

Metcalfe Catering Equipment Ltd

Haygarth Park, Blaenau Ffestiniog, Gwynedd, LL41 3PF, Great Britain

- t +44 (0) 1766 830 456
- f +44 (0) 1766 831 170
- e enquiries@metcalfecatering.com
- w www.metcalfecatering.com

METCALFE 10LB & 15LB POTATO PEELER

Installation and Operating Instructions







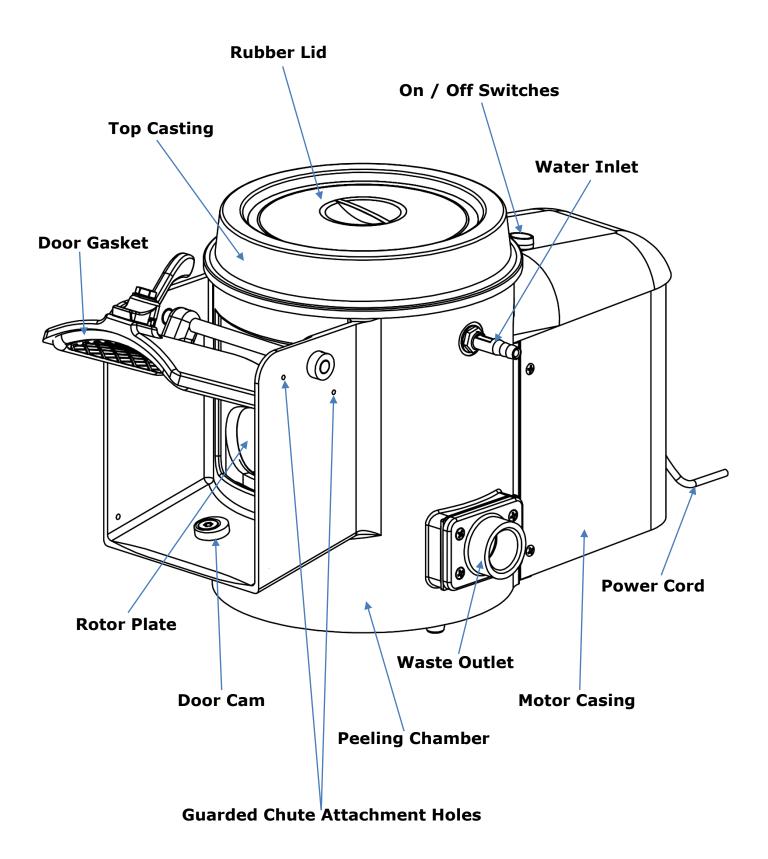




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YOUR PEELER



10LB BENCH POTATO PEELING MACHINE

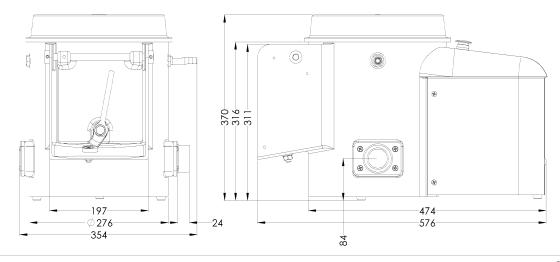
The Metcalfe 10lb (4.5 Kg) potato peeling machine is constructed from food grade, non-corrosive aluminium alloy castings, with the spindle housing and chute cast integrally, eliminating joints and possible leakage.

FEATURES

- Constructed from food grade, non-corrosive, aluminium alloy castings
- Spindle housing and chute cast integrally, eliminating joints and possible leakage
- Sink-top/counter-top, pedestal or trolley mounted
- Complies with all relevant safety standards and designed for ease of maintenance and cleaning
- No lubrication is required. All bearings are grease packed and permanently sealed
- V-belt driven for noiseless transmission, with provision for belt tensioning if required
- Rotor plate coated on both sides, doubling its life. Fine grained abrasive for new potatoes on one side and coarse grained for old potatoes on the other
- Inside wall of peeling chamber has patented cast-in abrasive serrations which dispenses with the need for abrasive coating. Consequently there is less potato loss during both peeling and boiling and the efficiency of the serrations will last the life of the machine
- Top casting removable without tools so that the rotor plate can be lifted out. Turn on water and the whole machine is flushed clean. Cleaning should be carried out on a daily basis
- Water inlet. Hose union with nozzle and provision for fitting on either side
- \bullet Water outlet. Tapped 1½" BSP ready for waste pipe to be connected. Provision for fitting on either side

