



Metcalfe GU4 & GU8

14lb (6.3kg) & 28lb (12.6kg)

Potato Peelers

Service Manual



GU4 High Pedestal
(sink height) shown
with waste disposal
adaptor fitted



GU4 Low Pedestal
shown with guarded
discharge chute fitted



GU8 High Pedestal
(sink height) shown
with guarded
discharge chute fitted

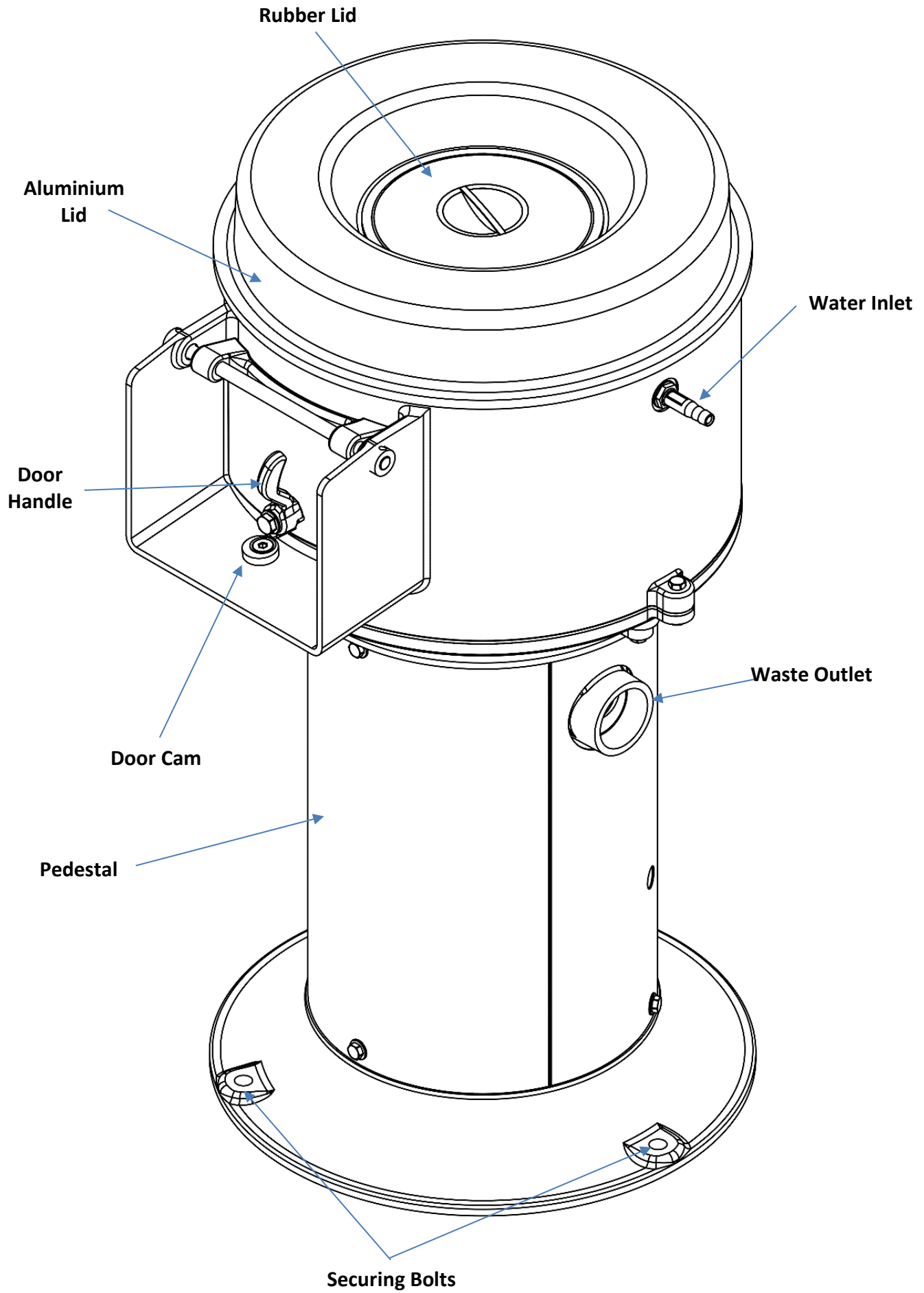


GU8 Low Pedestal

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Your Peeler



Metcalfe GU4 & GU8 Potato Peeling Machines

Technical Specifications

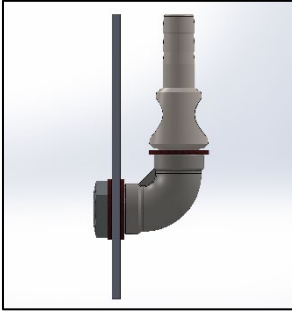
Model	Capacity (Kg)	Phase (Ø)	Motor (Volt)	Frequency (Hz)	AMP (A)	Power (kW) / (hp)
GU4 & GU8	6.3 / 12.6	1	230	50/60	1.89	0.37 / 0.5
GU4 & GU8	6.3 / 12.6	3	440	50/60	1.09	0.37 / 0.5

Dimensions | Shipping Information

Model	Overall Dimensions (D x W x H)	Net Weight (Kg)	Packed Dimensions (D x W x H)	Packed Weight (Kg)	Volume (m3)
