



Technical Information CS Range



April 2009
(UK Version)

Overview

IMC provides an extensive range of potato preparation equipment designed specifically for use in fish & chip and fast food take-away shops.

All products are manufactured using stainless steel and cast aluminium ensuring easy cleaning and maintenance.

CS-C1 Chipper

The CS-C1 Chipper provides up to 25kg chips per minute and produces minimal waste. Interchangeable, screw down knife blocks offer a choice of four chip sizes whilst the extra-large hopper provides easy loading.

The CS-C1's compact dimensions mean it can be positioned on a worktop, shelf or drainer whilst a purpose-built, robust yet lightweight stand with optional two height bucket shelf, is also available.

SP Peelers

The SP Peelers are available with a choice of two load capacities and with either a High or Low Pedestal. To provide even greater flexibility, and to facilitate cleaning underneath, an optional small frame stand raises the Peeler further as required.

Potato Tanks

Potato Tanks are available in a range of sizes and capacities. Furthermore, IMC will be pleased to produce a Tank to your own requirements (subject to conditions).

Buckets

Stainless steel buckets, with or without drainage holes, are available in industry standard 18 litre capacities. These are designed to suspend from the Chipper to collect chips and for use in scooping potatoes from the Tank.

Electrical Connection

All electrical work must be carried out by a qualified electrician in accordance with the IEE Codes of Practice.

Product Conformity

The machines are in conformity with the Machine Safety Directive 98/37/EC and are manufactured under quality system BS EN ISO 9001. They are also in conformity with the protection requirements of the Electro Magnetic Compatibility Directive 2004/108/EEC and manufactured in accordance with harmonised standards EN 61000-6-1 Immunity and EN 61000-6-3 Emissions (plus product specific standards).

They also satisfy the essential requirements of the Low Voltage Directive 73/23/EEC (amended by 93/68/EEC) and manufactured in accordance with harmonised standard EN 60204-1 Safety of Machinery (Electrical Equipment).

All IMC CS-C1 potato chippers and SP peelers are manufactured in accordance with standards BSEN 60335-1 and BSEN 60335-2-16.

SP peelers are WRAS approved.

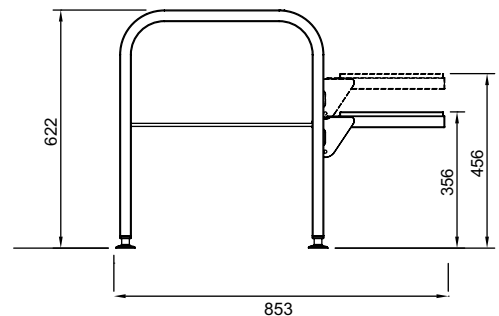
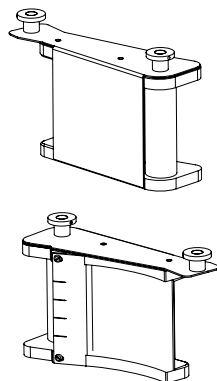
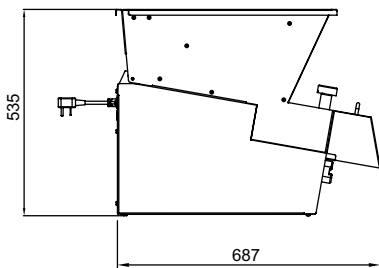
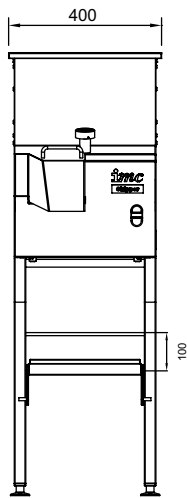
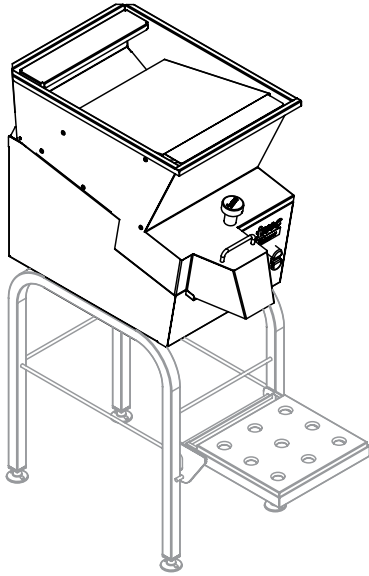
Warranty

The IMC CS-C1 potato chipper and SP peelers come with two years' parts and labour warranty (subject to useage and regular maintenance as laid down in the operation and installation manual).

