

User Manual

PS - 200



A guide on the use, care and maintenance
of your quality Power Soak product

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Your New Stoddart Power Soak Product

Thank you for purchasing a Stoddart Power Soak ware washing system.

Your new Power Soak pot, pan and utensil washing system will provide years of dependable, efficient and trouble-free service.

As a Power Soak owner, you will benefit in numerous ways:

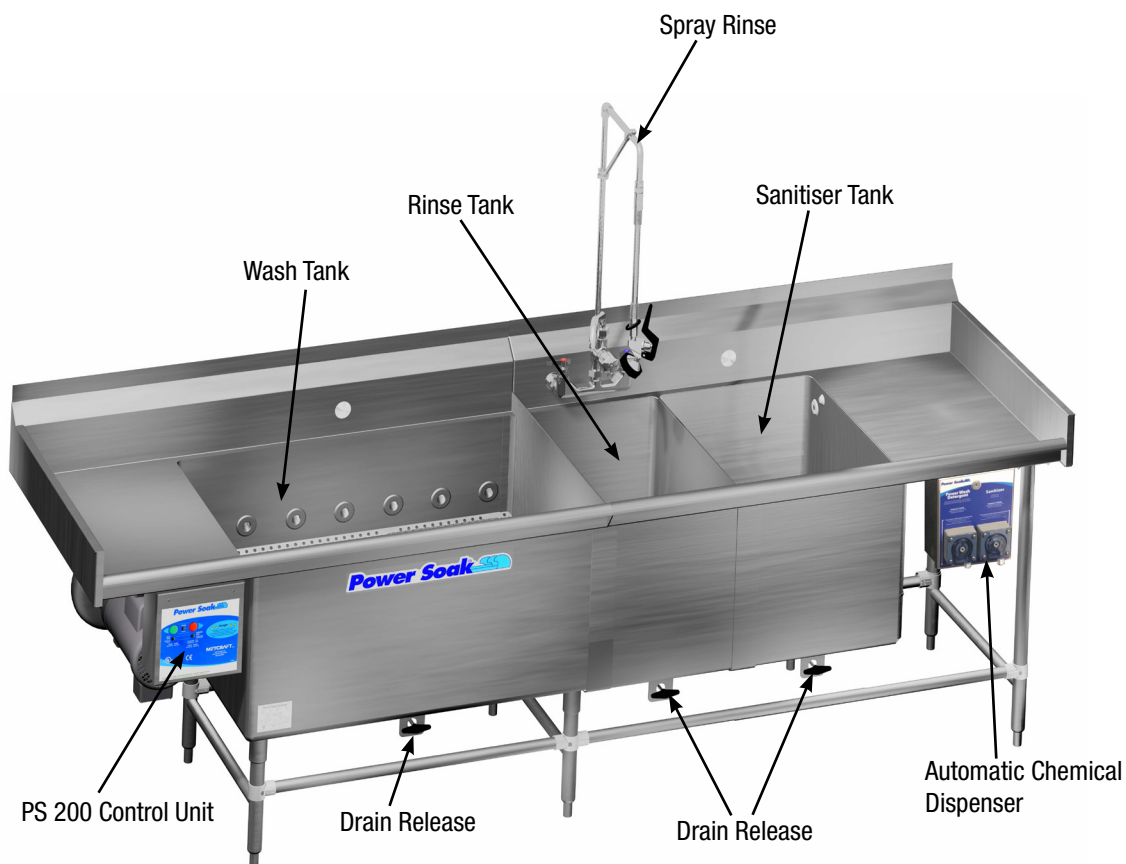
- Your ware washing operation will be more efficient
- Pots, pans and utensils will be cleaner
- The overall level of sanitation in your scullery area will improve
- Ware washing hours will decrease as employee morale increases
- Chemical and water usage will decrease

Every system is manufactured to last, with only high-quality, heavy-duty, 14 gauge stainless steel used in its construction. All electrical components used in a Power Soak system are of the highest quality. The faucets and drains are designed for quick filling and emptying of the system's sinks.

