



FLATWARE POLISHERS

Installation and Operation Manual



Model	Description	Voltage	Watts	Amps	Plug Type	Overall Dimensions			Ship Weight
						Length	Depth	Height	
CP-3000-D	3,000-pcs/hour	120V~50/60Hz	550 W	4.6 A	NEMA 5-15P	22.5" (572 mm)	20.5" (521 mm)	17" (432 mm)	130 lbs (59 kg)
CP-7000	7,000-pcs/hour	120V~50/60Hz	750 W	6.3 A	NEMA 5-15P	25.5" (648 mm)	24.5" (622 mm)	19" (483 mm)	177 lbs (80.4 kg)

⚠ WARNING ⚠

Do not operate this equipment unless you have read and understood the contents of this manual! Failure to follow the instructions contained in this manual may result in serious injury or death. This manual contains important safety information concerning the maintenance, use, and operation of this product. If you're unable to understand the contents of this manual, please bring it to the attention of your supervisor. Keep this manual in a safe location for future reference.

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INTRODUCTION

Congratulations on your purchase of the finest Flatware Polisher made!

Bar Maid® Flatware Polishers are designed to be used in a robust commercial kitchen cleaning environment to reduce labor and ensure fast and consistent results. Our machines are manufactured and tested to meet the toughest safety and sanitation standards. Follow these instructions carefully. Failing to do so in some cases may damage the machine, cause injury to the operator and/or void the warranty.

Bar Maid® Flatware Polishers are specially designed to effectively clean your restaurant flatware. This device utilizes an all-natural corn granulate agitated in a heated environment to rapidly convey your clean, wet flatware into dry, polished and sanitized flatware in less than 1 minute. The design allows for easy maintenance and durable performance. One-year parts and labor warranty is standard.

IMPORTANT: These devices are NOT designed to polish silver plated products.

Bar Maid® Flatware Polishers are products of extensive research and field testing. The materials used were selected for maximum durability, effective cleaning results, and optimum performance. Every unit is inspected and tested thoroughly prior to shipment.

This manual provides installation, safety, and operating instructions for Flatware Polishers. Bar Maid® recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of a unit.

IMPORTANT SAFETY INSTRUCTIONS



READ THE FOLLOWING IMPORTANT SAFETY INFORMATION BEFORE USING THIS EQUIPMENT TO AVOID SERIOUS INJURY OR DEATH AND TO AVOID DAMAGE TO EQUIPMENT OR PROPERTY.

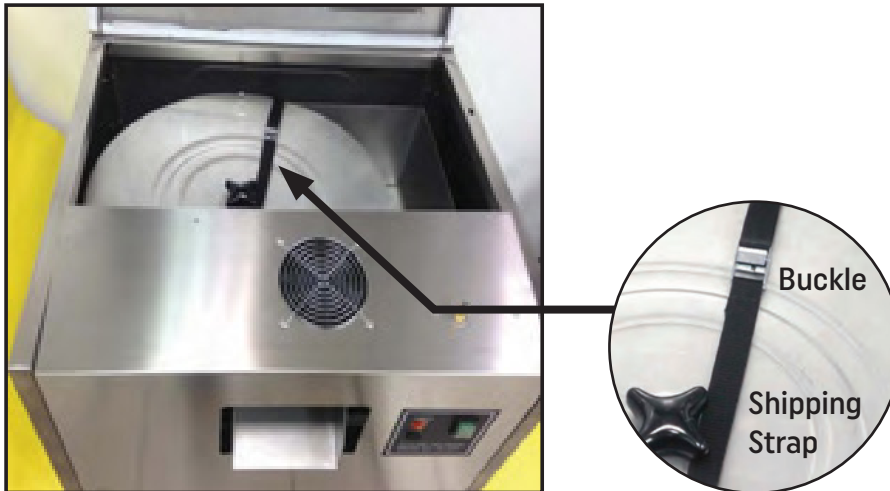
When operating electrical equipment, always follow the following guidelines:

1. Only plug unit into a GROUNDED outlet that matches the voltage/cycle as listed on the motor. Outlet must be equipped with a UL/CSA approved ground-fault circuit interrupter (G.F.C.I.).
2. Do not operate without the top and front cover in place.
3. Do not operate polisher without granulate. Internal components will get very hot and possibly damage the unit.
4. Loose clothing, long hair and jewelry can be caught in moving parts, posing an entrapment hazard.
5. Always disconnect the unit from power when it is not in use or before performing any cleaning.
6. Do not use this or any appliance if the power cord or plug is damaged.
7. Do not operate the appliance if it has malfunctioned or shows signs of damage.
8. To disconnect, switch the unit to the "OFF" position, then unplug it from the electrical outlet.
9. Always switch the power off using the designated "OFF" button when shutting down the device.
10. Stop operation if yellow "Operate" lamp is off.
11. Use machine only for the purpose it was intended. Improper use may cause injury.
12. Use only genuine Bar Maid® approved parts and accessories.
13. This device is not designed for use by individuals (including children) with limited physical, sensory, or mental capabilities, or insufficient experience, unless they are supervised or properly instructed by someone responsible for their safety.
14. When installing or using the unit in commercial environments (such as retail shops, cafés, or hotels), verify that the voltage and outlet type match the unit's requirements.

