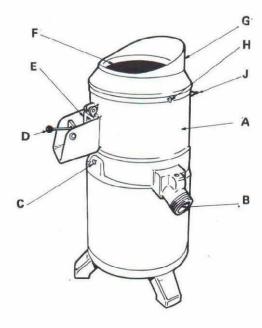
INSTRUCTIONS FOR CARE, OPERATION & MAINTENANCE OF

C 28 F POTATO PEELER



INSTALLATION - Electrical

Connect to a suitable switch and see that the tagged end of the earth wire is connected to a suitable earth.

If more convenient for wiring to the supply, the cable can be brought out from the opposite side. To do this, the cable gland and the blanking-off plug must be interchanged. Direction of rotation of the plate is clockwise. This is important. If, in the case of a three-phase A.C. machine, the plate revolves in the wrong direction, interchange any two leads.

INSTALLATION - Mechanical

The machine should stand on a level surface but does not normally need bolting down. If, however, it is desired to do so (e.g. on board ship), the feet are slotted for this purpose. Place the peeling chamber (A) in any suitable position relative to the waste pipe (B) and secure by the two thumbscrews (C). The hopper (G) can be turned into any position convenient for loading and secured by the thumbscrew (H).

Connect a suitable pipe between the water supply fitting (J) and a water supply tap. Connect a pipe (rubber, canvas or any other suitable material) to the waste pipe (B) and lead to a drain.

OPERATION

Make sure the door (E) is secured by the handle (D). Turn on water, switch on, pour in vegetables and put on splash lid (F). Note — Do not exceed rated capacity.

When vegetables are peeled, turn off water, open door and allow revolving plate to discharge them into a suitably placed receptacle. Close door, turn on water and proceed as before.

CLEANING

Daily — After use, run the machine empty for a minute or so with the water turned on.

Weekly — Remove the peeling plate, using the hooks provided. Scrub the abrasive surface with a stiff brush to remove dirt which will otherwise form a smooth surface. Clean the underside of the plate and the bottom of the peeling chamber. Grease the hub of the plate and the end of the driving shaft.

IMPORTANT — The cup shaped recess at the bottom of the peeling chamber is provided to keep water and mud away from the driving shaft. A drainage channel from this cup to the outside of the machine will take away any water which may inadvertently get in the cup. SEE THAT THIS DRAINAGE CHANNEL IS KEPT CLEAR.

LUBRICATION

The gearbox is drained before despatch and must be filled before use. To obtain access for this operation, remove the top and bottom screws which pass through the enclosure covers where they overlap to the right when facing the waste pipe (B). Remove the top and bottom fixing screws on either side of the overlap. The covers will open far enough to give full access to the hexagon headed filler plug on the top face of the gearbox. Remove this plug. Remove the smaller of the two square headed plugs from the underneath of the machine, below the motor. This is the oil level plug. (The larger plug is the oil drain plug). Pour the oil supplied with the machine into the filler hole, allowing time to settle, until it overflows from the level plug hole. Replace the plugs and the panel screws.

Grease the hub of the revolving plate, the tapered end of the driving shaft and crosspin. Remove the hopper (G) and lift the plate into the drum and on to the end of the spindle, using the two lifting hooks provided. Make sure that the slot in the plate has engaged the crosspin. Replace the hopper and close the door (E) by means of the handle (D). The machine is now ready for use.

Every four months, drain and refill the gearbox, gaining access as described under INSTALLATION — Mechanical. Use CRYPTO-PEERLESS S.M. Gear Oil.

Remove the cap of the grease cup from the top of the central column. Fill with light grease and screw down. Replace the enclosure cover screws.

Keep the top of the drive shaft, the crosspin and the hub of the revolving plate well greased, and keep the door hinges well oiled. Keep all thumbscrews greased and free-turning.

INSPECTION SERVICE

Regular service is necessary on all machines if they are to be maintained in good working order. Our Inspection Service Contract Scheme is available to all Users of CRYPTO-PEERLESS machines for an annual premium. Adoption of the scheme ensures regular maintenance and you will save pounds in the years to come. We shall be pleased to send you details and any additional information which may be required on the operation of this machine. We have Branches in all main centresand should you experience any difficulty whatsoever, we shall be pleased to assist you.

WHEN ORDERING SPARE PARTS ALWAYS QUOTE THE SERIAL NUMBER OF THE MACHINE GIVEN ON THE NAME-PLATE AND DESCRIBE FULLY THE PARTS REQUIRED.

SWITCH ON BEFORE LOADING.

DO NOT OVERFILL PEELING CHAMBER.

OVERLOADING LENGTHENS PEELING TIME AND WASTES POTATOES.

KEEPSHAFT AND CROSS PIN GREASED, AND CLAMP SCREWS AND DOOR HINGES OILED.

WHEN THE MACHINE IS BEING CLEANED, ADJUSTED OR DISMANTLED IT MUST BE DISCONNECTED FROM THE ELECTRICITY SUPPLY

