

Operator's Manual



RR210 EVO Rack Conveyor Washers



INSTRUCTION MANUAL FOR DISHWASHERS



It is important to keep this instruction manual near the appliance for future consultation.
If the appliance is sold or transferred to another user, make sure this manual remains with the appliance so that the new owner is informed about the warnings and operation of the appliance. These instructions are given for safety reasons and they must be read carefully before installing or using the appliance.

GENERAL INSTRUCTIONS

- The appliance must be connected to water and electrical supplies by qualified tradespersons only and according to local regulations.
- The appliance must be used by adults only. Do not let children play with, or operate this machine.
- Only persons trained to use this dishwasher are permitted to operate it.
- This appliance has been designed to wash food preparation and eating utensils. It has NOT been designed to wash objects soiled with petrol, paint, remnants of steel or iron, corrosive chemical products such as acids, alkalis, or solvents or any item that cannot be immersed in water.
- Do not open the appliance door(s) while the appliance is operating. The appliance has a safety device which stops operation if a door is accidentally opened.
- After using the appliance, isolate the electric and water supply.
- Do not attempt to repair the appliance. Repairs made by unqualified persons may cause further damage and will void warranty.
- Repairs and servicing of this appliance must be carried out by Rhima personnel only.

IMPORTANT CUSTOMER INFORMATION

- To request a service, detergents or rinse additive contact your local Rhima Service centre below:

Australia: **1300 347 944**

New Zealand: **0800 902 054**

Singapore: **+65 9107 8943**

ELECTRICAL INSTALLATION

This appliance must be connected to an earthed 3-phase electrical switched outlet of an appropriate rating.

PLUMBING INSTALLATION

The Australian installation shall be in accordance with The Plumbing Code of Australia (PCA).

This appliance should be connected to a hot water supply (Max 65°C) for in accordance with Australian Standard AS/NZS 3500.1. for optimum performance.

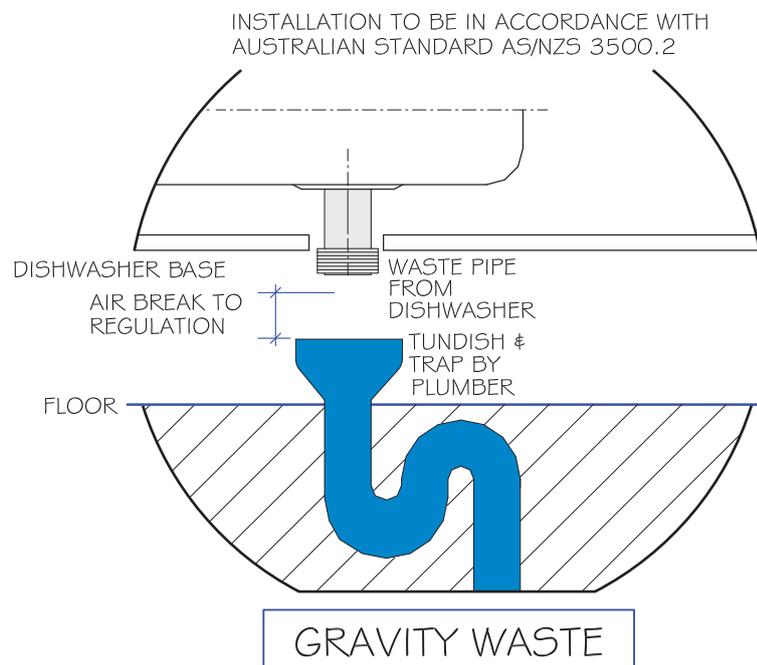
The water supply pressure should be a minimum 200 kPa at all times and flow rate should be at least 15 litres per minute. A static pressure higher than 600 kPa (73.5 psi) requires a pressure reducing valve upstream of the supply line. If water pressure is below 200 kPa, the use of a rinse booster pump is recommended.

This appliance is designed to drain to a tundish. Waste connection to a spigot is not recommended and may cause draining issues.

The drainpipe should withstand 70°C (158°F) in continuous duty conditions.

The grey water drain hose must have a fixed watertight seal above the tundish in accordance with the Australian Standard AS/NZS 3500.2.

A DIAGRAM SHOWING THE CORRECT METHOD OF WASTE INSTALLATION IN ACCORDANCE WITH THE AUSTRALIAN STANDARD AS/NZS 3500.2 IS BELOW



