



OIL EATER[®] brand **FLEX LINE** AQUEOUS PARTS WASHERS



OPERATION & INSTRUCTION MANUAL

Part Numbers: **AOPW265001 – Basic Model**
 AOPW265002 – Premium Model
 AOPW265003 – Professional Model

This manual will provide you with important information about the Oil Eater[®] FLEX-LINE Aqueous Parts Washers and will instruct you on how to use this equipment in a safe manner.

Understanding the information contained in this manual is necessary for the safe and proper operation of your equipment.

Keep this manual, along with the Material Safety Data Sheets (MSDS) for the solution in use, within easy reach of the operator.

The equipment described in this manual is subject to change. The manufacturer reserves the right to change equipment at any time as part of normal product improvement. Some improvements may have been made after this manual was printed. For the latest information on your equipment, contact Oil Eater[®] at 1-800-528-0334 or e-mail customerservice@oileater.com.

I. GENERAL INFORMATION



CAUTION

**READ AND UNDERSTAND ALL LABELS, MSDS, AND
THIS INSTRUCTION MANUAL BEFORE USE.**

This Oil Eater[®] FLEX LINE Parts Washer is an economical, safe, and innovative system designed to clean parts using Oil Eater[®] Cleaner & Degreaser. The modular design of this machine allows the units to be serviced or upgraded without replacing the entire system. By using Oil Eater[®] Cleaner & Degreaser you are using a safe, biodegradable waterbased cleaner. However after being used to clean grease and oil, the effluent must be disposed of properly. Consult your local environmental management agency for additional guidance on the proper disposal of hazardous materials in your area.

Install your parts cleaner on a flat, level surface in an area provided with adequate ventilation.

Operating Theory:

This part cleaning system is designed for cleaning in a closed loop. The liquid is pumped from the tank to the sink through the control box. The liquid is then returned to the tank by the drain. The unit is equipped with a pump to use either with the flow-thru brush or the flexible faucet.



Depending upon your specific model, options are available such as:

- Heater
- Filter Assembly
- Drain Magnet
- Lid
- Work Light



Make sure the parts cleaner is connected to a properly grounded power source. Check serial plate for power requirements.

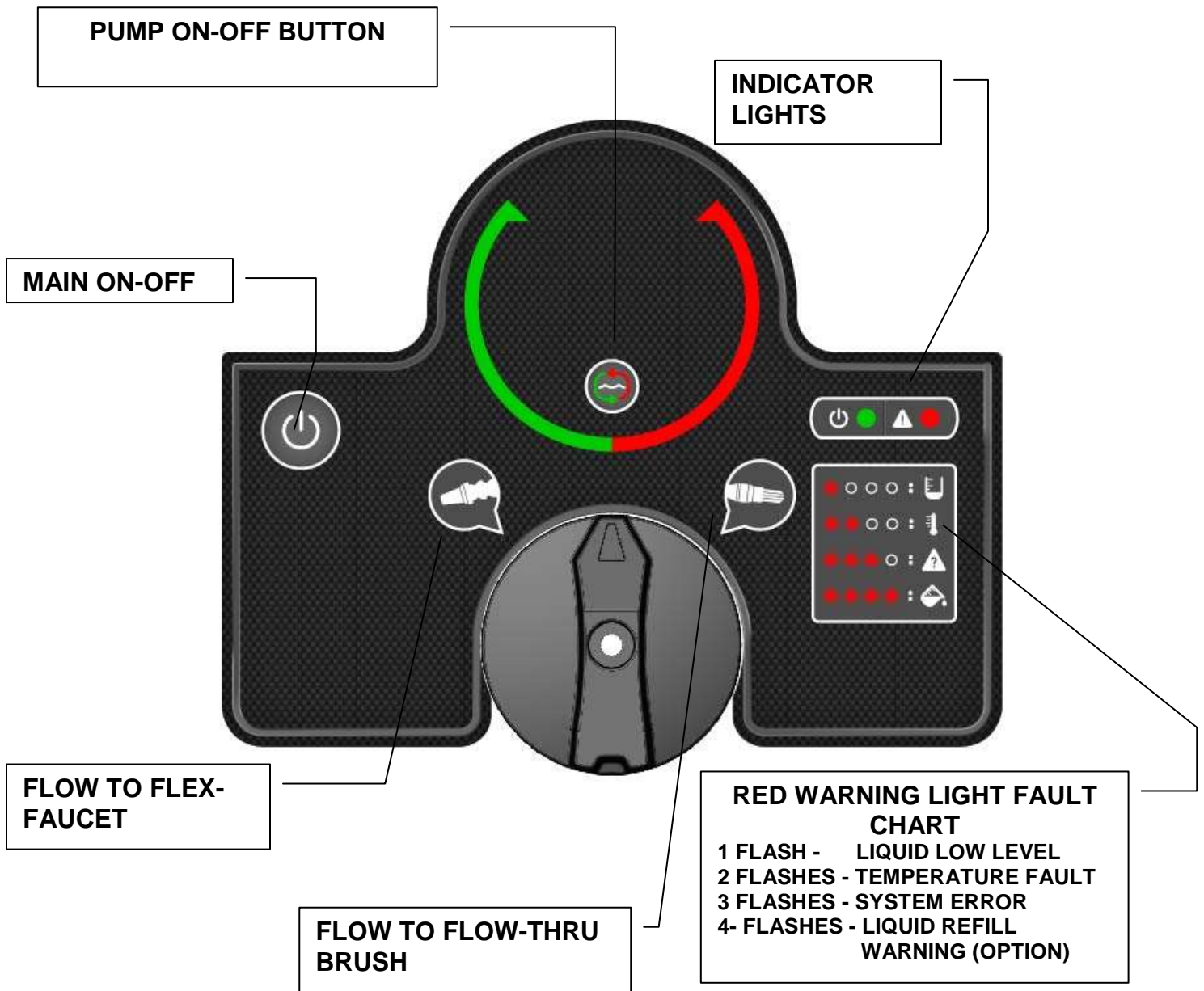
DO NOT allow the parts cleaner to operate unattended.