Spare Parts

Spare parts are available for all major serviceable items. Please contact:

IMC service telephone: +44 (0)1978 667743
IMC spares telephone: +44 (0)1978 667764
Fax: +44 (0)1978 729990
E-mail: parts@imco.co.uk



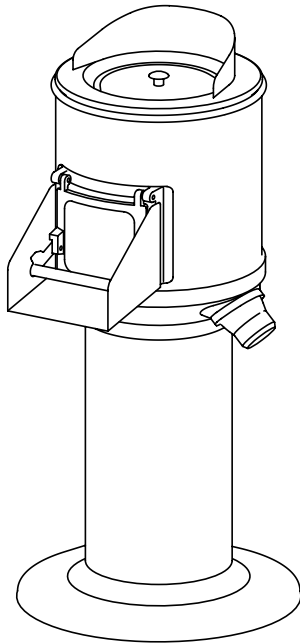
CS-C1 Chipper

General	
Mounting	Drainer, worktop or stand
Capacity	25kg per minute
Hopper load	12kg
Dimensions (h x w x d)	535mm x 400mm x 687mm
Electrical information	
Motor	0.18kW (0.25HP)
Voltages	230-1-50
Fuse rating	10A (1 phase)
Operator controls	IP69K rated on/off control buttons
Installation information	
General	A level work top, drainer or, if using a stand, a floor area greater than 640mm x 370mm is required. Recommended maximum work top height 750mm to avoid difficulty loading the machine. Discharge height with stand 725mm.
Electrical connection	2.5m cable with 13A plug
Other features	
Operator Safety	Hopper safety interlock Knife block safety interlock Patented single blade design for safe and quick replacement
Special features	Automatic thermal overload Toothed belt drive No-volt release to prevent automatic restart if power is cut Compact design to suit any size of kitchen Stainless steel rust-proof construction Quick and easy to wipe clean
Product code details	
F61/301 + S61/146	Potato chipper complete with 8mm knife block
F61/301 + S61/145	Potato chipper complete with 12mm knife block
F61/301 + S61/151	Potato chipper complete with 14mm knife block
F61/301 + S61/144	Potato chipper complete with 17mm x 14mm knife block
Customer accessories	
S61/140	Stainless steel stand with 25mm adjustable foot
S61/146	Additional 8mm stainless steel knife block
S61/145	Additional 12mm stainless steel knife block
S61/151	Additional 14mm stainless steel knife block
S61/144	Additional 17mm x 14mm stainless steel knife block
	Replacement knife blade packs are available as spares
Shipping specification	
Packing dimensions (h x w x d)	670mm x 420mm x 670mm
Packing volume	0.188m ³
Packing weight (gross/net)	56kg/46kg

Please note:

Capacities are approximate and may vary depending on the type and age of potatoes used.

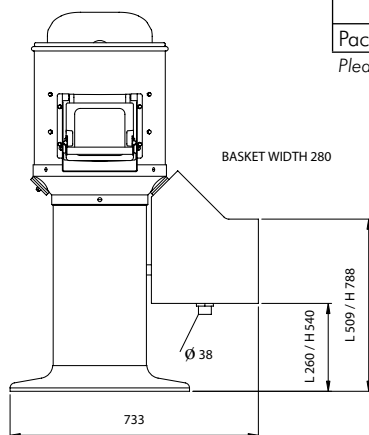
All diagram dimensions are in mm.



