



Metcalfe GU4 & GU8

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

Potato Peelers

Installation & Operating Instructions



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

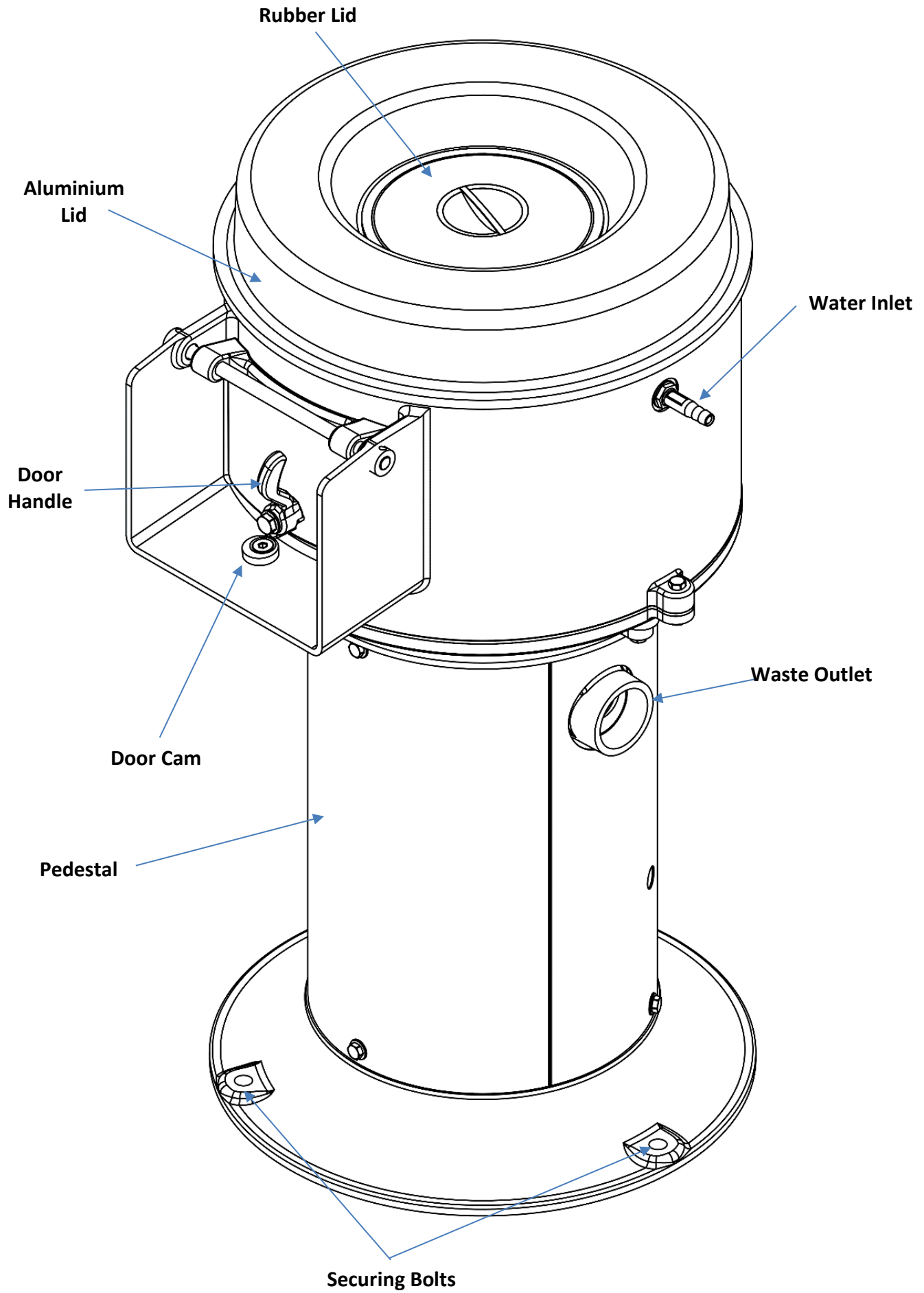


GU8 Low Pedestal

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Your Peeler



Metcalfe GU4 & GU8 Potato Peeling Machines

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

- Powerful direct gear drive motors. The GU4 6.3kg and GU8 12.6kg models have 0.5hp geared units
- Low and high (sink height) pedestal models available
- Designed to enable the user to operate, clean and maintain with the minimum of effort
- Motor and gearbox units are housed inside the pedestal therefore no external projections
- The drive between the output shaft of the unit and the drive shaft of the peeler is by means of a flexible coupling which will prevent damage to the motor or gearbox if the machine is accidentally jammed or overloaded
- Top casting removeable without tools so that the rotor plate can be lifted out. Turn on water and whole machine is flushed clean. Cleaning should be carried out daily
- Rotor plate bonding is abrasive grit. 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
- All Metcalfe pedestal peelers are available with either single or three phase motors
