



**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**

**GB**

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The reference language for these instructions is French.

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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

• These multi-purpose vegetable peelers of 10 and 15 kg capacity are mainly used for peeling, scrubbing and washing vegetables by adapting the equipment to the task to be performed.



- A** Water inlet
- B** Hinged lid
- C** Stainless steel cylinder

- D** Electrical control housing
- E** Stand
- F** Adjustable feet
- G** Tray for collecting water
- H** Removable filter basket (9 litre capacity)
- I** Outlet chute for vegetables
- J** Hinged door and handle
- K** Lid locking handle

## Installation



### ATTENTION!!

Machine storage: -25°C to +50°C

Ambient temperature during operation: +4°C to +40°C

This machine is for professional use and must be used by staff trained to use, clean and maintain it, in terms of reliability and safety. Use the machine in adequately lit premises (See applicable technical standard for the country of use. In Europe, refer to standard EN 12464-1)

When handling the machine, always check that the parts taken hold of are not mobile elements: risk of dropping and injury to the lower limbs.

The machine is not designed for use in explosive atmospheres.


### 2.1 DIMENSIONS - WEIGHT (for information only)

- P+F : Stand + filter
- A : Gross weight excluding equipment (kg).
- B : Net weight excluding equipment (kg).
- C : Dimensions of packaging (mm).
- L x l x H : Overall dimensions (mm).
- H : Overall height with lid raised, with or without stand (mm).
- Ht : Total height with lid raised, with or without stand (mm).
- Hd : Overflow height, with or without stand (mm).

## 2.2 LOCATION

- The vegetable peelers need :
  - Connecting to the cold water system near a stop cock (see § 2.3).
  - An adequate evacuation to drains (see § 2.4).
  - An electrical power supply (see § 2.5).
- Handling - Transport

The machine is packaged in such a way as to be lifted with a fork-lift truck. In the event of manual handling of the machine alone, two persons will be required.

- The peeler 10 Kg or 15kg must be fitted on a support that is fully stable, horizontal and not resonant (table, unit, sink top, etc.) of between 400 and 850 mm in height.
- Wastewater drain hose must be installed before use.
- Install as follows :  **2.2a**
- Position the evacuation hose for discharge to the rear.
- Remove the 4 screws which attach the base (10 mm spanner),

the cover at the rear of the cylinder (7 mm spanner) then the collar and the outlet pipe.

- Introduce the outlet pipe into the cylinder hole, with the elbow on the inside.
- Attach the outlet pipe with the collar to the side of the vegetable peeler.
- Refit the base plate

**Note :** Ensure that sufficient space is available above the machine so that the lid may be opened, and in front of the stand so that the basket may be removed.

- If necessary, pack and level the stand by unscrewing the retaining screw of the feet (10 mm socket spanner).
- Adjust the foot then lock in position.
- Check that the machine is completely stable.
- The feet may be anchored by counter drilling their retention holes (dia. 5 x 40 screws and rawl plugs not supplied).



## 2.3 CONNECTION TO THE WATER MAINS SYSTEM **2.3**

- The vegetable peelers use the mains pressure and 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). A stop cock fixed to the wall should be available and connected via a flexible pipe.
  - Connecting to the water supply: (see 2.3)
- Procure a sufficiently long length of reinforced hose:

- Fix the tap on the shower head (use a Teflon seal or Loctite grease proof sealing compound).
  - Fix the 1/2-3/8 reducer coupling with the seal.
  - Fit the splined end piece on the hose and tighten the assembly using the collar.
  - Fix the splined end piece on the 1/2-3/8 reducer coupling with the seal.
- The shower assembly can now be clipped onto the lid of the machine.

## 2.4 DRAIN USED WATER AND SEPARATION OF WASTE

- The waste must be separated according to their size (peelings, skins, 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 vegetable peelers on a filter stand in order to avoid blockages and bad smells.

### • Possible installations :

- **The 10 kg vegetable peeler without stand** (near to a sink) :  
Place a filter basket or a strainer next to the peeler.  **2.2a**

- **10 and 15 kg vegetable peelers on filter stand** : (for the assembly of the peeler on the table, refer to the instructions for assembling the table). Attach the outlet pipe (B), internal diameter 88 mm, to the under side of the tank (A) for collecting the used water the outlet pipe, using the collar to fasten to the drain.

