Dishwashers & Glasswashers

Commercial Dishwasher with detergent + rinse + drain pump 500 Plates/h 500x500mm rack 230V

INOK102

Instruction Manual

⚠ WARNING

Read this manual before installing or using this appliance, and keep it for future reference. This appliance is for professional use by trained staff only. Installation and any repair must be carried out by a suitably qualified person. Keep this manual with the appliance for the whole of its working life.

Record these details on delivery — you will be asked for them if you contact us about this appliance.

Model	INOK102
Serial number	……
Date of purchase	……
Installed by	……

Adexa Direct Limited · Treorchy · Wales · United Kingdom

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1. Safety

This manual uses the following safety panels. Read every one that appears beside a step before you carry out that step.

DANGER

Indicates a hazard which, if not avoided, **will** cause death or serious injury.

WARNING

Indicates a hazard which, if not avoided, **could** cause death or serious injury.

CAUTION

Indicates a hazard which, if not avoided, could cause minor or moderate injury.

NOTICE

Indicates a practice which could damage the appliance but will not cause injury.

Intended use

This appliance is a commercial warewasher for washing crockery, glassware, cutlery and kitchen utensils in catering premises. It is not a laundry appliance and must not be used to wash anything other than catering ware.

Reasonably foreseeable misuse

This appliance must **not** be used in any of the following ways. Experience shows these are the misuses that occur in practice.

- Opening the door during a wash cycle.
- Using domestic dishwasher tablets or washing-up liquid instead of commercial machine detergent and rinse aid.
- Running the machine without the filters, wash arms or curtains fitted.
- Washing items that are not dishwasher safe, or electrical equipment.
- Using the machine outdoors, or anywhere it is exposed to the weather.

- Running the machine continuously for more than about four hours without letting it stand.
- Connecting the machine to a hot water feed above 50°C.
- Supplying the machine through an extension lead, a cable reel or a multi-way adaptor.

General safety instructions

- This appliance is for professional use in commercial catering premises. It is not intended for domestic or household use.
- Only trained staff who have read these instructions may use this appliance.
- This appliance is not intended for use by children, or by persons with reduced physical, sensory or mental capabilities or a lack of experience and knowledge, unless they have been given supervision and instruction.
- Position the appliance on a firm, level surface able to carry its weight, with the means of isolation accessible.
- Do not use the appliance if it, its supply cable or its plug is damaged. Take it out of service and have it inspected by a qualified person.
- Never immerse the appliance in water, hose it down, or clean it with a pressure washer or steam cleaner.
- Do not modify the appliance, defeat any interlock or guard, or remove any panel or cover. There are no user-serviceable parts inside.
- Keep packaging away from children and dispose of it through your local recycling arrangements.
- We recommend this appliance is supplied through a circuit protected by an appropriate residual current device (RCD).
- This appliance is work equipment. The Provision and Use of Work Equipment Regulations 1998 require you to keep it maintained in efficient working order and in good repair, and to make sure everyone who uses it has had adequate instruction and training. These instructions are part of that information: keep them where the people using the appliance can reach them, and pass them on if the appliance changes hands.
- Use this appliance only for the purpose it is made for, as described in these instructions. **Do not use it beyond its purpose of use.**
- The appliance is to be operated by qualified personnel who know its safety terms and its technical specification and who have read this manual. Incorrect use damages the appliance and shortens its working life.
- Whoever installs the appliance must instruct the user in operating and maintaining it, and satisfy themselves that the user is able to operate it, before leaving site.
- Keep the area around the appliance clear and free of combustible material. Flammable solids and liquids — cloths, alcohol and alcohol-based products, petrochemical products, aerosols, wood and plastic materials, chopping blocks and curtains among them — must never be kept near the appliance.
- Clean up oil, fat and water spilt during service as it happens. A greasy floor is a slip hazard, and spilt fat near a heat source is a fire.
- The appliance may be serviced or repaired only by the manufacturer or by an authorised service company, and only original spare parts may be fitted. Work by anyone else, or a part that is not original, puts the appliance outside its warranty.
- Damage caused in transport, by incorrect installation, by work carried out by anyone who is not an authorised engineer, or by use outside these instructions, is not a manufacturing fault and is not covered by the warranty. This does not affect your statutory rights.
- **The wash and rinse water is hot enough to scald.** Let the cycle finish and the machine stand before opening the door, and open it slowly to let steam escape.
- Detergent and rinse aid are corrosive chemicals. Follow the chemical supplier's safety data sheet, wear the protective equipment it specifies, and never mix chemicals.
- Never reach into the wash chamber during a cycle.
- **This machine disinfects by heat, and only if it reaches temperature.** A commercial machine normally washes at 55-65°C and rinses at 82°C or above. A rinse thermostat that has drifted low leaves the machine

washing but not disinfecting, and nothing about the ware will look wrong. Check the rinse temperature at the interval your food safety management system requires.

