



power soak POWER Prep Advanced Instruction Manual

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OPERATOR MANUAL IMPORTANT INFORMATION, KEEP FOR OPERATOR

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POWER Prep Advanced

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. Unified Brands 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.

INTRODUCTION AND CONVENTIONS

PRODUCT INTRODUCTION

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

As a Power Prep Advanced 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 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 Power Prep Advanced system are of the highest quality. The faucet and drain are designed for quick filling and emptying of the system's sink.

At Unified Brands, we take pride in manufacturing the Power Prep Advanced 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 888-994-7636 or fax: 601-371-9732.

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.

This manual provides information for:

POWER PREP ADVANCED



EXPLANATION OF WARNING MESSAGES

Read, understand and follow all DANGER, WARNING, and CAUTION messages located in this guide and on the equipment.



Danger

Personal injury and property damage hazard.
Hazard from sharp objects.
May result in serious injury or death.
May cause extensive equipment damage.



Warning

Property damage hazard.
May result in property or equipment damage.
Children must not be allowed to play in the sinks, on countertops or with the controls of the Power Prep Advanced. Cleaning or use of this machine must only be done by personnel trained and qualified by the facility manager. This machine may not be suitable for use by persons with reduced physical, sensory or mental capabilities or by those who lack experience, knowledge, and understanding hazards involved. There is a potential of drowning for any person whose head becomes submerged in the fluid contained in the sinks along with other Hazards identified in this manual.



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.
Unified Brands is not a manufacturer, importer, or distributor of antimicrobials.
Unified Brands, Inc. will not make specific brand recommendations for these chemicals.

The information in this document is Confidential and shall not be disclosed to any third party without the express written consent of Unified Brands.

Information contained in this document is known to be current and accurate at the time of printing/creation.

EQUIPMENT DESCRIPTION

					FLOW CONFIGURATION				
# of Bays	Model No.	Length	Voltage	Flow	End Splash	Soiled Drain Board	Wash Tank	Clean Drain Board	End Splash
	PPA2B-66L-115-1	66"	115/60/1	Left to Right	Hemmed	18"	18" x 19"	30"	Hemmed
	PPA2B-66L-208-1		208/60/1						
	PPA2B-66L-230-1		230/60/1						
	PPA2B-66R-115-1		115/60/1	Right to Left					
	PPA2B-66R-208-1		208/60/1						
	PPA2B-66R-230-1		230/60/1						
	PPT2B-104L-115-1	104"	115/60/1	Left to Right	1-1/2"	18"	18" x 19"	48"	1-1/2"
	PPT2B-104L-208-1		208/60/1						
	PPT2B-104L-230-1		230/60/1						
	PPT2B-104R-115-1		115/60/1	Right to Left					
	PPT2B-104R-208-1		208/60/1						
	PPT2B-104R-230-1		230/60/1						

INSTALLATION



FAILURE TO INSTALL THE INTAKE SCREEN WILL ALLOW FOOD TO ENTER THE PUMP INTAKE AND CLOG THE FLUID FLOW TO THE PUMP. THIS WILL PREVENT THE MACHINE FROM OPERATING PROPERLY AND REQUIRE A SERVICE CALL TO REMOVE THE CLOG.

STARTING THE WASH PUMP WITHOUT THE JET CHANNEL IN PLACE WILL CAUSE WATER TO BE SPRAYED OUT OF THE WASH SINK WITH ENOUGH VELOCITY TO WET THE FLOOR AND THE OPERATOR. THE INSTALLATION AND INITIAL OPERATIONAL CHECK OF THE POWER PREP ADVANCED UNIT MUST BE PERFORMED BY LICENSED AND CERTIFIED PLUMBERS AND ELECTRICIANS.



BE SURE TO FOLLOW ALL 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.

DO NOT CONNECT THE MACHINE USING A POWER CORD AND PLUG OR AN EXTENSION CORD OF ANY KIND. KITCHENS ARE WET ENVIRONMENTS WHICH REQUIRE ALL ELECTRICAL CONNECTIONS TO BE "LIQUID TIGHT." ELECTRICAL INSTALLATION MUST CONFORM TO ALL APPLICABLE NATIONAL AND LOCAL WIRING CODES. ALL ELECTRICAL CONNECTIONS MUST BE READILY ACCESSIBLE FOR INSPECTION AFTER INSTALLATION WITHOUT MOVING THE POWER PREP ADVANCED MACHINE OR ANY OF ITS ACCESSORIES.