Power Soak can be tailored with many variations to meet the needs of Power Soak customers. The illustrations shown in this document cannot match all the possible machine configurations, however; the information will apply even if a machine does not match the illustration. The general configuration of a machine will start at the work flow in the scraping area and/or wash tank and finish in a sanitise tank and/or on a drain board. The units that start with the scraping area and/or wash tank on the left are referred to as a "left to right" or "left hand" unit. A "right to left" or "right hand" unit will start with the scrap area and/or wash tank on the right hand side.

At Stoddart, we take pride in manufacturing the Power Soak line and are committed to standing behind our customers and products 100%. Should you ever need assistance, please contact the Stoddart Service Department 24/7 at **1300 307 289**.

Product Overview



Warranty Registration

To register your new product go to: <http://www.stoddart.com.au/warranty-registration>

Attention

Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or users.

Disclaimer

The manufacturer and distributor cannot be held responsible or liable for any injuries or damages of any kind occurred to persons, units or others, due to abuse and misuse of this unit in regards to installation, removal, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All units made by the manufacturer are delivered assembled, where possible, and ready to install. Any installation, removal, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a **TRAINED AND AUTHORISED SPECIALIST** will result in the **IMMEDIATE LOSS OF THE WARRANTY.**

The manufacturer cannot be held responsible or liable for any unauthorized modifications or repairs. All modifications or repairs must be approved by the manufacturer in writing before initiating. All modifications or repairs performed to this unit must be performed at all times by a **TRAINED AND AUTHORISED SPECIALIST.**

Stoddart design, manufacture & distribute Food Service Equipment (appliances) exclusively for the commercial market. This appliance is not designed nor intended for household or domestic use & must not be used for this purpose.

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard

General Information

When using any electrical unit, safety precautions must always be observed.

Our units have been designed for high performance. Therefore, the unit must be used exclusively for the purpose for which it has been designed.


Read these instructions carefully and retain for future reference.


- All units **MUST** be installed according to the procedures stated in the installation section of this manual
- In the case of new personnel, training is to be provided before operating the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- **DO NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this unit
- Keep fingers out of "pinch point" areas
- Unit is not waterproof **DO NOT** use jet sprays, hoses or pour water over/on the exterior of the unit
- Only use this unit with voltage specified on the rating label
- **Do NOT** remove any cover panels that may be on the unit
- **DO NOT** use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting
- Threaded fasteners can loosen in service. Regular inspection and tightening should be carried out as required
- The manufacturer declines any liability for damages to persons and/or things due to an improper/wrong and/or unreasonable use of the machine


Service


- Only specifically trained/qualified Technicians (Stoddart, one of our service agents, or a similarly qualified persons) should carry out any and all repairs. maintenance and services

Explanation of Warning Messages

	WARNING
	<p>Personal Injury and Property Damage hazard. May result in serious injury or death. May cause extensive equipment damage.</p>

	WARNING
	<p>Property Damage Hazard. May result in property or equipment damage.</p>

	WARNING
	<p>Hazard from sharp objects. May result in serious injury or death.</p>

	WARNING
	<p>May result in serious injury or death. Instructions, labels and Safety Data Sheets (SDS) should be supplied with all detergents and sanitising chemicals. The manufacturers, importers and distributors of your cleaning chemicals are responsible for providing this information.</p>

Children must not be allowed to play in the sinks, on counter tops or with the controls of the Power Soak equipment. Cleaning or use of this machine must not be done by children without supervision.

