



SD – RANGE - SALAD SPINNER

INSTALLATION AND OPERATING MANUAL

PLEASE LEAVE WITH OPERATOR



SD40, SD60 – SERIES 1

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ECN 7725 December 2011

EC DECLARATION OF CONFORMITY

(Guarantee of Production Quality)

We, Imperial Machine Company Limited of:
Unit 1, Abbey Road, Wrexham Industrial Estate, Wrexham, LL13 9RF
Declare under our sole responsibility that the machine



SD 40, SD 60 – SERIES 1

as described in the attached technical documentation, are in conformity with the protection requirements of the Electromagnetic Compatibility Directive 2004/108/EC and manufactured in accordance with harmonised standards EN 61000-6-1: 2001 Immunity and EN 61000-6-3: 2001 Emissions (plus product specific standards).

They also satisfy the essential health and safety requirements of the Low Voltage Directive 2006/95/EC and are manufactured in accordance with standards BS EN 13621:2004 and BS EN 60335-2-34.

Approved by S Witt, Engineering Manager

A handwritten signature in black ink, consisting of a large, stylized initial 'S' followed by a horizontal line and a smaller signature.

Signed at Wrexham, Date

December 2011

SALAD SPINNER

INDEX

GUARANTEE	1
DELIVERY	1
SAMPLE RATING LABEL	1
INTRODUCTION	2
DIMENSIONS	2
SD40.....	2
SD60.....	2
PROCEDURE	3
SD40 & SD60 installation	3
Ground mounting points.....	4
ELECTRICITY SUPPLY CONNECTION	4
WIRING DIAGRAM	6
COMMISSIONING	7
OPERATION.....	7
SAFETY	8
SAFETY.....	8
CLEANING	9
EXPLODED DIAGRAM	10
PARTS LISTS.....	11
MAINTENANCE	11
DO'S AND DON'TS.....	11
ORDERING SPARE PARTS	11
MATERIAL CONTENT	11

GUARANTEE

This equipment is guaranteed by IMC for 2 years from the date of its purchase from IMC, or from one of its stockists, dealers or distributors. The guarantee is limited to the replacement of faulty parts or products and excludes any consequential loss or expense incurred by purchasers. Defects which arise from faulty installation, inadequate maintenance, incorrect use, connection to the wrong electricity supply or fair wear and tear are not covered by the guarantee.

Please observe these instructions carefully.

The guarantee applies in this form to installations within the United Kingdom.

DELIVERY



The packaged machine consists of:

Salad Spinner	1
Drying basket	1
Waste Water hose and fixings	1
Instruction Booklet	1

Please notify both the carrier and the supplier within three days of receipt if anything is missing or damaged.