II. Operating Instructions:

1. Connect power cord to electrical outlet.
2. Push the on-off button on the unit to turn the unit on.
3. If a heating system is integrated into your parts washer system, wait for liquid to reach operating temperature. During the warming time, the green led light on the Control Box will flash. Once the system reaches operating temperature, the led will remain steadily green.
4. Place parts to be cleaned onto Sink Tray. Use caution not to exceed the maximum weight of 440 lbs. (200 kg) of evenly distributed weight.
5. If the parts require immersion remove Sink Tray and place parts into Sink Basin.
6. To activate the pump depress the Pump On/Off button on the Control Box. To direct the flow of liquid turn the dial on the Control Box towards the brush for flow through the brush or towards the flex-faucet for direct flow. To stop liquid from flowing depress the Pump On/Off button a second time.
7. **FOR MORE OPERATING INSTRUCTIONS SEE CONTROL PANEL DETAIL GRAPHIC ON FOLLOWING PAGES**

CONTROL PANEL DETAILS OF MACHINE
Premium and Professional Models



WARNING LIGHTS & CONDITIONS: Premium & Professional Models

Steady Red LED Light: Washing solution too low. Machine will stop operating.

Action: Add a minimum of 3 gallons (11.3 liters) to a maximum of 9 gallons (34 liters) of washing solution. The machine will then be able to resume operation.

Flashing Red LED Light: Count the number of flashes in a series. Look to the chart above to determine the fault code.

CONTROL PANEL DETAILS OF MACHINE

Basic Model



MAIN ON-OFF

**FLOW-THRU BRUSH /
FLEX FAUCET
SELECTOR**

III. Safety Instructions and Information

Safety in use is dependent upon the user's proper training on the safe handling of this device and its cleaning solution. It is important that you follow the instructions provided in this manual. If you fail to read, understand, and follow all of the procedures in this manual, you may cause or suffer personal injury. Print these instructions and post them near the machine. Impart these instructions into your OSHA mandated employee training program.

DO NOT OPERATE ELECTRICAL EQUIPMENT INSIDE OF PARTS CLEANER.

 **CAUTION**
USE ONLY WATER-BASED CLEANING SOLUTIONS
DO NOT USE MINERAL SPIRITS

This equipment is designed for use only with Oil Eater® Cleaner Degreaser. Do **NOT** add any other chemicals to the cleaning agent including, but not limited to, kerosene, fuel oil, gasoline, or chlorinated solutions. The use of any other solutions could potentially cause a hazardous condition.

 **CAUTION**
DO NOT ALLOW HEATER TO OPERATE UNATTENDED FOR
LONG PERIODS, SUCH AS EVENINGS OR WEEKENDS.

This unit is **NOT** intended for outdoor operation.

Do **NOT** leave solution-soaked rags in parts cleaner or in uncovered containers.

Do **NOT** place heavy objects on edges or front of sink. Although this parts cleaner is designed to be stable, uneven weight distribution could cause a hazardous condition.

