

Metcalfe 14lb & 24lb Potato Peeler

Installation and Operating Instructions



24lb high pedestal (sink height)
Shown with guarded discharge chute
and waste disposal adaptor

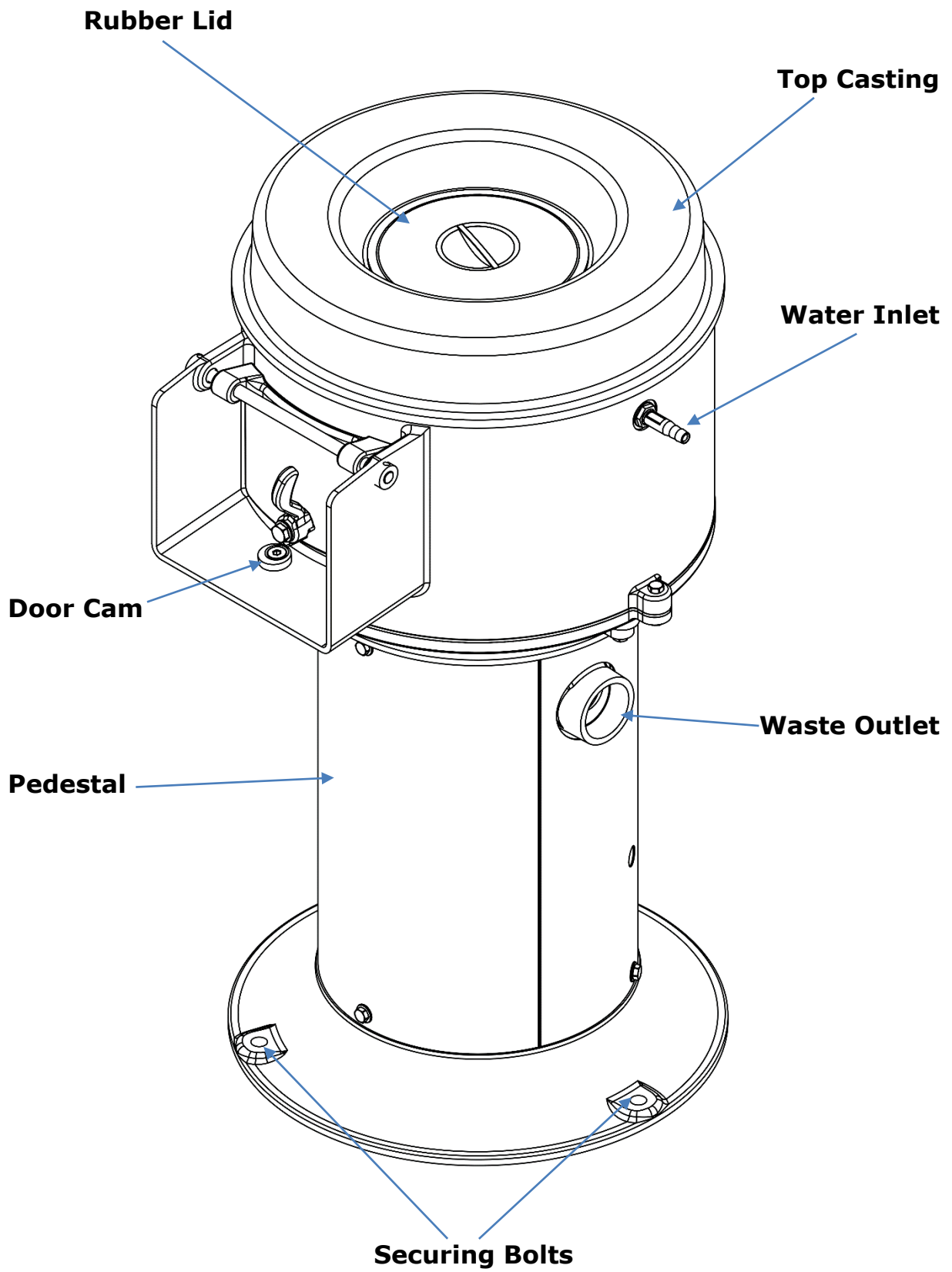


14lb low pedestal

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Your Peeler



14lb Pedestal Potato Peeling Machine

The Metcalfe 14lb (6.3 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 with rust proof steel pedestal, and cast aluminium base, spindle housing, peeling chamber and top.
- Spindle housing and chute cast integrally, eliminating joints and possible leakage
- 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
- Powerful direct gear drive motor, 1/2hp
- 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.
- Water inlet. Hose union with nozzle and provision for fitting on either side
- Water outlet. Tapped 2in B.S.P. female ready for waste pipe to be connected.

