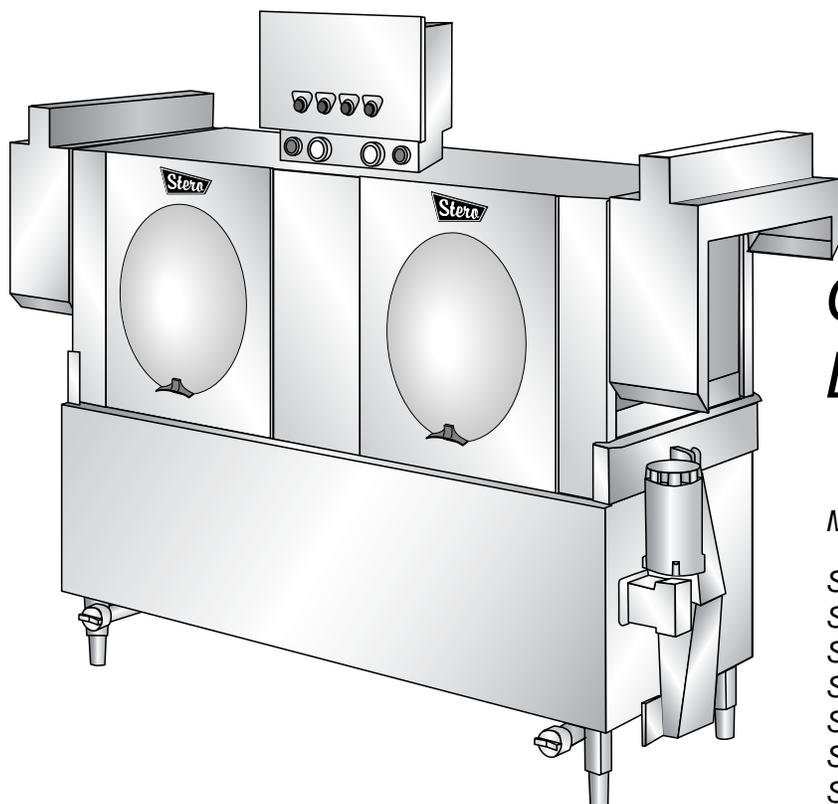




INSTALLATION & OPERATION MANUAL



CONVEYOR TYPE DISHWASHERS

MODELS

SCT	SCX-X
SCT-XX-CS	SCX-X-X
SCT-XX-CSA	SCX-X-X-X
SCT-XXS	SCX-X-X-X-X-X
SCT-XXS-CS	ER-XX
SCT-XXS-CSA	ER-XX-XX
SCT-XXSC	ER-XXS
STW-XX	ER-XXSC

For additional information on Stero or to locate an authorized parts and service provider in your area, visit our website at www.stero.com.

IMPORTANT FOR YOUR SAFETY

ONLY QUALIFIED PERSONNEL SHOULD PERFORM THE INITIAL FIELD STARTUP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

READ THIS MANUAL THOROUGHLY BEFORE OPERATING, INSTALLING OR PERFORMING MAINTENANCE ON THE EQUIPMENT.

⚠ WARNING Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠ WARNING SHUT OFF THE GAS BEFORE SERVICING THE UNIT.

⚠ WARNING All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

⚠ WARNING SHUT OFF THE STEAM BEFORE SERVICING THE UNIT.

⚠ WARNING Disconnect the electrical power to the machine and follow Lockout/Tagout procedures. There may be multiple circuits. Be sure all circuits are disconnected.

⚠ WARNING Electrical and grounding connections must comply with the applicable portions of the National Electric Code and/or other local electrical codes.

⚠ WARNING UL73 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.

**IN THE EVENT OF A POWER FAILURE,
DO NOT ATTEMPT TO OPERATE THIS DEVICE.**

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GENERAL

INTRODUCTION

Every Stero product is built with the highest quality components and innovative features that have established Stero's reputation as the food service industry's warewashing authority.

Stero Rack Conveyor washers move racked dishes by a pawl. Pawl action uses a single bar to pull the racks through the dishwasher. The dish rack is conveyed through a spray pattern directed from upper and lower stationary spray arms at a prescribed GPM flow rate. After the rack has passed through the wash spray, it moves on to activate the fresh-water final rinse.

Automatic warewashers contain heaters that maintain the proper water temperature in the dishwasher tanks. These heaters use electricity, steam or gas. As a general rule, heaters maintain a tank temperature of 160°F (71°C) to ensure sanitation. Hot water sanitizing warewashing dishwashers use a booster heater to raise the incoming, general purpose hot water to at least 180°F (82°C) for the final sanitizing rinse.

The NSF requires an established amount of heat content to ensure sanitation. The water pressure for this cycle must be 20 PSI.

LOCATION OF DATA PLATE

The data plate (Figure 1) is located either on the front or on the side of the Main Electrical Control Panel. This data plate contains important information, including the dishwasher model and serial number.

Always have the model and serial number before calling for parts or service.

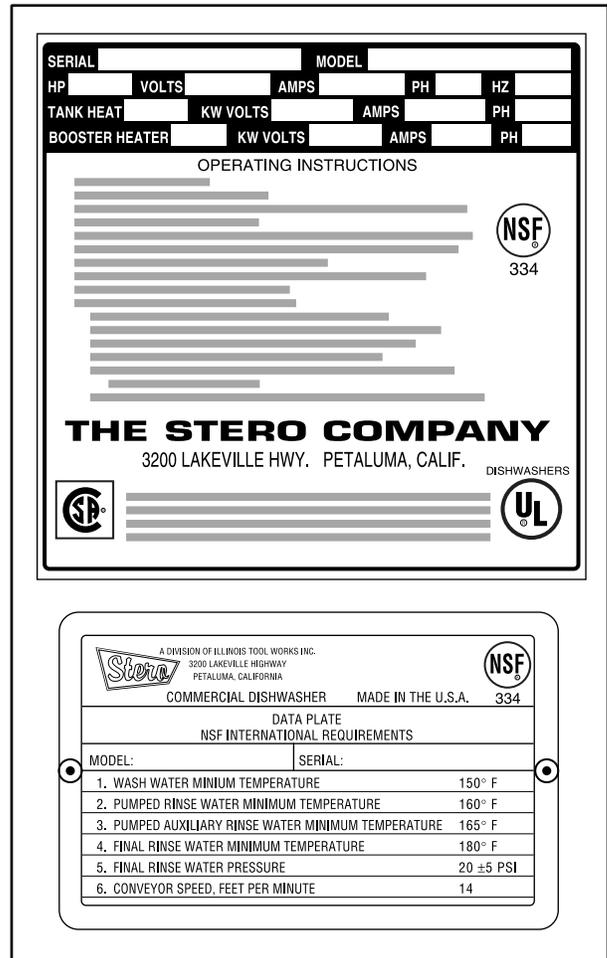


Figure 1: Data Plate

TOOLS

Standard

- Standard set of hand tools
- Gas leak detection equipment (gas-powered equipment installation only)
- Gas pressure Manometer (gas-powered equipment installation only)

Special

- NSF approved silicone sealant
- Pipe joint compound
- Torx security screwdriver (correctional facility equipment only)
- Bubble level
- Sheet metal modification tools (dish table & Table Limit switch installation)

PRE-INSTALLATION

Utility Connection Requirements

Utility connections must be present and ready for hookup to the dishwasher. All utility supplies must comply with the electrical information labels, with the data plate, and with all applicable local and national codes.

Electrical leads, water supply line(s), drain line, gas and steam supply and condensate return lines (if so equipped) must be present. The water supply must match the pressure and temperature specified on the serial data plate. The steam or gas supply (if so equipped) must match the pressure and volume specified on the data plate.

For units using a detergent & rinse aid dispensing system, appropriate dispensers or containers should be installed and ready for connection to the dishwasher.

INSTALLATION

CODES AND STANDARDS

In the United States, the dishwasher must be installed in accordance with:

- State and local codes
- National Fuel Gas Code, ANSI-Z83.21, Commercial Dishwashing Machines (latest edition)
- National Fuel Gas Code, ANSI Z223.1 (latest edition)
- National Fire Protection Association, NFPA 54 (latest edition)
- Underwriters Laboratories standard UL 921, Commercial Dishwashers (latest edition)
- National Electrical Code NEC/NFPA 70 (latest edition)

In Canada:

- Local codes
- Canadian Electrical Code Part 1 CSA C22.1(latest edition)
- CAN/CSA-C22.2 Number 168, Commercial Dishwashing Machines (latest edition)
- CAN/CSA B149.1, Natural Gas and Propane Installation (latest edition)

UNCRATING

NOTE: As the equipment is unpacked, check that all components shown on the shipping invoice are present. Be sure to check for shipping damage. If shipping damage is present, contact Stero Customer Service at 1-800-762-7600 and provide customer details, dishwasher serial number and the extent of damage. Stero will file a freight claim based on this information.

⚠ WARNING Unless authorized by Stero Customer Service or its authorized agent, a damaged unit should not be installed or operated.

To uncrate the dishwasher, perform the following:

1. Remove all shipping and packaging material from the dishwasher, including supports and wrappings. Leave the shipping skid in place to allow for easier movement to the installation location.
2. Check for shipping damage as described above.