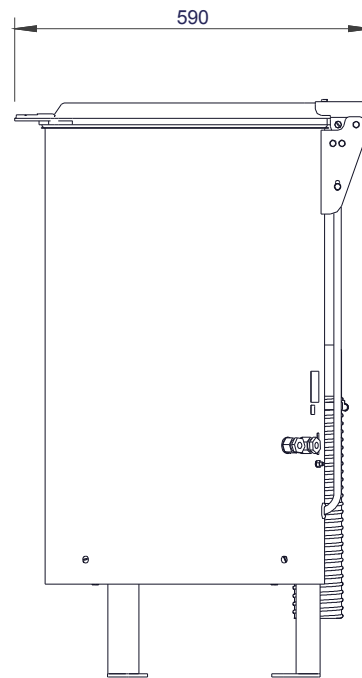
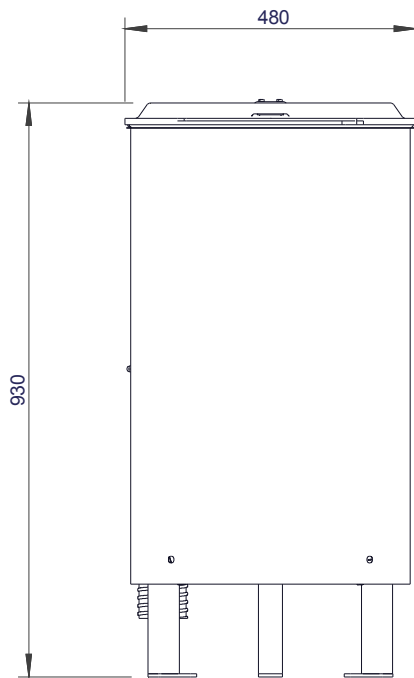
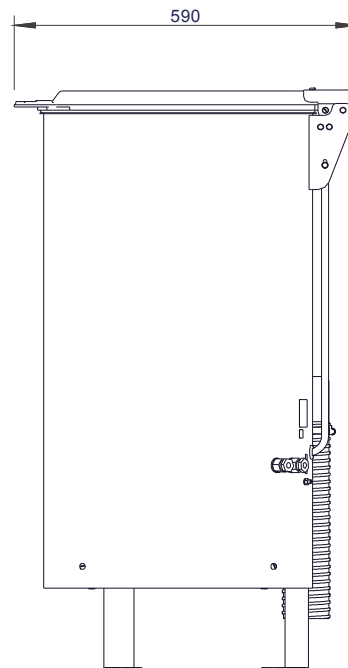
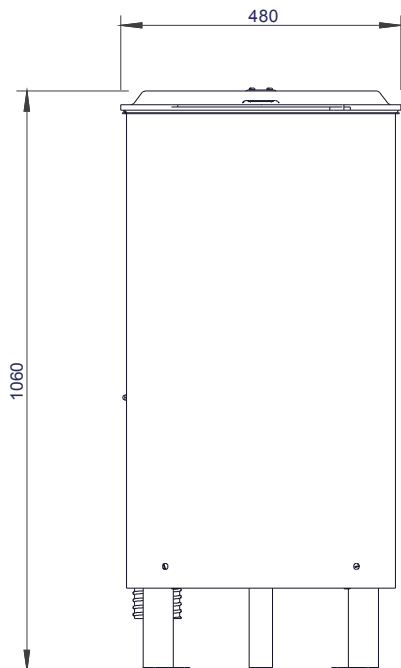
Check that the correct machine has been supplied and that the voltage, marked on the rating plate, is suitable for the supply available. The rating plate is located at the back of the cylinder near the supply cable inlet.

SAMPLE RATING LABEL

  2011	UNIT 1, ABBEY ROAD WREXHAM INDUSTRIAL ESTATE WREXHAM LL13 9RF, UK TEL +44 (0)1978 66 11 55 FAX +44 (0)1978 72 99 80 EMAIL info@imco.co.uk		
	MODEL SD40 SERIES 1 SERIAL 1000 dB(A) 62	VOLTAGE 400 PHASE 3 Hz 50 AMPS 1.2 kW 0.37	1 7 2 8 3 9 4 10 5 11 6 12

INTRODUCTION

This machine is intended for drying salad and some small root vegetables.

DIMENSIONS**SD40****SD60**

INSTALLATION

For the Installer:

These Instructions contain important information designed to help the user obtain the maximum benefit from the investment in an IMC Salad Spinner.

Please read them carefully before starting work, and consult with the supplier in the event of any queries.

Be sure to leave this Instruction Manual with the user after installation of the machine is complete.

