

KRONEN®

Nahrungsmitteltechnik



Operating instructions

for the **KRONEN®**-Washmachine

DS1000mobil

Version 08-11_EN

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EU-Declaration of conformity

In compliance with the Machinery Directive (2006/42/EC), Annex II A

In compliance with the Electromagnetic Compatibility Directive (2014/30/EU)

The manufacturer	KRONEN GmbH Römerstrasse 2a 77694 Kehl am Rhein, Germany Tel.: +49 (0) 7854 9646-0 Fax: +49 (0) 7854 9646-500
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hereby declares that the following machine:

Designation:	DS1000mobil
Part number:	67579
Machine number:	545

meets the requirements of the Directives cited above.

The following harmonised standards have been applied:

- EN 614-1:2006+A1:2009 - Safety of Machinery - Ergonomic design principles - Part 1: Terminology and general principles
- EN 60204-1:2018 - Safety of machinery - Electrical equipment of machines - Part 1: General requirements
- EN ISO 12100:2010 - Safety of machinery - General design principles - Risk assessment and reduction
- EN ISO 13849-1:2015 - Safety of machinery - Safety-related parts of controllers - Part 1: General design principles
- EN ISO 13850:2015 - Safety of machinery - Emergency stop design principles
- EN ISO 13857:2019 - Safety of machinery - Safety distances to prevent hazard zones being reached by upper and lower limbs
- EN ISO 14119:2013 - Safety of machinery - Interlocking devices associated with guards - Principles for design and selection
- EN ISO 14120:2015 Safety of machinery - Separating safety equipment - General requirements for the design and construction of permanent and movable separating safety equipment
- EN 619:2002+A1:2010 - Continuous handling equipment and systems - Safety and EMC requirements for equipment for mechanical handling of unit loads

Original versions of the instruction manual associated with the machine and applicable technical documentation have been supplied.

Modifying the machine without our prior approval and written permission will invalidate this declaration of conformity.

Place:	Kehl am Rhein, Germany
Date:	10. May 2023
Signature:	
Position in company:	Eric Lefebvre, Chief Engineer of Kronen GmbH

Declaration of Conformity

for materials made of plastic that come into contact with foods.

The manufacturer	KRONEN GmbH Römerstrasse 2a 77694 Kehl am Rhein, Germany
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hereby confirms for the materials and objects of the machine

Designation:	DS1000mobil
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that can come into contact with foods during intended use, conformity with the general requirements



- of the Food and Feed Code,
- of Regulation (EC) No. 1935/2004 of 27 October 2004 on materials and objects that are intended to come into contact with foods
- of Regulation (EU) no. 2023/2006 of 22 December 2006 on good manufacturing practice
- of Regulation (EU) 10/2011 of 14/01/2011 on materials and objects made of plastic that are intended to come into contact with foods, together with their current amendments.
- Verordnung (EU) 2020/1245 vom 2. September 2020 zur Änderung und Berichtigung der Verordnung (EU) 10/2011 über Materialien und Gegenstände aus Kunststoff, die dazu bestimmt sind, mit Lebensmitteln in Berührung zu kommen

Regulation (EU) 2020/1245 of 2 September 2020 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food

The following materials in machines of KRONEN GmbH come into contact with foods:

polyethylene (PE)	polytetrafluorethylene (PTFE)
polyurethane (PU)	polycarbonate (PC)
polyoxymethylene (POM)	fluorocarbon elastomer (FKM)
polyamide (PA)	

Specification for intended use or limitations:

- see  chapter Intended use
- see  chapter Technical data

The total migration and the specific migrations are within the statutory limit when used in accordance with specifications. The inspection in accordance with art. 17 and 18 of Ordinance (EU) no. 10/2011 in conjunction with Annex V.

Place:	Kehl am Rhein, Germany
Date:	10. May 2023
Signature:	
Position in company:	Eric Lefebvre, Chief Engineer of KRONEN GmbH

1.1 Note; legal provisions on the operating instructions

These operating instructions are subject to **copyright**, which is exercised by the company Kronen. Copying these operating instructions, even in extract only, as well as **adding** or **removing pages**, is not permitted.

1. If **modifications** or **extensions** to the machine are necessary for the manufacturer, he will also supplement these operating instructions and make them available to the operator of the machine.

If a machine is used or sold **outside Germany**, the operating instructions must be replaced by operating instructions written in the respective national language, at least, however, in one of the two main languages (English, French inside the **EU**).

If the operating instructions become very dirty or are lost, they should be replaced at once by an identical version.

Note: In the above cases, complete the request sheet located on page 46 and send it to the manufacturer.

The operating instructions should be kept directly at the machine where they are accessible at all times.

1.2 Foreword to the operating instructions

These operating instructions are intended to enable you to familiarize yourself with the machine, including the observance of all the safety notes as well as their functions, and thus to achieve optimum use of the machine.

The operating instructions provide you with information as to how the machine can be operated safely and in a proper and economically efficient manner.

You must pay attention to the notes in these operating instructions so as to minimize risks, downtimes and repair costs as well as to increase the reliability and the life of the machine.

Note: Where there are existing national specifications, these operating instructions should be supplemented by the operator by adding instructions on accident prevention and environmental protection.

The operating instructions must be constantly available where the machine is used. The operating instructions should be read by all persons who have to work with or on the machine.

- **Operation:** including setting up, trouble-shooting during operation, removing production waste, disposing of process materials

- **Maintenance:** servicing, inspections, maintenance

- **Transportation :** security in transportation

Note: Attention must be paid to the binding regulations on accident prevention which are included in the operating instructions and which are valid in the country of operation, as well as to the recognized specialist rules for safe and proper working.

Warning: Special attention should be paid to the listed symbols in these operating instructions since they are used in the text to reinforce visually the notes on risks.

