CONTENTS

CONTENTS ---------- 1

Safety Instructions ---------- 2

Packing List ---------- 4

Installation Method ---------- 5

Main Technical Specifications ---------- 6

Control Panel ---------- 6

Operation Instructions ---------- 6

Dinnerware Positions ---------- 8

Daily Cleaning ---------- 8

Maintenance ---------- 9

Troubleshooting ---------- 10

Wiring Diagram ---------- 10

Bill of Material ---------- 11

Abnormal and Fault Codes ---------- 13

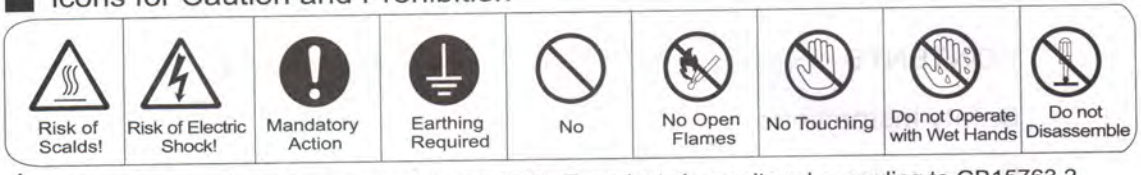
Safety Instructions

To avoid injury and property damage to users and other persons, we categorize safety instructions and assign symbols as follows.
All of the following instructions are important safety instructions. Please strictly observe them and use them correctly after fully understanding them.

■ Categories by Degree of Damage or Injury

⚠ Danger	Ignoring this symbol and operating incorrectly is prone to cause danger and serious injuries, or cause fire.
⚠ Warning	Ignoring this symbol and operating incorrectly may cause danger and serious injuries, or cause fire.
⚠ Caution	Ignoring this symbol and operating incorrectly may cause injuries or property damage.
Recommendation	Contents suggested sto be understood for safe and correct use.

■ Icons for Caution and Prohibition



⚠**Caution:** The quality of tempered glass on FOTILE products is monitored according to GB15763.2. The tempered glass has a minimal probability of spontaneous glass breakage due to its reinforcing mechanism. Please see GB15763.2 for the spontaneous glass breakage probability. For spontaneous glass breakage not caused by improper use, our company promises to change this accessory free of charge.
If there are any conflicts between terms in this operation manual and national laws and regulations, the national laws and regulations shall govern.

* **Special note:** Please use this product by strictly following instructions in this operation manual. The company is not responsible for any property damage or bodily injuries caused by improper use of this product.

⚠ Danger

No	Do not wet the power plug, connectors or other electric parts, or it may cause electric shock or other accidental damages.	No	Do not modify, stretch, knot the power cord or place heavy objects on it. Doing so may cause damage to the power cord and result in electric shock, fire, etc.
No	Do not leave children alone to use the product or near the bottom of the product, or it may cause electric shock or other accidental damages.	Do not Operate with Wet Hands	Do not touch the power plug or electrical parts with wet hands, or it may cause electric shock.
Risk of electric Shock!	Before installation and repair, please pull out the power plug to avoid electric shock.	Risk of Scalds!	Do not use flammable solvents such as alcohol to clean the sink.
Mandatory Action	During movement, please pay attention to edges and corners of the sink to avoid scratches.	Risk of Scalds!	During operation of this product, do not forcibly open the door, as hot water spilled out may cause scalds.
Earthing Required	The socket must be equipped with a reliable earth line to ensure safety. Do not connect the earth line to a gas pipe, water pipe, lightning rod or telephone line. Poor earthing may cause electric shock and other accidental damages.		

⚠ Warning

No	Do not use power sockets with loose or poor contact, or it may cause electric shock, short circuit and fire.
Risk of Scalds!	Do not leave children or persons with mobility difficulties alone to use this product. Do not put this product within the reach of children, or it may cause scalds, electric shock or other accidental damages.
Risk of Scalds!	Do not touch heating units when in use, or it may cause scalds.
Mandatory Action	If the ultrasound operation causes any discomfort, please stop using and contact the manufacturer.
Mandatory Action	When you open the door after operation, hot steam may escape. Please stand away from the door to avoid scalds.
Mandatory Action	Knives and other sharp tools must be placed in the dish rack horizontally and with sharp edges facing down.
No	Disassembly of the product for repair or changing parts by unprofessional persons without authorization is prohibited.
No	In the proces of washing dinnerware, do not add dishwater liquid or foaming detergents.
Mandatory Action	For any faults, please pull out the power plug, stop using the product and take appropriate actions according to "Troubleshooting".
Mandatory Action	If water leaks during operation, please stop using and contact the manufacturer immediately.
Mandatory Action	Do not fill hot water into the inlet pipe directly, or it may affect the normal use of the product.
Mandatory Action	Please use new hoses to connect appliances to the water source. Do not reuse old hoses.