- This appliance must be connected to the water supply by a competent person in accordance with the Water Supply (Water Fittings) Regulations 1999, with the correct backflow protection.
- The installation must meet the legislation in force where the machine is installed. In Great Britain that means the Health and Safety at Work etc. Act 1974 and the regulations made under it, the relevant BS EN codes of practice, the local fire precautions, the IET Wiring Regulations (BS 7671) and the Building Regulations. Responsibility for meeting them rests with whoever installs the machine and with whoever operates it.
- Installation, servicing and repair are work for a qualified technician. Do not remove any panel, cover or component from the machine yourself.
- Switch the machine off and disconnect it from the electrical supply when it is not in use, and before cleaning it, moving it or carrying out any maintenance.
- This machine is for indoor use only.
- Never let the base of the machine stand in water, and never immerse any part of it.
- Give the machine its own supply. Do not run it from an extension lead, a cable reel or a multi-way adaptor.
- If the supply cable is damaged, the machine must be taken out of service and the cable replaced with the correct part by a qualified technician before it is used again.
- Wash only crockery, glassware, cutlery and utensils that their own maker states are suitable for machine washing.
- **Never use a bleach, chlorine or hypochlorite cleaning product in or on this machine.** Chlorides attack stainless steel and cause pitting that cannot be polished out.
- Use only detergent and rinse aid formulated for commercial warewashers, dosed as the chemical supplier directs.
- Operate the machine in an ambient temperature between +5°C and +40°C.
- Where the machine is connected to a hot feed, that feed must not exceed +50°C.
- Supply the machine with softened water below 9° Clark. **Damage caused by limescale or by poor water quality is not a warranty fault**, and a water softener is strongly recommended wherever the supply is hard.
- Let the machine stand for about one hour after every four hours of continuous operation.

Residual risks

The following risks remain even when the appliance is correctly installed, guarded and used as intended:

- Scalding from hot water, steam and hot ware at the end of a cycle.
- Chemical burns and eye injury when handling or changing detergent and rinse aid containers.
- Slip hazard from water on the floor around the machine.
- Cuts from broken glass in the wash chamber or the filters.

Protective equipment

The user is responsible for providing and requiring:

- Chemical-resistant gloves and eye protection when handling detergent or rinse aid, or changing containers.
- Heat-resistant gloves when unloading hot ware.

2. Introduction

Thank you for choosing the Adexa INOK102. This manual covers the installation, safe operation, cleaning and maintenance of this appliance. Read it in full before the appliance is installed or used, and keep it with the appliance so that everyone who uses it can refer to it.

NOTICE

Check the appliance for transit damage **before** signing for it. Note any damage on the carrier's paperwork and tell us within 48 hours. Keep the packaging until you are satisfied the appliance is undamaged and working.

3. Transport, handling and storage

WARNING

This appliance weighs **51kg**. Assess the lift before moving it and use enough people or suitable lifting equipment. A dropped appliance causes crush injuries.

- Move the appliance upright wherever possible. Refrigeration must be transported and stored upright.
- Keep the appliance in its packaging until it reaches its final position.
- Store in a dry, frost-free place between 5°C and 40°C.
- Never drag or push the appliance across the floor by its door, handle, lid or control panel, and never lift it by them. Use the base or the lifting points.
- Where the appliance is moved on a pallet truck or a forklift, take the weight under the base or the pallet, not under the panels, and lower it gently.
- Move the appliance slowly. Where it has any distance to travel, fix it to its pallet or support it so that it cannot jolt.
- Do not hit or drop the appliance while it is being moved.

