



# SALD-1

## Service, Installation and Care Manual

Please read this manual completely before attempting to install or operate this equipment! Notify carrier of damage! Inspect all components immediately. See page 2.



**Salad and Vegetable Drier**



**IMPORTANT INFORMATION  
READ BEFORE USE  
PLEASE SAVE THESE INSTRUCTIONS!**

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## SERIAL NUMBER INFORMATION

To view the serial number on the Salad Ace machine, 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. A complete list of authorized Delfield parts depots can be found at [www.delfield.com](http://www.delfield.com)

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## SPECIFICATIONS

Height ..... 32.50" (82.6 cm)  
 Width ..... 27.00" (68.6 cm)  
 Depth ..... 27.00" (68.6 cm)  
 Inner liner Capacity ..... 20 gallon (77L) - Up to 18 heads of chopped lettuce  
 Inner liner Diameter..... 15 5/8" (39.69 cm)  
 Inner liner Depth ..... 16 7/8" - (42.9 cm)

Power Requirements..... 115V - 2.7 amps  
 ..... 220V - 1.35 amps

Ship Weight..... 85 lbs (38 kg)

## RECEIVING AND INSPECTING THE EQUIPMENT

Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Freight carriers can supply the necessary damage forms upon request.
6. Retain all crating material until an inspection has been made or waived.



## 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.
6. 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.
7. Drain the water from the sink. Allow the liner to remain in the sink for 30 seconds to drain out the excess water.
8. 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.
9. Place the lid on the machine, making sure the inner lid seats on the top of the inner liner.
10. 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.
11. 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.



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

## 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.

### Drain Maintenance

Each unit has a drain located inside the unit which removes the water to an appropriate drain location or container. Drain size is 1 1/4". Be sure all drain lines are free of obstructions, food product can cause water to back up.

### Stainless Steel Care and Cleaning

To prevent discoloration of rust on stainless steel several important steps need to be taken. First, we need to understand the properties of stainless steel. Stainless steel contains 70-80% iron which will rust. It also contains 12-30% Chromium which forms an invisible passive film over the steel's surface which acts as a shield against corrosion. As long as the protective layer is intact, the metal is still stainless. If the film is broken or contaminated, outside elements can begin to breakdown the steel and begin to form rust of discoloration.

Proper cleaning of stainless steel requires soft cloths or plastic scouring pads.



**NEVER USE STEEL PADS, WIRE BRUSHES OR SCRAPERS!**

Cleaning solutions need to be alkaline based or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, and household and industrial cleaners. If cleaners containing chlorides are used be sure to rinse repeatedly and dry thoroughly upon completion.