NOTICE The pallet should not be removed until the dishwasher has been moved to its installation area. Damage can occur from improper lifting and uneven weight distribution.

NOTICE Do not attempt to slide the dishwasher on its feet. This can bend the legs.

3. Move the dishwasher to the installation area and remove the skid. Use caution to avoid damaging the dishwasher or its components.

LEVELING

For proper operation, the dishwasher must be level. To level the dishwasher:

1. Using a bubble level, check that the dishwasher is level from both front to back and left to right.
2. Screw the feet in or out until unit is level both front to back and left to right.

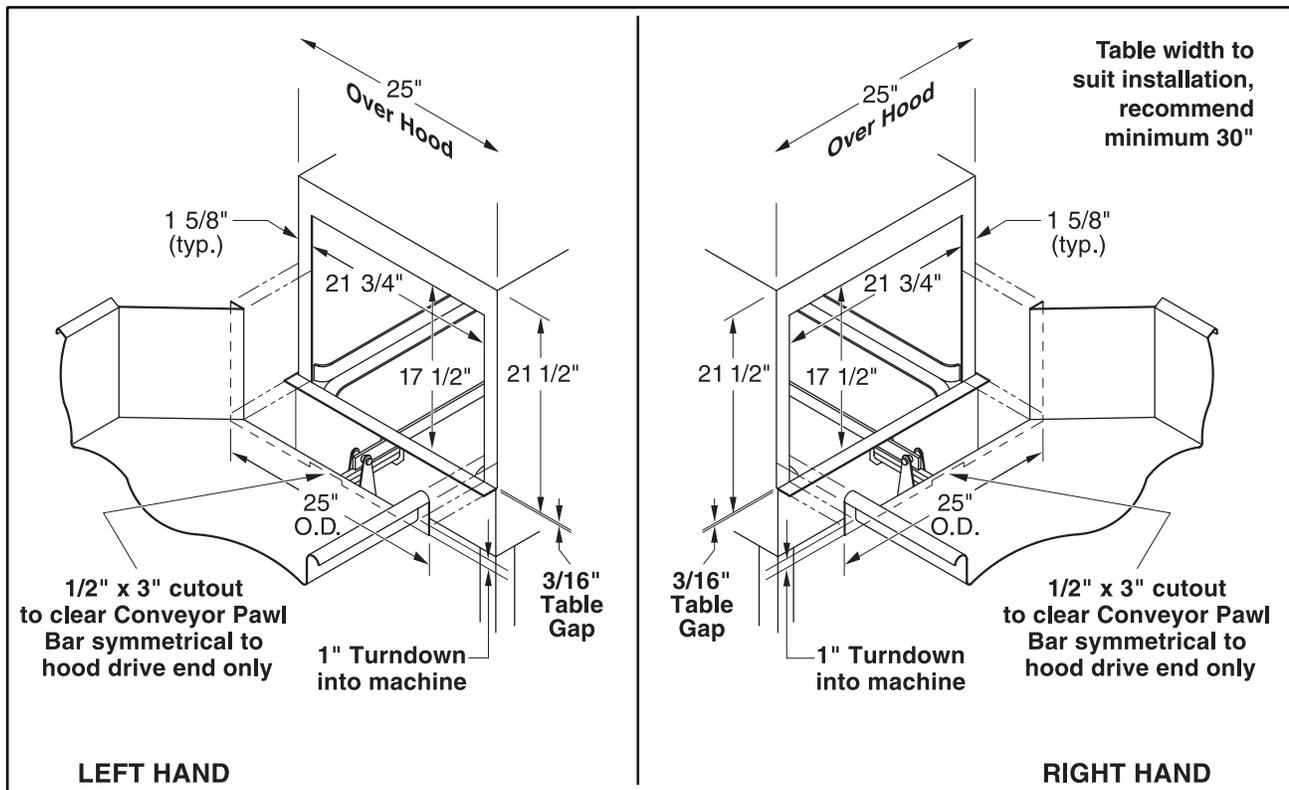


Figure 2: Table Connection

LOAD/UNLOAD TABLE ATTACHMENT

To properly attach the Load/Unload dish tables, perform the following:

1. Position the table lip or turndown at both ends of the dishwasher. Make sure to seat the lip or turndown into the dishwasher as illustrated in Figure 2.
2. Check that the centerline at the attaching end of each table is aligned with the centerline of the Pawl Bar on the dishwasher.
3. Using Figure 2 as a guide, mark the lip or turndown of the dish table for the required cutout to clear the Pawl Bar.
4. CAREFULLY cut the lip or turndown as illustrated in Figure 2. Deburr all sharp edges before reinstalling.
5. Reinstall the dish table on the dishwasher and check the cutout for proper clearance.
6. Adjust as necessary before proceeding.

NOTE: The dish tables should be installed with a 3-5° slope so that the water runs back into the dishwasher.

7. Check that the surface height of the table matches the height of the dishwasher.
8. Apply an NSF-approved silicone sealant to the table's dishwasher mating surface, and securely attach it to the dishwasher with screws or rivets.
9. Ensure that the dishwasher is still level from front to back and left to right. Adjust the bullet feet as required to level the dishwasher.
10. Repeat the procedure to install the remaining dish table.
11. When both dish tables have connected, verify the dishwasher is still level.

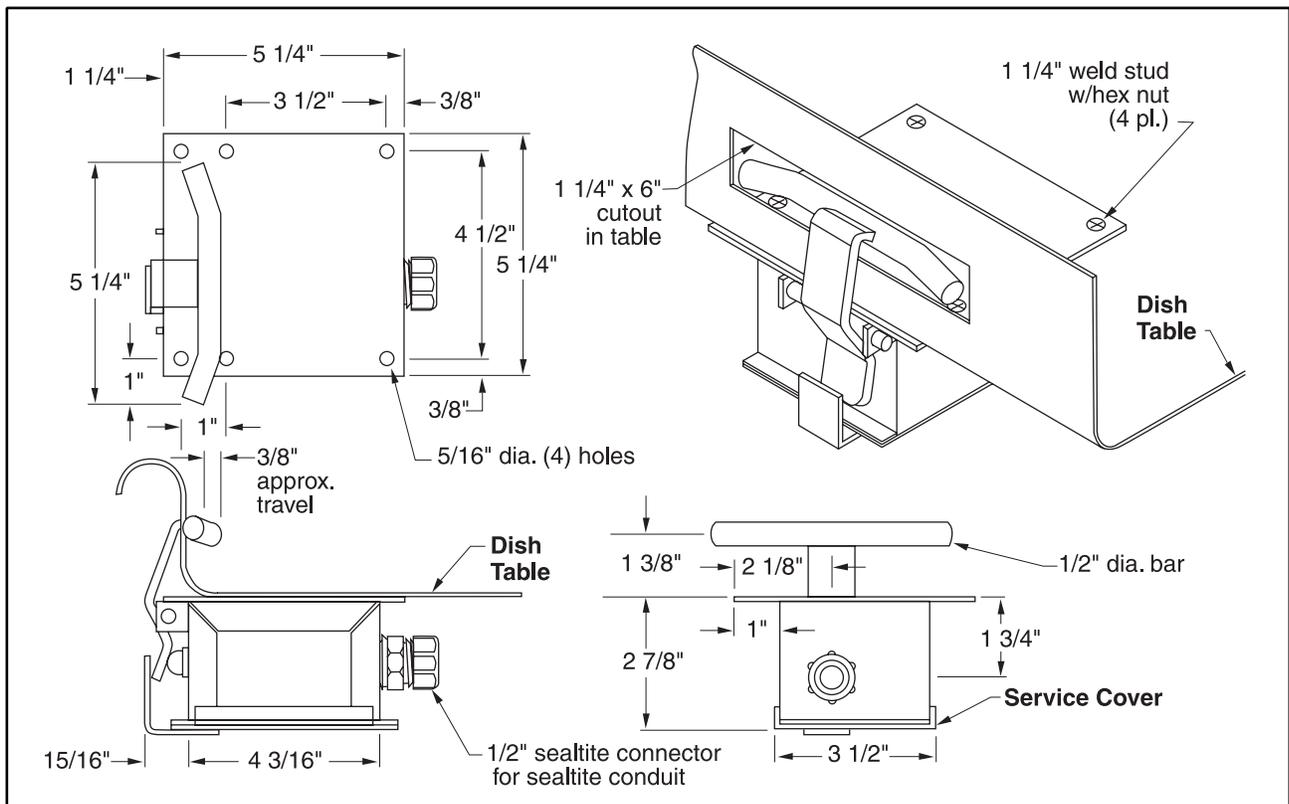


Figure 3: Table Limit Switch Installation

TABLE LIMIT SWITCH INSTALLATION (OPTIONAL)

If the dishwasher has an optional Table Limit Switch, connect the Table Limit Switch to the end of the unload dish table as follows:

1. Mark the centerline of the unload table end outer surface.
2. Mark the Table Limit switch bar horizontal centerline approximately 1-3/8" above the dish table surface. This will allow proper clearance of the Table Limit switch Actuator lever.
3. Using Figure 3 as reference, mark and cutout the 1-1/4" x 6" Table Limit switch access slot. Be sure to debur all sharp edges.
4. When the access slot has been created, align the Table Limit switch centerline with the dish table centerline. Ensure the Table Limit switch bar has sufficient clearance to actuate approximately 3/8" forward and backward travel.