Technical Specifications

Standard Height (Low Pedestal)

Weight (kg)	Capacity (kgs)	Electrical Supply	Power (hp)
60	6.3	230V 50Hz	0.5

Sink Height (High Pedestal)

Weight (kg)	Capacity (kgs)	Electrical Supply	Power (hp)
64	6.3	230V 50Hz	0.5

28lb Pedestal Potato Peeling Machine

The Metcalfe 28lb (12.6 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 with rust proof steel pedestal, and cast aluminium base, spindle housing, peeling chamber and top.
- Spindle housing and chute cast integrally, eliminating joints and possible leakage
- 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
- Powerful direct gear drive motor, 1/2hp
- 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.
- Water inlet. Hose union with nozzle and provision for fitting on either side
- Water outlet. Tapped 2in B.S.P. female ready for waste pipe to be connected.

Technical Specifications

Standard Height (Low Pedestal)

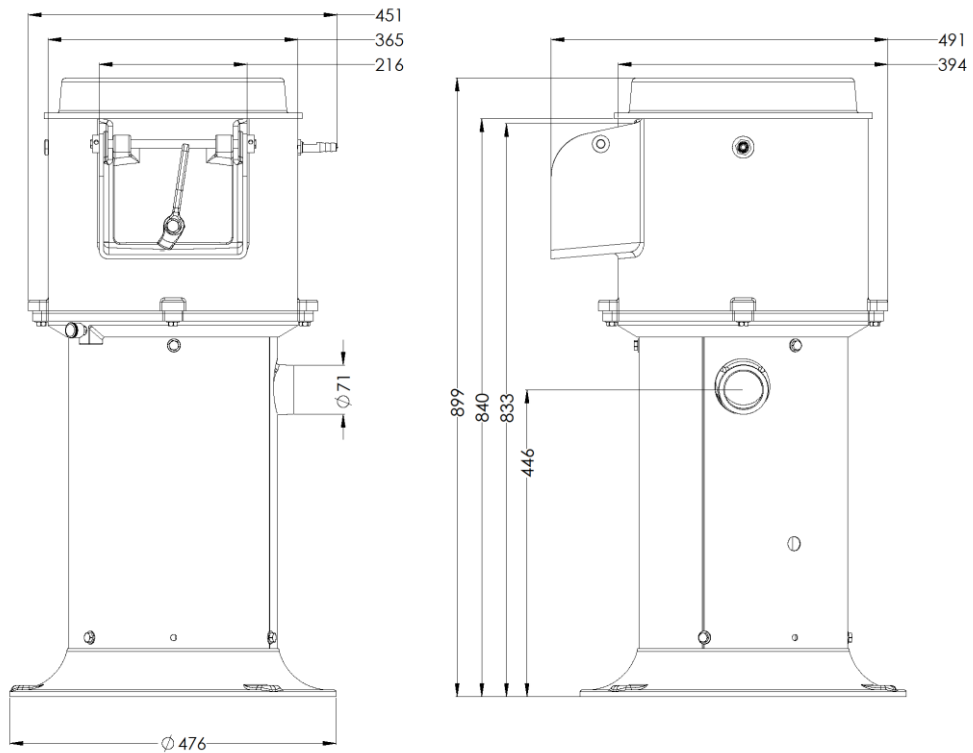
Weight (kg)	Capacity (kgs)	Electrical Supply	Power (hp)
60	12.6	230V 50Hz	0.5

Sink Height (High Pedestal)

