



This document is to be used in conjunction with the original manufacturer's manual.

The symbols correspond with the numbered drawings of the original manual

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Introduction

The User Manual contains useful information for the user on how to work correctly and in complete safety, and is designed to make it easier to use the machine (called «machine» or «appliance» below).

What follows is in no case intended to be a long list of warnings and constraints, but rather a series of instructions meant to improve the service provided by the machine in every respect, and particularly to avoid a series of injuries or damage to equipment that might result from inappropriate procedures for use and management.

It is essential that all the people responsible for transporting, installing, commissioning, using, maintaining, repairing or dismantling the machine should consult this manual and read it carefully before proceeding with the various operations, in order to avoid any incorrect or inappropriate handling that might be result in damage to the machine or put people's safety at risk.

It is just as important that the Manual should always be available to the operator and it should be kept carefully where the machine is used ready for easy and immediate consultation in case of any doubt, or in any case, whenever the need arises.

If after reading the Manual, there are still any doubts concerning how to use the machine, please do not hesitate to contact the Manufacturer or approved After Sales Service provider, who is constantly available to ensure quick and careful service for improved machine operation and optimum efficiency.

Note that the safety, hygiene and environmental protection standards currently applicable in the country where the machine is installed must always be applied during all phases of machine operation. Consequently it is the user's responsibility to ensure that the machine is operated and used solely under the optimum safety conditions laid down for people, animals and property.

Introduction

1.1 DESCRIPTION

- The vegetable peelers are mainly used for peeling and scrubbing vegetables.



- A Water inlet
- B Transparent removable lid
- C Cylinder
- D Hinged door and handle
- E Outlet spout for vegetables

- F Base
- G Outlet pipe for used water
- H Cylinder locking knob
- I Power supply cable
- J Motor casing
- K Electrical controls

Installation

2.1 DIMENSIONS - WEIGHT (FOR INFORMATION ONLY)



T+F/S+F : Stand + filter(optional)

A : Gross weight when packaged, excluding equipment (kg)

B : Net weight excluding equipment(kg)

C : Dimensions of packaging (mm)

L x l x h : Overall machine dimensions (mm)

L1 x l1 x h1: Overall stand dimensions (mm)


h/H : Overall height with or without stand (mm)


Hd : Overflow height, with or without stand (mm)

E1 x E2 x E3: Distance between anchoring hole centres (mm)


2.2 LOCATION

The vegetable peelers need:

- connecting to the cold water system (see § 2.3)
- an adequate evacuation to the drains (see § 2.4)
- an electrical power supply (see § 2.5).
- The machine may be fitted on:
 - a standard filter stand adapted to the vegetable peeler (optional)
 - a fully stable and non-resonant support (stand, unit, sink top) of between 400 and 850 mm in height.
- Installation of the filter stand 
 - (with or without anti-foam device)
 - Remove the 4 feet retaining the collar and the outlet pipe
 - Remove the outlet pipe and cut it just before the elbow
 - Attach the outlet pipe to the base with the collar
 - Block the lateral hole for the outlet pipe on the base with the plug fitted on the base plate.
 - Fix the peeler onto the stand without the base with the feet screws.
 - If necessary, pack and level the stand by unscrewing the attachment screw of the feet (10 mm socket).

- Adjust the height of the foot then lock in position
- Check that the machine is completely stable
- The stand may be anchored by counter drilling the foot attachment holes (dia. 5 x 40 screws and rawl plugs not supplied) 

• Installation on support

- The outlet pipe exits on the RH side. To fit it on the LH side, remove the 4 feet which retain the base plate and the collar of the outlet pipe.
- Remove the plug and block the opposite side.
- Introduce the outlet pipe into the hole of the base, with the elbow on the inside.
- Attach the outlet pipe to the base with the collar
- Choice of vegetables coming out on right D, or left G, hand side or in any intermediate position 
- Loosen the two cylinder locking knobs.
- Turn the cylinder to the chosen position.
- Tighten the knobs in position.

2.3 CONNECTION TO THE WATER MAINS SYSTEM

- The vegetable peeler use the mains pressure and a reduced flow rate.
- In conformity with the sanitary regulations, the machine's water inlet is located above the overflow level, at a standardised distance (overflow device).
- By precaution, a stop cock fixed to the wall should be available and connected via a flexible pipe. A connector with a stop cock (optional) may be fitted instead of the standard connector.