5. When proper clearance has been verified, mark the underside of the dish table for the Table Limit switch mount fasteners.
6. Weld studs or weld the switch to the bottom of the table.
7. Place the Table Limit switch in position to make sure the Table Limit switch mount holes line up with the holes in the dish table. Adjust as required.
8. Verify the Table Limit switch actuates forward and backward properly without any obstruction. Correct as required.

Table Limit Switch Electrical Connection

After installing the Table Limit Switch to the dish table, connect the electrical connections as follows:

1. Perform the Lockout/Tagout procedures.
2. Locate the electrical junction box on the unload side of the dishwasher.

Conveyor Type Dishwashers

3. Remove the two (2) screws securing the junction box cover. Retain for reinstallation.
4. Route the wires from the Table Limit Switch through the sealrite connector on the junction box.
5. Remove the jumper wire and connect the two (2) electrical wires from the Table Limit Switch to the two (2) terminals on the terminal block located inside the junction box.
6. Reinstall the junction box cover removed in step 3.

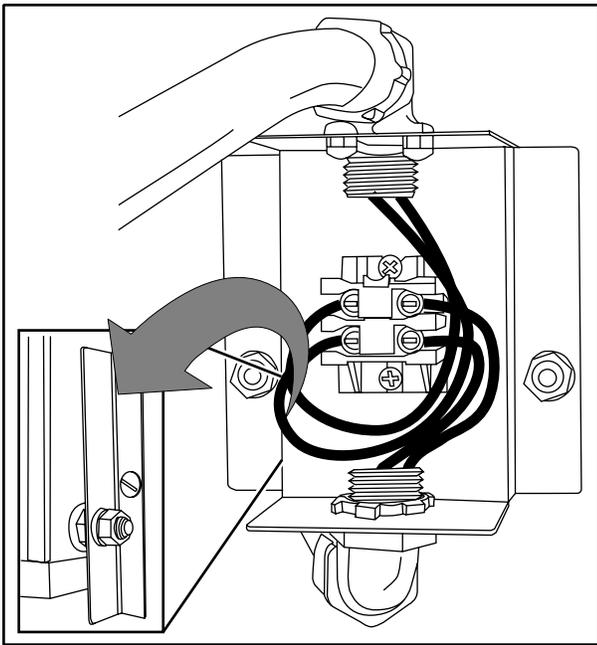


Figure 4: Table Limit Switch Electrical Connection

CURTAIN INSTALLATION

Multi-flap curtains are used throughout the dishwasher to keep moisture inside and reduce the potential of hot water injury. The curtain configurations vary by model and size. Refer to the curtain placement decals located on the front of the main dishwasher hood for the exact curtain number and placement. Installation procedures are the same for all curtains.

1. Starting with the long, middle curtain, reach inside the main dishwasher compartment and locate the middle curtain rod holder.
2. Place one end of the curtain rod into its holder.

3. Place the other end of the curtain rod into its holder.
4. Repeat the procedure for the remaining curtains.

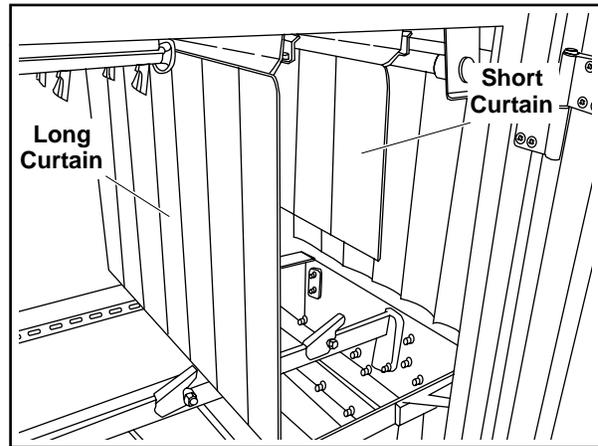


Figure 5: Curtain Rod Holder

VENTILATION DUCT CONNECTION (IF REQUIRED)

For units that do not require ventilation duct connections, proceed to the UTILITY CONNECTIONS section.

Gas-Heated Dishwashers

NOTE: Infrared gas tank heat-equipped dishwashers are supplied with a stainless steel exhaust system, which terminates approximately 5.5" above the hood in the rear of the dishwasher. Do not make a sealed connection to the dishwasher exhaust stack. Refer to Figure 6 for gas dishwasher venting installation requirements.

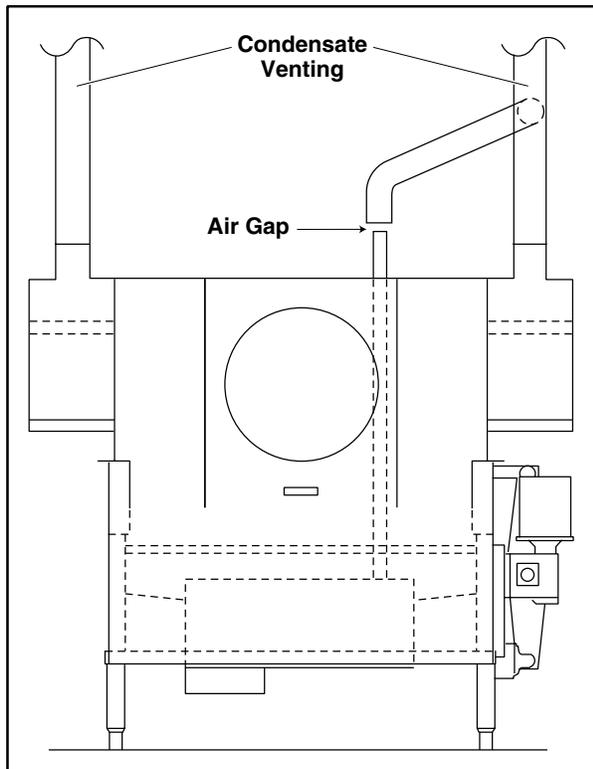


Figure 6: Recommended Gas Venting

Steam or Electric-Heated Dishwashers

For all other units requiring ventilation duct connections, proceed as follows:

1. Check that the ventilation ducts are correctly positioned above the dishwasher vents.
2. Refer to the Stero Engineering Drawing for the dishwasher ventilation requirements. This drawing is located in the Main Electrical Control Panel.

NOTE: Ducts should fit inside the dishwasher vents but not interfere with the operation of the dampers.

3. Install the ventilation ducts to the dishwasher vents per the dishwasher duct requirements and per local and state codes.
4. Seal the duct connection joint with silicone sealant.

ELECTRICAL CONNECTIONS

The exhaust fan is connected to an electrical box located on the back of the Main Electrical Control Panel, labeled as FAN CONTACTOR ENCLOSED (Figure 7). Connect the electrical connections as follows:

1. Remove the two (2) screws securing the Fan Contactor cover plate. Retain for reinstallation.
2. Remove and discard the 1/2" neoprene plug from the hole in the top of the Fan Contactor box.
3. Install a 1/2" sealtite connector to the exposed hole in the top of the Fan Contactor box.
4. Route the incoming electrical wires through the sealtite connector.
5. Connect the incoming fan electrical wires to the fan terminal block.
6. Reinstall the cover screws removed from step 1.

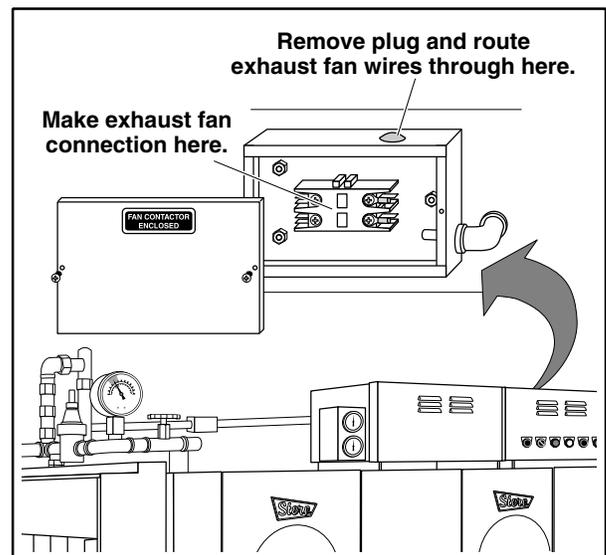


Figure 7: Exhaust Fan Electrical Connection

UTILITY CONNECTIONS

PLUMBING CONNECTIONS

Water Supply Connections

NOTICE Before connecting the water supply, it must be purged to remove any contaminants from the line.

NOTE: Ensure that the line strainer is installed so that iron or other metal particles cannot contaminate the dishwasher.

Refer to the Stero Engineering Drawing to connect the water supply to the dishwasher connection(s) as indicated by the connection labels attached to the connection points. Proceed as follows:

1. Locate the water supply connection(s) as labeled on the dishwasher.
2. Check the incoming water temperature.
3. Connect the customer-supplied water line(s) to the appropriate connection(s).

