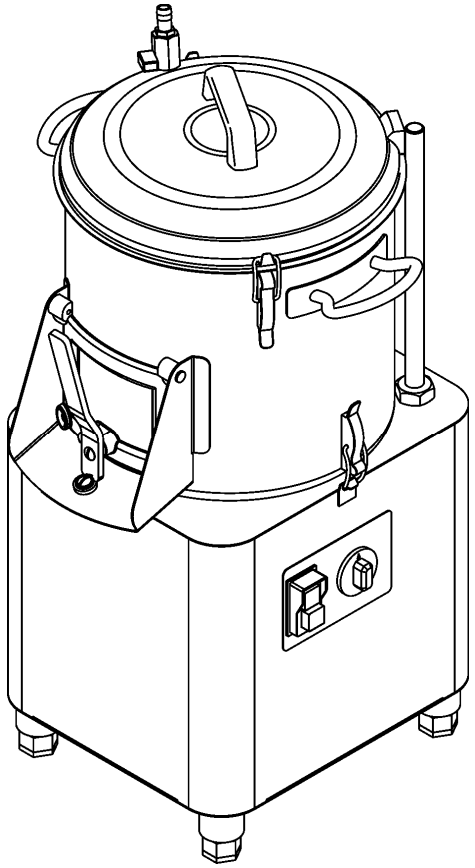
Potato peeler: **PPJ 6 SC** CE
Shell washer: **LCJ 6 SC** CE

USE AND MAINTENANCE INSTRUCTION MANUAL



Ed. 05/2011

AFTER SALES CENTRE
AUTHORISED DEALER

CHAP.7 - MAINTENANCE

7.1 - GENERAL

Before carrying out any maintenance operation it is necessary that:
the plug be disconnected from the network in order to isolate completely the machine from the rest of the plant.

7.2 - BELT

The belt does not require adjustment. Usually it must be replaced after 3/4 years, in this case call the “AFTER SALES CENTRE”.

7.3 - FEET

Over time the feet can deteriorate reducing the stability of the machine. Replace them.

7.4 - POWER CABLE

Periodically check the wear of the cable and if necessary call the “AFTER SALES CENTRE” to replace.

CHAP.8 - DISMANTLING

8.1 - PUTTING OUT OF ORDER

If for any reason the machine is put out of order, make sure that it cannot be used by anybody: disconnect the electric connections.

8.2 - WEEE Waste electrical and electronic equipment



For the purpose and effect of art. 13 of the Legislative Decree dated 25th July 2005, n. 151 “Implementation of Directives 2002/95/CE and 2002/96/CE, relative to the reduction of the use of hazardous substances in electrical and electronic appliances as well as disposal of waste”

The crossed out waste bin symbol on the appliance indicates that the product must be disposed of separately from other refuse at the end of its working life.

Differential collection of this present appliance at the end of its working life has been organised and managed by the manufacturer. The user must therefore contact the manufacturer and follow the system been adopted to allow differential collection at the end of its working life.

Suitable differentiated collection, followed by eco-friendly processing and disposal, contribute to preventing potential damage to the environment and health, encouraging the reuse and recycling of the materials of which the appliance is comprised.

Incorrect disposal of the appliance by the user may entail the application of administrative penalties as stated in the relevant Legislative Decree.

CHAP. 6 - ROUTINE CLEANING

Before starting the chapter it must be specified that:
the PPJ/LCJ 6 SC professionals line is equipped with regulation measures for electrical and mechanical protections both in functioning phase and in cleaning and maintenance phase. **RESIDUAL RISKS** exist that cannot be totally eliminated. They relate to the danger of contusions caused by inert contact with the external surfaces or abrasive inside the machine.

ATTENTION: **never insert hands inside the machine whilst in movement.**

Cleaning and maintenance operations are to be carried out only with the machine off and the power cable disconnected from the socket.

6.1 - GENERAL

Before carrying out any cleaning operation disconnect the plug from the socket in order to fully isolate the machine.

- The machine must be cleaned at the end of every working day and all machine parts that come into direct or indirect contact with the foodstuff processed must be scrupulously cleaned (the machine can be fully disassembled).
- The machine must be cleaned both inside and outside because residual waste can seriously damage it.
- Do not use hydro cleaners, high pressure water jets, brushes or other to clean the machine because they can superficially damage it. Do not use acid, corrosive or flammable substances.
- If the machine has a stand with a sieve repeat-edly empty the slag tray to avoid the water dripping.