VENTILATION

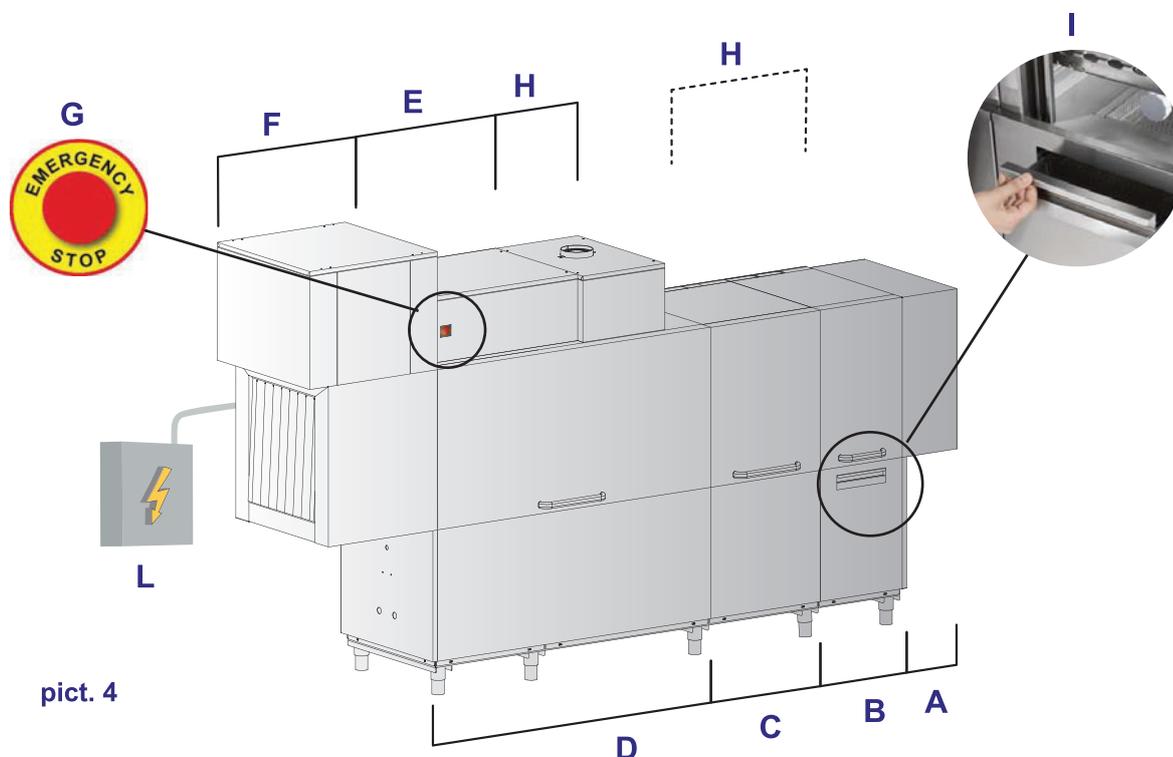
Use extractor fans to guarantee a minimum ventilation of 500 m³/h. Increase the ventilation rate to 1500 m³/h if the machine is equipped with drying system. It is suggested to position the extractor fans close to the machine entry and exit and in correspondence to the heat recovery fans.

MACHINE DESCRIPTION

Description of the machine, its accessories and its guards

Machine description

Refer to annexes for the technical data of the machines.



pict. 4

Example:

MACHINE IN RIGHT EXECUTION

- A - SPLASH GUARD
- B - PRE-WASH WITH DRAWER STRAINER
- C - PRE-WASH
- D - WASH + PRE-RINSE + RINSE
- E - CONTROL PANEL
- F - DRYER
- G - EMERGENCY BUTTON
- H - HEAT RECOVERY/STEAM CONDENSER/HEAT RECOVERY WITH HEAT PUMP
- I - DRAWER STRAINER
- L - WALL-MOUNTED CIRCUIT BOARD

| Module | Dimension | | |
|-----------------------------------|------------------|---------|--------|
| | Width | Height | Depth |
| A - SPLASH GUARD | 300 mm | 1520 mm | 900 mm |
| B - PRE-WASH WITH DRAWER STRAINER | 450 mm | | |
| C - PRE-WASH | 600 or 900 mm | | |
| D - WASH + PRE-RINSE + RINSE | 1300 mm | | |
| E - CONTROL PANEL | 850 mm | 1830 mm | |
| F - DRYER | 600 mm (700 mm) | 2070 mm | |
| H - HEAT RECOVERY/STEAM CONDENSER | 450 mm o 1300 mm | 1860 mm | |
| H - HEAT RECOVERY WITH HEAT PUMP | 1000 mm | 2070 mm | |

This machine is built with high quality materials in particular AISI 304 stainless steel (AISI 316 for boilers and tanks) and in high thickness to ensure a longer lifetime.

The machine is built in different sections:

Pre-wash module (the presence depends on the model chosen): a preliminary rough washing is carried out with low temperature thermostatically controlled to melt the alimentary residuals and avoid the proteins denaturation.

Wash module: a proper washing of the crockery is performed with temperature thermostatically controlled.

Rinse module: a pre-rinse is performed that removes most of the detergent, then a final rinse is performed with high temperature thermostatically controlled.

Available options

Pre-wash with drawer strainer B:

Low temperature pre-wash module equipped with drawer strainer I.

