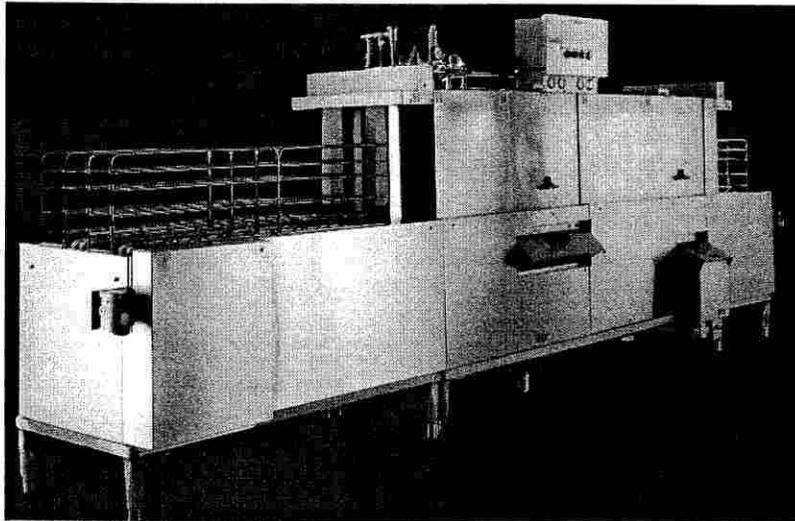




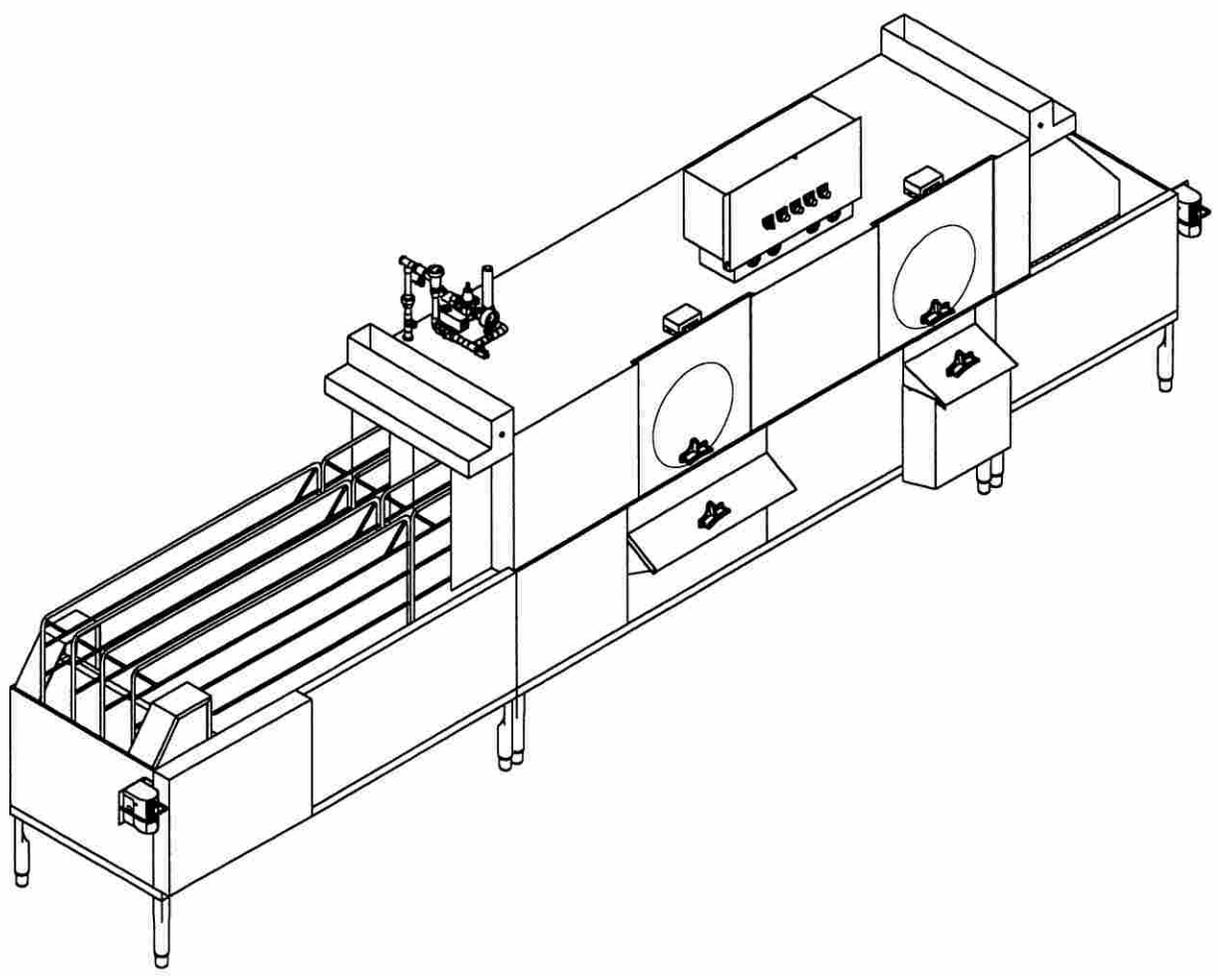
INSTRUCTION & PARTS MANUAL

TRAY WASHER



STERO
Dishwashing Machines

THE STERO COMPANY STW (STERO TRAY WASHER) TYPE DISHWASHERS



MODEL# _____
SERIAL# _____

THE STERO COMPANY
3200 LAKEVILLE HWY.
PETALUMA, CA. 94954
(707) 762-0071
(800) 762-7600
FAX# (707) 762-1954
RELEASE DATE 4/15/97

The Stero Company

WARRANTY POLICY

This warranty is in lieu of all other warranties, expressed or implied, including without limitation any implied warranty of merchantability, fitness for a particular purpose or non-infringement, and of any other obligation or liability on the part of Stero, whether in contract, strict liability, tort or otherwise.

The Stero Company warrants this equipment to be free from defects in material and workmanship, under normal use and operation, for a period of one (1) year from the date of initial start up or eighteen (18) months from the date of shipment from the factory, whichever comes first. This warranty is conditioned upon the customer's maintenance and care as outlined in the service manual and upon return of the warranty registration card. Repairs will be performed during Stero's authorized service agency's normal business hours. If the customer requires after hours service the customer will be responsible for the overtime premium.

Machine is warranted only for the initial place of installation. Removal of machine automatically terminates the warranty.

Stero shall have no liability under this warranty unless the customer promptly notifies Stero or it's factory authorized service agent of any alleged defects. All defective parts become the property of Stero and must be returned to Stero, or it's agent, at Stero's expense, within thirty (30) days from the date of the part's replacement. Parts replaced within the warranty carry only the unexpired portion of the machine's warranty. Not covered by this warranty are changes (parts and/or labor) necessitated by or damage resulting from: water conditions, accident, alteration, improper use, abuse, tampering, improper installation or failure to follow operating and maintenance procedures. Examples of the foregoing, but without limitations are: (1) Damage to the machine resulting from excessive concentrations of chlorine or de-liming acid solutions; (2) Use with utility service other than designated on the rating plates; (3) Improper connection to utility service; (4) Inadequate or excessive water and/or steam pressure; (5) Leaks caused by faulty installation; (6) Component failures caused by water leaks due to faulty installation; (7) Failure to comply to local building codes; (8) Failures due to deposits resulting from water or steam conditions, detergents, chemicals, or improper cleaning; (9) Resetting breakers, overloads, or safety thermostats; (10) Adjustments of thermostats after 90 days of operation; (11) Improper opening of utility supply valves; (12) Cleaning drain valves, line strainers, rinse nozzles, etc.; (13) Improper installation or malfunction of chemical dispensing equipment supplied by others; and (14) Failure to provide regular maintenance and daily cleaning as outlined in the service manual. In no event will Stero be liable for loss or damage to or loss of use of facilities or other property, additional labor costs, loss of revenue, loss of anticipated profits, or other damages of any kind what so ever, whether direct, indirect, incidental or consequential.

UL 73 Grounding Instructions:

This Appliance must be connected to a grounded, metal, permanent wiring system; or an equipment-grounding conductor must be run with the circuit conductors and connected to the equipment-grounding terminal or lead on the appliance.

INSTALLATION INSTRUCTIONS

- 1- SET MACHINE IN PLACE.
- 2- LEVEL THE MACHINE BY ADJUSTING THE FEET AS REQUIRED.
- 3- MAKE ALL PLUMBING CONNECTIONS AS INDICATED ON THE TAGS FASTENED TO THE MACHINE. COMPLY WITH ALL LOCAL PLUMBING CODES.

(NOTE: MAKE AS MANY CLEANOUTS AS POSSIBLE IN THE DRAIN LINE, USING TEES WITH PIPE PLUGS IN EACH TEE INSTEAD OF ELBOWS, AS IT IS VERY IMPORTANT TO KEEP THE LINES CLEANED OUT).
- 4- MAKE ALL ELECTRICAL CONNECTIONS AS INDICATED ON THE TAGS FASTENED TO THE OUTLETS ON THE MACHINE. ALL ELECTRICAL INTER-CONNECTING IS DONE ON THE MACHINE AT THE FACTORY. COMPLY WITH ALL LOCAL ELECTRICAL CODES.

ADJUSTMENT AND TESTS

- 1- WATER AND STEAM LINES MUST BE BLED BEFORE FINAL CONNECTION TO THE MACHINE IN ORDER TO REMOVE ANY SOIL AND DIRT WHICH HAS ACCUMULATED.
- 2- WHEN STEAM HEAT EXCHANGER IS SUPPLIED THE TRAP ON THE SAME MUST BE BLED.
- 3- CHECK INLET AND OUTLET WATER TEMPERATURES TO CONFORM TO THE FOLLOWING REQUIREMENTS, IN ORDER TO ASSURE SATISFACTORY OPERATION.

COLD WATER - INLET LINE TO FILL VALVE OF SCRAPER TANK, FOR COLD WATER AQUASTAT (WHEN SUPPLIED)

140° F. -INLET LINE TO FILL VALVE OF SCRAPER TANK (WHEN SUPPLIED)

140° F. -INLET LINE TO FILL VALVE OF WASH TANK

140° F. -INLET LINE TO HEAT EXCHANGER (WHEN SUPPLIED)

180° F. -OUTLET FROM HEAT EXCHANGER (WHEN SUPPLIED)

ADJUSTMENT AND TEST CONTINUED

180° F. -INLET TO FINAL RINSE

180° F. -INLET TO POWER RINSE FILL VALVE (WHEN SUPPLIED)

- 4 - THE MOTOR, HEAT EXCHANGER, AND ALL OTHER ADJUSTABLE PARTS ARE CONNECTED AND SET AT THE FACTORY AND NEED NO FURTHER ADJUSTMENT.

PREVENTATIVE MAINTENANCE

PREVIOUSLY, DAILY MAINTENANCE HAS BEEN RECOMMENDED. IT IS SURPRISING HOW MANY FUTURE REPAIRS WILL BE PREVENTED BY THIS UNDER THIS SECTION. LET'S CONSIDER A FEW POINTS.

- 1 - PUMP MOTOR: ALL OF THE PUMP MOTORS ARE FITTED WITH GREASE SEALED BALL BEARINGS, AND DO NOT NEED TO BE OILED OR GREASED FOR LIFE.
- 2 - GEAR BOX: THE MOTOR GEAR UNIT ALSO HAS SEALED IN BEARINGS AND DOES NOT NEED TO BE GREASED. HOWEVER, AN INSPECTION OF THE OIL LEVEL IN THE GEAR BOX SHOULD BE MADE AT LEAST ONCE A YEAR. THE WEIGHT OF THE OIL IS SAE 90.
- 3 - STRAINERS: HOT AND COLD WATER LINES TO THE MACHINE ARE EQUIPPED WITH LINE STRAINERS AND ARE EASILY RECOGNIZED. THEY ARE LOCATED CLOSE TO THE SOLENOID VALVES. BEFORE THE FINAL RINSE CONNECTION IS MADE, THESE LINES SHOULD BE BLOWN SO AS TO CLEAR OUT ANY SCALE OR SEDIMENTS FROM LODGING IN THE EQUIPMENT TO WHICH THEY ARE CONNECTED. AS IT BECOMES NECESSARY TO CLEAN THE STRAINERS, REMOVE THE PLUG AT THE BOTTOM OF THE STRAINERS, CLEAN, AND REINSTALL.

OPERATING INSTRUCTIONS STW

1- CLOSE ALL DRAIN VALVES, INSTALL CURTAINS, STRAINER PANS, AND CLOSE ALL DOORS. THE DOOR SAFETY SWITCHES WILL PREVENT THE MACHINE FROM OPERATING WITH THE DOORS OPEN.

2- TURN ON CIRCUIT BREAKERS.

3- TURN SAFETY SWITCH TO "ON".

4- PUSH "FILL SWITCH" - LIGHT WILL ILLUMINATE UNTIL ALL TANKS FILL TO THEIR PROPER LEVEL (1/2" TO 1" BELOW THE OVERFLOWS) WITH 140° F. TO 150° F. WATER.

IF YOUR MACHINE IS NOT EQUIPPED WITH AUTOMATIC FILL, MANUALLY OPEN THE FILL VALVES UNTIL WATER OVERFLOWS FROM THE TANKS, THEN CLOSE THE VALVES.

5- PUSH "BOOSTER SWITCH" (IF EQUIPPED). THE LIGHT WILL ILLUMINATE.

6- PUSH "TANK HEAT SWITCH" - LIGHT WILL ILLUMINATE. NOTE: TANK HEAT WILL NOT OPERATE UNTIL ALL TANKS ARE FILLED. WAIT 15-60 MINUTES TO ALLOW THE TANKS TO PRE-HEAT.

7- PUSH "START SWITCH" - TO START PUMPS AND CONVEYOR DRIVE SYSTEMS.

8- WHEN TRAYS REACH THE FINAL RINSE IT WILL TRIP THE FINAL RINSE PADDLE AND THE FINAL RINSE WILL SPRAY SANITIZING WATER OVER THE TRAYS.

9- THE TEMPERATURE GAUGES MEASURE THE TEMPERATURE OF WATER FLOWING THROUGH THE MANIFOLDS. THE PUMPS MUST BE OPERATING BEFORE A VALID READING CAN BE OBTAINED. VERIFY THAT TEMPERATURE READINGS COMPLY WITH THE RANGES ON THE GAUGES.

10- THE FINAL RINSE FLOW PRESSURE SHOULD BE ADJUSTED TO 20 PSI.

11- AN OPTIONAL TABLE LIMIT SWITCH WILL STOP THE CONVEYOR DRIVE AND PUMP MOTORS WHEN A TRAY APPROACHES THE CLEAN END OF THE MACHINE.

OPERATING INSTRUCTIONS STW

- 12- TURN THE "TANK HEAT SWITCH(ES)" OFF BEFORE DRAINING THE TANKS.
- 13- TURN "SAFETY SWITCH" OFF AT THE END OF THE OPERATING PERIOD.
- 14- CLEAN THE MACHINE IN ACCORDANCE WITH THE DAILY MAINTENANCE PROCEDURES.

DAILY MAINTENANCE

CLEANLINESS IS ONE OF THE MOST IMPORTANT THINGS IN ANY DISHROOM. CLEAN EQUIPMENT PREVENTS REPAIR PROBLEMS, AND MOST IMPORTANT OF ALL, GIVES YOU CLEAN, SANITARY WARE.

THIS IS BEST ACCOMPLISHED BY ESTABLISHING A DAILY PROCEDURE, AND BY SELECTING A SUPERVISOR, IF POSSIBLE, TO SEE THAT IT IS PROPERLY DONE.

AT THE END OF EACH SHIFT OR WASHING PERIOD, THE FOLLOWING STEPS WILL INSURE PROPER RESULTS:

- 1 — SHUT OFF POWER TO THE MACHINE. IF THE MACHINE IS STEAM HEATED, TURN OFF STEAM SUPPLY.
- 2 — OPEN ALL DOORS AND REMOVE WASH MANIFOLDS, SCRAP SCREENS, AND CURTAINS. (IF CURTAINS ARE SOILED). THE MANIFOLD END CAPS SHOULD BE REMOVED AND THE MANIFOLDS SHOULD NOW BE CLEANED IN A SINK, OR FLUSHED OUT WITH A HOSE. IT IS NOT NECESSARY TO USE A BRUSH.
- 3 — WASH, SCRUB, AND RINSE DOWN THE INSIDE OF THE MACHINE. ALL REFUSE IN THE BOTTOM OF THE TANKS SHOULD BE FLUSHED DOWN THE DRAIN VALVES. WHEN THE TANKS ARE CLEAN, INSPECT THE DRAIN VALVES. REMOVE ANY FOREIGN MATTER THAT MIGHT REMAIN BETWEEN THE POPPET AND THE SEAT OF THE VALVE.
- 4 — CLEAN THE EXTERIOR OF THE MACHINE WITH A GOOD, ACCEPTABLE, STAINLESS STEEL CLEANER, LEMON OIL MAY BE USED.
- 5 — THE FLOOR AROUND THE BASE OF THE MACHINE AND UNDER THE TABLE SHOULD ALSO BE CLEANED TO PREVENT SOIL ACCUMULATION.
- 6 — ALL INTERIOR COMPONENTS REMOVED FROM THE MACHINE SHOULD NOW BE REINSTALLED.
- 7 — LEAVE ALL THE DOORS OPEN TO ALLOW THE INTERIOR OF THE MACHINE TO DRY.

ALWAYS REMEMBER—A CLEAN MACHINE IS A WELL MAINTAINED MACHINE & YOU CAN'T GET CLEAN WARE OUT OF A DIRTY MACHINE!

PUMP MAINTENANCE

UNDER THIS SECTION, WE ARE CONCERNED WITH THE CENTRIFUGAL PUMP. AFTER A CERTAIN LENGTH OF TIME, SOMETIMES MANY YEARS, IT MAY BE NECESSARY TO REPLACE A PUMP SEAL. THESE ARE CERAMIC SEALS. PROCEED AS FOLLOWS:

- 1 — THE PUMP UNIT IS HELD ON TO THE PUMP HOUSING BY FOUR HEX NUTS. REMOVE THE HEX NUTS. THE PUMP UNIT SHOULD NOW COME OFF.
- 2 — REMOVE THE CAP SCREW IN THE END OF THE IMPELLAR SHAFT. IF THE UNIT HAS BEEN IN USE FOR A LONG TIME, IT MAY BE NECESSARY TO USE A PULLER. THIS EXPOSES THE SEAL. IT IS NOT NECESSARY TO TAKE THE MOTOR APART TO REMOVE THE SEAL.
- 3 — WORK THE ENTIRE SEAL RING OUT WITH A SCREW DRIVER, AND CLEAN THE SEAL HOUSING THOROUGHLY.
- 4 — REINSTALL THE NEW SEAL IN THE SAME WAY AS THE OLD ONE WAS REMOVED. (IF NECESSARY, REFER TO EXPLODED VIEW IN THE MOTOR SECTION OF THIS MANUAL.)
- 5 — AFTER THE SEAL IS PROPERLY INSTALLED IN THE HOUSING;
 - A—REMOUNT IMPELLAR ON SHAFT.
 - B—CLEAN MOUNTING SURFACE OF THE PUMP HOUSING AND THE END BELL.
 - C—REMOVE THE OLD GASKET, IF DAMAGED.
 - D—INSTALL A NEW GASKET.
 - E—REMOUNT THE MOTOR AND PUMP HOUSING.
 - F—TIGHTEN ALL FOUR HEX NUTS EVENLY AND SECURELY.
- 6 — THE UNIT IS NOW READY TO BE USED.

FINAL RINSE BOOSTER

THE FINAL RINSE BOOSTER SUPPLIED WITH THE EQUIPMENT IS SIZED SO AS TO SUPPLY 180° F. — 190° F. WATER TO THE FINAL RINSE. TO DO THIS, IT SHOULD HAVE AN INCOMING WATER SUPPLY OF 140° F. AND 20 TO 25 POUNDS OF FLOW PRESSURE. IF THE BOOSTER IS STEAM HEATED IT SHOULD ALSO HAVE AN ADEQUATE STEAM SUPPLY OF 15 TO 40 PSI. WATER AND STEAM LINES TO THE BOOSTER SHOULD BE SIZED AS CALLED FOR IN THE DRAWINGS OR SPECIFICATIONS. THE ELECTRICAL POWER SUPPLY TO THE BOOSTER SHOULD BE OF THE REQUIRED VOLTAGE AND PHASING AS CALLED FOR IN THE DRAWINGS OR SPECIFICATIONS.

THE TEMPERATURE IN THE FINAL RINSE IS CONTROLLED BY A FENWALL THERMOSWITCH UNIT. IF IT BECOMES NECESSARY TO ADJUST THE FINAL RINSE TEMPERATURE, REFER TO THE BOOSTER SECTION FOR THE THERMOSTATE LOCATION. THE TANK HEAT IN THE POWER WASH AND POWER RINSE TANK IS ALSO CONTROLLED BY A THERMOSWITCH. IF IT BECOMES NECESSARY TO ADJUST THESE TEMPERATURES, TURN THE ADJUSTMENT SCREW CLOCKWISE TO INCREASE TEMPERATURES, COUNTER CLOCKWISE TO DECREASE TEMPERATURES. TURN THE ADJUSTMENT SCREW 1/4 TURN AND RECHECK TEMPERATURES, OVER ADJUSTMENT MAY DAMAGE THE THERMOSTAT.

INFRARED SECTION ADDENDUM

INSTALLATION INSTRUCTIONS

1. Set the machine in place.
2. Level the machine from side to side, and front to back.
 - a. Place a level on turned out lip or tank.
 - b. Adjust level of machine by screwing adjustable feet in or out as necessary.
3. Dish tables can now be set in place.
 - a. The dish table(s) lip or turndown **MUST** be sealed with silicone or similar sealing compound. This compound must be applied so that it is compressed between the table lip and the machine tank. Be generous with this compound, this is a vital part of the installation to prevent leaks.
 - b. The dish table lip must be tightly secured to the vertical edge of the machine tank. This is to allow maximum area for clearance. If the tables interfere with any mechanical parts, it will cause premature wear of the machine and will **NOT** be covered under the machine warranty.

PLUMBING CONNECTIONS

1. Make all plumbing connections as indicated by the tags fastened to the machine connections points.

NOTE: Make as many clean outs as possible in the drain line using tee's with pipe plugs in each tee instead of elbows, as it is very important to keep the lines cleaned out.

COMPLY WITH ALL LOCAL PLUMBING CODES.

ELECTRICAL CONNECTIONS

1. Make all electrical connections as indicated on the tags fastened to the outlets on the machine. All electrical inter-connecting is done on the machine at the factory.

This ware washing unit has been thoroughly tested under actual operating conditions with hot water, steam (when used), gas (when used), and the electrical, all working properly. When the unit has been reassembled properly and all systems connected, one of the most important things to remember is the **FINAL ELECTRICAL CONNECTIONS** to the main power supply. When connecting it to a single or three phase system, and when the electrician turns on the equipment for the first time, the electrician should check to see that the motors are running in the proper direction. If not, then the electrician should switch two of the leads, re-check rotation, secure connections making sure they are **TIGHT AND INSULATED**. The various pump units, valve circuits, etc. have all been phased out and checked out at the factory and should need no attention.

COMPLY WITH ALL LOCAL ELECTRICAL CODES.

INFRARED GAS HEAT CONTROL SYSTEMS

1. The infrared gas tank heat option on your machines will include a RESET button on the main electrical control box or panel. This feature is on the infrared machines only. The purpose of the RESET is to "stage" the control circuit for operation. In the case of a power outage or interruption, the control is locked out and ***will not operate*** until the circuit is reset by depressing the RESET button. This is a safety feature, and must not be bypassed.

Note: All of the infrared gas heated machines use a 120v control circuit regardless of the voltage of the machine voltage.

ALWAYS DISCONNECT OR TURN MAIN POWER SUPPLY OFF TO MACHINE BEFORE PERFORMING ANY MAINTENANCE OR SERVICE ON YOUR STERO EQUIPMENT.

INFRARED GAS VENTING INSTRUCTIONS

Your Stero dishwasher equipped with infrared gas tank heat will be supplied from the factory with a stainless steel exhausting system which terminates approximately 5-1/2" above the hood of the dishwasher, always in the rear of the machine. Since your Stero dishwasher with infrared gas tank heat is not intended to be directly connected to a ventilation system, an air gap must be provided. Do not make a sealed connection to the machine exhaust stack system. Refer to Stero drawing no. C20-1384 for factory recommended venting. Also, always refer to the National Fuel Gas Code book for venting requirements.