Checking the delivery and unpacking

- Examine the outer packaging for damage before you sign for the delivery. If there is any sign of damage, sign the delivery note as damaged and photograph the packaging before it is removed.
- Unpack the appliance on a level floor, with enough clear space to move around it, and with a second person if it is heavy or awkward.
- **Wear protective gloves to unpack the appliance.** The carton is stapled and strapped, and the cut ends of the staples and of the strapping will cut bare hands.
- Unpack in this order, taking care not to damage the appliance as you go: take off the vertical timber slats at the four corners of the pack, cut the straps, set the top timber frame aside, take the staples out of the top of the carton, lift the carton off, set the polystyrene aside, take off the stretch wrap, and remove the protection cartons from under the top of the appliance.
- Check the appliance itself for transit damage — dents, scratches, distorted panels, a damaged supply cable or plug, cracked glass, loose fittings — and check the contents against the pack contents list before you install it. Report any damage or shortage to us within 48 hours of delivery. Hidden damage or a shortage that only becomes apparent once the appliance is unpacked must be reported to us immediately.
- Do not install or use an appliance that is damaged. Take it out of use and contact us.
- **Peel every piece of protective film off before the appliance is used for the first time** — the sides, the back, the inside of doors, and anywhere else it has been applied. Film left in place bakes on in service, is then very difficult to remove, and on a surface that gets hot it can catch fire. Static electricity can build up as the film is pulled off, so peel it slowly, and clean off any traces of glue with a suitable solvent before use.
- Lift the appliance off its pallet and place it in the position it is to be installed in.
- Before the appliance is used for the first time, wipe the outer surfaces with a cloth wrung out in warm water and a little detergent, and dry them.
- Keep every document supplied in the packing — this manual, the declaration of conformity, any label supplied loose and any test or commissioning certificate. They are what a warranty or an insurance claim is answered with.

- Remove all transit brackets, packing pieces, tape and desiccant sachets from inside and underneath the appliance. Check that nothing has been left in drawers, cavities or the wash chamber.
- Keep the packaging until the appliance has been installed and tested. It is the safest way to move the appliance again and to return it if there is a fault.
- Once you are satisfied with the appliance, separate the packaging for recycling: cardboard and paper, polythene film, expanded polystyrene and any timber pallet each go to a different stream. Dispose of it through your local commercial waste arrangements and keep it away from children.
- The packaging materials are environmentally friendly and can be stored without risk. Typically they are polyethylene (the outer wrapping, the manual bag and any parts bag), polypropylene (the top packing panels and the straps), cardboard (the carton and the corner protectors) and a timber pallet. Dispose of them as your local authority requires.

4. Installation

⚠ WARNING

Installation must be carried out by a suitably qualified person, in accordance with the current IET Wiring Regulations (BS 7671), the Health and Safety at Work etc. Act 1974, Building Regulations and local fire precautions. Incorrect installation can cause electric shock, fire or injury.

Siting

- Install the appliance indoors only, in a room that is dry, well ventilated and lit, on a firm, level floor or worktop able to carry its weight when fully loaded.
- Do not install the appliance outdoors, in an unheated outbuilding, in a walk-in cold room, or anywhere it can be rained on, hosed down or subjected to frost.
- Do not site the appliance on or against a combustible surface unless this manual says it may be. Keep it clear of curtains, blinds, paper, cardboard, aerosols, cleaning chemicals and anything else that can burn.
- Leave the ventilation clearances given in this manual on every side. Restricting the airflow makes the appliance run hot, shortens the life of its components and can be a fire risk.
- Position the appliance so that the means of isolation — the plug, the switch or the isolator — stays accessible after installation, and so that the supply cable cannot be trapped, stretched, walked on or run across a traffic route.
- Do not site the appliance where it will be splashed by a sink, a wash-up area or a hose, and do not site it directly beside a heat source such as a range, a fryer or a grill unless a heat-resistant partition is fitted between them.
- Allow enough room in front of the appliance for doors, drawers and lids to open fully, and for staff to work at it safely with hot or heavy items.
- Level the appliance before use. An appliance that is not level will not drain properly, its doors will not seal, and its contents can shift or spill.
- Where the appliance stands on castors, engage the castor brakes once it is in position, and release them only to move it.
- Do not leave the appliance in, or exposed to, direct sunlight.
- Unless this manual gives a different figure, leave an air gap of at least **200 mm** between the appliance and any wall or other vertical surface, and observe the fire protection rules that apply to the premises.
- It is the customer's responsibility to make sure the premises are suitable for the appliance and that it is installed by a suitably qualified engineer. Installation must be carried out in compliance with all applicable law, regulations and standards.
- At installation, check the appliance against everything that applies to the premises: work safety and accident prevention rules, the warning signs on the appliance, the separation of work areas required by the hygiene rules, fire safety, the supply of fresh air, and the extraction of cooking fumes and flue gases for the purpose of

environmental protection.

