



Metcalfe EP10, NA10, EP15 & NA15

10lb (4.5kg) & 15lb (6.8kg)

Bench Mounted Peelers

Installation & Operating Instructions



EP10



NA10



EP15

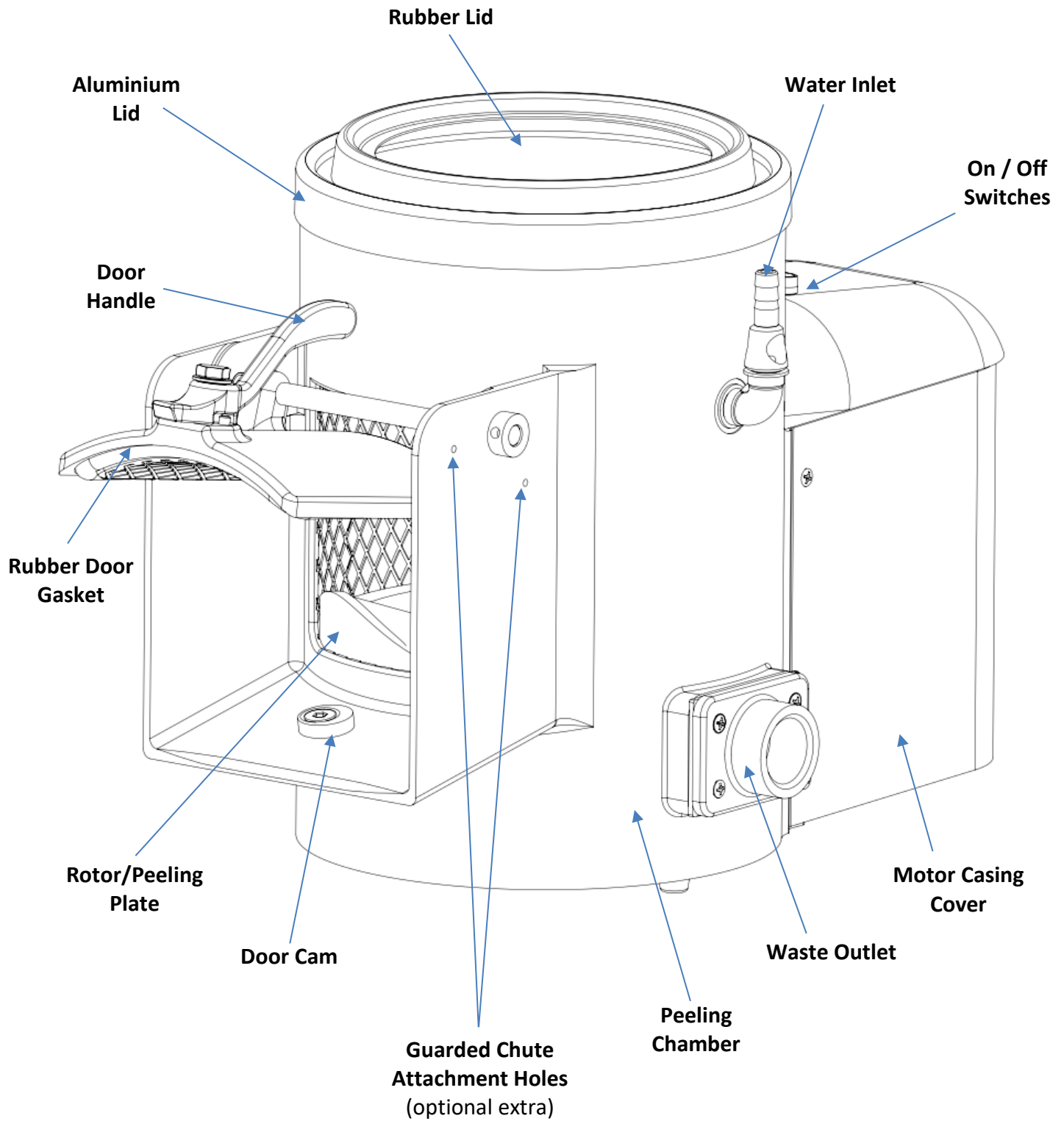


NA15

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Your Peeler



Metcalfe Bench Potato Peeling Machines

The Metcalfe 10lb (4.5Kg) and 15lb (6.8Kg) potato peeling machines are constructed from food grade, non-corrosive aluminium alloy castings, with the spindle housing and chute cast integrally, eliminating joints and possible leakage.

