

UNPACKING, INSTALLATION,  
OPERATING & MAINTENANCE INSTRUCTIONS FOR



14LB & 28LB CAPACITY GEAR DRIVEN  
POTATO PEELING MACHINES



### **PACKING NOTES FOR METCALFE GEAR DRIVEN PEDESTAL MODEL POTATO PEELING MACHINES**

When installing the machine the Peeling Chamber should be repositioned for the particular installation. This is achieved by unscrewing the four bolts holding the peeling chamber in position, repositioning it as required, and refitting the bolts. Care should be taken to ensure that the gasket below the peeling chamber is seated correctly to prevent water leaks and the bolts are tightened securely

### **PACKING NOTES FOR METCALFE BELT DRIVEN PEDESTAL MODEL POTATO PEELING MACHINES**

For ease of packing the chamber on the METCALFE Belt Driven Potato Peeling Machine has been placed over the motor. When installing the machine the chamber should be repositioned for the particular installation. This is achieved by unscrewing the four bolts holding the chamber in position, repositioning the chamber as required, and refitting the bolts. Care should be taken to ensure that the gasket below the chamber is seated correctly to prevent water leaks and the bolts are tightened securely.

For packing purposes, the cast iron motor cover has been removed and placed inside the peeling chamber. To refit, slacken the four screws holding the sheet metal cover in position. Slide the cast iron motor cover in place on top of the sheet metal cover, and retighten screws.

**BEFORE USE PLEASE READ THE FOLLOWING  
FOR THE CORRECT INSTALLATION OF YOUR  
METCALFE POTATO PEELING MACHINE**

During the manufacture of the Metcalfe Heavy Duty Pedestal model Potato Peeling Machine we have taken certain actions to ensure your machine reaches you in first class condition. These include.:

1. The centre bore of the rotor plate and the spindle on which it is fitted are greased. Before use the rotor plate should be removed and all surplus grease wiped from underneath the rotor plate and the top of the drive coupling on which the rotor fits
2. The chromium plated fittings including the door handle, door cam etc., are sprayed with a protective coating after manufacture. This leaves a dull film on the finished parts. The parts should be wiped with thinners to remove this protective coating.
3. If your machine has been supplied with a stainless steel pedestal the stainless steel we use is coated with a plastic film to prevent scratching and damage to the surface of the steel. The coating is left on the steel and should be removed once the machine is installed.

**THESE PRECAUTIONS ARE TAKEN AS FROM EXPERIENCE WE HAVE FOUND IN SOME INSTANCES IT MAY BE SEVERAL WEEKS OR EVEN MONTHS BEFORE YOUR MACHINE IS INSTALLED AND COMMISSIONED.**

## NOTES ON INSTALLATION

### PEDESTAL MODEL POTATO PEELING MACHINES

#### ELECTRICAL CONNECTION

Our range of Pedestal Model Potato Peeling Machines should be connected to the electrical supply via a wall mounted contactor. We particularly recommend a wall-mounted starter incorporating an emergency stop button, no-volt release and overload protection. A13-amp wall socket is not acceptable and connection to such will invalidate the guarantee

#### WASTE CONNECTION

This Potato Peeler is designed so that the complete drive unit can be removed from the pedestal should any repairs be necessary during its life

To remove the drive unit, the bolts at the top of the pedestal should be unscrewed and the waste and electrical cable disconnected. The complete drive unit can then be lifted out of the pedestal so that any replacement parts can be easily fitted

When the machine is installed therefore can you please ensure that the waste pipe is fitted to the machine in such a way that it can be easily disconnected so that the drive unit can be removed. You will appreciate that this is most important as if this provision is not made, great difficulty is experienced in removing the drive unit from the machine

Your co-operation in this direction will be appreciated

**OPERATING INSTRUCTIONS FOR**  
**METCALFE 14LB & 28LB CAPACITY**  
**PEDESTAL MODEL POTATO PEELING MACHINES**

**IMPORTANT**

**ALWAYS TURN ON POWER AND WATER BEFORE LOADING MACHINE WITH POTATOES**

1. Check potatoes and remove stones, string etc.
2. Turn on COLD water tap.
3. Switch on machine by pressing the green “start” button.
4. Load machine with correct quantity. Do not fill peeling chamber.
5. When peeled, open door of machine and eject potatoes.
6. Thoroughly clean machine after use.