INSTALLING COMPONENTS IN THE WASH SINK

Before installing the components in the wash sink, inspect the sink, the channel in the back wall and all of the components to be sure they are clean and free of debris.

Installing the Intake Screen:



- Intake opening
- Tab on the intake screen must insert into the intake opening



- Rotate the screen into position against the back wall while resting on the bottom of the sink

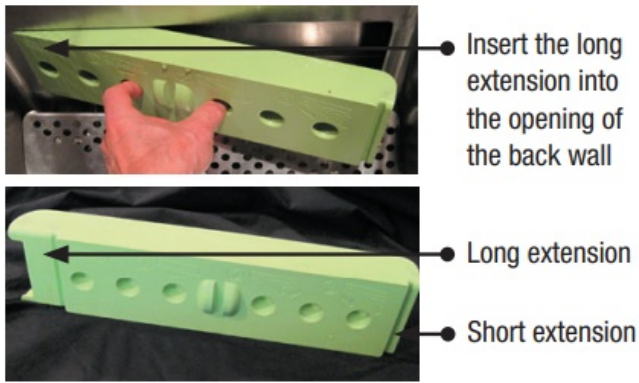
The illustration shows a "Left Hand" machine. A "Right Hand" machine will insert into the opening on the opposite side of the machine.

The intake screen is removable for cleaning. It must be installed before operation of the food washer in order to prevent food from entering the pump intake. Operating the machine without the intake screen will cause the pump to become clogged with food.

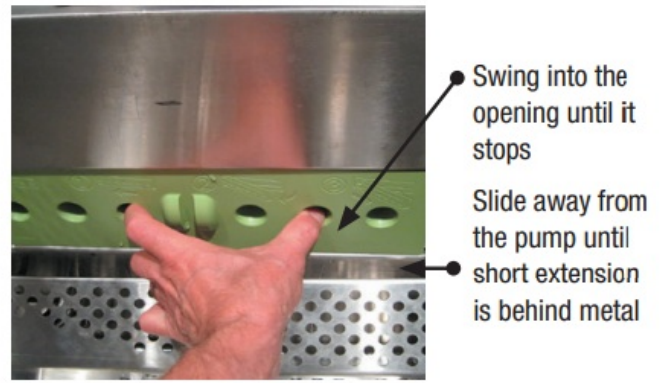
The intake screen has a tab that prevents the screen from fitting into the wash sink in the wrong orientation. The tab must be inserted into the intake opening in order to place the screen into its operating position.

1. Rotate the screen into position against the back wall while resting on the bottom of the sink.

Installing the Jet Channel:



The illustration shows a “Left Hand” machine. A “Right Hand” machine will insert into the other end of the opening.

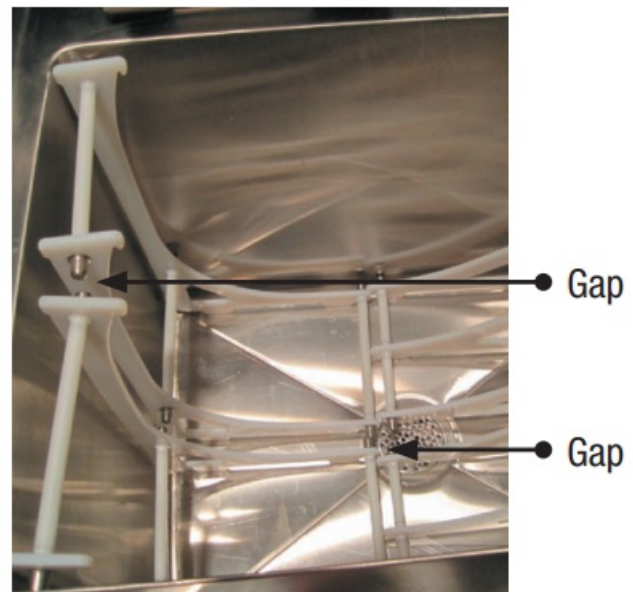
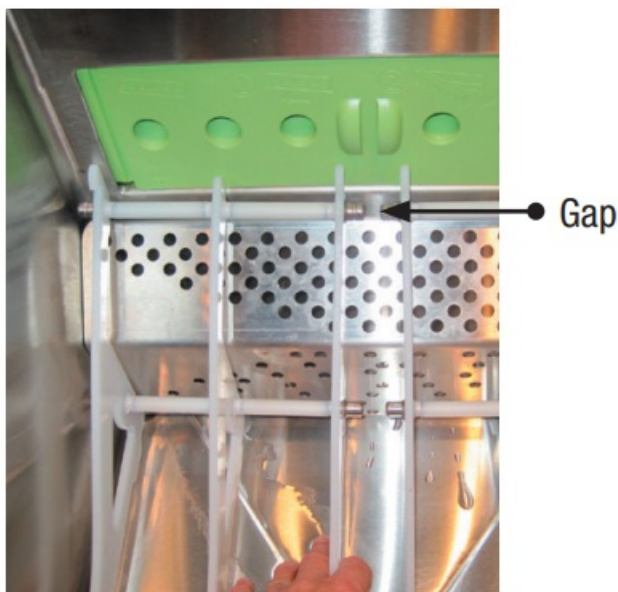