Features

- Available in natural aluminium or a grey hammer paint finish
- Sink-top / counter-top, pedestal or trolley mounted
- Optional pedestal is 90cm high, making the discharge chute 94cm (37") high (sink height)
- Complies with all relevant safety standards and designed for ease of maintenance and cleaning
- All bearings are grease packed and permanently sealed therefore no lubrication required
- 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 regular 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
- Lid removable without tools so that the rotor plate can be lifted out for cleaning. To clean the chamber, turn on water and the whole chamber is flushed clean. Cleaning should be carried out daily.
- Water inlet: hose union with nozzle and provision for fitting on either side
- Waste/water outlet: tapped 1½" BSP ready for waste pipe to be connected. Provision for fitting on either side
- CE Approved

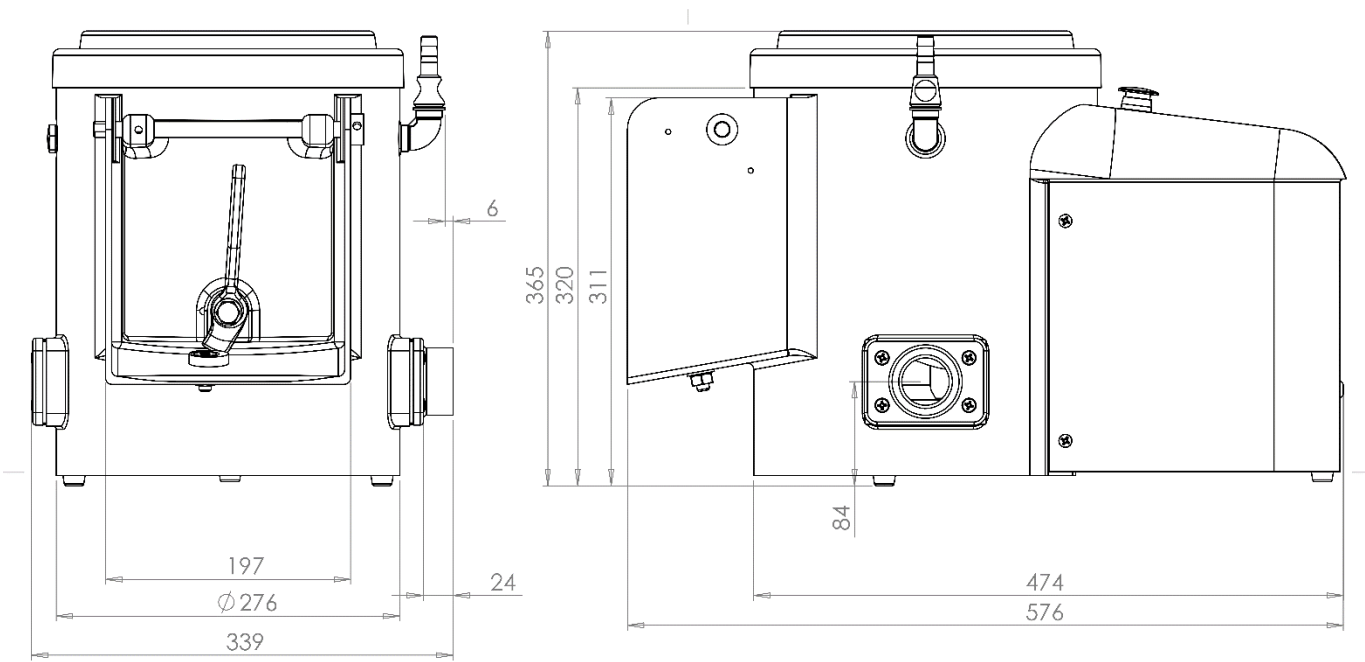
Technical Specifications

Model	Phase (Ø)	Capacity (Kg)	Output (Kg per hour)	Motor (Volt)	Frequency (Hz)	AMP (A)	Power (kW / hp)
EP10 & NA10	1	4.5	40	220	50	2.8	0.25 / 0.33
EP15 & NA15	1	6.8	60	220	50	2.8	0.25 / 0.33

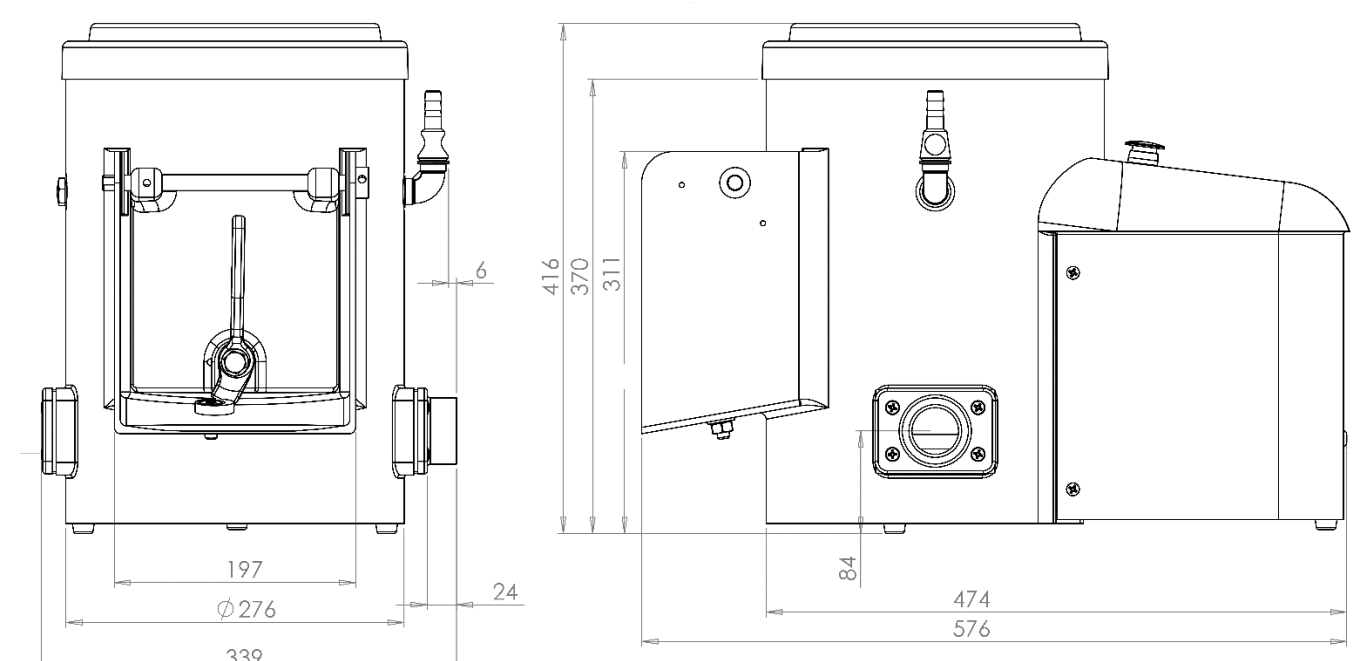
Dimensions | Shipping Information

Model	Overall Dimensions D x W x H (mm)	Net Weight (Kg)	Packed Dimensions D x W x H (mm)	Packed Weight (Kg)	Volume (m3)
EP10 & NA10	576 x 339 x 365	27	665 x 265 x 480	30	0.04
EP15 & NA15	576 x 339 x 416	30	665 x 265 x 480	34	0.04