When cleaning carburetors or other fuel supplying components: remove all gasoline into a proper disposal container before placing the component into the parts cleaner.

Do **NOT** spray aerosols into or around this machine. Install the equipment in an area away from heat, sparks, and open flame. Never put hot parts into the solution.

Be sure parts, especially brake parts, are completely dry prior to reassembly.

Turn unit "OFF" and close lid (if equipped) when equipment is not in use. This will reduce evaporation.

Additional Safety Instructions

1. Care must be taken as burns can occur from touching hot parts or heater element.
2. Do not operate equipment with a damaged cord or if the equipment has been dropped or damaged.
3. It is highly recommended that this unit be connected using a UL listed GFCI receptacle rated at a minimum of 15 Amps.
4. Always unplug equipment from electrical outlet when not in use. Never use the cord to pull the plug from the outlet. Grasp plug and pull to disconnect.
5. To reduce the risk of fire, do **NOT** operate equipment in the vicinity of open containers of flammable liquids (gasoline).
6. To reduce the risk of electric shock, do **NOT** use in wet environments or expose to rain.
7. Use only as described in this manual. Use only manufacturer's recommended attachments.
8. **ALWAYS WEAR SAFETY GLASSES.** Everyday eyeglasses are NOT sufficient to protect you from potential injury.
10. Do **NOT** operate any electrical equipment inside sink or vat.
11. Do **NOT** use lights other than the water resistant LED fixture available with these machines.
12. Do **NOT** smoke, eat or drink in the work area.
13. Do **NOT** modify these machines.
14. Do **NOT** operate this unit in any manner that will cause splashing or cause mist to form.
15. Use only aqueous solution.
16. Adjust flexible nozzle or flow-thru brush so solution is directed to inside the sink only unless draining unit for required maintenance
17. On the Control box, set the switches to **OFF** before plugging in unit.
18. In any emergency, turn off the unit.
19. Do **NOT** operate this equipment without fluid.

Cleaning Solution Safety:

Avoid contact with eyes or skin. Wear protective eyewear, gloves, and clothing. Operation should be conducted in a manner, which prevents splashing, or spillage. Any spills should be promptly and properly cleaned up. Soak up all spills with absorbent material. Remove and dispose of all soaked material in accordance with regulatory requirements. Do **NOT** contaminate cleaning solutions with gasoline, alcohol or flammable liquids. Consult Material Safety Data Sheet for additional safety precautions.

SAVE THESE INSTRUCTIONS

**MATERIAL SAFETY DATA SHEET****Oil Eater® Cleaner/Degreaser**

In compliance with International Regulations: GHS -SDS

Effective Date: June 2012

Federal regulations: CFR 29 and 42

State: Illinois Public Act 83-240

SECTION 1 – CHEMICAL PRODUCT & COMPANY IDENTIFICATION

Common Name: Oil Eater® Degreaser/Cleaner
 Chemical Family: Aqueous Surfactant Solution
 Manufacturer Name: Kafko International. Ltd.
 Address: 3555 W Howard St. Skokie, IL. 60076-4012
 Phone: (847) 763-0333 Fax: (847) 763-0334
 Emergency Contact: Chemtrec (800) 424-9300
 Hazard Classification: **Non-Hazardous, Non-Corrosive, And Non-Toxic**

SECTION 2 - HEALTH HAZARD IDENTIFICATION

Emergency Overview: Oil Eater® Cleaner Degreaser is Non-Corrosive, Non-Toxic, and does not pose any known acute or chronic physical hazards.
Carcinogenic: This product is not considered a carcinogen
Effects of Overexposure:
 Skin: Non-Corrosive. No effect under normal use. Product may cause irritation or rash to those with hypersensitivity. Prolonged contact may result in dryness and ulceration.
 Eyes: Can cause eye irritation. Category 2B
 Ingestion: Non-Toxic per Consumer Product Safety Commission and FHSA standards. Acute oral LD50 greater than 5 g/kg.
 Inhalation: No effect under normal use. Excessive inhalation may cause irritation of the respiratory passage
 NFPA Rating: Health 1 Flammability 0 Reactivity 1
Labeling: EYE IRRITANT – Avoid contact with eyes. If contact occurs flush with water. If irritation persists, seek medical care.

