work is carried out by a customer service authorized by Kronen Küchengeräte GmbH and that any and all care and operational instructions from Kronen Küchengeräte GmbH have been followed.

The warranty may not be transferred without the written consent of Kronen Küchengeräte GmbH.
6. Kronen Küchengeräte GmbH grants a function warranty of 6 months for each and every original Kronen Küchengeräte spare part, provided that it has been installed correctly. Kronen Küchengeräte GmbH shall provide an original part in the event of failure. No further claims, including claims for the cost of the replacement, can be acknowledged. Parts which are subject to above-average wear and tear by the operator are excluded from the above warranty cover.

Copyright Protection

It is forbidden to copy all the documents delivered with the vegetable slicer partly or completely without the permission of the manufacturer.

Disposal of the Machine

The slicer, respectively all the parts have to be disposed recycled according to the local rules and laws. It is forbidden to dispose the slicer with the household garbage.
2. Safety

General Sources of Danger

Wrongful use or limited knowledge of the safety instructions could result in accidents and injuries on hands and fingers.

That is why, we advise you to respect and follow the safety instructions.

- Make sure that unauthorized persons or untrained persons, especially children, do not start and work with the machine.

- It is strictly prohibited to change or remove all the safety appliances on the vegetable washing-drying machine because this could result in serious danger for the user.

- While you are using the machine stay concentrated and never get distracted.

- Just wash goods which are listed in the instruction manual.

- Always keep your working environment clean and dry to make sure you don’t slip and fall.

- Don’t put objects on the vegetable washing-drying machine which don’t belong there and don’t use the machine as a storage place.

- Before you clean the vegetable washing-drying machine make sure that the machine is disconnected from the power outlet.

- Turn off the vegetable washing-drying machine as soon as you hear unfamiliar noises or you have the feeling you might get injured.
Intended Use

The vegetable washing-drying machine is a technical tool which exclusively should be used for its’ intended purpose.
Sie ist ausschließlich dazu bestimmt um Lebensmittel zu Reinigen. Dazu können Sie aus verschiedenen Programmen auswählen.
Approved foods are fruits, vegetables and fish. You can process the food just raw. Under no circumstances can the food be frozen.
Any different use of the machine is strictly forbidden.

An incorrect use of the vegetable washing machine can occur when a wrong program is selected or the foods without the associated revolving basket to be washed. It can also lead to a failure to operate the vegetable washing machine filled too full.
The vegetable washing-drying machine is intended for industrial use and only should be used by trained workers of the company.

Personal protective equipment is not needed for the use of the machine. Stricter company rules still apply.

It is strictly prohibited to make any reconstructions on the vegetable washing-drying machine.

The full responsibility for the intended use and the compliance with safety instructions takes the operating company.

In case of an emergency turn off the machine by turning the main switch, this turns off the engine immediately.
### Technical Characteristics

| Weight:          | gross   | 124 kg |
|                 | net     | 118 kg |
| Dimensions:     |         | 720 x 715 x 910 mm |
| Connected load: |         |        |
| Line voltage    |         | 230 V  |
| Mains frequency |         | 50 Hz  |
| Electricity     |         | 8 A    |
| Vibrations:     |         | vibrations are possible but insignificant |
| Requirements for intended place: | - horizontal and flat |
|                  | - Not slippery |
| Performance data and - limits: | Total rating | 1450 W |
|                  | Rating washing pump | 1100 W |
|                  | Rating centrifuge motor | 790 W |
|                  | Rating drain pump | 140 W |
|                  | Recommended mains fuse | 16 A |
|                  | Tank capacity | 70 L |

**Non-ionizing radiation:**

Non-ionizing radiation is not produced specific, but only technically limited by the electrical equipment (e.g. electric motors, power lines, or magnetic coils) delivered. In addition, the machine has no strong permanent magnets. In compliance with a safety distance (distance to source field implant) of 30 cm, the influence of active implants (e.g. pacemakers, defibrillators) can be excluded with high probability.

* EN ISO 11201: 2009 (class of accuracy 2)
4. Installation and Function

With mounted revolving basket the vegetable washing machine cleans foods. These are to be inserted into the revolving basket and are cleaned with water. After that, it is possible with centrifuge the revolving basket to dry the food.

Included in delivery

Delivery includes the fully assembled salad washing machine consisting of body, lid, revolving basket and the extensible shower. Also in the box are all the documents including the instruction manual.

