

This document is to be used in conjunction with the original manufacturer's manual.

The symbols correspond with the numbered drawings of the original manual

The reference language for these instructions is French.

GB

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Introduction

The User Manual contains useful information for the user on how to work correctly and in complete safety, and is designed to make it easier to use the machine (called «machine» or «appliance» below).

What follows is in no case intended to be a long list of warnings and constraints, but rather a series of instructions meant to improve the service provided by the machine in every respect, and particularly to avoid a series of injuries or damage to equipment that might result from inappropriate procedures for use and management.

It is essential that all the people responsible for transporting, installing, commissioning, using, maintaining, repairing or dismantling the machine should consult this manual and read it carefully before proceeding with the various operations, in order to avoid any incorrect or inappropriate handling that might result in damage to the machine or put people's safety at risk.

It is just as important that the Manual should always be available to the operator and it should be kept carefully where the machine is used ready for easy and immediate consultation in case of any doubt, or in any case, whenever the need arises.

If after reading the Manual, there are still any doubts concerning how to use the machine, please do not hesitate to contact the Manufacturer or approved After Sales Service provider, who is constantly available to ensure quick and careful service for improved machine operation and optimum efficiency.

Note that the safety, hygiene and environmental protection standards currently applicable in the country where the machine is installed must always be applied during all phases of machine operation. Consequently it is the user's responsibility to ensure that the machine is operated and used solely under the optimum safety conditions laid down for people, animals and property.

Presentation

1.1 DESCRIPTION

This 5kg peeling machine is used essentially for vegetables to be peeled or for spin-drying vegetables, depending on the equipment being used.

There is a T5E «mussels» version :

- Motor 1000 rpm – «Special mussel» bowl and plate
 - A Water inlet (clip-on shower head)
 - B Removable cover
 - C Removable bowl

D Filter case (receiving optional filter)

E Waste water evacuation

F Partition

G Stainless steel ferrule

H Electric controls

I Bottom



The «mussels» version cannot be used to peel potatoes, even with an abrasive plate.

Installation

2.1 DIMENSIONS AND WEIGHT (for information only)



2.1

- Gross weight packed without equipment: 22,5 kg
- Net weight: 19,7 kg

- Packed sizes : 470 x 480 x 620 mm

- Overall machine dimensions : 422 x 390 x 600 mm

2.2 LOCATION

- The peeling machine requires:
 - Connection to the cold water system with a nearby shutoff tap (see § 2.3)
 - A large enough drain to the main drain (see § 2.4)
 - An electric power supply (see § 2.5)
- It can be mounted:
 - On a totally stable and horizontal non-resonating support (table, cabinet, sink top) with a height included between 500 and 900 mm.

Note: In this case, the peeling machine can be removed easily after disconnecting the power outlet and the flexible water supply pipe or unclipping the water inlet (shower head) from the cover.



Never place the peeling machine in a sink (risk of water leaking into the motor).


2.3 CONNECTION TO THE WATER SYSTEM


- The peeling machine operates at network pressure and at low water flow rate.
- In conformity with the sanitary regulations, the machine water inlet is above the overflow level at a standardized distance (spill-over device).
- The machine is supplied with a 1 m long flexible hose having a 1/2 female connection mating with the shutoff tap.

• The clip-on water inlet of the cover means that the machine can be removed without needing to touch the connecting pipe.

Note: If the peeling machine has to be moved regularly, provide a connecting pipe equipped with quick couplings.


2.4 WASTE WATER DRAIN AND WASTE SEPARATION

- Waste separation is necessary, depending on the size of such waste (pieces of peel, skin, starch, foam, soil) depending on the equipment used (see § 3.2)
- Some installations have starch decanting tanks to which connection can be made directly. For other installations, we advise a filter mounted on the peeling machine to prevent clogging and bad smells.  2.2
- The machine is provided with a drain flexible hose 0.7 m long, not assembled.

- Screw on the flexible hose, LH thread, counter-clockwise  1.1

Recommendations:

To drain off the waste water correctly, avoid:

- Vertical falls opening onto a manhole (causing foam to form),
- Abrupt bends,
- Flattened, deformed or shrunken pipes,
- Counter-slopes or excessively shallow slopes  2.2b

2.5 ELECTRICAL CONNECTIONS

- The machine is supplied with single-phase power by a 2-pole + ground molded plug. A standard 2 pole + earth wall socket will be required, rated at 16 A visible and accessible for the operator.
- Check that the electric system voltage corresponds to the value indicated in the nameplate.
- The installation must be protected by a differential circuit-breaker and a 16 A rated fuse.