Procedure

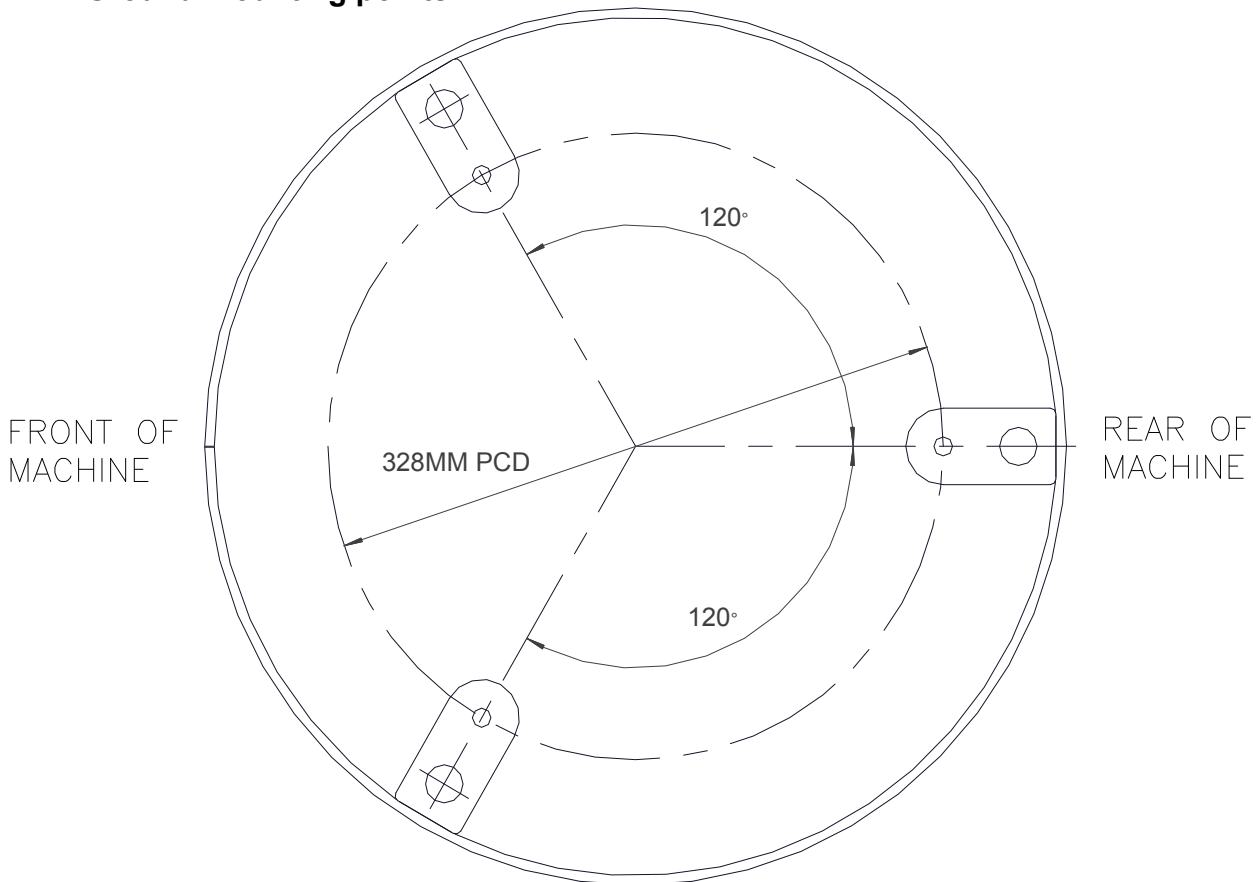
SD40 & SD60 installation

The Salad Spinner is designed to be bolted to the ground. DO NOT operate the machine before fixing to the floor, this could damage both the machine and personnel. When bolting the machine to the floor ensure the surface is flat, we recommend 3 off M8 anchor bolts.

Place the machine in its desired location; levelling is not required due to the '3 leg' design. Mark though the holes in the feet to the floor the location of the fixing holes. Remove the machine and prepare the floor for Rawlplugs or other suitable floor fixings. Replace the unit into working position and screw through the holes in the feet into the Rawlplugs or other suitable fixings. Tighten up the screws.