SECTION 3 - INGREDIENTS

MATERIAL	CAS #	% by WT.
Sodium metasilicate - pentahydrate	6834-92-0	< 5%
2 Butoxyethanol	111-76-2	< 5 %
Linear Alcohol Ethoxylate	68439-46-3	< 5 %

SECTION 4 – FIRST AID MEASURES

Skin Contact: Remove contaminated clothing. Rinse skin with warm water for 15 minutes. If irritation occurs seek medical attention.
 Eye Contact: Flush with water for 15 minutes. If irritation persists seek medical attention.
 Ingestion: Drink large quantities of water. Call physician immediately.
 Inhalation: Remove to fresh air immediately. If irritation persists, contact physician

SECTION 5 - FIRE AND EXPLOSION HAZARD DATA

Flammability of the product: Non Flammable
 Flash Point: None to Boiling
 Extinguishing Media: Dry Chemical, Water Fog, Co2, Sand
 Fire Fighting Procedures: Wear Self Contained Breathing Apparatus
 Products of combustion: Carbon oxides
 Fire Hazards in the presence of other chemicals: No specific information is available
 Unusual Fire Hazards: None Expected

SECTION 6 – ACCIDENTAL RELEASE MEASURES

Small Spill: Absorb with industrial absorbent. Dispose of in accordance with local, state & federal regulations. Rinse residue to avoid slippery conditions.
 Large Spill: Non-flammable material. Wear chemical resistant gloves, boots and goggles. Stop the source of the spill. Collect the spill using mechanical means. Waste disposal method: Fully water-soluble. Follow all local, state and federal regulations.

SECTION 7 – HANDLING & STORAGE

Precautions: Store containers upright in cool dry place
 Storage: Store product in original containers. Do not store in metal vessels
 Other precautions: Keep out of reach of children

SECTION 8 – EXPOSURE CONTRIOLS & PERSONAL PROTECTION

Engineering Controls: No control measures are required under normal conditions. If large quantities are involved use NIOSH or MSHA approved respirator Limited personal exposures exist with this product. As always keep airborne vapors below TLV limits. Ensure that proper work-station safety mechanisms are operative and tested including showers and eyewash stations.
 Personal Protection: Safety glasses are recommended, chemical resistant gloves aprons and suits are optional for those with dermatological sensitivity.

SECTION 9 - PHYSICAL DATA

Boiling point: 200o F
 Voc content: .42 LBS/GAL
 Vapor pressure: 4.0 mm Hg @ 77 F (ASTM D-2879)
 Solubility in water: COMPLETE
 Appearance and odor: Clear Solution With A Characteristic Odor
 Specific gravity: 1.038 (ASTM 112H @ 20° C)
 Evaporation rate: 1.2 (water=1.0)
 pH: 12.4 – 13.0

SECTION 10 - REACTIVITY DATA

Conditions To Avoid: Extreme Heat
 Stability: Stable
 Incompatibility: Acids, Strong Oxidizers
 Hazardous Polymerization: Will Not Occur
 Corrosivity: Non-corrosive

SECTION 11 - TOXICOLOGICAL DATA

Test	Results	Basis
Oral Toxicity (Rats)	Greater than 5000mg/kg	FHSA/CPSC
Dermal Toxicity (Rabbits)	Greater than 2000mg/kg	OECD 402
Inhalation Toxicity, Vapor (Rats)	Greater than 2.3mg/L @ 4 hours	OECD 403
Eye Irritation (Rabbits)	Eye Irritant Category 2B	FHSA/CPSC
Dermal Irritation (Rabbits)	Non corrosive Non irritant	OECD 404
Special Remarks:	May cause eye irritation which is reversible	

SECTION 12 - Ecological Data

Persistence and degradability: This product is expected to be inherently biodegradable.
 Bio-accumulative potential: There is no evidence to suggest bioaccumulation will occur.
 Mobility: Accidental spillage may lead to penetration in the soil and groundwater. However, there is no evidence that this would cause adverse ecological effects.

Aquatic Toxicity:

Test	Results	Comments
Acute Toxicity	Non-toxic to Aquatic Organisms Fathead Minnow (Pimephales promelas) LC50 > 200mg/L at 96 hours	Product Test Data

SECTION 13 – DISPOSAL CONSIDERATIONS

Waste Disposal: Dispose of in accordance with local, state & federal regulations.
 Rinse residue to avoid slippery conditions.