EP10 & NA10 Drawing



EP15 & NA15 Drawing



Optional Extras

<p>Guarded Discharge Chute</p> <p>Product Code (Painted Finish) 9T19 (Stainless Steel) 9T24</p>		<p>The Guarded Discharge Chute protects the operator by allowing the door to the chamber to be opened which stops hand access through the door aperture whilst the machine is working.</p>
<p>Sink Skip</p> <p>Product Code TS06</p>		<p>Metcalfe sink skip designed for use with both the 4.5kg & 6.8kg potato peelers.</p> <p>Prevents potato peelings from going down the drain.</p>
<p>Length of Waste Pipe, Elbow & Coupling</p> <p>Product Code 9T18</p>		<p>Metcalfe waste pipe elbow & coupling designed for use with both the 4.5kg or 6.8kg potato peelers.</p> <p>Allows discharge of waste and water from machine.</p>
<p>3ft Length Water Inlet Hose & Tap Connector</p> <p>Product Code 9P64</p>		<p>Metcalfe 3ft inlet hose & tap connector designed for use with both the 4.5kg and 6.8kg potato peelers.</p> <p>Provides water supply into the machine.</p>
<p>Installation Kit</p> <p>Product Code 9T28</p>		<p>Comprises: Sink Skip, Length of Waste Pipe, Elbow & Coupling, 3ft Length Water Inlet Hose & Tap Connector</p>
<p>Tundish</p> <p>Product Code 9T25</p>		<p>The tundish is fitted in place of the standard water inlet supplied with all Metcalfe peelers. 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)"</p>

Small Waste Disposal Adaptor



The waste disposal adaptor enables the waste pipe to be connected direct to the drain. It gives an additional water supply to the waste outlet to flush away the sludge.

Product Code **9T17**

Pedestal



Designed specifically for the Metcalfe 4.5kg & 6.8kg potato peelers, the Metcalfe pedestal provides a permanent stable location for your commercial potato peeler. Perfect for freeing up valuable counter space the pedestal is designed to hold the peeler safely and securely, at the ideal height.

900mm high (sink height discharge)

Product Code **9T20**

Mobile Trolley



Designed specifically for the Metcalfe 4.5kg & 6.8kg potato peelers, the Metcalfe mobile trolley allows convenient placement and storage, freeing up valuable counter space within your kitchen. The trolley features robust, lockable castors and is designed to hold the peeler safely and securely at the ideal height.

900mm high (sink height discharge)

Product Code **9T21**

If you wish to purchase any of the accessories detailed here please contact our sales department, see contact details on page 13.

Installation

Unpacking

Unpack the peeler immediately after receipt. Please inspect the peeler to ensure there is no damage and that all parts are included i.e. water inlet, rubber lid etc. If the machine is found to be damaged, keep all the packaging and contact us, or your supplier of the equipment, immediately.

You should receive with your peeler:

- 1 x Box Spanner
- 1 x Water Inlet Nozzle
- 1 x Lifting Hook
- 1 x Instruction Manual

If any of the above items were not received with your peeler, please refer to page 13 for contact details and inform us immediately for replacements.

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, please follow these instructions to install your peeler securely.

Trolley Installation

- Once the trolley is in place ensure that the castors are locked to prevent the trolley moving during operation.
- Place the peeler onto the top of the trolley. (If required the peeler can be secured to the trolley by removing the rubber feet and drilling holes in the top of the trolley to secure the peeler into place).