All venting must be made to the atmosphere.

COMPLY WITH ALL LOCAL VENTING CODES.

ADJUSTMENTS AND TESTS

1. Water and steam lines must be bled before final connection to the machine in order to remove any soil and dirt which may have accumulated.
2. When steam heat exchanger is supplied, the trap on same must be bled.
3. When infrared gas heat exchanger is supplied, you must make sure that you have sufficient gas pressure in the lines for proper operation. Natural gas manifold pressure must be 3" water column. LP gas must be 8" water column. Measure the manifold pressure at the 1/8" NPT pressure taps on the gas valves with a manometer.
4. Check inlet and outlet water temperatures to meet the following requirements, in order to assure satisfactory operation.

cold water - inlet line to fill valve of scrapper tank, and for cold water aquastat when supplied.

140°F - inlet line to fill valve of wash tank.

140°F - inlet line to heat exchanger (when supplied).

180°F - outlet from heat exchanger (when supplied).

180°F - final rinse measured at the dish.

180°F - inlet to power wash and power rinse fill valve (when supplied)

5. The motor(s), heat exchanger(s), gas regulator(s), orifice(s), and all other adjustable parts are connected and set at the factory and should need no further adjustments.

CONVEYOR MACHINE OPERATING INSTRUCTIONS

1. Close all drain valves, install curtains, strainer pans, and close all doors. The door safety switches will prevent the machine from operating with the doors open.
2. Turn on the circuit breakers.
3. Turn SAFETY switch to the ON position.
4. Depress the RESET button (if equipped with the infrared gas tank heat option), this will stage the control circuit.

Note: If there is an power outage or an interruption to the power supply, the control is manually locked out and *will not operate* until the circuit is reset by depressing the RESET button. This is a safety feature, and must not be bypassed.

Operating instructions continued

5. Turn valve on at each gas valve.
6. Push the FILL button. The light will illuminate until all of the tanks fill to their proper level with 140°F - 150°F water.
6a. If your machine is not equipped with automatic fill, manually open the fill valves until the water reaches the overflow level, then close the valves.
7. Push the BOOSTER button (if equipped), and the light will illuminate.
8. Push the TANK HEAT button. The light will illuminate.

Note: Tank heat will not operate until all of the tanks are filled. Wait a sufficient amount of time to let the tanks reach the desired operating temperatures.

9. After the tanks are heated to the proper operating temperatures, push the START button (if equipped). Pumps and conveyor drive will operate. If your machine is equipped with automatic start, the start up of the machine is activated by placing a rack into the load end of the machine. The machine will stop automatically when the shut down timers pre-set time expires. The time is reset when another dish rack is inserted.
10. When the dish rack reaches the final rinse, it will trip the final rinse lever and the final rinse will spray sanitizing water over the ware.
11. The temperature gauges measure the temperature of water flowing through the manifolds. The pumps must be operating before a valid reading can be obtained. Verify that temperature readings comply with the ranges on the gauges.
12. The final rinse flow pressure should be adjusted to 20 psi for correct rinse flow over the ware.
13. An optional table limit switch will stop the conveyor drive and pump motors when a dish rack approaches the end of the clean dish table.
14. Turn the TANK HEAT switch(es) off before draining the tanks.
15. Turn the SAFETY switch off at the end of the operating period, or before cleaning or servicing the dishwasher.
16. Clean the machine in accordance with the daily maintenance procedures. Remember, *you cannot get clean, sanitized ware from a dirty machine!*

PREVENTIVE MAINTENANCE

It is surprising how many future repairs will be prevented by completing regular maintenance.

1. Pump motor(s): All of the pump motors are fitted with grease sealed ball bearings, and do not require grease or oiling for the life of the motor(s).
2. Gear box: The motor gear unit also has sealed bearings and does not require grease or oiling for the life of the motor. However, an inspection of the oil level in the gear box should be made at least once a year. We recommend a good brand of SAE90 gear oil be used.
3. Line strainers: Hot and cold water lines to the machine are equipped with line strainers, and are easily recognized. They are located close to the solenoid valves. Before the final rinse connection is made, these lines should be blown out so as to clear out any scale or sediments from lodging in the equipment which they are connected to. As it becomes necessary to clean the strainers, remove the plug at the bottom of the strainers, clean, and reinstall.

Preventive maintenance continued.

4. Conveyor system: On the drive mechanism which moves the conveyor bar(s), all moving parts should be regularly greased with a good multi purpose lithium grease, and/or the use of a good lubricating oil such as WD-40 is recommended on all moving parts of the machine to aid in the life of the machine.
5. Electrical switches: Some of the switches such as the TANK HEAT, FILL, BOOSTER, use lights internal to the switches. If the bulb fails, immediate replacement is recommended. The face of the switch unscrews for easy replacement of the bulbs. These switches are illuminated for the purpose of safe operation of the equipment.
6. Infrared burners and system: Even though the system is protected by the frame of the machine, and sheet metal surrounding the blower(s), periodical inspection of components for damage or blockage is recommended. The blower intake area should be checked for obstructions and wiped free of dirt and oils on a regular basis.
7. Rinse savers: The rinse saver pan located in the final rinse area of your dishwasher should be checked regularly for obstructions in the pipes, and proper adjustment of the flapper to allow for flow of final rinse water not to exceed 2 gallons per minute in the wash tank(s).
8. Wash arms: All wash arms should be checked regularly for obstructions and securely kept in place with all end caps attached.
10. Drain valve(s): All of the drain valves should be checked for obstructions and proper operation. A leaking seat on a drain valve can cost you in unnecessary water, soap, and energy consumption.
11. Curtains: All of the curtains should be cleaned regularly and checked for wear and tear. Replace if necessary.
9. Leaks: All leaks should be fixed whenever they occur.

DAILY MAINTENANCE

Cleanliness is one of the most important things in any scullery. Clean equipment prevents repair problems, and most important of all, it gives you *clean, sanitary ware*. This is best accomplished by establishing a daily procedure, and by selecting a supervisor, if possible, to see that it is properly done.

At the end of each shift or washing period, the following steps will insure proper results from your Stero dishwasher.

1. **SHUT OFF ALL POWER TO THE MACHINE BEFORE CLEANING OR SERVICING.** If the machine is steam heated, turn off the steam supply to the machine. If gas heated, turn off the gas supply to the machine.
2. Drain the machine.
3. Open all doors and remove wash arms, scrap screens, and curtains. The wash arm end caps should be removed and the wash arms should now be cleaned in a sink, or flushed out with a hose.
4. Wash, scrub, and rinse down the inside of the machine. All refuse in the bottom of the tanks should be flushed down the drain(s). Remove any foreign matter that might remain between the drain poppet and the seat of the drain(s).
5. Clean the exterior of the machine with a good, acceptable stainless steel cleaner. Lemon oil may be used.
6. The floor around the base of the machine and under the table should also be cleaned to prevent soil accumulation.
7. All interior components removed from the machine should now be reinstalled. Leave all the doors open to allow the interior of the machine to air dry.

Always remember, a clean machine is a well maintained machine. You can't get clean, sanitized ware from a dirty machine!

ALL DIMENSIONS ARE IN DECIMAL INCHES UNLESS STATED OTHERWISE.
BREAK ALL SHARP EDGES.

NOTE: ALL FABRICATION BY OTHERS FOR VENTING MUST MEET OR EXCEED ALL LOCAL CODES. AS A BY PRODUCT OF OUR VERY HIGH EFFICIENCIES, SOME CONDENSATION IS PRESENT IN THE EXHAUST. ALL STEREO COMPONENTS FOR EXHAUSTING THE I.R. HEATERS ARE FABRICATED OUT OF 1304 18-8 STAINLESS STEEL.

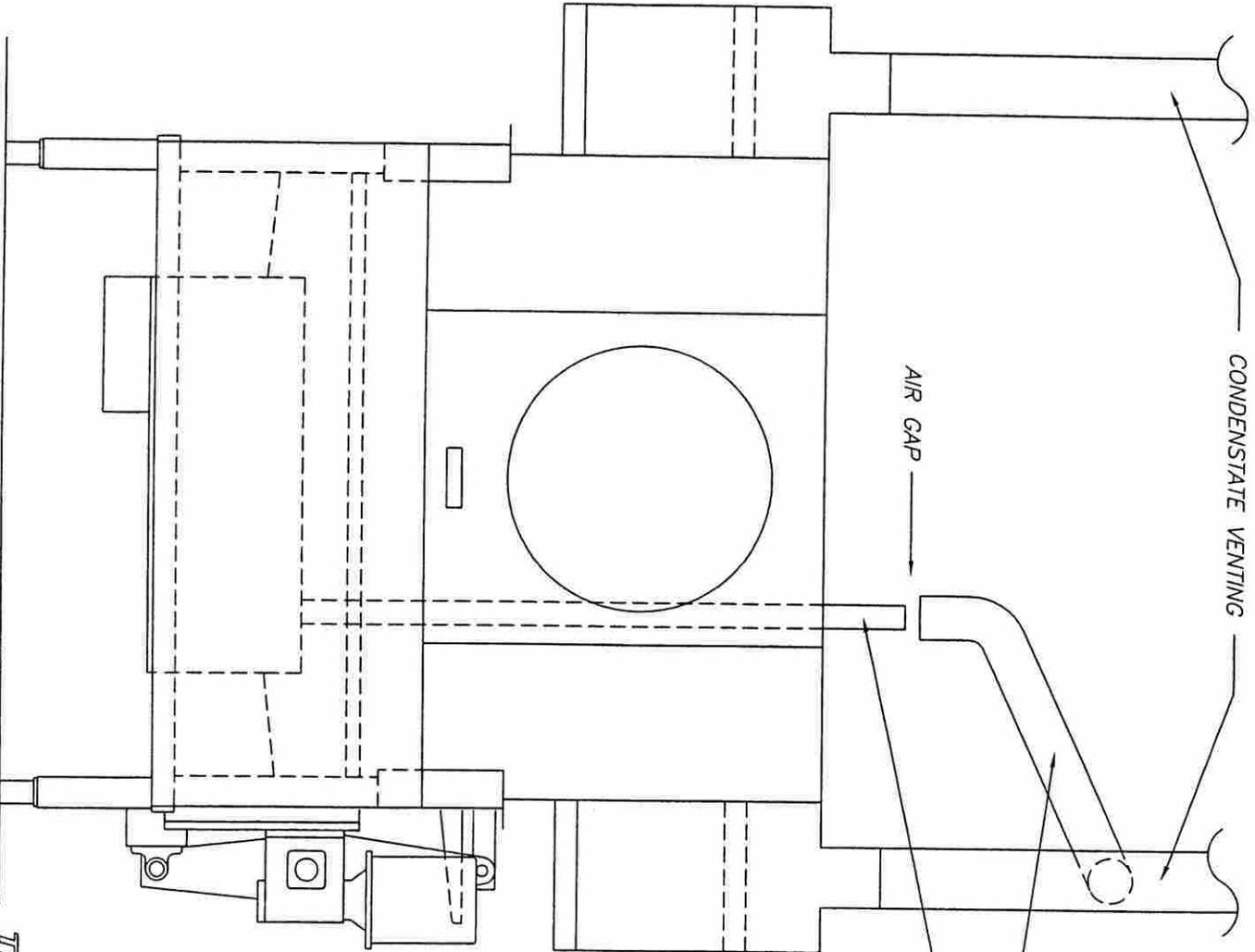
INTEGRAL DRAFT HOODS ARE NOT RECOMMENDED FOR OUR SYSTEMS BECAUSE OF THE LOW EXHAUST TEMPERATURES AND THE LOW STACK DRAFT.

FACTORY RECOMMENDED EXHAUST TIE-IN TO CONDENSATE VENTING. COMPLY WITH ALL LOCAL CODES AND FABRICATING REQUIREMENTS.

TYPICAL 1 5/8" DIAMETER STAINLESS STEEL EXHAUST STACK.
TYPICAL FLUE TEMPERATURES - 125-145° F
TYPICAL FLUE DRAFT - +.1" W.G.

CONDENSATE VENTING

AIR GAP



TYPICAL SINGLE BURNER CONVEYOR DISHWASHER.

THE STEREO COMPANY 2000 LAKEVILLE HIGHWAY, PHONE: (707)762-0071
PETALUMA, CALIFORNIA 94954 FAX: (707)762-5036

| | |
|---|---|
| TITLE: RECOMMENDED VENTING, I.R. GAS DISHWASHER | DIMENSION TOLERANCE: FRAC. ± 1/64" DEC. ± .005" |
| MATERIAL: NOTED | SCALE: 1=12 |
| DATE: 5/27/1999 | SHEET # 1 OF 1 |
| DRAWN BY: LN | AW. # A20-1384 |

FINAL RINSE BOOSTER

The final rinse booster supplied with the equipment is sized so as to supply adequate gallonage of 180°F to 195°F water per minute to the final rinse. To do this it should have an incoming water supply of 140°F of at least 20 to 25 psi flow pressure. If the booster is steam heated, it should also have an adequate steam supply of at least 15 to 40 psi. Water and steam lines to the booster should be sized as indicated on the drawings or called for in the specification. The electrical power supply to the booster should be of the required voltage and phasing as called for in the drawings or specifications.

The temperature in the final rinse is controlled by a FENWALL thermostat unit. If it becomes necessary to adjust the final rinse temperature, refer to the thermostat section for the proper procedure. The tank heat in the power wash and power rinse tanks are also controlled by a thermostat. If it becomes necessary to adjust these temperatures, please refer to the thermostat section which contains the needed information as how to adjust them.

INFRARED BURNER SYSTEM AND OPERATING SEQUENCE

Your Stero dishwasher equipped with the infrared gas heaters is based on a simple operating premise and parts, when coupled together with good maintenance, will provide long reliable service. The following parts make up the "system". Refer to the exploded isometric views further on in this manual for part identification and relation to assembly.

1. Adjustable gas regulator(s).
2. Electromechanical gas valve(s).
3. Silicon carbide hot surface igniter(s).
4. Flame sensor(s).
4. Air blower(s).
5. Electromechanical air switch(es) with air line(s) connected to the blower(s).
6. Controller(s).
7. Gas lines from valves to mixing chamber(s).
8. Orifice(s).
9. Cylindrical infrared gas burner(s).
10. Stainless steel heat exchanger(s).
12. Heat recirculation box(es) and exhaust tube(s).
13. Gaskets, fastners, and brackets.

All of the components require simple tools for disassembly and reassembly and are generally straight forward. 1. The gas plumbing connections should be made with a good acceptable pipe compound to eliminate leakage. This includes the plumbing to the machine common gas line(s), the regulator(s), gas valve(s), gas line(s) from the valve to the mixing chamber(s), plumbing connection(s) to the infrared gas burner(s). Never over tighten the connections for this may cause undue breakage or premature part failures.

Your Stero dishwasher should require no initial adjustments, however, upon initial installation , servicing or replacement of parts consider the following operating sequence for proper operation. The system(s) are designed to run on both *natural*, and *LP gas*. All of the components will be preset at the factory. Upon part replacement or servicing, the system may need to be readjusted to meet the original factory specifications.

SEQUENCE OF EVENTS

After machine is installed to the manufacturers specifications and to all local and state codes, the *INFRARED GAS TANK HEAT SYSTEMS* will operate in the following sequence.

I. DISHWASHER WITH AUTO-START OPTION.

1. Turn the main power supply to the dishwasher on.
2. Switch the gas valve(s) to the **ON** position.
3. Turn the **SAFETY** switch located on the main electrical control box or panel to the **ON** position.
4. Depress the **RESET** button located on the main electrical control box or panel, which will "stage" the control circuit.
5. Fill the machine with water to the proper level(s).
6. Depress the **TANK HEAT** button(s) located on the main electrical control box or panel, and if the thermostats, high limits, and low water cutoff float switches are satisfied, the following should take place:
 - a. The blower(s) will start, and the **BLOWER** light located on the main electrical control box or panel will illuminate indicating operation.
 - b. The air switch(es) will then read the blower pressure and complete the circuit.
 - c. The igniter(s) will then heat up to temperature.
 - d. The gas valve(s) will then open and start the mix of air/fuel in the burner(s), and the **BURNER** light located on the main electrical control box or panel will illuminate indicating operation.
 - e. Ignition of the burners will then take place, and the system(s) should run smoothly and quietly.

To turn the burner(s) off, depress the illuminated **TANK HEAT** button(s), and the system(s) will turn off.

II. DISHWASHER WITH MANUAL-START OPTION.

1. Turn the main power supply to the dishwasher on.
2. Switch the gas valves to the **ON** position.
3. Depress the **RESET** button located on the main electrical control box or panel, which will "stage" the control circuit.
4. Fill the machine with water to the proper level(s).
5. Depress the **TANK HEAT** button(s) located on the main electrical control box or panel, and if the thermostats, high limits, and low water cutoff float switches are satisfied, the following should take place:
 - a. The blower(s) will start, and the **BLOWER** light located on the main electrical control box or panel will illuminate indicating operation.
 - b. The air switch(es) will then read the blower pressure and complete the circuit.
 - c. The igniter(s) will then heat up to temperature.
 - d. The gas valve(s) will then open and start the mix of air/fuel in the burner(s), and the **BURNER** light located on the main electrical control box or panel will illuminate indicating operation.
 - e. Ignition of the burners will then take place, and the system(s) should run smoothly and quietly.

To turn the burner(s) off, depress the illuminated **TANK HEAT** button(s), and the system(s) will turn off.

STW TROUBLE SHOOTING

| PROBLEM | LOOK FOR | CORRECTION |
|---|---|---|
| MACHINE WILL NOT START. | 1-CIRCUIT BREAKER TRIPPED OFF. 2-DOOR OPEN. 3-SAFETY SWITCH OFF. 4-TABLE LIMIT SWITCH. (OPTIONAL EQUIPMENT) | 1-TRIP CIRCUIT BREAKER ON. 2-DOOR MUST BE CLOSED. THE MACHINE IS EQUIPPED WITH A DOOR SAFETY SWITCH WHICH DISRUPTS THE CONTROL CIRCUIT WHEN THE DOOR IS OPEN. 3-TURN SAFETY SWITCH TO "ON". 4-TABLE LIMIT SWITCH, IF SUPPLIED, IS LOCATED AT THE CLEAN END OF THE MACHINE. CHECK TO BE SURE THE SWITCH IS CLEAR. A TRAY PUSHED AGAINST THIS SWITCH WILL OPEN THE PUMP & CONVEYOR DRIVE CIRCUIT & MACHINE WILL NOT RUN. |
| MACHINE WILL NOT FILL. | 1-CIRCUIT BREAKERS OFF. 2-SAFETY SWITCH OFF. 3-DOOR OPEN. 4-DRAIN VALVES OPEN. 5-FLOAT SWITCH. | 1-TURN CIRCUIT BREAKER ON. 2-TURN SAFETY SWITCH TO "ON". 3-CLOSE DOOR TO CLOSE DOOR SAFETY SWITCH. 4-CLOSE DRAIN VALVES. 5-FLOAT INSIDE TANK MUST BE IN THE DOWN POSITION. |
| FILL WILL NOT SHUT OFF. | 1-DRAINS OPEN OR VALVE SEAT BLOCKED OPEN. 2-FLOAT STUCK IN DOWN POSITION. | 1-CLOSE DRAINS-IF WATER CONTINUES TO LEAK OUT, CHECK THE O-RING & POPPET VALVE SEAT. 2-FLOAT MUST BE FREE TO TRAVEL UP & DOWN BETWEEN THE STOPS. |
| MACHINE WILL NOT SHUT DOWN AUTOMATICALLY. | 1-TIMER LOCATED IN CONTROL CONSOLE . | 1-TIMER LOOSE IN SOCKET-PRESS FIRMLY IN. REPLACE TIMER IF NECESSARY. |
| MACHINE OVER-FLOWS. | 1-SCRAP TRAYS CLOGGED WITH SOILS. NOT ALLOWING PUMPED WATER TO RETURN TO TANK. 2-OVER-FLOW DRAIN PIPE CLOGGED. | 1-SHUT DOWN MACHINE, DRAIN, REMOVE SCRAP TRAYS & CLEAN. 2-REMOVE OVER-FLOW COVER & CLEAN OUT STAND PIPE. |

STW TROUBLE SHOOTING

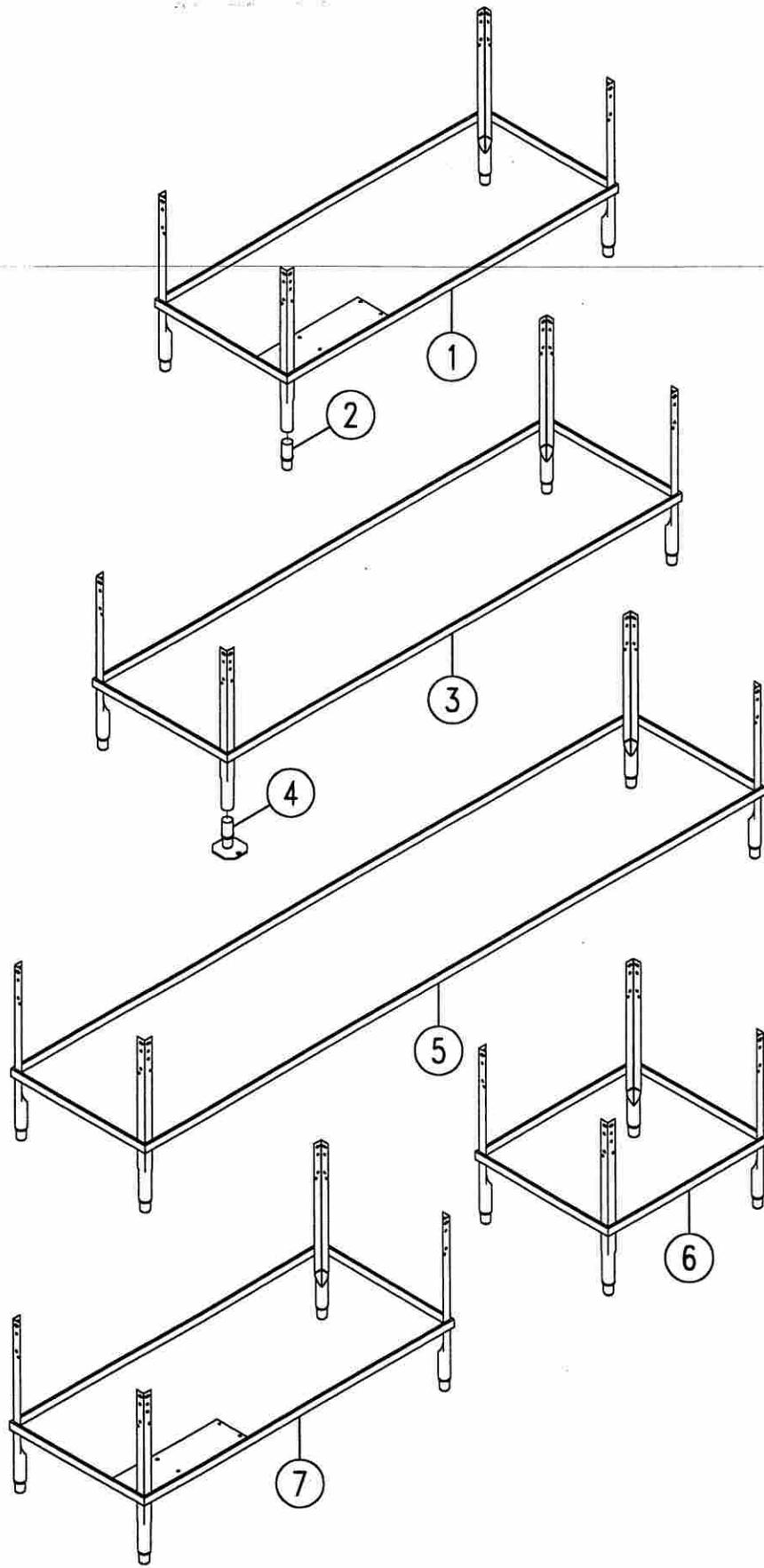
| PROBLEM | LOOK FOR | CORRECTION |
|---|--|--|
| MACHINE IS NOT DELIVERING CLEAN DISHWARE. | 1-TANK HEAT IS NOT ON. 2-TANK HEAT IS TOO LOW. 3-SPRAY JETS PLUGGED. 4-EXCESSIVE FOAM. 5-FINAL RINSE TEMP. TO LOW. 6-NOT DISPENSING CHEMICAL. | 1-TURN ON TANK HEAT. 2-ADJUST THERMOSTAT WASH TEMPERATURE-150 F. 3-CHECK ALL SPRAY JETS IN WASH MANIFOLD, PUMPED RINSE ARMS & FINAL RINSE ARMS. CLEAN OUT JETS IF NECESSARY. 4-MACHINE IS NOT CLEAN. DRAIN, CLEAN SCRAP TRAYS. EXCESSIVE DRYING AGENT (CALL CHEMICAL SUPPLIER TO ADJUST). 5-ADJUST HOT WATER SUPPLY HEATER-140 F. MINIMUM. 6-CHECK CHEMICAL CONTAINERS-EMPTY, REPLACE. DISPENSER NOT WORKING, CALL CHEMICAL SUPPLIER. |
| TANK HEAT TOO LOW (ELECTRIC). | 1-CIRCUIT BREAKER AND/OR DISCONNECT SWITCH. 2-HEATING ELEMENT. 3-EXHAUST AIR DUCTS. 4-FILL SOLENOID/FLOAT SWITCH | 1-TURN ON BREAKER & DISCONNECT SWITCH. 2-CHECK AMPERAGE DRAW WITH AN AMPERAGE PROBE. 3-CLOSE DAMPERS IN EXHAUST DUCTS & OPEN UNTIL STEAM STOPS ESCAPING FROM MACHINE, TIGHTEN BOLTS. 4-FILLING CONSTANTLY COULD COOL WATER. |
| TANK HEAT TOO LOW (STEAM). | 1-STEAM SOLENOID VALVE. 2-STEAM TRAP. 3-LINE STRAINER. 4-EXHAUST AIR DUCTS. 5-FILL SOLENOID/FLOAT SWITCH | 1-VERIFY THE STEAM VALVE IS OPENING FULLY. 2-OPEN CONDENSATE RETURN LINE AFTER THE TRAP, TRAP SHOULD CYCLE EVERY 5-10 SECONDS. 3-CHECK SCREENS IN STRAINERS LINE AFTER THE TRAP, TRAP FOR CLOGGING. 4-CLOSE DAMPERS IN EXHAUST DUCTS & OPEN UNTIL STEAM STOPS ESCAPING FROM MACHINE, TIGHTEN BOLTS. 5-FILLING CONSTANTLY COULD COOL WATER. |