Reverse the installation steps to remove the jet channel. Instructions for removing the jet channel are imprinted on its face.

The jet channel must be installed in the discharge manifold before starting the wash pump. Insert the end with the long extension into the pump end of the discharge manifold. Swing the jet channel into the opening until it stops, then slide the jet channel so that the short extension is covered by the sheet metal of the back wall.

1. Insert the long extension into the opening of the back wall.
2. Swing the jet channel into the opening until it stops.
3. Slide the jet channel away from the pump until the short extension is tucked behind the metal.

Installing the Rib Sets:



1. Begin by placing a rear rib set against one of the rear corners of the sink. Place the other rear rib set against the other rear corner of the sink leaving a finger-size gap between them.
2. Place the front rib sets against the front wall of the sink. Leave a finger-size gap between the rib sets in order to insert the divider board between the rib sets.

Placing the Divider Board:



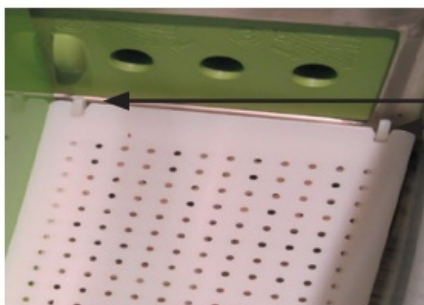
Divider board passes through the slot in the jet channel and between the metal ends on the rib sets until it rests on the bottom of the sink

1. Insert the divider board into the gap between the front and rear pairs of rib sets.

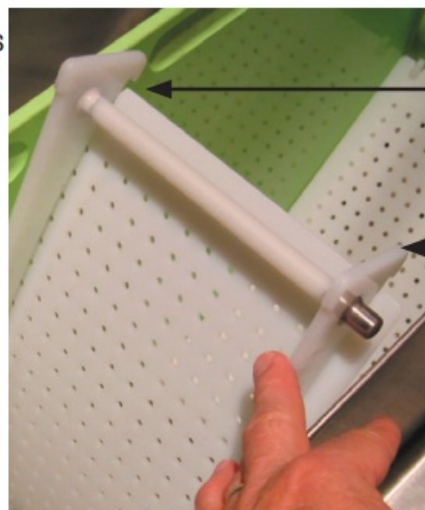
The divider board will also slide through the slot in the center of the jet channel.

Make sure the divider board slides all the way down to touch the bottom of the sink. It may be necessary to reach into the sink and separate the rib sets as the divider board is lowered into position.

Placing the Flow Guides:



Slide the notches of the flow guide under the hooks on the rear rib set

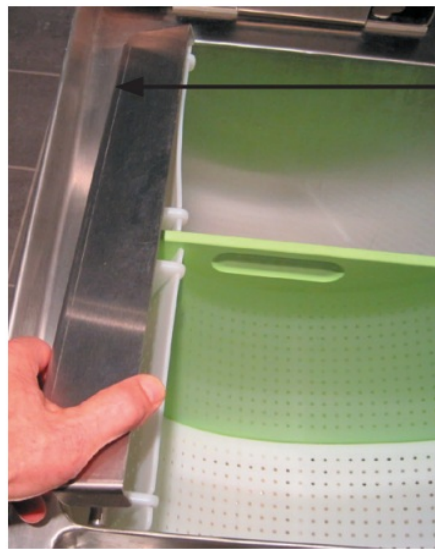


Slide the flow guide under the hooks on the front rib set and then place the rib set back against the wall of the sink

The white perforated sheets of plastic are the flow guides that direct the water flow in a circular motion around the interior of the sink. The circular motion of the water moves the food to clean the surface of the food pieces.

