



MF5, MF10 & MF15 – SERIES 1

Installation, Operating and Servicing Instructions



Please make a note of your product details for future use:

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

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IMPORTANT INFORMATION



Read these instructions carefully before using this product, paying particular attention to all sections that carry warning symbols, caution symbols and notices. Ensure that these are understood at all times.



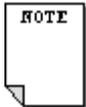
WARNING!

This symbol is used whenever there is a risk of personal injury.



CAUTION!

This symbol is used whenever there is a risk of damaging your Lincat product.



NOTE:

This symbol is used to provide additional information, hints and tips.

KEEP THIS MANUAL FOR FUTURE REFERENCE

WARNINGS AND PRECAUTIONS



This appliance must be installed, commissioned and serviced by a qualified person in accordance with national and local regulations in force in the country of installation.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person.

Ensure that the plug/socket is accessible at all times.

Strip plastic coating and clean the appliance before use.

Disconnect this appliance before servicing, maintenance or cleaning.

DELIVERY

The packaged machine consists of:

Peeler Unit	1
Peeling plate	1
Stand and filter basket	1 (MF10 and MF15 only)
Water supply pipe and fixings	1
Instruction Booklet	1
Gritted Liners on L units only	2

Please notify both the carrier and the supplier within 24 hours of receipt if anything is missing or damaged.

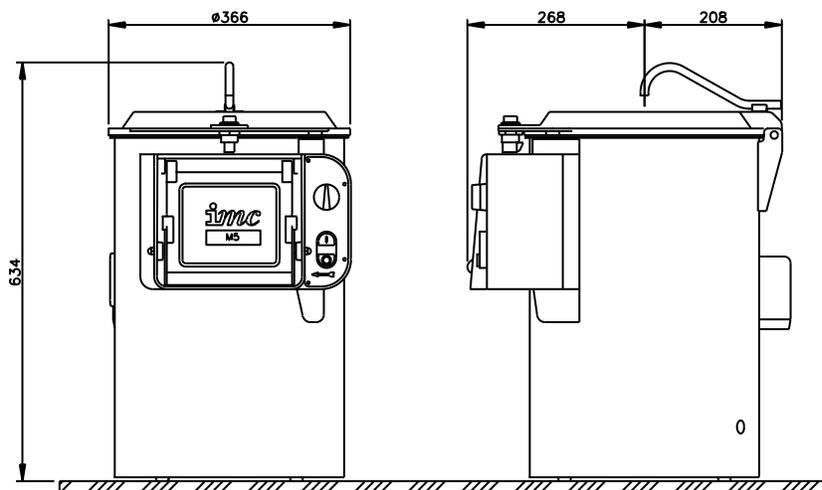
Check that the correct machine has been supplied and that the voltage, marked on the rating plate, is suitable for the supply available. The rating plate is located at the back of the cylinder near the supply cable inlet.

INTRODUCTION

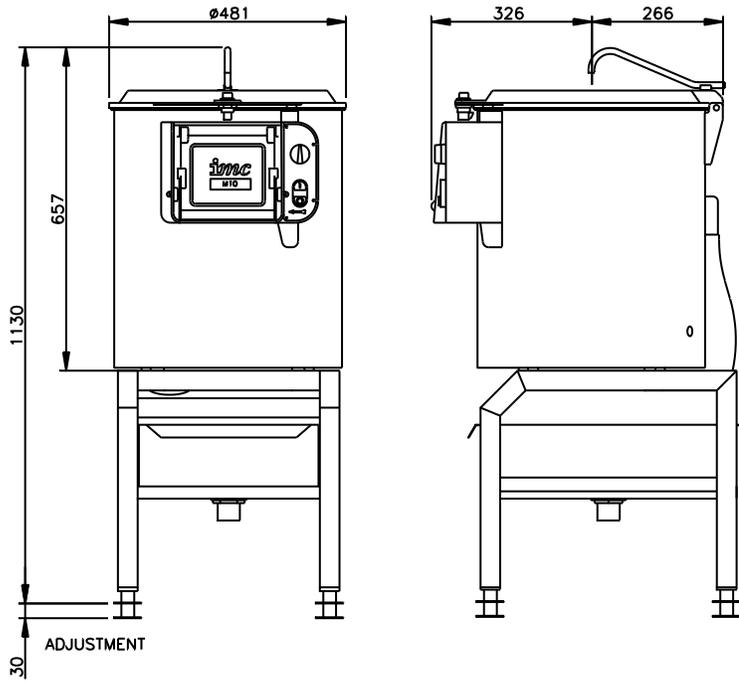
This machine is intended for peeling and washing root vegetables, cleaning mussels and drying salad.