TECHNICAL SPECIFICATIONS

Weight (kg)	Capacity	Electrical	Power	Dimensions
	(kgs)	Supply	(hp)	(mm) H x W x D
27	4.5	230V 50Hz	0.33	370 x 354 x 576



15LB BENCH POTATO PEELING MACHINE

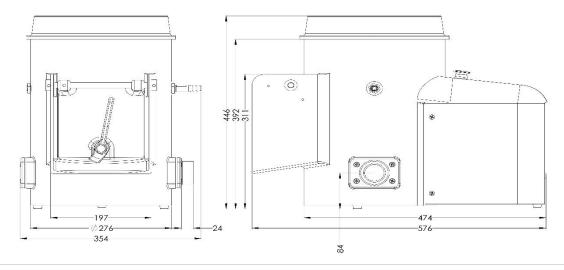
The Metcalfe 15lb (6.8 Kg) potato peeling machine is constructed from food grade, non-corrosive aluminium alloy castings, with the spindle housing and chute cast integrally, eliminating joints and possible leakage.

FEATURES

- Constructed from food grade, non-corrosive, aluminium alloy castings
- Spindle housing and chute cast integrally, eliminating joints and possible leakage
- Sink-top/counter-top, pedestal or trolley mounted
- Complies with all relevant safety standards and designed for ease of maintenance and cleaning
- No lubrication is required. All bearings are grease packed and permanently sealed
- V-belt driven for noiseless transmission, with provision for belt tensioning if required
- Rotor plate coated on both sides, doubling its life. Fine grained abrasive for new potatoes on one side and coarse grained for old potatoes on the other
- Inside wall of peeling chamber has patented cast-in abrasive serrations which dispenses with the need for abrasive coating. Consequently there is less potato loss during both peeling and boiling and the efficiency of the serrations will last the life of the machine
- Top casting removable without tools so that the rotor plate can be lifted out. Turn
 on water and the whole machine is flushed clean. Cleaning should be carried out
 on a daily basis
- Water inlet. Hose union with nozzle and provision for fitting on either side
- Water outlet. Tapped $1\frac{1}{2}$ " BSP ready for waste pipe to be connected. Provision for fitting on either side

TECHNICAL SPECIFICATIONS

Weight (kg)	Capacity	Electrical	Power	Dimensions
	(kgs)	Supply	(hp)	(mm) H x W x D
30	6.8	230V 50Hz	0.33	446 x 354 x 576



INSTALLATION

The machine should be placed on a bench/worktop or draining board with the discharge chute overlapping a sink.

If supplied with a pedestal or trolley, see installation instruction on how to securely fit to both the pedestal and trolley.

Water Supply

The water inlet nozzle connecter is supplied and fitted to the machine (on right-hand side), and has two possible inlet locations on either side of the machine,



whichever is convenient for your particular installation.

Connect the water supply pipe to the water inlet, connect the other end of the supply pipe to a cold water tap or shut off valve that can be used to supply a sufficient water flow into the machine.

Waste Outlet

The waste outlet is screwed onto the right-hand side of the machine and but can be used on either side of the machine to suit your particular installation.



Pipe work for the waste outlet can be purchased from a hardware store, or we can supply as an optional extra a waste pipe, elbow and coupling. This is to be fitted to the waste outlet casting to discharge the waste into a sink.

Having connected the water inlet, waste outlet and the electrical supply, the machine is ready for operation.

Waste Disposal Adaptor *



The waste pipe can be connected direct to the drain. Gives an additional water supply to the waste outlet to flush away the sludge. Water Byelaws Scheme approved product when connected to water header tank.

The waste disposal adaptor fits onto the waste outlet on the side of the peeler. Ensure that the waste disposal adaptor is vertical and securely in place.

(* available as optional extra)

Waste Disposal Adaptor Adjustments

Two adjusting screws and lock nuts are provided to adjust the water flow through the machine. The top one controls the flow through the peeler and the lower one controls the flow to the waste pipe.