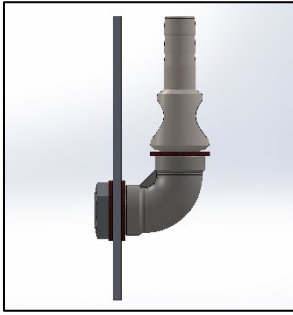
Pedestal Installation



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

- Place the pedestal in the desired position. Put the peeler on the pedestal to check the position is correct.
- Once you are happy that the location is right, remove the peeler from the top of the pedestal and mark through the fixing holes at the base of the pedestal, onto the floor.
- Remove the pedestal and drill holes at these marks.
- Secure the pedestal to the floor using M12 rawl bolts (not supplied by Metcalfe Catering Equipment Ltd).

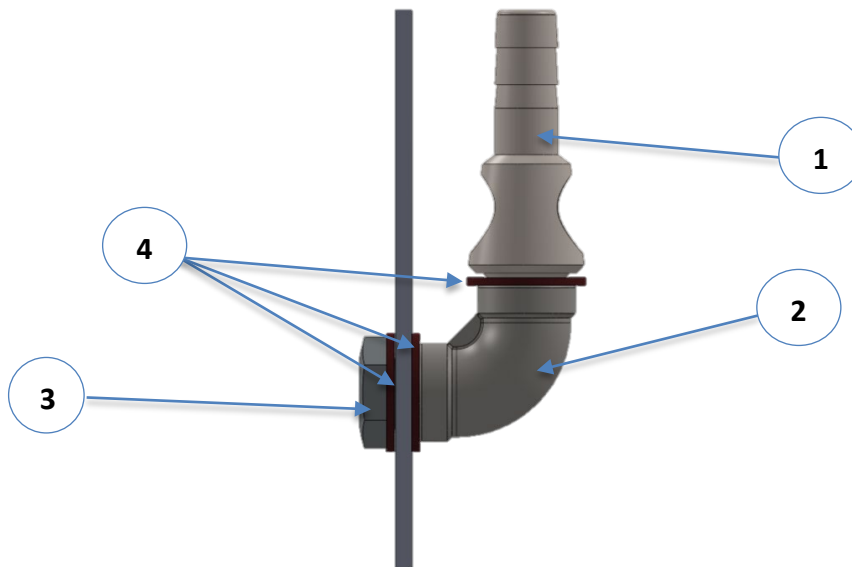
Water Supply Connection



The water inlet nozzle connector is supplied and should be fitted to the outside of the machine facing upwards. It has two possible inlet locations, one on either side of the machine, whichever is more convenient for your installation.

1. Thread the water inlet valve (1) onto the elbow joint (2), ensuring a fibre washer (4) is placed between the two.
Ensure the valve is tightened securely to eliminate leakages.
2. Take the water inlet bush (3) with a fibre washer (4) placed over it and feed through the chamber wall from the inside.

3. Place another fibre washer (4) onto the water inlet bush on the exterior side of the chamber. Take the assembly from step 1 and thread the remaining elbow joint opening onto the water inlet bush.
Ensure the assembly is tightened securely to eliminate leakages. Also ensure the water inlet valve is pointing directly upwards, otherwise the air gap does not function correctly.



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 Connection



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

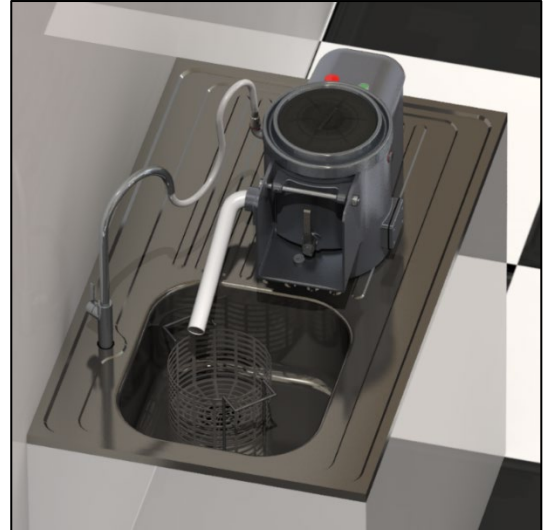
Installation of Optional Extras

Installation Kit (optional extra)



Comprises a Sink Skip, Length of Waste Pipe, Elbow & Coupling, 3ft Length Water Inlet Hose & Tap Connector.