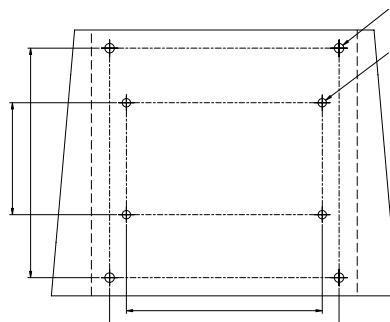
SP12 Peeler	
General	
Mounting	Floor-mounted with low or high pedestal
Capacity	12kg (28lb)
Output	120kg/hour
Dimensions (h x w x d)	low pedestal 1120mm x 530mm x 624mm high pedestal 1400mm x 530mm x 624mm
Discharge height	low pedestal 650mm high pedestal 930mm
Electrical information	
Motor	0.37kW (0.5HP)
Voltages	230-1-50 400-3-50 460-3-60
Fuse rating	15A (1 phase) 5A (3 phase)
Operator controls	Control box (fixed to wall bracket) with on/off button(s), timer and continual run settings.
Installation information	
General	A level floor area 530mm x 624mm
Water connection	WRAS approved water inlet hose and airbreak supplied. Connect to an adjacent cold water supply.
Waste water outlet connection	1m long 75mm flexible waste pipe supplied for discharge into waste gully or floor standing interceptor tank. Can also be plumbed into waste using 2" BSP waste pipe connection.
Electrical connection	2.5m mains cable supplied with 13 amp plug for single phase. 3 phase to be wired into fused isolator switch.
Other features	
Operator safety	Controls prevent automatic restart if power is cut Low voltage IP65 rated operator controls
Special features	WRAS approved class A airbreak Quick and easy to clean Designed for easy maintenance Hygienic, robust stainless steel and cast construction Rust-proof peeling plate with reversible rust-proof liners Dual position for waste outlet Quiet operation Energy efficient
Product code details	
F58/900	SP12 230-1-50 with low pedestal
F58/901	SP12 400-3-50 & 460-3-60 with low pedestal
F58/902	SP12 230-1-50 with high pedestal
F58/903	SP12 400-3-50 & 460-3-60 with high pedestal
Customer accessories	
S58/569	Floor standing interceptor tank
S58/568	Integral filter basket
S58/570	Waste ejector for more effective waste evacuation
A29/003	Lid retaining strap
Shipping specification	
Packing dimensions (h x w x d)	low pedestal 1200mm x 560mm x 670mm high pedestal 1480mm x 560mm x 670mm
Packing volume	low pedestal 0.450m ³ high pedestal 0.555m ³
Packing weight (gross/net)	63.5kg/51kg

Please note:

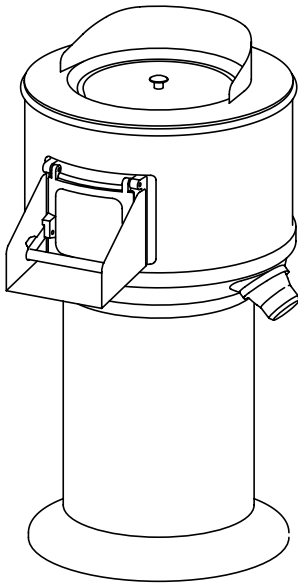
Capacities are approximate and output may vary depending on the type and age of potatoes used.
