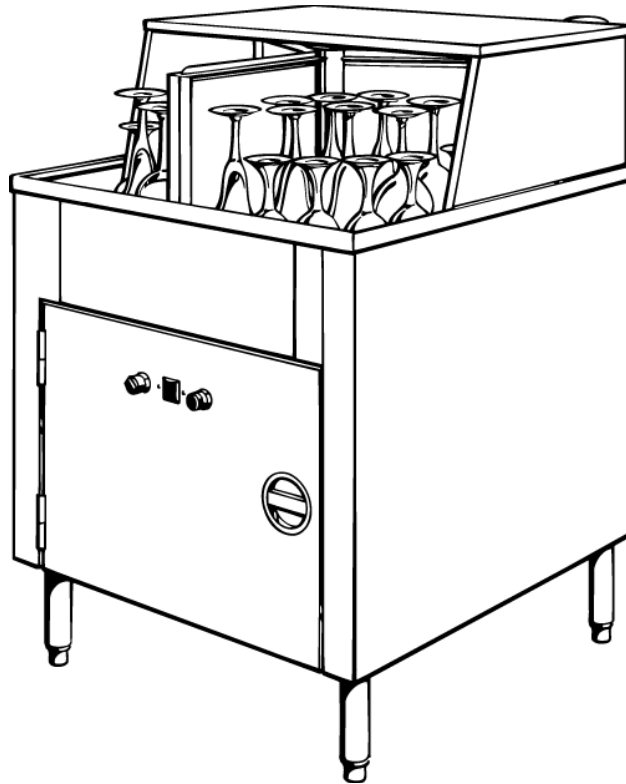


# *American Dish Service*

## ADS GLASSWASHER MODEL: ASQ



# OWNERS MANUAL

900 Blake Street  
Edwardsville, Kansas 66111  
(913)-422-3700

## IMPORTANT:

American Dish Service provides this information as a service to our customers. Keep all instructions for future reference. ADS reserves the right to alter or update this information at any time with out notice. Should you desire to make sure that you have the most up-to-date information, we would direct you to the appropriate document on our web site: [www.AmericanDish.com](http://www.AmericanDish.com). The instructions and guidelines in this owners manual are given with the assumption that the dishwasher has been installed properly in accordance with all applicable Codes, Ordinances, and Safety requirements. Failure to install and operate the machine in this manner will void the ADS Warranty. ADS assumes no liability or control over the installation or operation of the equipment. Product failure due to improper installation and operation is not covered under the ADS Warranty.

## WARNING:

During the operation of all dishmachines, chemicals, high voltage electricity, and normal operational functions can cause harm, bodily injury, or worse if proper installation, operation, and maintenance are not observed. It is imperative that the operator(s) are trained in the operation and made aware of the hazards that can exist. This is the responsibility of the owner of this equipment. When installing, operating, or maintaining your dishwasher you must follow all applicable safety requirements, including the wearing of approved personal protective equipment.

## WARRANTY:

To activate coverage of your new ADS dishmachine, please cut the warranty card from the last page of the owners manual and fill in the Model#, Serial#, and other necessary information in the appropriate locations and forward the warranty card to:

AMERICAN DISH SERVICE  
900 Blake Street  
Edwardsville, KS 66111-3820 USA

***WARNING: The warranty will be void if the Warranty Registration Card is not returned to the above addresss within 30 days of the equipments installation.***

## The Commitment

Low-Energy, Low-Temp, and High Temperature Sanitizing warewashing equipment are our special business...We are the innovators...We know what it is about...We promise you the best in quality, design, and construction, because we are committed to manufacturing only quality warewashing machines. This specialization has produced Experience and Innovation that is unsurpassed in the market.

# GENERAL

The model ASQ glass washing machine is intended for under counter installation in bars and restaurants. The unit has a circular rack divided into three compartments. This rack is indexed manually so that one compartment is at the back of the machine in the wash zone while the other two compartments are used for loading and unloading. The machine uses liquid chemicals for sanitizing, rinse-aid and detergent.

During the first part of the cycle detergent is metered and the machine washes glasses. It then drains and flushes. Fresh water continues to flow into the machine until the sump is full and the recirculating pump starts for the pumped rinse. Chlorine based sanitizing chemicals are introduced during the rinse. When the cycle is complete the rinse water remains in the machine to serve as wash water for the following load.

