Owner's Manual

PS-201
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Product Introduction

Thank you for purchasing a 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.

At Power Soak Systems, 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 us directly at the factory by dialing 800-444-9624 or fax: 816-761-0544.
Explanation of Warning Messages

Be sure to read, understand and follow all DANGER, WARNING, and CAUTION messages located in this guide and on the equipment.

Danger
Personal Injury and Property Damage hazard.
Will result in serious injury or death.
Will cause extensive equipment damage

Warning
Property Damage Hazard.
Will result in property or equipment damage.

Chemical Hazard
Will result in serious injury or death. Instructions, labels and Material Safety Data Sheets (MSDSs) should be supplied with all detergents and sanitizing chemicals. The manufacturers, importers and distributors of your cleaning chemicals are responsible for providing this information.

Power Soak Systems is not a chemical manufacturer, importer or distributor. Power Soak Systems, Inc. can assist your chemical representative but will not make specific brand recommendations.

Personal Injury Hazard
Hazard from sharp objects.
Will result in serious injury or death.
Requirements for Detergents and Sanitizers

Detergents
Improper detergents will damage equipment! Use of the correct detergent in your Power Soak system is critical to its washing performance. If you are having problems with cleaning results, please contact the factory.

Power Soak machines require a low-foaming, metal/aluminum-safe detergent that is safe for the hands. The detergent should have good grease cutting abilities but not have an excessively high pH level.

Sanitizers
The method of sanitizing used in your Power Soak machine is a "chemical sanitizing" method. There are a number of products on the market that work well. A chemical sales representative should assist you in selecting the proper sanitizer for your application.

Check with a cleaning chemical provider to determine detergent concentration, sanitizer "parts per million" (ppm) and sanitizer submersion times to meet local health codes.

Factory Assistance
If a chemical sales representative is having difficulty selecting a detergent or sanitizer, or if the Power Soak machine is getting poor results with the chemicals that the representative has recommended, please contact the factory at 800-444-9624.
Preparing the System

Filling the System
At the beginning of each day or shift, fill the sinks with water that is metered to approximately the correct operating temperatures:

- **Wash sink (115°F / 48°C)**
- **Rinse sink (75°F / 24°C)**
- **Sanitizer sink (75°F / 24°C)**

All sinks should be filled to, but not above, the “waterline” marks.

Fill the wash sink (the sink with the water jets) with water that is approximately 115°F / 48°C. 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.

Rinse Water
If the preferred method for rinsing wares is of the “submersion” type, fill the rinse sink (middle sink) with water that is approximately room temperature, 75°F/24°C. There is no need to fill the rinse sink if the preferred method is to use the sprayer for rinsing wares.

Sanitizer Water
Fill the sanitizer sink (the last sink) with water that is approximately room temperature, 75°F / 24°C.

A Chemical Company Should Be Aware of the Following:
The detergent must be low foaming, metal/aluminum-safe and not excessively caustic. Most standard sanitizers are acceptable.
Adding Detergents & Sanitizers

Manual Chemical Dispensing
After the sinks have been filled with water, add the proper amount of detergent and sanitizer. The detergent goes into the wash sink (the sink with the water jets) and the sanitizer goes into the sanitizer sink (the last sink).

Be sure to add the proper amount of chemicals to each sink. The amount to be used should be provided by a chemical supplier. Do not add the detergent or sanitizer to the sink prior to or during filling.

Most detergents and sanitizers 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 a chemical provider.

Check with a chemical provider on how often to replace the sanitizer.
Controls and Features

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

Red Button
Stops the wash action.

Green Light
Slow Flashing – “POWER ON” – The Power Soak system is energized and ready to fill.

Solid Illumination – “RUNNING” – wash sink is full, system is running. (Will not become solid until after start button is pushed.)

Blue Light
Wash Tank - The blue light is not used with the PS-201 control system.

Red Light
Sanitize Tank - The red light is not used with the PS-201 control system.

Starting and stopping the wash action
To start the wash action, press the green “START” button. A strong “rolling” action should be present.