NOTE: The dishwasher requires a pressure of 20 psi at the Final Rinse for correct operation (Figure 8). It may be necessary to increase the pressure (with a booster pump) or decrease the pressure (with a pressure reducing valve).

4. Check the incoming water pressure at the Final Rinse Pressure Gauge.

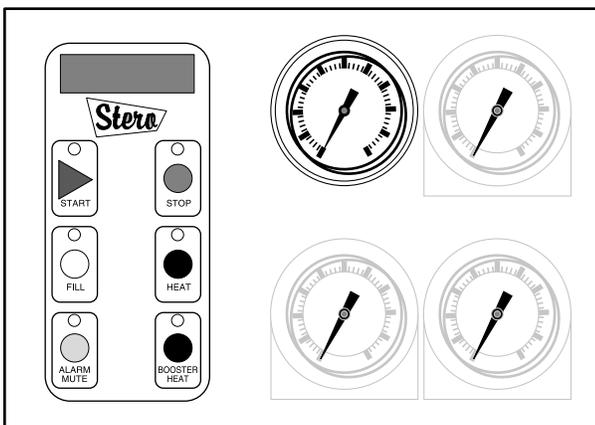


Figure 8: Final Rinse Pressure

Drain Connections

NOTE: Make as many clean outs as possible in the drain line, using tees with pipe plugs in each tee instead of elbows, to allow the lines to be cleaned out periodically.

Refer to the Stero Engineering Drawing for the dishwasher drain requirements.

NOTE: In some cases, a grease trap must be fitted into the waste water line. If a grease trap is required for installation, check that it is present.

Install the Waste Drain per local and state codes.

Steam Connections

NOTE: Before connecting the steam supply, it must be purged to remove any contaminants from the line.

Refer to the Stero Engineering Drawing to connect the steam supply and condensate return to the dishwasher connection(s) requirements as indicated by the connection labels attached to the dishwasher connection points. Proceed as follows:

NOTE: Condensate return should be gravity fed back to the boiler. A return with an upward slope will require individual condensation removal systems.

1. Check that the incoming steam pressure is of sufficient pressure to meet the dishwasher pressure requirements per the Stero Engineering Drawing.
2. Check that the pipe size is equal to or greater than the dishwasher than the dishwasher requirements per the Stero Engineering Drawing.
3. When the correct pressure and volume have been verified, connect the customer-supplied steam line(s) to the dishwasher steam connection(s) as indicated by the labels attached to the dishwasher connection(s).

GAS CONNECTIONS

⚠ WARNING All gas joints disturbed during servicing must be checked for leaks. Do not use an open flame. Use a hazardous gas tester or a soap and water solution (Bubbles indicate a gas leak).

⚠ WARNING Do not operate a gas-fueled appliance if a gas leak is present.

Gas Lockout/Tagout Procedures

The Lockout/Tagout procedure is used to protect personnel working on a gas appliance. Before performing any maintenance or service that requires gas disconnections, follow these steps:

1. Locate the gas valve or inlet.
2. Place the valve in the OFF position.
3. Place a tag on the valve indicating that service is being performed on equipment and the gas must remain off until service is complete.
4. Place a locking device on the gas valve or inlet, preventing connection until the lock is removed.
5. On the appliance, make sure all flame sources are extinguished and/or removed.
6. Bleed residual gas from the appliance inlet line and allow time for the gas to dissipate before beginning service on the appliance.

Gas Supply Connection

NOTE: Before connecting the gas supply, it must be purged to remove any contaminants from the line.

Refer to the Stereo Engineering Drawing to connect the gas supply to the dishwasher connection(s) as indicated by the labels attached to the dishwasher connection(s) points. Proceed as follows:

1. Check that the volume of gas delivered is sufficient for proper operation. Refer to the Dataplate and chart below for the dishwasher incoming gas pressure requirement.

GAS TYPE	REQUIRED W.C.
Natural Gas	4+"
Liquid propane (LP)	9+"

2. Connect the customer-supplied gas line to the dishwasher gas connection(s).
3. Perform the GAS LEAK TEST procedure.

Gas Leak Test

After completing service on any natural gas appliance, all gas joints disturbed during service must be checked for leaks. DO NOT USE AN OPEN FLAME. Use a hazardous gas tester or use a soap and water solution as follows:

1. Apply a soap and water solution to gas joint and check for bubbles.
2. If bubbles are present, the joint is leaking and must be repaired before using the appliance.

ELECTRICAL CONNECTIONS

⚠ WARNING Electrical connections should be performed only by a certified professional.

⚠ WARNING Electrical and grounding connections must comply with the applicable portions of the National Electric Code and/or other local electrical codes.

⚠ WARNING UL73 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.

⚠ WARNING Disconnect the electrical power to the machine and follow Lockout/Tagout procedures.

Electrical Lockout/Tagout Procedures

Lockout/Tagout procedures are used to protect personnel working on an electrical appliance. Perform the following steps when performing any type of maintenance or service on an electrically operated appliance.

1. Lockout the supply circuit breaker to the dishwasher.
2. Place a lock or other device on electrical box cover to prevent someone from placing circuit breaker ON.
3. Place a tag on electrical box cover to indicate that unit has been disconnected for service and power should not be restored until tag is removed by maintenance personnel.

Main Electrical Supply Connection

Refer to the Stero Engineering Drawing and wiring diagram located inside the Main Electrical Control Panel for the dishwasher electrical supply requirements.

To connect the main electrical supply, proceed as follows:

1. Perform the ELECTRICAL LOCKOUT/TAGOUT procedures.

NOTE: Amperage and minimum supply wire specifications are shown on the wiring diagram located in the Main Electrical Control Panel.

2. Check that the incoming power leads are of sufficient rating for the dishwasher current draw.
3. Using the Stero Engineering Drawing and wiring diagram for reference, install the power lines to the incoming power terminals.
4. Connect the ground wire to the ground terminal marked GRD.

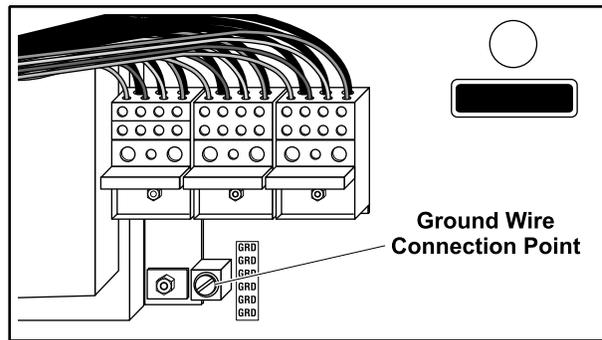


Figure 9: Main Electrical Connection

DETERGENT & RINSE AID SUPPLY CONNECTIONS

Once the dishwasher has been installed and all utility, electrical, plumbing and ventilation connections have been made, connect the chemical supply connections to the junction box located on the rear or side of the Main Electrical Control Box.

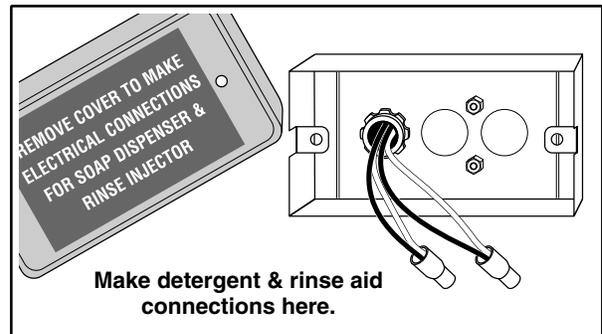


Figure 10: Detergent and Rinse Aid Electrical Connection

OPERATION

OPERATING CONTROLS LOCATION

The operating controls for the dishwasher are located in a stainless steel Main Electrical Control Panel, which either is on the front of or mounted on top of the dishwasher. Stero offers two different types of dishwasher controls. The two types of controls are:

- Push Button Control Panel
- LCD Control Panel

Push Button Control Panel

The Push Button Control Panel consists of the following controls, which are explained in the OPERATING CONTROLS FUNCTION section of this manual:

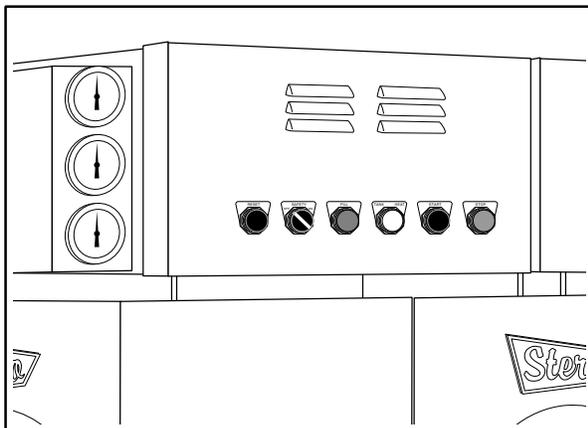


Figure 11: Push Button Control Panel Operating Controls Location

- SAFETY switch
- FILL button
- HEAT button
- START button
- STOP button
- Optional BOOSTER HEAT button
- Optional RESET button