SECTION 14 – TRANSPORT INFORMATION

Not regulated

SECTION 15 – REGULATORY INFORMATION

All components used in this compound appear on the TSCA Inventory
 Federal/National: 2 Butoxyethanol
 This chemical is subject to S.A.R.A. Title III section 313 part 372 reporting. The hazard communication standard requires that mixtures such as this product be assumed to present the same health hazards, as do the components that constitute at least 1% of the mixture. OSHA has, however, noted that the health hazards of the individual components may be reduced or altered by including them in a mixture.
 HMIS (USA) **HEALTH 1** **FIRE 0** **REACTIVITY 1** **PERSONAL PROTECTION 0**

Food Facility Categories: Per federal guidelines as detailed in FDA 21 CFR:

- (A1) General Purpose Cleaners
- (A4) Floor & Wall Degreasers
- (A8) Degreasers/Carbon Removers

SECTION 16 – OTHER INFORMATION

Performance Certifications:
 Aircraft: Passed Boeing D6-17487 Rev P Exterior and General Cleaners and Liquid Waxes, Polishes and Polishing Compounds when diluted with 5 parts water.
 For further questions regarding the safe use of this product consult our web page www.oileater.com

The Information Herein Is Based On Data Considered To Be Accurate As Of The Date Of The Presentation Of This Safety Data Sheet. No Warranty Or Representation, Expressed Or Implied, Is Made As To The Accuracy Or Completeness Of The Foregoing Data And Safety Information. The User Assumes All Liability For Any Damage Or Injury Resulting From Abnormal Uses, For Any Failure To Adhere To Recommended Practices, Or For Any Hazards Inherent In

IV. Service

Call your local sales representative or Oil Eater® at 1-800-528-0334 should your parts cleaner need service. E-mail customerservice@oileater.com.

Inspect and keep in good working order the power cord and all electrical components. If components show signs of damage or wear replace immediately. All work should be done by a trained technician.

Do **NOT** replace pump before unplugging unit and letting it completely cool down.

V. Fire

This equipment is designed for use only with Aqueous Based Solutions. Do **NOT** add any other chemicals to the cleaning agent including, but not limited to, kerosene, fuel oil, gasoline, or chlorinated solutions. The use of any other solutions could potentially cause a hazardous condition.

Maintain the liquid level within the indicated operating range.

IN CASE OF FIRE: Use a Type ABC or Type BC fire extinguisher. Do **NOT** use water. Contact your local fire department.

IN AN EMERGENCY, UNPLUG THE ELECTRICAL SUPPLY TO THE UNIT.



OIL EATER[®] brand
FLEX LINE
AQUEOUS
PARTS WASHERS

Recommended Maintenance &
Troubleshooting
Guide



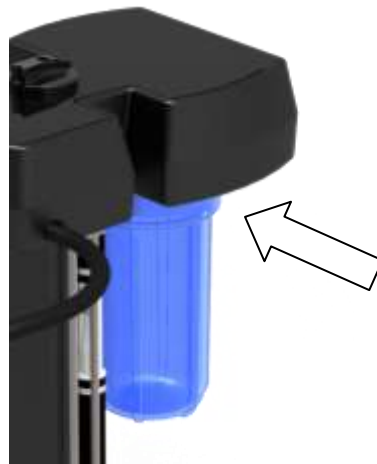
PREVENTIVE MAINTENANCE

When liquid tends to stay in sink, remove the center receptacle located in the middle of the sink, separate the two screens one from the other and clean thoroughly. Once cleaned reinstall.



WEEKLY MAINTAINANCE – Premium & Professional Models

Open up the filter housing by unscrewing the lower portion of the housing (blue in color) and inspect the filter. If filter is becoming clogged replace it with a new unit. Another indication that filter is becoming clogged will be a reduced flow of liquid thru the flex-faucet and the flow-thru brush.



WEEKLY MAINTAINANCE – Basic Model

Check the fluid level. At a minimum, the liquid must completely cover the pump. To avoid damage, **DO NOT RUN THE UNIT WITHOUT FLUID.**

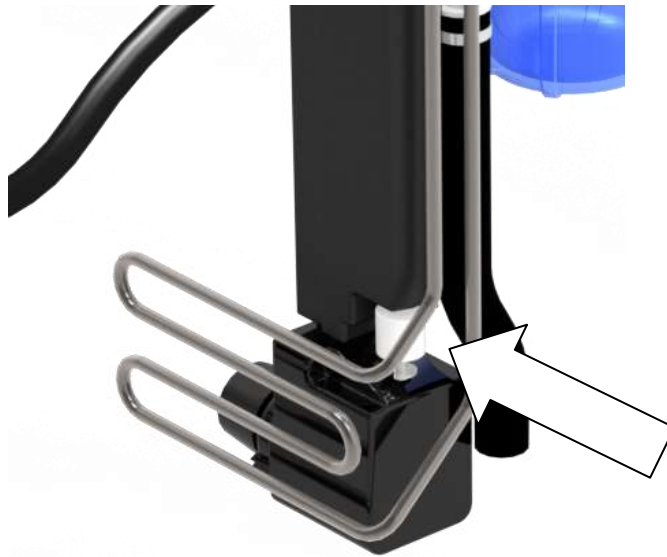
MONTHLY MAINTAINANCE – Premium & Professional Models

Unplug machine from electrical outlet, wait 20 minutes before doing this operation.