The filter collects the food residuals and it can easily be removed and cleaned during the operation thanks to the drawer, without opening the doors, removing the baskets and getting in touch with the washing solution.

If the drawer is extracted during the washing, the machine stops the conveyor, the rinse and the module pump to allow the filter cleaning.

The wash pumps keep working.

The machine restart the operation as the drawer is repositioned.

Make sure that during the operation the filter is clean and correctly positioned.

Dryer F:

It conveys hot and dry air that creates the ideal conditions for the rinse aid action.

Heat recovery H:

The goal is the recovery of the steam heat exiting the machine that otherwise would be dispersed, and use it to pre-heat the water entering the boiler.

The machine must have a cold water supply for the rinse.

Heat recovery with heat pump H:

The goal is the recovery of the steam heat exiting the machine that otherwise would be dispersed, and use it to pre-heat the water entering the boiler.

It exploits a heat pump to further increase the water temperature entering the boiler.

The machine must have a cold water supply for the rinse.

WARNING: If the machine is equipped with the optional Heat Recovery with heat pump a timer stops the machine if in **START** mode but not operating at the moment.

It can happen in three cases:

1. The machine is working in vain (it is in operation but it is not used).
2. The machine is in operation but a baskets accumulation exiting the machine causes the limit switch SQ1 to trip (F1).
3. The machine is in operation with the drawer I open.

In these cases, the timer set by default at 300 seconds trips. When the time is over the energetic saving mode turns on.

By inserting a basket, clearing the exit or closing the drawer the machine restarts automatically to operate.



WARNING: Heat Recovery system and Steam Condenser - installation (optional)

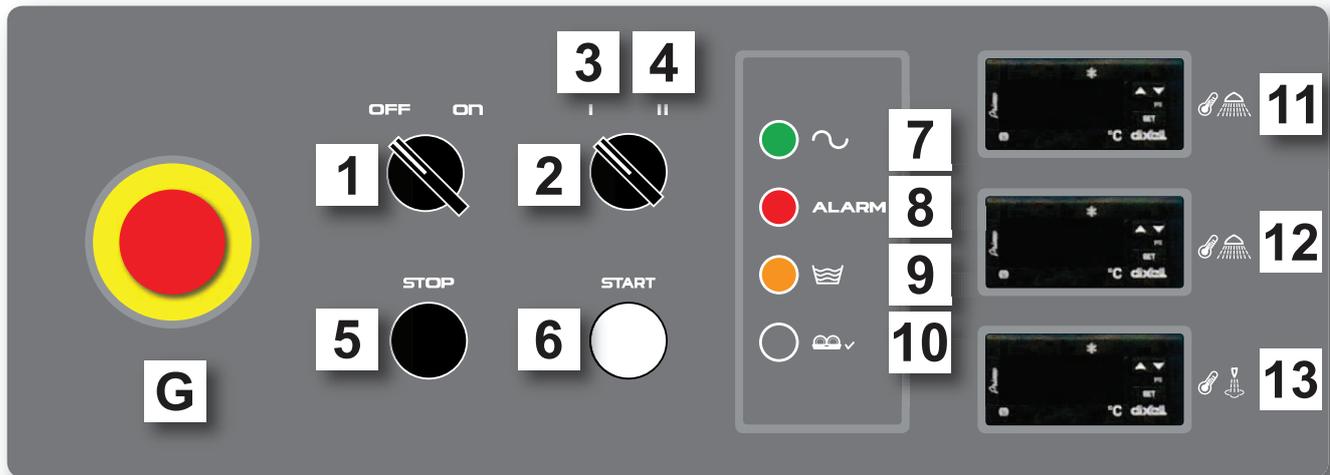
It is strictly forbidden to connect the machine's vent directly with the outdoor!

Cold weather conditions might seriously damage the Thermal Recovery system or the Steam Condenser.

Pressure Increase Pump:

It allows a proper machine operation when the feeding water pressure of the machine is lower than 200 kPa.

CONTROL PANEL AND RELATED SYMBOLS



G: Emergency button

1: **ON / OFF** switch

2: **I** and **II** speed selector

3: Low speed

4: Fast speed

5: **STOP** key

6: **START** key

7: Power light

8: Alarm light: with red light check the emergency button or contact the Rhima Service Department.

9: Full tank light

10: Clear inlet for basket: when lit it is possible to introduce the basket - for models with pre-wash on corner only

11: Pre-wash thermostat: a 45°C pre-wash temperature setting, recommended - if present the modul

12: Wash thermostat: a 55°C wash temperature setting, recommended

13: Rinse thermostat: a 85°C rinse temperature setting, recommended

FUNCTIONING OF THE MACHINE

Machine start-up

- Check that the overflow pipes are correctly inserted.
- Turn on the wall-mounted main switch **L**.
- Open the water supply valves.
- Turn on the machine using the selector **1**. The light **7** switches on.
- Wait for the filling operations to be completed.
Once filling of all the tanks is finished, the light **9** switches on and the heating of the machine starts.
- To ensure a proper washing, start the operations after the set temperatures in the thermostats are reached.

