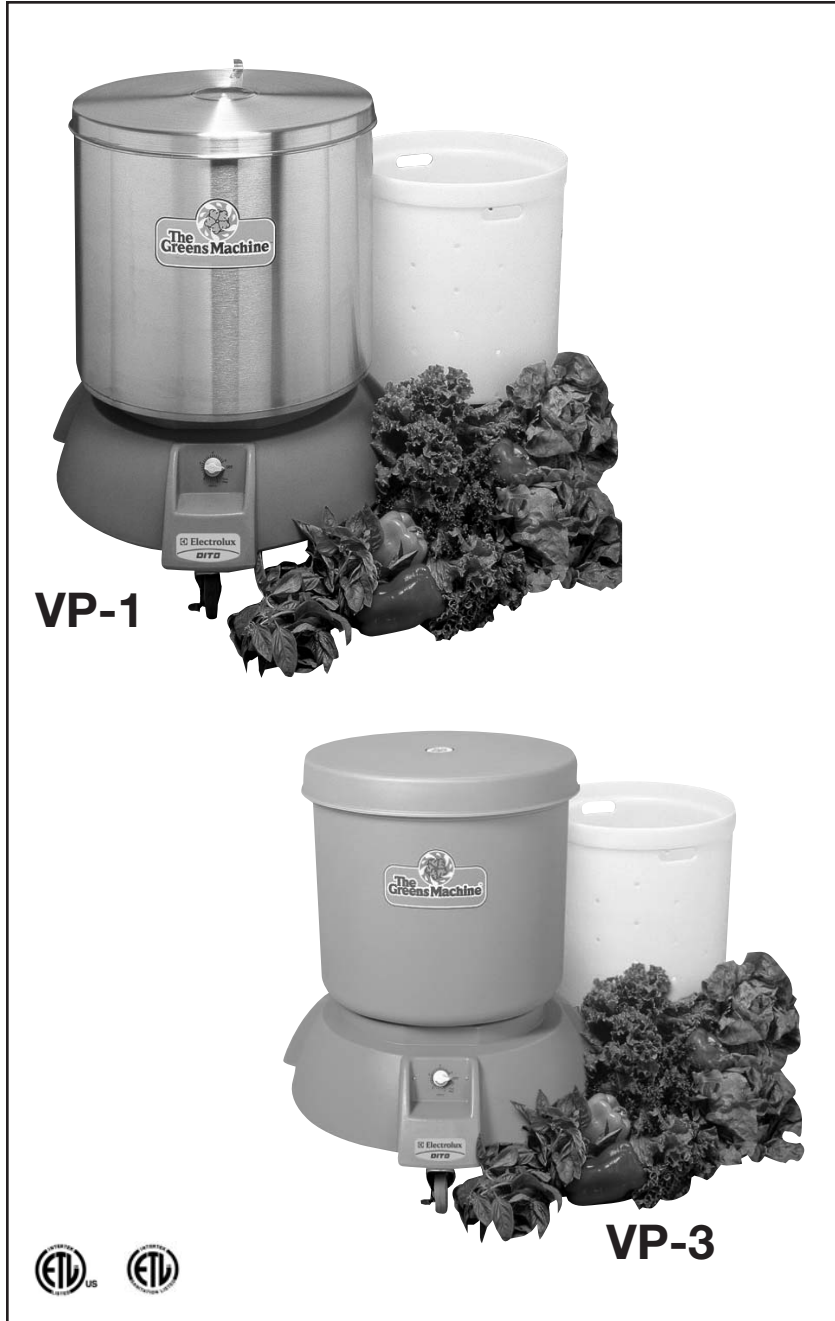


Greens Machine VP-1/VP-3 Salad & Vegetable Dryer



Instruction manual



OPERATING INSTRUCTIONS

1. Secure machine into position by depressing brake pedal on each caster.
2. Remove double lid slowly. **DO NOT PULL OR FORCE LID OFF IN A QUICK MOTION.** Suspend lid from the top edge of the tank using the bracket provided on the lid.
3. Remove perforated inner liner and place in sink.
4. To Prepare Products: Remove center core from lettuce heads; break apart, separating leaves or cut into desired size. Fill liner with no more than 16 heads. **DO NOT OVERLOAD INNER LINER. WEIGHT IN EXCESS OF 18 LBS WILL CAUSE LID AND MOTOR FAILURE.**
5. Place Inner liner in sink. Run cold water into liner. Turn water off when product level rises within three (3) inches of liner top edge. Gently stir water through product to remove dirt. Allow produce to soak 10 minutes.
6. Drain water from sink. Allow liner to remain in sink for 60 seconds to drain out excess water.
7. Remove liner from sink and place into the "Greens Machine". Make sure the octagon shaped recess in the liner bottom engages with the metal octagon drive casting in the tank bottom.
8. Place lid onto the machine, making sure the inner lid sits on the top of the inner liner.
9. Turn machine "ON" by rotating bottom mounted timer clockwise. Choosing a one-to-five minute cycle. Generally, a three-minute cycle is sufficient to drain a full load. Machine will turn off automatically. Duty cycle is max. 5 minutes ON-15 minutes OFF.
10. When time cycle has ended, wait 10 seconds for inner liner to stop rotating before removing lid. Remove inner liner from machine.

STORAGE INSTRUCTIONS

Gently pour produce into heavy duty plastic bags or rigid plastic containers with tight fitting lids. Place into refrigerated storage. Ideal storage temperatures range between 32°- 35°F. Avoid "packing" lettuce and other delicate produce tightly in containers. Position containers in refrigerator allowing for good air circulation. This will promote rapid chilling.

CLEANING INSTRUCTIONS

Unplug the "Greens machine" wrapping electrical cord around unit and attaching plug to cord. Position machine over floor drain or place drainage containers under drain pipe.

INTERIOR SURFACE OF TANK

1. Remove remaining food debris with sponge.
2. Wash interior tank liner with warm detergent - sanitizing solution designed to clean surface that are in contact.
3. Rinse with clean water. Air dry before placing on lid.

EXTERIOR SURFACE OF TANK

1. Use a clean damp cloth to wipe wash solution from surface. Air dry.

INNER LINER AND LIDS

1. Wash in warm detergent – sanitizing solution designed for use of plastic materials in contact with food.
2. Rinse in water, clean water. Air dry. Never steam clean liner or lids.

CAUTION

DO NOT OVERLOAD INNER LINER

WEIGHT IN EXCESS OF 18 LBS WILL CAUSE LID AND MOTOR FAILURE.

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