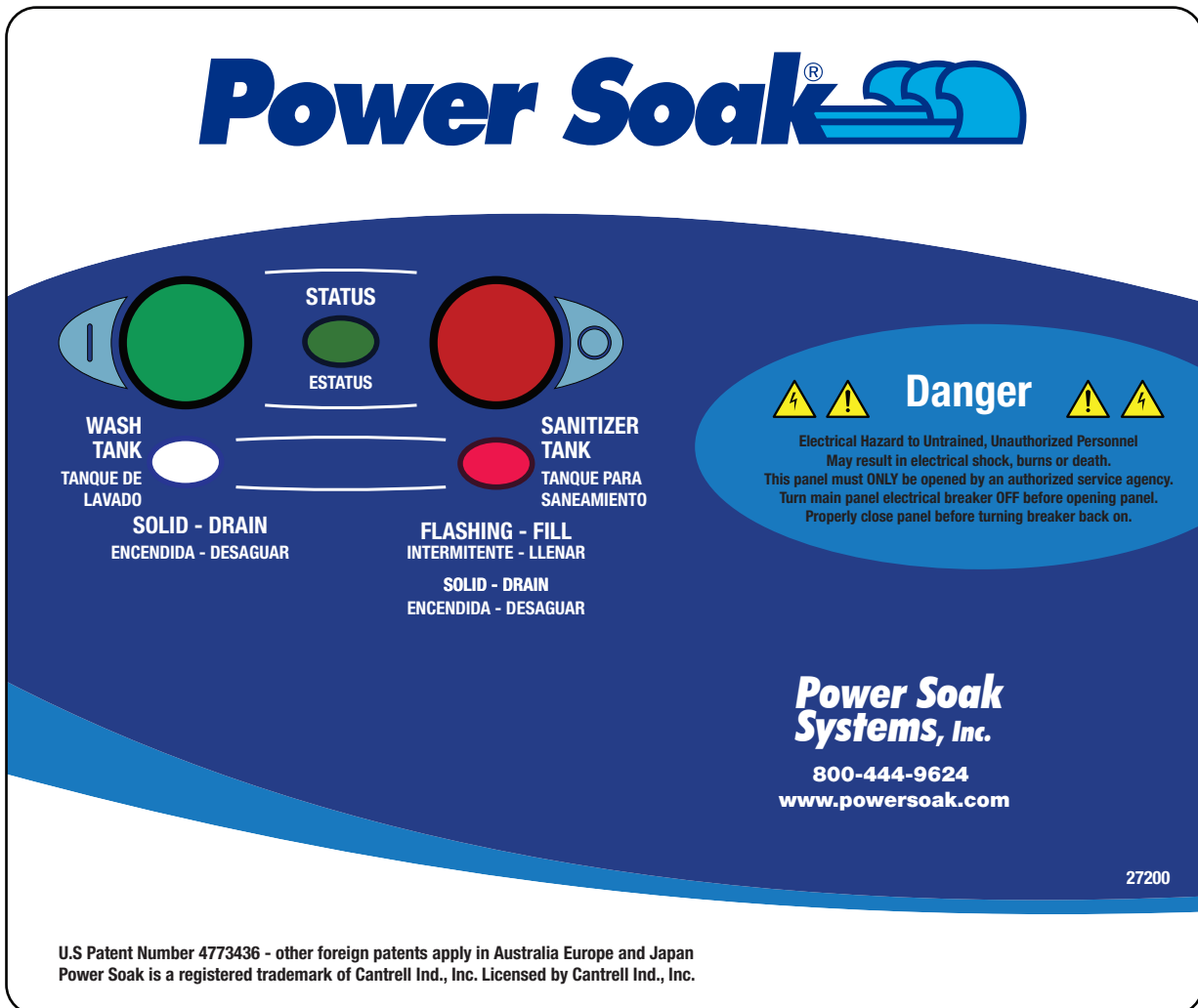
This machine can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are given supervision and instruction concerning use of the appliance in a safe way and understand the hazards involved.

There is a potential of drowning for any person whose head becomes submerged in the fluid contained in the sinks along with other hazards identified in this manual.

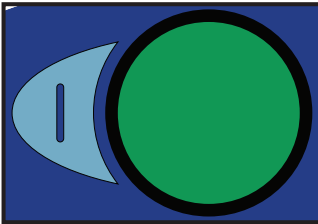
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Controls and Features

Control Unit

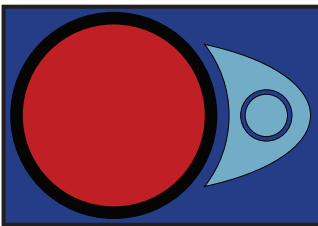


Start Button - Green



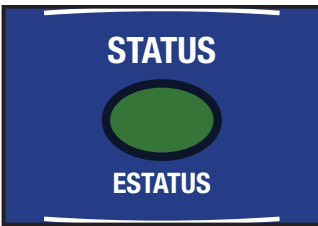
Starts the washing action. If cycle does not start, refer to trouble shooting section.

