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Gastronomiebedarf Handel
commercial catering equipment

Instruction for Potato Peeler (KSH)



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INTRODUCTION

- This manual has been written to provide the client with all information concerning the machine and the norms pertaining to it, apart from the use and maintenance instructions which enable it to be used in the best way possible, therefore maintaining its efficiency through time.
- This manual must be given to all personnel who will use or do maintenance on the machine.

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CHAP.1 - MACHINE INFORMATION

1.1-GENERAL PRECAUTIONS

- The machine must only be used by trained personnel who are perfectly aware of the safety norms contained in this manual.
- If there is a turnover of staff, promptly provide proper training for new personnel.
- Even if safety devices are installed on the machine do not place hands near moving parts and avoid touching the machine with wet or damp hands.
- Before carrying out any type of maintenance or cleaning ,disconnect the machine plug from the electrical outlet.
- When intervening for maintenance or cleaning purposes (therefore the protections are removed) carefully evaluate residual risks.
- During maintenance or cleaning always concentrate on the operation in progress.
- Regularly check the state of the feeding cable (completely unwinding the cable, avoiding twisting it , is advisable to avoid potential risks); a worn or broken cable can present serious danger of the electrical kind; avoid compressing the wire with weights, leaving it in contact with hot or sharp surfaces and pulling on it to unplug it from the outlet.
- If the machine shows signs of malfunctioning or does not work, do not use it or try to repair it; contact the “Assistance Center”, indicated on the back of this manual.
- The OUT pushbutton must only be used for unloading the worked product.
- The potato shall be washed cleanly before put into food process chamber.
- Warning: Don’t move the grounding terminal without instructed by qualified personnel.
- Warning: This machine should be placed the location away from the children can touch, and the machine should be operated under qualified personnel.
- If the fuse breakdown or out of function, please replace the following fuse rated 10A or call the maintenance servicer for replacement.
 - (a) Model 5F-Series or 5T-Series made by XC Electronics (Shen Zhen) Corp. Ltd;
 - (b) Model 522 made by Dongguan Better Electronic Technology Co., Ltd
- Warning: Don’t remove the fix guard on the motor enclosure and control panel without the instruction of qualified personnel.

The manufacturer is not responsible in the following cases:

- if the machine is mishandled or the safety devices are installed by unauthorized personnel;
- if components are replaced with unoriginal parts;
- if the instructions in this manual are not followed carefully;
- if the machine surfaces are treated with inappropriate products(inflammable, corrosive or harmful substances).

1.2–SAFETY DEVICES INSTALLED ON THE MACHINE

The safety devices against risks of electrical nature conform with the norms **EN60335-1,EN 55014** and the directives **2006/95/CEE, 2004/108/CEE** , while the mechanical safety devices conform with the directives**2006/42 CEE**.

The machine is equipped with:

- a starting device consisting of a control card insulated in IP 34,24 Volts, which enables:
 - turning the machine on and off;
 - controlling the unloading of the product;
 - controlling the safety micros;
- a micro,which causes the machine to stop in case the cover or discharge door opens(*see FIG.n^o 1*),does not allow the machine to turn on if it is not in the closed position;
- an N.V.R. device in the control circuit which requires the machine to be restarted if there is an accidental lack of electricity and it enables restarting the machine only by using the START pushbutton;

Furthermore the machine is equipped with an upper transparent cover which enables checking the working of the product in progress without any risks.

1.3–DESCRIPTION OF THE MACHINE

1.3.1–Genneral description

The line of CE professional HLP has been designed and manufactured by our company with the precise objective of guaranteeing:

- maximum safety during use ,cleaning and maintenance;
- maximum hygiene, the result of the careful selection of materials which come into contact with foodstuffs and due to the elimination of sharp edges from the part which comes into contact with the product ,in such a way to guarantee easy and thorough cleaning;
- all the components are robust and stable;
- maximum silence thanks to the belt trasmission.

1.3.2–Constructive features

Professional I HLP is made of Stainless steel, Aluminum and magnesium.

The discharge door is polished aluminum; the adjustable feet are stainless steel; the cover is a plastic material, while the hopper is made of Aluminum and magnesium steel, the work plate is aluminum with the disk made of Stainless steel, Aluminum and magnesium; the internal walls of the container are in abrasive resin to enable a higher lever of abrasion with the product to be worked.

