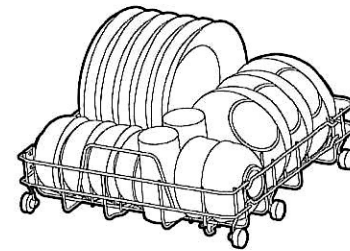


KAPAS

Tabletop Dishwasher Manual



Please read the manual carefully. It contains important information on how to install, use and maintain the machine. Please retain all documents for subsequent use or for next owner.

IMPORTANT SAFETY INSTRUCTIONS

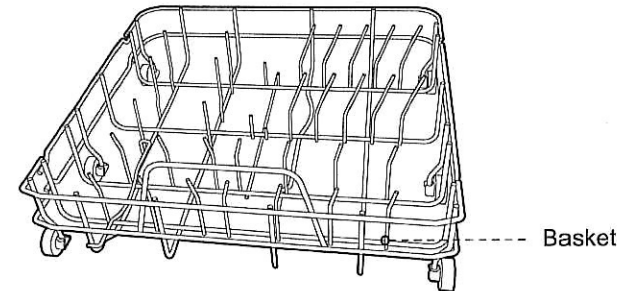
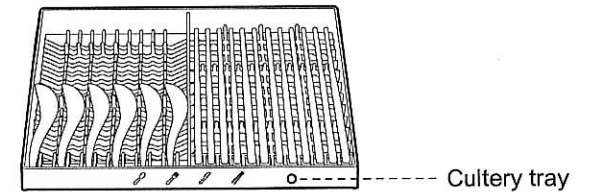
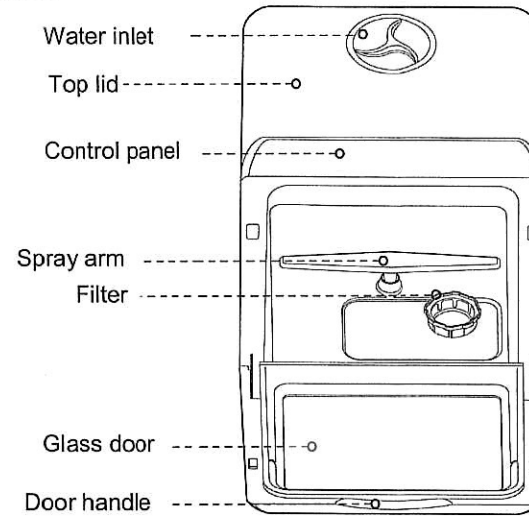
WARNING When using your dishwasher, follow basic precautions, including the following:

- a) Read all instructions before using the dishwasher.
- b) Use the dishwasher only for its intended function.
- c) Use only detergents or wetting agents recommended for use in a dishwasher and keep them out of the reach of children.
- d) When loading items to be washed:
 - 1) Locate sharp items so that they are not likely to damage the door seal; and
 - 2) Load sharp knives with the handles up to reduce the risk of cut-type injuries.
- e) Do not wash plastic items unless they are marked "dishwasher safe" or the equivalent. For plastic items not so marked, check the manufacturer's recommendations.
- f) Do not touch the heating element during or immediately after use.
- g) Do not tamper with controls.
- h) Do not abuse, sit on, or stand on the door or dish rack of the dishwasher.
- i) To reduce the risk of injury, do not allow children to play in or on a dishwasher.
- j) Under certain conditions, hydrogen gas may be produced in a hot-water system that has not been used for two weeks or more. **HYDROGEN GAS IS EXPLOSIVE.** If the hot-water system has not been used for such a period, before using the dishwasher turn on all hot-water faucets and let the water flow from each for several minutes. This will release any accumulated hydrogen gas. As the gas is flammable, do not smoke or use an open flame during this time.
- k) Remove the door to the washing compartment when removing an old dishwasher from service or discarding it.
- l) **DO NOT IMMERSE IN WATER.**
- m) **HOUSEHOLD AND INDOOR USE ONLY.**
- n) It is forbidden to open the door while the appliance is working to avoid personal danger. Don't open the door when washing avoiding to hot water flying out causing any hurts

SAVE THESE INSTRUCTIONS

Product Introduction

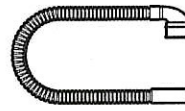
Machine



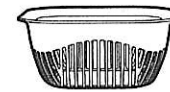
Parts list



Inlet hose x1



Drain hose x1



Fruit basket x1



Cup x1



Hose collar x1

Installation

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance for electric current. This appliance is equipped with a cord having an equipment-grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is installed and grounded in accordance with all local codes and ordinances.