⚠ Caution

No	While washing fruits and vegetables, do not put fruits and vegetables with conflicting nutrient together to avoid nutrient loss.
No	Do not put heavy objects on the glass of the product.
No	Do not clean the glass with coarse cleaning agents or sharp metal scrapers. They may scratch the glass surface and cause the glass to break.
Mandatory Action	After each cleaning, please clean out food debris in the debris basket in time.
Mandatory Action	The strength and height of the countertop should be enough to support the product, and the complete machine should be installed on the countertop firmly.
Mandatory Action	Do not put objects with a lot of silt into the product, or it may cause abnormal operation of the product.
No	Do not use multi-functional sockets with many plugs.
No	The product may get hot during use. Please do not touch the heating elements of the product and their surrounding areas.
No	Keep the complete machine away from heat sources and flammable materials such as gas and alcohol.
No	Please ensure the sewer pipe is not blocked. Blockage may cause abnormal operation of the product.
No	Do not clean meat in the functional sink.
Mandatory Action	During operation of the product, do not pour water directly into the functional sink, or it may cause abnormal operation of the product.
Mandatory Action	This product is not supplied with a faucet. Users need to purchase the faucet separately.

Recommendation

- Please leave as little large debris (such as bones) as possible on the dinnerware to be washed to avoid interference with the rotation of the spray arm and affect the normal operation and cleaning effectiveness of the product.
- After installation of the spray arm, please check for correct installation to prevent the spray arm from dropping and resulting in damage to the machine.
- When you close the door, please press the door to ensure to the sealing of the functional sink.
- We recommend you to add special dishwashing powder before washing dinnerware.
- Please clean dinnerware with debris in time, since rice, eggs, cooked wheaten food, spinach and cooked grains are difficult to remove after remaining in the dinnerware for a long time.
- Do not wash valuables such as gems or gold in the sink, or it may cause damage.
- When you place the dinnerware, please ensure fragile objects such as goblets away form other dinnerware.
- We recommend you to open the door to keep the sink dry after washing.
- Before executing the produce washing program, please clean debris at the bottom of the sink.
- See the following table to determine whether or not certain dinnerware is washable:

Dinnerware and Material	Washable or not	Dinnerware and Material	Washable or not
Aluminum	Yes	Stainless Steel	Yes
Disposable Aluminum	No.The materials will break off and adhere to other dinnerware.	Pure Silver	Yes
Bottle and Can	No. The label is adhesive. It may block the spray arm to affect washing results .	Tin	No. It may erode and rust.
Cast Iron	No. It may rust.	Wooden Ivory	No. Unprocessed wood may distort and crack.
Ceramics	Yes		
Crystal	Yes	Knife with Hollow Handle	No. Adhesive in the knife may loosen and fall off under the heat of hot water.
Aurum	No. It may discolor.		
Glass	Yes	Copper and Bronze	No. It may distort and discolor due to hot water and detergent.
Disposable Plastics	No. It cannot withstand hot water and detergent.		
Plastics	Yes		

Note: For other special materials, please consult the local after-sale service center.

Packing List

Please check the following product and accessories for the quantity and integrity after opening the package. If there is any missing part or damage, and it is:

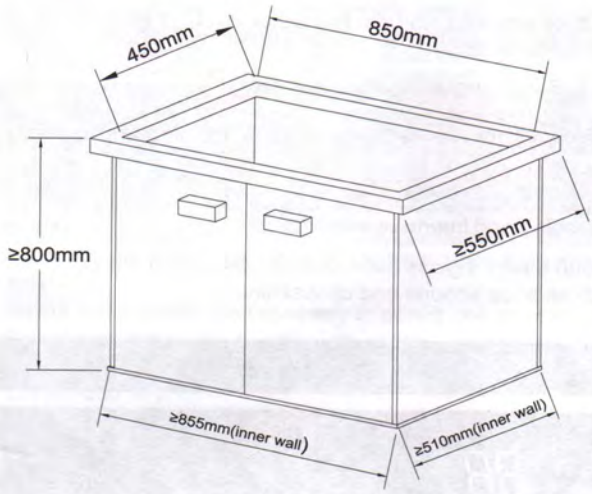
- Responsible by the company or seller, please contact the seller to handle it;
- Responsible by yourself, please contact the local after-sale service center of the company nearby.

Operation Manual	1	Outlet Pipe Components	1
Complete Machine	1	T-joint Tube	1
Vegetable Basket	1	Inlet Pipe	1
Dish Rack	1	Strainer	1

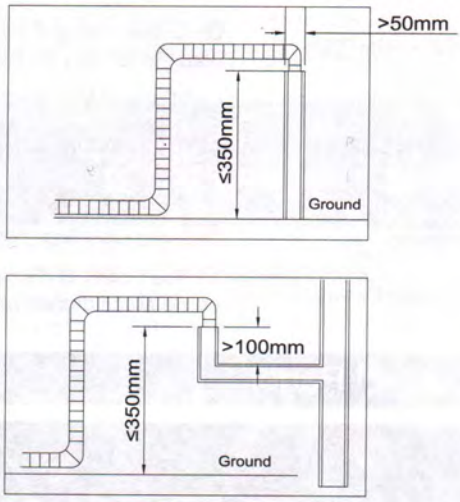
Installation Method

- The product should be installed on a flat and stable place that is convenient for operation and maintenance. Do not install the product slantwise.
- Do not put the product in places that are moist or prone to get wet.
- The product is to be inserted into a kitchen cabinet. The materials of the cabinet where the product is to be installed must be resistant to high temperature and moisture.
- During installation, the product should be at least 30 cm away from the gas meter and gas pipelines.