All diagram dimensions are in mm.



SP12 with integral filter basket



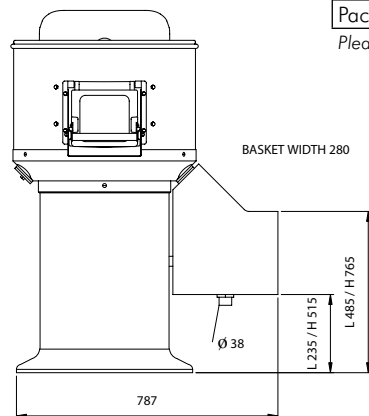
single phase control box mounting bracket
(please see page 4 for 3 phase)



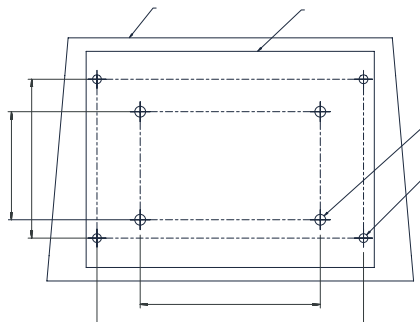
SP25 Peeler	
General	
Mounting	Floor-mounted with low or high pedestal
Capacity	25kg (56lb)
Output	250kg/hour
Dimensions (h x w x d)	low pedestal 1080mm x 564mm x 725mm high pedestal 1360mm x 564mm x 725mm
Discharge height	low pedestal 650mm high pedestal 930mm
Electrical information	
Motor	0.75kW (1.0HP)
Voltages	230-1-50 400-3-50 460-3-60
Fuse rating	15A (1 phase) 5A (3 phase)
Operator controls	Control box (fixed to wall bracket) with on/off button(s), timer and continual run settings.
Installation information	
General	A level floor area 565mm x 725mm
Water connection	WRAS approved water inlet hose and air break supplied. Connect to an adjacent cold water supply.
Waste water outlet connection	1m long 75mm flexible waste pipe supplied for discharge into waste gully or floor standing interceptor tank. Can also be plumbed into waste using 2" BSP waste pipe connection.
Electrical connection	2.5m mains cable supplied with 13 amp plug for single phase. 3 phase to be wired into fused isolator switch.
Other features	
Operator safety	Controls prevent automatic restart if power is cut Low voltage IP65 water operator controls
Special features	WRAS approved class A airbreak Quick and easy to clean Designed for easy maintenance Hygienic, robust stainless steel and cast construction Rust-proof peeling plate with reversible rust-proof liners Dual position for waste outlet Quiet operation Energy efficient
Product code details	
F58/910	SP25 230-1-50 with low pedestal
F58/911	SP25 400-3-50 & 460-3-60 with low pedestal
F58/912	SP25 230-1-50 with high pedestal
F58/913	SP25 400-3-50 & 460-3-60 with high pedestal
Customer accessories	
S58/569	Floor standing interceptor tank
S58/568	Integral filter basket
S58/570	Waste ejector
A29/003	Lid retaining strap
Shipping specification	
Packing dimensions (h x w x d)	low pedestal 1200mm x 640mm x 790mm high pedestal 1480mm x 640mm x 790mm
Packing volume	low pedestal 0.607m ³ high pedestal 0.748m ³
Packing weight (gross/net)	80kg/64.5kg

