





April 2015

### **WARNING**

Do not attempt to use this machine until it has been correctly installed in accordance with our installation manual.

Please read Instruction details before attempting to run the machine.

An A3 laminated loading chart is included with machine – Please fix this to the wall close to the machine and visible to bedpan washer operatives.

Only use cleaning agents and equipment designed for cleaning Stainless Steel to clean the exterior of this machine.

Please Photocopy page 7 of this manual and keep for weekly maintenance checks.

### **GUARANTEE**

- All Stanbridge products are thoroughly checked before leaving our Works.
- Each machine is subjected to actual operational tests, during which a large number of complete cycles are undertaken whilst the machine is 'in situ' in our own in-house sluice room.
- Should any component fail due to faulty manufacture or workmanship within twelve months of the despatch date from our factory, the faulty component must be returned to us for inspection, and a replacement will be sent to you Free of Charge to the original delivery address.

#### TO OPEN MACHINE

- To open the machine press foot in centre of bar as pictured.
- Please ensure your foot is placed in the centre of the pedal and fully over the pedal bar.



Here are some examples of incorrect foot pedal operation.







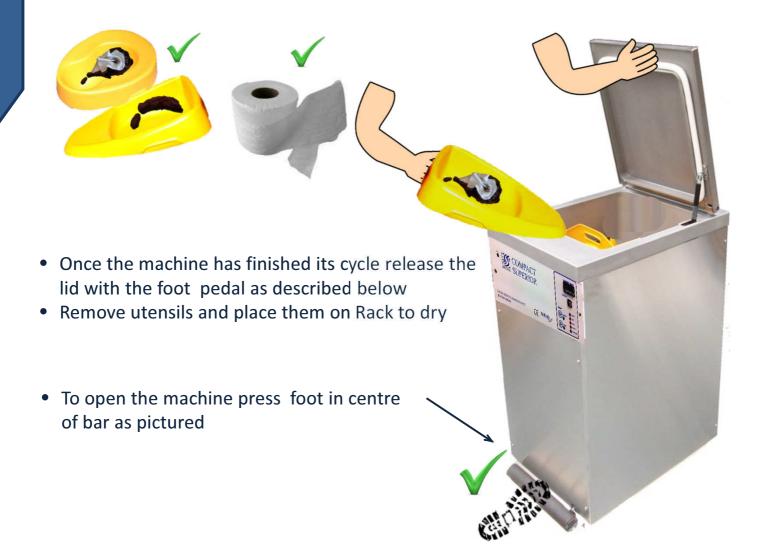


### **CS2 Bedpan Washer Operating Instructions**

# DO NOT SCRUB POTS AND BEDPANS BEFORE PLACING IN BEDPAN WASHER WHEN USING SAFETY GEL PRE EMPTY PAN OR BOTTLE IN SLUICE SINK & RINSE

- Press foot pedal in Centre of bar to open
- Place bedpan and contents directly into bedpan washer as shown
- Ensure bedpan is secured in machine cage and is facing jet
- Close lid Do Not Slam
- Select Wash Programme **Lightly** soiled pans & bottles press NORMAL OR **Heavily** soiled pans press SUPER
- Remove gloves/apron and place in appropriate waste bin
- Decontaminate hands thoroughly using designated hand wash basin

# ONLY HUMAN WASTE AND TOILET TISSUE IN PAN Do NOT Place ANY other items in the machine.





## CS2 ST

### **Washer Disinfector Loading Capacity**

The washer/disinfector in this manual is intended to wash and disinfect the utensils shown on the Data Sheet – See below for correct loading applicable to the machine you have purchased.