- All single-phase peelers are supplied with a wall mounted starter which incorporate the 'on' switch, emergency stop, no-volt release, overload protection features and are fitted with a 13amp plug
- All three phase peelers are supplied with cord only
- Machines fitted with a water inlet and hose connection incorporating an air-break. Stop tap can be fitted if required. Provision for fitting water inlet on either side of machine
- Waste outlet screwed 2" BSP female
- Hammer grey painted finish
- CE Approved

Specifications

Model	Capacity (Kg)	Output (Kg per hour)	Phase (Ø)	Motor (Volt)	Frequency (Hz)	AMP (A)	Power (kW) / (hp)
GU4 & GU8	6.3 / 12.6	80 / 160	1	230	50/60 variable	1.89	0.37 / 0.5
GU4 & GU8	6.3 / 12.6	80 / 160	3	440	50/60 variable	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

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.

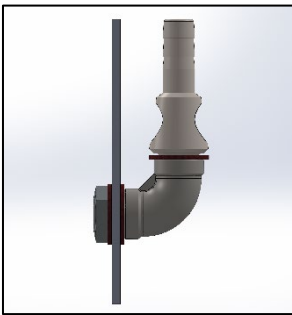
You should receive with your peeler:

- 1 x Water Inlet Nozzle
- 2 x Lifting Hook
- 1 x Instruction Manual

If any of the above items were not received with your peeler, please refer to page 9 for contact details and inform us immediately for replacements.

The machine should be secured to the floor before first use.

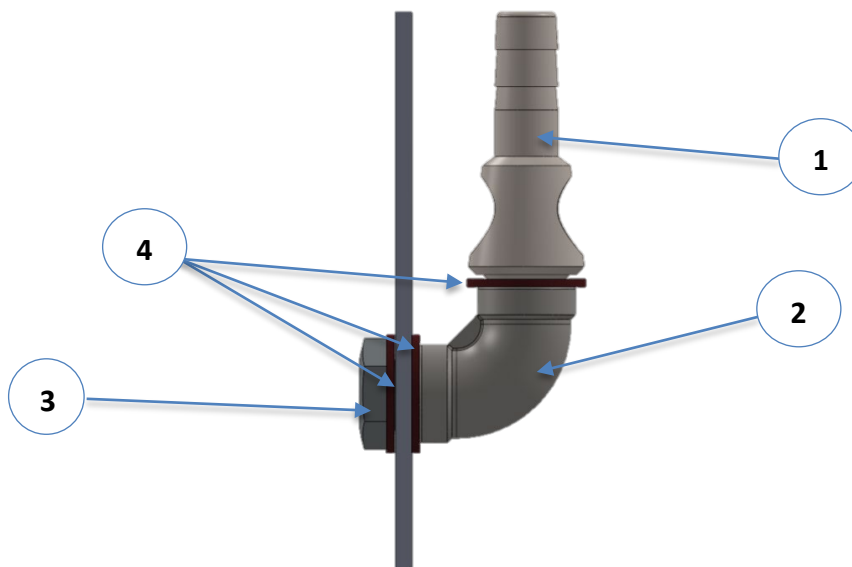
Water Supply Connection



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.