Stop Button - Red



The Stop button is red and stops the wash action.

Status Light - Green



The Status Light will be green when it is illuminated.

- Slow Flashing - "POWER ON" - The Power Soak System is energised and ready to fill.
- Solid Illumination - "READY" - Wash tank is full, system is ready to start wash cycle. (Will not become solid until after start button is pushed.)

Wash Tank Light - Blue



The blue WASH TANK light is used to indicate when the wash fluid needs to be changed. After a standard four (4) hour wash cycle, the pump becomes disabled and the system must be drained and refilled.

Sanitiser Tank Light -Red



The red Sanitiser Tank Light is used to indicate when the sanitiser fluid needs to be either filled or drained.

- Slow Flashing - "FILL SANITISER TANK"
- Solid Illumination - "CHANGE SANITISER SOLUTION" - After two (2) hours, the sanitiser tank must be drained and refilled.

Preparing the System

Filling the System

The STATUS light will flash indicating that the unit is powered and waiting to be started. At the beginning of each day or shift, fill the sinks with water.

Fill the wash sink (the sink with the water jets) with water that is below 48°C. Power Soak has a built in heater element which will compensate for a cold water fill and correct over temperature water. Over temperature water >48°C will prevent the Power Soak from starting (refer to 8.0). All sinks should be filled to, but not above, the “waterline” marks. You can use the hot and cold taps on the faucet to adjust the water to the appropriate temperature. A good rule of thumb is that the water should be hot to the touch but not so hot that it is uncomfortable. If your wash sink has dual waterlines, fill to the upper waterline when washing sheet pans held in racks and to the lower waterline for all other purposes.


Rinse Water

Submersion Rinsing

If you rinse wares by submersing them in fresh water, fill the rinse tank (middle tank) with water that is approximately room temperature, 24°C. You can use the hot and cold taps on the faucet to adjust the water to the appropriate temperature. Drain and refill this tank as necessary to maintain clean water in the tank.

Spray Rinsing

If you rinse wares with a fresh water spray, leave this tank empty, with the drain open.

	WARNING
	<p>Be sure to adjust knobs on the spray rinse and all water faucets so that the water temperature is below 48°C. Temperatures higher than what is recommended can cause scalding if contact is made with a person’s skin.</p>


Sanitiser Water

Fill the tank using the faucet with water that is approximately 24°C. You can use the hot and cold taps on the faucet to adjust the water to the appropriate temperature. A good rule of thumb is that the water should be room temperature.

Requirements for Detergents and Sanitisers

Detergents

Key Liquid Storm is the recommended chemical and is available from Stoddart. (Order form on **Page 17**).

	WARNING
	<p>The Power Soak requires a low-foaming detergent that is safe for human hands. The detergent should have good grease cutting abilities but not have an excessively high or low pH level. A metal/aluminum-safe formula is recommended.</p> <p>Stoddart has recommended chemicals and accessories available in stock for orders.</p>

Remember, improper detergents may damage equipment!

Sanitisers

Key Quat II Sanitiser is the recommended chemical and is available from Stoddart. (Order form on **Page 17**).

The method of sanitising used in your Power Soak system is a “chemical sanitising” method. There are a number of products on the market that work well. Most standard sanitisers are acceptable.

Please note the Power Soak is different to standard dish washing machines.

To achieve consistent results and maximum hygiene, standard dish washing detergents **CANNOT** be used with a Power Soak. A specialised, low temperature detergent is required for these units.

One of Power Soak's many advantages is the low temperature required which, as well as producing a pleasant work environment within the pot washing area, increases safety by eliminating risks such as burns.

Be mindful that standard dish washing detergent is not low temperature detergent and is not suitable.