1.3.3–Machine makeup

FIG.n^o 1-General view of the machine

KEY:

1. pushbutton strip
2. hopper
3. cover block hinge
4. pan
5. pan block hinge
6. maintenance door
7. feet
8. structure
9. discharge door
10. cover
11. feeding tap
12. handle
13. stand

NB: there is the possibility of adding the sieve to the stand to collect waste.

Note: The Machine shall be fitted with four feet first to ensure its stability.

1.3.7 – Intended Use

Our potato peeler is intended to used indoor and for commercial use, not for outdoor use. This machine is only designed to peel the cleaning potato and use the public water circulation to carry away the waste. Following is the normally working condition according to the model no described in Page 6:

- Ambient temperature range: +5 ° C - +40 ° C
- Humidity range: > 50% (Maximum temperature: +40 ° C)
- Altitude: <1000 m

1.3.8 – Improper Use

- This machine is not designed for continuous operation and household use;
- Rigidity object is not allowed to put in peeling chamber;
- This machine is not allowed working under explosive environment, please do not place machine near hot resource or other dangerous place;
- Please take properly protection to prevent particles of dirt, duct etc, into your eyes, Always be attention to keep a safety distance from your work area during normal use;
- Please wear ear shield to prevent high noise emission during normal use.



1.3.9 – Residual risk

Even with proper use of equipment always remains some residual risk that can not be excluded. From the type and design of the device, the following potential hazards can be derived:

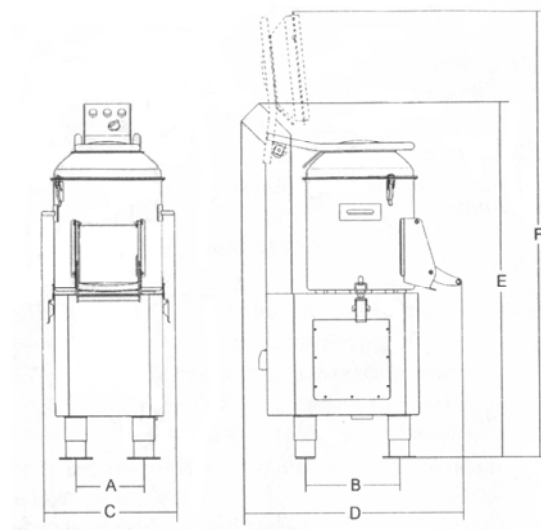
- The operator forgets to wear hearing protection.
- The operator opens the valve before connecting the water hose.

If the details provided in your instruction manual instructions are not followed, the residual risks can occur because of improper use

CHAP.2 – TECHNICAL DATA

2.1 – DIMENSIONS, WEIGHT, CHARACTERISTICS...

FIG.n ° 2—Drawings of dimensions



TAB.n ° 1-MEASUREMENTS AND TECHNICAL FEATURES

Model		HLP-15	HLP-20
Power source		220-240V/50HZ	
A*B	mm	245*360	290*370
C*D*E	mm	410*550*1060	460*590*1100
F	mm	1490	1520
Capacity	kg	15	20
Output/h.	kg/h	165	225
Motor	Hp	1	1.5
Power	watt	1000	1250
Net weight	kg	61	68
Volume of bottle	L	27.4	36.6
Sound pressure level	dB	74.5	74.5
Uncertainty	dB	2.5	2.5

ATTENTION: The electrical characteristics the machine is prearranged for are indicated by a plate (*attached to the back*);before connecting the machine see **4.2 electrical connection**.

CHAP.3 – RECEIVING THE MACHINE

3.1--SHIPPING THE MACHINE (see FIG.n ° 3)

The machine leaves our warehouses correctly packaged, such a package consists of:

- a) An external box in robust cardboard and a wooden pallet;
- b) The machine;
- c) This manual;
- d) Stand with sieve.

