

Power Soak®

Owner's Manual



PRODUCE SOAK

Power Soak®

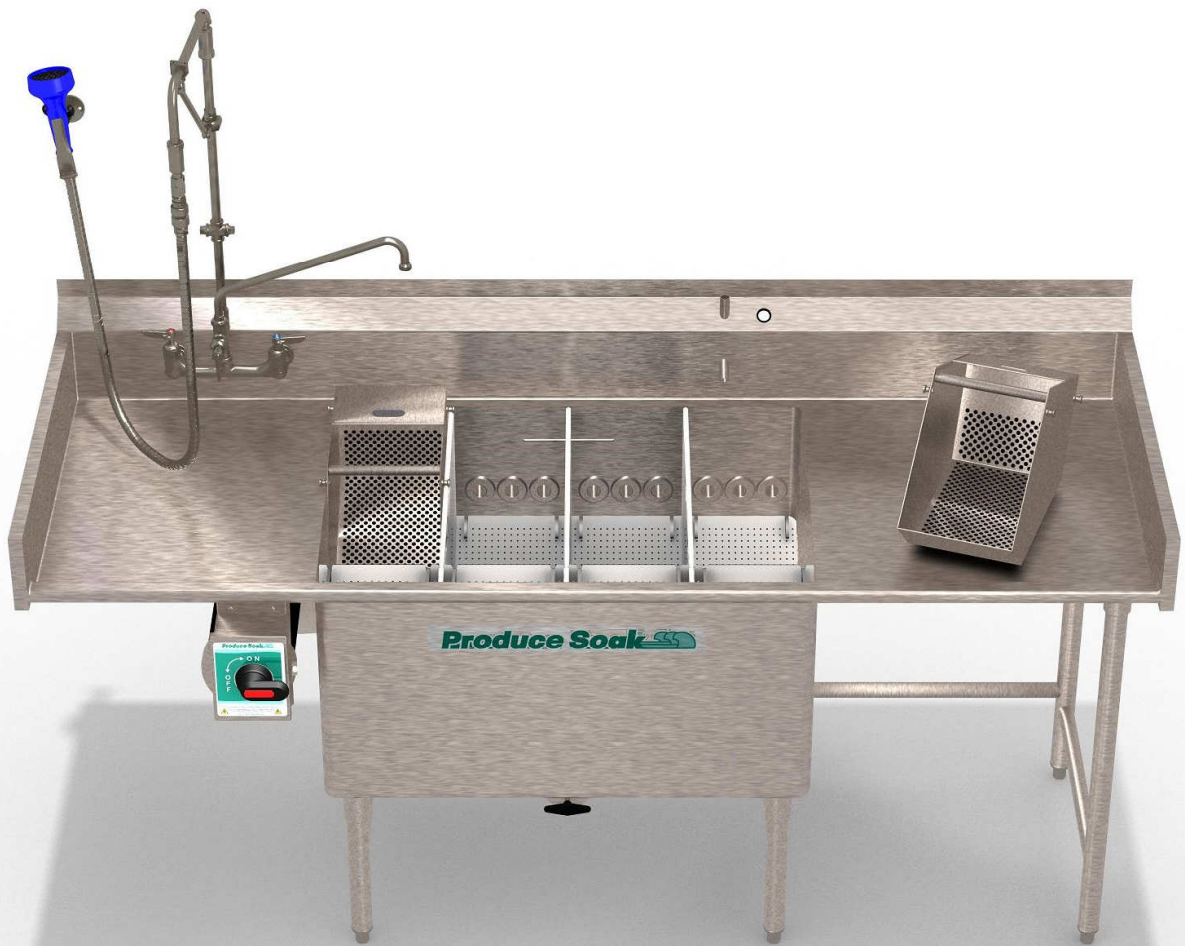
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Introduction and Conventions

Produce Soak



Product Introduction

Thank you for purchasing a Produce Soak fruit and vegetable washing system. Your new Produce Soak washing system will provide years of dependable, efficient and trouble-free service.

As a Produce Soak owner, you will benefit in numerous ways:

- Your produce washing operation will be more efficient.
- Your produce will more free of soil.
- Your produce will harbor fewer microbes.
- Your water usage will decrease.
- Your produce washing hours will decrease and your employee morale will increase.

Every system is manufactured to last, with only high-quality, heavy-duty, 14 gauge stainless steel used in its construction. All electrical components used in a Produce Soak system are of the highest quality. The faucet and drain are designed for quick filling and emptying of the system's sink.

At Power Soak Systems, we take pride in manufacturing the Produce Soak and are committed to standing behind our customers and products 100%. Should you ever need assistance, please contact us directly at the factory by dialing 800-444-9624 or fax 816-761-0544.