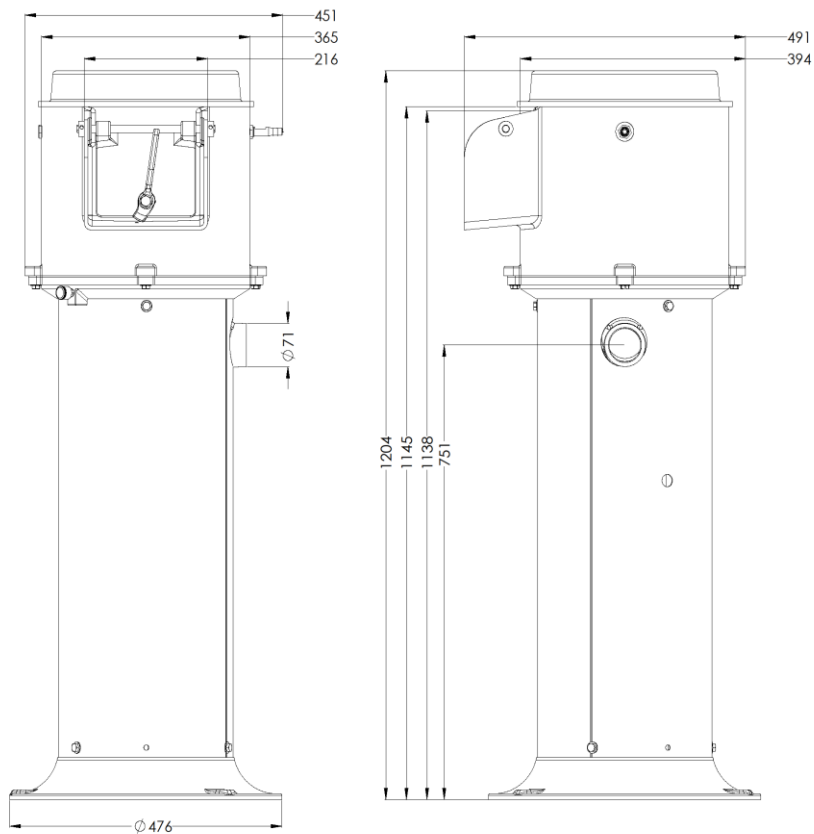
Weight (kg)	Capacity (kgs)	Electrical Supply	Power (hp)
64	12.6	230V 50Hz	0.5

14LB – Line Drawing

Standard Height (Low Pedestal)

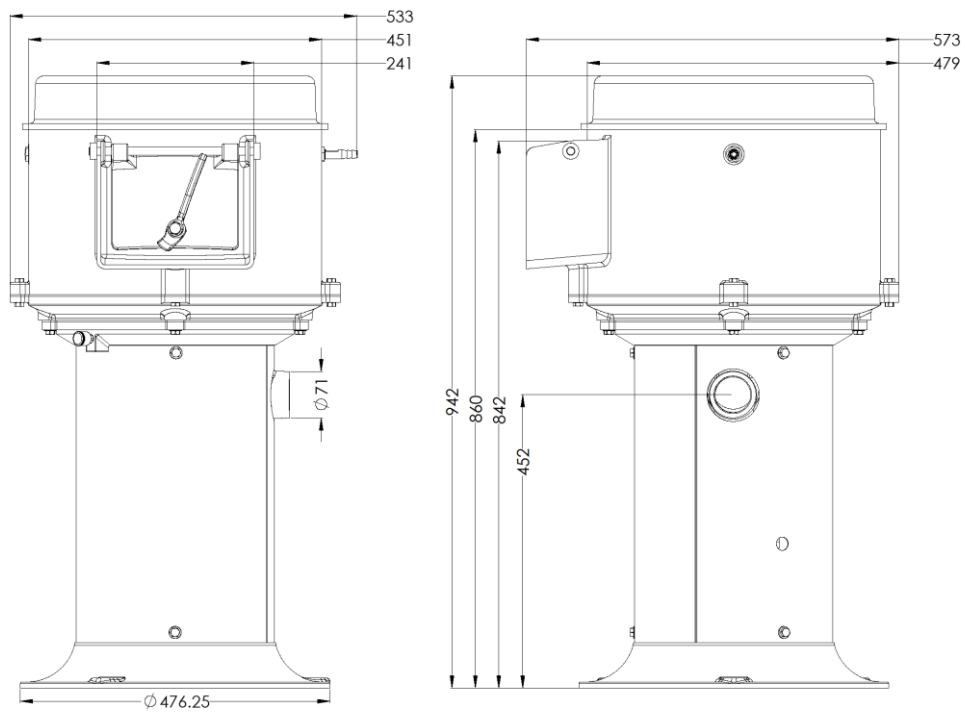


Sink Height (High Pedestal)