The waste water is discharged from the waste outlet hose on the side of the machine. This should then be placed above a drain or water receptacle device

Ground mounting points



ELECTRICITY SUPPLY CONNECTION

All electrical work must be carried out by a qualified electrician and in accordance with the IEE Codes of Practice. Before connecting, examine the rating plate attached to the machine to ensure that the characteristics shown are correct for the supply available. The peeler should be connected to a 10A isolator providing at least 3mm separation in all poles, ensure that the isolator is accessible with the peeler in place. The isolator should be fused at the ratings shown below:

Supply	SD40	SD60
400V – 3 – 50	4A	4A

The supply to the machine must also be protected by a 30mA RCD.

A new mains supply run to the machine should always be undertaken by an approved electrician. The IEE Codes of Practice must be observed.

The mains lead fitted to the machine is the minimum required for individual connection to the mains supply. Site conditions may vary with additional length of cable run, encapsulation in trunking, bunched with other cables etc. being required.

Should this apply, the qualified electrician must alter the lead accordingly in accordance with the IEE Codes of Practice.

WARNING: This machine must be earthed

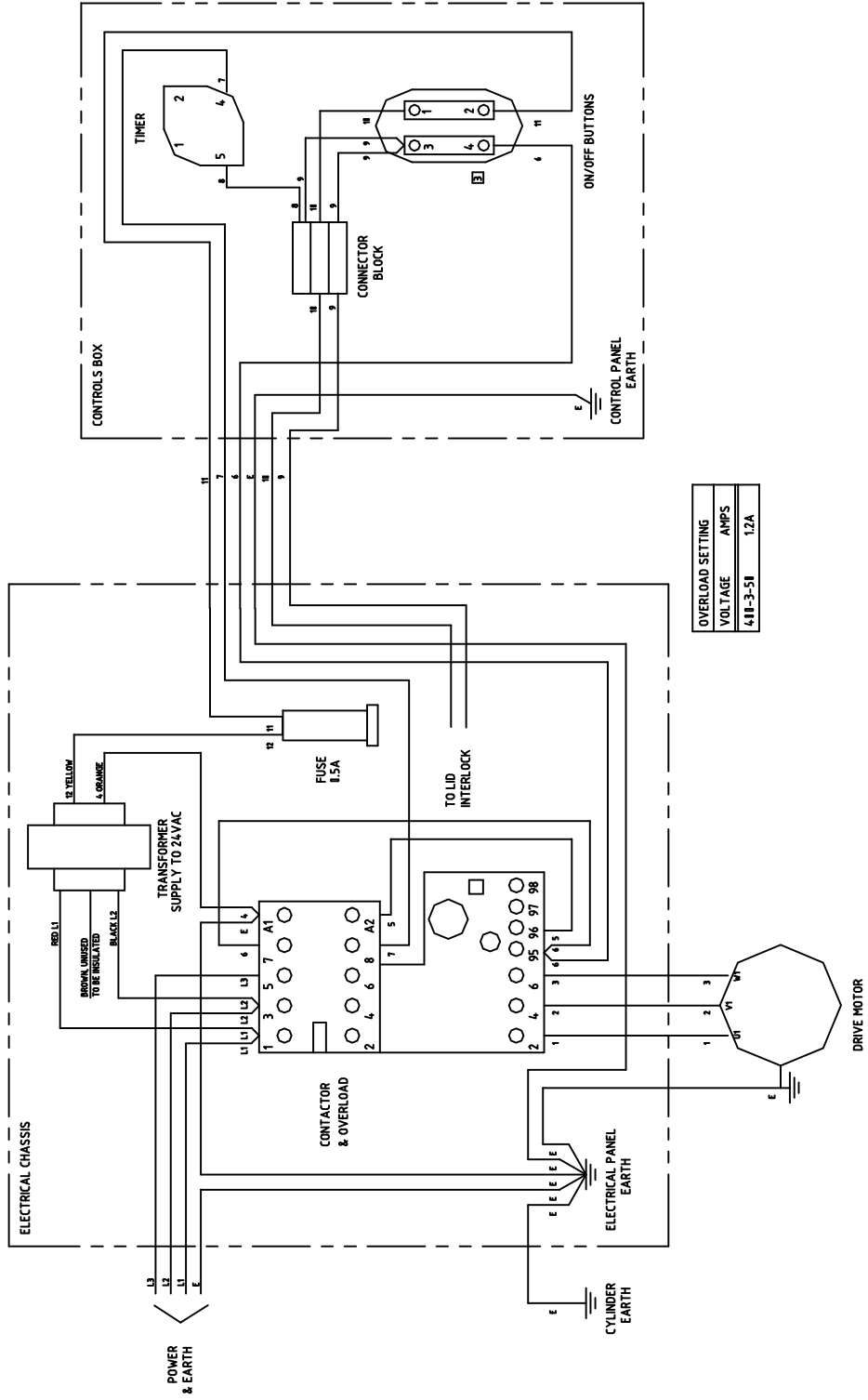
The wires in the mains lead for three phase supply are coloured:

Green and Yellow	Earth
Black	Phase 1
Blue	Phase 2
Brown	Phase 3

The 3 phase machines do not have a neutral wire, if the supply has a neutral wire isolate it and only wire the unit to the 3 phases and earth.

An equipotential bonding terminal is provided at the back of the unit near the cable outlet for external earth bonding. Provision of an earth bond does not remove the requirement for an earth in the electrical supply.

WIRING DIAGRAM



COMMISSIONING

After making the electrical connection, switch on the machine, and ensure that the unit will only run with the basket seated in the correct position.

OPERATION

SD Range of Salad Spinners are particularly easy to use, and feature a safety specification that prevents the operator touching any moving parts during operation. As the lid is operated the safety interlock cuts the power and the braked motor stops the rotation of the basket.

The operating procedure is as follows:

- 1 Lift the lid on the machine and rest it against its backstop, there is no catch, it is a 'gravity hold system'.
- 2 The 'spinning drum' may either be removed for filling, or it can be left in situ and filled whilst in the machine. To remove the drum from the machine, lift it out vertically by holding on to either side of the drum using the inner lip as a positive handle. Re-fit the opposite way and rotate by hand to ensure the drive boss is engaged in the drive slot. The basket should not be able to rotate by hand if engaged properly.

WARNING - do not over fill the basket:

- 3 The drum should hold approximately 4 to 6 kg of leaf based vegetables depending upon the type being spun
- 4 When loaded and ready for operation, ensure that the lid is closed, the machine has a safety cut out and will not operate with the lid open.
- 5 Turn the timer to the desired time, (normally 2 minutes is adequate for most leaf based vegetables) and press the green on button.
- 6 The machine will start spinning, should the machine make a loud knocking noise on start up, immediately stop the machine & check as to whether the basket was engaged on the drive boss. The basket should not be able to rotate by hand if engaged properly.
- 7 The machine can be stopped at anytime by pressing the STOP button. It will also stop if the lid is opened but it is STRONGLY recommended that the stop button is used.
- 8 The spinning drum will come to a quick halt due to an internal braking system, DO NOT place any part of the body into the drum until it has come to a complete halt.
- 9 Should the lid be opened during operation, the Spinner will stop operating but the timer will continue to count down. On closing the lid, the start button

can again be depressed and the machine will start up and continue running again (as long as the timer has not ended its cycle)

- 10 Once the spinning drum has halted, the drum can either be removed and the product then dispensed to its required location or the product can be manually removed from the drum and placed into further receptacles.
- 11 Ensure that any waste water is poured away should it have been drained into a bucket or similar.

ON NO ACCOUNT overfill the machine or use any product except leaf based vegetables, this could invalidate the warranty



ON NO ACCOUNT put a hand or any implement into the machine whilst it is still rotating.

DO NOT attempt to override the lid safety mechanism.

