

The reference language for these instructions is French.

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Warranty terms and exclusions

If the purchase of this product includes warranty coverage, warranty is provided in line with local regulations and subject to the product being installed and used for the purposes as designed, and as described within the appropriate equipment documentation.

Warranty will be applicable where the customer has used only genuine spare parts and has performed maintenance in accordance with Electrolux Professional user and maintenance documentation made available in paper or electronic format.

Electrolux Professional strongly recommends using Electrolux Professional approved cleaning, rinse and descaling agents to obtain optimal results and maintain product efficiency over time.

The Electrolux Professional warranty does not cover:

- service trips cost to deliver and pick up the product;
- installation;
- training on how to use/operate;
- replacement (and/or supply) of wear and tear parts unless resulting from defects in materials or workmanship reported within one (1) week from the failure;
- correction of external wiring;
- correction of unauthorized repairs as well as any damages, failures and inefficiencies caused by and/or resulting from:
 - insufficient and/or abnormal capacity of the electrical systems (current/voltage/frequency, including spikes and/or outages);
 - inadequate or interrupted water supply, steam, air, gas (including impurities and/or other that does not comply with the technical requirements for each machine);
 - plumbing parts, components or consumable cleaning products that are not approved by the manufacturer;

– customer's negligence, misuse, abuse and/or non-compliance with the use and care instructions detailed within the appropriate equipment documentation;

– improper or poor: installation, repair, maintenance

(including tampering, modifications and repairs carried out by third parties not authorized third parties) and modification of safety systems;

– Use of non-original components (e. g.: consumables, wear and tear, or spare parts);

– environment conditions provoking thermal (e. g. overheating/freezing) or chemical (e. g. corrosion/oxidation) stress;

– foreign objects placed in- or connected to- the product;

– accidents or force majeure;

– transportation and handling, including scratches, dents, chips, and/or other damage to the finish of the product, unless such damage results from defects in materials or workmanship and is reported within one (1) week of delivery unless otherwise agreed;

• product with original serial numbers that have been removed, altered or cannot be readily determined;

• replacement of light bulbs, filters or any consumable parts;

• any accessories and software not approved or specified by Electrolux Professional.

Warranty does not include scheduled maintenance activities (including the parts required for it) or the supply of cleaning agents unless specifically covered within any local agreement, subject to local terms and conditions.

Check on Electrolux Professional website the list of authorized customer care.

Introduction

1.1 DESCRIPTION

- The salad dryer is designed for large kitchens (restaurants and small companies) for drying leaves (lettuce, cress, parsley, chard, spinach, cabbage, etc.) and vegetables (radishes, green beans, macedoines, etc.).

It is not designed for drying fabrics or other products.



- A** Stainless steel cylinder 18/10
- B** Hinged lid
- C** Electrical controls
- D** Control housing
- E** Feet

Installation

2.1 DIMENSIONS - WEIGHT 2.1

The dryer with stainless steel or resin basket.

Gross weight when packaged :

resin : 64 kg ; stainless steel : 68 kg.

Net weight when equipped :

resin : 53 kg ; stainless steel : 57kg.

Dimensions of packaging : 810 x 590 x 1235 mm.

2.2 LOCATION AND LAYOUT

- The dryer requires :
 - An electrical power supply (see § 2.3).
 - Full discharge into a drain, either directly by positioning the outlet spout above a grid or by connecting it to the drain by means of a flexible pipe dia. 30, with a minimum slope of 15 mm/m.

- The dryer may be fixed to the floor with anchor bolts, after counter-drilling each foot (distance between centres 473 mm), either :
 - on the floor,
 - on a support material that is perfectly stable and horizontal, a maximum of 150 mm high and not resonant. Ensure that there is enough space above the machine to open the lid and remove the basket.






2.3 ELECTRICAL CONNECTION

- three-phase motor** A 3 pin + earth standardised wall socket with a 20 A fuse is required, as well as a matching watertight plug for the power cable visible and accessible for the operator.

 The machine must be earthed using the green and yellow wire

- Before connecting the machine to the electrical power supply, check that the voltage of the electrical system is the same as that marked on the rating plate.
- The machine must be protected by a differential circuit breaker and a 16 A fuse. **Mono phase motor**
- Electrical characteristics :

Voltage (V)	Power (W)	Frequency (Hz)	Current (A)
III 230/240	750	50/60	3,2/1,6
I 230	750	50	4,8

- 230/400 V dual voltage three-phase motor:
 - The salad dryer can turn equally either in a clockwise direction  or an anti-clockwise direction .
 - The connections are first made at the higher voltage (e.g.: 400 V) . To power with a lower voltage (e.g.: 230 V),  proceed as follows: 

- Disconnect the machine.
- Consult the wiring diagram at the end of the instructions.
- Move terminal P2 onto P1.
- in the terminal plate, fit the straps as follows:
 - link
 - U1 with W2
 - V1 with U2
 - W1 with V2
- Check the operation of the salad dryer (see § 3.1).
- Refit the unit back plate.