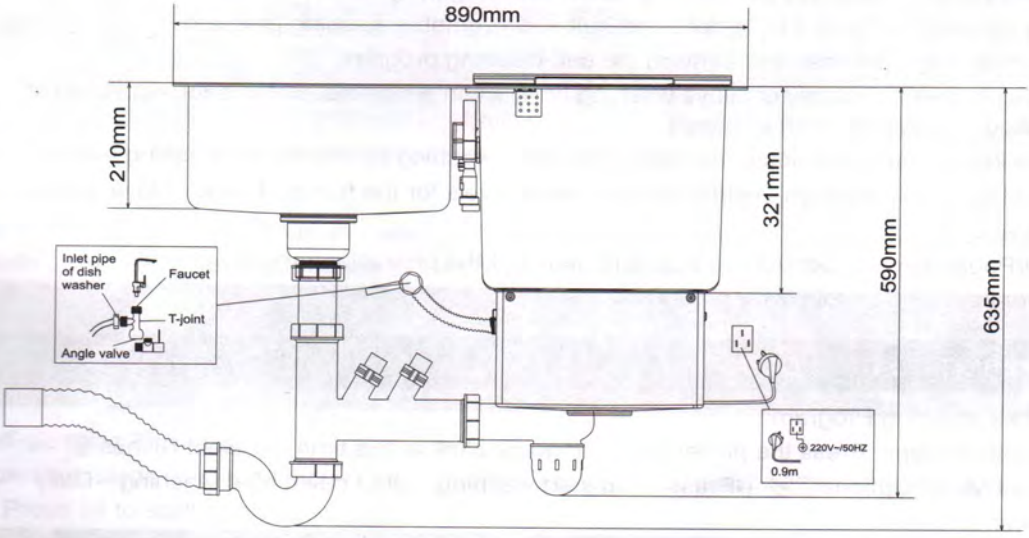
Dimensions of the Cut-out and the Cabinet



Installation Diagram of Outlet Pipe



Front View



Main Technical Specifications

Model	JBSD2T-Q3/JBSD2T-Q3L
Power Supply	220V~/50Hz
Rated Power of Complete Machine	1850W
Net Weight	26kg
Normal Operational Water Pressure	0.03MPa-1MPa
Heating Mode	Heating with heating plate
Water Consumption	Dishes washing: 5.7 L Produce washing: 15 L for low water level, 21 L for middle water level and 26 L for high water level
Overall Dimensions	L 890 mm * W 480 mm * H 635 mm (including the outlet pipe)
Dish Washing Temperature	45℃ for delicate washing, 70℃ for normal washing and 70℃ for intensive washing
Rinse Mode	Spray rinse
Programs	Delicate washing, normal washing and intensive washing
Standard Capacity	11 rice bowls, 8 dishes, 1 soup basin, 4 glass cups (with 2 relish dishes) and some small dinnerware such as soup spoons and chopsticks

Control Panel



1. Ultrasound key : Press it to activate the ultrasound function. It can be used separately.
2. Dishes key : Press it to perform the dishes washing program.
3. Produce key : Press it to perform the fruit and vegetable washing program.
4. Self-clean key : Press it to perform the self-cleaning program.
5. Display screen : It mainly displays washing time, wash programs, water level, activation of ultrasound,operation start or pause.
6. Mode key : Select delicate, normal or intensive washing for the dishes washing program.
7. Level key : Select high, middle and low water levels for the fruit and vegetable washing program.
8. Start/Pause key : Control the start and pause of the product.
9. Power key : Control power on and off.

Operation Instructions

■ Dishes Washing Program

Operation steps: Press the power key (figures blink at this time)→Select Dishes → Select Mode(Optional) →Press to start washing→Shut down after washing→Daily cleaning.



Select washing programs (see the table below):

	Delicate	Normal	Intensive
Washable Dinnerware	Fragile objects such as thin cups and tall glasses	Dirty dinnerware	Very dirty dinnerware
Washing Time	18minutes	26minutes	30minutes
Water Consumption	5.7L	5.7L	7.8L
Recommended Amount Of Detergent	8g	8g	15g
Washing Temperature	45℃	70℃	70℃

Notes: The system uses the normal washing mode by default.

■ Produce Washing Program

Operation steps: Press the power key ◯ (figures blink at this time)→Select Produce → Select Mode (Optional) → Select Level (Optional) → Activate the ultrasound function by default → Press ▷|| to start washing.



Remarks:

1. Select mode: Press the Mode key to select one from delicate washing, normal washing and intensive washing.
2. Select level: Press the Level key to select one from high, middle and low water levels.
3. Select the ultrasound function: The Ultrasound key mainly controls whether the ultrasound function is used or not; the system activates the ultrasound function by default, and it can be canceled by pressing the Ultrasound key.