1. Lay the flow guide on the rib set, and slide it under the hooked ends of the corner ribs just below the jet channel. Swap ends and invert the flow guides each time to equalize the wear.
2. Tilt the front rib set forward and slide the flow guide under the hooks of the front rib set and then place the front rib set back into position making sure that the flow guide stays under the hooks of the rib set.

Installing the Wave Guide:



● Slide the back surface of the wave guide between the front rib sets and the front wall of the sink. It will rest on top of the front rib set.

The last step of the sink component installation is to place the wave guide on top of the front rib set. This piece is used to prevent the food from falling down between the flow guide and the front wall of the sink.

1. Slide the back surface between the front wall of the sink and the front rib sets.
2. Make sure the flow guide tucks inside of the flanges on the end of the wave guide.

The wave guide will rest on top of the front rib set.

ELECTRICAL REQUIREMENTS

Please refer to the detailed installation instructions that were sent with the Power Prep Advanced unit.

The electrical requirements of the Power Prep Advanced unit are on the serial number label located on the end of the wash sink near the front, adjacent to the control panel enclosure. All Power Prep Advanced systems have a single point electrical connection, and a dedicated circuit is required.

The Power Prep Advanced is completely pre-wired and tested at the factory. A permanent connection (not a cord and plug) from an appropriate power source is required.

The installer is to provide a NEMA 3X disconnect that must be incorporated in the fixed wiring. Properly sized watertight conduit, fittings and parts are required as well as the appropriate gauge wire. If the Power Prep Advanced unit is a "left-to-right" unit, the disconnect enclosure should be located at the left end of the unit. The opposite would be applied for a "right-to-left" unit. 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 control panel enclosure. Specific part numbers and parts information can be obtained from the factory by calling 888-994-7636.

PLUMBING REQUIREMENTS

The Power Prep Advanced unit will require the following plumbing connections:

- Hot and cold water supply lines: 1/2" (12 mm) minimum inside diameter
- Minimum 50 PSI cold water supply pressure
- One waste water connection: minimum 1 1/2" (38mm)

Under no circumstances should hoses commonly used on domestic washing machines, dish washer, etc. be used. If permanent, stationary plumbing is impossible, only pressure- and temperature-rated all-metal corrugated flexible tubes or braided stainless hoses with 5/8" minimum inside diameter may be used.

OPERATING INSTRUCTIONS



OVERFILLING THE SINK WILL CAUSE WATER AND FOOD TO FLOW OUT OF THE SINK WHEN THE PUMP IS STARTED. IT IS BEST TO UNDERFILL THE SINK AND ADD MORE WATER IF THE FOOD DOES NOT ROTATE WITH THE WATER FLOW. THE MAXIMUM LOAD FOR EACH SECTION OF THE SINK IS 25 POUNDS OF FOOD.

DO NOT RUN THE WASH PUMP MOTOR WHEN THE WASH SINK IS EMPTY AND THE PURGE SYSTEM IS TURNED OFF. OPERATING THE WASH PUMP MOTOR WITHOUT WATER IN THE PUMP HOUSING WILL DAMAGE THE WASH PUMP SEALS.