DIMENSIONS

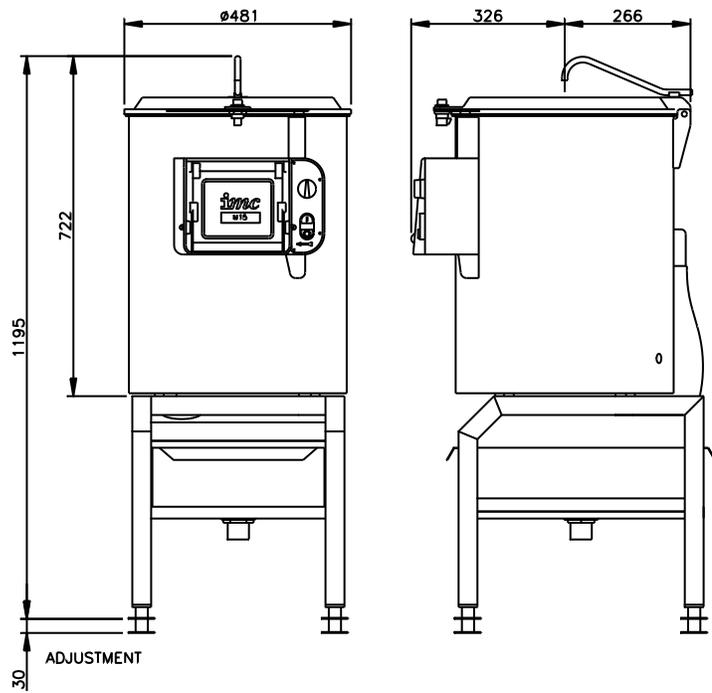
M5



M10 on stand



M15 on stand



INSTALLATION

For the Installer:

These Instructions contain important information designed to help the user obtain the maximum benefit from the investment in an IMC MF Peeler.

Please read them carefully before starting work, and consult with the supplier in the event of any queries.

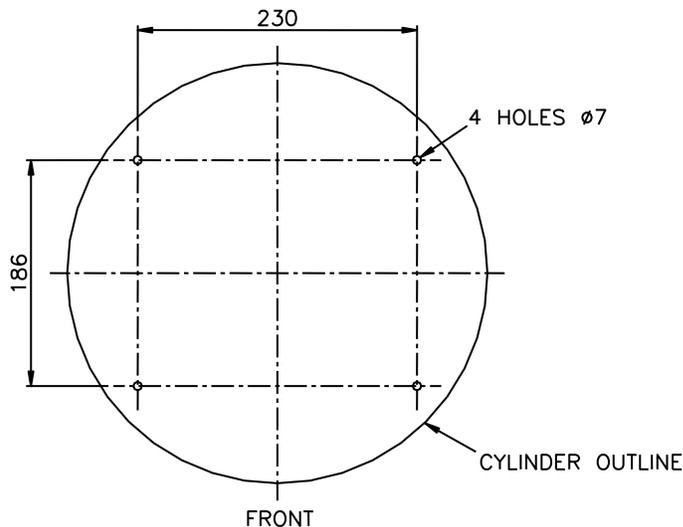
Be sure to leave this Instruction Manual with the user after installation of the machine is complete.