- Site the machine level, adjacent to the water supply, the drain and a suitable electrical supply.
- This machine is for indoor use only. Site it where the ambient temperature stays between +5°C and +40°C.
- Provide a drain that can accept the machine's discharge; where the drain is above the machine outlet a drain pump is required.
- Where the water is hard, fit a water softener. Scale is not a warranty fault and is the most common cause of element and pump failure.

Installation

1. Remove all packaging and transit protection.
2. Level the machine on its feet so the door seals evenly.
3. Connect the water supply through an isolating valve, with the backflow protection required by the Water Supply (Water Fittings) Regulations 1999.
4. Check the supply pressure at the machine. It must be between 2 and 4 bar: below 2 bar fit a booster pump, above 4 bar fit a pressure reducing valve.
5. Where the machine is fed from a hot supply, check the feed temperature does not exceed 50°C.
6. Connect the drain, keeping the hose free of kinks and at the height stated in the specification.
7. Connect the electrical supply. This must be a fixed connection by a qualified electrician where the rating requires it.
8. Prime the detergent and rinse aid lines, then run at least two empty cycles before washing any ware.

5. Operation

⚠ WARNING

Wash and rinse water reaches temperatures that will scald. Do not open the door during a cycle. At the end of a cycle, open the door slowly and let the steam clear before unloading.

Controls



8.1 Start-Stop Button and Status LEDS



Starts and stops the appliance.



Self Clean 5+1

Self Clean: When this program is activated, the appliance cleans itself by intermittently taking in and draining water for the preset time.



Control panel — sheet 1 of 2



Control panel — sheet 2 of 2

Before first use

1. Check the filters, wash arms and curtains are correctly fitted.
2. Check the detergent and rinse aid containers are full and the lines primed.
3. Run two empty cycles and check the machine fills, washes, rinses and drains.

Daily operation

1. Check the filters are in place and clean, and the wash arms turn freely.
2. Scrape and pre-rinse ware before loading it. The machine washes; it does not remove baked-on debris.
3. Load baskets so water reaches every surface; do not stack or nest items.
4. Close the door and select the cycle.
5. Let the cycle finish before opening the door.
6. Unload and let the ware air-dry.

Shutting down

1. Run the final cycle, then switch off at the machine control.
2. Drain the tank as described in this manual.
3. Remove and clean the filters and wash arms.
4. Leave the door ajar overnight to prevent odour.

6. Cleaning, care and maintenance

DANGER

Switch the appliance off and isolate it from the electrical supply before cleaning or maintenance. Never hose down the appliance, immerse it in water, or use a pressure washer on it — water in live parts causes fatal electric shock.

Cleaning agents and materials

- Use a mild detergent in warm water, or a proprietary stainless steel cleaner used as its manufacturer directs. Rinse with clean water and dry with a soft cloth — water left to dry on stainless steel leaves marks and, in hard water areas, scale.
- **Never use chlorine bleach, hypochlorite, or any cleaner containing chloride on stainless steel.** Chlorides attack the passive layer and cause pitting and rust staining that cannot be polished out. If bleach is spilt on the appliance, rinse it off immediately with plenty of clean water and dry it.
- Do not use wire wool, steel brushes, scouring pads, abrasive powders or a scraper. They scratch the surface, and particles of ordinary steel left behind will rust and stain the stainless steel around them.

- Do not use solvents, oven cleaners containing caustic soda, acids or descaling agents on external panels, painted parts, plastic parts, control panels or door seals.
- Clean along the grain of the brushed finish, not across it.
- Cleaning chemicals are substances hazardous to health. Under the Control of Substances Hazardous to Health Regulations 2002 you must hold the safety data sheet for every chemical in use, assess the risk it presents to your staff, and provide the protective equipment the sheet calls for.
- **Never mix cleaning chemicals.** An acid descaler mixed with a chlorine product releases chlorine gas, which has killed kitchen staff. Rinse one chemical off thoroughly before applying another.
- Never clean the appliance with a pressure washer, a steam cleaner or a hose. Water driven into electrical enclosures, insulation or bearings causes electric shock and failures that are not covered by the warranty.
- Do not leave salt, brine, vinegar, citrus juice, mustard or other acidic or salty foods standing on stainless steel. Wipe spills up as they happen.
- Follow the cleaning chemical manufacturer's instructions for dilution, contact time and protective equipment, and never mix two cleaning chemicals.
- **Never use hydrochloric acid, or any other strong acid cleaner, anywhere on the appliance** — not on the stainless steel, not on castings, not on seals and not on pipework. Acids attack the metal and the damage cannot be put right.