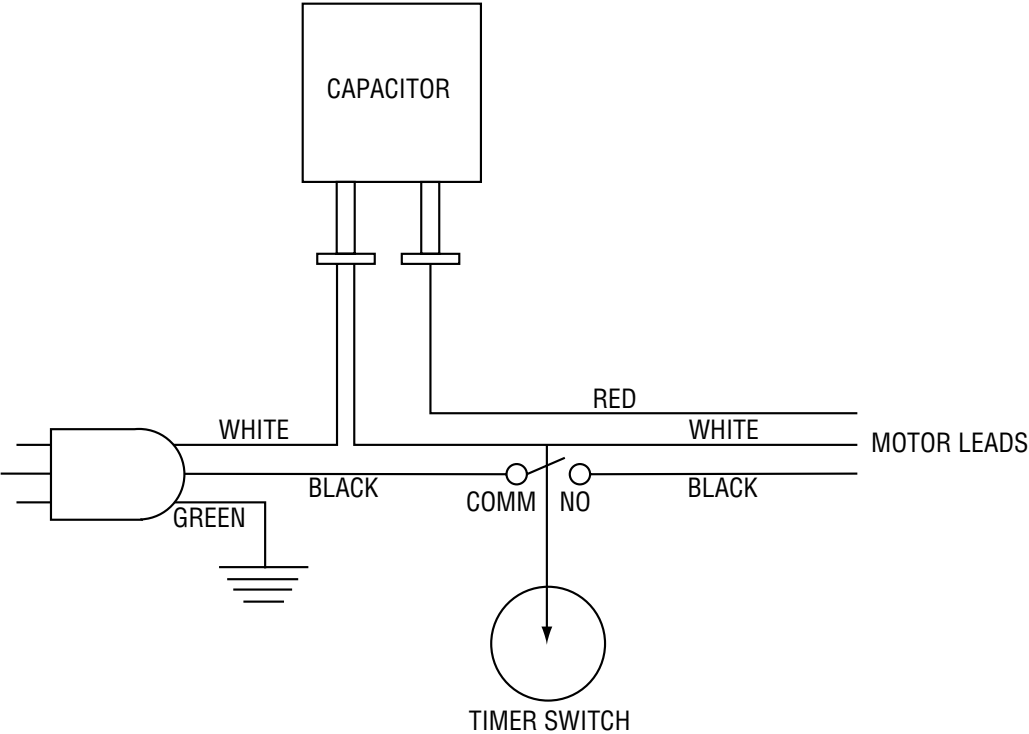
Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. It is always good to rub with the grain of the steel. There are also stainless steel cleaners available which can restore and preserve the finish of the steels protective layer.

Early signs of stainless steel breakdown can consist of small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the passivity of the steel.

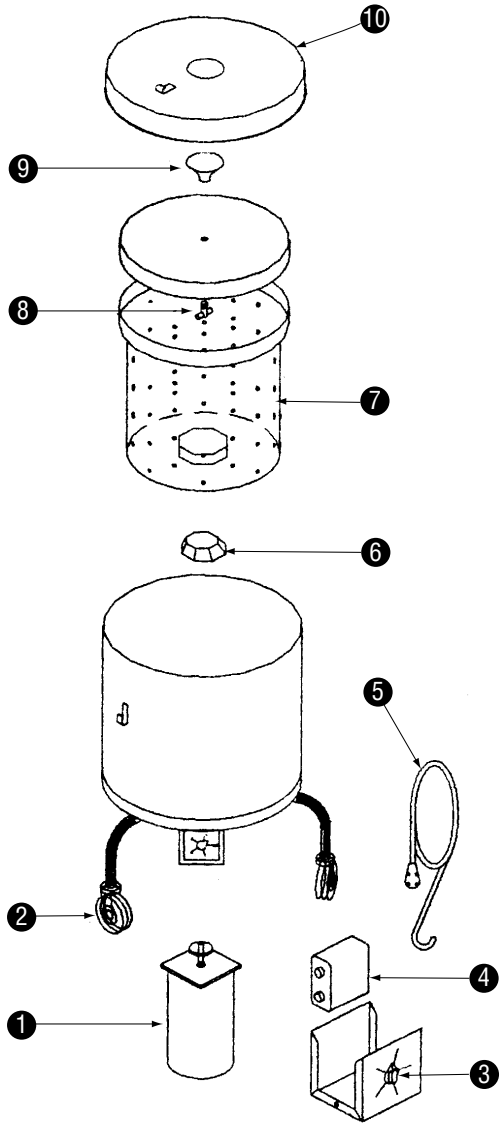


**Never use an acid based cleaning solution! Many food products have an acidic content which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products. Common items include, tomatoes, peppers and other vegetables.**

# WIRING DIAGRAM — SALD-1



# PARTS LISTING



Key	Part Number	Description
1	6160015	Motor, gear, 120V, 1/6 H.P.
	6160016	Motor, gear, 240V, 1/6 H.P.
2	6230217	Caster, 4", stem, swvl, brk, polyur
3	6190197	Timer control, 115-277V, 10A
4	6190141	Capacitor, 5UF, 370V/AC-115V
	46F1245	Capacitor, 220V/50 Hertz
5	M2183348	Cord, lead, 16/3 w/NEMA 5-15P
6	6230251	Drive, liner, octagon casting
7	6230116	Liner, with lid, plastic
8	6230006	Bearing, T handle
9	6230252	Mount, bearing, outer lid
10	0201294	Lid assembly, outer