Remove Sink Tray and inspect that the float OR both float switches can move freely in the vertical axis.



BE VERY CAREFUL AS HEATING ELEMENT IS VERY CLOSE TO THE LOW LEVEL SHUT OFF FLOAT SWITCH AS SHOWN BELOW. DO NOT NICK, BEND OR SCRATCH HEATING ELEMENT. USE A FLAT SCREWDRIVER TO VALIDATE PROPER FUNCTIONING OF FLOAT SWITCH OR SWITCHES. DO NOT USE A SHARP OBJECT.



5- Inspect general condition of machine, inspect that power cord is in good operating condition and properly plugged to wall outlet. **No extension cord is to be used for powering machine.**

6- Verify that washing solution is in good condition, if a lot of sludge is floating on top surface:

Remove sludge by skimming surface until clean liquid can be seen on top surface.

ANNUAL MAINTENANCE



- **UNPLUG SYSTEM**
- **REMOVE ALL COMPONENTS BEING WASHED FROM THE SYSTEM**
- **WAIT 20 MINUTES FOR HEATING ELEMENT TO COOL DOWN**

CLEANING MACHINE

Remove all liquid from the machine by following these steps:

- a) Remove Sink Tray & Sink Basin
- b) Aim Flex-Faucet outside of machine into an empty drum or buckets
- c) Activate pump of liquid and direct flow to the Flex-Faucet
- d) Pump fluid until reservoir is empty
- e) Once there is no more liquid coming out of the flex faucet, push the power button to stop the machine and disconnect power cord from wall outlet.
- f) Undo front clamp on control box.
- g) Remove the control box from the parts washer by pulling vertically up.
- h) Place control box on its side on a clean worktable.
- i) Remove all contaminants and debris on the heating element with a wet towel carefully.
- j) Gently remove any debris stuck on the float switch shafts. (Premium & Professional Models only)
- k) Clean outer surface of flexible tubing.
- l) Clean tube section of control box.
- m) Clean inside of parts washer basin with a rag and mild soap, remove all sludge from bottom and inside walls. Make sure there is no soap residue in the basin once washing is completed.
- o) Reinstall control box, clamp in place, plug the powercord back in electrical outlet.
- p) Re-fill unit with new cleaning solution.

TROUBLESHOOTING GUIDE

SYMPTOM	PROBABLE CAUSE
System is activated little or no liquid comes out of flow thru brush of flex-faucet. Pump is running.	Filter may be clogged. Open filter housing and replace filter with new unit.
System is activated but no liquid comes out of flow thru brush of flex-faucet. Pump is not running.	Liquid low limit float switch might be activated, verify LED indicators on top of control box. Verify that float switch is not clogged with sludge. If red LED blinks three times per cycle, contact machine manufacturer for help.
Machine activated with on-off switch but the power on (green) LED does not come on.	Verify electrical outlet for power. Verify the power cord is properly connected.
Sink fills-up with liquid when washing parts.	Remove the center receptacle located in the middle of the sink, separate the two screens one from the other and clean thoroughly. Once cleaned put back in place.
The Cleaning Solution is not warm.	If system has just been activated, wait a couple of hours for liquid to warm-up. If system was already activated for more than 2 hours, refer to red LED signal for verification of fault. If red LED blinks three times per cycle, contact machine manufacturer for help.

TECHNICAL DATA SHEET

MODEL	AOPW265-XXX
VOLTAGE	120V AC, 60Hz
CLEANING PUMP (approximate)	1324L/Hr - 350 USGal./Hr
HEATING ELEMENT WATTAGE (Max.)	1000 Watts
HEATING ELEMENT MATERIAL SPECS.	Stainless Steel #303
MAXIMUM FLUID CAPACITY	100Litres / 26.5 USGallon
SINK DIMENSIONS	876mm x 570mm x 127mm 34.5in x 22.5in x 5.0in
IMMERSION BASIN DIMENSIONS (IMMERSED)	876mm x 570mm x 280mm 34.5in x 22.5in x 11.0in
MAXIMUM UNIFORM LOAD IN SINK	200Kg / 440Lbs
MAXIMUM UNIFORM LOAD IN IMMERSION BASIN (excluding liquid)	100Kg / 220Lbs
NET WEIGHT (Max.)	48Kg / 105Lbs
OVERALL DIMENSIONS (Assembled Without Optional Cover)	972mm x 864mm x 1170mm 38.25in x 34in x 46in
EMPTY LEVEL	65 Litres / 15.85 USGal
LOW LEVEL (optional)	80 Litres / 21.13 USGal
COMPLIANCE RATING	CE
PACKAGING DIMENSIONS	990mm x 710mm x 600mm 39in x 28in x 23.5in
PACKAGING WEIGHT	50Kg/110Lbs