WARNING - Improper connection of the equipment-grounding conductor can result in a risk of electric shock. Check with a qualified electrician or service representative if you are in doubt whether the appliance is properly grounded. Do not modify the plug provided with the appliance, if it will not fit the outlet, have a proper outlet installed by a qualified electrician.

1. Inlet hose installation

① connect machine

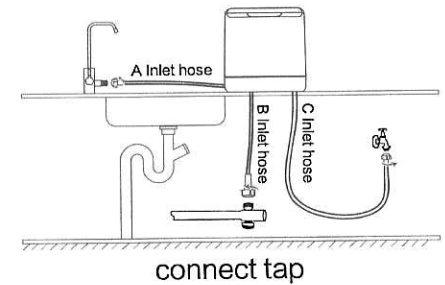
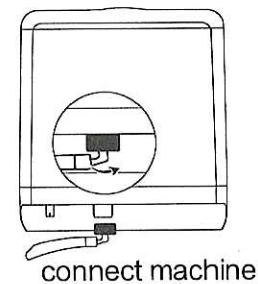
Insert inlet hose elbow into the water inlet behind machine and tighten the screw.

② connect tap

A、B、C three options for tap connection, but B and C options need make a hole on or behind cabinet in order the hose can go through cabinet.

Note:

the product has the characteristic of heating liquid;
water temperature do not be over 104° F if use hot water ;
the size of inlet hose elbow is 3/4' with inner thread,
the tap size must be 3/4' with outer thread.



Tableware Display

- 1 Please get rid of large food residue on tableware, avoiding to block water hose.

Note:

In order to fully clean tableware, please tilt tableware internally or put stained face down.;

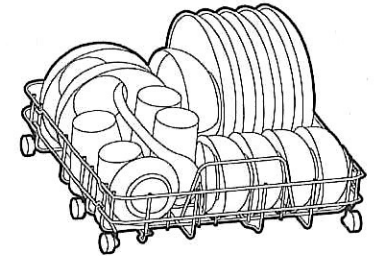
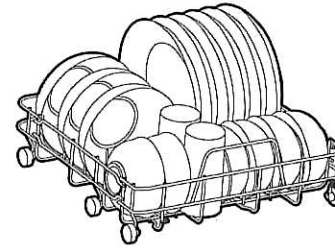
The capacity of maximum number of place settings is six.



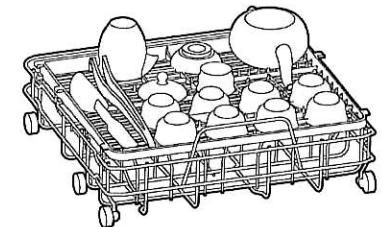
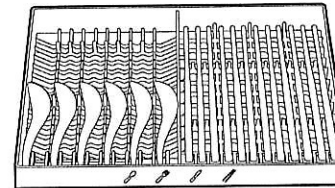
Please make reference to right pictures for tableware display.

Note:

In order to fully clean tableware, please tilt tableware internally or put stained face down.



- 3 Please make reference to right pictures, put spoons, fork and knives on the tray, but keep enough gap between them. And, tea tools can be put on it to clean.



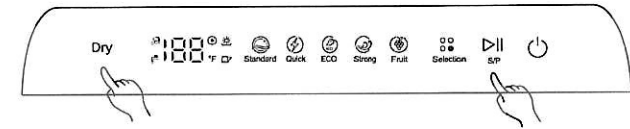
Operation

④ Run program

Touch “▶||”, run selected program, machine will check water supply automatically.

Note:

- ①The system will automatically check all supplies are appropriate, if the indicators “☞” “☛” become red, you need open tap or fill tank;
- ②After 5 times checking, there is still no water supply, the machine will enter standby mode;
- ③Touch “▶||” to force pause machine and add tableware during washing;
- ④Touch “⏻” for 3 seconds to quit program, the machine will drain, then stop;
- ⑤Touch “Dry” to add 73 hours' circular wind to keep air fresh inside machine.

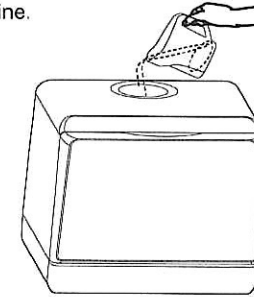


⑤ Wash

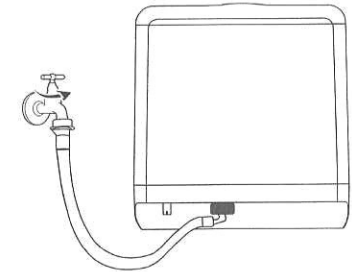
The machine has two water supply models, tap model and tank model.