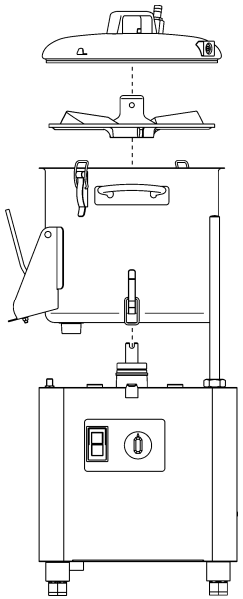


FIG. *n°12*

INTRODUCTION

- This manual has been drawn up in order to provide the customer with all information on the machine and relevant standards, as well as use and maintenance instructions that allow the appliance to be used at its best, keeping efficiency integral over time.
- This manual is to be provided to persons using the machine and for its periodic maintenance.

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5.2 - LOADING AND PROCESSING THE PRODUCT *(see FIG. n°10)*

NB: The product to be processed is to be loaded on the plate gradually from the top lid with the motor off.
The procedure to follow is:
1 load the product from the top lid, make sure that the outlet opening is well closed;
2 make sure the machine is not too full and that the product level does not exceed the abrasive band inside the machine;
3 close the top lid using the hinge;
4 open the water flow using the tap located near to the hopper.



FIG. n°10 - Loading the product

Function:
1 Use the timer to set the desired processing type (max 5 minutes.);
2 start the machine pressing button I;
3 if during functioning the lid and /or outlet opening are opened or moved without warning, the machine stops; after closing just press button I;
4 open the water flow using the tap located on the lid.

Unloading the processed product:
(see FIG. n°11)
1 close the water tap and place a large container near to the outlet opening;
2 To unload the material, open the outlet opening keeping it open with your left hand; with your right hand hold pressed button I; the machine starts unloading the product by means of centrifugal force;
3 at the end of unloading release the buttons and the outlet opening to stop the machine.

N.B.: Prevent idle running of the machine.

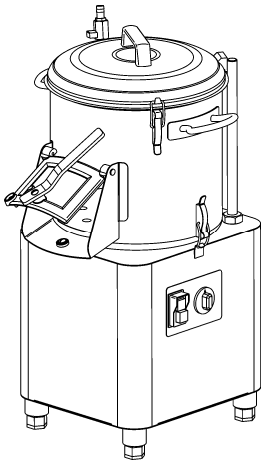


FIG. n°11 - Unloading the product

4.4 - FUNCTIONING CHECK

Before testing make sure that the top lid and the outlet opening are well locked , after which, check functioning with the following procedure:

1 check that the top lid and the outlet opening are well closed;
2 press start button I and successively stop button O;
3 when opening the lid or the outlet opening during functioning check if the machine switches off and once closed restart by pressing the I button;
4 To unload the material just open the outlet opening. Use your left hand to keep it open and use your right hand to hold pressed button I on the push button panel; the machine will start unloading the potatoes as a result of centrifugal force (*see FIG.n°11).*

CHAP. 5 - USING THE MACHINE

5.1 - CONTROLS

The controls are located on the push button panel situated on the right side.

1 Start button I
2 Stop button O
3 Timer (maximum time 5 minutes.)

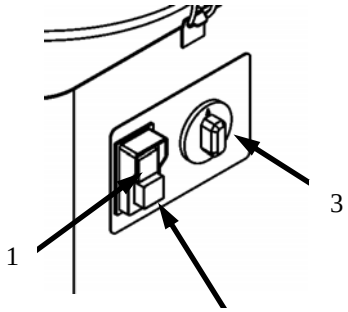


FIG. n°8 - Controls position

CHAP. 1 - MACHINE INFORMATION

1.1 - GENERAL PRECAUTIONS

- The machine must be used only by trained staff with perfect knowledge of the safety standards contained in this manual.
- If staff turnover is necessary, provide training beforehand.
- Even if safety systems are installed on the machine, prevent approaching moving parts with hands and do not touch the machine with wet or damp hands.
- Disconnect the machine's socket from the electric network before carrying out any cleaning or maintenance operations.
- Carefully valuate the residual risks when intervening for machine maintenance or cleaning (and therefore the protections are removed).
- During maintenance or cleaning remain concentrated on the operations in progress.
- Regularly check the state of the power cable (to prevent dangers it is recommended that the power cable be unwound along its entire length avoiding torsions); a worn cable or however not integral is a serious electrical danger; do not compress the cable with weights, avoid leaving it in contact with hot or sharp surfaces and do not pull it in order to remove the plug from the power socket.
- If the machine should assume or show signs of malfunctioning, it is recommended that it is not used and do not intervene directly for repairing but contact "After sales centre", visible on the back of this manual.
- Keep the START button pressed exclusively for unloading the processed product.
- Use the machine only for washing potatoes / shells / onions.

