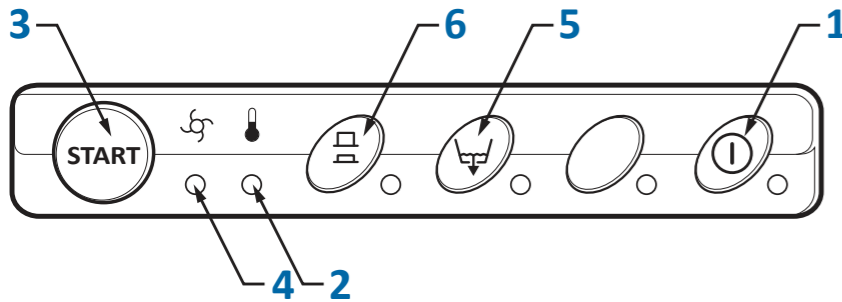


Before using the GS-50, check the following:

- Is the power supply to the machine switched on?
- Is the overflow pipe and filters in place?
- Is there sufficient detergent and rinse aid?
- Is the water supply valve open?



- (1) ON/OFF
- (2) Temperature
- (3) Start
- (4) Cycle
- (5) To Drain
- (6) Program

Starting the machine

1. Close the door and press the ON/OFF switch (1). A green light will now indicate that the machine is switched on and the wash tank of the machine will automatically fill with water to the required level.

Once the required water level has been reached, the machine will start to heat up.

The machine is ready for use when the green light (2) is on. From time to time the temperature light may go off. This means the machine is coming up to the required temperature. This only happens for a short period of time and the machine can still be used. If the light stays off then please call to have a technician check the machine.

***Please note that the unit is fitted with a thermostat, which prevents operation until the HACCP required temperatures have been reached.**

2. Open the door. Pour approximately 50 grams detergent into the wash tank. Never pour washing powder over the tableware, as this will cause stains. Use only washing powder or liquid detergent recommended for use in a commercial dishwashing machine.

The detergent has to be added only every 4-5 cycles, depending on how heavily items are soiled. Add approximately half the original dose.

For machines with automatic detergent dispensing equipment, insert the green rinse-aid dispenser tube in the rinse aid container and the clear tube in the detergent bottle as per the supplier's instructions. The detergent dispensers will inject the necessary detergent automatically.

Draining the machine

6. To maintain good washing results the machine should be drained and refilled every two hours or at the end of each shift, depending on the frequency of use and how soiled the items being washed are.

7. Leave the machine switched on (1). Open the door and remove the overflow pipe (A), situated off-centre, from the tank.

DO NOT REMOVE THE WHITE PLASTIC FILTER (B), THIS PROTECTS THE DRAIN PUMP FROM PIPS AND OTHER ITEMS. BLOCKED DRAIN PUMPS ARE NOT COVERED BY WARRANTY.

8. Press and hold the drain pump switch (5) for approximately 1-2 seconds to drain the machine. The machine will automatically stop when the tank is empty.

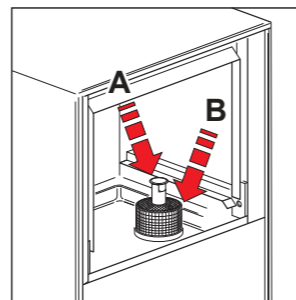


Fig.2

9. Firstly remove any (food) particles from the base of the wash tank and only then remove the plastic pump filters (B) Fig.2 and clean under running water. Refit the filters and flush out the wash tank.

Make sure that no particles fall into the pump opening, as this could lead to pump damage. Press the drain switch (5) again.

When the pump stops: **DO NOT FORGET TO REFIT THE OVERFLOW PIPE.**

At the end of the day the machine should be drained, switched off and the door left open to ventilate.

Washing

3. Remove loose food scraps and soil. Fill the racks. Hollow-ware must be inverted.

4. Slide the rack into the machine Fig.1 and close the door. Choose either short program, switch (6) pressed in, or long program switch (6) released.

Press the start button (3) for approximately 1 to 2 seconds. The green light (4) indicates that the machine is in operation. The machine will automatically wash and rinse. If the door is opened during the cycle, the machine will stop immediately. To restart close the door.

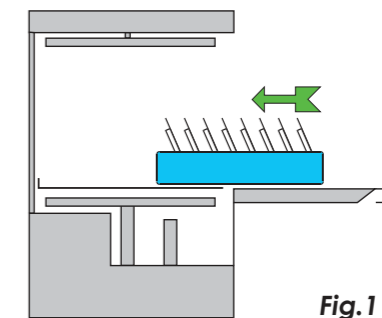


Fig.1

5. When the green light (4) goes off, the cycle is finished. Open the door and remove the rack to air dry.

Weekly Maintenance

1. Loosen and remove the fixing screw (D) to remove the wash arms. Check that the nozzles (E) on the wash arms (C) are not blocked. The wash arms and nozzles can be removed for cleaning.

See Fig.3 diagram below:

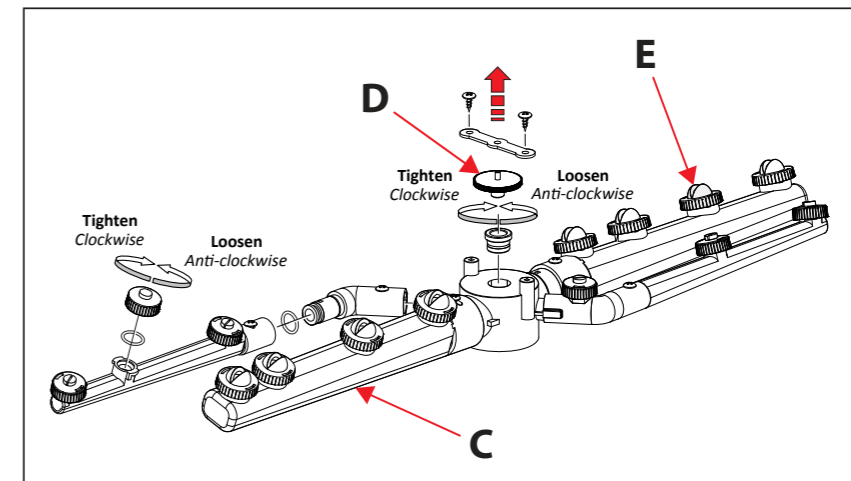


Fig.3

2. Remove soil from drain opening.

3. Clean the cabinet inside and out. Never use aggressive or abrasive products. **DO NOT CLEAN MACHINE WITH HIGH FOAMING LIQUIDS**

THIS MACHINE IS NOT A DUSTBIN. GOOD MAINTENANCE PREVENTS UNNECESSARY BREAKDOWNS. THE CLEANER THE MACHINE IS KEPT, THE BETTER THE FINAL RESULT.