GU4 (Low Ped)	491 x 476 x 975	60	520 x 610 x 1290	66	0.4
GU4 (High Ped)	491 x 476 x 1204	64	520 x 610 x 1290	70	0.4
GU8 (Low Ped)	573 x 533 x 1018	67	520 x 610 x 1290	73	0.4
GU8 (High Ped)	573 x 533 x 1247	71	520 x 610 x 1290	77	0.4

Installation

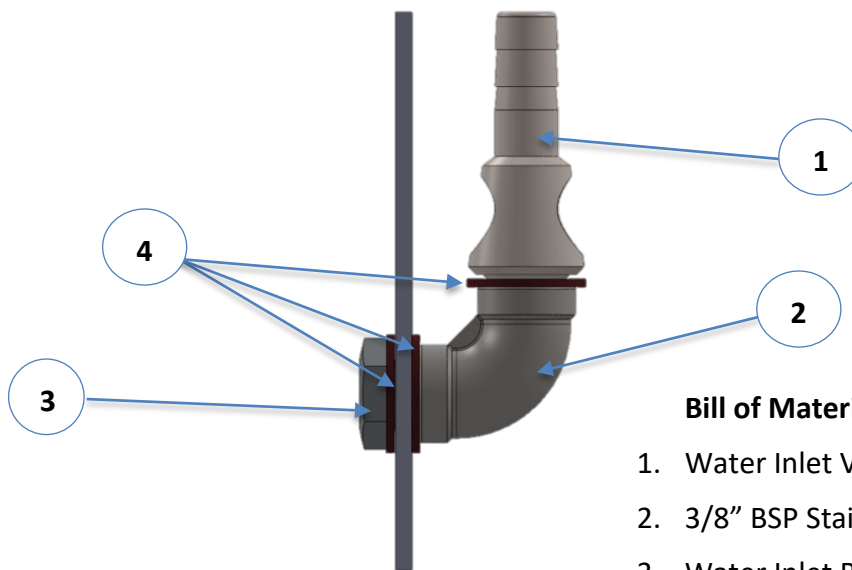
Water Supply Connection



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.

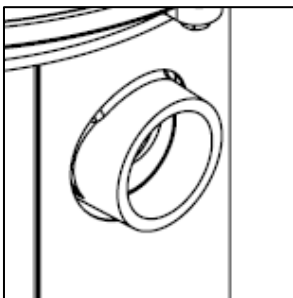


Bill of Materials:

1. Water Inlet Valve (PW08 X 1)
2. 3/8" BSP Stainless Steel Elbow (PE02 X 1)
3. Water Inlet Bush (PC07 X 1)
4. 11/16" Fibre Washer (ZZ012916 X 3)

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 located on the right-hand side of the machine but can be used on either side of the machine to suit your installation. If you require the waste outlet on the left-hand side, unbolt the peeling chamber and rotate. Pipe work for the waste outlet is not supplied.