- Connect with a flexible, reinforced pipe of 15 mm internal diameter, resistant to the pressure of the mains water supply.
- Carefully clamp the pipe using two collars.

2.4 EVACUATION OF USED WATER AND SEPARATION OF THE WASTE

- The waste must be separated according to size (starch, moss, soil, etc.) depending on the different equipment that is used (see § 3.2).
- Some installations have starch decantation tanks that may be directly connected. For other installations, we recommend installing the machine on a filter stand in order to avoid blockages and bad smells.

• Possible installations:

- The machine without stand (near to a sink): Place a filter basket or a strainer next to the peeler.

- The machine on a filter stand: Attach the outlet pipe (B), internal diameter 50 mm, to the under side of the tank for collecting the used water, using the collar to fasten it to the stand.



• Tips:

To evacuate the used water correctly, avoid:

- vertical drops onto inspection chambers (formation of foam)
- sharp angles
- flattened, deformed or narrow pipes
- counter slopes, or slopes which are not steep enough

2.5 ELECTRICAL CONNECTION

- Check that the voltage of the electrical system is the same as that marked on the rating plate and the label on the power cable.
- The machine must be protected by a differential circuit breaker and a 16 A fuse per phase.

• Motor characteristics:




- B** Number of phases (1 single phase - 3 three phases)
- C** Nominal voltage in Volts (value, range or commutation)
- D** Frequency (Hertz)
- E** Nominal power (Watts)
- F** Nominal current (Amperes)
- G** Size of fuse protecting electrical line (Amperes)
- H** Approximate electrical consumption (KWh)


1) Dual voltage three phase motor

- Provide a single phase wall socket with 3 poles + earth, rating 20A and a matching watertight plug fitted on the power supply cable.



The machine must be earthed with a green / yellow wire.

- Check the direction of rotation of the plate fitted to the machine (see § 3.4 for fitting instructions)
 - Press the START button (see § 3.1)
 - Visually check the rotation of the plate via the lid. It should be turning in an anti-clockwise direction  (see arrow on the door).
- If the direction of rotation is reversed, change over the two phase wires on the plug.
- The initial connection is made for a higher voltage:
 (e.g. 400 V) For lower voltage supplies.
 (e.g. 230 V) proceed as follows:
 - Unplug the machine
 - Remove the 2 screws which attach the cover
 - Disconnect the timer wires

- Detach the STOP-START button from the cover by turning the retaining collar to the ON position.
- Unscrew the 2 nuts holding the motor housing on the plate side (8 mm Allen key) and remove the housing.
- Change the wire on the integrated power board by moving the cable spade from the terminal connection marked at the higher voltage (400V) onto that marked at the lower voltage (230V).
- Modify the position of the connector strips of the motor connection housing. 
- Re-assemble the motor casing and connect the timer (see electrical diagram), then attach the STOP-START button and the cover.
- Check the operation and the direction of rotation.

2) Single phase motor

- Provide a single phase wall socket with 2 poles + earth, rating 10/16 A
- The direction of rotation is set in the factory.

To PAT test the Electrolux Range of Food Preparation Equipment, the PCB board needs to be disconnected before any test is done. This is due to the fact that the boards are fitted with a grounding diode that can give incorrect result during such a test. Also on a standard appliance a flash test of 25 amps and up to 3000v is used but, as you would expect, to use this on equipment, which has a printed circuit, board would be quite destructive to that board. We would recommend the use of a PAT tester approved for computer systems which use a lower rate of amps.

The appliance is perfectly safe and is CE certificated. There are two ways to get overcome this problem.

- Disconnect the board as instructed and test using test for PC's,
- Or install the mixer on a fused spur (no plug) as this takes it away from being a portable appliance and the PAT test is then not needed.

Use, safety

3.1 OPERATION - SAFETY

The safety of the user is ensured by:


- The START button needing to be pressed after stoppage («no voltage» device)
- The size and design of the waste outlet zone, which avoids any blockage
- The absence of any risk of jamming between the plate and the peeling chamber.
- Respecting the instructions of this manual for the use, cleaning and maintenance of the machine.

• Control housing 3.1


- A** Timer index
- B** Continuous operation button
- C** Timed operation button
- D** START button
- E** STOP button

- Normal operation of the PL4/PL8 is obtained if:
 - The timer is set to continuous or timed operation.

a) Continuous operation mode

- Turn the timer switch in an anti-clockwise direction  to the continuous operation position.
- Press the START button

b) Timed operation:

- Turn the timer switch graduated from 0 to 6 in a clockwise direction 
- Press the START button
- Stops automatically when the timer reaches 0.

c) Stopping

- Press the STOP button if the peeler is in the continuous operation mode.