Type Plate

The label is at the back of the vegetable slicer.

It includes following information:

- Manufacturer and Address
- Type
- Serial number
- Year of construction
- Nominal voltage
- Line voltage
- Mains frequency
Parts and Description

- **Revolving basket (1):** The revolving basket is filled with food to be washed.

- **Lid (2):** The lid closes the washing chamber to the outside. It protects from accidental reaching inside and pouring out of water.

- **Water supply tap (3):** Controls the water supply of the vegetable washing machine.

- **Extensible shower (4):** It is used to clean machine parts.

- **Main switch (5):** Used to turn on and off the vegetable washing machine.

- **Adjustable feet (12):** The feet act as stands for the machine and can be adjusted in height to align the machine horizontally.

- **Washing flow regulator (13):** With this the water pressure, the vegetables are washed, can be adjusted.
Assembled Parts

1. Revolving basket
2. Lid
3. Water supply tap
4. Extensible shower
5. Main switch
6. Tank drain button
7. Cycle pushbutton
8. Digital display (times and programs)
9. Washing program selection +
10. Washing program selection -
11. Pushbutton programmer
12. Adjustable feet
13. Washing flow regulator
Operating Elements

Auf dem Bedienfeld befinden sich verschiedene Taster und Anzeigen.

- **Main switch (A):** This button is used to turn on and off the machine.

- **Tank drain button (B):** By pressing this button the washing chamber is emptied.

- **Cycle pushbutton (C):** By pressing this button the filling of the washing chamber is starting and the machine is ready for washing, rinsing and spinning.

- **Digital display for times and programs (D):** Displays the operator the selected program and the duration of the program.

- **Washing program selection +/- (E):** By pressing the button you can select the programs.

- **Pushbutton programmer (F):** By pressing the button you can look at the parameters of the different programs or even change them.

The washing flow regulator (13) you can choose from four different settings.

- 1 - Soft
- 2 - Middle
- 3 - Middle / Strong
- 4 - Strong
Safety Appliance

The safety appliance consists of:

- Starting the machine by pushing green button (5).
- You can only start the vegetable washing-drying machine if the lid (2) is closed. If you open the lid (2) the vegetable washing-drying machine automatically turns off.

Advice: In case of loss of power or one of the safety appliances is active, not including the pushing handle.
5. **Transportation and Packaging**

Always transport the vegetable washing-drying machine in the intended box. Always transport the machine upright and make sure vegetable washing-drying machine is secured.

In case there is more than one vegetable washing-drying machine on the pallet do not put another pallet on top of it.

Check the box of possible damages when the machine is shipped.

In case of damages, talk to the responsible shipping company.

Open the box by machine the tape with a tape slicer. Do not use sharp knives.

Lift the vegetable washing-drying machine out of the box and put it on the table.

Make sure that shipment consists out of the things you ordered. In case the shipment is not complete talk to the responsible salesman.

There are no transportation devices installed on the vegetable washing-drying machine.

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![Warning]

**Always lift and hold the machine at the body, never at the lid.**

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Dispose or recycle the vegetable washing-drying machine according to the local laws.
6. Installation and Initial Operation

For the Installer

The installation and initial operation must be made by a qualified expert or your local customer service.

The working place has to fulfill certain requirements:

- Horizontal and flat
- Not slippery

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>E</td>
<td>Water inlet</td>
<td>3/4&quot; G</td>
</tr>
<tr>
<td>L</td>
<td>Electric input</td>
<td>230V 1N 50Hz</td>
</tr>
<tr>
<td>S1</td>
<td>Drain</td>
<td>Ø28 mm</td>
</tr>
</tbody>
</table>
Electrical connection

After you placed the slicer on the table plug in the machine in the intended outlet. The mains plug has to be viewed and easily accessible at any time by the operator. Before you do that, make sure that the required specifications on the label are fulfilled. In case they don't match don't plug in the machine or turn it on. In this case, call the responsible customer service.

The outlet has to comply with the CEE 7/7 standards.

Water inlet - Drain

1. Connect the end of drain pipe "S" to the drainage shaft. Drain pipe should have slump to allow the matters drain; under floor drain pipes should have a dia. of 80-100 mm.
2. Connect inlet pipe "E" to a 3/4" screwed Gas tap.