## STANDARD LABOR GUIDELINES TO REPAIR OR REPLACE PARTS ON DELFIELD EQUIPMENT

Advice and recommendations given by Delfield Service Technicians do not constitute or guarantee any special coverage.

- A maximum of 1-hour is allowed to **diagnose a defective component**.
- A maximum of 1-hour is allowed for **retrieval of parts** not in stock.
- A maximum **travel distance** of 100 miles round trip and 2-hours will be reimbursed.
- Overtime, installation/start-up, normal control adjustments, general maintenance, glass breakage, freight damage, and/or correcting and end-user installation error will not be reimbursed under warranty unless pre-approved with a **Service Work Authorization** from Delfield. You must submit the number with the service claim.

**LABOR OF 1-HOUR IS ALLOWED TO REPLACE:**

- Gear Box
- Motor
- Run Capacitor

**STANDARD ONE YEAR WARRANTY** (ONE YEAR PARTS, 90 DAYS LABOR)

The Delfield Company (“Delfield”) warrants to the Original Purchaser of the Delfield product (herein called the “Unit”) that such Unit, and all parts thereof, will be free from defects in material and workmanship under normal use and service for a period of one (1) year from the date of shipment of the Unit to the Original Purchaser **or, if the Original Purchaser returns the warranty card completely filled out including the date of installation within thirty (30) days of receipt of the Unit, one (1) year from the date of installation.** During this one year warranty period, Delfield will repair or replace any defective part or portion thereof returned to Delfield by the Original Purchaser which Delfield determines was defective due to faulty material or workmanship. The Original purchaser will pay all labor, crating, freight and related costs incurred in the removal of the Unit of defective component and shipment to Delfield, except that during a period of either ninety (90) days from the date of shipment of the Unit to the Original Purchaser or, if the Original Purchaser returns the warranty card completely filled out including the date of installation within thirty (30) days of receipt of the Unit, ninety (90) days from the date of installation Delfield will pay all related labor costs. Delfield will pay the return costs if the Unit or part thereof was defective.

The term “Original Purchaser” as used herein means that person, firm, association, or corporation for whom the Unit was originally installed.

This warranty does not apply to any Unit or part thereof that has been subjected to misuse, neglect, alteration, or accident, such as accidental damage to the exterior finish, operated contrary to the recommendations specified by Delfield; or repaired or altered by anyone other than Delfield in any way so as to, in Delfield’s sole judgement, affect its quality or efficiency. This warranty does not apply to any Unit that has been moved from the location where it was originally installed. This warranty also does not cover the refrigerator drier or the light bulbs used in the Unit. **The warranty is subject to the user’s normal maintenance and care responsibility as set forth in the Service and Installation Manual, such as cleaning the condenser coil, and is in lieu of all other obligations of Delfield. Delfield neither assumes, nor authorizes any other person to assume for Delfield, any other liability in connection with Delfield’s products.**

Removal or defacement of the original Serial Number or Model Number from any Unit shall be deemed to release Delfield from all obligations hereunder or any other obligations, express or implied.

Parts furnished by suppliers to Delfield are guaranteed by Delfield only to the extent of the original manufacturer’s express warranty to Delfield. Failure of the Original Purchaser to receive such manufacturer’s warranty shall in no way create any warranty, expressed or implied, or any other obligation or liability on Delfield’s part in respect thereof.