Electrical Connection

Single Phase: The machine works off 220/240V 50/60Hz 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 50/60Hz 3 phase supply, supplied with power cord only.

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

Installation of Optional Extras

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.

Guarded Discharge Chute (optional extra)

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.

The guard 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.

Waste Disposal Adaptor (optional extra)

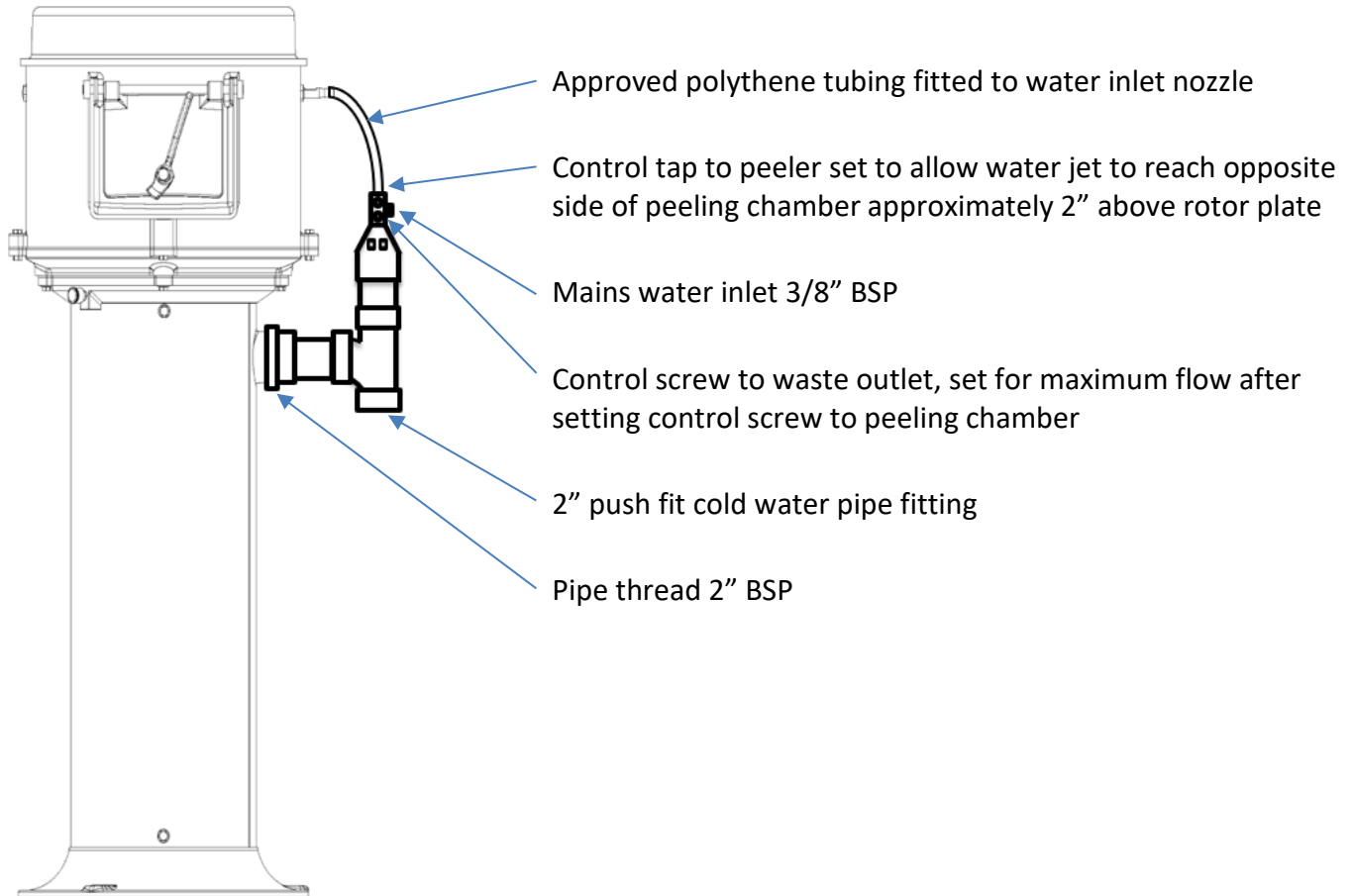


The waste disposal adaptor dispenses with the need for an interceptor. It enables the waste pipe to be connected direct to the drain and gives an additional water supply to the waste outlet to flush away the sludge.