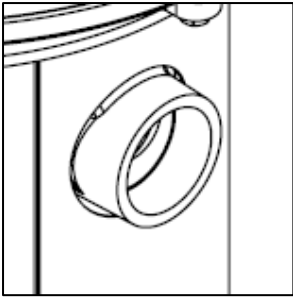
1. Thread the water inlet valve (1) onto the elbow joint (2), ensuring a fibre washer (4) is placed between the two.
Ensure the valve is tightened securely to eliminate leakages.
2. Take the water inlet bush (3) with a fibre washer (4) placed over it and feed through the chamber wall from the inside.

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 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 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.

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.

Filtershield® (optional extra)



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 Filtershield 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

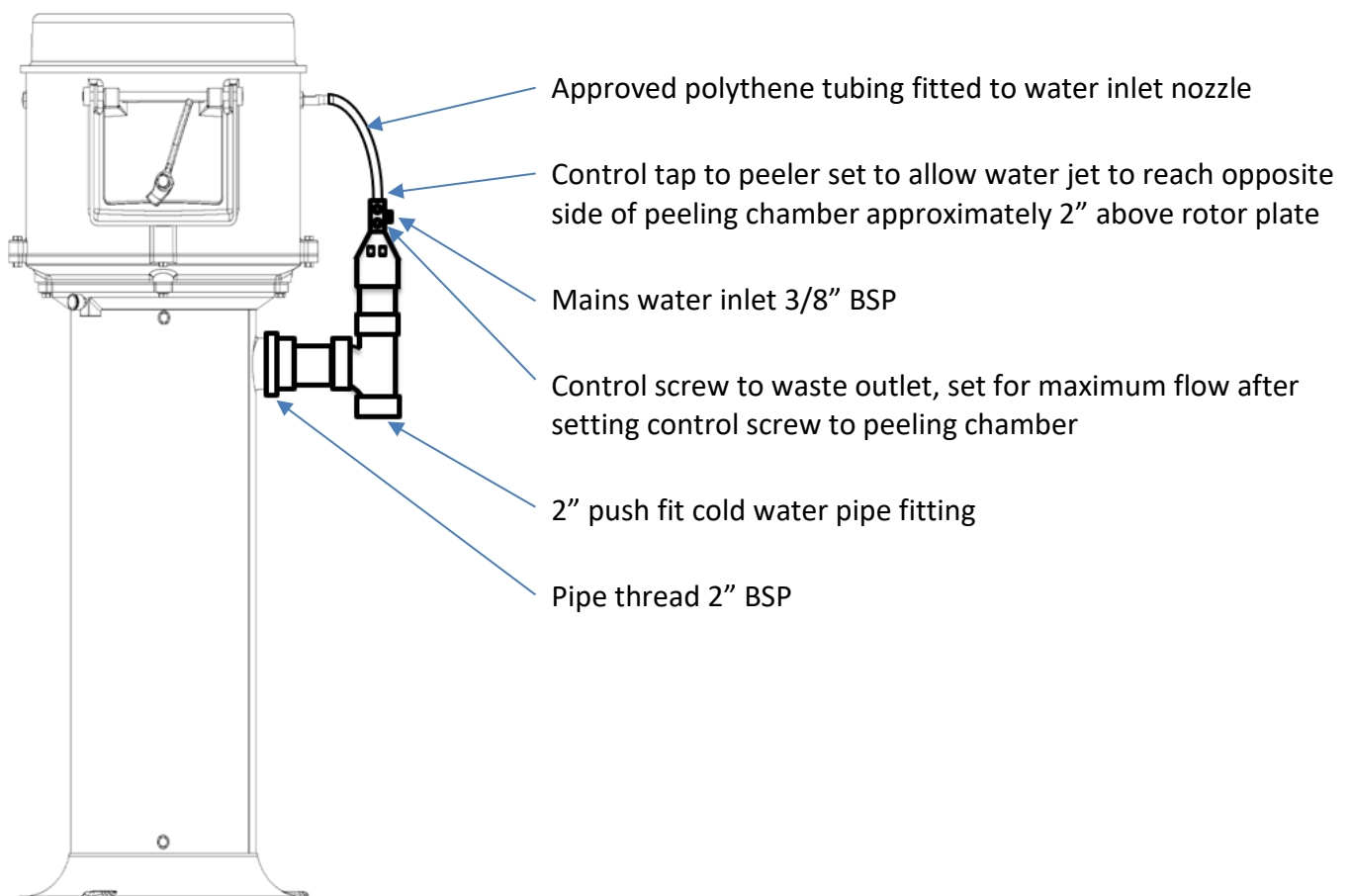
Waste Disposal Adaptor (optional extra)



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.