To stop the wash action, press the red “STOP” button.

Introducing Pots and Pans to the Power Soak
Dirty pots and pans should be brought to the Power Soak in a timely manner. Do not allow items to sit and air dry. The quicker that items are brought to the Power Soak and put in the wash tank, the easier they are to clean!

Properly Scrapping Pots and Pans
Excess soils should be removed from the pots and pans prior to dropping them in the wash sink.

Deposit the excess soils into a garbage can.

Some systems may have an optional pre-scrapping area with a pre-rinse spray. If so, soils may be deposited into the scrapper sink.
Loading and Using the Wash Sink

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 scrapped, 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 overloaded 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 properly washed.

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.
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.

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 will cause bodily injury.

Knives and other sharp objects must be washed by hand with the pump motor turned OFF. Wash, rinse and sanitize the knife or sharp object and immediately place the item into proper storage.

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 not necessary 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.

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 sanitizing.

If items are rinsed by the "dipping" method, it is important to keep the water "fresh" by frequently draining and filling the rinse sink.
Sanitizing Pots & Pans
After items have been properly rinsed they must be sanitized in the sanitizing sink. (last).

It is necessary for each item to remain submersed in the sanitizing solution for a specific amount of time. The amount of time varies according to the type of sanitizer being used and local health codes.

Be sure to follow the chemical sales representative’s instructions to ensure that all items are properly sanitized.

Drying of Pots & Pans
After items have been sanitized, 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.

Deep Cleaning and "Night Washing"
Extremely soiled items and pieces of cooking equipment that require regular, intensive cleaning can be washed in the Power Soak machine overnight.

Load the items to be deep cleaned into the Power Soak's wash sink, turn the machine on and leave it running overnight.

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

Use the Power Soak as a "total cleaning system!" Remember, any item in your operation that can be submersed for cleaning and is not fragile can be washed without labor in the Power Soak!

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

- Hood Filters
- Roasting Pans
- Stove Tops
- Frying Equipment

Many other items in your operation may qualify. Be creative and set up a regular "Night Wash" program for improved sanitation.
**Wash, Rinse and Sanitizer 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 sanitizing agent. Ask a chemical provider to recommend a sanitizer for this application.
The Power Soak machine requires minimal, routine preventive maintenance. As such, the following should be done on a routine basis to ensure that the machine remains reliable:

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

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 unit.

**Monthly**

**IMPORTANT:** Turn off the power to the unit at the main breaker prior to performing the following task!

Clean the pump motor fan 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.

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

Ask a chemical sales representative to recommend a specific de-liming agent.

This completes the list of maintenance procedures that will need to be performed on the Power Soak machine. It is not necessary to grease the motor bearings, as they are permanently sealed. If you have any questions regarding the preventive maintenance procedures, please contact the factory at 800-444-9624.
Facility Owner/Manager Section

The only troubleshooting procedure that the facility owner or manager can perform is listed immediately below. All other procedures must be performed by an authorized service agency. To obtain the name of a recommended service agent in your area, please call the Power Soak Service Department at 800-444-9624.

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. If necessary, take corrective action prior to performing any further troubleshooting.

Green Light (located under the green “Start” button)
Slow Flashing – “POWER ON” – system is energized and ready to fill.
Solid Illumination – “READY” – wash sink is full; system is ready.

Blue Light
The blue light is not used with the PS-201 control system

Red Light
The red light is not used with the PS-201 control system.
Wash Pump/Heater Will not Operate
After reviewing the status of the control panel LED’s, there is still an operating problem, refer to the following troubleshooting guidelines:

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

If the above trouble shooting procedures do not correct the problem, contact Power Soak Systems, Inc., or an authorized service agency at 800-444-9624.
Authorized Service Agency Section

Hazard to untrained or unauthorized personnel.

The following procedures are provided for use only by an authorized service agency. No facility owner, manager, employee or other unauthorized person should attempt to perform any of these procedures. To obtain the name of a recommended service agent, please call the Power Soak Service Department at 800-444-9624.