### • Tips :

To drain 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



### ATTENTION!!

Connection to the electrical power supply must be done according to proper professional practice by a qualified and authorised person (see current standards and legislation in the country of installation).

If an adapter is used on the socket, a check must be made that the electrical characteristics of this adapter are not lower than those of the machine.

Do not use multiple plugs

The AC power supply to the machine must comply with the following conditions;

- Maximum voltage variation:  $\pm 5\%$
- Maximum frequency variation:  $\pm 1\%$  on a continuous basis,  $\pm 2\%$  over short periods

**ATTENTION: the electrical installation must comply (for design, creation and maintenance) with the legal and standard requirements in the country where used.**

- Check that the electric mains voltage, the value shown on the specification plate.
- The machine's electrical power supply must be protected against voltage surges (short-circuits and excess voltages) by using fuses or thermal relays of the appropriate gauge relative to the place of installation and machine specifications

**ATTENTION: Concerning protection against indirect contact (depending on the type of power supply provided and connection of the exposed conductive parts to the equipotential protection circuit), refer to point 6.3.3 of EN 60204-1 (IEC 60204-1) with the use of protection devices for automatic shut-off of power in the event of an insulation fault with a TN or TT system, or for the IT system, with the use of a permanent insulation or differentials controller for automatic shut-off. The requirements of IEC 60364-4-41, 413.1 must apply for this protection.**

**For example: in a TT system, a differential circuit breaker must be installed upline of the power supply, with a suitable power cut-off (e.g.: 30 mA) on the earthing installation for the place where it is planned to install the machine.**

**ATTENTION: Failure to comply with these instructions means the customer runs the risk of machine failure and/or accidents due to direct or indirect contacts.**


- Before connecting the machine to the electrical power supply, check that the voltage of the electrical system is the same as that marked on the rating plate.
- The machine must be protected by a differential circuit breaker and a 16 A fuse.




• **Motor characteristics :**  **2.5a**

- A. Motor code.
- 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)

**1) Three phase dual voltage motor**

- A 3 pin + earth standardised wall socket with 20 A fuse is required, as well as a matching waterlighth plug for the power cable visible and accessible for the operator.

 **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).
  - Via the lid, check on rotation of the plate. It should rotate anticlockwise (  ). (see the arrow on the plate hub).
- If it is turning in the opposite direction, change over the two phase wires on the plug.
- The connection is pre-set for high voltage.
  -  (e.g. 400 V) For lower voltage supplies.
  -  (e.g. 230 V) proceed as follows :
- Unplug the machine.

- Remove the 4 screws which attach the base (10 mm spanner).
- Change the integrated plate wire over by moving the lug from the connection terminal marked for the higher voltage P2 (400V) to that marked for the lower voltage P1 (230V).
- Modify the position of the connector strips of the motor connection housing.
- Check the operation and the direction of rotation and refit the base.

**2) Single phase motor**  **2.5b**

- Provide a single phase 10/16 A wall socket with 2 poles + earth visible and accessible for the operator.
- The direction of rotation is set in the factory.

**3) Contactor for external control**


The machine is fitted with a spare normally open dry contactor, potential 10A for 400V max. This contactor can be used to control a solenoid valve or a pump, for example.

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

 **ATTENTION !!**

Clean the machine properly prior to its first use  
This machine is for professional use and must be used by staff trained to use, clean and maintain it, in terms or reliability and safety. Use the machine in adequately lit premises (See applicable technical standard for the country of use. In Europe, refer to standard EN 12464-1)  
When handling the machine, always check that the parts taken hold of are not mobile elements: risk of dropping and injury to the lower limbs.  
Uncontrolled closure of the lid or ram press involves a risk of crushing the fingers.




It is strictly forbidden to put the safety systems out of action or modify them: Risk of permanent injury!!!!  
Check that the safety devices operate correctly each time before using (see paragraph 3.1).

Never put a hand, a hard or frozen object in the appliance is on.

For health and safety reasons, always use a washable or disposable strong head covering that covers the hair completely.

The machine is not designed for use in explosive atmospheres.

 **Any other use than that described in this manual will not be considered normal by the manufacturer.**

### 3.1 OPERATION - SAFETY

- The safety of the user is ensured by :
  - A control system using constant pressure when the door is opened to evacuate the vegetables.
  - The stoppage of the motor when the lid is opened.
  - 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 design of the knife plate: protective edge and automatic

emptying of the peelings.