Note: Keep these instructions for future reference.

ASSEMBLY

1. Open polisher lid.
2. Locate and remove the black shipping strap from the drum before using the polisher.



3. Close polisher lid.
4. Pour included granulate bag through the chute into the device.



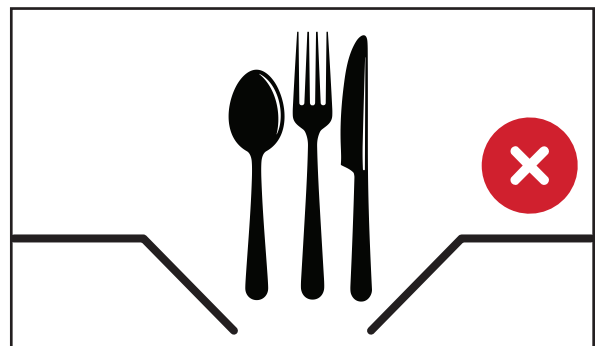
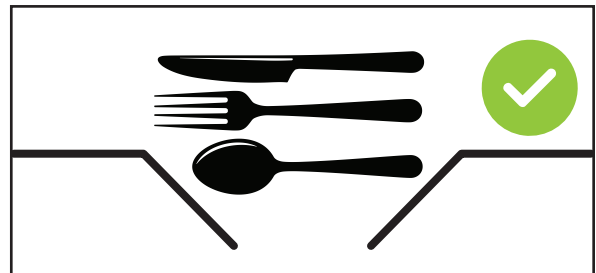
OPERATION

For Best Results:

It is very important that the flatware is washed and free from grease and food residue. To ensure the flatware is properly washed, do not overfill tray when loading dishwasher. Leave forks, knives and spoons mixed to avoid nesting that may inhibit food removal.

Flatware must be wet when it enters the polisher. To ensure this, the flatware should be placed in the polisher immediately after removal from the dishwasher, or place flatware in a tray of warm water after removing from dishwasher to keep wet while feeding polisher.

1. Plug power cord into grounded G.F.C.I. outlet.
2. Press ON/OFF button to turn polisher ON.
3. Allow polisher to preheat until the yellow "Operate" lamp is illuminated (about 30 minutes). Internal drum and granulate will be approximately 120°F.
4. The polisher is now ready to use. Monitor yellow operate lamp, continuing to operate when illuminated and waiting to insert additional flatware when it is not illuminated.
5. Pull out drawer at bottom of polisher and place the included dish rack on it to collect the polished flatware as it exits the machine.
6. Flatware should be added in small handfuls of 8-10 pieces, separated by 5-10 seconds to allow proper immersion of the pieces into the polishing medium. The first polished pieces of flatware should start exiting the polisher in about 30 seconds.
 - a. Add the flatware in a **HORIZONTAL** position to prevent jamming inside the device
 - b. Flatware must be **WET** to ensure proper polishing.
 - c. Dry flatware cannot be polished and will exit the device in the same state as it was added.
 - d. For best results, polish the flatware immediately after removal from the dishwasher. Flatware can also be placed in a tray of warm water while feeding the polisher.
7. If granulate exits the polisher with the flatware while operating, place the granulate back into the drum when polishing is finished.
8. When finished polishing flatware, operate polisher without flatware for 15 minutes to fully dry granulate. Then press ON/OFF button to turn polisher OFF.



CLEARING A JAM

To avoid a flatware jam within the device please follow the operating instructions above ensuring flatware was added in the recommended quantities, orientation and time spacing.

WARNING: Inside surfaces and flatware may be HOT.

1. Ensure polisher is OFF and unplug power cord from the outlet.
2. Open top and unscrew large black screw to remove drum lid.
3. Carefully separate and remove the jammed flatware.
4. Replace drum lid and tighten screw.
5. Close top.
6. Plug power cord into a grounded outlet.
7. Press ON/OFF button to turn polisher on and resume polishing.



CLEANING AND MAINTENANCE

Cleaning the Flatware Polisher

1. Ensure polisher is OFF and unplug power cord from the outlet.
2. Clean external surface of flatware polisher daily using a dampened sponge. Do not immerse in water or spray with water. Dry the surface with a soft cloth.
3. Open lid and wipe all visible surfaces with a damp cloth to remove dust. Wipe with a dry cloth.

