

Salad and Vegetable Drier

SALD-1

Original Instructions

Installation, Operation and Maintenance Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.



Safety Notices

⚠ Warning

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

⚠ DANGER

Do not install or operate equipment that has been misused, abused, neglected, damaged, or altered/modified from that of original manufactured specifications.

⚠ DANGER

Keep power cord AWAY from HEATED surfaces. DO NOT immerse power cord or plug in water. DO NOT let power cord hang over edge of table or counter.

⚠ DANGER

All utility connections and fixtures must be maintained in accordance with Local and national codes.

⚠ Warning

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

⚠ Warning

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Never use flammable oil soaked cloths or combustible cleaning solutions, for cleaning.

⚠ Warning

Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

⚠ Warning

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water and steam.

⚠ Warning

Use caution when handling metal surface edges of all equipment.

Note

Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website www.wbtkitchenware.com for manual updates, translations, or contact information for service agents in your area.

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Section 1

General Information

Model Number

Salad and Vegetable Drier	
SALD-1	115 Volt Model

Serial Number Location

To view the serial number, turn the unit upside down. The serial number is listed on the bottom on the side opposite the motor.




Always have the serial number of your unit available when calling for parts or service.

Warranty Information

- Register your product for warranty,
- Verify warranty information,
- View and download a copy of your warranty,
@ www.delfield.com/warranty

Regulatory Certifications

Model SALD-1 is certified by:

-  National Sanitation Foundation (NSF)
-  Underwriters Laboratories (UL)
-  Underwriters Laboratories of Canada (cUL)

Section 2 Installation

⚠ DANGER

Installation must comply with all applicable fire and health codes in your jurisdiction.

⚠ DANGER

Use appropriate safety equipment during installation and servicing.

⚠ Warning

Remove all removable panels before lifting and installing.

Location

⚠ Warning

This equipment must be positioned so that the plug is accessible unless other means for disconnection from the power supply (e.g., circuit breaker or disconnect switch) is provided.

⚠ Warning

Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit.

⚠ Warning

To avoid instability the installation area must be capable of supporting the combined weight of the equipment and product. Additionally the equipment must be level side to side and front to back.

⚠ Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

The location selected for the equipment must meet the following criteria. If any of these criteria are not met, select another location.

- Units are intended for indoor use only.
- The location **MUST** be level, stable and capable of supporting the weight of the equipment.
- The location **MUST** be free from and clear of combustible materials.
- Equipment **MUST** be level both front to back and side to side.

- Position the equipment so it will not tip or slide.
- Recommended air temperature is 41° - 86°F (5° - 30°C).
- Proper air supply for ventilation is **REQUIRED AND CRITICAL** for safe and efficient operation. Refer to Clearance Requirements chart on page 5.
- Do not install the equipment directly over a drain. Steam rising up out of the drain will adversely affect operation, air circulation, and damage electrical / electronic components.

Weight of Equipment

Model	Ship Weight
SALD-1	70lbs/ 32kg

Clearance Requirements

⚠ DANGER

Minimum clearance requirements are the same for noncombustible locations as for combustible locations. The flooring under the appliance must be made of a noncombustible material.

Clearance Requirements

None

Dimensions

Model	Width	Depth	Height
SALD-1	27.00" (69cm)	27.00" (69cm)	32.50" (83cm)

Model	Inner Liner Diameter	Inner Liner Height
SALD-1	15.62" (40cm)	16.87" (43cm)

Capacity

Inner liner capacity is 20 Gal (77L), up to 18 heads of chopped lettuce.

Electrical Service

⚠ DANGER

Check all wiring connections, including factory terminals, before operation. Connections can become loose during shipment and installation.

⚠ Warning

This appliance must be grounded and all field wiring must conform to all applicable local and national codes. Refer to rating plate for proper voltage. It is the responsibility of the end user to provide the disconnect means to satisfy the authority having jurisdiction.

VOLTAGE

All electrical work, including wire routing and grounding, must conform to local, state and national electrical codes.

The following precautions must be observed:

- The equipment must be grounded.
- A separate fuse/circuit breaker must be provided for each unit.
- A qualified electrician must determine proper wire size dependent upon location, materials used and length of run (minimum circuit ampacity can be used to help select the wire size).
- The maximum allowable voltage variation is $\pm 10\%$ of the rated voltage at equipment start-up (when the electrical load is highest).
- Check all green ground screws, cables and wire connections to verify they are tight before start-up.

GROUND FAULT CIRCUIT INTERRUPTER

Ground Fault Circuit Interrupter (GFCI/GFI) protection is a system that shuts down the electric circuit (opens it) when it senses an unexpected loss of power, presumably to ground. Manitowoc does not recommend the use of GFCI/GFI circuit protection to energize our equipment. If code requires the use of a GFCI/GFI then you must follow the local code. The circuit must be dedicated, sized properly and there must be a panel GFCI/GFI breaker. We do not recommend the use of GFCI/GFI outlets to energize our equipment as they are known for more intermittent nuisance trips than panel breakers.

VOLTAGE, RATED AMPERAGES & POWER CORD CHART

Units with plugs are supplied with approximately 6ft (183cm) cords.

Model	V/Hz/Ph	Amps	NEMA Plug
SALD-1	115/60/1	2.7	5-15P

Drain Connections

⚠ Warning

Moisture collecting from improper drainage can create a slippery surface on the floor and a hazard to employees. It is the owner's responsibility to provide a container or outlet for drainage.

Each unit has a drain located inside the unit which removes the water to an appropriate drain location or container. Drain size is 1" (25mm). When draining, position the Salad Ace over the floor drain or place a (2) two gallon capacity container under the drain tube.