- Respecting the instructions of this manual for the use, cleaning and maintenance of the machine.

• **Control housing**



- A,B,E Timer
- C STOP button
- D START button

### a) Continuous operation

- 1/ Press and hold key **A** until — is shown on **E**.
- 2/ Start by pressing key **D**.
- 3/ Stop by pressing key **C**.

### b) Timed operation:

- 1/ Press key **A** or **B** to select the time on **E**.
- 2/ Start by pressing key **D**.

#### Note:

- To change the time while the timer is running, press key **C**

then change the setting using key **A** or **B**, resume the cycle by pressing key **D**.

- The time selected at the beginning of the cycle remains in the memory.
- To stop the current cycle permanently, press key **C** twice.

### c) Operating by pressing and holding START button **D**.

- When opening the door to remove the products.

### d) Stop

- Preferably use **STOP** button **C**, then open the door or lid.

## 3.2 DIFFERENT EQUIPMENT

### • ABRASIVE PLATE (Letter **A** engraved under the plate) 3.2a

- For peeling vegetables with fine skins (new potatoes, carrots, salsifis, etc).
- The skin is rubbed off through contact with the abrasive surface
- The use of a filter is recommended for intensive use or small section drains.

### • KNIFE PLATE (Identified by letter **B**) 3.2b

- For peeling «thick» or «soft» skinned potatoes, carrots, celery, etc.
- Smooth cutting of the skin into small faces, identical to peeling by hand.
- Improves the presentation, conservation and cookability (economises cooking oil).
- No production of starch or foam, a filter must be used.

### • 2 SPECIAL ABRASIVE PLATES FOR ONIONS 3.2c

#### BIG ONIONS (Identified by letter **C**)

- Plate with ext. diameter of 375 mm which facilitates the removal of skins.
- **Filter must be used.**

### SMALL ONIONS (Identified by letter **D**)

- Plate with ext. diameter of 388 mm (small amount of skin to be removed, therefore larger diameter).

#### - **Filter must be used.**

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

### • WASHING PLATE (Identified by letter **E**) 3.2d

- .For cleaning and washing tubers, fruits, new vegetables, etc. and any items that do not require peeling.

#### - **A filter may be required depending on the products to be processed.**

### • MUSSEL PLATE 3.2f

### • 2 DRYING BASKETS 3.2e

- For the 10 kg vegetable peeler (item **G**)  
Capacity : 17 litres (height 280 mm).
- For the 15 kg vegetable peeler (item **H**)  
Capacity : 23 litres (height 350 mm).
- For drying lettuce, parsley, radishes, leafy vegetables, etc.).

## 3.3 CAPACITIES (for information only) 3.3

- The table shows the nominal loads per operation, depending on the work to be done :
- **A** : Peeling potatoes (kg), celery (qt).
- **B** : Peeling onions (kg).
- **C** : Scrubbing tubers (kg).
- **D** : Drying salads (kg/litres).

#### • Indicative outputs (kg/h):

- Potato peeling T10E : 200-240 kg/h
- Potato peeling T15E : 280-350 kg/h

#### • **Mini quantity : 2,5 kg**

## 3.4 USE OF THE EQUIPMENT 3.4

- Open the lid by turning the locking handle towards you.
- Hold the plate by the handle **A** or the drying basket and lower it vertically until the hub **B**, connects on the drive shaft **C**, whilst lifting the door so that it may pass more easily.


*Note : The door does not need to be opened to raise the drying basket*

- Turn the plate until the drive pin **D** drops into its housing **B**. This should drop in by 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, SCRUBBING AND WASHING

- Loading
- Open the lid.
- Fit the selected plate onto the drive shaft and check that it has slotted into place (see § 3.4).
- Check that the door is locked correctly and that the filter basket is in place.
- Load the products and close the lid.

*Note : The products must not be loaded above the edge of the cylinder.*  3.5



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

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

- Unloading
- Place a tray under the outlet chute.
- Close the water inlet stop cock.
- When the door is opened, the vegetable peeler safety mechanism is operated.
- With your right hand, press the START button (operation by keeping the button pressed down).
- With your left hand, lift the door handle in order to channel the products out.

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



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

### 3.6 PROCEDURE FOR DRYING

#### • Loading

- After washing and removing the leaves of the salad vegetables, fill the basket without squashing the leaves.