The rack is manually indexed bringing freshly washed glasses to the front compartment and taking soiled glassware into the wash compartment. When the cycle start button is pressed the next cycle begins.

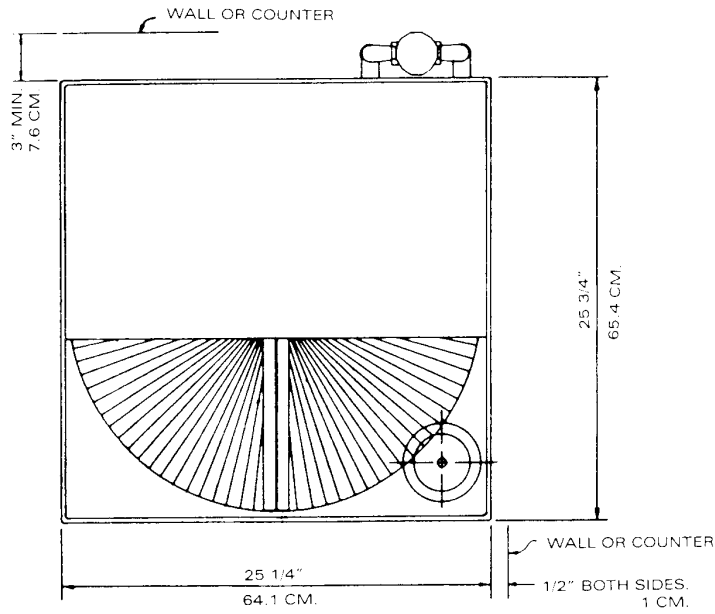
Chemicals are stored in the front compartment accessible through the main door. Electrical controls are enclosed in a cabinet on this door for accessibility. A small heater maintains wash temperature when there are long periods between cycles.