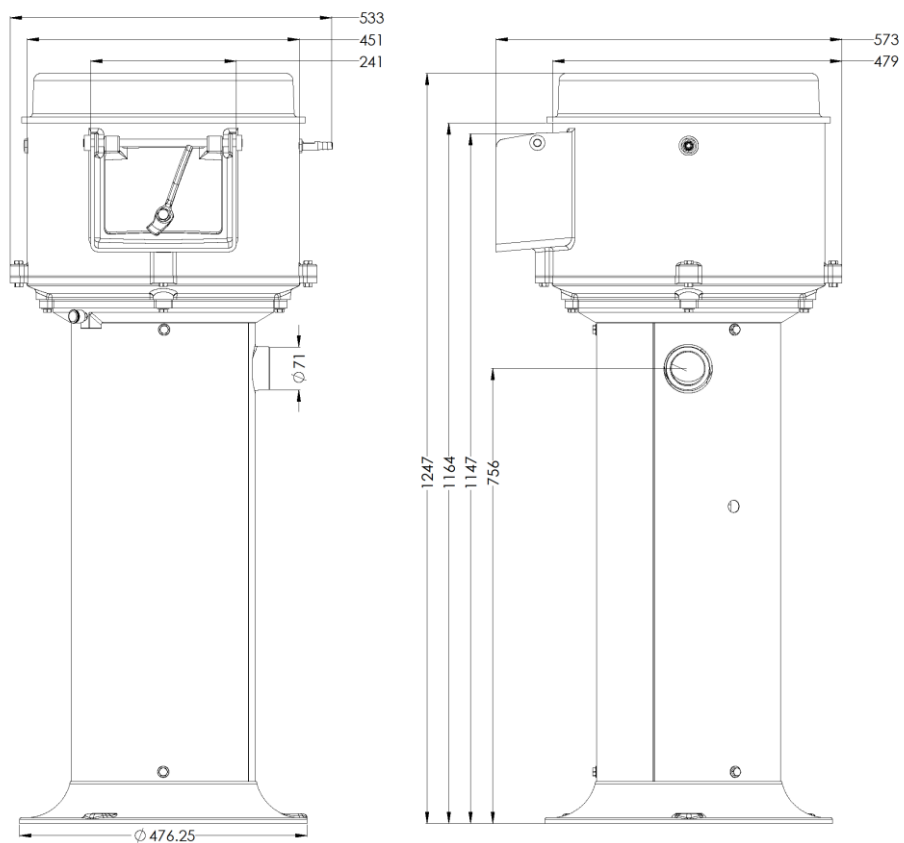


28LB - Line Drawing

Standard Height (Low Pedestal)

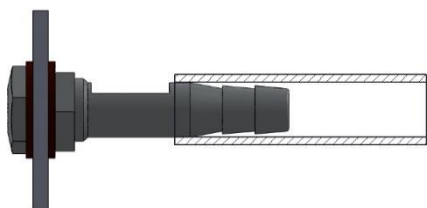


Sink Height (High Pedestal)



Installation

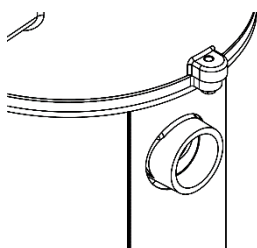
Water Supply



The water inlet nozzle connector 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 located on the right-hand side of the machine. If you require the waste outlet on the left hand side, unbolt the peeling chamber and rotate. Pipe work for the waste outlet can be purchased from a hardware store.

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

Optional Extra Accessories

Waste Disposal Adaptor



Dispenses with the need for an interceptor. 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.

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 Catering peelers.

Guarded Discharge Chute (Patent No: 2013815)



The peeler can be fitted with a guarded discharge chute. If purchased, this would be inside the peeling chamber of the unit upon delivery.

As designers and patent holders of the guarded discharge chute we are pleased to confirm our innovation is in full compliance with the requirements of the Health & Safety at Work Act 1974. The guard protects the operator by allowing the door to the chamber to be opened which simultaneously stops hand access through the door aperture whilst the machine is in operation.

Large External Interceptor



The external interceptor consists of a steel tank and woven wire basket, rust proofed after manufacture. The outlet from the tank is screwed 2in. (5cm) B.S.P.

Filter Shield



This is the most effective method of stopping food waste from kitchen operations getting in the drainage system. **After Fats, Oils & Grease, FOOD WASTE is the next biggest cause of drain blockages for the catering industry.**

Supplied as standard with a 4mm filter basket the Metcalfe Filter Shield will catch anything 4mm or bigger. It has adjustable feet which allow for height adjustment up to +50mm.