3.2 DIFFERENT EQUIPMENT

There are two types of abrasive plate:

1) Standard plate (Letter A engraved under the plate)

- For peeling vegetables with fine skins (new potatoes, carrots, salsifies, etc.)

2) High output plate (marked with a B) which is rougher :

- For peeling «thick» or «soft» skinned potatoes, carrots, celery, etc.

3.3 CAPACITIES (FOR INFORMATION ONLY)

- Nominal loads of potatoes to be peeled per operation, with:
 - PL4/CD4 : 5-6 kg -> 100-140 kg/hour
 - PL8/CD8 : 8-10 kg -> 170-250 kg/hour

3.4 USING THE EQUIPMENT 3.4

- Unplug the machine
- Loosen the two cylinder locking knobs and remove the cylinder.
- Remove the plate **A** vertically.

- Turn the plate until the drive pin **C**, fits into the housing **B**. This should drop into place under its own weight.

Note : If the equipment does not fit into place correctly, do not force it, remove it and clean the shaft and hub (see § 5.3)

3.5 PROCEDURE FOR PEELING

- Before loading the products, check that:
 - The plate selected is fitted correctly (see § 3.4)
 - The door and cylinder are locked in place.
- **Loading:**
 - Rotate the lid to open it
 - Load the products to be peeled (see § 3.3).
 - The products can also be changed after switching on, the load being better spread.

Note : The products must not be loaded above the upper abrasive edge of the cylinder.



Do not overload - Do not pack the products in - Overloading will damage the quality and speed of the work.

- Select the cycle time and press the START button (see § 3.1).
- At the end of the cycle, the machine will stop automatically.

Note : Carefully monitor the peeling when the timer is in the continuous operation position.

• Unloading:

- Place a tray under the outlet chute.
- Close the water inlet stop cock.
- Open the door
- Press the START button
- Lift the door handle in order to channel the products out.
- Stop the machine

- Open the water stop cock partially to suit the work to be performed (see § 3.6)



Do not forget to empty the filter basket when it is full or after peeling.

3.6 RECOMMENDATIONS FOR USE

- **To peel vegetables:**

- the vegetables do not need to be washed before peeling
- avoid peeling small quantities
- peel vegetables of the same thickness
- cut long vegetables (salsifies), tips, tops of carrots.

- **Peeling times:** 2 to 3 minutes for new vegetables (potatoes, carrots), 3 to 5 minutes for the rest.

Note : Peeling times will depend upon the plate used, the vegetables peeled and the quality of the work desired.

Cleaning, hygiene

4.1 AFTER USE

- Close the lid and open the water stop cock as far as possible.
- Operate the vegetable peeler for a few seconds to get rid of the remaining waste and to rinse the inside of the machine.
- Remove the plate and cylinder and clean them with a brush if dirty.
- Check that the bottom of the peeling chamber, the hub and the drive shaft of the equipment have been cleaned correctly (see § 3.4).
- The filter basket must be emptied then cleaned under the tap, along with the tray.
- Clean the outside of the machine and the door seal using a damp sponge.
- Remove the lid and leave the door ajar in order to ventilate the peeling chamber and avoid squashing the seals.

Note : Do not use abrasive detergents which scratch the surfaces, or chlorine based products which can dull the aluminium or cause the plastic to crack



Do not clean the machine with a pressure cleaner.

Fault finding

5.1 THE MACHINE WILL NOT START, CHECK THAT:

- The machine is plugged in.
- The electrical power supply to the socket is correct.
- The timer is in the continuous or timed operation START position.

5.2 ABNORMAL NOISES

- Stop the machine
- Check that the plate is fitted correctly (see § 3.4).
- Verify that there are no stones or foreign bodies in the peeling chamber (risk of jamming and damaging the plate)
- If the noise persists and the machine operates abnormally when empty, check that:
 - the three phase motor is not operating on two phases
 - the belt is not worn (see § 6.1)
 - the plate turns freely by hand

5.3 WORK QUALITY

- Inadequate or irregular peeling, with flats, may be caused by :
 - Insufficient peeling time.
 - Overloading of products (see § 3.3)
 - A plate which is worn or dirty (see § 6.2).
 - Vegetables which are too long or soft.