Washing

- To set the desired working speed, use the selector **2** to set a suitable speed for the type of work to be carried out.
There are two possible settings:
I low speed
II fast speed
- If the machine is not equipped with an automatic chemicals dispenser, manually introduce the detergent in the wash tank. Carefully follow the instructions of the product manufacturer considering the water hardness.
(see chap. **DETERGENTS**).
- Press **START 6** button to start the conveyor movement.
- Carry out the cleaning off.
Place the baskets on the conveyor (see paragraph **Dishes and cutlery loading** - pict. 6 - 7).
Push the basket inside the splash guard **A** until the hooking with the towing system.
The washing sequence is the following:
 - ▶ Automatic shower (**B** - if there is the optional module) equipped with filter that can be periodically cleaned by extracting the drawer **I**.
 - ▶ Low temperature pre-wash (**C** - if there is).
 - ▶ Thermostatically controlled temperature wash **D**, followed by a pre-rinse
 - ▶ Final rinse **D** carried out with clean water coming from the hydric network and thermostatically controlled and eventually rinse aid.
 - ▶ Drying (**F** - if there is the optional module).
 - ▶ Baskets exit zone equipped with roller conveyor and limit switch.
- Push the **STOP 5**, button to stop the operation.

N.B.: It is recommended to change the tank's water by new filling, when very dirty or, at least, twice a day.



WARNING: In case a dangerous situation occurs, push the emergency button **G**. The towing system and the absorptions turn off. Before restarting the appliance, check if the emergency is over. The emergency button rearmament does not start the machine but it position the appliance in stand-by.
The emergency button does not have to be used as usual machine switch off system.



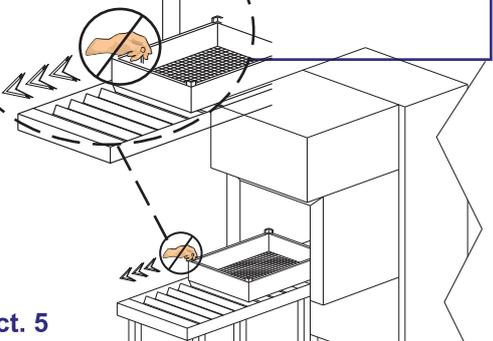
It is forbidden to remove the basket from the machine before it has come out of the tunnel and to insert hands or arms inside the machine when it is in movement (see pict. 5).

Note: Always turn the machine off before inserting your hands or arms inside the tunnel.

End washing operations

- Press **STOP 5** key.
- Use the selector **ON/OFF 1**.
- Drain the tanks.
Open the doors and remove filters and overflows.
- Turn off the wall-mounted main switch **L**.
- Shut the water supply valve(s).
- Start the cleaning of the machine (see chap. **MAINTENANCE**).

pict. 5



Dishes and cutlery loading

Before loading the dishes it is necessary to carry out a proper cleaning off of the food residuals.

It is not necessary to rinse the dishes with water before the loading.



WARNING: Do not wash items contaminated by petrol, paint, pieces of steel or iron, ash, sand, wax, lubricating grease. These substances damage the machine. Do not wash fragile items or made of material that do not stand the washing process.

Follow these tips:

- Crockery and cutlery must not lie inside one another, covering each other.
- Place the dishes so that all the surfaces can be reached by the water; otherwise the dishes cannot be washed properly.
- Make sure that the dishes are placed in a stable position and that the empty containers (cups, glasses, bowls, etc.) do not turn upside down.
- Place all the empty containers like cups, glasses, etc., **upside down**.
- Place in tilted position the dishes with deep hollows, so that the water can drain.
- Make sure that the smaller dishes do not fall from the baskets.
- Check that the dishes are not too tall or protruding.
- Do not wash trays horizontally.

Some food, like carrots, tomatoes, ketchup, may contain natural colorant substances that may alter the dishes and plastic parts if they are in large quantity.

The eventual color alteration does not mean that the plastic is not thermo-resistant.

Dishes to not wash in a dishwasher

Dishes not suitable to be washed in a dishwasher:

- Wooden crockery and cutlery or with wooden parts; wood wraps and loses its characteristics if it is exposed to high temperatures. In addition the glues used are not suitable for dishwashers; a consequence may be the handles detachment.
- Hand-made objects, valued vases or decorated glasses.
- Plastic dishes not thermo-resistant.
- Copper, brass, pewter or aluminum objects can discolor or become opaque.
- The decorations on glass can lose sparkle after a certain number of washes.
- Fragile glass or crystal objects can become opaque if washed many times.