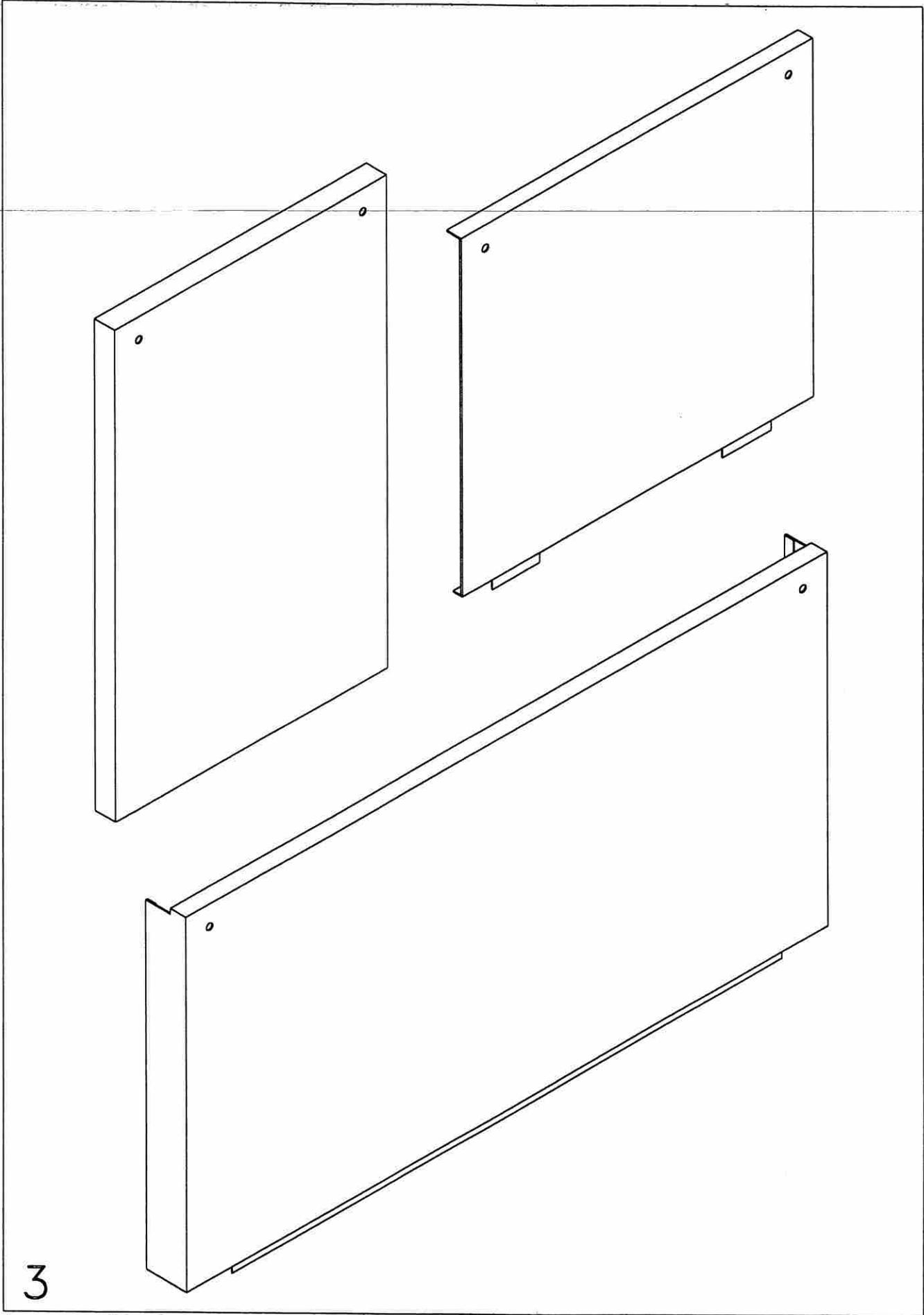
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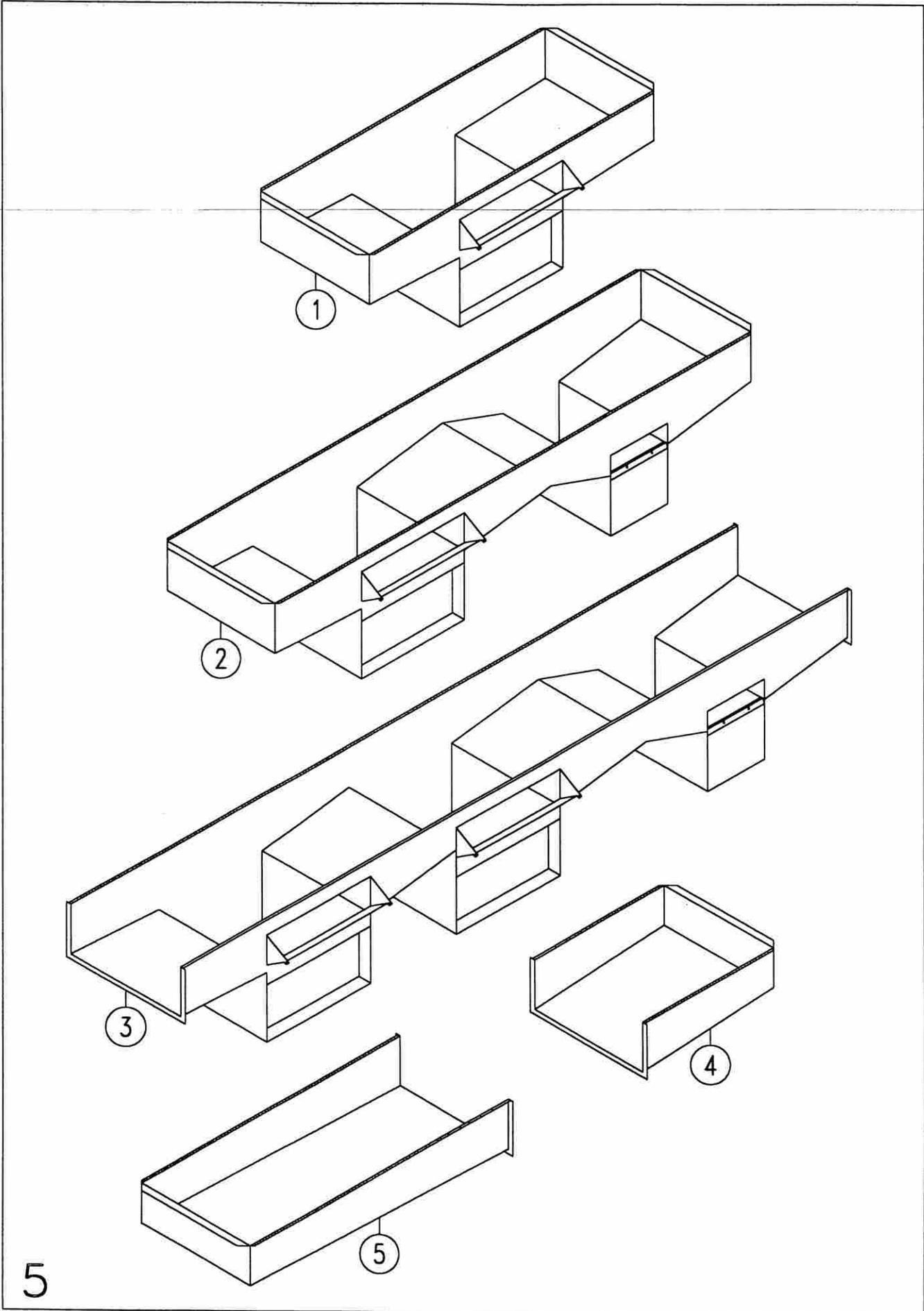
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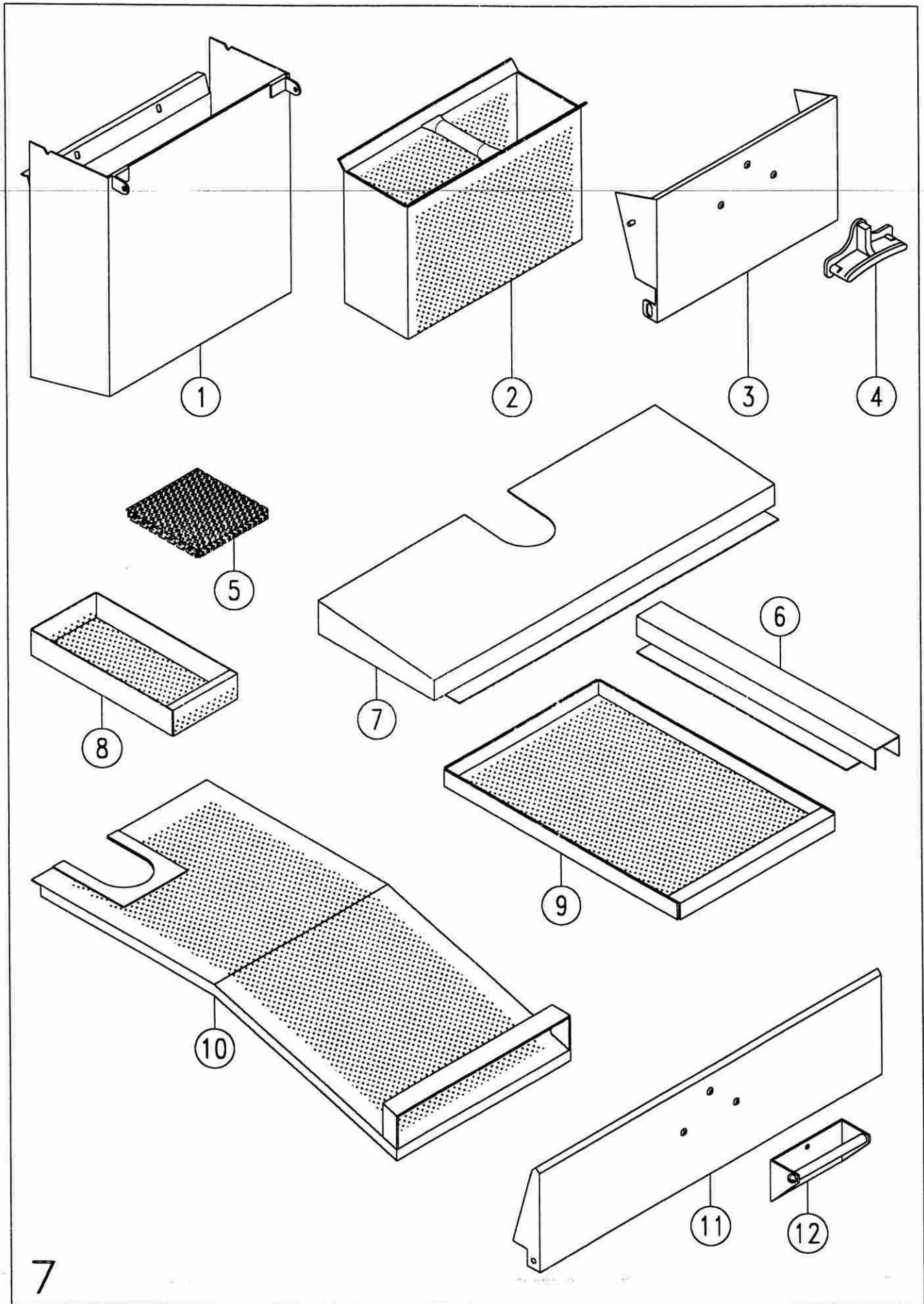
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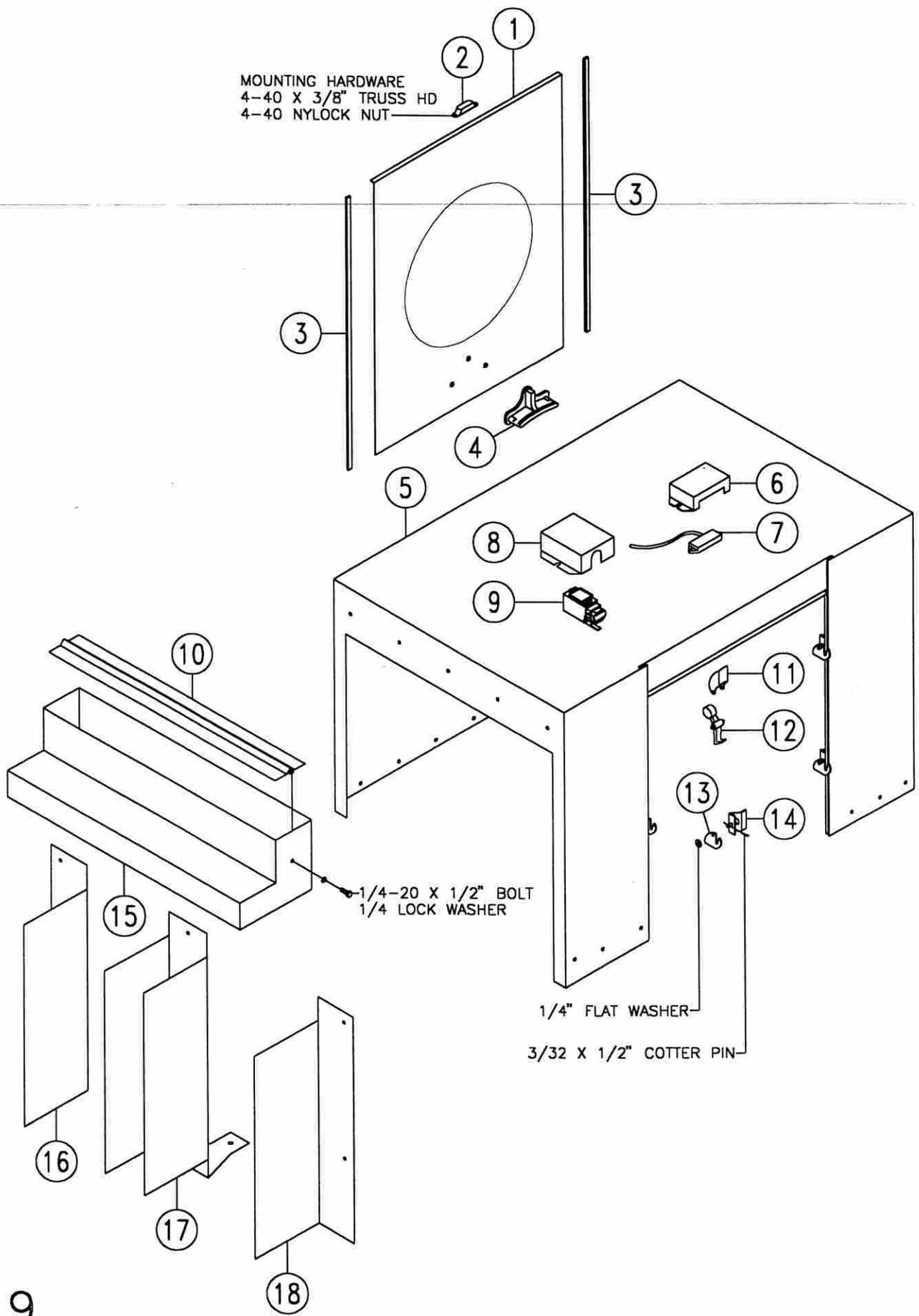


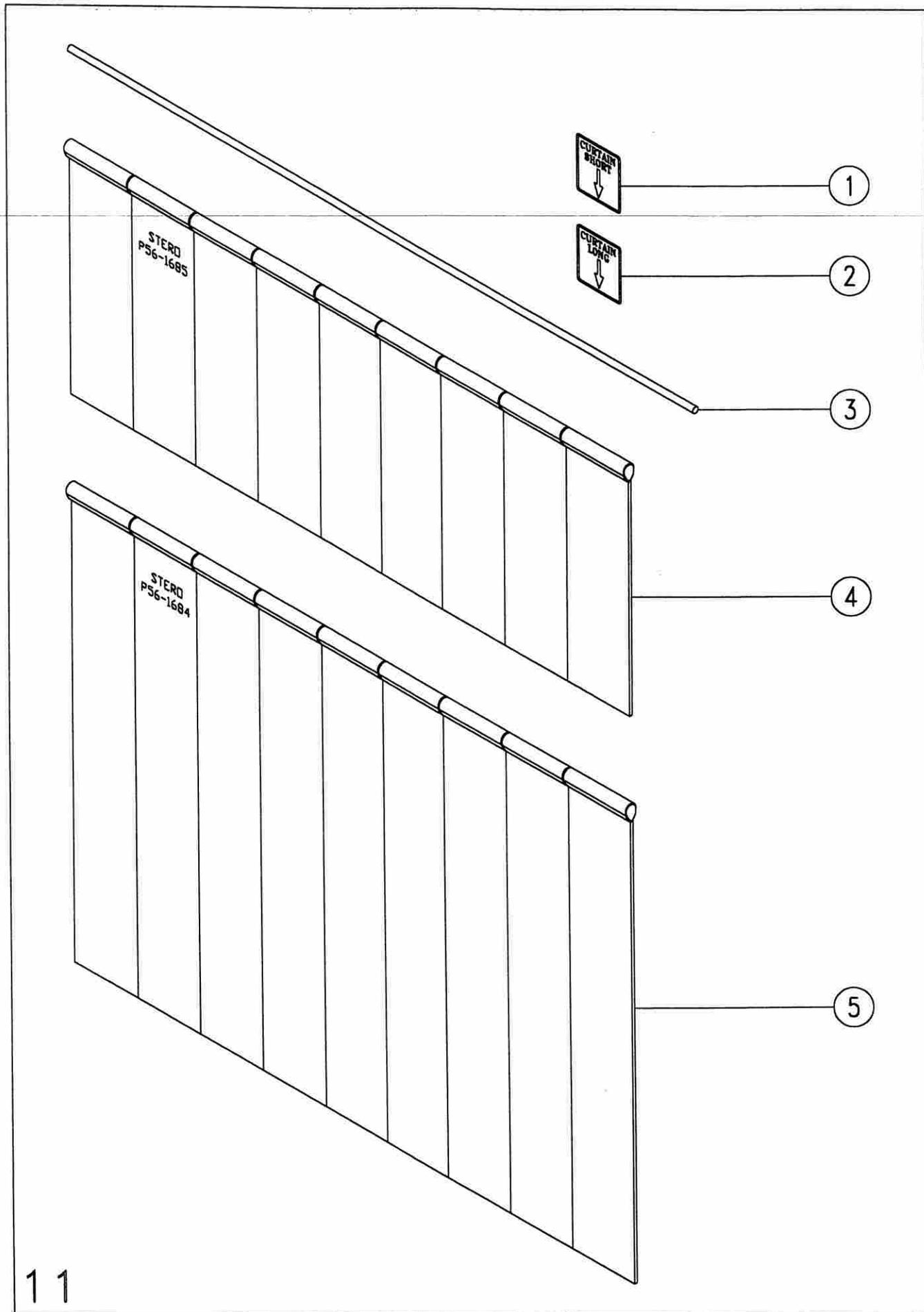
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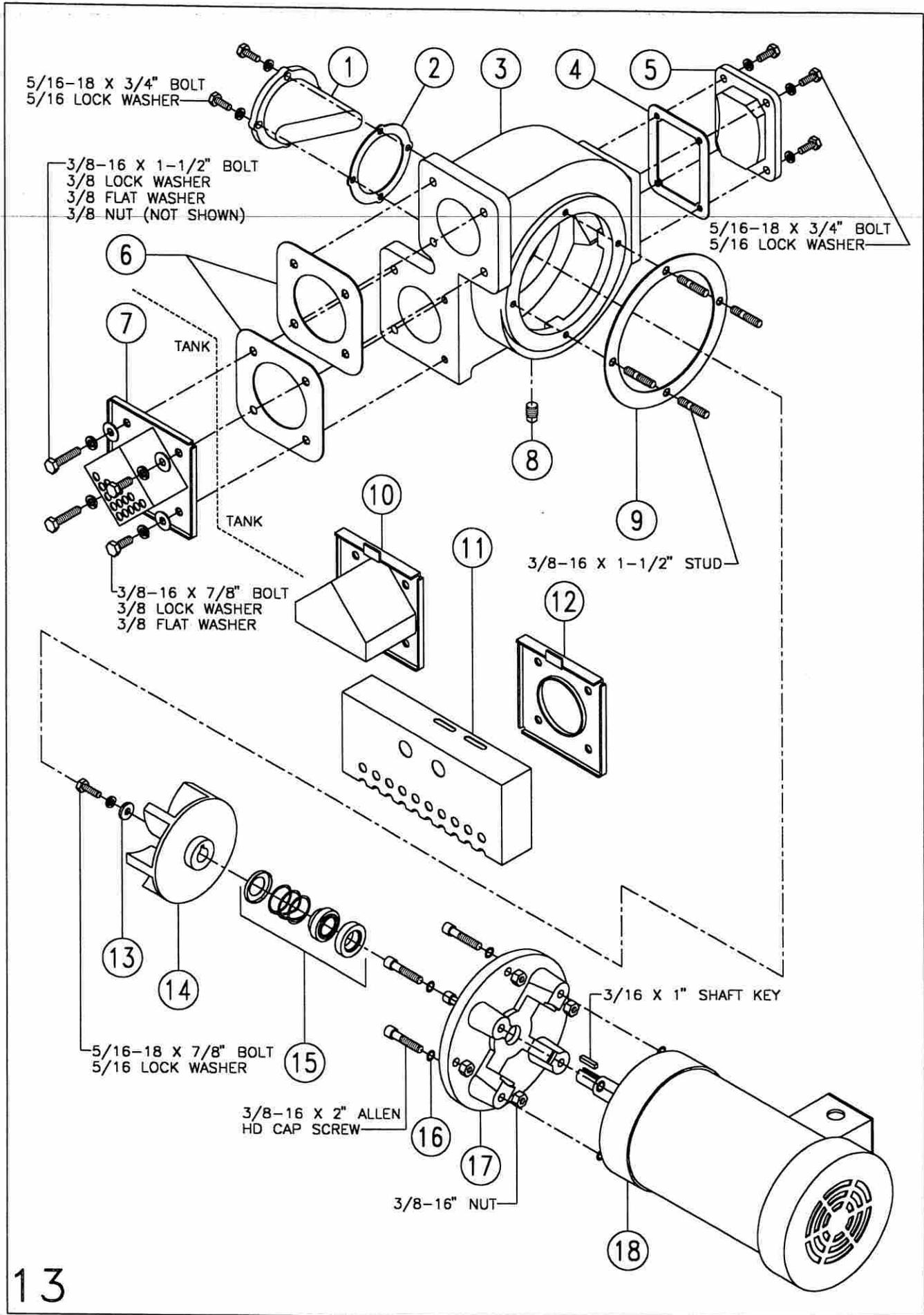