Daily cleaning — after each use and at the end of the day

- Switch the machine off and isolate it from the electrical supply before you start.
- **Look for broken glass before you put your hands into the chamber.** Lift it out with a cloth or a brush, never with bare hands.
- Take off the wash and rinse arms. Clear every jet with clean water and a nylon brush, and check nothing is left inside the arm itself.
- Remove the scrap filters and the tank filter, empty them and wash them. Do this at least at the end of each service, and more often in heavy use.
- Take out the suction filter and rinse it through.
- Clear any debris left in the wash tank, then wash the inside of the tank with a sponge or a cloth and plenty of clean water.
- Refit the suction filter, the water outlet pipe, the scrap filters and the wash and rinse arms. The machine must never be run with any of them missing.
- Drain and refill the tank at least once per day; wash quality falls sharply as the tank water loads with soil.
- Wipe the door seal and the interior, then wipe the outside with a damp cloth and dry it.
- Once the interior is dry, wipe it over with a sanitiser approved for stainless steel food contact surfaces, used as its maker directs.
- Leave the door ajar overnight to prevent odour.

Periodic

- Descale the wash tank at the interval your water hardness requires, using a descaler approved for commercial warewashers and following that product's own instructions. Do this with the machine filled and ready to run, before any ware is loaded.
- After descaling, drain the machine, refill it with fresh water, run five cycles, then drain and refill it again so that no descaler is left behind.
- Check the detergent and rinse aid dosing and adjust for the result on the ware, not by guesswork.
- Verify the wash and rinse temperatures against an independent probe or a thermometer strip, and keep the record.

- Where the machine is to stand unused for a long period, drain the boiler through its drain tap as well as the tank, and leave the door ajar.

Maintenance by a qualified person

- Have the machine inspected and tested at least once a year by a competent person. As a minimum that test covers visual inspection, polarity, earth continuity, insulation continuity and a functional test of the machine.
- Have the door seal, the thermostats, the thermal cut-outs and the detergent and rinse aid dosing checked at the same visit.
- Use only manufacturer-supplied spare parts. Parts that affect safety — thermostats, thermal cut-outs, door interlocks, seals and the supply cable — must be replaced with the correct part, never substituted.