Failure to use the correct detergent will open the operator of the Power Soak up to food safety risks as the cleaning action and sanitisation standard the unit has been designed to achieve will not be reached.

Furthermore, standard detergent is a high alkaline product which is not mild on hands and skin, unlike the recommended product.

Stoddart has recommended chemicals and accesories available in stock for orders. please use the order form on Page 17.



KAY Liquid Storm (7.5 litre bladder) Code – CNCL.0091

- Low Suds.
- Low temperature action.
- Mild on hands.
- Maximum grease-cutting performance.
- Effective powerful general purpose cleaner.
- Suitable for automatically dispensing with Peristaltic Pump.
- Requires adaptor cap for auto dispensing.



KAY Quat II Sanitiser (7.5 litre bladder) Code - CNCL.0090

- EPA-registered formula is a hard-surface sanitiser with a registered range of 150-400 ppm and target of 200 ppm.
- Automatically proportioned, closed system from dispenser or peristaltic pump.
- Colour-coded, icon-labelled packaging encourages correct use.
- Used in all departments with 3 Comp. or Power Soak Sinks.
- Applications: Kitchenware / Stationary Equipment / Food-Contact Surface.
- Requires adaptor cap for auto dispensing.

To ensure that the correct detergent and sanitiser are utilised to guarantee that your Power Soak is operating at its maximum capacity, please use the order form on **Page 17**.

5.0 Adding Detergents & Sanitisers

5.1 Automatic Chemical Dispensing

After the sinks have been filled with water, the automatic dispenser will add the correct preprogrammed amount of detergent and sanitiser. The detergent goes into the wash sink (the sink with the water jets) and the sanitiser goes into the sanitiser sink (the last sink).

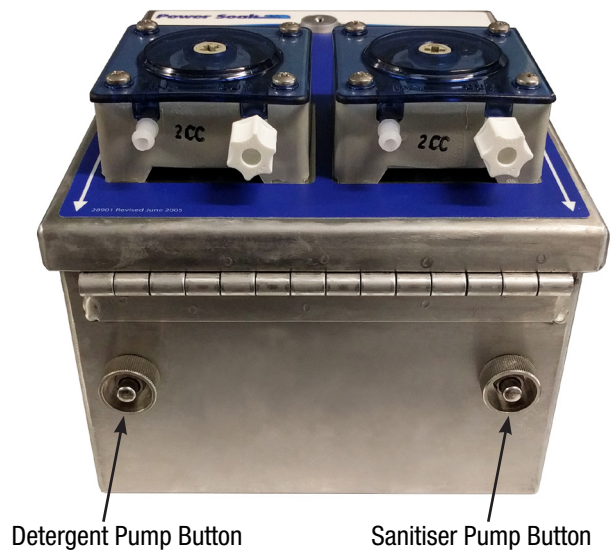
Most detergents and sanitisers lose effectiveness as time goes on. Some local health departments have requirements limiting the amount of time water can be used for cleaning before the water should be changed. Most chemical companies recommend changing wash water after a certain time frame. Those times vary, but are generally around four hours.

Check with Stoddart service department on how often to replace your sanitiser.

5.2 Automatic Chemical Dispenser Priming

When Sanitiser and Detergent bladders are replaced, locate the “prime” buttons for the Wash Detergent and Sanitiser pumps. The prime buttons are located on the underside of the control box enclosure, on the left-hand side (Detergent) and right-hand side (Sanitiser). Press and hold the left prime button until the Detergent flows from the Wash Tank injector nozzle. Press and hold the right prime button until Sanitiser flows from the Sanitiser Tank injector nozzle.

Note: after priming both lines be sure to clean up any excess Detergent or Sanitiser remaining in the tanks.



6.0 Operation

6.1 Properly Scraping Pots and Pans

Excess soils should be removed from the pots and pans prior to dropping them in the wash tank. Some systems may have an optional pre-scraping area with a pre-rinse spray. If so, soils may be deposited into the scrapper sink. Empty the scrap collection tray regularly.