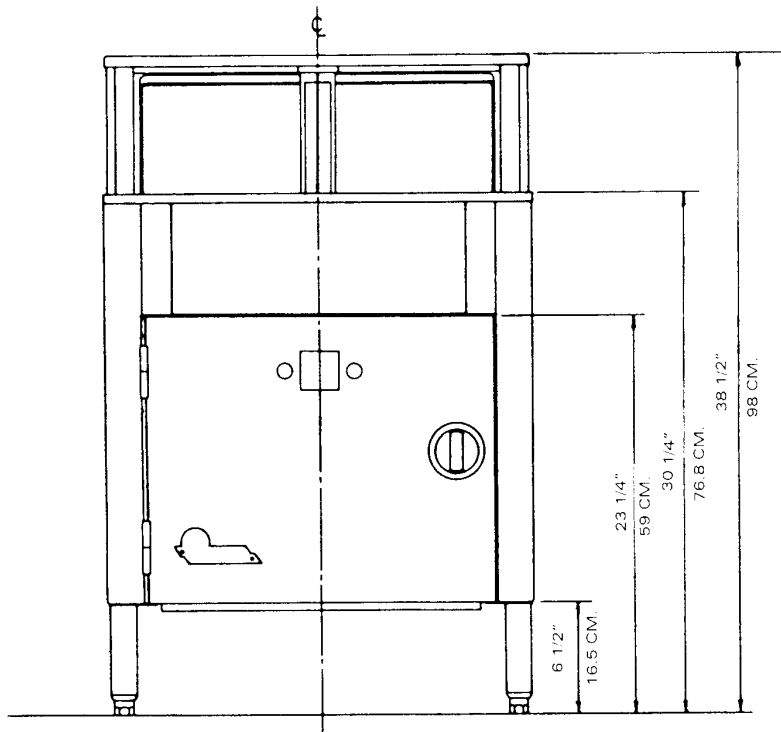
## Model ASQ Specifications

### MODEL ASQ

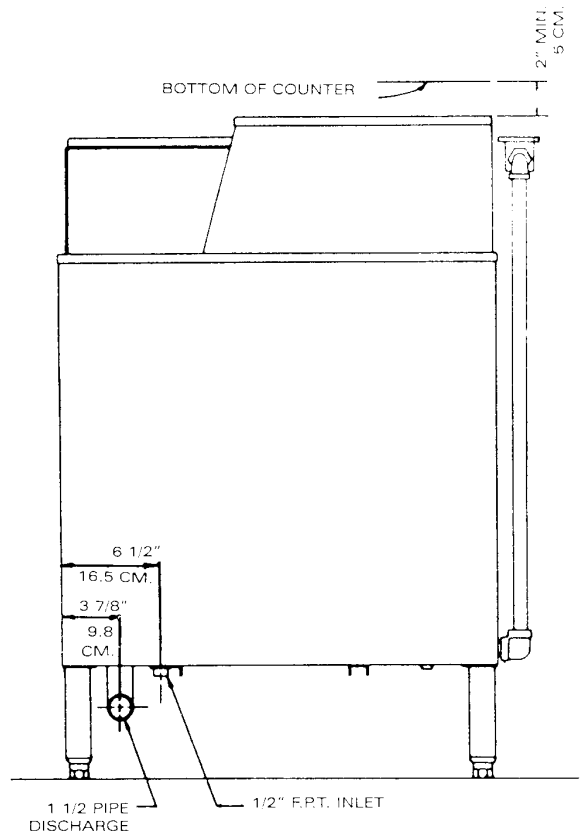
RATED CAPACITY (LOADS PER HOUR)	48
WASH TIME (SECONDS)	40
RINSE TIME (SECONDS)	14
DWELL (SECONDS)	21
TOTAL CYCLE TIME (SECONDS)	75
	57.6 GAL. PER HR.
WATER TEMPERATURE .....	<b>120°F</b> <b>49°C</b>
WATER CONSUMPTION .....	<b>1.2 GALLONS PER CYCLE</b> <b>4.5 LITERS PER CYCLE</b>
MOTORS. ....	<b>1/2 H.P., 3600 R.P.M.</b> <b>.373 KW</b>
HEATER.....	350 W .350 KW
ELECTRICAL RATINGS .....	<b>115 VOLTS SINGLE PHASE</b> <b>7.5 AMP 60 HZ</b>
WATER INLET .....	<b>1/2" F.P.T.</b> <b>1.3 CM</b>
DRAIN .....	<b>1 1/2" O.D.</b> <b>3.8 CM</b>
HEIGHT (OVERALL).....	<b>38-1/2"</b> <b>97.8 cm</b>
WIDTH (OVERALL) .....	<b>25.25"</b> <b>64.1 CM</b>
DEPTH (OVERALL) .....	<b>28"</b> <b>71.1 CM</b>
SHIPPING WEIGHT .....	<b>200 POUNDS</b> <b>91.2 kg)</b>
SHIPPING VOLUME .....	<b>32.5 CU. FT.</b> <b>.92 CU.M.</b>



TOP VIEW



FRONT VIEW



SIDE VIEW

# INSTALLATION

See Installation Manual

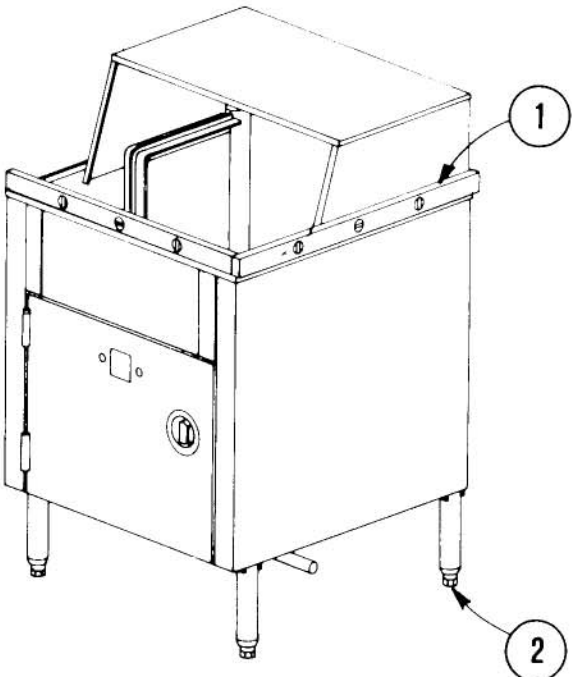


Figure A

# START-UP

Perform the following start-up procedure. This should be done by a qualified service representative.

