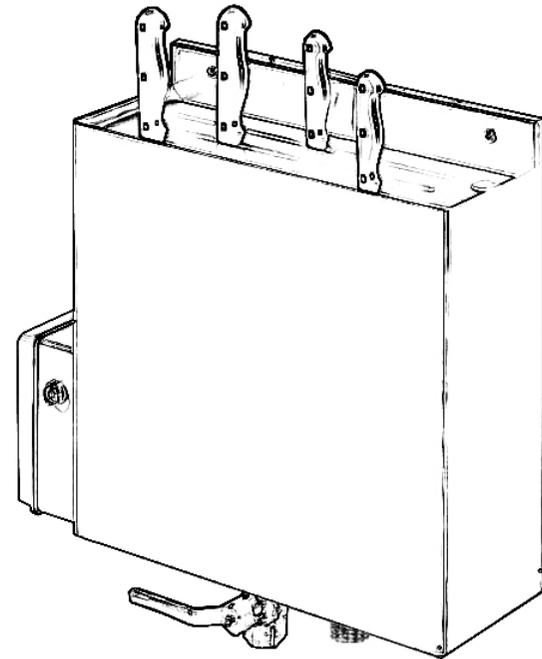


**SERVICE CENTRE  
AUTHORIZED DEALER**

**OPERATING AND MAINTENANCE MANUAL**



Ed. 05/2023 - ver. 005

***Ster L - Ster EL***



## CHAP. 6 - GENERAL CLEANING

### 6.1 - CLEANING OF THE STERILIZER

#### **WARNING:** Disconnect the sterilizer from the power supply

- The cleaning of the sterilizer is an operation that has to be performed at least once a week (more often if necessary), when the machine is cold.
- All the sterilizer's part must be cleaned accurately.
- The Sterilizer must not be cleaned by means of compressed air or water jets, but with water and neutral detergents. Do not use tools, brushes, or other things that could damage the machine. To clean the sterilizer, empty the tank completely and rinse the tank with abundant cold water .

## CHAP. 7 - MAINTENANCE

### 7.1 - SUPPLY CORD

Periodically check whether the power supply cord is worn-out and, if this is the case, please call the "SERVICE CENTRE" to have it replace.

## CHAP. 8 - DISPOSAL OF THE MACHINE

### 8.1 - PUTTING THE MACHINE OUT OF SERVICE

If for some reason, you decide to put the machine out of service, make sure nobody can use it: **disconnect it from the mains and eliminate the electrical connections.**

### 8.2 - WEEE Waste of Electric and Electronic Equipment



*This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.*

*Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.*

*The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.*

## INTRODUCTION

- *This manual is meant to provide **customers** with information on the machine and its specifications and the necessary operating and maintenance instructions in order to guarantee the best possible use of the machine and preserve its efficiency in the long term .*
- *This manual is to be used by qualified and skilled people well informed about the use of the machine and its periodical maintenance .*

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## CHAP. 1 - INFORMATION ON THE MACHINE

### 1.1 - GENERAL PRECAUTIONS

- The machine must be operated only by highly qualified people who are fully aware of the safety measures described in this manual.
- In case of a personnel turn over, training is to be provided in advance.
- Before starting cleaning and maintenance operations, disconnect the plug from the supply socket.
- When protection devices are removed, assess the residual risks carefully to carry out cleaning and maintenance.
- Cleaning and maintenance require great concentration.
- A regular check of the electric supply cord is absolutely necessary; a worn-out or damage cord is very dangerous.
- If the machine shows any malfunctions, it is recommended not to use it and to abstain from trying to repair it; please call the "Service Centre".
- Do not use the sterilizer without the knife holder made of polyethylene.
- Do not use the sterilizer without liquid in the tank.
- The manufacturer is not liable in the following cases:
  - ⇒ if the machine has been tampered by non-authorized personnel;
  - ⇒ if some parts have been substituted by non original spare parts;
  - ⇒ if the instructions contained in this manual are not followed **accurately**;
  - ⇒ if the machine surface is not cleaned with the right product

### 1.2 - SAFETY DEVICES INSTALLED ON THE MACHINE

#### 1.2.1 - electrical safety devices

The electrical safety devices installed on the sterilizer, described in this manual, complies with **EC 73/23, 89/336** and regulations **EC EN 60335-1**.

Even though the sterilizer is provided with electrical protections (when the machine is working and for maintenance and cleaning operations), there are still **RESIDUAL RISKS** (CEE 89/392 point 1.7.2) that cannot be eliminated completely, these risks are mentioned in this manual under **WARNING**. They are burns caused by accidental contact with the sterilizer when it is on.

### 1.3 - DESCRIPTION OF THE MACHINE

#### 1.3.1 - General description

Our firm has designed and manufactured the sterilizer to sterilize knives and guarantee:

- the highest degree of safety in functioning, cleaning and maintenance;
- the highest hygienic standard due to an accurate choice of materials;
- solidity and stability of components;
- great handiness.

#### 1.3.2 - manufacturing features

The STERILIZER is made of stainless steel. The cover is made of white polyethylene HD which is a perfect support for all kind of knives.