**CLEANING INSTRUCTIONS**

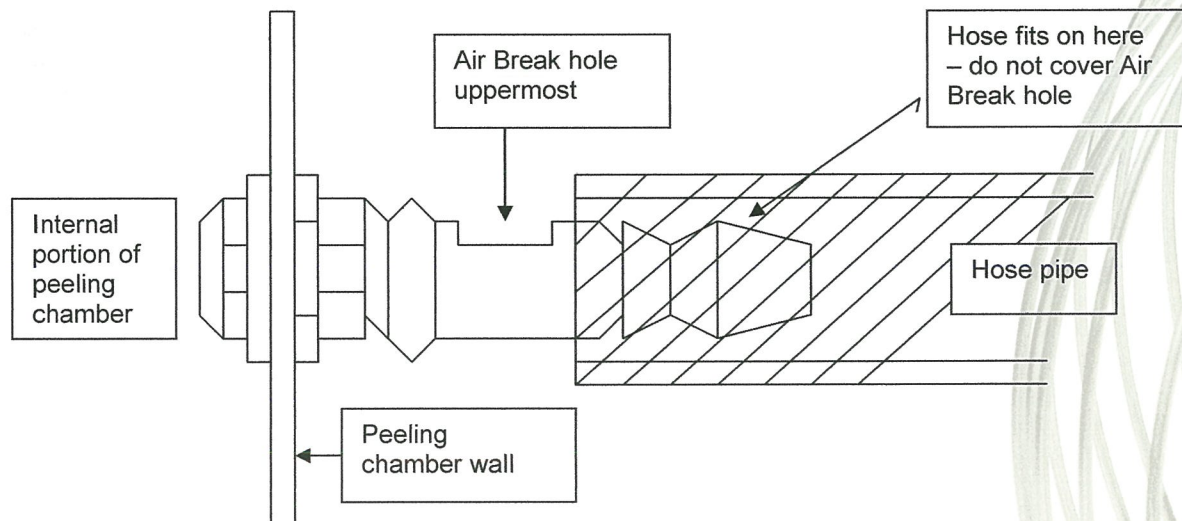
1. Remove top casting and lift out rotor plate with handles provided.
2. Turn on COLD water tap and thoroughly clean peeling chamber.
3. Replace rotor plate, top casting and rubber lid.

**LUBRICATION INSTRUCTIONS**

A grease lubricator is located below discharge chute. Turn half a turn weekly and refill when empty.

**AIR BREAK FOR METCALFE POTATO PEELING MACHINES**

The water connection supplied with your METCALFE Potato Peeling Machine has a slotted hole machined into it, and this is known as an “Air Break”. The purpose of the Air Break is to prevent fresh water becoming blocked and the peeling chamber filling with dirty water. The Air Break on the water connection has been produced as a result of recommendations from many Local Water Authorities who are now insisting that this unit be fitted. The water connection should be fitted to the peeling chamber with the hole uppermost, as shown in the sketch below, and your water hose connected to the water connection. The water supply should be adjusted in such a way that the jet of water emerging from the water connection on the inside of the peeling chamber hits the opposite wall of the chamber approximately 1” (25mm) above the rotor plate. The water pressure should not be excessive as this will only cause excessive splashing, leakage etc.. Although there is an Air Break in the water connection, water will not leak from this unit as long as the hole is uppermost. Your attention to ensure the water connection is correctly fitted would be appreciated.

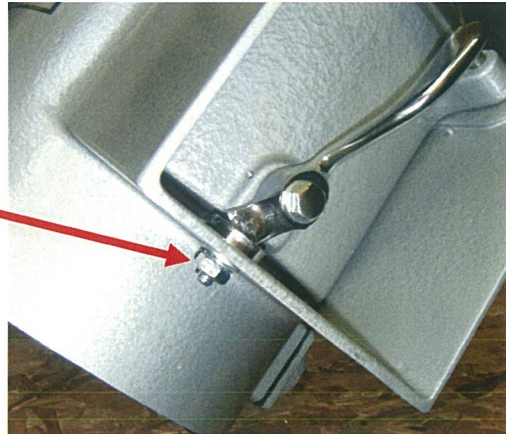


## ADJUSTMENT TO DOOR CAM ON METCALFE POTATO PEELING MACHINES

If door becomes loose during operation, a door cam is fitted in order that the operator can retighten the door and waterproof seal.