Please note:

Capacities are approximate and output may vary depending on the type and age of potatoes used.
All diagram dimensions are in mm.

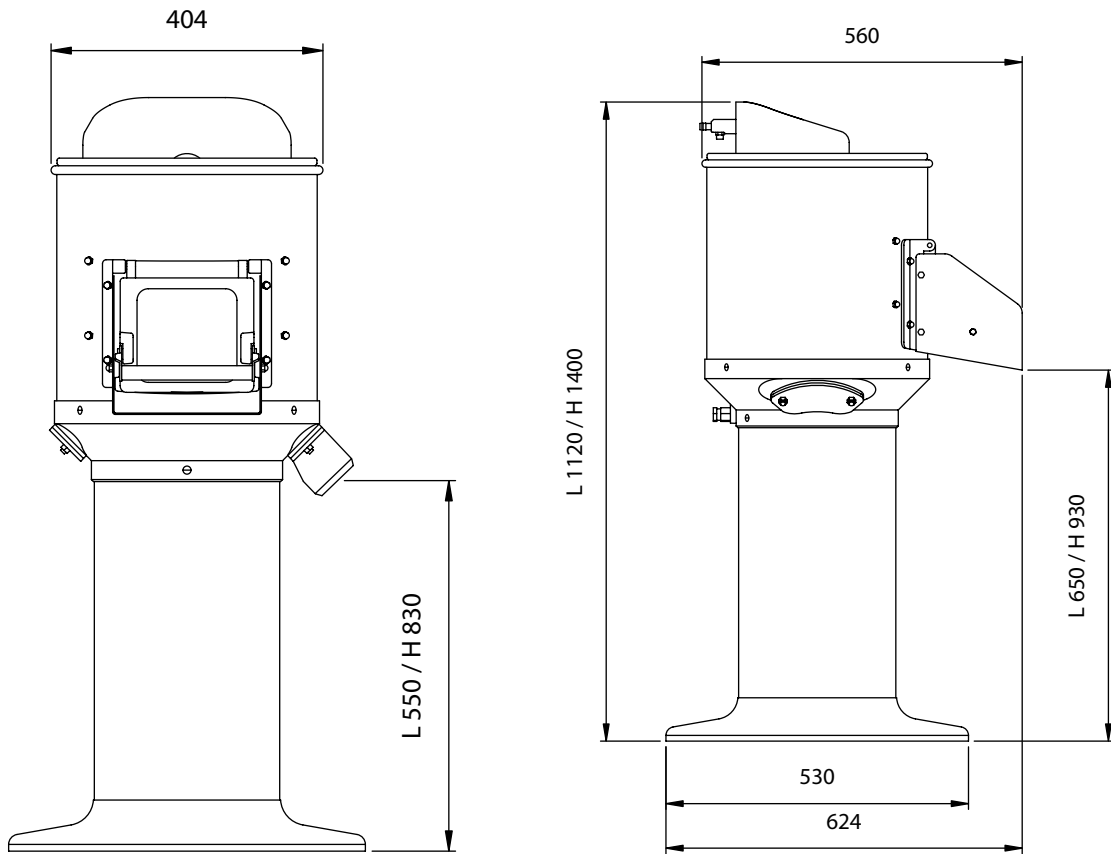


SP25 with integral filter basket

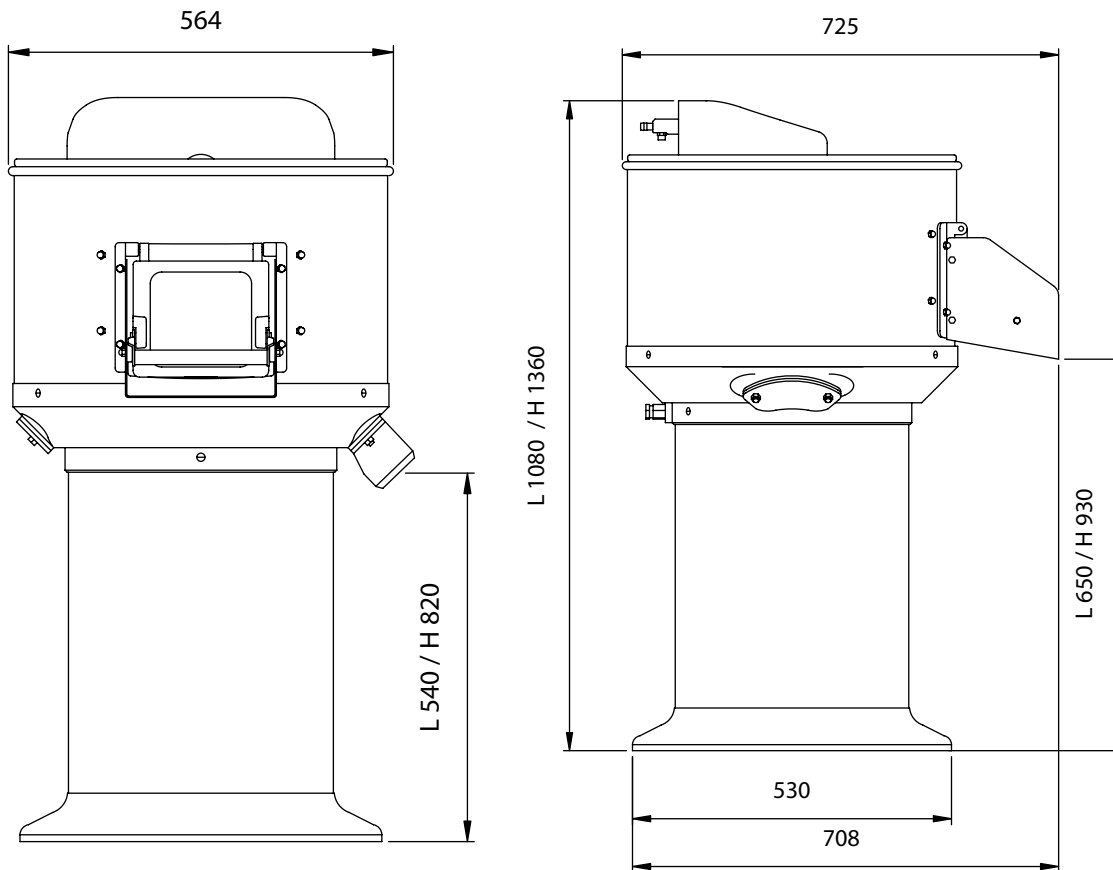


3 phase control box mounting bracket
(please see page 3 for single phase)