Produce Washing Chemicals and Antimicrobials

The produce wash product you select is best if it:

- Requires a minimal wash time, ideally, two minutes or less
- Requires no rinsing
- Is non-corrosive when properly diluted
- Is dispensed through fixed dilution rate equipment
- Is FDA and/or EPA approved for both whole and cut fruit and vegetables.

Consult your chemical provider for a suitable product.

Explanation of Warning Messages

Be sure to read, understand and follow all DANGER and WARNING messages located in this guide and on the equipment.

Danger

Personal Injury and Property Damage hazard.
May result in serious injury or death.
May cause extensive equipment damage



Warning

Property Damage Hazard.
May result in property or equipment damage.



Chemical Hazard

May result in serious injury or death. Instructions, labels and Material Safety Data Sheets (MSDSs) should be supplied with all produce treating chemicals. The manufacturers, importers and distributors of your treating chemicals are responsible for providing this information.



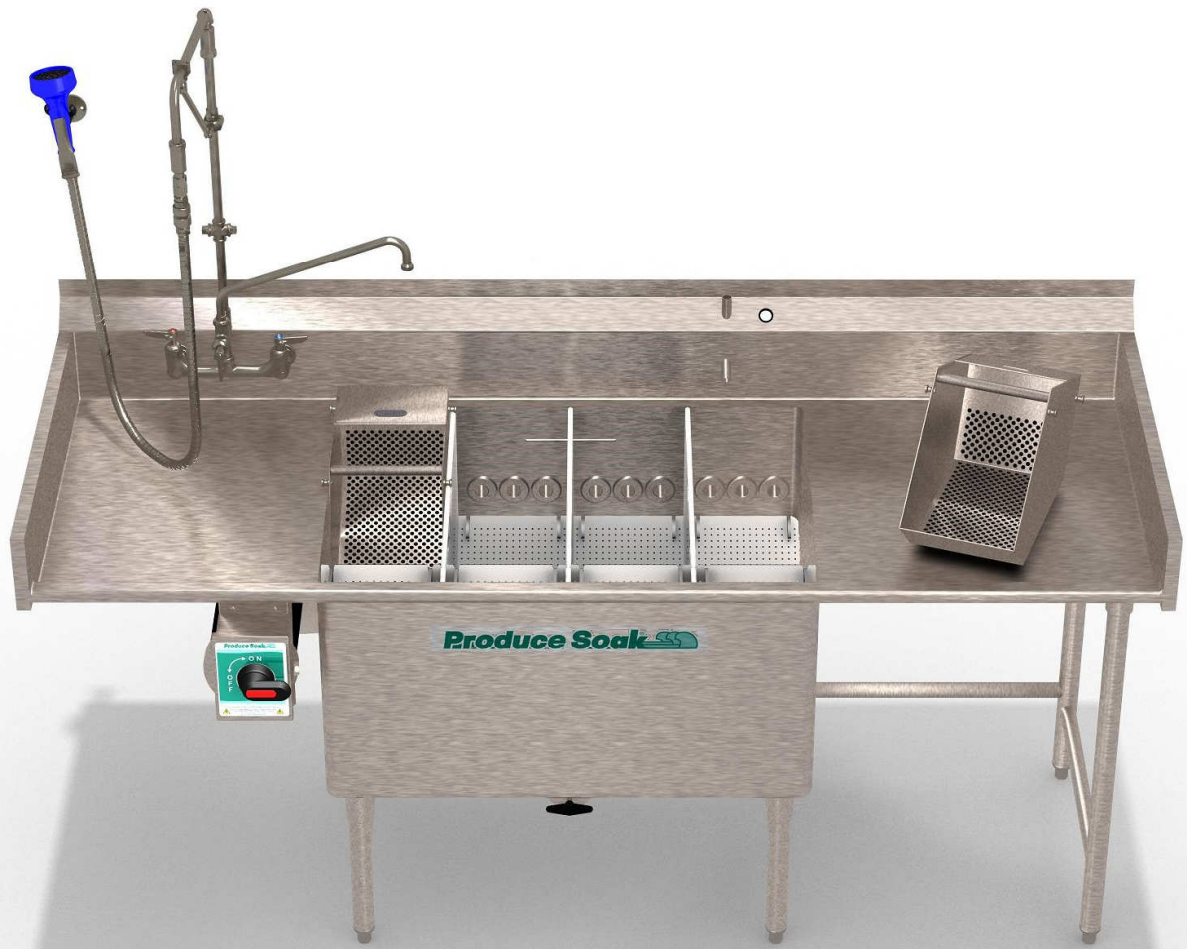
Power Soak Systems is not a manufacturer, importer, or distributor of antimicrobials. Power Soak Systems, Inc. will not make specific brand recommendations these chemicals.

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Operating Instructions

Produce Soak



Preparing the Produce Soak

Placing the Wash Components

Begin by removing any debris left from previous batches of produce. Disinfect all work surfaces according to the standard practices of your institution.



