INSTRUCTIONS

SALAD DRYERS

MODELS
SDPE
SDPS

HOBART

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Installation, Operation and Care of SALAD DRYERS

SAVE THESE INSTRUCTIONS

GENERAL

The Hobart Salad Dryers are designed to dry large amounts of lettuce within minutes. Salad drying extends the shelf life of lettuce, providing a fresh, crisp appearance.

The model SDPE (Fig. 1) has a sturdy polyethylene base, with a polyethylene tub and lid cover.

The model SDPS (Fig. 2) has a sturdy polyethylene base, with a stainless steel tub and lid cover.

The Salad Dryer is powered with a 1/4 Hp motor. The spin basket is removable to make loading and washing easy and convenient. The timer is conveniently located on the top of the machine and can be set from 1 to 5 minutes.



Fig. 1



Fig. 2

INSTALLATION

UNPACKING

Immediately after unpacking, check salad dryer for possible shipping damage. If the machine is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Prior to installation, verify that the electrical service agrees with the specifications on the data plate located on the machine.

LOCATION

Place the salad dryer on a solid, flat floor surface over the floor drain or place a two gallon capacity container under the drain tube.

ELECTRICAL CONNECTIONS

⚠ WARNING The electrical cord on this machine is equipped with a grounding- type plug which must be connected to a properly grounded receptacle. If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from the plug.

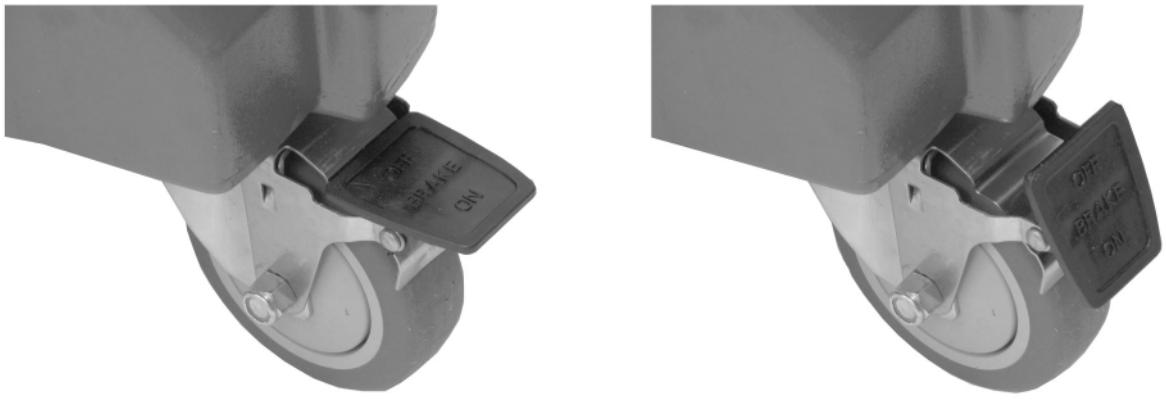
ELECTRICAL DATA				
Motor	**Volts**	**Hertz**	**Phase**	**Amps**
1/4 HP	115	60	1	2.5

OPERATION

⚠ WARNING Moving parts. Keep hands, clothing and utensils out while in operation.

USING THE SALAD DRYER

1. Secure machine in position by depressing the brake pedal on each caster (Fig. 3).



CASTER BRAKE PEDAL OFF

CASTER BRAKE PEDAL ON

Fig. 3

2. Remove the lid cover (Fig. 4) by peeling it off on one side first for easy removal.

The white polyethylene lid is attached to the lid cover. Do not pull or force lid off in a quick motion.

3. Suspend the lid cover (Fig. 4) from the salad dryer tub using the hook provided on the lid cover.
4. Remove the spin basket (Fig. 5) and place in sink.
5. Load washed lettuce/salad into spin basket to below handle holes (Fig. 5) only. Let excess water drain from salad and spin basket prior to loading spin basket into salad dryer.



Fig. 4

NOTICE Do not overload spin basket. Overloading will cause lid and motor failure. Best results are achieved by filling the spin basket 3/4 full. For shredded lettuce, cabbage and denser product, like Romaine, load may need to be reduced to 1/2 full so as not to overload the unit.

6. Place loaded spin basket into salad dryer ensuring the octagon shaped recess in the spin basket lines up with the metal octagon driver (Fig. 5) in the salad dryer.