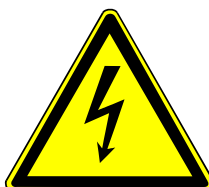
Note for
necessary
for functioning



Note on
safety



Note on electrical
engineering risks



Risk of
injury



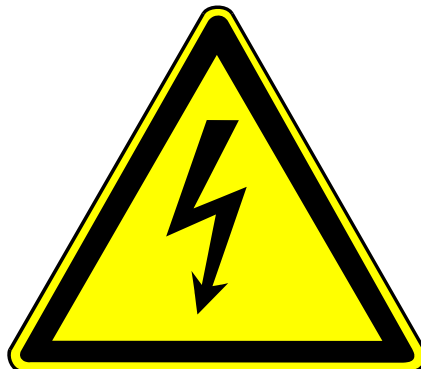
2 Manufacturer's notes on residual risks

Although we meet a high safety standard in designing and manufacturing the machine, **there remain** the following **residual risk factors**:

1. damage to the electrical lines (externally at the socket or at the machine socket) as a result of external influences;
2. failure of the protective equipment;
3. improper use of the machine;



4. cleaning the machine without protective clothing;
5. cleaning agents remaining in the foodstuffs area as a result of faulty cleaning work;



6. contamination of the immediate environment of the machine as a result of fats, water, cleaning agents, foodstuffs, etc.;
7. operating errors resulting from the use of unqualified and untrained personnel;
8. contamination of the machine, e.g. foodstuff residues.

2.1 Manufacturer-specific safety notes

So as to keep the **risks** as **low** as possible, take the **following measures**:

1. check the electrically conducting lines daily before beginning production so as to ascertain any visible, external damage;
2. check the full functioning of all protective equipment daily before beginning production;
3. ensure that the machine is used only as intended, i.e. for washing salad, vegetables and fruit;
4. the machine must be shut down completely for cleaning: i.e. switch off the washing machine and remove the plug;



5. after cleaning, use the washing agent which we recommend, Ass; the machine must be thoroughly rinsed with water to ensure that no residues remain in the foodstuff area;
6. the environment of the machine should be kept clean;
7. provide your employees with training as specified and check their qualifications at regular intervals;
8. use the test pick-up strip after cleaning the machine xxxxx

2.2 Basic safety notes

2.2.1 Warning notes and symbols

The operating instructions include the following words and symbols for particularly important information:

- Note:** information in respect of the economic use of the system/machine;
Warning: special information, requirements and prohibitions in respect of accident prevention;
Risk: information, requirements and prohibitions in respect of the prevention of personal injury and of large-scale material damage.

2.2.2 Basics; intended use

The machine has been constructed to the state of the art and in accordance with the recognized safety regulations. Nevertheless, it is still possible that, when the machine is in use, there is personal risk for the user or for third parties and there is a risk of the machine or other property being damaged.

Use the machine only when it is in technically perfect condition, and only as it is intended to be used, with consideration for safety and risks, paying attention to the operating instructions. Faults which might impair safety must be remedied at once or dealt with by specialists.

The machine should be used solely for washing salad, vegetables and fruit. Any other use, or a use which extends beyond this, such as washing metal parts, is deemed to be not as intended. The manufacturer or supplier is not liable for any damage which thus results. Risk is borne solely by the user. Use as intended includes also paying attention to the operating instructions and to observing the inspection and maintenance conditions.

2.2.3 Organizational measures

The operating instructions must constantly be kept accessible where the machine is being used (in the tool compartment or a specially provided container).

In addition to the operating instructions, attention should also be paid to the generally valid statutory and other binding regulations on accident prevention and on environmental protection, as well as to instructing the personnel.

Duties of this kind may also concern e.g. dealing with hazardous materials or making available / wearing protective equipment.

Supplement operating instructions and directives, including supervisory and reporting obligations in respect of operating peculiarities, e.g. supplement as regards work organization, working patterns, personnel employed.

Before beginning work, the personnel who are employed in working on the machine must have read and understood the operating instructions, in particular the Safety notes chapter. It is too late to wait until actually working on the machine. This applies in particular to those persons who work on it only occasionally, e.g. in setting up and maintaining the machine.

The personnel should be checked from time to time as regards awareness of safety and risks at work, paying attention to the operating instructions.

Use protective equipment in so far as it is necessary or required by regulations. (Cf. Manufacturer-specific safety notes on setting up the machine as well as on maintaining the machine.)

Pay attention to all the safety and risk notes on the machine.
All the safety and risk notes must be kept in a legible condition at the machine.

In the event of the machine or its behaviour changing in any way which is relevant to safety, shut down the machine immediately and report the faults to the responsible office / person. Do not make without the manufacturer's permission any modifications, additions or conversions in respect of the machine which might affect the safety regulations. This applies also to installing and setting safety equipment and valves as well as for welding on load-bearing parts.

Replacement parts must meet the technical requirements laid down by the manufacturer. This is always guaranteed in the case of original replacement parts. Observe the specified intervals or intervals indicated in the operating instructions for recurring tests/inspections.
(Cf. manufacturer's information on service intervals, replacement of parts.)

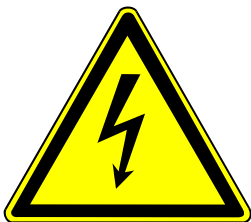
Workshop equipment which is appropriate to the work is absolutely necessary for carrying out maintenance measures.

2.2.4 Selection and qualification of personnel; basic duties

Work on / with the machine must be carried out only by reliable personnel. Observe the statutory minimum age.

Employ only trained or instructed personnel. Clearly specify responsibilities on the part of the personnel for operating, setting up, servicing and maintaining the machine. Ensure that only the personnel who have been set to work on the machine do so. Specify the responsibility of the main machine operator and allow him or her to reject the instructions of third parties which are contrary to safe practice.

Allow personnel who are to be trained, skilled up, instructed or who are undergoing general training to work on the machine only under the constant supervision of an experienced person.



