

# SALAD AND VEGETABLE DRYER

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## SALAD AND VEGETABLE DRYER

### A GENERAL INFORMATION

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Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

# SALAD AND VEGETABLE DRYER

## A1 PRODUCT DESCRIPTION

\* The Professional Salad and Vegetable dryer ,that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.SYK.01	1300x660x987	134	1370x1370x1170

## A2 TECHNICAL INFORMATION

Product Code	EMP.SYK.01
Capacity (kg / hour)	4-20
Drying Capacity (kg)	2 / 10
Drying Time (min)	2 / 4
Washing Tank Capacity (lt)	157
Motor (D/DK)	1000
Power (Kw)	0,37 – 0,50
Operating Voltage (V)	380
Cable (mm <sup>2</sup> )	5x1,5
Fuse (A)	32

**A3 TRANSPORTATION**

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\*This appliance can not be moved by hand from area to area.It must be moved on pallet with forklift truck.

**A4 UNPACKING**

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\*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack.Parts which contacts with food are produced by stainless steel.All plastic parts are marked by material's symbol.

\*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

**B INSTALLATION**

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\*Please place the product to straight and sturdy ground,please take necessary steps against possibility of overturn.

\*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

\*Connection to Electric Power Supply must be done by authorized person .

\*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.



This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

\*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

\*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

# SALAD AND VEGETABLE DRYER

## C SAFETY INSTRUCTIONS

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\*Do not use the appliance in insufficient lighted place.



\*Do not touch the moving attachments while the appliance operates.



\*Do not install the appliance in the presence of flammable or explosive materials.



\*Do not operate the appliance when the machine is empty.



\*Do not load so less or more than appliance's capacity.



\*Do not attempt to use the appliance without suitable protective equipments.



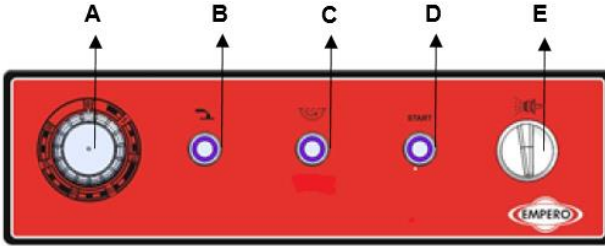
\*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.



\* The top lid must not be opened while the device is running.

## D OPERATION

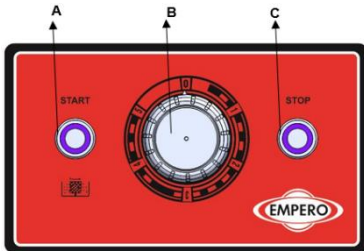
### \*Control Panel (Washing):



- A : Time Setting Button.
- B : Caldron Water Drainage Button
- C : Pump Start Button
- D : Start
- E : Water Spin Regulation Button

### \*INSTRUCTIONS:

- Make sure that drum is completely attached before you start the machine.
- Press Start button.
- Press Pump start button.
- Wait until the tank has water. Set the timer for between 0-5 minutes from the Time Setting button.
- Control the right spin cycle from the Water Spin Regulation button.
- Press Caldron Water Drainage button to reduce the amount of water inside the tank or to drain the water completely.



### \*Control Panel (Dryer):

- A : Start
- B : Time Setting Button.
- C : Stop

- When the washing process is complete, place the basket to dryer. Accordingly to the machine capacity, place the items inside the tank well balanced and evenly to prevent shakiness.
- Set the timer for between 0-5 minutes from the Time Setting button.
- Press Start button.
- The device will stop automatically when the timer is off.
- When the process is done unplug the device.

**NOT: Press Stop button to get the items out before the set time.**

# SALAD AND VEGETABLE DRYER

## **E      CLEANING & MAINTENANCE**

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### ➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- After each drying, remove and clean the drum and wash filter.
- When doing maintenance and cleaning ALWAYS be sure that the device is plugged out or the circuit breaker is down.
- Cleaning the device its outer surface needs to be done with a wet cloth (no running water).
- Do not use acid and derivative materials at cleaning.
- Never use running water cleaning the surface of the device. This can cause water getting in to the electrics and motor.

### ➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done only by authorised personnel.
- Do maintenance in two weeks of periods.
- The wastewater discharge height of the device should not be higher than the distance of the exit pipe of the machine. Otherwise, the device cannot discharge the wastewater.