The manufacturer cannot be held responsible in the following cases:

⇒ if the machine is tampered with or safety systems are installed by non authorised staff;
⇒ if components are replaced by **non original** parts;
⇒ if the instructions in this manual are not carefully followed;
⇒ if the machine surfaces are treated with non suitable products (flammable, corrosive or harmful substances).

1.2 - SAFETY SYSTEMS INSTALLED ON THE MACHINE

The safety systems against electrical risks are conforming to Directives **2006/95/ EEC, 2004/108/EEC,** whilst mechanical safety systems are conforming to the **2006/42 EEC** Directive**.**

The machine is envisioned with:

- a micro switch, which stops the machine if the lid or outlet opening are opened *(see FIG. n°1),* does not allow switch on if the mechanism is not in the closed

position;

- N.V.R. device in the control circuit that requests machine restart in case of accidental loss of the power supply and allows the machine to be restarted by activating exclusively the start button I;

1.3 - DESCRIPTION OF THE MACHINE

1.3.1 - General description

The professional PPJ/LCJ 6 SC CE line has been projected and realised by our company with the precise purpose of guaranteeing:

- maximum safety during use, cleaning and maintenance;
- Maximum hygiene, obtained thanks to the meticulous selection of materials that come into contact with food stuff and by eliminating the corners in the part that come into contact with the part for easy and total cleaning;
- robustness and stability of all components;
- maximum silence that to the belt drives.

1.3.2 - Constructive characteristics

The professional PPJ/LCJ 6 SC are made from AISI 304 stainless steel.
The outlet opening is made from metallised aluminium; the adjustable feet are made from stainless steel; the lid is made from AISI 304 stainless steel, the processing plate is made from aluminium with a AISI 304 stainless steel; the internal walls of the container are made from abrasive resin in order to allow a greater abrasion degree with the product to be processed.

4.2 - ELECTRIC CONNECTION

4.2.1 - PPJ/LCJ 6 SC with single phase motor

The machine is provided with a power cable with a 3x1.5 mm^2 section , 1.5m long.
Connect the machine to the 230V./50Hz power source inserting a residual current device of 10A, Δ I = 0.03A.
At this point make sure that the earth plant functions correctly.
Also check that the data reported on the technical plate-serial number *(FIG. n°5)* corresponds to the data reported on the dispatch and transport notes.

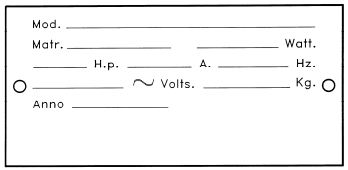
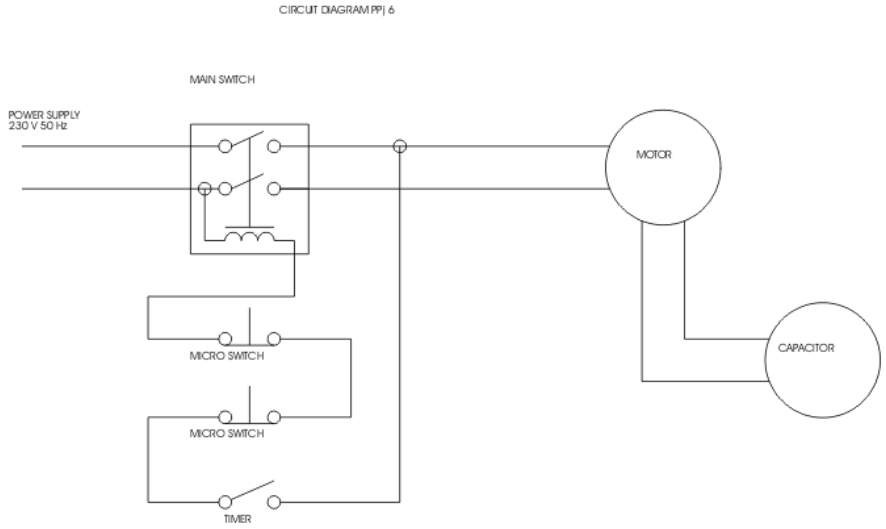


FIG. n°5 - Technical plate - serial number

4.3 - WIRING DIAGRAMS

4.3.1 - Single phase layout of the electric plant



3.2 - PACKAGING CHECK ON RECEIPT OF THE PACKAGE

On receiving the package if this shows no signs of external damage, open it and check that all the material is inside *(see FIG. n°3)*.
If however on receiving the package there are signs of maltreatment, collisions or falls, it is necessary to inform the courier of the damage and within 3 days from the shipping date indicated on the documents, draw up a precise report of the damages caused to the machine. **Do not turn the package upside down!!** When handling make sure that it is held firmly in the four fundamental points (keeping it parallel to the pavement).