Work on the electrical equipment of the machine must be carried out only by a specialist electrical engineer or by instructed persons under the management and supervision of a specialist electrical engineer in accordance with electrical engineering regulations.

2.2.5 Safety notes on certain operating phases

For standard operation

Do not do anything which could impair safety.

Before beginning work, familiarize yourself with the working environment where the machine is being used. The working environment should be checked for obstructions in respect of working and moving.

Take measures which ensure that the machine is operated only in a safe operating condition.

Operate the machine only if all protective equipment and safety-relevant equipment, e.g. removable protective equipment, emergency-off equipment is available and in operation.

Check the machine at least once per shift for externally visible damage or faults. Immediately report any noticeable changes (including that of operating behaviour) to the responsible office/person. If appropriate, immediately shut down and secure the machine.

Immediately shut down and secure the machine in the event of any operating faults.

Have the faults eliminated at once.

Start up the machine only from the operator's place.

It is not permissible to use instruments such as sticks or other objects to start up the machine.

Pay attention to switch-on and switch-off procedures, monitoring displays in accordance with the operating instructions.

Before switching on / starting up the machine, ensure that no one can be put at risk by the start of machine operation.

Before beginning work, check as to whether signal and lighting equipment is operational.

Do not do anything that impairs the stability of the machine.

2.2.6 Special work in connection with using the machine as well as maintenance work and trouble shooting during operation; waste disposal

Observe the setting, servicing and inspection work and inspection times which are specified in the operating instructions, including the information on replacing parts and equipment parts.

(Cf. manufacturer's information on servicing intervals, replacing parts.)

Only specialist personnel must carry out this work.

Inform operating personnel before beginning special work or maintenance work. Name those who are to supervise.

Pay attention to switching on and off procedures in accordance with the operating instructions and the notes for maintenance work in the case of all work which affects the operation, production adaptation, resetting or adjustment of the machine or of its safety-relevant equipment as well as inspection, servicing and repair.

Allow plenty of space to safeguard the maintenance area, insofar as is necessary.

In the case of servicing and repair work, the machine must be fully switched off and safeguarded against being switched on unexpectedly again.

Lock the main switch and remove key as well as affixing a warning notice at the main switch.

Carry out servicing and maintenance work only if the machine is located on a surface which is even and capable of bearing the machine.

When being replaced, individual parts and larger assemblies should be carefully fastened and secured to hoists in such a way that there is no risk. Use only suitable and technically proper hoists as well as load suspension equipment with sufficient bearing capability. Do not stand or work under suspended loads.

Only experienced persons should be given the work of slinging loads and instructing crane drivers. The instructor must remain in view of the operator or be in verbal contact with him or her.

Clean the machine, here in particular connections, including screw connections, at the beginning of servicing or of repairs, of oil and maintenance fluids.

Do not use any aggressive cleaning agents. Use lint-free cloths.

Before cleaning the machine with water or other cleaning agents, cover or stick down all openings into which water or cleaning agents must not enter for safety reasons or for operating reasons.

After the machine has been cleaned, the openings which have been covered or stuck down must be completely cleared.

Always tighten screw connections which have been loosened in the course of servicing or maintenance. If it is necessary to disassemble safety equipment when setting up, servicing or repairing the machine, the safety equipment must be reassembled and checked immediately after the servicing and repair work has been completed.

Ensure that process materials and replacement parts are disposed of in a safe and environmentally correct manner.

2.2.7 Notes on particular types of risk

Electrical energy

Use only original fuses with the specified strength of current.

Switch off the machine immediately in the event of faults in the supply of electrical energy.

Work on electrical systems or equipment **must be carried out only by a specialist electrical engineer** or by instructed persons under the management and supervision of a **specialist electrical engineer** in correspondence with electrical engineering regulations.

Machines and system parts on which inspection, service or repair work is carried out must be switched off at the main switch.

The electrical equipment of a machine/system should be regularly inspected and checked. Faults, such as loose connections or scorched cables, must be remedied immediately.

Noise

The workplace-related emission value is less than **70 dB (A)**.

It is thus not necessary to wear any ear protection.

3 Transportation and installation of the machine

3.1 Transportation and installation by the manufacturer

The service personnel who are authorized by the manufacturer carry out the transportation as well as the installation of the machine correctly, i.e. observing the valid safety regulations and the requirements of the operating instructions, and confirm this to the operator or to the employee authorized by the operator by issuing the declaration of transfer and of acceptance and by signing this.

3.2 Installation of the machine by the operator

The machine should be transported on a europallet. The available securing equipment (belt connections between machine and pallet) may be removed only at the planned location. The roller lift truck which is to be used for transportation must be licensed for a load of 600kg.

When transporting and installing the machine, attention must be paid to the respective employees being equipped with safety boots (steel capped) and suitable working gloves.

If there is no larger lift truck available which is licensed for lifting the machine down from the pallet, this work may also be carried out by at least 8 persons, observing the valid safety regulations and acting with the care required by the situation (6 persons for lifting the machine, 2 persons for pulling away the europallet). The machine weighs approx. 300 kg.

Warning:

There is a high risk of injury just at the time of installation.
For example, as a result of feet or hands being crushed.



The machine should be assembled in accordance with the descriptions in the operating instructions.

Before the beginning of production, all protective equipment should be checked as to its full functioning by the operator.

When setting the machine, a spirit level is used and the screw feet adjusted as appropriate.

4 Instructions for correct operation of the machine

- 1.) Prior to the start-up of the machine please assure yourself that **no debris** will be in the wash basin.