Rib sets

Once the system is clean, the wash components can be installed. Begin by placing a rear rib set against one of the rear corners of the sink.



Place the other rear rib sets against the back wall of the sink leaving a finger-size gap between them.





When you have placed all of the rear rib sets, begin placing front rib sets against the front wall of the sink. As with the rear rib sets, place the first front rib set against a corner, and leave a finger-size gap between it and the next front rib set.

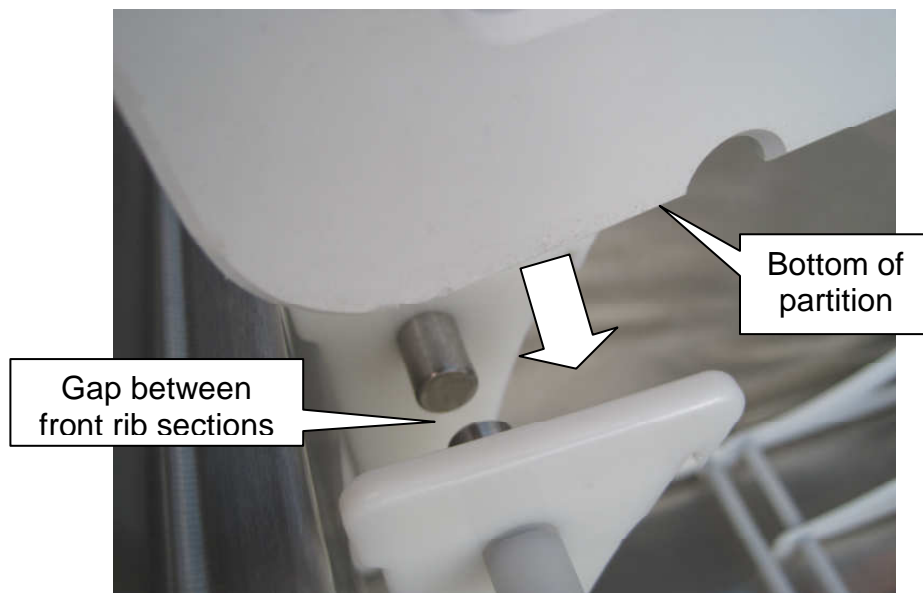




Partitions

Next, place partitions in the gaps between the front and rear pairs of rib sets. Make sure the partitions go all the way down and are not snagged on the ends of the rib sets.





Continue until all three partitions are in place. It will be necessary to push all previously placed components together to make room for the final partition.