Procedure

MF5 Bench installation

The MF5 is designed to stand on a bench, table, or on a draining board. **DO NOT** mount or operate the unit in a sink. Ensure that whatever is used for this purpose is sturdy and rigid and not more than 750mm high. A higher table makes it difficult to load the machine. If the bench is sloping, or on a ship, the machine should be bolted to the bench using four M6 x 25mm bolts and washers. All models are supplied with the waste pipe at the back, a longer pipe is available for MF5 bench top locations. A stainless steel stand, which includes a filter basket is available as an option.

MF5 Bench mounting points



Stand installation

The MF10 & MF15 are supplied mounted on floor standing stands that incorporate filter baskets. The stand should be levelled using the adjustable feet. It is possible to fix the stand to the floor, if required, by screwing through to holes in the feet.

The waste is discharged from the waste hose via a Filter Basket into the drain tray of the stand, which has a 38mm waste pipe connection. This pipe may either discharge into a gulley beneath the machine or it may be connected via a shallow seal waste trap and fixed pipework into the waste water system of the building.

ELECTRICITY SUPPLY CONNECTION

All electrical work must be carried out by a qualified electrician and in accordance with the IET Codes of Practice. Before connecting, examine the rating plate attached to the machine to ensure that the characteristics shown are correct for the supply available. The peeler should be connected to a 30A isolator providing at least 3mm separation in all poles, ensure that the isolator is accessible with the peeler in place. The isolator should be fused at the ratings shown below:

Supply	MF5	MF10	MF15
230V – 1 – 50	10A	15A	15A
400V – 3 – 50	-	4A	4A
230V – 3 – 50	-	15A	15A
208V – 3 – 60	-	15A	15A

The supply to the machine must also be protected by a 30mA RCD. A new mains supply run to the machine should always be undertaken by an approved electrician. The IET Codes of Practice must be observed.

The mains lead fitted to the machine is the minimum required for individual connection to the mains supply. Site conditions may vary with additional length of cable run, encapsulation in trunking, bunched with other cables etc. being required. Should this apply, the qualified electrician must alter the lead accordingly in accordance with the IET Codes of Practice.

WARNING: This machine must be earthed

The wires in the mains lead for single phase supply are coloured:

Green and Yellow	Earth
Brown	Live
Blue	Neutral

The wires in the mains lead for three phase supply are coloured:

Green and Yellow	Earth
Black	Phase 1
Grey	Phase 2
Brown	Phase 3

The 3 phase machines do not have a neutral wire, if the supply has a neutral wire isolate it and only wire the unit to the 3 phases and earth.

An equipotential bonding terminal is provided at the back of the unit near the cable outlet for external earth bonding. Provision of an earth bond does not remove the requirement for an earth in the electrical supply.

WATER SUPPLY

The water pipe is packed inside the machine for transit and should be fitted to the top of the lid using the screws provided. The water supply pipe should be connected to an adjacent cold water supply using a Lincat Inlet Hose Kit (Part No S58/062) or a 12mm (1/2") bore hose.

PLEASE NOTE: these machines are fitted with a Type A air-break to prevent back syphonage into the mains supply, but some local authorities may nevertheless require connection to a storage cistern rather than direct to the mains supply.

This applies to UK installations, overseas customers should install the machine in accordance with local regulations.

IF IN DOUBT, CHECK WITH YOUR LOCAL AUTHORITY

COMMISSIONING

After making the electrical connection, switch on the machine, and ensure that the unit will only run with the lid and the chute door closed. Then check that the direction of rotation of the shaft is **CLOCKWISE** when viewed from above. The direction of rotation of single phase units is set at the factory, if it is not rotating in the correct direction contact Lincat. To change the direction of rotation of three phase units, switch off the machine, isolate the supply and interchange any two phase wires.