1. Check voltage rating on name plate (4) and confirm that electrical supply is correct.

2. Visually inspect machine for defects, shipping damage or improper installation.

3. Prime chemical pumps (See Figure D).

4. Have your chemical salesman adjust chemical pump delivery in accordance with the recommendations in Chemical Section.

5. Fill and operate machine. Insure that water level is correct and all components work properly. Water level may be checked at the clear plastic tube inside the front compartment.

6. Wash several loads. Insure that chemicals are metered in the appropriate quantities and that glasses are clean.

7. Re-check for leakage at plumbing or cabinet.

8. Confer with owner to insure that he understands the operation and is satisfied with the start-up.

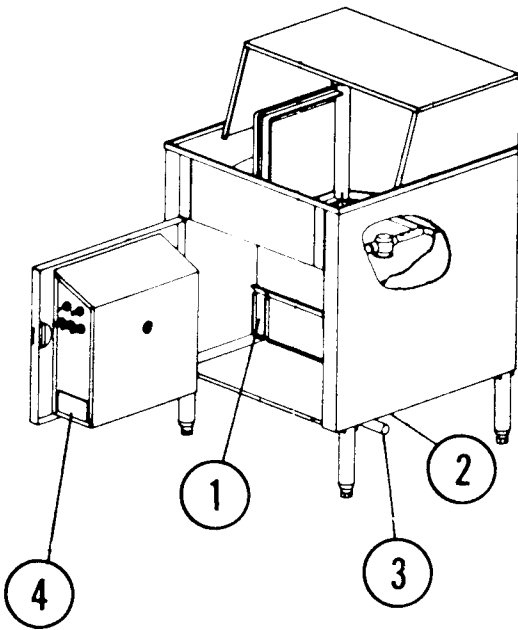


Figure B

## OPERATOR PROCEDURES

### Daily Start-up

The following procedure should be followed at the beginning of each shift:

1. Inspect spray arm, screen and sump (1) for cleanliness.

2. Inspect chemical containers to insure an adequate supply for the entire shift.

3. Turn on power switch (Green) at the front of the machine.

4. Depress the fill button on the side of the control cabinet until the machine begins its cycle.

5. When the machine has finished its first cycle check the water temperature (2). If it has not reached 120° F. (49° C.) then press the cycle start button on the front of the machine (RED). Repeat this procedure until water is at the proper temperature.

6. Load the first glasses into the soiled side of the carousel. Unlatch and rotate the carousel 1/3 revolution, rotation can be either right or left.

7. Press the cycle start button (RED).

8. Subsequent loads of soiled glasses may be placed on the left hand side of the carousel and clean glasses may be removed from the right hand side of the carousel while the machine is in operation.

**CAUTION:** This machine must be turned off over night and while cleaning. DO NOT leave the power on to the machine anytime it does not have water in it. This will void the warranty and cause damage to the heater.

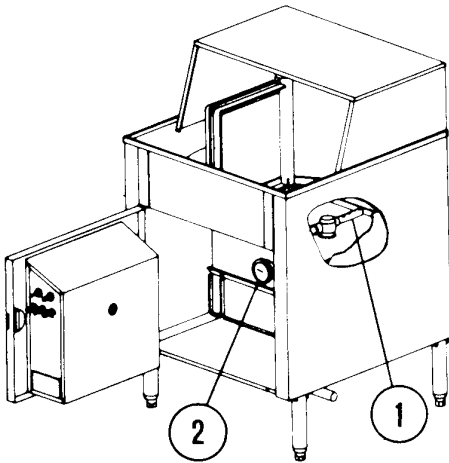


Figure C

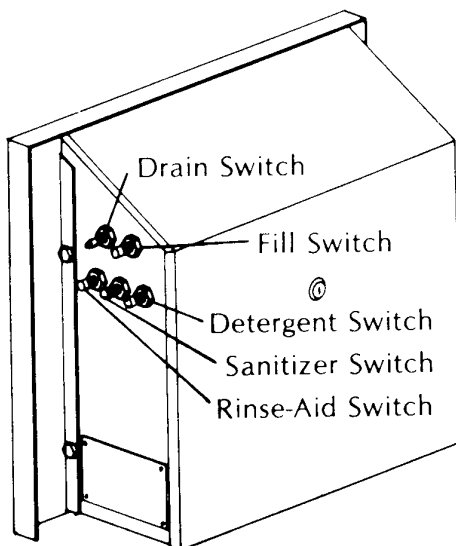


Figure D



# DAILY MAINTENANCE

At the end of his shift the operator should do the following  
(See Figure E):