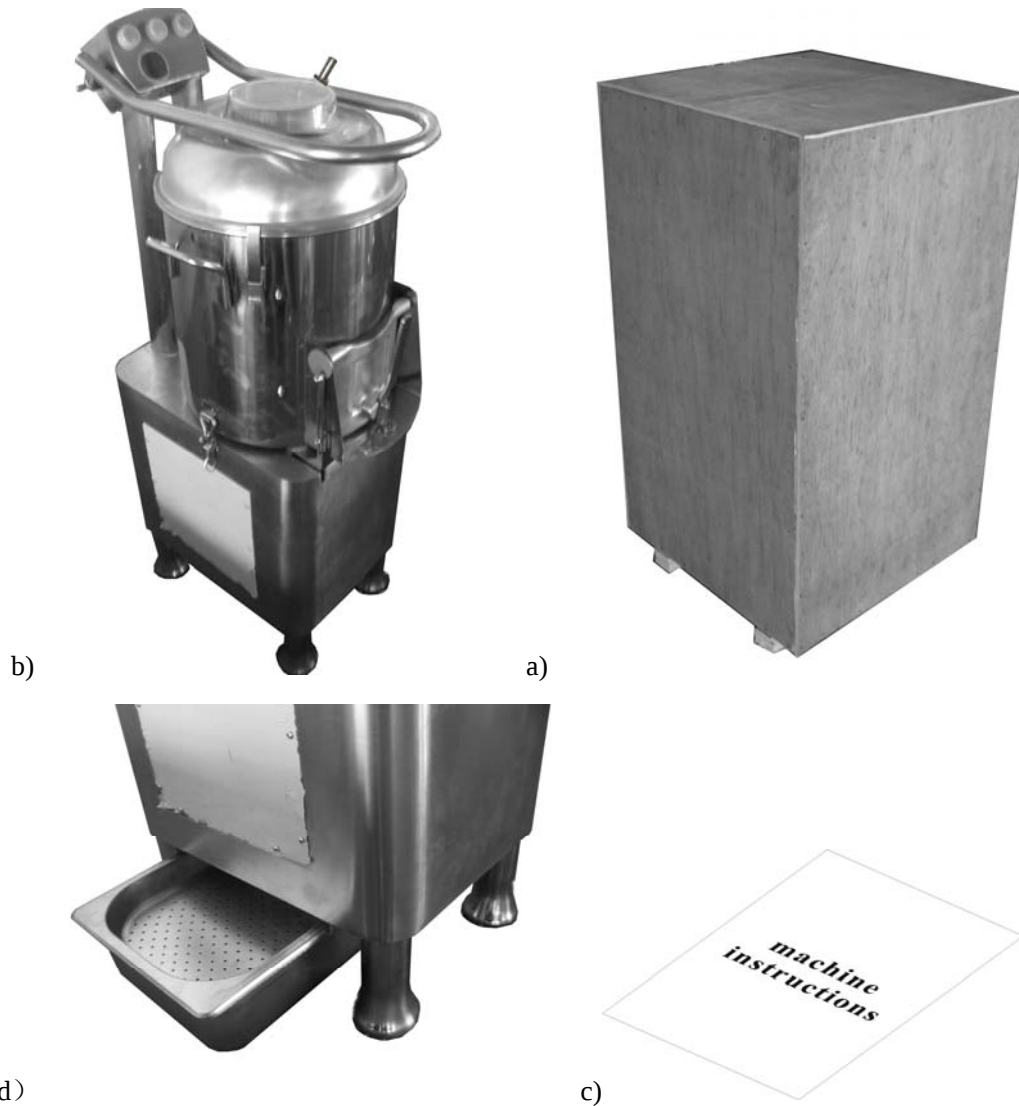


FIG.n ° 3-Package description

WARNING: THIS MACHINE SHOULD ONLY BE TRANSPORTATION AND STORAGE WHIN THE RANGE OF TEMPERATURE -25°C to +55°C.70°C COULD BE ONLY GUARANTEED FOR A SHORT PERIODS (24H).

3.2--CHECKING THE PACKAGE UPON RECEIPT

When the package is received, if there is no external damage, open the package and check that all the material is inside(see FIG.n ° 3)

If the package shows signs of mishandling, bumps or falls upon delivery, the shipping company

must be made aware of the damage within 3 days of the delivery date indicated on the documents, and a detailed report must be written on the damage to the machine. **Do not overturn the package!!** when the package is being moved make sure that it is firmly held in the four fundamental points(keeping it parallel to the floor).