Section 3 Operation

DANGER

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent dangers of operating this equipment.

DANGER

Do not operate any appliance with a damaged cord or plug. All repairs must be performed by a qualified service company.

DANGER

Never stand on the unit! They are not designed to hold the weight of an adult, and may collapse or tip if misused in this manner.

Warning

Do not contact moving parts.

Warning

All covers and access panels must be in place and properly secured, before operating this equipment.

Operating Instructions

1. Position the Salad Ace over the floor drain or place a (2) two gallon capacity container under the drain tube.
2. Secure machine into position by depressing the brake pedal on each caster.
3. Remove the double lid slowly. **Do not pull or force lid off in a quick motion.** Suspend the lid from the top edge of the stainless steel tank using the bracket provided on the lid.
4. Remove the perforated inner liner and place in sink.
5. **To prepare products:** Remove the center core from the lettuce heads; break apart, separating leaves or cut into desired size. Fill liner with no more than 18 heads.

Caution

Do not overload inner liner. Weight in excess of 20 lbs. will cause lid and motor failure.

7. Run cold water into the sink. Turn water off when the product level rises within three (3) inches of liner top edge. Gently stir water through product to remove the dirt. Allow the produce to soak 10 minutes.
8. Drain the water from the sink. Allow the liner to remain in the sink for 30 seconds to drain out the excess water.
9. Remove the liner from the sink and place into the Salad Ace. Make sure the octagon shaped recess in the liner bottom engages with the metal octagon drive casting in the tank bottom.
10. Place the lid on the machine, making sure the inner lid seats on the top of the inner liner.
11. Turn the machine ON by rotating the bottom mounted timer clockwise. Choosing a one-to-four minute cycle. Generally, a two-minute cycle is sufficient to drain a full load. Machine will turn off automatically.
12. When the time cycle has ended, wait 10 seconds for inner liner to stop rotating before removing the lid. Remove inner liner from the machine.

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Section 4 Maintenance

⚠ DANGER

It is the responsibility of the equipment owner to perform a personal protective equipment hazard assessment to ensure adequate protection during maintenance procedures.

⚠ DANGER

Failure to disconnect the power at the main power supply disconnect could result in serious injury or death. The power switch DOES NOT disconnect all incoming power.

⚠ DANGER

Disconnect electric power at the main power disconnect for all equipment being serviced. Observe correct polarity of incoming line voltage. Incorrect polarity can lead to erratic operation.

⚠ Warning

When using cleaning fluids or chemicals, rubber gloves and eye protection (and/or face shield) must be worn.

⚠ Warning

When cleaning the unit, care should be taken to avoid the front power switch and the rear power cord. Keep water and/or cleaning solutions away from these parts.

⚠ Warning

Never use a high-pressure water jet for cleaning or hose down or flood the units with water. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

⚠ Caution

Never use an acid based cleaning solution! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products.

⚠ Caution

Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

Cleaning and Sanitizing Procedures

You are responsible for maintaining the equipment in accordance with the instructions in this manual. Maintenance procedures are not covered by the warranty.

Maintenance	Daily	Weekly	Monthly	After Prolonged Shutdown	At Start-Up
Inner Liner And Lids	X			X	X
Interior	X			X	X
Exterior	X			X	X

Cleaning Instructions

PREPARATION AND DISASSEMBLY

1. Turn the machine timer to the OFF position.
2. Disconnect the Salad Ace from the power source.
3. Ensure each caster brake pedal is depressed.
4. Ensure the Salad Ace drain tube is positioned over the floor drain or a (2) two gallon capacity container.
5. Open the hook latches and remove the lid.
6. Remove any food debris with a sponge.
7. Unscrew the lid T handle in order to remove the inner lid.
8. Remove the liner from the tank.
9. Remove remaining food debris with a sponge.

INNER LINER AND LIDS

10. Wash the liner and inner lid in warm, detergent-sanitizing solution designed for use with plastic materials in contact with food.
11. Rinse the liner and inner lid in clean water. Allow to air dry. Never steam clean the liner or lids.

INTERIOR SURFACE OF TANK

12. Wash the interior tank liner with warm, detergent-sanitizing solution designed to clean stainless steel surfaces that are in contact with food.
13. Wash the lid with warm, detergent-sanitizing solution designed to clean stainless steel surfaces that are in contact with food.
14. Rinse with clean water. Allow to air dry before placing on lid.

EXTERIOR SURFACE OF TANK

15. Use a clean, damp cloth to wipe the wash solution from surface. Allow to air dry.
16. Any commercial stainless steel polish can be used to shine clean surfaces.

REASSEMBLY

17. Place inner lid into lid and screw together with T handle.
18. Place the inner liner into the tank. Make sure the octagon shaped recess in the liner bottom engages with the metal octagon drive casting in the tank bottom.

Stainless Steel Cleaning

Wipe surfaces with a damp cloth rinsed in water to remove dust and dirt from the stainless steel. Always rub with the "grain" of the stainless steel to avoid marring the finish. If a greasy residue persists, use a damp cloth rinsed in a mild dish soap and water solution. Wipe dry with a clean, soft cloth.

Never use steel wool or abrasive pads for cleaning. Never use chlorinated, citrus based or abrasive cleaners.

Stainless steel has a clear coating that is stain resistant and easy to clean. Products containing abrasives will damage the coating and scratch the panels. Daily cleaning may be followed by an application of stainless steel cleaner which will eliminate water spotting and fingerprints. Early signs of stainless steel breakdown are small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the steel.

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