### INSTRUCTIONS FOR ADJUSTING CAM

1. Undo nut underneath door outlet to loosen cam



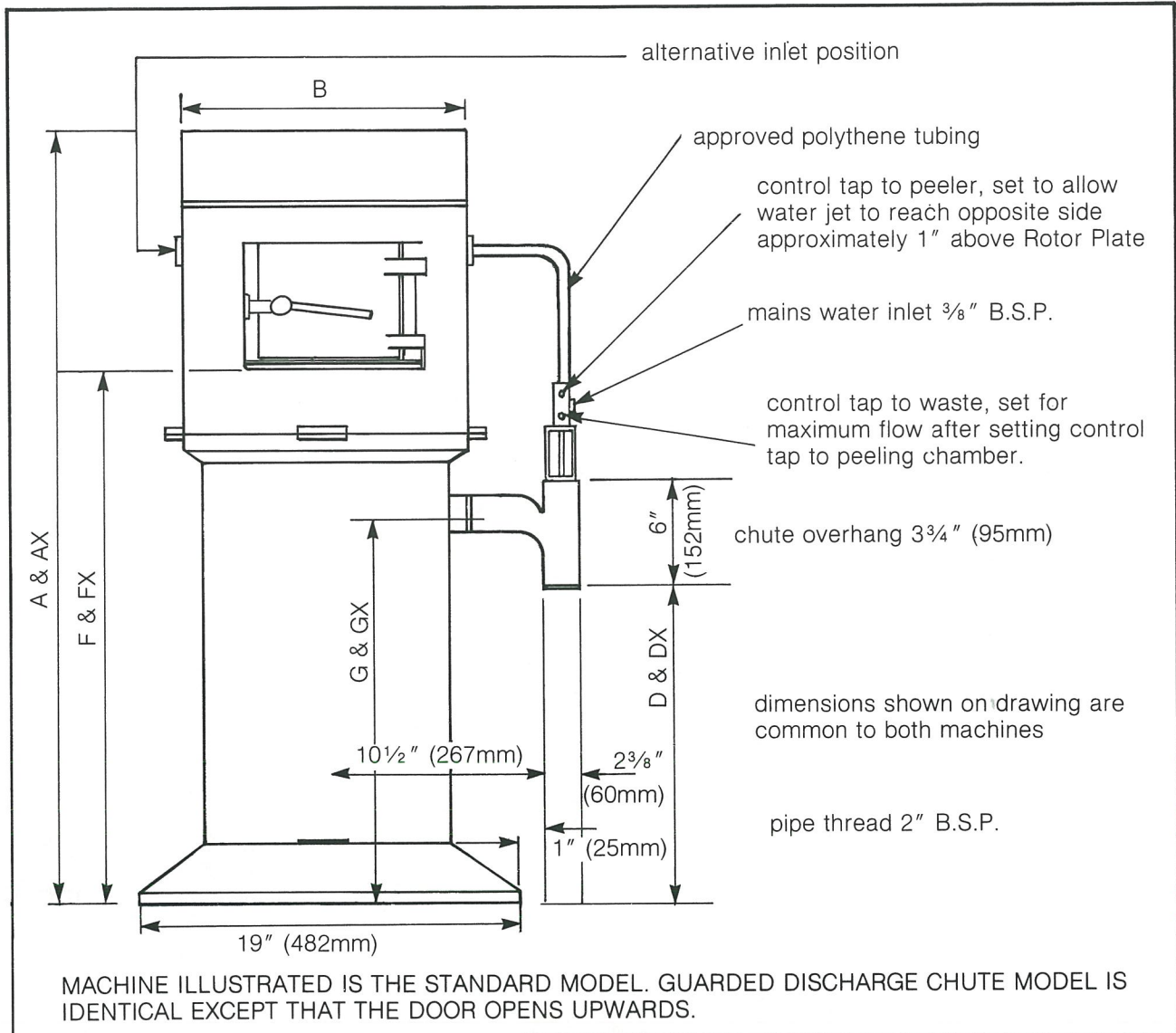
2. Turn door cam in order that the door will close and the handle will tighten securely into place, therefore ensuring door provides a waterproof seal and does not open under normal use.