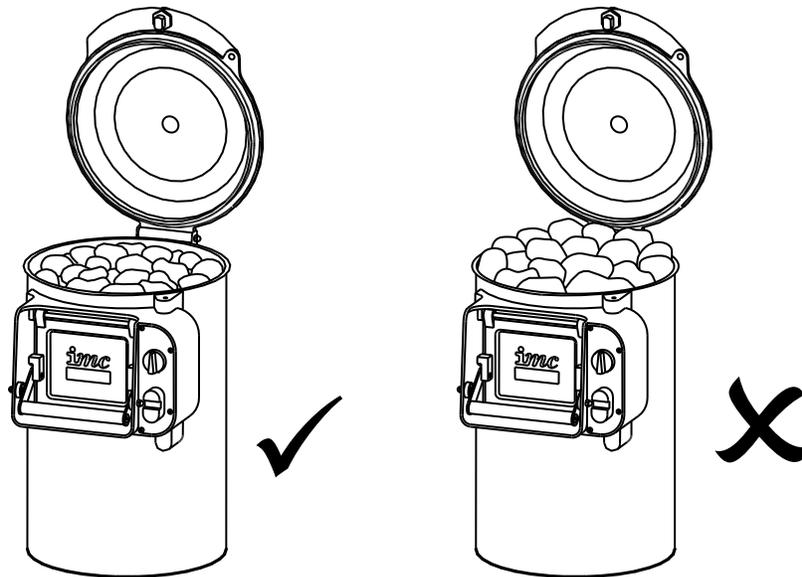
OPERATION

MF Range Universal Peelers are particularly easy to use, and feature a safety specification that prevents the operator touching any moving parts during operation.

The operating procedure is as follows:

- 1 Fit the appropriate bottom plate, ensuring that it is properly located on the drive shaft.
- 2 Load the peeling chamber with the vegetables to be peeled.

WARNING - do not fill the chamber above the top of the cylinder:



- 3 Close the lid and switch on the water at the tap to a steady flow. Experience will suggest how much water is required: if too little water is used waste will collect underneath the bottom plate; if too much water is used it will splash out of the opening in the lid.
- 4 Switch the timer on the control panel to the time desired - two minutes is normally more than adequate - and press the green start button. The machine is now operating.
- 5 On completion of the cycle, switch off the water supply, open the chute door and while keeping the door open, press the start button. This will discharge the potatoes only when the start button is depressed.



ON NO ACCOUNT put a hand or implement into the machine, or wedge the door open while discharging.

OPTIONAL PLATES

- 1 **Washing Plate** - used for washing new crop potatoes and carrots, or main crop potatoes that are to be cooked without peeling, for example jacket potatoes. Cannot be used with liner versions.
- 2 **Mussel Washing Plate** - this plate cleans all but the most stubborn dirt from mussels prior to cooking. Cannot be used with liner versions.
- 3 **Knife Peeling Plate** - used for achieving a smoother finish on, particularly, potatoes and carrots. A filter basket (or sink skip) must be used. Cannot be used with liner versions.
- 3 **Onion Peeling Plates** - for peeling onions and shallots. A filter basket (or sink skip) must be used. Cannot be used with liner versions.
- 4 **Salad Spinning Basket** - gently spins excess moisture from lettuce leaves after washing.

Plate order numbers

Extra plates can be purchased from your machine supplier or direct from Lincat using the following part numbers.

Plate	MF5	MF10	MF15
Standard Peeling Plate	S59/163	S59/164	S59/164
Washing Plate	S59/172	S59/173	S59/173
Mussel Washing Plate	S59/174	S59/175	S59/175
Knife Peeling Plate	S59/167	S59/168	S59/168
Onion Peeling plate	S59/165	S59/166	S59/166
Salad Spinning Basket	S59/169	S59/170	S59/171

SAFETY

All MF-Range machines are fitted with a number of safety features to prevent operator injury.

No-volt release: If the electricity supply is interrupted the machine will not restart until the green start button is pressed again.

Lid interlock: If the lid is opened during operation the motor automatically cuts out and cannot be restarted until the lid is closed and the green start button has been pressed.