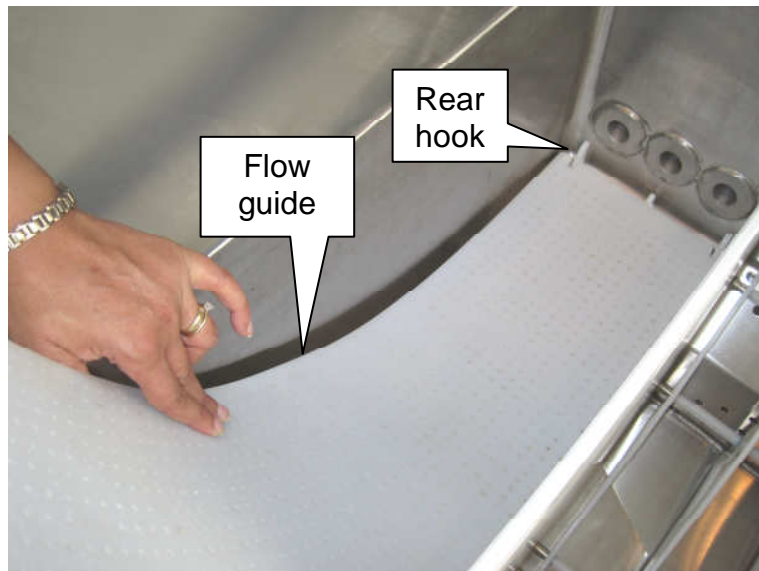


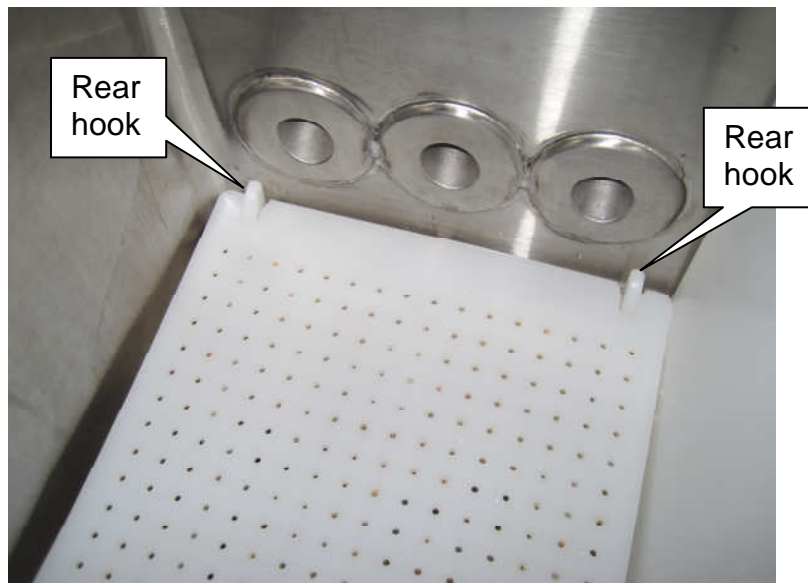
Flow Guides

Once all the partitions are in place, the flow guides can be installed. Start by positioning a notched end of the flow guide adjacent to the hooks of the rear rib set.

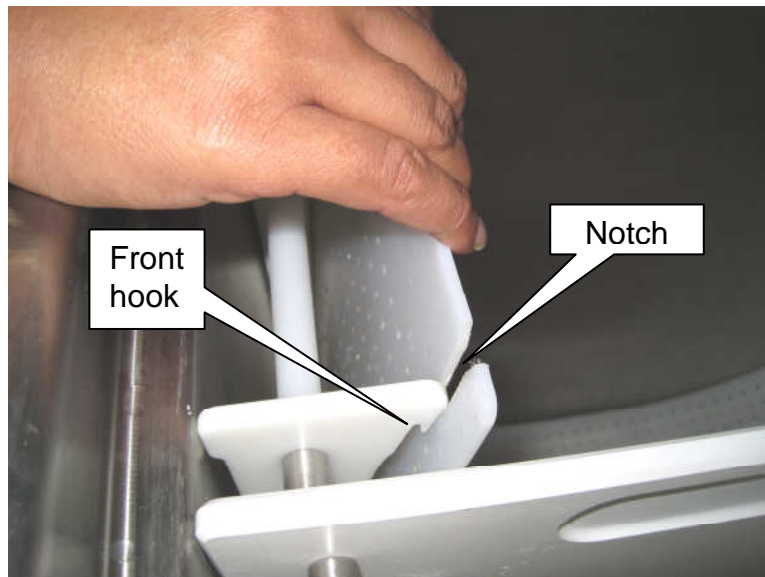


Begin bending the flow guide to the shape of the front rib set, and allow the notches of the flow guide to engage the hooks of the rear rib set.





Continue to push the flow guide down against the rib sets until the notched end of the flow guide nearest you is adjacent to the hooks of the front rib set.



While holding the flow guide against the front rib set, rock the front rib set and the end of the flow guide away from you until the notches in the flow guide engage the hooks of the front rib set.



Gently release the components until the front rib set is once again touching the front wall of the sink.



Repeat the process until all four flow guides are in place.



The wash components are now in place, and the Produce Soak is ready for use.

Filling the Produce Soak

Produce treating chemicals are dispensed into the wash water as the Produce Soak is filled. Consult your chemical provider for details about the equipment they can offer. A typical dispensing system is shown:



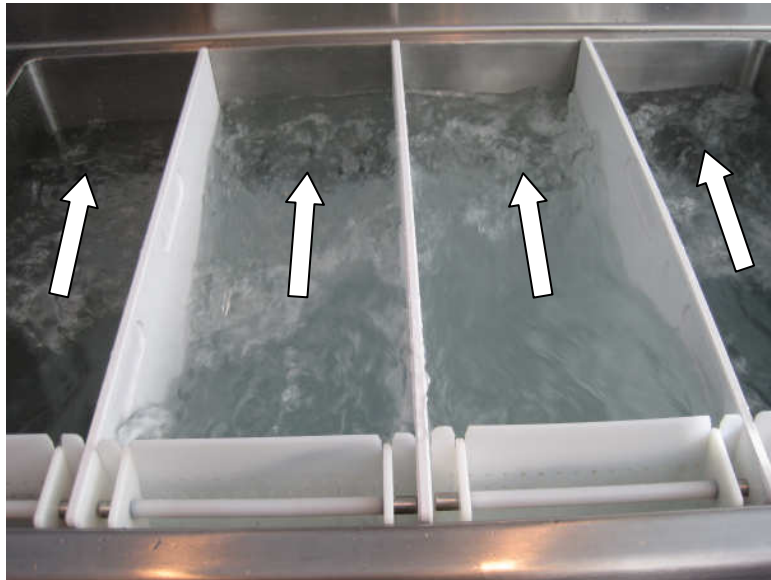
Fill the sink until the solution has reached the water level mark in the sink.



Turn the switch to the ON position to start the pump.