*Note : The basket should preferably be loaded when not inside the peeler, as this facilitates handling and avoids the risk of blocking the evacuation hole.*

- Fit the basket onto the drive shaft (see §3.4).
- Close the lid, adjust the timer to 1 to 2 minutes, depending on the quantity to be dried (see § 3.7 recommendations for use).
- After drying, the peeler stops automatically.
- Raise the lid and remove the basket.

### 3.7 RECOMMENDATIONS FOR USE

#### • For peeling vegetables :

(with the abrasive plate **A** or knife **B** see § 3.2)

- The vegetables do not need to be washed before peeling.
- Avoid peeling small quantities.
- Peel vegetables of the same thickness.
- Cut long vegetables (salsifys), tips, tops of carrots.
- Peeling times : 1 to 2 minutes for new vegetables (potatoes, carrots), 3 to 5 minutes for the rest.



Do not use the abrasive plate for shellfish

#### • For peeling large onions :

(with special plate **C** - see § 3.2)

- Do not cut the ends off before peeling.
- Restrict the peeling time (30 to 40 seconds) taking into account that the onions in the same load are not of the same size nor of the same quality of skin.
- Empty the machine and put the onions which have not been sufficiently peeled back with the following load.

*Note : The peeled onions may be stored for several days in a cold room, which allows them to be «re-dried». Having lost their surface humidity, they are of a superior quality for chopping.*

#### • For peeling small onions, garlic, shallots :

(with special plate **D** - see § 3.2)

- Follow the same procedure as for the large onions (see above).
- Preparation of other products before peeling :
  - . Separate the shallots and separate the cloves of garlic.
  - . Soak the cloves of garlic in water if their skins are very hard.
  - . The ends of the cloves of garlic should preferably be cut off.

#### • For scrubbing - washing vegetables and fruits :

(with washing plate **E** - see § 3.2)

- Adjust the flow rate of the water to suit the dirtiness of the products.
- Scrubbing time : from 1 to 3 minutes.

#### • To dry fruits and vegetables :

(with the basket item G for the 10 kg vegetable peeler, the basket item H for the 15 kg vegetable peeler - see § 3.2)

- To increase the output, use two baskets: one being dried whilst the other is being loaded.

*Note : This equipment is not suitable for drying fabrics.*

## Cleaning, hygiene

### Routine Maintenance

The owner and/or user of the appliance are responsible for the following maintenance tasks.



#### IMPORTANT

Any problems resulting from improper maintenance or lack of maintenance as described below will void the terms of the warranty.



#### WARNING

**Always power off the unit** before cleaning or maintenance.

It is prohibited to remove any safety devices.  
Use appropriate personal protective equipment.  
Never jet-wash, pressure-clean, or steam-clean the appliance.



### Cleaning the Appliance

Clean the appliance and accessories before first use.

**To make it easier to clean the unit, systematically clean the appliance and accessories as soon as you finish working with them.**

Clean removable parts with hot water and detergent/degreasing agent/disinfectant compatible with the unit's materials: use neutral soaps or biodegradable products

(to reduce the emission of pollutants into the atmosphere).

Rinse with clean water and allow to dry (or wipe with a soft cloth).

Do not use metal equipment or scouring sponges (e.g. Scotch Brite) to clean the appliance.

Do not use abrasive detergents as they will scratch the surfaces.

Do not use solvent products (e.g. trichlorethylene).

**! The use of chlorinated products, and in particular those containing didecyldimethylammonium chloride (CAS 7173-51-5), is strongly discouraged.**

If, however, a specific cleaning procedure requires the use of such products, carefully respect the dosages and instructions recommended by the manufacturer.

**Rinse surfaces thoroughly with clean water and then dry.**

Misuse (overdosage, inadequate rinsing) can cause irreversible damage to the surfaces (including aluminum and stainless steel).

#### 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 equipment, brush it clean if it is soiled and rinse using the lid spray unit.
- 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 using a damp sponge.
- Leave the lid open and the door ajar in order to ventilate the peeling chamber and avoid squashing the seals.



## 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 lid and the door are both closed.
- The timer set on continuous or timed operation. 3.1

### 5.2 ABNORMAL NOISES

- Stop the machine.
- Check that the rotating parts are 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 if :
  - the motor is connected to 2 phases only.
  - the belt is worn (see § 6.1).
  - the plate turns freely by hand.