**Water temperature:** 10-12°C  
**Water pressure:** 2-4 bar (200-400 kPa)
Parameters' programming modification

1. Make sure that the main switch is on.
2. Press at the same time button "E" ("-" und "+") and then give power to the machine by pressing button "A" to position ON.
3. Always pressing buttons "E" wait for 3 seconds till on the display "FACTORY PARAMETERS" and then "Language" will appear.
4. Modify the parameter acting on buttons "E" ("-" und "+") to reduce or increase the parameter value.
5. Press button "C" (START) to see in sequence all the parameters (look at the complete list in the following table).
6. To validate the modified parameters value, run by button "C" (START) till the last inscription "Press start" will appear.

The parameters are stored:

<table>
<thead>
<tr>
<th>Description</th>
<th>Default (Reset)</th>
<th>Modified parameters</th>
</tr>
</thead>
<tbody>
<tr>
<td>Language</td>
<td>Italian</td>
<td></td>
</tr>
<tr>
<td>Italian</td>
<td></td>
<td></td>
</tr>
<tr>
<td>French</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spanish</td>
<td></td>
<td></td>
</tr>
<tr>
<td>English</td>
<td></td>
<td></td>
</tr>
<tr>
<td>German</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Time-out Lev.1-2</td>
<td>2s</td>
<td>DO NOT MODIFY</td>
</tr>
<tr>
<td>Time out Lev. 3</td>
<td>30s</td>
<td>DO NOT MODIFY</td>
</tr>
<tr>
<td>Rinsing (yes-not)</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Total CYCLES</td>
<td>-</td>
<td>Cycles meter</td>
</tr>
</tbody>
</table>

RESET Electronic card:

Press at the same time the 3 buttons "B", "C" and "-" ("E") and always pressing them give power to the machine by pressing button "A" to the position ON.
For the user

Before the first use make sure you cleaned the slicer. Follow the instructions in chapter “7 Use and Operating” passage cleaning.

Check the following points with not filled revolving basket

- Check if you can turn on the machine when the lid is open.

In case the machine is not working properly it needs to get fixed by your customer service.
7. Use and Operating

“To-do-list” before operating the machine

Make sure the slicer is clean especially in those areas that come in contact with the food. For example: the inside of the lid (2), the washing chamber and the revolving basket (1). In case it is necessary clean those areas according to the instructions given in paragraph cleaning. If necessary follow the instructions in chapter “7 Use and Operating” passage cleaning. The revolving basket (1) has to be installed on the vegetable washing-drying machine to function properly.

Turning on

To turn on the machine the vegetable washing-drying machine has to be plugged in and the lid has to be closed. By pressing the button (“A”) you turn on the machine. By pressing the button "C" (flashed led) the filling of the washing chamber starts until the first level, at which the machine is ready for washing, rinsing, and drying. On the display "D" you'll see “Start Program 1”.

The machine does not work with open lid, and it stops when the lid is opened.

Turning off

To turn off the vegetable washing-drying machine you have to push the button (“A”). By opening the lid (2) the vegetable washing machine is also turned off.
Washing of vegetables in leaves

1. Strip and choose carefully vegetables and put vegetables in leaves into the basket (1) with large meshes (max. 2.5 - 3 kg), place the basket and concerning locked cover, inside the machine and close the lid (2).

2. Choose the program number using the button "E" (+/-). Choose among the programs 1, 3, 5, 6 and 8 (those provided with drying) according to the type of vegetables and the degree of dirt which has to be washed (see board 1 for the programs).

<table>
<thead>
<tr>
<th>PROGRAMME</th>
<th>PROGRAMMA</th>
<th>PROGRAMMA</th>
<th>PROGRAMMA</th>
<th>PROGRAMMA</th>
<th>PROGRAMMA</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>LAVAGGIO DELICATO</td>
<td>LAVAGGIO 1</td>
<td>WASCHGANG 1</td>
<td>RISCIACQUO</td>
<td>CENTRIFUGA</td>
</tr>
<tr>
<td>2</td>
<td>LAVAGE DELICAT</td>
<td>LAVAGE 1</td>
<td>WASCHGANG 2</td>
<td>RINCAGE</td>
<td>ESSORAGGIO</td>
</tr>
<tr>
<td>3</td>
<td>LEICHT WASHUNG</td>
<td>WASCHUNG 1</td>
<td>WASHING 2</td>
<td>RINING</td>
<td>DRYING</td>
</tr>
<tr>
<td>4</td>
<td>LAVADO DELICADO</td>
<td>LAVADO 1</td>
<td>LAVADO 2</td>
<td>SPÜLEN</td>
<td>SCHLEUDERN</td>
</tr>
<tr>
<td>5</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
</tr>
<tr>
<td>6</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
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<tr>
<td>7</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
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<tr>
<td>8</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
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<tr>
<td>9</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
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<tr>
<td>10</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
<td>programmable</td>
</tr>
</tbody>
</table>