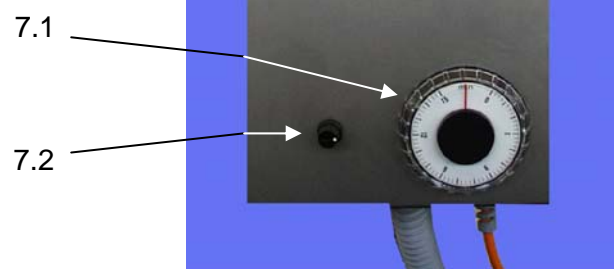


- 2) Please insert the wash pipe according to the illustration into the basin.
- 3) Please apply the basket retainer above the wash pipe.
- 4) Fill the basin with fresh water up to 5 cm underneath the basin border.
- 5) Put the power plug into the provided socket.

- 6) Put the basket with your produce into the basin.



- 7) Now you can start up the machine by turning the timer clockwise (pos. 7.1) and set the time of the wash cycle. The controller (7.2) serves for choosing the wash intensity. Just turn it into the desired position.



- 8) After work finish or for using new fresh water the sink can be drained when opening the installed ball valve.



5 Cleaning and maintenance of the machine





Chloric and salted cleaner or detergents must not permanently affect the stainless steel because of corrosion. After cleaning and resp. after having finished the production the machine has to be rinsed carefully with fresh water.
Non-observance causes expiration of the warranty !


5.1 Cleaning agents which may be used


We recommend using the following products, which are made from renewable and entirely degradable raw materials, to clean our products:


HACCP-compliant production support


Designation:	Kronen-Destain
Part number:	BIO1000
Supplier:	
Effectiveness / concentration:	<p>Kronen-Destain is a high-performance alkaline detergent. It is ideal for the effortless cleaning of conveyor belts.</p> <p>Does not foam, phosphate-free</p> <p>Does not contain any aggressive or abrasive substances</p> <p>A little goes a long way</p> <p>Entirely biodegradable</p> <p>Area of application:</p> <p>Conveyor belts which have become soiled during the process of cutting foodstuffs (salad, carrots, etc.).</p> <p>Application/Dosage rates:</p> <p>Depending on the level of soiling, Kronen-Destain can be used undiluted or mixed with water at a ratio of 1:1.</p> <p>Application time 24 - 48 hours; once this time is up, rinse thoroughly with clean water.</p> <p>Stubborn stains might need to be removed with a brush.</p> <p>Kronen-Destain will last for approx. 6-10 applications depending upon the level of soiling.</p> <p>Ingredients:</p> <p>Anionic and non-ionising tensides, auxiliary substances</p> <p>pH value:</p> <p>13 (concentrated)</p>


Designation:	CITREX 2000 all-purpose concentrated detergent
Part number:	BIO1001
Supplier:	
Effectiveness / concentration:	<p>CITREX 2000 all-purpose concentrated detergent is a high-performance combination of entirely natural products for use in all routine cleaning applications; it boasts the following quality features:</p> <p>High cleaning power, a little goes a long way, excellent value for money</p> <p>Able to remove 100% of grease (even when used in cold water)</p> <p>Does not contain any abrasive or harmful substances, totally non-toxic</p> <p>Calcium-soap-resistant, very kind to the skin</p> <p>Application/Dosage rates:</p> <p>Can be used for the deep and routine cleaning of any waterproof materia</p> <p>To remove stubborn stains:</p> <p>50 ml CITREX 2000 all-purpose concentrated cleaner to 10 l water</p> <p>Routine cleaning:</p> <p>10 ml detergent to 8 l</p> <p>Glass surfaces:</p> <p>5 ml detergent to 8 l water</p> <p>For spray cleaning applications using spray bottles:</p> <p>Pour 80 - 100 ml of CITREX 2000 into a 1000 ml spray bottle, top up with water until the bottle is full then spray the affected surface, working from bottom to top.</p> <p>If you are cleaning VA steel, wipe over with a damp cloth following application.</p> <p>To remove deposits of grease and food from anodised aluminium, mix 10 ml of product with 1000 ml water.</p> <p>Ingredients:</p> <p>Sugar surfactants - SAS, coconut oil, citrate, auxiliary substances</p> <p>pH value:</p> <p>Diluted approx. 8.8 with 1.2 gr/l water</p>

Designation:	BIOTEC concentrated limestone remover
Part number:	BIO1002
Supplier:	
Effectiveness / concentration:	<p>BIOTEC limestone remover is a high-performance acid cleaner with a pleasant fresh smell.</p> <p>For the effortless removal of limestone deposits, urine scale, water marks and soap residue, cement residue and rust stains from tiles, stone, ceramic and porcelain sanitary wear.</p> <p>Unblocks and cleans calcified, blocked and soiled waste pipes</p> <p>Does not contain any aggressive or abrasive substances</p> <p>A little goes a long way, good value for money</p> <p>Entirely biodegradable</p> <p>Areas of application:</p> <p>Production halls, toilet and bathroom facilities, valves and fittings, tiles, stone floors, ceramic, porcelain, surfaces and containers made from metal, steel, stainless steel</p> <p>Application/Dosage rates:</p> <p>Pour on BIOTEC limestone remover undiluted and rub gently with a brush or cloth. Leave to work then rinse thoroughly.</p> <p>Waste pipes:</p> <p>Pour BIOTEC limestone remover into the waste pipe and leave to work for 10 minutes before rinsing. Neutralise with CITREX 2000 and rinse with water. Skin and eye protection is required. - Wear rubber gloves.</p> <p>Ingredients:</p> <p>Amidosulphuric acid, DA polymers, scents, auxiliary substances</p> <p>pH value:</p> <p>1.8 - 2.2 (concentrated), 10 gr/l (diluted) 2.6-2.8</p>