		Delicate	Normal	Intensive	Ultrasound 0nly
Washing Time	Low Water Level	12minutes	15minutes	15minutes	13minutes
	Middle Water Level	13minutes	16minutes	16minutes	14minutes
	High Water Level	14minutes	17minutes	17minutes	15minutes
Washing Objects	High, Middle and low Water Levels	• Fruits and vegetables prone to be mashed during washing, such as cherries, strawberries and red bayberries	• Fruits and vegetables such as apples, pears, oranges, grapes, peaches, cucumbers, green vegetables and tomatoes	• Fruits and vegetables with very dirty surface, such as sweet potatoes, potatoes and peanuts • Fruits and vegetables with waxed surface or seriously eroded by pesticide	• Only pesticide residue on the surface of fruits and vegetables is removed

Note: The system uses normal washing and low water level by default.

■ Ultrasound Only Program

Operation steps: Press the power key ◯ (figures blink at this time) → Select the ultrasound mode → Select Level (Optional) → Press ▷|| to start washing.

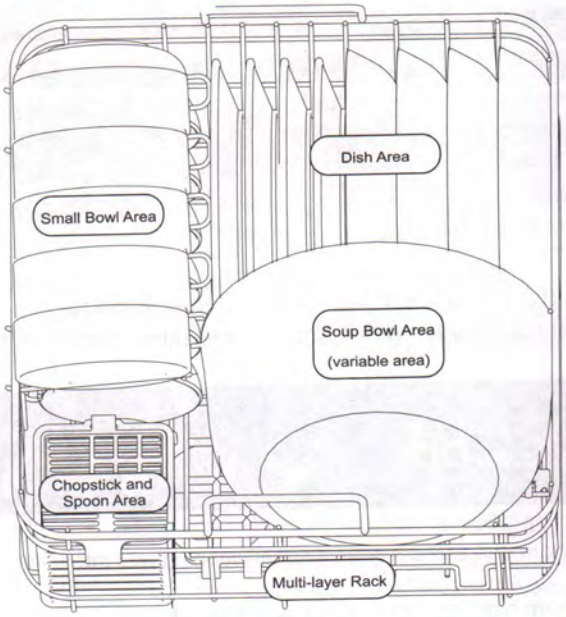


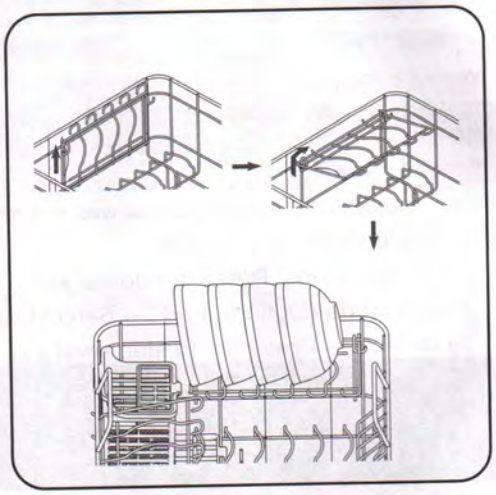
■ Self-cleaning Program

Operation steps: Press the power key ◯ (figures blink at this time) → Select the Self-clean → Press ▷|| to start washing.