Grounding is mandatory

• Motor characteristics:

power Supply(V)	Rated Power(W)	Frequency (Hz)	Current (A)	Electrical Consu(kWh)	Speed rpm
230/240	250	50	2,3	0,43	1500
115	250	60	3,8	0,43	1500
230/240	120	50	1,5	0,23	1000
Special mussels					

To PAT test the Electrolux Range of Food Preparation Equipment, the PCB board needs to be disconnected before any test is done. This is due to the fact that the boards are fitted with a grounding diode that can give incorrect result during such a test. Also on a standard appliance a flash test of 25 amps and up to 3000v is used but, as you would expect, to use this on equipment, which has a printed circuit, board would be quite destructive to that board. We would recommend the use of a PAT tester approved for computer systems which use a lower rate of amps.

The appliance is perfectly safe and is CE certificated. There are two ways to get overcome this problem.


- Disconnect the board as instructed and test using test for PC's,
- Or install the mixer on a fused spur (no plug) as this takes it away from being a portable appliance and the PAT test is then not needed.

Use and Safety



Any other use than that described in this manual will not be considered normal by the manufacturer.

3.1 OPERATION - SAFETY

- The safety of the user is ensured by:
 - The need to press the ON pushbutton after a stoppage ("no voltage" device)
 - Compliance with the instructions of this manual for use, cleaning and maintenance of the machine.
- Control box  3.1
- I ON pushbutton
- O OFF pushbutton
- An adjustable time-lag relay in the machine ensures the operating cycle (preset to 3 minutes).
Time lag relay adjustment:
 - Turn the machine over.

- Remove the round rubber cover.
- Using a screwdriver, set the desired time (as a percentage)

E.g.:

3 = 3 min. (standard adjustment)

1 = 1 min

2 = 2 min.


a) Startup:

- Press the ON button to begin a 3-min. cycle.
- Automatic stoppage at cycle end.

d) Stoppage

- The O button stops the machine in its operation.
- An impulse on I engages another 3-minute cycle.

3.2 VARIOUS EQUIPMENT

- ABRASIVE PLATE**  3.2a
 - To peel fine-skin vegetables (potatoes, new carrots, salsify).
 - The skin wears on contact with the abrasive grain.
 - Filter recommended for intensive use or for small-section drain (to be drained every 2 peeling cycles).

- SPIN-DRYING BASKET:** as an option, used for washing and spin-drying salad, parsley and various aromatic herbs.




3.3 CAPACITIES (FOR INFORMATION ONLY):

- Nominal load per operation:
 - Potato peeling (kg): 5
 - Salad spin-drying: 1 plant / parsley approximately 500 g.
 - Scraping mussels: 4/5 Kg according to size.

• Indicative outputs (kg/h):


- Potato peeling : 80 kg/h

3.4 EQUIPMENT STARTUP AND PROCEDURES

- Fit the filter into housing D (see 2.2)  2.2
- Place tank C on base F, locking it by turning it clockwise



- Then place the abrasive plate on the drive shaft. Turn the tray by hand to lower it onto its drive pin.

- With the vegetables loaded, fit the cover, locking it by turning it (clockwise direction ). If the shower head is not on the cover, clip it in place.

The peeling machine is ready to operate.  3.4b



Check that the plate is correctly positioned. (tray fully horizontal)

3.5 PROCEDURE FOR PEELING, BRUSHING AND WASHING

• Loading

- Add a load of vegetables and close the cover.

Note: The minimum product loading level must not exceed the edge of the cylinder.



Do not overload - Do not pack the products down. Any overloading will be detrimental to the quality and speed of work.

- Open the water inlet tap, making sure that the shower head is clipped on to the cover.
- Start up.

• Unloading

- Close the water inlet tap.
- Unlock the cover and remove it.
- The cover shower head can be unclipped for cleaning the base.
- Unlock the cylinder, which can be transported with its content and the plate.



Be sure to empty the filter at the end of peeling.

3.6 RECOMMENDATIONS FOR USE

• For peeling vegetables:

- There is no need to wash vegetables before peeling them.
- Do not work with too small a quantity.
- Peel vegetables of the same size
- Cut vegetables that are too long (salsify), protuberances, carrot forks.
- Peeling time: 3 min. depending on type of vegetables.

Cleaning and hygiene

4.1 AFTER USE 4.1

Separate all removable parts:

- Tank, cover, abrasive plate for soaking or washing in a machine.
- For the mussels bowl and plate, it is strongly recommended to brush before machine washing in order to eliminate residue from the previous mussel cleaning session.
- It is mandatory to empty the filter basket and clean it under the tap.

- Clean the outside of the machine using a damp sponge.

Note: Do not use abrasive detergent which can score the surfaces or chlorine-based detergents which will tarnish the aluminum or cause the plastics to fracture.



Do not wash the machine with a high pressure jet.

Operating incidents

5.1 THE UNIT FAILS TO START, CHECK THAT:

- The machine is correctly connected.
- The electric power at the power outlet is suitable.
- The load is not too heavy.