Tundish *



- The use of a tundish meets the requirements of water regulations G19.1, G19.3 & G19.4 contained in "The Water Supply Regulations 1999" and the "Water Byelaws 2000 (Scotland)".
- The Metcalfe tundish is a WRAS approved (WRAS1001007) type AA air gap.
- The tundish is fitted in place of the standard water inlet supplied with all Metcalfe peelers.

(* available as optional extra)

Trolley Installation *



The peeler can be mounted onto a trolley. If purchased, this would be supplied in separate packing.

- Secure the trolley castors into place.
- Place the peeler onto the base of the trolley. (If required the peeler can be secured to the trolley by removing the rubber feet and drilling holes in the base of the trolley to secure the peeler into place).

(* available as optional extra)

Pedestal Installation *

If the peeler is to be mounted onto a pedestal it must be secured to the floor as follows:



- Place the peeler on the pedestal, move the whole unit into the desired position, and mark around the outside of the pedestal on the floor.
- Remove the peeler from the top of the pedestal.
- Re-position the pedestal back into the desired location using the mark previously made.
- Fixing holes are located on the base of the pedestal. Mark through these holes onto the floor. Drill holes at these marks and secure the pedestal using rawl bolts. Fasten the pedestal to the floor using these fittings.

(* available as optional extra)

OPERATION

The machine works off 230volt 50Hz 1 Phase supply, and comes fitted with a 3-pin 13amp fused plug.

- 1. Turn on the machine by pressing the green start button.
- 2. Turn on the water supply.
- 3. Ensure that the chute door is closed.
- 4. Load the potatoes into the peeler and place the lid on top of the top casting.
- 5. Remove lid to check process of peeling
- 6. Once peeled open the door whilst the machine is still running and discharge the potatoes into a sink or bucket.
- 7. Once empty, you can then switch the machine off.

DO NOT at any point put your hand or any implement into the machine, whilst it is in operation.

CLEANING

It is essential to clean the unit at least once a day, or at the end of each operation period.

- 1. Switch off unit at socket
- 2. Remove top casting
- 3. Unscrew the fixing screw securing the rotor plate using the box spanner provided.
- 4. Lift out the rotor plate using the lifting hook provided.
- 5. Turn on power and cold water supply to clean the inside of the chamber
- 6. Let the inside of the chamber dry, before refitting the rotor plate and the fixing screw.
- 7. To clean the rotor plate, wash in cold water **ONLY** using a nylon brush. **NEVER WASH THE PLATE IN HOT WATER OR IN A DISHWASHER**
- 8. Use a damp cloth to clean the outside of the unit

DO NOT USE CLEANING MATERIALS CONTAINING ABRASIVES OR BLEACHES

MAINTENANCE

Other than regular cleaning Metcalfe Potato Peelers require no maintenance by the end user.

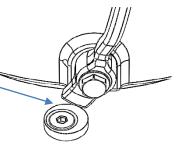
HOW TO ADJUST DOOR CAM

If the door becomes loose during operation, a door cam is fitted in order for the operator to retighten the door.