If the problem persists, contact the service department of your local dealer.

Maintenance

6.1 MECHANISM

- The vegetable peeler only require a minimum amount of maintenance (the bearings of the motor and mechanism are greased for life)
- It is recommended that the following be checked at least once a year:
 - the condition of the flexible water inlet pipe and its attachment
 - the wear and tension of the belt, by removing the base plate
- To access the mechanism, motor and electrical components: remove the two slotted head screws on the motor cover.
- Access to electrical components:
 - Unplug the machine.
- The capacitors may retain an electrical charge. To avoid taking any risks when carrying out work, we recommend discharging them by connecting their terminals with an insulated conductor (e.g. a screwdriver).



Residual voltage at the capacitor terminals.

6.2 MAINTENANCE OF THE EQUIPMENT

- **Abrasive plate :** Inefficient
 - Worn abrasive layer which has revealed the base of the plate (poor peeling of the vegetables and formation of flats): change the plate
 - Dirty plate (calcium, starch or soil deposits): brush the plate
- **Cylinder :**
 - Worn abrasive layer: change the cylinder
 - Dirty: brush the inside of the cylinder

6.3 CHANGING THE SEAL AND ADJUSTING THE DOOR

- **To change the door seal, proceed as follows:**

- Remove the door pin
- Remove the door
- Remove the former seal, and carefully scrape and clean its groove.
- Apply the glue supplied with the seal around the edge of the door and on the seal.

- Leave it to dry for a few minutes until it is touch dry.
- Fit the seal onto the door.
- Leave to dry for 24 hours at room temperature before use.
- **To adjust the door and increase the pressure on the seal**
 - :
 - Adjust the two locking pins (10 and 17 mn hexagonal span-

6.4 ELECTRICAL COMPONENTS 6.4

See electrical diagrams.

- **Identification of the colours of the wires:**

- Power circuit : black
- Control circuit : red
- Phases : L1 /L2 / L3
- Neutral : N
- Earth : J/V yellow and green

- **Identification of the components**

- O : Stop button
- I : Start button
- M : Motor
- Mi : Timer
- CD : Start-up condenser
- CP : Permanent condenser
- MA : Start-up relay

6.5 ADDRESS FOR SERVICE REQUIREMENTS

We advise you to contact the dealer who sold you the machine.



For any information or orders for spare parts, specify the type of machine, its serial number and the electrical characteristics

- The manufacturer reserves the right to modify and make improvements to the products without giving prior warning.

Dealer's stamp


Date of purchase :

Conformity with regulations

The machine has been designed and manufactured in conformity with :

- The machine directive 98/37 EEC,
- The CEM directive 2004/108EEC,
- 2006/95/EEC: Low Voltage Directive
- 2002/95/EC: Equipment recycling directive

2002/96/CEE « WEEE »

The symbol «  » on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact the sales agent or dealer for your product, your after-sales service, or the appropriate waste disposal service.

2006/12/CEE "Waste"

The machine is designed so that it does not contribute, or as little as possible, to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to observe the recycling conditions.

94/62/CEE "Packaging and packaging waste"

The packaging for the machine is designed so that it does not contribute, or as little as possible to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to eliminate the various parts of the packaging in appropriate recycling centres.

- **To the European standards :**

EN 13208-2000: Vegetable-peeling machines, hygiene and safety.

This conformity is certified by:

- The CE conformity mark, attached to the machine.
- The corresponding CE declaration of conformity, associated with the warranty.
- This instruction manual, which must be given to the operator.

Acoustic characteristics:

- The acoustic pressure level measured in accordance with the test code EN ISO 3743.1-EN ISO 3744.

Protection indices as per the EN 60529-2000 standard:

- IP55 electrical controls.
- IP34 overall machine.

Integrated safety devices

- The machine has been designed and manufactured in compliance with the relevant standards and regulations, mentioned above.
- Before using the machine, the operator must be trained to use the machine and informed of any possible residual risks (personnel training obligation)

Food hygiene:

The machine is made from materials that conform to the following regulations and standards:

- 1935/2004 EEC materials and objects in contact with foodstuffs
- EN 601-2004: cast aluminium objects in contact with foodstuffs

The surfaces of the food area (excluding the abrasive parts) are smooth and easy to clean. Use detergents that are approved for food hygiene and respect the instructions for their use.