Note:

- ①The indicator “☛” is white, means tank model;
- ②The indicator “☞” is white, means tap model;
- ③If tank is full, the machine will switch into tank model automatically;
- ④Fill 3 cup of water into tank, Di,Di,Di will be sound if tank is full, the indicator “☛” will become white;
- ⑤If tap model, please open water tap.



Fill water by hand
(For tank model)



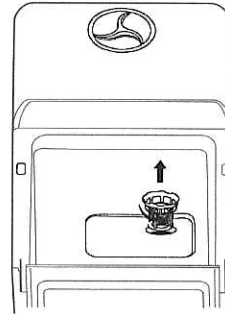
Connect tap
(For tap model)

Maintain & Clean

1. Clean Filter

① Disassemble.

Rotate anticlockwise to disassemble the filter set, Which have 3 parts, filter mesh, main filter and fine fileter.



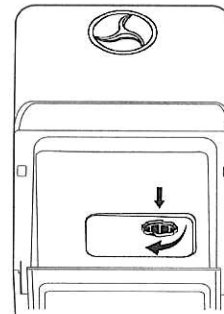
② Clean

Use water to flush and brush each of filter parts.



③ Assemble

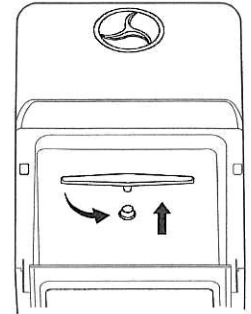
After cleanning, rotated clockwise to close the filter set.



2. Clean spray arms

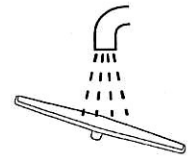
① Disassemble

Open the door, take out the basket, then pull out the up and down spary arm



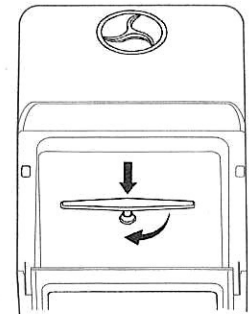
② Clean

Use water to flush and brush each spary arm, use tools with sharp point, like needle to clean holes if needed.



③ Assemble

After cleanning, please press each arms into position, make sure the arms can move smoothly.



Fault & problem

2.Problem(1)

Problem	Reason	How to deal with
Tableware is not clean	Incorrect tableware loading	Be sure enough gap between tableware.
	spray arm trapped	Be sure nothing trap the spray arm.
	Blocked spray arm	Clean spray arm.
	Blocked filter	Clean filter set.
	Incorrect filter installation	Correctly assemble filter set.
	Incorrect program selection	Select appropriate washing program.
	No detergent	Add detergent (block/powder/liquid).
Don't start the machine	Water shortage	Add water till the indictator light off.
	Door do not close fully	Check the door if anything stop closing fully.
Can not select program	Be washing	Re-select program after stop in-progress program or wait in-progress program finishing .

Fault & problem

2.Problem

Faults	Reason	How deal with
A mount of foam in the machine	Use incorrect detergent	1.Use special detergent for dishwasher; 2.Open machine, wipe out foam by hand; 3.Fill 2-3L water into machine, select any program, after 1-2 min, the foam will be drained, can repeat the process if needed.
Abnormal sound in the machine	Spray arm knock tableware	Correctly set the tableware
	Tableware move slightly	Fix tableware before washing
Egg custard left on the tableware	Portein solidification	Clean the tableware with egg custard by hand
Water drops left inside of machine	Drying time is not enough	Selet "Dry"program

RoHS Requirement

Hazardous substances content						
Components	substances					
	Pb	Hg	Cd	Cr6+	PBB	PBDE
Plasti parts	O	O	O	O	O	O
Metal parts	O	O	O	O	O	O
Rubber parts	O	O	O	O	O	O
Screws	O	O	O	O	O	O
Stickers	O	O	O	O	O	O
Heat plate	O	O	O	O	O	O
Wire	O	O	O	O	O	O
Water pumps	O	O	O	O	O	O
PCB, Fan	X	O	O	O	O	O
Water valve	O	O	O	O	O	O
Parts of others	O	O	O	O	O	X

The table is made according to SJ/T11364 standards.
 O: indicates the hazardous substance contain is below the limitation of GB/T26572 standards.
 X: indicate the hazardous substance contain is over the limitation of GB/T26572 standards, but fit for the ROHS order.
 The information of the table is offered by suppliers, under the present skills, we will keep the best level of hazardous substance in all of machine parts. We promise that we will try our best to low the level of hazardous substance in the machine through improving the technologies constantly.