3.3–DISPOSING OF THE PACKAGE

The package components (cardboard, pallets, plastic and polyurethan foam strap) are produced like solid urban waste, therefore they can easily be disposed of.

If the machine is installed in countries with particular norms, dispose of the packages according to the laws in force.

CHAP.4 – INSTALLATION

4.1 – MACHINE PLACEMENT

When choosing the plane the machine will be placed on the dimensions shown in Tab.1 must be considered (based on model), therefore the surfaces must be wide enough to hold it, and it must be well-levelled and dry.

Prearrange a discharge tube (ϕ 60mm.) under the machine and a drain trap on the floor, or a floor grate to collect the water or other waste material.

Furthermore the machine must be placed as near as possible to a faucet (ϕ 12mm.), which enables

the feeding tube to be easily and safely attached (see FIG.n° 4)

Once the machine is placed proceed to blocking it by fastening it to the floor with the setscrews on the flanged feet (see FIG.).

Furthermore the machine must be placed in an environment with a maximum humidity of 75%, which is not salty and has a temperature between +5°C and +25°C; in any case in environments which do not bring about its malfunctioning.

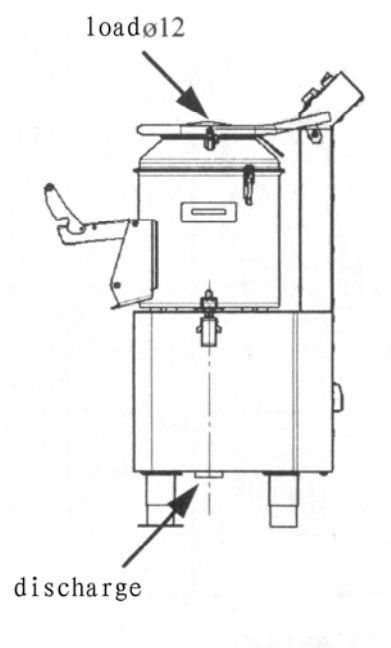


FIG.n° 4-Discharge diagram

4.2 --ELECTRICAL CONNECTIONS

4.2.1—HLP with single-phase motor

The machine is outfitted with a feeding cable with a cross section area of $3 \times 1.0 \text{ mm}^2$, length 1.5m. Connect the machine to 220-240V.50HZ

Please bonded the wiring marked the symbol  together during the connection.

If finding the cable is out of function or destroy, please contact the local service for replacement.

Furthermore check that the data shown on the serial number-technical plate (FIG.n° 5) correspond to the data on the delivery notes.

FIG.n° 5-Serial number-technical plate

Before finally connecting the machine to the three-phase feeder line ,check the direction of rotation of the cap by pressing the START pushbutton(*see FIG.n° 8*)then immediately stop it by pressing the STOP pushbutton.

The direction of rotation of the cap seen from the discharge outlet must be counterclockwise;if the direction of rotation is not exact, invert two of the three feeding wires in the plug or outlet(*see FIG.n° 7*).