Waste Disposal Adaptor Installation

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.



Operation

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

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.

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 off unit at socket.
2. Remove metal lid.
3. Lift out the rotor plate using the lifting hooks provided.
4. Turn on cold water supply to clean the inside of the chamber with a nylon brush.
5. 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.

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



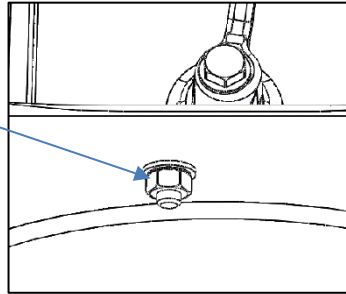
DO NOT use cleaning materials containing abrasives or bleaches.

Maintenance

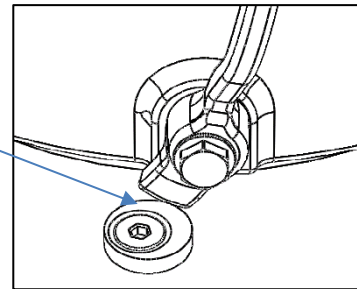
How to Adjust Door Cam

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.

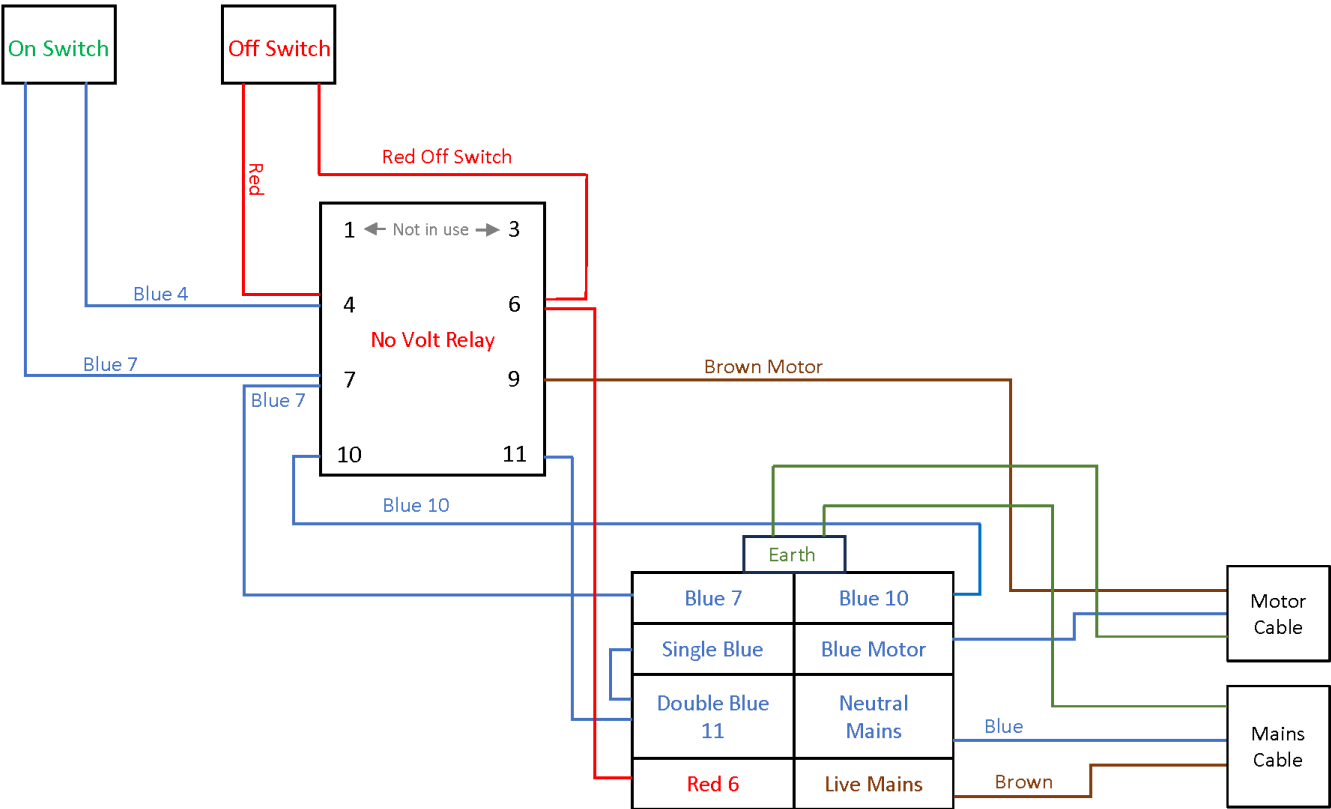


Service

Bearings, Oil Seals & Oil Seal Rings Replacement

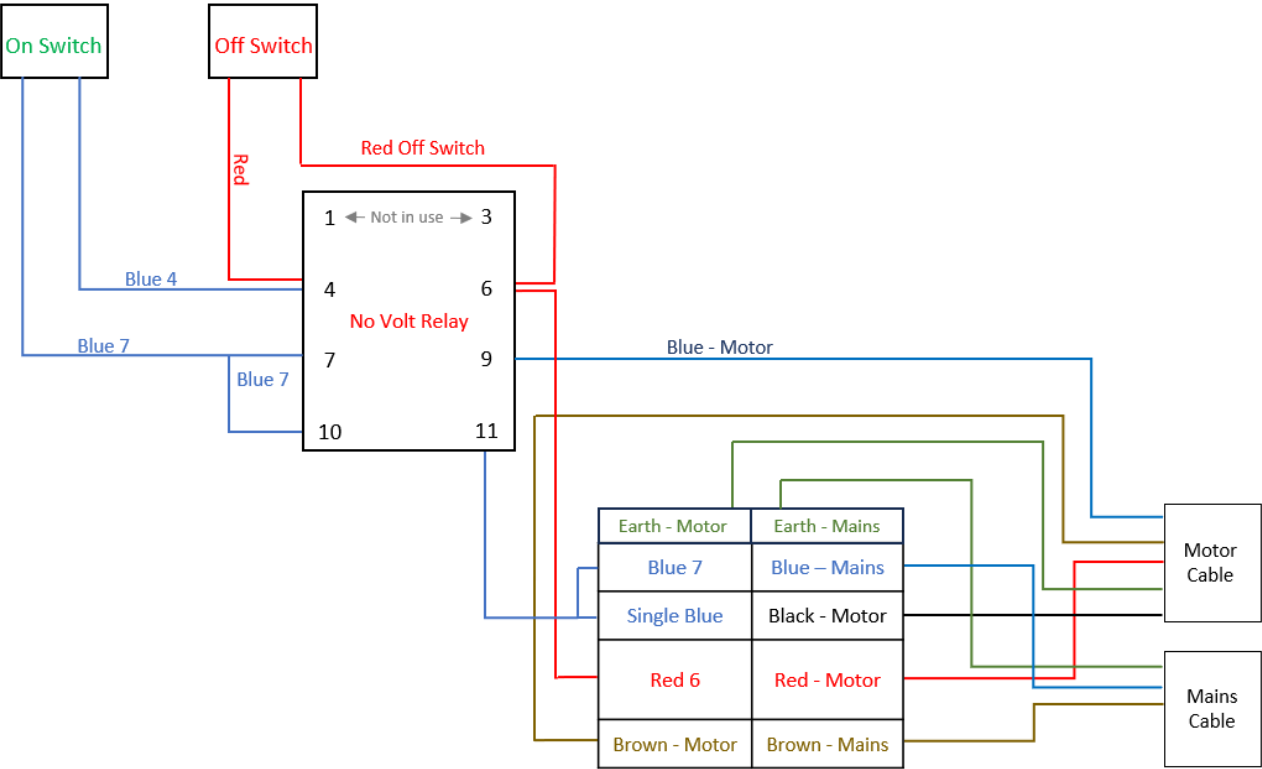
1. Disconnect motor cable from the control box
2. Open the cable gland and push motor cable through the gland into the pedestal
3. Remove the top casting from the chamber
4. Lift out the rotor plate using the two lifting hooks provided
5. Unscrew the 4 bolts securing the peeling chamber to the spindle housing. Please be aware not to stretch the bearing gasket
6. Release the 4 bolts on pedestal beneath the chamber
7. Remove the water outlet gasket from around the water outlet casting
8. You should now be able to lift out the complete bearing housing assembly including the geared unit and the geared unit mounting (this is a 2-man job)
9. Unscrew the bolts holding the geared unit mounting in position and release the 4 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
10. Using a mallet you should now be able to drive the coupling out of the machine
11. Remove oil seal rings on either side of the bearing housing. Remove both oil seals and bearings
12. To reassemble the new parts reverse the above steps.