Replacing the Granulate

It is recommended to change the granulate approximately every 6-8 weeks or 400 hours of operation. This interval may vary depending on use and flatware type. Replacement granulate can be purchased from any authorized Bar Maid® retailer. Refer to accessory code CP-REFILL.

1. Unplug polisher from power source.
2. Open top and unscrew large black screw to remove drum lid.
3. Remove used granulate with a vacuum.
4. Wipe inside of drum and all surfaces with damp cloth/sponge, then with a dry cloth.
5. Replace drum lid and tighten screw.
6. Close top.
7. Plug power cord into grounded G.F.C.I. outlet.
8. Add a bag of CP-REFILL granulate into the top chute.
9. Press ON/OFF button to turn polisher ON.

TROUBLESHOOTING

This unit must only be serviced by qualified personnel.



⚠ WARNING ⚠

Electrical Shock Hazard

Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.

PROBLEM	COURSE OF ACTION
Flatware does not exit the polisher consistently	Unit may not be level, making it difficult for the flatware to exit. Ensure the unit is level in all directions.
	Unit may be jammed. Refer to 'Clearing a Jam' section
The unit makes unusually loud noise during operation	Vibratory platform may have come off one or more of the isolation springs. Remove the front panel and ensure that the springs are all properly seated on their respective isolation mounts.
	Unit may be jammed. Refer to 'Clearing a Jam' section
Flatware is not coming out polished	Flatware is not clean before entering the polisher. Ensure the flatware is clean before polishing.
	Flatware is not sufficiently wet before entering the polisher. Ensure flatware is thoroughly wet before polishing.
	Insufficient polishing medium. Add more granulate.
	Granulate is saturated with water and/or debris from prior polishing operations. Refer to the 'Replacing the Granulate' section
Polishing unit remains vibrating after turning the power switch to "OFF"	Normal operation will have the unit run 1-2 minutes after the unit is turned to OFF, until the heating element cools sufficiently.
	When the unit is turned off the granulate may still be damp or wet. The unit will maintain vibratory operation to ensure the granulate dries thoroughly to ensure no sticking or molding occurs.
	Heating elements are also still at operating temperatures and must cool sufficiently to prevent burning of static granulate on the elements.

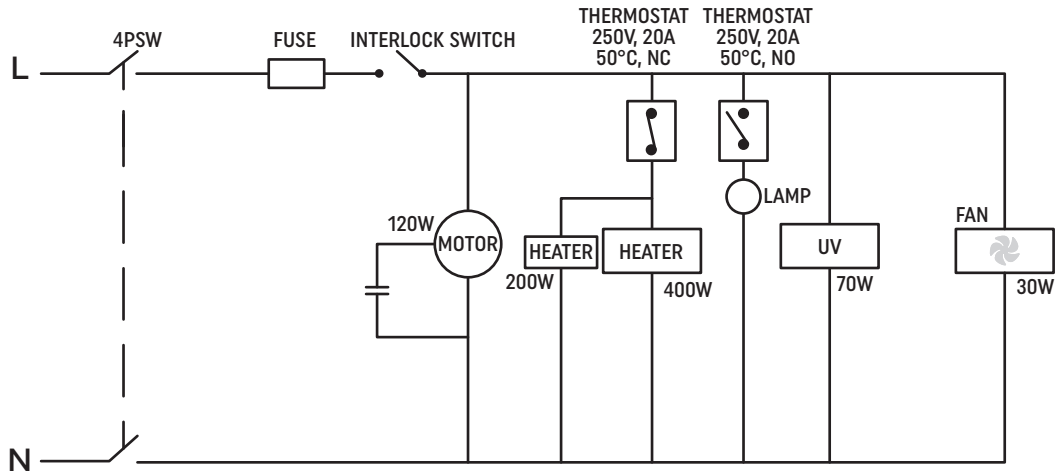
Troubleshooting Questions?

If you continue to have problems resolving an issue, please contact the nearest Authorized Winco Service Agency or Winco for assistance.

Phone: 1-973-295-3899

Web Portal: www.wincous.com/pages/equipment-warranty-service-technical-support

WIRING DIAGRAM



This circuit diagram has been provided to assist qualified electricians; only Winco service agents or qualified electricians should carry out repairs if required.

Do not remove any components or service panels on this product.

SERVICE PARTS

NO.	DESCRIPTION	ITEM#	IMAGE
1	Vibratory Motor	CP-701	
2	Capacitor	CP-702	
3	UV-C Lamp	CP-703	
4	Heating Element, Large (400W)	CP-704	
5	Heating Element, Small (200W)	CP-704-1	
6	Fuse, 10A, 250V	CP-705	
7	Fuse Holder	CP-706	
8	Fan	CP-714	
9	Heater Thermostat	CP-716	
10	Heater Thermostat, Backup	CP-716-1	
11	Rocker Switch	CP-717	



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