Dinnerware Positions



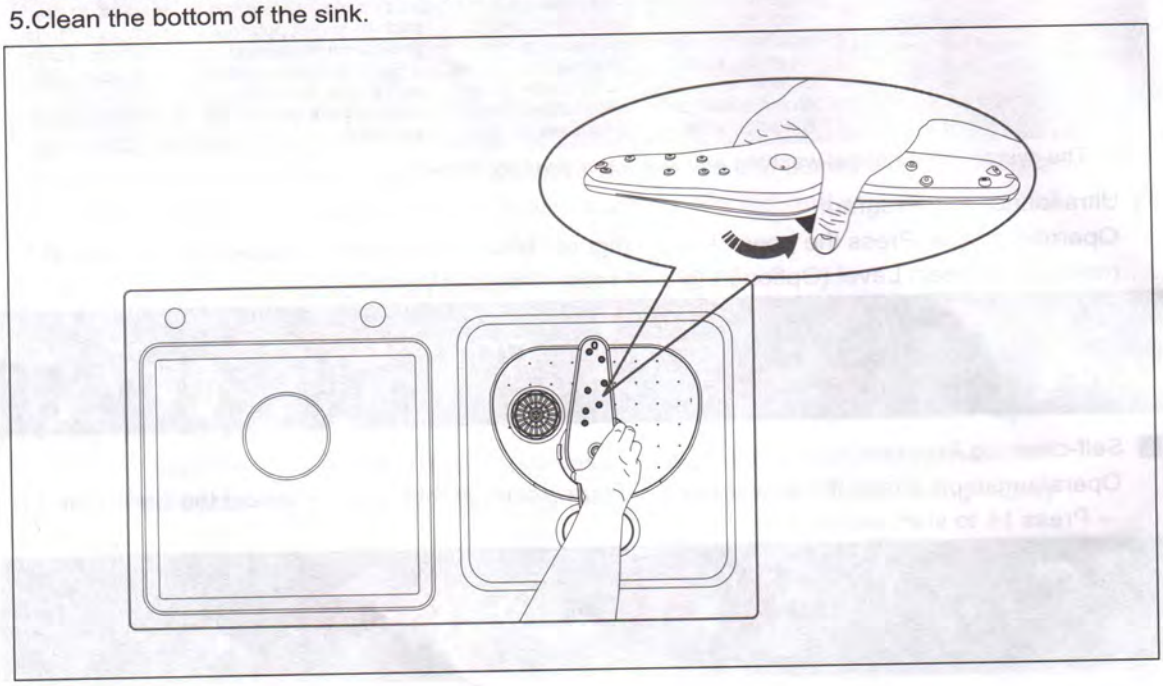


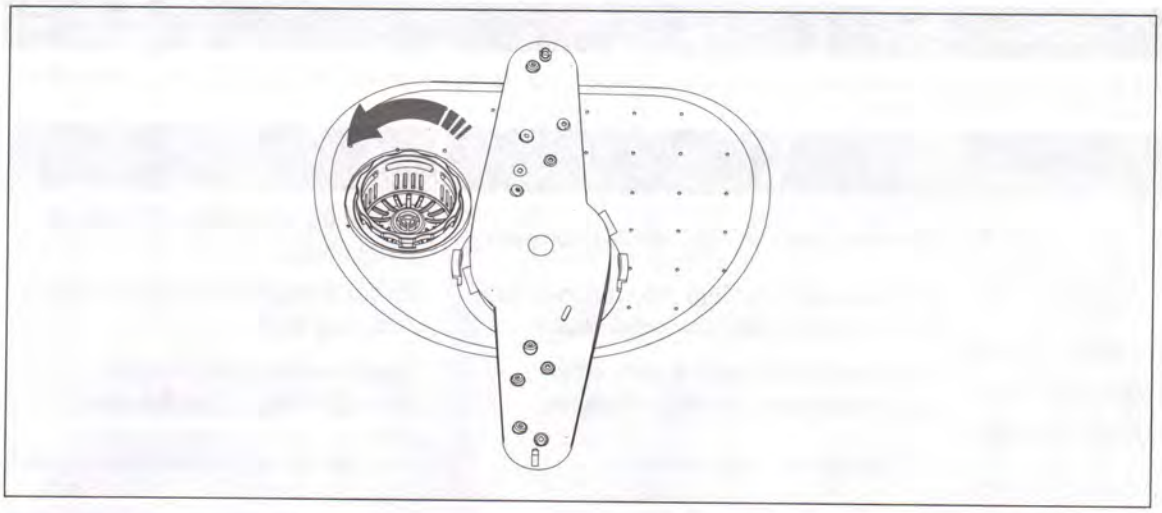
Multi-layer Rack: You can put dinnerware on the rack after pulling it up and overturning the rack.

Notes: Before using the dish rack, please cut off the plastic cable ties.

Daily Cleaning

1.Open the door to clean dirt left on the door.
2.Clean walls and wall corners of the sink and add detergent as appropriate.
3.Turn the spray arm anticlockwise to remove and clean it.
4.Remove the filtering screen and clean it.
5.Clean the bottom of the sink.





Maintenance

1. Do not use detergent to clean the sealing strip. The sealing strip may have holes or cracks as time elapses. For any holes or cracks, please change the sealing strip with a new one.
2. If the product has not been used for a long time, please activate the self-cleaning function first and then use it normally.
3. Cleaning of the panel glass and door glass:
   Wash it with hot water and a little amount of dishwashing liquid by hand, swab with sponge cloth, and dry it with soft cloth after cleaning. Do not use scouring pads, metal scourers or similar materials to rub against the surface to avoid scratches.
4. Cleaning of the stainless steel sink:

Daily Maintenance Techniques for the 304 Stainless Steel Sink

The sink is made by 304 stainless steel . Please protect the sink from scratches!

1. If you are in the process of decoration, you may apply a layer of oil on the surface of the sink to prevent metal fragments from producing rust during decoration. In addition, if you will not be using the sink dishwasher for a long time, please apply a layer of oil on the sink to protect it.
2. Wash the sink frequently with a neutral detergent and clean it thoroughly with clean water. Please clean it gently. Do not use steel brushes or coarse brushes. After cleaning, please dry it with a sponge or rag.
3. Do not put food with high salt contents or erosive foods, such as lemons, sauce, pickles and mustard in the sink or on the panel for a long time to avoid erosion of the sink.
4. Try to keep the sink from contacting strong bleaching powder, household chemicals and soaps for a long time.
5. Try to keep sharp and hard utensils such as knives, forks and other kitchenware from impacting the sink to avoid scraping, scratching or denting the sink.
6. Do not put kitchenware made of low carbon steel or cast iron in the sink for a long time or leave steel wool, rubber dishwashing tablets, wet dishwashing sponges and other cleaning pads in the sink to prevent rust, mildew, etc., from forming over time.
7. If the sink has rust, mildew, etc., please apply the toothpaste on the rust stain and spots and wipe it off with a rag. Do not clean the sink with wire wool, polishing wheels or polishing materials.