Designation:	Myko mould remover
Part number:	BIO1003
Supplier:	
Effectiveness / concentration:	<p>An effective and long-lasting way to remove yeast and mould: No need for total remediation No build-up of dirt Any risk to human health is only present for a minimum period We achieve this using a special product developed specifically for use in sensitive areas (nurseries, schools). It has two ingredients (propanol and a microbicide amphotenside). The alcohol functions as a transporter and the tensides destroy the cell walls of the mould. The affected surface is sprayed using a compressed air device to remove the visible layer of mould*. The surface is then sprayed again 3 times at intervals of between 8 and 10 minutes. During these three applications, the tenside penetrates deep into the masonry, crystallising as it soaks in. This ensures that all layers of the mould are removed and provides effective protection against bacteria resettling. The site will be available for use again once the alcohol concentrate has been vented from the ambient air (this takes approx. 1 - 2 hours). * Obviously, the material destroyed by the mould (affected by corrosion/pigment changes) cannot be regenerated. The aim is to prevent the risk to health (and eliminate any resulting claims which might be asserted) in the long term. Recommended application: Soak the affected areas thoroughly using a compressed air spray device, leave to work for a short while then wipe the visible layer of mould away with a sponge. (Do not use natural sponge!!!) Spray the surface again 3 times at intervals of between 8 and 10 minutes, but do not wipe it. To reduce alcohol concentration levels, the room should be aired for 1 to 2 hours. (Depending on the nature of the affected underlying surface, the amount of product required will be approx. 200 - 250 ml/m².)</p>

Designation:	BIOTEC algae and grease remover
Part number:	BIO1004
Supplier:	
Effectiveness / concentration:	<p>Green film Only dry surfaces can be treated. Spray the affected surface with undiluted product from a spray bottle or garden spray. Do not rinse with water following application. Ensure even distribution. That's all there is to it!</p> <p>The cleaner works automatically; leave it for 24-48 hours after application. Should it rain during this period, the product might need to be re-applied if it has not had the desired effect. When re-applying, allow the underlying surface to dry completely, then you should be able to repaint without any problems.</p> <p>Grease: Spray the affected surface then leave the product to work for approx. 15 minutes. Depending on the level of soiling, you might need to work the product in with a brush. Once the treatment is complete, rinse with water.</p> <p>Dilution ratios: Undiluted, 1:1, 1:2, 1:5 dependent upon the level of soiling</p> <p>Ingredients: Anionic and non-ionising tensides, scents, auxiliary substances.</p> <p>pH value: 8 (concentrated)</p>

Designation:	CITREX 215 kitchen disinfectant cleaner
Part number:	BIO1005
Supplier:	
Effectiveness / concentration:	<p>CITREX 215 kitchen disinfectant cleaner is a cleaning and disinfecting product which can be used on any waterproof surface in a kitchen.</p> <p>High cleaning power, small quantities go a long way, excellent value for money</p> <p>Does not contain any abrasive or harmful substances, totally non-toxic</p> <p>Suitable for use on machinery</p> <p>Manufactured in compliance with DVG guidelines</p> <p>Areas of application:</p> <p>The product can be used on any waterproof surface, e.g. cutting mats, mincers, refrigerated counters, refrigerators, machines and floors.</p> <p>Dosage rates:</p> <p>Floor buckets: 0.5%</p> <p>Spray cleaners:</p> <p>Pour 10 ml CITREX 215 into a 1000 ml spray bottle then top up with water until the bottle is full.</p> <p>In a machine:</p> <p>Kärcher B 500 = 50 ml, Gansow 45 B53 = 50 ml, Hako = 50 ml</p> <p>Application times:</p> <p>Light soiling: Bacteria and mould 0.5%/hour</p> <p>Heavy soiling: Bacteria 1.5%/hour</p> <p>Ingredients:</p> <p>Anionic, non-ionising and amphotensides = 30%, disinfectants = 3.8%, IPA = 35%, ethanol = 20%</p> <p>pH value:</p> <p>Concentrated: 9.9 - 10.0; diluted (1 kg/l water): 7.9 - 8.8</p>

Designation:	Kronen-Destain PLUS
Part number:	BIO1006
Supplier:	
Effectiveness / concentration:	<p>Kronen-Destain PLUS is a high performance alkaline detergent. It is ideal for the cleaning of washing machines.</p> <p>Long-term reduction of mud production / accumulation</p> <p>Does not foam, phosphate-free</p> <p>Does not contain any aggressive or abrasive substances</p> <p>A little goes a long way</p> <p>Entirely biodegradable</p> <p>Areas of application: washing machines with pipework systems</p> <p>In the water circulation</p> <p>Application/Dosage rates:</p> <p>After mechanical cleaning, fill Kronen-Destain in the washing circulation for 1 to 2 hours. Then rinse thoroughly with clear water. After use, collect cleaning solution in an appropriate container. Kronen-Destain will last for approx. 6-10 applications depending upon level of soiling.</p> <p>Ingredients:</p> <p>Anionic and non-ionising tensides, auxiliary substances, pH value: 13 (concentrated)</p>

The cleaning substances listed above can be ordered from us or purchased by contacting the following address:

	<p>BioTec GmbH</p> <p>(Seelbach office)</p> <p>Dep. International Product- Support</p> <p>Am Sonnenberg 20</p> <p>77960 Seelbach/Black forest</p> <p>Germany</p>
Emergency contact details	<p>Tel.: +49 (0) 7823 - 960 315</p> <p>Fax.: +49 (0) 7823 - 960 306</p> <p>e-mail: bio-r.himmelsbach@t-online.de</p>

5.3 Notes on personal protective equipment

Protection and hygiene measures: clean hands after finishing work and before each break. Immediately take off dirty clothing. Avoid contact with the eyes.

Hand protection: protective gloves

Eye protection: protective goggles

Information on toxicology:

Primary irritant action on the skin: irritant

Primary irritant action to the eyes: irritant

Sensitization: non-sensitizing

Information on ecology:

General: The organic constituents of the preparation are biodegradable.
The preparation meets the requirements of the current Law on Washing and Cleaning Agents.