7. Technical specification

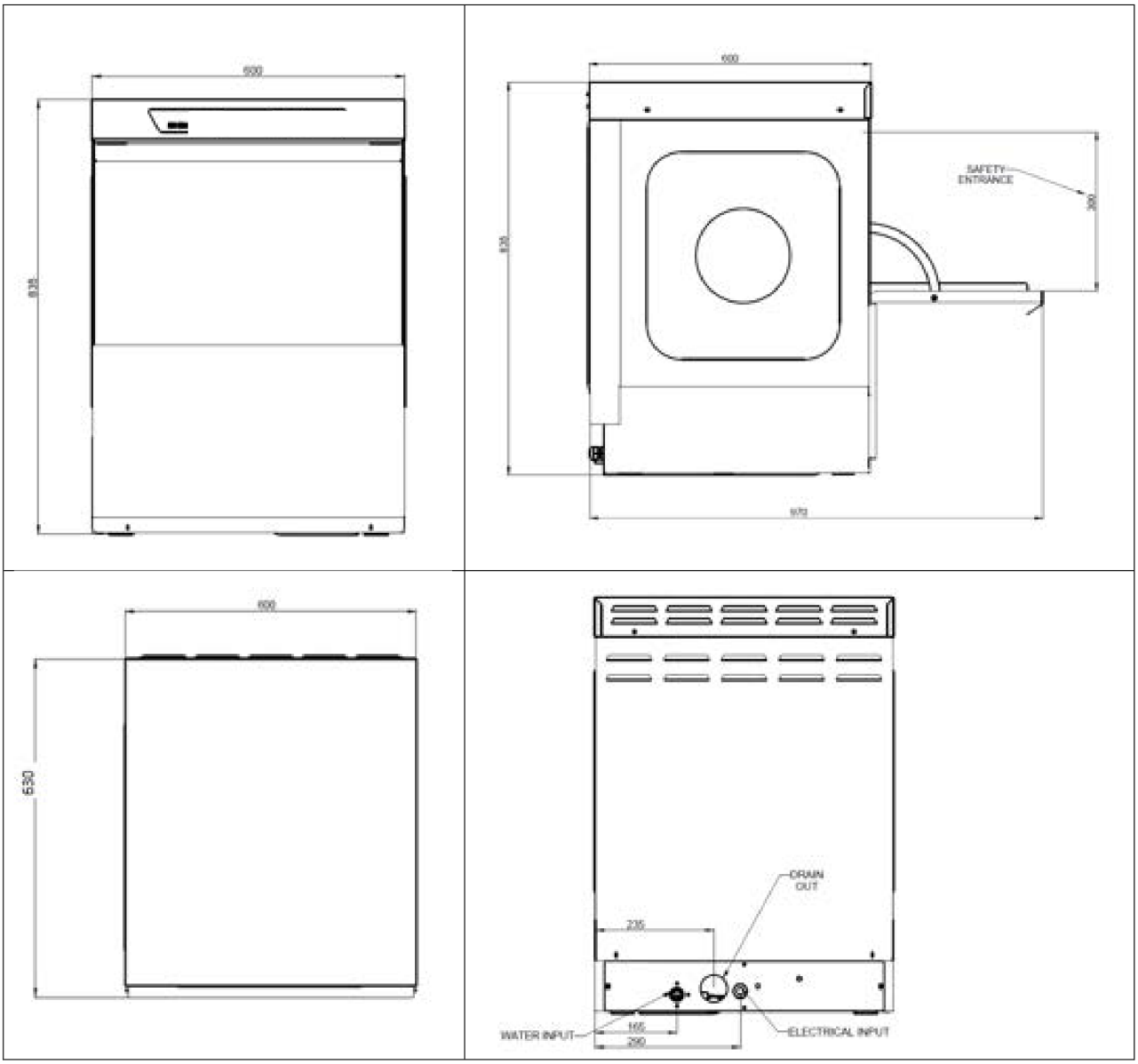
Dimensions / Weight	
Width	600mm
Depth	630mm
Height	835mm
Weight	51kg
Basket Size	500x500mm
Power supply	
Power	4.95kW
Power supply	1 Phase, 220V, 50Hz, hardwired
Temperature	
Temperature (washing)	50■~58■
Temperature (rinsing)	80■~88■
Miscellaneous	
Capacity	500 plates/h
Warranty	
Warranty	12 mth spare parts warranty

The rating plate on the appliance is the authority for electrical ratings. Check it before connecting the appliance.

Airborne noise

The A-weighted emission sound pressure level at the operator's workstation does not exceed 75 dB(A) in normal use, measured at 1 m from the appliance and 1.6 m above the floor. The figure depends on the product being worked, the room and what else is running in it. Where a workplace noise assessment shows daily personal exposure at or above the lower exposure action value of 80 dB(A), the employer must provide hearing protection and information under the Control of Noise at Work Regulations 2005.

Dimensions





Dimensions and product description — sheet 1 of 2



Dimensions and product description — sheet 2 of 2

8. Troubleshooting

⚠ WARNING

The checks below are the only ones a user may carry out. Everything else is a job for a qualified engineer. Do not remove any panel or cover.

Error codes

If the display shows one of the following, switch the appliance off and isolate it before investigating.

Code	What it means
E12	PM NTC probe faulty/not connected.
ER1	Tank filling timeout error.
ER3	Full tank error after manual draining.

Code	What it means
ER4	Boiler NTC probe faulty/not connected.
ER5	Tank NTC probe faulty/not connected.
ER6	Boiler heating alarm.
ER7	Tank heating alarm.
ER8	Alarm: tank temperature above 85 °C.
ER9	Alarm: boiler temperature above 100 °C.