4.3- ELECTRICAL DIAGRAMS

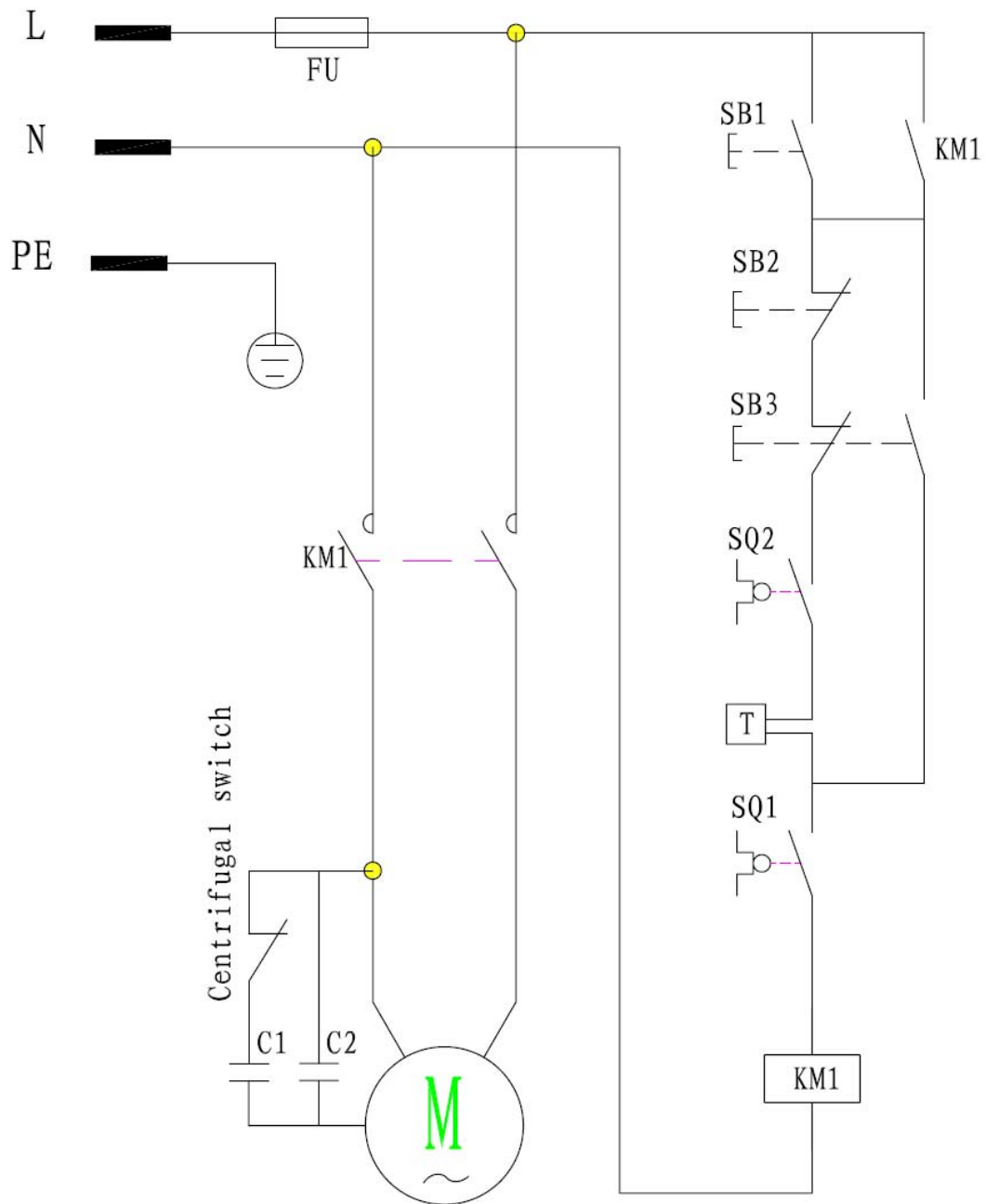


FIG.n ° 6-1ph electrical diagram

Note: SQ1 and SQ2 is the interlocking switch provided on the feeding opening and output opening guards. When open the feeding lid or output door, interlock switch will be on OFF position and cut off the power.

4.4-OPERATIONAL CHECK

Before proceeding to testing make sure the upper cover and the discharge door are well-blocked, then check the running of the machine with the following procedure:

- 1 check that the upper cover and the discharge door are closed well;
- 2 press the START pushbutton and then the STOP one;
- 3 repeat the same operation, checking that the cap rotates in a counterclockwise direction(see *FIG.n ° 7*) through the closed transparent upper cover;
- 4 check if the machine stops when running by opening the cover or discharge door, and once it is closed if the machine restarts by pushing the START pushbutton;
- 5 to discharge the material open the discharge door , keeping it open with your right hand and at the same time pushing the OUT and START buttons on the pushbutton strip with your left hand ; the machine will start by unloading the potatoes by centrifugal force(see *FIG.n ° 10*).