To PAT test the Electrolux Range of Food Preparation Equipment, the PCB board needs to be disconnected before any test is done. This is due to the fact that the boards are fitted with a grounding diode that can give incorrect result during such a test. Also on a standard appliance a flash test of 25 amps and up to 3000v is used but, as you would expect, to use this on equipment, which has a printed circuit, board would be quite destructive to that board. We would recommend the use of a PAT tester approved for computer systems which use a lower rate of amps.

The appliance is perfectly safe and is CE certificated. There are two ways to get overcome this problem.

- Disconnect the board as instructed and test using test for PC's,
- Or install the mixer on a fused spur (no plug) as this takes it away from being a portable appliance and the PAT test is then not needed.



Any other use than that described in this manual will not be considered normal by the manufacturer.

3.1 OPERATION - SECURITY

- The safety of the user is guaranteed by :
 - the stoppage of the motor when the lid is opened,
 - the need to press the «start» button after stoppage («no-volt-release» device).



3.1

D Start button

C Stop button

A,B,E Timer

a) Starting up :

- close the lid,
- Drukken op de drukknop AAN om een getemporeerde cyclus op te starten.
- Press the AUTO button to start an automatic cycle (1'20")with vegetable evacuation.

b) Braked stop :

- automatic when the timer reaches 0,
- when the lid is opened during the cycle,
- when the stop button is pressed.

3.2 CAPACITY

- For optimum drying, fill the basket 3/4 full (about 10 cm below the top edge), which represents a filled working volume of around 50 litres, or 4 to 5 kg of dried salad, depending on the product (13 to 15 lettuces).

- For optimum spinning of vegetables (radishes, green beans, mixed diced vegetables, etc.), fill the basket to 1/3 of its max. 10KG capacity (i.e. about 25 cm from the top edge), spread out the vegetables well in the bottom of the basket to avoid any unbalance.

3.3 OPERATING PROCEDURE

- After carefully removing and washing the leaves, fill the basket but do not pack the leaves in tightly.

Note : The basket should preferably be loaded outside of the dryer, as this makes handling easier and avoids blocking the discharge.



3.3

- Holding the basket by its edge, lower it into the drying chamber and centre it on its drive plate.
- Check that the basket is interlocked with the drive plate by turning it a quarter of a turn.

- close the cover, set the timer (1 to 2 min depending on the quantity to be spun) or AUTO mode and press the ON button.
- At the end of the drying cycle, the machine stops automatically.

Tip :

- To improve the drying quality, dry for 30 seconds, lift the cover and stir the leaves.
- To increase the output, use two baskets : one can be loaded while the other is being dried.

3.4 PREPARATION AND CONSERVATION OF THE PRODUCTS

- Washing :
 - Separate and sort the salad leaves.
 - Wash and leave to soak..

Note : 2 to 5 drops of sanitiser per litre of water used for soaking may be added.

- Carefully rinse the leaves.

- Drying :
 - Thanks to its designed rotational speed (around 330 rpm), the machine dries delicate leaves without breaking them up.
- Conservation :
 - Store the leaves in a cool place, between 0 and 4 ½C in sealed bags or bowls suitable for foodstuffs.
 - Only cut the leaves at the last minute, to prevent them from deteriorating.

Cleaning, hygiene and storage

Routine Maintenance

The owner and/or user of the appliance are responsible for the following maintenance tasks.



IMPORTANT

Any problems resulting from improper maintenance or lack of maintenance as described below will void the terms of the warranty.



WARNING

Always power off the unit before cleaning or maintenance.



It is prohibited to remove any safety devices. Use appropriate personal protective equipment. Never jet-wash, pressure-clean, or steam-clean the appliance.

Cleaning the Appliance

Clean the appliance and accessories before first use.

To make it easier to clean the unit, systematically clean the appliance and accessories as soon as you finish working with them.

Clean removable parts with hot water and detergent/degreasing agent/disinfectant compatible with the unit's


materials: use neutral soaps or biodegradable products (to reduce the emission of pollutants into the atmosphere).

Rinse with clean water and allow to dry (or wipe with a soft cloth).

Do not use metal equipment or scouring sponges (e.g. Scotch Brite) to clean the appliance.

Do not use abrasive detergents as they will scratch the surfaces.

Do not use solvent products (e.g. trichlorethylene).

 **The use of chlorinated products, and in particular those containing didecyldimethylammonium chloride (CAS 7173-51-5), is strongly discouraged.**

If, however, a specific cleaning procedure requires the use of such products, carefully respect the dosages and instructions recommended by the manufacturer.