On/Off Switch Wiring Diagram – Single Phase (3 wire) – Used since August 2014



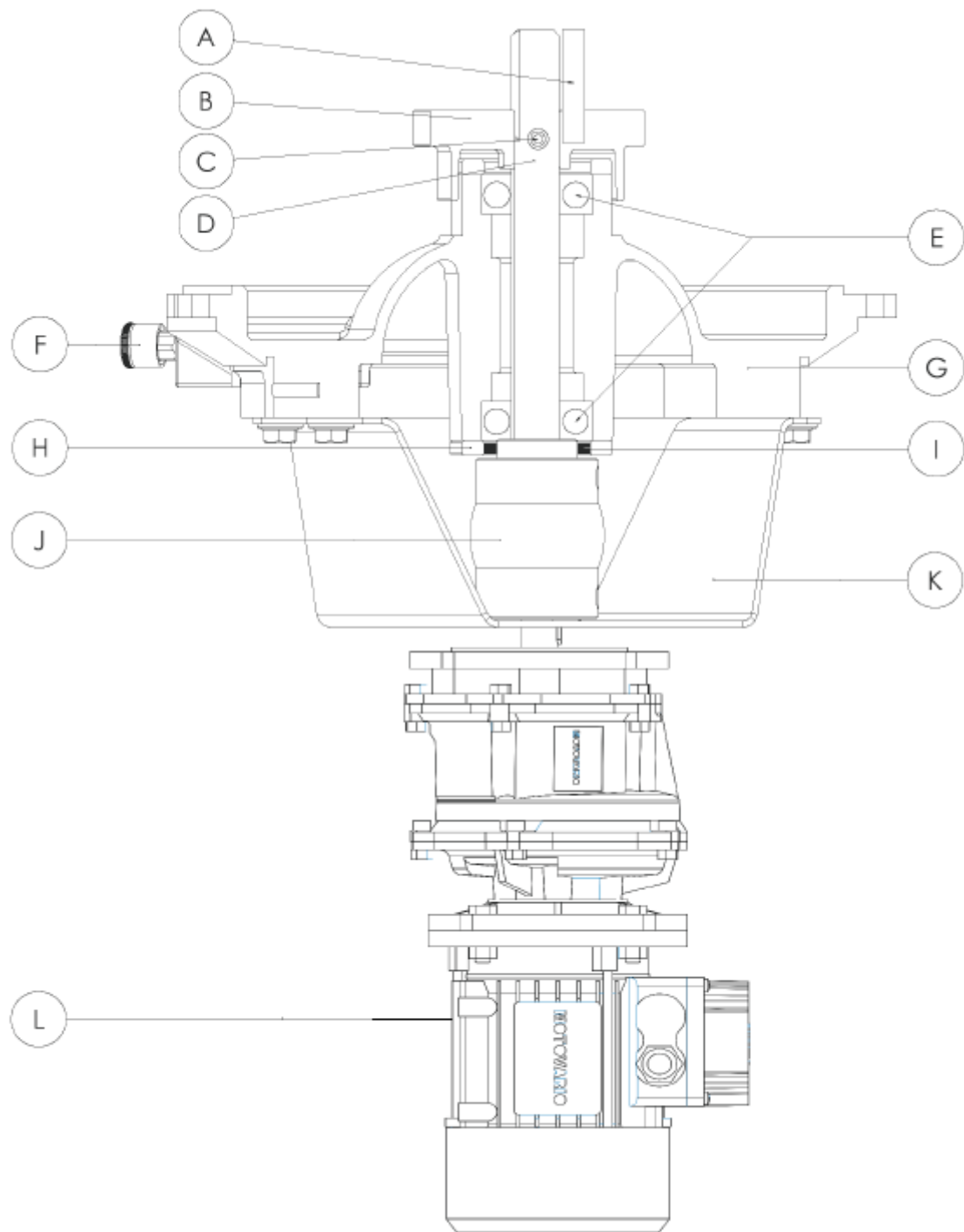
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On/Off Switch Wiring Diagram – Single Phase (5 wire) – Used up to August 2014