3. Retighten nut to secure door cam once correct position has been established.

# METCALFE WASTE DISPOSAL ADAPTOR

Approved by British Waterworks Association and National Water Council



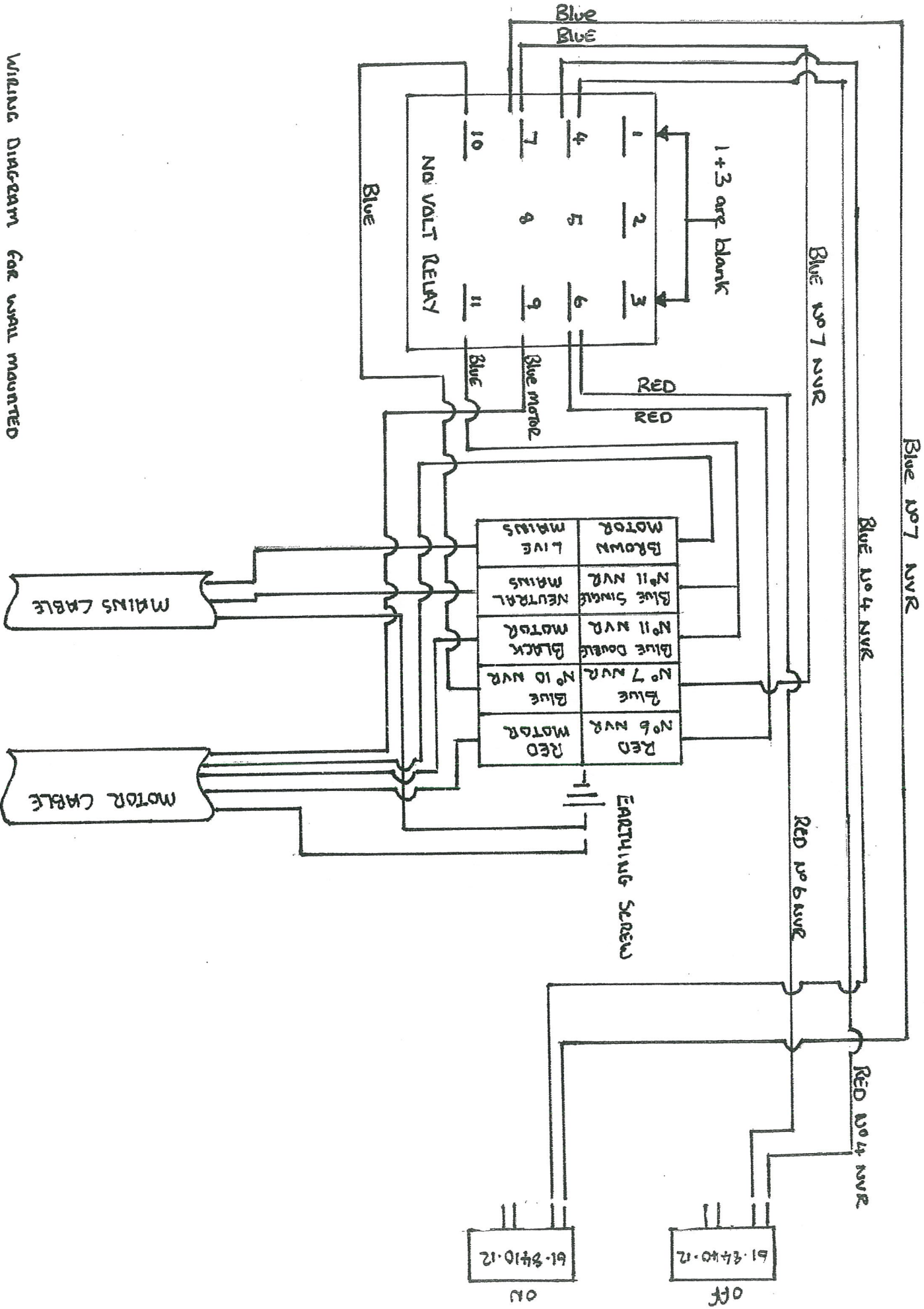
## DIMENSIONS

	A	B	D	F	G	AX	DX	FX	GX
14lb	35 1/2" 902mm	14 1/2" 368mm	15" 381mm	25" 635mm	17 3/4" 451mm	47 1/2" 1205mm	27" 686mm	37" 940mm	29 3/4" 756mm
28lb	36 3/4" 934mm	18" 458mm	15" 368mm	25 1/4" 641mm	18" 457mm	49" 1245mm	27" 686mm	37" 940mm	29 3/4" 756mm