When the pump is running, the water will become turbulent, and a strong front-to-back current will be established.



Do not place knives or other sharp objects in the Produce Soak. Allowing knives or other sharp objects to tumble freely in the Produce Soak tank may cause damage to the equipment and bodily injury to the user.



Begin placing produce in the Produce Soak. Since there are four compartments, you may place a different type of produce in each one.





After the necessary time for soil removal and disinfection, the produce may be removed by inserting a collection basket. Holding the basket as shown, angle the basket so its leading edge is aligned with the flow in the sink.



As you swing the basket into position, produce will begin flowing into the basket.



Rest the basket on the top edges of the partitions or the sink edges until all the produce is collected.



Lift the full basket out when ready. Always observe safe lifting procedures.



Washing Tips

Conserve water and washing chemicals by planning your produce washing. For example:

- Wash more durable items like oranges and apples first, because those items are less likely to foul the water.
- Wash less durable items like lettuce and greens later because of their tendency release small green bits into the water.
- Wash heavily soiled items like potatoes and radishes last because of their tendency to cloud the water.

Consider the effect of flavor mixing and color mixing with certain combinations of produce. For example, it might be better to wash cut cauliflower before washing blueberries. Were the blueberries to be washed first, a very small number of bruised blueberries could "dye" the water. Also, blueberry seeds might be released which are dark in color. The cut surfaces of the cauliflower pieces may absorb the blueberry flavor and color, and the dark seeds could easily get caught in the cauliflower florets.

A little planning will reduce the number of washing solution changes to save time and money.

Emptying the Produce Soak

When all produce washing is finished and all produce has been removed, collect the larger waste particles suspended in the wash water.



This can be done by placing a filter screen in a basket and then placing the basket in each of the four wash sections.





Allow a few minutes of collection time in each position. When finished, empty the contents of the filter into a suitable waste container, and wash out the filter and basket.



When you have completed the particle collection, turn off the pump by turning the switch to the OFF position.



Open the drain valve by turning it counterclockwise 1/4 turn.



Do not run the motor without water in the sink. Doing so could damage the seals in the pump.



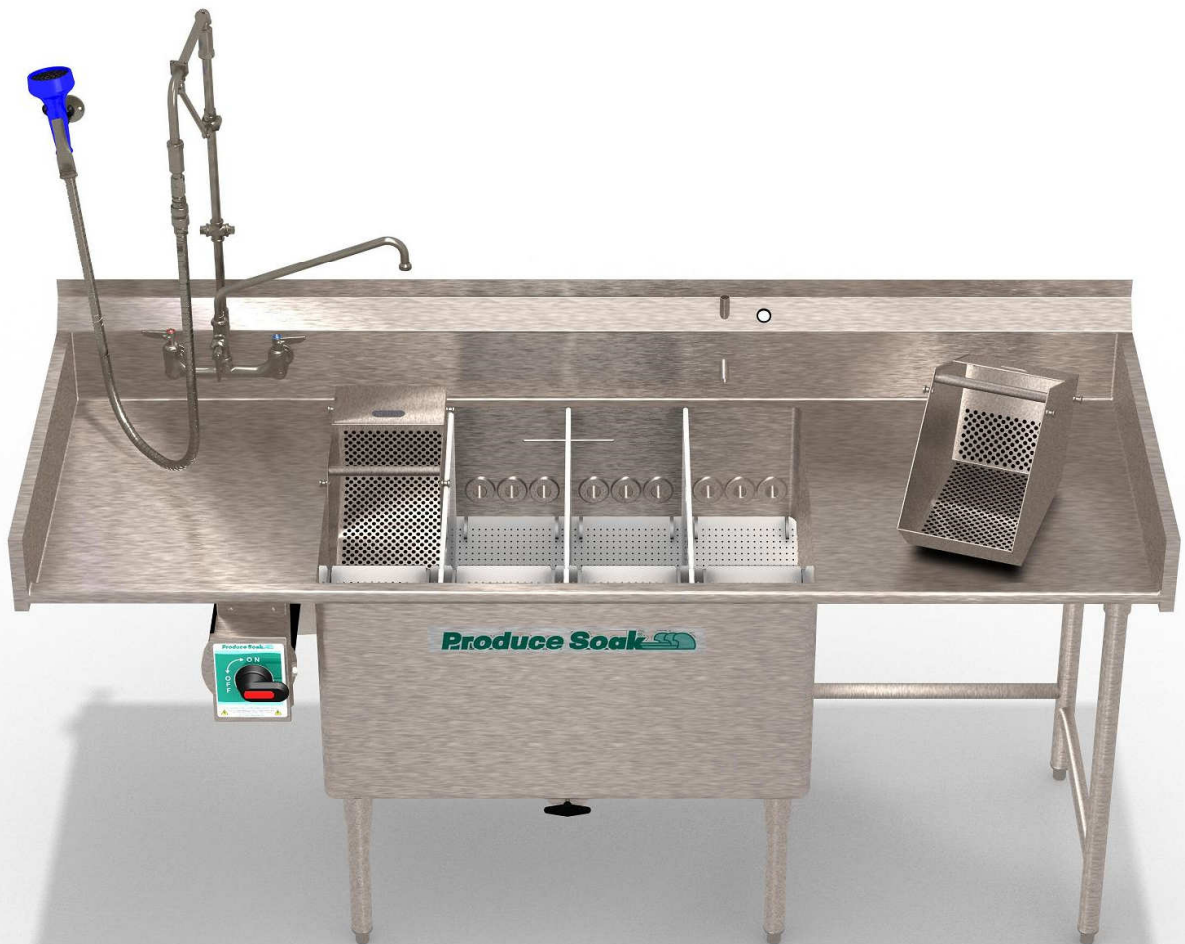
Remove each Produce Soak component (flow guides, partitions, and rib sets) in the reverse order they were assembled. Wash each component to remove all traces of produce debris. Position each component so that it dries quickly. Pay particular attention to the flow guides; provide airflow between each of them and do not stack them together wet.