Fault	Probable cause	What to do
Machine does not switch on	No supply at the outlet, or the isolator is off	Check the isolator, the fuse and the supply. If the supply is sound the machine needs a qualified technician
Machine will not start when the cycle is selected	Door not fully closed	Close the door until the catch engages
Machine will not start when the cycle is selected	Controller faulty	Have the control board checked by a qualified technician
Will not fill, or fills slowly	Water supply not open, or the inlet filter is blocked	Open the supply valve; isolate and clean the inlet filter
Will not fill, or fills slowly	Supply pressure below 2 bar	Check the pressure at the machine. Below 2 bar a booster pump is required
Will not fill, or fills slowly	Inlet hose kinked or trapped, or the outlet nozzles are blocked	Free the hose and check its run; clear the nozzles
Will not fill, or fills slowly	A pressure reducing valve on the supply line is set too low	Have the valve reset to give 2-4 bar at the machine
Wash water does not heat	Scale on the tank heating element	Descale the machine. Heavy scale is the commonest cause and is not a warranty fault
Wash water does not heat	Tank thermostat out of adjustment or failed	Have the thermostat checked and reset or replaced by a qualified technician
Wash water does not heat	Water level in the boiler too low, or the incoming feed is too cold or too hot	Check the machine fills to its normal level and that the feed is between 4°C and 50°C
Rinse water does not heat	Scale on the boiler element, or the boiler thermostat has failed	Descale the boiler; have the thermostat and element checked by a qualified technician
Ware comes out dirty	Detergent or rinse aid container empty, or the line has lost its prime	Refill the container and prime the line
Ware comes out dirty	Wash arm jets blocked	Take off the arms and clear every jet with a nylon brush
Ware comes out dirty	Filters blocked	Remove, empty and wash the filters
Ware comes out dirty	Tank water heavily soiled, or the water level is low	Drain and refill the tank; check the machine fills to its normal level
Ware comes out dirty	Ware loaded unscraped or stacked, or it needed a pre-wash	Scrape and pre-rinse before loading, and load so water reaches every surface

Fault	Probable cause	What to do
White marks or a film on ware	The water is hard	Fit or service a water softener; the supply should be below 9° Clark
Streaks or spots on glassware	Rinse aid dose wrong	Adjust the rinse aid dose to the result on the ware
Machine cannot be switched off	Control fault	Isolate the machine at its isolator and call a qualified technician. Do not carry on using it
Will not drain	Filters blocked, or the drain hose is kinked, trapped or blocked	Clean the filters and check the hose run and its vent
Will not drain	Drain pump not running, where one is fitted	Have the pump and its control checked by a qualified technician
Cycle takes far longer than normal	Scale on the elements, or low incoming temperature	Descale; check the incoming supply temperature

9. Electrical connection

DANGER

This appliance must be earthed.

- This appliance is supplied for connection to **1 Phase, 220V, 50Hz, hardwired** and has a rated input of **4.95kW**. Check this against the rating plate on the appliance and against the supply before connecting it.
- The electrical installation must comply with the current IET Wiring Regulations (BS 7671) and be carried out by a qualified electrician.
- The supply must be protected by a suitably rated circuit protective device, and we recommend an appropriate residual current device (RCD).
- A means of isolation with a contact separation of at least 3 mm in all poles must be fitted in the fixed wiring, within reach of the appliance.
- Where the appliance carries an equipotential bonding terminal marked with the bonding symbol, connect it to the kitchen's equipotential bonding system with a conductor of at least 1.5 mm².
- Do not use an extension lead, a multi-way adaptor or a reel. Run the supply cable where it cannot be walked on, trapped, or reach a hot surface.

Conductor identification

Conductor	Colour	Terminal
Live	Brown	L
Neutral	Blue	N
Earth	Green / yellow	E or the earth symbol

The means of isolation must remain accessible and unobstructed at all times so the appliance can be disconnected quickly in an emergency. If the supply cable is damaged it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard. If in doubt, consult a qualified electrician.

Wiring diagram

The wiring diagram for this appliance is fixed inside the control panel or behind the rear access panel, and is for the use of a qualified person only. A copy, together with the electrical schedule and the part numbers of the safety-critical components, is available from Adexa on request — telephone +44 29 2167 9537 or email support@adexa.co.uk, quoting the model and the serial number from the rating plate.