This image shows a typical installation utilising the kit.



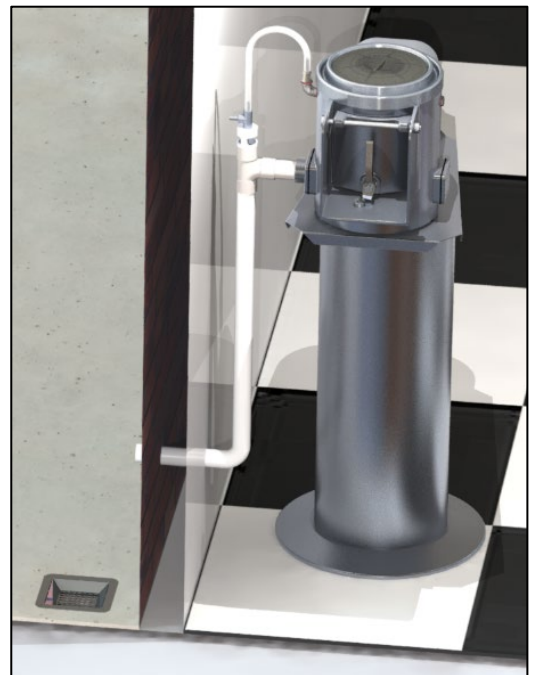
Waste Disposal Adaptor (optional extra)



The waste disposal adaptor enables the waste pipe to be connected direct to the drain. It gives an additional water supply to the waste outlet to flush away the sludge.

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.

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 (optional extra)



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 tundish can be fitted instead of the standard water inlet nozzle supplied with all Metcalfe peelers.

Operation

Full operational instructions can be found on the side of each peeler.

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

1. Ensure that the chute door is closed.
2. Turn on the machine by pressing the green start button.
3. Turn on the water supply.
4. Remove the rubber lid and load the potatoes through the top of the peeler and replace the lid.



DO NOT load the potatoes before running the unit as this will damage the bearings, shaft assembly & motor and will void the warranty.

5. Carefully remove rubber lid to check peeling progress.
6. Once peeled, open the door whilst the machine is still running to 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.

Changing the rotor plate

The rotor plate is coated on both sides, doubling its life. Fine grained abrasive for new potatoes on one side and coarse grained for regular potatoes on the other:



Fine



Coarse

To switch from one side to the other:-

1. Switch the unit off at the socket.
2. Remove the metal lid.
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. Provided the rotor plate is clean, turn it over and lower back into position using the lifting hook.
6. Screw the fixing screw back in place using the box spanner, taking care not to overtighten it.



Box spanner
in position



Lifting Hook

Cleaning Instructions

Daily cleaning should be considered mandatory for all equipment used in the preparation of food. Once your peeler has made contact with any food product, the entire peeler, including removable parts must be thoroughly cleaned. This process is to be repeated essentially at least once a day, or at the end of each operation period. If the machine has not been used for a while it must be cleaned before use as well.

1. Switch the unit off at the socket.
2. Remove metal lid.
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 cold water supply to clean the inside of the chamber with a nylon brush.
6. 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 as this will remove the coating.

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



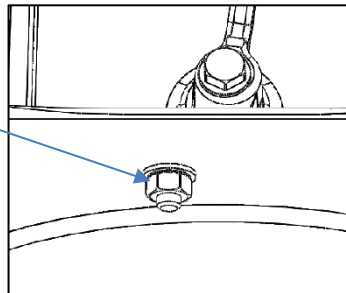
DO NOT use cleaning materials containing abrasives or bleaches.

