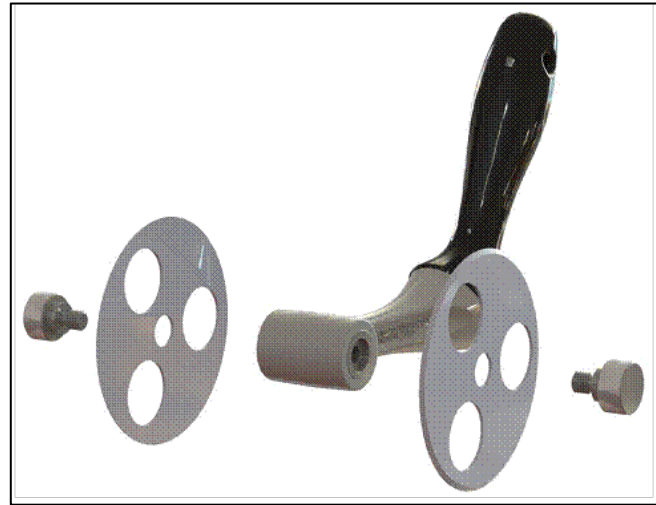


# Cleaning the Rotary Salad Chopper



Pre-Rinse



Disassemble, Wash, Rinse, Sanitize



Reassemble

1- PRE-RINSE USING HOT WATER

2- DISASSEMBLE BY REMOVING EACH BOLT BY TURNING COUNTERCLOCKWISE

3- WASH, RINSE AND SANITIZE

4- REASSEMBLE. NOTE: BLADES MUST BE SEATED ON CENTER HUB PRIOR TO TIGHTENING BLADES INTO PLACE.

## CLEANING BEST PRACTICES:

ONLY DISASSEMBLE OR REASSEMBLE AT THE 3 COMPARTMENT SINK

IF YOU START CLEANING THE SALAD CHOPPER, FINISH IT AT THAT TIME. DO NOT LEAVE THE CHOPPER DISASSEMBLED AS PARTS MAY GET MISPLACED.