1. Undo nut underneath to loosen the cam.



2. Turn the door cam into position so that the door is closed securely in place.



3. Retighten the nut to secure the door cam into its new and correct position.

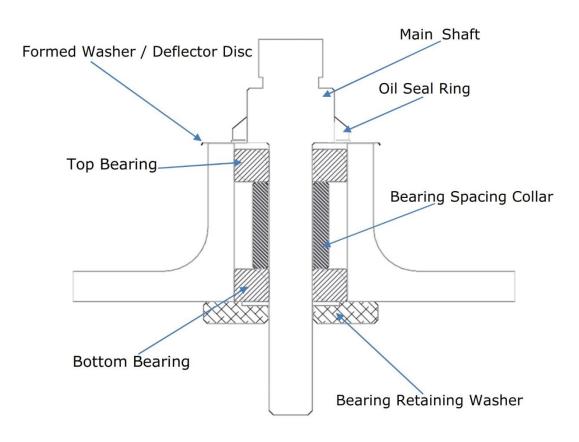
DISASSEMBLY INSTRUCTIONS

- 1. Remove rubber lid and top casting
- 2. Undo rotor plate fixing screw and remove rotor plate
- 3. Unscrew sweeper casting and remove
- 4. Turn machine upside down, and remove v-belt
- 5. Release locking nut & screw which holds the pulley in place and remove pulley
- 6. Knock out spindle down into the peeling chamber
- 7. Undo the three screws which hold the bearing retainer washer, located underneath the pulley, and remove
- 8. Stand machine back upright & take out the spindle assembly. (The spindle is threaded onto the sweeper. If difficulty is being experienced in removing the sweeper, it may be necessary to place the spindle in a vice to be able to release it from the sweeper).
- 9. If needs be, remove any remaining part of the bearings on the spindle and inside the peeling chamber housing, if original spindle is to be reused.

DO NOT RE-USE SPINDLE IF THERE ARE DEEP SCRATCHES ON IT.

HOW TO REPLACE SHAFT & BEARING ASSEMBLY

- 1. Turn the machine upside down and fit the bottom bearing into the housing from underneath the machine, ensuring it is flush with the base of the peeler.
- 2. Stand the machine back upright and fit the first bearing along with the bearing spacing collar onto the shaft.
- 3. Fit the second bearing along with the bearing spacing collar on to the shaft, and fit shaft through the first bearing, from inside the unit. Tap the shaft gently into place with a mallet, making sure that the bearing is fitted properly (the bearing should be flush with the casting or just below it).
- 4. Turn the machine upside down and refit the bearing retaining washer, securing it with the three screws.
- 5. Fit the deflector disc to the shaft (turned down outer edge facing downwards), securing with the silicon adhesive supplied. Allow to dry for 24 hours.
- 6. Turn the machine upside down and refit the pulley and belt.
- 7. Stand the machine back upright and fit the oil seal over the shaft, so that it is flush with the deflector disc.
- 8. Re-screw the sweeper and fit the rotor plate back into place, securing with the rotor plate fixing screw.
- 9. Refit the top casting and rubber lid.



TENSIONING V-BELT

- 1. Turn machine on its front so that the motor is on top and the machine is sitting on its door (if a guarded discharge chute is fitted please remove before attempting this).
- 2. Lubricate supply cable with washing-up liquid. Pull cable through cable grommet into the motor cover (enough to allow removal of the motor cover).
- 3. Loosen the four nuts holding the motor
- 4. Tensioning of the belt can be done by adjusting the four nuts located under the base of the motor
- 5. Once you have the correct tension, tighten the four nuts holding the motor
- 6. Refit the motor cover, and pull the cable back through

SPARE PARTS AND SERVICE

For more information on Metcalfe Spares / Accessories and Service Support, please always quote the Serial Number of the machine. This can be found on the serial number plate (as shown below)