Tabelle 1

3. Push button "C" to start the cycle (flashing led).

To repeat the same cycle you need to close the lid (2) and push the button "START".
To stop the process temporarily, push again button "C" (on the display "Pause" will appear).
To change cycle push button "C" and select the new program using buttons "E" (+,-). Push again button "C".

To reset the cycle which has already been started keep button "C" pushed for 3 seconds.

At the end of the cycle the display shows "End of program" and the total time of a complete washing cycle.

Remark: If vegetables in leaves are not well spun repeat only the program 5 (spinning).

Only vegetables in leaves can be dried.

Washing of tubers and fruits

1. Choose tubers or fruits. Put tubers or fruits into the basket (1) with thin or large meshes according to the type until it is filled up. Place the closed basket with relative cover inside the machine.
2. Choose the program number by using the button "E" (+,-). Choose the washing program among programs 2, 4, 7, 9 (those without drying) according to the vegetables and the amount of dirt which has to be washed (see board 1 for programs).
3. Push button "C" to start the cycle (flashing led).

To repeat the same cycle you need to close the lid (2) and push the button "START".

To stop the process temporarily, push again button "C" (on the display "Pause" will appear).

To change cycle push button "C" and select the new program using buttons "E" (+,-). Push again button "C".

At the end of the cycle the display shows "End of program" and the total time of a complete washing cycle.
Soft washing

By selection programs "6" and "7" you can have a complete, soft washing cycle.

During this phase the pump does not work and the vegetables get washed just by immersion and rotation into water.

**Never centrifuge tubers and fruits.**

Useful advice

The choice of Wash and Spin times depends on the characteristics of the product. In fact, the degree of dirt on the Vegetables themselves, their consistency or delicacy, can influence the duration of the Wash time, which is usually 2 minutes. The vegetables washer is supplied with a water flow regulator which acts on the force of the Wash, increasing the water flow pressure of the Wash. This allows the possibility of different types of Wash depending on the consistency or delicacy of the product.

As far as Spin times are concerned, 1 minute is usually enough.

It is important, moreover, to choose a suitable basket, fine or large-meshed and this depends on the characteristics and dimensions of the product.

To wash mushrooms it is advisable to use a Gentle Wash and longer Wash times.

If the machine is to be used to wash fish, the following must be kept in mind:
- use the machine be wanted for other types of vegetables
- The whole apparatus should be carefully before proceeding.
Diagram for filling

| LIGHT VEGETABLES | | HEAVY VEGETABLES |
|------------------|------------------|
| Max. load per cycle | 2,5 - 3 kg | 12 - 15 kg |
| Production per hour | 50 - 60 kg/h | 50 - 160 kg/h |

Table 2
Programming

To have access to the personalized washing and drying time programs you have to do the following:

1. Choose the washing program which has to be modified by pushing the buttons "E" +/-.
2. Keep the programming button "F" pushed for 3 seconds.
3. The first modifiable parameter will appear.
4. To modify the parameter use buttons "E" +/-.
5. To have access to the next parameter push again button "F" and push buttons "E" +/- to modify the parameters:

The modifiable parameters are the following:

- **Washing 120** (setting from 0 to 540" seconds)
- **Pump** (YES – NO) (Not for soft washings)
- **Washing 2** (setting from 0 to 540" seconds)
- **Rinse** (YES – NO)
- **Drying 30** (Setting from 0 to 360 seconds)

**Rotational speed of the centrifuge:**
- **Rotational speed 1**: 160 r/min
- **Rotational speed 2**: 240 r/min
- **Rotational speed 3**: 320 r/min

*Hint: Select rotational and wash times depending on the vegetable type and the results required. Excessive speed may alter the structure of the most delicate parts of the vegetables.*

After having looked through all the parameters with the button "F", you’ll see "Press start". This means that the parameters have been saved. Control the washing cycle by pushing button "C" or choose a new program to be modified by repeating the operations of point "1".
Cleaning

Before you use the vegetable washing-drying machine the first time make sure you clean it thoroughly. Also, clean the machine multiple times during the day after use.