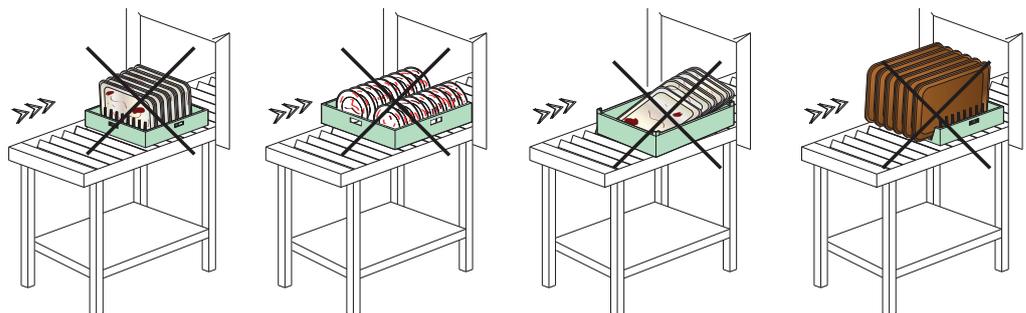
It is suggested to purchase only crockery and cutlery suitable for washing in dishwashers.

Glasses can become opaque after many washes.

If after the washing the dishes are not clean or they have washing residuals (glasses, cups, bowls, etc., with liquid on the inside) it is mandatory to repeat the procedure.

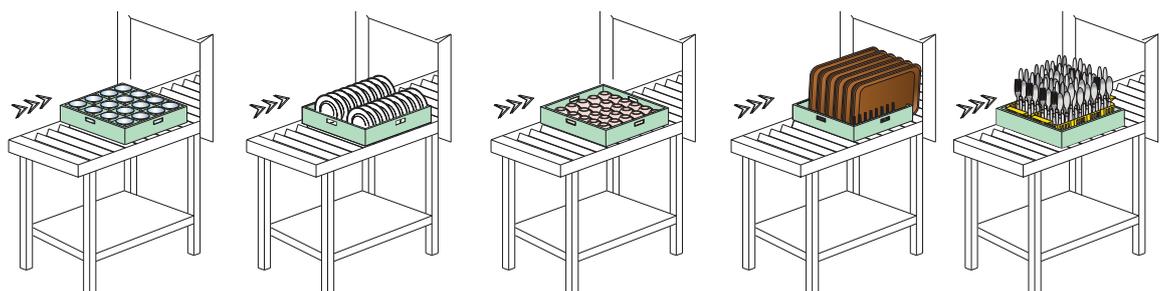
NO →

pict. 6



YES →

pict. 7



WARNINGS:

- Do not slam the doors when opening and closing.
- Do not put material or objects on the machine.
- The water used for the washing and the rinsing is not potable because of the presence of chemical additives. In case of contact with skin or eyes wash them immediately with plenty of water and check the safety instructions of the detergent manufacturer. If necessary, contact a doctor.
- Some important rules must be followed for the use of this appliance:
 - 1) Never touch the appliance with wet hands or feet
 - 2) Never use the appliance when barefooted
 - 3) Do not install the appliance in places exposed to water splashes.
- **This machine must be disconnected from the main electrical supply after use at the end of the day and for any service/maintenance operation. Switch off the main switch located on the wall, which shall be installed by a professional installer. Shut the water supply valve(s).**
- In case an obstacle stops the towing, first switch off the wall-mounted main switch and then remove the cause of the block.

WARNING: INTERNAL CLEANING OF THE MACHINE SHALL BE CARRIED OUT AT LEAST 10 MINUTES AFTER IT HAS BEEN TURNED OFF.

WARNING: DO NOT INSERT HANDS AND/OR TOUCH THE PARTS LOCATED AT THE BOTTOM OF THE WASH TANK AND/OR AT THE END OF THE WASH CYCLE.

WARNING: DO NOT TOUCH THE CONVEYOR WHILE IT IS WORKING.

DETERGENTS

Using detergent

The detergent must be of good quality, of NON-FOAMING type, specific for the mechanical washing of dishes.

The use of liquid detergents is recommended.

The dosing has to be done following the recommendations of the detergent manufacturer and in accordance with the water and dishes characteristics.

The detergent has to be inserted only in the wash tank 1. For manual dosing remember that the wash tank contains about 85 litres of water.

Note: It is forbidden to use detergents with chlorine-based reagents.

Using rinse aid

It is possible to use the rinse aid to get quicker drying and polishing.

The dosing has to be done following the recommendations of the rinse aid manufacturer and in accordance with the water characteristics.

Note: too much chemicals produces foam that reduces the effectiveness and lifetime of the washing pump.

Too much chemicals might leave residuals on the dishes.

AIRBORNE NOISE EMISSIONS

The machine has an average sound pressure between 70dB(A) and 80dB(A) depending on its configuration.

| | |
|---|-------------------|
| Machine with one tank without dryer optional | 70dB(A)±2.5 dB(A) |
| Machine with two tanks without dryer optional | 71dB(A)±2.5 dB(A) |
| Machine with dryer optional | 74dB(A)±2.5 dB(A) |

OBSERVANCE OF THE RULES OF HYGIENE AND H.A.C.C.P.