IT IS ADVISABLE for the first use to rinse out the machine. This will remove any loose residue from the machine

SAFETY

The SD Salad Spinner is controlled so that if the electricity supply is interrupted the machine will not restart automatically.

- 1 Fit the drying basket, ensuring that it is properly located on the drive shaft.
- 2 Load the drying basket with the salad to be dried.

WARNING - do not over fill the basket:

- 3 Close the lid.
- 4 Switch the timer on the control panel to the time desired - two minutes is normally more than adequate - and press the green start button. The machine is now operating.
- 5 On completion of the cycle the machine will automatically stop, open the lid and load the salad.



ON NO ACCOUNT put a hand or implement into the machine, or wedge the door open while discharging.

SAFETY

All SD-Range machines are fitted with a number of safety features to prevent operator injury.

No-volt release: If the electricity supply is interrupted the machine will not restart until the green start button is pressed again.

Lid interlock: If the lid is opened during operation the motor automatically cuts out and cannot be restarted until the lid is closed and the green start button has been pressed.

Braked Motor: If the lid is opened during operation the motor has a braking device which stops the rotation of the drying basket.

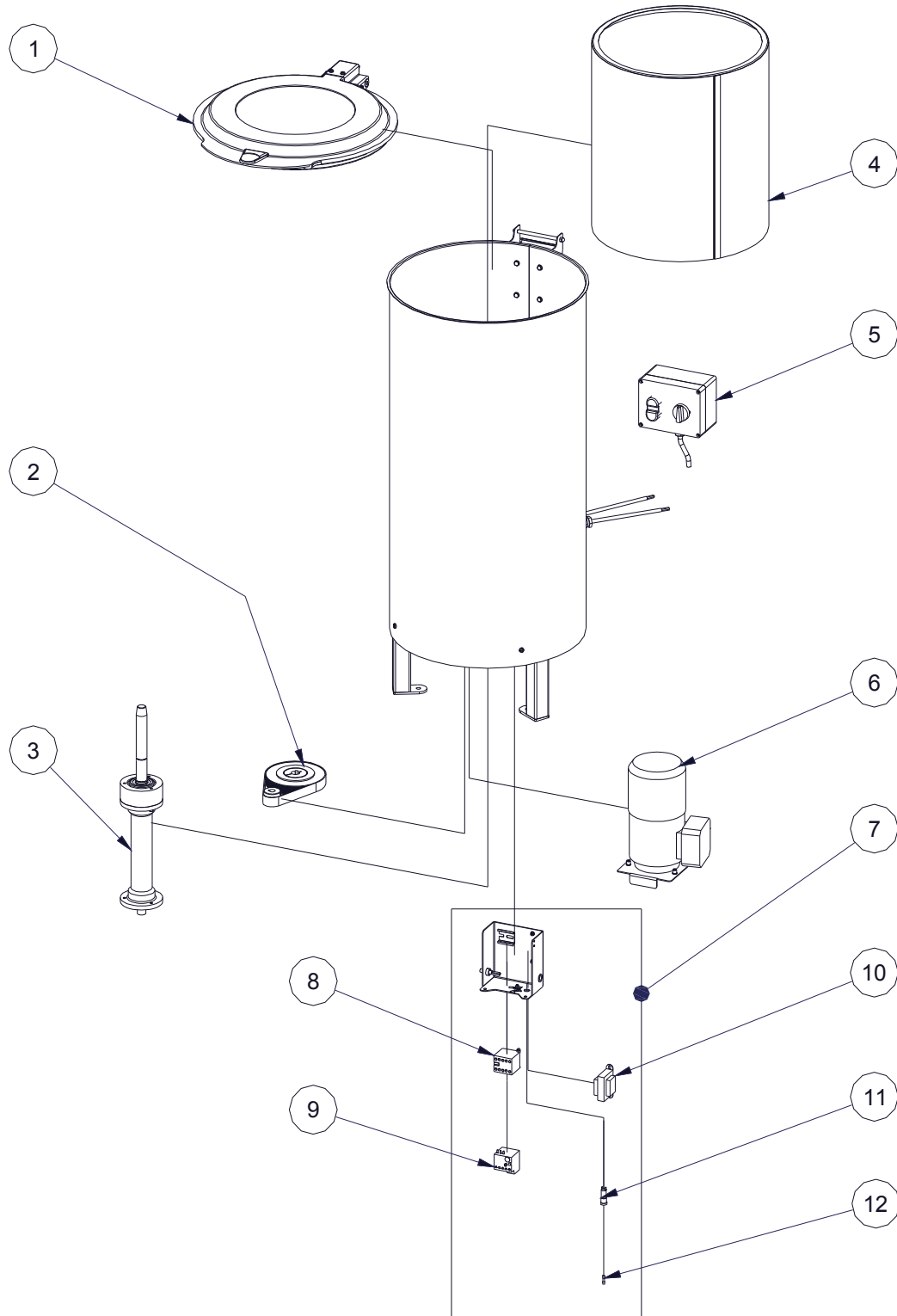
CLEANING

It is essential to clean the machine at least once a day, preferably at the end of each period of operation.

- 1 Switch off at the socket or isolator.
- 2 Open the lid.
- 3 Lift out the drying basket.
- 4 Clean the basket in a sink, potwash or by hosing with a spray.
- 5 Rinse the inside of the spinning chamber with warm water, using a mild detergent if necessary.
- 6 Wipe the exterior of the machine and the inside of the lid with a damp cloth, again using a mild detergent if required.

DO NOT USE CLEANING MATERIALS CONTAINING ABRASIVES OR BLEACHES. DO NOT STEAM CLEAN