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Preventive Maintenance

Produce Soak



Your system requires minimal, routine preventive maintenance. As such, the following should be done on a routine basis to ensure that your system remains reliable.

IMPORTANT: Turn off the power to the unit at the main breaker prior to performing the following task!



About once per month, clean the pump motor fan shroud with a damp, soapy rag. The motor shroud is the "vented" cover located at the end of the motor (closest to the control panel). This will prevent grease and dust from accumulating in the cover's openings, which can obstruct the airflow that cools the motor.

About once per month, de-lime the wash sink. Simply add a de-liming agent to a sink of warm, fresh water and run the system overnight.

Ask your chemical sales representative to recommend a specific de-liming agent.

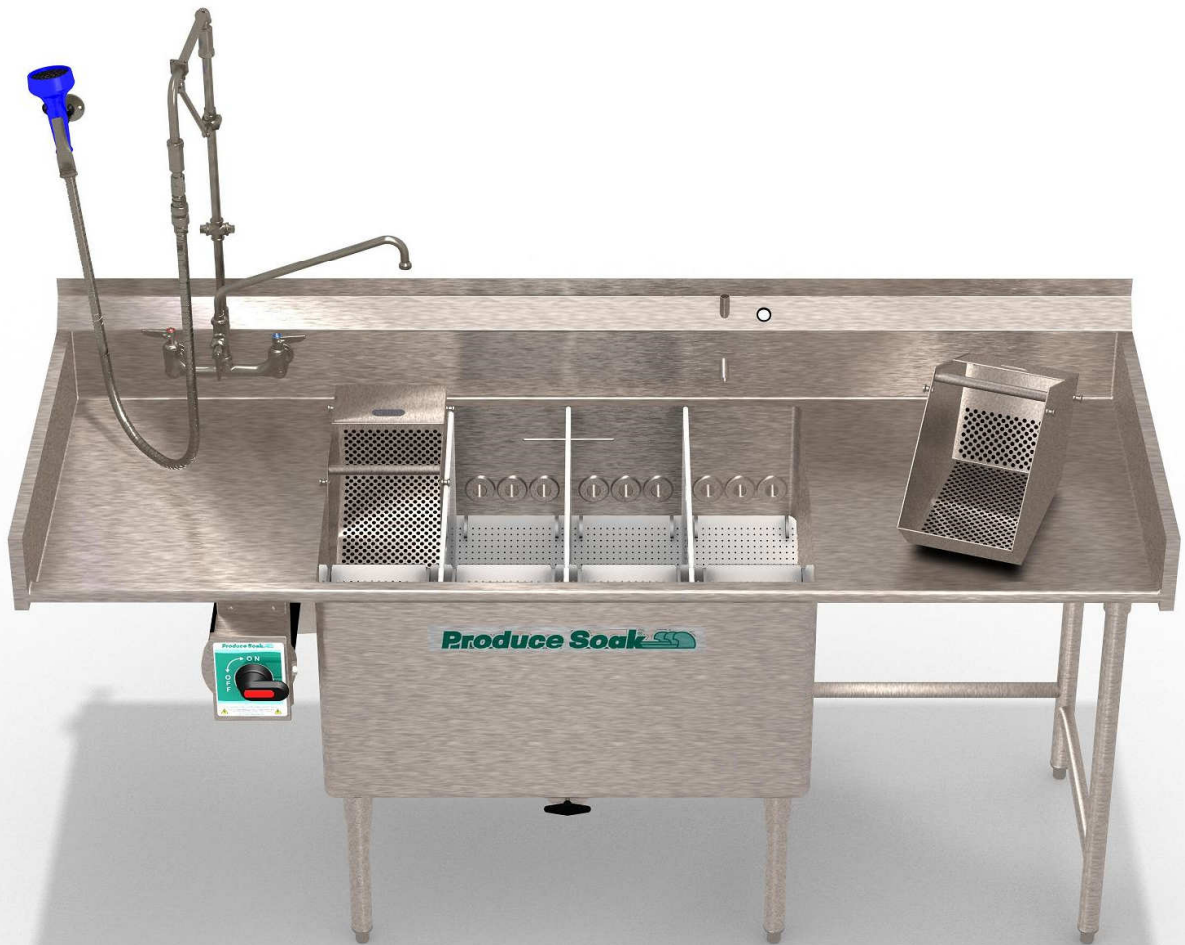
You need not be concerned about greasing the motor bearings, as they are permanently sealed.