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Breakdown Drawing



Parts List

Item	Quantity	Part Number	Description
		9P07	Drive Coupling Assembly (not sold as individual parts), comprising:
A	1	PD16M	Drive Peg (Metric)
B	1	PD02C	Drive Coupling
C	1	PD17	Dowel/HT Pin
D	1	PS02	Spindle/Shaft
E	2	PB02	Bearing
G	1	PS01C	Spindle Housing
H	2	PO02C	Oil Seal Ring
I	2	PO01	Oil Seal
J	1	9P25/MOD	Flexible Coupling
K	1	PG16/MOD	Gearbox & Motor Mounting
L	1	PM16	Motor & Gearbox

Common Spare Parts List




Quantity	Part Number	Description
1	PC06	Chamber Blanking Bolt
1	9T23M	Door Cam w/ Screw, Nut & Washer (GU4)
1	9P76	Door Cam w/ Screw, Nut & Washer (GU8)
1	PG04	Adaptor Gasket – 14lb & 28lb (GU4 & GU8)
1	PG05	Spindle Housing Gasket (GU4) Only
1	PG06	Water Outlet Gasket
1	PG07	Water Outlet Cover Gasket
1	PL01	Rubber Lid
2	PL04C	Lifting Hook
1	PR02C	Rotor Plate – 14lb (GU4)
1	PR01C	Rotor Plate – 28lb (GU8)
1	PT06C	Top Casting – 14lb (GU4)
1	PT05C	Top Casting – 28lb (GU8)
1	WDC01	Cable Gland
1	9P31	Door Gasket (Seal) – 28lb (GU8)
1	9P32	Door Gasket (Seal) – 14lb (GU4)
1	9P84	Water Inlet, Nut & Washer
1	9P58	Grease Lubricator & Copper Tube
1	9P81	Wall Mounted Starter
1	9T02	Door Handle, Bolt & Bush (Imperial)
1	9T02MM	Door Handle, Bolt & Bush (Metric)

Spare Parts and Service

For more information on Metcalfe spare parts, accessories and service support 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 machine.



			
metcalfe TM			
Tel: +44 (0)1766 830 456 Fax: +44 (0)1766 831 170			
Serial No:			
Model:		Phase:	
V	Hz	W	
M:	Yr:	Kg	

Metcalfe Sales & Spares Department

sales@metcalfecatering.com

Metcalfe Service Department

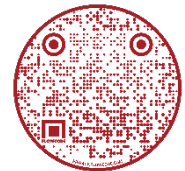
service@metcalfecatering.com

Metcalfe Website

www.metcalfecatering.com

Metcalfe Telephone Number

01766 830 456



Additional copies of this service manual can be obtained by contacting the sales or service 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

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

1/2025

Metcalfe Catering Equipment Ltd
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