Specifications may change without notice. Materials list for Parts Washer System available on request.

Manufactured For:

Oil Eater® Brands – a wholly owned subsidiary of
Kafko International, Ltd. Skokie, IL 60076
847-763-0333

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OIL EATER® FLEX LINE

AQUEOUS PARTS WASHERS

LIMITED WARRANTY POLICY



I - DEFINITIONS

The Parts Washer Equipment (“Equipment”) that is covered by this limited warranty is defined as Kafko part numbers **AOPW265-001**, **AOPW265-002**, **AOPW265-003**. The Equipment has three main components: the Control Unit, the Leg Assembly, and the Molded Parts. These are defined as follows:

1. The Control Unit includes the following components: Electrical control panel (if equipped), Pump, Low-fluid sensor (if equipped), Heating element (if equipped), Temperature sensor (if equipped)
2. The Leg Assembly includes all metal stamped leg uprights and cross members
3. The Molded Parts including the following components: Sink Basin, Skirt, Lid (if equipped)
4. The “Customer” is defined for purposes of this Warranty as being the end user of the Equipment. Any reseller of the Equipment is not considered an end user Customer and is thereby not covered by this Warranty.
5. The “Warranty Period” is defined as follows:
 - i. The lessor of twelve (12) months or 8,760 hours of use for new Control Units;
 - ii. Twelve (12) Months for Leg Assemblies;
 - iii. Three (3) years for Molded Parts;from the registered date of initial purchase by the Customer.

II – LIMITED WARRANTY TERMS AND CONDITIONS

Kafko International, LTD. (“Kafko”) warrants the Equipment to be free from defects in material and manufacture and to conform to specifications for the Equipment at the time of shipment. This warranty is applicable only if the Equipment is registered by the user, installed per directions, and operated and maintained in accordance with factory recommendations and procedures. If any Equipment fails to conform to the specifications or any defect in material or manufacture appears within the Warranty Period, Kafko’s entire liability, and Customer’s exclusive remedy, shall be, the repair or replacement of such defective Equipment, at Kafko’s option, within a reasonable time after written notification thereof and the return of the defective Equipment to Kafko per instructions detailed below.

This warranty does not cover normal wear and tear of the Equipment or replacement of the following components: The flow-thru brush, the sink tray, filter housings, or filters.

III – EQUIPMENT REGISTRATION PROCEDURE

For the warranty to come into effect, the Equipment must be registered by the Customer.

- a. To register your Equipment using e-mail:
Send an e-mail to customerservice@oileater.com, Include:
Your Company’s Name
Shipping Address
Telephone Number
Serial Number from the Equipment
- b. To register online visit www.oileater.com and look for Equipment Registration button on the Equipment portion of the web page.

- c. To register by mail, send your company's information as requested above to:

Oil Eater® Warranty Registration
c/o Kafko International, Ltd.
3555 W. Howard St.
Skokie, IL 60076 USA

FAILURE TO REGISTER THE EQUIPMENT WILL JEPORDIZE YOUR WARRANTY COVERAGE

IV – PROCEDURE IN CASE OF A FAILED CONTROL UNIT

If your Control Unit has failed within the Warranty Period follow these steps:

- i. Request a Return Authorization number by calling Oil Eater® at 1-800-528-0334 or 1-847-763-0333. You must provide the following information: Serial number of the Equipment, Serial number of the defective control unit.
2. Upon issuance of a Return Authorization, Kafko will ship your company a refurbished control unit (Professional & Premium models only) or replacement component part as determined by Kafko. Prepayment for all replacement parts is required. Prior to shipment, a charge will be assessed to your company at the current list price for the refurbished control unit or replacement component part.
3. Upon receipt of the replacement part, you must return the failed part to Kafko for warranty coverage determination. The unit must be returned within three weeks after issuance of the Return Authorization, after which time the right of return is cancelled. The completed form bearing your return order number must be printed and placed on the failed part, which is to be shipped to the following address:

Kafko International, Ltd.
Warranty Return Dept.
3555 W. Howard St.
Skokie, IL 60076 USA

All shipping costs are your responsibility.