Always use standard cleansers for cleaning the kitchen appliances.

The vegetable washing-drying machine is only protected against splash water. Do not use high-pressure cleaner, steam cleaner or similar methods.

Zur gründlichen Reinigung, mindestens einmal pro Tag nach der Arbeit, gehen sie folgender Maßen vor:

- Unload the tank keeping the button "B" pushed for 3 seconds. Note: the drain switches off automatically after 2 minutes. To stop temporarily the drain push again button "B".
- Take the basket and the filter boxes away and wash them by means of the shower.
- Wash decantation tanks, drain and level devices.
- Install the vegetable washing-drying machine again.
- Switch off the power (button "A") and disconnect the main switch.

After cleaning, disinfect the washing chamber and basket them with water.

Advice: Do not use any hard items to clean the machine.
Useful hints for stainless steel maintenance

Stainless steel is so called because it is not affected by oxidation; this is due to a thin molecular layer of oxide on the surface which protects against further oxidation. There are, however, substances which can modify or destroy this layer, giving rise to corrosion: besides preventing the protective film of oxide from reforming, these substances corrode the stainless steel itself and can cause irreparable damage. It is therefore necessary to prevent this by choosing correct cleaning products and by complying with the following simple recommendations: never forget that, when using these appliances, the first and fundamental rule is to guarantee that the cleaning products are both non-toxic and hygienic.

Before using any detergent to clean either the stainless steel or the immediate and surrounding floor area, always ask your supplier for the most suitable product which does not cause corrosion on the steel itself; the onset of rust is most commonly caused by the use of unsuitable cleaning materials (strongly acid chlorate based detergents) or on inadequate maintenance.

Our appliances are made of stainless steel AISI 304 (18-10 type) for exterior paneling, upper tops, tanks etc. Comply with the following instructions when cleaning and servicing parts in stainless steel.

Ordinary daily maintenance

Carefully and frequently clean the surfaces by using a damp cloth; use soap and water or normal detergents, so long as these do not contain abrasives or chlorine based substances such as sodium hypochlorite (bleach), hydrochloric acid or other such solutions: These products quickly and irreparably corrode stainless steel. When cleaning floors underneath or near the appliances, never use the above mentioned products as vapors or splashes could subject the steel to similar destructive effects. Only ever rub in the direction of the staining, then thoroughly rinse with clean water and carefully dry.
Rust:

Water supply pipes inevitably convey particles of rust dissolved in the water especially in new installation plants or when taps are opened after a period of inactivity. These iron deposits must not be allowed to remain on the stainless steel since they produce rust by contamination.

Use suitable products to remove any rust marks, from companies which produce detergents for industrial use.

After application, thoroughly rinse with clean water, neutralizing the action of the product with an alkaline detergent normally used to clean such appliances or with another specific product.

*DO NOT USE METAL MATS TO CLEAN THE STAINLESS STEEL*
8. Malfunctions

Safety instructions

In case of unfamiliar noises or decreasing power turn off the machine immediately.

In case of blockage turn off the vegetable washing-drying machine and unplug the machine from the water and power supply. After doing this you can try to remove the blocking material.

Only customer service should disassemble parts in case of malfunctions. In case of reoccurring malfunctions call your customer service.
## Error Correction

