

Metcalfe HPC Hand Operated Potato Chipping Machine

Operating & Cleaning Instructions



Your Metcalfe Hand Operated Potato Chipping Machine has a detachable upper block, thus making the cleaning and/or interchanging of the block, frame & knives an easy and hygienic task.

To remove the knife frame, unscrew the two knurled knobs (anti-clockwise) and remove.

When re-assembling, fit the knife frame back onto the machine, ensuring that the lip on the frame is positioned to the front of the machine, screw down tight both knurled knobs (clockwise).

To remove upper block, unscrew the red "T" knob at the front of the machine (anti-clockwise) and pull down block. The block can be cleaned and/or interchanged.

When re-fitting the block onto the machine, please ensure that the hole on the top face of the block is positioned to the rear of the machine. Push the block up to locate on the lug underneath the head casting. Tighten the red "T" knob (clockwise).

We recommend that the body of the machine be washed down using a soft cloth and hot soapy water. The upper block, frame and knives can be cleaned down using a brush in order to clear any remains of potato or starch.

Do not put any part of this machine in a dishwasher.

There are 5 different sets of block, frame & knives available i.e. to produce either 8mm ($\frac{5}{16}$ "), 10mm ($\frac{3}{8}$ "), 12.5mm ($\frac{1}{2}$ ") or 14mm (5.8") chips, and an 8-piece potato wedger.



8mm



10mm



14mm



wedger

The 12.5mm is shown on the machine on the cover of this leaflet.

Table/Bench Mounting Stand

A bench mounting stand is available to eliminate the need to drill holes in the work surface in order to mount the chipper.



Floor Mounting Stand

A tubular steel stand is available which is designed to give the correct operating height and has adequate space for a large receptacle to receive the chips.

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.