Maintenance

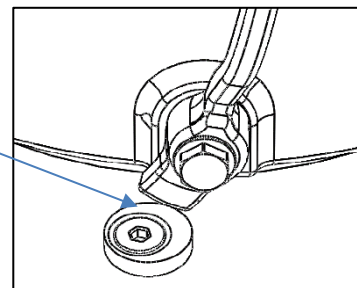
How to Adjust Door Cam

Over time the door may loosen slightly. If this happens a door cam has been fitted to enable the operator to retighten the door.

1. Undo the nut underneath the chute to loosen the cam.



2. Turn the door cam into position so that the door handle can be locked in place securely.
3. Retighten the nut to secure the door cam into its new and correct position.



Spare Parts and Service

For more information on Metcalfe spare parts, accessories and service support, including breakdown drawings and parts lists please contact us on the details below.

Please always quote the Serial Number of the machine. This can be found on the serial number plate which is located on the rear of the motor cover.



Metcalfe Sales & Spares Department

sales@metcalfecatering.com

Metcalfe Service Department

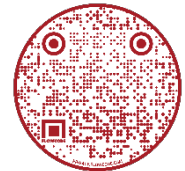
service@metcalfecatering.com

Metcalfe Website

www.metcalfecatering.com

Metcalfe Telephone Number

01766 830 456



Additional copies of this instruction manual can be obtained by either visiting our website or contacting the sales department.

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 specifically 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 with 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, in a clean condition, 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.

All Metcalfe slicers (except Simple Line) and EC20 chipper are covered by a 2-year warranty (1st year parts and labour, 2nd year parts only) and full after sales service.

All Metcalfe MP mixers are covered by a 3-year warranty (1st years parts and labour, 2nd and 3rd year parts only) and full after sales service.

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

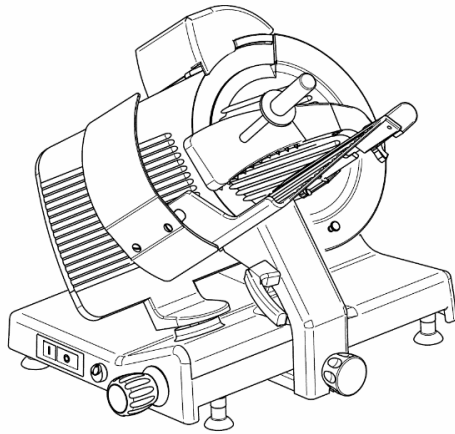
- Mixer attachments (beater, whisk and dough hook)
- Chipper blades
- Parts purchased or supplied for the repair of Metcalfe equipment

This warranty does not cover the following:

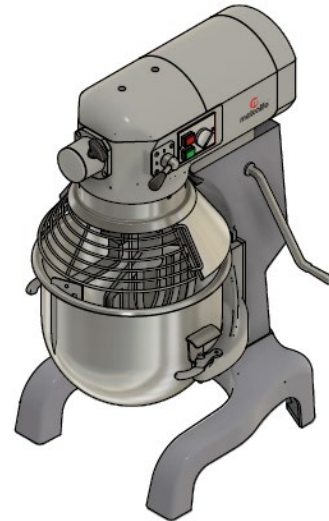
- Failure due to incorrect installation
- Failure due to neglect, abuse, careless handling or misuse of machine
- Failure caused due to improper maintenance
- Blender clutches
- Knives and gears on can openers
- Sharpening of slicer blades
- General wear and tear

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

Some other products in the Metcalfe portfolio:



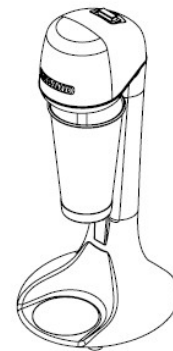
NS Slicers



Mixers



Ceado



Roband



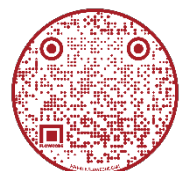
Food Preparation Machines
Made in Sweden 🇸🇪



halde.com

12/2024

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