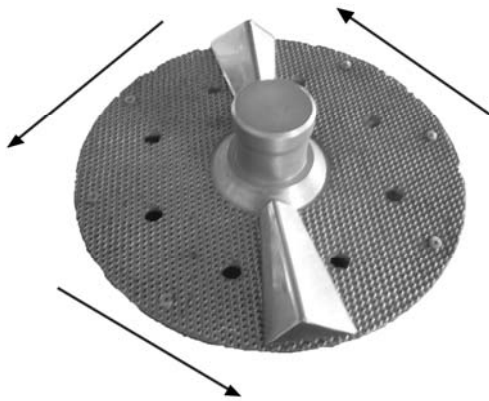


FIG.n ° 7-Cap rotation

CHAP.5 –MACHINE USE

5.1 –CONTROLS

The controls are located on the pushbutton strip above.

- 1 OUT is pushbutton for the automatic discharge of the product; it works only if it is pressed at the time as START button.
- 2 STOP is the pushbutton to stop the machine.
- 3 START is the pushbutton to start the machine.
- 4 Timer(max time 5 min.).

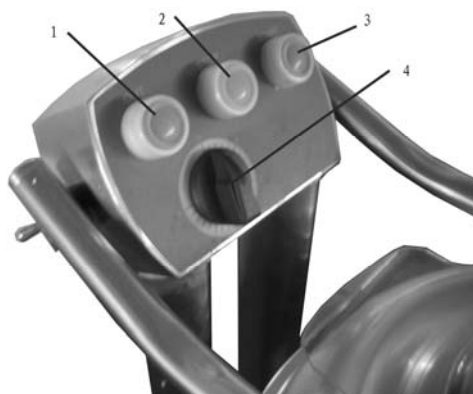


FIG.n ° 8-Position of controls

5.2-LOADING AND WORKING

THE PRODUCT (see FIG.n ° 9)

NB: The goods to be worked are loaded gradually on the cap from the upper cover when the motor is off.

Adhere to the following procedure:

- 1 load the product from the upper cover, making sure that the discharge door is closed well;
- 2 check that the machine is not too full and that the level of the product does not go over the abrasive band inside the machine;
- 3 close the upper cover;
- 4 Connect the tap to local public water supply;
- 5 open the water flow using the faucet on the hopper;

FIG.n ° 9-Loading the product

Note: The connection of public water supply shall comply with local law or relevant regulations.



Running:

- 1 set the desired work time with the timer(max time 5 min.);
- 2 then start the machine by pressing the START pushbutton;
- 3 if the cover and/or discharge door are accidentally opened or moved while the machine is running, the machine will stop; when closed press the START button;
- 4 open the water flow using the faucet on the hopper;
- 5 if the machine is outfitted with a stand with sieve, repeatedly unload the slag tray, to avoid the water dripping.

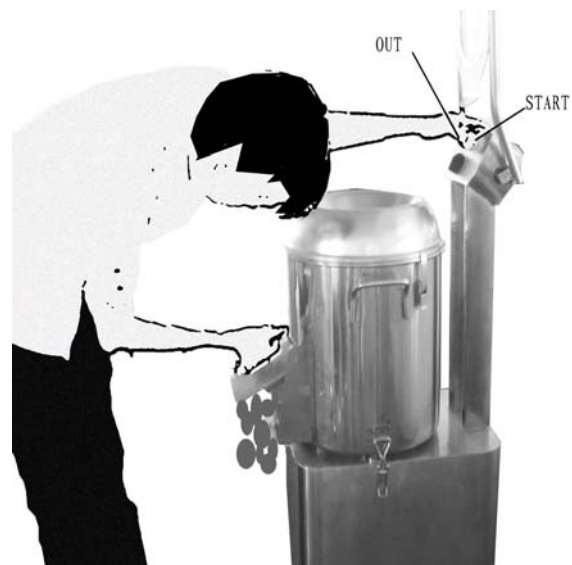
Unloading the worked product:

(see FIG.n ° 10)

- 1 close the water faucet and put a big container near the discharge outlet;
- 2 to unload the material open the discharge door , keeping it open with your right hand ; press the OUT and START pushbutton at the same time with OUT your left hand; the machine will start unloading the product by centrifugal force;

FIG.n ° 10-Unloading the product

- 3 once the unloading is complete the machine



will stop by releasing the pushbuttons and the discharge door;
N.B.: Avoid making an empty machine turn.

CHAP.6-ROUTINE CLEANING

ATTENTION: never put hands inside the moving machine.

Cleaning and maintenance operations are carried out only when the machine is off and the feeding cable is unplugged.