## CHAP. 5 - USE OF THE MACHINE

### 5.1 - HYDRAULIC CONNECTION

Before performing the hydraulic connection, make sure the plug is disconnected from the socket.

Proceed as follows:

- connect to the inlet (A) a pipe of 1/2 inch to feed with water;
- connect a pipe of 3/4 inch to the outlet (B).

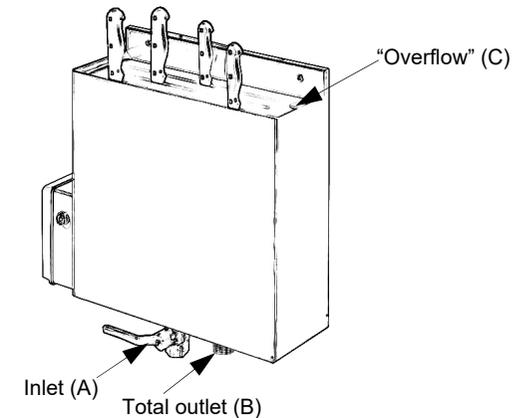


FIG.n°6 - Hydraulic connection

### 5.2 - USE OF THE MACHINE

**WARNING:** Do not use the sterilizer without the knives holder or without liquid in the tank.

To use the sterilizer proceed as follows:

1. fill the tank by opening the water feeding tap that controls the inlet A (FIG.n°6 ref.A ) until the water goes out through the "overflow" (C);
2. keep the tap slightly opened (the daily flow must be of about 15-20 litres); the "overflow" (C) will keep the level of the liquid constant;
3. at this stage, connect the power supply plug (the sterilizer is already preset to function at a temperature of 50-60 °C);
4. place the knives you want to sterilize in the special slits;
5. at the end of the day, after having disconnected the plug, empty the tank through the total outlet B (FIG.n°6) and let the water pas through the sterilizer for 1-2 minutes.

**N.B.:** In the Normal sterilizer, it is necessary to pour the TEGO SI liquid in the tank; close the cover and fit the knives in.

## CHAP. 4 - INSTALLATION

### 4.1 - SETTING UP OF THE MACHINE

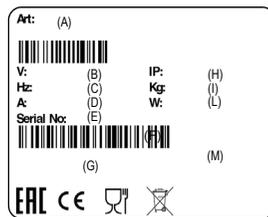
The Sterilizer must be fixed to the wall or on a movable support for its overall dimensions indicated on *Tab. 1* (according to the model), therefore it must be adequately large; solid, stable and fixed at a height of 80 cm from the ground, it must permit easy movements and it has to render maintenance and cleaning operations easy.

Moreover the Sterilizer must be installed in a room with max. 75% not saline humidity at a temperature between +5°C e +35°C; that is to say in a place that does not provoke the sterilizer to fail.

### 4.2 - ELECTRICAL CONNECTIONS

The machine is equipped with a power supply cord which section is 3x1,5 mm<sup>2</sup>; length 1.5 m and a "SHUKO" plug.

Connect the sterilizer with a 230 Volt 50 Hz electric circuit by interposing a differential-magnetothermic switch of 10A,  $\Delta I = 0.03A$ . Check that the earthing is fully operational. Moreover check that the features on the rating plate-serial number (*FIG.n°4*) correspond to the features shown in the consignment and delivery note.



**LEGEND**  
 (A) = Product code and name  
 (B) = Power supply  
 (C) = Motor frequency  
 (D) = Amperage  
 (E) = Serial number  
 (F) = Barcode  
 (G) = Manufacturer  
 (H) = International Protection  
 (I) = Weight  
 (L) = Power  
 (M) = Origin

FIG. n°4 - Rating plate - serial number

### 4.3 - ELECTRIC CIRCUIT DIAGRAM

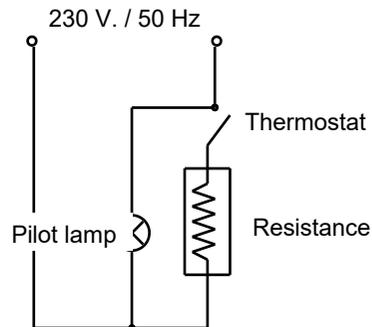
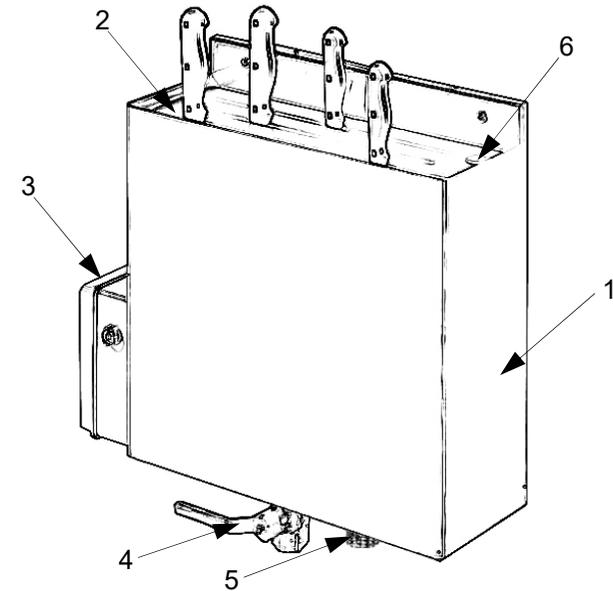