5. The spray arm and the debris basket can be removed by turning them anticlockwise. You can wash them with clean water.
6. After washing, do not leave water on the control panel, or it may affect normal use.
7. After each washing, please clean out the food debris in the debris basket immediately, or it may affect the following washing effect and may have unpleasant smells.

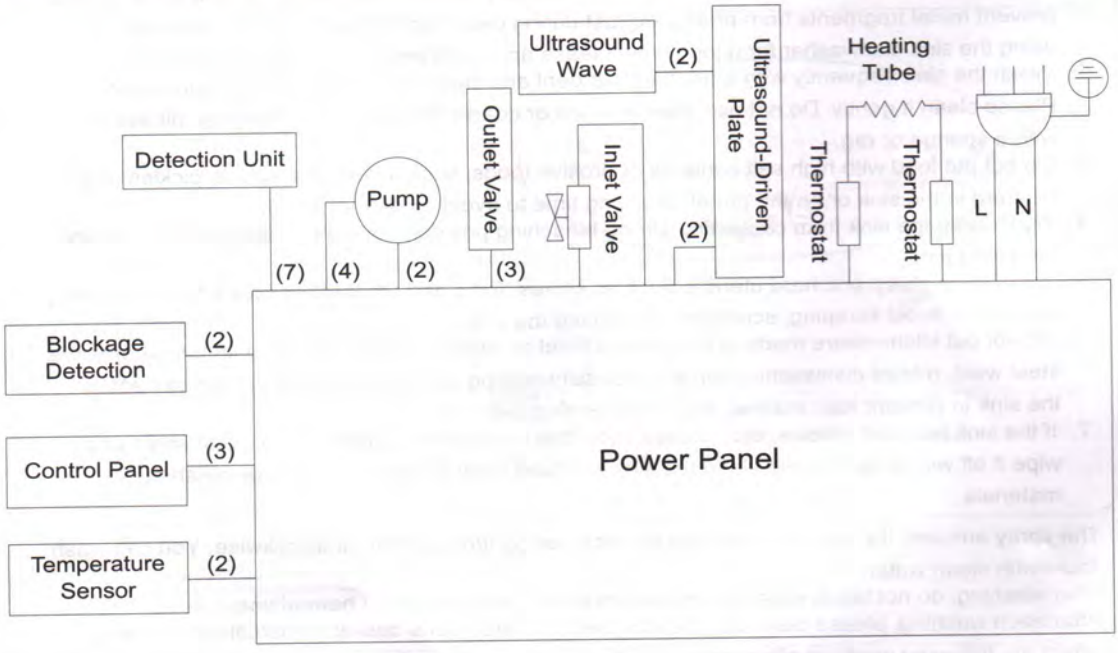
Troubleshooting

If you find anything abnormal during use, please stop using the machine, pull out the power plug and check the following items:

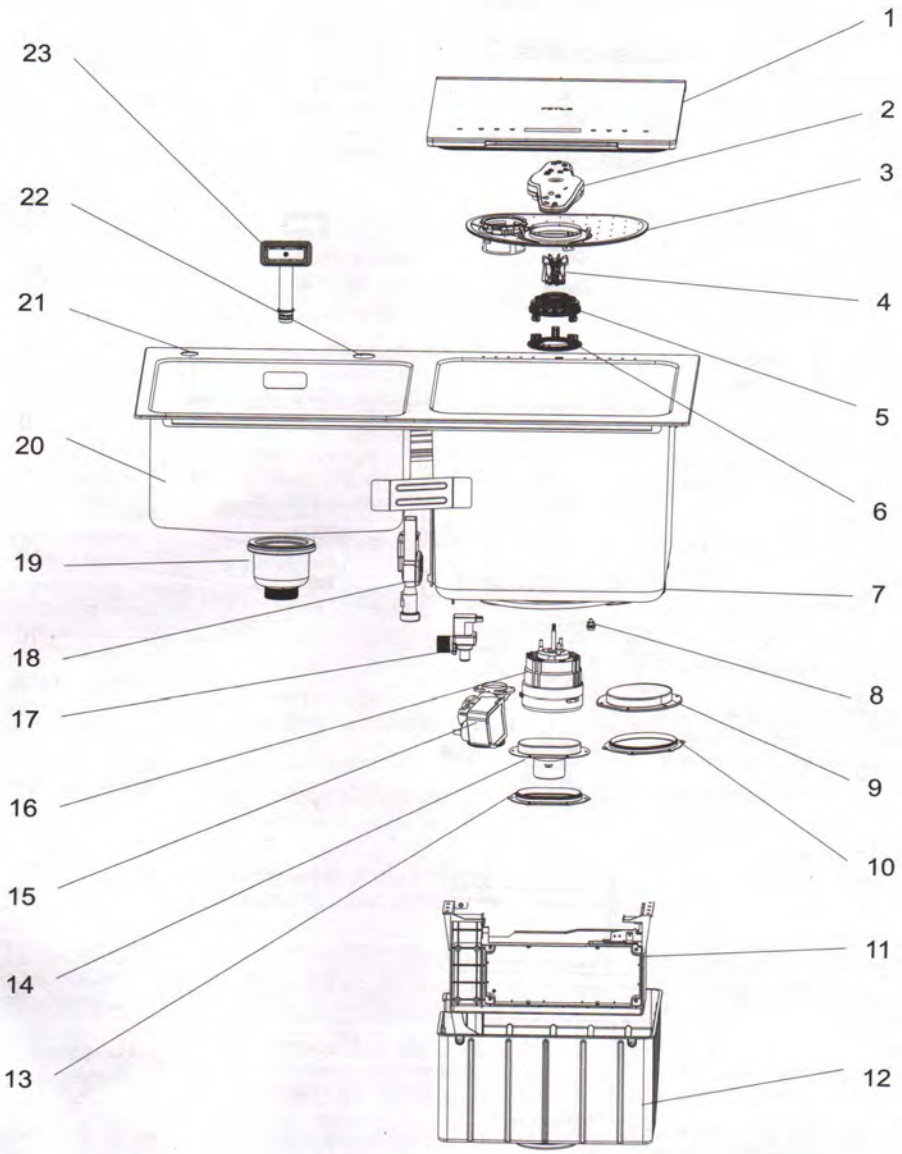
Symptoms	Possible Reason	Checking Method
The program is functioning normally, but the spray arm does not rotate.	The spray arm is not installed correctly.	Check the spray arm for correct installation.
	Some objects fell into the washing sink, blocking the spray arm from rotating.	Check if any objects fell into the washing sink.
	Dinnerware is placed improperly, causing blockage of the spray arm.	Check whether dinnerware is put according to the standard.
	The spray arm is blocked.	Wash the spray arm with clean water.
No response after pressing the key. The light is off.	The power supply is not connected.	Check whether the power plug is plugged in.
Abnormal sound	The spray arm is not installed in place.	Check whether the spray arm is installed in place.
	Dinnerware is not placed according to specified requirements, causing collision between them.	Check whether dinnerware is put according to the standard.

If the machine still does not work normally after the above faults were handled, please contact the local after-sale service center of our company for repair.