Capacity: 25 Litres
Inlet: Ø 41mm
Outlet: Ø 41mm
Flow Rate: 2.5 Litres per sec

Electrical Connection

Single Phase

The machine works off 220/240V 50Hz 1 phase supply, it is fitted with a wall mounted starter which incorporates the 'on' switch, emergency stop, no-volt release and overload protection features. It also comes fitted with a 3-pin 13amp fused plug.

Three Phase

The machine works off 380/415V 50Hz 3 phase supply, supplied with power cord only.

Operation

ALWAYS TURN ON POWER & WATER BEFORE LOADING MACHINE

1. Turn on the machine by pressing the green start button (Single Phase Only).
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.

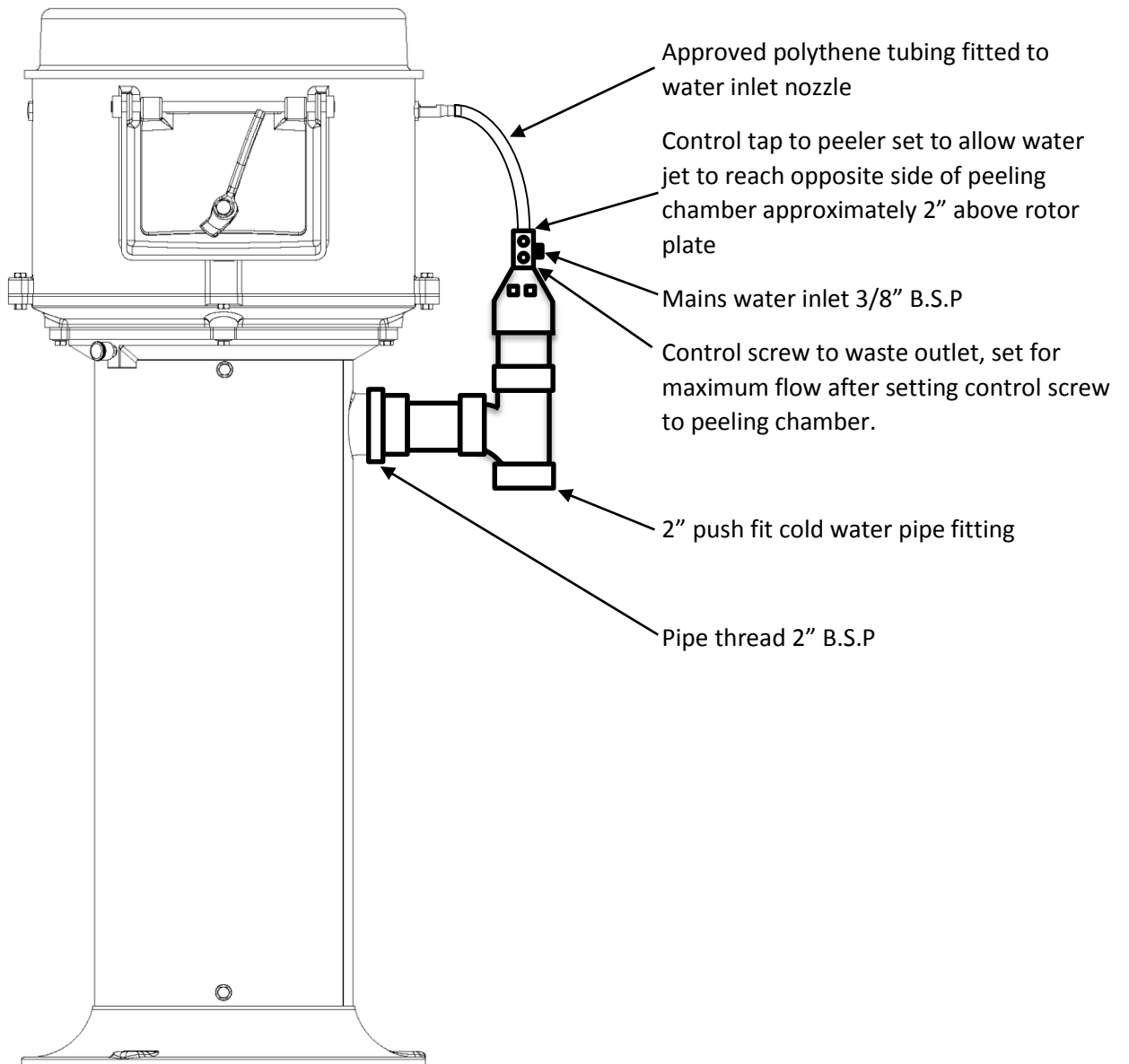
1. Switch off unit at socket
2. Remove top casting
3. Lift out the rotor plate using the lifting hooks provided.
4. Turn on power and cold water supply to clean the inside of the chamber
5. Let the inside of the chamber dry, before refitting the rotor plate.
6. To clean the rotor plate, wash in cold water **ONLY** using a nylon brush.