There are no other preventive maintenance procedures that you will need to perform on your Produce Soak system. If you have any questions regarding the preventive maintenance procedures, please contact the factory at 800-444-9624.



Troubleshooting

Produce Soak



Only a limited number of troubleshooting and repair procedures may be performed by the facility owner or manager. Any troubleshooting or repair that requires the removal of fasteners or that entails electrical service must not be attempted by anyone other than an authorized service agency. To obtain the name of a recommended service agent in your area, please call the Power Soak Service Department at 800-444-9624.



Symptom	Possible cause	Remedy
Pump motor will not run	Circuit breaker accidentally turned off	Turn breaker on
	Circuit breaker tripped	Investigate reason for tripping, e.g. damaged wiring, undersized breaker. CONTACT POWER SOAK SERVICE OR AN AUTHORIZED SERVICE AGENCY.
	Wall mounted disconnect is turned off	Turn disconnect on
	Motor thermal overload tripped	Investigate reason for overload tripping, e.g. debris stuck in pump impeller. If debris removal requires that you remove any fasteners, YOU MUST CONTACT POWER SOAK SERVICE OR AN AUTHORIZED SERVICE AGENCY. Once rectified, reset thermal overload by pressing button on bottom of motor junction box.
	Start capacitor defective (single phase motors)	Replace capacitor. To do this, YOU MUST CONTACT POWER SOAK SERVICE OR AN AUTHORIZED SERVICE AGENCY.

