



SALAD SPINNER SERIES

MANUAL SALAD SPINNER E20

Ref : E002



ADVANTAGES

- Certified to NSF / ANSI 2-2009: North American Health standard certifying that the product meets strict requirements of quality and safety.
- Fast and efficient, it respects the product's fragility.
- Heavy duty construction for an intensive daily use. 100 % watertight to avoid water effusion.
- Outside container, top and inner basket in Polypropylene (Food-safe plastic).
- Aluminum handle.
- Antibacterial incorporated (biocide treated), complies with the HACCP requirements.



ACCESSORY

Ref. AC019



Stabilising base : base with the suction pads. For increased stability.



USE

Indispensable to prepare high volume of salads.

IMPORTANT : when turning the handle, start off slowly. Never stop the unit from spinning by grabbing the handle.

Capacity : 20 L.

Recommended for 3 - 5 lettuce heads.



MAINTENANCE

To clean, simply remove the top and inner basket from the outside container. Wash all three components thoroughly with a mild liquid soap.

Rinse with hot water as to remove all soap residues. Let dry.

Do not put in the dishwasher.



TECHNICAL DATA

TOTAL HEIGHT	500 mm
DIAMETER	430 mm
ACTUAL WEIGHT	3,6 kg