When performing troubleshooting procedures, the authorized service agency will need to open the Power Soak machine’s main electrical enclosure.

Properly close the control panel before reconnecting the circuits.

Explanation of LED Sequence

The control enclosure of the Power Soak machine will need to be opened to verify the proper operation of the operating logic. This will require examination of the LED’s on the programming module. The Universal Programming Module (UPM) is mounted to the inside of the control enclosure cover.

The UPM has six LEDs mounted on its top edge. The meaning of each LED is as follows, starting from the right-most LED:

- #1 - Power On
- #2 - Error Code
- #3 - Wash Tank Low-level Sensor
- #4 - Wash Tank Upper-level Sensor
- #5 - Sanitizer Tank Low-level Sensor
- #6 - Sanitizer Tank Upper-level Sensor
Wash Pump/Heater Will not Operate

Refer to the previous checklist under the “Facility Owner / Manager Section” before proceeding to the following checklist items:

Verify that LED #1 (Power On) is illuminated. If LED #1 is not illuminated, check:

- Main power connection and wiring
- Fuse inside the control enclosure
- Bi-metallic disc switch for water temperature (switch must be closed if water temperature is below 120°F)
- Bi-metallic disc switch for motor temperature (switch must be closed if motor temperature is below 150°F)

Check to see that the Liquid Level LEDs #3 and #4 are illuminated when the wash tank is filled to the waterline.

If either one or both of the lights are not illuminated:

- Clean the liquid level sensors as described in the “Preventive Maintenance” section of this manual.
- Be sure that all connections to and from the liquid level sensors are secure and that there is no physical damage to the wiring.
- If damage to connectors and/or wiring is found, contact Power Soak Systems, Inc. at 800-444-9624.

If the above troubleshooting guidelines do not correct the problem, it will be necessary to contact Power Soak Systems, Inc. at 1-800-444-9624.
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:

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“_” symbol represents a “long” flash
“..” symbol represents a “short” flash

3 long & 1 short  _ _ _ . = Liquid Level Error
3 long & 2 short  _ _ _ . . = Temperature Sensor Error
3 long & 3 short  _ _ _ . . . = Over-Current Error
3 long & 4 short  _ _ _ . . . . = Over Temperature Error
3 long & 5 short  _ _ _ . . . . . = Current Sensor Error
3 long & 6 short  _ _ _ . . . . . . = Membrane Error
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Please have this “Error Code” information available prior to calling Power Soak Systems.
The installation and initial operational check of the Power Soak machine must be performed only by licensed and certified plumbers and electricians.

Be sure to follow all applicable national and local electrical codes when installing the electrical supply and/or a new breaker. DO NOT connect the machine using a power cord and plug or an extension cord of any kind.

Please refer to the detailed installation instructions that were sent with the Power Soak machine.

**Electrical Requirements**
The electrical requirements of the Power Soak machine are shown on the serial number plate located on the front of the wash sink, adjacent to the control panel enclosure and inside the enclosure itself.

All Power Soak machines have a single point electrical connection, and a dedicated circuit is required.

The machine is completely pre-wired and tested at the factory, and a hard-wired connection from an appropriate power source junction box is all that is required.

The installer is to provide a disconnect that should be incorporated in the fixed wiring.

Properly sized watertight conduit, fittings and parts are required, as well as the appropriate gauge wire.

If the Power Soak machine is a “left-to-right” unit, the power source junction box should be located at the left end of the machine. (The opposite would be true for a “right-to-left” machine.)

Ideally, the junction box should be located on the wall directly behind the pump motor and control panel.
A wiring diagram is located in the control panel enclosure on the machine. Specific part numbers and part information can be obtained from the factory by calling 800-444-9624.

**Plumbing Requirements**
The PS-201 unit requires the following plumbing connections:

- 3/4” (19mm) or 1/2” (12 mm) hot and cold water supply lines.
- One waste water connection (minimum 1 1/2” / 38mm).
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