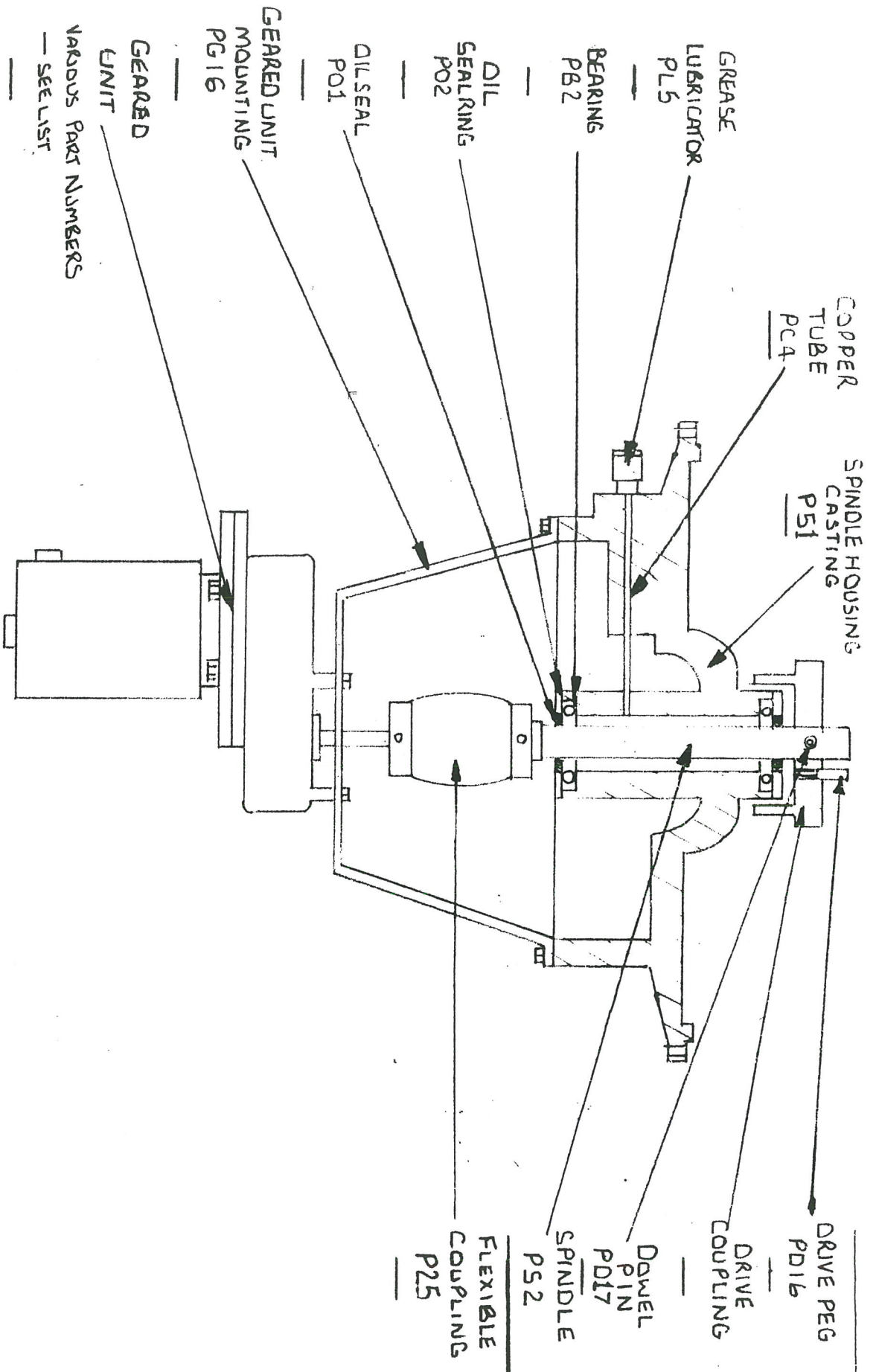
## INSTRUCTIONS FOR FITTING

1. Position delivery chute relative to waste outlet.
2. Screw male coupling into threaded waste outlet.
3. Fit sweep tee into male coupling using connecting pipe.
4. Screw flow control casting into top of vent cowl.
5. Fit vent cowl into top of sweep tee using connecting pipe.
6. Cut polythene tubing to correct length and connect between water inlet and top of flow control.
7. Connect mains water supply to water inlet on flow control.





WIRING DIAGRAM FOR WALL MOUNTED  
ON-OFF SWITCH BOX - 14 LB + 28 LB DELETES



GREASE LUBRICATOR PL5  
 BEARING PB2  
 OIL SEAL RING PO2  
 OIL SEAL PO1  
 GEARED UNIT MOUNTING PG16  
 GEARED UNIT  
 VARIOUS PART NUMBERS  
 — SEE LIST