In order to meet the correct H.A.C.C.P. procedures remember to prepare a sheet with tables where the shift operator enters the date and time the washing starts, the time the washing ends, the tanks and boilers temperatures and any other note/alarms that have tripped and what he/she has done to ensure sanitary safety.

This is the reason why the machine is equipped with:

- Temperature gauges that indicate the boiler and tank temperature.
- Malfunctioning gauges.
- Possibility to consult the washing parameters.

MAINTENANCE

WARNING: The machine is not protected against pressure water jets, therefore avoid the use of this type of cleaning system on the cabinet.

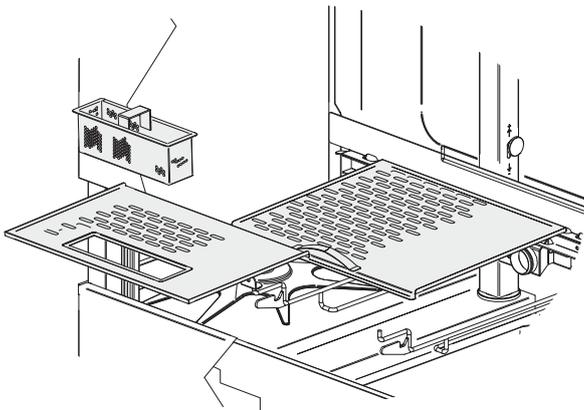
It is also suggested to contact cleaning product dealers for detailed information about methods and products for a periodical sanitizing of the machine.

Do not use bleach or chlorine-based detergents to clean the machine.

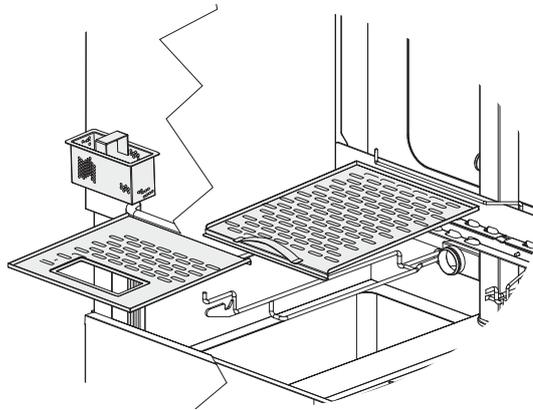
Routine maintenance

The perfect operation of the machine depends on a careful cleaning that is necessary at least once a day with the following procedure:

- Turn off the machine as explained in the par. **End washing operations**.
- If the machine is equipped with Heat Recovery with the heat pump clean the extractable filter (see pict. 10).
- With empty tank, extract the filters of the tanks and the pumps (see pict. 8 - 9). Be careful that the washing residuals in the filters do not fall in the tanks. Clean the filters with a rigid brush underneath a powerful water jet.



pict. 8



pict. 9

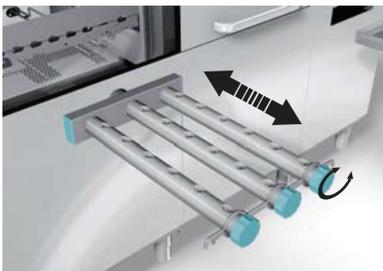
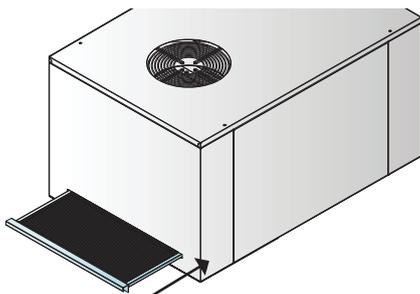


photo 1

- Extract the wash (see photo 1) and the rinse arms and carefully clean the nozzles and the dome filters of the rinse nozzles underneath running water.
- Carefully clean the tanks avoiding the use of chlorine-based detergents.
- Clean the shutters (long on the outside, short on the inside).
- Clean the entry and exit shelves.
- If the machine is equipped with pre-wash with drawer strainer, extract the drawer and clean it (see photo 2).
- Reassemble all the parts and replace the arms in their seats.
- It is suggested to leave the doors of the machine open at the end of the day.

Do not use a metal scouring pad and/or corrosive products to clean the dishwasher.

Do not use pressure cleaning systems.



pict. 10



photo 2

Extraordinary Maintenance – by qualified Service Personnel only

Once or twice per year, the machine should be checked by qualified Service Personnel:

- Remove scaling from the heating elements
- Check the status and the tightness of all gaskets
- Check the perfect state and/or wear of the components
- Check the efficiency of the dispensers
- Tighten firmly all electrical connections at least once per year
- Clean the intake filter of the solenoid valve
- Check the state of the safety devices of the doors/boilers, limit switches
- Check the calibration of the clutch.

Pay attention to do not wet the motor or any electric part. Perform maintenance with the wall-mounted main switch turned OFF.