## SALAD AND VEGETABLE DRYER

### F TROUBLESHOOTING

<b>THE APPLIANCE DOESN'T OPERATE</b>	<ol style="list-style-type: none"><li>1. Check if the appliance is plugged in.</li><li>2. Check the electrical connections and voltage.</li></ol>
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<b>THE APPLIANCE IS NOISY</b>	<ol style="list-style-type: none"><li>1. Check that if there is material accumulated in the tank or not.</li><li>2. If the motor is noisy, stop it and call authorized service.</li></ol>
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<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"><li>1. The appliance can stop due to low voltage. In this situation check the voltage.</li><li>2. The appliance may stop when it is overloaded. In this situation allow the motor to cool by taking off some materials from tank.</li></ol>
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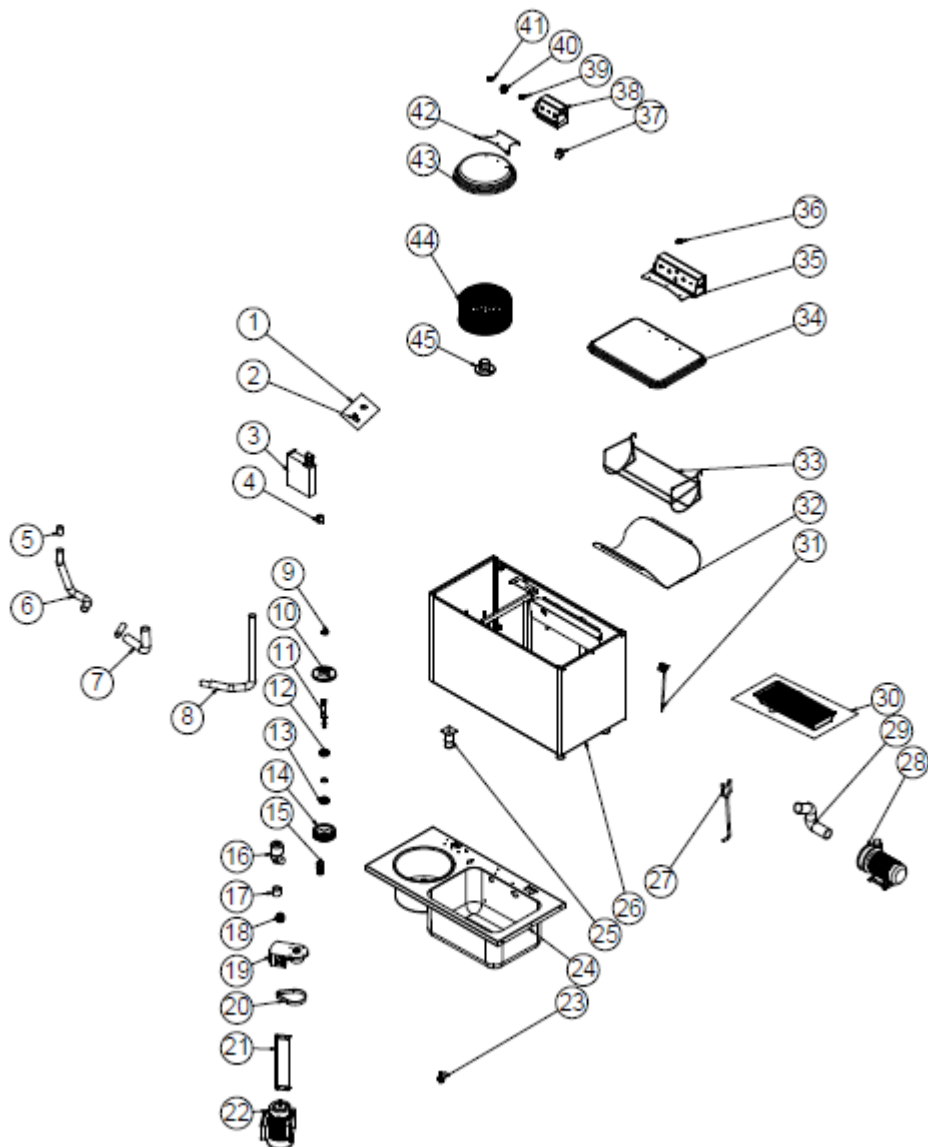
<ul style="list-style-type: none"><li>• When the vegetables and salads are not being dried the right way,</li><li>• When the safety sensors and functions are not working,<ul style="list-style-type: none"><li>➤ NEVER use the device.</li></ul></li></ul>
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**\*If these problems are still going on, contact with our authorized service.**



