



Salad Spinner

Use and Care Guide

08/2026

Hazard Statements



WARNING:
To prevent personal injury.



WARNING:
Pinch / entanglement hazard.



WARNING:
Keep hands clear of rotating handle.

Do Not Use if Damaged: Product should not be used if damage is found. Contact an authorized service center.

Hold Securely During Use: Hold the salad spinner securely while spinning to prevent tipping or movement.

Keep Cover in Place: Do not remove the cover while the basket is spinning.

Keep Hands Clear: Keep your hands away from the rotating handle during operation.

Initial Setup

Unboxing: Carefully remove packaging. Avoid using sharp tools that could damage the unit.

- Do not force a box cutter or knife through packaging, as it may damage the product or accessories.
- Ensure you do not damage the product or its components when removing it from the packaging.
- If any damage is present, contact customer service immediately.

Cleaning

Scrape Dishes: Scrape dishes to remove food before washing.

Three-Sink Method: Wash manually using the three-sink method in the order of wash, rinse, and sanitize:

Wash: Wash dishes in the first sink with soapy water at least 110°F.

Rinse: Rinse in the second sink with clear, warm water at least 110°F.

Sanitize: Sanitize in the third sink by soaking. For chemical sanitizers, follow the required time, temperature, and dilution. Alternatively, use hot water at 171°F for at least 30 seconds.

Air-Dry: Allow items to air-dry after sanitizing.

Replace Water: Replace the wash water when the suds disappear. Replace any sink's water when it becomes dirty.

Reassembly: Follow the assembly instructions on the following page.

Drain Tube: Flush the drain tube with hot water and detergent. Rinse thoroughly after each use.

Suction Cups: Wipe suction cups clean and dry. Inspect for cracks or loss of suction; replace if damaged.

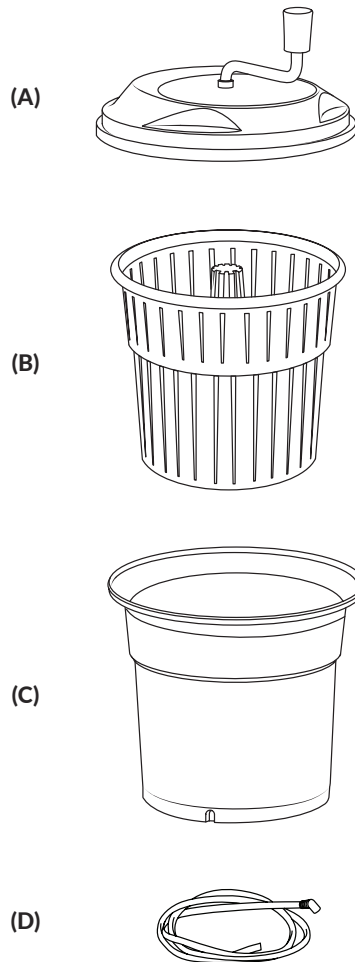
Brake Button: Wipe the brake button with a damp cloth. Do not submerge the outer tub assembly in water.

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Assembly



Lid (A): The cover that secures over the spinner during use.

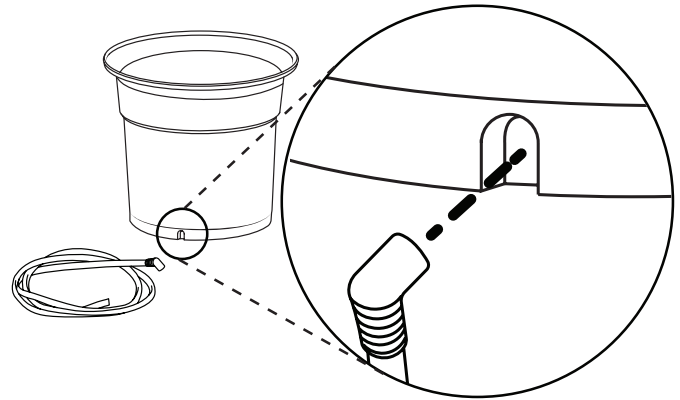
Inner Basket (B): Perforated basket that holds the produce during spinning.

Outer Tub with Brake (C): The main body of the spinner with an integrated white BRAKE button.

Drainage System (D): Drain tube that directs water out of the spinner.

Suction Cups: Secure the spinner to a flat surface during operation. Pull tabs to release.

Operation:



Attach Drain Tube: Slide and affix the drain tube (provided) onto the bottom of the spinner.

Position Drain Tube: Place the drain tube in a bucket or the sink.

Secure to Surface: Press the spinner firmly onto the surface to fasten the suction cups.

Intended Use: Heavy-duty 5 gallon salad spinner for washing and drying lettuce and other produce.

Inspect Before Use: Verify the equipment is clean. Check that all components are in place and undamaged.

Remove Cover: Remove the cover from the salad spinner.

Load Produce: Place washed lettuce or produce in the inner basket.

Secure Cover: Affix the cover to the spinner.

Spin Produce: Rotate the handle in either direction to commence spinning action for 10–20 seconds.

Stop Spinning: When done spinning, press the white BRAKE button to stop the basket from spinning.

Remove Basket: Remove the perforated inner basket by lifting it up and out. Dump produce into a clean container.

Release Suction: To release suction cups, pull the tabs up and away from the surface of the table.

NOTE: Do not lift off the table without releasing suction, otherwise damage can occur.