NEVER WASH THE PLATE IN HOT WATER NOR IN A DISHWASHER

7. Use a damp cloth to clean the outside of the unit

DO NOT USE CLEANING MATERIALS CONTAINING ABRASIVES OR BLEACHES

Fitting Waste Disposal Adaptor



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.

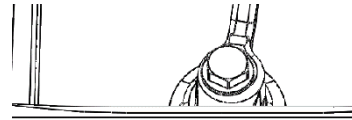
Maintenance

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

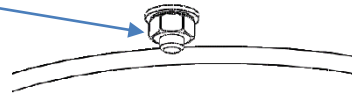
How to Adjust Door Cam

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

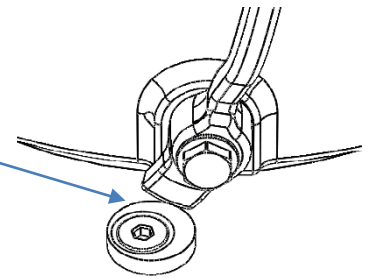
1. Undo nut underneath to loosen the cam.



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.



How to Replace (Bearings, Oil Seals & Oil Seal Rings)

1. Remove the top casting from the chamber
2. Lift out the rotor plate using the two lifting hooks provided.
3. Un-screw the 4 bolts securing the peeling chamber to the spindle housing. Please be aware not to stretch the bearing gasket.
4. Release the 4 bolts on pedestal beneath the chamber.
5. Slacken the cable grommet which is located on the pedestal and remove the water outlet gasket from around the water outlet casting
6. You should now be able to lift out the complete bearing housing assembly including the geared unit and the geared unit mounting
7. Unscrew the bolts holding the geared unit mounting in position and release the four grub screws on the flexible coupling. You should now be able to remove the geared unit mounting and flexible coupling from the bearing housing assembly.
8. Using a mallet you should now be able to drive the coupling out of the machine.
9. Remove oil seal rings on either side of the bearing housing. Remove both oil seals and bearings.
10. Fill the inside of bearing housing with grease and for assembly of new parts reverse the above steps.

