

Bench Potato Peelers Quick Reference Guide



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. Fill no higher than the top of the diamond serrations for optimal peeling and to prevent overloading. 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 contacted 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. 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 would loosen the abrasive grit.

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



DO NOT use cleaning materials containing abrasives or bleaches.

Maintenance

Aside from regular cleaning of the machine, particularly the rotor plate, it is essential that the peeler is checked regularly to ensure everything is in full working order.

Check the rotor plate is rotating smoothly – if it is wobbling or making a noise then book a service call immediately as this is an indication that the bearings are damaged and failure to repair these quickly could result in extensive and costly damage to the machine.

Over time the door may loosen slightly. If this happens a door cam has been fitted to enable the operator to retighten the door. Full instructions on how to do this can be found in the instruction manual. See our website for this document if it is not located with the machine.

To book a service call please contact our Service Department on 01766 830 456 or email service@metcalfecatering.com. 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.