6.1-GENERALITIES

Before cleaning the machine the feeding plug must be disconnected from the network to completely isolate the machine.

- The machine must be cleaned at least once in week and all the parts of the machine (completely removable) which come into direct or indirect contact with the worked foodstuff must be carefully cared for.
- Both the inside and the outside of the machine must be cleaned because the residual waste can be seriously damaging.
- The machine must not be cleaned with water cleaners, high-pressure jets of water, brushes, and anything else which can damage it on the surface. Acidic, corrosive or inflammable substances must not be used.
- If the machine has a stand with a sieve repeat-edly empty the slag tray to avoid the water dripping.
- Cleaning Procedure:
 - Power off the machine and draw out of the plug;
 - Take the machine away from dangerous place;
 - Dismantle the assembly needed cleaning carefully, and separated from the live parts;
 - Cleaning the assembly with tap water, using the rag or other soft cloth to rub the waste;
 - Take the assembly to dry location and cleaning machine;
 - Installation the machine according to the FIG.n° 11 or under qualified personnel.

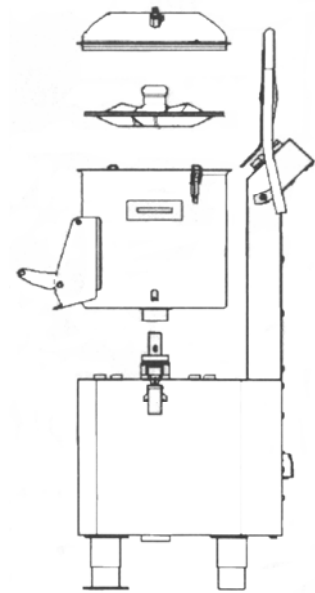


FIG.n ° 11

CHAP.7-MAINTENANCE

7.1-GENERALITIES

Before carrying out any maintenance activity it is necessary to:

Disconnect the plug from the electrical outlet to completely isolate the machine from the rest of the system.

7.2-BELT

The belt does not need any adjustments. Usually, after 3/4 years it must be replaced, in this case call the “ASSISTANCE CENTER”.

7.3-FEET

The feet could deteriorate with time, thus reducing the stability of the machine. therefore they must be replaced.

7.4-FEEDING CABLE

Periodically check the wear of the cable and call the “ASSISTANCE CENTER” to replace it.

CHAP.8-DISMANTLING

8.1-PUTTING IT OUT OF WORK

If for some reason it is decided to put the machine out of work make sure that it cannot be used by anyone: unplug the electrical connections.

8.2-DISPOSAL

Once it has been put out of work the machine can be eliminated. To correctly dispose of the machine get information from any company responsible for such a service and take careful note of the material used for the various components.

