



OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

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THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

NOTIFY CARRIER OF DAMAGE AT ONCE It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Power Soak suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Manufacture Service/Questions 888-994-7636.



THIS MANUAL IS NOT TO BE USED INDEPENDENTLY OF YOUR POWER PREP OPERATOR MANUAL IN WHICH PERSONAL INJURY AND PROPERTY DAMAGE HAZARDS ARE EXPLAINED.

Refer to this manual if your Power Prep is equipped with the adjustable flow control option. The distinguishing feature is the presence of the ❶ special motor control. The motor control might be on either end of the sink assembly or it might be on the wall adjacent to the Power Prep if the adjustable flow control option was retrofitted. Regardless of location, operation of the control is common.



To start the flow, turn on the ❷ power switch.

This manual provides information for:

ADJUSTABLE FLOW CONTROL OPTION ON POWER PREP MODELS



To adjust the flow, turn the ❸ knob on the motor control. Turning clockwise increases the flow. Use lower flow for delicate, soft foods like raspberries, salad greens, and apricots. Use higher flow for sturdy, heavy foods like cantaloupes, oranges, and potatoes.

Once an effective setting is found for a certain type of food, it might be helpful to record the number on the scale surrounding the knob to serve as a starting point when the same food item is processed again.

For information on all aspects of equipment care and servicing, refer to the OPERATOR MANUAL that came with your Power Prep.