1. Drain water from the machine using the drain switch inside the door.
2. Remove the hood top (1) by lifting up approximately 1 inch and pulling forward.
3. Remove the carousel by lifting approximately 1 1/2" inches and pulling forward.
4. Remove the splash shields (2) on either side of the carousel pivot by pulling up at the center and sliding inward.
5. Remove the spray arm (3) by lifting it off the pivot.
6. Remove the scrap screen (4) and dispose of accumulated debris.
7. Thoroughly clean the inside of the sump and drain pan as well as all removed parts.
8. Clean the spray arm.
9. Reassemble in reverse order.
10. Refill with water.

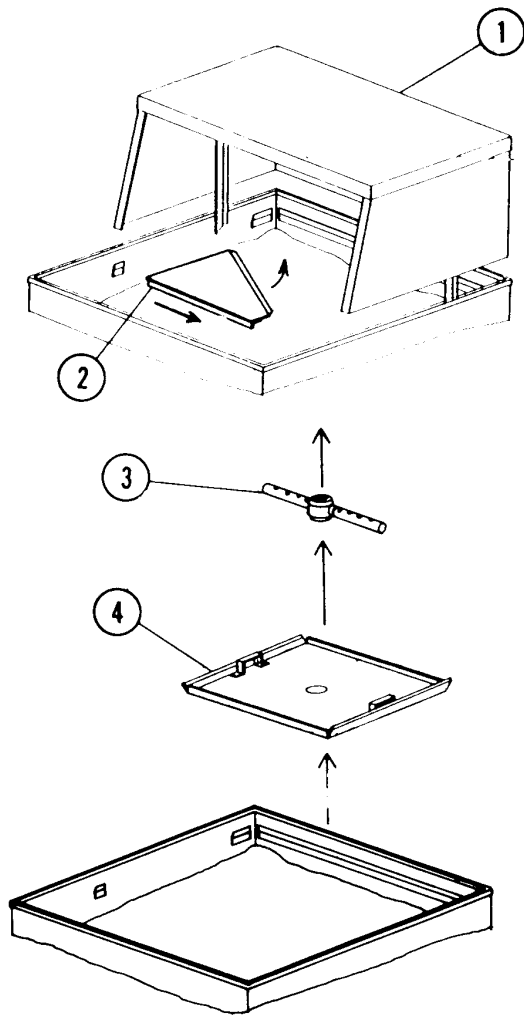


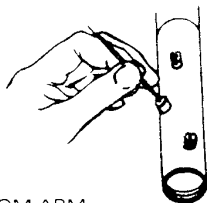
Figure E

## DAILY CLEANING INSTRUCTIONS NECESSARY TO MAKE MACHINE FUNCTION PROPERLY

INSPECT SPRAY ARM JETS EACH SHIFT  
1. REMOVE END PLUG



2. USE TOOTHPICK AND PUNCH TRASH INTO ARM  
CAUTION: ARM WILL NOT TURN, IF JETS ARE PLUGGED



3. FLUSH TRASH FROM ARM,  
BY RINSING UNDER FAUCET-REPLACE PLUGS.

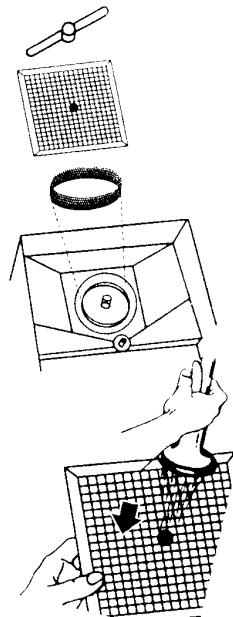
CLEAN PUMP SCREEN EVERY SHIFT

1. SPLASH GUARDS  
MUST BE REMOVED  
BEFORE SCREENS  
ARE TAKEN OUT.

2. REMOVE SCREENS

3. THOROUGHLY CLEAN  
SCREENS UNDER FAUCET.

4. REINSTALL PARTS  
CORRECTLY IN REVERSE  
ORDER.



# CHEMICALS

All ADS machines require detergent and sanitizer for proper operation. A rinse-aid may be used if desired.