EXPLODED DIAGRAM



PARTS LISTS

Item	Part No. SD40	Part No. SD60	Description
1	S59/264	S59/264	Lid Assembly
2	S59/287	S59/287	Drive Train
3	S59/262	S59/262	Bearing Assembly
4	S59/285	S59/263	Basket Assembly
5	S59/281	S59/281	Controls Assembly
6	S59/265	S59/265	Drive Motor Assembly
7	S59/283	S59/283	Control Chassis Assembly
8	G30/343	G30/343	Contactora
9	G30/318	G30/318	Overload
10	G30/414	G30/414	Transformer
11	G35/012	G35/012	Fuse Holder
12	G35/004	G35/004	Fuse

MAINTENANCE

Other than regular cleaning the SD Salad Spinner Range require no maintenance by the end user. It is recommended that the unit is serviced by an IMC approved engineer at least once a year

Details of IMC Service Contracts are available on application.

DO'S AND DON'TS

- Do** Install on a level service.
- Do** Fasten the machine to the floor.
- Do** Ensure power supply isolator is accessible with the peeler installed.
- Do** Clean the machine after period of use.
- Don't** Sit or stand on top of the peeler.
- Don't** Place hands inside unit until it has completely stopped.
- Don't** Use the unit outside.

ORDERING SPARE PARTS

In the event that spare parts or accessories need to be ordered, please always quote the SERIES AND SERIAL NUMBER of the machine. This is to be found on the rating plate located near the supply cable.

For installations outside the UK please contact your supplier.

For information on IMC spares and service support (if applicable), please call IMC on +44 (0)1978 661155. Alternatively, contact us via email or fax:

IMC Service Desk

Fax: +44 (0)1978 667766

E-mail: service@imco.co.uk

IMC Spares Desk

Fax: +44 (0)1978 667759

E-mail: spares@imco.co.uk

MATERIAL CONTENT

The SD-Range dryers contain the following materials

Metals - Stainless steel, Mild steel (inc plated), Aluminium, Brass and copper.

Plastics and rubber- Polycarbonate, Nylon, Neoprene rubber, EPDM.

Other - Electrical components.