SP12 Peeler

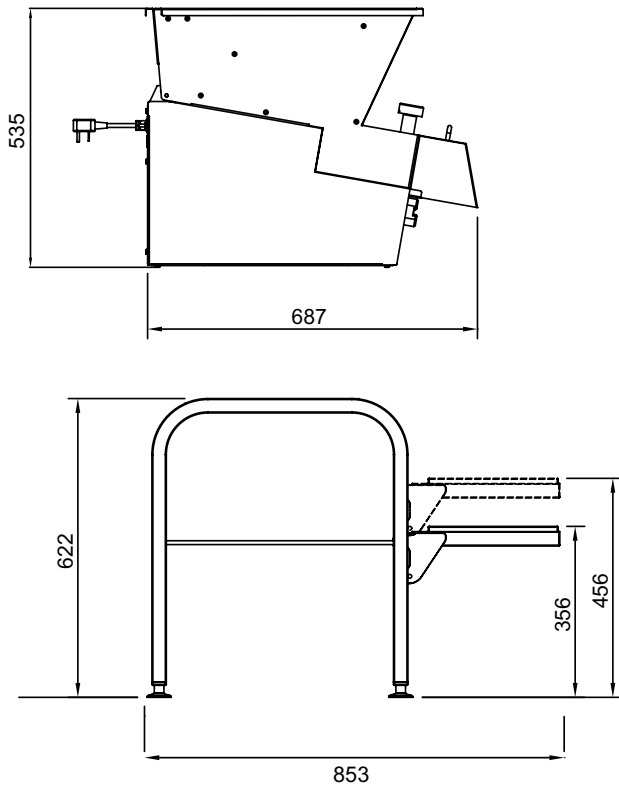


SP25 Peeler

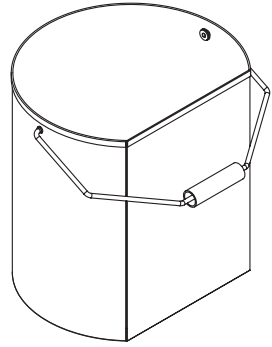


L = low pedestal / H = high pedestal

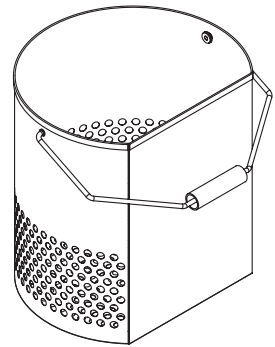
CS-C1 Chipper



CS-B1 Bucket

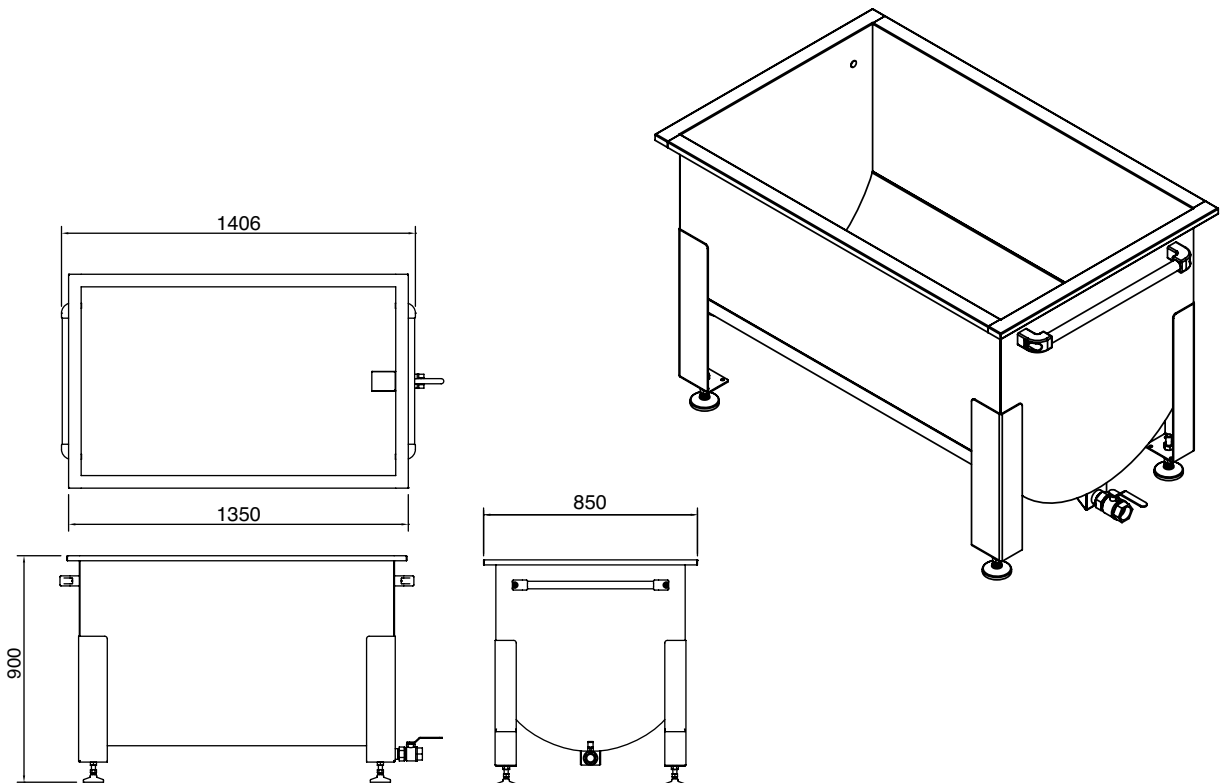


CS-B2 Bucket



Capacity of bucket is approx 18 litres.

CS-T1 Potato Tank



Capacity of tank shown is approx 400kg potatoes.



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Specifications are subject to change without notice.

META/CSTI/0409UK