Rinse surfaces thoroughly with clean water and then dry.

Misuse (overdosage, inadequate rinsing) can cause irreversible damage to the surfaces (including aluminum and stainless steel).

- Daily :
 - Empty the drying basket completely.
 - Remove any leftovers from inside the basket and unblock any holes which may be blocked.
 - If necessary, clean the outside of the dryer and the inside of the lid with a sponge and warm water containing disinfectant
 - detergent, compatible with the materials..

Note : Avoid spraying or splashing water on the ventilation grill, as this could damage the electrical equipment.

- Do not clean the baskets in a dishwasher.
- Do not use abrasive detergents, as they could scratch the surfaces.
- Periodic (at least once a month):
 - Check the water is flowing and the condition of the pipe-work (flexible hose)

Fault finding

5.1 THE MACHINE WILL NOT START

- Check that :
 - The machine is plugged in,
 - The electrical power supply to the socket is correct,

- The cover is properly closed



If problems persist, contact the service department of your local dealer.

5.2 ABNORMAL NOISES

- Stop the machine and open the lid.
- Check :
 - how the basket has been filled (see § 3.2, capacity),
 - that it has been placed correctly on the drive plate,

- If the noise continues, check :
 - That a three phase motor is not connected to only two phases.
 - That the belt is not worn or needs to be tensioned (see §6.1)



If problems persist, contact the service department of your local dealer.

Maintenance



Always disconnect the machine before any intervention on it.

6.1 MECHANICAL PARTS

- This salad dryer requires minimum upkeep (the motor and the mechanical part bearings are greased for life).
- It is recommended to check the tension and wear of the belt at least once a year. In order to check it, proceed as follows:
 - Disconnect the machine to gain access to the base. Remove the 4 base retaining screws. Remove the feet with the base.
 - Check the tension of the drive belt by pressing with the thumb near the middle. There should be a deflection of approximately 3mm.

- Where necessary, re-tension by proceeding as follows:
 - . Release the 3 motor support retaining screws.
 - . Re-tension the drive belt through the opening.
 - . Tighten the retaining screws.
 - . Refit the base with the feet.

6.2 CHECKING THE SAFETY DEVICES

- Check that the safety devices are operating correctly on a regular basis. The motor should stop when the lid is opened.
- If either of the two safety devices does not work :
 - do not use the machine,
 - have it adjusted by the service department of your local dealer.

6.3 ELECTRICAL COMPONENTS



see electrical diagrams at back of manual.

• Regularly check the condition of the lead and the electric components.

• **Identification of the colours of the wires:**

- Phases : L1 / L2 / L3
- Earth : B/C yellow and green

Motor : U1 - V1 - W1

Identification of the components

- S2 : Cover safety device
- M : motor

6.4 ADDRESS FOR SERVICE REQUIREMENTS

We advise you to contact the dealer who sold you the machine.



For any information or orders for spare parts, specify the type of machine, its serial number and the electrical characteristics.

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning.

Dealer's stamp


Date of purchase :

Conformity with regulations

The machine has been designed and manufactured in conformity with :

- The machine directive 2006/42 EEC,
- The CEM directive 2014/30/ EU,
- 2011/65/EU Directive on the restriction of the use of certain hazardous substances

2002/96/CEE « WEEE »

The symbol «  » on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact the sales agent or dealer for your product, your after-sales service, or the appropriate waste disposal service.

2006/12/CEE "Waste"

The machine is designed so that it does not contribute, or as little as possible, to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to observe the recycling conditions.

94/62/CEE "Packaging and packaging waste"

The packaging for the machine is designed so that it does not contribute, or as little as possible to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to eliminate the various parts of the packaging in appropriate recycling centres.

- To the European standards :

EN 13621-2004 Salad dryer.

This conformity is certified by :

- The CE conformity mark, attached to the machine,
- The corresponding CE declaration of conformity, associated with the warranty,
- This instruction manual, which must be given to the operator.

Acoustic characteristics :

- The acoustic pressure level measured in accordance with the test code EN ISO 3743.1-EN ISO 3744.

Protection indices as per the EN 60529-2000 standard :

- IP55 electrical controls
- IP34 overall machine

Integrated safety :

- The machine has been designed and manufactured in compliance with the relevant standards and regulations, mentioned above.
- Before using the machine, the operator must be trained to use the machine and informed of any possible residual risks (personnel work station training obligation).

Food hygiene :

The machine is made from materials that conform to the following regulations and standards :

- Directive 1935/2005/CEE: Materials and objects in contact with foodstuffs.
- Standard EN 601-2004: cast aluminium alloy objects in contact with foodstuffs.

The surfaces of the food area are smooth and easy to clean. Use detergents that are approved for food hygiene and respect the instructions for their use.