3.3 - PACKAGING DISPOSAL

The package components (cardboard, possible pallets, plastic strips and polyurethane foam) are products that can be assimilated to solid urban waste; for this reason they can easily be disposed of.
If the machine is installed in countries with particular regulations, dispose of the packaging according to the provisions of the existing laws in force.

CHAP.4 - INSTALLATION

4.1 - POSITIONING THE MACHINE

The surface on which the machine is to be positioned must take into consideration the dimensions indicated in Tab. 1 (based on the model), therefore the support surfaces must be wide enough to contain it and must be well levelled and dry.
Position the machine with the water outlet (ø40 mm.) near to a sink.
Furthermore, the machine must be placed as near as possible to a tap (ø12 mm.) that allows easy and safe attachment of the feeding pipe *(see FIG. n°4)*.
The machine must also be positioned in a non saline room with a maximum humidity of 75% and a temperature included between +5°C and +25°C; however in rooms that can not cause malfunctioning of the machine.

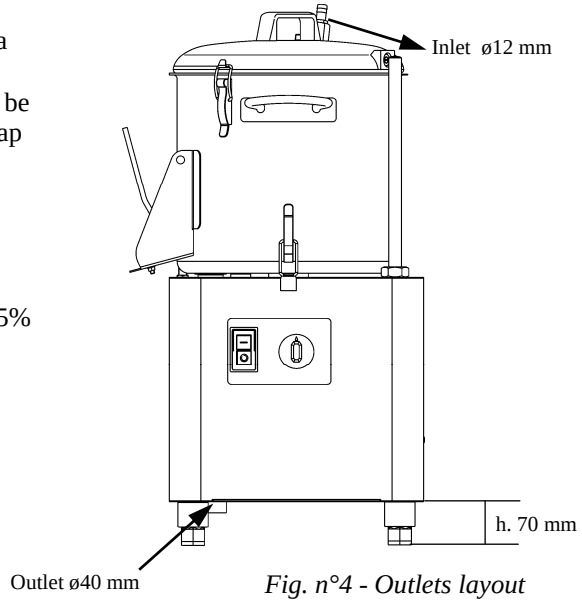


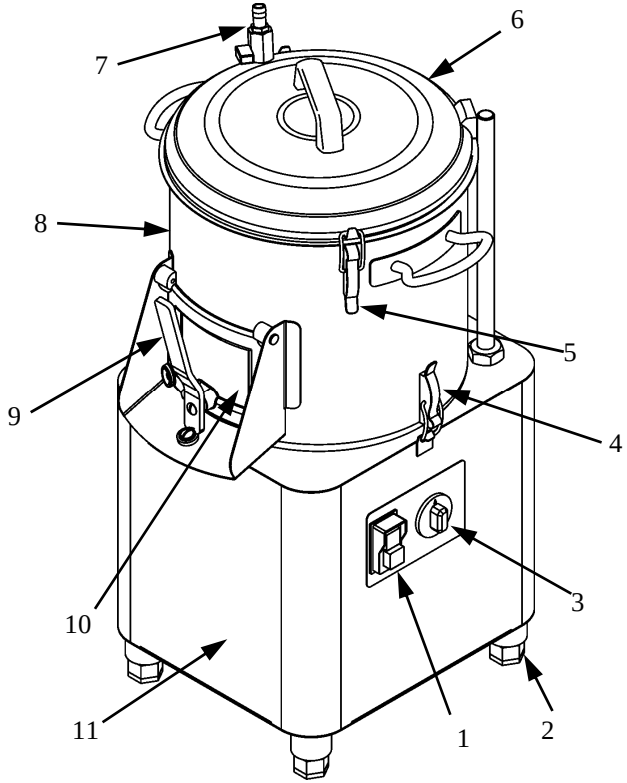
Fig. n°4 - Outlets layout

1.3.3 - Machine layout

FIG. n°1 - General view of the machine

LEGEND:

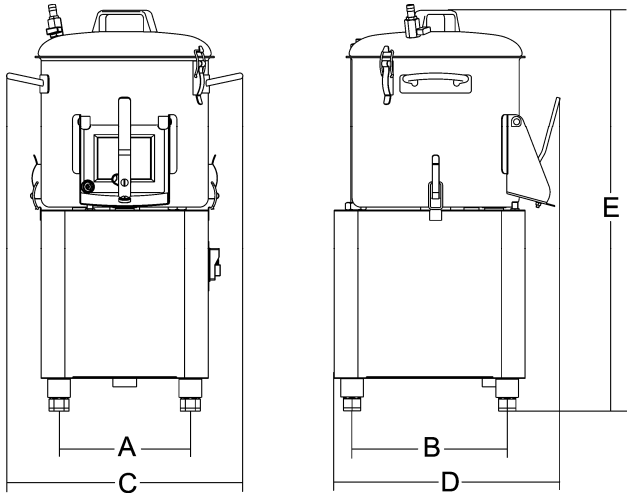
1. *Push button panel*
2. *Feet*
3. *Timer*
4. *Container locking hinge*
5. *Lid locking hinge*
6. *Lid*
7. *Water inlet*
8. *Container*
9. *Lid locking lever*
10. *Outlet opening*
11. *Structure*



CHAP. 2 - TECHNICAL DATA

2.1 - OVERALL SIZE, WEIGHT, CHARACTERISTICS ...

FIG. n°2 - Overall size drawing



TAB. n°1 - OVERALL SIZE MEASURMENTS AND CHARACTERISTICS

Model	*u.m.*	**PPJ 6 SC**	**LCJ 6 SC**
Power Source		230-400 V/50 Hz	
A x B	*mm*	220x260	220x260
C x D x E	*mm*	400x400x690	400x400x690
Capacity	*Kg/lt*	6/10	6/10
Production	*kg/h.*	105	-
Motor	*Hp*	0,5	0,5
Power	*watt*	370	370
Net weight	*kg*	23	23
Noise degree	*dB*	≤70	≤70

ATTENTION: The electrical characteristics for which the machine is prearranged are indicated on a plate (*applied on the back)*; before connecting see **4.2 electric connection**

CHAP. 3 - RECEIVING THE MACHINE

3.1 - SHIPPING THE MACHINE *(see FIG. n°3)*

The machine is shipped from our warehouse carefully packaged, such packaging is made up of: a) a strong external cardboard box and wooden pallet;
b) the machine;
c) this manual;
d) the CE certificate of conformity.

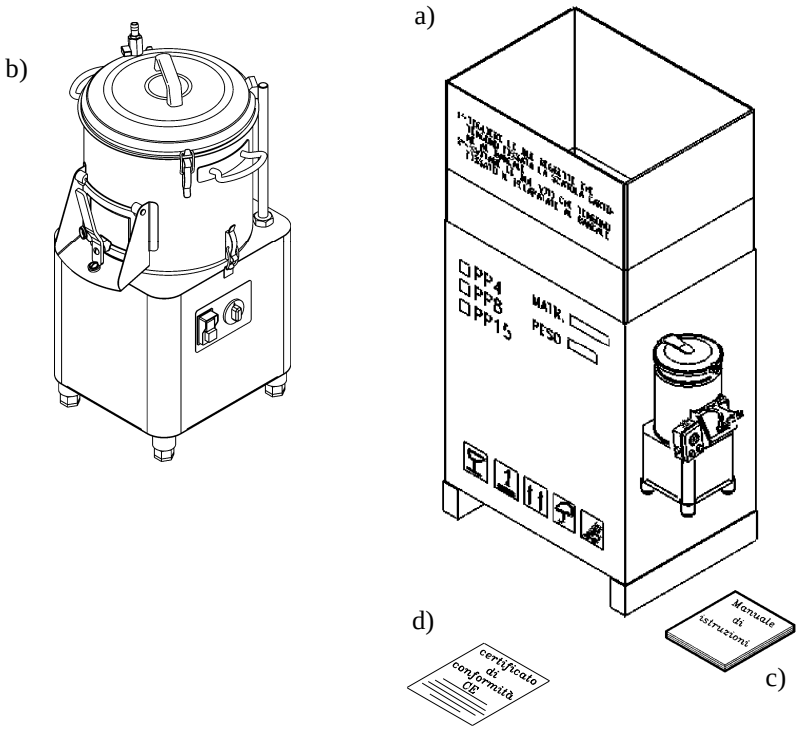


FIG. n°3 - Description of packaging