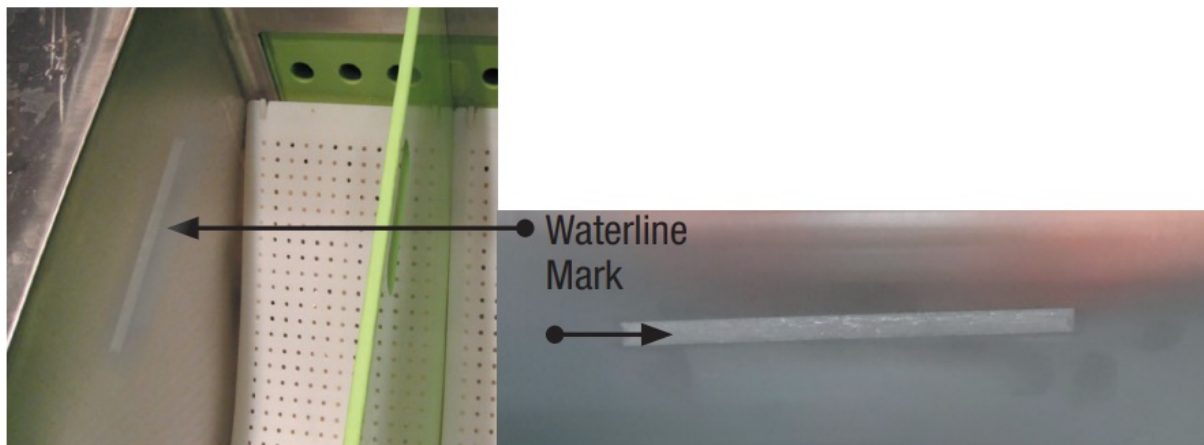
DO NOT PLACE KNIVES OR OTHER SHARP OBJECTS IN THE POWER PREP ADVANCED. ALLOWING KNIVES OR OTHER SHARP OBJECTS TO TUMBLE FREELY IN THE POWER PREP ADVANCED TANK MAY CAUSE DAMAGE TO THE EQUIPMENT AND BODILY INJURY TO THE USER.

OBSERVE SAFE LIFTING PROCEDURES BY NOT OVERLOADING THE BASKET. AN OVERLOADED BASKET WILL BE HEAVY AND MAY CAUSE AN INJURY FROM TRYING TO LIFT TOO MUCH WEIGHT.

FILLING THE WASH SINK

The amount of water that is at first run into the wash sink will be dependent on the amount of food that is placed in the sink. Start by filling the sink approximately half full of water. Limit the volume of food that will be placed into both sections of the sink to 50 pounds or less for most foods. Some experimentation may be needed to find the maximum food load for each food type. Separate the batch of food into two equal batches. Place half of the food into one section of the sink and the other half of the food in the other section of the sink. It is very important to the operation of the machine that the two sections of the sink contain approximately the same amount of food.

After all the food is in the sink, fill the sink with water until the level is approximately at the waterline mark.



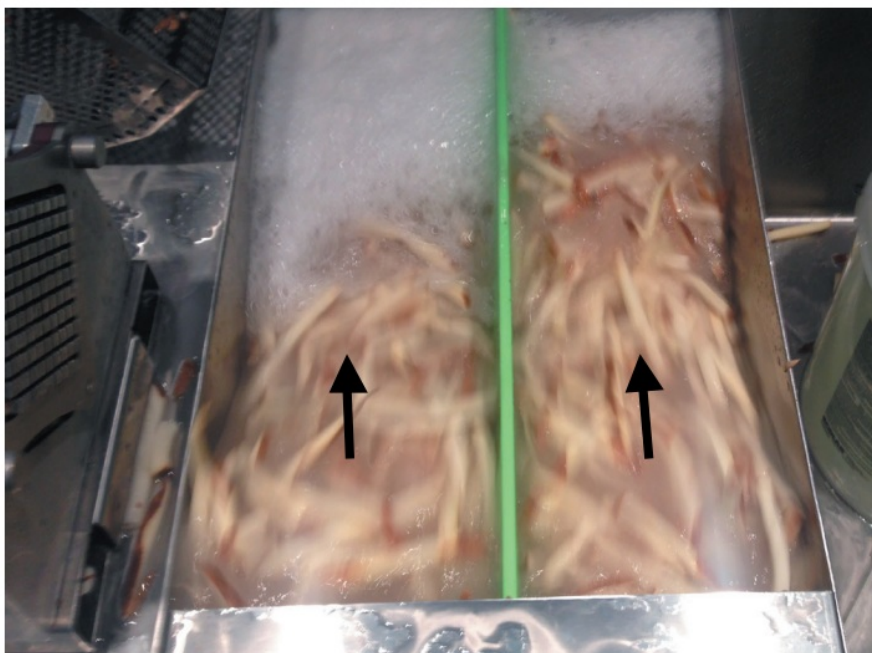
Rib Sets

WASHING FOOD

The wash sink must be filled prior to starting the wash pump motor. The motor is operated directly by an "ON – OFF" selector switch. Turn the switch to the ON position to start the pump.



When the pump is running, the water will become turbulent and begin rotating the food from front to back. If the wash sink is heavily loaded with food, it may be necessary to give the food a push to get the rotation started.