### 5.3 JAMMING OF A PLATE

- Disconnect the machine.
  - Unscrew the central screw of the plate using a 13 mm spanner.
  - Remove the handle washer.
  - Retighten the screw lift the plate and remove it.
  - Refit the plate and screw to the plate.
- Note : Clean and grease regularly the drive shaft of the machine with tallow or an animal grease.*

### 5.4 WORK QUALITY

- Inadequate or irregular peeling, with flats may be caused by :
  - Incorrect connection (machine turning in the wrong direction (see § 2.5.1).
  - Insufficient peeling time.
  - Overloading of the products (see § 3.3).
  - An abrasive plate which is worn or dirty or a knife plate with damaged blades (see § 6.2).
  - Vegetables which are too long, too soft or of unequal thickness.



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

## Maintenance



### ATTENTION!!

All access to the electrical parts requires the use of a tool.  
Maintenance may only be carried out by a qualified, trained and authorised person.



Always disconnect the machine before any intervention on it.



### 6.1 MECHANISM

- These vegetable peelers 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.
  - To access the mechanism, motor and electrical components :
    - detach the vegetable peeler from the stand if fitted.
    - turn the machine over and remove the plate attached to the base (by 5 screws, 10 mm spanner).



Residual voltage at the capacitor terminals.

- 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).

## 6.2 MAINTENANCE OF THE EQUIPMENT

- **ABRASIVE PLATE** : Inefficient
  - Used ramps or 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.
- **KNIFE PLATE** : Resharpener of the blades
  - Remove the attachment screws.
  - Use a water cooled grinding wheel , taking care to keep the same cutting angle.



After sharpening several times, the thickness of the cut will increase. Replace worn blades.

- **WASHING PLATE** : Damaged or worn edges
  - Change the brush separately.
  - Unscrew the grub screws underneath the plate (2.5 mm Allen key) and remove the brush laterally.


## 6.3 ADJUSTMENT OF THE SAFETY DEVICES


- Check that the safety devices are operating correctly on a regular basis. The motor should stop :
  - When the lid is opened.
  - When the door is opened.
- If either of the two safety devices do not work :
  - Do not use the machine.
  - Have it adjusted by the service department of your local dealer.

## 6.4 CHANGING THE LID SEAL

- Proceed as follows :
  - Remove the defective seal, and clean the groove **A** of the lid.
  - Degrease and place the neoprene glue on the groove and the seal.
- Fit the seal, placing the joint in the middle of the lid hinge.
- It is vital that the glue is left to dry for a few minutes before fitting the seal, which will be glued instantly.

## 6.5 CHANGING THE SEAL AND ADJUSTING THE DOOR

- Proceed as follows :
  - Unscrew the 2 door hinges.
  - Remove the door.
  - Remove the old seal, then scrape and clean its seating.
  - Apply a thin thread of adhesive in the bottom of groove A, around the circumference of the door.  **6.5a**

- Position the seal, without stretching in groove A, taking care to place the seal join C in the centre of the upper part of the door.  **6.5b**



Leave to dry for 24 hours at room temperature before use

## 6.6 ELECTRICAL COMPONENTS



**6.6**

see electrical diagrams.

### • Identification of the colours of the wires :

- Power circuit : black
- Control circuit : red
- Phases : L1 / L2 / L3
- Neutral : N
- Earth : B/C yellow and green.
- Motor: (B) Green- (C) yellow - (E) blue- (J) Brown-

### • Identification of the components :

- S1 : lid safety device
- S2 : door safety device
- M : Motor
- Cpu : power supply board
- CC : control board

## 6.7 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

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- **The machine has been designed and manufactured in conformity with :**

- The machine directive 2006/42 EEC,
- The CEM directive 2014 / 30 EU,
- 2011/65/EU Directive on the restriction of the use of certain hazardous substances

- **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: Vegetable-peeling machines, hygiene and safety.

EN 13621: Salad dryer

- **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 (72,2 dBA).

- **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 work station training obligation)

- **Food hygiene :**

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.

- Directive 1935/2005/CEE: Materials and objects in contact with foodstuffs.

- Standard EN 601-2004: cast aluminium alloy objects in contact with foodstuffs.

The machine has been CNERPAC approved for food hygiene as well as being granted the Certificate of Sanitary Conformity by the Sanitary Research and Engineering Department.