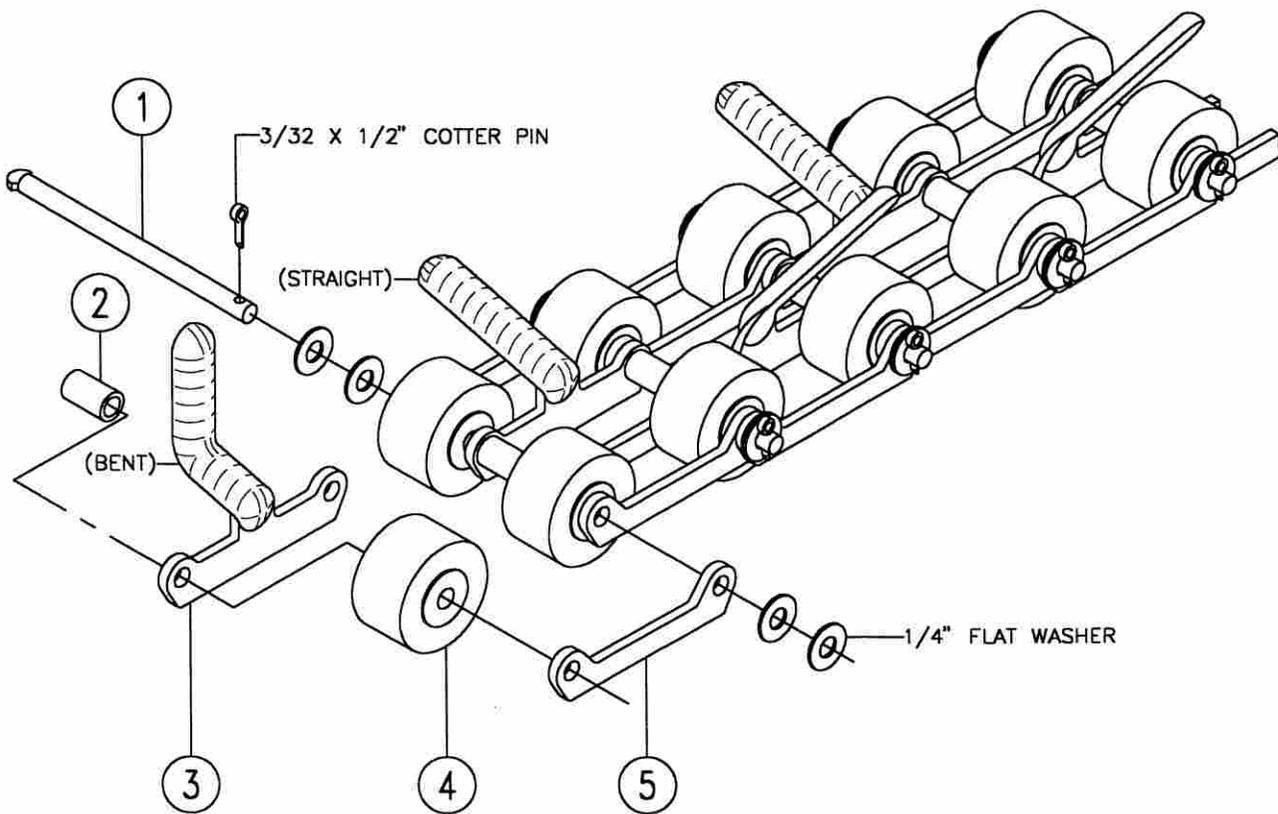


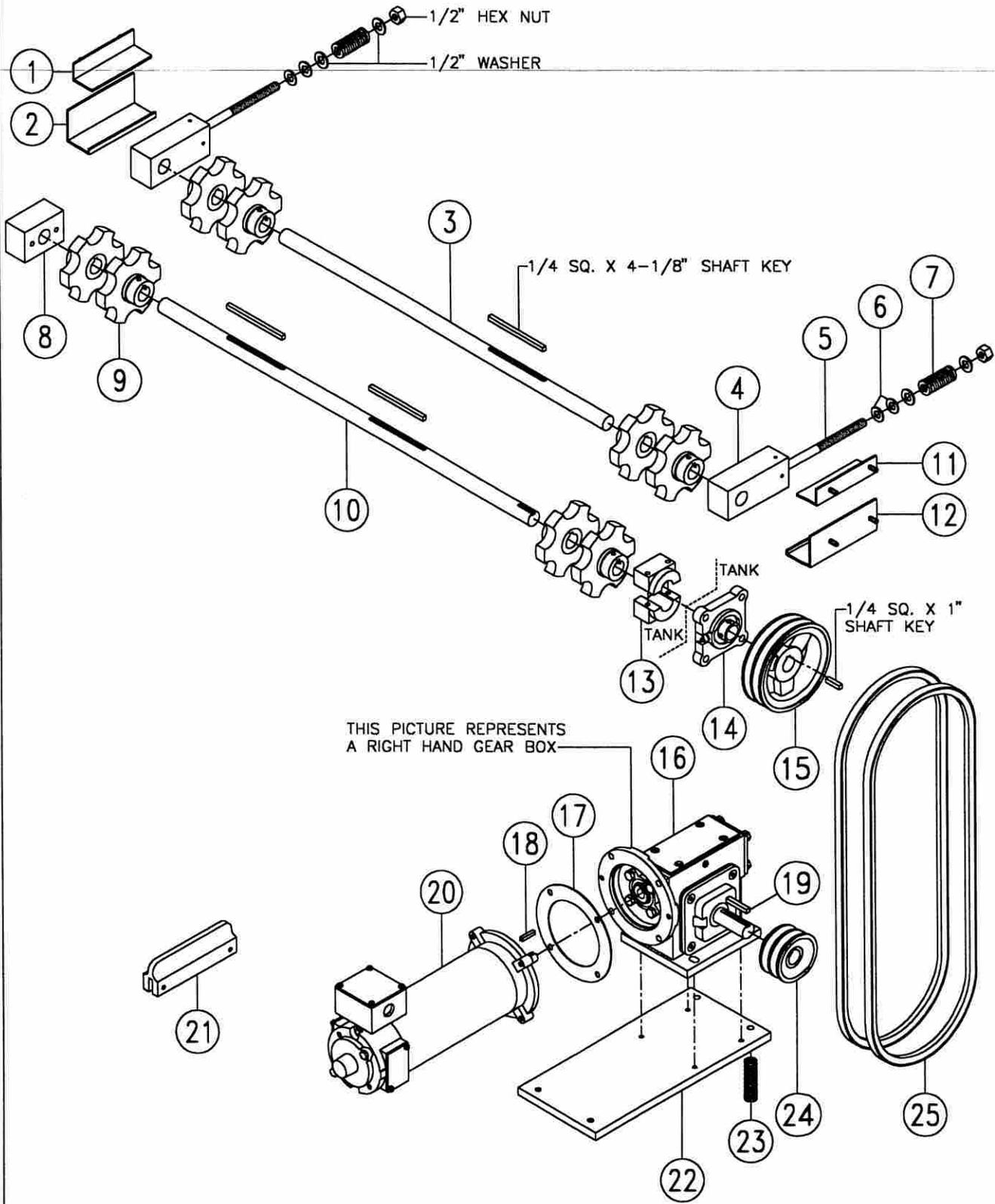
MOUNTING HARDWARE
4-40 X 3/8" TRUSS HD
4-40 NYLOCK NUT