COPPER TUBE CASTING PC4  
 SPINDLE HOUSING P51

DRIVE PEG PD16  
 DRIVE COUPLING  
 DOWEL PIN PD17  
 SPINDLE P52  
 FLEXIBLE COUPLING P25

CAN BE SUPPLIED READY ASSEMBLED AS PART NUMBER P7

METCALFE FOOD MACHINERY LTD  
 HAYGARTH PARK  
 BLAENAU FFESTINIOW  
 NORTH WALES

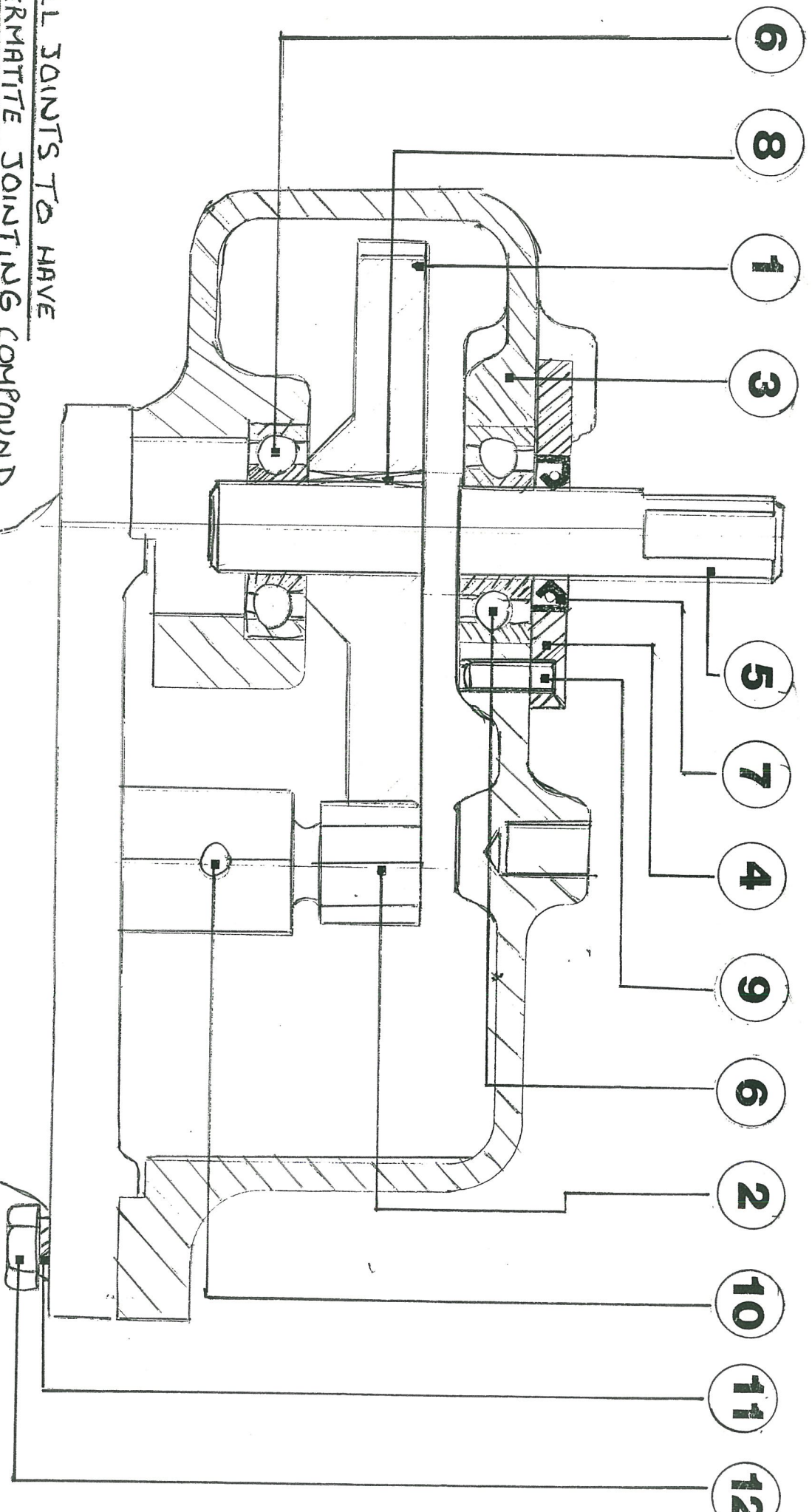
TITLE  
 CROSS SECTIONAL VIEW OF  
 DRIVE UNIT FOR 14LB-28LB

DRAWN BY  
 7-7.

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PARTS LIST FOR PGB GEARBOX.

ITEM	STOCK PART NO	DESCRIPTION
1	PP09	Output Gear (PGB1 Gear)
2	9P37	Drive Gear (PGB2 Pinion) and H.T. Pin (Part No.10) (3/16" selok pin x 1" long)
3		Gear Case PGB3
4	PP12	Oil Seal Ring PGB4
5	PP13	Output Shaft PGB5
6	PP14	Bearings
7	PP16	Oil Seal
8		Key
9		3/16" whit c/sk screw 5/8" long
10		3/16" selok pin 1" long
11		5/16" single coil Spring Washer
12		5/16" B.S.W. Bolt 1" long
13	PG22	Simnia 'O' Grease, 1/2 kilo per gearbox
14		Hermitite Jointing Compound
15	PP05	1/3 h.p. Single Phase Motor for Geared Unit (for 14lb Peeler)
	PP06	1/3 h.p. Three Phase Motor for Geared Unit (for 14lb Peeler)
		OR
		1/2 h.p. Single Phase Motor for Geared Unit (for 28lb Peeler)
		1/2 h.p. Three Phase Motor for Geared Unit (for 28lb Peeler)



ALL JOINTS TO HAVE  
HERMATITE JOINTING COMPOUND  
APPLIED TO THE FACES

C.B. METCALFE FOOD MACHINERY L.T.D.

BLAENAU FFESTINIOG

NORTH WALES.