Extraordinary Maintenance - Heat Recovery with heat pump optional

Every two months the Heat Recovery should be checked by qualified Service Personnel to:

- Clean the finned exchangers inside the Heat Recovery.
- Check the heat pump's flow is properly charged.

Extraordinary Maintenance - Heat Recovery

Every three months the Heat Recovery should be checked by qualified Service Personnel to:

- Clean the finned exchanger inside the Heat Recovery.

Extraordinary Maintenance - Pressure Increase Pump option

After long periods of inactivity of the dishwasher, check that the supplementary pressure increase pump freely rotate.

ENVIRONMENTAL ASPECTS

Packing



The packing consists of the following:

- a wooden crate;
- extensible belt in nylon (LDPE);
- polystyrene foam (PS).

Please dispose of the materials listed above, according to the current regulations.

Disposal



fig. 11

The symbol WEEE used on this product indicates that it cannot be treated as domestic waste. Proper disposal of this product contributes to protecting the environment. For more information on product recycling, contact the local authorities, domestic waste authorities or the shop where the product was purchased. For product or part disposal, follow the Council directives 2011/65/EU and 2012/19/EU as amended and/or application legislative decrees.

The present product or parts can not be disposed of as urban waste but shall be collected in separate containers (see the waste bin on wheels symbol - pict. 11 - with an "X" on the product).

At the time of product disposal, the user shall refer to the waste electrical and electronic equipment (WEEE) specification.

The manufacturer guarantees the absence of dangerous substances in the EEA used in conformity to the directive 2011/65/EU. If the user does not comply with the regulations he/she shall be subject to the penalties foreseen by each member state.

Disconnect electricity and water before disposal.

Cut the electrical cable to ensure that further use is impossible.

All metal parts are recyclable as they are made of stainless steel.

Recyclable plastic parts are marked with the plastic material symbol.

ECOLOGICAL ASPECTS



Recommendations for optimum use of energy, water and additives

If possible, use the machine at full load: This will avoid wasting detergent, rinse aid, water and energy.

Detergents and rinse aids: Use detergents and rinse aids having the highest biodegradability so that the environment is better respected. Have the correct dosage according to the water hardness checked at least once a year. An excess of product pollutes rivers and seas, whereas an insufficient amount compromises dish washing and/or hygiene.

Tank and boiler temperatures: The temperatures of the tank and boiler are set by the manufacturer so as to get the best washing results with the majority of detergents on the market. These can be reset by the installer according to the detergent used.

Cleaning off: Carefully clean off the kitchenware using water at ambient temperature with moderation so as to make removal of animal fats easier. To remove encrusted matter, soaking in hot water is recommended.

Notes: Wash the objects as soon as possible in order to prevent the deposits from drying and jeopardizing the effectiveness of the washing. To get an efficient wash, it is advisable to regularly clean and maintain the dishwasher.

(see chap. **MAINTENANCE**).

Non-compliance with the above points and all the information described in this manual could determine a waste of energy, water and detergent, with consequent increase in operating costs and/or decrease in performance.



MACHINE PROBLEMS, CAUSES AND CURES

| Type of problem | Possible causes | Cure |
|--|--|--|
| The machine does not start | Main switch turned off | Turn on the main switch |
| | Card transformer fuse blown | Contact Rhima Service Department to replace the fuse |
| The machine does not load water | Water supply valve closed | Open the water supply valve |
| | Shortage of supply water pressure | Turn off and turn back on when the pressure increases or install a booster pump |
| | Solenoid valve filter clogged with sand | Contact the Rhima Service Department to clean the filter |
| Inadequate washing results | The washing nozzles are clogged | Clean the nozzles and correctly reposition the arms in the proper seats |
| | Detergent concentration too low | Change the dosage of detergent |
| | Filters too dirty | Remove and clean the filters with a brush under a jet of water, then replace them in their seats |
| | Presence of foam | Always use a non-foaming detergent. Check the detergent and rinse aid dosages and reduce them if necessary. |
| | Check the tank temperature | Adjust the temperature set for the washing. Contact the Rhima Service Department to check the correct operation of the heating element |
| | Washing duration not sufficient for the type of dirty | Select the lowest speed or repeat the washing cycle |
| | Washing water too dirty | Drain the water of the tanks, clean the filters. Reload the tank and replace the filters properly |
| The objects are not dried properly | Insufficient rinse aid dosage | Check the dosage of rinse aid and increase it if necessary |
| | Baskets unsuitable for the objects | Use a basket suitable for the objects |
| | Rinse water temperature too low | Check the temperature of the water entering the system |
| Streaks or smears on the objects | Rinse aid concentration too high | Always use a non-foaming detergent. Check the detergent and rinse aid dosages and reduce them if necessary. |
| | Water too hard | Check the water quality. The water hardness must not be higher than 8°f |
| During the operation the machine suddenly stops | The machine is connected to an overloaded system | Contact the Rhima Service Department to connect the machine separately |
| | A machine safety device tripped | Contact the Rhima Service Department to check the security devices |
| During the washing phase the machine stops and replenishes the water | The water of the previous day has not been changed | Empty the tank and carry out a new filling |
| | Faulty pressure switch | Contact the Rhima Service Department |
| | Overflow/drain pipe positioned incorrectly | Remove and correctly reposition the overflow/drain pipe. |
| | A tank emptied due to excess of foam or lack of curtains/splash guards | Reduce the concentration of rinse aid/detergent or correctly reposition the curtains or the other guards that may have been removed |
| | Wash arms incorrectly positioned | Check and correctly reposition the wash arms |
| Alarm red light 8 switches on | Thermal safety intervention | Contact the Rhima Service Department |