Spares & Service Contact Details

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

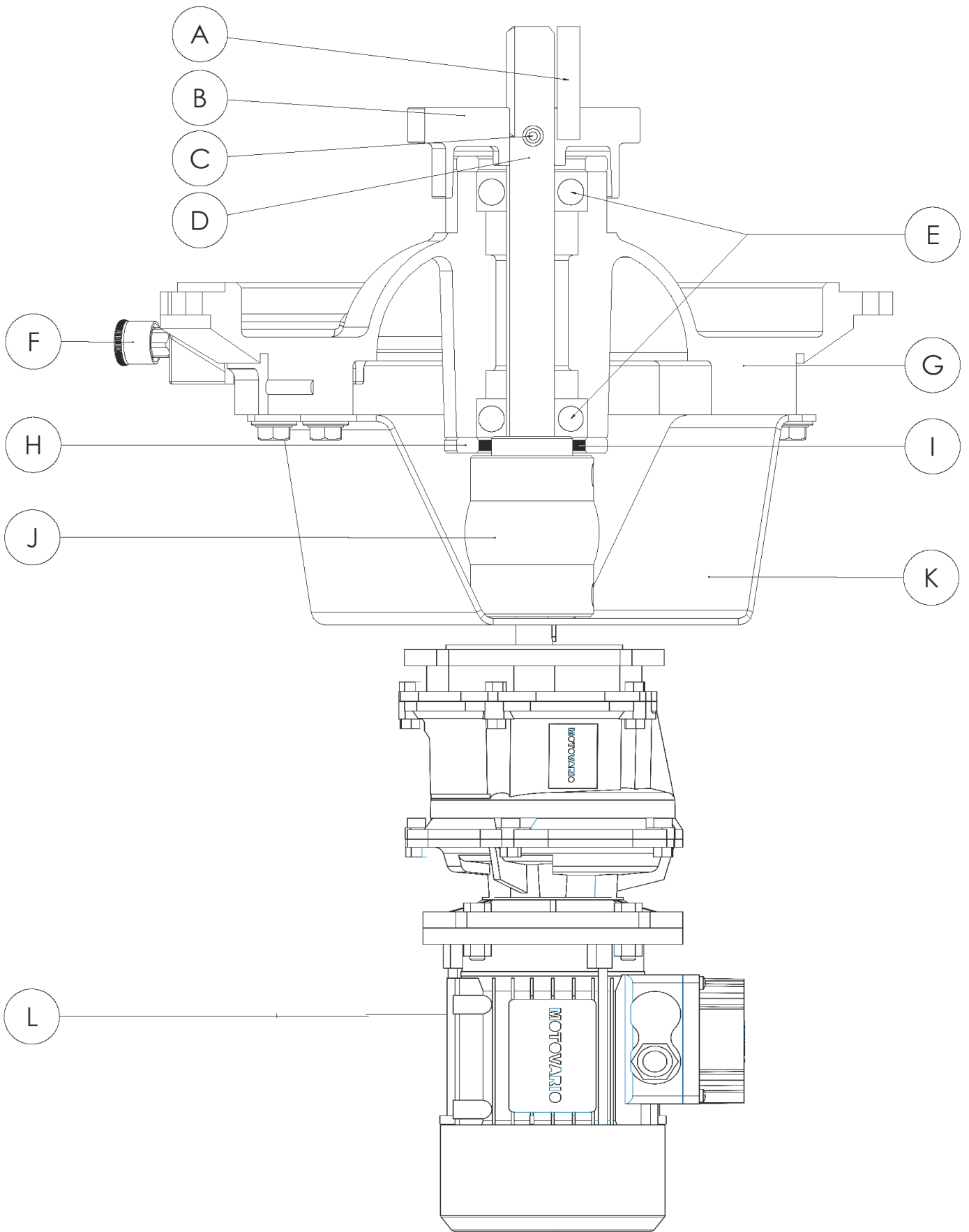
Tel: 01766 830 456 - Opt 4

Email: karen@metcalfecatering.com

Additional copies of either the instruction manual or breakdown drawing for this unit can be obtained by visiting the Metcalfe Catering Equipment Ltd website or contacting sales.