Door interlock: If the chute door is opened during operation the motor automatically cuts out and cannot be restarted until the chute door is closed and the green start button has been pressed. To discharge the door must be held open and the green button depressed ensuring two handed operation.

Door baffle: An inner door baffle prevents the operator reaching into the peeling chamber through the discharge door.

CLEANING

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

- 1 Switch off at the socket or isolator.
- 2 Open the peeler chamber lid.
- 3 Lift out the peeling plate.
- 4 Clean the peeling plate in a sink, dishwasher, pot wash or by hosing with a spray.
- 5 Rinse the inside of the peeling chamber, door and lid with warm water, using a mild detergent if necessary. Do not forget to clean the area between the two doors.
- 6 Wipe the exterior of the machine with a damp cloth, again using a mild detergent if required.

**DO NOT USE CLEANING MATERIALS CONTAINING ABRASIVES OR BLEACHES.
DO NOT STEAM CLEAN**

MAINTENANCE

Other than regular cleaning the MF-Range peelers require no maintenance by the end user. It is recommended that the unit is serviced by a Lincat approved engineer at least once a year.

Details of Lincat Service Contracts are available on application.

DO'S AND DON'TS

- Do** Install on a level service.
- Do** Ensure power supply isolator is accessible with the peeler installed.
- Do** Clean the machine after use.
- Don't** Sit or stand on top of the peeler.
- Don't** Place hands inside unit while discharging.
- Don't** Use the unit outside.

SPARES LIST

Below is a common list of component spares. Should you require any component, whether listed below or not, please contact Lincat spares for help and availability.

Item Code	Description	Unit specific
A05/042	BELT 450-5M-15	M5
A05/043	BELT 635-5M-25	M10, M15
G30/327	TRANSFORMER 6VA	
G30/343	24V AC MINI CONTACTOR	
G30/461	OVERLOAD RELAY 1.3-1.7A	
G35/004	FUSE 0.5A SEMI DELAY	
G35/012	FUSE HOLDER	
G40/183	MOTOR 180W 230V 1PH 50HZ	M5
G40/176	MOTOR 370W 230V 1PH	M10, M15
G40/177	MOTOR 370W 4 POLE FAN 3PH	M10, M15
G45/066	KNOB TYPE 2257A	
G45/069	PROXIMITY SWITCH - UN-THREADED	
G45/109	PUSH BUTTON RED & GREEN	
G45/110	BOOT FOR PUSH BUTTON	
G45/111	BUTTON CONTACTORS	

GUARANTEE

This unit carries a comprehensive UK mainland 2 year warranty. The guarantee is in addition to, and does not diminish your statutory or legal rights.

The guarantee does not cover:

- Accidental damage, misuse or use not in accordance with the manufacturer's instructions.
- Consumable items (such as filters, glass, bulbs, slot toaster elements and door seals.)
- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.

The manufacturer disclaims any liability for incidental, or consequential damages. Attendance is based on reasonable access to the appliance to allow the authorised technician to carry out the warranty work.

Service calls to equipment under warranty will be carried out in accordance with the conditions of sale. Unless otherwise specified, a maximum of 15 minutes of administrative time, not spent directly carrying out servicing work, is provided for within the warranty. Any requirement for staff attending the call to spend greater time than 15 minutes due to administrative requirements, such as on health and safety risk assessments, will be chargeable at the prevailing rate.

SERVICE INFORMATION

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

☎ UK: 01522 875520

For non-UK customers, please contact your local Lincat dealer

All service work, other than routine cleaning should be carried out by one of our authorised service agents. We cannot accept responsibility for work carried out by other persons.

To ensure your service enquiry is handled as efficiently as possible, please tell us:

- Brief details of the problem
 - Product code
 - Type number
 - Serial number
- } All available on serial plate

Lincat reserve the right to carry out any work under warranty, given reasonable access to the appliance, during normal working hours, Monday to Friday, 08:30 to 17:00.