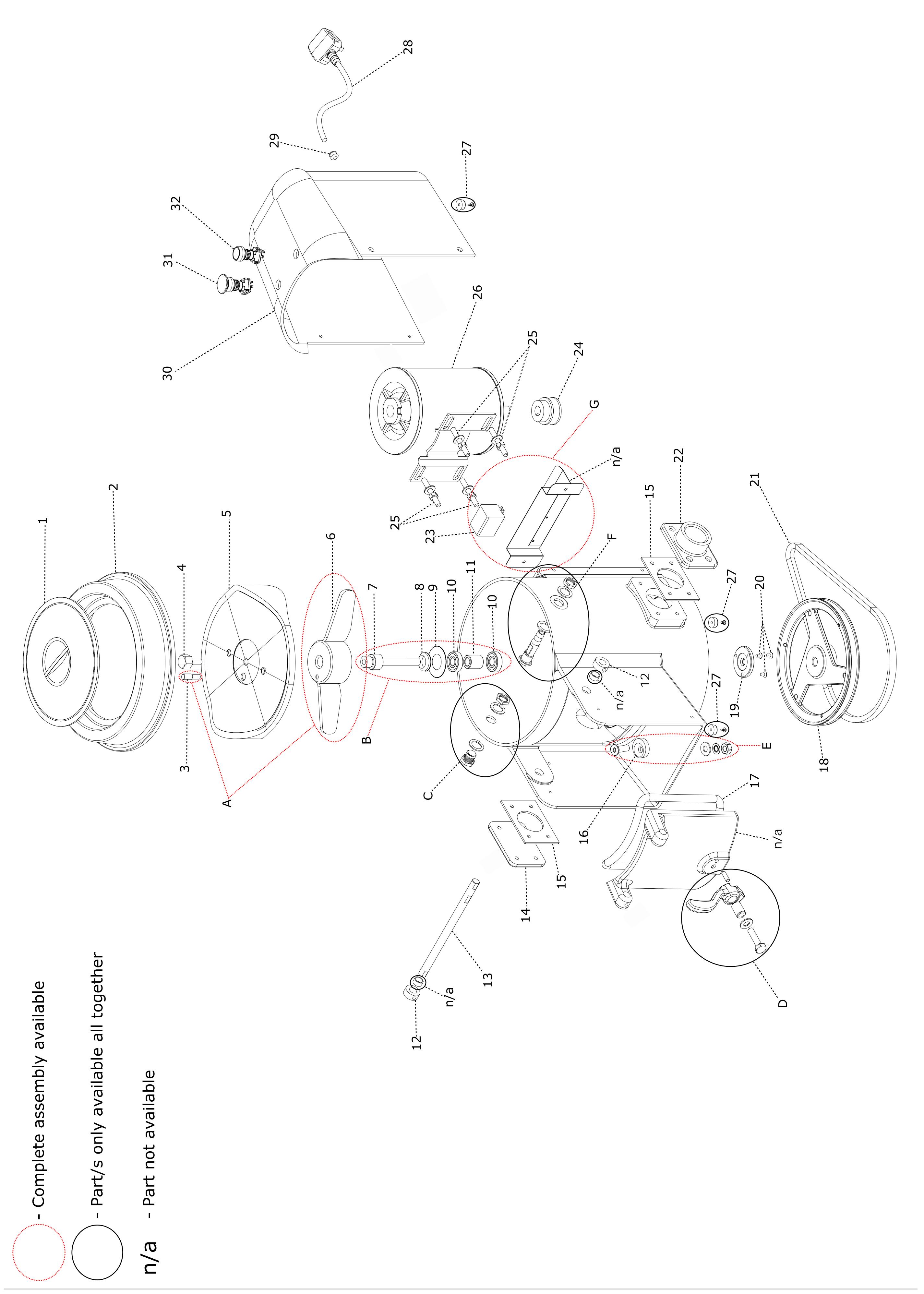
Contact us on the details below;