<table>
<thead>
<tr>
<th>Problems</th>
<th>Causes</th>
<th>Solutions</th>
</tr>
</thead>
<tbody>
<tr>
<td>The machine doesn't catch.</td>
<td>Main switch is switched off.</td>
<td>Put ON the main switch.</td>
</tr>
<tr>
<td>Insufficient Washing</td>
<td>Insufficient pressure</td>
<td>Act on flow regulator.</td>
</tr>
<tr>
<td></td>
<td>Insufficient time</td>
<td>Increase wash time.</td>
</tr>
<tr>
<td></td>
<td>Dirty wash filter</td>
<td>Clean filter carefully.</td>
</tr>
<tr>
<td>Wash phase starts up even with empty tank</td>
<td>Dirty level devices</td>
<td>Clean level devices.</td>
</tr>
<tr>
<td>Excessive exit of vegetables from basket</td>
<td>Unsuitable basket</td>
<td>Use basket with suitable mesh.</td>
</tr>
<tr>
<td></td>
<td>The lid has not been put on</td>
<td>Put lid on basket.</td>
</tr>
<tr>
<td>Water comes out of the lid while the machine is working</td>
<td>Filters and basket nor correctly inserted</td>
<td>Put filters and basket in their correct places.</td>
</tr>
<tr>
<td>Display &quot;Loading Alarm&quot;</td>
<td>Water top closed</td>
<td>Open the tap.</td>
</tr>
<tr>
<td></td>
<td>Dirty floating switches</td>
<td>Clean the floating switches.</td>
</tr>
<tr>
<td></td>
<td>Broken solenoid valve</td>
<td>Call service.</td>
</tr>
<tr>
<td>Display &quot;Drain Alarm&quot;</td>
<td>Broken drain pump</td>
<td>Call service.</td>
</tr>
<tr>
<td></td>
<td>Broken solenoid drain valve</td>
<td>Clean the drain from the dirt.</td>
</tr>
<tr>
<td></td>
<td>Clogged hydraulic drain</td>
<td>Clean the floating switches.</td>
</tr>
<tr>
<td></td>
<td>Dirty floating switches</td>
<td></td>
</tr>
</tbody>
</table>
9. **Maintenance**

**Safety Instructions**

*Maintenance, if not specifically mentioned, is not to be done by the user. Maintenance is done by customer service only.*

**Maintenance Schedule**

Once a week, the user needs to check all safety devices.

**Abrasion**

Engine and gearbox bearing are lubricated for their whole lifetime. In case the bearing is defect, customer service has to exchange them.

**Checking the Safety Devices**

The flawless function of the safety devices needs to be checked once a week by the user. The engine has to stop in following cases after a maximum of 2 seconds:

- When opening the lid, the engine should not start if the lid is not properly closed.

**Advice for vital function devices**

The replacement of vital function devices is only be made by your customer service.

These include:

- circuit board
- switch to lock the lid
Support / Customer Service / Hotline

Sales Department and customer service:

Kronen Küchengeräte GmbH
Gewerbestr. 3
D-77731 Willstätt
Phone: +49 (0) 78 54/96 60-0
Fax: +49 (0) 78 54/96 60-50
info@kronen-germany.de

Local Sales Department and customer service:

<table>
<thead>
<tr>
<th>Partner</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Street</td>
<td></td>
</tr>
<tr>
<td>Zip Code &amp; Place</td>
<td></td>
</tr>
<tr>
<td>Tel.</td>
<td></td>
</tr>
<tr>
<td>Fax.</td>
<td></td>
</tr>
<tr>
<td>Service yes / no</td>
<td></td>
</tr>
</tbody>
</table>

To be filled out by local representative.
10. Appendix

Declaration of Conformity

EG-machine guideline 2006/42/CE.

Authorized Person: Christian Höltinge  
KRONEN Küchengeräte GmbH 
D-77731 Willstätt Gewerbestraße 3

Manufacturer : KRONEN Küchengeräte GmbH  
D-77731 Willstätt Gewerbestraße 3

declares that the following product:

Product name: Vegetable washing-drying machine KW-81 A
Serial Number: ______________________

conform to the guideline mentioned on top - including the changes of the statement at this point of time.

Following engineer standards apply:

- EN 60335-1 Household and similar electrical appliances - Safety - Part 1: General requirements
- EN 60335-2-58 Household and similar electrical appliances - Safety - Part 2: Particular requirements for commercial electric dishwashing machines
- EN 62233 Measurement methods for electromagnetic fields of household appliances and similar apparatus with regard to human exposure
- EN 55014-1 Electromagnetic compatibility Part 1 : Emission
- EN 55014-2 Electromagnetic compatibility Part 2 : Immunity
- EN 61000-3-2 Electromagnetic compatibility Part 3 : Limits Chapter 2: Limits for harmonic current emissions
- EN 61000-3-3 Electromagnetic compatibility Part 3: Limits Chapter 3: Limitation of voltage changes
- ISO 12100 Safety of machinery - General principles for design

Willstätt, the 30.03.2011

Place, Date Frank Förster (CEO)
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