10. Compliance and disposal

Manufacturer

Adexa Direct Limited
Unit 37, Abergorki Industrial Estate
Treorchy CF42 6DL
Wales
United Kingdom
Company No: 10662078
VAT No: 270049227
Telephone: +44 29 2167 9537
Email: support@adexa.co.uk
https://adexa.co.uk

Waste electrical and electronic equipment (WEEE)

The crossed-out wheeled bin symbol on this product or its documentation means it must not be disposed of as general or household waste. To prevent harm to human health and the environment it must be disposed of through an approved recycling route. For how to dispose of this appliance correctly, contact Adexa Direct Limited on +44 29 2167 9537, or the local authority responsible for waste in your area.

Before disposal, make the appliance unusable so that it cannot be put back into service or present a danger to anyone else.

Food contact

Parts of this product intended to come into contact with food are suitable for that purpose. Use only cleaning products approved for food-preparation equipment, and rinse thoroughly after cleaning.

11. Warranty and support

This appliance is supplied with a **12-month parts warranty**, running from the date of delivery. It covers the supply of replacement parts for a failure of the appliance in normal commercial use. It does not cover consumable items, damage caused by incorrect installation, misuse, accident, or a failure to carry out the cleaning and maintenance described in this manual, or damage caused by limescale where the appliance is connected to a water supply. To make a claim, contact us with the model and serial number and a description of the fault.

Contacting us

Telephone +44 29 2167 9537 or email support@adexa.co.uk. Please have the model and serial number from the front of this manual ready — we cannot identify the appliance without them.

Nothing in this manual affects your statutory rights.

12. Declaration of Conformity

Declaration number

ADX-DOC-INOK102-01

Manufacturer

Adexa Direct Limited
Unit 37, Abergorki Industrial Estate
Treorchy CF42 6DL
Wales
United Kingdom

Company number 10662078 · VAT 270049227 · support@adexa.co.uk

Object of the declaration

Product	Commercial dishwashing machine
Description	Commercial Dishwasher with detergent + rinse + drain pump 500 Plates/h 500x500mm rack 230V
Model	INOK102
Identification	Identified by the model and serial number on the rating plate affixed to the product.

Statement

This declaration of conformity is issued under the sole responsibility of the manufacturer. The object of the declaration described above is in conformity with the relevant statutory requirements of the United Kingdom and with the relevant Union harmonisation legislation listed below.

Legislation applied

United Kingdom	European Union
The Electrical Equipment (Safety) Regulations 2016 (S.I. 2016/1101)	Directive 2014/35/EU on low voltage equipment
The Electromagnetic Compatibility Regulations 2016 (S.I. 2016/1091)	Directive 2014/30/EU on electromagnetic compatibility
The Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012 (S.I. 2012/3032), as amended	Directive 2011/65/EU as amended by Delegated Directive (EU) 2015/863

Standards applied

The following designated and harmonised standards, or parts of them, have been applied:

Reference	Title
EN 60335-1:2012+A11:2014+A13:2017+A1:2019+A14:2019+A2:2019+A15:2021	Household and similar electrical appliances - Safety - Part 1: General requirements
EN 60335-2-58:2005+A1:2008+A11:2010+A2:2015+A12:2016	Household and similar electrical appliances - Safety - Part 2-58: Particular requirements for commercial electric dishwashing machines
IEC 60335-1:2010+A1:2013+A2:2016	Household and similar electrical appliances - Safety - Part 1: General requirements
IEC 60335-2-58:2017	Household and similar electrical appliances - Safety - Part 2-58: Particular requirements for commercial electric dishwashing machines

Reference	Title
EN 62233:2008	Measurement methods for electromagnetic fields of household appliances and similar apparatus with regard to human exposure
IEC 61000-3-2:2018+A1:2020	Electromagnetic compatibility (EMC) - Part 3-2: Limits for harmonic current emissions (equipment input current up to and including 16 A per phase)
IEC 61000-3-3:2013+A1:2017+A2:2021	Electromagnetic compatibility (EMC) - Part 3-3: Limitation of voltage changes, voltage fluctuations and flicker in public low-voltage supply systems
IEC 60335-1:2020	Household and similar electrical appliances - Safety - Part 1: General requirements, including the electromagnetic compatibility requirements of Clause 19 and Annex U

Signature

Signed for and on behalf of	Adexa Direct Limited
Place of issue	Treorchy, Wales, United Kingdom
Date of issue	20 September 2026
Name	Hakan Baykal
Position	Director
Signature	