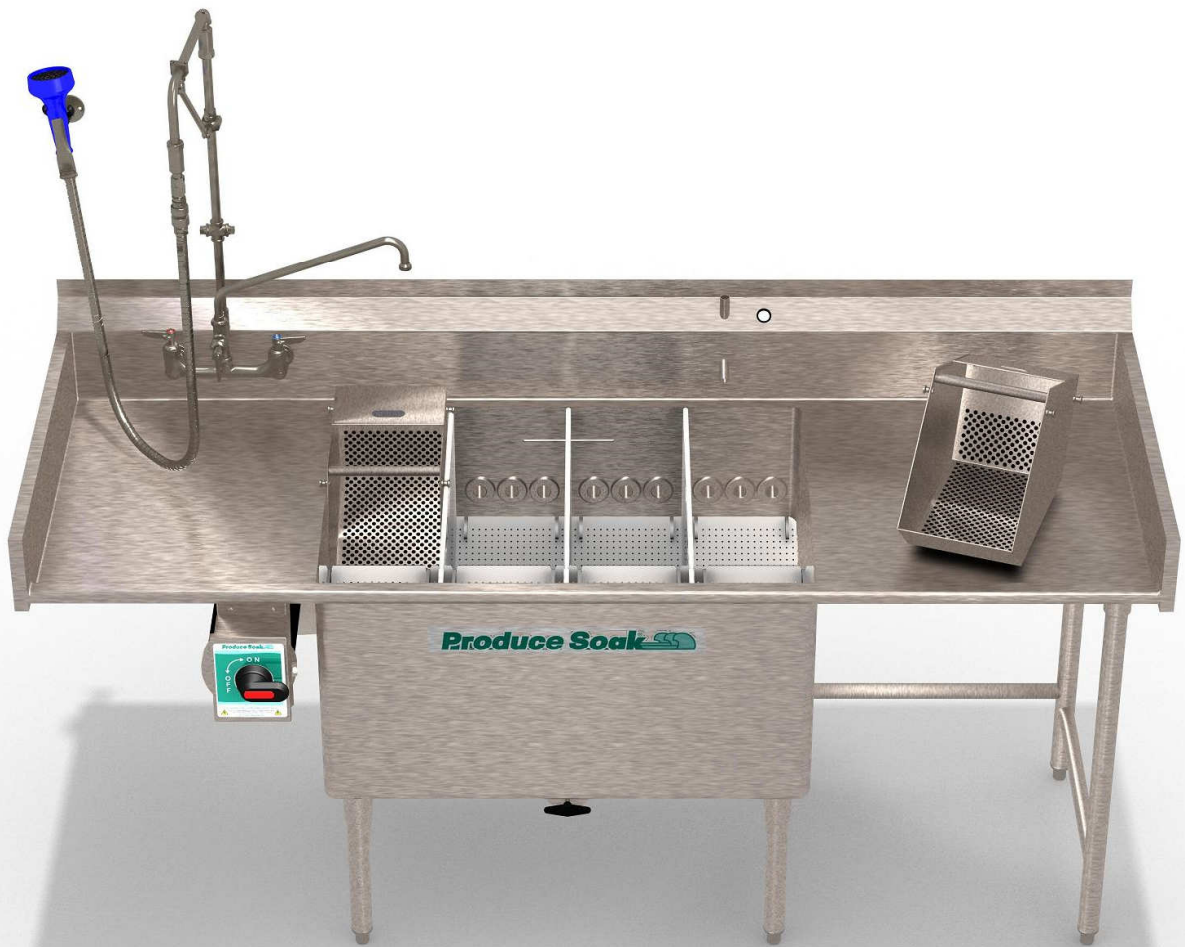
Symptom	Possible cause	Remedy
Pump motor runs, but water flow is inadequate	Motor is running on the wrong voltage	Confirm that the house wiring supply is appropriate for the motor nameplate data. Reconnect motor internal leads according to the motor nameplate instructions. YOU MUST CONTACT POWER SOAK SERVICE OR AN AUTHORIZED SERVICE AGENCY to make these changes.
	Motor is running the wrong direction	For three phase motors, reverse any two motor leads. For single phase motors, reconnect motor internal leads according to the motor nameplate instructions. YOU MUST CONTACT POWER SOAK SERVICE OR AN AUTHORIZED SERVICE AGENCY to safely change the rotation.
Unit makes a loud, steady noise when running	Debris caught in the motor's cooling fan	Lock and tag out the electrical power from the unit, remove the motor fan cover, and remove the debris. Replace the fan cover and restore the power. For this task, YOU MUST CONTACT POWER SOAK SERVICE OR AN AUTHORIZED SERVICE AGENCY .
	Motor seal running dry	Lock and tag out the electrical power from the unit, remove the motor fan cover, and squirt some low viscosity oil such as WD40 between the fan and the motor end bell. Replace the fan cover and restore the power. YOU MUST CONTACT POWER SOAK SERVICE OR AN AUTHORIZED SERVICE AGENCY for service of this nature.
	Debris caught in the pump impeller	Lock and tag out the electrical power from the unit. Remove the three 3/8-16 adapter plate retaining screws adjacent to the motor. Slide the motor, adapter plate, and impeller out of the pump housing. Remove debris from the impeller and reassemble. YOU MUST CONTACT POWER SOAK SERVICE OR AN AUTHORIZED SERVICE AGENCY for this service.

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Installation

Produce Soak



The installation and initial operational check of your new system must be performed only by licensed and certified plumbers and electricians.



Be sure to follow all applicable national and local electrical codes when installing the electrical supply and/or a new circuit breaker. DO NOT connect the system using a power cord and plug or an extension cord of any kind.



Please refer to the detailed installation instructions that were sent with your Produce Soak system.

Electrical Requirements

The electrical requirements of your new system are on the serial number plate located on the end of the wash sink near the front, adjacent to the control panel enclosure. They are also shown inside the control panel enclosure itself.

All Produce Soak systems have a single point electrical connection, and a dedicated circuit is required.

The system is completely pre-wired and tested at the factory, and a hard-wired connection from an appropriate power source is all that is required.

The installer is to provide a NEMA 3X disconnect that should be incorporated in the fixed wiring.

Properly sized watertight conduit, fittings and parts are required, as well as the appropriate gauge wire.

If your system is a “left-to-right” unit, you should locate the disconnect at the left end of the system. (The opposite would be true for a “right-to-left” system.)

Ideally, the disconnect should be located on the wall directly behind the pump motor and control panel provided this location is easily accessible by the operator and does not interfere with the faucet.

A wiring diagram is located in the system’s control panel enclosure. Specific part numbers and parts information can be obtained from the factory by calling 800-444-9624.

Plumbing Requirements

Your unit requires the following plumbing connections:

- 3/4” (19mm) or 1/2” (12 mm) hot and cold water supply lines.
- One waste water connection (minimum 1 1/2” / 38mm).

Produce Soak[®]

by **Power Soak[®]** 

Power Soak and Produce Soak are registered trademarks of Cantrell Industries, Inc.
The Produce Soak design and concept are fully patented.

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Part#: 34201
Rev: B
Rev Date: C.E.P. 06/05/2015