title  
ARRANGEMENT OF  
PEELER GEARBOX

drawn

*Roberts*

material

date

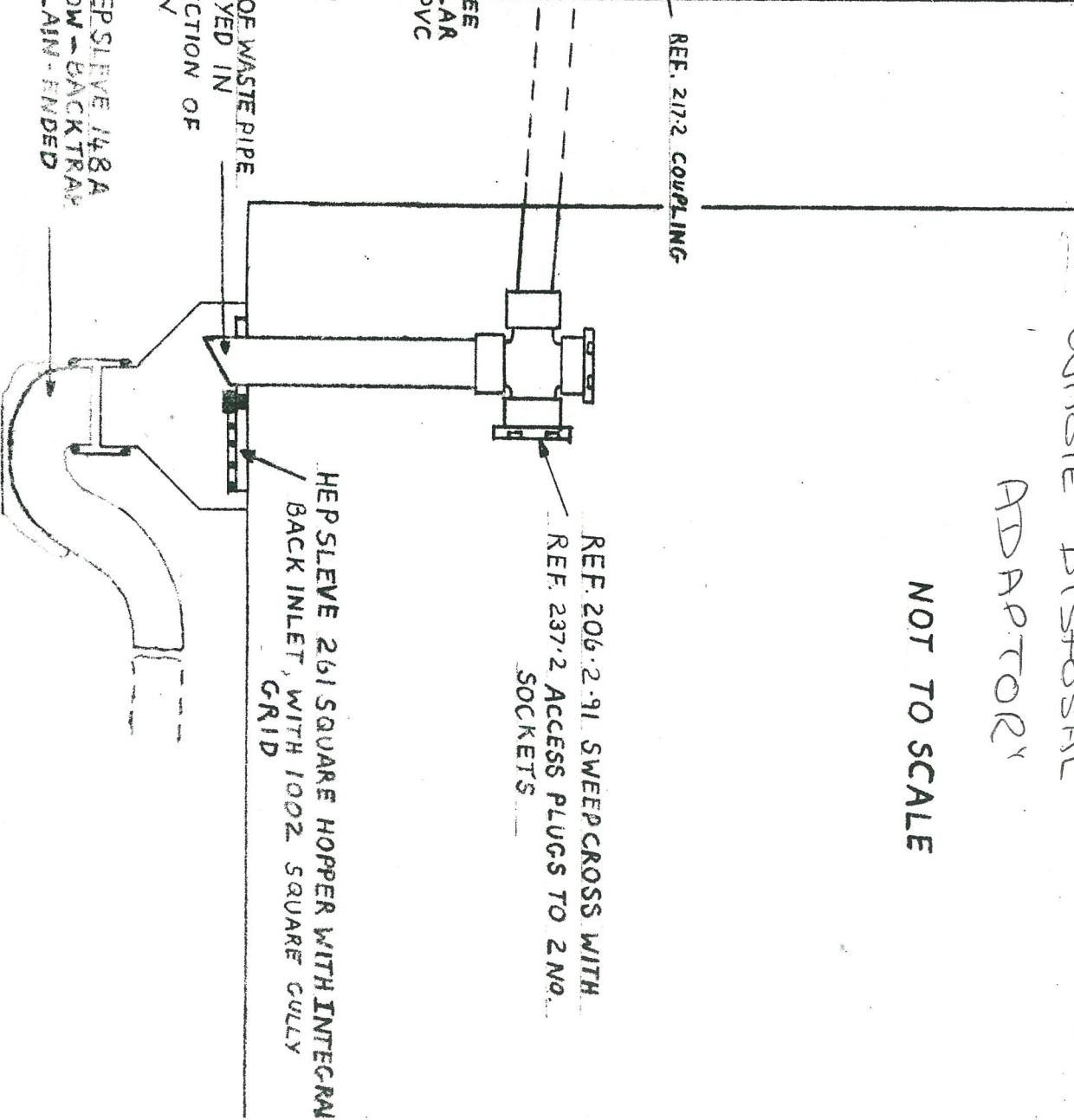
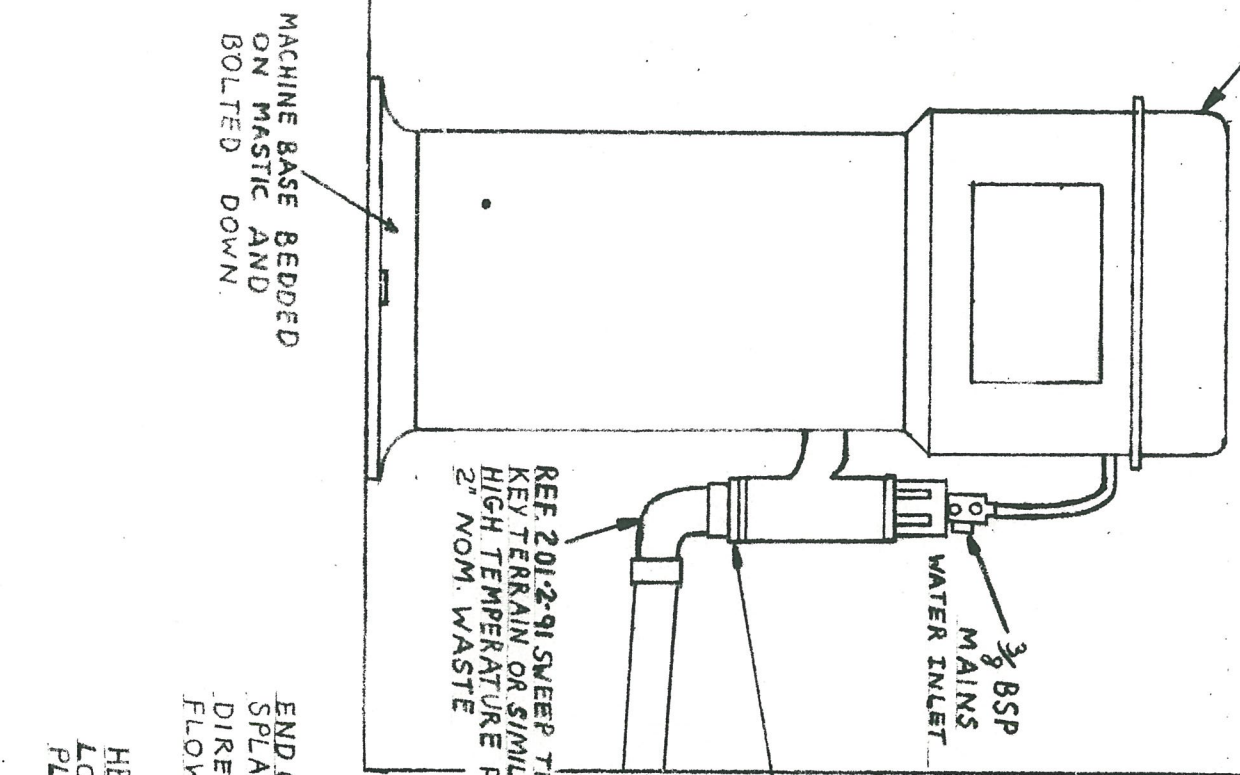
22-6-72