LCD Control Panel

The LCD Control Panel consists of the following controls, which are explained in the OPERATING CONTROLS FUNCTION section of this manual:

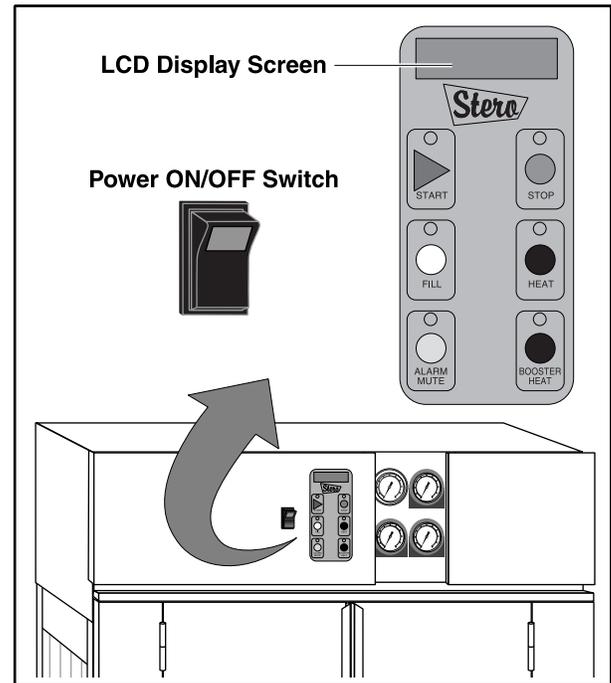


Figure 12: LCD Panel Operating Controls Location

- Power ON/OFF switch
- LCD Display screen
- START button
- STOP button
- FILL button
- HEAT button
- ALARM MUTE button
- BOOSTER HEAT button

Temperature Gauges

Also located on the front or top of the dishwasher are the temperature gauges. The temperature gauges provide a visual indication

for the water temperatures within each section of the dishwasher. The gauges are clearly labeled and, depending on model and type, are for the following sections:

- Scrap tank water temperature
- Wash tank water temperature
- Rinse tank water temperature
- Final Rinse water temperature

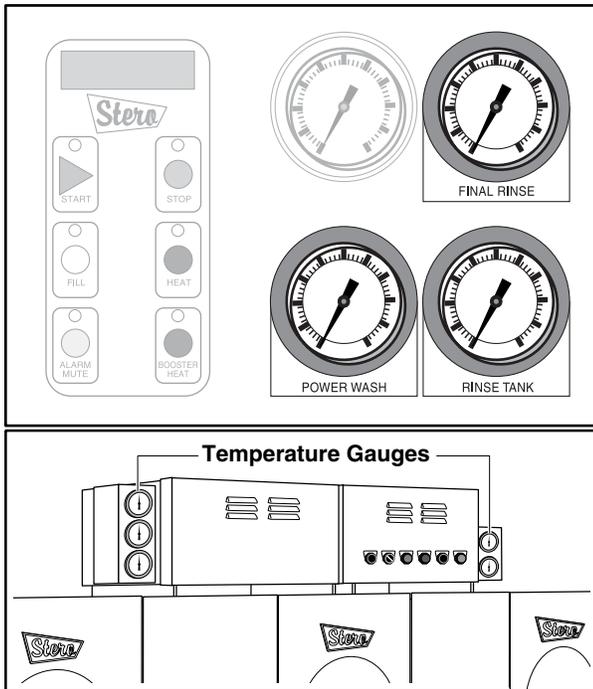


Figure 13: Temperature Gauge Locations

OPERATING CONTROLS FUNCTION

PUSH BUTTON CONTROL PANEL

SAFETY Switch

The SAFETY switch energizes the dishwasher electrical circuit when placed ON. The SAFETY switch is located on the Main Electrical Control Panel.

FILL Button

The FILL button energizes the Fill valves to fill the tanks with water. The FILL button will remain illuminated when pressed, until all the tanks are full. The FILL button is located on the Main Electrical Control Panel.

HEAT Button

The HEAT button energizes the dishwasher heating circuit. The HEAT button is illuminated when the tank heat is turned on and when the tanks are full. The HEAT button is located on the Main Electrical Control Panel.

START Button

The START button energizes the electrical pumps and conveyor drive. The START button is located on the Main Electrical Control Panel.

STOP Button

The STOP button stops the conveyor and pumps. The STOP button is located on the Main Electrical Control Panel.

(Optional) BOOSTER HEAT Button

The BOOSTER HEAT button is only present on units pre-wired with a steam Booster Heater. The BOOSTER HEAT button energizes the steam Booster Heater control circuit. The BOOSTER HEAT button, if preinstalled, is located on the Main Electrical Control Panel.

RESET Button

The RESET button is only present on gas-heated dishwashers. The RESET button resets the electrical control circuit in the event of a power outage or interruption. The RESET button is located on the Main Electrical Control Panel.

LCD CONTROL PANEL

Power ON/OFF Switch

The Power ON/OFF switch turns the Control Module ON and OFF. The Power ON/OFF switch is located on the front of the dishwasher above the doors and near the Control Panel Keypad.

LCD Display Screen

The LCD Display screen displays the current status or fault condition code for the dishwasher. The LCD Display screen is located on the top section of the Control Panel Keypad.

START Button

The START button energizes the dishwasher RUN cycle. The START button is located on the Control Panel Keypad.

STOP Button

The STOP button stops the conveyor and pumps. The STOP button is located on the Control Panel Keypad.

FILL Button

The FILL button energizes the water fill valves. The FILL button is located below the START button on the Control Panel Keypad.

HEAT Button

The HEAT button energizes the dishwasher heating circuit. The HEAT button is located on the Control Panel Keypad.

ALARM MUTE Button

The ALARM MUTE button silences the audible alarm when a fault condition occurs. The ALARM MUTE button is located on the Control Panel Keypad.

BOOSTER HEAT Button

The BOOSTER HEAT button is only operational for dishwashers with an optional steam Booster Heater preinstalled. The BOOSTER HEAT button energizes the steam Booster Heater circuit. The BOOSTER HEAT button is located on the Control Panel Keypad.

RUN CYCLE**Push Button Control Panel**

To complete a run cycle for dishwasher with push button controls, perform the following:

NOTICE Water temperature inside the dishwasher can reach 190°F and cause severe burns.

1. Close all tank drain valves.
2. Make sure all Upper and Lower Spray Manifolds are securely in place and all end caps are tight.
3. Make sure all curtains are clean and securely in place.

NOTE: A Door Safety Switch prevents operation when the doors are open.

4. Close the access doors.
5. Turn the SAFETY switch to the ON position.
6. If gas-heated, push the RESET button.
7. To fill the tanks:
 - a. For dishwashers with Automatic Fill, press the FILL button. The button will illuminate until the tanks fill to the proper water levels.
 - b. For dishwashers without Automatic Fill, manually open the Fill valve(s) until the tanks are full then close the Fill valve(s).
8. Press the HEAT button. The button will illuminate and the tank Heaters will start to heat up to temperature. Allow the tanks to heat to the proper operating temperature (approx. 15-30 minutes).
9. If the dishwasher is equipped with an optional Booster Heater, either press:
 - a. The BOOSTER HEAT button located on the the Main Electrical Control Panel (preinstalled steam Booster heaters).
 - b. The ON button located on the Booster Heater (electric and gas-heated Booster Heaters).

This will preheat the Booster Heater for approximately 10 minutes or until operating temperatures have been reached.
10. If equipped, press the START button. The pumps and conveyor motor will start.

NOTE: If the dishwasher is equipped with Automatic Start, the Start switch is activated by placing a dish rack into the load end of the dishwasher. The dishwasher will stop automatically when the Shutdown Timer time expires. The timer will reset when another dish rack is inserted.

NOTE: Final rinse temperature and flow pressure gauges are accurate only when a rack enters the final rinse area and water is flowing. Acceptable temperature range is 180°F-195°F and pressure should be 20 psi.

NOTE: Wash dishes in batches to conserve energy, water and soap.

NOTE: An optional Table Limit Switch mounted on the end of the clean dish table will stop the Conveyor and prevent a jam. Remove dish racks before they reach and open the Table Limit Switch.

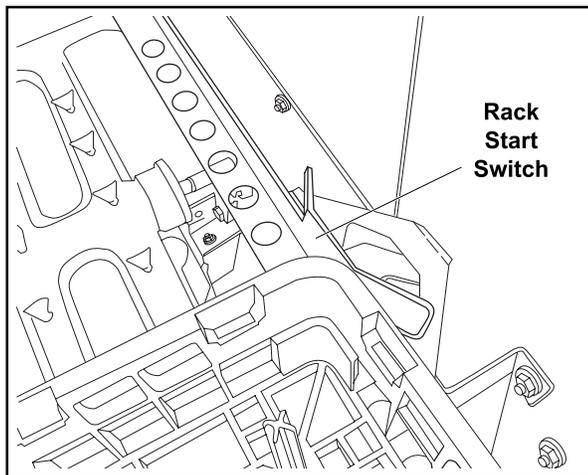


Figure 14: Rack Start Switch

11. Place the dish rack into the load end of the dishwasher, the dish rack will advance through the dishwasher. The Pawl Bar will stop either when the rack reaches the optional Table Limit Switch or when the Shutdown Timer time expires.
12. To restart the dishwasher:
 - a. On dishwashers equipped with a Table Limit Switch, remove the dish rack from the Table Limit Switch.
 - b. On dishwashers equipped with a Shutdown Timer, the dishwasher will automatically restart when a dish rack trips the Start Switch or when the START button is depressed.
13. At the end of the shift, turn the SAFETY Switch located on the Control Panel to the OFF position.
14. Open the tank drain valves.