8.3-WEEE Waste of Electric and Electronic Equipment



Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment

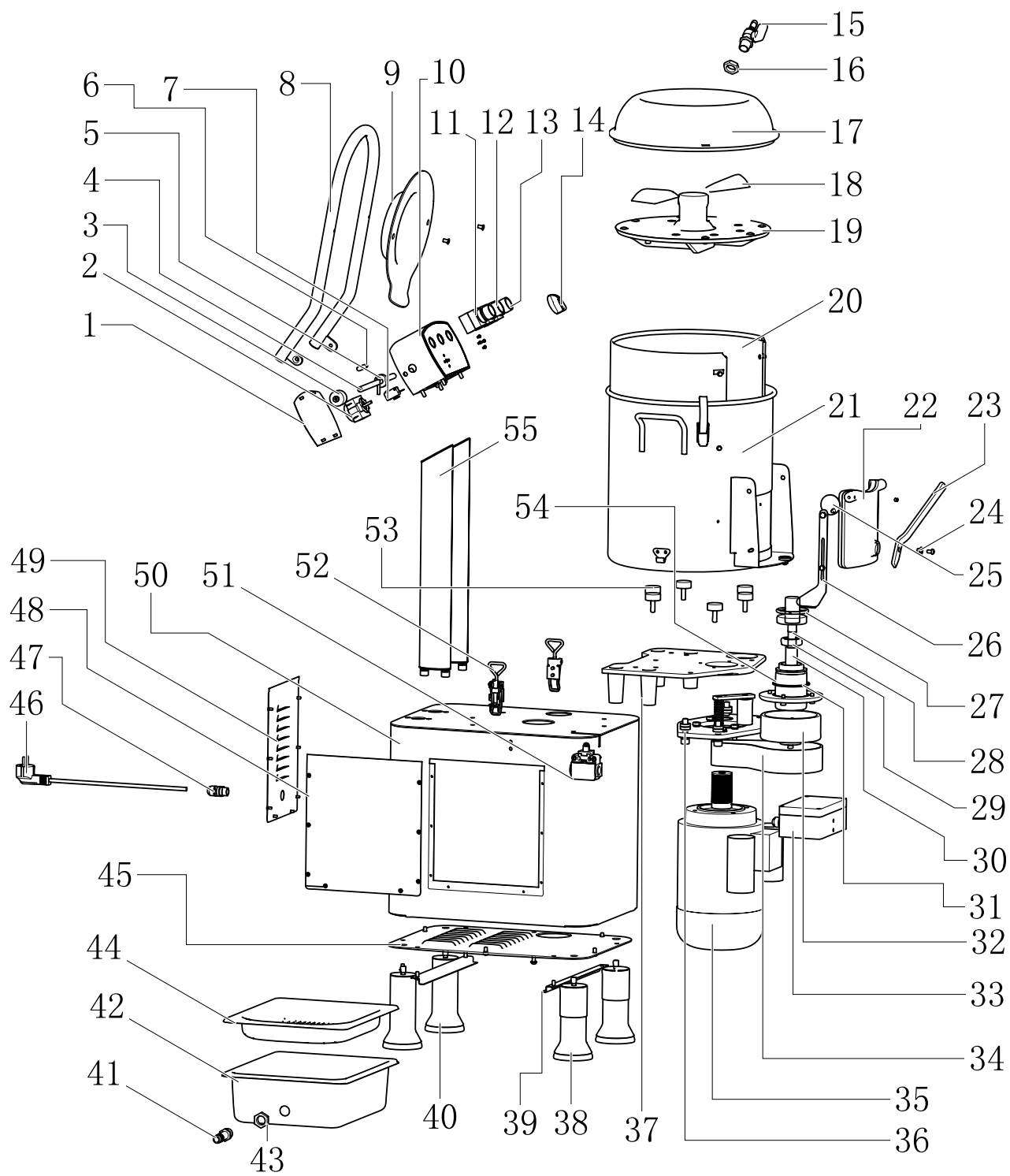
This symbol, crossed out wheeled bin, on the product or in its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

CHAP.9 – RESOLUTION TO ACCIDENT OR BREAKDOWN OF THE MACHINE

WARNING: If found the breakdown or abnormal operation of machine, please disconnect the power supply, remove the machine from hazardous location and contact the “ASSISTANCE CENTER” for maintenance. PLEASE NOT OPEN THE COVER TO CHECK THE PROBLEM BY YOURSELF UNLESS THE QUALIFIED PERSONNEL.



No.	Name	No.	Name
1	Fixed Guard	29	203 Bearing
2	Timer	30	Sleeving
3	Arm Spacer	31	O Type Sealing
4	Arm Shaft	32	Belt Wheel
5	Cam	33	Electric Box
6	Limited Pad	34	B-Ribbed Belt
7	Arm Switch	35	Motor
8	Arm Tubing	36	Motor Bracket
9	Glass Lid	37	Transmission Base
10	Switch Box	38	Adjust. Foot Mat
11	Button (White)	39	Supporting Bar
12	Button (Red)	40	Foot Mat
13	Button (Green)	41	Water Output
14	Knob	42	Water Reservoir
15	Water Inlet Valve	43	Strain less Nut
16	Strain less Nut	44	Screen Pot
17	Top Lid	45	Bottom Board
18	Rotating Plate	46	Power Cord
19	Rotating Assembly	47	Plut
20	Side Peeling Sheet	48	Side Board
21	Bottle	49	Rear Board
22	Output	50	Enclosure
23	Output Handle	51	Interlock Switch
24	Bolt	52	Buckle
25	Level	53	Buffer Screw
26	Switch Actuator	54	Drive Base
27	Sealing	55	Frame
28	Bearing Assembly		