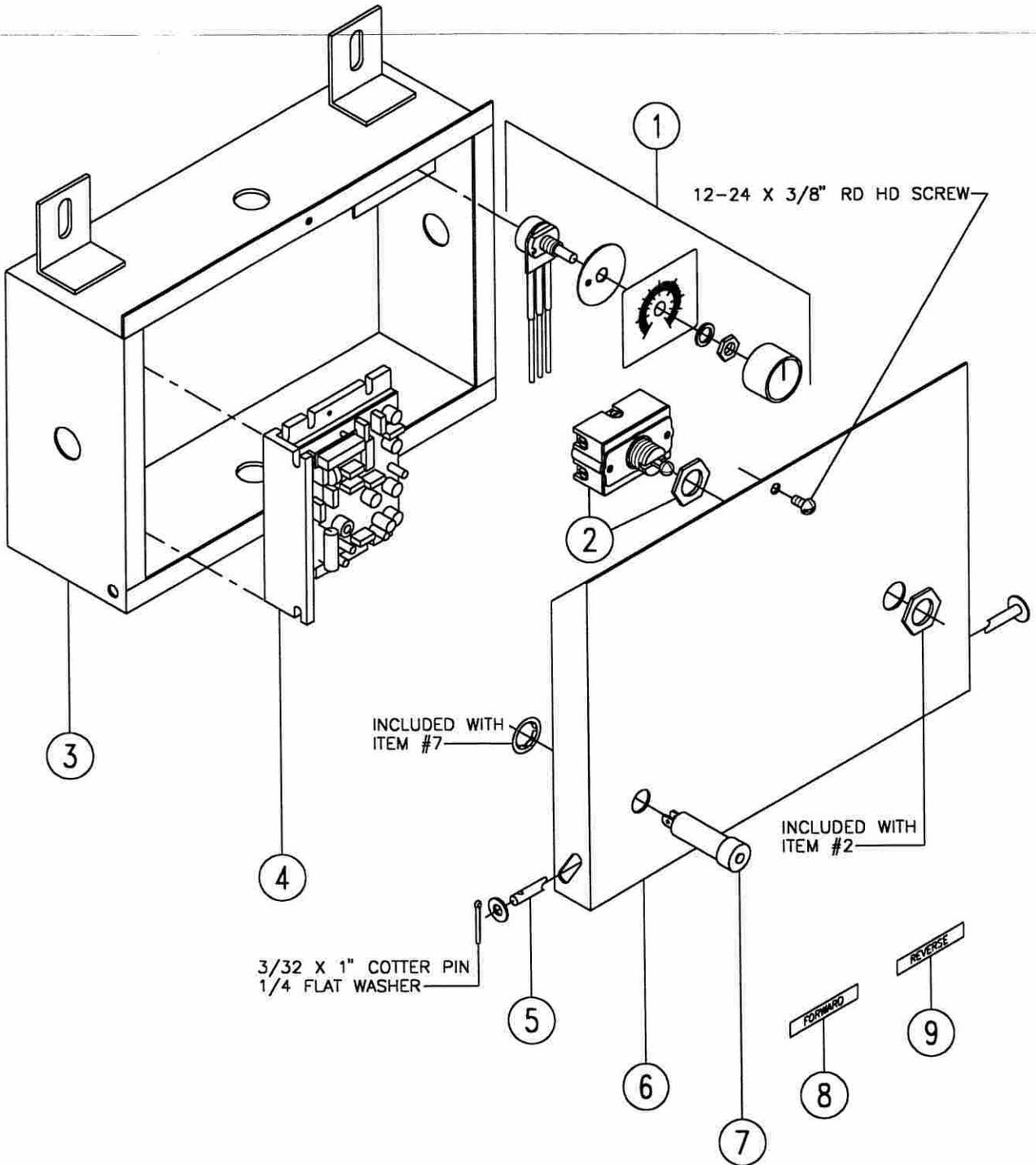


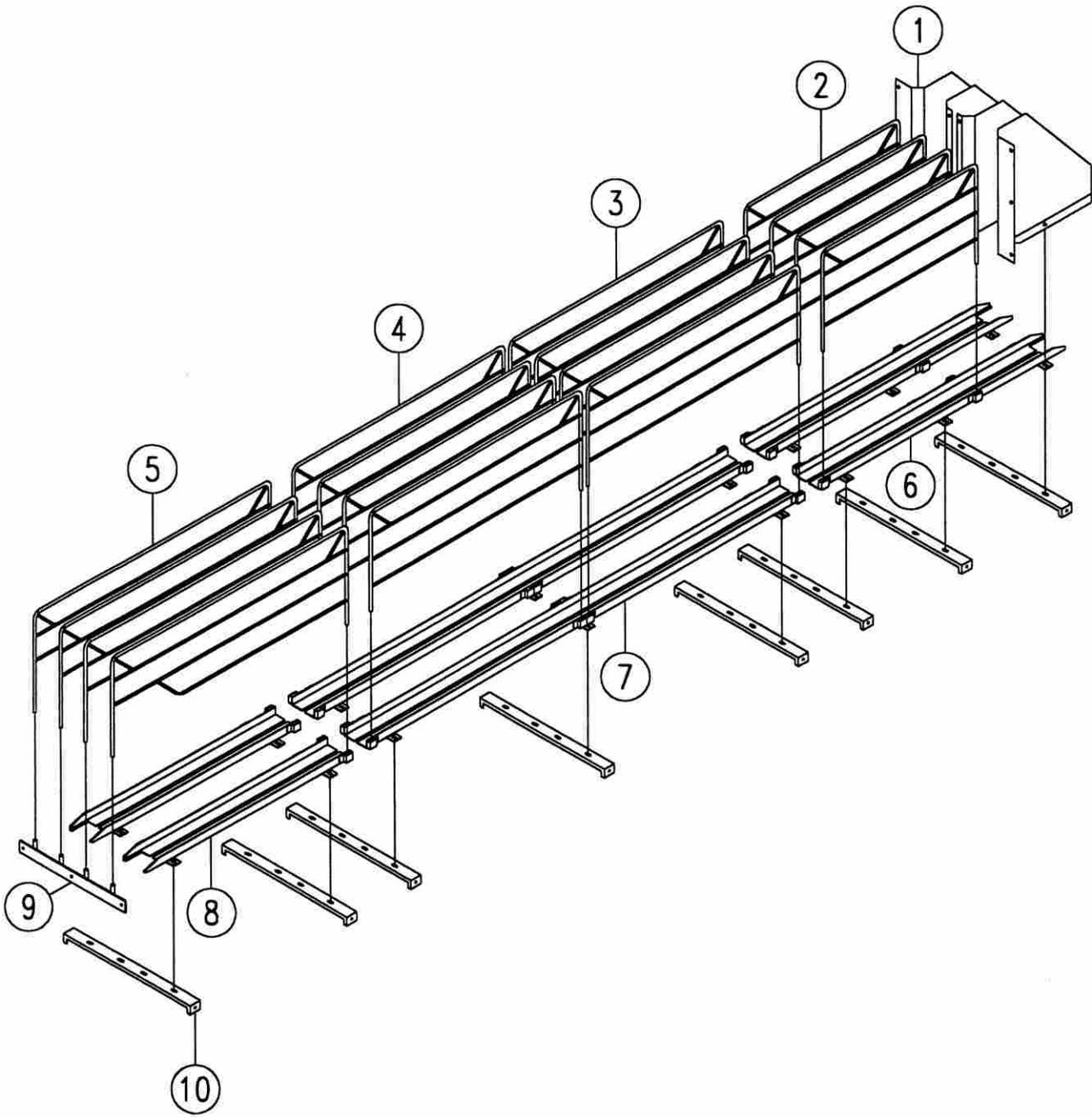


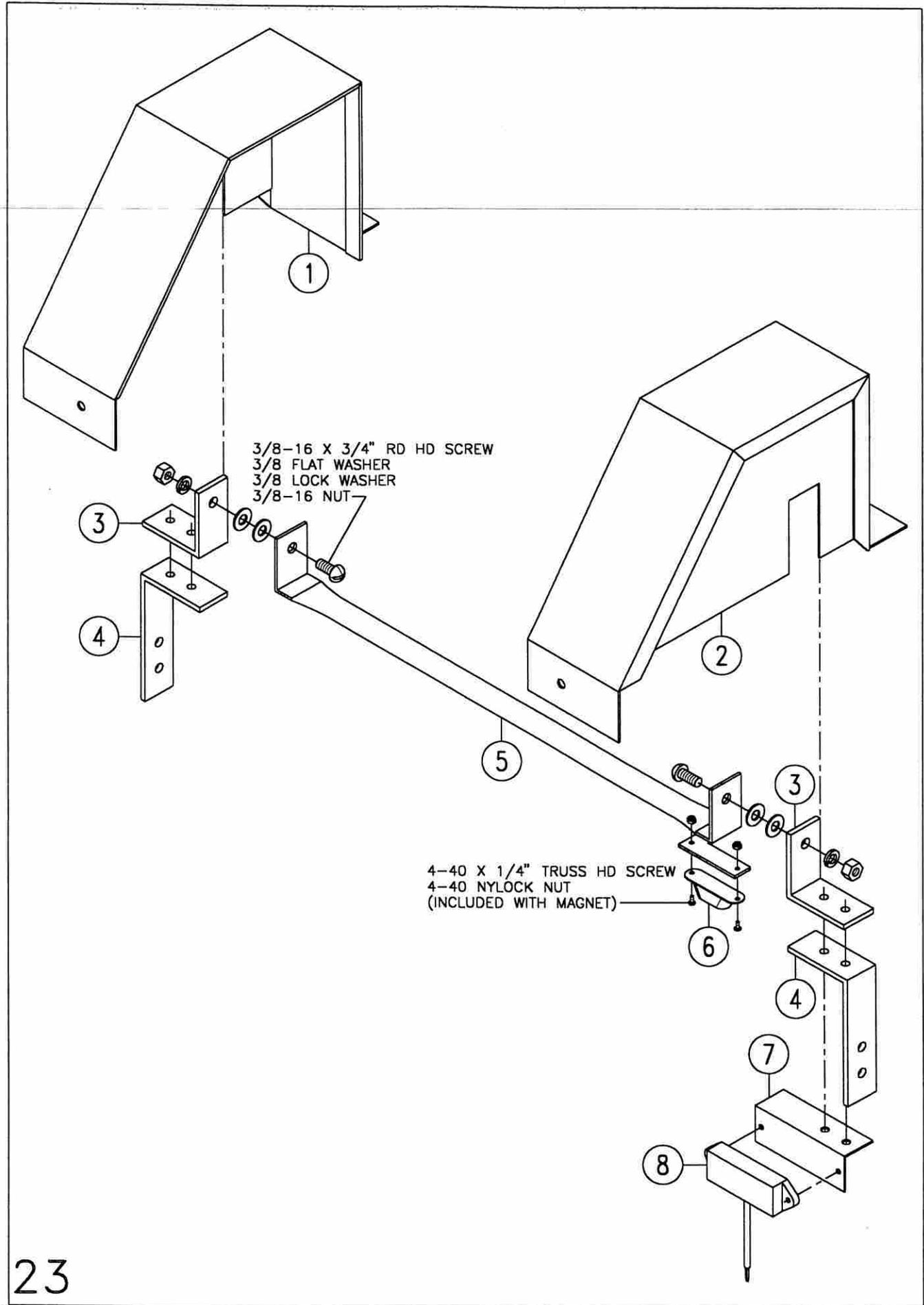


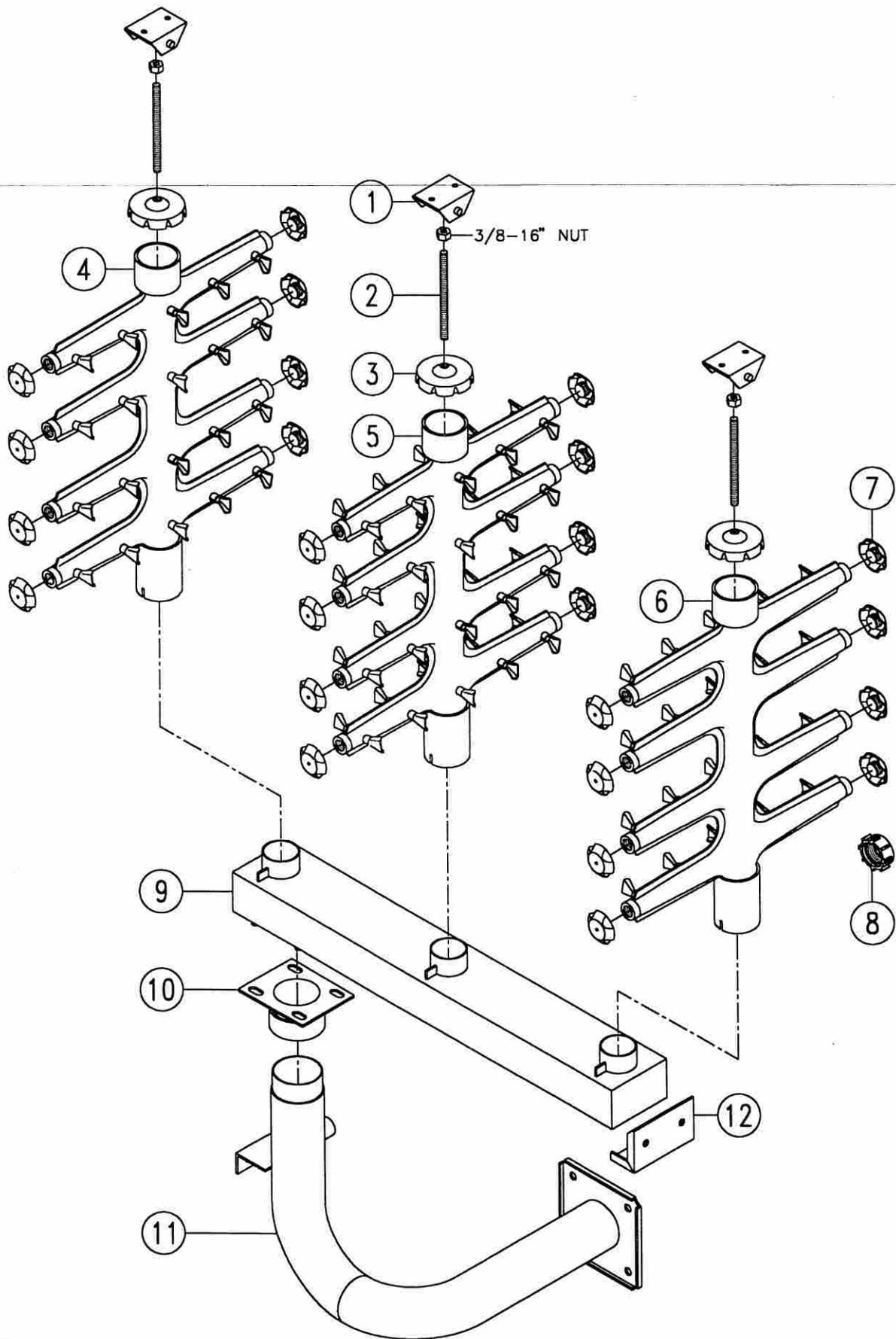


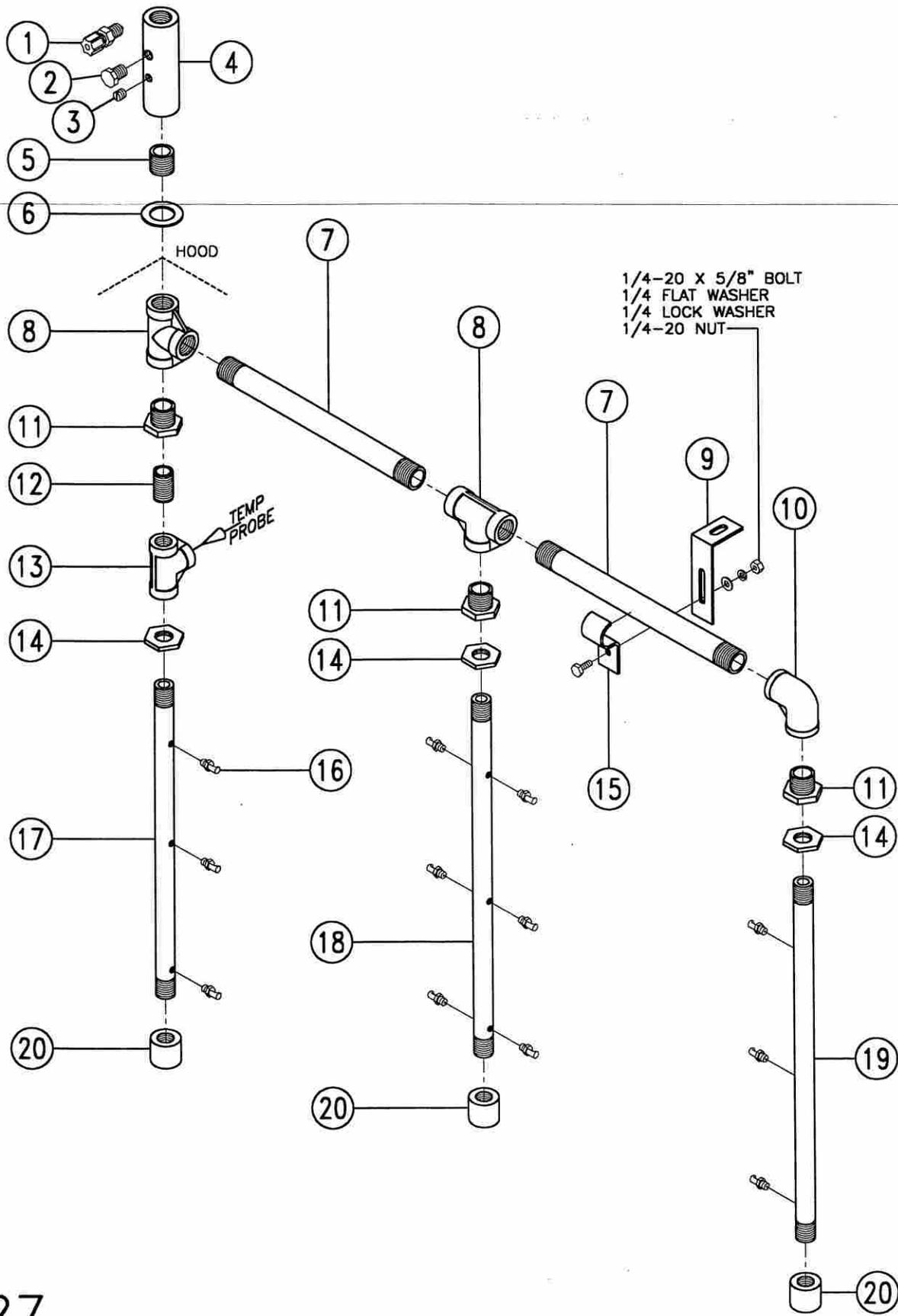


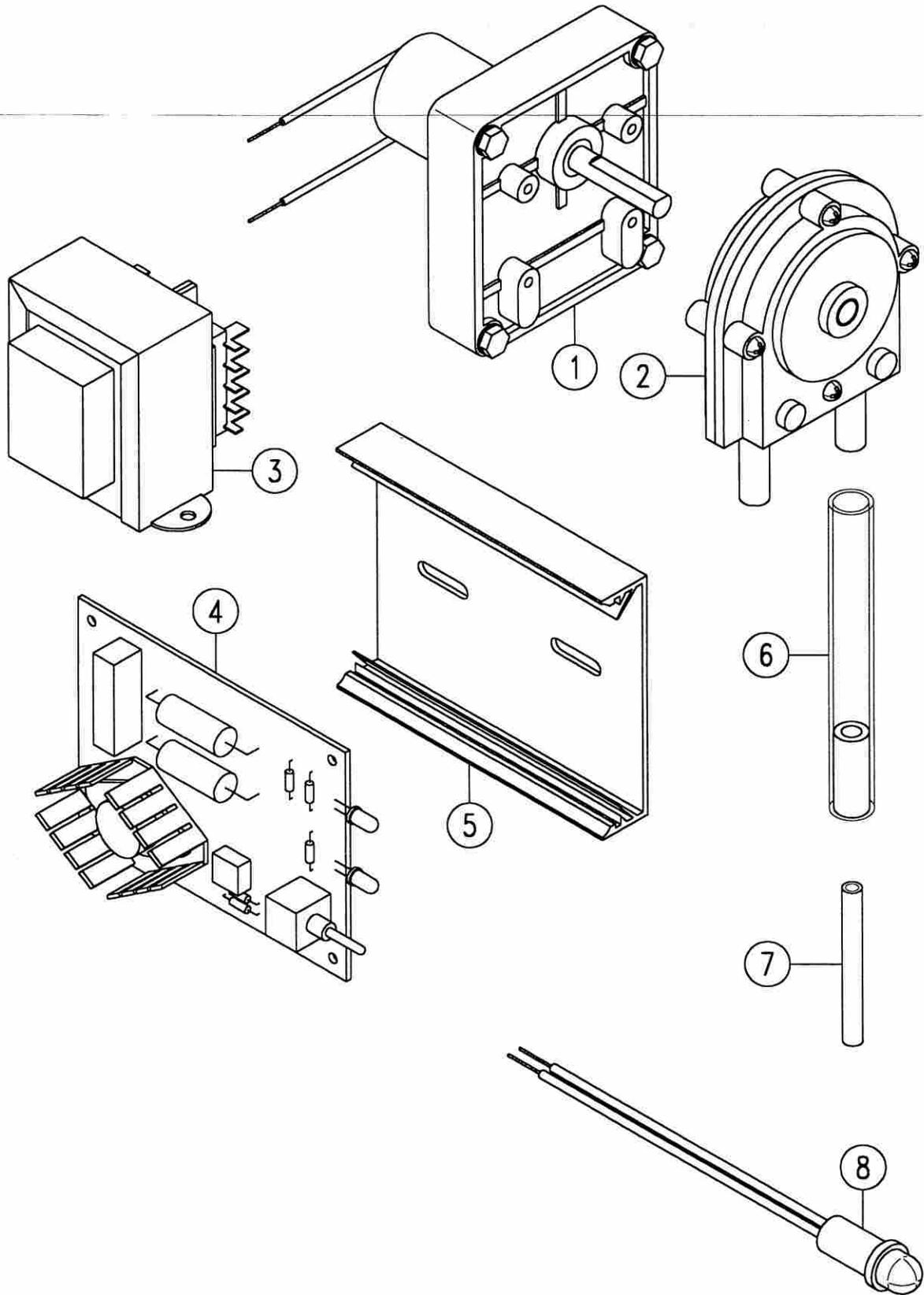


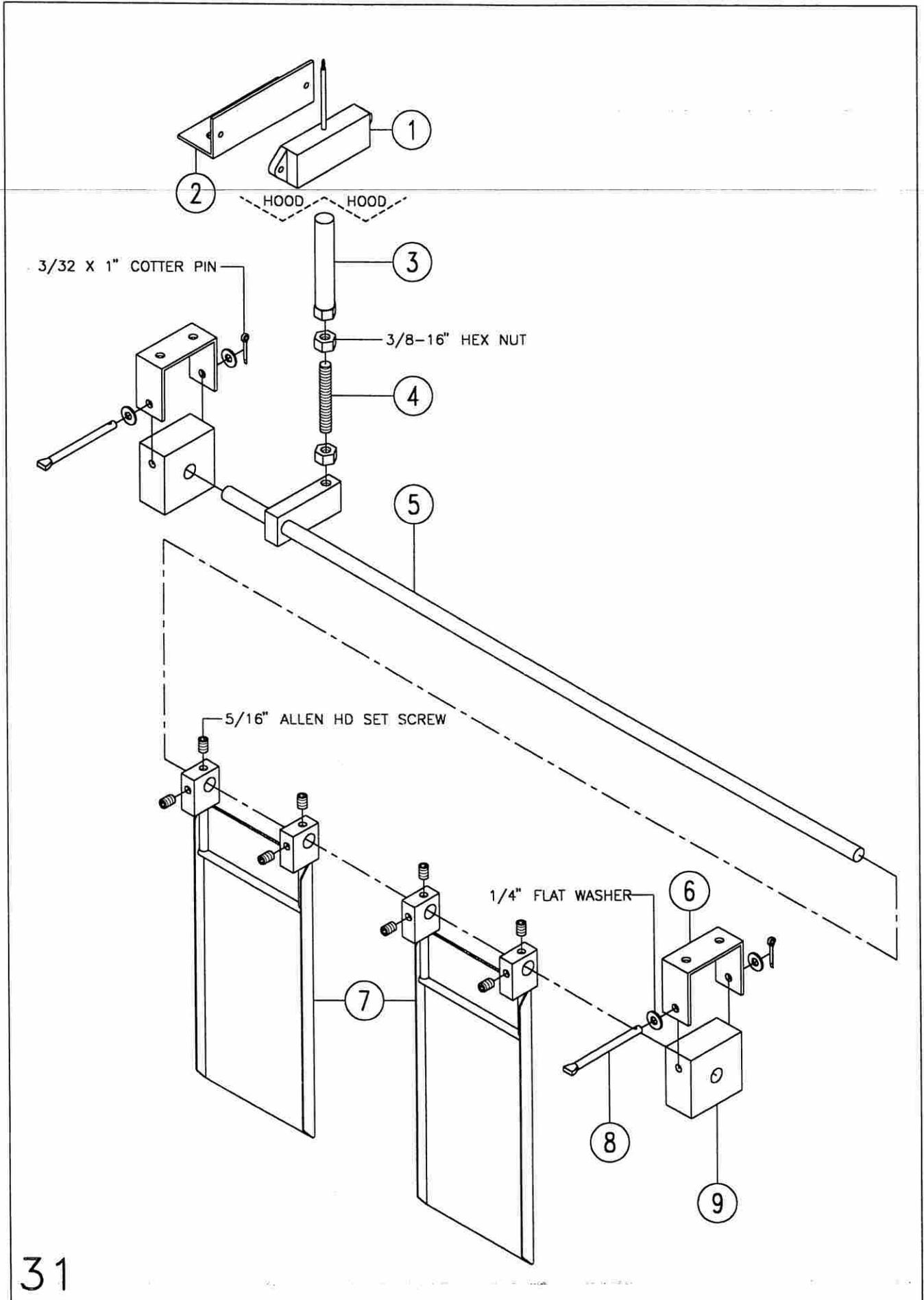


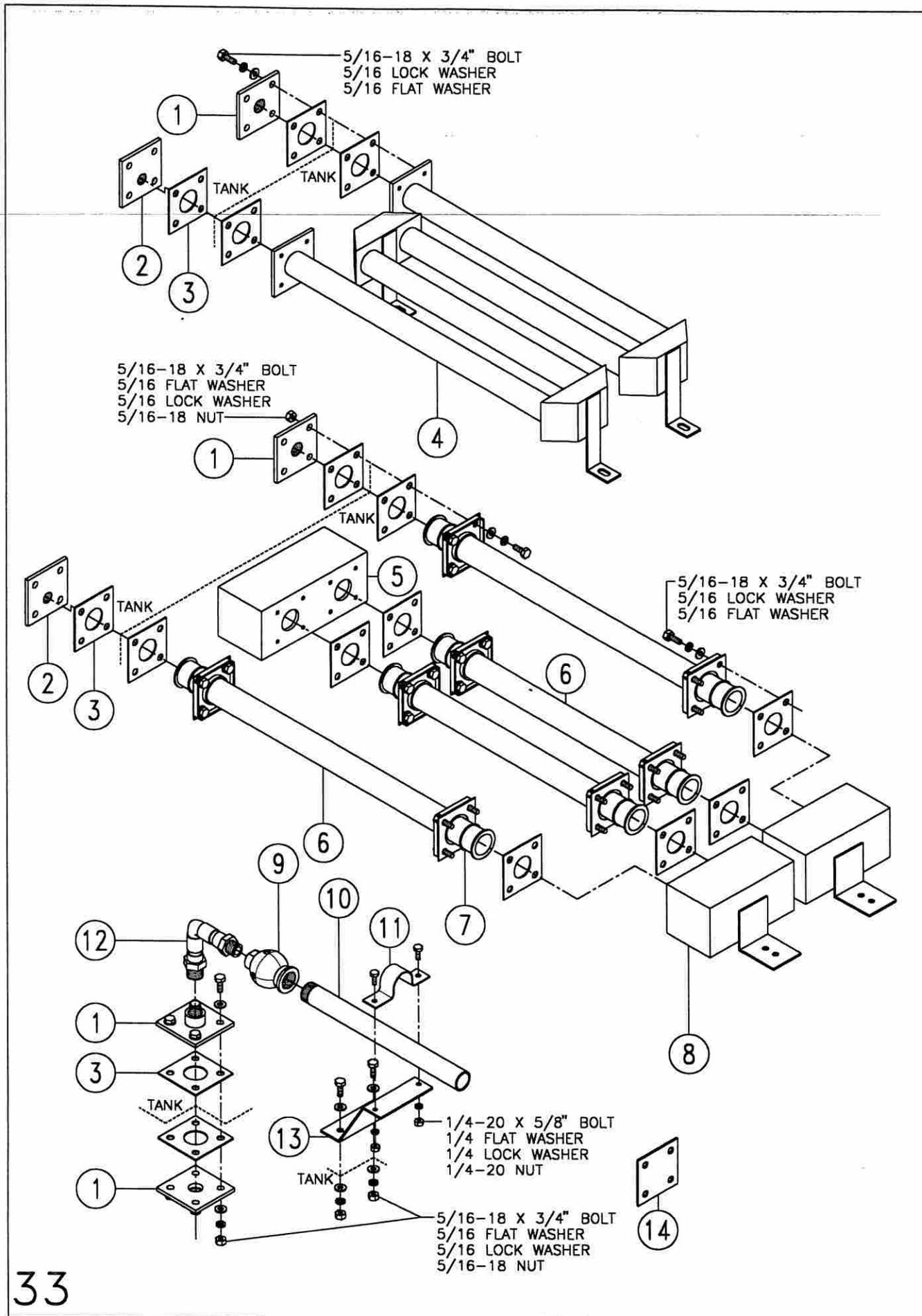


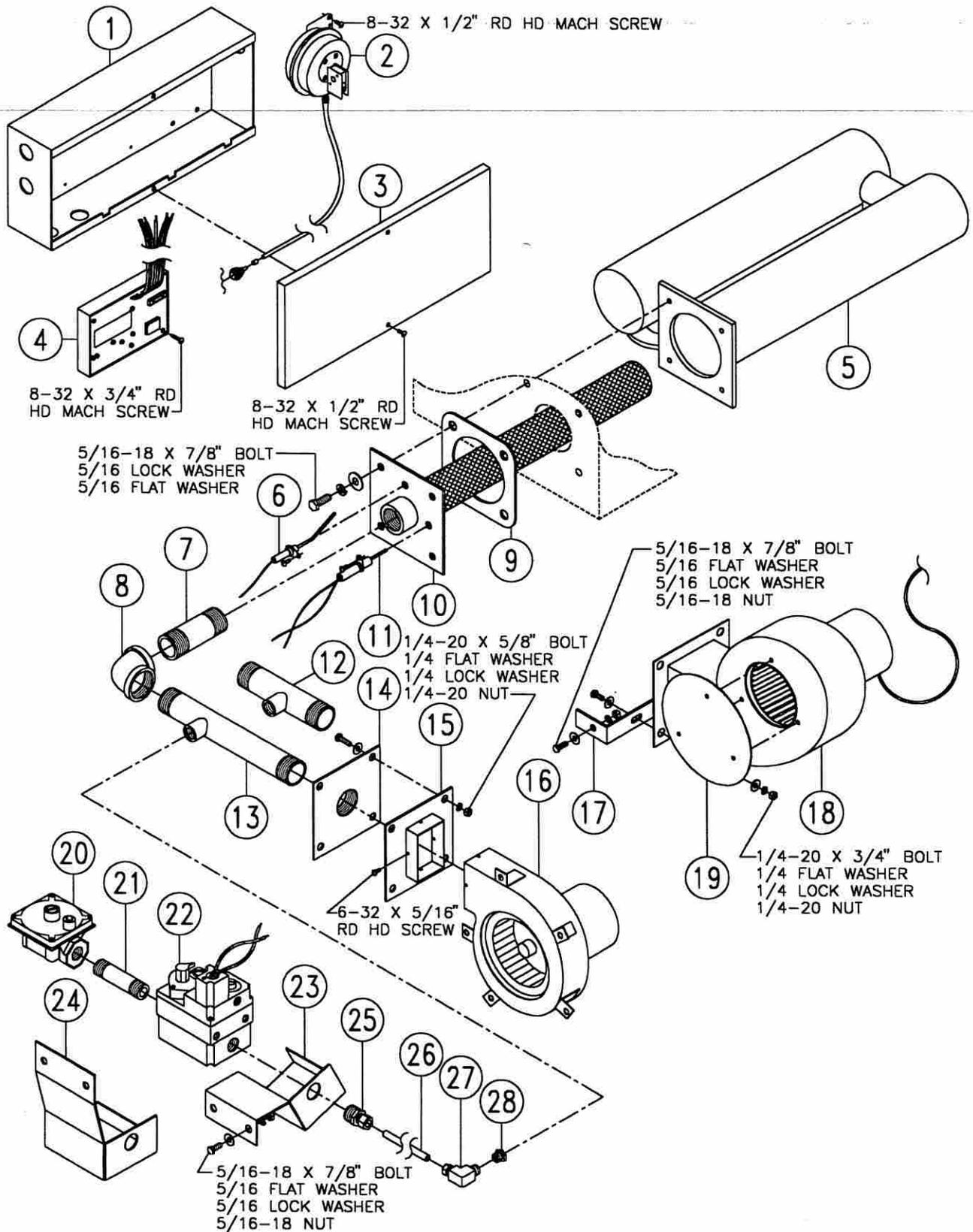


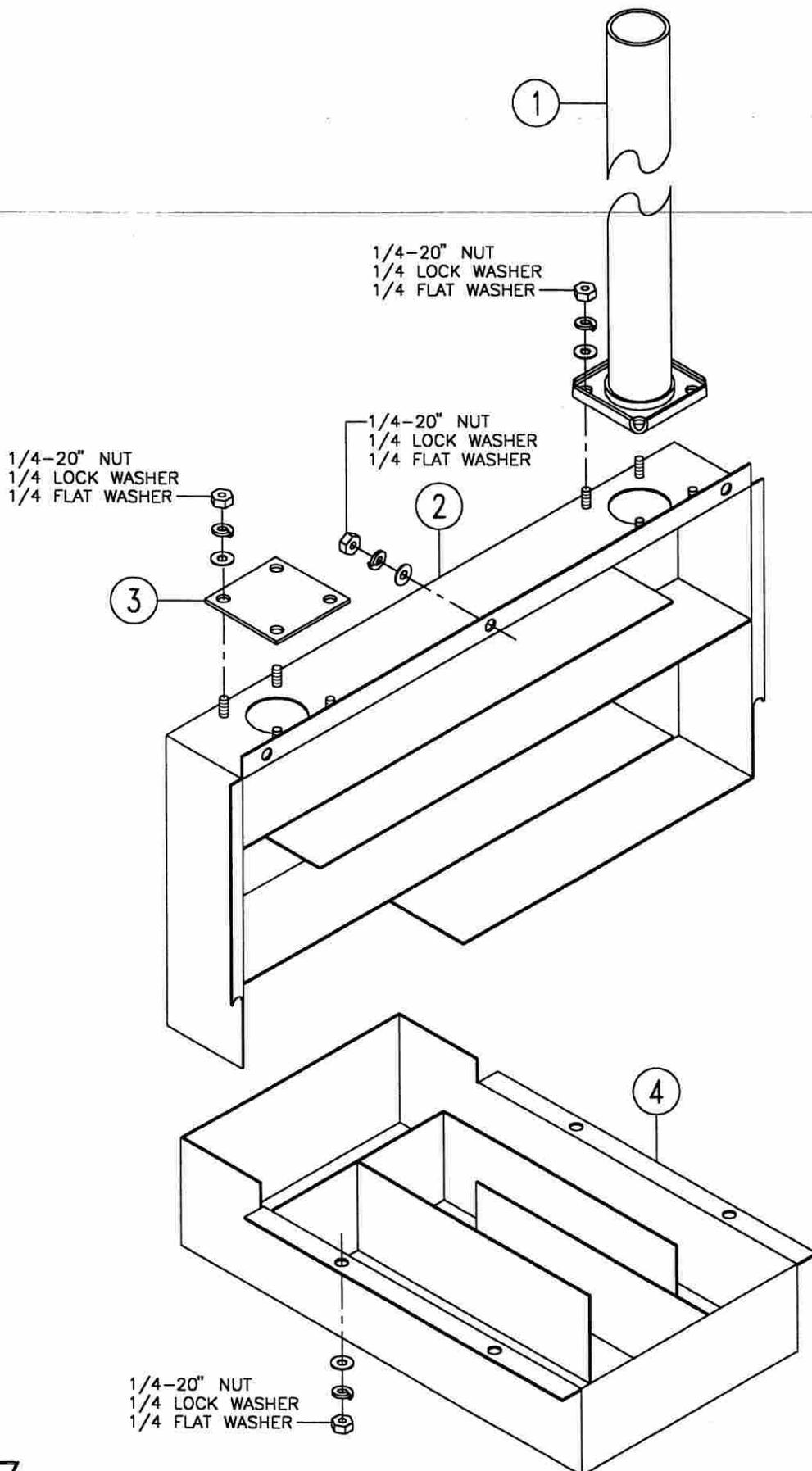


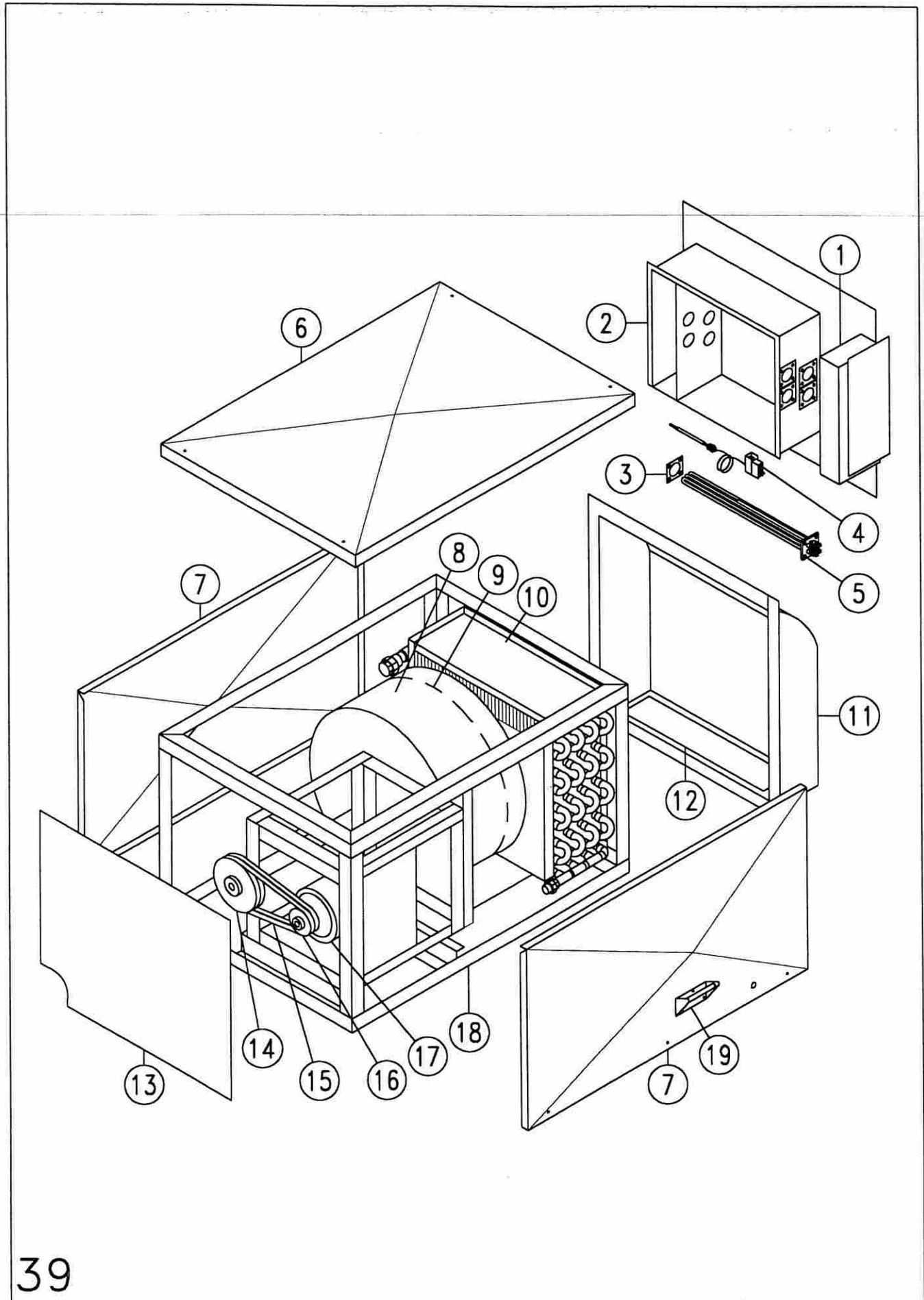


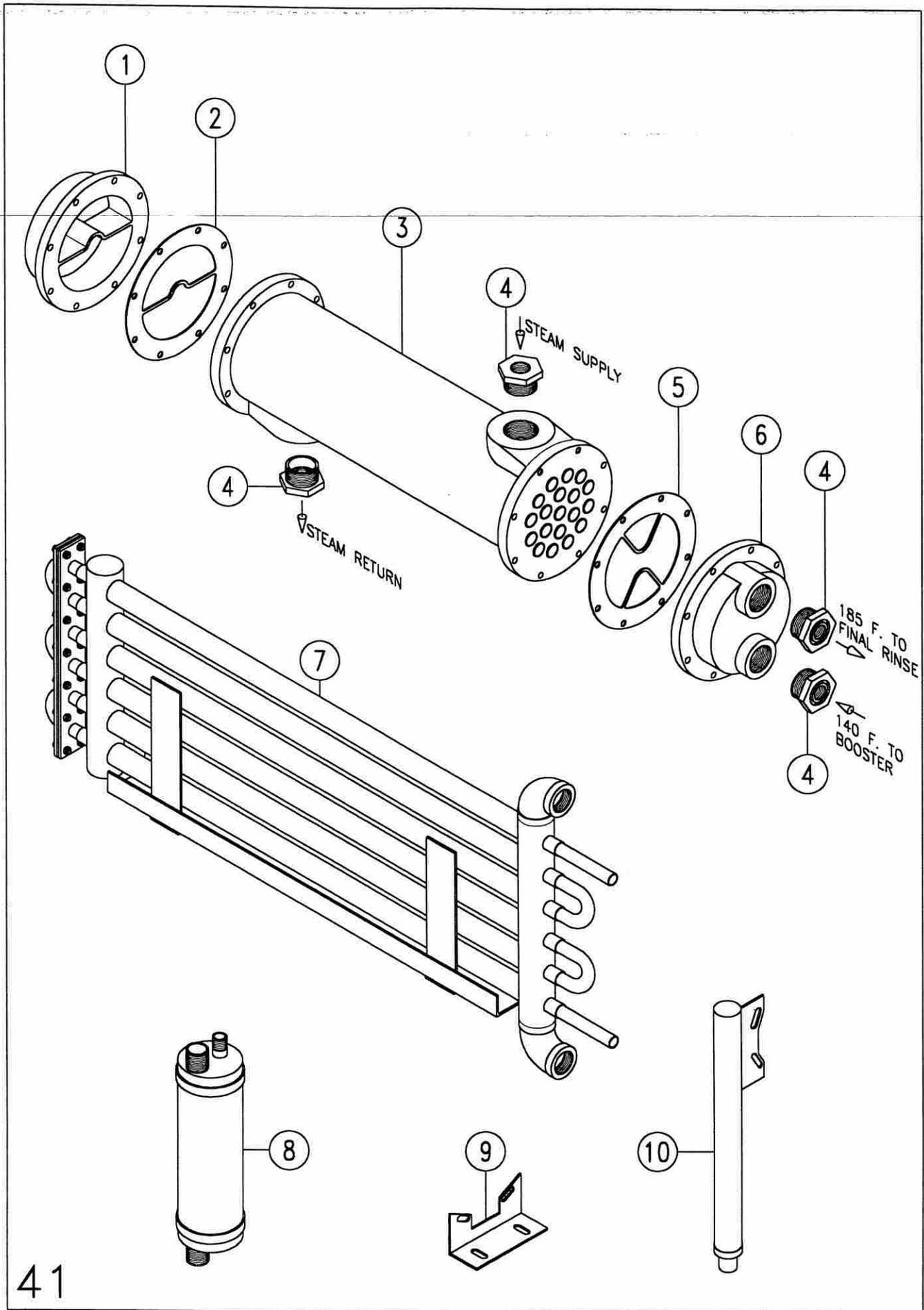


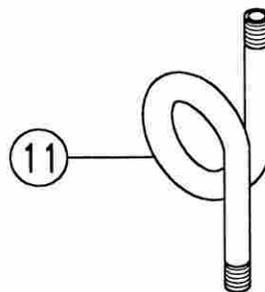
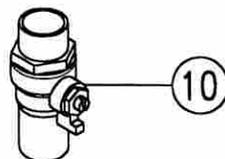
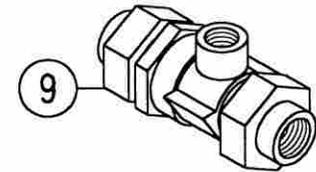
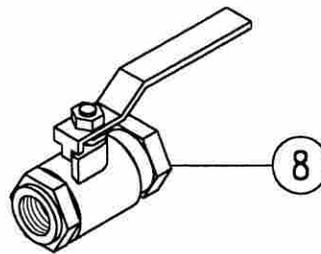
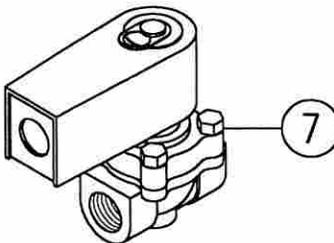
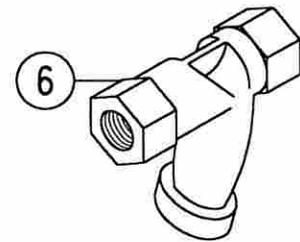
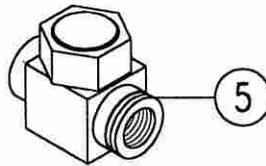
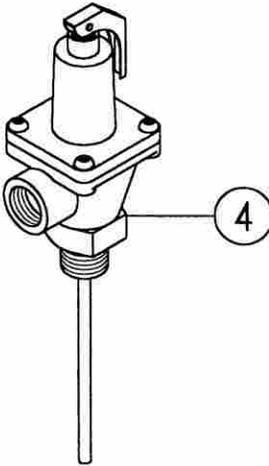
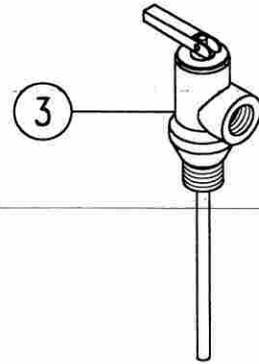
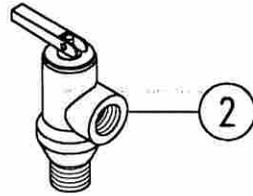
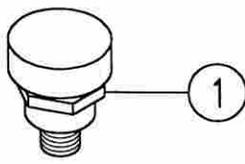


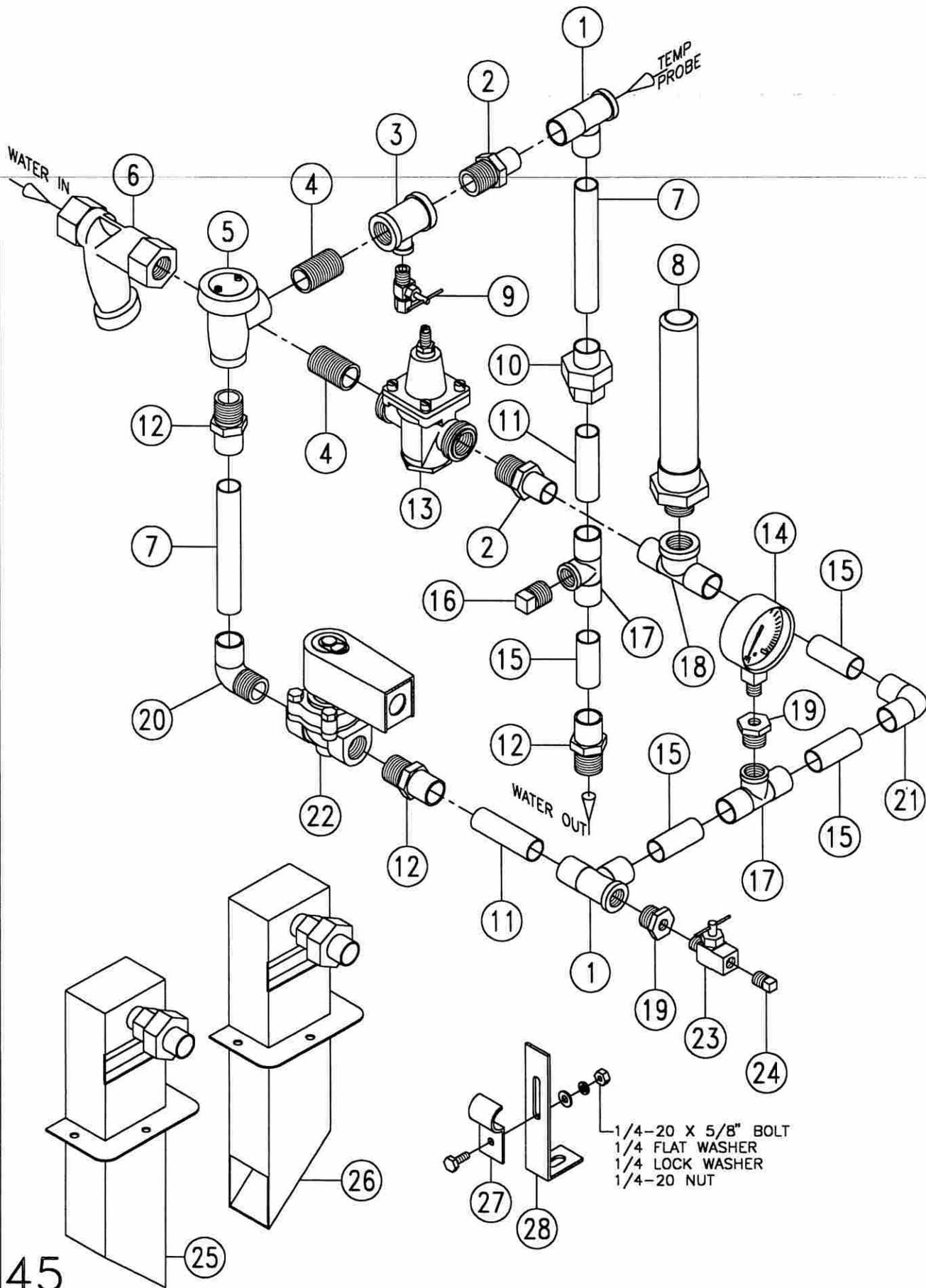










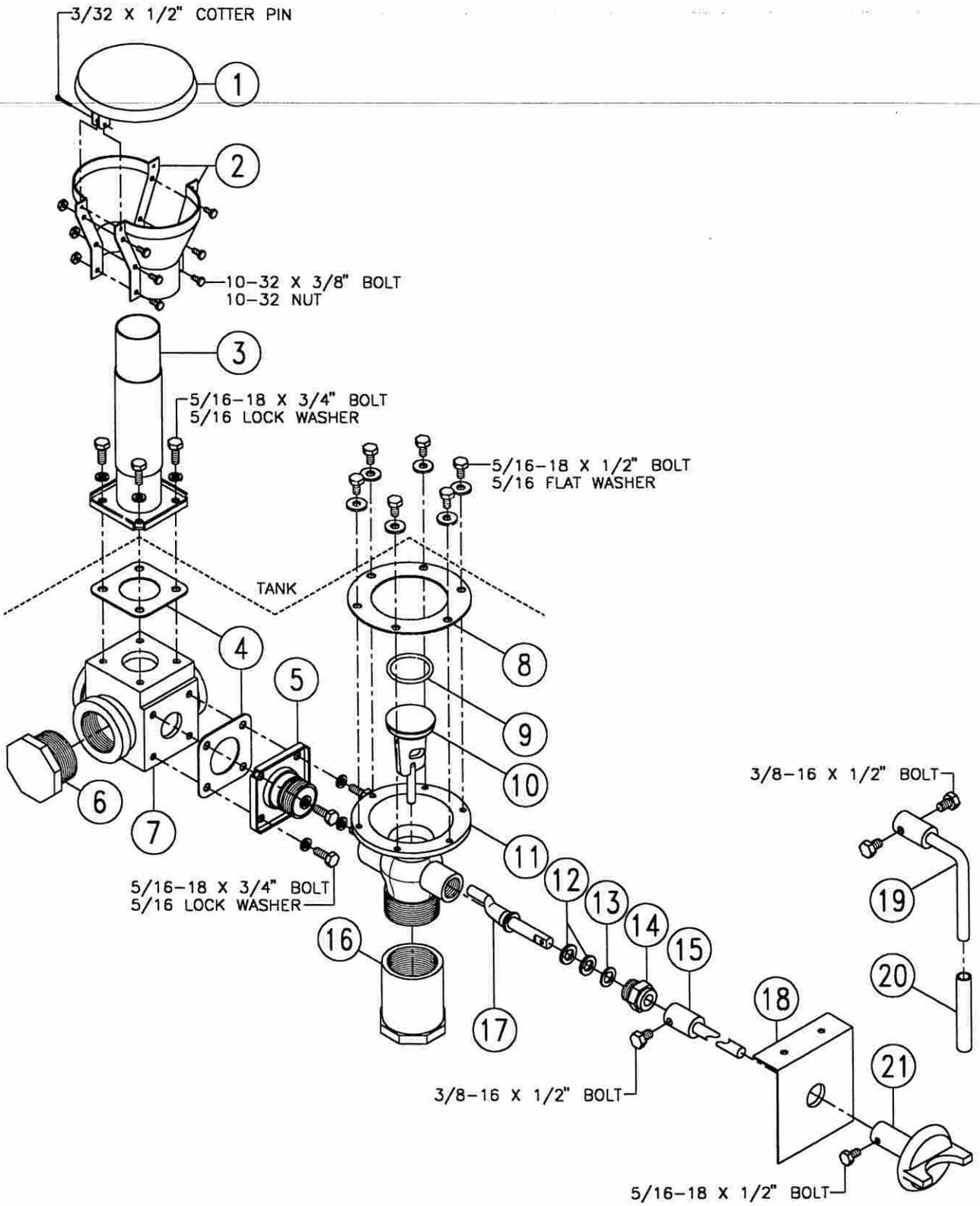


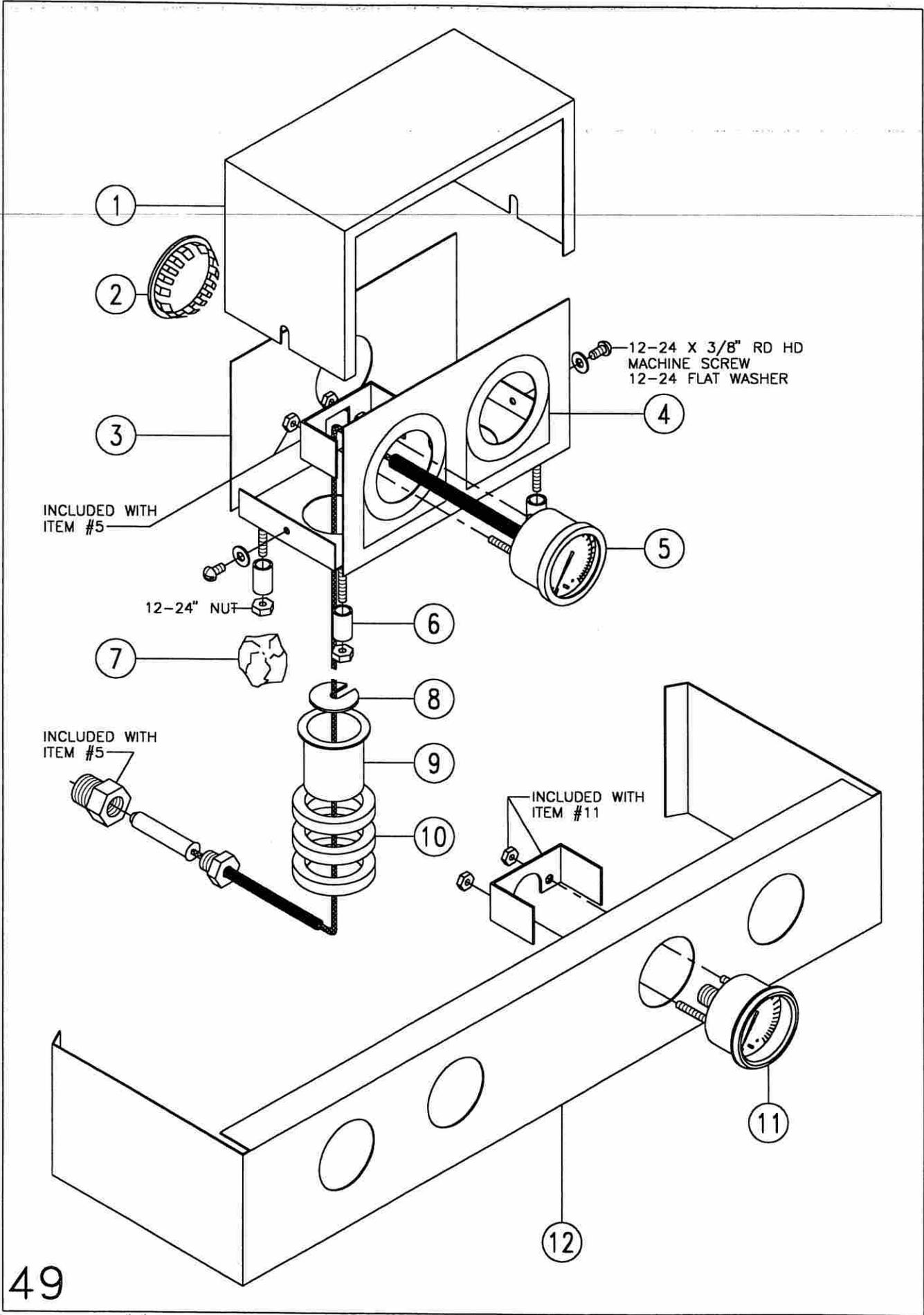
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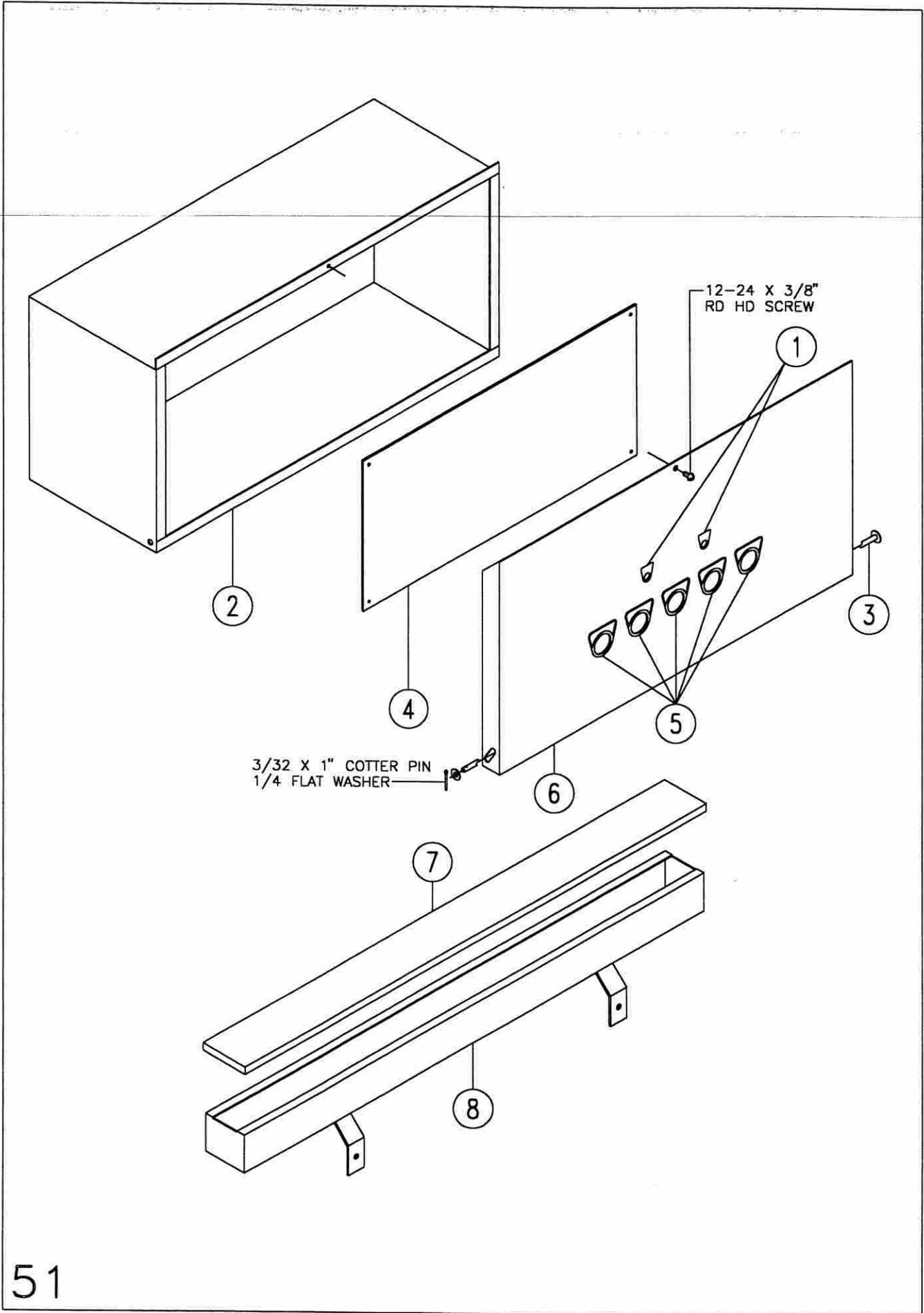
| ITEM | DESCRIPTION | REMARKS | PART # |
|------|------------------------------------|---------|----------|
| 1 | TEE 3/4 X 1/2 X 3/4 CXFXC | | P68-1429 |
| 2 | ADAPTOR 3/4 FTGXM | | P68-1431 |
| 3 | TEE 3/4 X 3/4 X 1/4 BRASS | | P68-1463 |
| 4 | NIPPLE 3/4 CLOSS BRASS | | P68-1527 |
| 5 | VACUUM BREAKER 3/4" COMPLETE | | P62-1149 |
| | REPAIR KIT 3/4" VACUUM BREAKER | | P62-1164 |
| 6 | LINE STRAINER 3/4 BRASS | | P63-1115 |