Refer to the CLEANING section of this manual for cleaning procedures.

LCD CONTROL PANEL

To complete a run cycle for dishwasher with an LCD Control Panel, perform the following:

NOTICE Water temperature inside the dishwasher can reach 190°F and cause severe burns.

1. Close the drain valves.
2. Make sure all Upper and Lower Spray Manifolds are securely in place and all end caps are tight.
3. Make sure all curtains are clean and securely in place.

NOTE: A Door Safety Switch prevents operation when the doors are open.

4. Close the access doors.
5. Turn the Power Switch to the ON position. The Control Panel Keypad LCD will display INITIALIZING for 30 seconds.
6. If the dishwasher is gas-heated, press the RESET button.
7. When the Control Panel Keypad LCD displays HOT WATER SANITIZER, press the FILL button located on the Control Panel Keypad.
8. When the Control Panel Keypad LCD displays READY, press the HEAT button located on the Control Panel Keypad. This will heat the water in the tanks. Allow 10 to 20 minutes for the tanks to heat to operating temperatures before starting the dishwasher.

NOTE: The BOOSTER HEAT button is only operational for dishwashers equipped with an optional steam Booster Heater. Electric and gas-heated Booster Heater controls are located on the Booster Heater unit.

9. If the dishwasher is equipped with an optional Booster heater, either press:
 - a. The BOOSTER HEAT button located on the Control Panel Keypad (preinstalled steam booster heaters).
 - b. The ON button located on the Booster Heater (electric and gas-heated booster heaters).

This will preheat the booster heater for approximately 10 minutes or until operating temperatures have been reached.

10. Press the START button located on the Control Panel Keypad or insert a dish rack into the dishwasher to start the wash cycle.

NOTE: Final rinse temperature and flow pressure gauges are accurate only when a rack enters the final rinse area and water is flowing. Acceptable temperature range is 180°F-195°F and pressure should be 20 psi.

NOTE: Wash dishes in batches to conserve energy, water and soap.

NOTE: An optional Table Limit Switch mounted on the end of the clean dish table will stop the Conveyor and prevent a jam. Remove dish racks before they reach and open the Table Limit Switch. If a dish rack contacts the Table Limit switch, the conveyor will restart automatically when the rack is removed.

11. At the end of the shift, turn the Power Switch located on the Control Panel Keypad to the OFF position.
12. Open the tank drain valves.

Refer to the CLEANING section of this manual for cleaning procedures.

SHUTDOWN

Daily Shutdown

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 dishwasher, place the SAFETY Switch or power ON/OFF Switch to the OFF position.

2. Turn the Drain levers or handles for all tanks to the OPEN position.
3. Open all the doors.
4. If applicable, perform the SCRAPER SPRAY MANIFOLD REMOVAL procedure.
5. Perform the TREE-TYPE SPRAY MANIFOLD REMOVAL Procedure.
6. Perform the STRAINER PANS REMOVAL Procedure.
7. Perform the CURTAIN REMOVAL Procedure.
8. The Spray Manifolds, Strainer Pans and Curtains should be cleaned as per the procedures in the CLEANING section.
9. Perform the dishwasher INTERIOR CLEANING Procedure.
10. Perform the EXTERIOR CLEANING Procedure.
11. Install the Strainer Pans, reversing the STRAINER PANS REMOVAL Procedure.
12. Install the Curtains, reversing the CURTAIN REMOVAL Procedure.
13. Install the Spray Manifolds, reversing the TREE-TYPE SPRAY MANIFOLD REMOVAL Procedure.
14. Leave all the doors open to allow the interior of the dishwasher to air dry.

Extended Shutdown

If the dishwasher is not going to be in operation for an extended period:

1. Perform the DAILY SHUTDOWN Procedure.
2. Turn the circuit breakers OFF.

MAINTENANCE

PARTS REMOVAL

Scrapper Spray Manifold Removal

1. Perform the DAILY SHUTDOWN Procedure steps 1 - 5.
2. Locate the Mounting Clamp handle or Hand Grip clamp located at the front of the Scrapper Spray Manifold.

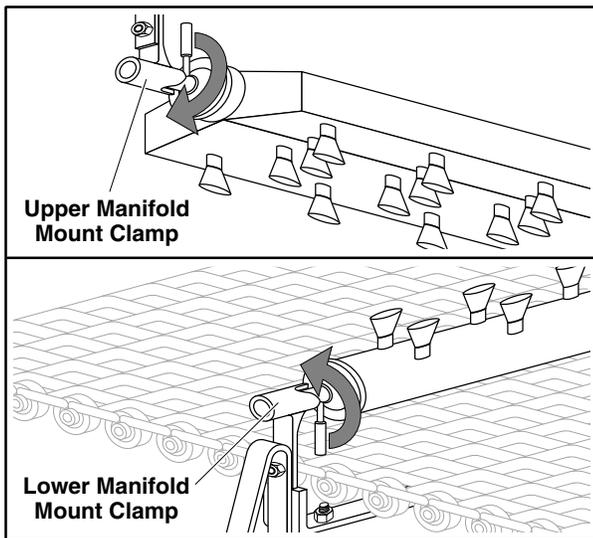


Figure 15: Scrapper Spray Manifold Mount Clamp

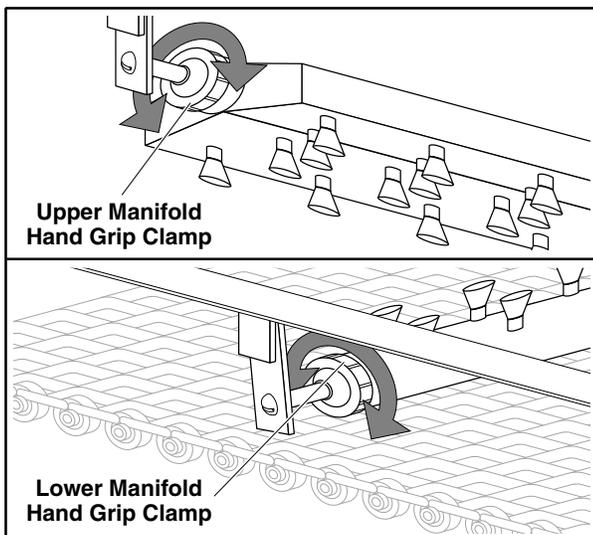


Figure 16: Scrapper Spray Manifold Hand Grip Clamp

3. While holding onto the Scrapper Spray Manifold either:
 - a. Rotate the Mounting Clamp handle counterclockwise to release the Scrapper Spray Manifold (Figure 15).
 - b. Unscrew the Manifold Hand Grip clamp to loosen the Scrapper Spray Manifold (Figure 16).
4. Slide the Scrapper Spray Manifold assembly toward the front of the dishwasher to disengage it from the rear water line connection.
5. Carefully pull the Scrapper Spray Manifold out of the dishwasher.
6. Repeat the procedure for the Lower Scrapper Spray Manifold assembly.
7. Refer to the CLEANING section for procedures to clean the Scrapper Spray Manifolds.
8. When the Scrapper Spray Manifold has been cleaned, reinstall by reversing the above steps.

Tree-Type Spray Manifold Removal

1. Perform the DAILY SHUTDOWN Procedure steps 1 - 5.
2. Locate the Mounting Clamp handle or Hand Grip clamp located at the front of the Spray Manifold.

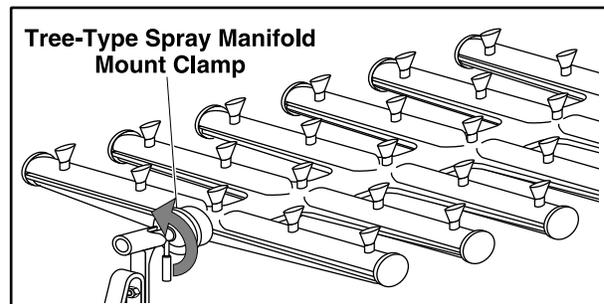


Figure 17: Tree-Type Spray Manifold Mounting Clamp Handle

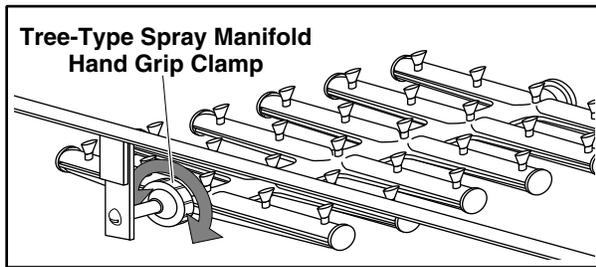


Figure 18: Tree-Type Spray Manifold Hand Grip Clamp

3. While holding onto the Spray Manifold either:
 - a. Rotate the Mounting Clamp handle counterclockwise to release the Spray Manifold (Figure 17).
 - b. Unscrew the Manifold Hand Grip clamp to loosen the Spray Manifold (Figure 18).
4. Slide the Spray Manifold assembly toward the front of the dishwasher to disengage it from the rear water line connection.
5. Carefully pull the Spray Manifold out of the dishwasher.
6. Repeat the procedure for the remaining Spray Manifold assemblies.
7. Refer to the CLEANING section for procedures to clean the Spray Manifolds.
8. When the Spray Manifolds have been cleaned, reinstall by reversing the above steps.