Selection of the proper chemicals and the correct amounts will depend on several factors. Proper selection is vital if optimum results are to be realized. It may be necessary to change chemicals or adjust the quantity after the initial selection. Initial settings on chemical cams are adjusted by the factory at 10cc of detergent, 5cc of sanitizer, and 5cc of Rinse-aid.

## DETERGENT

Detergent is used to "emulsify" grease and loosen soil. Emulsification is a process which breaks down grease into very small particles which then mix with water. The detergent also reduces surface tension of the water to dissolve soluble matter.

The detergent selected must be designed for low-temperature warewashing. Always use established brands.

The proper quantity of detergent may vary over a wide range, and depends on the following factor:

1. Water hardness.
2. Type and amount of soil.
3. Length of time the glasses stand.
4. Iron content of water.
5. Detergent formulation.

For this reason, your chemical distributor should be consulted to determine the amount which will give good results with lowest detergent usage. Your distributor should use the Hach Test Kit to test water hardness before making a recommendation. After the machine has been in use or if conditions change, the setting can be readjusted for optimum results.

## SANITIZER

Sanitizer should be 6% solution of sodium hypochlorite. Initial setting is 5cc and this should be checked periodically with a Chlorine Test Kit. Free chlorine in the final rinse should be 50ppm or more.

## RINSE-AID

Rinse-aid reduces surface **tension** and **causes** the rinse water to run off in sheets rather than collect in droplets. This exposes more water surface to the air which allows the glasses to dry faster and prevents spot formation.

The optimum amount of rinse-aid varies depending on many of the same factors that affect detergent usage. Consult your chemical supplier and use nationally recognized brands.

**CAUTION:** The use of the improper chemicals or the use of too much chemical, will cause damage to the pump and void the warranty.

## PREVENTIVE MAINTENANCE

The machine should be inspected approximately once a month. The following steps will prevent many costly repairs. (See Figure F)

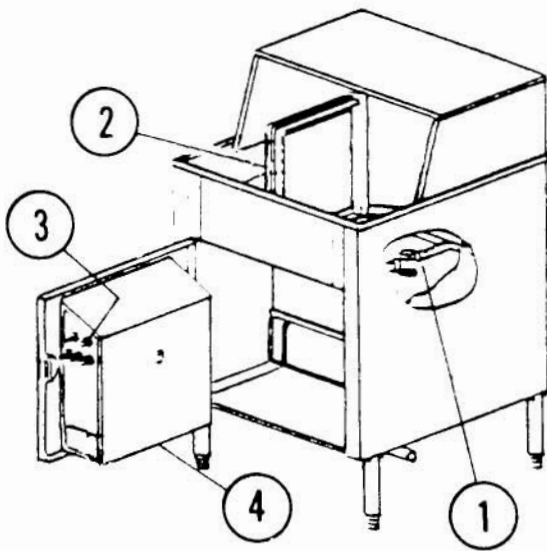


Figure F

1. Check that Operator Procedures have been followed.
2. Inspect spray arm hub (1) for tightness and spray arm for free rotation.
3. Assemble machine and check for distortion of sheet metal parts, ease of assembly and proper operation of carousel and latch (2).
4. Using manual fill switch (3), check fill rate and water level.
5. During the machine cycle, check the following:
  - a. Leakage at vacuum breaker or cabinet.
  - b. Timer for proper operation.
  - c. Operation and flow of chemical pumps.
  - d. Operation of lights and switches.
6. Remove control box cover (4) and check the following:
  - a. Cycle counter
  - b. Chemical pumps and rotors (lubricate if required).
  - c. Squeeze tubes.
  - d. Chemical intake and discharge tubes.
  - e. Timer and switches.
  - f. Wiring for loose connections.
7. Inspect door hinges and latch.