Wiring Diagram

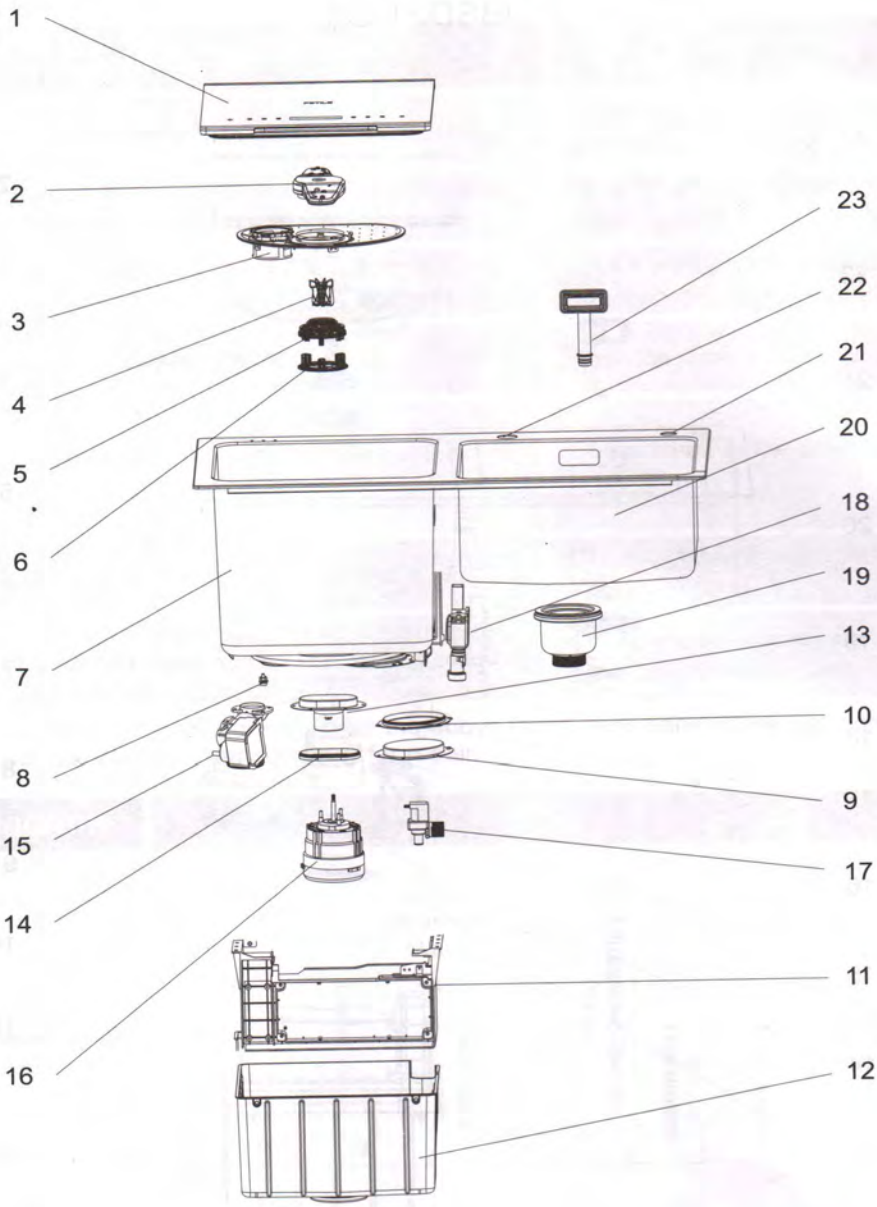


JBSD2T-Q3



1. Door
2. Spray Arm
3.Filtering Screen
4.Impeller
5.Diversion Base
6. Motor Base
7.Functional Sink
8.Temperature Sensor
9.Heating Plate
10.Sealing Gasket for Heating Plate
11.Electrical Box
12.Bottom Cover
13.Sealing Gasket forUltrasound Transducer
14.Ultrasound Transducer
15.Guide Valve
16.Motor
17.Inlet Valve
18.Overflow Port for the Functional Sink
19.Strainer
20.Sink
21.Hole for Soap Dispenser
22.Hole for Faucet
23.Overflow Port for the Sink

JBSD2T-Q3L



1. Door
2. Spray Arm
3.Filtering Screen
4. Impeller
5.Diversion Base
6. Motor Base
7. Functional Sink
8. Temperature Sensor
9.Heating Plate
10.Sealing Gasket for Heating Plate
11. Electrical Box
12.Bottom Cover
13.Ultrasound Transducer
14.Sealing Gasket forUltrasound Transducer
15.Guide Valve
16.Motor
17.Inlet Valve
18.Overflow Port for the Functional Sink
19.Strainer
20.Sink
21.Hole for Soap Dispenser
22.Hole for Faucet
23.Overflow Port for the Sink

Abnormal and Fault Codes

Display Codes	Fault Display	Possible Reason	Corrective Actions
E0	Communication error between the motor and the power panel	1.Light-current connecting lines of the motor have poor connection. 2.Light-current connecting lines of the motor are damaged. 3.The motor is faulty.	Call a professional maintainer to repair on site.
E1	Opened door	1.The connector for the door controller has poor contact. 2.The door was not fully closed during operation. 3.The door controller is faulty.	Close the door and ensure the door is closed tightly.
E2	Low water pressure	1.The faucet is not open. 2.Low water pressure 3.The inlet valve is faulty.	1.Check whether the water valve is open. 2.Check whether there is water in the water pipe. 3.Check whether water pressure is too low.
E3	Unsmooth drainage	1.There is too much debris in the debris basket, blocking the drainage hole. 2.The sewer pipe is blocked.	Clean the debris basket and the sewer pipe
E4	Failure of heating tube	1.The heating system is faulty. 2.There are foreign matters on the surface of the temperature probe, affecting temperature transmission.	Check whether there are foreign matters on the temperature probe. If not, call a professional maintainer to repair on site.
E5	Temperature sensor fault	Temperature sensor is in open or short circuit.	Call a professional maintainer to repair on site.
E7	Outlet valve fault	The range of the outlet valve is not enough.	Call a professional maintainer to repair on site.
E8	Water level is below the safe water level.	1.Water leakage. 2.The door is not sealed tightly.	1.Check whether the door is closed tightly. 2.Check whether there is water leakage. After handling the above problems, please call a professional maintainer to repair on site.
EC	Communication fault	Poor wiring contact with the control panel	Call a professional maintainer to repair on site.
F0	Secondary startup of motor	The impeller of the motor is clogged by small debris.	Check whether the impeller is clogged by small debris. Call a professional maintainer to repair on site.
F1	Protection by water leak protection switch	Water leakage	Please disconnect the power supply and the water source, and call a professional maintainer to repair on site.
F2	Current leakage protection	1.The neutral line and the live line are connected inversely. 2.The earth line is not connected.	Please disconnect the power supply and the water source, and call a professional maintainer to repair on site.
F3	Overflow alarm	The inlet valve is faulty	Call a professional maintainer to repair on site
F4	High-temperature alarm	The water temperature exceeds 85℃	Call a professional maintainer to repair on site
F5	Overvoltage and undervolt-age of motor	Short circuit or open circuit inside the coils	Call a professional maintainer to repair on site
F6	Phase loss of motor	Short circuit or open circuit inside the coils	Call a professional maintainer to repair on site
F7	Overcurrent of motor software	The current of motor exceeds the standard value	Call a professional maintainer to repair on site
F8	Overcurrent of motor hardware	The current of motor exceeds the standard value	Call a professional maintainer to repair on site

Thank you for purchasing our meticulously manufactured FOTILE product. Before use, please read through this operation manual to learn the correct operation practices and enjoy brand new cooking.