Food Washing Tips

In order to get the most effective results, follow these suggested tips:

- Always use cold water to fill the wash sink.
- Load each section of the wash sink with approximately the same amount of food.
- Do not exceed 25 pounds of food in each section of the wash sink.
- After loading the food into the wash sink, fill the water level to the waterline mark of the sink.
- Turn the wash pump motor on and be sure the food begins to rotate with the flow of the water in the wash sink. Give it a push if necessary. Temporarily filling the sink completely full with water is enough to get a heavy load moving.
- Let the food circulate in the water flow for the amount of time that has been determined by the management (usually 3 to 5 minutes).
- To unload the wash sink, use the removal basket while the wash pump is operating to collect the food from the circulating wash water. Observe safe lifting procedures by not overloading the basket.
- Drain and refill the wash sink after each batch of food.

- When a batch has been removed and the wash sink drained, rinse any remaining food particles off of the wash sink walls, flow guide and divider board.
- Leave the drain valve open for 5 seconds when starting to re-fill the wash sink so that the debris that has collected under the flow guide will be washed down the drain.

WASHING TIME

The food should be allowed to rotate in the wash sink for a time that is determined by the management. Please consult your chemical supplier for specific recommendations.

FOOD COLLECTION

At the end of the rotation period, the food can be removed from the wash water with the removal basket. With the wash pump operating, insert the open end of the basket into the flow of circulating food. As the basket is rotated into position the food will begin to fill the basket.

The food can be scooped from the flowing water by inserting the open end of the basket toward the rear of the wash sink and moving it forward. The water flow will push the food into the basket. Lift the basket out when it is filled and repeat until all the food has been removed from the wash sink.



When only a small volume of food is remaining in the wash sink, let the basket support pins rest on the sink and divider board to suspend the basket in the flowing water. The circulating water will move the remaining food into the basket.

Do not allow the intake screen to become clogged. Otherwise, performance of the Power Prep Advanced will be significantly impaired.



When all of the food has been removed from the wash sink, turn the wash pump motor off by rotating the control handle to the “OFF” position.



DRAIN VALVE

The drain valve handle rotates $\frac{1}{4}$ turn to open or close the drain valve. Counterclockwise rotation will open the drain valve; clockwise rotation will close the valve.

When the drain valve handle is horizontal, the valve is closed. When the drain valve handle is vertical, the valve is open.



CLEANING



DO NOT ATTEMPT TO CLEAN THE POWER PREP ADVANCED WITH A WATER JET. DOING SO COULD DAMAGE SEALS NOT DESIGNED FOR HIGH PRESSURE AND COULD RESULT IN SERIOUS INJURY OR DEATH FROM ELECTRICAL SHOCK.



DO NOT RUN THE WASH PUMP MOTOR WHEN THE WASH SINK IS EMPTY AND THE PURGE SYSTEM IS TURNED OFF. OPERATING THE WASH PUMP MOTOR WITHOUT WATER IN THE PUMP HOUSING WILL DAMAGE THE WASH PUMP SEALS.

After the last batch of food has been washed, the Power Prep Advanced needs to be disassembled and thoroughly cleaned. A recommended cleaning procedure is included in this section. This procedure was determined for general operation. Each owner of the Power Prep Advanced may have specific needs that have been outlined in their own procedure that will supersede these instructions.

PARTS REMOVAL

Remove each Power Prep Advanced component in the reverse order it was assembled. Wash each component to remove all traces of food debris. Position each component so that it dries quickly. Pay particular attention to the flow guides; provide airflow between each of them for drying and do not stack them together wet. Remove for cleaning:

- Wave guide
- Flow guides
- Divider board
- Rib sets
- Intake screen
- Jet channel

Wash, rinse, and sanitize the walls of the sink and opening in the back wall with the drain valve open. Remove all the food debris from the wash sink.

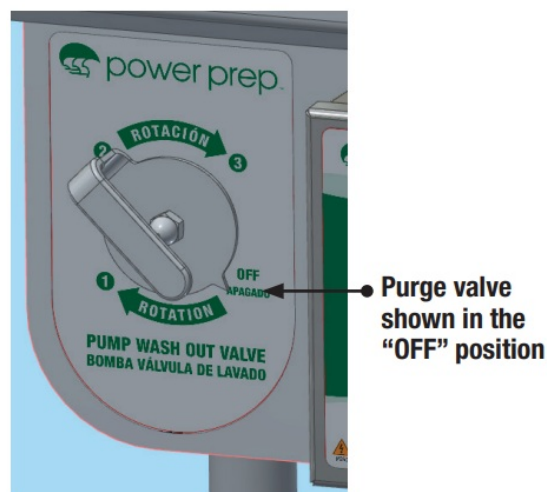
PUMP PURGE SYSTEM

After rinsing the debris from the wash sink, the pump housing will need to be purged of debris. The purge valve

will be used to flush clean rinse water through the pump housing. Each position of the purge valve will flow fresh water to spray in a specific area of the pump housing. The water will flow from the pump housing into the wash sink carrying the debris that was left in the pump from the wash operation. Examination of the flush water to see that it is free of debris will determine when the pump housing has been properly flushed.