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.



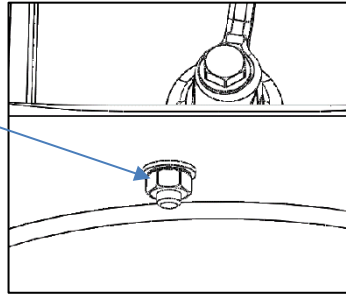
DO NOT use cleaning materials containing abrasives or bleaches.

Maintenance

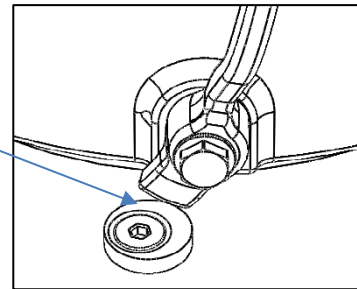
How to Adjust Door Cam

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.

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 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

Metcalfe Service Department

Metcalfe Website

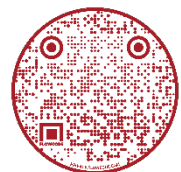
Metcalfe Telephone Number

sales@metcalfecatering.com

service@metcalfecatering.com

www.metcalfecatering.com

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:

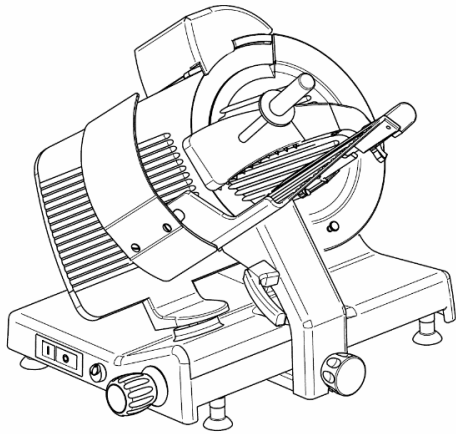
- Mixer attachments (beater, whisk and dough hook)
- Chipper blades
- Parts purchased or supplied for the repair of Metcalfe equipment

This warranty does not cover the following:

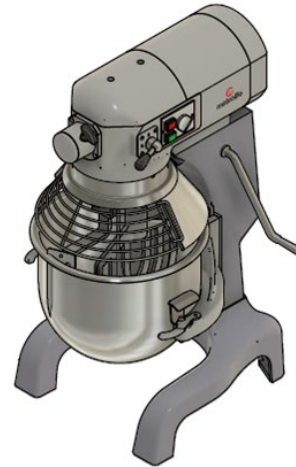
- Failure due to incorrect installation
- Failure due to neglect, abuse, careless handling or misuse of machine
- Failure caused due to improper maintenance
- Blender clutches
- Knives and gears on can openers
- Sharpening of slicer blades
- General wear and tear

Metcalfe 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:



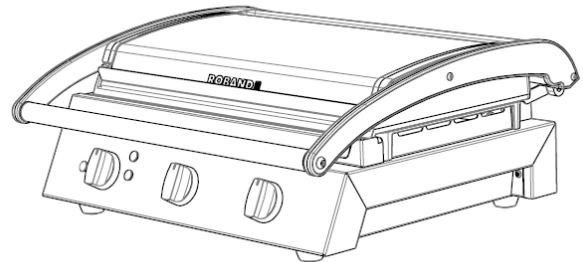
NS Slicers



Mixers



Ceado



Roband



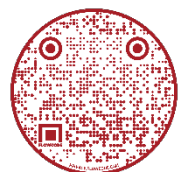
Food Preparation Machines
Made in Sweden 🇸🇪



halde.com

1/2025

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