| | REPLACEMENT SCREEN 3/4 | | P63-1117 |
| 7 | NIPPLE COPPER 3/4 X 4-3/4 | | A10-3349 |
| 8 | SHOCKSTOP 3/4 | | P62-2250 |
| 9 | VALVE NEEDLE STRAIGHT 1/4 X 1/4 | | P68-1532 |
| 10 | UNION 3/4 CXC | | P68-1446 |
| 11 | NIPPLE COPPER 3/4 X 2-1/2 | | A10-3348 |
| 12 | ADAPTOR 3/4 CXM | | P68-1430 |
| 13 | VALVE PRESSURE REDUCING 3/4 LPZ13 | | P62-1166 |
| | REPAIR KIT PRV 3/4 OLD STYLE | | P62-1167 |
| | REPAIR KIT PRV 3/4 NEW STYLE LPZ13 | | P62-5518 |
| 14 | GAUGE PRESSURE 2-1/2 DIA. | | P65-1136 |
| 15 | NIPPLE COPPER 3/4 X 1-3/4 | | A10-3345 |
| 16 | PLUG 1/2 BRASS MIP | | P68-1487 |
| 17 | TEE 3/4 X 3/4 X 1/2 CXCXF | | P68-1449 |
| 18 | TEE 3/4 CXCXF | | P68-1448 |
| 19 | BUSHING 1/2 X 1/4 BRASS MXF | | P68-1534 |
| 20 | ELBOW 90 3/4 CXM | | P68-1466 |
| 21 | ELBOW 90 3/4 CXC SHORT | | P68-1440 |
| 22 | COMPLETE SOL. VALVE 3/4 120 V. | | P54-2815 |
| | STEAM/HOT WATER PISTON (HV2360181) | | |
| | COMPLETE SOL. VALVE 3/4 208/240 V. | | P54-2816 |
| | STEAM/HOT WATER PISTON (HV2360182) | | |
| | REPLACEMENT HEAD SOL. VALVE 3/4 | | P54-2814 |
| | 120 V. (EVERYTHING MINUS BASE) | | |
| | REPLACEMENT HEAD SOL. VALVE 240 V. | | P54-2812 |
| | 208/240 V. (EVERYTHING MINUS BASE) | | |
| | REPAIR KIT 3/4 PISTON SOL. VALVE | | P54-2821 |
| | (314052) | | |
| | COIL 3/4 120 V. (2361701) | | P54-2808 |
| | COIL 3/4 208/240 V. (2361703) | | P54-2825 |
| 23 | VALVE NEEDLE STR 1/4 X 1/4 MIPXFIP | | P68-1511 |
| 24 | PLUG 1/4 BRASS MIP | | P68-1489 |
| 25 | WATER TOWER (RIGHT>LEFT MACHINE) | | B10-2678 |
| 26 | WATER TOWER (LEFT>RIGHT MACHINE) | | B10-2693 |
| 27 | CLAMP PIPE BRACKET 3/4 | | A10-2021 |
| 28 | BRACKET PIPE SUPPORT LONG | | A10-2022 |

