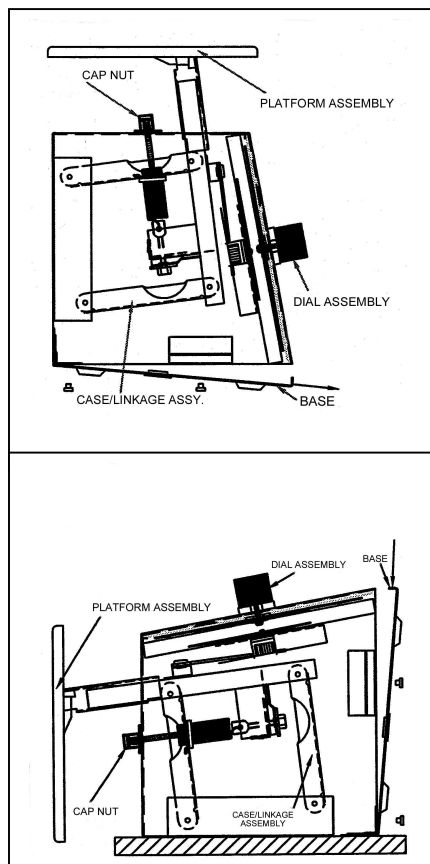


“Premier” Scale Line Cleaning Procedure

The Edlund “Premier” scale line is NSF certified. The end user can clean the food contact area of these scales and can remove accumulated food product from the inside of the scale to maintain sanitary conditions but he/she must follow the cleaning procedure listed below to prevent damage to and subsequent inaccuracies of these scales.



1. The platform has no opening in the food contact area where food can be trapped. To clean the platform, wash off the surface with mild soap and water, rinse and let air-dry.

2a. If it becomes necessary to clean the internal cavity of the scale, remove the scale base by removing the three screws that retain the base to the scale housing. Shake off any loose food product being careful not to allow pinion plate and window to become disassembled from the scale as this will allow the scale rack and scale pinion to be misindexed.

2b. If the internal cavity requires further cleaning, wipe out with damp cloth.

CAUTION: INTERNAL PARTS MAY HAVE SHARP EDGES. DO NOT PUT HAND INSIDE THE SCALE WITHOUT PROTECTIVE GLOVES.

Try to prevent excessive water or liquid from entering the space between the scale window and the white pinion plate as this liquid may cause food debris to be deposited on the scale window.

2c. If it becomes necessary to clean the outside of the window, wash using a soft cloth and mild soap and water. Wipe clean using a soft non-abrasive cloth and let air-dry.

3. To reassemble, slide the base in place on the bottom of the scale making sure that the base slides into the slot provided by the back of the scale. Align the three holes in the base with the three holes in the scale housing and secure the base to the housing using the three screws that were removed.