Notes on waste disposal:

Recommendation: after recovery, it can be reused.

Waste code number: 52725

Uncleaned packaging: return to the manufacturer

Waste disposal: recycling

Transportation regulations:

Overland transportation ADR/RID and GGVS/GGVE (international/domestic):

ADR/RID-GGVS/E category: No risk substances in accordance with GGVS

Identification in accordance with EEC guidelines:

Identification letter and designation of risk of the product: Xi irritant

R groups: R36 irritates the eyes

S groups: S2 must not come into the hands of children.

S46 in the event of being swallowed, immediately consult a doctor and show label (with composition).

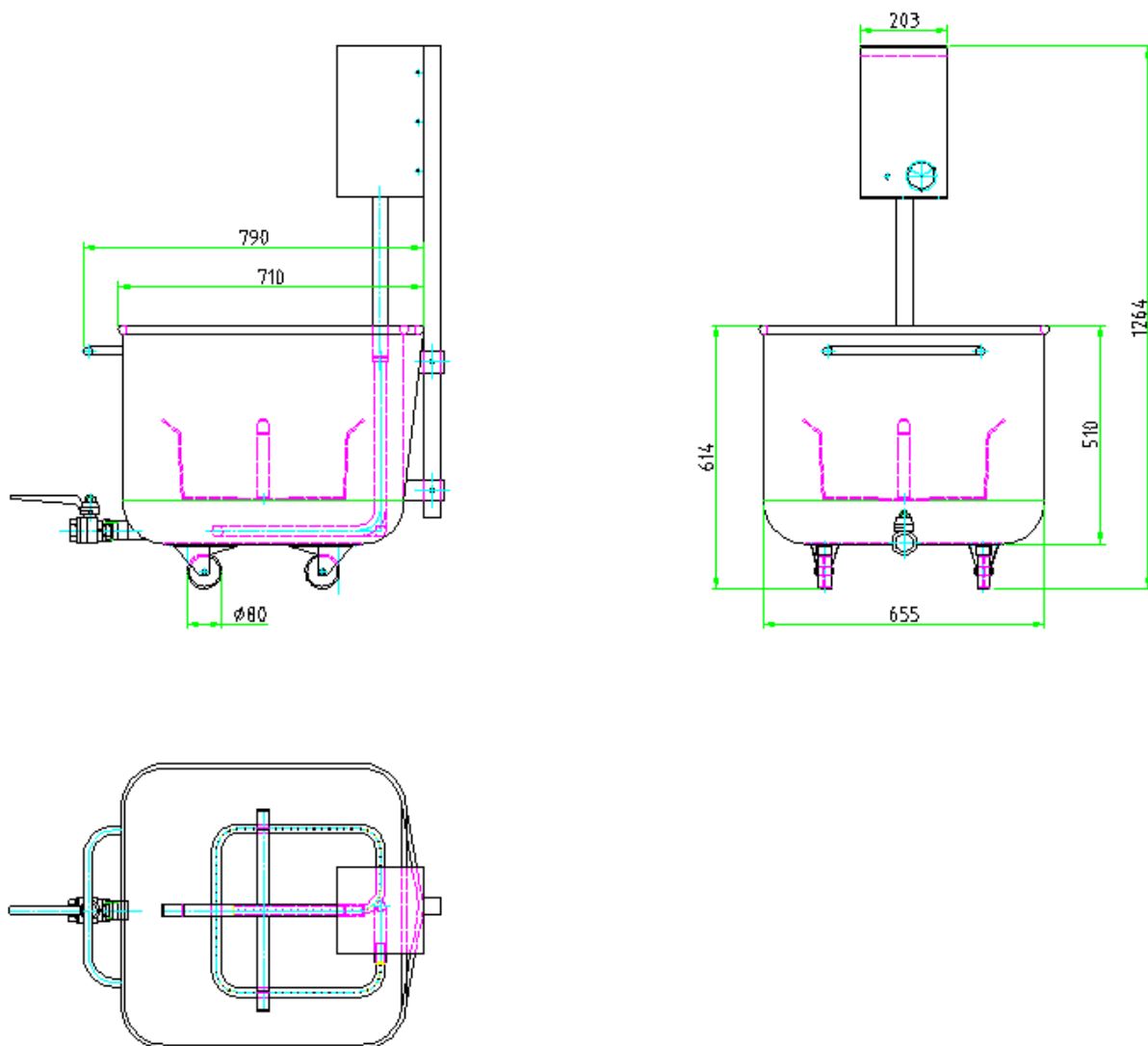
S26 in the event of contact with the eyes, rinse out thoroughly with water.

Category of water threat: WGK 1 (low threat to water)

Note: This information is based on the current level of knowledge; it does not constitute a guarantee of any product features and does not form the basis of a contractual relationship in law.