**AMERICAN DISH SERVICE**

**Limited Warranty**

**Parts and Labor**

American Dish Service warrants to the original purchaser that its products are free of defects in material and workmanship and agrees to repair or replace, at its option, any parts that prove to be defective within ninety (90) days from date of purchase. American Dish Service may require reasonable proof of your date of purchase. Therefore, you should retain your copy of the invoice or shipping document.

In addition, American Dish Service will exchange any part covered under this limited warranty which is found defective, as determined by American Dish Service, under normal use and service up to two hundred and seventy (270) days following the first ninety (90) day limited warranty period as described above, excluding feed line, flexible hose, and squeeze tubes.

The warranty does not cover equipment subject to accidents, freight damage, improper power and/or plumbing hookups, or lack of routine required maintenance as determined by American Dish Service. This warranty is void if the defect is due to improper installation, high chemical concentrations, misuse, modification of the machine, repair or servicing other than by an authorized American Dish Service dealer, or authorized agent, or operated in a manner contrary to applicable factory instructions herein or failure to perform all required maintenance.

The timer cams for water and chemicals are adjustable. Proper adjustment is the responsibility of the installer of the equipment. This warranty does not extend to machine malfunction resulting from improper cam adjustment.

All warranty work for machines will be performed, within the ninety (90) day period, during normal working hours, by an authorized agent receiving prior authorization by American Dish Service. Overtime charges and expediting charges such as "overnight" and "air freight" will be the responsibility of those requesting service outside normal American Dish Service procedures. Expenses due to disconnections, delivering, returning, and reinstalling the machine are borne by the purchaser and are not the responsibility of American Dish Service. Travel charges for time and mileage outside normal service area (75 miles) shall be the responsibility of those requesting service.

Defective parts become the property of American Dish Service. Parts replaced within the warranty period carry warranty only until the end of the original limited warranty. Replacement parts not supplied by American Dish Service will relieve American Dish Service of all future liability and responsibility. American Dish Service will provide the names of the nearest authorized dealers upon request.

American Dish Service is not responsible nor liable for any conditions of erosion or corrosion caused by corrosive detergents, acids, lye or other chemicals used in the washing or cleaning process.

**This warranty is void outside of the United States of America.**

**AMERICAN DISH SERVICE HAS MADE NO WARRANTIES THAT THE GOODS SOLD OR SERVICES PROVIDED ARE MERCHANTABLE OR FIT FOR ANY PARTICULAR PURPOSE AND THERE ARE NO WARRANTIES, EXPRESS OR IMPLIED WHICH EXTEND BEYOND THE EXPRESS LIMITED WARRANTY CONTAINED IN THIS AGREEMENT. UNDER NO CIRCUMSTANCES SHALL AMERICAN DISH SERVICE BE LIABLE FOR ANY LOST SALES, LOST PROFITS, OR ANY OTHER INTANGIBLE LOSS OR ANY OTHER SPECIAL OR CONSEQUENTIAL DAMAGES ARISING OUT OF THE USE OR ANY INABILITY TO USE THE PRODUCTS SOLD BY AMERICAN DISH SERVICE.**

American Dish Service's liability under this agreement shall in no event exceed the amount paid for the equipment purchased from American Dish Service. This warranty will be void if the Warranty Registration Card is not returned to American Dish Service within thirty (30) days of the equipments installation.

This warranty is void if the equipment is installed for residential use.

Any action under the terms of the Warranty must be commenced within one (1) year from the date of purchase of the equipment.

CLIP HERE AND MAIL

**WARRANTY REGISTRATION CARD**

**AMERICAN DISH SERVICE MODEL \_\_\_\_\_ DATE PURCHASED \_\_\_\_\_**

**SERIAL NUMBER \_\_\_\_\_**

**This Warranty is void unless this card is completed, signed, mailed and postmarked within 10 days after installation of the machine.**

**Purchaser's Name \_\_\_\_\_**

**Address \_\_\_\_\_**

**City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_**

**Purchased from \_\_\_\_\_ (Dealer's Name)**

**City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_**

**I have read and understand the American Dish Service warranty. I realize that the warranty will be void if the defect is due to**

# ***American Dish Service***

*Manufacturer of low and high temperature  
Commercial Dishwashers and Glasswashers*

900 Blake Street  
Edwardsville, Kansas 66111  
Ph:(913) 422-3700  
Fax:(913) 422-6630