

## SJN DISHWASHING INSTRUCTIONS

### GENERAL NOTES BASED ON EXPERIENCE

- (1) There are four black bus bins (either in the china closet or under the sink) that are used to collect plates, cups, utensils, etc. Place these containers on a table or cart next to the entrance to the kitchen.
- (2) Typically, we expect those eating to bus their own tables by bringing most of their plates to the bus container next to the kitchen. But if we have sufficient personnel, we can discreetly bus the tables (especially if there are elderly or disabled attendees).
- (3) **MAKE SURE THE BLUE WATER VALVE IS TURNED ON!!** It is located under the sink – vertical position is OFF and horizontal position in ON. The photo to the right is in the “OFF” position.
- (4) Detergent will be added automatically, you do not have to add it or worry about it.
- (5) The machine will make a **LOT OF NOISE** when you first start the machine. Don’t know why this happens, but it always happens on the first run. It does not happen after the first run. Make sure to close the kitchen door when you first start the machine so we limit disturbing the guests.
- (6) The machine runs through 2 cycles for each run – the first cycle is a washing cycle and the second is the rinsing cycle. Watch for the **Red** and **Green** lights. **Red** means the unit is ready for operation and **Green** means the washer is running – do not open while the green light is on.
- (7) This is a photo of the drain stopper that is referred to in the instructions.



Full User Manual is at: <https://www.jacksonwws.com/wp-content/uploads/2016/08/Conserver-XL-E-Service-Manual.pdf>

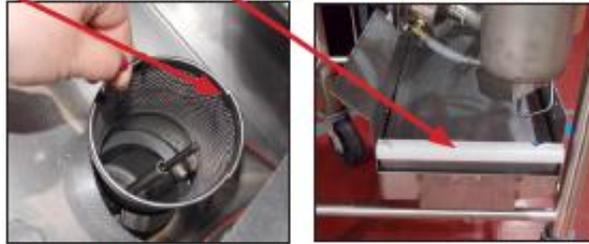
Give these a quick check. They should already be properly in place and you will not need to worry about the strainers.

## OPERATION

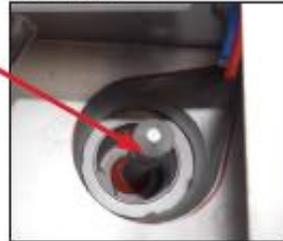
## OPERATING INSTRUCTIONS

**PREPARATION** Before operating the unit, verify the following:

1. The sump strainer and pan strainer are in place and clean.



2. The drain stopper is installed.



3. The wash/rinse arms are installed and secure.



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**POWER UP** To place the unit in standby, flip the "OFF/ON/FILL" switch to the ON position.

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**FILLING THE WASH TUB** For the initial fill, close the door and depress and hold the "OFF/ON/FILL" switch in the FILL position for approximately 8-10 seconds. Open the door and verify that the water level is correct. Water must be between the two lines on the drain stopper. After this, the water level is controlled by the timer that has been preset at the factory. Verify that the drain stopper is preventing the wash tub water from pouring out excessively. There might be some slight leakage from the drain hole. Verify that there are no other leaks on the unit before proceeding any further. The wash tub must be completely filled before operating the wash pump to prevent damage to components. Once the wash tub is filled, the unit is ready for operation.

**FIRST RACK** The first rack of ware that you place into the unit can have the effect of quickly reducing the temperature of the wash tank. This is because you are introducing cold materials into the dishmachine and the unit has to circulate water to activate the heating cycle. You might have to run the first rack through the unit again. Any time the unit has not been operated for an extended period of time this is possible, but unlikely. This is usually dependent on the type of ware you are using, its temperature, and the ambient temperature of the kitchen area. To ensure proper operation, always observe the temperatures of the wash and rinse when first starting the unit.

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**WARE PREPARATION** Proper preparation of ware is essential for the smooth, efficient operation of your dishmachine. If done properly, you can expect to have fewer re-washes and use substantially less detergent. Any ware placed inside the machine should have all solid food waste and scraps removed. It is recommended that ware also be sprayed down before being placed in the dishmachine.

Place cups and glasses upside-down in racks so they don't hold water during the cycle. Presoak flatware in warm water to assist in removing food. Load plates and saucers in the same direction, with the food surface facing the unload end of the machine.

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**WASHING A RACK OF WARE** To wash a rack, open the door completely (avoid hot water dripping from the doors) and slide the rack into the unit. Close the doors and the unit will start automatically. Once the cycle is completed, open the door (again careful of the dripping hot water) and remove the rack of clean ware. Replace with a rack of soiled ware and close the doors. The process then repeats itself.

## OPERATIONAL INSPECTION

Based upon usage, the pan strainer might become clogged with soil and debris as the workday progresses. Operators should regularly inspect the pan strainer to ensure it has not become clogged. If the strainer becomes clogged, it will reduce the washing capability of the machine. Instruct operators to clean out the pan strainer at regular intervals or as required by workload.

## SHUTDOWN AND CLEANING

1. Turn machine off by flipping the "OFF/ON/FILL" switch to the "OFF" position.



2. Open the door.



3. Remove the drain stopper and allow tub to drain (WARNING: Wash tank water will be hot).



4. Remove the sump strainer and pan strainer.



5. Use a hand-scraper to scrape foodsoil into a trash basket.



6. Rinse with pre-rinse hose and replace.