5.2 ABNORMAL NOISE

- Setpoint the machine.
- Check the positioning of the rotating equipment (see § 3.4).
- Check that no pebbles or foreign matter have remained in the peeling chamber (risk of jamming and deterioration of the plate).
- If the noise persists and the machine turns abnormally when empty, check that:
 - The belt is not worn (see § 6.1)
 - The plate turns by hand without effort.

5.3 JAMMING OF PLATE OR SPIN-DRY BASKET

- Disconnect the machine.
 - Remove the cover.
 - Raise the machine by the hub.
 - Strike the drive shaft at the middle of the hub with an interposed aluminum or plastic shim, dia. 12 max.
- Note:** Clean and grease the machine drive shaft regularly using tallow or food quality grease.

5.4 QUALITY OF WORK

- Insufficient, irregular peeling with the forming of flats can be caused by:
 - Too short a peeling time (see § 3.1)
 - An excessive load of products (see § 3.3)
 - Vegetables that are too long, of unequal size or that are too soft.
 - A worn or fouled abrasive plate.



If the incident persists, refer to your dealer's maintenance service.

5.5 WATER LEAK UNDER THE MACHINE

- Check that the drain hose does not have any kinks in it (see §2.2)

Maintenance

6.1 MECHANISM

- This peeling machine requires minimum maintenance (the motor bearings and those of the mechanism are greased for life).
- At least once year, it is advisable to check the wear of the belt.
- To gain access to the mechanism, motor and electronic components:
 - Disconnect the machine.
 - Turn it over and remove the 5 screws attaching the bottom and the control box.
 - The capacitors may conserve an electric charge. To avoid any risk on Maintenance, it is advisable to discharge them by connecting their terminals using an insulated conductor (e.g. a screwdriver).
- Changing belts:
 - Unscrew the 4 attaching screws of the motor bracket (Philips head screwdriver).
 - Approach the motor and slide it onto the drive pulley to remove it.
 - Fit a new belt.
 - Tension the belt slightly, using a screwdriver as a lever (passage hole in motor support).
 - Lock the 4 motor support attaching screws.

6.2 EQUIPMENT MAINTENANCE

- **ABRASIVE PLATE:** In the event of a lack of efficiency:
 - Deteriorated abrasive fabric revealing the bottom of the plate (failure to renew vegetables and formation of flats): Change the plate.
 - Plate fouling (deposits of limestone, soil and starch): Brush the plate clean.

6.3 ELECTRIC COMPONENTS

 **6.3** See the circuit diagrams at the end of the manual

• Wire color identification:

- Power circuit: black
- Control circuit: red
- Phases: L1
- Neutral N
- Ground B/C green/yellow

• Component identification:

- 0 : OFF pushbutton
- I : ON pushbutton
- M : Motor
- CPu : Power board
- CC : Control board
- Rt : Time delay relay
- CD : Starting capacitor
- CP : Permanent capacitor
- R : Starting relay

6.4 MAINTENANCE ADDRESS

As a priority, we suggest that you get in touch with the machine vendor.



For any request for information or to order spare parts, stipulate the type of machine, the serial number and the electrical characteristics.

The manufacturer reserves the right to modify and improve products without prior notice.

Dealer's stamp:


Date of purchase:

Conformity with regulation

The machine has been designed and manufactured in conformity with :

- The machine directive 2006/42 EEC,
- The CEM directive 2014/30 EU,
- 2011/65/EU Directive on the restriction of the use of certain hazardous substances

2002/96/CEE « WEEE »

The symbol «  » on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact the sales agent or dealer for your product, your after-sales service, or the appropriate waste disposal service.

2006/12/CEE “Waste”

The machine is designed so that it does not contribute, or as little as possible, to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to observe the recycling conditions.

94/62/CEE “Packaging and packaging waste”

The packaging for the machine is designed so that it does not contribute, or as little as possible to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to eliminate the various parts of the packaging in appropriate recycling centres.

- To the European standards :

EN 13208-2000: Vegetable-peeling machines, hygiene and safety.

This conformity is certified by:

- The CE conformity mark, attached to the machine.
- The corresponding CE declaration of conformity, associated with the warranty.
- This instruction manual, which must be given to the operator.

Acoustic characteristics:

- The acoustic pressure level measured in accordance with the test code EN ISO 3743.1-EN ISO 3744 (< 70dBA).

Protection indices as per the EN 60529-2000 standard:

- IP55 electrical controls.
- IP34 overall machine.

Integrated safety devices

- The machine has been designed and manufactured in compliance with the relevant standards and regulations, mentioned above.
- Before using the machine, the operator must be trained to use the machine and informed of any possible residual risks (personnel training obligation)

Food hygiene:

The machine is made from materials that conform to the following regulations and standards:

- Directive 1935/2005/CEE: Materials and objects in contact with foodstuffs.
- Standard EN 601-2004: cast aluminium alloy objects in contact with foodstuffs.

The surfaces of the food area (excluding the abrasive parts) are smooth and easy to clean. Use detergents that are approved for food hygiene and respect the instructions for their use.