4. On receipt of the failed part, Kafko will determine if a warranty claim applies by checking:
 - i. that the malfunction is due to a defect of material or workmanship;
 - ii. that date of first use and duration of use of the Equipment are consistent and comply with the terms of the warranty.
5. If upon receipt of the failed part by Kafko it is determined that warranty coverage is in effect, Kafko will issue a credit to the Customer for the charges assessed against the refurbished / replacement part. The refurbished control unit or the replacement part(s) will then be covered for the remainder of the original warranty.
6. If Kafko concludes that the warranty does not apply, then the refurbished unit or replacement part(s) will be considered as sold to the Customer and no credit for any prepayment will be issued.

V – PROCEDURE for Molded Parts claims

1. If you notice that one of the Molded Parts of the base has a defect of material or workmanship, you must e-mail a photo showing the defective part and the serial number of the Equipment (located on the back of the washer) to customerservice@oileater.com.
2. If Kafko concludes that the warranty applies, a replacement part will be shipped to you. This replacement part will be covered for the remainder of the original warranty on the Molded Parts.
3. You will be responsible for all shipping charges.

VI – SPECIAL NOTES ON WARRANTIES AND RESPONSIBILITIES

1. The warranty is void if the date of first use of the Equipment is not registered.

VII - LIMITATION OF REMEDIES AND DISCLAIMER

1) THIS WARRANTY IS MADE IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, THE IMPLIED WARRANTY OF MERCHANTABILITY, THE IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ANY IMPLIED WARRANTY ARISING OUT OF COURSE OF DEALING OR OF PERFORMANCE, CUSTOM OR USAGE OF TRADE EXCEPT OF TITLE AND AGAINST PATENT INFRINGEMENT.

2) LIMITATION OF LIABILITIES; TIME LIMIT FOR FILING ACTION. NEITHER PARTY SHALL UNDER ANY CIRCUMSTANCES BE LIABLE TO EACH OTHER FOR DAMAGES OF ANY KIND, INCLUDING, WITHOUT LIMITATION, DIRECT, INDIRECT, INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES (INCLUDING, BUT NOT LIMITED TO, LOSS OF PROFITS, REVENUE OR BUSINESS) RESULTING FROM OR IN ANY WAY RELATED TO THE EQUIPMENT, ANY OF CUSTOMER'S PURCHASE ORDERS, THESE TERMS AND CONDITIONS OR THE TERMINATION OR NONRENEWAL THEREOF.

KAFKO'S LIABILITY ON ANY CLAIM OF ANY KIND (INCLUDING NEGLIGENCE) FOR ANY LOSS OR DAMAGE ARISING OUT OF OR RESULTING FROM THIS AGREEMENT, OR FROM THE PERFORMANCE OR BREACH THEREOF, OR FROM THE EQUIPMENT FURNISHED HEREUNDER SHALL IN NO CASE EXCEED THE PRICE OF THE SPECIFIC EQUIPMENT WHICH GIVES RISE TO THE CLAIM. ALL SUCH LIABILITY SHALL TERMINATE UPON THE EXPIRATION OF THE WARRANTY PERIOD AS STATED HEREIN.

This limitation applies regardless of whether such damages are sought based on breach of contract, negligence, strict liability in tort or any other legal theory.

3) Any action for breach of warranty or any other obligation under these Terms and Conditions must be commenced within one year from the purported date of breach.

4) Each limitation on liability or remedy set forth in these Terms and Conditions is independent of any other limitation or if they are otherwise held to be unenforceable, that shall not affect the validity of any other such limitation or remedy.

Kafko assumes no liability for any claims for injury or damages to persons or property arising from any chemical manufactured by Customers or by third party vendors for use in KAFKO'S equipment.

Terms or conditions contained in any Customer purchase order or similar document that in any manner purport to alter, modify, change, or suspend these terms shall be deemed excluded from such purchase order and waived by the Customer.

This limited warranty does not cover or include consumable/wearable product associated with such equipment.

Kafko assumes no liability for any unauthorized modifications carried out to the equipment not strictly recommended by the factory procedures.

This limited warranty is not transferable, and does not cover general equipment maintenance, demonstration, installation, routine servicing, calibration or customization of the equipment.

No person is authorized to alter or extend this limited warranty unless made in writing and signed by an authorized officer of Kafko.