6.2 Loading and Using the Wash Sink

Excess soils should be removed from the pots and pans prior to dropping them in the wash tank. Deposit the excess soils into a garbage can. Some systems may have an optional pre-scraping area with a pre-rinse spray. If so, soils may be deposited into the scrapper sink. Empty the scrap collection tray regularly.

The Power Soak is a “random loading” system. This means that Power Soak items are not racked for washing. Instead, they are randomly loaded one at a time.

As items are brought to the system and scraped, they should be immediately dropped into the wash sink. If there is no movement of items in the wash sink, or if items are stationary above the waterline, the system has been over loaded and some items must be removed. It is very important not to overload the wash sink, as it reduces the effectiveness of the wash action.

Some pots and pans stack for storage, this is referred to as “nesting” when it occurs during a Power Soak wash cycle. Make sure that nested items are separated and loaded one at a time. Nested items in the wash sink will not be washed properly.

Power Soak is a “continuous motion” system. This means that the system does not operate on a set cycle time like cabinet-type washing systems. Instead, during normal operating hours where washing is required, the system is (normally) left running.

The Power Soak is energy efficient, and it does not cause excessive wear to leave it running continuously. Typically, it takes between three to fifteen minutes to wash items. Some heavily soiled or burnt-on items may take longer to clean.

6.3 Loading and Washing Utensils

Each Power Soak system comes with a utensil basket that hangs in the wash sink. All utensils and other small wares should be loaded into and washed inside this basket.

	WARNING
	<p>Do not place knives or other sharp objects in the Power Soak. Allowing knives or other sharp objects to tumble freely in the Power Soak tank may cause bodily injury. Knives and other sharp objects must be washed by hand with the pump motor turned OFF. Wash, rinse and sanitise the knife or sharp object, without letting go of the item and immediately place the item into proper storage.</p> <p>Do not place knives or other sharp objects in the Power Soak. Allowing knives or other sharp objects to tumble freely in the Power Soak tank may cause bodily injury. Knives and other sharp objects must be washed by hand with the pump motor turned OFF. Wash, rinse and sanitise the knife or sharp object, without letting go of the item and immediately place the item into proper storage.</p>

6.4 Unloading the Wash Sink

The employee responsible for pot washing should routinely pass by the Power Soak and remove clean items from the wash sink. Items that are not 100% clean can be quickly finished off with a scrub pad or dropped back into the wash sink for additional cleaning. It is recommended to turn the Power Soak wash action off to unload items from the wash sink, but it is not requirement to turn the wash action off to load or unload items from the wash sink. There are no moving parts within the wash sink that could cause bodily harm, however moving pots and pans may cause harm.

6.5 Rinsing Pots and Pans

Clean items that have been removed from the wash sink should be thoroughly rinsed. This is achieved by spraying them off or dipping them in the rinse sink (center). It is important that any remaining detergent residue is removed from the items prior to sanitising.

If items are rinsed by the “dipping” method, it is important to keep the water “fresh” by frequently draining and filling the rinse sink.

6.6 Sanitising Pots & Pans

After items have been properly rinsed they must be sanitised in the sanitising sink. (Last). It is necessary for each item to remain submersed in the sanitising solution for a specific amount of time. The amount of time varies according to the type of sanitiser being used and local health codes. Be sure to follow your chemical sales representative’s instructions to ensure that all items are properly sanitised.

6.7 Drying of Pots & Pans

After items have been sanitised, they should be thoroughly dried on a clean drain board or on adjacent drying shelves. Be sure to adhere to all local health codes and recommendations for proper drying and stacking of items.

6.8 Optional Deep Cleaning and “Night Washing”

The Power Soak can be programmed as a “total cleaning system”! Remember, any item in your operation that can be submersed for cleaning and is not fragile or sharp can be washed without labour in your Power Soak!

Extremely soiled items and pieces of cooking equipment that require regular, intensive cleaning can be washed in the Power Soak system overnight.

Start with a fresh washing solution. Load the items to be deep cleaned into the Power Soak’s wash tank. Press the green START button to start the wash action. Leave it to run overnight. A different chemical may be beneficial for this cycle, contact the Stoddart Service Department.