Stanbridge Slipper Pans Capacity = 2 unit



Stanbridge Bed Pans Capacity = 2 unit



Stanbridge Commode Insert Pans Capacity = 2 unit



Commode Pot and Lid Capacity = 2 sets

# WHEN USING SAFETY GEL PLEASE PRE EMPTY PAN OR BOTTLE IN SLUICE SINK AND RINSE ENSURING ALL GEL IS REMOVED







Only Stanbridge approved utensils should be used in the machine, incorrect utensils could result in inadequate cleaning disinfection. The machine could also become damaged due to incorrect loading which could affect your warranty



Urine Bottle
Capacity = 1 unit



Days Grey Commode Pot Capacity = 1 unit



PLEASE CHECK THAT COMMODE POT
HANDLE IS SECURELY POSITIONED
ABOVE THE POT AS SHOWN

## Do NOT Place ANY other items in the machine.



No Wet



**No Cotton Buds** 



No Plastic Bags



**No Paper Towels** 



**No Syringes** 



**No Nappies or Pads** 



**No Gloves or Aprons** 

### **OPERATION and CYCLE DETAILS**

This machine has been designed to include the following features:-

- 1. Normal Wash
- 2. Super Wash
- 3. Disinfection 80°C for 70 seconds (machine reaches 85°C)
- 4. Integral programmer with fault finding

#### Normal Wash - Lightly soiled items

- Press normal wash button
   Machine will go through the following cycle:-
- a) Pulsed Cold Wash 5 seconds on 5 seconds off (8 times) or 40 seconds single cold.
- b) Hold. Machine stops until 80°C has been achieved inside the canister.
- c) Once 80-85°C has been achieved disinfection takes place for 70 seconds.
- d) Cold Rinse 5 seconds or 10 seconds single cold or hot wash.
- e) Cycle complete. Door can now be opened.

#### **Super Wash - Heavily soiled items**

- Press Super Wash button
   Machine will go through the following cycle:-
- a) Cold water flush wash
- b) Pulsed Cold Wash 5 seconds on 5 seconds off (8 times) or 40 seconds single cold.
- c) Hold. Machine stops until 80°C has been achieved inside the canister.
- d) Once 80-85°C has been achieved disinfection takes place for 70 seconds.
- e) Cold Rinse 5 seconds or 10 seconds single cold or hot wash.
- f) Cycle complete. Door can now be opened.

### **Machine Operation - Status Indicators**

WASH



Machine ready for use.







Normal wash
Selected and
cycle is running.



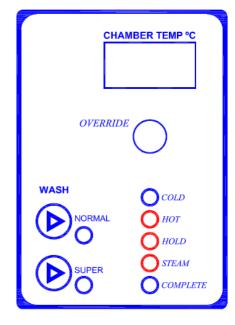




Super wash selected and cycle running.









## **SPECIFICATION**

<b>Utensil Load Capacity</b>	CS1	CS2			
Slipper Pan	1	2			
In Bed Pan	1	2			
Commode Pot & Lid	1	2			
Square Basin*	1	1			
Commode Insert Pan	1	2			
Support Carrier*	1	2			
White Commode Pot & Lid	1	2			
Grey Commode Pot	1	1			
Urine Bottle	1	1			
Cycle Times (estimated)	6-12mins	6-12mins			
Washing Cycles	2	2			
Water Supply	Cold	Cold			
Electrical Supply (single phase)	230V/50Hz/16a	230V/50Hz/16a			
Stainless Steel Panels	YES	YES			
Dimensions H x W x D (mm)	910 x 435 x 600	910 x 435 x 600			
Nett Weight (kg)	77	77			

 $\label{eq:Subject} \textbf{Subject to change without notification}$ Cycle times are estimated and vary





<sup>\*</sup> May require special cage

<b>Machine</b>	<b>Maintenance</b>	<b>Checklist</b>
Machine	No	

Weekly Maintenance Checklist	Sign Date							
Details								
Check operation of machine – run one cycle								
Check door for water leaks								
Check door for steam leaks								
Check disinfection temperature on digital is 85°								
After cycle has finished, open door and -								
Check condition of seal								
Check condition of carrier								
Check rotating jet(s) are free to spin								
Check jet(s) are not blocked								
Check cleanliness of chamber								
If dosing system is fitted -								
Check the liquid level – top up if required								
Check operation of dosing pump								
Check overall condition of machine								
Check all panels are clean								
Check no screws are missing from panels								
Check foot switch works and is clean								
Check condition of utensils – replace if required								

Please Photocopy This Page and Carry Out Weekly Checks