**IF THE CUSTOMER IS USING A PART THAT RESULTS IN A VOIDED WARRANTY AND A DELFIELD AUTHORIZED REPRESENTATIVE TRAVELS TO THE INSTALLATION ADDRESS TO PERFORM WARRANTY SERVICE, THE SERVICE REPRESENTATIVE WILL ADVISE CUSTOMER THE WARRANTY IS VOID. SUCH SERVICE CALLS WILL BE BILLED TO CUSTOMER AT THE AUTHORIZED SERVICE CENTER’S THEN APPLICABLE TIME AND MATERIALS RATES. CONSIDER: CUSTOMER MAY INITIATE A SERVICE AGREEMENT WITHOUT PARTS COVERAGE.**

If shipment of a replacement part is requested prior to the arrival in the Delfield factory of the part claimed to be defective, the Original Purchaser must accept delivery of the replacement part on a C.O.D. basis, with credit being issued after the part has been received and inspected at Delfield’s plant and determined by Delfield to be within this warranty.

Under no condition does this warranty give the Original Purchaser the right to replace the defective Unit with a complete Unit of the same manufacturer or of another make. Unless authorized by Delfield in writing, this warranty does not permit the replacement of any part, including the motor-compressor, to be made with the part of another make or manufacturer.

No claims can be made under this warranty for spoilage of any products for any reason, including system failure.

The installation contractor shall be responsible for building access, entrance and field conditions to insure sufficient clearance to allow any hood(s), vent(s), or Unit(s) if necessary, to be brought into the building. Delfield will not be responsible for structural changes or damages incurred during installation of the Unit or any exhaust system.

Delfield shall not be liable in any manner for any default or delay in performance hereunder caused by or resulting from any contingency beyond Delfield’s control, including, but not limited to, war, governmental restrictions or restraints, strike, lockouts, injunctions, fire, flood, acts of nature, short or reduced supply of raw materials, or discontinuance of the parts by the original part manufacturer.

**Except as provided in any Additional Four Year Protection Plan, if applicable, and the Service Labor Contract, if applicable, the foregoing is exclusive and in lieu of all other warranties, whether written or oral, express or implied. This warranty supersedes and excludes any prior oral or written representations or warranties. Delfield expressly disclaims any implied warranties of merchantability, fitness for a particular purpose or compliance with any law, treaty, rule or regulation relating to the discharge of substances into the environment. The sole and exclusive remedies of any person relating to the Unit, and the full liability of Delfield for any breach of this warranty, will be as provided in this warranty.**

Other than this Delfield Standard One Year Limited Warranty, any applicable Delfield Additional Four Year Protection Plan or applicable Delfield Service Labor Contract, the Original Purchaser agrees and acknowledges that no other warranties are offered or provided in connection with or for the Unit or any other part thereof.

In no event will Delfield be liable for special, incidental or consequential damages, or for damages in the nature of penalties.

**IF DURING THE WARRANTY PERIOD, CUSTOMER USES A PART FOR THIS DELFIELD EQUIPMENT OTHER THAN AN UNMODIFIED NEW OR RECYCLED PART PURCHASED DIRECTLY FROM DELFIELD OR ANY OF ITS AUTHORIZED SERVICE CENTERS AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER, DELFIELD AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/OR PART RECEIVED FROM AN UNAUTHORIZED SERVICE CENTER. If the warranty becomes void, Customer may purchase from Delfield, if available, a Service Agreement or service at the then current time and materials rate.**

For more information on Delfield warranty’s log on and check out the service section of our web site at [www.delfield.com](http://www.delfield.com).





***Mt. Pleasant, MI***



***Covington, TN***

*Thank you for choosing Delfield!*

Help is a phone call away! Help our team of professional, courteous customer service reps by having your model number and serial number available at the time of your call (800) 733-8829

Model: \_\_\_\_\_ S/N: \_\_\_\_\_

Installation Date: \_\_\_\_\_



**For a list of Delfield's authorized parts depots,  
visit our website at [www.delfield.com](http://www.delfield.com)**