# SALAD AND VEGETABLE DRYER

## G SPARE PART LIST-EXPLODING DRAWING



**G SPARE PART LIST-EXPLODING DRAWING**

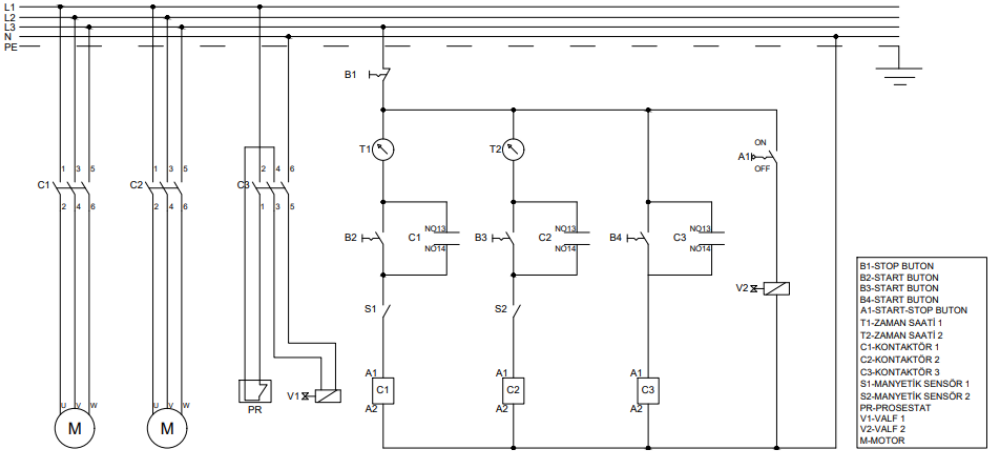
<b>PRODUCT CODE: EMP.SYK.01</b>		
<b>NO</b>	<b>PRODUCT NAME</b>	<b>PRODUCT CODE</b>
1	PANEL GROUP	M.ELK-PNO-SYK-001
2	CONTACTOR LC1K0910M	M.ELK-KNT-KNT-021
3	SPINKER SET	M.MUH-095
4	PROCESTAT FLOAT	M.ELK-MUH-001
5	DRAIN PIPE	YBR-ERS.SYK-KS-0006
6	DRAIN HOSE	M.MEK-TES-HRT-065
7	DRAIN HOSE	M.MEK-TES-HRT-061
8	DRAIN HOSE	M.MEK-TES-HRT-064
9	FELT 25*62*8	M.CNT-KCE-034
10	ENGINE SLEEVE	YDK-ERS.PS-CN-0004
11	ENGINE SLEEVE SHAFT	YTL-ERS.PS-KS-0013
12	BEARING ( 6305 ZZ )	M.RLM-NRM-009
13	FELT 30*42*7	M.CNT-KCE-033
14	SLEEVE PULLEY	YDK-ERS.PS-CN-0009
15	1 1/2" FITTING	M.MEK-TES-INX-008
16	VALVE	M.ELK-MTR-PMP-014
17	MASHON	YBR-ERS.SYK-KS-0012
18	ENGINE PULLEY	YTL-ERS.PS-KS-0025
19	ENGINE PLATE	YDK-ERS.PS-CN-0001
20	11 PJ 559 STRAP	M.KYS-TKY-002
21	DRUM SUPPORT SHEET	YSC-ERS.SYK-PN-0018
22	ELECTRIC MOTOR	M.ELK-MTR-RSM-099
23	VALVE	M.ELK-SLN-PLS-005
24	TOP TABLE	M.MTS-ERS-SYK-001
25	FOOT	M.AKS-AYK-INX-001
26	CHASSIS	-
27	VALVE HOSE	M.MEK-TES-HRT-066
28	WATER PUMP	M.ELK-MTR-PMP-013
29	ENGINE HOSE	M.MEK-TES-HRT-062
30	LOWER FILTER	ARA-ERS.SYK-0004
31	CLAMP INTERMEDIATE SHAFT	YTL-ERS.SYK-KS-0008



## SALAD AND VEGETABLE DRYER

32	POOL INNER FILTER SHEET	YSC-ERS.SYK-PN-0011
33	BASKET	ARA-ERS.SYK-0003
34	WASHING COVER	M.ENJ-ERS-PLS-SYK-001
35	PANEL SHEET	YSC-ERS.SYK-LZ-0020
36	GREEN BUTTON (PERMANENT)	M.ELK-SLT-BTL-009
37	TIME CLOCK	M.ELK-MEK-MTM-003
38	SMALL PANEL SHEET	YSC-ERS.SYK-LZ-0021
39	RED BUTTON (MOMENTARY)	M.ELK-SLT-BTL-010
40	BUTTON	M.ENJ-ERS-PLS-PS-018
41	GREEN LIGHTED BUTTON	M.ELK-SLT-BTL-011
42	DRYING COVER SHEET	YSC-ERS.SYK-LZ-0006
43	DRYING COVER	M.ENJ-ERS-PLS-SYK-002
44	DRUM	ARA-ERS.SYK-0002
45	DRUM PLASTIC	YTL-ERS.SYK-KS-0011

## H ELECTRIC CIRCUIT SCHEMA



B1- STOP BUTTON  
 B2- START BUTTON  
 B3- START BUTTON  
 B4- START BUTTON  
 A1- START- STOP BUTTON  
 T1- TIME CLOCK 1  
 T2- TIME CLOCK 2  
 C1- CONTACTOR 1

C2- CONTACTOR 2  
 C3 – CONTACTOR 3  
 S1- MAGNETIC SENSOR 1  
 S2- MAGNETIC SENSOR 2  
 PR- PROSESTAT  
 V1- VALVE 1  
 V2- VALVE 2  
 M- ENGINE