The overnight cleaning will automatically turn the wash action on and off throughout the night.

No attention needs to be paid to warning beacons that might affect the operation during normal business operations.

Here are some examples of items that are typically deep-cleaned overnight in the “Night Wash” cycle:

- Hood Filters (Some Styles)
- Roasting Pans
- Stove Tops
- Frying Equipment
- Stock pots
- Carbonised items
- Soiled storage racks
- Trivetts
- Char Broil Tops

Many other items in your operation may qualify. Be creative and set up a regular “Night Wash” program for improved sanitation.

Items that have been cleaned overnight can be removed, rinsed, sanitised (if necessary) and put away or back in place.

6.9 Wash, Rinse and Sanitiser Clean-Up

Between each water change and at the end of each night, all tanks and drain boards should be thoroughly cleaned with hot, soapy water. It is also recommended to wipe down all the tanks and drain boards with a sanitising agent. Ask your chemical provider to recommend a sanitiser for this application.

Do not attempt to occupy any of the sinks on the Power Soak machine. Be cautious not to fall into any of the sinks on the Power Soak machine. The fluid depth is sufficient for a person’s head to be submerged and cause a drowning death.

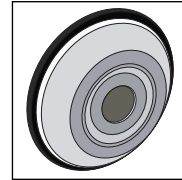


7.0 Preventive Maintenance

Your system requires minimal, routine preventive maintenance. As such, the following should be done on a routine basis to ensure that your system remains reliable:

7.1 Daily

Clean the liquid level sensors. These sensors are located on the side walls of the wash and sanitiser tanks. They are the white plastic discs with metal centres. Clean the sensor faces thoroughly. If cleaned regularly, a wash cloth and soapy water are all that is required.

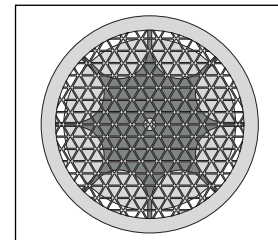


	WARNING
	<p>If the liquid level sensors are not cleaned regularly, the machine may fail to operate; or it may be possible to run it without water, which will cause serious damage to the Power Soak. Running the machine without water in the wash tank will cause damage that is not covered by warranty.</p>

7.1 Monthly

	WARNING
	<p>Turn off the power to the unit at the main breaker prior to performing the following task!</p>

After shutting off the power at the system’s dedicated breaker, clean the pump motor fan shroud with a stiff bristle brush and a vacuum. If a brush and vacuum are unavailable, clean the shroud with a damp, soapy rag. The motor shroud is the “vented” cover located at the end of the motor (closest to the control panel). This will prevent grease and dust from accumulating in the cover’s openings, which can obstruct the airflow that cools the motor.




7.1 As Required

De-lime the wash tank. Simply add a recommended titration of de-liming agent to a tank of warm, fresh water and run the system overnight.

There are no other preventive maintenance procedures that you will need to perform on your Power Soak system. You need not be concerned about greasing the motor bearings, as they are permanently sealed. If you have any questions regarding the preventive maintenance procedures, please contact the Stoddart Service Department 24/7 at **1300 307 289**.

8.0 Troubleshooting

8.1 Facility Owner/Manager Section

	WARNING
<p>The only troubleshooting procedure that the facility owner or manager can perform is listed immediately below. All other procedures must be performed by an authorised service agency. To obtain the name of a recommended service agent in your area, please contact the Stoddart Service Department 24/7 at 1300 307 289.</p>	

8.2 LED Status on Control Panel Overlay

It is recommended that the condition of the system be verified by first observing the “STATUS” LED’s on the front of the control panel (Refer to Page 8). If necessary, take corrective action prior to performing any further troubleshooting.

8.3 Wash Pump/Heater Will not Operate

If after reviewing the status of the control panel LED’s, there is still an operating problem, refer to the following troubleshooting guidelines:

- Check to make sure the main electrical power breaker for the Power Soak system is in the “ON” position.
- Check to make sure the wash sink is filled to the waterline.
- Check to make sure that the liquid level sensors are clean and free of any debris or grease. The liquid level sensors are located on the side walls of the wash and sanitiser sinks (the white plastic disc with a metal centre).