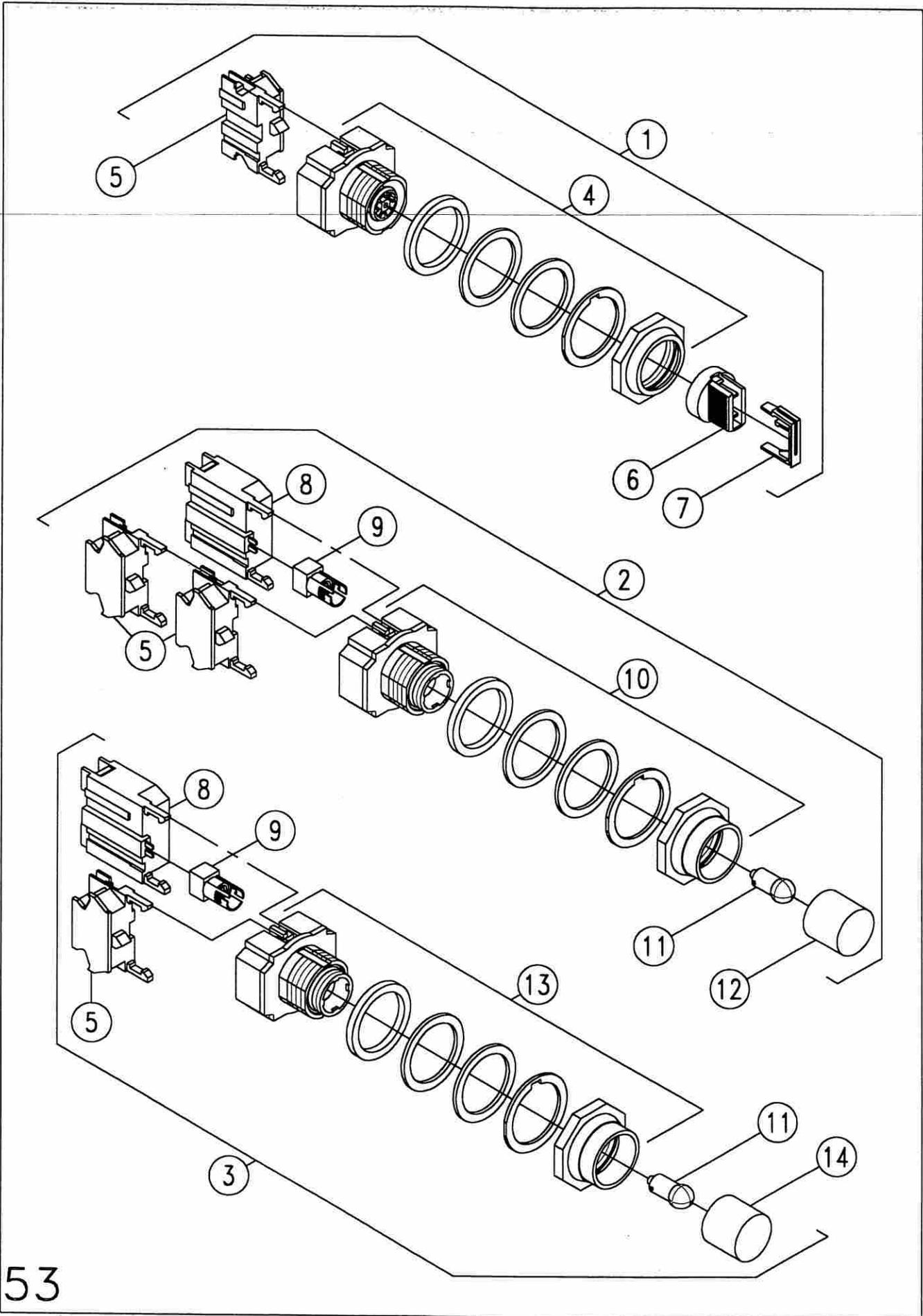
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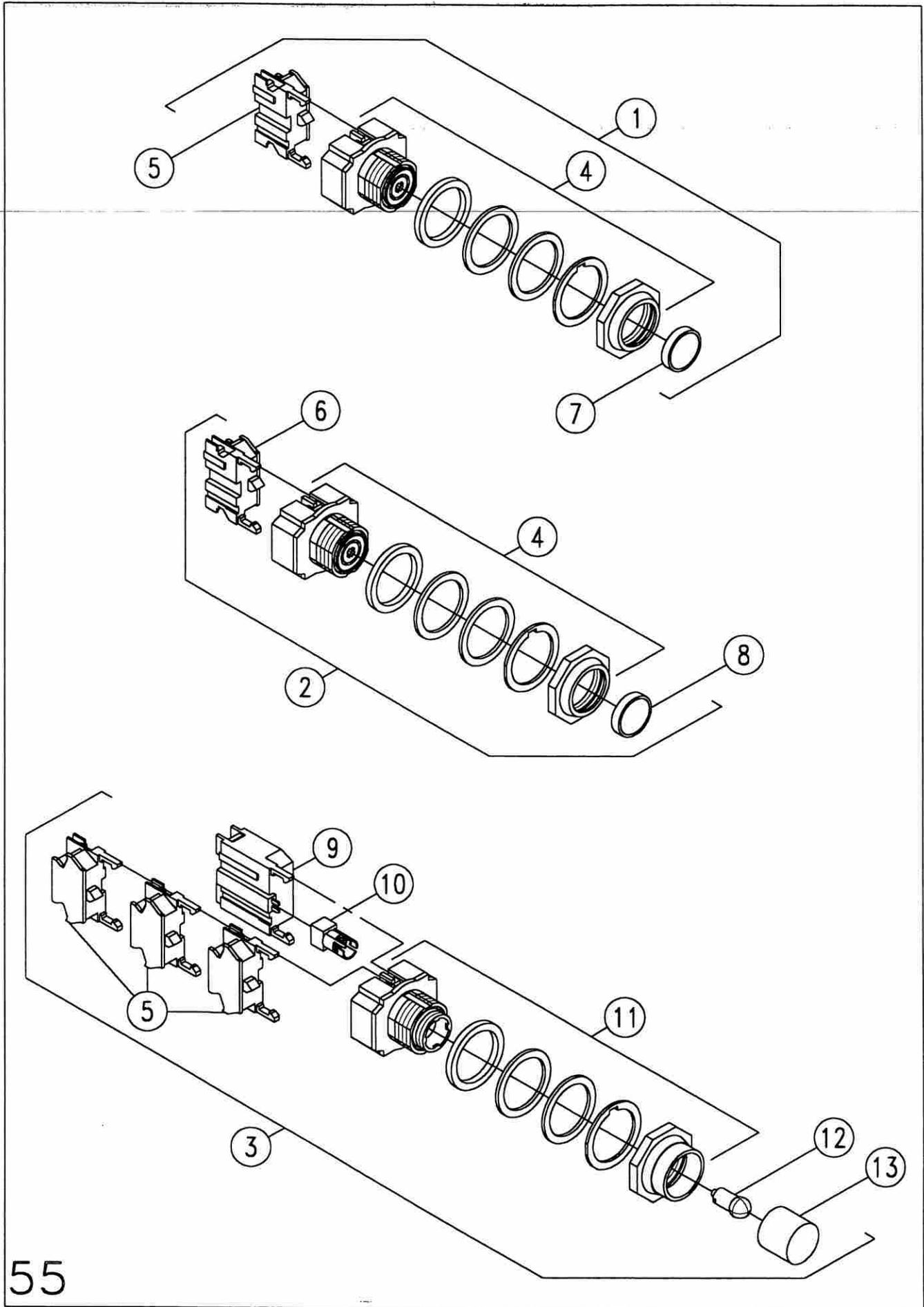
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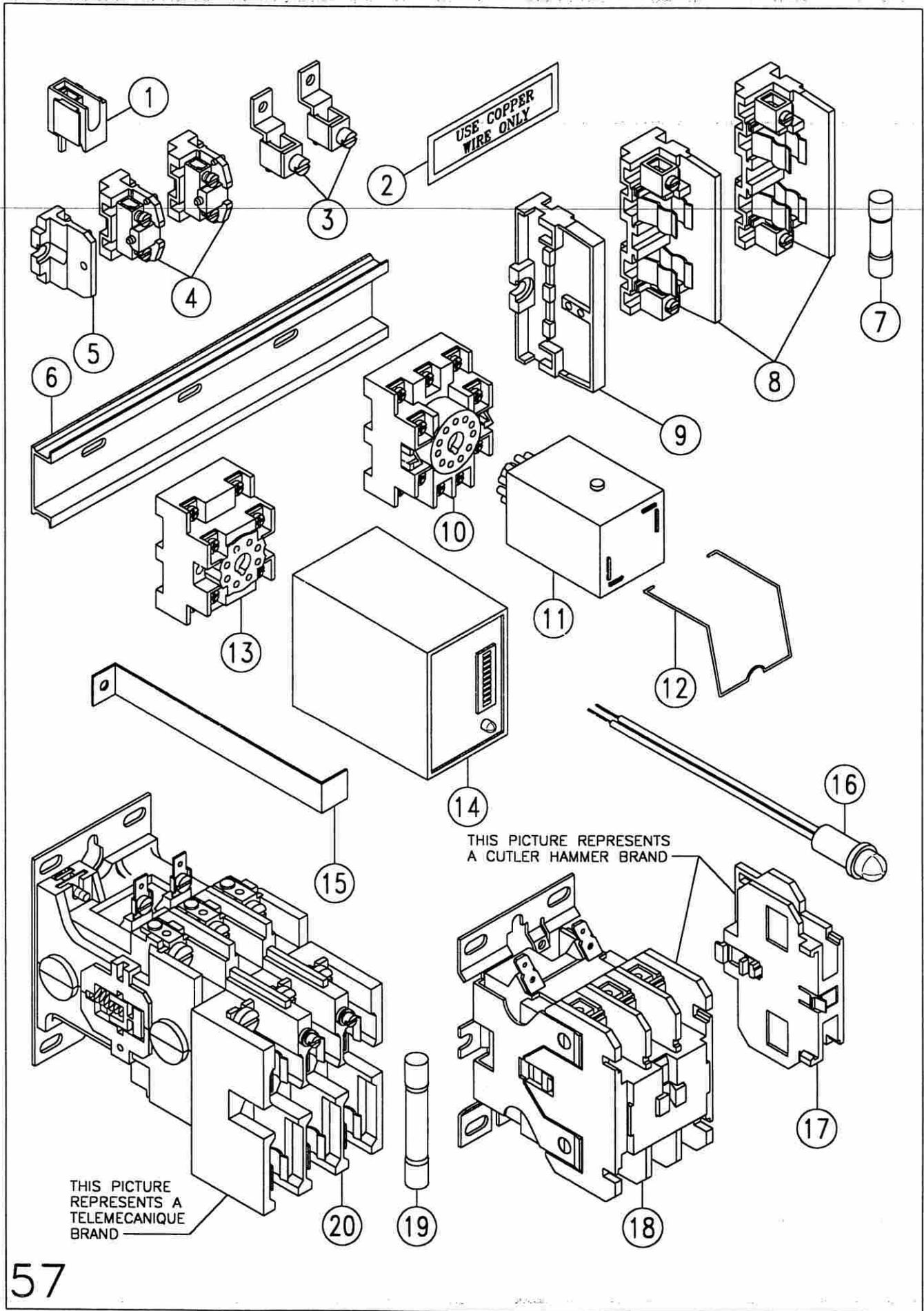










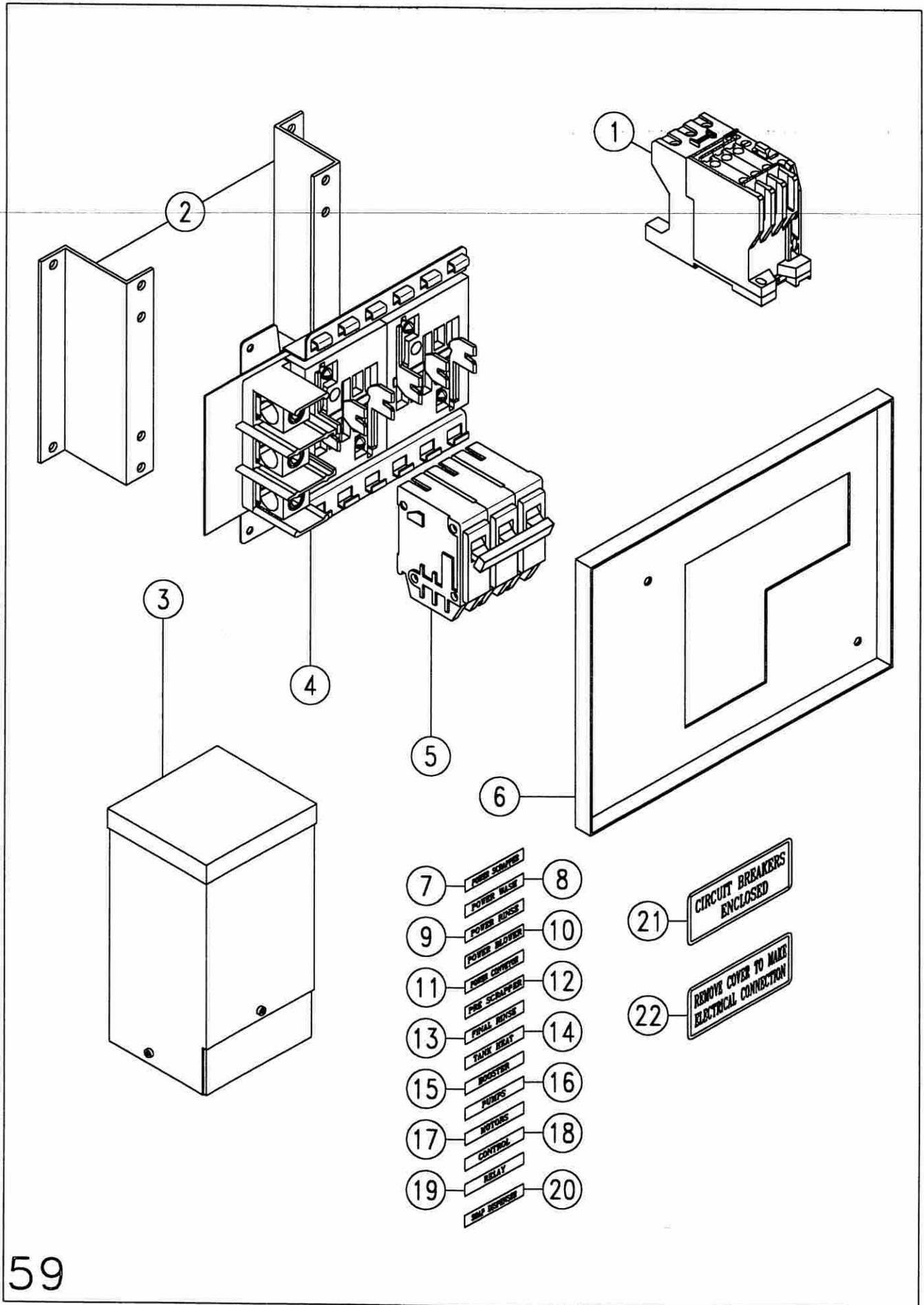


CONTROL BOX COMPONENTS

| ITEM | DESCRIPTION | REMARKS | PART # |
|------|------------------------------------|----------|----------|
| 1 | SECTIONAL FANNING STRIP #54 | | P52-2167 |
| 2 | DECAL USE COPPER WIRE ONLY | | A69-5449 |
| 3 | GROUND LUG | | P52-1156 |
| 4 | TERMINAL BLOCK #524 | | P52-1099 |
| 5 | TERMINAL END #530 | | P52-1100 |
| 6 | DIN RAIL (SPECIFY LENGTH) | | P47-1787 |
| 7 | FUSE 3 AMP MAX 600V CLASS CC | | P52-1854 |
| | FUSE 5 AMP BUSS KTK-R5 CLASS CC | | P52-2192 |
| | FUSE 10 AMP MAX 600V CLASS CC | | P52-1855 |
| | FUSE 20 AMP MAX 600V CLASS CC | | P52-1856 |
| | FUSE 30 AMP MAX 600V CLASS CC | | P52-1857 |
| 8 | FUSE BLOCK TERMINAL SECTION | | P52-1870 |
| 9 | FUSE BLOCK END SECTION | | P52-1871 |
| 10 | RELAY SOCKET | (11 PIN) | P47-2465 |
| 11 | RELAY 120 VOLT 10 AMPS 3 POLE | (11 PIN) | P47-2464 |
| | RELAY 240 VOLT 10 AMPS 3 POLE | (11 PIN) | P47-2463 |
| 12 | CLIP-RELAY HOLD DOWN | | P47-2466 |
| 13 | TIMER SOCKET | (8 PIN) | P47-1741 |
| 14 | TIMER ADJUSTABLE 512 SEC. 115 VOLT | (8 PIN) | P46-1744 |
| | TIMER ADJUSTABLE 512 SEC. 240 VOLT | (8 PIN) | P46-1745 |
| 15 | CLIP TIMER HOLD DOWN | | A10-2014 |
| 16 | PILOT LIGHT, 115 VOLT | | P49-5788 |
| | PILOT LIGHT, 240 VOLT | | P49-5789 |
| 17 | AUXILIARY CONTACTOR 1 N/O | | P47-5517 |
| | AUXILIARY CONTACTOR 2 N/O | | P47-5718 |
| | AUXILIARY CONTACTOR 2 N/C | | P47-5989 |
| | AUXILIARY CONTACTOR 1 N/O 1 N/C | | P47-5508 |
| 18 | CONTACTOR 3 POLE 115 V. 25/30 AMP | | P47-5494 |
| | CONTACTOR 3 POLE 220 V. 25/30 AMP | | P47-5496 |
| | CONTACTOR 3 POLE 115 V. 30/40 AMP | | P47-5500 |
| | CONTACTOR 3 POLE 220 V. 30/40 AMP | | P47-5502 |
| | CONTACTOR 3 POLE 115 V. 40/50 AMP | | P47-5504 |
| | CONTACTOR 3 POLE 220 V. 40/50 AMP | | P47-5506 |
| | CONTACTOR 3 POLE 220 V. 50/60 AMP | | P47-5511 |
| 19 | FUSE 30 AMP. | | P52-1747 |
| | FUSE 35 AMP. | | P52-1748 |
| | FUSE 40 AMP. | | P52-5843 |
| | FUSE 60 AMP. | | P52-1749 |
| 20 | CONTACTOR FUSIBLE 2PL 120V 30AMP | | P47-1819 |
| | CONTACTOR FUSIBLE 2PL 240V 30AMP | | P47-1820 |
| | CONTACTOR FUSIBLE 3PL 120V 40AMP | | P47-1821 |
| | CONTACTOR FUSIBLE 3PL 240V 40AMP | | P47-1822 |
| | CONTACTOR FUSIBLE 3PL 120V 60AMP | | P47-1823 |
| | CONTACTOR FUSIBLE 3PL 240V 60AMP | | P47-1824 |

SUPPLY MACHINE MODEL & SERIAL NUMBER

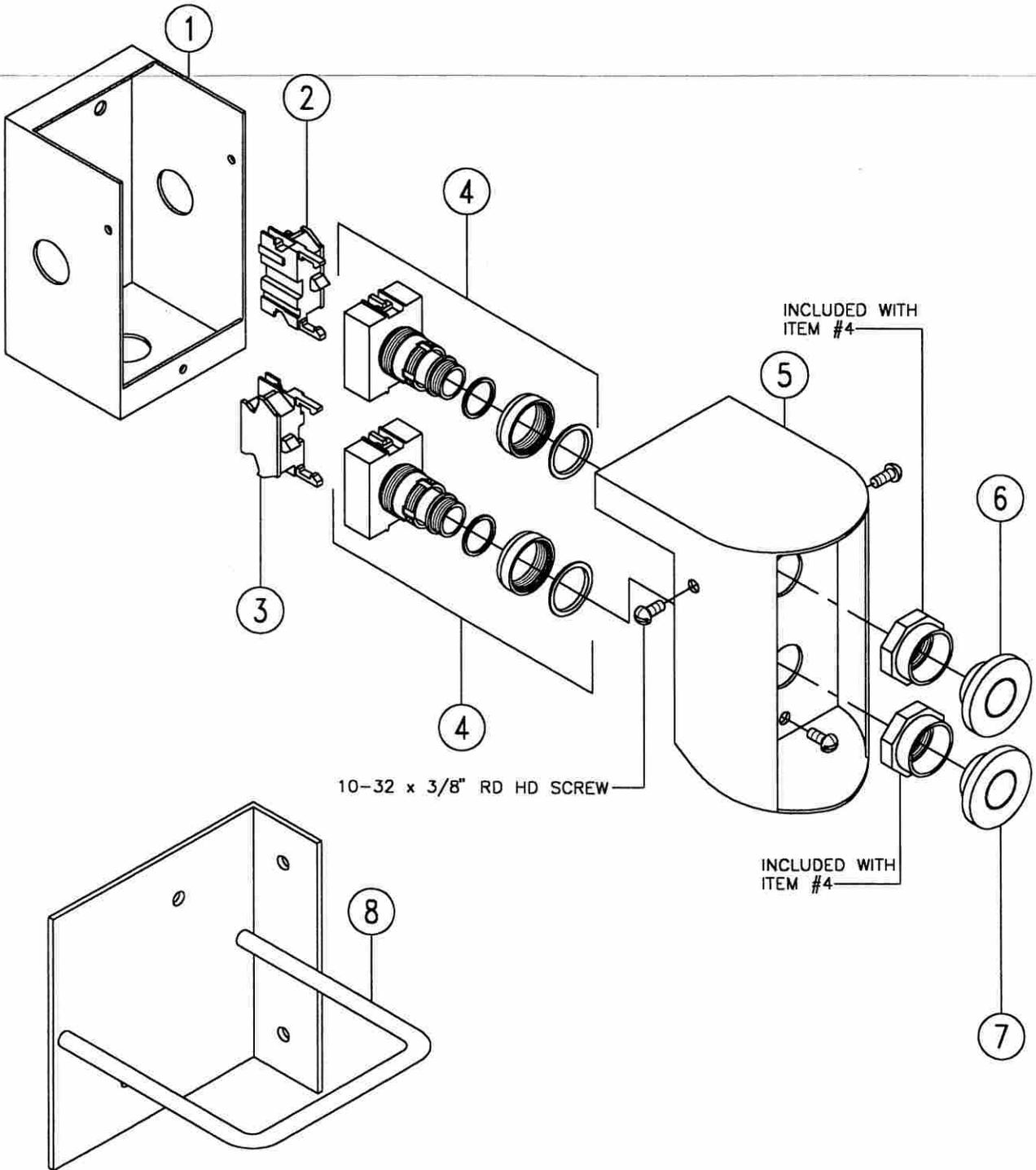
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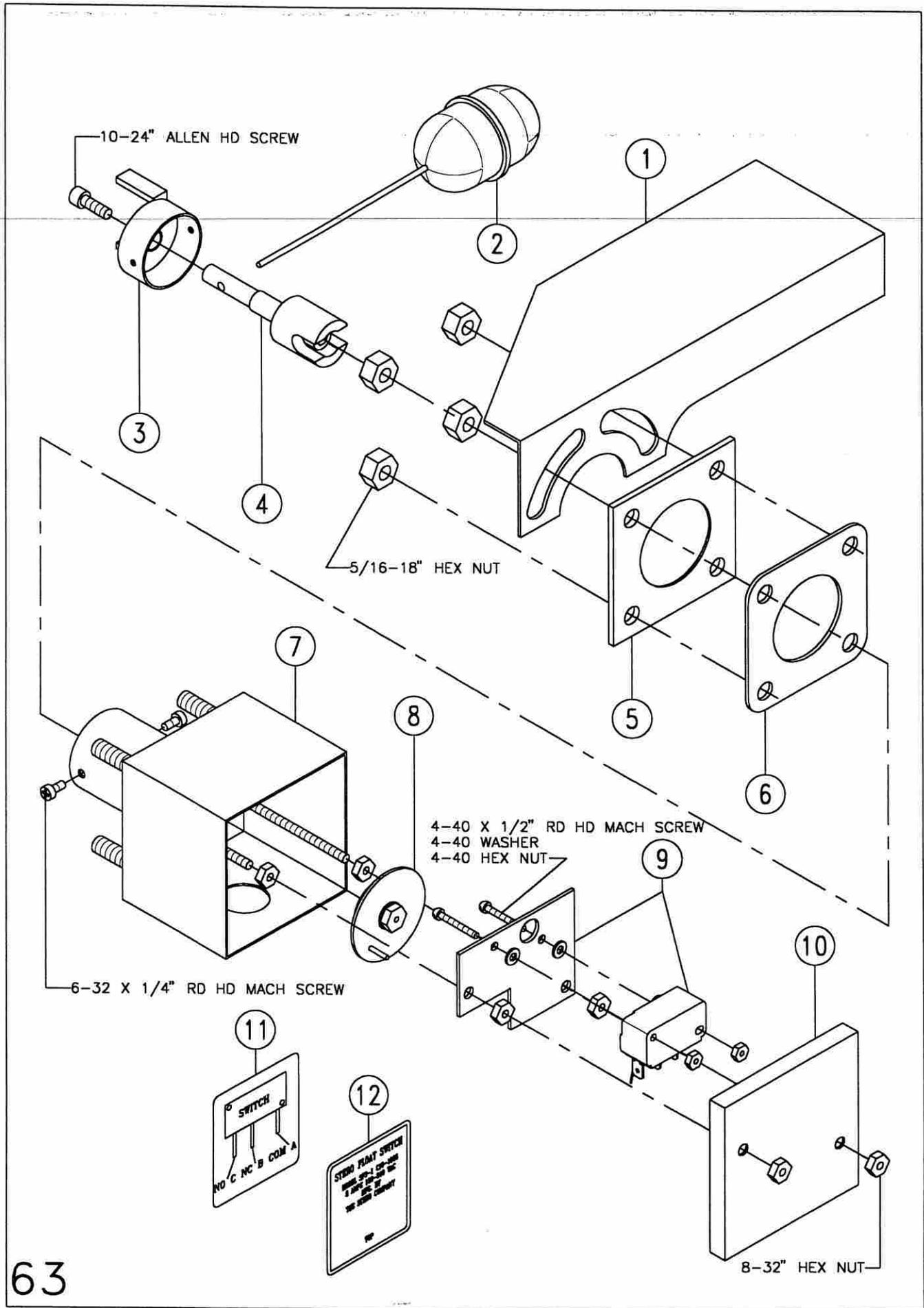