Curtain Removal

Curtain configurations vary depending on model. Refer to the curtain placement decals for correct curtain placement. Removal procedures are the same for all curtains.

1. Perform the DAILY SHUTDOWN Procedure steps 1 through 8.
2. Reach inside to locate the top of the curtain rod end.
3. Lift one end of the curtain rod up and out of its holder.
4. Locate the other end of the curtain rod end and lift it out of its holder.

5. Carefully remove the rod and curtain from the washer.
6. Repeat this process until all curtains and rods have been removed.
7. Refer to the CLEANING section for curtain cleaning procedures.
8. To reinstall the curtains, reverse above steps.

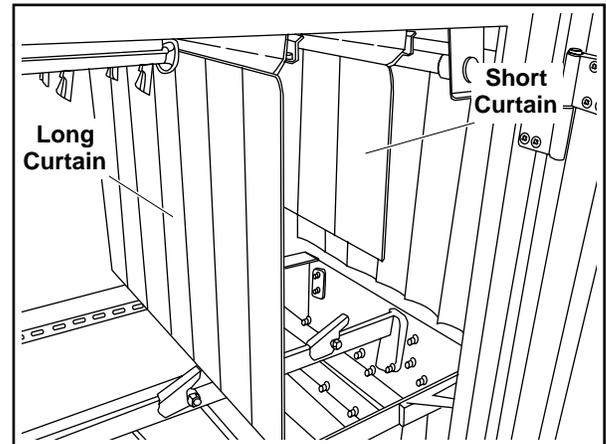


Figure 19: Curtain Removal

Strainer Pans Removal

NOTE: Clean the interior of the dishwasher before removing the Strainer Pans.

1. Perform the TREE-TYPE SPRAY MANIFOLD REMOVAL procedure to remove the Lower Spray Manifolds.

NOTICE The Strainer Pans are set atop the scrapper, wash and rinse tanks. Do not allow the collected material to spill from the Strainer Pans into the water tanks.

NOTE: The Strainer Pans for the scrapper tank are installed with the perforated side up to allow the food soil to wash into the outboard scrap basket. The wash and rinse Strainer Pans are installed with their perforated sides down to collect the food soil.

2. Remove the loose soil from the tank Strainer Pans.
3. Carefully lift and remove all of the Strainer Pans from the dishwasher.

Conveyor Type Dishwashers

4. The Strainer Pans should be thoroughly cleaned in a sink before reinstalling back into the dishwasher.
5. To reinstall the Strainer Pans, reverse the above steps.

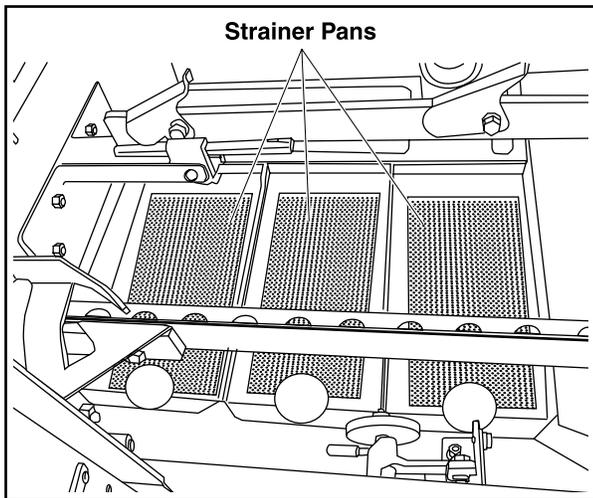


Figure 20: Strainer Pans Removal

CLEANING

NOTICE Never use any metal tools. Scrapers, files, wire brushes or scouring pads (except for stainless steel scouring pads), will mar the surface!

NOTICE Never use steel wool, which will leave behind particles that can rust!

NOTICE Never use acid-based or chloride-containing cleaning solutions, which will break down the protective film!

NOTICE Never rub in a circular motion!

NOTICE Never leave any food products or salt on the surface. Many foods are acidic. Salt contains chloride!

Interior

This procedure should be performed based upon a schedule pre-determined for your operation.

To clean the interior of the dishwasher, perform the following:

1. Perform the DAILY SHUTDOWN Procedure steps 1 - 7.
2. Wash the interior compartment of the dishwasher with a solution of mild detergent and warm water.
3. Remove any food particles that remain between the drain valve and the seat.
4. Rinse the interior of the dishwasher with warm water and flush food soil through the floor drains.
5. Leave all the doors open to allow the interior of the dishwasher to air dry.

Spray Manifolds (Tree-Type and Scrapper)

All the Spray Manifold assemblies should be thoroughly cleaned before reinstalling into the dishwasher. To clean the Spray Manifolds perform the following:

1. Perform the DAILY SHUTDOWN Procedure steps 1 - 7.
2. Take the Spray Manifolds to a sink and thoroughly wash them with a solution of mild detergent and warm water.
3. Clean out the Spray Manifold spray nozzles with a paper clip to remove any collected food particles.
4. Rinse the Spray Manifolds thoroughly.

Curtains

It is essential that the dishwasher curtains be cleaned daily. To clean the dishwasher curtains perform the following:

1. Perform the DAILY SHUTDOWN Procedure steps 1 - 6.
2. Take all the curtains and rods to a sink.
3. Thoroughly clean the curtain flaps with a solution of mild detergent and warm water.
4. Clean between the curtain flaps with a fiber bristled brush.

5. Thoroughly rinse the curtains.
6. Allow the curtains to air-dry before installing back into the dishwasher.

Exterior

Clean the floor around the base of the washer and under the table to prevent soil accumulation.

STAINLESS STEEL CARE

Cleaning

Stainless steel contains 70–80% iron, which will rust if not properly maintained. It also contains 12–30% chromium, which forms an invisible passive, protective film that shields against corrosion. If the film remains intact, the stainless steel will remain intact. However, if the film is damaged, the stainless steel can break down and rust. To prevent stainless steel breakdown, follow these steps:

NOTICE Never use any metal tools. Scrapers, files, wire brushes or scouring pads (except for stainless steel scouring pads), will mar the surface!

NOTICE Never use steel wool, which will leave behind particles that can rust!

NOTICE Never use acid-based or chloride-containing cleaning solutions, which will break down the protective film!

NOTICE Never rub in a circular motion!

NOTICE Never leave any food products or salt on the surface. Many foods are acidic. Salt contains chloride!

For routine cleaning, use warm water, mild soap or detergent and a sponge or soft cloth.

For heavy-duty cleaning, use warm water, a degreaser and a plastic, stainless steel or Scotch-Brite pad.

- Always rinse thoroughly.
- Always rub gently in the direction of the steel grain.

Preserving & Restoring

Special stainless steel polishing cleaners can preserve and restore the protective film.

Preserve the life of stainless steel with a regular application of a high quality stainless steel polishing cleaner as a final step to daily cleaning.

If signs of breakdown appear, restore the stainless steel surface. First, thoroughly clean, rinse and dry the surface. Then, on a daily basis, apply a high-quality stainless steel polish according to manufacturer's instructions.

DELIMING

Contact your Chemical Supplier for Deliming chemicals and procedures.

DISPLAY MESSAGES

The Control Panel Keypad LCD (Figure 13) displays operational and fault information needed to RUN the dishwasher. The following table lists the display message text, when the display messages occur, what each display message means and how to correct a fault, if needed.

LCD DISPLAY MESSAGES

DISPLAY MESSAGE	WHEN THE DISPLAY OCCURS	OPERATING OR FAULT CONDITION	CORRECTIVE ACTION
INITIALIZING	During the first 30 seconds after the Power Switch is turned ON	Normal operation while system is initializing.	Normal operation. None required.
HOT WATER SANITIZER	Before the Fill operation is completed	Normal operation starts 30 seconds after the Power Switch is pressed ON.	Normal operation. None required.
READY	After the Fill operation is completed	Normal operation indicates the wash and rinse tanks are full.	Normal operation. None required.
RUN CYCLE	When the wash cycle is started	Normal operation indicates the dishwasher is washing dishes.	Normal operation. None required.
DOOR OPEN	When a door is open	Indicates the door is open and needs to be closed for normal operation to resume.	Close the dishwasher door.
CLEAR TABLE LIMIT SWITCH	When the optional Table Limit switch is closed due to a backup of clean dishes	Indicates clean dish racks need to be removed from the table.	Remove dish racks from the table. The optional Table Limit Switch will reset when the racks are removed.
NO HEAT/ RESET THERMOSTAT	When the High-Temperature Limit Cutoff Switch is opened and an alarm buzzer is sounding. NOTE: To turn the alarm buzzer OFF before the alarm condition is removed, press the ALARM MUTE button on the keypad	Indicates that the internal temperature has exceeded the high limit.	Reset by pressing the Power Switch to OFF, then press the Power Switch to ON. If the condition continues, contact a qualified service technician.
LOW WATER LEVEL	When one or both Low Water Level Sensors are opened	Indicates the water level in the wash or rinse tanks has dropped below the operating level for more than five seconds.	Drain and refill the tanks.