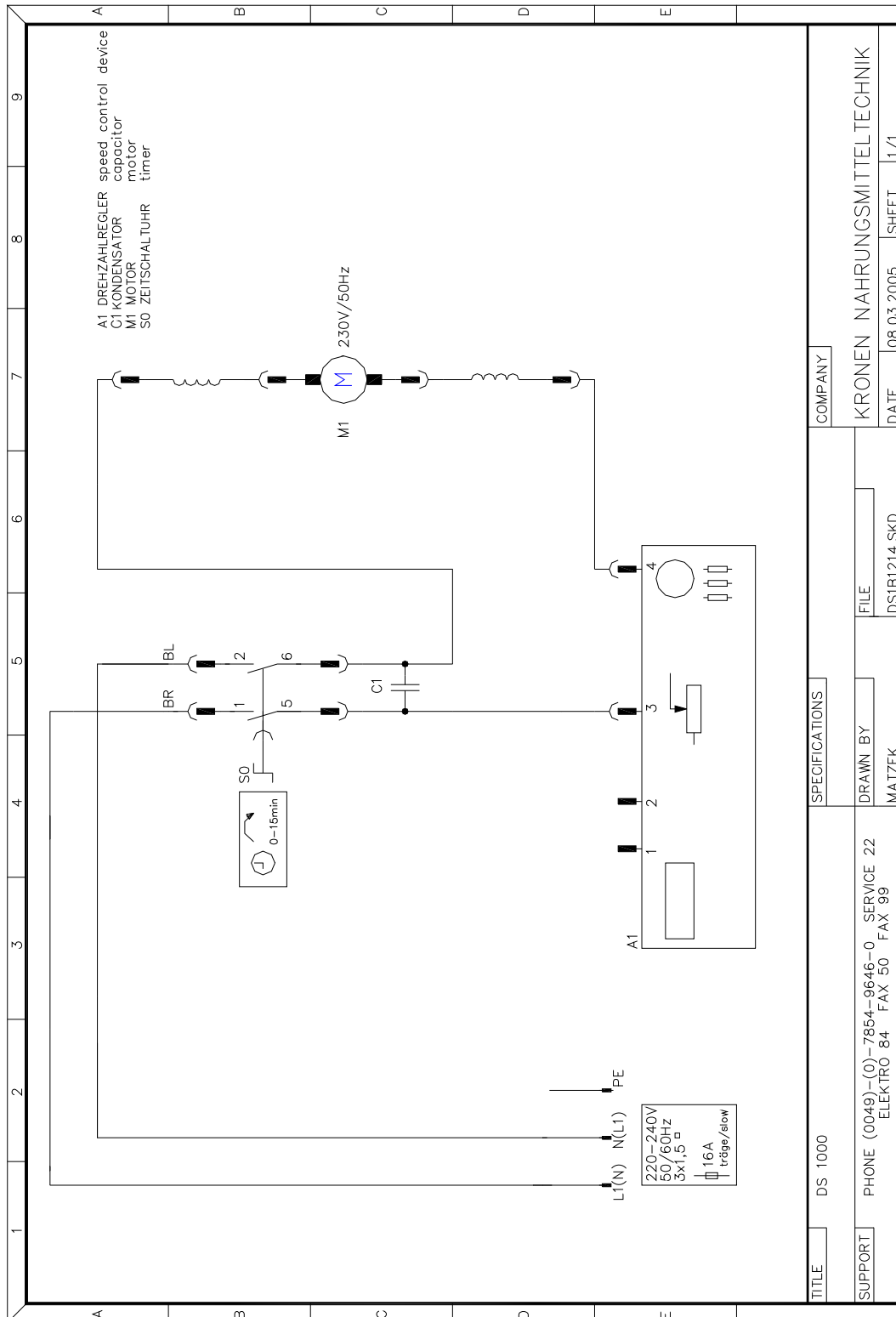
6 Mechanical design DS1000 mobil

6.1 Assembly sheeme



7 Electrical design DS1000mobil

7.1 Circuit diagramm DS1000mobil



8 Safety inspection

Date:	List of the mechanical and electrical faults which have been found and remedied:	Signature of the person charged by the manufacturer with servicing the machine

9 Repairs carried out

Date:	List of the mechanical and electrical work which has been carried out (in key words):	Signature of the person charged by the manufacturer with servicing the machine:

10 Notes on behaviour, information on the description of faults

Telephone and fax number for servicing

Make sure of the following points before you telephone us:

First ensure that no protective equipment is inoperative, e.g. might the plexiglass hood be incorrectly closed. Pay attention also to the information, under Faults and how to remedy them, in these operating instructions.

Then unplug the machine from the mains (remove the mains plug).



Now test as to whether:

1. Is it possible to find external mechanical damage on the housing of the machine and if so, where?
2. Is it possible to find external electrical damage on the electricity feed cable?
3. Has there been a cable fire (pay attention to the odour of scorched plastic)?
4. Has water splashed into the switch cabinet (open it to check)?
5. Is it possible to see any damage on the torsion bar and the roller chain?
6. Has an attempt been made to wash products for which the machine is not intended (e.g. metallic parts)?
7. Have extraneous objects entered the working area of the machine (knives, forks, spoons, jewellery, etc.)?