Pump Purge Procedure

1. Drain the water from the sink.
2. Remove all components from the wash sink including the jet channel, and the intake screen. Wash and rinse each component thoroughly. Separate each piece for drying.
3. Rinse the upper part of the sink walls and the discharge manifold and spray water through the discharge manifold opening and into the pump.
4. Spray water into the intake opening, and rinse out the remainder of the sink. Flow all debris toward the drain.
5. Remove all debris from the sink bottom and drain.
6. Operate the purge system stopping at each port (Positions 1, 2, and 3) for 5 seconds each. Rotate the handle of the purge valve clockwise, stopping at each of the numbered locations.
7. Remove the dislodged debris from the discharge manifold and the sink bottom.
8. Insert the jet channel and then fill the sink with water.
9. Run the pump for 60 seconds while performing the purge system sequence described in Step 6.
10. Drain the water from the sink and inspect for cleanliness.



PREVENTATIVE MAINTENANCE



TURN OFF THE POWER TO THE POWER PREP ADVANCED AT THE MAIN BREAKER PRIOR TO WORKING ON THE POWER PREP ADVANCED PUMP OR MOTOR. FAILURE TO TAKE THIS STEP COULD RESULT IN ELECTRICAL SHOCK THAT COULD RESULT IN SERIOUS INJURY OR DEATH.

The Power Prep Advanced system requires minimal routine preventive maintenance. The following tasks should be completed on a routine basis to ensure that the system remains reliable.

MONTHLY MAINTENANCE

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 cleaning will prevent grease and dust from accumulating in the cover’s openings which can obstruct the airflow that cools the motor.

Inspect the entire system for total cleanliness including the manifolds.

De-lime the wash sink by adding a de-liming agent to a full sink of warm, fresh water and run the wash pump overnight. Ask a chemical sales representative to recommend a specific de-liming agent known to be effective in your area. For questions regarding the preventive maintenance procedures, please contact the Unified Brands service department at 888-994-7636.

TROUBLESHOOTING





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 UNIFIED BRANDS SERVICE DEPARTMENT AT 888-994-7636.

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 Unified Brands service or an authorized service agency.
	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, contact Unified Brands 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 only)	Replace capacitor. To do this, contact Unified Brands service or an authorized service agency.
Unit too warm	Pump clogged with food	Ensure door / drawer is fully closed.
	Motor is running on the wrong voltage (initial installation)	Lock and tag out the electrical power from the unit. Remove the three adapter plate retaining nuts adjacent to the motor. Slide the motor, adapter plate, and impeller out of the pump housing. Remove debris from the impeller and reassemble. Contact Unified Brands service or an authorized service agency for this service.
	Motor is running the wrong direction (initial installation)	For three phase motors, reverse any two motor leads. For single phase motors, reconnect motor internal leads according to the motor nameplate instructions. Contact Unified Brands 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, Contact Unified Brands service or an authorized service agency.
	Motor seal running dry Debris caught in the	Lock and tag out the electrical power from the unit, remove the motor fan cover, and squirt some low viscosity oil such as IND40 between the fan and the motor end bell. Replace the fan cover and restore the power Contact Unified Brands service or an authorized service agency for service of this nature. Lock and tag out the electrical power
	pump impeller	from the unit. Remove the three 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. Contact Unified Brands service or an authorized service agency for this service.

888-994-7636, fax 888-864-7636
unifiedbrands.net

Documents / Resources

	power soak POWER Prep Advanced [pdf] Instruction Manual POWER Prep Advanced, POWER Advanced, Prep Advanced
	power soak Power Prep Advanced [pdf] Instruction Manual Power Prep Advanced, Prep Advanced, Advanced

References

-  [Unified Brands » Re-imagining Food Preparation](#)

Manuals+.