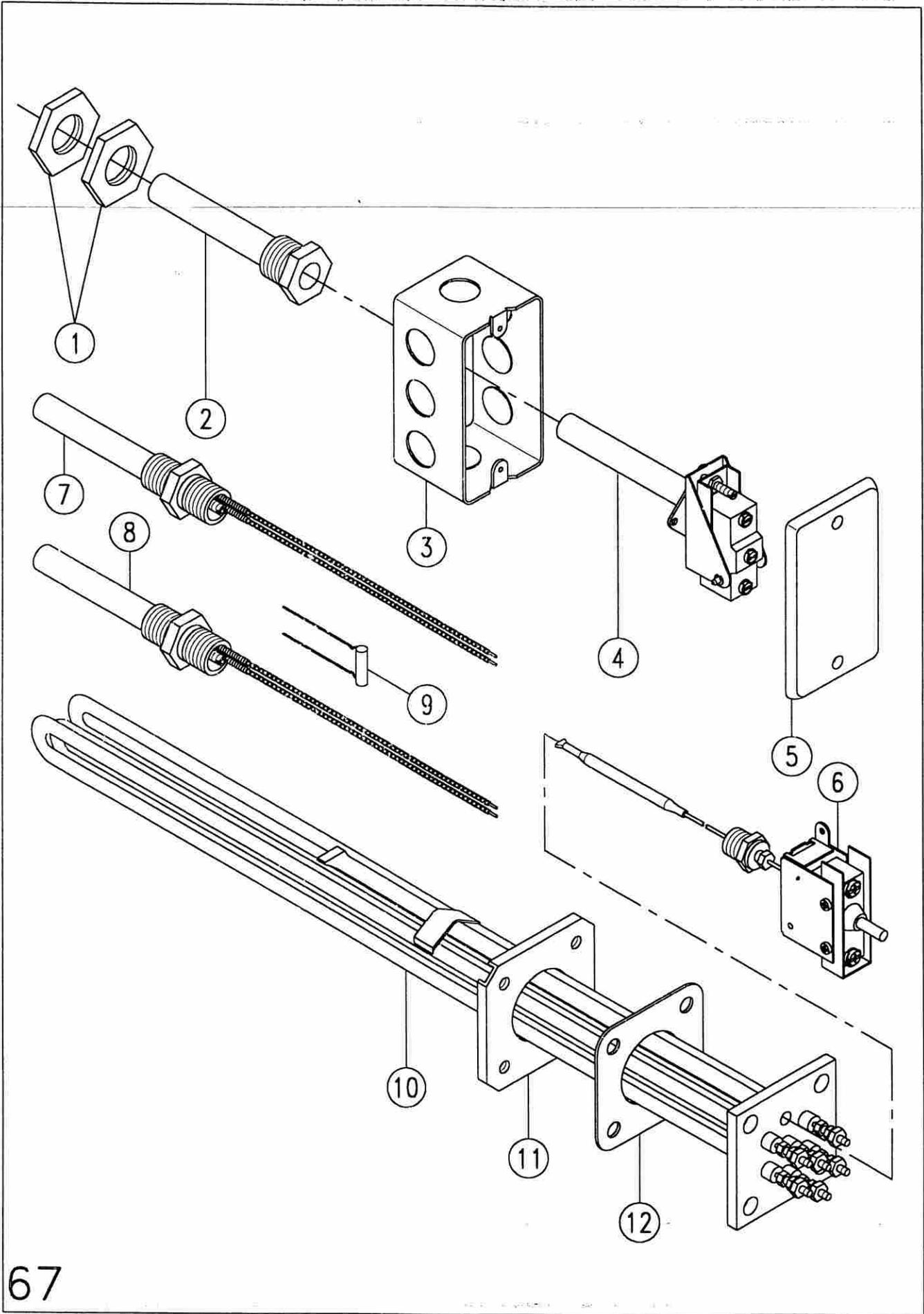
CONTROL BOX COMPONENTS CONT.

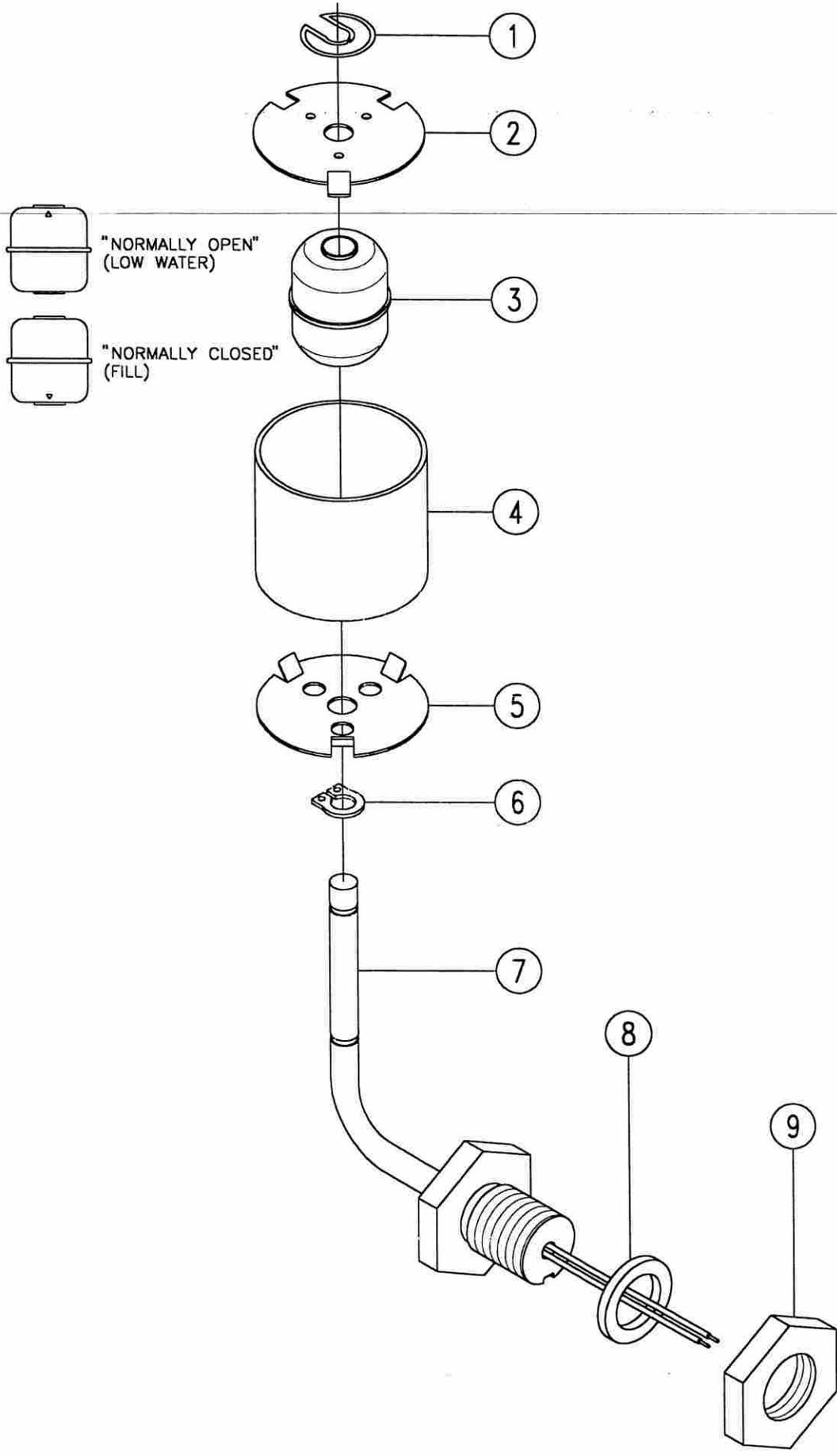
| ITEM | DESCRIPTION | REMARKS | PART # |
|------|---|---------|------------|
| 1 | OVERLOAD RELAY ASSM. BLOWER DRYER (USE P47-5634, 5636, 5635, & 5920) | | P47-1830 |
| 2 | BRACKET MOUNTING CONTROL BOX/ CIRCUIT SADDLE | | A10-4787 |
| 3 | STEP DOWN TRANSFORMER (CALL FACTORY MODEL# & SERIAL# OR THE # OFF THE TRANSFORMER) | | * |
| 4 | CIRCUIT BREAKER SADDLE (CALL FACTORY WITH THE AMOUNT OF CIRCUITS & BRAND OF BREAKERS) | | * |
| 5 | CIRCUIT BREAKER (CALL FACTORY WITH THE BRAND, AMPS. & AMOUNT OF POLES) | | * |
| 6 | BREAKER PANEL COVER (CALL FACTORY WITH MODEL# & SERIAL#) | | * |
| 7 | DECAL POWER SCRAPER | | A69-4082 |
| 8 | DECAL POWER WASH | | A69-4083 |
| 9 | DECAL POWER RINSE | | A69-4084 |
| 10 | DECAL POWER BLOWER | | A69-4087 |
| 11 | DECAL POWER CONVEYOR | | A69-4088 |
| 12 | DECAL PRE SCRAPER | | A69-4081 |
| 13 | DECAL FINAL RINSE | | A69-1464-5 |
| 14 | DECAL TANK HEAT | | A69-4089 |
| 15 | DECAL BOOSTER | | A69-4135 |
| 16 | DECAL PUMPS | | A69-4093 |
| 17 | DECAL MOTORS | | A69-4094 |
| 18 | DECAL CONTROL | | A69-4097 |
| 19 | DECAL RELAY | | A69-4098 |
| 20 | DECAL SOAP DISPENSER | | A69-1464 |
| 21 | DECAL CIRCUIT BREAKER ENCLOSED | | A69-1951 |
| 22 | DECAL REMOVE COVER TO MAKE ELECTRICAL CONNECTION | | A69-1465 |

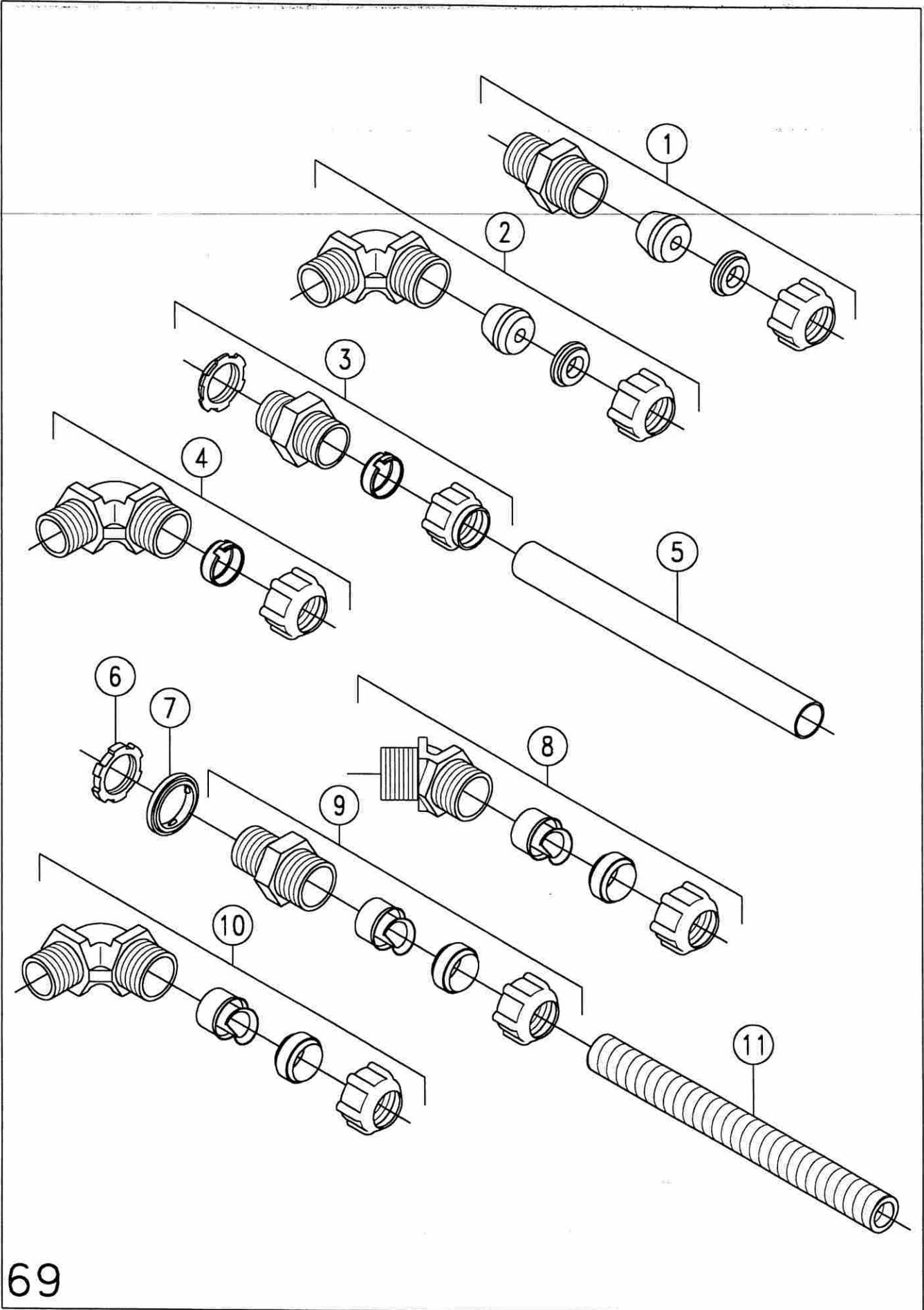
* CALL FACTORY WITH MODEL & SERIAL NUMBERS (800) 762-7600

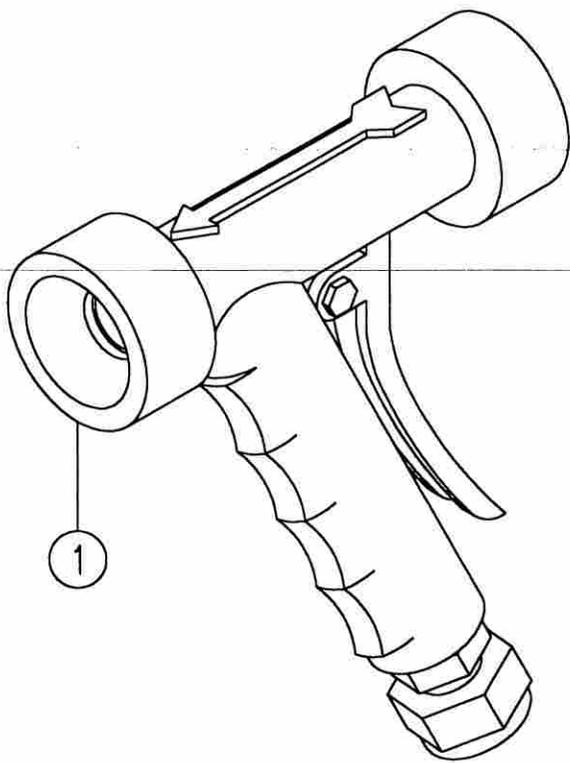




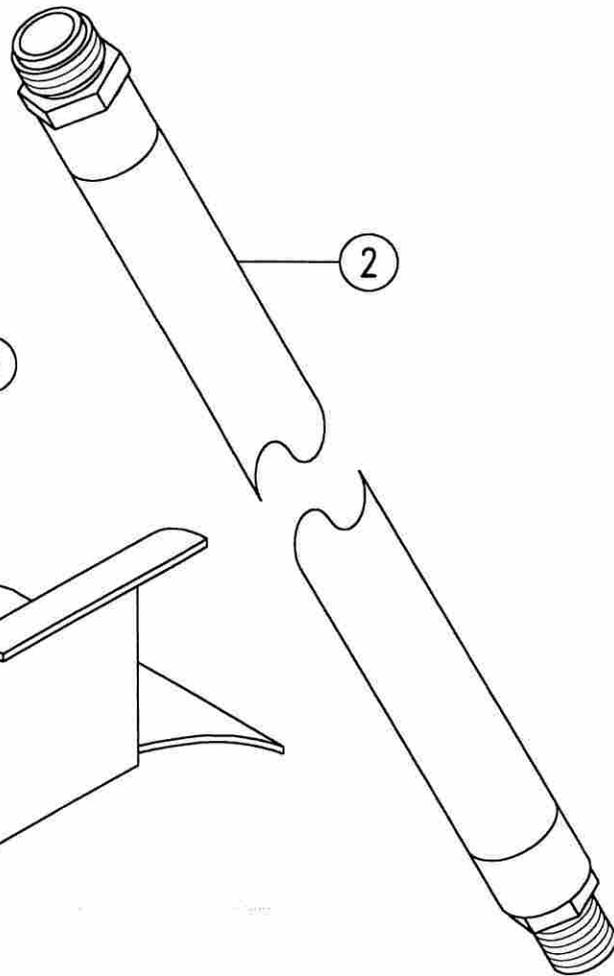




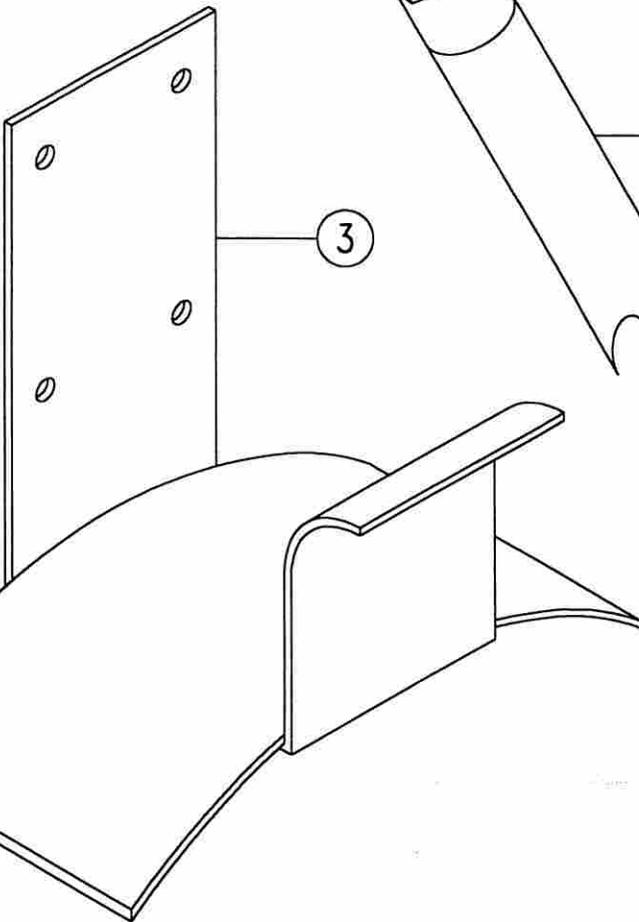




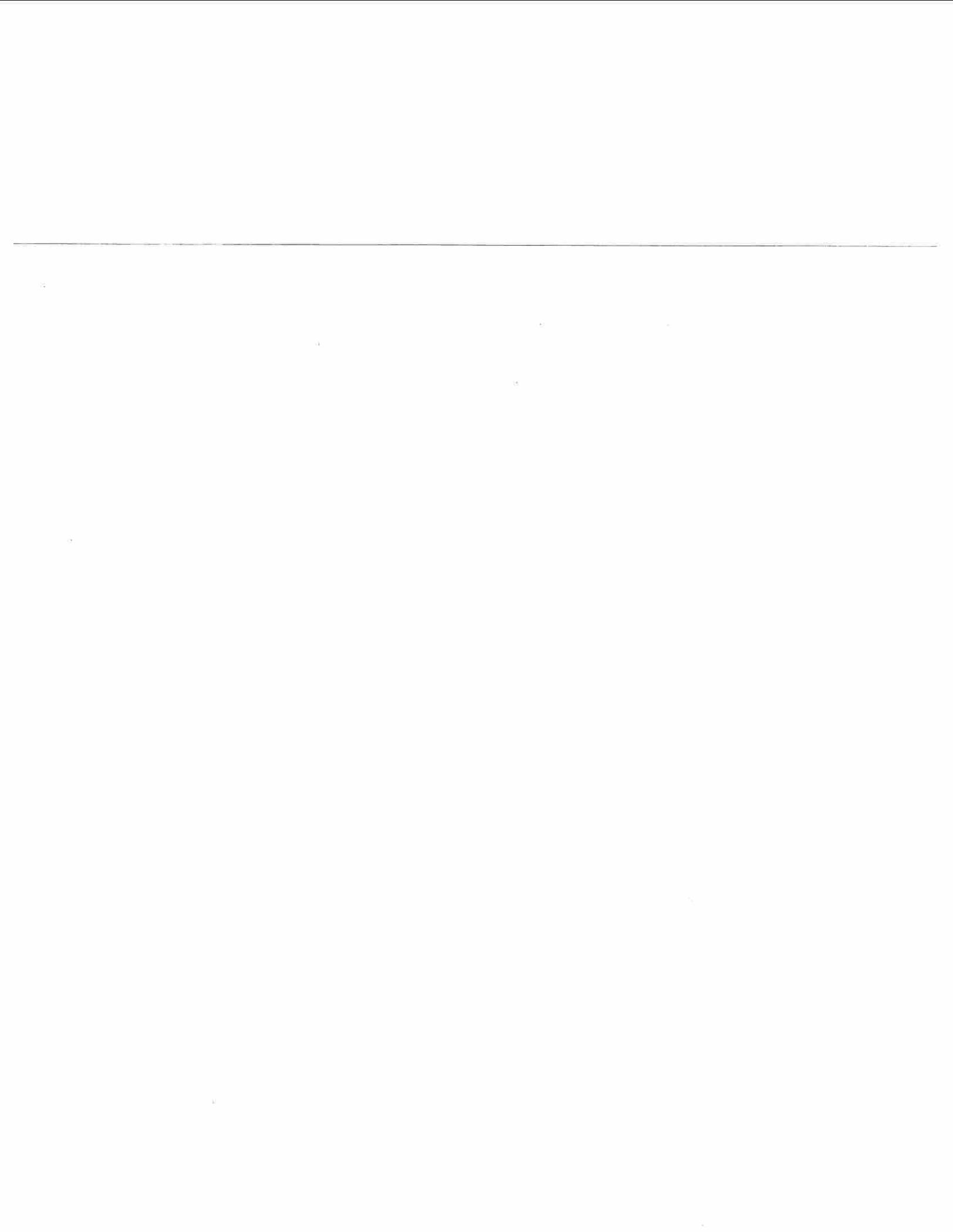
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The Stero Company
3200 Lakeville Highway
Petaluma, CA 94954

(800) 762-7600

Toll free to Parts & Service
(877) 762-3200