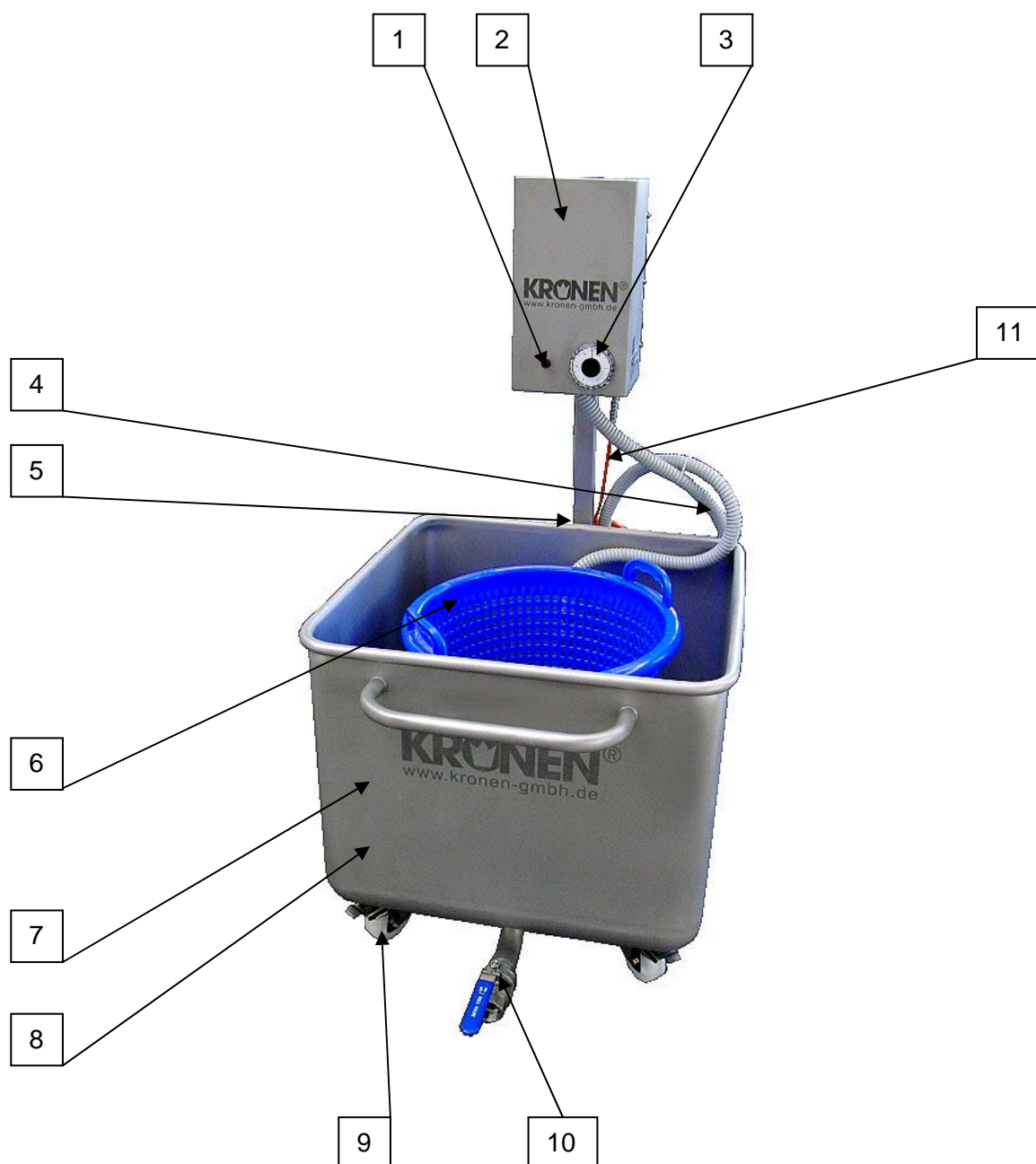
Now contact us, providing us with your information on the preceding questions. You can contact us using the following telephone and fax numbers:

Tel.: +49 7854 / 964622 + 96460 *

Fax: +49 7854 / 964650

10.1 Spare parts

If you have located the failure you can order following spare parts for the DS1000mobil :



10.2 Spare parts list

Pos.	Description	Part-no.
1	speed controller	48564
2	blower	66614
3	timer	63517
4	flexible tube 2,0m	63160
5	release handle	25568
6	basket	119050
7	perforated insert with basket holder	67876
8	wash pipe	63103
9	castor	45686
10	ball valve	65036
11	connecting cable	47026

11 Request sheet for the operating instructions

Kronen GmbH
Nahrungsmitteltechnik
Maschinenbau
Römerstraße 2a

D-77694 Kehl am Rhein

Re.: Request for the operating instructions

Dear Sirs,

Please send me / us the operating instructions as soon as possible, as described below, at.

Operating instructions no.:	Date of issue:	Type of machine:		Machine no.:
		DS1000 mobil		
Put a cross against the language you would like.	German	English	French	
Enter the number of copies requested.				
The operating instructions are being requested because of:				
Illegibility, dirt	Loss	Resale		

Date:

Signature of the operator or of an authorized signatory:

12 Declaration of Transfer

**To ensure that the operating instructions
are passed on to the operator**

Machine type:	DS1000 mobil
Machine no.:	

Address of the operator :
Company :
Contact person :
Tel. :
Fax. :
Road :
City / postcode :
Country :

The machine which is listed above with type and number was acquired by me.

The operating instructions with Number 1 accompanied the transfer of the machine.

.

Date: _____ **Signature of the operator:** _____

Date of delivery note Delivery note signature

Date of transfer :

Address of the manufacturer:

Address of the contractual dealer:

Company : Kronen GmbH
Tel. : 07854-964622
Fax. : 07854-964650
Road : Römerstraße 2a
Postcode / town: 77694 Kehl am Rhein
Country : Germany

The machine was transferred to the operator in accordance with the manufacturer's guidelines.

Date: _____ **Signature of the contractual dealer:** _____

13 Declaration of acceptance

The service personnel charged or authorized by the manufacturer certify to the operator that the KRONEN DS1000 mobil salad and vegetable washing machine was installed in accordance with the guidelines laid down in the operating instructions as well as the valid safety regulations. Before the declaration of release, all of the machine's safety equipment was tested for full functioning.

There was a comprehensive test run under the working conditions prevailing at the place of production. The wash experiments were successful, with observance of the intended use (cf. Manufacturer's notes on residual risks and general safety regulations).

The operator or the employee authorized by the operator was instructed by us in the following points, making use of the operating instructions:

- 1. Note on residual risks.**
- 2. Note on general safety regulations.**
- 3. Note on protective clothing for employees which we recommend.**
- 4. Demonstration of the machine's safety equipment.**
- 5. Setting up machine.**
- 6. Observance of the intended use of the machine.**
- 7. Instruction in the correct operation of the machine.**
- 8. Faults, their causes and remedies.**
- 9. Cleaning and maintenance of the machine as well as the cleaning agents recommended for this purpose.**
- 10. In his or her capacity as an employee authorized to give directions, it was pointed out to the operator or the employee authorized by the operator that he or she has a duty of instruction (also in respect of the operating instructions, i.e. making and keeping them available for personnel who are charged with working on the salad and vegetable washing machine).**
- 11. The obligation to supplement the information provided by the instructions by carefully reading the operating instructions.**

The DS1000 mobil KRONEN salad and vegetable washing machine was released on:

Date : _____

Time: _____

Signature of the person charged with service: _____