spec

number

PGB 6

METCALFE 28UB POTATO PEELER



WASTE DISPOSAL ADAPTOR

NOT TO SCALE

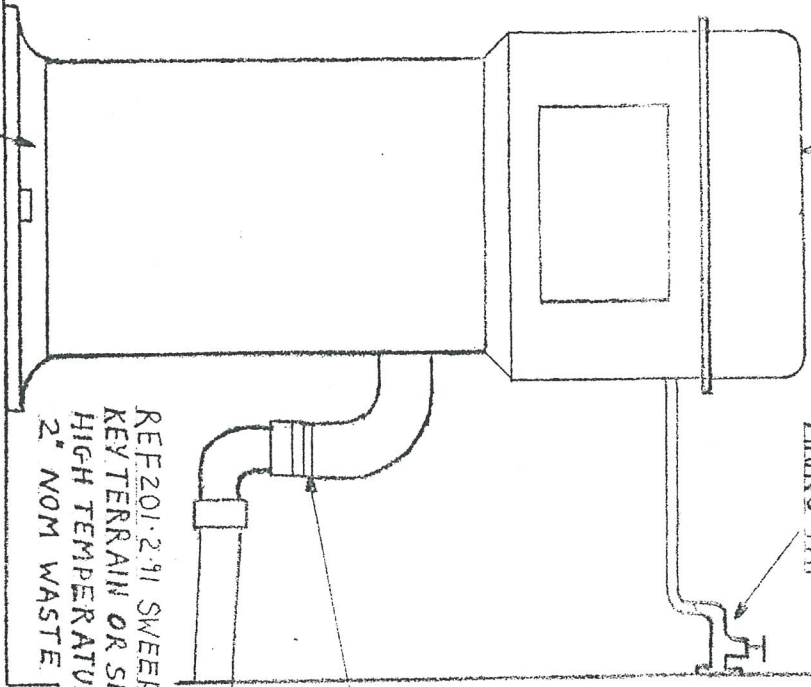
C. B. METCALFE FOOD MACHINERY LTD.  
BLAENAU FFESTINIOG  
NORTH WALES

title POTATO PEELER CONNECTION TO DRAIN

drawn	material	spec	number
CS Hughes date 20/2/11			

METCALFE 2806 POTATO PEELER

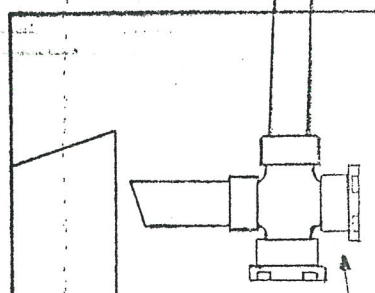
MAINS TAP



MACHINE BASE BEDED ON MASTIC AND BOLTED DOWN

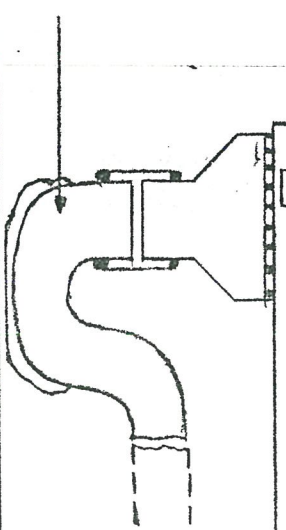
REF. 201.2.91 SWEEP TEE KEY TERRAIN OR SIMILAR HIGH TEMPERATURE PVC 2" NOM WASTE

REF. 201.2 COUPLING



REF. 206.2.91 SWEEP CROSS WITH REF. 237.2 ACCESS PLUGS TO 2M² SOCKETS

HERSLEVE 148A LOW-BACK TRAP PLAIN ENDED



EXTERNAL INTERCEPTOR

NOT TO SCALE

C. B. METCALFE FOOD MACHINERY LTD.

BLAENAU FFEISTINIOG  
NORTH WALES

title

POTATO PEELER CONNECTION  
TO DRAIN  
WITH SLUDGE BOX

drawn

W S Hughes

date

29/3/84

material

spec

number

## **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 specially 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 to 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, 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.

There is a limited **6-month warranty** on the following

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

This warranty does not cover the following

- 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

**METCALFE** and its suppliers reserve the right to make changes in design and specification to any product without prior notification.

### Electrical PAT Certificate

Test Detail	Results
Item:	
Class:	Class 1 / Class 2
Date:	/ /
Appliance ID:	
User ID:	M.C.E.
Visual:	
Earth Current:	amps
<b>Class 1</b> Earth Result/RPE:	$\Omega$
RISO:	$M\Omega$
1 EA:	MA
<b>Class 2</b> RISO:	$M\Omega$
1 EA:	MA
Insulation (500V):	$M\Omega$
Load:	KVA
Leakage:	MA
Polarity (leads only):	

Test Detail	Results
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User ID:	M.C.E.
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Class:	Class 1 / Class 2
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Load:	KVA
Leakage:	MA
Polarity (leads only):	