If the above trouble shooting procedures do not correct the problem, you must contact the Stoddart Soak Service Department 24/7 at **1300 307 289**.

8.4 Error Codes

Prior to calling, please note the “Error Code” (if any) that can be identified by observing LED #2 on the UPM. If there is a control logic error, LED #2 will flash with a “blinking” pattern. The definitions for the patterns are as follows:

* Represents a “short” flash ~ Represents a “long” flash

1	~ ~ ~ *	Liquid Level Error	Clean liquid level sensor
2	~ ~ ~ * *	Temperature Sensor Error	Contact Stoddart Service Department 24/7 at 1300 307 289 .
3	~ ~ ~ * * *	Over Current Error	Contact Stoddart Service Department 24/7 at 1300 307 289 .
4	~ ~ ~ * * * *	Over Temperature Error	This error code cannot be reset until the fluid is drained below the low level sensor in the wash tank. Refill with correct temperature water.
5	~ ~ ~ * * * * *	Current Sensor Error	Contact Stoddart Service Department 24/7 at 1300 307 289 .
6	~ ~ ~ * * * * * *	Membrane Error	Contact Stoddart Service Department 24/7 at 1300 307 289 .

Please have this “Error Code” information available prior to calling the Stoddart Service Department 24/7 at **1300 307 289**.

8.5 Pump Does Not Work / Intermittent Running

	Look For	Correction
1	Slow Flashing Green Light	Clean Liquid Level Sensors Fill sink with water to proper level
2	Solid Blue Light	Clean Liquid Level Sensors Drain sink and refill with water to proper level
3	Error LED on UPM	Record the pattern – See “8.4” - Contact Stoddart Service Department
4	Red, Green, Blue lights blinking together	Contact Stoddart Service Department 24/7 at 1300 307 289 .
5	No indicator lights at all	Water too hot – reduce temperature to 46°C with ice or cold water

8.6 Pump Works - Heater Does Not Work

	Look For	Correction
1	Water temperature < 43°C	Contact Stoddart Service Department
2	Water temperature between 43°C and 48°C	Normal operating temperature
3	Water temperature > 48°C	Water too hot – reduce temperature to 46°C with ice or cold water

9.0 Chemical Order Form

CHEMICAL ORDER FORM

Scan/Copy - Complete - Email to: spares@stoddart.com.au
or Contact 1300 307 289

Name of Business _____

Name of Contact _____

Street Address _____

Suburb _____ State _____ Postcode _____

Phone _____ Email _____

Code	Description	QTY. Required
CNCL.0090	Kay "Quat II" Sanitizer 7.5 Litres (2 in each carton)	
CNCL.0091	Kay "Liquid Storm" Detergent 7.5 Litres (2 in each carton)	
CNCL.0093	Adaptor Bag Cap 8578-6087 (2 required per carton)	

The above prices do not include GST.
GST will be shown on order acknowledgement once order is processed.
Chemical is sold in carton quantities only, for ease of transport and handling.
One carton of chemical holds 2 x 7.5 litre bladders.
Prices shown are per carton.
SDS sheets will be provided with each delivery.
KAY chemical used and recommended.

Australia

Service / Spare Parts

Tel: 1300 307 289

Email: service@stoddart.com.au

Email: spares@stoddart.com.au

Sales

Tel: 1300 79 1954

Email: sales@stoddart.com.au

www.stoddart.com.au

Australian Business Number: 16009690251

New Zealand

Service / Spare Parts

Tel: 0800 935 714

Email: service@stoddart.co.nz

Email: spares@stoddart.co.nz

Sales

Tel: 0800 79 1954

Email: sales@stoddart.co.nz

www.stoddart.co.nz

New Zealand Business Number: 6837694

International

Service / Spare Parts

Tel: +617 3440 7600

Email: service@stoddart.com.au

Email: spares@stoddart.com.au

Sales

Tel: +617 3440 7600

Email: sales@stoddart.com.au

www.stoddart.com.au