FIG. n°5 - Single-phase electric circuit diagram

### 1.3.3 - machine components

FIG. n°1 - General view of the machine



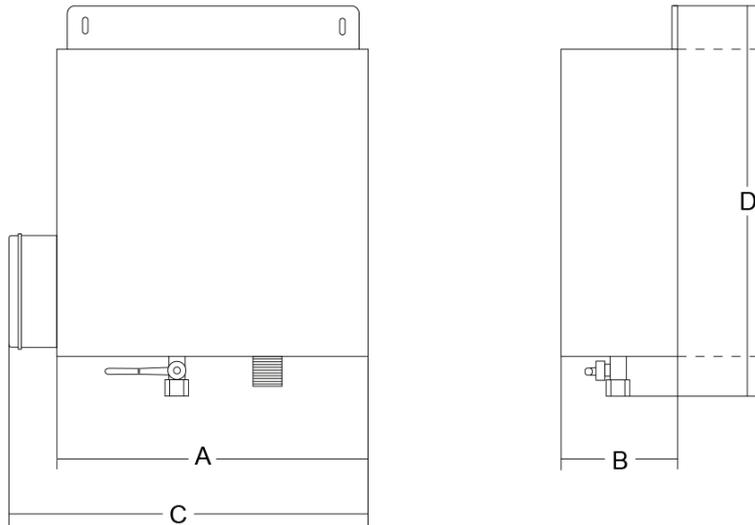
#### LEGEND:

- 1 - Frame
- 2 - Knives support
- 3 - Electric system box
- 4 - Inlet tap
- 5 - Outlet
- 6 - "Overflow"

## CHAP. 2 - TECHNICAL DATA

### 2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS ...

FIG. 2 - Overall dimensions



TAB. n°1 - OVERALL DIMENSIONS AND TECHNICAL FEATURES

Model	U.m.	STER L	STER EL
A	mm	400	310
B	mm	135	140
C	mm	-	390
D	mm	395	500
Thermostat	°C	-	0÷110 °C
Power	W	-	1.500
Supply	Mn	-	230V / 50Hz
Net weight	Kg	5	6.5
Gross weight	Kg	6	7.5

**WARNING:** The electrical characteristics for which the sterilizer is designed are indicated on the reference plate applied on the side of the sterilizer; before connecting to power supply, please read **4.2 electrical connections**.

## CHAP.3 - THE ARRIVAL OF THE MACHINE

### 3.1 - DESPATCH OF THE MACHINE (see FIG. n°3)

The sterilizer is accurately packed and then despatched from our warehouses. The package includes:

- a) a strong cardboard box;
- b) the sterilizer;
- c) this manual;
- d) EC conformity declaration

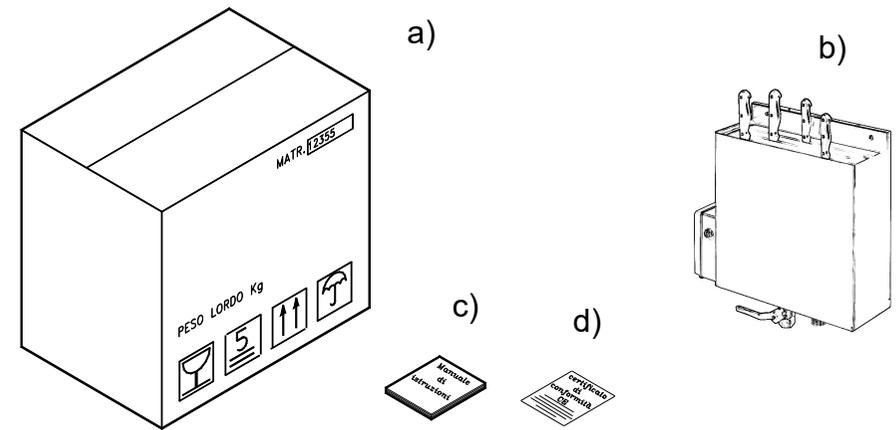


FIG. n°3 - Package description

### 3.2 - PACKAGE CHECK UPON RECEIPT

If no external damage is evident on the package upon its arrival, open it and check that all the components are inside (see FIG. n°3). If the package has suffered rough handling, bumps or crashes, the carrier must be informed about any damage; moreover a detailed report on the extent of the damage caused to the machine must be filled within three days from the delivery date shown in the shipping documents..

**Do not overturn the package!!** When the package is transported, make sure the box is lifted by the 4 corners (parallel to the ground).

### 3.3 - PACKAGING DISPOSAL

The components of the packaging (cardboard, plastic straps) are urban solid waste; therefore they can be easily disposed.

If the machine has to be installed in countries where specific regulations are in force, packaging must be disposed in compliance with them.