| Type of problem | Possible causes | Cure |
|---|--|---|
| The machine does not wash and the pump is noisy on machines with three-phase pump | The pump direction is inverted due to incorrect connection of the power supply cable | Contact the Rhima Service Department. |
| | The level of water inside the tank is too low | Remove and correctly replace the overflow/drain pipe |
| | | Correctly reposition the curtains or the other guards that may have been removed |
| | | Check and correctly reposition the wash arms |
| | If the level of water continues to fall, contact the Rhima Service Department. | |
| | The suction of the pump is clogged | Check if the suction filters of the pump (placed in the tanks) are clogged. If the problem persists contact the Rhima Service Department. |

OPTIONALS PROBLEMS, CAUSES AND CURES

Heat recovery with heat pump

| Type of problem | Possible causes | Cure |
|--------------------------------------|--|---|
| Compressor attach/detach | Safety pressure switches intervention | Contact the Rhima Service Department. |
| | Water temperature supply too high | Verify the water temperature supply |
| | Water capacity not sufficient | Verify the static pressure |
| | Dirty steam coil | Clean the filter. Should the alarm persists, please contact the Rhima Service Department to clean the Heat Recovery |
| Low boiler temperature | Dirty steam coil | Clean the filter. Should the alarm persists, please contact the Rhima Service Department to clean the Heat Recovery |
| | Heat pump has lost gas | Contact the Rhima Service Department |
| | The Heat Recovery has been switched OFF and then switched ON | Wait a couple of minutes to restart the compressor and that the boiler temperature is restored |
| | Safety pressure switches intervention | Contact the Rhima Service Department |
| The objects are not dried properly | Insufficient rinse aid dosage | Verify the rinse aid dosage and increase it, if needed |
| | The basket is not suitable to the objects | Use basket suitable for the objects |
| | Dirty steam coil | Clean the filter. Should the alarm persists, please contact the Rhima Service Department to clean the Heat Recovery unit. |
| | Heat pump has lost gas | Contact the Rhima Service Department |
| Alarm red light 8 flashes | Dirty steam coil | Clean the filter. Should the alarm persists, please contact the Rhima Service Department to clean the Heat Recovery unit. |
| Alarm red light 8 switches on | Heat pump alarm | Contact the Rhima Service Department |

Heat recovery

| Type of problem | Possible causes | Cure |
|------------------------------------|---|---|
| Low boiler temperature | Dirty steam coil | Should the alarm persists, please contact the Rhima Service Department to clean the Heat Recovery |
| | The ventilation motor is damaged | Contact the Rhima Service Department |
| The objects are not dried properly | Insufficient rinse aid dosage | Verify the rinse aid dosage and increase it, if needed |
| | The basket is not suitable to the objects | Use basket suitable for the objects |
| | Dirty steam coil | Should the alarm persists, please contact the Rhima Service Department to clean the Heat Recovery |

Dryer

| Type of problem | Possible causes | Cure |
|------------------------------------|---|--------------------------------------|
| The objects are not dried properly | Cold air is emitted | Contact the Rhima Service Department |
| | The fan direction is inverted due to incorrect power cable connection | Contact the Rhima Service Department |

Pressure increase pump

| Type of problem | Possible causes | Cure |
|----------------------------|---------------------------|--------------------------------------|
| Inadequate washing results | The machine doesn't rinse | Contact the Rhima Service Department |

Break Tank

| Type of problem | Possible causes | Cure |
|----------------------------|-------------------------------|--------------------------------------|
| Inadequate washing results | The machine doesn't rinse | Contact the Rhima Service Department |
| | Water capacity not sufficient | Verify the static pressure |

N.B.: For any other problems, contact the Rhima Service Department.
The Manufacturer reserves the right to modify the technical characteristics without prior notice



Australia

Tel: 1300 347 944

New Zealand

Tel: 0800 902 054

Singapore

Tel: +65 9107 8943

DETERGENTS

To request detergents or rinse additive contact your local Rhima Service centre below:

Australia: **1300 347 944**

New Zealand: **0800 902 054**

Singapore: **+65 9107 8943**



Superwash

10L Drum

For all other washing