TROUBLESHOOTING

The following table lists common operator permitted troubleshooting remedies. If the remedy does not correct the symptom, shut down the dishwasher and contact your local factory-authorized Stero service professional.

SYMPTOM	POSSIBLE CAUSES	REMEDY
Dishwasher will not start.	Tripped circuit breaker SAFETY Switch is in the OFF position	Reset the circuit breaker. Place the SAFETY switch to the ON position.
Dishwasher will not fill.	Drain valve is open	Close the drain valve.
Dishwasher will not hold water.	Drain valve is open Drain valve not closing	Close the drain valve. Check the drain valve seat for food particles.
Dishwasher overfills.		Contact a factory-authorized Stero service professional.
Pump motor starts then stops.	Spray Manifolds are clogged	Remove and clean the Spray Manifolds per the CLEANING section of the manual. If the condition persists, contact a factory-authorized Stero service professional.
Dish racks will not convey through the dishwasher.	Dish rack ladders have broken or worn rungs Table Limit Switch, if equipped, is in the up position	Replace dish racks. Reset the Table Limit Switch.
Dishwasher runs for a few minutes then shuts off.	Incorrect settings on the Shutdown Timer	Contact a factory-authorized Stero service professional.
Dishwasher is not washing properly.	Spray Manifolds are clogged Detergent container is empty Low water level in the tanks	Remove and clean the Spray Manifolds per the CLEANING section of the manual. Contact the detergent provider. Allow the water in the tanks to refill.
Dishwasher is not rinsing properly.	Plugged Final Rinse sprayers Empty Rinse-Dry Container	Remove and clean the Final Rinse sprayers per the CLEANING section of this manual. Contact the detergent provider.
Dishwasher will not come up to temperature. (Electric Tank Heat)	Tripped circuit breaker Tank HEAT switch is not ON	Reset tripped circuit breaker. Press the tank HEAT button. Allow the dishwasher to reach its operating temperature (approximately 15-30 minutes).
Dishwasher will not come up to temperature. (Steam Tank Heat)	Steam supply valve is closed Steam return valve is closed	Open steam supply valve. Open steam return valve.
Final Rinse will not come up to temperature.		Contact a factory-authorized Stero service professional.

PRODUCT SUPPORT AND SERVICE

To obtain service and parts information concerning this model, contact the Stero authorized service provider in your area (refer to our website, www.stero.com, for a complete listing of authorized service and parts locations).

When calling for service, the following information must be available:

- Model Number: _____
- Serial Number: _____
- Voltage: _____

STERO WARRANTY

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 its factory authorized service agent of any alleged defects. All defective parts become the property of Stero and must be returned to Stero, or its 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.

⚠ WARNING If not installed, operated and maintained in accordance with the manufacturer's instructions, this product could expose you to fuel or fuel combustion substances, which can cause death or serious illness and which are known to the State of California to cause cancer, birth defects or other reproductive harm.

The State of California enacted the California Safe Drinking Water and Toxic Enforcement Act of 1986, (Prop. 65), which "prohibits any person in the course of doing business from knowingly and intentionally exposing any individual to a chemical known to the State of California to cause cancer or reproductive toxicity without first giving clear and reasonable warning to such individuals." The Governor's Scientific Advisory Panel added carbon monoxide to the list of hazardous chemicals known to cause reproductive harm.

In order to establish full compliance with Proposition 65, an orange warning label has been attached to each gas-fired unit manufactured by Stero.

Carbon monoxide would not be present in concentrations that would pose a "significant risk" to the consumer when the equipment is installed, operated and maintained as follows:

1. Installed in accordance with all local codes, or in the absence of local codes, with the current National Fuel Gas Code ANSI Z223.1 Latest Addenda.

2. Installed under a properly designed and operating exhaust hood.
3. Connected to the type of gas for which the unit is equipped.
4. Proper appliance pressure regulator installed on the gas supply line and adjusted for the manifold pressure marked on the rating plate.
5. Adequate air supply to the unit.
6. The equipment is operated in the manner intended and using the proper utensil for that type of appliance.
7. Keep the equipment clean and have it checked periodically.
8. Burner air adjustments, mechanical maintenance and repairs must be performed by qualified service personnel.

If the equipment is not installed, operated and maintained in accordance with the above requirements, concentrations of carbon monoxide in excess of the established limits could be present in the kitchen environment.

ALL PERSONNEL IN THE WORKPLACE WHO MAY BE SUBJECT TO ANY EXPOSURE OF CARBON MONOXIDE MUST BE WARNED OF SUCH POSSIBLE EXPOSURE. THIS WARNING SHOULD BE CONVEYED IN A MANNER SO THAT IT IS CLEARLY UNDERSTOOD BY THE EMPLOYEE. THE EMPLOYEE MUST BE ASKED IF IN FACT HE OR SHE UNDERSTANDS THE CORRECT METHOD OF OPERATION OF THE EQUIPMENT AND THAT A RISK OF EXPOSURE EXISTS IF THE EQUIPMENT IS OPERATED IMPROPERLY.

NOTES



NOTES



3200 LAKEVILLE HWY.
PETALUMA, CA 94954
Telephone: 800-762-7600
Fax: 707-762-5036



Stero, a division of Illinois Tools Works Inc.
 3200 Lakeville Highway
 Petaluma, CA 94954-5675
 Phone: (800) 762-7600
 (707) 762-0071
 Fax: (707) 762-5036

New Equipment Performance and Installation Inspection Report

Date: _____

Customer Information

Location _____	Contact Name _____
Address _____	City _____ State _____
Phone _____	Fax _____ Zip _____

Service Agency Information

Company _____ Technician Name _____

City _____ State _____ Zip _____ Phone _____

Equipment Information

Model _____ Serial Number _____ V _____ Ph _____

Date of Installation _____ Steam-Heated _____ SWB Gas-Heated _____ WC _____

Installation Checklist

- | | | | |
|------------------------------|-----------------------------|---|--|
| <input type="checkbox"/> N/A | <input type="checkbox"/> OK | <input type="checkbox"/> Machine leveled | |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Voltage/Phase correct _____ V _____ Ph | |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Circuit breaker(s) sized correctly _____ A | |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Water pressure meets min. requirements _____ PSI | |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Water supply temperature meets min. requirements _____ F | |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Plumbing checked for leaks | |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Fill/Drain lines plumbed correctly | |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Spray Manifolds in place and secure | <input type="checkbox"/> N/A <input type="checkbox"/> OK |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Strainer Pans in place | <input type="checkbox"/> Soap dispenser installed |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Curtains in proper place | <input type="checkbox"/> Rinse Injector installed |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Dampers adjusted/working properly | <input type="checkbox"/> Parts manual included |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Motor rotation is correct | |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Conveyor Belt Tension adjusted properly | |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Steam Condensate/Return line routed correctly | |

Demonstration Checklist

(To be completed by Stero Representative)

- | | | |
|------------------------------|-----------------------------|---|
| <input type="checkbox"/> N/A | <input type="checkbox"/> OK | <input type="checkbox"/> Demonstrated RUN cycle |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> Demonstrated Shutdown procedures |
| | | <input type="checkbox"/> Warranty policy explained |
| | | <input type="checkbox"/> Cleaning procedures explained |
| | | <input type="checkbox"/> Normal maintenance procedures demonstrated |

Water Temperatures

- | | | |
|------------------------------|-----------------------------|--|
| <input type="checkbox"/> N/A | <input type="checkbox"/> OK | <input type="checkbox"/> Scrapper Temperature _____ F |
| | | <input type="checkbox"/> Wash Temperature _____ F |
| | | <input type="checkbox"/> Rinse Temperature _____ F |
| | | <input type="checkbox"/> Auxiliary Rinse Temperature _____ F |
| | | <input type="checkbox"/> Final Rinse Temperature _____ F |

Booster Heater Information N/A _____ V _____ Ph

Manufacturer _____ Model _____

Serial No. _____ Type of Heat _____

The above machine has been inspected and demonstrated in the presence of the customer by a representative authorized by Stero.

Stero Representative Signature

Customer Signature

All new Stero Dishwashing Machines are warranted against defects in workmanship and materials for a period of one year from date of start-up by the original owner. Warranty card MUST be filled out and RETURNED to the manufacturer within 10 days from the date of delivery to the original owner. Warranty does not apply to any dishwasher which has been subject to accident, alteration, misuse or damages resulting from incorrect installation on the part of the contractor.

Any repair work performed on the above dishmachine by persons other than Authorized Stero Service Agencies is the sole responsibility of the customer.

_____ Customer

_____ Service Agent

Cut Here