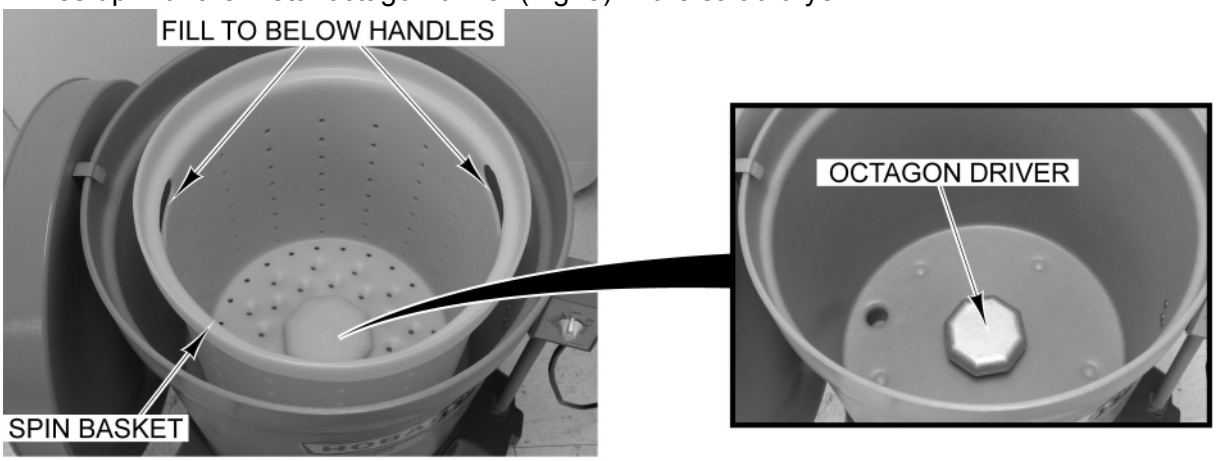


Fig. 5

7. Make sure that the T-Handle (Fig. 6), that secures the white polyethylene lid to the lid cover, is tight before each use.
8. Place the lid cover onto the salad dryer, making sure it sits flush on top of the tub.

The white polyethylene lid attached to the inside of the lid cover is designed to hold the spin basket in the center of the salad dryer. Proper alignment will keep the salad dryer balanced and vibration free. Overloading will prevent the lid from lining up properly with the spin basket and will cause the salad dryer to wobble.

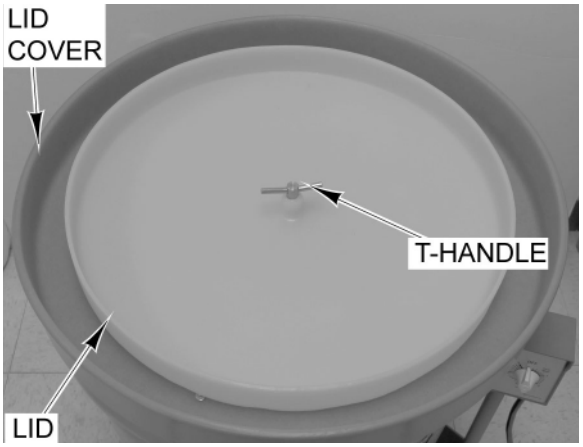


Fig. 6

9. Turn the machine ON by rotating the knob (Fig. 7) on the timer clockwise, choosing a one-to-five minute cycle. Machine will turn off automatically.

Generally, a two-to-three minute cycle is sufficient to dry a full load.

10. When the timer cycle has ended, wait 10 seconds for the spin basket to stop rotating before removing the lid cover. Remove spin basket from the machine.

For high volume operation, a second spin basket is recommended. Second basket can be filled with lettuce while the first basket is operating inside the salad dryer.

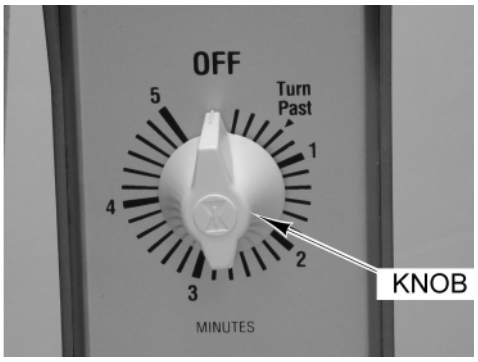


Fig. 7

CLEANING

⚠ WARNING Turn the machine off and unplug the electrical cord before cleaning.

NOTICE Do not spray water towards the bottom side and motor area of the unit. This may cause damage to the gear motor and electrical parts.

INTERIOR SURFACE OF TANK (SDPS MODEL)

1. Remove the remaining food debris with a sponge.
2. Wash the interior with warm, detergent-sanitizing solution designed to clean stainless steel surfaces that are in contact with food.
3. Rinse with clean water. Air dry before placing on lid cover.

INTERIOR SURFACE OF TANK (SDPE MODEL)

1. Remove the remaining food debris with a sponge.
2. Wash the interior with warm, detergent-sanitizing solution designed for use with plastic materials in contact with food.
3. Rinse with clean water. Air dry before placing on lid cover.

EXTERIOR SURFACE OF TANK (SDPS MODEL)

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

EXTERIOR SURFACE OF TANK (SDPE MODEL)

1. Use a clean, damp cloth to wipe the wash solution from surface. Allow to air dry.

SPIN BASKET AND LID

1. Wash in warm, detergent-sanitizing solution designed for use with plastic materials in contact with food.
2. Rinse in clean water. Allow to air dry.

NOTICE Never steam clean the spin basket or lid cover.

MAINTENANCE

⚠ WARNING Turn the machine off and unplug the electrical cord before doing any maintenance.

Routinely inspect the machine to make sure that it is in proper working order.

SERVICE

Contact your local Hobart authorized service office for any repairs or adjustments needed on this equipment.

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	SUGGESTED ACTION
Salad dryer will not start.	Timer not turned past mark.	Turn timer past mark, then set time.
	Fuse or circuit breaker interrupting power.	Check for blown fuses or reset circuit breaker.
	Broken wire or connection.	Pull electrical cord from receptacle and call your local Hobart Service Office.
Salad dryer vibrates when running.	Spin basket overloaded.	Fill spin basket 3/4 full.
	Product not distributed evenly.	Distribute product evenly in spin basket.
	Casters not locked.	Lock all casters in place.
	Lid cover not on/secure.	Ensure lid cover is on.