Metcalfe Sales & Spares Dept Tel: 01766 830 456 - Opt 1

Email: enquires@metcalfecatering.com

Metcalfe Service Dept Tel: 01766 830 456 - Opt 4

Email: <u>karen@metcalfecatering.com</u>



PART LIST

REF	PRODUCT CODE	QTY	DESCRIPTION
1	PL01	1	LID, RUBBER
2	TT01	1	TOP CASTING - 10LB & 15LB
3	TD07	1	DRIVE PEG
4	TR02	1	ROTOR PLATE FIXING SCREW - 10LB & 15LB
5	TR01	1	ROTOR PLATE - 10LB & 15LB
6	TS01	1	SWEEPER ONLY
7	TS02	1	SPINDLE - 10LB & 15LB
8	TO01	1	OIL SEAL, V25S - 10LB & 15LB
9	TW06	1	WASHER, FORMED (DEFLECTOR DISC)
10	TB01	2	BEARING
11	TB05	1	BEARING SPACING COLLAR
12	PD14M	2	DOOR SPINDLE COLLAR (METRIC)
13	TD06	1	DOOR HINGE PIN (SPINDLE) - U/O
14	TW 02	1	WATER OUTLET BLANK 1.1/2"
15	TG02	2	GASKET, WATER OUTLET, 1.1/2"
16	TD04M	1	DOOR CAM - 10LB & 15LB METRIC
17	9T15	1	DOOR GASKET (10MM)
18	TP07	1	PULLEY, DRIVE (LARGE) - 10LB & 15LB
19	TR04	1	BEARING RETAINING WASHER - 10LB & 15LB
20	TS03	3	SCREW FOR BEARING RETAINER WASHER
21	TB04	1	BELT, A34/A880 - 10LB & 15LB
22	TW 01	1	WATER OUTLET 1.1/2"
23	ECN01	1	NO-VOLT RELAY
24	TP06	1	PULLEY FOR MOTOR - 10LB & 15LB
25	TM04M	4	MOTOR STUD (METRIC) 2.1/2"
26	PM01SF	1	MOTOR, 1/3 H.P. 250W, 220/240V 50HZ - 10LB & 15LB
27	9T14	3	RUBBER FOOT WITH SCREW- 10LB & 15LB
28	WDC15	1	CABLE, 2.5M LONG, PLUGGED, 13 AMP
29	TC04	1	CABLE GROMMET, T3427
30	TM02	1	MOTOR COVER CASTING
31	TS14	1	SWITCH, OFF, MUSHROOM HEAD - 10LB & 15LB NVR
32	TS13	1	SWITCH, ON, GREEN - 10LB & 15LB NVR
	PRODUCT CODE	QTY	DESCRIPTION
Α	9T13	1	SWEEPER ASSEMBLY (TD07 & TS01)
В	9T11	1	BEARING & SHAFT ASSEMBLY (TB01,TB05,TO01,TS02,TS07, & TW06)
С	PC01	1	CHAMBER BLANKING BOLT
D	9T02M		DOOR HANDLE, BOLT & BUSH U/O
Е	9T23M	1	DOOR CAM, BOLT, NUT & WASHER (METRIC) - 10/15/14 U/O *
F	9P56	1	WATER INLET, NUT & WASHERS
G	9T29	1	NO VOLT RELAY ASSEMBLY (ECN01,TI02,TP10,TS10,TS11,TS13,TS14,TT06,TT07,TT08 & WDT01)



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METCALFE WARRANTY

All Metcalfe products are guaranteed against defects in material and workmanship for a period of one year from date of Invoice, except where specially noted.

The Company's obligation under this warranty is limited to repairing or replacing, without charge, any part or parts found to be defective under normal use, in accordance to the specified operations manual and capacity ratings.

On all return to factory warranty items, it is the responsibility of the purchaser to return the entire unit to the factory, properly packed and labelled.

All repairs, alterations or replacement of materials or parts not authorised by Metcalfe will automatically void all warranties in their entirety.

There is a limited **6-month warranty** on the following:

- Mixer attachments (beater, whisk and dough hook)
- Parts purchased or supplied for the repair of Metcalfe equipment

This warranty does not cover the following:

- Failure due to neglect, abuse, careless handling or misuse of machine
- Failure caused due to improper maintenance
- Blender clutches
- Knives and gears on can openers
- Sharpening of slicer blades

Metcalfe and its suppliers reserve the right to make changes in design and specification to any product without prior notification.







Notes

Electrical PAT Certificate

Test Detail	Results
Item:	
Class:	Class 1 / Class 2
Date:	1 1
Appliance ID:	
User ID:	M.C.E.
Visual:	
Earth Current:	amps
Class 1 Earth Result/RPE:	Ω
RISO:	МΩ
1 EA:	MA
Class 2 RISO:	МΩ
1 EA:	MA
Insulation (500V):	MΩ
Load:	KVA
Leakage:	MA
Polarity (leads only):	ja.

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Date:		1 1
Appliance	e ID:	
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Earth Cur	rent:	amps
Class 1	Earth Result/RPE:	Ω
	RISO:	МΩ
	1 EA:	MA
Class 2	RISO:	МΩ
	1 EA:	MA
Insulation	(500V):	МΩ
Load:		KVA
Leakage:		MA
Polarity (I	eads only):	

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RISO:	МΩ
1 EA:	MA
Class 2 RISO:	МΩ
1 EA:	MA
Insulation (500V):	МΩ
Load:	KVA
Leakage:	MA
Polarity (leads only):	

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Visual:		
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	RISO:	МΩ
	1 EA:	MA
Class 2	RISO:	МΩ
	1 EA:	MA
Insulation (500V):		МΩ
Load:		KVA
Leakage:		MA
Polarity (I	eads only):	