Web-site: www.metcalfecatering.com / Sales e-mail: sales@metcalfecatering.com

14LB & 28LB – Breakdown Drawing



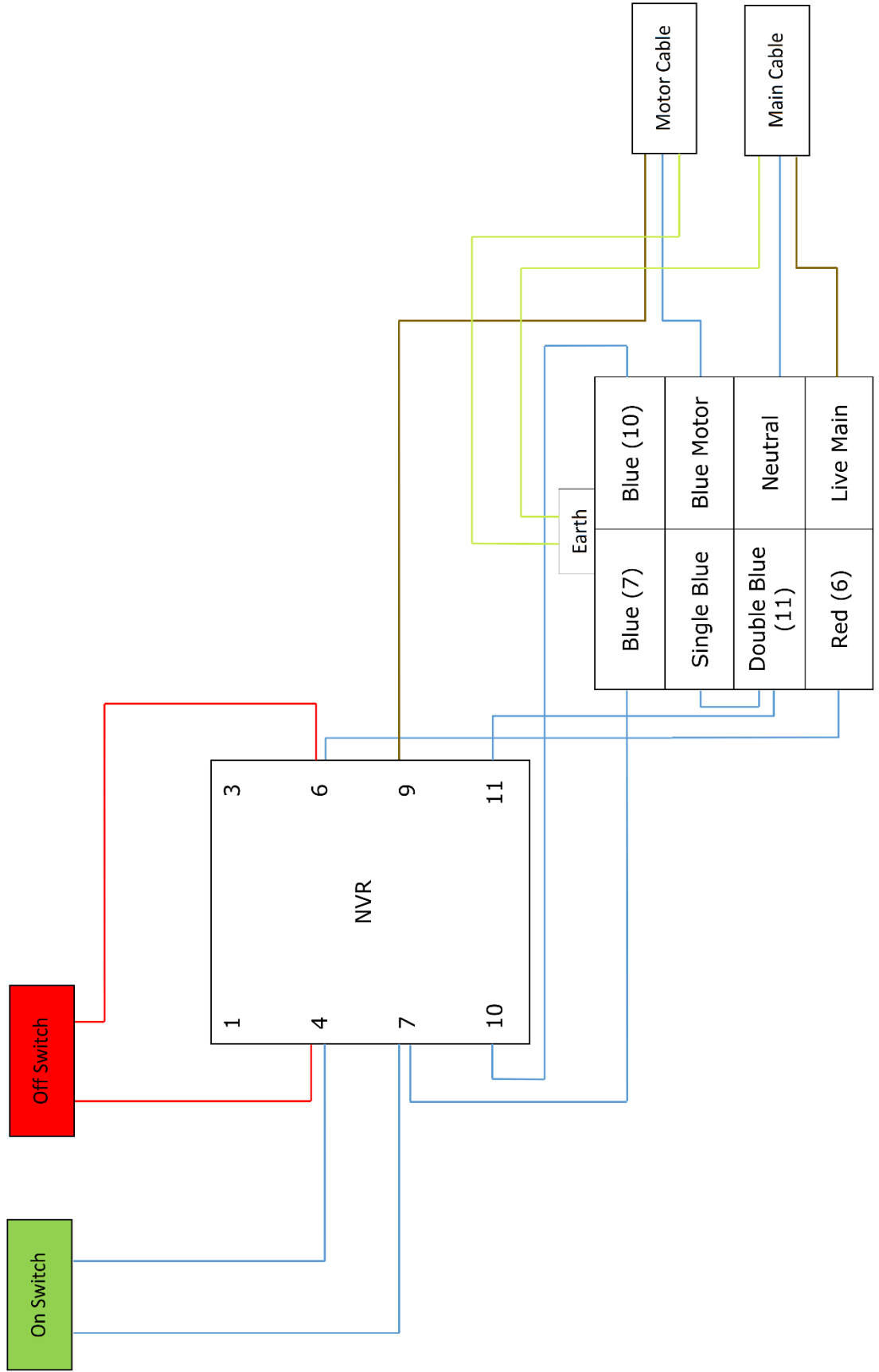
Parts List

Item	Part No	Qty	Description
A	PD16	1	Drive Peg
B	9P15	1	Drive Coupling, Peg & Pin * Not Available as Individual Part see 9P07
C	PD17	1	Dowel Pin
D	PS02	1	Shaft (Not Available as Individual Part See 9P07)
E	PB02	2	Bearing
F	PL05	1	Grease Lubricator
G	PS01	1	Spindle Housing
H	PO02	2	Oil Seal Ring
I	PO01	2	Oil Seal
J	9P25/MOD	1	Flexible Coupling
K	PG16/MOD	1	Gearbox & Motor Mounting
L	PM16	1	Motor & Gearbox
-	9P07	1	Spindle, Drive Coupling Shaft, Drive Peg & H.T. Pin

Common Spares List

Part No	Qty	Description
PC01	1	Chamber Blanking Bolt
PD08	1	Door Cam w/ Screw, Nut & Washer
PD15	1	Door Stop
PG04	1	Adaptor Gasket – 14lb & 28lb (GU4 & GU8)
PG05	1	Spindle Housing Gasket (GU4) Only
PG06	1	Water Outlet Gasket
PG07	1	Water Outlet Cover Gasket
PL01	1	Rubber Lid
PL04	2	Lifting Hook
PR02	1	Rotor Plate – 14lb (GU4)
PR01	1	Rotor Plate – 28lb (GU8)
PT06	1	Top Casting – 14lb (GU4)
PT05		Top Casting – 28lb (GU8)
WDC01	1	Cable Gland
9P31	1	Door Gasket (Seal) – 28lb (GU8)
9P32	1	Door Gasket (Seal) – 14lb (GU4)
9P56	1	Waster Inlet, Nut & Washer
9P58	1	Grease Lubricator & Copper Tube
9P76	1	Door Cam
9P81	1	Wall Mounted Starter
9T02	1	Door Handle, Bolt & Bush (U/O)
9T02MM	1	Door Handle, Bolt & Bush (Metric)

Wiring Diagram (Single Phase) – Wall Mounted Starter (14lb & 28lb)



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.

Electrical PAT Certificate

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

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

Electrical PAT Certificate

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Visual:		
Earth Current:		amps
Class 1: Earth Result / RPE	Ω	
RISO:	M Ω	
1 EA:	MA	
Class 2 RISO:	M Ω	
1 EA:	MA	
Insulation (500V):	M Ω	
Load:	KVA	
Leakage:	MA	
Polarity (leads only):		

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